

All-day Menu (8am - 5pm)



BISTRO & WINE BAR

Smoothies, juices

Green smoothie (vg) Moringa, spinach, banana, coconut milk	Rs. 1800
Beetroot smoothie (vg) Ginger, celery, green apple, coconut milk	Rs. 1800
Savoury smoothie (vg) Spinach, kale, herbs, curd, sea salt	Rs. 1800
Mango lassi (vg) Buffalo curd, pistachio	Rs. 1800

Croissants, seeds

Chia seed bowl (vg) Fresh coconut milk, seasonal fruit, nuts	Rs. 1800
House made oat and nut granola Fresh fruit, buffalo curd or coconut milk	Rs. 1800
Croissant (plain or a la plancha) Butter, fruit preserve	Rs. 1300
Chocolate croissant	Rs. 1500

Eggs and Fritters

Poached / fried egg Bacon, greens, aioli on brioche	Rs. 3300
Avocado on sourdough Pepitas, herbs, EV olive oil	Rs. 2300
Avocado on sourdough Poached egg(s), pepitas, herbs, EV olive oil	Rs. 3500
Moroccan eggs Tomatoes, cumin, coriander	Rs. 3500
Courgette fritters Avocado, herb salsa	Rs. 3000
Courgette fritters Poached egg(s), avocado, herb salsa	Rs. 3200

Vegetables, salads, soups

Roasted pumpkin soup With Ras El Hanout	Rs. 2600
Beetroot gazpacho (vg option) Labneh, herbs, toasted sourdough	Rs. 2800
Roasted cauliflower (vg) Ajo Blanco, herbs, curry leaf oil	Rs. 2800
Beetroot carpaccio (vg) Walnuts, labneh, EV olive oil	Rs. 2800
Seven vegetable couscous Tahini yoghurt, harissa	Rs. 3700
Chermoula grilled prawns Tzaziki	Rs. 4000

Tacos, plates

Mahi Mahi fish tacos Avocado, lemon mayonnaise, salsa	Rs. 4500
Lamb kefta tacos Green tahini, harissa	Rs. 4700
Grilled chicken tacos Avocado, bacon, tahini yoghurt	Rs. 3500
Chickpea & pumpkin curry (vg) Basmati, coconut sambal, vegetables	Rs. 3500
Mahi Mahi fish / prawn curry Basmati, coconut sambal, vegetables	Rs. 4000

Sweets

Flourless chocolate cake Vanilla ice cream	Rs. 2900
Pavlova Passion fruit cream	Rs. 2300
Cheesecake Seasonal fruit compote	Rs. 2300
Homemade ice cream	Rs. 2300

All prices are subject to 10% service charge and applicable government taxes.

Dinner Menu



BISTRO & WINE BAR

Mezzes

Beetroot Carpaccio Sliced roasted beetroot, molasses, walnuts, house made labneh	Rs. 2800
Roasted Cauliflower Ajo blanco, curry leaf oil	Rs. 2800
Crispy Pork Belly Braised, crisped, miso, herbs	Rs. 3200
Aubergine Caviar Charred purée, roasted aubergine, curry leaf oil	Rs. 3200
Lamb Kefta Taco Hand chopped lamb, chermoula spices, green tahini	Rs. 3200
Tuna Kibbeh Hand chopped yellow fin tuna, old spice, sumac, labneh, mint	Rs. 3500
The Fort Printers Green Salad Avocado, herbs, seasonal greens, EV olive oil	Rs. 3200

Main

Grilled Mahi Mahi Fish labneh, salted grapes, lime butter	Rs. 3700
Grilled Tuna Steak Moroccan spices, herbs	Rs. 5000
Chermoula Grilled Prawns Zucchini tzatziki	Rs. 4900
Seven Vegetable Couscous Tahini, harissa	Rs. 4900
Moroccan Lamb Tagine Herb couscous, dates, almond, tahini	Rs. 5600
Calamari Tagine Slow cooked calamari, white wine, fennel	Rs. 5200
Braised Pork shoulder Dates, almonds, coconut milk	Rs. 5200

Sweets

Flourless chocolate cake Vanilla ice cream	Rs 2900
Pavlova, Passion fruit cream	Rs. 2300
Ice Cream Vanilla, chocolate, mango	Rs. 2300
Cheese cake Seasonal fruit compote	Rs. 2300

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