

VANAMO

GLOBAL EATS & CAFFEINARY

"Inspired by travels across continents
and rooted in the joy of comfort food,
Vanamo brings together bold flavours,
seasonal ingredients and thoughtful craftsmanship.
Every dish tells the story of a place, reimagined for
Bangalore's vibrant dining culture."



SMOOTHIES



Mixed Berry Smoothie

A refreshing blend of mixed berries, yogurt, banana and honey, finished with a creamy texture and natural sweetness.

₹ 470.00

Contains: Dairy

Peanut Butter & Chocolate Smoothie

A bowl of rich peanut butter, dark chocolate, maple syrup and granola.

₹ 490.00

Contains: Dairy, Peanuts



Vanilla Protein Smoothie

Vanilla protein powder, banana, pineapple, dragon fruit and milk blended into a wholesome, energy-packed smoothie.

₹ 480.00

Contains: Dairy



SOUP



Caldo de Queso 🇲🇽

A comforting tomato-infused broth with soft potatoes, seasonal vegetables and a delicate finish of melted cheese with tortilla chips.

₹ 390.00

Contains: Dairy

French Onion Soup 🇫🇷

Caramelised onion gently simmered in chicken broth topped with a crisp brioche & gruyere cheese

₹ 445.00



Miso Mushroom Broth 🇯🇵

Light miso broth with tofu, assorted mushrooms, chilli oil, scallions. (Add on Chicken +100)

₹ 470.00

Contains: Soy, Shellfish

SOUP

Yellow Pepper Cappuccino

Charred yellow bell pepper soup served with a spiced almond-chilli biscotti.

₹ 410.00

Contains: Dairy, Tree Nuts, Gluten



Prawn Bisque

Silky prawn bisque served with prawn medallions, beet gel and aromatic ghee dust.

₹ 475.00

Contains: Dairy, Shellfish



SALADS



Classic Caesar Salad

Crisp romaine lettuce tossed in creamy Caesar dressing with parmesan, sourdough croutons. (Add on Chicken / Bacon 120/140)

₹ 410.00

Contains: Egg, Gluten, Anchovy

Roasted Vegetable Salad

Roasted seasonal vegetables with kale and quinoa, tossed in lemon dressing, topped with goat cheese, pomegranate and dukkha.

₹ 460.00

Contains: Tree Nuts



Burrata Salad

Creamy burrata served with pesto, confit cherry tomatoes, burnt honey vinaigrette, candied walnut and grilled green apple.

₹ 525.00

Contains: Dairy, Tree Nuts



SALADS

Vietnamese Chicken Salad (Goi Ga) 🇻🇳

Lemongrass-marinated chicken with green papaya slaw, fresh herbs, roasted peanuts, crispy shallots, sesame seeds and chilli lime dressing.

₹ 490.00

Contains: Peanuts, Sesame



Salmon Crudo 🇯🇵

Thinly sliced smoked salmon with pickled cucumber, orange-chilli dressing, chimichurri, kewpie mayo and pickled paprika.

₹ 710.00

Contains: Fish, Egg

CAFÉ CLASSICS REIMAGINED



Rosti, Cilbir & Chilli Crisp 🇹🇷

Golden potato rosti topped with Turkish-style poached eggs, dill yogurt and chilli crisp. Served alongside garlic bread.

₹ 550.00

Contains: Dairy, Egg

French Toast 🇫🇷

Brioche soaked in vanilla custard, caramelized and topped with mascarpone mousse, finished with dulce de leche and berry compote.

₹ 460.00

Contains: Dairy, Egg, Gluten



Korean Garlic Bread 🇰🇷

Slider buns stuffed with cream cheese, dipped in garlic butter, baked and seasoned with spiced dust. Dip: sriracha mayo.

₹ 410.00

Contains: Dairy, Gluten



Japanese Shibuya Toast 🇯🇵

Crunchy baked honey butter brioche toast topped with peach ricotta mousse and berry compote, finished with orange zest.

₹ 460.00

Contains: Gluten



CAFÉ CLASSICS REIMAGINED

Shakshuka with Pita Bread

Eggs poached in a spiced tomato and pepper sauce, served with warm pita bread.

₹ 490.00

Contains: Egg, Gluten



Smokey Jackfruit

Smokey jackfruit sausage served with potato fondue and wild mushroom sauce.

₹ 550.00

Contains: Dairy

SMALL PLATES VEGETARIAN

Variation of Brassica

A celebration of brassica family - broccoli, Cauliflower, kohlrabi, cabbage, turnip with silky soubise, signature creamy pelati, candied walnut and chilli crisp

₹ 665.00

Contains: Tree Nuts



Ema Datshi With Bhutanese Tingmo



Bhutan's iconic chilli-cheese preparation served with fluffy steamed Tingmo.

