







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 🌿 150

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

Truffle Popcorn 🍄 150

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

Banana Slivers 🍌 150

Salted long slices of crispy fried raw banana

Lotus Seeds 🍵 150

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

Toit Platters

Artisanal Cheese Board 🧀 675

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

Pita Platter 🍞 475

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

DIY... Toit Liver Special 🍗 325

Delectable chicken liver pâté topped with burnt garlic crumbs 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

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

BBQ Madras Mushrooms 🍄 275

Mushrooms tossed in our South Indian BBQ tamarind glaze

Okra Podi Chips 🍷 250

Ladies finger 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

Cheesy Gunpowder Fries 🍷 250

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

Cajun Spiced Cottage Cheese 🍷 275

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

Grilled Baby Corn 🍌 250

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

Mac & Truffle Cheese Balls 🍷 275

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

Toit Baked Nachos 🌱🌶️ 275

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 35

Chicken Mince 55

Deconstructed Scotch Eggs 🍷 300 / 400

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 300 | Lamb 400

Chicken Wings Smoky BBQ 🍷 325

Classic chicken wings tossed in our famous smoky BBQ sauce

Stuffed Chicken Wingettes 🍷 375

Chicken wingettes with a piquant mince stuffing on a spicy red chilli sambal.

A Toit signature dish - better you try!

Chicken 62 🍷 325

A tribute to the famous South Indian fried chicken. Chunks of chicken marinated with three less spices(!) and deep fried.

Andhra Chilli Chicken 🍷 325

Succulent boneless chicken in a deadly Andhra-style green chilli masala

Pesto Chicken Strips 🍷 325

Grilled pieces of tender chicken supreme marinated with basil pesto and sundried tomato - something Italian that this.

Pepper Garlic Drumsticks 🍷 425

Grilled chicken drumsticks blackened with pepper, garlic & rosemary

Smoked Salmon Bruschetta 🍷 475

Smoked salmon, capers and cream cheese on toast

Calamari Frito 🍷 425

Crunchy calamari tempura, dusted with zesty red chilli and served with a creamy dip

Beer Battered Prawns 🍷 475

Succulent prawns coated in our Tint-In-Wit beer batter, fried and served with spicy mayo

Toit Pan-Fried Fish 🍷 350 / 475

Pan-fried fish cubes marinated with mustard, coriander and green chilli, served with a piquant beetroot dip

Basa 350 | Seasonal 475

Haleem Samosa 🍷 350

Hyderabad-style lamb pâté samosa served with a tamarind sauce

Brain Dry Fry Potlums 🍷 350

Lamb no-brainer for "offal" fellows

West Coast Pepper Mutton 🍷 475

Mangalorean dive bar 'touchings' of boneless mutton with fiery black pepper, curry leaves and chillies

Kerala Bf Fry** 🍷 350

Spicy b**f morsels stir-fried with coconut chips on flaky coin parottas - Mallu delight!

Bfy Loaded Potato** 🍷 325

Jacket potatoes filled with a juicy b**f ragu served with chunky avocado sour cream

Pizzas

- Margherita** 🍄 500
The classic vegetarian pizza
- Veg Fellows** 🍄 575
Assorted peppers, black olives, sun-dried tomatoes, mushrooms, caramelised leeks, jalapeños & crisp capers
- Tartufo** 🍄 575
Our signature pizza with burnt garlic and mushroom topping, drizzled with truffle oil
- Vegan Fellows** 🌿 575
Kale, broccoli, smoked peppers and green olives with creamy cashew nut cheese
- Pesto Grilled Veggies** 🍄 575
Basil pesto sauce base with grilled zucchini and peppers, topped with goat cheese cream
- Roasted Onion, Feta & Asparagus** 🍄 600
Roasted onion petals, asparagus and crumbled feta
- 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 Pizza** 🍄 700
Crème fraîche, caper and dill sauce, mustard-marinated shrimp and cheddar cheese
- Lamb Pepperoni** 🍄 675
Sliced lamb salami topping - best with beer!
- Lamb, Fig & Cheese** 🍄 625
A unique combination of sweet and savoury - put one taste
- Juicy Pulled B**f** 🍄 650
Slow-cooked pulled b**f with shoestring potatoes



