

BEAN TO CUP JOURNEY



Roasting, transforming the green beans to the brown, aromatic pieces of caffeinated heaven that we know and love, is perfected to an art form at Café Pluck. Harvested only between the months of November and January, the circle from bean to cup takes a whole year. Let your palate savour the journey.

COFFEE EXPERIENCES

SOUTH INDIAN FILTER COFFEE ₹250 KAAPI

Typically consumed in the southern states of India, Kaapi is a household drink. A strong decoction is obtained by infusing hot water with finely ground coffee over a couple of hours.



The decoction is made by boiling hot milk and a dash of natural sweeteners served in a traditional utensil called dabara.



Indulge in the comfort food and exciting drinks that our contemporary and stylish delicatessan has to offer. Relish all day dining meal, freshly brewed coffees, champion's breakfast and oh wait, did we mention tiffins?

The New Menu has a very unique look and is a good mood reflector, thanks to the hand-made and hand-painted sculptures by Guillermo. In association with Mould India, the sculptures all the way from Paris are also on display for sale.

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POUROVER

The inverted conical pourover design allows the coffee to rise and enables the CO2 release. The slow pour of water helps coffee release relevant flavour compounds at its own speed. Enjoy a perfect coffee bloom in this theatrical brewing session in a pure, natural and flavourful brew.



FULL BODIED, MEDIUM ACIDITY BREWING TIME: 2 MINUTES

INTERNATIONAL SINGLE ORIGIN COFFEE ₹425 KENYA AA : Top masai Tasting notes : A coffee with fresh acidity and a light body. With notes of tropical fruits and clementine

INDIAN SINGLE ESTATE COFFEE ₹325 BALUR ESTATE: 100% arabica, pulped sun-dried, Chikmagalur, Karnataka, India Tasting notes : Milk chocolate, lime like acidity, sweet after finish



CHEMEX

Chemex filter paper absorbs the natural oils from coffee - a little bit of acidity, bitterness and off-notes. Chemex filter paper being thicker, absorbs more oils, thus giving us a lighter, cleaner cup of coffee. The brew is a liquid gold colour, that is perhaps the purest coffee flavour.

MEDIUM BODIED, NO ACIDITY BREWING TIME:

2 MINUTES

INTERNATIONAL SINGLE ORIGIN COFFEE ₹425 COLOMBIA EXCELSO Tasting notes : A coffee with a full body and a honey sweetness, an almond and mirabelle aftertaste.

INDIAN ESTATE COFFEE ₹325 MONSOONED MALABAR Blend of coffee from Chikmagalur and Coorg, Karnataka, India Tasting notes : earthy, reminiscent of petrichor

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hot water for about 4 minutes. The ground coffee is fully in contact with water and hence they are able to release more flavour, body and acidity.

FULL BODIED, PUREST FLAVOURS BREWING TIME: 4 MINUTES

INTERNATIONAL SINGLE ORIGIN COFFEE ₹425 ETHIOPIA YIRGACHEFFE : Grade 2 top Tasting notes : Fine coffee with bergamot, sugar cane and lemon notes. Remind you of a blend of Earl Grey and Darjeeling tea

> INDIAN SINGLE ESTATE COFFEE ₹325 GUNIBYLE ESTATE : Chikmagalur, Karnataka, India Tasting notes : grapes, mint, chocolate.

> > DECAFFEINATED COFFEE ₹325

SIPHON

Reminiscent of a chemistry lab apparatus, there's a lot of precision and careful handling of coffee in this brewer. This is perhaps one of the rare coffee makers with a cloth filter that helps filter all sediments and gives us a cleaner and brighter cup than other brewers. Coffee in a siphon is brewed at 'almost' boiling temperature. While the brewing time is less, but high temperature helps bring out more pronounced flavors from coffee.



FULL BODIED, NEUTRAL ACIDITY BREWING TIME: 1-2 MINUTES

INTERNATIONAL SINGLE ORIGIN COFFEE ₹425 COSTA RICA : SHB EP La Pastora Tarrazu Tasting notes : A balance coffee. Great citric acidity and some apricot with a well body.

