

EDAMAME SEA SALT ●	645	CHICKEN AND CHIVES GYOZA Tomanjan Alioli, Soy chilli vinegar
PICOSO EDAMAME ● Spicy Edamame	675	CRISPY CHICKEN KARAGE ● ○ Red Miso & celery marinade, yuzu dressing
PAPA ALA SWAN ● variety of root chips with dips	645	GRILLED CHICKEN WINGS ● Nikkei Sour Sauce, Gochujang Marinade, Goma
PULL ME APART ● Stuffed Brioche, Stracciatella , Aquapazza	645	PERUVIAN SPICED CHICKEN • Chicken Thigh Spicy Nikkei Sauce, Jalapeno Re
SPICED TOFU ● Silken Tofu, Apple Fennel Tartar, Japenese Herbs	645	CHICKEN VERDE Basil, Chicken, Tapenade, House Salad
VEGETABLE TEMPURA ● Onion, Zucchini, Shitake, Bellpepper, Baby Corn	645	ROCK SHRIMP TEMPURA ● Tempura Fried Prawn Chunks, Spicy Mayo
SHISO TEMPURA ● Tempura Shiso leaves, Mango Chalakita, Teriyaki, Avocado Mousse	645	AJO GAMBA ● Herbed Butter Garlic Prawn, Spicy Hauncaina
TENDERSTEM BROCCOLI ● Broccoli, Chilli miso Shichmi, Quinoa Pop	645	PRAWN TEMPURA ● Crispy Prawn, Acevichada, Tan-sui
MUSHROOM CASSEROL Mushroom Tempura, Anti-cucchoo & Hauncaina Sauce	675	LOBSTER AND PRAWN ROLL Jumbo Chunks Shrimp, Toasted Bun, Lobster E
POTATO TRUFFLADAS Togarashi, Parmesan, Truffle & Hauncaina sauce	725	LOMO COMINO ● Lamb Loin, Butter-Cumin Sauce, Sesame
EDAMAME AND ASPARAGUS GYOZA Tomanjan Alioli, Soy chilli vinegar	685	LOMO COOCHERA ● Lamb Loin Skewers, Anti-cuchoo Sauce, Haund
GUACAMOLE ●	1125	LOMO-CAUSA NIKKEI ● Slow Cooked Lamb, Nekkei Sour Sauce, Sweet
Avocado-Guacamole, Melba Toast, Crackers, Salsa, Aqu	apazza	PORK BELLY YAKIBUTA ● Pork belly Skewers, Mizuame, Pickeled Daikon

SALADS

SWAN SONG ● Grapefruit, Thai Pomelo, Rocket Leaves, Arugula Citrus	745
BURRATA BACHICHE ● ♥ Types Of Lettuce, Creamy Burrata, Balsamic Reduction, Aji Amarillio	775
GOMA SALAD ● ♥️ Baby Spinach, Baby Gem, Goma Dressing	745
ROBATA AVOCADO SALAD ● ♥ 4 type lettuce, Truffle Charred Avocado fan & Yuzu Dressing	775

SOUP

SQUASH COURGETTE CONSOMME ● ♥ Clear Broth Soup, Slow Roasted Pumpkin, Shaved Asp	525 aragus
MISO SHIRO ● Miso, Wakami, Shemiji Mushroom, Tofu	525
MUSHROOM CAPPUCCINO ● Creamy Mushroom soup, Truffle Oil	525

CEVICHE & TIRADITO

MANGU CEVICHE ● Mango, Liche de tigre, Sous-vide Sweet Potatoes, quinua pop	84
AVOCADO & ARTICHOKE CEVICHE ● Artichoke, Leche de tigre, chulpe, quinua pop	84
HAMACHI CEVICHE \lessapprox Hamachi, Leche de tigre, Sous-vide Sweet Potatoes, quinua pop	109
CAUSA CEVICHE ● Variety of sweet potatoes, Avocado and Artichoke Tartare	895
CAUSA EL PESCAR CEVICHE \approx Variety of sweet potato, Spicy Salmon and Tuna tartare	109
BEETROOT TIRADITO ● Sous-vide Beets, goat cheese mousse	845
WATERMELON CARPACCIO ● Sous-vide watermelon, lime-cucmber dressing	84
YELLOWTAIL NIKKEI ≋ Baby Rocket, Yamasa dressing	109
HOKAIDO CARPACCIO ≋ Scallops, Yuzu, Rocotto Acevichada, Quinua pop	109

725

725

725

725

845

845

845

895

eno Relish

Hauncaina

ROBATAYAKI

FOREST MUSHROOM • 🖋 💝 Shiitake, King Oyester, Anti-cuchoo, Hauncaina	710	
PERUVIAN ASPARAGUS • Teriyaki Sauce, Sesame	710	
POLLO HAUNCAINA • 🌶 Chicken Thigh, Anti-Cuchoo, Hauncaina	775	
PRAWN ROBATA ≋ ♥ Prawns, Tropical Sour Sauce, Quinua Pop	885	
GOCHUJANG PORK RIBS • J Pork ribs, Gochujang, Hauncaina sauce	895	
CHIMICHURI SEABASS \approx \heartsuit Chillian Seabass Skewers, Peruvian Chimichuri	1495	
CHICKEN TROPICAL SOUR ● Chicken Thigh, Tropical Sour Sauce, Quinua pop	775	
BLACK COD YAKITORI ≈ ♥ Black Cod Skewers, Chilliy Yuzu Miso Sauce	1495	
ROBATA SALMON ≋ → ♥ Salmon, Togarashi Butter	1295	

