

NARRATIVETM



WE, THE NARRATIVE.

At "Narrative," our journey is shaped by a deep embrace of our identity and context, crafting stories that resonate with our essence. Through culinary creations and immersive experiences, we infuse each moment with our unique perspective and personal touch.

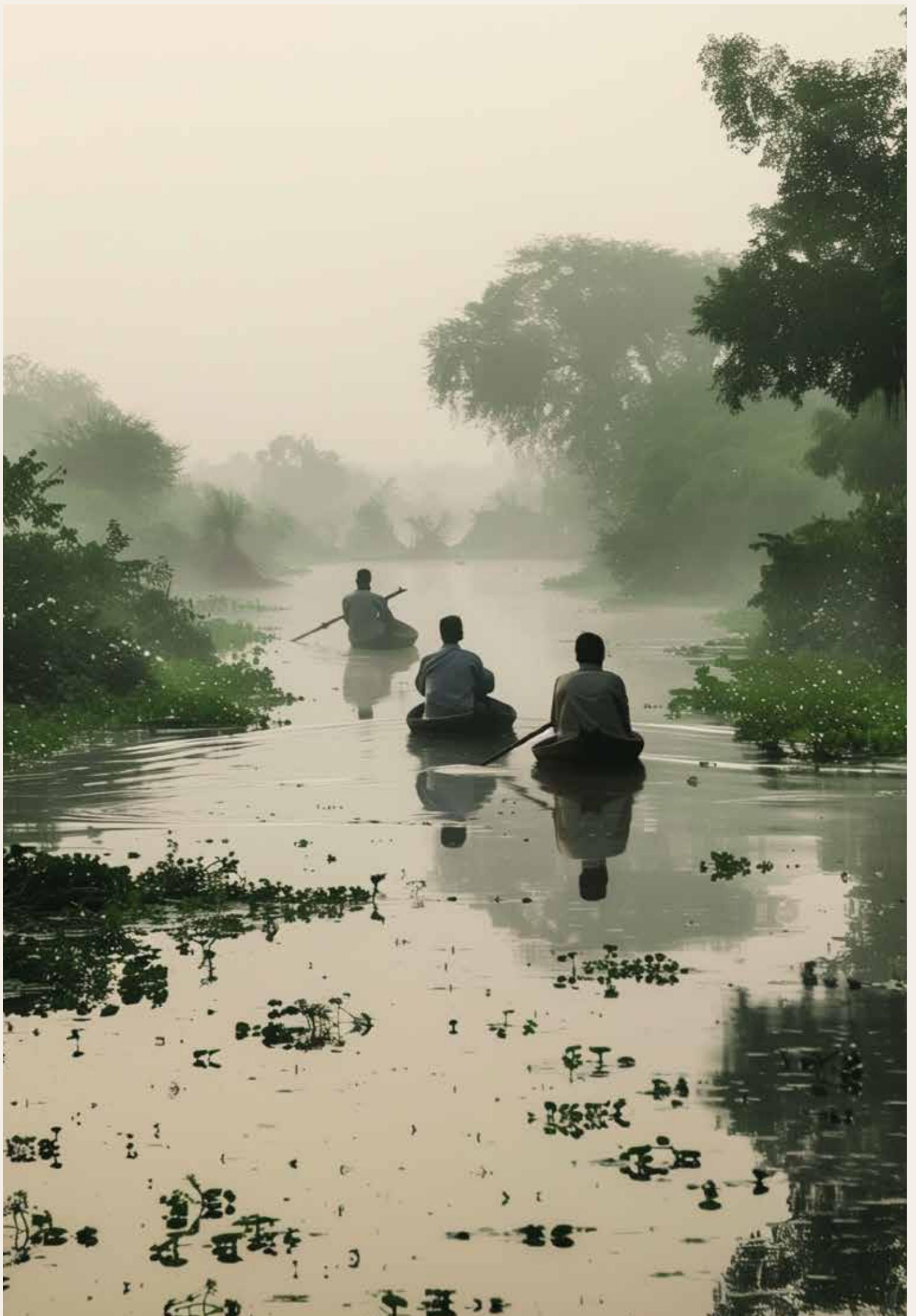
Central to our ethos is the revival and preservation of culture, blending tradition with innovation for a new era. We take pride in celebrating our heritage, recognizing that adaptation is essential for cultural preservation. For us, "food is culture," serving as the bridge that connects generations past with those yet to come.

