



THE PORTFOLIO

Curated plates of power

Food
MENU

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Small Plates

BREAD MOPS

Served with our House-made ciabatta & focaccia bread

HARISSA SMOKED AUBERGINE

*Smoked aubergine layered with
bean pâté, salsa maca & herb oil*

₹650

WHIPPED GOAT'S CHEESE

*Creamy whipped goat's cheese mousse
drizzled with hot honey texture of beetroot*

₹650

Cold Littles

AVOCADO TAQUITO

*Crisp tortilla cones filled with jalapeño guacamole,
dusted with cheddar powder*

₹600

UMAMI ECLAIR

Savoury choux pastry filled with Scallion cream cheese, available in:

Smoked Duck

₹800

Confit Portobello Mushroom

₹750

If you have allergies to any dietary items or inquiries, please inform our crew before ordering.
Government taxes as per applicable.

AVOCADO CRUDO

Granny smith apple & cucumber crudo with a coconut tigre leche,
avocado purée, and herb oil

₹850

SESAME CRUSTED TUNA CRUDO

Sushi Grade tuna crusted with sesame seeds topped with scallion &
gari relish & coconut water tigre leche

₹1150

TOMATO & TRUFFLE TARTARE

Macerated tomato tartare topped with truffle stracciatella,
onion slithers & crispy quinoa

₹ 950

PICKLED PUMPKIN & BURRATA

Pickled pumpkin ribbons with burrata, Indian gooseberry, crushed
Tellicherry pepper, & salt flakes

Add Smoked duck: ₹200

₹950

CORN & AVOCADO SALAD

Charred corn & avocado tossed with smoked butter & pepper dressing,
macerated morning cabbage, and seasonal greens

₹850

CHIVE BUTTER LOBSTER ROLL

Rock Lobster tail tossed in yuzu mayo, stuffed in a toasted brioche bun with
garlic chives & charred California lemon

₹1150

CAESAR SALAD

Caesar dressing, romaine, parmesan, and croutons

Add Bacon - ₹200

Add Chicken - ₹200

₹750

BLUE CHEESE & APPLE SALAD

Granny Smith apples, dolcelatte blue cheese, Japanese ginger, mesclun, & house dressing

Add Prosciutto - ₹300

Add Smoked Duck - ₹250

₹850

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*Where the night
begins*



Hot Littles

J'S BURNT WILD ASPARAGUS

Charred green & white asparagus with black sesame bean pate,
cucumber blocks and kataifi shards

₹1095

BLOOMING ONION

Crisp battered onion flower with house spice & sweet onion sauce

₹850

BRIE PIE WITH HOT HONEY

Golden pastry stuffed with molten brie, adobo chili pear
and jam, and a drizzle of hot honey

₹850

BROCCOLI ARANCINI

Broccoli and carnaroli rice croquettes with pistachio
pistou and thyme bouquet

₹950

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J'S GREMOLATA SEA BASS STEAK

Grilled sea bass marinated in lemon-garlic gremolata, served with harissa crema, cacio e pepe, charred banana chilli & toasted zaatar envelope

₹1150

CRISPY CALAMARI

Crisp calamari with zucchini thins, dill cucumber, & aniseed aioli

₹1250

PRAWN ESCABECHE

Mild spicy pan-smoked prawns cooked with garlic, cherry, tomatoes, olive, and capers in a chilli emulsion served with sourdough bread.

₹1400

GARLIC CHICKEN SKEWERS

Chargrilled chicken skewer spiced with parmesan & confit garlic

₹1050

CHORIZO CHICKEN CROQUETTE

Chicken cheddar & chorizo croquettes with duo of Cuban mojo sauce(s)

₹1050

HAM & CHEESE ROLLS

Crispy cigar rolls stuffed with ham & cheese, served with grain mustard dip

₹850

GRILLED LAMB MEATBALLS

Grilled lamb meatballs with smoked black sesame pâté, pistachio & salsa maca

₹1050

AMATRICIANA SALSA

Classic Italian Amatriciana sauce, made with bacon, sausage tomatoes, garlic and chilli flakes with sourdough bread

₹1150

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Only at

We were born in a city of contrasts—where centuries whisper from red sandstone walls and new tastes rise from open kitchens.

Here, at the crossroads of tradition and reinvention, we craft a dining experience as layered as Delhi itself.

