



bar menu

Bruschetta (v/nv)

fig, onion jam & goat cheese (v)	530
classic tomato & basil (v)	510
wild mushroom & parmesan (v)	530
chicken liver paté & green apples (v)	560
smoked salmon, sour cream & capers (nv)	600
creamy scrambled eggs with avocado (nv)	490
creamy scrambled eggs with pancetta (nv)	590
Arancine (v) asparagus, parmesan & truffle oil	450
Pizza Fritta (v) pizza fritta with burrata, arugula & chilli relish	450
Duo of Baked Phyllo Cups (v) grilled eggplant zucchini & peppers - crumbings of feta & almond slivers	430
Focaccia Cubes (v) served with avocado & cream cheese	460
Cheese Toast alla Harry's Bar (v) gooey cheese toast	430
Cheese Toast alla Harry's Bar (nv) gooey cheese toast with cooked ham	470
Mini Tartlets (v) ask your server for today's selection	440
Chicken Skewers (nv) parmesan and sesame crusted with chilli jam	530
Cheese Board (v) a selection of cheeses with crackers, house-made compote & kalamata olive	700
Salumi Board (nv) a selection of salumi with crackers, gherkins & kalamata olive	800
Salumi & Cheese Board (nv) tastings of a variety of salumi & cheeses	800
Prawns in a Blanket (nv) bacon wrapped prawns with a lemon aioli	550
Prawn Skewers with Bloody Mary (nv)	590
Crispy Calamari (nv) crispy calamari with salsa rosa	550
Focaccia in a Tin (nv) freshly baked focaccia with stracciatella and cherry tomatoes (v)	440
olive paté and fig (v)	470
artichoke cream and parmesan (v)	450
parma ham, salsa rosa and mozzarella (nv)	570

pizze

Gluten Free Base options at an extra - Millet (Rs 100), Quinoa (Rs. 150)

Margherita - tomato, mozzarella, basil (v)	560
Aglio Olio - pizza bianco - extra virgin olive oil, garlic, parsley (v)	510
Burrata - tomato, basil, burrata (v)	650
Norma - grilled eggplant, sundried tomatoes (v)	630
Bianco - mozzarella, cheddar, gorgonzola, parmesan, onion, thyme (v)	640
Funghi - wild mushroom, mozzarella, gorgonzola, parmesan (v)	630
La Bufala - cherry tomatoes, olives, oregano, mozzarella, pesto (v)	670
Verde - pesto, mozzarella, pine nuts, red onion, rocket (v)	690
Gorgonzola - green apple, gorgonzola, walnut, olive (v)	710
Marinara - original pizza of naples - cherry tomatoes, garlic, oregano, chilly, no cheese (v)	590
Cep - béchamel, cep, cheddar, mozzarella, truffle oil (v)	730
Salsiccie - crumbled sausage, red onion, red peppers	710
Cotto - italian ham, artichoke, mozzarella, parmesan	690
Prosciutto - parma ham, mushroom, cooked ham, parmesan	790



caffé

liqueur coffee	600
cappuccino	200
café latte	200
espresso	200
macchiato	200
americano	200

té

herbal tea selection - jasmine green, chamomile	190
black tea selection - assam, earl grey, darjeeling	190

special leaf tea blends

first flush tea - lavender & lemongrass	290
green tea chamomile & rose hip	290
green tea fire-flame bush & mint	290
green tea pomegranate flowers & himalayan tulsi	290

dolce

please ask your server for the day's selection	370
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refreshers

san pellegrino (750 ml)	300
fresh lime soda	150
tangerine soda	150
minty lemon soda	150
ginger fizz	150
iced tea	200
aerated drinks	150

*Chef Ritu Dalmia and the DIVA Chefs prepare their food with Love, in Extra Virgin Olive Oil.

Taxes extra as applicable. We add a discretionary Service Charge of 10%

Most ingredients are procured fresh daily, so please excuse us for any menu item which may be unavailable

Please inform your server of any food allergies/sensitivity

(v) denotes suitable for Vegetarians, however, it may contain eggs.
Please inform your server in case you are a strict Vegetarian

#EatLikeADIVA