SUSHI

Tempura fried chilli, Avocado, Cucumber, Cream Cheese, Tanuki	00
SPICY AVOCADO MAKI • Avocado, toagarshi mayo, Tanuki	89
ASPARAGUS TEMPURA MAKI ● Tempura Peruvian Asparagus, Beetroot, Tanuki	89
BLACK MANGO MAKI ● Thai Mango, Spicy Sriracha, Black Rice, Tanuki	89
TEMPURA EDAMAME MAKI ● ♥ Avocado, Cucumber, Carrot, Aji Panca, Tempura Edamame, Tanuk	89 ki
SPICY SALMON MAKI ● ≋ Rocoto Acevichada, Cucumber, Salmon, Aji Amarillo	97
CRISPY PRAWN TEMPURA MAKI $ullet$ \approx Prawn Tempura, avocado, beetroot, Rocoto Acevichada	97
MUGURO MAKI • ≈ tuna tartare, EBI, Tanuki	97
BURNT SCALLOP MAKI ● ≋ Ebi, Haun Caina, Beetroot, Truffle, togarashi	112
YELLOWTAIL MAKI ● ≋ Ebi, Hamachi, Aji Panca, Kappa	102
SASHIMI Salmon, Tuna, Yellowtail) 6 SLICES $ullet$ $pprox$	149
NIGRI (Salmon, Tuna, Yellowtail) 6 SLICES $ ullet $	149



PIZZAS

795 SPICY TOMATO, BURRATA CHEESE • Tomato, Fresh Burrata, pesto EL HONGO • 💝 825 Wild Mushroom, Arborio Rice, Black Rice Cracker QUINOTTO EH HONGO • 895 Quinua, Aji Amario Chilly Paste, Parmesan 925 GRILL STUFFED MOREL ● ♥ Polenta Stuffed Morels, barley Cream, Truffle Oil

MARGHERITA ● Tomato, Mozzarella, Basil	995	POLLO ARROSTO AGLIO OLIO ● ♥ Smoked Chicken, Black Garlic, Kalamata Olives	1195
Tomato, Mozzarcha, Bash		omorea omoren, black oamo, raiamata omves	
SWAN 'THE ORIGINAL' ● ♥	1195	GAMBERI E FUNGHI ≋	1195
Sundried Tomato, Basil Pesto, Roasted Garlic, Go	at Cheese	Wild Mushrooms, Burnt Garlic Shrimps, Arugula	
TRE FORMAGGI •	1195	PEPPERONI OVERLOADED ● ♥	1395
Mozzarella, Parmesan, Goat Cheese	1190	Pepperoni, Chilli Oil	1030
FORESTIERA ● ♥	1195	DIAVOLA ALLA CHORIZO • 🌶	1395
Exotic Vegetables, Basil Pesto	1193	Spanish Chorizo, Jalepeno, Parmesano-regano	
PIZZA DEL DUCA ●	1195	LOMO NAPOLETANA •	1495
Stuffed Brioche, Stracciatella, Aquapazza		Anti-Cuchera, Shredded Lamb Shank, Cheese Sauce	

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PASTA

CONCHIGLIE LOMBARDY Homemade Shell pasta, Verde-Pesto, Truffle	795	PESCAR EL TORTELINI ■ Basil seafood tortelini, EVOO, dry white wine	1255
PESTO GNOCCHI GRATINA ● ● Homemade Gnocchi, pesto, mozzerlla, parmesan, basil	775/875	FETTUCCINI ALLA NAPOLITANA CON POLPETTE • Ribbon pasta, pommodoro, minced Chicken balls	845
LOCHE & PIMENTOS RAVIOLI WITH PORCHINI DUST Opinach Ravioli, Parmesan Crisp, Sundried Tomatoes	845	LAMB LASAGNA ● Homemade Lasagna, Lamb Mince, shallots, Cheese	895
ORO ALA RIGATONI ● Parmigiano-Reggiano, Truffle-Edamame Mousse, 24 Karr	4250 ot Gold	PAPPARDELLE WITH PARMA HAM, ● SAGE & SUMMER SQUASH Pappardelle with Parma Ham, Sage & Summer Squash	945
CACIO E PEPE ● ♥ Parmesan Wheel cheese pasta	975	SPAGHETTI ALFREDO CON POLLO ● ♥ Chicken, Mushroom, Parmesan crisp	895
PASTA ALA VODKA ● Choice Of Pasta, Arrabbiata Sauce, Vodka Flambe	975	COD-ORO RIGATONI • Sous-vide Cod, English Cheddar, Truffle, Caviar, 24 Karrot Go	5255 old