Our plates are European in technique, but curious like Dilli—unafraid to flirt with spice, texture, and local expression. Our cocktails echo global craft, yet carry the rhythm of Indian nights.

And our desserts?
They dare you to forget restraint.

We are not just another new place.
We are Delhi's indulgent moodboard—modern, worldly, and a little wild around midnight.

Riches

Romanian Pizza

Woodfired Roman Pizza – thin & delicate, baked in a woodfired oven with San Marzano tomato sauce and simple yet finest ingredients

WHITE MAGIC

White pizza with rosemary and truffle oil

₹1050

SIMPLY MARGHERITA

Margherita pizza with cherry tomato, rocket and pesto

₹1150

ARTICHOKE AFFAIR

Garlic sauteed spinach, sundried tomato, artichoke, feta

₹1350

FUNGHI ITALIANO

Mushrooms, onion, olives, sundried tomato, jalapeno

₹1250

GARDEN DELIGHT

Peppers, onion, broccoli, cherry tomato, jalapeno

₹1250

WINTER DELIGHT

Olive oil charred zucchini and asparagus, corn
with bocconcini, sour cheese

₹1350

SPICY CHICKEN DELIGHT

Paprika chicken, cherry tomato, jalapeno

₹1400

SPICY CLASSIC

Pepperoni and jalapenos

₹1450

MEAT LOVER'S DREAM

Crumbled sausage and bacon, caramelized onion, sour cheese

₹1500

PROSCIUTTO PERFECTION

Parma ham, rocket, and truffle balsamic

₹1600

Hot and Large

PASTA/RISOTTO

Served with signature house breads

TURKISH MANTIS

Hand-folded dumplings filled with butternut squash and soft cheese,
served with hot labneh, Tangy pumpkin sauce, and za'atar

Add Braised Lamb - ₹350

₹1050

AGLIO OLIO PEPERONCINO

Garlic, chilli flakes and linguine tossed in garlic emulsion

Add Truffle Cream - ₹250 | Add Prawns - ₹350

₹1150

PUTTANESCA

Olives, capers, pepperoncino, and confit cherry tomato

₹1450

TRUFFLE MAC N CHEESE

Pasta baked in a rich truffle-infused cheese sauce & topped with
parmesan breadcrumb gremolata

Add Jumbo Prawn - ₹ 350

₹1800

SPICY BACON & TOMATO

Crispy bacon & sausages in tomato sauce & butter tossed pasta

₹1500

TOMATO & LAMB MEATBALL

Spicy tomato sauce, lamb meatballs & pecorino

₹1500

CALABRESE RISOTTO

Barley & carnaroli rice cooked in pepper tomato with cream
cheese and parmesan

₹1450

TRUFFLE & MUSHROOM RISOTTO

Carnaroli rice with mushroom pate, truffle oil, and parmesan

₹1650

SEAFOOD SAFFRON RISOTTO

Prawns, calamari, fish & saffron butter

₹1850

PLATED MAINS

BIANG BIANG MOREL RICE

Japanese rice tossed fried rice-style with morel mushrooms & biang biang sauce, topped with torched hollandaise

₹1250

MUSHROOM BUTTERNUT SQUASH WELLINGTON

Roasted butternut and wild mushroom duxelles wrapped in flaky pastry, served with vegan jus and garlic confit mash

₹1450

HONEY AND ROSEMARY CHICKEN BREAST

Seared chicken breast with chili butternut calabrese & charred scallion, served with bayleaf jus

₹1650

CHICKEN SCHNITZEL À LA VODKA

Crispy schnitzel topped with vodka sauce & gratinated cheese, served with salad & potato garlic mash

₹1450

SEARED SEA BASS

Pan-seared sea bass with meunière sauce, burnt garlic, served along with poached broccoli

₹2100

LAMB CHOP

Grilled lamb chop with butternut squash purée and labneh accompanied with mash potato

₹2490



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Sides

YOU CANNOT DO WITHOUT

TRUFFLE PARMIGIANO FRIES

₹700

SAUTÉED VEGETABLES

₹400

SAUTÉED MUSHROOM

₹400

SLICED AVOCADO

₹600

HASSELBACK POTATO WITH SOUR CREAM

₹400

POTATO MASH

₹400