The name "Narrative" encapsulates our dedication to storytelling through food and experiences. In every culture, stories are woven into the fabric of daily life, passed down through generations. At "Narrative," we believe that every dish, every drink, and every moment shared at our restaurant is a chapter in a larger story.

Our name reflects our mission to be storytellers of our culinary traditions, reviving and evolving cherished flavors for a modern audience. Each dish and cocktail on our menu is a chapter in this narrative—a tale of rediscovery and innovation. Using local ingredients, seasoned with a pinch of Indian influence, we create a dining experience that honors our heritage while embracing the global palate. It's a fusion of tradition and contemporary tastes, where the essence of India evolves and adapts to the world's ever-changing culinary landscape.

Our menu is a collection of narratives, each dish carefully crafted to transport you to a different place and time, all while celebrating the subtlety of Indian influence.

When you step into "Narrative," you're embarking on a flavorful adventure, where each dish and cocktail is a story waiting to be savored. We invite you to join us and be part of our ever-evolving narrative, where the love for food, culture, and shared experiences come together in a casual and welcoming setting.



THE LITTLES

- Toasted Makhana** 225
 peri peri or truffle parmesan
- Fried gawar fali** 225
 Rajsthani delicacy with a special masala
- Steamed Edamame** 445
 Sea salt (or tossed with garlic butter)
- Puffed Jowar jhaal moodi** 225
 onion, mustard oil, chili, lemon

SMALL PLATES

- The Narrative Misal** 345
Dadar, Mumbai
 Spicy tari, Matki, Farsan, Onion, buttered brun pav
- Mushroom ki galavat** 445
Lucknow
 Delicate mushroom patty, cream cheese centre, pan-seared in Ghee
- Black Chana Hummus** 345
Dubai meets my Punjabi Mom
 jeera masala pita, olive oil, paprika
- Malvani Jackfruit taco** 395
Konkan meets Cancun
 Slow cooked jackfruit in a birria style taco with garlic chili chutney
- Fresh Ricotta with Fig chili jam** 485
Sicilian Ricotta made in Surat
 Sweet & spicy jam served with toasted Brun pav
- Smashed crispy baby potato** 445
Koregaon park, Pune
 Roasted skin on baby potato, truffle cream cheese, Imli chutney, scallion
- Burrata & Lotus root Chaat** 545
Surat, Gujarat
 Imo, the best Burrata made in India with crunchy lotus root chips
- Wild mushroom jhol momo** 395
North east India
 Mushrooms from North east India with cheese in a Momo. Chili, tomato, lemongrass Jhol

- Bhutte ka kees** 395
Indore, MP
 Chip n dip style, warm Olive oil, Jeeravan, homemade black rice papad
- Ghee roast Paneer & water chestnut** 445
Mangalore, Karnataka
 Served with Dosa Khakra
- Manipuri Black rice crisps** 395
Manipur to Bengal
 Smoked aloo Bharta, pickled jalapeno, scallion

MĒATS & SEAFOOD

- Chicken Jhol Momo** 445
The Himalayas
 Pan seared chicken Momos, spicy jhol, chili & Cilantro oil
- Chicken Kheema Kaleji** 445
Mumbai via Ulhasnagar
 Sindhi recipe with a toasted brun pav, onion pickles
- Tellicherry pepper Prawns** 695
Kerala
 Curry leaf & pepper sauce, juicy prawns
- Ghee roast Chicken** 495
Mangalore, Karnataka
 Served with Gun powder Dosa Khakra
- Patrani Machi** 545
Dadar Parsee colony
 Banana leaf steam fish with Green masala

Makhana

At dawn, in the serene wetlands of Bihar, a quiet ritual unfolds. The villagers paddle through the still waters, gently collecting makhana seeds that float like hidden treasures. As the sun rises, laughter and stories fill the air, echoing the tradition that turns these humble seeds into the crispy delight you savor today.










