



TIMINGS

- food can be ordered à la carte between 8am - 9am OR 5pm - 6pm
- To expedite order processing and ensure timely service, we recommend the pre-ordering of food items.





high spice level



5 hours wait time



pre order only

BOBA MILK COFFEE

-150RS

iced coconut milk coffee topped with chewy tapioca pearls

REGULAR ICED COFFEE.

-15ORS

refreshing iced creamy coconut milk coffee

COCONUT MILK CHAI

- 80RS

a heart warming masala chai made with ground spices and mint

BLACK COFFEE

- 50RS

classic black coffee

HOT COFFEE

-80RS

hot sweetened coffee made with coconut milk

HOT CHOCOLATE

-8ORS

a creamy concoction made of rich sweet cocoa and coconut/ almond milk



NATLHAALU

- 80 RS

a comforting drink made with ragi malt and rich cacao, sweetened with jaggery

LEMON MINT TEA

-30RS

classic lemon tea with a spin of fresh mint

CHUNKEY MONKEY SHAKE

- 80RS

a thick creamy banana and peanut butter shake topped with chopped nuts

MASALA CHAAS

- 50 RS

classic chaas flavours made in a plant based curd base

MANGO LASSI

- 80RS

sweet creamy lassi made with frozen farm fresh mangoes

PEANUT BUTTER COFFEE

-50RS

a comforting peanut buttery twist to the classic hot coffee!

PASSION FRUIT COOLER

-60RS

a refreshing iced drink made of farm fresh passionfruit. Perfect mix of sweet and sour!

HIBISCUS COOLER.

-60RS

a delicious bright pink drink made of organic flowers and lemon syrup

LILAC LEMONADE.

- 60RS

an iced lemonade made of butterfly pea flowers and lemon syrup. Perfect on a summer day

LEMON AND MINT COOLER

- 60RS

classic lemonade made with farm fresh lemons!

FRESH COCONUT WATER

-60RS

refreshing farm fresh coconut water, harvested fresh to order!

HERBAL TEA.

3ORS

choose from our array of herbal tea mixes

PROBIOTIC DRINK.

-60RS

a refreshing probiotic elixir crafted from fermented rice and a blend of soothing spices

SPICY TULSI COOLER

-60RS

a delicious cooler made of tulsi leaves and chilli. The perfect summer drink!

CARAMEL ICED COFFEE

-160RS

iced coffee made with coconut milk and a pump of sweet jaggery caramel

KOREAN BANANA MILK

-100RS

a yummy drink made with farm fresh bananas, and sweetened coconut milk

ICED GOLDEN LATTE

-100RS

a delicious concoction of cold coconut milk and turmeric

ICED PANDAN MILK

-100RS

a sweet drink made with coconut cream and pandan

breakfast

GREEN SMOOTHIE

- 100 RS

a refreshing medley of seasonal fresh greens with frozen bananas

SMOOTHIE BOWL

-200 RS

seasonal fruit smoothie topped with coconut flakes, granola & edible flowers

CHOCO PB SMOOTHIE BOWL

-220RS

a rich chocolate smoothie topped with coconut flakes, mint & edible flowers

CHOCO PANCAKE WITH JAGGERY CARAMEL

- 200 RS

whole wheat choco pancakes topped with a homemade jaggery caramel + fruits

SEASONAL FRUIT PLATE

-100RS

enjoy a plate of seasonal farm fresh fruits

snacks

CHIA PUDDING

-180RS

silky pudding made with sweetened thick coconut milk + seasonal fruits and nuts

SAMOSA -80RS

classic crispy samosa with a tangy herby chutney

SEASONAL PAKODA

-8ORS

seasonal veggie pakoda served with tangy chutney

VEGGIE SANDWICH

-80RS

seasonal veggie sandwich with homemade mayo

BREAD "OMLETTE"

-80RS

a veggie friendly spin on the classic bread omlette we all love, served with homemade ketchup

ALOO TIKKI

-150RS

sesame crusted crispy potato bites with a side of mayo

PAAPDI CHAAT

-150RS

classic papdi chaat made with homemade vegan curd

snacks

PP RAJ KACHORI

-120RS

a giant dal stuffed kachori loaded with tangy and sweet chutney, sev, and veggies

MINI KACHORI

-80RS

mini version of kachori served with 2 types of chutney

CAJUN POTATO

-12ORS

crispy, seasoned potato cubes with a spicy and flavorful Cajun twist

KALA CHANA CHAAT

-8ORS

a delicious mix of black chickpeas, veggies and tangy chutney

FRENCH FRIES

-120RS

classic fresh fries, served with a side of garlic mayo RED POHA.

