



What goes great with craft beer? Freshly-made classic pub-style comfort food. Our food menu is carefully crafted with popular pub classics and dishes inspired from our other signature outlet; The Permit Room, that brings alive the flavours of Bangalore's cultural influences.

So, loosen your belts for the classic, succulent Bf Burger or if you're in one of those phases, try the Barley Salad.**

If you're here to people watch, dig into some popcorn, or if you're with friends, try our famous hand-stretched, wood-fired sourdough pizzas.

And remember to save some space for dessert. No one ever says no to a rich dark chocolate Layer Cake!

**IF GOOD FOOD,
GREAT BREWS
AND AMAZING
MUSIC
AREN'T
THE ANSWER,
YOU'RE ASKING
■ ALL THE ■
WRONG
QUESTIONS**



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.

Govt. taxes as applicable. Service charges at 7.5% extra.

All items are subject to availability.

Kudix Bites - Quick Bites

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

- Popcorn** 🌿 100
Popped corn finished with truffle butter and parmesan
- Banana Slivers** 🌿 100
Long slices of banana, fried crisp and spiced
- Lotus Seeds** 🌿 100
Puffed lotus seed, pan-tossed and finished with a peri peri spice blend

Appetizers

Pub Classics

- Grilled Baby Corn** 🌿 200
Fresh baby corn, grilled and rubbed with a select blend of spices
- Grilled Cottage Cheese** 🌿 225
Cottage cheese, grilled and served with tomato compote
- Cajun Potato Wedges** 🌿 200
Twice-cooked potato wedges, finished with a house-made Cajun spice blend
- On Toast** 🌿 🍷
- Shroom Fricasse 225
- Baked Beetroot & Goat Cheese 225
- Smoked Salmon & Capers 400
- Toit Baked Nachos** 🌿 🍷 225
Lavash-style baked wheat nachos, topped with the house cream cheese, roasted tomato salsa and refried beans
- Add Chicken - 75**
- Onion Rings** 🌿 200
Traditional onion rings served with a sweet chilli sauce
- Mac 'N' Cheese Balls** 🌿 200
Everyone's favourite macaroni and cheese in bite-sized portions!
- Dip-it-ah** 🌿 225
Wood-fired pita bread with hummus, muhammara, carrots and celery sticks. Health max!
- Deconstructed Scotch Eggs** 🌿 🍷 Veg 200 | Lamb 275
Our version of this pub classic. Soft boiled eggs served on a bed of potato mash, with sautéed bell peppers or lamb mince
- Chicken Wings** 🍷 250
Choice of two sauces - Smokey BBQ and Hot
- Lemon Fried Chicken** 🍷 250
Fried chicken strips marinated with lemon and spices. Served with a burnt garlic and lemon mayo
- Toit Liver Special** 🍷 275
Chicken liver pâté coated with burnt garlic crumbs, sliced and served with fig compote, in-house pickled vegetables and toast
- Beer-battered Prawns** 🍷 400
Beer-battered, fried juicy prawns served with a spicy mayo
- Calamari Frito** 🍷 275
Tempura-fried calamari, finished with chilli and lime
- B**fy Loaded Potatoes** 🍷 275
Roasted potatoes filled with juicy b**f and served with garlic mayo. Crowd favourite!

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- Okra Podi Chips** 🌱 200
Stack of crispy okra slivers with curry leaves; served with a spiced yogurt dip
- Cheesy Gunpowder Pongy Fries** 🌱 200
Potato fries seasoned with chutney podi (powder) and served with chunky mango pickle mayo
- Chilli Cheese Bhajji** 🌱 200
'Mulaga Bhajji' chilli generously stuffed with cheese and batter-fried; served with a tamarind chutney
- BBQ Madras Mushrooms** 🌱 225
Tossed in a homemade South Indian BBQ tamarind glaze
- Puliyogare Poppers** 🌱 275
Traditional tamarind rice balls with Arborio rice, tossed with parmesan and crumb-fried to perfection; served with a yoghurt dip
- Iyengar Bakery Egg Puffs** 🍳 225
A Bangalore Iyengar bakery classic, reinvented
- Kuzhi Paniyaram** 🌱 🍳 Veg 200 | Lamb 275
Please note – will require a minimum of 20 minutes for preparation
Traditional snack of rice and lentil batter shallow-fried in a concave griddle
- Gongura Winglets** 🍳 250
Grilled winglets filled with gongura pickle
- Andhra Chilli Chicken** 🍳 250
Boneless chicken in a spicy Andhra masala (or choose very spicy at your own risk!)
- Fish Pollichathu** 🐟 325
Toddy shop recipe of fresh fish in spicy coconut, mango and green masala, baked in a banana leaf
- Ghee Roast Prawns** 🍳 425
Pan-seared prawns in a tangy masala. Best enjoyed before or after sunset
- Haleem Samosa** 🍳 300
Lamb pâté samosa with browned onions and lime
- Brain Dry Fry** 🍳 300
Pieces of lamb brain with a dry masala in crispy fried parcels
- Kerala B**f Fry** 🍳 300
Spicy b**f morsels stir-fried with coconut chips and served on coin parathas

