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EKAM

ra.s.a.

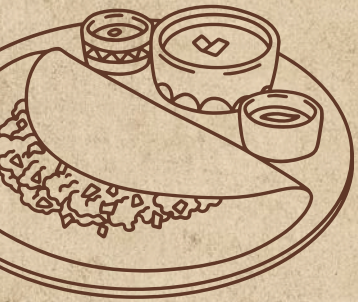
— Kitchen & Bar —

F&B MENU



rise & shine

*eggs!



eggs your way  199

two eggs. scrambled, poached, sunny side up or boiled.

og omelette  275

three eggs. masala, spinach and feta, or mushroom.

shakshouka  495

tomato pepper relish, parsley, olives, feta, sourdough toast.
eggs in a garden of fire.



*from the griddle!

dosai 295

masala, plain or mysore masala. south india's finest crisp.

paratha 199

aloo pyaz, gobhi, paneer or mix.
morning, folded.

chole bhatura 295

spiced chickpeas, soft bhatura, mixed pickle. a punjabi sunrise, every time



rise & shine

*from the griddle!



buttermilk pancakes 495

with maple butter. chocolate, or nutella
and banana. soft stacks for slow mornings.

poi 300 / 345 / 475 / 495

goan bread, split and filled. vegetable,
paneer masala tikka, pesto tofu or paneer,
gochujang honey.

artisanal toast



bombay masala 375

sandwich

potato, beetroot, onions, green chutney,
amul cheese. mumbai in a single bite.

cheese chilli garlic 295

toast

a mixture of cheese, green chili and green
pepper, garlic butter.

avocado toast 515

a mixture of cheese, green chili and green
pepper, garlic butter.

salads & bowls

*the bowls!



ekam salad bowl 449

chickpea, carrot, arugula, basil, lemon, pepper, olive oil. the chef's own.

midnight quinoa salad 499

black quinoa, avocado, mango salsa, peppery arugula, mixed seeds.

avocado salad bowl 495

avocado, lettuce, pomelo, marinated tomato, dressed with orange vinaigrette and olive oil.



*built for after practice!

high protein bowl 525

sprouts, peanuts, tofu, cherry tomato, cucumber, apple, lettuce, basil, olive oil, lime, pepper, salt.

caesar salad 525

crisp romaine, creamy caesar dressing, crunchy garlic croutons, parmesan.



indian starters

*from the tandoor!



paratdaar paneer 400
tikka

juicy paneer tikka, mint chutney. paneer that has been through the fire and is better for it.

malai chaap tikka 525

cashew, cream and soya chaap, mint chutney. cream-white against smoke-dark.

tandoori soya chaap 525

spicy soya chaap, mint chutney. plant-based, and uncompromising about it.



mushroom galouti 575

mouth-melting kebab, mint chutney. It dissolves before you can decide you love it.

*fried & griddled!



mushroom cafreal 375

stuffed mushroom, goan cafreal, whole spices, thecha. the coast's own green fire.

mix veg fritters 295

seasonal vegetables in a light gram batter, mint chutney.

bittergourd fritters 225

sliced fine and fried crisp until the bitterness turns to something else entirely.

small plates

*from the fryer!



sure crisp 275/250/350/325

peri peri, classic salted, truffle or cheese overload. begin here, crunch first.

jalapeño potato 425

croquettes

crispy potato and cheese dumplings, garlic aioli, spicy slaw.

mac & cheese 625

arancini

crispy mac and cheese balls, rich marinara, fresh salad.

potli samosa 195

little purses of spiced potato and pea, tied at the top. open them gently.

loaded nachos 495

guacamole, salsa, sour cream, olives. there is no clean way to eat it.



*to share



mezze board

1075

high-protein falafel, pita, creamy hummus, tzatziki, muhammara, pickled vegetables.

lavash platter

875

soup sticks, lavash, falafel, hummus. a spread built to be picked at slowly.

cottage cheese

675

skewers

side salad, labneh, pita. char-kissed and entirely unhurried.

mexican bean tacos

499

bean croquette, guacamole, beetroot sour cream, mango salsa.

turkish paneer wrap

375

turkish paneer, kathi wrap, mint chutney. istanbul by way of agonda.



ekam signature brioche burgers

*from the fryer!



farmhouse veggie 395
powerhouse

mix veg patty, garlic aioli, pickled onions,
letuce, melted cheese, jalapeño.

spicy grilled paneer 499

hot honey paneer, paprika mayo, pickled
onions, lo lo rosso, melted cheddar. Sweet
heat against a cool bite.

