



At Cafe Kothi, we believe in nourishing your mind and body with soulful food, homemade and prepared with simplicity.

Our ingredients are responsibly sourced and our recipes are mindfully crafted.

We focus on sustainability, eating local and seasonal.

All our teas and coffees are served with organic honey and raw coconut sugar.

We request you to give us a little more of your time as our culinary artists freshly prepare every dish.

A vegetarian, farm-fresh, local and seasonal menu awaits you at Cafe Kothi.

## ◆Gluten Free Kothi Pizza◆

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All our pizza bases are made of dehydrated cauliflower & crafted with locally sourced cheese & vegetables. Enjoy low - carb, guilt - free pizzas!

Charred Paneer Pesto 425  
tandoori paneer, seasoned pesto, bell peppers & masala

Green Monster 425  
broccoli, spinach, rocket leaves, parmesan

Kothi Margherita Pizza 425  
tomato concasse, basil, pickled tomato & locally sourced cheese

Add: Burrata 175

## ◆Farm Fresh Eggs◆

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**Organic Free-Range Eggs** – Sourced from a trusted local farm, our eggs are laid by pasture-raised hens and packed with natural goodness.

Masala Omelet 325  
onion, carrot, olives, white cheddar, coriander leaves, chili & mint chutney

Super Green Omelets 325  
spinach, green peppers, broccoli

Poached Eggs 325  
sourdough slice, wilted spinach, hollandaise, parsley

Blossom Fries (V) banana blossom, ajwain, parmesan, chili lime dip	275
Beetroot Tikki Chaat beet tikki topped with spiced chickpeas, coriander chutney & tamarind chutney	325
Almond Pancake, blueberries organic honey	275
Sourdough Chilli Cheese Toast	225
Tapioca Beetroot Vada with Coconut Mint Dip (GF, V)	275
Indian Avocado Toast (V) avocado chokah, sourdough, pickled vegetables, onion seeds	325
Kothi Style Bombay Sandwich fresh vegetables, potato, local cheese	325

Alfalfa Salad - mixed lettuce, alfalfa, pistachio, orange segments and pomegranate with balsamic dressing (J)	295
Summer Burrata (J) sundried tomato pesto, local burrata, farm leaves, peppers	425
Kale & Avocado Salad (GF, J) avocado slices, toasted almond nuts, parmesan, olive oil, orange segment & lemon rind dressing	325
Lentil Slaw (GF, V, J) mix lentil, apple, carrot, pumpkin seed, sunflower seed, lemon mustard dressing	325
Linguini in Fresh Summer Tomato Sauce marinara sauce, parmesan, garlic beans	345
Saffron Ravioli ricotta, wilted spinach in thyme cream sauce	375
Soba Noodles (V) sauteed, aged soy sauce, bell pepper & scallion	325
Ragi Dosa (GF, V) masala potatoes, bottle gourd with homemade coconut & mysore chutney	345
Quinoa & Cauliflower Rice Biryani (GF)	375

Ice Cream (GF, J)	225
Kothi Banana Bread (J)	145
Vegan Ganache (GF, V, J)	195
Mango Baked Yoghurt (GF, J)	195
Mango Shake	295
Aam Panna	225
Aswagandha Iced Tea	225
ABC Juice	275
Lemonade	195
Tender Coconut Water	195
Sandalwood Iced tea	225
Mint Watermelon Lemonade	275
Fresh Juice - seasonal	275
Orange Cinnamon Hot Chocolate	225
All Spice Hot Chocolate	225
Vanilla Hot Chocolate	225

GF – Gluten free, V – Vegan, J – Jain, CE – Contain Eggs | Government taxes as applicable.

## **Tea**

Artisanal Indian loose-leaf tea, carefully sourced from single estate tea plantations.

Choice of Tea - Darjeeling, Om Blend, Assam, Chamomile, Jasmine, Green Tea 175

## **Tea From the Kitchen**

Ayurvedic Tea 175

Masala Tea 225

## **Coffee**

Espresso Single / Double 150/175

Macchiato 175

Americano 175

Cappuccino / Latte 225

Cold Brew 225

Cold Coffee 275

## **Choice of Milk**

Almond Milk 100

Coconut Milk 100

Oat Milk 75