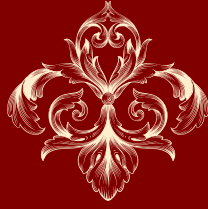




HERMITAGE
India

FOOD MENU

www.hermitageindia.com
A unit of Baldoria Hospitality LLP



What's our story?

Indian Food, Global Palate

That's the idea that was born almost a decade ago.

It took us a while to curate this menu and build a brand around it.

*Every dish tells a story, blending the warmth of
Indian heritage with the elegance of world cuisine.*

*At Hermitage India, we're not just serving food; we're creating
memories, sparking joy, and offering an experience that feels like
home, yet wonderfully new.*

Where are we?

*If you felt a weird sense of Deja Vu when you entered our
quaint little space, you are not alone. There is a story behind
the nostalgia you feel in the air-*

*This 100 year old Bungalow, was originally built by the
Late Mr. U. V Rao, acclaimed Kannada filmmaker who
directed the first Kannada film (Sati Sulochana).*

*And since then, 4 generations have had the privilege to live
in this beautiful space. The house has been a popular film
shooting space- with over 100 films and daily soaps shot here
in the last two decades.*

SALADS

SICILIAN BURRATA SALAD

A FLAVOURFUL MIX OF CREAMY BURRATA, RIPE TOMATOES, FRESH ORANGES AND FRAGRANT BASIL, DRIZZLED WITH OLIVE OIL AND BALSAMIC GLAZE.

365

FRESH KACHUMBER SALAD

A REFRESHING INDIAN SALAD OF DICED CUCUMBERS, TOMATOES, AND CILANTRO, SEASONED WITH GREEK YOGHURT, POMEGRANATE, LEMON JUICE AND SPICES.

295

KOREAN DUMPLING SALAD

A VIBRANT SALAD FEATURING KOREAN DUMPLINGS, MIXED GREENS, JULIENNED VEGETABLES, AND A TANGY SESAME-SOY DRESSING.


345

OPEN SHAWARMA SALAD

A DECONSTRUCTED SHAWARMA SALAD WITH SPICED CHICKPEAS, CRISP VEGETABLES, AND A ZESTY TAHINI DRESSING, SERVED OVER A BED OF FRESH GREENS.

345

 Jain option available

 Vegan option available

SOUPS

MISO & TAHINI SOUP



A RICH AND SAVORY SOUP BLENDING THE UMAMI FLAVORS OF MISO AND THE CREAMY NUTTINESS OF TAHINI, GARNISHED WITH GREEN ONIONS AND SESAME SEEDS.

345

HOT & SOUR RASAM SOUP



A TANGY AND SPICY SOUTH INDIAN SOUP MADE WITH TAMARIND, TOMATOES, AND A BLEND OF AROMATIC SPICES, PERFECT FOR A WARMING, FLAVORFUL EXPERIENCE.

285

BROCCOLI & CHEDDAR SOUP

CREAMY SOUP FEATURING TENDER BROCCOLI FLORETS AND SHARP CHEDDAR CHEESE, PERFECT FOR A COZY MEAL.

345

HERMITAGE WONTON SOUP



A DELICATE AND FLAVORFUL SOUP FEATURING TENDER WONTONS FILLED WITH SEASONED VEGETABLES, SERVED IN A CLEAR, AROMATIC BROTH, TOPPED WITH SCALLIONS.

375

PORTUGUESE GAZPACHO



A REFRESHING COLD SOUP, BLENDING RIPE TOMATOES, CUCUMBERS, BELL PEPPERS, ONIONS, GARLIC, AND OLIVE OIL, SEASONED WITH HERBS AND VINEGAR FOR A TANGY, SUMMERY FLAVOUR.

345

TAPAS (SMALL PLATES)

CLASSIC HUMMUS



CREAMY BLEND OF CHICKPEAS, TAHINI, LEMON JUICE, GARLIC, OLIVE OIL, SEASONED WITH SALT, PAPRIKA, AND PARSLEY SERVED WITH VEGETABLES.

