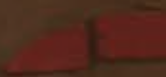


The Sassy Spoon







*“ Food
is the one
Love
you will never
fall out of ”*

- Rachel

Save Room for Dessert

The Signatures

Sassy Stacks	280
Rachel's twist on red velvet served with a cappuccino foam & raspberry caviar	
Sticky Toffee Pudding	280
Date & toffee pudding with caramel sauce, vanilla ice cream & candied ginger	
Dark Chocolate & Basil Fondant	290
Chocolate fondant with liquid white chocolate & basil center served with basil pine nut ice cream with a drizzle of EVOO (Please Allow 20 Minutes)	
Peach & Green Tea Mousse	320
Peach & green tea white chocolate mousse with apricot sponge, raspberry sorbet	
 Caramelized White Chocolate & Watermelon Mousse	340
Served with guava chilli sorbet	
Seven Textured Hazelnut & Chocolate	350
Need we say more ?	

Signature Ice Creams & Sorbets

95 per scoop

Basil & pine nut with EVOO

Caramel

Chocolate chip cookie dough

Vanilla bean

Decadent chocolate (sugar free, contains egg)

Guava chilli sorbet

Raspberry sorbet

Strawberry & balsamic (sugar free)

Red velvet (contains egg)



Vegan



Gluten-Free







Chef's Recommendation

We levy a 7.5% Service Charge. Govt. taxes as applicable.

All Day Breakfast





Two eggs sunny side up with dukkah & chapati	190
Country Breakfast (3 eggs any style, chicken sausages, hash browns & sourdough toast)	220
Baked beans with sourdough toast	230
Huevos rancheros skillet with eggs (sunny side up) & red beans, jalapeno sour cream, salsa & cheese	250
Croissant French toast with berries compote	250
Waffles or pancakes with whipped cream, berry compote & choice of maple syrup / Belgian chocolate sauce / salted caramel sauce	250
Seasonal fruit platter	265
Caramelized coffee French toast with a coffee maple drizzle & whipped coconut cream	290
Eggs Florentine (poached eggs on an English muffin, chicken salami or sautéed spinach & hollandaise)	290
Kid's Combo (French toast or peanut butter sandwich, French fries & a smoothie)	335
Crunchy sourdough toast with caramelized onions, melted goat's cheese & pesto	385
Scrambled eggs with truffle oil, sourdough bread & hash browns served with a side salad of rocket with vinaigrette	385
Vegetable sandwich of the day with hash browns, granola yogurt or fruit bowl & choice of tea / coffee / juice	385
Sassy Breakfast (choice of eggs served with chicken or goan sausage / bacon, buttered pav, hash browns & tea / coffee / juice)	385

Soups


 Tomato, olive, parmesan, basil & pepper cookie 	210
Wild mushroom, pesto & water chestnut 	210
Oven roasted pumpkin soup	210
Leek and potato with parmesan melba	210
Greek style chicken & lemon 	230

Salads

Vegetarian

Salad of raw papaya, raw mango, sprouts & fresh herbs with crushed peanuts & sweet chilli dressing 	250
The day's salad	270
House salad of young greens, grilled vegetables, fresh fruit, feta & balsamic drizzle 	270
 Warm lemony couscous with toasted almonds, peppers, chilli & coriander	270
Curried quinoa with broccoli, bell peppers, baby corn, French beans & almonds 	340

Non - Vegetarian

Grilled basil chicken served with green apple, broccoli & a soft cooked egg 	390
The Sassy Caesar (Grilled chicken, water chestnut, garlic croutons, parmesan, mixed greens with Caesar dressing)	390
Warm lemony couscous with toasted almond, peppers, chilli & coriander with chicken	390
Warm lemony couscous with toasted almond, peppers, chilli & coriander with prawns & squid	440

Small Plates

Vegetarian

Pumpkin, corn & green chilli thecha croquettes with pomegranate molasses dip 🍷	295
🌿 Quinoa, chickpea, sweet potato & bell pepper poppers with Sassy slaw & hummus 🌱	295
Zucchini sliders with dukkah fries	295
Vegetable Shangai dumpling 🌱	295
Creamy mushroom fricassee stuffed in brioche with tomato basil sauce	315
Crispy patatas bravas, veggies & spicy tomato sauce	315
Crunchy cottage cheese with peppers, kaffir lime & mint	315
American corn tempura tossed in sweet chilli mayo 🌱	315
New York fries with dukkah spice, Cheddar cheese & pickled jalapenos	315
Loaded nachos with refried beans, pickled jalapenos, queso & salsa	315
Baked filo pastry with olives, artichoke, water chestnut & sundried tomato with peri peri cheese sauce	315

