

## JAIN MENU

### SOUP

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| <p> <input type="checkbox"/> <b>Roasted Tomato and Basil soup</b><br/>           Charcoal roasted tomato, basil oil, crispy garlic bread         </p> | <p><b>\$78</b></p> | <p> <input type="checkbox"/> <b>Sweet Corn Vegetable soup</b><br/>           Fresh sweet corn blended with vegetables and spices         </p> | <p><b>\$78</b></p> |
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### SALAD

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| <p> <input type="checkbox"/> <b>Thai Inspired Calfit Crunch</b><br/>           Thai-style crunch salad mix of organic vegetables and garden greens, expertly tossed together and drizzled with special nutty vegan dressing         </p>   | <p><b>\$118</b></p> | <p> <input type="checkbox"/> <b>Fig Salad with Feta Cheese</b><br/>           Mixed salad featuring a delightful combination of crisp greens, juicy fresh figs, and creamy cheese         </p>                                     | <p><b>\$128</b></p> |
| <p> <input type="checkbox"/> <b>Grilled Paneer/Tofu with Avocado &amp; Quinoa Salad with Blue noodles</b><br/>           Grilled options seasoned with a blend of herbs and pepper, served alongside a nutritious quinoa base and a mix of fresh garden leaves and rice Noodles         </p> | <p><b>\$148</b></p> | <p> <input type="checkbox"/> <b>Burrata Cheese with Tandoori Paneer Salad</b><br/>           Homemade Tandoori Paneer served with fresh lettuce, rocket leaves, peppers, cucumber, onions, cherry tomatoes &amp; nuts         </p> | <p><b>\$148</b></p> |

### INDIAN STREET FOOD

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| <p> <input type="checkbox"/> <b>Tagline Paav Bhaji Fondue</b><br/>           A delightful fusion dish featuring creamy mashed mixed vegetables simmered in our chef's special masala, served with crispy charcoal bread         </p> | <p><b>\$168</b></p> | <p> <input checked="" type="checkbox"/> <b>Spicy Edamame Peanuts Bhel</b><br/>           A vibrant medley of crunchy rice puffs, creamy avocado, and tender edamame, all tossed in a zesty mint sauce.         </p> | <p><b>\$128</b></p> |
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### TANDOOR CLASSIC

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| <p> <input type="checkbox"/> <b>Angara Paneer Tikka</b><br/>           Cottage cheese, yogurt, blend of aromatic spices, mint and yogurt emulsion         </p> | <p><b>\$168</b></p> | <p> <input checked="" type="checkbox"/> <b>Vegan Sheesh kebab</b><br/>           Delightful flavor of our mildly spiced plant-based meat skewers         </p> | <p><b>\$168</b></p> |
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### SMALL PLATES

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| <p> <input type="checkbox"/> <b>Khakhra Nachoes</b><br/>           Tortilla Chips layered with melted cheese, jalapeno, olives, salsa, sour cream, guacamole         </p> | <p><b>\$128</b></p> | <p> <input checked="" type="checkbox"/> <b>Vegan Dynamites</b><br/>           Golden Crispy cauliflower/ shrimp tempura drizzled in our signature hot &amp; spicy sauce         </p> | <p><b>\$108</b></p> |
| <p> <input type="checkbox"/> <b>Avocado Cheese Toast</b><br/>           Avocado served on Toast with cheese and Cream cheese         </p>                                 | <p><b>\$98</b></p>  | <p> <input type="checkbox"/> <b>Avocado Paneer Sandwich</b><br/>           Fresh avocado &amp; Paneer sandwich served in our premium pesto bread         </p>                        | <p><b>\$108</b></p> |

### BIRYANI

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| <p> <input type="checkbox"/> <b>Subz Deg Biryani</b><br/>           Seasonal vegetables, spiced aged basmati, burani raita         </p> | <p><b>\$208</b></p> |
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## BIG PLATES

