







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.

Menu prices are exclusive of all applicable government taxes. No service charge is added to the final bill.

Tips are at the customer's discretion.

Kudix Bites

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

- Chilli-Dusted Goldfingers** 🌿 100
Old Bangalore fried street snack made of rice
- Banana Slivers** 🌿 100
Long slices of crispy fried raw banana
tossed in salt and pepper
- Truffle Popcorn** 🍄 150
Popped corn finished with truffle butter
and parmesan. Best in class!
- 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** 🍷 750
Camembert, Montasio, Gouda, and blue cheese.
With fig compote, pickled veggies, and crostini
- Toit Liver Special** 🍷 425
Delectable chicken liver pâté topped with
burnt garlic crumble. Served with fig compote and
crostini - make up for the liver loss at Toit!

Appetisers

- Puliyogare Poppers** 🍷 325
South Indian travel staple - tamarind rice with an
arancini parmesan twist. Crumb-fried to perfection!
- Golden Fried Onion Rings** 🍷 325
Panko and oatmeal crusted onion rings
served with a sweet-sour-chilli dip
- Cheesy Gunpowder Fries** 🍷 325
Potato fries seasoned with our secret red chilli
podi blend, served with green mango pickle mayo
- Okra Podi Chips** 🍷 325
Ladies' fingers hot chips with curry leaves and
chutney podi, topped with spiced yoghurt
- Broccoli Cheddarmelt** 🍷 325
Charred broccoli florets with garlicky cheese
served with a black olive tapenade
- Raw Jackfruit & Avocado Tostadas** 🍷 350
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** 🍷 350
Indian cottage cheese marinated with paprika and
red chilli spiced harissa. Served with fresh basil
and garlic confit aioli

- Beetroot & Goat Cheese Bruschetta** 🍷 400
Roasted beetroot, goat cheese, and crunchy caramelised walnuts on toast
- Sautéed Field Mushrooms** 🍷 450
Pan-seared field mushrooms with garlic, extra virgin olive oil, and red chilli flakes
- Toit Baked Nachos** 🍷 🍷 350
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
- 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
- Smoky Habanero Chicken Wings** 🍷 400
Chicken wings tossed in our famous BBQ sauce spiced with habanero chilli. Served with a classic blue cheese dip
- Stuffed Chicken Wingettes** 🍷 400
Chicken wingettes with a piquant mince stuffing on a spicy red chilli sambal.
A Toit signature dish - better you try!
- 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
- Smoked Salmon Bruschetta** 🍷 600
Smoked salmon, capers, and cream cheese on toast
- Fried Lamb Brain Potlums** 🍷 375
Lamb no-brainer for offal fellows
- Traditional Scotch Eggs** 🍷 475
Two soft-boiled country eggs wrapped in lamb mince and panko fried. Served pub-style with a zesty veg caponata
- Haleem Samosa** 🍷 475
Hyderabad-style lamb pâté samosas served with a tamarind sauce
- West Coast Pepper Mutton** 🍷 550
Mangalore dive bar 'touchings' of boneless mutton with fiery black pepper, curry leaves, and chillies. Sending some vadams for sides
- Kerala B**f Fry** 🍷 425
Spicy b**f morsels stir-fried with coconut chips. Served on flaky coin parottas. Mallu delight!
- Black Bean B**f with Peppers** 🍷 450
Seared b**f fillet marinated with black bean paste, sliced and served on a bed of peppers

Pizzas

- Margherita** 🌿 **600**
The classic vegetarian pizza
- Veg Full House** 🌿 **675**
Assorted peppers, black olives, sun dried-tomatoes, mushrooms, caramelised leeks, jalapeños, and crisp capers
- Tartufo** 🌿 **675**
Burnt garlic and assorted mushrooms, drizzled with truffle oil
- Pesto Grilled Veggies** 🌿 **675**
Basil pesto sauce base with grilled zucchini and peppers, topped with goat cheese cream
- Roasted Onion, Feta, and Asparagus** 🌿 **700**
Just take it and go
- Vegan Fellows** 🌿 **675**
BBQ tender jackfruit, kale, smoked peppers, and green olives with a tangy cashewnut cheese
- 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



Soups and Salads

Mushroom & Leek Velouté 🍄 325

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 50

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, raw mango, and a 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 50

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 150



Sandwiches & Burgers

Roasted Veggie & Scamorza Panini 🌱 450

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

Chickpea Feta Sliders 🌱 450

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 🍷 475

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

Southern Fried Chicken Burger 🍷 500

Crunchy, fried buttermilk-marinated chicken with gherkins and a spicy mayo topping 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

Toit Bf Burger** 🍷 550

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

Large Plates

Spaghetti Aglio e Olio 🌱 450

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

Penne all'Arrabbiata 🌱 450

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

Potato & Green Mango Curry 🌱 450

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

Moroccan Vegetable Tagine 🌱 500

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

Spinach & Mascarpone Agnolotti 🌱 500

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

Hot 'n' Sour Tofu Bowl 🌱 500

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

- Edamame & Asparagus Risotto** 🌱 500
Arborio risotto of edamame and green asparagus, finished with mushrooms, truffle and creamy fistful of parmesan
- Donne Biryani** 🌱🌶️ 450 / 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 450 | Chicken 500 | Lamb 550
- Naadan Kozhi Curry** 🌶️ 500
Kerala countryside chicken curry with roasted coconut and spices. Served with a choice of steamed rice, herbed-butter rice, our fabulous appams, or flaky parottas
- Life Is A Beach!** 🌶️ 500
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
- Farmhouse Grilled Chicken** 🌶️ 550
Garlicky mustard-marinated chicken thighs grilled along with baby potatoes and seasonal veggies on a cast iron tray
- Goan Fish or Prawn Curry** 🌶️ 600 / 650
Choice of seasonal fish or prawns simmered in a Goan red chilli coconut cream, infused with triphal spice. Served with a choice of steamed rice, herbed-butter rice, our fabulous appams, or flaky parottas
Fish 600 | Prawn 650
- Ay, Caramba! Fish 'n' Chips** 🌶️ 700
Crumb-fried seasonal fish fillets served with a wicked wasabi mayo and fries
- Citrus Glazed Salmon** 🌶️ 925
Seared pink salmon with caper citrus glaze, sautéed pak choi, and garlic black rice
- Lamb & Mushroom Pappardelle Pasta** 🌶️ 600
Slow-cooked lamb and mushrooms on handmade pappardelle pasta
- Red Wine Braised Lamb Shanks** 🌶️ 625
Lamb shanks simmered in red wine reduction served with herbed couscous and grilled veggies
- 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

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.