285

LEBANESE BABA GANOUSH



SMOKY ROASTED EGGPLANT DIP BLENDED WITH TAHINI, GARLIC, LEMON JUICE, OLIVE OIL, AND SPICES,

285

GUACAMOLE



CREAMY AVOCADO MASHED WITH LIME JUICE, ONIONS, TOMATOES, CILANTRO, AND SEASONED WITH SALT AND PEPPER, PERFECT WITH TORTILLA CHIPS.

295

KIMCHI



FERMENTED KOREAN DISH MADE FROM SEASONED VEGETABLES, TYPICALLY CABBAGE AND RADISHES, WITH CHILI PEPPERS, GARLIC, GINGER, AND SALT, OFFERING A SPICY, TANGY FLAVOR.

270

ACEITUNAS ALIÑADAS



MARINATED SPANISH OLIVES TOSSED WITH GARLIC, HERBS, AND OLIVE OIL, OFFERING A SAVORY AND AROMATIC FLAVOR PROFILE, SERVED CHILLED AS A CLASSIC TAPAS DISH.

240

CAPRESE SKEWERS



FEATURING CHERRY TOMATOES, MINI MOZZARELLA BALLS (BOCCONCINI), AND FRESH BASIL LEAVES, DRIZZLED WITH BALSAMIC GLAZE AND OLIVE OIL.

295



Jain option available



Vegan option available

HORS D'OEUVRE

ETHIOPIAN LENTIL SAMBUSAS

CRISPY TRIANGULAR PASTRY FILLED WITH SPICY LENTIL FILLING, SEASONED WITH ONIONS, GARLIC, AND TRADITIONAL ETHIOPIAN SPICES.

310 | 595 | 895

TRUFFLE FRIES

CRISPY FRENCH FRIES TOSSED IN TRUFFLE OIL, GARNISHED WITH GRATED PARMESAN CHEESE AND FRESH PARSLEY, OFFERING A GOURMET TWIST ON A CLASSIC FAVOURITE.

310 | 595 | 895

TWO BEANS FALAFEL

FALAFEL MADE FROM A BLEND OF CHICKPEAS AND FAVA BEANS, SEASONED WITH HERBS, SPICES, AND GARLIC, FRIED TO GOLDEN PERFECTION, SERVED WITH TAHINI SAUCE

310 | 595 | 895

ARANCINI

ITALIAN RICE BALLS MADE WITH ARBORIO RICE, FILLED WITH MOZZARELLA, COATED IN BREADCRUMBS AND DEEP-FRIED UNTIL CRISPY, SERVED AS A POPULAR SICILIAN SNACK.

310 | 595 | 895

GYOZA WITH PUNZO SAUCE

JAPANESE DUMPLINGS FILLED WITH VEGETABLES. PAN-FRIED AND SERVED WITH A TANGY PONZU SAUCE MADE FROM SOY SAUCE, CITRUS JUICE, VINEGAR AND DASHI.

310 | 595 | 895

ANJEER HARE KEBAB

KEBABS MADE FROM FINELY GROUND FIGS (ANJEER) MIXED WITH GREEN HERBS SUCH AS CILANTRO, MINT, AND SPICES, SHALLOW-FRIED UNTIL GOLDEN BROWN, OFFERING A UNIQUE BLEND OF MILD SWEETNESS AND SAVORY FLAVOURS.

310 | 595 | 895

ENTRÉE

TRIO OF HUMMUS

A PLATTER FEATURING THREE VARIETIES OF HUMMUS, SERVED WITH ZAATAR DUSTED CRISPY PITA BREAD AND FRESH VEGETABLES FOR DIPPING.

340

CHARRED PANEER TIKKA

CUBES OF COTTAGE CHEESE MARINATED IN YOGHURT, SPICES, AND HERBS, SKEWERED CHARRED IN A TANDOOR UNTIL SMOKY AND GOLDEN BROWN, SERVED WITH MINT CHUTNEY AND LEMON WEDGES.

