







If you have any food allergies,
please inform our service staff or consult
with our chef before placing your order.

Please allow up to 20-30 minutes
for your order to be served.

Orders will take longer on weekends.

All items are subject to availability.

EAT YOUR HEART OUT

What goes great with craft beer?
Freshly-made, classic pub-style food.

Our food menu has been carefully curated to include a range of popular pub classics, along with dishes that bring alive the flavours of Bengaluru's cultural influences.

So, fully indulge and tuck into one of our succulent burgers, or keep it light and try one of our salads.

And if you're looking for a meal that everyone can partake in, look no further than our famous hand-tossed, wood-fired pizzas.

Oh, and after all of this, remember to save some space for dessert, because we've got an irresistible selection!

SPECIALS

As an extra treat, we experiment with exciting flavours and culinary combinations every month to bring you the Blackboard Specials.

During festive months and when we're feeling particularly celebratory, we also have full Special Menus.

Check with our service staff for what's new.

Additional 7.5% service charge and government taxes as applicable

Kudix Bites

The second best companion at Toit, after your glass of beer of course

Chilli-Dusted Goldfingers 🌿 150

Old Bangalore fried street snack made of rice

Truffle Popcorn 🍄 150

Popped corn finished with truffle butter and parmesan. Best in class!

Banana Slivers 🌿 150

Long slices of crispy fried raw banana tossed in salt and pepper

Lotus Seeds 🌿 150

Puffed lotus seeds, pan-tossed and finished with a peri-peri spice blend

Toit Platters

Pita Platter 🍷 475

Za'atar pita bread with hummus two ways, muhammara, labneh, marinated olives, pickled veggies, and falafel

Artisanal Cheese Board 🍷 675

Camembert, Montasio, Gouda, and blue cheese. With fig compote, pickled veggies, and crostini

Toit Liver Special 🍷 375

Delectable chicken liver pâté topped with bacon crumble. Served with fig compote and crostini - make up for the liver loss at Toit!

Appetisers

Beetroot & Goat Cheese Bruschetta 🍷 275

Roasted beetroot, goat cheese, and crunchy caramelised walnuts on toast

Puliyogare Poppers 🍷 275

South Indian travel staple - tamarind rice with an arancini parmesan twist. Crumb-fried to perfection!

Okra Podi Chips 🍷 275

Ladies' fingers hot chips with curry leaves and chutney podi, topped with spiced yoghurt

Broccoli Cheddarmelt 🍷 275

Charred broccoli florets with garlicky cheese served with a black olive tapenade

Golden Fried Onion Rings 🍷 275

Panko and oatmeal crusted onion rings served with a sweet-sour-chilli dip

Cheesy Gunpowder Fries 🍷 275

Potato fries seasoned with our secret red chilli podi blend, served with green mango pickle mayo

Raw Jackfruit & Avocado Tostadas 🍷 300

Slow-cooked tender jackfruit in chipotle adobo sauce served on crisp corn tortillas topped with avocado and sour cream. Served with hot sauce

- Grilled Harissa Cottage Cheese 🍄** 300
Cottage cheese marinated with paprika and red chilli spiced harissa. Served with fresh basil and garlic confit aioli
- Sautéed Field Mushrooms 🍄** 375
Pan-seared field mushrooms with garlic, extra virgin olive oil, and red chilli flakes
- Toit Baked Nachos 🍄🍄** 300
Lavash-style baked wheat nachos, napped with in-house cream cheese sauce, jalapeños, tomato salsa, and refried beans. Send it like anything!
Add-on: Chicken Mince 75 | Bacon 100
- Smoky Habanero Chicken Wings 🍷** 350
Chicken wings tossed in our famous BBQ sauce spiced with habanero chilli. Served with a classic blue cheese dip
- Chicken 62 🍷** 350
A tribute to the famous South Indian fried chicken. Chunks of chicken marinated with three less spices(!) and deep fried
- Andhra Chilli Chicken 🍷** 350
Succulent boneless chicken in a deadly Andhra-style green chilli masala
- Fried Lamb Brain Potlums 🍷** 350
Lamb no-brainer for offal fellows
- Stuffed Chicken Wingettes 🍷** 375
Chicken wingettes with a piquant mince stuffing on a spicy red chilli sambal.
A Toit signature dish - better you try!
- Kerala Beef Fry 🍷** 375
Spicy beef morsels stir-fried with coconut chips. Served on flaky coin parottas. Mallu delight!
- Traditional Scotch Eggs 🍷** 400
Two soft-boiled country eggs wrapped in lamb mince and panko fried. Served pub-style with a zesty veg caponata
- Haleem Samosa 🍷** 400
Hyderabad-style lamb pâté samosas served with a tamarind sauce
- Deconstructed Beef Wellington 🍷** 400
Medium-roasted beef on butter puff pastry with brandy laced mushrooms duxelles and bacon bits
- Calamari Frito 🍷** 450
Crunchy calamari tempura, dusted with zesty red chilli and served with a creamy dip
- Beer-Battered Prawns 🍷** 450
Succulent prawns coated in our Tint-in-Wit beer batter, fried, and served with spicy mayo
- Pork Ribs 🍷** 450
Slow-cooked pork ribs, slathered with a sweet 'n' spicy sauce
- West Coast Pepper Mutton 🍷** 475
Mangalore dive bar 'touchings' of boneless mutton with fiery black pepper, curry leaves, and chillies. Sending some vadams for sides
- Smoked Salmon Bruschetta 🍷** 500
Smoked salmon, capers, and cream cheese on toast