INDIAN SINGLE ESTATE COFFEE ₹325 KALLEDEVARAPURA ESTATE : Chikmagalur, karnataka, India Tasting notes : dark chocolate, citrus notes with nutty aftertase

SIGNATURES





Americano ₹450

Cappuccino ₹450

Espresso, equal parts

milk and foam

Cortado ₹450

Espresso, double shot with a little amount of steamed milk

Espresso ₹450 Concentrated shot with a thick Espresso, topped with hot water textured crema



Latte ₹450 Espresso with steamed milk and topped with a thin layer of foam



Flat White ₹450 Espresso with velvety steamed milk



Con Miel ₹450 Espresso with velvety steamed milk and honey on the side



Con Panna ₹450 Espresso topped with a swirl whipped cream



Iced Americano ₹450



Iced Latte ₹450

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COLD BREW

Arabica honey sun-dried from Chikmalagalur region gives rich body with fruity overtones, Plantation A from Baba Budan Giri hills enriches it with rounded acidity.

Why Cold Brew?

When coffee is brewed in cold water it release its natural flavours for a much longer time. Hence it is steeped in cold water over 16 hours and than filtered, the coffee is neither acidic nor bitter.



CLASSIC ₹375 Coffee served over ice cubes

WHITE ₹375 Served with cold milk on the side

VIETNAMESE ₹375 Served with sweetened condensed milk

SPICY ₹375 Cafe Pluck spice mixed in coffee, served over ice

BLENDED ₹375 Coffee churned with ice, sweetener and milk

THE CHAMPION BREAKFAST 6am - 10:30am

® V[®] The Bohemian ₹495

Seasonal diced exotic fruits served with choice of low fat yoghurt (blueberry, raspberry, mango, plain and honey)

Geree Range Poached Eggs ₹495 Soft poached eggs served with avocado mash, multigrain toast, walnut shavings and walnut oil

ALL DAY DINING 11am - 12midnight

THE FABULOUS FIFTIES

- ✓ Forest Mushroom Cappuccino ₹595 With white truffle essence and porcini dust served with parmesan cheese biscotti
- V^e Chick Pea Broth ₹595 Thyme scented thick chickpea broth served with goat cheese fatayer
- Thick lentil and coconut soup
- ① L Chicken Noodle Soup ₹625 Aromatic chicken soup, hand rolled noodles. baby spinach, garlic confit

Spicy prawn broth, tempered curry leaf served with steamed idly (rice flour cakes) & gunpowder

SALADS

[®] V^P Pear And Goat Cheese ₹625 Served with arugula leaves, pomegranate seeds, berries and balsamic dressing

® V Bowl Of House Grown Greens ₹625 🍓 Served with heritage tomatoes, lemon and olive oil dressing, micro greens

The Buggy Buddy Caesar Salad ₹850 Heart of romaine lettuce, focaccia crisp, garlic parmesan dressing, crisp pancetta and roasted chicken breast

ELittle Jewel - Signature Classic Prawn Cocktail ₹750 🌢 Butter poached fresh prawns served with spicy avocado mousse, cocktail dressing, granny smith apple and micro greens

Le Biker Akuri ₹495 Served with a choice of ajwaini parantha or soft baked buns

Choice Of Egg Preparation ₹495 ∰ Masala omelette, ham & cheese omelette, boiled egg served with oven roast forest mushroom, grilled tomato and home-made potato roastie

∞ V^P Seasonal Fresh Juices Fruits & Vegetables ₹450 Ask your server

V[®] Good for You Homemade Granola ₹425 Energy boosting granola, sultanas, toasted walnut and yogurt

V^P Vegetarian 🛞 Gluten Free 🚯 Lactose Free 🥑 Spicy 🙆 Chef Special 🚨 Low Calorie 🖅 Ham/Pork • Government taxes as applicable • We levy a 5% service charge

V Veg<mark>etarian 🛞 Gluten Free 🚯 Lact</mark>ose Free 🌙 Spicy 🙆 Chef Special 🚨 Low Calorie 🖅 Ham/Pork 👌 Prawn 🦉 Vegan • Government taxes as applicable • We levy a 5% service charge

CLASSIC BREAD STORY (THE BUSINESSMAN)

Seven Grain Panini served toasted or grilled with choice of filling ₹775/₹825/₹850

Arugula, heirloom tomatoes, buffalo mozzarella, aged balsamic
Smoked chicken, caramelized onion, arugula, emmenthal cheese and sriracha
Pulled lamb, pepper jack, anise pears & feta

The Big Boss ₹775/₹825/₹850

♥ ● Paneer tikka roll, pickled onion & garlic chutney

Chicken tikka roll, egg, pickled onions and garlic chutney
Lamb Seekh kebab roll, egg, onions, chili and garlic chutney

Café Pluck Club ₹825 →

✓ Café Pluck Veg Club ₹795 Grilled zucchini, roasted peppers, plum tomatoes, crisp lettuce

