







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 from our signature restaurant: The Permit Room, that brings 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!

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 🌿 125

Old Bangalore fried street snack made of rice, named after the movie Goldfinger

Truffle Popcorn 🍄 125

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

Banana Slivers 🍌 125

Salted long slices of crispy fried raw banana

Lotus Seeds 🍷 125

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

Toit Platters

Artisanal Cheese Board 🧀 650

Local hill cheeses, Camembert, Montasio and Gouda, with fig compote, pickles and crostini

Pita Platter 🍷 450

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

DIY... Toit Liver Special 🍷 300

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 🧀 250

Roasted beetroot, goat cheese and crunchy caramelised walnuts on toast

Puliyogare Poppers 🍷 250

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

BBQ Madras Mushrooms 🍄 250

Mushrooms tossed in our South Indian BBQ tamarind glaze

Okra Podi Chips 🍷 225

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

Broccoli Cheddarmelt 🧀 250

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

Cheesy Gunpowder Fries 🍷 225

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

Cajun Spiced Cottage Cheese 🍷 250

Cottage cheese with a funky New Orleans marinade, grilled and served with a silken green pea dip

Grilled Baby Corn 🍌 225

Zesty baby corn grilled a la plancha, with crunchy roasted quinoa

Mac & Truffle Cheese Balls 🍷 250

Everyone's favourite macaroni and cheese in bite sized portions with a truffle oomph

- Toit Baked Nachos** 🍴🍴 **250**
Lavash style baked wheat nachos, topped with in-house cream cheese sauce, tomato salsa and refried beans. Send it like anything!
Add-ons: Jalapeño Cheese Sauce 50 | Chicken Mince 75 | Bacon 100
- Deconstructed Scotch Eggs** 🍴 **275 / 375**
Our version of this pub classic. Three soft boiled country eggs served on a bed of mashed potatoes, with a choice of zesty veg caponata or lamb mince.
Veg 275 | Lamb 375
- Chicken Wings Smoky BBQ** 🍴 **300**
Classic chicken wings tossed in our famous smoky BBQ sauce
- Stuffed Chicken Wingettes** 🍴 **350**
Chicken wingettes with a piquant mince stuffing on a spicy red chilli sambal.
A Toit signature dish - better you try!
- Chicken 62** 🍴 **300**
A tribute to the famous South Indian fried chicken. Chunks of chicken marinated with three less spices(!) and deep fried.
- Andhra Chilli Chicken** 🍴 **300**
Succulent boneless chicken in a deadly Andhra-style green chilli masala
- Pesto Chicken Strips** 🍴 **300**
Grilled pieces of tender chicken supreme marinated with basil pesto and sundried tomato - something Italian that this.
- Pepper Garlic Drumsticks** 🍴 **400**
Grilled chicken drumsticks blackened with pepper, garlic & rosemary
- Smoked Salmon Bruschetta** 🍴 **450**
Smoked salmon, capers and cream cheese on toast
- Calamari Frito** 🍴 **400**
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
- Toit Pan-Fried Fish** 🍴 **325 / 450**
Pan-fried fish cubes marinated with mustard, coriander and green chilli, served with a piquant beetroot dip
Basa 325 | Seasonal 450
- Pork Ribs** 🍴 **425**
Slow cooked pork ribs, slathered with a sweet 'n' spicy sauce
- Haleem Samosa** 🍴 **400**
Hyderabad-style lamb pâté samosa served with a tamarind sauce
- Brain Dry Fry Potlums** 🍴 **325**
Lamb no-brainer for "offal" fellows
- West Coast Pepper Mutton** 🍴 **450**
Mangalorean dive bar 'touchings' of boneless mutton with fiery black pepper, curry leaves and chillies
- Kerala Beef Fry** 🍴 **325**
Spicy beef morsels stir-fried with coconut chips on flaky coin parottas - Mallu delight!
- Beefy Loaded Potato** 🍴 **300**
Jacket potatoes filled with a juicy beef ragu served with chunky avocado sour cream

