











P I X I

FOOD  MENU

Amoeba Complex, 22 Church St., Bengaluru



BAR BITES

- **PIXI NUTS**  Rs. 129
A crunchy mix of nuts glazed with spicy, salted caramel, topped with roasted sesame.
- **CHURCH STREET MIXTURE**   Rs. 129
Our version of the classic Church Street snack mix with peanuts, roasted channa dal, poha, sev, fried curry leaves, and dried red chillies.
- **TRUFFLE CRISPS**  Rs. 129
Russet potato crisps seasoned with an in-house truffle salt, finished off with a spray of truffle oil.
- **LOTUS STEM CRISPS**  Rs. 129
Crispy lotus stem seasoned with a hot marinade, and served with a coriander, chilli, and lime dip.
- **SESAME & SCALLION CRACKERS**   Rs. 129
Crunchy scallion and sesame crackers baked to perfection, served with a tropical sweet & tangy mango-pineapple salsa.
- **MINI NIPATTU MATHRI**  Rs. 129
A local favourite snack in a mathur dough, served with homemade tamarind chutney and achari aioli.
- **CHILLI FRITTERS**  Rs. 129
Crispy fried green chillies coated with a spiced gram flour batter, stuffed with hing potato, guaranteeing a bold, tangy heat in every bite.
- **PAPADAM BASKET**  Rs. 129
An assortment of papad, served with sweet mango chutney, mint chutney, and crunchy yogurt dip.

BAO & BUNS

- **SHIITAKE TERIYAKI**    Rs. 299
Umami-rich wild mushrooms, stuffed into mushroom-shaped steamed baos, served with homemade scallion oil and chilli crisp.
- **HOT COTTAGE CHEESE**    Rs. 299
Soft bao filled with spicy gochujang marinated cottage cheese, paired with scallion dip and chilli crisp.
- **KOREAN FRIED CHICKEN**   Rs. 329
Pixi's take on Korean Fried Chicken, bao buns stuffed with kimchi aioli and crispy shallots.
- **TEMPURA FISH**    Rs. 329
Crispy tempura fish layered in soft steamed buns with wasabi tartare, pickled vegetables, and lettuce.
- **BEIJING PULLED LAMB**    Rs. 349
Slow roasted pulled lamb tossed in chilli and Beijing spices stuffed into a steamed bao, served with homemade scallion oil and chilli crisp.

DIM SUM

● **COTTAGE CHEESE MANTI**  

Rs. 329

Our version of traditional Turkish dumplings stuffed with cottage cheese served on garlic labneh, zhoug, and a drizzle of chilli oil.

● **CHICKEN SICHUAN WONTON**  

Rs. 349

Sichuan spice and minced chicken stuffed wontons served with homemade scallion oil.

● **SHIITAKE DIM SUM**   



Rs. 329

Assorted mushroom dimsum served with Thai ginger dressing, drizzled with truffle oil for an extra umami kick.

● **SEAFOOD & CHIVES THAI CURRY DUMPLINGS**    

Rs. 349

Seafood and chives dumplings served with a fragrant Thai spiced coconut curry broth with basil oil and chilli crisp.

● **ASPARAGUS & EDAMAME SICHUAN WONTON**   

Rs. 329

Crispy, fried Sichuan wontons stuffed with asparagus, edamame, and Sichuan spices, served on truffle cream sauce and garnished with scallions.

● **SPICY SHRIMP DIM SUM**   

Rs. 349

Spicy steamed shrimp, served with chilli crisp, soy mirin, and homemade scallion oil.

● **TOFU THAI CURRY DUMPLING**   

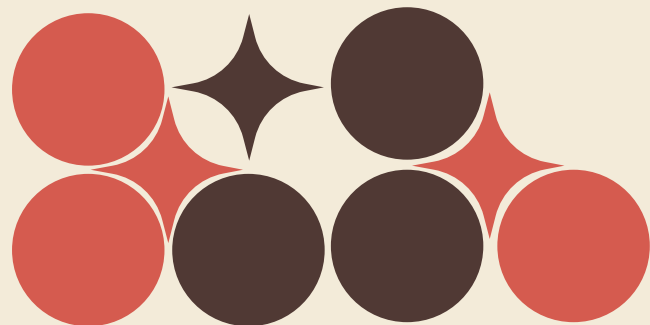
Rs. 329

Thai flavoured tofu dumplings served with a fragrant lemongrass and coconut milk broth, drizzled with basil oil.

