pāāshh

From Soil • To Soul

Mumbai | Pune



MONSOON SPECIALS

APPETIZERS

Vada Pav Platter ₹549
Fresh Vadas, Mini Laadi Pav, Tempura Mirchi & Chutneys

Corn On The Cob, Thecha Butter ₹549
(Gluten Free, On Request – Jain)
Flame Roasted Corn, Spiced Thecha Butter, Spotted Cow Fromagerie Tomme de Bombae, Smoked Paprika

Dahi Mirchi Bhajji Chaat ₹549
(Jain)
Bhavnagar Mirchi Bhajji, Sweetened Curd, Pomegranate, Coriander & Tamarind Chutneys

Corn Muthiya ₹549
(Gluten Free, On Request – Jain)
Soft Corn Muthiya, Achaari Glaze, Raw Mango Kimchi, Mint Yoghurt

MAIN COURSE

Wild Vegetables Cannelloni ₹899
Seasonal Vegetables Cannelloni, Pesto Cream, Tomato Sauce, Spotted Cow Fromagerie Tomme de Bombae, Basil Oil

Maswadi, Thai Coconut Curry ₹899
(Gluten Free, Vegan)
Tradional Besan Rolls, Spiced Filling, Coconut Curry Gravy

DESSERTS

Skillet Cookie ₹499
(Gluten Free)
Dark Chocolate Jowar Cookie, Chocolate Ganache, Vanilla Beans Ice Cream

FROM THE DISPLAY

Chocolate & Sea Salt Caramel Tart ₹549
Dark Chocolate Ganache, Sea Salt Caramel, Dark Chocolate Chantilly

Hazelnut Petit Gateaux ₹449
Gianduja, Hazelnut Chocolate Mousse, Feuilletine, Chocolate Biscuit

Wild Blueberry Dome ₹499
Wild Blueberry Compote, Raspberry Jelly, Lime Cream Cheese Mousse, Almond Sponge

Seasonal Fresh Fruit Tart ₹449
Pastry Cream, Seasonal Fruit Compote, Cream Cheese Frosting

Sourdough Breads (500 gm) ₹399
Ragi / Pumpkin / Wholewheat / Multi-seeds & Golden Raisin

House Cookies (per piece / pack of 6) ₹69 / ₹349
Sea Salt Caramel & Oats
Pecan Nut & Choco Chip
Nut Crunch
Pistachio & Rose Petal Biscotti (Gluten Free)
Almond & Khubani Biscotti (Gluten Free)

Please Feel Free to Inform Your Server of Any Food Allergies. We Shall Try and Accommodate Wherever Possible
GST and Any Government Levies are Billed Additionally

THE BAKERY

Croissant
Buttery, Flaky French Pastry, Light & Crisp

Classic ₹249
Cheese / Pistachio / Hazelnut / Almond ₹299

Pain-au-Chocolat ₹299
Multi-Layered Flaky Pastry, Pure Callebaut Finest Belgian Dark Chocolate

Lemon & Pecan Cake with Cream Cheese Frosting ₹329
Sweet & Tangy Cake Will Complement any Hot Coffee

Cinnamon Swirls ₹329
Warm & Buttery Cinnamon Swirls - Perfect with any of our Hot Coffees or Chai

Bombolini ₹329
Soft, Sugar-Dusted Italian Doughnut, with a Choice of Filling - Custard, Chocolate or Raspberry Jam. Have it with a Rich Mocha, Espresso, or a Creamy Hot Chocolate

FROM THE HEALTH BAR

Berry Chia Seed Pudding ₹499
Chia Oat Base, Raspberry Compote, Blueberries, Granola

Berry Granola ₹479
Cranberries & Raisins Granola, Sounds Delicious & Nutritious

Chocolate Granola ₹479
Crunchy Oat Clusters Combined with Hazelnuts & Chocolate Chunks for a Yummy Treat

