



# BLACKBOARD SPECIALS

## FOOD

### Asian-style Tofu/Chicken Salad ₹300

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

### Sautéed Field Mushrooms ₹275

Pan-seared field mushrooms with garlic, extra virgin olive oil, and red chilli flakes

### Raw Jackfruit & Avocado Tostadas ₹300

Slow cooked tender jackfruit in chipotle adobo sauce served on crisp corn tortillas topped with avocado and sour cream. Served with hot sauce

### Smoky Habanero Chicken Wings ₹325

Chicken wings tossed in our famous BBQ sauce spiced with habanero chilli. Served with a classic blue cheese dip

### Traditional Scotch Eggs ₹375

Two soft-boiled country eggs wrapped in lamb mince and panko fried. Served pub-style with a zesty veg caponata

### Roasted Veggie & Scamorza Panini ₹375

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

### Chickpea Feta Sliders ₹375

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

### Penne all'Arrabbiata ₹375

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

### Strawberry Cookie Tart ₹375

Cookie tart with fresh strawberry and chocolate fondant. Served with scoop of vanilla ice cream (contains egg)



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## DRINKS

### Flaming Tropic

₹475

*Mixed by Rohit*

Vodka, Pineapple, Jalapeño, Pineapple Juice, Lime Juice, Passionfruit Pulp, Curry Leaves

### Amber Glow

₹475

*Mixed by Robiul*

Whisky, Turmeric, Honey, Coconut Syrup, Fresh Cream, Cinnamon Powder, Edible Flower

### Ginberry Spark

₹450

*Mixed by Robiul*

Gin, Blackberry Syrup, Fresh Kiwi, Tonic Water, Lemon Wedge

### Rose Whisper

₹450

*Mixed by Sandeep*

Gin, Lemon Grass, Aniseed, Lychee Juice, Rose Syrup, Lime Juice