♥ Bombay Masala Toastie ₹775 Masala potato, tomato, capsicum, onion, cucumber, cheese coriander chutney, toasted or grilled

Toasted masala bun with chicken shami, masala onion, plum tomatoes and yoghurt coriander chutney, masala omelette and mild cheddar

Classic Lamb Burger ₹875

Toasted bun seasoned lamb minced pattie, garlic mayo, pickle, onion, lettuce, double cheddar melt

Grilled chickpea patty served with zaatar spiced bun, pickled vegetables, spicy chilli and tahini sauce

Hot Dog ₹925

Grilled pork frankfurter sausage in soft bread served with sauerkraut, german potato salad and study of mustard

V² Vegetarian (Gluten Free (Lactose Free J Spicy (Chef Special Low Calorie) Ham/Pork

CLASSIC NAPOLITANO PIZZA

V[®] Wild mushrooms, buffalo mozzarella and rocket leaves ₹875

@ V 4 cheese - buffalo mozzarella, gorgonzola, fontina and parmesan ₹875

V[®] Buffalo mozzarella, basil pesto, cherry tomato and shaved pecorino ₹875

V[®] Grilled eggplant, zucchini, peppers, mushrooms and buffalo mozzarella ₹875

Mozzarella, fried egg, cooked ham, artichokes ₹975 577

Grilled chicken sausage, mushrooms, extra virgin olive oil and garlic cream ₹995

@ Salami picante, red onions and buffalo mozzarella ₹995 👾

Buffalo mozzarella, prosciutto di parma and rocket leaves 1050

Pizza Of The Season, Ask Your Server Please



V Vegetarian 🛞 Gluten Free 🚯 Lactose Free 🥑 Spicy 🖨 Chef Special 🚨 Low Calorie 🖓 Ham/Pork • Government taxes as applicable • We levy a 5% service charge

THE COOK

The Fisher-man ₹1095 Crumbed fried fish fillet served with house fries and tartar sauce

Lamb Lasagne ₹995 Lamb bolognese, rosemary and fresh mozzarella

Spaghetti/Penne/Fusilli (veg/non-veg)₹995Arrabbiata/ creamy mushroom / aglio olio e pepperoncino /
lamb bolognese / carbonara (pork)

[®] The Hunter ₹1095

Traditional roast chicken served with roasted root vegetables and thyme jus

Chicken Schnitzel ₹995

Authentic preparation of shallow fried chicken breast, served with mustard cream sauce, garden green salad





CHAT, PAO AND MORE 3pm - 6:30pm

@ Colaba Fish Fry Sandwich ₹675 🧚

Spiced crispy fried fish, mint and coriander chutney, lachha onion salad, handmade crispy masala potato chips

✓ Butter Chicken Samosa ₹675 A tribute to the two legendary dishes -Butter chicken and Samosa

✓ Punjabi Samosa ₹550 Classic fried savoury pastry stuffed with spicy potatoes, green peas and cashewnut served with home-made chutney

✓ Dahi Puchka ₹550 Semolina puff stuffed with boiled potatoes, sweet yoghurt and tamarind sauce served on spicy pea mash

✓ Shakarkandi Ki Chaat ₹550 Crisp sweet potato, mint and coriander chutney, tamarind sauce, pomegranate seeds and micro greens

Fresh Bake Of The Day ₹250 Please ask server for the freshly baked savoury of the day

- ✓ V[®] Corn On The Plate ₹450 Our take on famous bhutta chaatcharred corn served on masala corn puree and sweet and sour sauce
- ✓ Famous Vada Pao ₹475 Slider from Mumbai....Gram battered potato fritter served in freshly baked bun served with tamarind sauce and coriander chutney

✓ V Avocado And Aloo Chaat ₹595 Spicy mashed avocado served on crisp potato chips, spicy tomato,

tamarind chutney, pomegranate seeds and microgreens

Bread Pakora From Chandni Chowk ₹625/595 With choice of mutton keema or paneer served with mint and coriander chutney

V Kanda Bhajiya ₹450
Famous tea time snacks from Mumbai, spicy fried onion fritters

Choose any three from above and make your dabba for sharing... goes perfect with our cutting chai

Café Pluck Afternoon Tea (serves 2) ₹695 Served with english breakfast tea from our selection freshly baked scones, choice of non-vegetarian and vegetarian artisanal sandwiches, tea cakes served in a charlie

