



FOOD MENU

The Space In Between

***COVE** is named after the idea of a sheltered space, a place that feels tucked away, yet deeply connected.*

A cove is intimate, enclosed, and meant to be discovered, bringing people closer, naturally.

That idea shapes everything here. Because when people come together without distance, something shifts, conversations flow easier, energy feels shared, and the room begins to move as one.

***COVE** is built for that feeling; not just a bar, but a space where people gather, settle in, and become part of the same moment.*



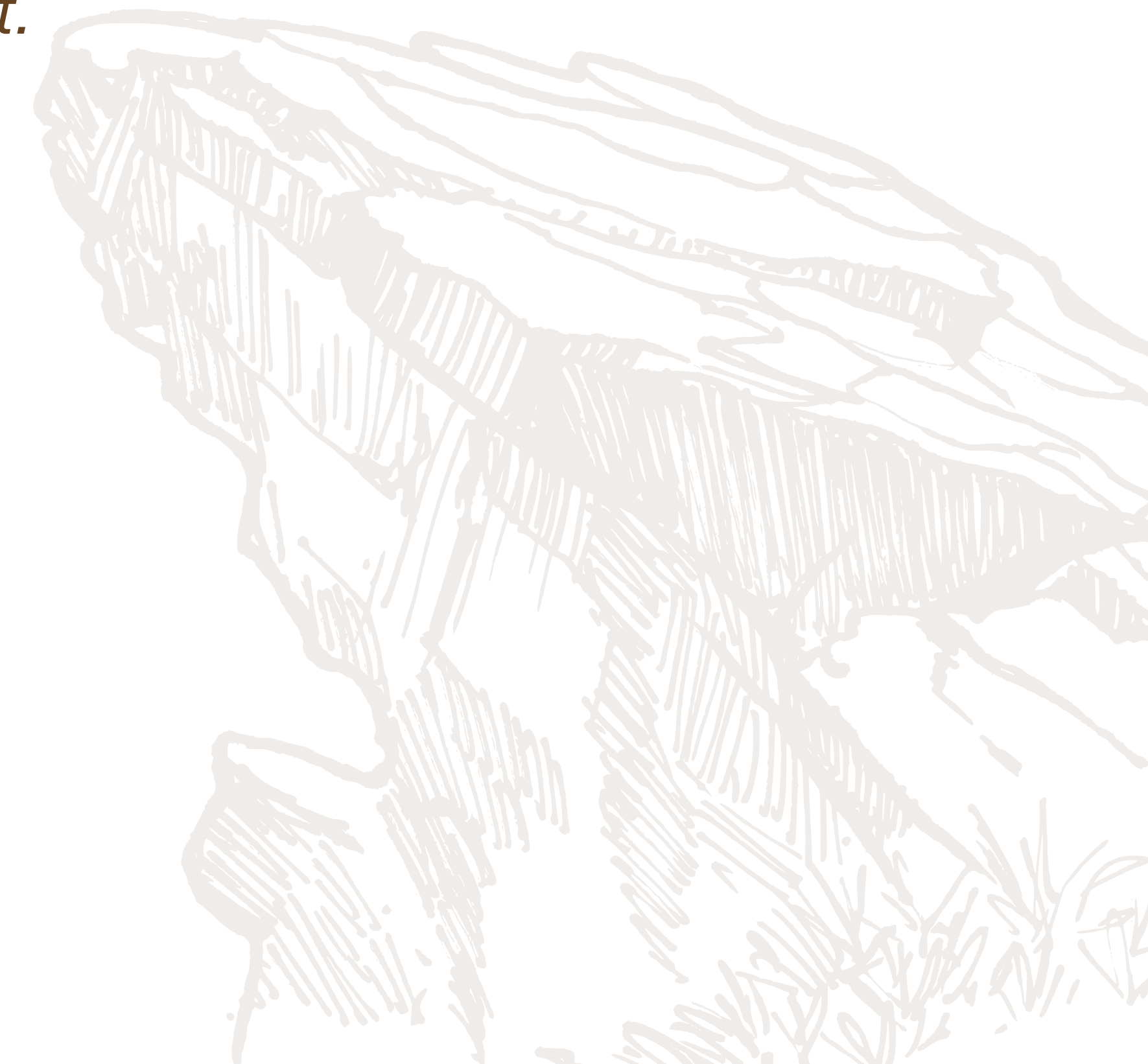
At The ***Table***

*At **COVE**, the menu isn't built to be perfect.
It's built to feel right.*

Rooted in the idea of wabi-sabi, we embrace what is natural, evolving, and slightly imperfect.