FROM OUR ORGANIC KITCHEN
(8:00 am to 11:00 am)

The Greek Croffle ₹399
Potato Labneh, Olives, Feta, Cherry Tomato, Cucumber

Beans On Toast ₹479
Mixed Beans, Garlic, Onion, Zesty Lemon Butter, Toasted Sourdough

Ragi Avocado Brekkie Tostada ₹549
Crisp Ragi Bhakri, Guacamole, Green Chilly Garlic Thecha

Tofu Akuri on Sourdough ₹599
Spiced Crumbled Tofu, Sambhar Masala, Toasted Sourdough

Adai Protein Dosa ₹549
Crisp Lentil Dosa, Served with a Filling of Tofu Akuri

Foxtail Millets Upma ₹549
(Gluten Free; On Request - Vegan)
Carrots, Edamame, Cauliflower, Podi Powder, Tomato Chutney

Ragi Idli ₹549
(Gluten Free; On Request - Vegan)
Ragi, Coconut Chutney, Tomato Chutney, Sambar

Overnight Soaked Oats ₹429
Gluten-free Rolled Oats, Carrot, Apple, Citrus Zest

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SOUPS & SALADS

Chiang Mai Style Coconut Curry Soup ₹499
(Vegan, Gluten Free)
Soft Noodles, Warm Spices, Fresh Herbs

Slow Cooked Tomato Soup ₹499
(Jain)
Lightly Seasoned, Soy, Mirin, Basil, Wakame

Roasted Pumpkin Soup ₹499
Black Garlic, Lavash

Hot & Sour Soup ₹499
(Gluten Free, Vegan)
Forest Mushrooms, Broccoli, Corn, Carrot,
Chilli, Koji Umami

Caesar Salad ₹649
(Protein Rich)
Grilled Tofu, Avocado, Spotted Cow Fromagerie
Tomme de Bombae, Tender Romaine,
Ragi Sourdough Croutons, Mixed Seeds

Almost Bhel, A Barley Salad ₹549
(Vegan, On Request - Jain)
Puffed Jowar, Pomegranate, Millet Flakes

Beetroot Carpaccio ₹599
(Gluten Free, Keto Friendly)
Compressed & Aged Beetroot, Avocado Cream,
Edamame, Ponzu, Candied Spiced Pecan Nuts

Salad on Toast ₹649
(Jain)
Mixed Greens, Smashed Avocado,
Pickled Grapes & Celery

Greek Watermelon Salad ₹549
Watermelon, Peppery Arugula,
Roasted Bell Peppers, Feta, Nordic Crisp –
Dressed in Lemon Vinaigrette

APPETIZERS

The Paashh (Original) ₹729
Crisp Fried Vegetables, Burrata, Balsamic Caviar,
Sweet Chilli, Olive Tapenade

The Paashh (New Version) ₹729
(Gluten Free, Jain, Keto Friendly)
Pumpkin Mousseline, Pumpkin Seed & Fennel Leaves
Pesto, Burrata, Shaved Green Apple, Fennel bulb

Golgappa ₹549
(Vegan; On Request – Jain)
Quinoa, Sweet Potato, White Vataana &
Chickpea Stuffing with a Sweet & Spicy Water

Chaat – Seven Layers Satpura ₹699
Pumpkin Launji, Methi Dana Chutney,
Radish Chilli Slaw

Dal Pakwan Nachos ₹699
(On Request – Vegan, Jain)
Baked Pakwan, Chana Dal, Pico,
Tamarind & Mint Chutneys

Spanish Chilli Cheese Crackers ₹699
(Jain)
Spotted Cow Fromagerie Bombrie, Piperade,
Caramelized Figs, Candied Walnut,
Nasturtium Leaves

Torched Avocado ₹699
(Vegan, Keto Friendly)
Tahini Drizzle, Mojo Rojo, Black Garlic,
Tofu Shiitake Stuffing