COLD FOOD & SALAD

-   **Refreshing Tender coconut & water chestnut salad** 435
Jalapeno lime dressing
-  **Salmon Kokum ceviche** 745
kokam chili, tofu crema, avocado, jalapeno, lime
-  **The Narrative Keto salad** 485
cream cheese, fresh greens, avocado, garlic mushrooms, roasted broccoli, black garlic yoghurt dressing
-  **Add grilled chicken & Boiled Egg** 150
- Asian Caesar Salad** 485
Romaine, grated parmesan, garlic croutes, Sriracha garlic mayo, crispy garlic
- Add grilled chicken & boiled egg** 150
-  **Vietnamese crispy chicken salad** 545
Onion, herbs, cherry tomato, nuoc cham dressing



Coconut

In the heart of Kerala, Arun climbed the swaying coconut palms with graceful skill inherited from his forefathers, while his son Ravi watched in awe. At home, Meera turned the rich coconut milk into a velvety moilee curry, its aroma promising comfort. As they gathered for dinner, their hearts were warmed by the essence of their heritage in every bite.

SOUPS

-    **Roasted pumpkin & Lemongrass Shorba** 275
whole spices and chili
-  **Minestrone Genovese** 275
tomato and vegetable broth, pesto & parmesan
-   **Tom Kha** 275
creamy coconut broth, lemongrass, chili & fresh herbs
-  **Prawn Rasam** 345
fresh herbs, Bisque style stock
- Add chicken** 75

GRILLS & TANDOOR



- Truffle mushroom kulcha** 445
Punjab to Europe
Soft kulchas stuffed with spicy mushrooms, gouda, cheddar & mozzarella
-   **Tandoori corn ribs** 395
Juhu beach, Mumbai
Corn ribs smoked fresh, melted butter, spice mix from Assam
-   **Zaitooni Paneer tikka** 445
Persia meets Dilli
Green olive paste, garlic & green chili marinade
- Bhuna Lahori Murgh Tikka** 475
Punjab, Pakistan
Punjabi recipe from the other side with caramelized onion paste with homemade garam masala
- Bhoot Jhalokia Chicken Tikka** 475
Fusion
Fiery hot chicken tikka, marinated with Assamese Bhoot jhalokia chili paste
-  **Tangdi Siya Mirch** 525
Fusion
Smoked Chicken leg with pepper & garlic on a baby naan
- Royal lamb Raan platter** 1795
Pulled Goat meat, lettuce wraps, mini parotta, 3 types of chutneys & pickle
- Burrah Mutton Chaap** 685
Mughal
Pineapple carpaccio, citrus jalapeno chutney
- Stuffed Mutton Seekh kebab** 495
Dilli via Kolhapur
Soft Mutton seekh stuffed with Thecha cream cheese
-  **Chili garlic tandoori fish** 545
fusion
Kokam butter glaze
-  **Gun powder Tandoori Prawns** 695
Hyderabad, Telangana
Lightly smoked prawns topped with Lemon & butter



FLAVORS OF ASIA

DIMSUM

served with our signature crispy chili oil (4pcs)

 Edamame Truffle	445
 Corn Water Chestnut & Basil	345
Spinach, Ricotta Burnt Garlic	345
Chicken Sriracha	345
Chicken Siu Mai	345
Prawn Hargao	465

PIZZA

(the dough is made with Traditional Italian "00" flour milled in Uttar Pradesh and a fresh Neapolitan style dough cold fermented over 48 hours. The Cheese is sourced from Cheese mongers in Surat, Ooty & Delhi)

"The Narrative" margherita	595
Burrata Cheese, Rucola leaves, roasted tomato, basil leaves, pickled red peppers	
Pesto power	645
marinated tomato, homemade basil pesto, rucola leaves, Mozzarella, Parmesan, EV Olive oil, balsamic reduction	

