

FOOD

By Chop Abbijit S aha

Welome to

Glass - Kitchen and Bar

Glass is a modern Indian restaurant and bar based on clean food, interesting flavour combinations and sustainable dining with a focus on farm to fork. Imaginative interpretations of traditional cuisine from different regions of India with exciting flavours are served with modern presentations at Glass. Savour the creative Indian cuisine with a contemporary and eclectic feel. At the speakeasy bar, indulge yourself in innovative cocktails, fine beverages and exciting small pates.

Bon appétit & À ta santé!

SMALL PLATES

Dahi Pakodi & Laccha Papri Chaat 1 % Tamarind chutney, mint chutney and toasted pistachio Kcal 387 / 100 gm	375
Kurkuri Bhindi Okra, roasted almond, coriander and mint Kcal 140 / 100 gm	375
Baked Samosa in Phyllo Pastry 6 6 Sweetened yoghurt, mint chutney and tamarind chutney Kcal 176 / 100 gm	375
 Foxtail Millet & Paneer Tikki Tomato chutney Kcal 275 / 100 gm 	475
 Darjeeling Style Pan-seared Vegetable Momos Tomato chilli chutney Kcal 165 / 100 gm 	375
Pindi Chole Tostadas Avocado salsa Kcal 212 / 100 gm	395
Rendition of Mezze Duet Chilli beet hummus, baingan chokha & mini missi roti Kcal 312 / 100 gm	425
Aamsotto Chenar Chop 1 % Mango papad, kasundi Kcal 267 / 100 gm	475

Allergens: Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites Indicates Vegetarian 🔺 Indicates Non-Vegetarian

► Butter Garlic Prawn A favourite from Goa Kcal 276 / 100 gm	750
Kodi Vepdu Popularly known as 'Chicken 65' Kcal 332 / 100 gm	550
Darjeeling Style Pan-seared Chicken Momos Sweetened yoghurt, mint chutney and tamarind chutney Kcal 225 / 100 gm	500
Nargisi Chicken Scotch Egg () Tomato chutney Kcal 245 / 100 gm	550
Keema Mutter Tostadas Minced lamb, kachumber salsa Kcal 212 / 100 gm	595
Mangsher Chop Crumb fried lamb patties, kasundi Kcal 302 / 100 gm	595

Allergens: Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites

Indicates Vegetarian
 Indicates Non-Vegetarian

RAW

 Avocado & Khakra Pickled ginger, onion, lime & coriander shoots Kcal 276 / 100 gm 	475
 Raw & Ripe Mango Salad Weight Straight Straight	475
Father Michael's Burrata 1 % Coriander cashew pesto, pomegranate & hemp seed trail mix Kcal 202 / 100 gm	550
Summer Salad lettuce, orange, roasted cummin dressing, fried goat cheese & pumpkin seed Kcal 335 / 100 gm	750
Cardamom Flavoured Prime Malabar Yellowfin Tuna & Orange Salad >>>>>>>>>>>>>>>>>>>>>>>>>>>>>>>>>>>	475



Our standard portion size is 250 gm. All prices are INR (exclusive of taxes).

LIQUID

	Makki Ki Raab Roasted corn & popcorn Kcal 95 / 100 gm	350
•	Mushroom Shorba Grilled king oyster mushroom Kcal 77 / 100 gm	350
	Chicken Yakhni Shorba Toasted almond, saffron & fresh herbs Kcal 249 / 100 gm	400
	Spiced Blue Crab Meat Soup Coconut milk, red amaranth, chilli & lime Kcal 303 / 100 gm	450



TANDOORI & TAWA KEBABS

Plant Based Galauti Mint chutney Kcal 284 / 100 gm	550
Malai Broccoli Musallam i 😻 Kasundi Kcal 143 / 100 gm	550
Avocado Dahi Kebab 🕈 🥗 Tomato chutney Kcal 211 / 100 gm	550
Anardana Paneer Tikka 🕯 😻 Mint chutney Kcal 249 / 100 gm	550
Jackfruit Boti Kebab Tomato chutney Kcal 105 / 100 gm	550
Tandoori Baked Brie - Half/ Full Anjeer chutney Kcal 308 / 100 gm	475 750
Bhunne Pyaaz Aur Makai Ki Tikki American corn patties, brown onion & mint chutney Kcal 225 / 100 gm	450



Tandoori King Prawn 🕌 Mint chutney Kcal 152 / 100 gm	850
Black Olive Crusted Fish Kebab Tapenade Kcal 99 / 100 gm	750
Badami Chicken Malai Kebab 🕯 🥗 Mint chutney Kcal 239 / 100 gm	575
Pepper Kalmi i 🦃 🐓 Sesame chutney Kcal 219 / 100 gm	650
Nawabi Chicken Shami i 🕼 🐓 Sesame chutney Kcal 191 / 100 gm	575
Nilgiri Boti Kebab Lamb chunks, tomato chutney Kcal 291 / 100 gm	795
Chepa Vepudu King fish marinated with spices and grilled Kcal 126 / 100 gm	750

Allergens: Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Molusca Eggs Fish Lupin Soya Milk Peanuts Gluten Mustard Nuts Sesame Celery Sulphites Indicates Vegetarian Indicates Non-Vegetarian

