

# Kleo

Contemporary Kitchen & Bar



## ~ SOUPS ~

	VEG	NON-VEG
CLASSIC HOT & SOUR	INR 425	INR 425
Dark & spicy broth with edamame & preserved bamboo enhanced with coriander, vegetables & sliced tofu or chicken		
WHIPPED SHROOMS	INR 375	
Creamed assorted mushrooms served with truffle scented mushrooms, croutons & chilli oil		

## ~ COLD SECTION ~

SEAFOOD CEVICHE	INR 975
Tuna, salmon & hamachi steeped in tiger's milk dressing, sesame oil & topped with fried shallots	
OH SALMON SALMON	INR 975
Toro salmon sashimi & salmon tataki served with ginger ponzu & wasabi cream	
ASSORTED NIGIRI PLATTER	INR 825
Salmon, tuna & hamachi nigiri	
AVOCADO CAESAR SALAD	INR 425 INR 525
Avocado chunks laced with creamy caesar dressing served with dried cranberries, mix greens, charcoal lavash - vegetables or chicken	
AIR FRIED SOMTOM	INR 425
Air fried raw papaya & carrot threads tossed in classic Tamarind & chilli based som tom dressing with cherry tomatoes & fresh basil leaves, topped with fried shallots	

# - BAR TAPAS -

VEG

NON-VEG

## OLIO PRAWNS

INR 975

Pan seared prawns tossed with red cherry tomatoes, chimi churi & thai chillis, topped with grated parmesan cheese

## TRUFFLE & PAPRIKA DUSTED CRISPY CHICKEN

INR 575

Classic southern style fried chicken topped with truffle infused paprika & drizzled with house made hot honey

## OLD SCHOOL FISH & CHIPS

INR 695

A chip shop classic, beer battered fish served with house made tartare sauce & skin-on chips

## HERB CHIPS

INR 425

Crispy house-made chips with chimi churi, marinated tomatoes, garlic cream & house made fermented chilli hot sauce

## TRUFFLED FRIES

INR 525

Classic skin-on fries tossed with three types of truffle & aged parmesan cheese

## AVOCADO MOUSSE WITH BEETCHIPS

INR 475

Rich butterfruit mousse served with fresh tomato salsa & beetroot chips

## LIQUID NUTMEG CROQUETTES

INR 475

Nutmeg spiced croquettes served with house made fermented chilli hot sauce & onion jam

## SAMBAL OF VARIOUS MUSHROOMS

INR 925

Shimeji, enoki & button mushrooms tossed in a smokey onion sambal sauce

## SPICY EDAMAME

INR 695

Edamame pods wok tossed with chilli pepper, ginger & sea salt, topped with sesame seeds

# ~ PANUZZO ~

ITALIAN SANDWICHES MADE WITH A LA MINUTE BAKED BREAD & HOUSE MADE POTATO CHIPS

VEG

NON-VEG

## KAFFIR LIME CHICKEN

INR 525

Smoked chicken chunks tossed in a kaffir lime aioli with arugula & fresh bocconcini

## TAHINA VEGETABLES

INR 445

Roasted vegetables marinated with tahina dressing layered with pesto, arugula & fresh bocconcini

## SPINACH & MUSHROOM

INR 445

Creamed spinach & mushroom layered between pomodoro & pesto with balsamic glaze, arugula & fresh bocconcini

# ~ SUSHI ~

## CLASSIC PRAWN TEMPURA

INR 745

Topiko - spicy mayo - prawn tempura - crispy shallots

## RAMBO ROLL

INR 895

Tuna - salmon - hamachi - avocado - topiko

## SPICY SALMON

INR 795

Spicy cured salmon - tobanjan - avocado salsa

## CLASSIC ASPARAGUS TEMPURA

INR 650

Asparagus tempura - tanuki - yuzu crema

## TOFU & AVOCADO

INR 650

Crispy tofu - avocado - chilli sauce

## CUCUMBER & KIMCHI

INR 650

Tofu - cream cheese - kimchi - tanuki

# ~ BAOS & DUMPLINGS ~

	VEG	NON-VEG
<b>PRAWN HAR GAU</b> Sesame oil scented prawn dumplings		INR 595
<b>KOREAN CHICKEN BAO</b> Smokey sweet fried chicken raised onto fluffy steamed bao buns with pickled cucumber		INR 595
<b>CHAR SIU CHICKEN GYOZA</b> Traditional gyoza stuffed with char siu chicken thighs		INR 575
<b>TEMPURA SHROOMS BAO</b> Smokey sweet tempura shrooms raised onto fluffy steamed bao buns with pickled cucumbers		INR 575
<b>CREAM CHEESE &amp; WATER CHESTNUT</b> Creamy water chestnut dimsum served on truffle parmesan cream with chilli oil		INR 595
<b>CRYSTAL SPRING VEGETABLE</b> Crystal clear dimsums wrapped around a melange of seasoned spring vegetables		INR 525

