



avatāra

RASAS

THE 6 TASTES IN AYURVEDA

The menu is inspired by humble seasonal ingredients, that are pure, clean, natural, and energy-containing. An innovative and luxurious culinary journey all without the use of onion, garlic, mushroom, & paneer.

- **Chef Rahul Rana**

The idea is to break through these perceptions and curate a unique vegetarian fine dining experience, that showcases the endless possibilities vegetarian food can offer.

- **Chef Sanket Joshi**

Avatara is the reincarnation of soulful Indian cuisine, embodying a contemporary expression of timeless techniques, philosophy, and tradition. Deeply rooted in the rich heritage of Indian vegetarianism, Avatara redefines the perception of vegetarian dining, traditionally viewed through a lens of limitation. Our mission at Avatara is to transcend these notions, by offering an extraordinary fine dining experience that illuminates the infinite possibilities and exquisite flavors inherent in vegetarian cuisine. At Avatara, we are committed to showcasing the true artistry and sophistication that vegetarian food can achieve.

Introduction to Rasas



Somras (Prosecco)
Add a glass of Villa Sandi Asolo Prosecco in ₹999+ taxes



Kalingam (Watermelon)

Grilled watermelon, stone fruit pickle, tomato water

Kokum (Garcinia Indica)

Sunchoke modak, okra thecha, kokum rassa

Dalika(Lentil)

Horse gram galouti, ragi singhal, lentil & sesame tea

Kadalika (Banana)

Raw banana chaat, avocado chutney, khakra

Krishna Phal (Passion Fruit)

Passion fruit, spiced guava water, strawberry chutney

Klaayah (Green Peas)

Green pea chokha, shisho luchi cannoli, gajar jhol

Panasa (Jackfruit)

Coorg spiced jackfruit, idiyappam, curry leaf

Badak (Vada)

Dahi bhalla petit gâteau, pomegranate sorbet, potato crisp

Madhuram (Sweet)

Bal mithai, chocolate rosette, buransh ras

Parna (Betel Leaf)

Paan



*Please advise the server should you be allergic to any ingredient / have dietary restrictions
₹5500 for food, all menu prices are exclusive of 5% GST*