395

CRISPY FRIED LOTUS STEM

SLICES OF LOTUS STEM COATED IN A LIGHT BATTER, DEEP-FRIED UNTIL CRISPY AND GOLDEN BROWN, SEASONED WITH SALT, PEPPER, AND SPICES.

355

CHARRED BROCCOLI WITH SESAME SEEDS

BROCCOLI FLORETS ROASTED UNTIL LIGHTLY CHARRED, TOSSED WITH TOASTED SESAME SEEDS, SOY SAUCE, AND A HINT OF GARLIC.


345

TANDOORI JACKFRUIT TACO

FEATURING TENDER JACKFRUIT MARINATED IN AROMATIC TANDOORI SPICES, GRILLED TO PERFECTION, AND SERVED ON A WARM TORTILLA WITH FRESH VEGETABLES, TANGY YOGURT SAUCE, AND A HINT OF MINT CHUTNEY.

345

 Jain option available

 Vegan option available

GOURMET CHAATS

AVOCADO CHAAT



CREAMY AVOCADO SPREAD ATOP CRUNCHY PAPDI,
GARNISHED WITH CHAAT SPICES AND FRESH CILANTRO.

295 | 575 | 850

DAHI BHALLA PAAPDI CHAAT



CRISPY PAPDIS TOPPED WITH DAHI BHALLA (LENTIL
DUMPLINGS SOAKED IN YOGURT), DRIZZLED WITH TANGY
TAMARIND CHUTNEY AND SPICY MINT CHUTNEY,
SPRINKLED WITH CHAAT MASALA AND FRESH CILANTRO.

295

BLACK RICE BHEL WITH ACHARI KHAKRA

FUSION OF CRUNCHY BLACK RICE BHEL SERVED
WITH CRISPY ACHARI KHAKRA AND
A TRIO OF TANGY CHUTNEYS.

295

RAMEN

COCONUT CURRY RAMEN



RICH AND CREAMY COCONUT CURRY BROTH WITH RAMEN NOODLES, TOPPED WITH FRESH VEGETABLES, HERBS AND KOMBU.

440

SPICY NARUTO RAMEN



FIERY RAMEN IN A RICH, SPICY BROTH, TOPPED WITH TOFU, FRESH VEGETABLES AND KOMBU.

440

PASTA

PORCINI MUSHROOM RISOTTO

CREAMY ARBORIO RICE COOKED TO PERFECTION WITH RICH PORCINI MUSHROOMS, AND PARMESAN CHEESE, DELIVERING A LUXURIOUS AND EARTHY FLAVOUR.

450

SPINACH AND RICOTTA CANNELLONI



TENDER CANNELLONI PASTA FILLED WITH A CREAMY MIXTURE OF SPINACH AND RICOTTA, BAKED IN A RICH TOMATO SAUCE, AND TOPPED WITH MELTED CHEESE.

445

SAFFRON RISOTTO



CREAMY ARBORIO RICE INFUSED WITH DELICATE SAFFRON THREADS AND PARMESAN CHEESE.

450

TRUFFLE OIL MUSHROOM FETTUCCHINE



SILKY FETTUCCHINE PASTA TOSSED WITH SAUTÉED MUSHROOMS AND A DRIZZLE OF AROMATIC TRUFFLE OIL, FINISHED WITH PARMESAN CHEESE AND FRESH HERBS.

450



Jain option available



Vegan option available

MAIN COURSE

MOROCCAN VEGETABLE TAGINE



A FRAGRANT STEW OF SLOW-COOKED VEGETABLES, SPICES, AND DRIED FRUITS, SERVED OVER FLUFFY COUSCOUS.

460

CLASSIC BIRIYANI

FRAGRANT BASMATI RICE COOKED WITH MIXED VEGETABLES, AROMATIC SPICES, AND HERBS, LAYERED TO PERFECTION AND SERVED WITH RAITA FOR A TRADITIONAL INDIAN FEAST.

425

PORTUGUESE GRILLED COTTAGE CHEESE



GRILLED COTTAGE CHEESE SEASONED WITH PORTUGUESE SPICES, SERVED WITH A SIDE OF ROASTED VEGETABLES AND CHIMICHURRI SAUCE FOR A FLAVOURFUL TWIST ON A CLASSIC DISH.

