




<sup>(a)</sup> EAT



Tertúlia  
eat. drink. love

<sup>(d)</sup> REPEAT

<sup>(b)</sup> DRINK

  
@terttuliamumbai  
@terttuliagoa



<sup>(c)</sup> LOVE





#### ( SOUP )

<b>Pumpkin</b>	425
Roasted pumpkin, thyme cream, house spiced pumpkin seeds	
<b>Mushroom</b>	435
Three mushroom, thyme	

#### ( BREAKFAST ALL DAY )

<b>Asparagus Pepper Scramble</b>	465
3 eggs, chopped asparagus, crushed pepper, parmesan, evo	
<b>Omelette</b>	445
Kale, sdt paste, gruyere	
<b>Scramble On Toast</b>	445
wilted kale, mushrooms, feta	
<b>Eggs Benedict</b>	515
hollandaise, english muffin, ham	
<b>Eggs Florentine</b>	545
runny poached egg, melted cheddar, creamy spinach	
<b>Truffle Soft Scramble</b>	525
3 eggs, truffle, chives, sourdough	
<b>Tofu Scramble</b>	495
gluten free seed toast	
<b>Salmon Benedict</b>	715
curried hollandaise, english muffin	
<b>Gluten Free Salmon Benedict</b>	725
asparagus (choice of gluten free bread)	

#### ( SMOOTHIE BOWLS )

<b>Berry</b>	575
Raspberry, blueberry, strawberry, banana, almond mylk, house spiced granola	
<b>Cacao</b>	575
Dark cacao, dates, peanut butter, almond mylk, house spiced granola	

#### ( SALAD )

<b>Kale Quinoa</b>	545
Dates, walnuts, roasted chickpeas, sundried cranberries (Vegan option)	
<b>Beetroot Carpaccio</b>	575
Chèvre mousse, orange, cranberry jus, arugula	
<b>Watermelon Feta</b>	525
Arugula, balsamic caviar	
<b>Tofu Avo</b>	565
Black rice, quinoa, chinese cabbage, sesame peanut dressing	
<b>Sesame Chicken</b>	575
Chinese cabbage, romaine lettuce, peanut vinaigrette	
<b>Tert Caesar</b>	545
Our version — poached egg, sourdough garlic crumbs (Chicken or Prawns)	



EAT



( ALL DAY FAVOURITES )

<b>Korean Pull Apart Bread</b> Confit garlic butter	395
<b>Mushroom Brie Smorgasbord</b> House baked brioche, truffle oil	535
<b>Avocado Toast</b> Lime ricotta, pepper relish, homemade sourdough (Vegan option)	615
<b>Charred Broccoli</b> Himalayan sea salt, lime jus	495
<b>Grilled Cheese Sandwich</b> Homemade brioche, fermented hot sauce	495
<b>Hummus</b> Thyme mushrooms, sourdough soldiers (Vegan)	465
<b>Healthy Veggie Stir Fry</b> Broccoli, asparagus, spinach, bokchoy, shimeji, shiitake, portobello	545
<b>Vietnamese Salmon Roll</b> Salmon, avocado, cucumber	725
<b>Crab meat Gratin</b> Truffle, garlic melba crisp	925

( BAR FOOD )

<b>Karari Roti</b>	315
<b>V Crispy Onion Rings</b>	425
<b>Sweet Potato Fries</b> Truffle aioli (Vegan)	415
<b>Sweet Potato Chips</b> Rosemary, olive oil	465
<b>Truffle Fries</b> Shaved parmesan, chives	465
<b>Nachos</b> Monterey Jack, chipotle beans, salsa, sour cream	515
<b>Beer Batter Fish Fingers</b> Tartar, malt vinegar	645
<b>Chicken Wings</b> Blue cheese dip	565

( VEG SMALL PLATES )

<b>Broccoli</b> Chilli lemon oil, garlic chips (Vegan option)	515
<b>Falafel Fritters</b> Rajma hummus, guac, feta	515
<b>Sweet Potato Croquettes</b> Relish, truffle aioli	525
<b>Mini Quiche</b> Roasted corn, spinach, truffle cream	565
<b>Sumac Roasted Cauliflower</b> Confit garlic, hummus, himalayan sea salt	595
<b>Vietnamese Roll</b> Lettuce, cucumber, avocado, carrot	595
<b>Grilled Mushrooms</b> Goat cheese, pine nuts	545
<b>Pesto Mushrooms</b>	525

( NON VEG SMALL PLATES )

<b>Truffle Parmesan Chicken</b> Chicken skewer, greek yoghurt	685
<b>Sriracha Chicken</b> House-made fermented sriracha	585
<b>Honey Sesame Chicken Kebab</b>	575
<b>Sea Bass</b> Crispy skin, sun dried tomato pistou	625
<b>Sauté Fish</b> Chilli cilantro pesto	575
<b>Shrimp Tacos</b> Avocado mousse, fermented cabbage, tortilla	625
<b>Grilled Prawns</b> Sundried tomato pistou	625
<b>Boeuf Chili Our Way</b>	585