● **LAMB & SUMAC MANTI**  

Rs. 349

Small steamed traditional Turkish dumplings with lamb and sumac spiced stuffing served with garlic labneh, zhoug, and a drizzle of chilli oil.



SALAD

- **HARVEST SALAD**  Rs. 249
A wholesome mix of fresh greens, roasted vegetables, and nuts, tossed in a light, tangy dressing.
Add On: Chicken: Rs. 79 | Prawns: Rs. 129
- **SOM TAM SALAD**  Rs. 249
A refreshing Thai green papaya salad, tossed with lime, chilli, peanuts, and a bold sweet & sour dressing.
Add On: Chicken: Rs. 79 | Prawns: Rs. 129
- **ASIAN RAINBOW SALAD**   Rs. 249
A vibrant mix of crisp, colorful vegetables and herbs tossed in a light Asian-style Thai ginger dressing.
Add On: Chicken: Rs. 79 | Prawns: Rs. 129
- **UMAMI CAESAR SALAD**   Rs. 249
Crisp romaine lettuce tossed in creamy Caesar dressing with parmesan, croutons, and a hint of truffle oil.
Add On: Chicken: Rs. 79 | Prawns: Rs. 129
- **GRAPES & BURRATA**   Rs. 299
Creamy burrata paired with juicy, blistered grapes, finished with a light drizzle of olive oil on a bed of beetroot muhammara for a sweet-savoury balance.
Add On: Chicken: Rs. 79 | Prawns: Rs. 129

SOUP

- **PIXI TOM KHA SOUP**  Rs. 249
Spicy and sour Thai coconut broth with sautéed mushrooms for a rich umami flavour.
Add On: Chicken: Rs. 79 | Prawns: Rs. 129
- **ROASTED PUMPKIN & GINGER SOUP**   Rs. 249
A sweet and savoury creamy broth with honey-thyme roasted pumpkin and fresh ginger.
Add On: Chicken: Rs. 79 | Prawns: Rs. 129
- **RUSTIC TRUFFLE SOUP**   Rs. 249
Wild mushrooms steeped in a truffle-herb broth, finished with rich truffle notes.
Add On: Chicken: Rs. 79 | Prawns: Rs. 129
- **ROASTED PEPPER & TOMATO SOUP**   Rs. 249
A smooth, silky soup made by slow roasting tomatoes and red bell peppers, balanced with subtle herbs, served with a grilled cheese sandwich.
Add On: Chicken: Rs. 79 | Prawns: Rs. 129



SMALL PLATES

- FRENCH FRIES**             **Rs. 229**
Golden, crispy potato fries seasoned with just the right touch of salt for a timeless classic.
Add On:
Peri Peri | Cheese Sauce: Rs.20 | Truffle: Rs.20
- STICKY SHROOMS**             **Rs. 249**
Assorted mushrooms coated in a rich miso caramel glaze.
- MISO CARAMEL TOFU**             **Rs. 249**
Tender tofu glazed in a rich miso caramel sauce, balancing sweetness and umami.
- LEMONGRASS CHILLI TOFU**             **Rs. 249**
Succulent tofu tossed with fragrant lemongrass, chillies, and bold Asian flavours with a desi kick.
- THECHA PANEER**             **Rs. 249**
Chunks of paneer marinated in Konkan-style green chilli thecha, charred in the tandoor and served with fresh koshimbir salad.
- CHARRED BROCCOLI**             **Rs. 249**
Broccoli marinated in turmeric and garlic labneh, finished with a tangy drizzle of pomegranate molasses and served with mint chutney.
- PANEER 65 TARTLET**             **Rs. 249**
Crunchy tartlets filled with paneer tossed in punchy Pixi 65 sauce, balanced with peanut and dahi thecha.
- BUTTER GARLIC BOK CHOY**           **Rs. 249**
Bok choy tossed in rich butter and aromatic garlic for a simple yet flavourful dish.
- PALAK PANEER SPANAKOPITA**           **Rs. 249**
A flaky, golden pastry filled with spinach, cottage cheese, and fresh herbs in classic Greek style.
- BAKED VADAPAV**             **Rs. 249**
Our Pixi twist to the age-old snack of shacks, baked into a bun.
- SUCCULENT PANEER**             **Rs. 249**
Paneer marinated in chipotle BBQ sauce, charred in the tandoor and served with fresh house salad.
- BROCCOLI DAHI KE KEBAB**           **Rs. 249**
Creamy hung curd and spiced broccoli patties, lightly crisped and served with homemade mint chutney.
- EDAMAME CROQUETTES**            **Rs. 299**
Spanish-style crispy golden croquettes filled with creamy edamame and flavourful herbs.
- CHARGRILLED VEGETABLES**           **Rs. 299**
Assorted vegetables marinated in robust herbs and spices, served with tzatziki and spicy, tangy achari aioli.
- MEZZE FOR THE TABLE**            **Rs. 399**
A generous selection of classic Mediterranean vegetarian dips, spreads, and bites served with fresh bread and accompaniments. Classic hummus, beetroot muhammara, baba ganoush, tzatziki, lavash, pita, za'atar soft lavash, pickled vegetables, za'atar olives, with falafel.