GRAIN DIVERSITY

•	Dal Bati i & A favourite from Rajasthan Kcal 318 / 100 gm	575
	Khichdi - Three Millets, Two Rice & Two Lentils i 👙 🖡 Kcal 331 / 100 gm	
	Stir-fried mushrooms	595
●	Kcal 177 / 100 gm Tandoori paneer/ plant based paneer & vegetables	625
	Kcal 249 / 100 gm Achaari chicken kebab Kcal 212 / 100 gm	650
	Masala prawn 🕌 Kcal 262 / 100 gm	750
	Rahra mutton Kcal 298 / 100 gm	795
	Multigrain Khameera Stuffed Kulcha	
	Kcal 148 / 100 gm Amritsari potato	450
	Kcal 211 / 100 gm Blue cheese & onion	550
	Kcal 353 / 100 gm Keema mutter Kcal 291 / 100 gm	595
	Signature Appam with Stew Espuma	
●	Kcal 164 / 100 gm Baby potato roast Kcal 211 / 100 gm	495
	Pepper chicken Kcal 206 / 100 gm	595
	Prawn roast 🕌 Kcal 262 / 100 gm	750
	Mutton pepper roast Kcal 291 / 100 gm	850
llergens:	Indicates Venetarian 🔺 Indicates N	on-Vecetaria

 Indicates Vegetarian 🔺 Indicates Non-Vegetarian

CLASSICS

	Black Garlic Flavoured Kali Dal 🍈 Our signature dal makhani Kcal 368 / 100 gm	550
•	Dum Ka Khumb King oyster & button mushroom Kcal 221 / 100 gm	595
•	Stir-fried Okra, Baby Potato & Lotus Root Do pyaza style Kcal 195 / 100 gm	595
•	Sarso Palang Fulkopi Spinach, cauliflower, mustard gravy Kcal 202 / 100 gm	550
	Aloo Jhinge Posto Potato, ridge gourd & poppy seed gravy Kcal 225 / 100 gm	550
	Seer Fish Gassi From the Mangalore coast Kcal 134 / 100 gm	795
	Kundapur Koli Saru A favourite from Karnataka Kcal 175 / 100 gm	650
	Glass Butter Chicken Delicate tomato gravy enhanced with kasoori methi Kcal 218 / 100 gm	650
	Laal Maas 📋 Red hot mutton stewed with mathania chillies Kcal 218 / 100 gm	850

Allergens: Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Molusca Mustard Nuts Sesame Celery Sulphites

Pandhi Curry Coorg style pork belly cooked with kachampuli & exotic spices Kcal 294 / 100 gm	750
Nellore Fish Curry >> Andhra style, raw mango Kcal 157 / 100 gm	650
Barishali Maach Fish simmered in mustard & coconut gravy Kcal 163 / 100 gm	650
Kosha Mangsho i Lamb cooked in Bengali spices Kcal 232 / 100 gm	650

BIRYANI, RICE & APPAM

Vegetable & Plant Based Paneer Dum Biryani Kcal 124 / 100 gm	575
Signature Dhungar Chicken Dum Biryani 1 Kcal 130 / 100 gm	675
Signature Dhungar Mutton Dum Biryani 16% Kcal 167 / 100 gm	795
 Steamed Basmati Rice/ Ghee Rice/ Shahi Jeera Pulao/ Onion & Mint Pulao Kcal 364 / 358 / 365 / 100 gm 	275
Appam/ Egg Appam (1 Pc) (Kcal 148 / 176 / 100 gm	175 250

Allergens: Molusc Eggs Fish Lupin Soya Milk Peanuts Gluten Allergense Segs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Nuts Sesame Celery Sulphites

BREADS & SIDES

Naan i # Plain/ garlic/ multi seed Kcal 276 / 100 gm	195
Parantha Laccha/ pudina Kcal 249 / 100 gm	195
 ■ Roti Whole wheat/ multi grain Kcal 249 / 100 gm 	195
Curd Rice & Papad & pickle Kcal 125 / 100 gm	275
Raita Pomegranate/ boondi/ burhani Kcal 80 / 100 gm	200
 Garden Vegetable Salad Lemon & green chilli Kcal 28 / 100 gm 	200

Allergens: Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Read Straight Straight Solar Milk Peanuts Gluten Read Straight Solar Solar

💽 Indicates Vegetarian 🛕 Indicates Non-Vegetarian

SWEET ENDINGS

Baked Sandesh i Cut fresh fruits Kcal 132 / 100 gm	450
Rendition of Shahi Tukda Ghee brioche and white chocolate-rabri melt Kcal 326 / 100 gm	450
Textures of Spiced Chocolates 6 A glass special Kcal 374 / 100 gm	450
Mango & Chia Seed Pudding Coconut milk & candied ginger Kcal 110 / 100 gm	450
Millet Phirni Espuma Saffron & pistachio Kcal 167 / 100 gm	450
Malai Kulfi Khubani ka meetha Kcal 90 / 100 gm	450
Home Made Ice-creams & Sorbets Three exotic flavours of the month (sugar free option available) Kcal 294 / 100 gm	450

Allergens: Molusce Eggs Fish Lipin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites

