



FOOD MENU

KALA BAHIA

BAR • LOUNGE • RESTAURANT





BREAKFAST & BRUNCH

(Available from 9am- 4pm)

V VEGETARIAN · VG VEGAN · GF GLUTEN-FREE

SWEET START

Butter Croissant (V) Butter · house jam	₹200
Chocolate Croissant (V)	₹250
Homemade Brioche (V) Butter · house jam	₹200
Maple Apple Granola (V) Oats · nuts · seeds · apple · coconut seasonal fruit · milk or almond milk (+₹100)	₹350
Oat Porridge (V) Berry compote · apple · granola · jaggery milk or almond milk (+₹100)	₹440
Brioche French Toast (V) Cinnamon sugar · honey Greek yoghurt	₹350
La Grand Brioche (V) French toast · granola · seasonal fruit honey Greek yoghurt · choice of berry compote or chocolate ganache and salted caramel	₹480
Sweet Potato Churros (V) Cinnamon sugar · chocolate ganache salted caramel	₹380

BOARDS & SETS

Kala Bahia Breakfast Set Hot drink · fresh juice Choice of two eggs or scrambled tofu & smoked paneer or two eggs & smoked chicken sausage Served with sun-dried tomatoes · potato wedges · spinach & mushrooms · red beans · pickles · tahini · harissa · bread	₹650
Kala Bahia Turkish Board Choice of smoked paneer or chicken salami Served with boiled egg · hummus · feta · olives fresh salad · house dips & chutney · bread basket	₹600
Post-Workout Breakfast Board Eggs · choice of scrambled tofu or marinated chicken breast · smoked paneer · hummus · Greek yoghurt red beans · roasted sweet potato · salad house bread.	₹700



BREAKFAST & BRUNCH

(Available from 9am- 4pm)

V VEGETARIAN • VG VEGAN • GF GLUTEN-FREE

SAVOURY BREAKFASTS

Two Eggs Your Way (V) ₹280

Kala Florentine Eggs (V) ₹420

Poached eggs • mushrooms • spinach
hollandaise • spring onion

Kala Benedict Eggs ₹500

Poached eggs • crispy chicken salami •
mushrooms • spinach • hollandaise • spring onion

Turkish Eggs (V) ₹420

Poached eggs • garlic lemon yoghurt • chilli butter

Shakshuka (V) ₹450

Baked eggs • tomato • roasted pepper • harissa
feta • tahini

Our Favourite Eggs (V) ₹450

Eggs fried in basil pesto • spinach
sun-dried tomatoes • toasted seeds

Feta & Spinach Omelette (V) ₹450

Scrambled Tofu (VG) ₹460

Cherry tomatoes • onion • sesame seeds

SANDWICHES

Sandwiches can be made with house bread,
croissant +₹90 or gluten-free bread +₹120

Chicken & Pesto ₹480

Chicken breast • melted cheese • roasted vegetables
sun dried tomatoes • basil pesto • rocket •
roasted garlic aioli

Kala Bahia Blast ₹540

Choice of smoked chicken or paneer • melted cheese •
fried egg • plum sauce • sesame dressing • greens •
pickled cucumber

Hummus & Olive (VG) ₹420

Hummus • Kalamata olives • cucumber • tomato
carrot • beetroot pickles • rocket • tahini • harissa

Oh My Goat (V) ₹480

Goat cheese • roasted mediterranean vegetables
sun dried tomatoes • olives • rocket
roasted garlic aioli • harissa



APERITIVO, TAPAS & SHARING BOARDS

(Available from 12pm)

V VEGETARIAN · VG VEGAN · GF GLUTEN-FREE

APERITIVO

Kala Bahia Spiced Nuts

Rosemary · maple · chilli

₹250

Chorizo-Stuffed Olives

Peppery tomato · aioli

₹300

Citrus-Marinated Olives

Garlic · chilli · olive oil

₹250

Three-Cheese & Jalapeño Croquetas

Harissa aioli

₹350

Prawn & Sea Bass Croquetas

Harissa aioli

₹400

SHARING BOARDS

Mediterranean Mezze Board (V)

₹1,100

Hummus · tzatziki · aubergine cream · romesco tahini · confit tomato pesto · harissa · chilli jam olives · pickles salad · house bread and crackers

Cheese & Cured Meats Board

₹1,300

Locally made cured meats · feta · smoked paneer blue cheese dip · sun-dried tomatoes · harissa Dijon aioli · salad · house bread and crackers

VEGETARIAN TAPAS

Bruschetta Trio (V)

Confit tomato · aubergine and feta · tomato and basil

₹400

Glazed Vegetables & Hummus (VG)

Roasted roots · nuts · za'atar · crackers

₹450

Hummus (VG)

Za'atar · pickles · bread · crackers

₹400

Mediterranean Dips (V)

Goat cheese · basil pesto · romesco pesto · chilli jam

₹450

Cauliflower & Romesco (VG)

Roasted red pepper and almond sauce

₹450

Porcini & Parmesan Arancini (V)

Roasted garlic aioli

₹500

Crispy Polenta (V)

Goat cheese · aubergine · mango herb salad

₹420

Bravas Potato Pavé (V)

Crispy potato layers · Kala bravas sauce
vegan aioli

₹480

MEAT & SEAFOOD TAPAS

Chicken Meatballl

Pomodoro sugo

₹450

Goan Chorizo al Vino Tinto

Red-wine reduction · Kala bravas sauce

₹480

Gamberi Fritti

Crispy prawns · citrus · romesco aioli

₹550

Calamari Fritti

Crispy calamari · citrus · romesco aioli

₹520

Gambas al Ajillo

Garlic-chilli prawns · blistered tomato · house harissa · lemon

₹550

Calamari in Padella

Pan-seared calamari · Goan chorizo · blistered tomato red-wine reduction

₹550

Crispy Chicken Wings

Garlic aioli · tomato dip · tahini dip

₹480

ALL PRICES ARE EXCLUSIVE OF 5% GST



SALAD BOWLS, PASTA & PIZZA

(Available from 12pm)

V VEGETARIAN · VG VEGAN · GF GLUTEN-FREE

SALAD BOWLS

- Gorgeous Greek Bowl (V)**

₹600

Farro · roasted Mediterranean vegetables · pickles ·olives · feta · lettuce · mint tzatziki · lemon and olive oil dressing · toasted seeds
- Beetroot Romesco Bowl (VG)**

₹600

Black rice · roasted vegetables · crispy tofu · pickles · rocket · beetroot romesco hummus · tahini · toasted seeds
- Mediterranean Chicken Bowl**

₹600

Farro · slow-cooked chicken breast · roasted vegetables lettuce · pickles · olives · carrot hummus · romesco pesto · parsley oil

PASTA

- Aglie e Olio (V)**

₹500

Garlic · chilli · Parmesan · olive oil · parsley
- Spinach & Ricotta Ravioli (V)**

₹700

Sage-infused brown butter
- Penne with Pesto & Sun-Dried Tomato (V)**

₹600

Basil pesto · blushed tomato
Add chicken or prawns ₹200
- Pasta alla Norma (V)**

₹550

Pomodoro sugo · roasted vegetables · ricotta salata
- Spaghetti with Prawn Bisque**

₹680

Yellow pepper cream · toasted olive-oil breadcrumbs

PIZZA

- Margherita (V)**

₹500

Tomato sauce · mozzarella · oregano
- Primavera (V)**

₹650

Roasted aubergine · pepper · zucchini · mozzarella · pesto · marinated olives
- Truffle Funghi (V)**

₹650

Mushroom · truffle · tomato · mozzarella
- Pesto & Goat Cheese (V)**

₹650

Cashew pesto · goat cheese · roasted cherry tomato · rocket · marinated olives
- Quattro Formaggi (V)**

₹700

Mozzarella · goat cheese · blue cheese · smoked mozzarella
- Pear & Blue Cheese (V)**

₹700

Poached pear · blue cheese · caramelised onion · walnut rocket · balsamic
- Peri-Peri Chicken**

₹650

Spiced chicken · red onion · chilli oil · coriander
- Diavola**

₹700

Goan pork chorizo · capsicum · sun-dried cherry tomato · flat-leaf parsley
- Kala Bahia Pizza (V)**

₹700

Chilli jam · goat cheese · marinated olives · rocket

EXTRA TOPPINGS

VEGETARIAN

Mozzarella (150); Pesto (120); Mushroom (80); Marinated olives (100); roasted vegetables (150)

NON VEGETARIAN

Smoked chicken sausage (180); Pork Chorizo (180); Peri peri chicken (150)



SECONDI, SIDES & DOLCI

(Available from 12pm)

V VEGETARIAN · VG VEGAN · GF GLUTEN-FREE

SECONDI

(Not available from 3pm and 5pm)

CHOICE OF TWO SIDES

Sea bass fillet, beef fillet and chicken breast include a choice of two: potato pavé, rosemary triple-cooked chips, roasted vegetables, forbidden black rice or green salad

Baked Aubergine Parmigiana (V)

Tomato sugo · melted mozzarella · goat feta · mixed salad

₹650

Sea Bass Fillet

Buttery white-wine reduction · capers · lemon-infused parsley oil

₹900

Crispy Fish & Chips

Triple-cooked chips · minted pea purée · romesco pesto lime · parsley oil

₹850

Chicken Schnitzel

Triple-cooked potatoes · hummus · tahini pickled vegetables

₹600

Slow-Cooked Chicken Breast

Porcini mushroom sauce

₹750

Our Choucroute

Locally made smoked chicken sausage · braised cabbage potato pavé · garlic-Dijon aioli

₹750

Beef Fillet with Truffle & Mushrooms

₹850

House Beef Steak

Choice of green peppercorn or blue cheese sauce

₹800

SIDES

Potato Pavé (V)

₹350

Paper-thin potato layers · pressed overnight · fried until crisp roasted garlic aioli

Triple-Cooked Chips (VG)

₹250

Rosemary · thyme salt

Green Salad (VG)

₹250

Mixed leaves · shaved vegetables · cherry tomatoes · citrus-mustard dressing

DOLCI

Tiramisu

₹420

Espresso-soaked sponge · mascarpone

Belgian Chocolate Brownie

₹420

Salted caramel · chocolate ganache · ice cream

Sweet Potato Churros

₹380

Salted caramel · chocolate ganache · cinnamon

Crème Brûlée

₹420

Mixed-berry compote · French butter biscuit

Homemade Ice Cream by Juno Gelato

₹300

Ask your server for available flavours