SIGNATURE LARGE PLATES

EGGPLANT PARMIGIANA •

CHOOSE YOUR SAUCE

Rich tomato sauce, Mozzarella, parmesan, Burrata Salad	
THE PEA-NUT UDON ● Udon noodles, peanut butter, Pea-Edamame Mash	92
GRILLED CORNFED CHICKEN BREAST ● Pea Potato mash, Roasted roots, Thyme sauce	98
ARROZ CON LOMO NIKKEI ● Cremoso, boneless lamb shank, asparagus tempura, hauncai	102 ina
AUSTRALIAN LAMB CHOP Australian Lamb Chop, Anti-cuchoo, Quinotto	149
SECO NORTENO • Slow Cooked Lamb Shank, Coriander, Chaufa Rice	149
SEAFOOD THERMIDOR ● Lobster, Salmon, Quatro Formagie Sauce, Eggyolk Brandy	149
GRILLED NORWEGIAN SALMON ● Miso Barley, Charred peruvian Asparagus, Yuzu-habenaro sa	144 uce
NAGASAKI SEABASS • Seabass, seafood bisque, fried crab juliennes, Yakimeshi Ric	144 e
YUZU MISO BLACK COD ● Black Cod, Yuzu Miso Sauce, Black Cracker	165
CONFIT PORK BELLY • Cauliflower puree, Sweet potato chips, plum sauce, orange c	109 andy
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MEAL IN A BOWL

CHOOSE YOUR PROTEIN

375	SILKEN TOFU	125			
375	COTTAGE CHEESE	125			
375	EXOTIC VEGETABLES	125			
375		195			
375	CHICKEN THIGH	195 225			
375	CHICKEN BREAST	225			
375	LAMB LOIN	295			
375	STICKY BACON	295			
375	PRAWNS	225			
CHOOSE YOUR STAPLES					
275	CHAUFA	275			
275	AMAZONIA SAFFRON RICE	275			
275	SOBA NOODLES	275			
275	RICE VERDE	275			
275					
	375 375 375 375 375 375 375 375 375 275 275 275	375 COTTAGE CHEESE 375 EXOTIC VEGETABLES WILD MUSHROOM CAGE FREE EGGS 375 CHICKEN THIGH 375 CHICKEN BREAST 375 LAMB LOIN 375 STICKY BACON PRAWNS DESE YOUR STAPLES 275 CHAUFA 275 AMAZONIA SAFFRON RICE 275 SOBA NOODLES 275 RICE VERDE			

CHOOSE YOUR SIDES (ANY ONE)

PERUVIAN KIMCHI | TRUFFLE MASH POTATO PICKELED VEGIES | BABY POTATOES

Rich tomato sauce, Mozzarella, parmesan, Burrata Salad	09
THE PEA-NUT UDON ● Udon noodles, peanut butter, Pea-Edamame Mash	92
GRILLED CORNFED CHICKEN BREAST ● Pea Potato mash, Roasted roots, Thyme sauce	98
ARROZ CON LOMO NIKKEI • Cremoso, boneless lamb shank, asparagus tempura, hauncai	102 ina
AUSTRALIAN LAMB CHOP Australian Lamb Chop, Anti-cuchoo, Quinotto	149
SECO NORTENO • Slow Cooked Lamb Shank, Coriander, Chaufa Rice	149
SEAFOOD THERMIDOR ● Lobster, Salmon, Quatro Formagie Sauce, Eggyolk Brandy	149
GRILLED NORWEGIAN SALMON ● Miso Barley, Charred peruvian Asparagus, Yuzu-habenaro sa	144 uce
NAGASAKI SEABASS • Seabass, seafood bisque, fried crab juliennes, Yakimeshi Ric	144 e
YUZU MISO BLACK COD ● Black Cod, Yuzu Miso Sauce, Black Cracker	165
CONFIT PORK BELLY ● Cauliflower puree, Sweet potato chips, plum sauce, orange c	109 andy

PASSION FRUIT SORBETS 475 RASPBERRY SORBET YUZU HONEY HOME-MADE AVOCADO COCO-NIB & COFFEE ICE-CREAMS **TENDER COCONUT** 475 540 THE CITRIC PULP

TIRAMISU ○ ♥ TRES LECHES ○

TIA-MARIA ♥

HOT APPLE CRUNCH •

CACAO PEBBLE • •

FRENCH TOAST ()

GLUTEN-FREE PANCAKES

CHOCOLATE HAZELNUT FONDANT

SWAN - UNSUNG OPERA O

SWAN IN A BOWL

SWAN ON THE TABLE ()

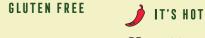




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PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES, DIETARY RESTRICTIONS OR REQUIRE ANY INFORMATION ABOUT THE DISHES.

PRICES ARE IN INDIAN RUPEES EXCLUSIVE OF APPLICABLE GOVT. TAXES. WE LEVY A 10% SERVICE CHARGE.