Pizzas

Margherita 🍄 500

The classic vegetarian pizza

Veg Full House 🍄 575

Assorted peppers, black olives, sun-dried tomatoes, mushrooms, caramelised leeks, jalapeños, and crisp capers

Tartufo 🍄 575

Burnt garlic and assorted mushrooms, drizzled with truffle oil

Vegan Fellows 🌿 575

BBQ tender jackfruit, kale, smoked peppers, and green olives with a tangy cashewnut cheese

Pesto Grilled Veggies 🍄 575

Basil pesto sauce base with grilled zucchini and peppers, topped with goat cheese cream

Roasted Onion, Feta, and Asparagus 🍄 600

Just take it and go

Spicy Chicken 🍄 625

Buffalo mozzarella, spicy chicken, and jalapeños

BBQ Chicken 🍄 625

Homemade BBQ sauce, chicken chunks, and onions

Carib Chicken 🍄 625

Chicken marinated in Caribbean green seasoning

Shrimp-ly The Best 🍄 650

Crème fraîche, caper and dill sauce, mustard-marinated shrimp, and cheddar cheese

Lamb & Fig 🍄 675

A unique combo of sweet and savoury - put one taste

Juicy Pulled Beef 🍄 675

Slow-cooked pulled beef with shoestring potatoes

Goan Sausage 🍄 700

Traditional Goan pork sausage and mozzarella for the shack feels!

Pork Pepperoni 🍄 725

A sliced pork salami topping - best with beer!



Soups & Salads

Mushroom & Leek Velouté 🍄 275

A heady hug of field mushrooms and leeks makes for one delicious soup

Minestrone Soup For The Soul 🍄 🍄 350

Bowl of an Italian mama's goodness - soup you can't refuse! Paysanne veggies, tomato, oregano and orzo pasta broth. Served with a basil parmesan croute

Add-on: Chicken 50 | Bacon 100

Chicken Soup For The Toit 🍄 325

A heartwarming broth of chicken, carrots, and leeks. Served with a mini chicken wedge sandwich

Watermelon & Feta Salad 🍉 350

Watermelon and Greek feta with wild rocket leaves and pickled olives

Asian Tofu/Chicken Salad 🥬 🍄 350

Kale, edamame, cucumber, and choice of tofu or chicken with a soy chilli honey dressing

Farmers' Market Salad 🥬 🍄 350

Mixed greens, cherry tomatoes, field corn, avocado, radish, and caramelised walnuts tossed in our balsamic dressing

Add-on: Chicken 50 | Bacon 100

Beetroot, Orange, and Quinoa Salad 🍄 🍄 350

Beetroot and Mandarin orange segments on wild rocket and quinoa, with sunflower and pumpkin seeds. Drizzled with a dill and caper dressing

Add-on: Prawns 150



Sandwiches & Burgers

Roasted Veggie & Scamorza Panini 🌱 375

Smoky scamorza cheese sandwich with basil pesto, zucchini, and sweet peppers. Served with fries and corn ribs

Chickpea Feta Sliders 🌱 375

Trio of crunchy chickpea and feta sliders laced with sun-dried tomatoes and caramelised onions in black olive speckled buns. Served with fries and corn ribs

Peruvian Chicken Sandwich 🍷 400

Spiced chicken, guacamole, sliced red onion, lettuce, and jalapeño in ciabatta bread. Served with fries and corn ribs

Full On Club Sandwich 🍷 425

Toasted white bread triple decker layered with roasted chicken salad, fried egg, grilled pork ham, tomato, and crunchy romaine, slathered with sriracha and mayo. Served with fries

Southern Fried Chicken Burger 🍷 425

Crunchy, fried buttermilk-marinated chicken with gherkins and a spicy mayo topping in our signature sesame brioche bun. Served with fries and corn ribs