420

BERENJENAS EN TEMPURA CON MIEL

CRISPY TEMPURA-FRIED EGGPLANT SLICES DRIZZLED WITH HONEY, OFFERING A SWEET AND SAVOURY TREAT WITH A DELIGHTFUL CRUNCH.

395

JACKFRUIT HALEEM



TWIST ON THE TRADITIONAL STEW, FEATURING TENDER JACKFRUIT SIMMERED WITH LENTILS AND SPICES, SERVED WITH BOONDI RAITA AND CUT ONIONS.

420

MAIN COURSE PAN ASIAN

KHOW SUEY



A BURMESE NOODLE DISH SERVED WITH A COCONUT MILK-BASED BROTH, TOPPED WITH ASSORTED CONDIMENTS LIKE FRIED GARLIC, ONIONS, PEANUTS, CILANTRO, LIME WEDGES, AND CHILLI OIL FOR A SPICY AND FLAVOURFUL EXPERIENCE.

460

JAPANESE KATSU CURRY WITH STICKY RICE



CRISPY BREADED PANEER CUTLETS SERVED WITH A RICH CURRY SAUCE, PAIRED WITH FRAGRANT STICKY RICE.

460

THAI CURRY WITH JASMINE RICE



A FRAGRANT AND CREAMY THAI CURRY FILLED WITH FRESH VEGETABLES, SERVED ALONGSIDE AROMATIC JASMINE RICE.

460

Jain option available

Vegan option available

INDIAN CURRIES

KASHMIRI ALOO DUM

BABY POTATOES SIMMERED IN A RICH YOGURT-BASED SAUCE WITH AROMATIC KASHMIRI SPICES.

340

DAL

(CLASSIC | LAHSUNI)

LENTILS COOKED WITH A GENEROUS INFUSION OF GARLIC, TEMPERED WITH AROMATIC SPICES, OFFERING A ROBUST AND SAVOURY FLAVOUR.

295



KHUMB HARA PYAAZ

MUSHROOMS AND SPRING ONIONS COOKED TOGETHER WITH AROMATIC SPICES.

320

PANEER BUTTER MASALA

SOFT PANEER CUBES COOKED IN A CREAMY TOMATO-BASED SAUCE, INFUSED WITH BUTTER AND SPICES.

320



RICE

STEAMED JASMINE RICE

285



NASI GORENG

285



BLUE RICE

295



BREADS

65

CHUR CHUR NAAN



GARLIC NAAN



BUTTER NAAN



CLASSIC NAAN



MIRCHI KULCHA



DHANIYA KULCHA



TANDOORI ROTI



Jain option available

Vegan option available

DESSERTS

KHOYA STUFFED DATES

EXOTIC DATES FILLED WITH RICH, CREAMY KHOYA, OFFERING A PERFECT BLEND OF SWEETNESS AND INDULGENCE.

295

DECADENT CHOCOLATE CAKE

EXPERIENCE PURE INDULGENCE WITH OUR DECADENT CHOCOLATE CAKE, FEATURING LAYERS OF RICH, VELVETY CHOCOLATE GANACHE AND MOIST CHOCOLATE SPONGE.

325

JAPANESE YUZU CHEESECAKE

A DELIGHTFUL BLEND OF CREAMY CHEESECAKE INFUSED WITH THE BRIGHT, CITRUSY FLAVOR OF YUZU.

325

ALASKAN BY AN IYENGAR

A DELIGHTFUL FUSION DESSERT THAT COMBINES THE CLASSIC ELEGANCE OF BAKED ALASKAN WITH THE RICH, FLAVORFUL TRADITION OF AN IYENGAR BAKERY CAKE. EXPERIENCE LAYERS OF MOIST CAKE, AND BLOW TORCHED CREAM TO AN ICE CREAM SANDWICH LIKE TEXTURE.

385

We levy an optional 10% service charge.
And a mandatory 5% GST.



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