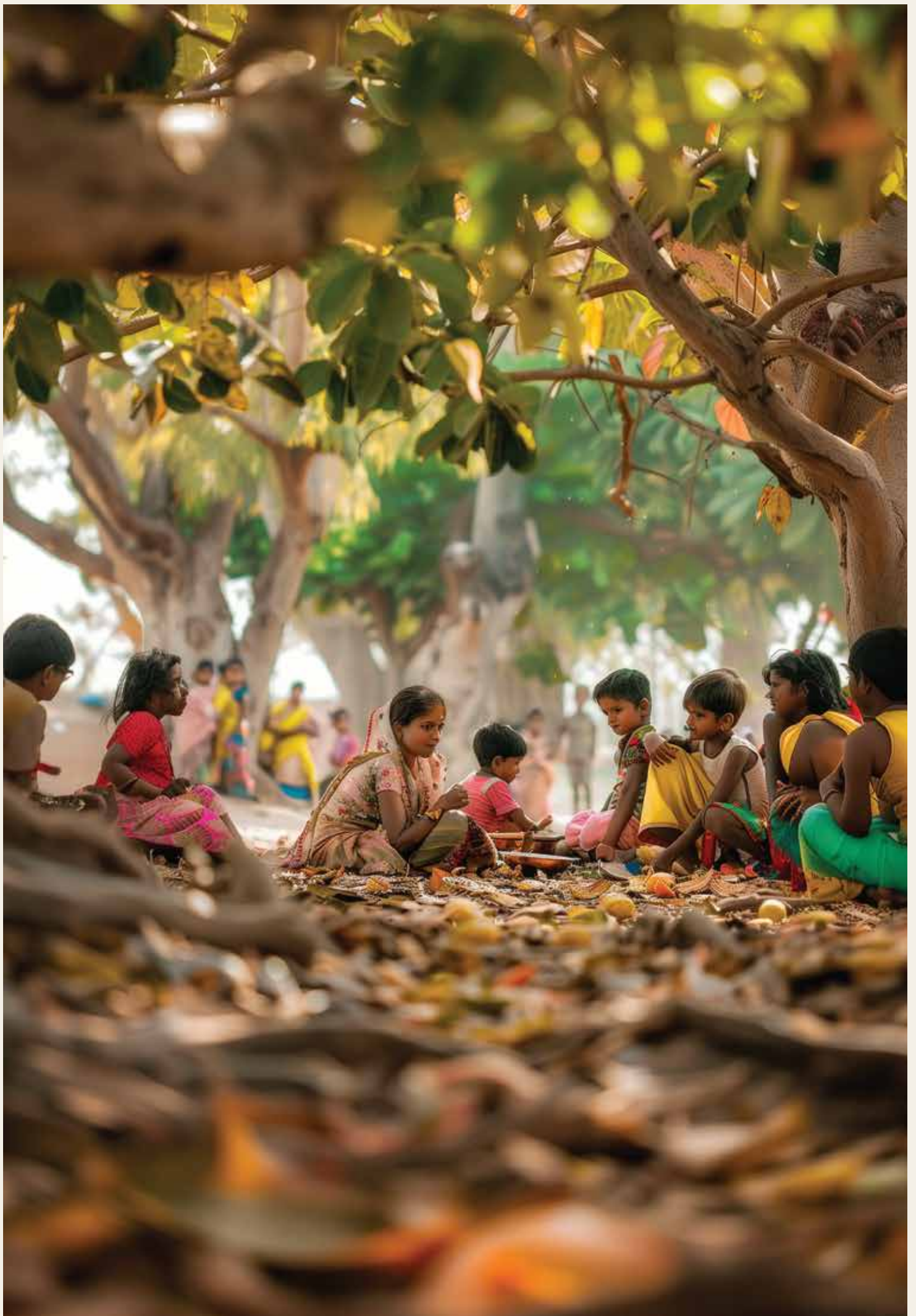
Tamarind

Under the blazing Tamil Nadu sun, Priya and her grandmother eagerly gathered tamarind pods from the trees, their anticipation palpable. The tangy scent filled the air, hinting at the sour punch essential for their cherished recipes. Back in their kitchen, they transformed the harvest into a zesty twist for crispy baby potatoes, the aroma evoking memories of summer days and hard work. As they savored the dish, their smiles reflected the joy of tradition and family bonds.