Beetroot Hummus with Grilled Broccoli ₹699
(On Request – Vegan, Gluten Free)
Pepper Piperade, Mixed Seeds, Stracciatella,
Arugula, Nordic Crisp

Kaffir Lime Paneer Skewers ₹699
(Gluten Free, Keto Friendly, Protein Rich)
Kaffir Lime Marination, Pineapple & Mint Chutneys

Sticky Sweet Potato ₹649
(Vegan, Gluten Free)
Thai Glaze, Raw Mango Kimchi, Candied Cashew

Ragi Tostada ₹649
(On Request – Vegan)
Burnt Salsa Verde, Sour Cream,
Smoked Sweet Potato Mash

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MAIN COURSE

EUROPEAN

Zucchini & Spinach Ravioli, Garlic Thyme Sauce ₹929
Zucchini Ricotta Stuffing,
Spotted Cow Fromagerie Tomme de Bombae

Zucchini & Spinach Ravioli, Tomato Fonduta ₹929
(Jain)
Zucchini Ricotta Stuffing, Roasted Almond,
Spotted Cow Fromagerie Tomme de Bombae

Spaghetti Chilli Garlic Lemon ₹929
(Gluten Free)
Gluten-free Spaghetti, Chilli Garlic Velouté,
Fermented Chilli Lemon, Spotted Cow Fromagerie
Tomme de Bombae

Hay Smoked Mushroom ₹899
(On Request – Gluten Free)
Two Textures of Mushroom, Chimichurri,
Sourdough Crumbs

Wholewheat Spaghetti Pomodoro ₹949
(On Request – Jain, Vegan)
Fresh Basil & Tomato Concasse,
Spotted Cow Fromagerie Tomme de Bombae

OOO Farms Tulshya Rice Asparagus Risotto ₹949
(Gluten Free)
Koji Butter, Citrus Zest

INDIAN

Paneer Pave, Banarasi Tomato Gravy ₹949
(On Request - Jain)
Slow Cooked Tomato, Multi-Millet Flour Missi Roti or
OOO Farms Tulshya Rice

Home-Style Seasonal Vegetables Agra Satvik Gravy ₹949
(Gluten Free (95%), On Request - Jain)
Slow Cooked Satvik Gravy, Emmer Wheat &
Flax Seed Flour Roti or OOO Farms Tulshya Rice

Multigrain Thalipeeth ₹649
Multi-Millet Flour, Green Chilly Thecha,
Peanut Chutney, Mint Yoghurt, Loni

ASIAN

Buckwheat Noodles & Stir-fried Asian Seasonal Greens ₹949
(Vegan, Gluten Free)
Farm Greens, Light Stir-fry

Nyonya Style Asian Vegetable Curry ₹949
(Vegan, Gluten Free)
Farm Vegetables, OOO Farms Tulshya Rice

Soba Noodles ₹949
(On Request – Jain)
Snow Peas, Shiitake Mushroom, Broccoli, Bok Choy,
Umami Burnt Butter, Green Chilli Thecha

Buddha Bowl ₹899
(On Request – Vegan, Gluten Free, Jain)
OOO Farms Navara Rice, Edamame,
Seasonal Vegetables, Avocado, Kale Salad

BREADS & MORE

Paashh Flat Bread ₹929
Our Version of an Indulgent Flaky Flat Bread
with a Phyllo Base, Choose From -
Spicy Mojo Rojo, with Grilled Seasonal Vegetables &
Spotted Cow Fromagerie Tomme de Bombae
OR
Blanco, with Caramelized Onions, Black Garlic & Feta

Quinoa & Black Bean Burger ₹929
A Rich, Plant-Forward Burger –
Miso-Garum Umami Patty, Mustard,
Stewed Onions, Beet Ketchup, Bright Herb Salad,
Baked Sweet Potato Wedges

