

# avatāra

## *Wine Pairing Menu*



# Rasas

The 6 Tastes in Ayurveda

**N.V Villa Sandi Il Fresco Prosecco Veneto, Italy**

**Kokum (Garcinia Indica)**

*Sunchoke modak, okra thecha, kokum rassa*

**2023 White Rabbit Riesling Rheinhessen, Germany**

**Kadalika (Banana)**

*Raw banana chaat, avocado chutney, khakra*

**2021 Anna's Way Sauvignon Blanc Marlborough, New Zealand**

**Klaayah (Green Pea)**

*Shisho cannoli, green pea chokha, carrot jhol*

**2022 Fratteli Sette Solapur, India**

**Badak (Vada)**

*Dahi bhalla petit gateaux, pomegranate sorbet, potato crisp*

**N.V Villa Sandi Dolce Spumante Veneto, Italy**

Wine pairing menu priced at ₹ 5500++

All prices are in Indian rupees, we levy 7% service charge and 10% VAT

# Indian Wine Pairing Rasas

The 6 Tastes in Ayurveda

**Lavana, Tikta, Madhura, Amla, Katu, Kashaya**  
**N.V Sula Brut Nashik, India**

**Kokum (Garcinia Indica)**

*Sunchoke modak, okra thecha, kokum rassa*

**2022 Sula Classic Riesling Nashik, India**

**Kadalika (Banana)**

*Raw banana chaat, avocado chutney, khakra*

**2023 Sula Classic Chenin Blanc Nashik, India**

**Klaayah (Green Pea)**

*Shisho cannoli, green pea chokha, carrot jhol*

**2022 Rasa Cabernet Sauvignon Nashik, India**

**Badak (Vada)**

*Dahi bhalla petit gateaux, pomegranate sorbet, potato crisp*

**N.V The Source Moscato Nashik, India**

Wine pairing menu priced at ₹ 3000++

All prices are in Indian rupees, we levy 7% service charge and 10% VAT