

GUL & SEPOY

ALL DAY MENU

AMUSE BOUCHE

BUTTERNUT SQUASH & LENTIL SOUP WITH BAJRA ROTI AND PORIYAL 2.9

VEGETABLES

YAM AND PANEER KOFTA CHAAT 7.5

KALE AND BUTTERNUT SQUASH SALAD (WARM) 7

BURNT ACHARI CAULIFLOWER AND POTATOES 6

BHARVA PANEER ROGANJOSH 9

MASOOR DAL KHICHDI WITH PICKLED PINEAPPLE 6

SEAFOOD

GRILLED MALVANI OYSTER WITH SHAMPHIRE PAKORA 3.5

WHOLE SOFT SHELL CRAB WITH TOMATO & AUBERGINE PACHADI 10

WILD PRAWN KALIMIRICH 14

WHOLE TANDOORI SEA BREAM WITH PICKLED BLACK RADISH 16

MEAT

PICKLED VENISON TARTARE WITH MADRAS ONION & BANANA CHIPS 8.5

KALMI CHICKEN KEBAB WITH MASALA ONION & PRUNE CHUTNEY 4

KASHMIRI LAMB RIB KABARGAH WITH APPLE & WALNUT 6.5

POTTED PIG HEAD WITH BLOOD MASALA ONIONS 9

OX CHEEK MUSALLAM WITH FRIED QUAIL EGG 8.5

WHOLE DUCK BREAST WITH ALOO BUKHARA (PLUM) SAUCE 13

DESSERT

RUM SOAKED DOUGH PILLOW WITH SPICED CREAM & RASPBERRIES 7

KHEER WITH DARK CHOCOLATE SALTED CARAMEL, SUTARFENI & PISTACHIO CHIKKI 7

BLOOD ORANGE & SAFFRON POLENTA CAKE WITH CARDAMON ROSE CREAM 6

SIGNATURE COCKTAILS

CHILLI AND CARDAMOM MARGARITA 10
TEQUILA, ANCHO REYES, LIME, CARDAMOM

PASSION FRUIT SOUR 10
ABUELO 12YR, ABUELO 7YR, LEMON, PASSION FRUIT

SAZERAC NEGRONI 12
SAZERAC, CAMPARI, ANTICA FORMULA

CHOCOLATE RUM OLD FASHION 12
ANGOSTURA 1824, CHOCOLATE B. AND CINNAMON

PORTO SPRITZ 10
WHITE PORT, LEMON MARMELADE, BASIL & TONIC

BLOODY GUL 10
VODKA, ANCHO REYES, LEMON AND TOMATO JUICE

*FOR ANY ALLERGY PLEASE MAKE SURE YOU ADVISE YOUR WAITER BEFORE ORDERING
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL*

**GUL AND SEPOY SERVES FOOD INSPIRED BY THE ROYAL COURTS OF NORTH INDIA,
PAIRED WITH THE MORE RELAXED, RURAL COOKING OF FISHING VILLAGES
LOCATED ALONG THE SOUTH WEST COASTLINE.**