*Some dishes feel familiar. Some feel new.
Most sit somewhere in between.*

Because the menu isn't just about what you order, it's about how the table comes together.



At The ***Bar & Table***

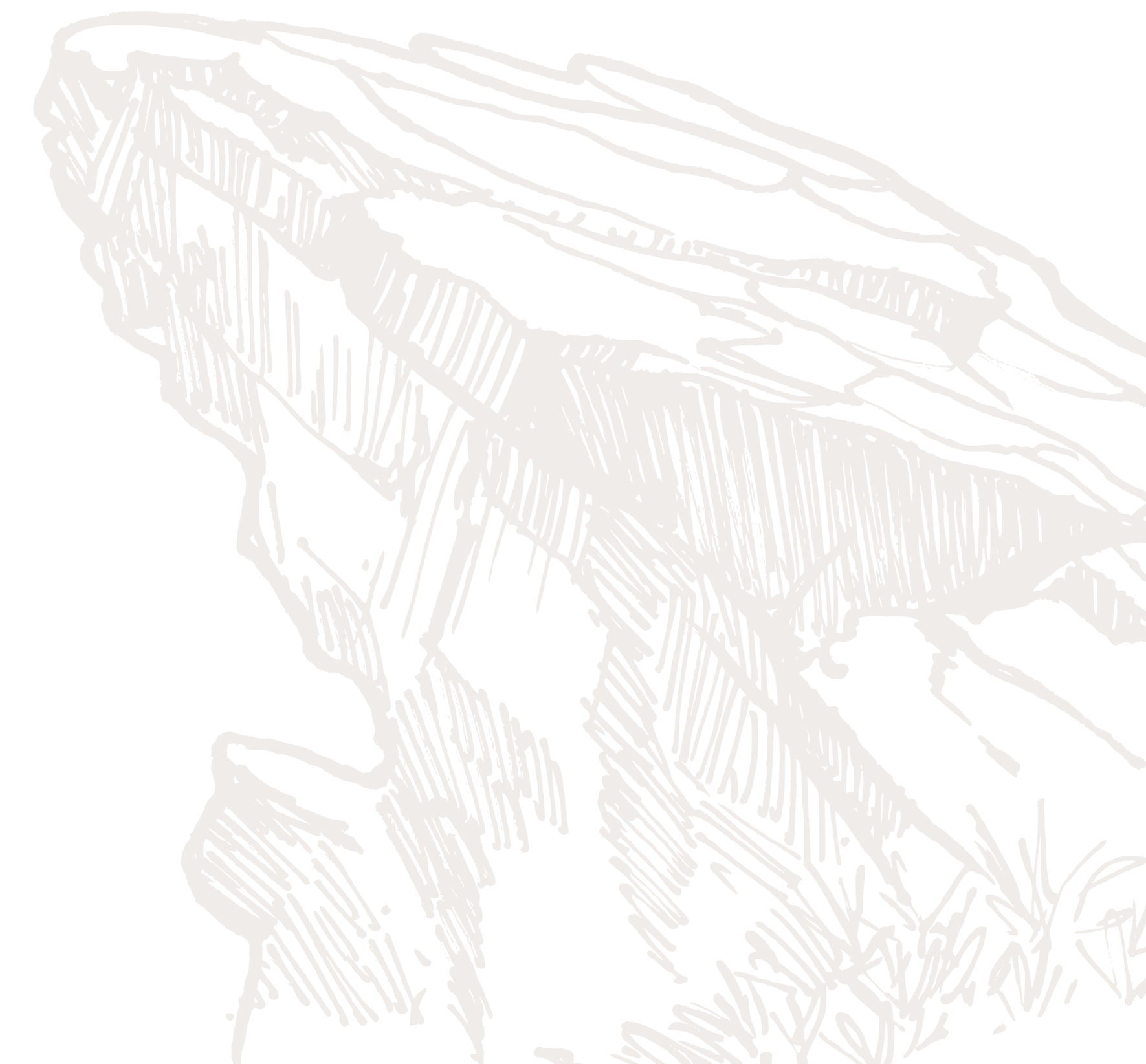
*At **COVE**, the food and the bar are never separate.*

They're designed together, to sit on the same table, at the same time.

Some dishes balance a drink. Some drinks lift a plate.

