

Fitook

SPECIALITY COCKTAILS

our unique and immersive cocktail experience celebrates the beauty and diversity of nature. whether enjoying a refreshing water cocktail or savoring the warmth of a fire creation, you will embark on a sensory journey that engages all the senses and fosters a deeper appreciation for the elements that shape our world.

BATANGA 16

tequila, coffee, cola, salt

CORDELIA 17

gin, absinthe, elderflower, dill, yogurt

PYRO 17

gin, ratafia, vermouth, cranberry, brine

CANCHANCHARA 18

rum, black garlic, gardenia mix, citrus

MILKY WAY 19

bourbon, port, banana, cream cheese, lemon

PLUTO 19

gin, vermouth, white chocolate, manchego, lemon

PASHA 18

bourbon, drambuie, bitters, za'taar, butter

GIFTS FROM THE GARDEN 17

tequila, ginger, green pepper, lime

SAKURA 18

brandy, maraschino, guava, bitters, egg white

POLYNESIAN BREEZE 18

rum blend, coco, pineapple, cantaloupe, ananas air

SEASONAL & CLASSICS

TULLAMORE TODDY 17

irish whiskey, orange blossom honey, spices

OLD FASHIONED 15

bourbon, bitters, orange, simple syrup

MANHATTAN 15

rye, sweet vermouth, angostura bitters

BEEES KNEES 15

barrel aged gin, lemon, orange blossom honey

WINE BY THE GLASS

WHITES

(NV) BENVOLIO 14

PROSECCO DOC | Friuli-Venezia | Italy

(NV) ALBERT BICHOT 16

BRUT ROSE 16 Beaune | Burgundy | France

(NV) NICOLAS FEUILLATE 22

BRUT CHAMPAGNE | Champagne | France

2021 NAIDU VINEYARDS 16

ROSE of PINOT NOIR | Sonoma Coast | California

2023 ABBAZIA DI NOVACELLA 15

PINOT GRIGIO | Trentino-Alto Adige | Italy

2022 CATALINA SOUNDS 16

SAUVIGNON BLANC | Marlborough | New Zealand

2022 WEINGUT JOHANNISHOF 16

RIESLING | Rheingau | Germany

2021 LA MOUSSIERE 20

SAUVIGNON BLANC | Sancerre | France

2022 ZD 22

CHARDONNAY | Napa Valley | California

REDS

2019 SARAH'S VINEYARD "Dwarf Oak" 19

PINOT NOIR | Santa Clara | California

2020 ROSARIO VERA 14

TEMPRANILLO | Rioja | Spain

2022 TABLAS CREEK "Patelin de Tablas Rouge" 17

SYRAH-GRENACHE | Paso Robles | California

2021 PENFOLDS "BIN 28" 20

SHIRAZ | Barossa valley | Australia

2021 OUTERBOUND 21

CABERNET SAUVIGNON | Alexander Valley | Sonoma | California

2021 LES CADRANS DE CHATEAU LASSEGUE 20

BORDEAUX BLEND | Saint-Émilion | Bordeaux | France

2021 APERTURE "Soil Specific" 25

BORDEAUX BLEND | Sonoma County | Sonoma | California

BEER

KINGFISHER 10

India

KATI PATANG 10

India

ALMANAC KOLSCH 10

Alameda

TAJ MAHAL 10

India

EAST BROTHER GOLD IPA 10

Richmond

FLYING HORSE 12

India

MOCKTAILS

GUAVA 10

guava, chaat masala, citrus

APPLE OF MY EYE 10

Green apple, honey, basil, lime

COLADA 10

pineapple juice, coconut, nutmeg

ANDROMEDA 10

ginger, lemongrass, butterfly pea

TEA & COFFEE

[All our teas are handcrafted by women with minimal mechanical intervention. Supporting and empowering the women tea makers from India. Our teas use single-ingredient leaves, spices, herbs, and flowers]

CHAMOMILE 6

himalayan chamomile flowers - caffeine free

ROYAL PAAN 6

green tea, cinnamon, cloves, rose petals, fennel seeds, licorice root, coconut

MINT MAJESTY 6

cardamom, garden-fresh field mint, cinnamon, ginger, peppercorn, fennel - caffeine free

MASALA TEA 6

COFFEE 6


* 3.5% surcharge are added to all checks. service charge of 20% is added to all parties of 5+.