SMALL PLATES

- **CHICKEN KARAAGE**    Rs. 299

Crispy Japanese-style fried chicken marinated in soy, ginger, and garlic, with soy-mirin, and a wasabi aioli drizzle.
- **MISO CARMEL CHICKEN**   Rs. 299

Tender chicken glazed in a rich miso caramel sauce, balancing sweetness and umami.
- **LEMONGRASS CHILLI CHICKEN**   Rs. 299

Succulent chicken tossed with fragrant lemongrass, chillies, and bold Asian flavours with a desi kick.
- **JUJEH KEBAB**  Rs. 299

A classic slow cooked Persian grilled chicken, drizzled with saffron ghee and served with mint chutney and achari aioli.
- **BALINESE SATAY**   Rs. 299

Skewered, marinated chicken grilled over an open flame, served with spiced peanut sauce inspired by Balinese flavours.
- **TANDOOR ROASTED CHICKEN**  Rs. 399

Chicken brined in spiced buttermilk, and marinated overnight in tandoori spices and hung curd, slow roasted in tandoor till smoky yet juicy.
- **MEZZE FOR THE TABLE WITH CHICKEN**     Rs. 449

A generous selection of classic Mediterranean vegetarian dips, spreads, and bites served with fresh bread and accompaniments. Classic hummus, beetroot muhammara, baba ganoush, tzatziki, lavash, pita, za'atar buttered soft lavash, pickled vegetables, za'atar olives, with falafel and shawarma-style chicken.
- **PRAWN 65 TARTLET**    Rs. 349

Crunchy tartlets filled with prawns tossed in punchy Pixi 65 sauce, balanced with peanut and dahi thecha.
- **PRAWN NORI ROLLS**    Rs. 349

Delicate nori rolls filled with succulent prawns and fresh herbs, served with a fiery dynamite sauce.
- **KATAIFI PRAWNS**    Rs. 449

Crispy kataifi-wrapped prawns fried golden and served with a light, peri peri mayo and tahina dressing.
- **GAMBAS**    Rs. 449

Succulent prawns sautéed with garlic, olive oil, and herbs in a Spanish inspired style served with homemade garlic bread.
- **NIMBU MACHHI KEBAB**   Rs. 449

Slow roasted fresh sea bass marinated in lemon and dill, served with fresh herb salad and onion ash oil aioli and green chutney.



SMALL PLATES

● SEAFOOD

FRITTO MISTO

A light, crispy medley of assorted seafood fried to perfection and served with a zesty zhoug, and onion ash oil aioli.

Rs. 449

● PATHAR KE KEBAB

Rs. 449

Selected cuts of tender mutton marinated overnight in bold spices, grilled on stone for a smoky and spicy kick, served with pickled onion and cilantro and jalapeño dip.

● CHARRED PRAWNS

Prawns marinated in robust thecha spices charred to perfection, served with smoky beetroot muhammara and fresh herb salad.

Rs. 449

● KERALA BUFF FRY

Rs. 349

Tenderloin of buff double cooked with robust hand pound spices, onion, tomato, and coconut flakes, garnished with curry leaf and coriander.

TARTINES

● SMASHED AVO TARTINE

Sourdough toast topped with smashed avocado and fresh herbs.

Rs. 249

● FETA ZOUG TARTINE

Rs. 249

Creamy feta paired with spicy, herbaceous zhoug on sourdough toast.

● TRUFFLE MUSHROOM & HUMMUS TARTINE

Creamy hummus topped with earthy wild mushrooms and bell peppers on sourdough toast.