SMALL PLATES

 Crunchy Lotus Root	415
tossed with Sambal Olek sauce	
 Korean Cauliflower Popcorn	415
garlic mayo	
 Texture Of Tofu	475
 Cottage Cheese Dry Red Chili	445
Crackling spinach	
 Peanut Sauce Chicken	445
garlic chili peanut soil	
Korean Fried Chicken	445
garlic mayo	
 Srilankan Devil Prawns	695
 Prawns Butter Garlic	695
birds eye chili & basil	
 Lemongrass Tamarind Grilled Fish	595
fresh Tomato chili sambal, crispy rice	

Truffle Mushroom	645
peppery cream sauce, thyme roasted mushrooms, confit garlic, caramelized onions	
The Spicy Mexican	645
Hot sauce, Avocado, peppers, jalapeno, Three cheese blend, Cilantro & hot tomato salsa	
Peri Peri Chicken	645
Mozzarella cheese, Rocket leaves, roasted peppers, smoked cheese, spring onion	
Americano	645
hot Buffalo chicken, cream cheese, scallion, chili flakes	
Pepperoni	695
rucola, roasted peppers, onion & jalapeno	
Spicy Pulled Pork	695
BBQ sauce, Jalapeno, cheddar cheese, green onion	



INDIAN LARGE PLATES

-   **Saag Burrata** 595
Gurugram
Garlic flavoured spinach curry, topped with Burrata from Gujarat
-    **Vegan Moilee Curry** 525
Kochi, Kerala
Mild coconut curry garden vegetables & tofu
-   **Daal Chawal Palidu** 545
Bohri Mohalla, Mohd. Ali road
A combo of rice, daal based special soup and papad
-  **Govind Gatte** 515
Jodhpur, Rajasthan
Chickpea flour dumplings stuffed with nuts in a spiced yoghurt gravy
-  **Palak Paneer Kofta** 525
Zee TV studio
Our ode to the master chef Sanjeev Kapoor's recipe. Koftas in smoked tomato curry, creamy spinach & malai paneer
- Amritsari Paneer Bhurji** 525
Malai paneer cooked with spices, Jalapeno, onions, tomato & cilantro
-  **Bharwan Kadhai Sabz** 525
Old Delhi
Peppers, Tomatoes, Okra and Mushrooms stuffed with paneer. kadhai masala
-  **Kathal Ki Biryani** 585
south of Vindhyas
Succulent jackfruit cooked in dum, served with Burhani raita
-  **Daal Lala Moosa** 445
NWFP, Pakistan
mixed lentils slow cooked and finished with ghee
-  **Pahari Chaunsa Daal** 445
Haldwani, Uttarakhand
slow cooked crushed black gram, spices & white butter
-  **Chennai Omelette Curry** 485
Spicy coconut curry with a freshly prepared omelette
- Piloo Aunty's Chicken Dhansak** (serves 2) 685
Rustom Baug
Onion Pilaf, chicken cutlets

Murg- E - Rogan 575

Home

Homestyle Chicken curry with a mild but flavoursome gravy. Chicken on the bone

Kerala style chicken curry 575

red chili, curry leaves & whole spices

Dindigul Thalapakatty Biryani 675

Anandha Vilas Hotel, Tamil nadu

Chicken & spices cooked with fluffy Samba rice

Lagan ki boti (mutton) 675

UP

Tender goat meat curry with Earthy spices & dried chillies, slow cooked in a copper Lagan

Avadhi mutton korma 675

Traditional saffron, nuts & fresh cream. Smoked lightly

Fish Tikka Masala 585

Punjab

Grilled fish with onions & peppers in a spicy Punjabi style curry

Goan Prawns Curry 695

South Goa

kokam, chili & coconut curry

Jackfruit

In the coastal villages of Karnataka, the arrival of jackfruit season was eagerly awaited by the community. As families gathered around the towering trees, the laughter of children mingled with the rustle of leaves. With marvel at the giant fruits, Meera and her children carefully harvested the flesh, transforming it into flavorful tacos. The aroma filled their home, capturing the spirit of the harvest and the joy it brought to their hearts.




