

We being a component driven restaurant
we suggest you to have every element of a
dish in one bite.

BEVERAGE

Classic Lemonade

Freshly squeezed local lemon balanced with simple syrup, served over ice – ₹180

Kokum & Chia

Art kokum extract paired with chia seeds and a hint of mint – ₹220

Hibiscus Infused Green Tea

Cold-steeped green tea with hibiscus layered with floral hibiscus over ice – ₹220

Passion Fruit Spritz

Tropical passion fruit shaken with citrus and topped with sparkling water – ₹220

Apple Iced Tea with Moroccan Mint

Chilled black tea infused with crisp apple juice and muddled Moroccan mint – ₹220

Malnad Ginger Cooler

Cold-pressed local ginger sweetened with jaggery and balanced with tonic – ₹220

SOUPS

Cream Of Roasted Pumpkin

Roasted Pumpkin Puree, Candied Pepitas, Charred Pumpkin Cubes, Seasoned Kori Rotti – ₹295

Hurli Kalu

Add-on: Chicken ₹90

Regional Horse Gram Broth, Horse Gram Masala, Garlic & Curry Leaf Tempering, Seasoned Kori Rotti – ₹295

SALADS

Malnad Style Beet Salad

 Roasted Beets, Kokum Labneh, Ghee Roast Masala, Pista – ₹325

Citrus salad

Seasonal Citrus, Lemon vinaigrette, Salsa macha, Roasted Peanuts – ₹325

Niçoise Salad

Add-on: Chicken ₹90

Hard-Boiled, Green Beans, Olives, Pickled Cucumber, Romaine, Baby Potatoes – ₹325

Applicable Taxes Apply

 = Dairy |  = Soy |  = Tree Nuts |  = Gluten |  = Shellfish

 = Fish |  = Egg |  = Sesame |  = Peanuts

APPETIZER

■ Mushroom Pepper Roast

Batter Fried Mushrooms, Sauteed Peppers, Pickled Onion – ₹375

■ Jackruit Croquette



Byadgi Chilli Aioli, Pickled Cucumber, Lemon Vinaigrette – ₹375

■ Pathrode

Besan & Colocasia Roulade, Mint & Brown Butter Chutney, Curry Leaf Pudi, Sesame – ₹375

■ Semolina Crusted Nutmeg

Pan Seared Tofu, Curry Leaf Butter, Green Apple Relish – ₹450

■ Paneer Satay

Byadgi Chilli Sambal, Pickled Cucumber, House Made Pita – ₹395

■ Bocconcini Tart



Bocconcini Cheese, Fresh Cherry Tomato, Infused Tomato, Strawberry Gel, Apricot Gel, Pepitas – ₹450

■ Chicken Pathrode



Chicken & Colocasia Roulade, Mint & Brown Butter Chutney, Curry Leaf Pudi, Sesame – ₹450

■ Chicken Sukka Tart

Brown Butter Filo Tart, Chicken Sukka, Creme Fraiche, Pickled Paprika & Onion – ₹450

■ Fish Croquette

Pickled Pepper Tartare, Black Garlic Vinaigrette – ₹495

■ Prawn Bruschetta

Toasted Baguette, Butter Poached Prawns, Remoulade – ₹590

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FOR THE TABLE

■ Badnekayi Gassi

Stuffed Eggplant, Fried Curry Leaf, Akki Rotti/ Coconut Rice /Neer Dosa – ₹470

■ Paneer Sukka

Seared Panner, Sukka Masala, Akki Rotti/Coconut Rice/Neer Dosa – ₹480

■ Herb Crusted Paneer

Spiced Panner Steak, Scallion Mash, Provençal Veggies – ₹490

■ Mushroom Risotto

Sauteed Truffle Mushrooms, Salsa Macha, Fried Cauliflower – ₹470

■ Panelle

 Chickpea Fritters, Onion Jam, Seasoned Ricotta, Infused Tomatoes – ₹480

■ Miso Charred Broccoli

Miso Roasted Broccoli, Curry Leaf Tempura Fried Tofu, Romesco – ₹495

■ Cacio e Pepe

Parmesan Tossed Fettuccine, Sage Butter, Crispy Garlic, Spring Onion – ₹550

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FOR THE TABLE

▲ Chicken Gassi

Stewed Chicken, Fried Curry Leaf, Akki Rotti/ Coconut Rice /Neer Dosa – ₹470

▲ Chicken Uruval

Garlic & Curry Leaf Braised Chicken, Akki Rotti/Coconut Rice/ Neer Dosa – ₹480

▲ Seasonal Fish Pulimunchi

Coastal Staple Fish Curry, Akki Rotti/Coconut Rice/ Neer Dosa – ₹690

▲ Kundapura Tiger Prawns

Butter Poached Prawns, Kundapur Masala, Onion Salad, Akki Rotti/Coconut Rice/ Neer Dosa – ₹980

▲ Shepherd's Pie

Roasted Chicken, Béchamel, Scallion Mash – ₹460

▲ Salsiccia

Italian Sausage, Farfalle, Sauteed Cherry Tomatoes, Burrata – ₹480

▲ Herb Crusted Lamb Chops

 Mustard Seared Lamb Chops, Chermoula, Scallion Mash, Provençal Vegetables, Kanthari Jus – ₹1095

▲ Coconut Oil Poached Fish

Coconut oil Poached Salmon, Pistachio & Fennel Relish, Saffron Beurre Blanc, Polichattu, Taro Chips – ₹1100

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DESSERTS

▲ NAVA Chocolate Cake

 Devil's Chocolate Cake, Dark Chocolate Cremeux, Brown Sugar Chantilly, Olive Oil – ₹395

▲ Banana Caramel Tarte

Robusta, Cocoa Sable, Peanut Praline, Dulce - de - Leche, Roasted Peanut Chantilly – ₹375

■ Poached Pear & Chocolate

Caramel Poached Pear, Dark Chocolate Soil, Coconut Cremeux, Cocoa Gel (Gluten free & Nut Free) – ₹350

▲ NAVA Icecream Sandwich

Pepper Sable, White Chocolate Semi Freddo, Lime Ganache, Mixed Berry Gelee – ₹395

NAVA

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