Pizzas

- Margherita** 🌿 475
The classic vegetarian pizza
- Veg Fellows** 🌿 550
Assorted peppers, black olives, sun-dried tomatoes, mushrooms, caramelised leeks, jalapeños & crisp capers
- Tartufo** 🌿 550
Our signature pizza with burnt garlic and mushroom topping, drizzled with truffle oil
- Vegan Fellows** 🌿 550
Kale, broccoli, smoked peppers and green olives with creamy cashew nut cheese
- Pesto Grilled Veggies** 🌿 550
Basil pesto sauce base with grilled zucchini and peppers, topped with goat cheese cream
- Roasted Onion, Feta & Asparagus** 🌿 575
Roasted onion petals, asparagus and crumbled feta
- Spicy Chicken** 🍷 600
Buffalo mozzarella, spicy chicken and jalapeños
- BBQ Chicken** 🍷 600
Homemade BBQ sauce, chicken chunks and onions
- Carib Chicken** 🍷 600
Chicken marinated in Caribbean green seasoning
- Shrimp Pizza** 🍷 675
Crème fraîche, caper and dill sauce, mustard-marinated shrimp and cheddar cheese
- Pork Pepperoni** 🍷 650
A sliced pork salami topping - best with beer!
- Goan Sausage** 🍷 675
Traditional Goan pork sausage and mozzarella for the shack feels!
- Lamb, Fig & Cheese** 🍷 650
A unique combination of sweet and savoury - put one taste
- Juicy Pulled Beef** 🍷 625
Slow - cooked pulled beef with shoestring potatoes



Light Meals

Mushroom & Leek Velouté 🍄 250

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

Minestrone Soup For The Soul 🍄🍅 375

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

Add-on: Chicken 55 | Bacon 110

Chicken Soup For The Toit 🍗 300

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

Watermelon & Feta Salad 🍉 275

Watermelon and Greek feta with wild rocket leaves and pickled olives

Tofu & Glass Noodle Salad 🥬 275

Chilled marinated tofu, cucumber, carrots, glass noodles, basil leaves and lotus root crisps with a tangy peanut butter sesame dressing

Farmer's Market Salad 🌿🍅 275

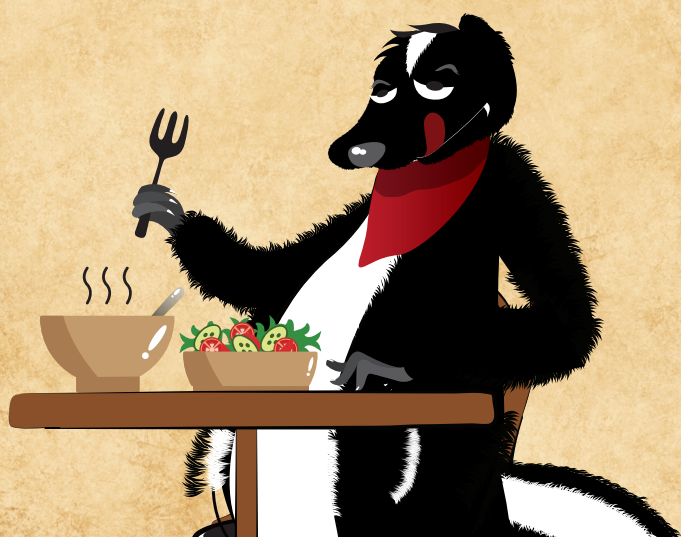
Mixed greens, cherry tomatoes, field corn, avocado, radish and caramelised walnuts tossed in our balsamic dressing

Add-on: Chicken 50 | Bacon 100

Beetroot, Orange & Quinoa Salad 🍷🍅 275

Beetroot and Mandarin orange segments on wild rocket and quinoa with sunflower and pumpkin seeds in a dill & caper dressing

Add-on: Prawns 150



Large Plates

Focaccia Tartine 🍴 350

Open focaccia sandwich topped with smoked peppers, leek and Camembert fondue

Pasta Aglio e Olio 🍴 350

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

Edamame & Asparagus Risotto 🍴 400

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

Spinach & Mascarpone Agnolotti 🍴 400

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

Corn & Jalapeño Steak 🍴 400

Buttered cornmeal steak served with mamarosa veggies and roasted tomato sauce

Hot 'n' Sour Tofu Bowl 🌿 400

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

Moroccan Vegetable Tagine 🍴 400

Veggie tagine, herbed couscous, hummus, pita bread and mint toum

Potato & Green Mango Curry 🌿 350

Baby potatoes and strips of raw mango in a red chilli sweet and sour gravy. Served with choice of steamed rice or our fabulous appams.

