

# 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 19

tequila, coffee, cola, salt

### CORDELIA 20

gin, absinthe, elderflower, dill, yogurt

### PYRO 19

gin, ratafia, vermouth, cranberry, brine

### CANCHANCHARA 21

rum, black garlic, gardenia mix, citrus

### PASHA 22

bourbon, jaan paan, bitters, vermouth

### GIFTS FROM THE GARDEN 20

tequila, ginger, green pepper, lime

### SAKURA 22

brandy, maraschino, guava, bitters, egg white

### POLYNESIAN BREEZE 23

rum blend, coco, pineapple, cantaloupe, ananas air

### MOTHER NATURE 21

vodka, rasam, honey, curry leaves

### PLUTO 24

gin, vermouth, white chocolate, manchego, lemon

## WINE BY THE GLASS

### SPARKLING

#### (NV) ACINUM 15

Prosecco | Veneto | Italy

#### (NV) MOET CHANDON 24

Champagne | Split (187 ml) | France

#### (NV) SCHARFFENBERGER 16

Sparkling Rose | Mendocino | CA

### WHITES

#### 2022 PACO & LOLA 15

ALBARINO | Rias Baixas | Spain

#### 2023 TRAMIN 15

PINOT GRIGIO | Trentino-Alto Adige | Italy

#### 2023 KING OF WILD 17

GRUNER VELTLINER | Niederosterreich | Austria

#### 2023 CHATEAU LA RABOTINE 22

Sancerre | Loire Valley | France

#### 2023 BY OTT 16

Rose | Provence | France

#### 2023 PRIEST VALLEY WINERY 17

Sauvignon Blanc | Napa Valley | CA

#### 2023 NEYERS 17

Chardonnay | Carneros | CA

#### 2023 POST & BEAM 22

Chardonnay | Napa Valley | CA

#### 2022 MIRABEAU PURE 16

Rose | Provence | France

### REDS

#### 2022 SEAN MINOR 15

PINOT NOIR | Sonoma Coast | CA

#### 2022 BENTON LANE 17

PINOT NOIR | Willamette Valley | OR

#### 2018 CHATEAU LOUDENNE 20

Bordeaux | Medoc | France

#### 2021 DELAS 17

Syrah | Crozes-Hermitage | France

#### 2021 BRENDEL 16

Cabernet Sauvignon | North Coast | CA

#### 2021 THE CALLING 17

Cabernet Sauvignon | Paso Robles | CA

### 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 12

guava, chaat masala, citrus

#### APPLE OF MY EYE 12

Green apple, honey, basil, lime

#### COLADA 12

pineapple juice, coconut, nutmeg

#### ANDROMEDA 12

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

\* service charge of 20% is added to all parties of 6+.

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

# FitDOR

## DINNER

### SHAREABLES

#### PAPPAD SAMPLER 14

assorted house chutneys [dairy, gluten]

#### DAHI KACHORI 17

crispy okra, chutney foam [dairy, gluten]

#### BOMBAY PAPDI BHEL 16

puffed rice, mint & dates chutney [peanuts, dairy, gluten]

#### BURST CHICKEN KOLIWADA 18

fried chicken poppers, chili dust [dairy, gluten]

### SMALL PLATES

#### AVACADO BURRATA CHEESE CHAAT 19

nylon sev, chutney [dairy]

#### OPEN FIRE CHICKEN KEBAB 23

gojiberry & herb butter [dairy]

#### PURPLE POTATO RAGDA PATTY 18

fruit compote, cranberry mousse [dairy, peanuts]

#### PESHAWARI LAMB SEEKH KEBAB 24

horseradish thecha, mint foam [dairy]

#### SILKEN YOGURT KEBAB 21

cream cheese, coriander chutney [dairy, gluten]

cilantro mint pesto, potato salli [dairy, peanuts]

#### MUSHROOM MINCED KEBAB 21

mint chutney, onions [dairy]

#### TANDOORI CURRY LEAF PRAWNS 27

curry leaf, tempered buttermilk [dairy, shellfish]

#### ACHARI PANEER TIKKA 22

pickle, olive tapanade [dairy]

#### PAN SEARED HOKKAIDO SCALLOPS 28

peanut butter salan, nut cracker [dairy, gluten]

#### SWEET CHILI BROCCOLI 19

almond flakes, sweet chili sauce [dairy, almonds]

#### MARYLAND SOFT SHELL CRAB 29

bokchoy & crab poriyal, tomato chutney [dairy, gluten]

#### MULTANI CHICKEN SHAWARMA 55

tandoori hummus, grilled vegetables & garlic naan  
limited Portion [gluten, dairy]

### KULCHAS & PIZZAS

#### TRUFFLE MUSHROOM KULCHA 18

mushrooms, mushroom butter, shaved truffle [dairy, gluten]

#### CLASSIC MARGHERITA PIZZA 22

basil, olive oil [dairy, gluten]

#### PULLED BUTTER CHICKEN KULCHA 18

herb butter, micro greens [dairy, gluten]

#### CHICKEN TIKKA & JALAPENO PIZZA 25

cream cheese, herbs [dairy, gluten]

### LARGE PLATES

#### REINVENTED PANEER LABABDAAR 29

onion tomato masala, pickle onion [dairy, cashew]

#### JACKFRUIT & CHESTNUT KORMA 27

cashew curry, rogan [dairy]

#### KASHMIRI GUCCHI RISSOTO 26

morel mushrooms, truffle oil [soya, dairy]

#### MALAI KHURCHAN CROQUETTE 28

garam masala korma [dairy, cashew, gluten]

#### SEASONAL VEGETABLE MOILEE CURRY 26

[vegan]

#### DOUBLE BUTTER DAAL MAKHANI 16

white butter [dairy]

#### TRADITIONAL CHICKEN SEEKH MASALA 30

onion tomato masala [dairy, cashew]

#### LAMB SHANK ROGAN JOSH 32

pickled onion, micro greens, rogan [dairy]

#### HYDERABADI CHICKEN DUM BIRYANI 34

salan, raita, crispy onions [dairy, cashew]

#### SOUS VIDE SALMON 36

macher jhol, swiss chard

#### ALLEPPEY PRAWN & FISH CURRY 35

coconut, curry leaf [dairy, shellfish]

### SIDES

BUTTER NAAN 6  
CHEESE NAAN 7  
GARLIC NAAN 6

BOONDI RAITA 6  
TANDOORI ROTI 6

STEAMED RICE 7  
CUMIN RICE 8