Soups & Salads

- Mushroom & Leek Soup** 🌱 250
A heady mix of garden fresh mushrooms and leeks makes for one delicious soup
- Chicken Soup for the Toit** 🍳 275
A clear, heartwarming broth of chicken, carrots and leeks
- Watermelon & Feta Salad** 🌱 225
A salad of fresh watermelons spheres and feta, garnished with greens and a watermelon juice dressing
- Beetroot, Orange & Goat Cheese Salad** 🌱 250
Oven-roasted beetroot, orange wedges and goat cheese with mixed greens tossed in an orange reduction
- Farmers' Market Salad** 🌱 🍳 225
Assorted greens, radish, croutons and caramelised walnuts tossed in our in-house balsamic dressing
Add Chicken - 75
- Barley salad** 🌱 250
Roasted vegetables and barley served in a curry leaf dressing with a dollop of spiced hung curd
- Urban Kosambari Salad** 🌱 🍳 225
Our take on the Bangalore wedding staple; garden-fresh salad leaves, mixed moong daal sprouts, feta crumble and pomegranate arils
Add Chicken - 75

Wood-fired Pizzas

All our pizzas are sourdough based, hand-stretched & cooked in a wood-fired oven. Half & half options possible.

- Margherita** 🌿 425
The classic vegetarian pizza. Load up with toppings, ask your server for details
- Toit Full House** 🌿 500
Assorted peppers, olives, sun-dried tomatoes, mushrooms, jalapeño & onion
- Tartufo** 🌿 500
Our signature sourdough pizza with burnt garlic and a mushroom topping drizzled with truffle oil
- Artichoke & Sun-dried Tomatoes** 🌿 500
Devour this exotic pizza, topped with a healthy portion of artichokes and sun-dried tomatoes
- Cherry Tomatoes & Feta** 🌿 500
A spread of heady herb-marinated tomatoes, sprinkled with feta and garnished with parsley
- Pesto-Roasted Veg** 🌿 500
Pesto sauce base with grilled zucchini and peppers, topped with caramelized onions and goat cheese cream
- Spicy Chicken** 🌿 500
Tomatoes, fresh buffalo mozzarella, spicy chicken, jalapeños and fresh onions
- BBQ Chicken** 🌿 500
Home-made BBQ sauce, chicken chunks, roasted corn and onions
- Lamb, Fig & Cheese** 🌿 525
A unique combo, must try!
- Pulled Lamb** 🌿 525
Pulled lamb, confit garlic & mint
- Meatball Pizza** 🌿 550
B**f meatballs, fresh green chilli, red onions & avocado

Sandwiches & Burgers

- Palermo Panini** 🌿 275
Fried eggplant, emmental and sliced tomatoes, served on panini bread
- Peruvian Chicken Sandwich** 🌿 300
Cajun-spiced chicken guacamole, sliced red onion, crisp lettuce, jalapeño sauce on panini bread
- Pulled Lamb Sandwich** 🌿 400
Brioche bun, mint sour cream, pulled lamb tossed with garlic, onion and peppers, served with potato wedges
- Black Bean & Cottage Cheese Burger** 🌿 275
Black bean, cottage cheese fried patty, with pepper relish and emmental
- Spicy Fried Chicken Burger** 🌿 325
Fried tender chicken thigh, caramelized onions, cheddar and lettuce
- Toit B**f Burger** 🌿 400
In-house ground & seasoned b**f patty with red wine-reduced onions and emmental