Smashed Avocado, Marinated Tomato, Home-made Stracciatella, Pesto Sandwich ₹929
(On Request – Jain)
A Healthy Vibrant Filling, In-Between Artisanal
Sourdough Slices, Baked Sweet Potato Wedges

Mumbai Masala Sandwich ₹829
Our Version of the Roadside Favourite,
with Mint Chutney & Baked Sweet Potato Wedges

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GST and Any Government Levies are Billed Additionally

DESSERT

Tres Leches ₹499
Farm Milk, Soft Sponge

Tiramisu ₹499
Mascarpone, Espresso Soaked Savoiardi,
Hand Layered

De-constructed Dark Chocolate Cake ₹499
(Gluten Free)
Almond Flour, Jowar Flour, Belgian Chocolate

Skillet Cookie ₹499
Dark Chocolate Jowar Cookie,
Chocolate Ganache, Vanilla Beans Ice Cream

Raspberry Cheesecake ₹499
Infused with a Raspberry Swirl,
Raspberry Compote

Chia Pudding ₹499
(Vegan, Gluten Free, Sugar Free)
Seasonal Berries, Home-made Granola,
Oat Milk, Agave

Two Ingredients Chocolate Mousse ₹649
Almond Feuillitine, Berries, Dark Chocolate

Blueberry Matcha & White Chocolate ₹599
Blueberry Compote, Matcha Chantilly,
White Chocolate & Matcha Ganache, Caramelised Pecan

Millet Crumble ₹599
(Gluten Free, Sugar Free)
Apples, Dates, Jaggery, Jowar Flour

Artisanal Ice Creams ₹399
Please Check for Available Flavours

KETO FRIENDLY

Beetroot Carpaccio ₹599
Compressed & Aged Beetroot, Avocado Cream,
Edamame, Ponzu, Candied Spiced Pecan Nuts

The Paashh (New Version) ₹729
Pumpkin Mousseline, Pumpkin Seed &
Fennel Leaves Pesto, Burrata, Shaved Green Apple,
Fennel Bulbs

Torched Avocado ₹699
Tahini Drizzle, Mojo Rojo,
Tofu Shiitake Stuffing, Black Garlic

Kaffir Lime Paneer Skewers ₹699
Kaffir Lime Marination, Pineapple & Mint Chutneys

PROTEIN RICH

Caesar Salad ₹649
Grilled Tofu, Avocado, Spotted Cow
Fromagerie Tomme de Bombae, Tender Romaine,
Ragi Sourdough Croutons, Mixed Seeds

Kaffir Lime Paneer Skewers ₹699
Kaffir Lime Marination, Pineapple & Mint Chutneys

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VEGAN OPTIONS

SOUPS & SALADS

Chiang Mai Style Coconut Curry Soup ₹499
Soft Noodles, Warm Spices, Fresh Herbs

Hot & Sour Soup ₹499
Forest Mushrooms, Broccoli, Corn, Carrot,
Chilli, Koji Umami

Almost Bhel, A Barley Salad ₹549
Puffed Jowar, Pomegranate, Peanuts, Millet Flakes

APPETIZERS

Golgappa ₹549
Quinoa, Sweet Potato, White Vataana &
Chickpea Stuffing with a Sweet & Spicy Water

Dal Pakwan Nachos ₹699
(On Request – Vegan)
Baked Pakwan, Chana Dal, Pico,
Tamarind & Mint Chutneys

Torched Avocado ₹699
Tahini Drizzle, Mojo Rojo, Black Garlic,
Tofu Shiitake Stuffing

Beetroot Hummus with Grilled Broccoli ₹699
(On Request – Vegan)
Pepper Piperade, Mixed Seeds, Stracciatella,
Arugula, Nordic Crisp

Sticky Sweet Potato ₹649
Thai Glaze, Raw Mango Kimchi, Candied Cashew

Ragi Tostada ₹649
(On Request – Vegan)
Burnt Salsa Verde, Sour Cream,
Smoked Sweet Potato Mash

