

# FARM menu



# beverages

BOBA MILK TEA

-200RS

iced coconut milk coffee topped with  
chewy tapioca pearls

COCONUT MILK COFFEE

-150RS

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

LEMON MINT TEA

-30RS

classic lemon tea with a spin of fresh mint

HOT CHOCOLATE

-80RS

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





# beverages

NATHAALU

- 60 RS

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

MANGO THANDAI

- 80 RS

a classic indian favourite mango drink combined with flavours of sweet cardomom

CHUNKEY MONKEY SHAKE

- 80RS

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

MASALA CHAAS

- 40 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!



# beverages

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 -50RS

refreshing farm fresh coconut water, harvested in front of you!

HERBAL TEA. -30RS

choose from the array of herbal tea mixes



# breakfast

## GREEN SMOOTHIE

- 99 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

## SEASONAL FRUIT PLATE

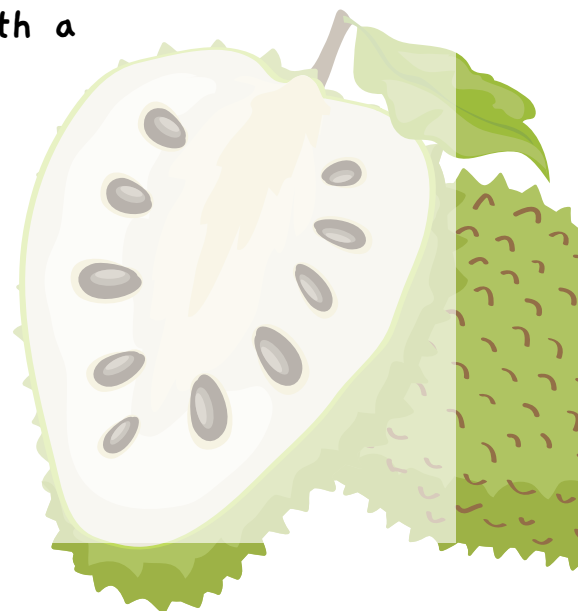
- 220RS

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



# snacks



## CHIA PUDDING

-180RS

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

## SAMOSAS

-80RS

*classic crispy samosa with a tangy herby chutney*

## SEASONAL PAKODA

-80RS

*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



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

-120RS

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

KALA CHANA CHAAT

-80RS

a delicious mix of black chickpeas, veggies and tangy chutney. perfect with a side of tea

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. Oil free

ONION RINGS.

-120RS

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

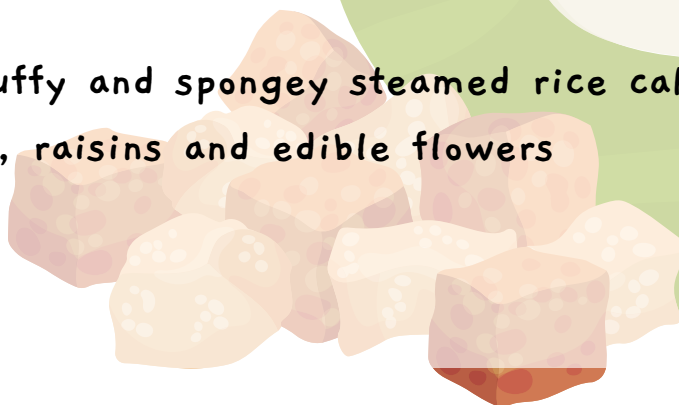
-150RS

steamed tapioca served with a flavourful spicy chutney

## VATTAYAPPAM

-150RS

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







# global

## RAGI NACHOS

-35ORS

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



## KOREAN CHEESE BUN

-18ORS

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

-40ORS

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

## TORTELLINI

-50ORS

silky pasta stuffed with "cheesy" spinach sauce  
drizzled with sauce of choice (tomato/white sauce)





# Wood fired pizzas

will be made fresh to order, ready in 3 hours  
( 8" pizza )

## MRS. ROSEMARY

-350RS

a garlicky pizza topped with potato discs, drizzled generously with rosemary oil and cheesy white sauce

## GREEN GODDESS

-300RS

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

## WHITE SAUCE

-350RS

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

## BBQ HAWAIIAN 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