Pastas

Make your own Pasta Veg 275 | Chicken 325 | Seafood 400

Choose your pasta - Spaghetti/Penne

*Handmade Pappardelle - Add 75

Choose your sauce - Arrabbiata/Cheesy White

Aglio Olio 🌿 275

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

Mushroom Risotto 🌿 350

Risotto of wild mushrooms, finished with truffle oil and a parmesan crisp

Braised Lamb & Mushroom 🍷 400

Slow-cooked lamb and mushrooms, served with hand-cut pappardelle

Mains

Pub Classics

Moussaka 🌿 🍷 Veg 275 | B**f 375

Our version of the Greek favourite

Filo Strudel 🌿 325

Grilled artichokes, sautéed spinach, pine nuts and goat cheese

Mediterranean Platter 🌿 325

Veg tagine, hummus, couscous, pita bread and mint toum

Almond-Crusted Chicken 🍷 325

Almond-crusted chicken breast, served with carrot mash, mushroom and peas

Spinach and Ricotta Chicken 🍷 325

Chicken stuffed with spinach and ricotta served with buttered pea mash, sauteed vegetables and a thyme jus

Glazed Salmon 🍷 650

Seared salmon with sautéed pok choy and garlic rice

Fish & Chips 🍷 425

Our take on the classic, served beer-battered or crumb-fried with house fries and sauce tartare

Lamb Shank 🍷 450

Slow-braised lamb shank au jus, served with couscous and grilled veggies

Bf Rice Bowl** 🍷 450

Minute grilled b**f with scallion rice, spicy cabbage, and coriander, topped with a sunny side up egg

Toit Steak 🍷 450

Our signature dish, an immaculately marinated b**f steak served with a creamy spinach sauce

Sending it from Bangalore

Curries are served with a choice of:
steamed rice/two parottas/two appams/two dosas.
Extra piece - 50

Potato & Green Mango Curry 🌱 300
Simmered in a red chilli and coconut-based, tangy gravy

Mushroom Chettinad 🌱 300
A unique combination of button &
oyster mushrooms with pok choy and
peas in a traditional Chettinadu curry

Nilgiri Korma 🌱 🍗 Veg 275 | Chicken 325
Mixed vegetable in a vibrant
coriander and green chilli gravy

Naadan Chicken Curry 🍗 350
A Kerala countryside staple. Chicken curry
with roasted coconut and spices

Goan Curry 🚢
Choose between:
- Fresh catch fish fillet 450
- Tiger prawns in shell 500

Rayalaseema Nalli Korma 🍗 400
Fall-off-the-bone lamb shank cooked in a rich
Hyderabadi-style onion gravy

Telengana Mutton 🍗 375
Succulent lamb chunks cooked in a spicy coconut paste,
served with onion rice

Donne Biryani 🍗 Chicken 350 | Lamb 375
A Bangalore military hotel speciality;
cooked with green herbs and
served in areca leaves

Desserts

Cheesecake 🍗 275
Traditional New York-style cheesecake.
Served with blueberry jam

Layer Cake 🍗 330
Rich dark chocolate layer cake. Serves 2

Tiramisu 🍗 275
The classic Italian dessert layered with fluffy
mascarpone and flavoured with liquor and cocoa

Baked Mysuru Pak 🌱 275
A rich sweet made of gram flour and ghee,
hand-wrapped in pastry, baked to golden brown,
and served with a seasonal fresh fruit salad

Filter Kaapi Pot du Crème 🍗 275
Smooth mousse made with homemade filter coffee,
baked in a coconut shell and served with
'thattukada' banana fritters

Apple Pie 🌱 275
Thinly sliced apples baked in a
flaky pie crust with a hint of cinnamon.
Served with ice cream

SPECIAL MENUS

Oktoberfest, Beers & Pies, Christmas and more...

**If you feel adventurous or if you're
just-so-regular that you feel you've
tried everything on the menu,
look out for our seasonal special menus
and our blackboard offerings, as we pay
homage to beer drinking cultures from
across the world and India.**