

A blue-tinted photograph of a rainy street scene. In the background, several people are walking on a wet, reflective pavement. One person is holding a dark umbrella. To the right, a blue rickshaw is visible. The scene is framed by trees and foliage, creating a sense of depth and atmosphere. The overall mood is serene and nostalgic, capturing the essence of a monsoon day in India.

mocha
— cafe and bar —

EAU DE MONSOON

As the first drops kiss the earth and the aroma of petrichor fills the air, we welcome the monsoon with a special menu that celebrates the comfort, warmth, and nostalgia of the season. From crisp, golden snacks to soul-soothing sips, each dish is crafted to capture the essence of rainy days in India — where food becomes the cosiest part of the storm. Let the monsoon pour — on your plate, and in your heart. Every dish comes with our signature **Adrak Wali Chai** - bold, spiced and brewed to perfection.

MONSOON POURS

BLUEBERRY AND PINEAPPLE SMOOTHIE 275/-

A refreshing blend of blueberries and tropical pineapple, perfectly balanced for a naturally sweet, tangy taste

JAMUN & LITCHEE SPRITZER 275/-

A fusion of bold jamun and delicate lychee, finished with a fizzy sparkle

PLUM & JALAPEÑO PICANTE 525/-

Tequila, agave syrup, fresh plum and jalapeños

JAMUN GIN & TONIC 525/-

Gin, fresh jamun & tonic water

BLUEBERRY SOUR 550/-

Whiskey, fresh blueberry, peach schnapps, angostura bitter

MONSOON MUNCHIES

BANARASI TAMATAR CHAAT 250/-

A fiery blend of tomatoes, masalas, and pure Banarasi magic

AGRA'S BEDAI SABZI 275/-

Deep-fried pooris with spiced dal stuffing. Served with spicy & flavoured aloo ki sabzi

KHAO SUEY MOMOS VEGETABLES / CHICKEN 325/350/-

Your choice of momos in classic Burmese Khao Suey

BHAJIYA BASKET 325/-

Crispy & flavourful fritters made from assorted vegetables like cauliflower, potatoes, spinach & paneer in a spiced graham batter and served with mint and tamarind chutney

BEETROOT & CORN GALETTES 325/-

Crisp beetroot, corn cutlets spiced with Indian spices, coated with semolina & served with granny smith apple chutney

KATSU CHICKEN TENDERS 395/-

Chicken tender coated with panko crumbs & deep fried

SAMBAL CHICKEN SATAY 425/-

Sambal marinated chicken skewers grilled to perfection

PANKO COATED FISH FINGERS 450/-

Mustard & lemon marinated fish fingers, coated with panic crumbs & deep fried. Served with tartare sauce