



FOOD MENU

STAY AWAKE, STAY CURIOUS



SOUPS

ROASTED TOMATO

280

Tomatoes roasted until sweet, smoky and slightly charred, then blended into a rich, comforting soup.

JHOL MOMO

280

Momos swimming in a tangy, spicy Nepali-style broth. Messy, warming and exactly what a momo deserves.

LEMON CORIANDER

250

A bright, zesty broth with lemon, coriander and vegetables. Light on the stomach, heavy on the refreshment.

HOT AND SOUR

250

Hot. Sour. Spicy. Savoury. Basically, four flavours having an argument in a bowl.

CREAM OF CAULIFLOWER

250

Roasted cauliflower turned into a smooth, creamy soup with gentle seasoning.



STARTERS

to share, or not

★ AVOCADO TOAST

350

Sourdough topped with smashed avocado, cherry tomatoes, chopped parsley, toasted sesame seeds and a drizzle of extra virgin olive oil.

CHEESY GARLIC BREAD

300

Sourdough garlic bread layered with bubbling mozzarella, cheddar and garlic butter.

STUFFED BELL PEPPER

300

Charred bell peppers stuffed with a savoury medley of herbed Foxtail millets and melted cheese.

GHOOGNI CHAAT

250

A Kolkata street-food favourite of slow-cooked white peas, fresh onions, herbs, tamarind and green chillis. An explosion of flavours.

PEPPER MUSHROOM FRY

300

Juicy mushrooms tossed in a fiery South Indian black pepper masala with fragrant curry leaves. Served with crispy Malabar Parottas.

★ BURRITO SAMOSAS

300

Crispy samosas stuffed with spiced Mexican filling of corn, bell peppers and cheese. Served with salsa and sour cream.

★ SPINACH AND RICOTTA

300

Pan-seared dumplings filled with creamy ricotta and spinach, served with chipotle mayo and crisp chilli dips.

BANG BANG CAULIFLOWER

300

Cauliflower florets tossed in a spicy bang-bang sauce and garnished with toasted sesame seeds.

★ SMOKED CHEESE QUESADILLAS

400

Grilled quesadillas stuffed with smoked cheese, mushrooms and onions.

PAN CON TOMATE

300

The beloved Spanish classic of toasted sourdough rubbed with garlic and extra virgin olive oil. Topped with tomato pulp and feta cheese.



SIDES

on their own, or alongside

TRUFFLE PARMESAN FRIES

300

Golden fries tossed with parmesan, herbs and a drizzle of fragrant truffle oil.

POTATO WEDGES

300

Crispy-on-the-outside, fluffy-on-the-inside potato wedges served with chipotle mayo and garlic aioli.

FRIES PLATTER

400

Potato wedges and three types of fries (salty, truffle parmesan, Peri-Peri)

SOM TAM SALAD

280

Thailand's iconic green papaya, carrot and cucumber salad tossed with peanuts, Kaffir lime in a tangy sweet-chili dressing.

CHICKPEA SALAD

280

A cooling Mediterranean salad comprised of roasted chickpeas, cucumber



BURGERS

★ PANEER BHURJEE BURGER

280

Soft buns loaded with spiced paneer bhurjee, pickled onions, lettuce and mint chutney.

SOYA KEEMA BURGER

280

A hearty soya keema patty with pickled onions, cheese slice and Indian spices.

PEANUT BEETROOT

280

POTATO BURGER
A crisp beetroot and potato patty with roasted peanuts, lettuce and a zesty herb aioli.



PANINI

PESTO MOZZARELLA

250

Fresh mozzarella, basil pesto, roasted peppers, tomato & rocket.

MUSHROOM & CHEESE

270

Garlic butter mushrooms, caramelised onions, smoked cheese

MUSHROOM & CHEESE

270

Tandoori paneer, onions, peppers



MAINS

bowls, curries & more

★ SOYA KRAPOW

400

Minced soya spiced and stir-fried Thai style. Served on a bed of steamed rice.

GREEN/RED THAI CURRY

400

Fragrant Green/Red (spicy) curry cooked with coconut milk, seasonal veggies, lemongrass and basil. Served with steamed rice.

KHAO SUEY

500

A comforting Burmese coconut curry with noodles, coriander, fried garlic, lemon and onions.

★ MUSHROOM VINDALOO

500

A Goan delicacy reimagined. A potato and mushroom curry cooked with vinegar and red chillies paste to deliver heat and a tangy finish. Served with Malabar parathas.

RAMEN BOWL

400

A comforting bowl of ramen with rich vegetable broth, noodles, seasonal vegetables.

★ MEDITERRANEAN BOWL

400

A wholesome bowl of herbed grains, Pita bread hummus, falafel, roasted vegetables, olives and Fattoush salad.

BURRITO BOWL

400

Mexican rice layered with smoky beans, grilled paneer, salsa, guacamole, sour cream and cheddar cheese.

★ PAD THAI

350

Rice noodles stir-fried with vegetables, jaggery, tamarind, peanuts

★ CHILI BASIL SAUCE + FRIED RICE / HAKKA NOODLES

400

Fragrant and medium spicy chili basil sauce served with either veg fried rice or Hakka noodles.

★ TANDOORI VEGGIES WITH SPINACH RICE

400

Chargrilled tandoori vegetables served in a smoky Tandoori sauce alongside fragrant spinach rice.



PASTA

slow sauces, fresh herbs

SINFUL AGLIO OLIO

400

Spaghetti tossed with roasted garlic, chilli flakes, olive oil, cherry tomatoes and parsley.

PESTO PENNE PASTA

400

Penne tossed in a vibrant basil pesto with parmesan, toasted pine nuts and roasted cherry tomatoes.

ARRABBIATA

400

Classic Italian pasta in a fiery tomato sauce with garlic, olive oil, basil and a gentle chilli kick.

BÉCHAMEL PASTA

400

Pasta folded into a silky roasted garlic béchamel sauce with mozzarella, parmesan and herbs.

★ ZUCCHINI PASTA

400

Spaghetti tossed in a creamy light garlic sauce with fried zucchini, parsley and parmesan

CLASSIC MAC AND CHEESE

450

The Classic served as originally imagined. Don't fix it if it ain't broke.

★ TRUFFLE OIL MAC AND CHEESE

500

Creamy four-cheese sauce tossed with macaroni and finished with truffle oil and cheese crumble.



THIN CRUST PIZZA

MARGHERITA

480

Tomato, mozzarella and basil on a crisp, thin crust. Nothing to hide behind.

FARMHOUSE

480

Bell peppers, onions, mushrooms and mozzarella over a bright tomato base. A little bit of the garden, a little bit of trouble.

AL FUNGHI

480

Mushrooms, garlic, mozzarella and herbs on a thin, crisp crust. Earthy, savoury and unapologetically mushroomy.

QUATTRO FORMAGGI

480

Four cheeses, one thin crust and absolutely no interest in moderation. Rich, creamy and gloriously cheesy.



DESSERT

PISTACHIO AFFOGATO

280

Creamy pistachio gelato drowned in a shot of hot espresso. Cold, hot, bitter, sweet. Somehow it works.

TIRAMISU

280

Espresso-soaked layers of mascarpone and soft sponge, finished with a generous dusting of cocoa.

BROWNIE & VANILLA

300

A warm, fudgy chocolate brownie with a scoop of cold vanilla ice cream. A classic for a reason.

NEW YORK CHEESECAKE

300

Rich, dense and unapologetically creamy, with a buttery biscuit base and just enough tang to keep things balanced.

★ kitchen favourite *Applicable taxes & levies extra

THANK YOU FOR VISITING AWAKE