SIGNATURE BREADS FROM INDIAN SUBCONTINENT

Roghni Naan 175



Fluffy baked whole wheat bread with yoghurt & saffron

Khamiri Roti 125

lightly fermented dough with sour tones, goes best with our robust curries

 **Amritsari Kulcha** 185

stuffed bread from the streets of the holy town

  **Millet Roti** 125

gluten free goodness made with whole millet atta (set of 2)

Sheermal 175

slightly sweet bread from Lucknow, flavored with saffron. Goes best with our kebabs & tikkas

Narrative Signature Naan 225

Chili, confit garlic & white butter

Kerala parotta 145

seared with ghee & Coconut oil

CLASSIC BREADS & SIDES

Fulka (set of 2) 140

Tandoori Roti 100

Naan 160

Butter Garlic Naan 180

Cheese Garlic Naan 200

Laccha Paratha 160

Pudina Paratha 160

Kulcha (Butter Or Plain) 160

Steamed Rice 240

Jeera Rice 240

Kerala Brown Rice (for 1) 160

Burhani Raita 190



GLOBAL FLAVOURS

Truffle Tagliatelle 525

mushrooms, pepper cream, roasted garlic, Parmigiano Reggiano

 **Ricotta And Spinach Stuffed Conchiglioni** 575


Baked pasta, spicy Arrabiata

   **Zoodles** 565


Chili flakes, olive oil, parmesan cheese, nuts & seeds

 **Spaghetti Burrata Pesto** 645


cream, garden veggies, nuts, Burrata cheese

  **Dan Dan Noodles** 525


Peanut butter, Sichuan chili oil, 5 spice, scallion

 **Korean Bibimbap** 625/675

sticky rice, Sambal olek, pickled cucumber
grilled Tofu / chicken

 **Japanese Katsu Curry** 625/675

Garlic rice, Japanese golden curry, pickles
Tofu / chicken katsu

  **Thai Curry Green** 555/595/675

jasmine rice, salad

Vegan / Chicken / fish

 **Charcoal Roast Peri Peri Chicken** 585

Mash potato, sautéed vegetable, peri peri scented Tomato sauce

Cilantro Crusted Pan Fried Fish 645

Chilli garlic baby potato, sautéed pokchoy, lemon paprika cream

Coq Au Vin 645

Chicken thighs, red wine sauce, creamy garlic mash

Grilled Teriyaki Salmon Bowl 795

Garlic rice, pickled cucumber

Chili Oil Noodles 485

fresh garden veggies, wrapped in egg

Kokum

Nestled in the Western Ghats, Maya gathered vibrant kokum fruits, their sweet scent filling the air. As they sun-dried the precious harvest, the anticipation of its tangy burst in local dishes grew. Later, they added the kokum to their ceviche, each bite transporting them to the lush, sun-soaked hillsides they cherished.



DESSERTS

-  **Raspberry Chocolate Rose** 365
dark chocolate mousse, Hazelnut Praline, Raspberry jam, Raspberry Spray, Gluten free chocolate cake
- Nutty Pistachio Tiramisu** 385
fresh coffee, mascarpone, cream, roasted Pistachios
- Spiced Mandarin Pannacotta** 365
fresh Orange sauce with brandy & whole spices
- Chocolate mud cake with Almonds** 395
Whisky Caramel sauce
- Gelato & Sorbet** 300
- Choose from**
- Mixed berry sorbet**
- Filter coffee Gelato**
- Dark chocolate Gelato**

Ghee

In a quaint village of Punjab, Amrita and her mother engaged in the soothing ritual of slowly churning butter, transforming fresh cream into golden ghee. The rich aroma filled their home, each stir connecting them to generations past. This treasured ghee enhanced their roast dishes, embodying the depth of their pastoral life and culinary heritage.

A lot of our food contains allergens like nuts, shellfish, dairy, soya, eggs & gluten. While we take the utmost care in preparing our food, we request you to please inform your server about any allergies you may have.