

GUL & SEPOY

ALL DAY MENU

VEGETABLES

- DAHI-KE-KEBAB PICKLED KOLRABI WITH GOAT CHEESE 2.9
YAM AND PANEER KOFTA CHAAT 7.5
KALE AND BUTTERNUT SQUASH SALAD (WARM) 7
BURNT ACHARI CAULIFLOWER AND POTATOES 6
WHOLE GRILLED PEPPER WITH PANEER AND ONIONS 7.5
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

- JEERA ALOO ROSTI WITH MASALA LIVER PATE 2.9
KALMI CHICKEN KEBAB WITH MASALA ONION & PRUNE CHUTNEY 4
KASHMIRI LAMB RIB KABARGAH WITH APPLE & WALNUT 4.5
POTTED PIG HEAD WITH BLOOD MASALA ONIONS 9
WHOLE CHETTINAD RABBIT LEG WITH WILD MUSTARD AND GARLIC 10
BEEF ONGLET MUSALLAM WITH FRIED QUAIL EGG 8.5
WHOLE DUCK BREAST WITH ALOO BUKHARA (PLUM) SAUCE 13

DESSERT

- COCONUT, PASSION FRUIT, TULSI & CHOCOLATE 6
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.**