( WAFER THIN PIZZAS )

Gluten free base add 100

**Pizza Terttuli-aah** 615  
Creamy spinach, tossed ruccola,  
scarmoza, parmigiano

**Avo Pesto** 685  
Haas avocado, fresh pesto,  
wild rucola, aged parmesan

**Truffle Mushroom** 685  
Brie, scarmoza, roasted garlic

**BBQ Chicken** 635  
Shredded chicken, mozzarella

**Smoked Salmon** 715  
Salmon, cream cheese, onion,  
capers, chives

**Hot Honey Pepperoni** 695  
Spicy honey chilli sauce,  
basil, evo

**Pepperoni or Chorizo** 685  
Jalapeños, scarmoza ,mozzarella

**Shrimp 'n Bacon** 715  
Cream cheese, basil pesto,  
Jalapeno, Granapadano

( WRAPS )

**Tofu Avo** 615  
Tofu, avocado, broccoli,  
mushrooms, chickpea mousse,  
jowar wrap

**Basil Chicken** 675  
Shredded chicken, basil pesto,  
guacamole, scramble egg,  
edamame mousse, jowar wrap

( BURGERS )

Served with housemade red potato chips.

**Shroom** 625  
3 mushroom, sweet potato  
pickled cabbage, relish

**Beetroot Avocado** 645  
Goats cheese, wild rocket

**Fish Burger** 695  
Sea bass, house slaw, dill mayo,  
english cheddar, potato bun

**Fried Chicken** 675  
Pickled cucumber, gochujang

**Tert Half Pounder** 665  
Grilled tenderloin, caramelized  
onion, bacon, cheese, potato bun

**Double Smash** 695  
Double bouef, english cheddar,  
caramelised onion

( SANDWICHES )

Served with housemade red potato chips.

**Garden Zenwich** 615  
Avocado, hummus, basil pesto,  
english cucumber,  
confit tomato, sourdough

**Salmon Toast** 695  
Smoked salmon, dill cream cheese,  
pickled onion, cracked pepper,  
Sourdough or Gf bread

**Chicken Katsu** 645  
Brioche, pickled english cucumber,  
tonkatsu ketchup

( TERT MEAL BOWLS )

**Healthy Tofu** 875  
Brown rice, veggies, hummus,  
avocado  
(vegan)

**Healthy Sea Bass** 1295  
Brown rice, avocado,  
hummus, broccoli

**Healthy Grilled Chicken** 945  
Brown rice, baked sweet potato,  
charred broccoli, guac

**Healthy Bouef Bowl** 715  
Organic brown rice, bouef,  
red onion, soy, edamame  
hummus, fried egg

**Chicken Souvlaki** 765  
Onion pilaf, zaatar spiced  
chicken, sumac tossed veggies,  
tzatziki, pita

**Asian Chicken** 685  
Kaffir lime chicken, lemongrass,  
brown rice



( PASTA & RISOTTO )

**Mushroom Risotto** 685  
3 mushroom ragu',  
aged grana padano

**Beet Risotto** 675  
Baby beetroot, goats cheese

**Homemade Truffle Taglireni** 685  
Hand rolled taglireni,  
shitake jus, black olives

**Ravioli** 645  
Caramelized onion,  
gorgonzola, sage butter

**Burratta Ravioli** 645  
Confit tomato, pesto beurre blanc

**Penne** 625  
Tomato cream cheese, peppers,  
olives, broccoli

**Fusilli Pesto** 625  
SDT, mushroom, almond,  
pinenuts, parmesan

**Spaghetti Aglio Olio** 615  
Capers, evo

**Baked Mac 'n Cheese** 615  
Truffle cream

**Spaghetti Carbonara** 725  
Egg yolk, granapadano,  
streaky bacon



( COMFORT PLATES )

<b>Tofu Steak</b> Sesame soy, avocado chimichuri, fennel apple salad	675
<b>Organic quinoa</b> Peppers, broccoli, black olives, veggie arrabiata (Vegan option)	615
<b>Zoodles (Gluten-Free)</b> Zucchini, carrot, sundried tomato, olives, capers	645
<b>Grilled Chicken</b> Himalayan sea salt, fiery potatoes, merlot jus	695
<b>Sea Salt Grilled Chicken</b> Mash, greens, red wine jus	735
<b>Baked Chonak</b> Caper beurrer blanc, broccoli brown rice, mushroom, bokchoy	745
<b>Tokyo Fish n Chips</b> Spiced gari, ginger remoulade	735
<b>Oven-Baked Sea Bass</b> Mustard mash, grilled veggies	815
<b>Atlantic Salmon</b> Charred broccoli, asparagus, orange glaze	1495
<b>Tiger Prawns</b> Herbed butter, garlic confit bread crumb	915
<b>Lamb Ragout</b> Root veggies, buttered spaghetti	985
<b>Tertulia Tenderloin</b> Red wine jus, mashed potato	785
<b>BBQ Pork Ribs</b> In-house cornbread	985

