

REDEFINING AND REINVENTING SOUTHERN INDIAN CUISINE



Please choose any one from five carefully crafted Avartana experiences for your table. We recommend that you please advise us of the number of vegetarian and non-vegetarian diners at the time of reserving your table.

Please be advised that we do not have experiences suitable for children.
Smart casuals and closed footwear is recommended.

Open on all days | 7:00 pm - 11:00 pm
Lunch: Saturday and Sunday - 12:30 pm - 2:30 pm

Avartana exemplifies an exclusive blend of traditional and progressive renditions of Southern Indian cuisine, which is rooted to the gravitas of the unique tastes, aromas and flavours of southern Indian spices.

The Southern Indian Peninsula has in many cases a divided ethnicity; it is unified by the regions bounty of 'pepper and spices'. Our menu offerings forge this unity and encompass a range of specially crafted tasting menus for discerning diners, who may like to enjoy the pleasures of savouring an array of delicacies by our Chefs.

avartana
Southern Culinary Mosaics

Pronounced 'avartan', the word Avartana means fusion in Sanskrit; it also refers to rhythm, iteration, mysticism and magic.

As the restaurant seeks to represent a new interpretation of South Indian cuisine in contemporary renditions, the name Avartana encapsulates the intention of offering different iterations that revolve around this unique cuisine.

ALLERGEN AND DIETARY INDICATORS



Contains Milk



Contains Wheat
Rye/ Barley/ Oats



Contains Nut



Contains Soy

CF

Contains Fish



Contains Crustacean

CP

Contains Pork



Contains Egg

 VEGETARIAN

 NON VEGETARIAN

**Our menus indicate approximate values of serving size, indicated by the sign (~).
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.**

While ordering please inform our associate in case you are allergic to any of the following ingredients:

Cereals containing gluten - i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these |
Crustacean and their products | Milk & milk products | Eggs and egg products | Fish and fish products |
Peanuts, tree nuts and their products | Soybeans and their products | Sulphite in concentrations of 10mg/kg or more

Our Chef would be delighted to design your meal without them.

Vegetable Oil | Butter | Desi Ghee used in preparations

maya

MYSTICAL

Vegetarian

- Tempered Bottle Gourd 🌿 🌶️
Plum chutney
- Potato Cracker 🌿
Tamarind ghee glaze
- Drumstick Dumpling 🌿
Moringa broth
- Spiced Boletus 🌿
Aerated rice bun
- Crispy Banana and Coriander 🌿 🌶️ 🌶️ 🌶️ 🌶️
Mini appam
- Jackfruit Rice 🌿 🌶️
Okra yogurt
- Pumpkin and Candied Ginger 🌿 🌶️ 🌶️ 🌶️
Jaggery & sesame ice cream

Per serve (~505g) 1999 Kcal

Non Vegetarian

- ▲ Fermented Chili Prawn 🌶️
Shrimp emulsion, idli
- Potato Cracker 🌿
Tamarind ghee glaze
- ▲ Pork Dumpling 🌿 **CP**
Jaggery & black pepper chutney
- Spiced Boletus 🌿
Aerated rice bun
- ▲ Coriander Chicken 🌿 🌶️ 🌶️ 🌶️
Mini appam
- ▲ Lamb Rice 🌿 🌶️
Okra yogurt
- Pumpkin and Candied Ginger 🌿 🌶️ 🌶️ 🌶️
Jaggery & sesame ice cream

Per serve (~493g) 2228 Kcal

INR 2250 + taxes per person

🌿 Contains Milk 🌶️ Contains Wheat/ Rye/ Barley/ Oats 🌿 Contains Nut 🌶️ Contains Crustacean
CP Contains Pork 🌿 Contains Soy **CF** Contains Fish

■ Vegetarian ▲ Non-Vegetarian

Please inform our service associate if you are allergic to any ingredient.
Our chefs would be delighted to create your meal without the use of those ingredients.

