

I TO START I

TOMATO AND WATER MELON GAZPACHO | INR 350 |

Cold soup made with tomatoes, water melon, red bell peppers ,cucumber and onions, presented with fresh basil foam and grilled pumpkin sees

MORINGA SOUP | INR 320 |

Moringa seeds and leaves, curry leaves oil and cumin foam

CHICKEN AND LEEK SOUP | INR 370 |

Served with curried chicken mousse and crispy leek

PONDICHERRY CRAB SOUP AND CORIANDRE | INR 390 |

Tamil crab soup, sautéed onions, tomato and cabbage served with coriander foam

PISTACHIO AND ALMONDS HALLOUMI | INR 360 |

With rocket and spinach salad drizzled with pomegranate reduction

RICOTTA, APRICOT AND WALNUT SALAD | INR 380 |

Fresh local produced Ricotta cheese with pickled apricot, dry roasted walnuts, bread chips, salad and spinach

CRISPY POACHED FARM EGG | INR 390 |

Served with onion, spinach and mushroom fricassee, butter nuts creamy potato, bacon powder and parmesan. *(Vegetarian option available without bacon).*

CORN COATED CRISPY FRIED PRAWNS | INR 390 |

Coated with corn flakes, crispy fried and served with tomato sweet chili sauce. (veg options available with crispy corn 320 INR)

SMOKED FISH CARPACCIO | INR 490 |

Cold smoked and presented with olive oil, lemon juice, spinach, basil

TUNA TATAKI | INR 490 |

Orange confit, pickled radish and carrot with wasabi mayo

I TO CONTINUE I

VEGETABLE COCONUT CURRY | INR 390 |

Vegetables cooked in coconut milk and homemade chef's curry served with herb flavored rice

BUTTERED TORTELLINI | INR 420 |

Stuffed with potato and mascarpone, served with zucchini cream, paprika and greens

PRAWNS AND SMOKED FISH FUSILLI | INR 520 |

In a creamy bisk sauce, garnished with spinach and grilled pumpkin seeds

SPAGHETTI AND BEEF WITH TOMATO SAUCE | INR 490 |

Reduced tomato concassée, beef stuffing with onions and herbs served with spaghetti. (chicken option available INR 490)

SPAGHETTI WITH TOMATO SAUCE | INR 390 |

Reduced tomato concassée, onions and herbs served with spaghetti

SAND LOBSTER AND CAULIFLOWER | INR 990 |

Served with cauliflower variation, braised onion and spinach, bisk sauce

ROASTED FISH "BOURRIDE SAUCE" | INR 590 |

Roasted fish with butter, star anis flavored vegetables served with creamy potato

PRAWNS COCONUT CURRY | INR 690 |

Cooked in coconut milk and homemade chef's curry served with herb flavored rice *(Option available with chicken - INR 490)*

MÉDITERRANÉEN ROASTED AND GLAZED CHICKEN | INR 590 |

Served with beans, red bell pepper puree and fresh vegetables

BEEF TENDERLOIN SMOKED WITH HERBS | INR 620 |

Served with carrot muslin, braised vegetables, reduced beef stock with Kalamata olives

LAMB AND POLENTA | INR 720 |

Rolled candied lamb served with polenta, ratatouille, parmesan cream and chef's special spices sauce

I SWEET FINALE I

LA VILLA'S SPECIAL | INR 390 |

Chocolate sesame with almond variation and served with coffee ice cream.

LEMON TART | INR 360 |

A new way of presenting lemon tart, citrus and herbs sorbet with cucumber

VANILLA PANACOTTA | INR 360 |

With strawberry and red pepper sorbet

TARTE "TATIN" | INR 360 |

Caramelized apple tart refreshed with Granny smith apple sorbet

I OUR TASTING MENU I | INR 1 900 |

WE INVITE YOU TO DISCOVER OUR UNIQUE CUISINE THROUGH A
7 COURSES TASTING MENU (*PRIOR BOOKING : 6384441226*)

| Vegetarian |

Please inform your waiter if you have any food allergy

| GST 18% service charge 3% not included |