( CURRY, RICE, NOODLES )

<b>Tofu Katsu Curry</b> Chilli basil brown rice, charred bokchoy, tonkatsu (Vegan)	675
<b>Mix Shroom Curry</b> Shiitake, shimeji, portobello, coconut cream (Vegan)	675
<b>Red Thai Curry</b> Zucchini, peppers, tofu, coconut cream, bird's eye chilli, basil (Add Chicken 115, Fish 150, Prawn 150)	625
<b>Truffle 'n Egg Fried Rice</b> Organic brown rice, truffle oil	675
<b>Bang Bang Noodles</b> Gluten-free flat noodles, bacon, shredded chicken, egg, parmesan	715

( SIDES )

<b>Herbed Garlic Bread</b>	285
<b>Cheese Garlic Bread</b>	365
<b>Mashed Potatoes</b>	285
<b>Gunpowder Potatoes</b>	415
<b>French Fries</b>	365

( COFFEE )

<b>Espresso</b>	215
<b>Americano</b>	265
<b>Cortado</b>	265
<b>Cappuccino</b>	295
<b>Espresso Macchiato</b>	225
<b>Café Latte</b>	295
<b>Café Mocha</b>	295
<b>Iced Latte</b>	295

( TEA )

<b>Green</b> — Tertulia's Special Blend	245
<b>Jasmine &amp; Mandarin</b>	245
<b>Egyptian Mint</b>	245
<b>Chamomile</b>	245
<b>Matcha</b> (Hot or Iced)	295

( THE USUALS )

<b>Freshly-Squeezed Juice</b>	285
<b>Red Bull Energy Drink</b>	315
<b>Canned Juices</b>	245
<b>Bottled Water</b>	145
<b>Tonic Water</b>	145
<b>Diet Coke</b>	135
<b>Perrier Sparkling Water</b>	295

( LEMONADES + COOLERS )

<b>Summer Lemonade</b>	195
<b>Lemongrass Cooler</b>	245
<b>Kafir lime Lemonade</b>	245
<b>Iced Tea</b>	245
<b>Matcha Lemon Iced Tea</b>	315

# Drink





( MALTS )

Glenmorangie The original	695
Talisker 10 YO	715
The Glenlivet 12 YO	745
Glenfiddich 12 YO	785
Oban 14 YO	1095
Laphroaig 10 YO	1095
Lagavulin 16 YO	1825
The Glenlivet 18 YO	1825
Glenfiddich 18 YO	1825

( GIN )

Greater Than	245
Strangers and Sons	365
Hapusa	425
Bombay Sapphire	485
Tanqueray	495
Hendricks	595
Tanqueray ten	595
Monkey 47	795

( WHISKEY & SCOTCH )

Blenders Pride	285
Johnnie Walker Red Label	345
Ballantines	395
Black & White	395
Black Dog	415
Teachers Highland	415
Jameson Irish Whiskey	445
Jack Daniels	515
Chivas Regal 12 YO	545
Johnnie Walker Black Label	545
Johnnie Walker Platinum Label	895
Chivas Regal 18 YO	995
Johnnie Walker Blue Label	1895

( VODKA )

Smirnoff	295
Absolut	415
Ketel One	445
Grey Goose	675
Ciroc	675
Beluga Silver	945

( RUM )

Old Monk	235
Captain Morgan	245
Bacardi	315
Diplomatico	655

( BOURBON )

Jim Beam White	425
----------------	-----

( COGNAC & BRANDY )

Martell VS	715
Remy Martin VSOP	995

( TEQUILA, MEZCAL & CO )

Camino Real Silver	415
Jose Cuervo Silver/Gold	425
Pistola Reposado	675
Patron Silver	745
400 Conejos Mezcal	785
1800 Blanco	845
Creyente Mezcal	895
Pistola Anejo	915
Pistola Rosa	925
1800 Reposado	945
Don Julio Blanco	1095
1800 Anejo	1095
Centenario Reposado	1185
Don Julio Reposado	1195
Codigo Rosa	1745

( APERITIF )

Martini	315
Aperol	415
Campari	495

( DIGESTIFS )

Kahlua	345
Sambuca	465
Bailey's Irish Cream	465
Amaretto	465
Jagermeister	515
Cointreau	595

( BEERS )