All prices are in Indian rupees and are exclusive of government taxes.
We levy no service charge.

bela

BEAUTIFUL

Vegetarian

- Tomato and Millet 🍌
Rice crisp
- Crispy Chili Potato 🍌
Buttermilk sphere
- Cauliflower Crunch 🍌🌿
Pomegranate & mint
- Pumpkin Dumpling 🍌
Butter emulsion, fried beans
- Cucumber and Apple Sorbet 🍌🍷
- Asparagus and Coconut Stew 🍌
Turmeric coconut & idiyappam
- Spiced Aubergine 🍌
Byadagi chili emulsion and sago
- Vegetable Fritter Rice 🍌🌿
Sesame & palm nectar
- Fennel Panacotta 🍌🍷
Angel hair caramel

Per serve (~594g) 2073 Kcal

Non Vegetarian

- Tomato and Millet 🍌
Rice crisp
- ▲ Stir Fried Chicken 🍌🍷
Buttermilk mousse, curry leaf tempura
- ▲ Pork Cracker 🍌CP
Banana and chili
- ▲ Shrimp and Coriander Dumpling 🍌🍷
Chili coriander jam
- Cucumber and Apple Sorbet 🍌🍷
- Asparagus and Coconut Stew 🍌
Turmeric coconut & idiyappam
- ▲ Drumstick Lamb 🍌
Neer dosa
- ▲ Seafood Fritter Rice 🍌🍷CF
Sesame & palm nectar
- Fennel Panacotta 🍌🍷
Angel hair caramel

Per serve (~606g) 2060 Kcal

INR 2750 + taxes per person

🍌 Contains Milk 🌿 Contains Wheat/ Rye/ Barley/ Oats 🍷 Contains Crustacean

CP Contains Pork 🍷 Contains Soy CF Contains Fish

■ Vegetarian ▲ Non-Vegetarian

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jiaa

SOULFUL

Vegetarian

- Corn and Cherry Tomato 🥛 🌾
Pomegranate & curd chili
- Cracklings 🌾 🌾
Mango mush
- Sundried Tomato Tapioca 🌾 🌿
Coriander chutney
- Crispy Chili Potato 2.0 🌾 🌿
Pineapple & mint
- Lemon Leaf Sorbet
- Bottle Gourd and Raisin
Ginger & chili
- Spinach & Curd Cheese 🌾
Aerated rice cake
- Fried Aubergine 🌿
Jaggery & sesame sauce
- Vegetable Rice 🌾 🌿 🌿 🌿
Okra yogurt
- Sago Yogurt 🌾
Tamarind & dried berry sauce
- Almond Cremeux 🌾 🌿 🌿
Candied orange

Per serve (~547g) 2257 Kcal

Non Vegetarian

- ▲ Cuttle Fish 🌿 🌿
Black garlic, coconut & cauliflower
- Cracklings 🌾 🌾
Mango mush
- ▲ Pork Tapioca **CP**
Radish jam
- Crispy Chili Potato 2.0 🌾 🌿
Pineapple & mint
- Lemon Leaf Sorbet
- ▲ Fried Sea Bass 🌿 🌿 **CF**
Drumstick leaves & fermented chili sauce
- ▲ Pan Seared Quail 🌾 🌿
Aerated rice cake
- ▲ Braised Lamb Cheeks 🌾 🌿
Tempered semolina
- ▲ Chicken Rice 🌾 🌿 🌿 🌿
Okra yogurt
- Sago Yogurt 🌾
Tamarind & dried berry sauce
- Almond Cremeux 🌾 🌿 🌿
Candied orange

Per serve (~606g) 2428 Kcal

INR 3250 + taxes per person

🥛 Contains Milk 🌾 Contains Wheat/ Rye/ Barley/ Oats 🌿 Contains Nut 🦀 Contains Crustacean

CP Contains Pork 🌿 Contains Soy **CF** Contains Fish 🥚 Contains Egg

■ Vegetarian ▲ Non-Vegetarian

Please inform our service associate if you are allergic to any ingredient.
Our chefs would be delighted to create your meal without the use of those ingredients.

All prices are in Indian rupees and are exclusive of government taxes.
We levy no service charge.

