



avatāra

Cocktail Menu

The Five Tatvas

Akash (Tamarind Sour) ₹750++

Red Wine, Tamarind Shrub, Lime, Vegan Foam

Description:

A celestial creation, this cocktail features red wine, a tamarind shrub, lime, and a vegan foam. The foam, light and airy like a cloud, evokes the vastness of the sky—true to its name, Akash.

Jala (House Blend Martini) ₹750++

3 House Blend White Wine, Blanco Vermouth & Smoked olive

Description:

Crafted from three house-blended white wines and blanco vermouth, this martini symbolizes Jala (Water) with its smooth, flowing character and refreshing taste.

Prithvi (Late Harvest) ₹750++

Late Harvest, Date Kvass, Chocolate Bitters

Description:

A grounded blend of Late Harvest wine, Date Kvass, and chocolate bitters. This cocktail embodies Prithvi (Earth), offering a rich, earthy depth complemented by the bittersweet essence of chocolate.

Agni (Picante) ₹750++

White Wine, Clarified Green Apple, Jalapeno, Coriander, Herb Rim

Description:

An energizing blend of white wine, clarified green apple, jalapeño, and coriander, with an herb-rimmed glass. This fiery concoction channels the dynamic energy of Agni (Fire), offering a perfect balance of heat and zest.

Vayu (Spritzer) ₹950++

Lillet Rosé, Moscato Sparkling, Orange and Rosemary

Description:

The effervescence of this cocktail, made with Lillet Rosso, Moscato, orange slices, and rosemary, reflects the playful and airy nature of Vayu (Air). The bubbles bring life to every sip.

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

