

SARANSH GOILA X DARJEELING EXPRESS

INDIAN BRUNCH

LET'S CHIT CHAAT

DOUBLE MANGO PANI PURI

Mumbai's street favourite made with seasonal Alphonso mangoes and raw mango, Mango Boba, Mint, Boondi, Chilli Rim

SALMON SOL KADI CEVICHE

Sol Kadhi or Kokum curry is a tangy and savoury coconut based drink that's cooling and pink in colour! We serve this classic from Konkan region of Maharashtra with a twist with fresh Tuna, pickled onion, green chilli and crispies!

(***Vegetarian options: Avocado/Mushroom***)

LITTI CHOKHA CANAPE

A rustic classic from Bihar, where dough balls stuffed with Sattu (roasted gram flour are slow roasted in charcoal, and post dunking in ghee they're served with eggplant, potato, lamb keema and tomato chokha

(***Vegetarians - without lamb keema***)

15HR ALOO TUK

The classic Sindhi double fried potato which Saransh learned from his mum, now reimaged like a 1000 layer potato with some Tuk Masala, sour cream and a tapenade

BHUTTE KA KEES

A monsoon favourite from Vivek's hometown in Indore. It's a delectable and comforting fresh corn & coconut porridge served with three textures of corn

WINNER WINNER. BUTTER CHICKEN FOR DINNER?

PORK DINDIGUL BIRYANI

In India, not all Biryanis are made equal. Not all of them are made with long grain Basmati rice, some down south are made with short grain. This Biryani from Tamil Nadu is made with Thalappakatti masala, and served with ghee and garlic yogurt.

(***Vegetarians - jackfruit***)

GOILA BUTTER CHICKEN

The smoky butter chicken by Chef Goila that garnered a cult following in Mumbai in 2016 has now made it English Premier League by launching at Fulham Pier and also serving at Fulham FC matches. We serve it to you with some creamy Dal Makhani, sourdough naans and pickled onions, ask for as many seconds you like

(***Vegetarians - paneer***)

BHAPA DOI

Darjeeling Express's Bhapa Doi served with seasonal mango, sesame brittle and black jaggery caramel

