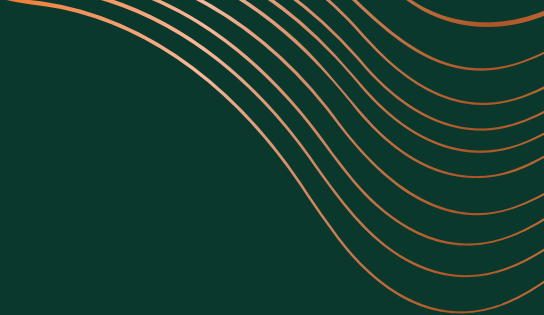
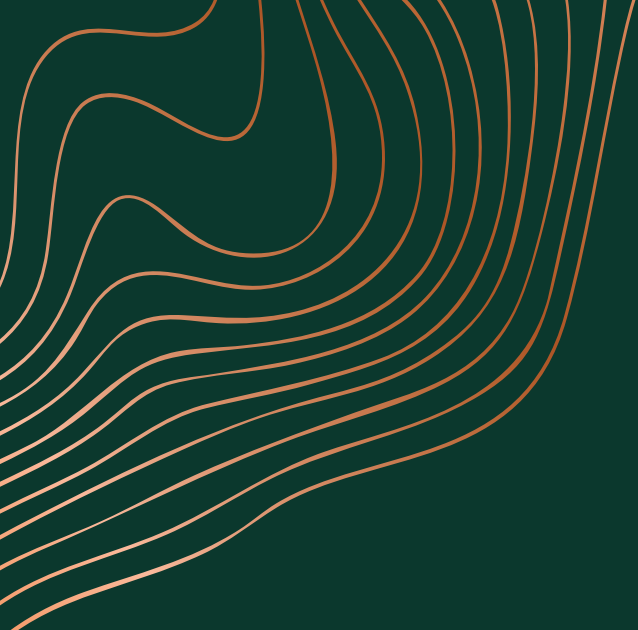




VANAMO
GLOBAL EATS & CAFFEINARY

FOOD MENU



The illustration is a minimalist line drawing in a warm, terracotta color. It depicts a hand on the left holding a spoon, from which a single, continuous line of liquid is being poured. This line falls vertically and then curves to land in a shallow bowl at the bottom, which is filled with a coiled line representing spaghetti. The bowl is garnished with a small sprig of herbs. The background is filled with abstract, wavy, concentric lines that resemble topographical map contours or ripples in water, creating a sense of depth and texture. The overall composition is clean and artistic, emphasizing the flow and connection between the hand, the liquid, and the food.

Food Menu

WELCOME TO VANAMO!

What if a meal could take you somewhere else?
Not just dinner, but a quiet detour to a moonlit street in Kyoto,
a sun-drenched terrace on the Amalfi Coast,
or the spice-scented bustle of Istanbul at dusk.

Here, each plate tells a story.
Rooted in tradition, shaped by travel,
and finished with intention.

We draw from Mediterranean warmth, Asian depth, and
European refinement, familiar flavours reimagined with subtle flair.

And the drinks? They wander too.
From velvety coffee that lingers like a good conversation,
to spirited sips that shift with every note.

Vanamo is not just where you dine.
It's where the world slows down,
where every course is a new chapter.

No passport needed
Just curiosity, and a little more time than usual.

ALL DAY FAVOURITES

Served all day

🇫🇷 Tomato Velouté Toast 🇬🇧

Sourdough layered with slaw and a creamy San Marzano–romesco mix. Finished with basil chiffonade, Maldon salt, and extra virgin olive oil.

Contains gluten, dairy and nuts

₹ 550.00

🇰🇷 Korean Garlic Bread 🇬🇧

Slider buns stuffed with cream cheese, dipped in garlic butter, baked and seasoned with spice dust.

Contains gluten and dairy

₹ 395.00

🇲🇪 Shakshouka Verde 🇮🇳

Baked eggs simmered in charred tomatillo and spiced spinach. Served with za'atar labneh, feta, fresh mint, and warm pita.