Rs. 249

PITA POCKETS

● **COTTAGE CHEESE PITA POCKET** 🥛 🌿 Rs. 199

Soft pita pockets filled with thecha marinated cottage cheese and fresh veggies.

● **FALAFEL PITA POCKET** 🌿 🥙 Rs. 199

Warm pita stuffed with crispy falafel, fresh vegetables, and creamy toum.

● **CHICKEN SHAWARMA** Rs. 229

PITA POCKET 🌿 🥛 🥙

Soft pita pocket filled with juicy chicken, fresh veggies, and a creamy garlic sauce.

● **LAMB SHAWARMA** Rs. 249

PITA POCKET 🌿 🥛 🥙

Tender spiced lamb wrapped with fresh vegetables and creamy sauces in authentic Middle Eastern pita.

KATHI ROLL

● **THECHA PANEER RUMALI WRAP** 🌿 🥛 🥙 Rs. 199

Soft rumali roti stuffed with spicy thecha-marinated paneer, served with mint chutney.

● **CHARRED BROCCOLI RUMALI WRAP** 🌿 🥛 🥙 Rs. 199

Smoky charred broccoli wrapped in a rumali roti with creamy dressing and a savoury flavour.

● **TANDOOR ROAST PULLED CHICKEN RUMALI WRAP** 🌿 🥛 🥚 Rs. 229

Soft rumali roti filled with tender pulled Indian-spiced roast chicken, tossed in rich seasonings.

● **PULLED MUTTON BHUNA RUMALI WRAP** 🌿 🥛 Rs. 249

Soft rumali roti stuffed with slow-cooked pulled mutton bhuna packed with rich Indian spices, served with mint chutney.

STUFFED KULCHAS

● **CHILLI CHEESE KULCHA**  

Rs. 249

Soft fluffy kulcha stuffed with melted cheese and spicy chillies, served with pickled onions and stracciatella.

● **PULLED CHICKEN KULCHA**  

Rs. 299

Soft fluffy kulcha stuffed with tender, Indian-spiced chicken.

● **ROASTED TOMATO KULCHA**  

Rs. 249

Soft fluffy kulcha filled with roasted tomatoes, herbs, and savoury spices, served with blistered cherry tomatoes, red chilli, and mint chutney.

● **LAMB BHUNA KULCHA**  

Rs. 329

Soft fluffy kulcha filled with rich lamb bhuna masala and aromatic Indian spices, served with coleslaw, potato salli, and pickled chilli.

HEALTHY BOWLS

● **MUSHROOM POKE**  

Rs. 249

A vibrant bowl of seasoned mushrooms and fresh vegetables, served over hearty kimchi rice.

● **BIBIMBAP**  

Rs. 249

A colorful Korean-style bowl with seasoned vegetables, rice, and bold savoury flavours topped with spicy gochujang.

● **BUDDHA BOWL**   

Rs. 249

A wholesome bowl of quinoa and tofu, topped with fresh vegetables— balanced and nutritious.

● **BIBIMBAP WITH CHICKEN**   








Rs. 299

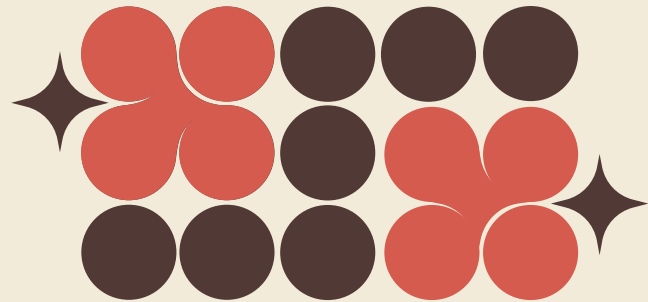
A hearty Korean-style rice bowl topped with chicken, seasoned vegetables, spicy gochujang sauce, and a fried egg.

