Brunch

Friday–Sunday 10:30–15:00

Food Menu

Bombay Sandwich €17
Bombay Grilled Club Sandwich
A tribute to the spirit of Mumbai: double-stacked spiced vegetables, house green chutney, and an indulgent cheese melt on butter-toasted bread
G | D | V · *Option: add sweet and spicy maple bacon (Contains pork – Not Halal)*

Goan Ros Omelette & Poee €18
Floating Cheese Omelette in Coconut Sauce
Egg masala delight features creamy goat cheese in a spiced Goan coconut gravy, served with soft poee bread
G | D | E | V · *Option: add extra warm Goan poee*

Butter Chicken Benny €20
Butter Chicken Brioche Toast
Toasted brioche topped with spiced chicken tikka, pickled onions, and a perfectly poached egg. Finished with rich makhani sauce and fresh rucola — a flavour-packed masterpiece!
G | D | E | N · *Option: add twice fried breakfast potato*

Bhel Hummus with Khakhra €17
Chaat Hummus with Devilled Egg
Creamy hummus topped with spiced garden vegetables and signature devilled egg. Finished with a duet of chutneys and sev crunch. Served with crisp khakhra for the ultimate scoop
G | E | V | D · *Option: add warm Goan poee*

Chole Kulcha €16
Chickpea Stew and Masala Naan
A classic from the streets of Delhi served with buttery masala naan, creamy yoghurt, and tangy pickled chilli
G | D | V | VV

Chicken Kathi Roll €19
Breakfast Chicken Wrap
Spiced chicken with red cabbage slaw, mesclun lettuce, mint chutney, cream cheese, and pickled onions, wrapped in a flatbread
G | D · *Option: add twice fried breakfast potato*

Brunch Thali €20
Halloumi and Lentil Bowl
A deconstructed classic thali: smoked black dal and grilled halloumi paired with a medley of garlic mushrooms, confit tomatoes, and spiced baby carrots. Served with buttery masala naan
G | D | V · *Option: add twice fried breakfast potato*

Saag Kulcha €20
Smoky Saag Burrata with Loaded Naan
Our signature smoked spinach and endive saag topped with a whole creamy burrata and fragrant garlic oil. Served with warm, paneer-stuffed naan
D | G | V · *Option: add spiced devilled egg*

Shakshuka-style Baingan Bharta €17
Smoked Aubergine Shakshuka
Tempered roasted aubergine with tomato and onion ragu, baked eggs served with poee bread
G | E | V | VV · *Option: add warm Goan poee*

Idli Sambar €12
Steamed Rice Cakes with Lentil Stew
Soft and fluffy steamed rice cakes, perfectly paired with Sambar, a rich lentil stew brimming with aromatic spices and vegetables, with a side of coconut chutney
GF | N | V | VG

Mutton Keema Pie €16
Bombay-style Shepherd's Pie
Slow-roasted minced lamb infused with a blend of aromatic spices and a generous sprinkle of garden peas. Topped with fluffy mashed potatoes and cheese, then baked to perfection
G | D · *Option: add sweet and spicy maple bacon (Contains pork – Not Halal)*

Chorizo Kulcha €20
Chorizo and Burrata Flatbread
Tandoori Kulcha with spiced rendered chorizo, mint, chorizo brown butter, and fresh burrata
G | D · *Contains pork – Not Halal* · *Option: add twice fried breakfast potato*

Mango Lassi Pancakes €16
Strawberry & Mango Lassi Pancakes
Light and fluffy buttermilk pancakes, generously topped with creamy Alphonso mango lassi, fresh strawberries, toasted coconut, and almond flakes
D | E | N | G | V · *Option: add warm Goan poee*

Sides

Masala Aloo Fries €6 — **V | VV**

Maple Bacon €6 — *Contains pork – Not Halal*

Miri Spiced Devilled Egg €5 — **E | V**

Purple Potato Crisps €3 — **V | VV**

Goan Poee €4 — **V**

Eggs €3 — **E | V**

Desserts

Glühwein Poached Pear €13
Tender pear slow-poached for 24 hours in orange-infused glühwein. Finished with caramelised nuts and a refreshing orange sorbet
D | N | GF | V

Masala Chocolate & Forest Berries €13
A 9-spice decadent molten chocolate cake with raspberry coulis and fresh berries perfectly paired with yoghurt gelato
E | G | D | V

Assorted Kulfi €13
Mary's Nest
India's favourite dessert—housemade kulfi in Alphonso mango, pomegranate, and saffron-pistachio flavours, served in a crispy pastry bowl
D | N | G | V

Brunch Cocktails

Mimi Mimosa €9 — Orange juice topped with sparkling wine and our homemade ginger syrup

Bloody 'Miri Mary' €13 — A classic with a touch of India

Miri Spritz €12 — Our take on the classic Aperol spritz

V = vegetarian · VG = vegan · VV = can be made vegan on request · GF = gluten-free · G = gluten · D = dairy · N = nuts · P = peanuts · E = eggs · SF = shellfish · SE = sesame