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| <p><b>Signature 24 K Butter Paneer</b> <b>\$208</b><br/>Rich and creamy Indian Cottage Cheese Paneer simmered in a luxurious blend of spices and golden 24K butter.</p>   | <p><b>Kadai Paneer</b> <b>\$158</b><br/>Paneer cubes cooked in a rich, spiced tomato and bell pepper gravy</p>                        |
| <p><b>Methi Malai Edamame</b> <b>\$158</b><br/>Fresh edamame and paneer (Indian cottage cheese) cooked in a rich, spiced tomato-based gravy</p>                           | <p><b>Daal Makhani</b> <b>\$158</b><br/>Slow Cooked Black Lentils and akaidney beans, cream and aromatic spices</p>                   |
| <p><b>Yellow Daal Tarka</b> <b>\$138</b><br/>Split yellow lentils cooked to perfection and tempered with aromatic spices, garlic, and cumin</p>                           | <p><b>Chana Masala</b> <b>\$148</b><br/>True Punjabi-style chickpeas, expertly cooked in a rich blend of authentic Indian spices.</p> |
| <p><b>Cauliflower and Shimla Mirch Ki Sabji</b> <b>\$138</b><br/>Tender potatoes and cauliflower, sautéed with aromatic spices such as turmeric, cumin, and coriander</p> | <p><b>Mixed Vegetable Curry</b> <b>\$138</b><br/>Mix of Fresh Vegetables cooked with tomatoes and spiced gravy</p>                    |

## SIDE DISH

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| <p><b>Spiced Peanuts</b> <b>\$58</b><br/>Crispy, roasted peanuts tossed in a flavorful blend of spices, cumin, chili powder, and lemon Juice</p> | <p><b>Masala Papad</b> <b>\$48</b><br/>Fried Indian crackers topped with fresh tomatoes coriander and chaat masala</p>       |
| <p><b>Rosemary Mint Summer Kakdi raita</b> <b>\$48</b><br/>Refreshing Blend of Homemade yoghurt Cucumber, Rosemary and Mint</p>                  | <p><b>Zafrani Pulav</b> <b>\$68</b><br/>Saffron-infused delicately cooked with basmati rice, nuts, and a blend of spices</p> |
| <p><b>Spiced Aged Basmati Rice</b> <b>\$48</b><br/>Long grain fully rice Infused with a blend of aromatic spices</p>                             | <p><b>Pulao Rice</b> <b>\$68</b><br/>Saffron-infused delicately cooked with basmati rice, nuts, and a blend of spices</p>    |
| <p><b>Fragrant Cumin Roasted Basmati Rice</b> <b>\$58</b><br/>Basmati rice toasted with cumin seeds</p>  |  |

## TAGLINE SIGNATURE BREAD BAR

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| <p><b>Cheese Naan</b> <b>\$78</b><br/>Flat soft homemade naan bread loaded with cheese</p>                              | <p><b>Roomali Roti</b> <b>\$78</b><br/>Papery thin soft Indian flatbread</p>   |
| <p><b>Parmesan Chur Chur Paratha</b> <b>\$78</b><br/>Flaky flatbread sprinkled with a rich blend of Parmesan cheese</p> | <p><b>Pudina Laccha Paratha</b> <b>\$78</b><br/>A flaky, layered Indian flatbread infused with fresh mint (pudina)</p> |

## TAGLINE CLASSIC BREAD BAR

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| <p><b>Mix Breads Basket</b> <b>\$128</b><br/>An assortment of plain, butter naan and paratha</p>            | <p><b>Plain Naan/ Tandoori Roti</b> <b>\$58</b><br/>Flat soft bread / round-shaped whole wheat baked in clay tandoor oven</p> |
| <p><b>Butter Naan</b> <b>\$58</b><br/>White bread stuffed with garlic/butter baked in clay tandoor oven</p> |   |

## DESSERTS

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| <p><b>Gulab Jamun served with Gelato</b> <b>\$128</b><br/>Creamy, rich gelato infused with the aromatic flavours of saffron complemented by soft Gulab jamun pieces.</p> | <p><b>Vegan Chocolate Cake</b> <b>\$108</b><br/>Our signature artisan-crafted vegan chocolate fudge cake served chocolate sauce &amp; non-vegan whipped cream</p> |
| <p><b>Ras Malai Nest</b> <b>\$128</b><br/>Spongy cheese dumplings (ras malai) soaked in a creamy, sweet milk sauce served with Vermicilli Nest</p>                       |   |