Appam Stew 🌿🍴 325/400/425

Mixed vegetables in an aromatic coconut stew served with our fabulous appams

Veg 325 | Chicken 400 | Lamb 425

Donne Biryani 🍴🍴 350 / 400 / 450

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

Tender Jackfruit 350 | Chicken 400 | Lamb 450

Classic Club Sandwich 🍴 350

Toasted white bread triple-decker sandwich layered with roasted chicken salad, egg, tomato, bacon and crunchy romaine slathered with mustard and mayo

Peruvian Chicken Sandwich 🍴 350

Spiced chicken, guacamole, sliced red onion, crisp lettuce and jalapeño in ciabatta bread

Spicy Fried Chicken Burger 🍴 400

Southern-fried boneless chicken in a brioche bun with caramelised onions and cheddar. Served with fries and corn ribs

- Life is a Beach! 🍷 400**
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
- The Better Half 🍷 400**
Half a roast chicken (on the bone) marinated in South American spices. Cooked till juicy, served with root veggies
- Naadan Kozhi Curry 🍷 400**
Kerala countryside chicken curry with roasted coconut and spices. Served with steamed rice or our fabulous appams
- Prawn, Cherry Tomato & Feta Pasta 🍷 450**
Spaghetti tossed with prawns, garlic, olive oil, pepperoncini, cherry tomatoes and feta
- Citrus Glazed Salmon 🍷 650**
Seared pink salmon with a caper citrus glaze, sautéed pak choi and garlic quinoa
- Ay, Caramba! Fish 'n' Chips 🍷 500 / 675**
Crumb fried fish fillets served with a wicked wasabi mayo and fries
Basa 500 | Seasonal 675
- Goan Fish or Prawn Curry 🍷 500 / 550**
Choice of seasonal fish or prawns simmered in a Goan red chilli coconut cream, infused with lip numbing tirphal spice. Served with steamed rice or our fabulous appams.
Fish 500 | Prawns 550
- Bangers & Mash 🍷 500**
Grilled pork sausages on a bed of mashed potatoes, served with a delicious caramelised onion gravy
- Red Wine Braised Lamb Shanks 🍷 525**
Lamb shanks simmered in red wine reduction served with herbed couscous and grilled veggies
- Lamb & Mushroom Pappardelle Pasta 🍷 500**
Slow-cooked lamb and mushrooms tossed with handmade pappardelle pasta
- Pulled Lamb Burger 🍷 500**
Pulled lamb tossed in garlic, onion and peppers, flavoured with mint sour cream in a brioche bun, served with fries and corn ribs
- Toit Beef Burger 🍷 450**
Toit seasoned minced beef patty, with red wine onion compote, gherkins and Emmenthal cheese in a brioche bun, served with fries and corn ribs
- Char-Grilled Steak 🍷 500**
Our signature dish - an immaculately marinated beef steak served with creamy spinach
- Beef 'n' Broccoli Rice Bowl 🍷 500**
Flash seared beef on broccoli rice with pak choi, spicy pickled Napa cabbage garnished with lotus root chips and a sunny side up egg

Desserts

Warm Apple Crumble 🍏 300

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

Baked Mysuru Pak 🍩 300

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

Layer Cake 🍰 400

The Toit OG! Rich, dark chocolate layer cake. Best for sharing! (contains egg)

Tiramisu 🍰 300

The classic Italian dessert layered with mascarpone and flavoured with coffee liqueur (contains egg)

Orange & Walnut Cake 🍰 300

A soft cake with chopped walnuts and orange zing served with citrus cream (contains egg)

Passion Cheesecake 🍰 300

Traditional New York style cheesecake, topped with passion fruit coulis (contains egg)

Filter Kaapi Pot Du Crème 🍰 300

Smooth mousse made with homemade filter coffee, baked in a coconut shell, and served with banana fritters for dipping purpose (contains egg)

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.