Toit Beef Burger 🍷 475

A grilled juicy beef patty stacked with red wine onion compote, Emmental cheese, gherkins, and a secret sauce in our signature sesame brioche bun. Served with fries and corn ribs

Pulled Lamb Burger 🍷 525

Pulled lamb tossed in garlic, onion, and peppers topped with mint sour cream in our signature sesame brioche bun. Served with fries and corn ribs

Large Plates

Spaghetti Aglio e Olio 🌱 375

Spaghetti tossed with garlic and olive oil. Our version has some veggies and sun-dried tomatoes

Penne all'Arrabbiata 🌱 375

Tube shaped pasta cooked al dente in a spicy tomato sauce. Served with a dollop of mascarpone cheese on top

Potato & Green Mango Curry 🌱 375

Baby potatoes and strips of raw mango in a red chilli sweet and sour gravy. Served with a choice of herbed-butter rice, our fabulous appams, or flaky parottas

Spinach & Mascarpone Agnolotti 🌱 425

Pillow shaped ravioli pasta stuffed with garlicky spinach and mascarpone cheese, napped with saffron-parmesan cream and pistachios

Edamame & Asparagus Risotto 🌱 425

Arborio risotto of edamame and green asparagus, finished with mushrooms and creamy fistful of parmesan

Hot 'n' Sour Tofu Bowl 🌱 425

Silken tofu with water chestnuts in a hot 'n' sour sauce on scallion rice, topped with pak choi, pickled Napa cabbage, and lotus root chips

Moroccan Vegetable Tagine 🍄 425

Aromatic spice-braised vegetables served in a ring of saffron and brown onion couscous. Served with a crunchy falafel and mint toun

Donne Biryani 🍄 🍄 375 / 425 / 475

A Bangalore military hotel speciality; cooked with aromatic spices, green herbs, and short grain rice. Served in an areca leaf parcel

Tender Jackfruit 375 | Chicken 425 | Lamb 475

Life Is A Beach! 🍄 425

Balinese BBQ chicken breast grilled in a banana leaf with turmeric, galangal, and lime leaf. Served boneless, beach-style, with a crunchy cucumber peanut salad and spicy red chilli sambal

Naadan Kozhi Curry 🍄 425

Kerala countryside chicken curry with roasted coconut and spices. Served with a choice of herbed-butter rice, our fabulous appams, or flaky parottas

Farmhouse Grilled Chicken 🍄 450

Garlicky mustard-marinated chicken thighs grilled along with baby potatoes and seasonal veggies on a cast iron tray

Goan Fish or Prawn Curry 🍄 525 / 575

Choice of seasonal fish or prawns simmered in a Goan red chilli coconut cream, infused with triphal spice. Served with steamed rice, our fabulous appams, or flaky parottas

Fish 525 | Prawn 575

Bangers & Mash 🍄 525

Grilled pork sausages on mustard scallion-flavoured mashed potatoes. Served with a delicious caramelised onion gravy and buttered peas

Lamb & Mushroom Pappardelle Pasta 🍄 525

Slow-cooked lamb and mushrooms on handmade pappardelle pasta

Char-Grilled Steak 🍄 525

An immaculately marinated beef steak served with a side of creamed spinach

Beef 'n' Broccoli Rice Bowl 🍄 525

Flash-seared beef on broccoli rice with pak choi, spicy pickled Napa cabbage garnished with lotus root chips, and a sunny-side up egg

Red Wine Braised Lamb Shanks 🍄 550

Lamb shanks simmered in red wine reduction served with herbed couscous and grilled veggies

Ay, Caramba! Fish 'n' Chips 🍄 700

Crumb-fried seasonal fish fillets served with a wicked wasabi mayo and fries

Citrus Glazed Salmon 🍄 850

Seared pink salmon with caper citrus glaze, sautéed pak choi, and garlic black rice

Desserts

Warm Apple Crumble (eggless) 325

Apple tart baked with cinnamon, under a streusel crust, served with vanilla ice cream

Baked Mysuru Pak (eggless) 325

A rich sweet made of gram flour and ghee, hand-wrapped in pastry, baked to golden brown. Served with seasonal fresh fruit - and paati's love

Tiramisu 325

The classic Italian dessert layered with mascarpone and flavoured with coffee liqueur

Orange & Walnut Cake 325

A soft cake with chopped walnuts and orange zing served with citrus cream

Traditional Baked Cheesecake 325

Chilled NYC-style baked cheesecake with choice of blueberry compote or passion fruit coulis topping

Filter Kaapi Pot Du Crème 325

Smooth mousse made with homemade filter coffee, baked in a coconut shell. Served with banana fritters for dipping purpose

Layer Cake 425

The Toit OG! Great for sharing. Rich dark chocolate layer cake. Flambéd with rum