FLATBREAD

- MARGHERITA**   Rs. 299
 An all-time classic flatbread topped with fresh mozzarella and basil leaves.
- TRUFFLE MUSHROOM**   Rs. 299
 Rich, earthy-flavoured flatbread topped with porcini truffle crema, roasted mushrooms, and caramelised onions.
- QUATTRO FORMAGGI PICANTE**   Rs. 299
 Flatbread topped with chipotle chilli sauce, garlic confit, and four cheeses: Danish Blue, yellow cheddar, mozzarella, and parmesan.
- ROASTED VEGGIE BURRATA**   Rs. 349
 Mediterranean style flatbread topped with roasted veggies, cherry tomatoes, baby burrata, and olives.
- KOREAN BBQ CHICKEN**    Rs. 349
 Sweet, smoky, and spicy flatbread topped with Korean-style chicken, onions, jalapeños, bell peppers, and mozzarella.
- CHICKEN PESTO CALABRESE**    Rs. 349
 Flatbread topped with smoked chicken, caramelised onions, olives, jalapeños, and romesco sauce.

LARGE PLATES

- ROSA MAC & CHEESE**   Rs. 349
 Macaroni pasta in creamy rosa sauce, with white cheddar, mozzarella, and smoked gouda, baked and topped with crispy garlic, basil, and a crunchy pangrattato crust.
- LINGUINE**   Rs. 349
 Fresh linguine pasta tossed Aglio e Olio style with garlic, fresh herbs, cherry tomatoes, olives, and chilli pangrattato.
- PANEER METHI CHAMAN**   Rs. 349
 Cottage cheese cooked to a creamy consistency with fresh fenugreek leaves.
- KERALA STEW WITH IDIYAPPAM -VEG**  Rs. 349
 Vegetables steeped in subtle gravy of aromatic spices and virgin coconut milk, finished off with tempering of mustard seeds and curry leaves.



LARGE PLATES

- BUTTER PANEER**   Rs. 349

Tandoori roasted paneer slow cooked in old-school makhani sauce and finished off with a white butter dollop.
- GOCHUJANG TOSSED RIBBONS WITH MUSHROOM**     Rs. 399

Hand-cut ribbons tossed in spicy Korean gochujang sauce for a bold and savoury kick, tossed with mushrooms.
- RAVIOLI**     Rs. 349

Nutty and rich handmade ravioli stuffed with kale and mascarpone cheese, tossed in sage butter and finished with roasted walnuts.
- GNOCCHI**    Rs. 349

Fresh potato-based pasta tossed in creamy truffle beurre blanc, with sautéed mushrooms and spinach.
- ROAST CHICKEN MAC & CHEESE**   Rs. 399

Macaroni pasta in creamy rosa sauce, with white cheddar, mozzarella, smoked gouda, and pulled chicken, baked and topped with crispy garlic, basil, and a crunchy pangrattato crust.
- KERALA STEW WITH IDIYAPPAM - CHICKEN**  Rs. 399

Chicken steeped in subtle gravy of aromatic spices and virgin coconut milk, finished off with tempering of mustard seeds and curry leaves.
- BUTTER CHICKEN**   Rs. 399

Tandoori roasted chicken slow cooked in old-school makhani sauce and finished off with a white butter dollop.
- GOCHUJANG TOSSED RIBBONS WITH CHICKEN**     Rs. 399

Hand-cut ribbons tossed in spicy Korean gochujang sauce for a bold and savoury kick, tossed with chicken.
- PAPPARDELLE**     Rs. 399

Fresh homemade flat pasta in spicy arrabbiata sauce, finished with sautéed shrimp, sundried tomatoes, creamy stracciatella, and basil leaves.
- HERB STEAMED FISH WITH MOILEE SAUCE**    Rs. 449

Coconut and herb marinated fish steamed in a banana leaf, served with moilee sauce - a native coastal dish served with coconut rice and sweet potato crisps.
- RIGATONI LAMB BOLOGNESE**   Rs. 399

Al dente rigatoni tossed in a rich lamb Bolognese sauce and finished with parmesan and basil.
- KHYBER PASS MUTTON**   Rs. 499

Chunks of bone-in mutton slow pot roasted with golden fried onion, plump tomatoes and hand pound spices- a traditional dish inspired by the flavours of the Khyber Pass region.
- KERALA STEW WITH IDIYAPPAM -MUTTON**  Rs. 499

Mutton steeped in subtle gravy of aromatic spices and virgin coconut milk, finished off with tempering of mustard seeds and curry leaves.

RICE & NOODLES

● **DAN DAN NOODLES WITH COTTAGE CHEESE**  Rs. 299

Ramen noodles tossed in light soy, Sichuan pepper, and peanut sauce topped with Sichuan-spiced cottage cheese.