It's not about perfect pairings. It's about what feels right.

*Because the experience isn't just in what you order,
but in how everything comes together.*



CURATED PAIRINGS



- **Summer Breeze + Watermelon Feta Salad, Chipotle Harrisa Muhammara, Som Tum Salad**
- **Hey What's Up + Paneer Basilico**
- **Valoure + Jamaican Jerk Fish**
- **What The F**k + Watermelon Feta Salad**
- **Bandeltini + Focaccia Tapenade**
- **Brine N Barrel Mule + Roasted Baby Potato**
- **Floral N Herby + Herby Ricotta with Lavash**

CURATED PAIRINGS



- Cove G&T + Labneh/Prawn Sushi/Kebab
- Summer Picante + Baked Portobello/ Mango Sushi
- Cool N Curious + Tzatziki with Manakish Bread
- Umami Sour + Baked Portobello
- Foam & Clarity + Herby Ricotta with Lavash/ Spanakopita
- Westside Highball + Spanakopita/ Chicken Bulgogi
- Picante + Jamaican Jerk Fish/ Spanakopita
- Paloma + Avocado Molcajete

CURATED PAIRINGS



- **Gin Basil Smash + Grilled Iceberg Salad/ Herby Ricotta/ Pesto Pasta or Pizza**
- **Negroni + Spinach & Ricotta Pizza/ Goat Cheese Salad/ Ravioli al Paprika**
- **New York Sour + Chipotle Harissa/ Jamaican Jerk Fish**
- **Old Fashion + Focaccia Tapenade**
- **Whiskey Sour + Baked Portobello, Truffle Fontina Funghi**
- **Espresso Martini + Tiramisu/ Butter Garlic Prawn**

SALAD

**Taxes as applicable*

Insalata Greca Con Feta

  ₹399

Fresh, bursting & refreshing salad with a twist with creamy feta.

Roasted Veg & Goat Cheese Salad

 ₹449

An earthy and vibrant salad of roasted vegetables, goat cheese, microgreens, and a light balsamic-honey dressing.

Watermelon Feta Salad

   ₹429

Chilled refreshing watermelon, tossed with mustard vinaigrette, with pickled feta & balsamic rocket.

Avo Caesar salad

   ₹599

Crisp iceberg lettuce paired with olives, cherry tomatoes, parmesan, and a creamy, tangy dressing topped with avocado.

 Non-veg

 Veg

 Egg

 Vegan Friendly

 Jain Friendly

 New Items

BREAD & SPREAD



**Taxes as applicable*

Bread & Spread Taster

₹549

Choice of any four bread & spread served in mono portions to arouse your taste buds.

Classic Hummus with Balloon Pita

₹649

Smooth chickpea and tahini dip finished with olive oil and paprika, served with balloon pita.

Avocado Molcajete with Tortilla Chips

₹649

Chunky avocado mash with fresh herbs and spice, served alongside crispy tortilla chips.

**Inform us of any allergies before placing the order*

Tzatziki with Manakish

₹649

Greek refreshing delicacy made of greek yogurt, crunchy cucumber, mint served with turkish manakish.

Beiruti Hummus with Balloon Pita

₹649

A zesty twist on hummus with herbs, sumac, and spices, paired with soft balloon pita.

Labneh with Manakish

₹649

Silky strained yogurt dip with herbs, confit garlic, and za'atar, paired with warm manakish.

Non-veg

Veg

Egg

Vegan Friendly

Jain Friendly

New Items

BREAD & SPREAD



**Taxes as applicable*

Caramelized Onion Sour Cream with Sourdough Crisps

₹649

A creamy blend of sour cream, cheese, and fresh chives topped with sweet caramelized onions, served with sourdough.

Spicy Chipotle Harissa with Feta

₹699

A unique fusion of Mexican & Mediterranean flavorful dip served with oven roasted pita.

**Inform us of any allergies before placing the order*

Chevre with Cherry Tomato Ragout & Sourdough Chips

₹699

Tangy goat cheese complemented by slow-cooked tomato ragout, paired with crisp sourdough chips.

Herby Ricotta

₹699

Herb infused creamy riccota spread served with crunchy lavash.

Non-veg

Veg

Egg

Vegan Friendly

Jain Friendly

New Items

SMALL BITES

**Taxes as applicable*

Aloo Kalimiri

₹399

A clay oven roasted baby potato crispy from out spicy, tangy , hot from inside.