## ~ PIZZA ~

TRADITIONAL NEOPOLITAN STYLE PIZZA MADE WITH 00' FLOUR, LAYERED WITH  
BASIL SCENTED CRUSHED TOMATOES FROM ITALY AND FRESH MOZZARELLA  
CHEESE

VEG

NON-VEG

### JALAPENO & CHICKEN

Coriander & jalapeno glazed chicken - fermented chilli sauce -  
grated cheddar - pickled onions

INR 625

### PEPPERONI OVERLOAD

Pepperoni - spicy pomodoro - fresh mozzarella - pickled onions & jalapenos

INR 625

### GOURMET VEGETABLES

Roasted peppers - zucchini - asparagus - sundried tomatoes - feta

INR 595

### MARINARA

Spicy pomodoro - fresh basil - arugula - fresh chilli

INR 595

### MARGARITA

Pomodoro - fresh mozzarella - basil - arugula

INR 595

## ~ CLASSIC PAN ASIAN ~

### MUSTARD GLAZED FISH

Seared sole - grain mustard - water chestnut - asparagus

INR 695

### BETEL LEAF CHICKEN

Sliced chicken - betel leaf - chilli

INR 595

### KOREAN STYLE LOTUS STEM

Gochujang - lotus stem - shallot - sesame - fermented chilli sauce

INR 595

### BASIL TOFU WITH SWEET POTATO THREADS

Silken tofu - holy basil - sweet potato threads

INR 695

### SICHUAN STYLE STIR-FRIED VEGETABLES

Sichuan pepper - seasonal vegetables - chilli

INR 545

GOVT. TAXES APPLICABLE. WE LEVY 10% SERVICE CHARGE

## ~ PASTA ~

PENNE / SPAGHETTI

VEG                    NON-VEG

INR 745

Braised lamb bolognese - parmesan - basil

### BASILICO

Pistachio - basil pesto - kalamata olives - burrata

INR 645            INR 695

### ALLA POMODORO

Spicy pomodoro - kalamata olives - extra virgin olive oil

INR 645            INR 695

### ALLA PANNA

Double cream - porcini stock - assorted mushrooms - parsley oil

INR 645            INR 695

## ~ GLOBAL PLATES ~

### KLEO'S STROGANOFF - MUSHROOM/ CHICKEN

Stroganoff stew - parsley & olive pilaf - chilli oil

INR 595            INR 645

### PAN SEARED SOLE WITH TRUFFLE & POTATO VELOUTE

Brown butter basted sole - truffle potato veloute - buttered asparagus - shallot beurre blanc

INR 975

### PAN CRISPENED COTTAGE CHEESE STEAKS WITH CARAMEL POPCORN SAUCE

Crispy cottage cheese - five spice popcorn caramel sauce - fried scallion

INR 625

## - PAN ASIAN MAINS -

	VEG	NON-VEG
<b>BLACK BEAN</b> Black bean paste flavoured with chinese cooking wine & soy served with seasonal vegetables and choice of protein	INR 545	INR 670 (chicken) INR 840 (prawn) INR 795 (fish)
<b>THAI CURRY POT</b> Aromatic red or green thai curry enriched with coconut cream, served with choice of protein	INR 545	INR 670 (chicken) INR 840 (prawn)
<b>CLASSIC KATSU CURRY</b> Classic japanese golden curry flavoured with savoury soy & seasonal vegetables, served with choice of protein	INR 625	INR 750 (chicken) INR 920 (prawn)

## - GRAINERY -

EDAMAME BUTTER GARLIC FRIED RICE	INR 495
VEGETABLE FRIED RICE	INR 495
STEAMED JASMIN RICE	INR 425
STIR FRIED NOODLES	INR 495
SICHUAN NOODLES	INR 595

## - DESSERTS -

<b>PULL UP CAKE</b>	INR 715
<b>BANOFFEE PIE</b> Banana & toffee layered with cream in a tart shell, finished with grated chocolate	INR 650

Kleo<sup>®</sup>

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MAY YOU RELISH ALL YOUR TEMPTATIONS  
BUON APPETITO