pizzeria



margherita 600

tomato, mozzarella, basil. the pizza that told
every other pizza what it was trying to be.

veggie feast 700

a crowded canvas; the garden, roasted and
layered.

pizzeria



funghi and thyme 850

mushroom and thyme. earthy, quiet, and the best thing on this half of the page.

pesto cottage 675 / 695
cheese / tofu

green, herbed and fragrant. a mediterranean afternoon above the arabian sea.

asian



*dumplings & steamed!

shiitake crystal 775
dumplings

translucent pleated skins over shiitake and water chestnut. the prettiest thing in this kitchen, and it does not last long on the table.

vegetable pau bun 675

soft steamed bun, folded around seasonal vegetables and pulled open with your fingers.

*from the wok!



crispy coconut 450

tofu

tofu rolled in coconut and fried, with a lime dip. the best thing on this page and the one nobody expects.

hoisin cottage cheese 415

hoisin flavoured chilli paneer. A dish that speaks two languages at once.

honey chilli crisps 415

potato. sweet, sharp and hot, the way goa likes it.

thai cigar rolls 469

aromatic thai noodle rolls, sweet chilli. rolled with precision, eaten without any.



vegetables in hot 525

garlic sauce

english vegetables in a spicy garlic sauce.

*noodles, rice, & curry!

thai green curry 675

served with rice. a coconut hum that builds slowly and then stays.



*noodles, rice, & curry!

chilli garlic noodles 525

chilli paste, wok-fried noodles. the wok does not apologise.

hakka noodles 499

street-style vegetable noodles.

burnt garlic fried rice 549

aromatic fried rice, light soy, burnt garlic. you smell it before it arrives.

pasta



spaghetti aglio 675

olio pepperoncini

garlic, olive oil, spicy pepperoncini, parsley.
roman minimalism at its most persuasive.

pasta arrabiata 625

pasta in an angry tomato sauce. the name tells you most of it.

pasta alfredo 649

cream sauce, vegetables, parmesan cheese.

basil pesto spaghetti 625

basil oil, parmesan, basil pesto. the herb garden, distilled into a bowl.

mains

*rice bowls & khichdi!



dal rice bowl 399

slow-cooked dal, steamed rice, ghee and a spoon of pickle. the plate the whole property eats.

sabudana khichdi bowl 399

tapioca pearls, peanut, potato, green chilli, lime. light, and traditionally a fasting food.

quinoa khichdi 499

quinoa cooked down with lentils, cumin and ginger. everything khichdi does, with more protein.



chickpea, spinach & cottage cheese bowl 675

with rice, raita and salad. the most complete plate on the menu.

*from the indian kitchen!



palak paneer 595

cottage cheese in a rich spinach gravy, ground fresh and never boiled to grey.

paneer lababdar 625

cottage cheese dipped in a creamy tomato relish.

tofu masala 675

the same slow tomato gravy, built for a vegan table.

dal makhani 695

slow cooked lentil, rich and creamy. Most of a day in one pot.

pindi chole 595

indian spiced chickpea masala. dark, complex and punjabi at heart.

kadhi pakoda 495

a rajasthani delicacy of curd, gram flour and kanda pakoda.



rice



veg dumpukht biryani 775

sealed under dough and opened at the table. Saffron, mint, fried onion, raita. the theatre of the rice pot.

steamed rice 275

plain basmati.

jeera rice 299

aromatic jeera rice.

peas pulao 325

an indian household's all-time favourite.

desserts



pull-out tiramisu 880

the most Instagrammable tiramisu on the planet, and, inconveniently, also the best. eat the first one, photograph the second.

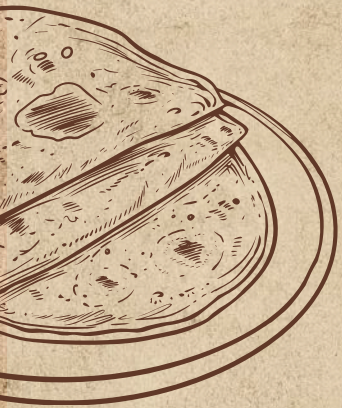
poi nutella 675

goan bread and italian hazelnut. the combination nobody asked for and everybody comes back for.

brownie with ice cream 675

walnut brownie served with vanilla ice cream. The warm and the cold, beter together than apart.

breads



tandoori Butter Roti 55

butter naan 129

garlic naan 149

cheese chilli garlic
naan 175



laccha paratha 99

green chilli paratha 129

missi roti 110

stuffed mix kulcha 249

poi 99



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— K i t c h e n & B a r —