Contains egg, dairy and gluten

₹ 445.00

🇲🇪 Huevos Rancheros 🇮🇳

A traditional Mexican breakfast dish consisting tortillas topped with refried beans, runny fried eggs, homemade ranchero sauce, served along with guacamole, feta, salsa and dollops of sour cream.

Contains egg, dairy and gluten

₹ 470.00



ALL DAY FAVOURITES

Served all day

Rosti, Cilbir, Chilli Crisp

A delightful mix of Turkish and Swiss cuisine, featuring poached eggs with dill yoghurt on top of Swiss potato pancake, topped with chilli crisp and herbs, served with toasted garlic bread.

Contains egg, dairy and gluten

₹ 550.00

Japanese Shibuya Toast

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

Contains eggs, dairy and gluten

₹ 420.00

French Toast

Brioche bread soaked in batter and seared to a golden perfection, served with berry compote, mascarpone mousse and finished with dulce de leche and citrus zest.

Contains gluten, eggs and dairy

₹ 445.00

Smoked Salmon Brioche Toast

Brioche toast layered with herbed cream cheese, topped with Norwegian smoked salmon, pickled gherkin, pickled onions, capers and finished with herbs.

Contains seafood, dairy and gluten

₹ 630.00

A top-down photograph of a bowl of soup. The bowl is light-colored with a dark rim and sits on a matching plate. The soup is topped with a golden-brown, crispy layer of panko and garnished with finely chopped green herbs. To the upper left of the bowl is a dark metal spoon. To the upper right is a small, dark bowl containing more of the green garnish. The background is a dark, textured surface. In the top left corner, there are several thin, wavy, light-colored lines. In the bottom right corner, there are several thin, wavy, light-colored lines.

SOUPS

Caldo De Queso

Soft chunks of potato simmered in a rich, tomato-infused broth, accompanied by seasonal vegetables and finished with a touch of fresh cheese.

Contains dairy

₹ 445.00

Brown Butter, Potato & Leek

Silken potato-leek soup enriched with brown butter. Crisped leeks and toasted panko for warmth and crunch.

Contains dairy and gluten

₹ 445.00

Monsoon Pho

Lemongrass-star anise broth with glass noodles, mushrooms, sprouts, and chilli oil. A monsoon-day classic reimaged.

Contains soy, gluten and nuts

₹ 445.00

*Add On Chicken

₹ 100.00

French Onion

Caramelised onions gently simmered in a savoury chicken broth, topped with a crisp baguette and gratineed Gruyère cheese.

Contains dairy, gluten, egg and soy

₹ 470.00

Thai Spiced Consomme

A clear, delicate broth infused with lemongrass, galangal, and kaffir lime. With soft chicken chunks simmered in the same broth.

Contains soy

₹ 470.00

SALADS

Melon & Brine

Tamari-roasted watermelon with pickled cucumber and avocado-wasabi crema. Layered with seaweed, feta, togarashi, and rind.

Contains soy and dairy

₹ 580.00

Beet Carpaccio

Thin beetroot slices with beet relish, feta mousse, citrus, and dragon fruit. Finished with arugula, toasted nuts, and balsamic.

Contains dairy and nuts

₹ 550.00

Roasted Vegetables, Citrus, Burrata

This Mediterranean-inspired salad features roasted fall vegetables with pickled fennel and citrus, basil vinaigrette, fresh burrata cheese and toasted nuts.

Contains dairy and nuts

₹ 710.00

Citrus & Smoke

Smoked cottage cheese or chicken served over fresh greens, poached carrots, citrus segments, and aged parmesan. Greens lightly dressed in a bright orange vinaigrette.

Contains dairy and nuts

₹ 605.00 | ₹ 655.00

Smoked Salmon Crudo & Grapefruit Chili Dressing

Delicate salmon slices with salsa verde, pickled cucumber, and red paprika. Finished with kewpie and a grapefruit-chili dressing.

Contains fish, egg and soy

₹ 735.00



SMALL PLATES

Burrata, Caramelised Onion, Chili Crisp

Creamy burrata meets slow-cooked caramelised onions. Topped with chili crisp, jalapeños, berry gel, and crisps.