Roasted Baby Potatoes

₹599

Baby potatoes roasted with herbs, garlic, onion and bit of chilli served on a bed of spicy sauce.

**Inform us of any allergies before placing the order*

Tanuki Coated Mushroom

₹599

Tempura-crisp mushrooms glazed with tangy sauces and sesame.

Spanakopita

₹599

Baked triangular shaped phyllo puff filled with spinach & feta served with firey dip.

Non-veg

Veg

Egg

Vegan Friendly

Jain Friendly

New Items

SMALL BITES

*Taxes as applicable

Smokey Malai Broccoli

   ₹649

Tender florets of broccoli coated with velvety creamy malai & Indian aromatics grilled in a clay oven served in a classic way.

Truffle Mushroom Pate

 ₹649

Trio of exotic mushroom pate served with crispy Lavash.

Phyllo Rolled Asparagus

  ₹749

Phyllo cigar wrapped with cheesy asparagus served with sumac za'atar aioli.

*Inform us of any allergies before placing the order

Chipotle Datshi

  ₹649

Modern version of Bhutanese Ema Datshi served with steamed Bao.

Paneer Tikka

  ₹699

An Indian classic made out of silky cottage cheese chunks spicy, tangy, bursting, smokey.

Cove Kebab Platter Veg

 ₹1099

Mélange of veggie kebab served with accompaniments. (Serves 4)

 Non-veg

 Veg

 Egg

 Vegan Friendly

 Jain Friendly

 New Items

SMALL BITES

*Taxes as applicable

Korean Chicken Bulgogi

₹649

Juicy chicken tossed in sweet-spicy bulgogi marinade with sesame.

Murgh Noorani Kebab

₹699

Chicken marinated with velvety hung curd, fresh cream, exotic spices served with achari onion & mint chutney.

Butter Garlic Prawns

₹749

"A classic coastal delight" prawns cooked in wine butter garlic sauce, capers, confit tomato & olives.

*Inform us of any allergies before placing the order

Firey Murgh Tikka

₹649

Tender & juicy chicken tikka marinated & grilled in classic way, served to perfection.

Jamaican Jerk Grilled Fish

₹749

Jamaican spice marinated fish grilled to be firey & smokey served with pineapple salsa.

Cove Kebab Platter Non-veg

₹1499

Mélange of Non-veg kebab served with accompaniments. (Serves 4)

Non-veg

Veg

Egg

Vegan Friendly

Jain Friendly

New Items

DIM SUM & BAO

**Taxes as applicable*

Crispy Spinach Taco Bao

₹599

Fluffy bao stuffed with crispy spinach tempura and spicy mayo.

Wild Mushroom Jiaozi with Tom Kha

₹699

Dumplings filled with assorted mushrooms, served in aromatic coconut broth.

Asparagus & Broccoli Dim sum

₹699

Mighty carrot dumpling filled with asparagus & broccoli steamed & served with firey chilli macha.

**Inform us of any allergies before placing the order*

Charcoal Chestnut Dim sum

₹649

Charcoal-infused dumplings stuffed with water chestnut and fresh greens.

Blue Pea Truffle Cream Dim sum

₹699

Elegant blue pea dumplings filled with truffle cream cheese and crunchy water chestnut.

Non-veg

Veg

Egg

Vegan Friendly

Jain Friendly

New Items

DIM SUM & BAO

**Taxes as applicable*

Zesty Shrimp Har Gow

₹699

Juicy prawn dumplings wrapped in translucent rice dough with a citrus kick.

Chicken Char Siu Bao

₹699

Soft bao buns filled with tender chicken in a smoky-sweet glaze.

**Inform us of any allergies before placing the order*

Cantonese Chicken Siu Mai

₹699

Dim sum filled with savory, spicy, juicy char siu chicken served with house special chilli macha & scallion dip.

Non-veg

Veg

Egg

Vegan Friendly

Jain Friendly

New Items

PIZZAS



**Taxes as applicable*

Focaccia Tapenade ₹699

A Mediterranean fluffy bread combined with savory mélange of olive tapenade.

Spinach and Artichoke ₹799

A creamy and comforting mix of spinach, artichokes, and cheese with subtle hints of garlic.

Verdure ₹899

A vibrant vegetarian pizza loaded with mushrooms, spinach, jalapeños, and sun-dried tomatoes.

