



Roastery | Omakase | Bakehouse



Hot

Espresso (hot / iced)

A concentrated shot of coffee extracted using the espresso machine

indian origins - 210 | international origins - 310

Long black

An espresso with hot water infused

indian origins - 240 | international origins - 340

Cortado

A drink made up of equal parts espresso and steamed milk

indian origins - 240 | international origins - 340

Flat white 🌱

An australian favorite - strong drink made up of espresso and thinly textured milk

indian origins - 240 | international origins - 340

Bon bon ☕★📺

Espresso served with condensed milk

indian origins - 240 | international origins - 340

Cappuccino

A concoction of espresso and thickly textured milk with a foamy texture

indian origins - 240 | international origins - 340

Latte (hot / iced) ☕📺

A milky concoction of espresso and textured milk with medium foam

indian origins - 260 | international origins - 360

Oat-cap 🌱

A concoction of espresso and thickly textured oat milk

indian origins - 290 | international origins - 390

Mocha

Espresso served with steamed milk and single origin couverture cacao From ghana

indian origins - 350 | international origins - 450

add ons: almond milk - 120

coconut milk - 60

oat milk - 120

extra espresso shot - 60 (indian) / 90 (international)

Cold

Iced long black

An espresso mixed with water and ice

indian origins - 220 | international origins - 320

House cold ☕★

a smooth combination of espresso, milk, jaggery and ice

indian origins - 220 | international origins - 320

Iced mocha

a smooth combination of espresso, single origin couverture ghana cacao, milk and ice

indian origins - 240 | international origins - 340

The oat life

a decadent mix of espresso, jaggery syrup and oat milk on the rocks

indian origins - 280 | international origins - 380

add ons: housemade jaggery syrup - 40

note: ask our barista's for international

Slow bar (cold)

Chilled coffee creations with rich, unique textures.

Mont blanc ☕📺

One of a kind iced americano served with mascarpone foam & orange zest

280

Latte 'spanner ☕📺

Espresso and milk served with mascarpone foam on top

320

Dirty matcha ☕★📺

Espresso with matcha, milk and mascarpone foam

320

Toffee and nut brittle ★

Espresso served with homemade dark toffee syrup, milk, mascarpone foam and nut brittle

420

add ons: housemade mascarpone foam - 80

housemade toffee nut sauce - 50

Fizzy

Classic coffee tonic ☕📺

Espresso served with tonic water

indian origins - 240 | international origins - 340

Indian spice pod ☕📺

Espresso served with homemade spice syrup, tonic water and smoked cinnamon stick

indian origins - 240 | international origins - 340

Yuzu coffee tonic ☕📺

Espresso served with homemade yuzu cordial and tonic water

indian origins - 260 | international origins - 360

Spiced apple spritz ☕★📺

Espresso served with ginger spiked ginger ale, served with a caramelised apple slice

indian origins - 260 | international origins - 360

add ons: housemade spicy syrup - 50

Manual brew (hot / iced)

Precision hand-brewing methods that bring out unique flavors in each origin

Pourover 🕒 📺

A handcrafted brew, slowly filtered for a clean, rich cup that highlights the coffee's finest notes

indian origins - 210 | international origins - 310

Paragon 🕒 📺

An artisanal brewing method that combines precision and technique, unlocking the full depth of flavor with every pour

indian origins - 210 | international origins - 310

Syphon 🕒 📺

A delicate brewing method, using vacuum pressure to produce a complex, aromatic cup with rich flavor

indian origins - 240 | international origins - 340

Choose from colombian, ethiopian, salvadoran, panama

Note: ask our barista's for today's featured origins & pricing.

Slow brew (cold)

Nitro coffee - ratnagiri old monk rum barrel aged 🕒 📺

Coffee infused with nitrogen

220

Cold brew 🕒

Cold brewed coffee, infused with cacao nibs and french vanilla

220

24h cold drip 🕒

Slow drip brewed for over 24 hours on the cold drip tower

220

Add ons: tonic water - 100

Coffee flight

Near zero 🕒

A cold sampler of the cold brew, nitro coffee and cold drip

320

E-p-m 🕒

A collection of half espresso, pourover and a mini latte

350

From around the world 🕒 ★

Espressos of different origins

500

Iced tea

Hibiscus roselle

Iced roselle tea

210

Bluepea lemonade

Lemonade made with brewed bluepea tea

210

Matcha

Matcha latte - hot 🕒

Latte made with ceremonial grade matcha

220

Matcha coconut 🕒 ★

Tender coconut served with mascarpone foam

240

Matcha cheese 🥗

Milk mixed with matcha and mascarpone cheese

280

Mixed berry matcha 🥗 📺 ★

Mixed berry muddled with ceremonial grade matcha and milk

320

Cacao (hot / cold)