V[®] Vegetarian 🛞 Gluten Free 🚯 Lactose Free 🥑 Spicy 🙆 Chef Special 🚨 Low Calorie 🖓 Ham/Pork 📎 Prawn 👹 Vegan • Government taxes as applicable • We levy a 5% service charge



TIFFIN

V^P Vegeta<mark>rian 🛞 Gluten Free 🛞 Lacto</mark>se Free 🥜 Spicy 🙆 Chef Special 🚨 Low Calorie 🖅 Ham/Pork 🧚 Fish 🦉 Vegan

✓ Butter Chicken ₹1050 Clay oven cooked chicken morsels gently simmered in rich tomato gravy served with a choice of Indian bread/steam rice and house salad

✓ Mutton Pepper Fry ₹1075 Andhra style mutton dish served with Malabar paratha & house salad

Chikkad Choley ₹ 875 Amritsari spicy chickpea preparation served with stuffed kulcha and house salad

Tawa Biryani ₹975/₹950/₹875 Lamb/chicken/vegetable Slow cooked Biryani, served with mirchi salan, garlic mint raita and house salad

✓ Paneer Tikka Butter Masala ₹795 Clay oven cooked paneer cubes cooked in rich onion tomato masala, served with a choice of Indian bread/steam rice and house salad

(%) ② V Café Pluck Khichdi Sampler ₹795 A national dish of India served in three ways-Traditional, quinoa, baira, rice

• Government taxes as applicable • We levy a 5% service charge



THE BAKER

Double Baked Cheesecake ₹550 Served with vanilla gelato

Tiramisu ₹550 Café pluck signature, served with espresso gelato

Banana Banoffee Pie ₹575 A traditional British dessert, served with banana caramel sauce

Warm Chocolate Soufflé ₹550 Served with vanilla gelato

Dark Chocolate Crémeux ₹550 Served with respberry sorbet

LATE NIGHT MENU THE FABULOUS FIFTIES

12am - 6am

SOUP

✓ Forest Mushroom Cappuccino ₹595 With white truffle essence and porcini dust served with parmesan cheese biscotti

(b) ♣ Chicken Noodle Soup ₹625 Aromatic chicken soup, hand rolled noodles, baby spinach, garlic confit

SALADS

(❀) V⁰ Bowl Of House Grown Greens ₹625 Served with heritage tomatoes, parmesan flakes, lemon and olive oil dressing

The Buggy Buddy Caesar Salad ₹850 → Heart of romaine lettuce, focaccia crisp, garlic parmesan dressing, crisp pancetta and roasted chicken breast



CLASSIC BREAD STORY

Seven Grain Panini served toasted or grilled with choice of filling ₹775/₹825/₹850

 V^{0} \bullet Arugula, heirloom tomatoes, buffalo mozzarella, aged balsamic

- Smoked chicken, caramelized onion, arugula, emmenthal cheese and siracha
 Pulled lamb, pepper jack, anise pears & feta

The Big Boss ₹775/₹825/₹850

- Paneer tikka roll, pickled onion & garlic chutney
 Chicken tikka roll, egg, pickled onions and garlic chutney
- Lamb Seekh kebab roll, egg, onions, chili and garlic chutney

Café Pluck Club ₹825

Chicken slaw, smoked bacon, tomato, crisp lettuce, fried egg

V^e Café Pluck Veg Club ₹795 Grilled zucchini, roasted peppers, plum tomatoes, crisp lettuce

✓ Bombay Masala Toastie ₹775 Masala potato, tomato, beetroot, onion, cucumber, coriander chutney, toasted or grilled

② Desi Murgi Burger ₹850

Toasted masala bun with chicken shami, masala onion, plum tomatoes and yoghurt coriander chutney, masala omelette and mild cheddar

Classic Lamb Burger ₹875 Toasted bun seasoned lamb minced Pattie, garlic mayo, pickle, onion, lettuce, double cheddar melt

 V^e Chickpea Burger ₹725 Grilled chickpea patty served with zaatar spiced bun,

Hot Dog ₹925 Grilled pork frankfurter sausage in soft bread served with sauerkraut, german potato salad and study of mustard

pickled vegetables, spicy chilli sauce and tahini sauce



V² Vegetarian () Gluten Free () Lactose Free J Spicy (2) Chef Special Low Calorie () Ham/Pork Fish () Vegan

V Vegetarian 🛞 Gluten Free 🚯 Lactose Free 🥑 Spicy 🙆 Chef Special 🚨 Low Calorie 🖓 Ham/Pork • Government taxes as applicable • We levy a 5% service charge