● **THAI BASIL FRIED RICE**  Rs. 299

Fragrant fried rice tossed with fresh Thai basil, vegetables, and bold aromatic flavours.

Add On: Chicken: Rs. 79 | Prawns: Rs. 129

● **STICKY VEGETABLE FRIED RICE**  Rs. 299

Comforting sticky rice tossed with fresh vegetables and savoury Asian-inspired flavours.

Add On: Chicken: Rs. 79 | Prawns: Rs. 129

● **SCALLION CHILLI GARLIC INDOMIE**  Rs. 299

Indomie noodles tossed with scallions, chilli, and garlic for a bold and flavourful kick.

● **DAN DAN NOODLES WITH CHICKEN**  Rs. 329

Ramen noodles tossed in light soy, Sichuan pepper, and peanut sauce topped with Sichuan-spiced chicken, and a fried egg.



SIDES

● **SOFT LAVASH BREAD**  Rs. 129

Pixi's version of a rumali roti- thin, soft lavash bread served warm.

● **IDIYAPPAM** Rs. 129

Three soft, freshly steamed idiyappams.

● **MALABAR PAROTTA**  Rs. 149

A single classic, flaky Malabar parotta.

● **HOUSE SALAD**  Rs. 149

Fresh seasonal greens with crisp vegetables, tossed in a light vinaigrette dressing.

● **FRESH PITA WITH TOUM & HARISSA** 🌿 🥥

Warm fresh pita served with creamy toum and spicy harissa.

Rs. 149

● **GRILLED VEGETABLES** 🥒

Chargrilled seasonal vegetables tossed in herbs and olive oil for a smoky, lightly seasoned finish.

Rs. 149

● **SAFFRON RICE** 🥄

Light and fluffy basmati rice scented with saffron and aromatic spices.

Rs. 199

● **DAAL MAKHANI** 🥄

Overnight slow cooked black lentils, tomatoes, and whole spices.

Rs. 199

SWEET TREAT

● **APPLE TART TARTIN** 🌿 🥄

Apple slow cooked in caramel sauce and baked to perfection, served with a drizzle of miso caramel, vanilla ice cream and honeycomb.

Rs. 249

● **VIETNAMESE COFFEE TRES LECHES** 🥄 🌿

Coffee-soaked sponge layered with house-blend coffee milk reduction, topped with a dusting of cocoa, and whipped cream.

Rs. 249

● **LEMON BERRY PAVLOVA** 🥒 🥄

French meringue served with a light and refreshing blend of tangy lemon curd, and a sweet and tangy in-house berry compote.

Rs. 249

● **DARK CHOCOLATE POT DE CRÈME** 🥒 🥄

Silky chocolate custard topped with whipped cream, served on dark chocolate soil, salted honeycomb, dulce de leche, finished off with Maldon salt.

Rs. 249

● **BAVARIAN CHOCOLATE TOAST** 🥄 🥒 🌿

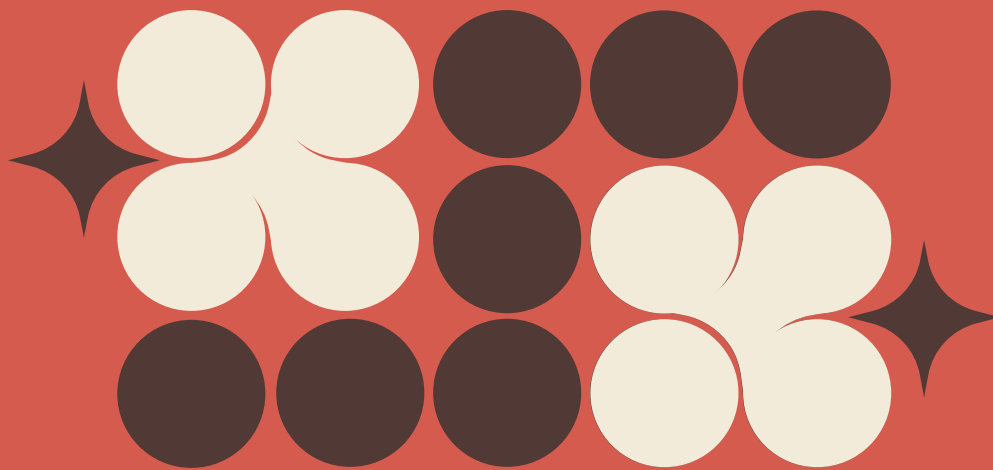
French toast with salted honey caramel sabayon, dark chocolate soil, Bavarian chocolate ice cream, toasted almond flakes and chocolate ganache.

