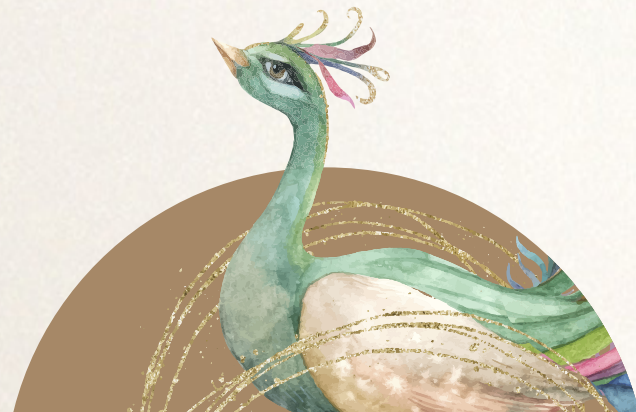




avatararestaurant.com/mumbai

avatāra *Sutras*





Sutras

Threads that bind India's culinary soul

Avatara presents a 15-course experience inspired by the invisible threads that unite India's diverse culinary traditions. Tracing the journeys of ingredients, techniques, and stories across regions and generations, exploring of the flavours, traditions, and craftsmanship that weave together the culinary tapestry of India.



"Sutras is a celebration of the unseen bonds that give Indian cuisine its enduring identity. Beyond regions and recipes lies a shared spirit that continues to unite our culinary traditions, and this menu is an invitation to experience that journey."

- Chef Sanket Joshi



"For me, Sutras is a reminder that the true beauty of Indian cuisine lies not only in its diversity, but in the threads that connect it. This menu is an exploration of those shared traditions, expressed through thoughtful craftsmanship and a deep reverence for heritage."

- Chef Sarfaraz Ahmed

Shahtoot malai
avocado butter, dulce, mulberry

Paratha tartlet
vegan cheese, apple chutney, jalapeño

Black rice idli
assamese black rice, yellow ghee roast, podi masala

Butternut dhokla
fafda, black lime chutney, sweet and sour butternut

Kachori
ker sangri, fig & tamarind chutney, coconut cream





Rawa fried yam

kokum glaze, triphala chutney, pickled cabbage koshimbir

Balchao

corn tortilla shorba, pickled cauliflower & babycorn,
green garlic taco

Artichoke kulcha

jerusalem artichoke, jackfruit nihari, baked kulcha

Mushroom sukka

char grilled oyster mushroom, sukka masala, tambada rassa

Pani puri

passion fruit sorbet, strawberry, masala boondi

Railway curry

eggplant bharta, madras railway curry, elaichi banana bun

Khasi curry rice

short grain rice, akhuni salsa, daikon wakame salad

Sheer khurma

vermicelli, dates ice cream, rose & cardamom espuma

Bal mithai

chocolate rosette, caramalised fudge, buransh ras

Paan

chocolate, kolkata paan, rose petal

