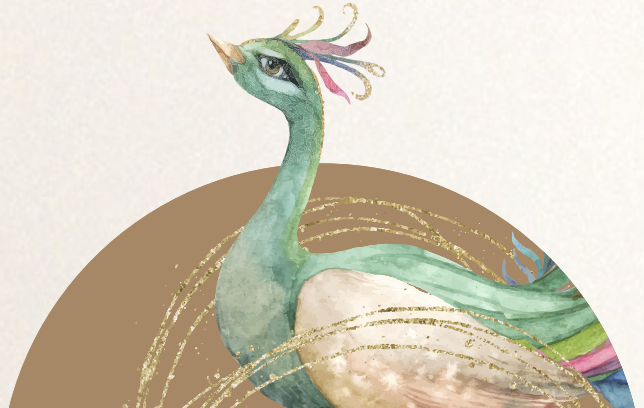


avatarārestaurant.com/mumbai

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
malai burrata, dulce, mulberry

Paratha tartlet
cheddar cheese sphere, 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, yoghurt

Please advise the server should you be allergic to any ingredient / have dietary restrictions
₹6000 for food, All prices are in Indian rupees, we levy 7% service charge, Government taxes as applicable

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, caramelised fudge, buransh ras

Paan
chocolate, kolkata paan, rose petal

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