MAIN COURSE

Wholewheat Spaghetti Pomodoro ₹949
(On Request – Vegan)
Fresh Basil & Tomato Concasse,
Spotted Cow Fromagerie Tomme de Bombae

Buckwheat Noodles & Stir-fried Asian Seasonal Greens ₹949
Farm Greens, Light Stir-fry

Nyonya Style Asian Vegetable Curry ₹949
Farm Vegetables, OOO Farms Tulshya Rice

Buddha Bowl ₹899
(On Request – Vegan)
OOO Farms Navara Rice, Edamame,
Seasonal Vegetables, Avocado, Kale Salad

DESSERT

Chia Pudding ₹499
Seasonal Berries, Home-made Granola,
Oat Milk, Agave

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GLUTEN-FREE OPTIONS

SOUPS & SALADS

Chiang Mai Style Coconut Curry Soup ₹499
Soft Noodles, Warm Spices, Fresh Herbs

Hot & Sour Soup ₹499
Forest Mushrooms, Chilli, Koji Umami
Broccoli, Corn, Carrots

Beetroot Carpaccio ₹599
Compressed & Aged Beetroot, Avocado Cream,
Edamame, Ponzu, Candied Pecan Nuts

Greek Watermelon Salad ₹549
Watermelon, Peppery Arugula,
Roasted Bell Peppers, Feta, Nordic Crisp –
Dressed in Lemon Vinaigrette

APPETIZERS

The Paashh (New Version) ₹729
Pumpkin Mousseline, Pumpkin Seed & Fennel Leaves
Pesto, Burrata, Shaved Green Apple, Fennel Bulbs

Beetroot Hummus with Grilled Broccoli ₹699
(On Request – Gluten Free)
Pepper Piperade, Mixed Seeds, Stracciatella,
Arugula, Nordic Crisp

Kaffir Lime Paneer Skewers ₹699
Kaffir Lime Marination, Pineapple &
Mint Chutneys

Sticky Sweet Potato ₹649
Thai Glaze, Raw Mango Kimchi,
Candied Cashew

MAIN COURSE

Spaghetti Chilli Garlic Lemon ₹929
Gluten-free Spaghetti, Chilli Garlic Veloute,
Fermented Chilli Lemon, Spotted Cow
Fromagerie Tomme de Bombae

Hay Smoked Mushroom ₹899
(On Request - Gluten Free)
Two Textures of Mushroom, Chimichurri,
Sourdough Crumbs

OOO Farms Tulshya Rice Asparagus Risotto ₹949
Koji Butter, Citrus Zest

Buckwheat Noodles & Stir-fried Asian Seasonal Greens ₹949
Farm Greens, Light Stir-fry

Nyonya Style Asian Vegetable Curry ₹949
Farm Vegetables, OOO Farms Tulshya Rice

Buddha Bowl ₹899
(On Request – Gluten Free)
OOO Farms Navara Rice, Edamame,
Seasonal Vegetables, Avocado, Kale Salad

Home-Style Seasonal Vegetables Agra Satvik Gravy ₹949
(Gluten Free (95%))
Slow Cooked Satvik Gravy, Emmer Wheat &
Flax Seed Flour Roti or OOO Farms Tulshya Rice

DESSERT

De-constructed Dark Chocolate Cake ₹499
Almond Flour, Jowar Flour, Belgian Chocolate

Chia Pudding ₹499
Seasonal Berries, Home-made Granola,
Oat Milk, Agave

Millet Crumble ₹599
Apples, Dates, Jaggery, Jowar Flour

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JAIN OPTIONS

SOUPS & SALADS

Slow Cooked Tomato Soup ₹499
Lightly Seasoned, Soy, Mirin, Basil, Wakame

Almost Bhel, A Barley Salad ₹549
(On Request – Jain)
Puffed Jowar, Pomegranate, Peanuts, Millet Flakes