Vegetarian

- Tempered Bottle Gourd 🌱 🥛
Plum chutney
- Cauliflower Crunch 🌱 🌶️
Pomegranate & mint
- Beetroot and Curd Cheese 🌱 🥛
Rice crisp
- Drumstick Dumpling 🌱
Moringa broth
- Jackseed Fritter 🌱
Chunky tempered pineapple
- Orange and Ginger Sorbet 🌱 🥛 🌶️
- Spiced Aubergine 🌱
Byadagi chili emulsion & sago
- Asparagus and Coconut Stew 🌱 🥛
Turmeric & coconut, idiyappam
- Crackling Spinach and Sweet Potato 🌱 🥛 🌶️
Fermented sesame & jaggery
- Uthukuli Morel 🌱 🌶️ 🌶️
Malabar parotta & butter toffee
- Colocasia Rice 🌱 🌶️
Okra yogurt
- Raw Mango Pudding 🌱 🌶️
Ghee candle
- Citrus Coconut 🌱 🥛 🌶️
Coffee ice cream

Per serve (~895g) 3045 Kcal

Non Vegetarian

- ▲ Stir Fried Chicken 🌶️ 🌶️
Buttermilk mousse, curry leaf tempura
- Cauliflower Crunch 🌱 🌶️
Pomegranate & mint
- ▲ Pan Seared Lobster 🌶️
Spring onion emulsion
- ▲ Shrimp and Coriander Dumpling 🌱 🌶️
Chili coriander jam
- ▲ Lamb Brain Fritter 🌱 🌶️
Cracked black pepper & butter emulsion
- Orange and Ginger Sorbet 🌱 🥛 🌶️
- ▲ Steamed Seabass 🌱 🥛 🌶️ CF
Fermented gongura emulsion & butter rice
- Asparagus and Coconut Stew 🌱 🥛
Turmeric & coconut, idiyappam
- ▲ Char Grilled Pork Belly 🌱 CP
Steamed tapioca, Ooty chili & chayote
- ▲ Uthukuli Chicken 🌱 🌶️
Malabar parotta & butter toffee
- ▲ Lamb Rice 🌱 🌶️
Okra yogurt
- Raw Mango Pudding 🌱 🌶️
Ghee candle
- Citrus Coconut 🌱 🥛 🌶️
Coffee ice cream

Per serve (~856g) 3659 Kcal

INR 3750 + taxes per person

🥛 Contains Milk 🌾 Contains Wheat/ Rye/ Barley/ Oats 🌰 Contains Nut 🦀 Contains Crustacean

CP Contains Pork 🍷 Contains Soy CF Contains Fish

■ Vegetarian ▲ Non-Vegetarian

Please inform our service associate if you are allergic to any ingredient.
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We levy no service charge.

tara

SPARKLE

- ▲ Cuttle Fish 
Black garlic, coconut & cauliflower
- Beetroot and Curd Cheese 
Rice crisp
- ▲ Pan Seared Lobster 
Spring onion emulsion
- ▲ Shrimp and Coriander Dumpling 
Chili coriander jam
- Crispy Chili Potato 2.0 
Pineapple & mint
- Cucumber and Apple Sorbet 

- ▲ Crab Claw 
Batter fried, red chili chutney
- ▲ Pan Seared Cod **CF**
Fermented tomato broth
- Spiced Aubergine 
Byadagi chili emulsion & sago
- ▲ Mussels in Coconut Broth 
 **CF**
Coriander chili
- ▲ Seafood Fritter Rice 
 **CF**
Sesame & palm nectar
- Raw Mango Pudding 

Ghee candle
- Fennel Panacotta 

Angel hair caramel

Per serve (~784g) 2996 Kcal

INR 4750 + taxes per person

-  Contains Milk
-  Contains Wheat/ Rye/ Barley/ Oats
-  Contains Nut
-  Contains Crustacean
-  Contains Soy
- CF** Contains Fish
- Vegetarian ▲ Non-Vegetarian

Please inform our service associate if you are allergic to any ingredient.
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We levy no service charge.