

avatāra

Wine Pairing Menu



International Wine Pairing

Bon Bon, Butternut, Mustard Greens, Coriander
Villa Sandi IL Fresco Prosecco DOC, Glera ,Italy

Palm Heart

charred jalapenos,parmesan buttermilk, water chestnut
Berton Vineyard The Metal, Vermentino, Australia

Potato

vada, tadka dahi, potato & Kasundi curry
Jasci &Marchesani Cerasuolo D'Abruzzo DOC,
Montepulciano, Italy

Bitter Gourd

bitter gourd chokha, ghee roast, red chilli makhani
19:59 Single Varietal, Gewurztraminer, Germany

Young Cashewnut, Mushroom

Berton Vineyard Metal, Durif, Australia

Mango

mango chenna, pandan ice cream, mango salsa
Mancura Etnia, Moscato, Chile

Wine pairing menu priced at ₹ 5500++

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

Indian Wine Pairing

Bon Bon, Butternut, Mustard Greens, Coriander
Sula Brut, India

Palm Heart
charred jalapenos, parmesan buttermilk, water chestnut
Sula Classic, Riesling, India

Potato
vada, tadka dahi, potato & Kasundi curry
Fratelli Master Selection, Chardonnay, India

Bitter Gourd
bitter gourd chokha, ghee roast, red chilli makhani
Sula, Chenin Blanc, India

Young Cashewnut, Mushroom
RASA, Syrah, India

Mango
mango chenna, pandan ice cream, mango salsa
The Source Rosé, Grenache, India

Wine pairing menu priced at ₹ 3000++
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