Rs. 299

● **BASQUE CHEESECAKE** 🥒 🥄

Oven baked cheesecake with a caramelised exterior and creamy vanilla centre, served with berry compote, sea salt crumble, whipped cream and assorted berries.

Rs. 299





BEVERAGE MENU



PIXI

In the PIXI universe, magic isn't dramatic,
loud, or fairy-tale cliché.

It's subtle. Personal. Meant to be discovered.



SIGNATURE COCKTAILS

CHURCH STREET SERENDIPITY

Rs. 549

For evenings that start slow with coffee after work and end... chaotically wholesome at 3am.

Dark Rum, Passionfruit, Cola
Caramel • Tropical • Cola • Refreshing

ONE CUTE STRANGER

Rs. 549

Someone smiles at you across the room. Nothing happens... but something did happen. Pixies collect these stolen glances like rare collectibles.

Rosé Wine, Lillet Rosé, Soda
Floral • Crisp • Sparkling • Elegant

NAMMA GROWN-UP GLOW

Rs. 599

You didn't notice yourself changing. Then suddenly, you prefer depth over drama. Aged spirits applaud this evolution.

Gin, Campari, Sweet Vermouth, Mixed Berry Reduction
Bittersweet • Fruity • Complex • Bold

LAST CALL AT PIXI

Rs. 599

That shift from party beats to deep emotional Side-B tracks? Pixies recognise this as "Martini Hour."

Gin, Dry Vermouth, Green Apple, Orange Bitters
Crisp • Refreshing • Botanical • Elegant

SUNDAY RESET

Rs. 599

You clean your room just enough.
You plan your week just enough.
You believe in yourself just enough.
Pixies say, "Progress is progress, bro."

Gin, Homemade Triple Sec, Orange Juice, Citrus, Cold Brew
Citrusy • Bold • Smooth • Energetic

LONG STORY SHORT

Rs. 599

You started explaining something simple. Thirty minutes later, we've travelled through your childhood, three exes, and two career changes. Spirit-forward nights always invite confessions.

White Rum, Pineapple Juice, Citrus, Banana & Pineapple Oleo, Ginger Beer, Aromatic Bitters
Tropical • Bright • Spiced • Refreshing

SIGNATURE COCKTAILS

SAPPE DRAMA FREE NIGHT

Rs. 599

For once, nobody cried. Nobody fought. Nobody said “We need to talk.” Pixies consider this the rarest phenomenon in the city.

Bourbon Whiskey, Smoky Whiskey, Honey Syrup, Light Soy Sauce
Smoky • Savoury • Complex

AYE YOU ONLY, NO?

Rs. 599

When you randomly bump into someone you were just thinking about.

Vanilla Vodka, Lemon Oleo, Rose Lemonade
Floral • Citrusy • Smooth • Refreshing

CUTE BUT DANGEROUS

Rs. 699

We’re not walking today. We’re gliding through vibes, music, strangers, and possibilities. We’re allowed to be adorable and responsible at the same time. Spritz-level magic, Pixies describe this as “wholesome mischief.”

Aperol, Prosecco, Peach Tea, Yuzu Syrup, Soda
Citrusy • Sparkling • Fruity • Refreshing

CHILL MAGAA!

Rs. 699

When you get a slight kick, the heart feels calm.

Whiskey, Smoky Tea Syrup, Lavender Bitters, Orange Bitters
Smoky • Floral • Warm • Complex

BANGALORE BREEZE

Rs. 699

Bangalore pulls that classic stunt, after roasting you all afternoon, it suddenly drops a perfect breeze at 7:42pm sharp. Pixies swear this is the city flirting with you, da.

Guava Tequila, Mezcal, Citrus, Kaffir Lime Water
Smoky • Citrusy • Tropical • Refreshing

INDIRANAGAR PLOT TWIST

Rs. 699

You just stepped out “for one drink”. Now you’re at a house party with someone’s golden retriever. Pixies approve— they thrive on innocent chaos.

Coconut Tequila, Agave Nectar, Spice Mix, Citrus
Tropical • Citrusy • Spiced • Refreshing

REDEFINED CLASSICS

ROOFTOP SIP

Rs. 499

Inspired by Bangalore sunsets turning rooftops gold and pink, this cocktail captures the colourful energy between evening and nightlife. Fruity, bittersweet, and full of movement.