₹ 625.00

Contains: Dairy, Gluten



Broccoli, Smoked Ricotta & Hot Honey



Charred broccoli paired with smoked ricotta and finished with hot honey and pickled red paprika.

₹ 630.00

Contains: Dairy



SMALL PLATES VEGETARIAN

Burrata, Caramelized Onion & Chilli Crisp

Creamy burrata with sweet caramelized onions and crunchy chilli crisp, jalapeños, berry gel and crisps. Served alongside garlic bread.

₹ 610.00

Contains: Dairy, Gluten



Smokey Romesco & BBQ Tempeh

Smoky romesco sauce with tomato compote, BBQ tempeh, crispy kale, dukkha, pickled pearl onions, herb oil and pita bread.

₹ 650.00

Contains: Tree Nuts, Soy, Gluten

SMALL PLATES

NON -VEGETARIAN



Nori Roll 🇰🇷

Asian-flavoured chicken mince wrapped in a nori sheet with Korean slaw, togarashi and fried garlic.

Dip: house-made dynamite sauce.

₹ 680.00

Jerk Skewers

(Cottage Cheese / Chicken) 🇯🇲

Spiced jerk-marinated cottage cheese or chicken skewers served with herbed chickpea, dill yogurt, chilli oil and garlic chips. Alongside: pita bread

₹ 660.00 | ₹ 710.00



Birria Taco

(Jackfruit / Lamb) 🇲🇽

Tacos stuffed with jackfruit or lamb birria, served with avocado crema, salsa macha, pico de gallo, and sour cream.

₹ 660.00 | ₹ 810.00

Contains: Dairy



SMALL PLATES

NON -VEGETARIAN



Waffle & Fried Chicken

Crispy fried chicken and waffles served with banana pepper, chilli caramel sauce and ranch-dressed slaw.

₹ 650.00

Contains: Dairy, Egg, Gluten

Chilli Hoisin Lamb Chop

Lamb chops glazed with chilli hoisin sauce, accompanied by spice dust, vegetable noodle and avocado wasabi crema.

₹ 840.00

Contains: Soy, Tree Nuts



SMALL PLATES

SEAFOOD

Salmon Tartare Crisp 🇫🇷 🇯🇵

Salmon tartare served on a rice paper nori crisp with avocado, pickled cucumber and egg yolk crema.

₹ 690.00

Contains: Fish, Egg



Crisped Catalana 🇪🇸

Perfectly crisp seabass with muhammara, heirloom tomato compote, olive crumbs and charred lemon

₹ 660.00

Contains: Fish, Dairy



Fired Skull Island Prawns 🇦🇷

Prawns with Argentinian Chimmichuri verde, onion soubise, Pineapple salsa.

₹ 790.00

Contains: Shellfish

SMALL PLATES

SEAFOOD

Cajun Spiced Shrimp 🇺🇸

Cajun shrimp with corn cream sauce, crispy potato, and pineapple jalapeño relish.

₹ 770.00

Contains: Shellfish, Dairy



Salmon Brioche

Smoked salmon on brioche topped with caper, kewpie mayo, avocado crema, pickled onions.

₹ 630.00

Contains: Fish, Dairy, Egg, Gluten



LARGE PLATES VEGETARIAN



Miso Glazed Celeriac



Celeriac glazed with miso, brown butter sweet potato puree, pickled shallots, and mushroom reduction.

₹ 865.00

Contains: Dairy, Soy

Aubergine Steak with Herb Couscous



Crumb fried aubergine steak served with couscous, Tahina sauce, herb pistou and Chickpea carrot salad

₹ 875.00

Contains: Dairy, Gluten, Tree Nuts, Sesame



Spinach, Parmesan & Truffle Risotto



Creamy spinach risotto enriched with aged parmesan, finished with fragrant truffle oil, button mushroom and sundried tomato.

₹ 860.00

Paccheri With Jackfruit Ragu & Cacio e Pepe Foam



Pasta tubes with classic Italian slow braised jackfruit ragu, airy pecorino foam, parmesan pangrattato and basil oil.

₹ 840.00

Contains: Dairy



LARGE PLATES

POULTRY

Confit Chicken 🇫🇷

Slow-cooked confit chicken served with potato fondue, charred leeks, chimichurri and chicken jus.