**Inform us of any allergies before placing the order*

Goat Cheese Caramelised Onion ₹799

A sweet and tangy blend of goat cheese, caramelised onion, and peppery greens on an airy base.

Margherita Buffeloni ₹799

A timeless favorite with rich tomato sauce, mozzarella, and fresh basil on a classic base.

 Non-veg

 Veg

 Egg

 Vegan Friendly

 Jain Friendly

 New Items

PIZZAS



*Taxes as applicable

Pizza Gardenia

  ₹899

Airy and fluffy Neapolitan pizza topped with san marzano sauce, buffalo mozzarella, bell pepper, broccoli, onion and cherry tomato.

Truffle Fontina Funghi

 ₹999

An umami-rich pizza topped with mixed mushrooms, fontina cheese, and a drizzle of truffle oil.

Chicken Tikka

 ₹979

A fusion-style pizza featuring tender spiced chicken, garlic-tomato base, and fresh mozzarella.

Pesto Burrata Pizza

   ₹999

Airy and fluffy Neapolitan pizza spread with pesto, topped with creamy burrata, confit garlic, cherry tomato sprinkled with fresh rocket.

Chicken Pepperoni

 ₹979

A bold pizza topped with spiced chicken pepperoni, rich tomato-garlic sauce, and melted mozzarella.

*Inform us of any allergies before placing the order

 Non-veg

 Veg

 Egg

 Vegan Friendly

 Jain Friendly

 New Items

PASTAS & RISOTTO



**Taxes as applicable*

Linguine Aglio e Olio ₹649

Fine linguine tossed in a blend of garlic, chilli flakes, olive oil, and parsley.

Smoked Butter Garlic Fettuccine ₹699

Homemade marvelled fettuccine tossed with chilli smokey butter herb & pecorino romano.

**Inform us of any allergies before placing the order*

Summer Veggie Risotto ₹699

Charred summer vegetables layered over creamy risotto, finished with herb oil.

Al Funghi Risotto ₹749

Creamy risotto with porcini, shiitake, button, shimeji, and king oyster mushrooms finished with truffle oil.

 Non-veg

 Veg

 Egg

 Vegan Friendly

 Jain Friendly

 New Items

PASTAS & RISOTTO



**Taxes as applicable*

Gnocchi Alla Funghi ₹749

Soft potato & riccota gnocchi cooked with umami cheesy mushroom ragout with a touch of sundried tomato & red chilli.

Chunky Pesto Linguine ₹849 with Stracciatella

Fresh linguine in basil pesto topped with creamy stracciatella and toasted pine nuts.

**Inform us of any allergies before placing the order*

Rigatoni Limoncello ₹749

Rigatoni in a zesty lemon cream sauce with parmesan and fresh herbs.

Ravioli al Paprika ₹849

Handmade ravioli stuffed with spinach and ricotta in a paprika cream sauce.

 Non-veg

 Veg

 Egg

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 Jain Friendly

 New Items

SUSHI

*Taxes as applicable

Green Mango Sushi ₹549

Crisp green mango sushi rolls offering a delightful mix of sour, spicy & savory taste.

Tempura Crispy Vegetable Roll ₹599

Assorted tempura vegetables wrapped in sushi rice coated with tanuki.

Crispy Asparagus Roll ₹699

Tempura asparagus rolled with sushi rice, cucumber, and carrot for a crunchy bite.

*Inform us of any allergies before placing the order

Veg California Roll ₹599

A vegetarian twist on the classic roll with avocado, cucumber, and fresh vegetables.

Kappa Avocado Maki ₹649

Creamy avocado and crisp cucumber rolled with seasoned sushi rice.

 Non-veg

 Veg

 Egg

 Vegan Friendly

 Jain Friendly

 New Items

SUSHI

**Taxes as applicable*

Katsu Chicken Sushi ₹699

Crispy chicken fillet paired with fresh cucumber delivering crunchy texture, drizzled with golden curry.

**Inform us of any allergies before placing the order*

Prawns Tempura Roll ₹749

Fresh prawn tempura paired with cucumber and avocado in a smooth sushi roll.

 Non-veg

 Veg

 Egg

 Vegan Friendly

 Jain Friendly

 New Items

NOODLES & RICE BOWL



**Taxes as applicable*

Vegetable Dumpling in Tom Yum Broth

₹649

A comforting bowl of noodles and vegetable dumplings submerged in a hot, sour and aromatic Tom Yum Broth.

Firey Soba Noodles

₹699

Tangy & spicy soba noodles tossed with crispy vegetables served with avocado fan.

