# avatāra

## **Kinvit**

(Experience Kinvit, where we reimagine fermentation with a uniquely Indian touch. From our innovative concoctions to traditional classics, each sip is a journey through the rich flavours of India's diverse culinary heritage)

#### Kashmiri Kava Kombucha Abv - 0.5%

A fusion of traditional harmonious Kashmiri kahwa spices with the probiotic goodness of kombucha. Refreshing, aromatic, and beneficial for your well-being

#### Berry Chhang Abv- 3%

Discover the essence of the Himalayas with our inhouse berry Chhang, a traditional beverage crafted from fermented rice and twist of berries

#### Avatara Tepache Abv- 2 %

A fusion of Mexican brewing giving it an Indian delicacy with spices, blending turmeric, ginger, and jaggery for a refreshing twist

## Alphonso kvass Abv- 2%

Savour our homemade Alphonso Kvass, a traditional Russian fermented delight with a twist of Indian Alphonso mango. Refreshing, tangy, and uniquely ours.

(Please note that as our beverages are fermented in-house, the alcohol content may vary slightly from batch to batch)



#### **Avatara Delicacy**

(Embark on a journey of discovery with our Indian-inspired healthy delicacy menu. Explore the hidden gems of Indian beverages, crafted with traditional ingredients renowned for their health benefits, and experience a fusion of flavours that nourish body and spirit)

# **Pineapple Rasam**

Pineapple, Rasam mix, Curry leafs, Pepper, Tamarind

## Vegan spiced buttermilk

Almond milk, lime, Fresh mint, Spice mix, Ginger

## Nannari Mojito

Indian sarsaparilla, Chia seeds, Mint, Fizz

# Holy Basil Smash

Fresh Orange Juice, Holy Basil Cordial, Honey

## **Nectar of Life** Hibiscus tea. Amla shrub. cumin. lime





