

At Cafe Kothi, we believe in nourishing your mind and body with soulful food, homemade and prepared with simplicity.

Our ingredients are responsibly sourced and our recipes are mindfully crafted.

We focus on sustainability and eating local and seasonal.

All our teas and coffees are served with organic honey and raw coconut sugar.

We request you to give us a little more of your time as our culinary artists freshly prepare every dish.

A vegetarian, farm-fresh, local and seasonal menu awaits you at Cafe Kothi.



♦ All Day Brunch ♦

Cous Cous Upma with sautéed vegetables (GF, V)

Almond Pan Cake, blueberries organic honey (GF, CE)

Seasonal Kothi fruit platter (GF, V, J)

Overnight soaked old-style oats, homemade yoghurt, seasonal fruits and toasted pumpkin seeds (J)

Rose Waffle – seasonal fruit and blueberry organic honey

Ragi Dosa – masala potatoes & bottle gourd with homemade coconut & mysore chutney (GF, V)

Avocado Smoothie Bowl (J)

Acai, Apple & Carrot Bowl with Nuts (J)

♦ Farm Fresh Eggs ♦

(Free range eggs – all omelettes are accompanied with butter sourdough slice)

3 Eggs Sunny Side Up – olive oil, french beans, ricotta cheese Poached Eggs – wilted spinach, hollandaise, chives

Scrambled Egg - green peppercorn, ricotta, celery

Super Green Omelette – spinach, green peppers, kale, broccoli Kothi Omelette – onion, white cheddar coriander leaves & chilli

Baked Egg – fresh mozzarella, onion tomato, sourdough

Sourdough Akuri with pickled vegetable



♦ Salads ♦

Alfa Alfa Salad - mix lettuce, pistachio orange segments and pomegranate with balsamic dressing (J)

Kale & Avocado Salad – avocado cubes, toasted almond nuts, parmesan rind, olive oil, lemon rind dressing (GF, J)

Jaipur Burrata Caprese – cherry tomato, local burrata, local olive oil, balsamic reduction, salt and freshly crushed pepper, fresh basil (J)

♦ Gluten Free Kothi Pizza ♦

Our all the guilt free pizza base is made of dehydrated cauliflower & crafted with locally sourced cheese & vegetables. Enjoy low carb guilt free pizza.

Kothi Margherita Pizza – tomato concasse, basil, pickled tomato & locally source cheese

Green Monster - broccoli, spinach, rocket leaves, parmesan rind Pepper Paneer – A2 paneer, grilled pepper & yellow cheddar

Vegan Avocado Delight – mushroom, avocado, pickled vegetables & jaypore olive oil

Loaded Exotic Veggies – yellow green zucchini, mushroom, peppers, corn & broccoli



♦ Plates ♦

Sourdough Chilli Cheese Toast

Tapioca Beetroot Vada with Coconut Mint Dip (GF, V)

Seasonal Vegetable Frito Misto with Jaipur Pesto (V)

Sweet Potato Fries with Parmesan Salt and Jalapeno Salsa Sour Cream (GF)

Kothi Bombay Style – fresh vegetables, potato, local cheese

Lemon Ricotta Open Sandwich – pesto, ricotta and pickled vegetable salsa

Avocado Toast – sourdough, avocado, pickled vegetables, onion seeds (GF, V)

Kothi Mezze Platter – carrot, radish, celery, broccoli, cucumber with hummus

Red Lentil Fettuccini with Kale Pesto (GF)

Saffron Ravioli – ricotta wilted spinach in thyme cream sauce Quinoa &

Cauliflower Rice Biryani (GF)

Soba Noodles with Sauteed Vegetables (V)

♦ Desserts **♦**

Seasonal Cheese Cake - seasonal fruits, olive oil, poached fruits (J)

Flourless Cake (GF, CE)

Fresh Fruit Baked Yoghurt (GF, J)

Panna Cotta with Blueberry Compote (GF, J)

Vegan Ganache (GF, V, J)

Kothi Banana Bread (J)



♦ Beverages **♦**

Aam Panna Sandalwood Iced Tea Black Grape Chiller Mango Shake Changing Season Shake Cocoa Peanut Butter

♦ Juices **♦**

Fresh Coconut
Immunity Booster (Carrot ginger turmeric and amla)
Detox Juice (spinach, celery, cucumber and ginger)
Apple Beetroot Carrot Juice
Mint Watermelon Lemonade
Fresh Juice (seasonal)





Hot Chocolate

Orange Cinnamon Hot Chocolate
All Spice Hot Chocolate
Vanilla Hot Chocolate

Coffee

Espresso Single / Double Macchiato
Americano
Cappuccino / Latte
Cold Brew Cold Coffee

Tea

Artisanal Indian loose-leaf tea, carefully sourced from single estate tea plantations.

Choice of Tea: - Darjeeling, Om Blend, Assam, Chamomile, Jasmine, Green Tea

Ayurvedic Tea

Masala Tea

Choice of milk: Almond Milk

Coconut Milk

Oat Milk