Contains dairy, nuts, gluten and soy

₹ 605.00

Spiced Jerk Cottage Cheese Skewers

Charred jerk-marinated cottage cheese on spiced labneh. Served with herbed chickpeas, parsley vinaigrette, chili oil, and garlic chips.

Contains dairy, gluten and soy

₹ 630.00

Elote Corn Ribs

Fajita-spiced corn ribs served with avocado-lime crema. Finished with ricotta crumble, chipotle aioli, and a creamy cheese blend.

Contains dairy

₹ 580.00

Broccoli, Smoked Ricotta, Hot Honey

Sourdough baguette smeared with smoked ricotta, topped with fine chunks of broccoli and zucchini cooked in a creamy sauce, drizzled with hot honey and torched.

Contains dairy and nuts

₹ 630.00

Spiced Jerk Chicken Skewers

Jerk-marinated chicken, grilled to tenderness. Served with spiced labneh, chickpeas, vinaigrette, chili oil, and garlic chips.

Contains dairy and soy

₹ 710.00



SMALL PLATES

Chickpea Con Hongos Tostada

Crisp toasted tortilla topped with paprika spiced chickpeas spread, braised mushrooms, and finished with our in-house hot sauce, pomegranate molasses and feta.

Contains dairy and gluten

₹ 630.00

Tropical Jack Tacos

Tempura Jackfruit chunks seasoned with spice dust topped with fresh pico de gallo, crisp shredded lettuce slaw, drizzled with chipotle cream and cheese sauce and zesty lime crema, all nestled in soft, warm tortillas with pickled onion and cucumber.

Contains dairy and gluten

₹ 655.00

Patatas Bravas

A Spanish delight made with smashed and double cooked potatoes, atop a spicy bell pepper bravas sauce, chimichurri and sour cream.

Contains dairy and nuts

₹ 605.00

Pollo Asado

Citrus-marinated grilled chicken on warm pita. Layered with garlic aioli, pickled onion, and red paprika.

Contains gluten and eggs

₹ 680.00

Crispy Chicken Nori Rolls

Asian flavoured chicken mince wrapped in nori sheet and fried to perfection, on a bed of korean slaw, served with our signature dynamite sauce, and dusted with togarashi and fried garlic.

Contains gluten, soy and eggs

₹ 680.00

SMALL PLATES

Dak-kkochi

South Korean street-style chicken and scallion skewers, served atop an Asian salad, with a sweet and spicy gochujang sauce, pickled radish and a sprinkle of sesame.

Contains soy and gluten

₹ 680.00

Chicken Kiev, Corn Puree, Compound Butter

A Ukrainian classic, chicken fillet pounded and rolled around flavoured compound butter, coated with egg and breadcrumbs and fried, served along with a sweet umami corn puree and zesty herb salad.

Contains egg, dairy, gluten and soy

₹ 710.00

Sea Bass a la Catalana

Pan-seared sea bass on a bed of romesco. Topped with tomato-olive-caper relish, garlic aioli, and herb oil.

Contains fish, egg and nuts

₹ 760.00

Prawn Satay with Cashew Curry Butter

Grilled tiger prawns atop a cashew curry butter sauce . Served with pickled cucumber, shallots, red paprika, and fresh cilantro.

Contains shellfish, soy, nuts and dairy

₹ 790.00

Nori Crisp, Rice Cracker, Teriyaki Shrimp

A Japanese-inspired dish featuring juicy shrimp with spicy teriyaki aioli and a kimchi slaw atop crispy nori rice paper crisps.

Contains shellfish, soy, gluten and egg

₹ 760.00



MAINS

🇲🇽 Enchiladas de la Tierra 🇮🇳

Soft tortillas filled with cottage cheese/chicken. Topped with chile con queso, salsa roja, verde & served with sour cream, guacamole, and pico.

Contains dairy and gluten

₹ 710.00 | ₹ 760.00

🇷🇺 Stroganoff 🇮🇳

Wild mushrooms/chicken cooked in a creamy sauce with dijon mustard, finished with sour cream served over buttered polenta mash and al dente fettuccine.

