

# Fitoor



## GROUPS & EVENTS

Fitoor (Hindi for 'Passion') is a contemporary Indian restaurant and cocktail lounge, with a vibrant menu and electrifying music evoke the ardor and energy of India today.

Fitoor serves contemporary Indian cuisine, centered around dishes from the country's many varied regions. An array of small plates designed for sharing and exploration are featured alongside larger entrees—all melding the vibrant flavors, spices and culinary traditions of India with local and seasonal California ingredients.

# DINNER MENUS

ALL OUR MENUS ARE SERVED FAMILY STYLE  
PLEASE NOTIFY US OF ANY ALLERGIES OR DIETARY RESTRICTIONS  
THERE IS A 23% GRATUITY ADDED TO ALL PRESET MENUS  
WE ALLOW 2 BOTTLES OF 750 ML WINE AT THE CORKAGE OF \$30 AND \$50  
WE WOULD LOVE TO CELEBRATE WITH YOU. YOU CAN BRING IN YOUR DECORATIONS AS LONG AS IT  
DOESN'T INTERFERE WITH OTHER GUESTS (EXCEPT CONFETTI). PLEASE ARRIVE EARLY AND  
COORDINATE WITH EVENTS STAFF  
OUR CAKE SERVICE CHARGES ARE \$30

**CHEF'S CHOICE**  
**\$ 70 PER PERSON**

**SMALL PLATES**

MALABAR PARATHA QUESADILLAS,  
butter mollee  
MUMBAI DABELI CROQUETTE  
creamy herb spread  
PERI PERI CHICKEN TIKKA,  
waterchestnut & pepper labneh

**MAIN**

JACKFRUIT GHEE ROAST  
REINVENTED PANEER LABABDAR  
pickled onion  
CHICKEN BUTTER MASALA

**SIDES**

CUMIN RICE  
DOUBLE BUTTER DAL MAKHANI  
PLAIN NAAN  
GARLIC NAAN

**DESSERT**

BASQUE CHEESECAKE  
makhani malai foam, cardamom pearls

**EPICURE MENU**  
**\$ 85 PER PERSON**

**TO START**

FRYUM SAMPLER  
homemade dips

**SMALL PLATES**  
SELECT FOUR

KATAIFI CRUSTED LABNEH CROQUETTE  
bell pepper coulis

MUMBAI DABELI CROQUETTE  
creamy herb spread

MALABAR PARATHA QUESADILLAS,  
butter mollee

PERI PERI CHICKEN TIKKA,  
water chestnut & pepper labneh

LAL MAANS GOLI KEBAB  
masala onion

THECHA CHILI CHICKEN  
toasted sesame, peanuts

**MAINS**  
SELECT THREE

JACKFRUIT GHEE ROAST

REINVENTED PANEER LABABDAR  
pickled onion

CHICKEN BUTTER MASALA

PAN SEARED SALMON

CHICKEN DUM BIRYANI

**SIDES**  
CUMIN RICE  
DOUBLE BUTTER DAL MAKHANI  
PLAIN NAAN  
GARLIC NAAN

**DESSERT**

BASQUE CHEESECAKE  
makhani malai foam, cardamom pearls



**GOURMAND MENU**  
**\$ 105 PER PERSON**

**TO START**

PAPAD SAMPLER  
homemade dips

**SMALLPLATE**  
SELECT FIVE

KATAIFI CRUSTED LABNEH CROQUETTE  
bell pepper coulie

MUMBAI DABELI CROQUETTE  
creamy herb spread

MALABAR PARATHA QUESADILLAS,  
butter moilee

PERI PERI CHICKEN TIKKA,  
waterchesnut & pepper labneh

LAAL MAANS GOLI KEBAB  
masala onion

THECHA CHILI CHICKEN  
toasted sesame, peanuts

**MAINS**

SELECT FOUR

JACKFRUIT GHEE ROAST

REINVENTED PANEER LABABDAR  
pickled onion

CHICKEN BUTTER MASALA

PAN SEARED SALMON

CHICKEN DUM BIRYANI

SAOJI LAMB CHOP  
tempered sago

**SIDES**

CUMIN RICE

DOUBLE BUTTER DAL MAKHANI

TEMPERED YOGHURT

PLAIN NAAN

GARLIC NAAN

**DESSERT**

BASQUE CHEESECAKE  
makhani malai foam, cardamom pearls

**ADDITIONAL ITEM: \$9 PER PERSON**

**ADDITIONAL ITEM: \$42 PER PERSON SELECT 5**

**ADDITIONAL ITEM \$60 PER PERSON SELECT 7**



## Room Buyouts

We have multiple rooms or sections available for large groups. We can do full or partial buyouts.

**LOUNGE:**

Room capacity is 55+ guests

**GOLD ROOM:**

Room capacity is 50+ guest.

**GREEN ROOM:**

Room capacity is 42+ guests

**FULL RESTAURANT BUYOUT:**  
capacity is 160+ guests.



**THE ENERGY OF INDIA, IN THE HEART OF SANTANA  
ROW**

**377 Santana Row #1140, San Jose, CA 95128**

**Follow us @eatdrinkfitoor ph-(408)705-2233**