Kingfisher Premium	295
Kingfisher Ultra	325
Bira Blonde	345
Bira White	375
Heineken	375
Hoegaarden	565
Corona	565

( ON TAP )

Ask your server or bartender  
for fresh beer choices on tap



MY CHARACTER IS  
CLEAN,  
BUT I PREFER MY  
MARTINIS  
*Dirty.*





( CHAMPAGNE AND SPARKLING )

Moet & Chandon Brut Imperial, France	14495
Champagne Louis Roederer Brut Premier, France	13495
Sartori Di Verona “Prosecco” Brut, DOC Ti Amo, Italy	4595
Jacobs Creek Brut, Australia	2995



( WHITE )

Baron Philippe De Rothschild Cadet D’OC, Sauvignon Blanc, France	675	3255
Principesco, Terre Siciliane IGT, Pinot Grigio, Italy		3275
Cosecha, Chardonnay, Chile	665	3275
Lindeman’s Premier Selection, Chardonnay, Australia	665	3275
DR. Loosen, Riesling, Germany		4595
Fratelli, Chenin Blanc, India	345	1495

( ROSE )

Mateus Rose, Portugal	695	3275
Fratelli Rose, India	345	1495

( RED )

Baron Philippe De Rothschild Cadet D’OC, Pinot Noir, France	675	3255
Frescobaldi Pater, Toscana IGT, Sangiovese, Italy		3895
Cosecha Tarapaca, Merlot, Chile	665	3275
Lindeman’s Premier Selection, Shiraz Cabernet, Australia	665	3275
Bodega Norton Colleccion, Malbec, Argentina	665	3275
Fratelli Cabernet Franc Shiraz, India	385	1795

( DESSERT )

Marchesi di Barolo, Moscato di Asti, Zagara DOCG, Italy	4655
---	------

We levy a 10% Service Charge. Government taxes as applicable.

( COCKTAILS )

<b>Terttulia’s Sunday Sangria</b>	565
Red wine, Malta orange, red apple	
<b>Melon Sangria</b>	595
White wine, mint, peach, apple juice, fresh musk melon	

<b>Smoked Picante</b>	595
Smoked tequila, pickled red jalapenos, agave, cilantro	

<b>Espresso Martini</b>	575
Vodka, freshly pulled espresso shot, kahlua	

<b>Japanese Ginger n Pear Martini</b>	585
Vodka, gari, pear, ginger juice, sweet n sour	

<b>Lemon Sky</b>	585
Our twist on the timeless classic G & T	

<b>Turmeric Tonic</b>	585
Gin, ginger honey, sweet lime, tonic	

<b>Apricot Sour</b>	795
Bourbon, apricot brine, lime sugar	

<b>Aperol Spritz</b>	725
----------------------	-----

<b>TT’s G &amp; T</b>	565
rosemary, pomegranate, cucumber slivers	

<b>Orange Basil Mojito</b>	545
----------------------------	-----

<b>Chamomile Fizz</b>	595
Loose leaf chamomile, organic honey, mint	

<b>Tert Toddy</b>	565
-------------------	-----

<b>Terttulia Mary</b>	565
-----------------------	-----

eat. drink. love

( BAR SHOTS )

<b>Café Amore’</b>	395
Cold brew coffee, infused kahlua & vodka	

<b>Baby Guava Sour</b>	395
Vodka, guava, sweet n sour	

<b>Jaegerbomb</b>	695
-------------------	-----

<b>B 52</b>	545
-------------	-----



Cocktails

Planning to drink for a while?

You’re in luck.

We serve all our cocktails by the pitcher too.







( DESSERT )

Baked Cheesecake	535
Crème Brûlée Cheesecake	535
75% Dark Cacao Belgian Chocolate Mousse	615
Chocolate Almond Cake	525
Goosey Chocolate Cake	475
Ttiramisu	515
Tangy Lemon Tart	535
Cinnamon Sugar French Toast, Liquid Cheesecake	525
Vanilla Bean Panacotta (Vegan & Sugarfree)	515
Dark Chocolate Sea Salt Cookies, Vanilla Bean Gelato	385

( GELATO )

Nova Vanilla bean	195
Nova Dark Chocolate Sea Salt (Vegan & Sugarfree)	245

( CAKES )

Double Chocolate Mousse	2795
Goosey Chocolate Cake	2795

Also ask for our dessert cakes  
(priced accordingly)

( RETAIL )

Homemade Mustard (200 g)	315
Hot Sauce (100 g)	215
Garlic Aioli (100 g)	215
Orange Sauce (100 g)	365
Almond Biscotti (12 pieces)	195



( BREAD )

Sourdough (650 g)	385
Gluten-Free Seed Loaf (800 g)	495
Burger Bun – Potato (1pc)	75
Sourdough Pita (2 pcs)	85