₹ 890.00



Five Spice Duck Breast 🇨🇳

Smoked duck breast served with cherry reduction Asparagus and Hasselback potato

₹ 1,230.00

Chicken Steak and Mash

Grilled chicken breast served with creamy mashed potato, sauteed veggies & chicken Jus

₹ 790.00



LARGE PLATES

RED MEAT



Beef Bourguignon

Slow-braised beef in red wine with creamy corn grit, bone jus and pearl onion

₹ 990.00

Contains: Dairy, Gluten, Alcohol

Surf & Turf

Miso glazed prawns served with Pomegranate molasses and pickled cucumber. Asian spiced lamb chop with sweet potato mash.

₹ 1,109.00

Contains: Dairy, Shellfish, Soy, Sesame



The Rogan Affair

Slow-braised lamb rogan josh lasagna, saffron béchamel, mint ricotta and fried onions.

₹ 975.00

Contains: Dairy, Gluten

LARGE PLATES

SEAFOOD



Sea Bass a la Bilbaina

Pan roasted sea bass over creamy orzo, paired with charred green pea, bilbaina sauce and citrusy slaw.

₹ 865.00

Contains: Shellfish, Dairy

Seared Salmon Fillet

Served with silky carrot ginger purée, house-fermented sauerkraut, warm potato salad & asparagus.

₹ 1095.00

Contains: Fish, Dairy



Krabi Coast

Thai marinated sea bass served with green papaya salad, grilled pineapple, rice cake and coconut-galangal emulsion.

₹ 840.00

Contains: Fish

COMFORT CLASSICS

Katsu Yakisoba (Crispy Chicken / Tofu Katsu) 🇯🇵

Served over Japanese stir-fried noodles with sweet and savoury yakisoba sauce, bok choy, pickled ginger, sesame seeds, scallions, roasted peanuts and tonkatsu sauce.

₹ 790.00 | ₹ 730.00

Contains: Gluten, Soy, Sesame, Peanuts



Stroganoff (Wild mushroom / Chicken) 🇷🇺

Cooked in a creamy paprika and sour cream sauce served over buttered polenta mash and fettuccine.

₹ 690.00 | ₹ 735.00

Contains: Dairy, Gluten

BOWLS



Souvlaki Bowl 🇬🇷

Choice of cottage cheese, chicken or salmon with hummus, quinoa pilaf, greek salad and slaw.

₹ 735.00 | ₹ 790.00 | ₹ 990.00

Contains: Dairy, Sesame

Mexican Fajita Burrito Bowl 🇲🇽

Fajita - style cottage cheese or chicken with Rice, beans, salsa, guacamole, sauted vegetables and mexican condiments.

₹ 790.00 | ₹ 840.00

Contains: Dairy



Harissa Bowl 🇹🇪

Harissa chicken with couscous, hummus falafel, Chickpea carrot salad and tzatziki.

₹ 830.00

Contains: Dairy, Sesame

Gochujang Chicken 🇰🇷

Gochujang-glazed chicken served with kimchi rice, smashed cucumber sesame salad with somtum dressing, sauteed mushroom & Bok choy

₹ 865.00



DESSERTS



Sticky Date Pudding with Coffee Butterscotch Sauce

Warm sticky date pudding finished with coffee butterscotch sauce, white chocolate crumble and vanilla bean ice cream.

₹ 625.00

Contains: Dairy, Gluten, Tree Nuts

Passion Fruit & Cashew Choux

Crisp choux with vanilla diplomat, cashew crème, passion fruit compote, cashew florentine and passion fruit gelée.

₹ 610.00

Contains: Dairy, Egg, Gluten, Tree Nuts



Dulce de Leche Milk Cake

Vanilla sponge soaked in caramelized milk, layered with whipped mascarpone cream and finished with crunchy rose petals and pistachio.

₹ 610.00

Contains: Dairy, Egg, Gluten



DESSERTS



Baileys Tiramisu

Espresso-soaked savoiardi layered with mascarpone cream, finished with cocoa powder.

₹ 660.00

Contains: Dairy, Egg, Gluten, Alcohol

Negroni Rosata Crème Brûlée

Classic dessert infused with the flavours of a Negroni cocktail, served with a crispy tempura slab, grapefruit gel and candied orange.

₹ 675.00

Contains: Dairy, Egg, Gluten, Alcohol



Basque Cheesecake

Burnt basque cheesecake, golden and cloud soft. Finished with Maraschino cherries, nut crumble & Vanilla gelato. Sauce: Dark chocolate ganache.

₹ 655.00

Contains: Dairy, Egg

Please inform your server of any allergies or dietary requirements before ordering.

All dishes are prepared in a kitchen that handles dairy, egg, gluten, tree nuts, peanuts, soy, sesame, fish, shellfish, mustard and alcohol.