Classic cacao 🕒

Steamed milk mixed in with single origin couverture cacao from ghana

indian origins - 240 | international origins - 340

Aztec cacao 🕒

Steamed milk mixed in with single origin couverture cacao from ghana and aztec spice mix

indian origins - 240 | international origins - 340

Mint cacao 🕒

Steamed milk mixed in with single origin couverture cacao from ghana and peppermint

indian origins - 240 | international origins - 340

Add ons: chocolate sauce - 80

Affogato

Classic affogato 🕒 📺

Our classic affogato made with vanilla gelato and espresso

indian origins - 360 | international origins - 360

Cacao max 🕒 ★ 📺

Affogato reimagined by the delicate combination of espresso, gelato, cacao nibs, macaron shells and cake crumbs, topped with homemade single origin cacao sauce

indian origins - 390 | international origins - 490

Tropical affogato 🕒 📺

Peachy beachy affogato made with espresso, gelato, peaches, pineapple and creme de coconut

indian origins - 390 | international origins - 490

Add ons: vanilla gelato - 100 | chocolate gelato - 100



Egg

We are using organic eggs

Bread options : sourdough / brioche / poi

Choice of eggs

- Masala and cheese omelette/scrambled
- Spinach and Cheese omelette/ scrambled
- 4 Egg white and Spinach omelette/ scrambled
- Chicken, cheese and truffle omelette/ scrambled

350

Eggs benedict

English muffin, bacon , greens and warm Hollandaise.

399

Eggs florentine

English muffin, spinach and avocado and warm Hollandaise.

399

Eggs royal

English muffin, Smoked salmon with Arugula, dill cream cheese and Hollandaise.

399

Tomato Shakshuka

Eggs, tomato sauce, onions, peppers, cumin, paprika, feta, micro greens, sourdough

475

Smoothies

Fig banana 🌱 j

Figs, banana coconut milk

350

The green one 🌱 j

Spinach, avocado, banana, coconut milk

350

Pb & b 🌱 j

Peanut butter, banana, coconut milk

350

Chocolate peanut butter 🌱 j

Chocolate, peanut butter, banana coconut milk

400

Tropical fruits 🌱 j

Pineapple, banana, coconut water

400

Mixed berry 🌱 j

Strawberries, blueberries, raspberries, banana, coconut milk

400

Soulful bowls/ smoothie bowls

Tropical smoothie bowl j 🌱 🌱

Banana, pineapple, dragon fruit, coconut milk, nuts, chia seeds, granola

525

Rich cacao energy bowl j 🌱 🌱 ★ 📺

Banana, coconut milk, cacao, jaggery, coconut, nuts, seeds, granola, chocolate peanut butter

575

Overnight oats j 🌱 🌱

Oats, almond, cashew, nuts, chia seeds, strawberry compote, almond butter, banana

575

Hangover breakfast

Baked cheese eggs, bacon, sausages (pork / chicken), baby potatoes, Goan poi

599

Quinoa chia magic j 🌱 🌱

Quinoa, chia, coconut milk, strawberry compote, raisins, apricots, figs, nuts & seeds

650

Basil pesto bowl (veg / vegan / non veg) 🌱

Quinoa, ricotta, basil pesto, grilled tomatoes, marinated onions, cottage cheese/ tofu / chicken

600 | 650 | 650

Mexican bowl (veg / vegan / non veg) 🌱

Quinoa, beans, avocado, farm cheese, peppers, onions, lettuce, tofu / chicken/cottage cheese, sour cream,sauté mushroom , tomato salsa.

650 | 700 | 700

Tofu & chimichurri bowl (veg / vegan / non veg) 🌱 ★

Quinoa, tomatoes, chimichurri, pickled onions, greens, tofu /chicken/Cottage cheese

650 | 700 | 700

Sunkissed wholesome bowl (veg / vegan / non veg) j ★

Tomatoes, pickled onions, greens, nuts & seeds, buffalo mozzarella, cottage cheese/ chicken/ tofu.

650 | 700 | 700

Og toast

Bread options : sourdough / brioche

Farmfresh ricotta honey

ricotta, honey, walnuts

450

Countryside avo dukkah (veg/non veg)

Avocado, ricotta, poached eggs

475 | 525

Rustic mushroom brioche

Brioche, mushrooms, Chettinad spices

475

Rctm

Sourdough, buffalo mozzarella, cherry tomatoes, garlic, basil, lemon curd

490

Harvest ricotta tartine

Sourdough, ricotta, strawberry compote

490

Chicken ghee roast brioche

Brioche, chicken ghee roast, arugula, cheese sauce, chilli oil

495

Mutton ghee roast brioche

Brioche, mutton Ghee Roast, arugula, cheese sauce, chilli oil

650

Sunkissed pesto toast (veg/non veg)

Sourdough, ricotta, marinated onions, roasted tomatoes, basil pesto, poached eggs

550 | 600

Gluten-free pancakes

Gluten-free pancakes, cashew cream, fruit compote, fruit, jaggery syrup

475

French toast

Brioche, whipped cream, strawberry compote, strawberries, icing sugar, honey

499

Wholesome tofu scramble

Tofu scramble, tomato pesto, chimichurri, sourdough

550

Hot pressed sandwiches

**bread options: sourdough / brioche /
croissant**

Mustard affair (vegan / veg)

Grainy mustard, marinated onions, farm cheese / cashew cream, tomato jam, potato veggies