* all reservations are subjected to a maximum duration of two hours

Fitood

LUNCH & BRUNCH

SHAREABLES

PAPDI CHAAT NACHOS 13 
sprout guacamole, mint & dates chutney, cheese
spread [dairy, gluten]

WATER CHESTNUT & GREEN PEA KULCHA 15 
jalapeno mayo [dairy, gluten]

CHICKEN CHETTINAD KULCHA 18 milagai
podi [dairy, gluten, cashew]

PAPPAD SAMPLER 14 
assorted house chutneys [dairy, gluten]

SMALL PLATES

MALABAR PARATHA QUESADILLAS 18
butter moilee, chutney [dairy, gluten, cashew]

PURPLE POTATO RAGDA PATTY 16
fruit compote, cranberry mousse [dairy, peanuts]

BEETROOT CHEVRE KEBAB 18
mustard aioli, coleslaw [dairy, gluten]

PANEER PEPPER 65 SPICE 20
rasam soup reduction [dairy, gluten]

CORN KHEES POPPERS 16
roasted bell peppers salsa [dairy, gluten]

STEAMED VEGETABLE MOMOS 14
roasted tomato chutney, toasted sesame [gluten]

THECHA CHILI CHICKEN 20
green garlic sauce, sesame seeds [egg, dairy, gluten]

ASADO BRANZINO FILLET 26
cilantro mint pesto, potato salli [dairy, pinenuts]

TANDOORI GREEN GARLIC PRAWNS 24
mango shirazi, lemon caviar [dairy, shellfish]

INJI PULI LAMB BOTI 24
tempered orzo, lachha onion [dairy, gluten]

STEAMED CHICKEN MOMOS 18
roasted tomato chutney, toasted sesame [gluten]

MULTANI CHICKEN SHAWARMA 55
tandoori hummus, grilled vegetables & garlic naan
(limited Portion) [gluten, dairy]

LARGE PLATES

REINVENTED PANEER LABABDAAR 25
onion tomato masala, pickled onion [dairy, cashew]

SARSON SAAG, PANEER & SPINACH RAVIOLI 24
paneer, white butter [egg, dairy, gluten]

PULLED JACKFRUIT GHEE ROAST 22
crispy rice noodles [dairy]

MIX VEGETABLE KHURCHAN CROQUETTE 24
garam masala korma [dairy, cashew]

SEASONAL VEGETABLE MOILEE CURRY 23
[vegan]

DOUBLE BUTTER DAAL MAKHANI 14
white butter [dairy]

TRADITIONAL BUTTER CHICKEN MASALA 27
onion tomato masala [dairy, cashew]

HYDERABADI CHICKEN DUM BIRYANI 31
papad cigar, crispy onions [dairy, cashew]

PAN SEARED SALMON 32
malavani bisque, black rice bhel


SAOJI LAMB CHOPS 32
tempered sago [peanuts, dairy, sesame]

BRUNCH


(saturday and sunday only)

BAKED VADAPAV 14 
[dairy, gluten, peanuts]

MASALA SCRAMBLED EGG GHOTALA 15
ladi pao [gluten]

TANDOORI VEG GHEE ROAST PULAO 24 
[dairy]

TEMPURA CHICKEN TACOS 20
[dairy, gluten]

MASALA IDLI BAR 12 
[dairy]

LAMB BIRYANI 28
boondi raita [dairy, cashew]

TANDOORI SOYA TACOS 17 
[dairy, gluten]

SIDES

BUTTER NAAN 6
CHEESE NAAN 7
GARLIC NAAN 6

BOONDI RAITA 6
TANDOORI ROTI 6
MASALA FRIES 12

CUMIN RICE 8
STEAMED RICE 7
TRUFFLE FRIES 14

DESSERTS

BASQUE CHEESECAKE 15
makhan malai foam, cardamom pearls [egg, dairy, pistachio, gluten]

MASALA CHAI ICECREAM, IRANI COOKIES 14
[egg, dairy, nuts, gluten]