-150RS

whole red rice flakes tossed with crunchy peanuts and veggies. Can be made Oil free **120RS** ONION RINGS.

sweet and crispy onion rings, served with garlic mayo

kerala

BLUE PEA KOZHUKKATTA

-180RS

steamed rice cake made with butterfly pea flowers and stuffed with jaggery and coconut

ELLAAPPAM

-150RS

steamed rice cake cooked in fragrant banana leaves, stuffed with jaggery and coconut

BANANA FRITTERS

-80RS

sweet bananas fried in a pancake batter.. best served with tea

KAPPA & SPICY CHUTNEY

-150RS

steamed tapioca served with a flavourful spicy chutney



VATTAYAPPAM

-150RS

a fluffy and spongey steamed rice cake topped with nuts, raisins and edible flowers

kerala

TPAAL KAPPA

-200RS

a creamy tapioca dish made in rich coconut milk sauce that will satisfy your soul

ARI PIDI -200RS

mini spiced steamed rice balls cooked in a velvety smooth coconut cream sauce

TAPIOCA UPPERI

-80RS

fried tapioca chips made fresh in house served with a side of chutney

AVALOSE PODI

-8ORS

a traditional snack made of roasted rice flour, coconut, served with fresh bananas and coconut milk

BREAD CUTLET

-80RS

crispy perfection on the outside and fluffy on the inside, served with a side of tangy chutney

indian

MATKA BIRYANI

-500RS

enjoy the earthy flavours of veg biryani cooked slowly on firewood in a clay pot! serves 2

CHOLE KULCHA

-35ORS

fluffy kulchas cooked in a firewood oven, served with a side of spicy chickpea gravy

CURD RICE

-150RS

classic curd rice made dairy free but with the same nostalgic flavors!

LACCHA PARATHA

-25ORS

crispy laccha parathas served with a side of dum aloo and pickled onions

n DAL BAATI

-35ORS

mini baked bread rolls served with smokey dal and a side of garlic chutney

KAATHI ROLL

-150RS

a thick roll stuffed with fried potato, pickled veggies, tangy sweet chutney: a crowd pleaser!

ALOO PARATHA

-150RS

potato stuffed flatbread served with a side of dairy free curd and spicy chutney

global

RAGI NACHOS

-35ORS

healthier alternative to our favourite nachos.. topped with fresh salsa and a tangy vegan sour cream

KOREAN CHEESE BUN

-180RS

our bestselling "cheese" stuffed buns drizzled with rosemary garlic oil.. made to order

GNOCCHI

-35ORS

soft gnocchi made fresh in house, drizzled with herb oil and sauce of choice (tomato/pesto/white sauce)

SPICY GLAZED BAO

-400RS

fluffy open bao buns stuffed with spicy glazed (tofu/mushroom/veggie)

PASTA

-35ORS

choose between white sauce/ red sauce or pesto sauce and enjoy a delicious bowl of carby goodness!



wood fired pizzas

must be preordered, ready in 5 hours (8" pizza)

FARMERS SPECIAL

-35ORS

a comforting pizza topped with seasonal veggies, dairy free cheese and a generous drizzle of caramelized onion oil

GREEN GODDESS

-300RS

an herby green pizza topped with pesto, caramelised onions and garlic. drizzled generously with herb oil

WHITE SAUCE

-35ORS

a creamy Alfredo Pizza, topped with capsicum, mushrooms, and onions and fresh herbs

BBQ HAWAIIN PIZZA

-380RS

a sweet and smokey bbq sauce pizza topped with onions, pineapple, bell pepper & sweet chillies

DESI MASALA

-380RS

desi makhni flavors combined to make a delicious pizza loaded with tofu, bell peppers, onions, chillies

add on

- tofu 40rs
 roasted garlic 40rs
- chilli oil 30rs
 herb oil 30rs



dessert



CHOCO PUDDING

-150RS

a jiggly pudding made with rich cocoa topped off with chocolate shavings

PANDAN PUDDING.

-150RS

a jiggly pudding made with farm grown pandan leaves and coconut cream

SEASONAL CREPE

-25ORS

soft crepes made fresh to order with different (pandan/ coconut/ sweet jam) fillings

BLUE PEA SAGO PUDDING

-150RS

a sweet pudding made with edible flowers and tapioca pearls

BANANA NICE CREAM

-150RS

a healthy sweet treat made from farm fresh bananas! Topped with nuts and chocolate shavings