Salad on Toast ₹649
Mixed Greens, Smashed Avocado,
Pickled Grapes & Celery

APPETIZERS

The Paashh (New Version) ₹729
Pumpkin Mousseline, Pumpkin Seed & Fennel
Leaves Pesto, Burrata, Shaved Green Apple, Fennel Bulbs

Golgappa ₹549
(On Request – Jain)
Quinoa, Sweet Potato, White Vataana &
Chickpea Stuffing with a Sweet & Spicy Water

Dal Pakwan Nachos ₹699
(On Request – Jain)
Baked Pakwan, Chana Dal, Pico,
Tamarind & Mint Chutneys

Spanish Chilli Cheese Crackers ₹699
Spotted Cow Fromagerie Bombrie, Piperade,
Caramelized Figs, Candied Walnut,
Nasturtium Leaves

MAIN COURSE

**Zucchini & Spinach Ravioli,
Tomato Fonduta** ₹929
Zucchini Ricotta Stuffing, Roasted Almond,
Spotted Cow Fromagerie Tomme de Bombae

Wholewheat Spaghetti Pomodoro ₹949
(On Request – Jain)
Fresh Basil & Tomato Concasse,
Spotted Cow Fromagerie Tomme de Bombae

Soba Noodles ₹949
(On Request – Jain)
Snow Peas, Shiitake Mushroom, Broccoli,
Bok Choy, Umami Burnt Butter, Green Chilli Thecha

Buddha Bowl ₹899
(On Request – Jain)
OOO Farms Navara Rice, Edamame,
Seasonal Vegetables, Avocado, Kale Salad

Paneer Pave, Banarasi Tomato Gravy ₹949
(On Request - Jain)
Slow Cooked Tomato, Multi-Millet Flour Missi Roti or
OOO Farms Tulshya Rice

**Home-Style Seasonal Vegetables
Agra Satvik Gravy** ₹949
(On Request - Jain)
Slow Cooked Satvik Gravy, Emmer Wheat &
Flax Seed Flour Roti or OOO Farms Tulshya Rice

**Smashed Avocado, Marinated Tomato,
Home-made Stracciatella,
Pesto Sandwich** ₹929
(On Request – Jain)
A Healthy Vibrant Filling, In-Between
Artisanal Sourdough Slices, Baked Sweet Potato Wedges

DESSERT

Tres Leches ₹499
Farm Milk, Soft Sponge

Tiramisu ₹499
Mascarpone, Espresso Soaked Saviordi,
Hand Layered

De-constructed Dark Chocolate Cake ₹499
Almond & Jowar Flour, Belgian Chocolate

Skillet Cookie ₹499
Dark Chocolate Jowar Cookie, Chocolate Ganache,
Vanilla Beans Ice Cream

Raspberry Cheesecake ₹499
Infused with a Raspberry Swirl, Raspberry Compote

Chia Pudding ₹499
Seasonal Berries, Home-made Granola,
Oat Milk, Agave

Two Ingredients Chocolate Mousse ₹649
Almond Feuillitine, Berries, Dark Chocolate

Millet Crumble ₹599
Apples, Dates, Jaggery, Jowar Flour

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GST and Any Government Levies are Billed Additionally



The world has mastered the art of moving faster.
At Paashh, we honour the quiet beauty of slowing down.

Our table begins with food, yet our philosophy reaches far beyond it. It lives in organically grown ingredients, handwoven textiles, thoughtfully crafted objects, and the enduring wisdom of those who create them. Every partnership with a farmer, artisan, weaver, and maker is a celebration of mindful living and timeless craftsmanship.

Every meal is an invitation to pause. Every object carries a story. Every moment asks to be savoured. Welcome to a place where nourishment finds its fullest meaning, and where life's gentlest pleasures unfold, one unhurried moment at a time.





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