CLASSIC NAPOLITANO PIZZA

V Wild mushrooms, buffalo mozzarella and rocket leaves ₹875

₽ V 4 cheese - buffalo mozzarella, gorgonzola, fontina and parmesan ₹875

♥ Buffalo mozzarella, basil pesto, cherry tomato and shaved pecorino ₹875

V Grilled eggplant, zucchini, peppers, mushrooms and buffalo mozzarella ₹875

Mozzarella, fried egg, cooked ham, artichokes ₹975

Grilled chicken sausage, mushrooms, extra virgin olive oil and garlic cream ₹995

Salami picante, red onions and Buffalo mozzarella ₹995

Buffalo mozzarella, prosciutto di parma and rocket leaves ₹1050

Pizza of the season, ask your server please

LATE NIGHT FAVOURITE

Spaghetti/Penne/Fusilli (veg/non-veg) ₹995 Arrabbiata/creamy mushroom/aglio olio e pepperoncino/ lamb bolognese / carbonara (pork)

[®] Roast Chicken ₹1095 Traditional roast chicken served with roasted root vegetables and thyme jus

Tawa Biryani ₹975/950/875 Lamb/chicken/vegetable slow cooked biryani, served with mirchi salan, garlic mint raita and house salad

DESSERT

Double Baked Cheesecake ₹550 Served with vanilla gelato

Tiramisu ₹550 Café pluck signature, served with espresso gelato

Banana Banoffee Pie ₹575 A traditional British dessert....served with banana caramel sauce

🖓 Vegetarian 🛞 Gluten Free 🦚 Lactose Free 🥑 Spicy 🙆 Chef Special 🚨 Low Calorie 🖏 Ham/Pork • Government taxes as applicable • We levy a 5% service charge



BEVERAGE

NON-ALCOHOLIC COCKTAILS

Homemade Gingerale ₹395 Fresh ginger juice, lime juice, simple syrup, topped with lemonade

Watermelon Basil Cooler ₹395 Watermelon juice, fresh basil, lime juice, simple syrup, topped up with soda

Mango Mint Shikanji ₹395 Raw mango with the essence of mint leaves and roasted cumin



ALCOHOLIC COCKTAILS

Mojito ₹895 White rum, lime chunks, mint leaves, sugar syrup, top up with soda

Daiguiri ₹895 White rum, lime juice, sugar syrup

Blue Lagoon ₹895 Vodka, blue curacao, lime juice top up with Sprite

Screwdriver ₹895 Vodka top up with orange juice

Gin Fizz ₹895 Gin, lime juice, sugar syrup top up with soda

Margarita ₹895 Tequila, non-alcoholic triple sec, lime juice

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BEER

Kingfisher Premium ₹395 Kingfisher Ultra ₹445 Bira Blonde / White ₹445 Budweiser ₹445 Heineken ₹445 Kingfisher Ultra Witbier ₹495 Hopper Wheat ₹545 Hopper Blonde ₹595 Hoegaarden ₹595

VODKA

Absolut ₹545 Stolichnaya ₹545 Belvedere ₹745 Grey Goose ₹745





GIN Beefeater ₹545 Bombay Sapphire ₹745

RUM Bacardi Carta Blanca Superior ₹445 Old Monk ₹445

WHISKY

BLENDED

Ballantine's Finest ₹495 Dewar's White Label ₹545 Chivas Regal 12YO ₹575

SINGLE MALT Aberlour 12 YO ₹795 Laphroig 10 YO ₹975 The Glenlivet 12 YO ₹1,045

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IRISH/BOURBON

Jack Daniel's No.7 ₹625 Jameson ₹545 Jim Beam White ₹525

TEQUILA Jose Cuervo Silver ₹525





SOFT BEVERAGES

Shakes ₹450 Peanut butter / banana chocolate / cookie and cream

Fresh Juices ₹450 Orange / watermelon / pineapple / mix fruit

Flavoured Iced Tea ₹450 Lemon basil / peach ginger / lemon mint / peach

Energy Drink ₹350 Ocean 8 / Red Bull

Cold Coffee ₹395Bottled Water - Domestic ₹175Aerated Beverages ₹250Preserved Juices ₹210Imported Still Water (750ml) ₹395Imported Sparkling Water (750ml) ₹415Imported Still Water (250ml) ₹195Imported Sparkling Water (250ml) ₹195Imported Sparkling Water (250ml) ₹215Fresh Lime (water / soda) ₹250Selection of tea / coffee ₹450Please ask for our selection

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