











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** 🌿 175

Old Bangalore fried street snack made of rice

**Truffle Popcorn** 🍄 175

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

**Banana Slivers** 🌿 175

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

**Lotus Seeds** 🌿 175

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

## Toit Platters

**Pita Platter** 🍷 525

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

**Artisanal Cheese Board** 🍷 775

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

**Toit Liver Special** 🍷 425

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** 🍷 300

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

**Puliyogare Poppers** 🍷 300

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

**Okra Podi Chips** 🍷 300

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

**Broccoli Cheddarmelt** 🍷 300

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

**Golden Fried Onion Rings** 🍷 300

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

**Cheesy Gunpowder Fries** 🍷 300

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

**Raw Jackfruit & Avocado Tostadas** 🍷 325

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 🍴** 325  
Cottage cheese marinated with paprika and red chilli spiced harissa. Served with fresh basil and garlic confit aioli
- Sautéed Field Mushrooms 🍴** 425  
Pan-seared field mushrooms with garlic, extra virgin olive oil, and red chilli flakes
- Toit Baked Nachos 🍴🍴** 325  
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 100 | Bacon 125**
- Smoky Habanero Chicken Wings 🍴** 400  
Chicken wings tossed in our famous BBQ sauce spiced with habanero chilli. Served with a classic blue cheese dip
- Chicken 62 🍴** 400  
A tribute to the famous South Indian fried chicken. Chunks of chicken marinated with three less spices(!) and deep fried
- Andhra Chilli Chicken 🍴** 400  
Succulent boneless chicken in a deadly Andhra-style green chilli masala
- Fried Lamb Brain Potlums 🍴** 400  
Lamb no-brainer for offal fellows
- Stuffed Chicken Wingettes 🍴** 425  
Chicken wingettes with a piquant mince stuffing on a spicy red chilli sambal.  
A Toit signature dish - better you try!
- Kerala B\*\*f Fry 🍴** 425  
Spicy b\*\*f morsels stir-fried with coconut chips. Served on flaky coin parottas. Mallu delight!
- Traditional Scotch Eggs 🍴** 450  
Two soft-boiled country eggs wrapped in lamb mince and panko fried. Served pub-style with a zesty veg caponata
- Haleem Samosa 🍴** 450  
Hyderabad-style lamb pâté samosas served with a tamarind sauce
- Deconstructed B\*\*f Wellington 🍴** 450  
Medium-roasted b\*\*f on butter puff pastry with brandy laced mushrooms duxelles and bacon bits
- Calamari Frito 🍴** 500  
Crunchy calamari tempura, dusted with zesty red chilli and served with a creamy dip
- Beer-Battered Prawns 🍴** 500  
Succulent prawns coated in our Tint-in-Wit beer batter, fried, and served with spicy mayo
- Pork Ribs 🍴** 500  
Slow-cooked pork ribs, slathered with a sweet 'n' spicy sauce
- West Coast Pepper Mutton 🍴** 525  
Mangalore dive bar 'touchings' of boneless mutton with fiery black pepper, curry leaves, and chillies. Sending some vadams for sides
- Smoked Salmon Bruschetta 🍴** 575  
Smoked salmon, capers, and cream cheese on toast



# Pizzas

**Margherita** 🍄 550

The classic vegetarian pizza

**Veg Full House** 🍄 650

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

**Tartufo** 🍄 650

Burnt garlic and assorted mushrooms, drizzled with truffle oil

**Vegan Fellows** 🌿 650

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

**Pesto Grilled Veggies** 🍄 650

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

**Roasted Onion, Feta, and Asparagus** 🍄 675

Just take it and go

**Spicy Chicken** 🍄 725

Buffalo mozzarella, spicy chicken, and jalapeños

**BBQ Chicken** 🍄 725

Homemade BBQ sauce, chicken chunks, and onions

**Carib Chicken** 🍄 725

Chicken marinated in Caribbean green seasoning

**Shrimp-ly The Best** 🍄 750

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

**Lamb & Fig** 🍄 775

A unique combo of sweet and savoury - put one taste

**Juicy Pulled B\*\*f** 🍄 775

Slow-cooked pulled b\*\*f with shoestring potatoes

**Goan Sausage** 🍄 800

Traditional Goan pork sausage and mozzarella for the shack feels!

**Pork Pepperoni** 🍄 825

A sliced pork salami topping - best with beer!





## Soups & Salads

### **Mushroom & Leek Velouté** 🍄 300

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

### **Minestrone Soup For The Soul** 🍄 🍄 400

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 75 | Bacon 125**

### **Chicken Soup For The Toit** 🍄 375

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

### **Watermelon & Feta Salad** 🍉 400

Watermelon and Greek feta with wild rocket leaves and pickled olives

### **Asian Tofu/Chicken Salad** 🥬 🍄 400

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

### **Farmers' Market Salad** 🥬 🍄 400

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

**Add-on: Chicken 75 | Bacon 125**

### **Beetroot, Orange, and Quinoa Salad** 🍄 🍄 400

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 175**





## Sandwiches & Burgers

### **Roasted Veggie & Scamorza Panini** 🌱 425

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

### **Chickpea Feta Sliders** 🌱 425

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** 🍷 450

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

### **Full On Club Sandwich** 🍷 475

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** 🍷 475

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 B\*\*f Burger** 🍷 525

A grilled juicy b\*\*f 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** 🍷 600

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** 🌱 425

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

### **Penne all'Arrabbiata** 🌱 425

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

### **Potato & Green Mango Curry** 🌱 425

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** 🌱 475

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

### **Edamame & Asparagus Risotto** 🌱 475

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



**Hot 'n' Sour Tofu Bowl** 🌱 475

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** 🍲 475

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

**Donne Biryani** 🍲 🍲 425 / 500 / 550

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

**Tender Jackfruit 425 | Chicken 500 | Lamb 550**

**Life Is A Beach!** 🍷 475

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** 🍲 475

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** 🍷 500

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

**Goan Fish or Prawn Curry** 🍲 600 / 675

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 600 | Prawn 675**

**Bangers & Mash** 🍷 600

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

**Lamb & Mushroom Pappardelle Pasta** 🍷 600

Slow-cooked lamb and mushrooms on handmade pappardelle pasta

**Char-Grilled Steak** 🍷 600

An immaculately marinated b\*\*f steak served with a side of creamed spinach

**B\*\*f 'n' Broccoli Rice Bowl** 🍷 600

Flash-seared b\*\*f 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** 🍷 625

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

**Ay, Caramba! Fish 'n' Chips** 🍷 800

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

**Citrus Glazed Salmon** 🍷 950

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



# Desserts

## **Warm Apple Crumble (eggless)** 375

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

## **Baked Mysuru Pak (eggless)** 375

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** 375

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

## **Orange & Walnut Cake** 375

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

## **Traditional Baked Cheesecake** 375

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

## **Filter Kaapi Pot Du Crème** 375

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

## **Layer Cake** 475

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