Contains gluten and dairy

₹ 680.00 | ₹ 735.00

🇬🇷 Souvlaki, Hummus, Quinoa Pilaf 🇮🇳

A Greek & Middle Eastern fusion, shawarma spiced roasted cottage cheese/chicken/salmon on a bed of creamy hummus & quinoa pilaf, accompanied by beetroot tzatziki, horiatiki salad, slaw, pickled onion & cucumber.

Contains dairy and fish

₹ 735.00 | ₹ 790.00 | ₹ 1210.00

🇯🇵 Katsu Yakisoba 🇮🇳

A classic Japanese stir-fried noodle dish in a sweet and savoury yakisoba sauce served along with panko fried tofu/chicken, bok choy, tonkatsu sauce and pickled ginger.

Contains gluten, soy and egg

₹ 735.00 | ₹ 790.00

MAINS

Mexican Fajita Burrito Bowl

Chipotle-glazed cottage cheese/chicken, served with Mexican rice, refried beans, fajita bell peppers and onions, accompanied by tortilla chips, salsa, smoked sour cream and guacamole.

Contains dairy and gluten

₹ 790.00 | ₹ 840.00

Thai Spiced Chicken, Nam Jim Jaew

Seared Thai-spiced chicken over a crisp rice cake. Served with corn salsa, coconut-galangal emulsion, and Nam Jim Jaew.

Contains soy, fish/shellfish and gluten

₹ 790.00

Korean Bowl

A Korean classic curated with barbeque roasted chicken, bokkeumbap, fried egg, kimchi slaw, somtum, nori, sauteed mushroom and spinach.

Contains fish/shellfish, soy and egg

₹ 840.00

Chicken Steak, Mash, Gravy

Perfectly crisp fried chicken steak, topped with melted cheeses, served with creamy potato mash and rich mushroom and onion gravy.

Contains dairy, soy, gluten and egg

₹ 790.00

MAINS

Confit Chicken Potato Fondue, Jus

A French delight with slow cooked whole chicken leg with crispy skin, potato fondue, chimichurri, charred leeks, beetroot purée and jus (Contains Alcohol).

Contains dairy

₹ 865.00

Lamb Gyro, Toum, Millet Pilaf

Greek spiced ground lamb ragu, served on a bed of millet pilaf, accompanied by hummus, garlic toum, beetroot tzatziki, salad greens and slaw.

Contains dairy

₹ 1130.00

Sea Bass a la Bilbaina

Seared sea bass over creamy parmesan orzo. Paired with bilbaína sauce, citrus-fennel slaw, and garden peas.

Contains fish, dairy and gluten

₹ 865.00

DESSERTS

Sticky Date Pudding

Warm date pudding drizzled with orange toffee sauce, topped with salted caramel popcorn, served alongside vanilla gelato, and garnished with lemon zest and fresh herbs.

Contains dairy, gluten and soy

₹ 605.00

Banoffee Reimagined

Mascarpone mousse over biscuit crumble and dulce de leche. Topped with caramelised banana crème, hazelnut dust, and banana chips.

Contains dairy, gluten and nuts

₹ 605.00

Basque

Burnt Basque cheesecake, golden and cloud-soft. Finished with seasonal fruits, nut crumble, hazelnut feuilletine, and citrus gelato. Choose your sauce - Berry Caramel/Espresso Chocolate

Contains dairy, gluten, egg, soy and nuts

₹ 710.00

Crème Brûlée

Lavender and butterfly pea infused crème brûlée. With lemon gel, orange segments, and meringue kisses.

Contains dairy, egg and gluten

₹ 630.00

Baileys Tiramisu

Baileys espresso-soaked sponge with mascarpone mousse. Layered with coffee liqueur-drenched savoiardi and finished with cocoa and coffee gel.

Contains dairy, egg, soy, alcohol and gluten

₹ 655.00

Pavlova

Pastry cream, diplomat mousse and lavender micro sponge. Crowned with fresh seasonal fruits and crisp meringue in all forms.

Contains dairy, egg and gluten

₹ 605.00



