

Vegan Menu

avatāra

A Transcending
Journey...



avatararestaurant.com/mumbai



This menu goes beyond boundaries to redefine Indian vegetarian cuisine, celebrating our roots while transforming heritage into a new expression of creativity shaped by innovation, globalization, and sustainability. From reimagined classics like saag and ghee roast to global inspirations like ceviche and pandan ice cream, it is a journey of tradition meeting imagination.

~ Chef Sanket Joshi

The menu is Transcending Journey, where Avatara goes limitless. It is a celebration of farming and vegetation, inspired by the deep-rooted agricultural history of India. The menu blends creativity and technique to change the perception of diners through vegetarian food.

~ Chef Rahul Rana



Avatara's new menu is a limitless culinary odyssey, transcending borders and embracing a refined convergence of global inspiration, innovation, and sustainability. Our vision is to establish Indian vegetarian gastronomy on the global stage as a refined, sustainable, and soulful dining experience that goes beyond boundaries and redefines culinary excellence. Avatara is known for the reincarnation of soulful Indian food. Our mission is to change the perception of Indian vegetarian food by pushing our own limits of creativity and techniques.



3. Mustard Greens
ghewar, saag, pickled radish

1. Bon Bon
almond milk,
popping sugar, saffron



2. Butternut
taco, black lime, dhokla

4. Coriander
kothimbir vadi, peanut relish,
garlic chutney



Palm Heart

charred jalapenos, vegan buttermilk, water chestnut

Corn

stroop waffle cornet, corn kebab, corn shorba

Potato

vada, tadka coconut dahi, potato & kasundhi curry

Peas & Carrot

shukto dashi, green pea puree, panchphoran carrot

Bitter Gourd

bitter gourd chokha, ghee roast, red chilli makhani

Tender Coconut

steamed idli, coconut malai pepper fry, curry leaf podi



Guava

passion fruit sorbet, strawberry, masala boondi

Young Cashewnut

grilled vegetable, tender cashew, bell pepper mole

Mushroom

black rice pongal, mushroom sambhar, pol sambol

Mango

mango sponge, pandan sorbet, mango salsa

Milk

bal mithai, chocolate rosette, buransh

Betel Leaf

chocolate, kolkata paan, rose petal

*Please advise the server should you be allergic to any ingredient / have dietary restrictions
₹5500 for food, All prices are in Indian rupees, we levy 7% service charge, Government
taxes as applicable*