Non - Vegetarian

Chicken wings in homemade buffalo sauce	345
Murtabak with a chicken Rendang stuffing	345
Chicken gyoza with light soy & ginger sauce	345
🌿 Crispy chicken & curry leaf tenders with sweet paprika	375
12 hour marinated grilled cumin chicken with a creamy yoghurt dip	375
Coriander & rava crusted bombil with mango chutney	375
Chicken dressed in mint, coriander leaves, lemon juice & jalapenos	395
Grilled chicken satay served with peanut sauce	395
Tenderloin Jerky with coriander seeds, lemon with a spicy cherry tomato chilli dip	425
Otak otak-Malaysian spiced fish grilled in banana leaves with a sweet chilli dip & cucumber salad (contains shrimp)	425
Pulled lamb croquettes with feta cheese & mint aioli	445
Spicy raan sliders with potato masala salli	475
🌿 Japanese battered prawns with sweet chilli sauce	495
Cajun spiced butter garlic prawns with a crusty French baguette	545



Vegan



Gluten-Free



Chef's Recommendation

Dishes can be made Jain on request

Mains

Vegetarian


Tagine of grilled veggies, chickpeas, raisin & coconut with herbed couscous	410
Confit garlic fettuccine with mushrooms & croutons	410
Zucchini & sweet potato roesti with ratatouille	410
Curried aglio olio risotto with zucchini, baby corn, beans & broccoli	460
Homemade pappardelle with creamy fennel sauce & vegetables	460
Baked lasagna of creamed leeks, cheddar, mushrooms & sweet potatoes	460
 Spaghetti with lemon beurre noisette, parmesan & roasted almonds	470
Whole wheat fettuccine, French beans, red radish with a moringa cream sauce & pickled carrots	490
Fresh methi risotto with bocconcini, olives, peppers & zucchini	490
Spaghetti with garden fresh veggies, capers, olives & sundried tomatoes	490
 Mushroom tortellini with a porcini cream sauce, arugula & shaved parmesan	490
Wild mushroom risotto with bocconcini	490
Ricotta, asparagus & water chestnut tortellini in an aglio olio cream with balsamic drizzle	570



Vegan



Gluten-Free

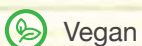
 Chef's Recommendation

Dishes can be made Jain on request

Mains

Non - Vegetarian

BBQ grilled chicken with sautéed veggies & scallion mash	470
Pan seared chicken in mustard cream with bacon, shallots & garlic spinach	490
Confit garlic fettuccine, mushrooms & croutons with chicken	490
Chicken scallopini with herbed mushroom rice	530
Ranch style steak with queso, salsa, mashed potatoes & the day's salad	550
Kerala style lamb served with buttered brun	590
Pork ribs with our house smoked BBQ sauce, sautéed vegetables & mash	590
Spiced baby lamb leg with roasted cauliflower & lemon pepper baby potatoes	620
“Goa sausage” skillet with potatoes & bell peppers topped with mac & queso	620
Macaroni & saffron carbonara skillet with lots of bacon	620
Confit garlic fettuccine, mushrooms & croutons with prawns	630
Aglio olio risotto with curried prawns	640
Homemade pappardelle with creamy fennel sauce & grilled prawns	650
Thengal erai with appam (Coconut prawns with appam)	650
Classic beer battered fish & chips with tartar sauce	670
Tamarind & chilli spiced rawas steamed in a banana leaf served with coconut rice	740
John Dory with char-grilled corn & lemon beurre noisette	740
 Braised lamb shank with berries served with a raisin pilaf & an apple cinnamon sauce	890
 Scottish Salmon with sautéed spinach, water chestnut & glazed carrots	970



Vegan



Gluten-Free



Chef's Recommendation

Dishes can be made Jain on request


Flatbreads

Thin crust flatbread of garlic roasted garden fresh veggies with garlic crumbs & basil (v)	390
Creamy spinach, wild mushroom, arugula with crumbled feta (v)	420
Thin crust flatbread of grilled chicken with onions in our house smoked BBQ sauce	440
Spicy pepperoni flatbread with onions, chilli flakes & mozzarella	470


Sassywiches

Cottage cheese, capsicum & onions, bocconcini in our house smoked BBQ sauce or marinara sauce (v)	350
Roast chicken in our house smoked BBQ sauce	350
Crispy fish with pickled tartar or marinara sauce & fresh bocconcini	350
Tofu, broccoli, cherry tomato & water chestnut in Korean chilli mayo (v)	370
Roasted chicken Waldorf with apple, walnuts, pomegranate & sprouts	370
Beer braised beef with egg & mayo slaw	390
 Salmon with Thai chilli, capers & pickled shallots	490

Burgers

Quinoa burger with assorted veggies (v)	350
Grilled chicken burger with wasabi mayo & the day's salad	370
 Pork burger with our homemade BBQ sauce & cheese	370
Char-grilled tenderloin burger with bacon, cheddar cheese & a fried egg	390

Pois

Crumbed cottage cheese with sriracha mayo & bean sprouts (v)	360
Tamarind chilli smashed baby potatoes with water chestnut & scallions (v)	360
Sri Lankan spiced chicken with onions	420
Chilli chicken sausage tossed in oyster sauce with bell peppers	420
 "Goan sausage" with bell peppers & water chestnut	470

Sassywiches, Burgers & Pois are all served with Dukkah Tossed Fries



Vegan



Gluten-Free



Chef's Recommendation

Dishes can be made Jain on request

GET IN TOUCH WITH US FOR

Outdoor Catering
Hosting Private & Corporate Events
Lunchboxes & Corporate Catering



OUR BRANDS



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