525

Bacon buddy

Croissant, bacon, guacamole, cheddar, egg crêpes, grainy mustard, microgreens

525

Unseen chicken tikka

Chicken tikka, onions, bell peppers, cheddar, mint sour cream

550

Harissa mushroom (vegan / veg)

Mushrooms, harissa, farm cheese / cashew cheese, tahini dip

550

Bombay talkies

Mashed potatoes, caramelised onions, farm cheese, pickled carrots, mint sauce

550

Farmfresh

Avocado, roasted peppers, beetroot hummus, tomato, greens

550

Croque madame

bacon jam, farm cheese, sunny-side egg, cheese sauce

575

Olivio (vegan / veg)

Caramelised onions, kalamata olives, tapenade, tomatoes, farm cheese / cashew cheese

575

Bmt j

Tomatoes, basil pesto, farm cheese, buffalo mozzarella

590

Grill cottage cheese j

Cottage cheese, roasted vegetables, farm cheese, mint sour cream

590

Smoky bbq

BBQ chicken, farm cheese, coleslaw

590

Mediterranean grilled chicken

Chicken, bell peppers, kalamata olives, farm cheese, greens

590

Bagels

Jalapeno cream cheese bagel j

Bagel, cream cheese, jalapeños, cherry tomatoes, pumpkin

290

Veggie lover's bagel j

Bagel, basil pesto, cream cheese, lettuce, cucumber, roasted tomatoes, microgreens, cherry tomatoes, pumpkin

350

Scrambled egg & bacon bagel sandwich

Bagel, scrambled eggs, bacon, greens, hollandaise, cherry tomatoes, pumpkin

475

Breakfast Pizza

Salami

Pomodoro, capers, salami, buffalo mozzarella, Parmesan, dill
350

Capresano

Cherry tomatoes, goat cheese, Parmesan, chili flakes
350

Poached Egg

Creamy sauce, herbs, arugula, peppers, poached egg
400

Truffle cado

Goat cheese, truffle, avocado, cherry tomatoes, microgreens, balsamic
400

Scrambled Tofu

Cheese sauce, tofu scramble, chimichurri, Sriracha, Tabasco
450

Appetisers

Chorizo Fire Bites

Goan chorizo jam, parmesan cheese, dash of cacao
350

Liver luxe tartine

Liver pate, onion jam, relish, garlic bread.
350

Forest Galouti bite

Mushroom galouti , green chutney, laccha paratha.
350

Zucchini Fries

panko crumbed Zucchini, peri-peri dip
400

Cheese Garlic Bread

Baguette, garlic butter, farm cheese, herbs
450

Golden Shore Prawns

Coconut crumbed prawns, mango salsa
470

Neapolitan Pizza

(Lunch 12:30 - 3:30 | Dinner 7:00 - 11:00)

Margherita

Pomodoro, buffalo mozzarella, basil
550

Fire Alarm

Garlic sauce, buffalo mozzarella, jalapeños, red paprika, black olives, fried garlic, basil.
650

Indiana

Pomodoro, buffalo mozzarella, sun-dried tomatoes, red paprika, fried onions, chimichurri, basil
650

Pesto Mania

Pesto, cherry tomatoes, herbs, arugula, burrata, Parmesan,
700

Romglano Burrata

Pomodoro, roasted bell pepper, burrata cheese, pesto, herbs, arugula, balsamic, Salami.
750

Long Ton

Pomodoro, ghee roast chicken, bell peppers, buffalo mozzarella, Parmesan, balsamic
850

Basilico

Herbed grilled chicken, basil pesto, buffalo mozzarella, balsamic.
850

Cheese Formagi

Garlic sauce, buffalo mozzarella, caramelised onion, blue cheese, sun-dried tomato, truffle oil
850

Pepperoni

Pomodoro, pepperoni, buffalo mozzarella, arugula
900

CC mains

Turkish cilbir

Poached eggs, tzatziki, paprika oil, microgreens
445

Mediterranean mezze platter

Falafel, lavash, pita, assorted hummus, harissa sauce, tahini dip, pickled cucumber and beet.
475

Lean green nachos

Millet-corn nachos, peppers, baked beans, salsa, sour cream, and guacamole
475

Spanish tortilla

Eggs, potatoes, bell peppers, onions, red pepper-cashew cream, microgreen
525

Thai rice bowl (Veg / Chicken / Prawn)

Thai curry, coconut milk, vegetables, jasmine rice
475 | 550 | 650

Og falafel

Pita, hummus, vegetable salad, falafel
550

Lebanese bowl

Pesto hummus, beetroot hummus, classic hummus, salad, falafel, harissa, pita
595

Hongkong pot rice

Jasmine rice, hongkong sauce, exotics vegetables, cottage cheese
599

Confit chicken cafreal with poi

Slow cooked Chicken, cafreal masala, goan poi
650

Southern Heat Chicken

Grilled Chicken, bell pepper couscous, Sauté vegetable, white wine Sauce
650

Lemon garlic butter grilled chaunak

Chaunak, lemon butter sauce, herbed couscous, sauté vegetables
725

the heart of coffee culture starts here.
welcome home.