Watermelon Rice with Cottage Cheese

₹749

Thai style marinated pan seared cottage cheese served with chilli watermelon rice and velvety coconut curry.

**Inform us of any allergies before placing the order*

Firey Soba Noodles

₹699

Tangy & spicy soba noodles tossed with crispy vegetables served with avocado fan.

Sticky Blue Pea Fried Rice with Choice of Curry

₹749

Fragrant blue pea jasmine fried rice with vegetables, served alongside your choice of curry. (Green Thai Curry | Red Thai Curry | Yellow Thai Curry)

Chilli Garlic Udon with Veg Mapo Tofu

₹749

Udon noodles tossed with vegetables, chilli garlic sauce, and spicy mapo-style tofu.

Non-veg

Veg

Egg

Vegan Friendly

Jain Friendly

New Items

NOODLES & RICE BOWL



*Taxes as applicable

Kisetsu Miso Soba

₹749

Savoury miso broth filled with buckwheat soba noodles, tender bok choy, earthy mushrooms and crisp green vegetables.

Teriyaki Noodles

₹849

Thick & umami japanese udon served with marinated tofu, pok choy with sweet & savory glaze.

Sticky Egg Fried Rice & Korean Chilli Chicken

₹799

Egg-fried jasmine rice with crispy chicken katsu in a rich bulgogi glaze.

*Inform us of any allergies before placing the order

Kuay Tiew Curry

₹749

Bowl of soft rice noodles in a rich, velvety Thai coconut curry broth topped with aromatic herbs and veggies.

Teppanyaki Fried Rice

₹899

Hibachi style fried rice that emphasizes umami depth from exotic mushrooms for rich & buttery finish.

Non-veg

Veg

Egg

Vegan Friendly

Jain Friendly

New Items

INDIAN MEALS

**Taxes as applicable*

Aloo Do Pyaza with Tandoori Roti

  ₹599

A true North Indian delight made of young baby potato cooked with lots of onion coated with tangy gravy served with tandoori roti.

Truffle Paneer Butter Masala with Truffle Kulcha

  ₹699

Creamy paneer butter masala infused with truffle, paired with soft truffle kulcha.

Pindi Chana with Baby Kulcha

  ₹699

Rustic Punjabi-style spiced chickpeas served with soft baby kulchas.

**Inform us of any allergies before placing the order*

Smoky Dal Makhani with Tandoori Paratha

 ₹699

Slow-cooked black lentils with a smoky finish, served alongside tandoori paratha.

Kumbh Subz with Parmesan Naan

  ₹699

A medley of seasonal vegetables and mushrooms in spiced gravy, paired with parmesan naan.

 Non-veg

 Veg

 Egg

 Vegan Friendly

 Jain Friendly

 New Items

INDIAN MEALS

**Taxes as applicable*

Omelette Curry

₹599

Fluffy spiced omelette served atop a rich curry, accompanied by layered laccha paratha.

Romesco Butter Chicken with Flaky Garlic Naan

₹699

Tender chicken in a smoky romesco butter gravy, paired with flaky garlic naan.

Non-veg

Veg

Egg

Vegan Friendly

Jain Friendly

New Items

DESSERT

*Taxes as applicable

Choice of Ice Cream   **₹249/299/399/599**
Vanilla / Chocolate / Mango / Pistachio

Baileys Chocolate Bomb  **₹799**
served with Vanilla Ice Cream
Decadent chocolate sphere infused with Baileys, paired with creamy vanilla ice cream.

Tiramisu  **₹849**
Classic Italian dessert with layers of coffee liquor soaked with ladyfingers and creamy mascarpone.

*Inform us of any allergies before placing the order

Kunafa Served with Pistachio Ice Cream  **₹799**
Crispy, cheesy Middle Eastern pastry paired with nutty pistachio ice cream.

Cheesecake with Whiskey Bourbon Caramel  **₹799**
Creamy cheesecake drizzled with rich whiskey bourbon caramel.

 Non-veg

 Veg

 Egg

 Vegan Friendly

 Jain Friendly

 New Items



ADD-ONS

**Taxes as applicable*

Veggies

₹139

Mushroom

₹149

Chicken

₹199

Cheese

₹199

Prawn

₹359

**Inform us of any allergies before placing the order*

Leave **Something** Behind

*A name. A favourite. A note.
This menu isn't just ours. It belongs to everyone.*

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