Light Meals

Mushroom & Leek Velouté 🍄 275

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

Minestrone Soup For The Soul 🍴🍴 325

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

Chicken Soup For The Toit 🍴 325

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

Watermelon & Feta Salad 🍉 300

Watermelon and Greek feta with wild rocket leaves and pickled olives

Tofu & Glass Noodle Salad 🥬 300

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

Farmer's Market Salad 🌿🍴 300

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

Add-on: Chicken 55

Beetroot, Orange & Quinoa Salad 🍷🍷 300

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** 🍷 375
Open focaccia sandwich topped with smoked peppers, leek and Camembert fondue
- Pasta Aglio e Olio** 🍷 375
Spaghetti tossed with garlic and olive oil. Our version has some veggies and sun-dried tomatoes.
- Edamame & Asparagus Risotto** 🍷 425
Arborio risotto of edamame and green asparagus, finished with forest mushrooms and a creamy fistful of parmesan
- Spinach & Mascarpone Agnoletti** 🍷 425
Pillow shaped ravioli pasta stuffed with garlicky spinach and mascarpone cheese napped with saffron parmesan cream and pistachios
- Corn & Jalapeño Steak** 🍷 425
Buttered cornmeal steak served with mamarosa veggies and roasted tomato sauce
- Hot 'n' Sour Tofu Bowl** 🌿 425
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** 🍷 425
Veggie tagine, herbed couscous, hummus, pita bread and mint toum
- Potato & Green Mango Curry** 🌿 375
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** 🌿 🍷 350 / 425 / 450
Mixed vegetables in an aromatic coconut stew served with our fabulous appams
Veg 350 | Chicken 425 | Lamb 450
- Donne Biryani** 🍷 🍷 375 / 425 / 475
A Bangalore military hotel speciality; cooked with aromatic spiced green herbs and short grain rice. Served in an areca leaf parcel.
Tender Jackfruit 375 | Chicken 425 | Lamb 475
- Classic Club Sandwich** 🍷 375
Toasted white bread triple-decker sandwich layered with roasted chicken salad, egg, tomato, chicken bacon and crunchy romaine slathered with mustard and mayo
- Peruvian Chicken Sandwich** 🍷 375
Spiced chicken, guacamole, sliced red onion, crisp lettuce and jalapeño in ciabatta bread
- Spicy Fried Chicken Burger** 🍷 425
Southern-fried boneless chicken in a brioche bun with caramelised onions and cheddar. Served with fries and corn ribs

- 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
- The Better Half 🍷** **425**
Half a roast chicken (on the bone) marinated in South American spices. Cooked till juicy, served with root veggies
- Naadan Kozhi Curry 🍷** **425**
Kerala countryside chicken curry with roasted coconut and spices. Served with steamed rice or our fabulous appams
- Prawn, Cherry Tomato & Feta Pasta 🍷** **475**
Spaghetti tossed with prawns, garlic, olive oil, pepperoncini, cherry tomatoes and feta
- Citrus Glazed Salmon 🍷** **675**
Seared pink salmon with a caper citrus glaze, sautéed pak choi and garlic quinoa
- Ay, Caramba! Fish 'n' Chips 🍷** **525 / 700**
Crumb fried fish fillets served with a wicked wasabi mayo and fries
Basa 525 | Seasonal 700
- Goan Fish or Prawn Curry 🍷** **525 / 575**
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 525 | Prawns 575
- Red Wine Braised Lamb Shanks 🍷** **550**
Lamb shanks simmered in red wine reduction served with herbed couscous and grilled veggies
- Lamb & Mushroom Pappardelle Pasta 🍷** **475**
Slow-cooked lamb and mushrooms tossed with handmade pappardelle pasta
- Pulled Lamb Burger 🍷** **475**
Pulled lamb tossed in garlic, onion and peppers, flavoured with mint sour cream in a brioche bun, served with fries and corn ribs
- Toit B**f Burger 🍷** **475**
Toit seasoned minced b**f patty, with red wine onion compote, gherkins and Emmenthal cheese in a brioche bun, served with fries and corn ribs
- Char-Grilled Steak 🍷** **525**
Our signature dish - an immaculately marinated b**f steak served with creamy spinach
- B**f 'n' Broccoli Rice Bowl 🍷** **525**
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
- Telangana Mutton Curry 🍷** **475**
Mutton curry curated with a spicy coconut paste and served with onion rice or our fabulous appams

Desserts

- Warm Apple Crumble** 🍏 325
Apple tart baked with cinnamon, under a streusel crust, served with vanilla ice cream
- Baked Mysuru Pak** 🍩 325
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** 🍰 425
The Toit OG! Rich, dark chocolate layer cake. Best for sharing! (contains egg)
- Tiramisu** 🍰 325
The classic Italian dessert layered with mascarpone and flavoured with coffee liqueur (contains egg)
- Orange & Walnut Cake** 🍰 325
A soft cake with chopped walnuts and orange zing served with citrus cream (contains egg)
- Passion Cheesecake** 🍰 325
Traditional New York style cheesecake, topped with passion fruit coulis (contains egg)
- Filter Kaapi Pot Du Crème** 🍰 325
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.



