

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.

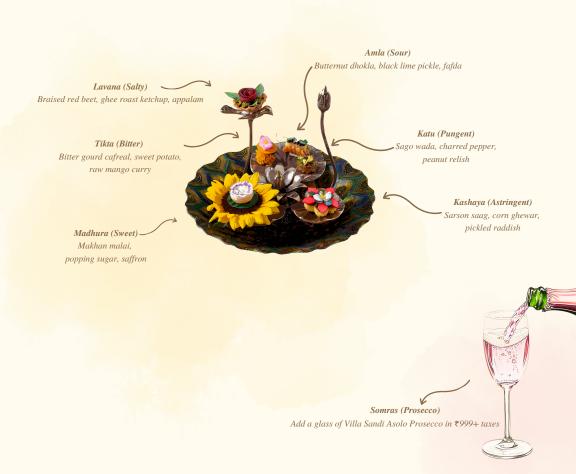
#### - Chef Rahul Rana

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



## 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

