

Fitoor

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

CANCHANCHARA 18

rum, black garlic, gardenia mix, citrus

MOTHER NATURE 19

vodka, rasam, honey, curry leaves

MILKY WAY 19

bourbon, port, banana, cream cheese, lemon

PLUTO 19

gin, vermouth, white chocolate, manchego, lemon

PASHA 18

bourbon, jaan paan, bitters, vermouth

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

CLASSICS

OLD FASHIONED 15

bourbon, bitters, orange, simple syrup

MANHATTAN 15

rye, sweet vermouth, angostura bitters

BEE'S 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

FitDOR

LUNCH & BRUNCH

SHAREABLES

PAPDI CHAAT NACHOS FULLY LOADED 13

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]

FRYUM SAMPLER 14

assorted fryum, house chutneys [dairy, gluten]

SMALL PLATES

MALABAR PARATHA QUESADILLAS 18

butter moilee, chutney [dairy, gluten, cashew] green garlic sauce, sesame seeds [egg, dairy, gluten]

MUMBAI DABELI CROQUETTE 18

potato croquette, creamy herb dip [dairy, gluten, peanut]

KATAIFI CRUSTED LABNEH CROQUETTE 18

creamy patty, bell & pepper mint chutney [dairy, gluten, jain]

FIGS PANEER TIKKA 20

green garlic chimichuri [dairy]

AVOCADO & PANEER GALOUTI 18

chunky apple salsa [dairy, gluten]

STEAMED VEGETABLE MOMOS 14

roasted tomato chutney, toasted sesame [dairy, gluten]

THECHA CHILI CHICKEN 20

green garlic sauce, sesame seeds [egg, dairy, gluten]

ASADO BRANZINO FILLET 26

cilantro mint pesto, potato salli [dairy]

LAL MASS GOLI KEBAB 24

deep fried lamb meatballs, mint chutney, masala onion [dairy, gluten]

TANDOORI GREEN GARLIC PRAWNS 24

mango shirazi, lemon caviar [dairy, shellfish]

STEAMED CHICKEN MOMOS 16

roasted tomato chutney, toasted sesame [gluten]

LARGE PLATES

REINVENTED PANEER LABABDAR 25

onion tomato masala, paneer steak [dairy, cashew]

SARSON SAAG, PANEER & SPINACH RAVIOLI 24

white butter [egg, dairy, gluten]

PULLED JACKFRUIT GHEE ROAST 22

[dairy]

MIX VEGETABLE KHURCHAN CROQUETTE 24

garam masala korma [dairy, cashew, gluten]

SEASONAL VEGETABLE MOILEE CURRY 24

[vegan]

DOUBLE BUTTER DAAL MAKHANI 14

white butter [dairy]

CHICKEN BUTTER MASALA 27

onion tomato masala [dairy, cashew]

CHICKEN DUM BIRYANI 31

papad cigar, crispy onions [dairy, cashew]

PAN SEARED SALMON 31

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

[eggs, gluten]

TANDOORI VEGETABLE GHEE ROAST

PULAO 24

[dairy]

TEMPURA CHICKEN TACOS 20

[dairy, gluten]

MASALA IDLI BAR 12

[dairy]

LAMB BIRYANI 34

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

MALABAR PARATHA 6

CUMIN RICE 8

STEAMED RICE 7

TRUFFLE FRIES 14

DESSERTS

BASQUE CHEESECAKE 15

makhan malai foam, cardamom pearls [egg, dairy, pistachio]

MASALA CHAI ICECREAM, IRANI COOKIES 14

[dairy, nuts, gluten]