Aperol, Agave Syrup, Lime Cordial, Strawberry Syrup

Fruity • Citrusy • Vibrant • Smooth

THE SPEAKEASY NIGHT

Rs. 499

Inspired by hidden whisky bars lit only by amber lamps and jazz records, this cocktail is velvety, luxurious, and deeply intimate. A drink for conversations that stretch long into the night.

Whisky, Baileys, Citrus, Simple Syrup, Egg White

Velvety • Rich • Smooth • Balanced

WHITE MIST

Rs. 499

Inspired by the roaring beauty of Jog Falls during monsoon season, this crystal-clear cocktail mirrors waterfall mist and hidden power beneath calm clarity. Clean, cold, and deceptively strong.

Vodka, Gin, White Rum, Tequila, Citrus, Clarified Cola

Crisp • Citrusy • Clean • Dangerous

CLOUDS OVER BANGALORE

Rs. 499

Inspired by monsoon drives along rain-soaked streets, this cocktail feels cinematic and emotional. Silky texture meets tropical brightness in a drink made for rainy playlists and blurred city lights.

Bourbon, Passionfruit Juice, Citrus, Milk

Silky • Tropical • Smooth • Comforting

THE HIDDEN POUR

Rs. 499

Inspired by Bangalore's experimental cocktail bars where unexpected flavours become unforgettable experiences, this drink balances cooling mint with deep savoury caramel richness.

White Rum, Citrus, Miso Caramel, Mint Syrup

Refreshing • Savoury-Sweet • Layered • Bold

THE GLASSHOUSE

Rs. 499

Inspired by Bangalore's botanical gardens after fresh rain, this cocktail feels green, calm, and restorative. Cucumber and lemongrass create a cooling freshness balanced by floral brightness.

Lemongrass Infused Gin, Cucumber Juice, Citrus, Elderflower Cordial, Tonic Water

Botanical • Crisp • Floral • Refreshing



REDEFINED CLASSICS

SKYLINE DRIFT

Rs. 499

Inspired by floating above Bangalore in a sunrise hot air balloon, this cocktail feels airy, soft, and surreal. Raspberry foam drifts above rich coffee and white chocolate, like clouds over the city.

**Vodka, Crème de Cacao,
Gold Brew, Raspberry Air**

Creamy • Fruity • Airy • Smooth

SIGNALS & RUMOURS

Rs. 499

Inspired by banana chips, whispered gossip, and friends sitting together long after midnight, this cocktail is playful yet deeply comforting. Smoke and banana create an unexpectedly nostalgic flavour.

Dark Rum, Smoky Whiskey, Homemade Banana Liqueur, Aromatic Bitters, Chocolate Bitters

Smoky • Rich • Sweet • Indulgent

PIXI PITCHERS

THE FLIRTINI ROUGE

Rs. 1699

White Rum, Triple Sec, Vanilla, Pineapple Juice, Passionfruit, Citrus, Soda

TURMERIC EMBER

Rs. 1699

Smoked Whiskey, Turmeric Cordial, Soda

STRAWBERRY SILK G&T

Rs. 1699

Gin, Strawberry & Yuzu Cordial, Tonic Water, Soda

ELECTRIC EDEN

Rs. 1699

White Rum, White Wine, Coconut Syrup, Triple Sec, Simple Syrup, Pineapple Syrup, Soda

FLORAL FIZZ CLUB

Rs. 1699

Vodka, Yuzu Syrup,
Jasmine & Peach Syrup

THE FLORAL AFFAIR

Rs. 1699

Blue Pea Tea Infused Gin, White Wine,
Lavender Syrup, Elderflower Syrup, Soda

MANDARIN MUSE

Rs. 1699

Jasmine & Citrus Vodka, White Wine,
Triple Sec, Simple Syrup, Soda

MINT TO BE

Rs. 1699

White Rum, White Wine, Triple Sec,
Fresh Coconut Water, Pineapple Juice

ROSE BOTANICA

Rs. 1699

Gin, White Wine, Elderflower Syrup, Grape Juice, Simple Syrup, Basil Leaves, Soda



PIXI PITCHERS

JAGGERY JUNGLE

Rs. 1699

Dark Rum, Pineapple Juice, Jaggery Syrup, Citrus, Black Salt

MANGO DIABLO

Rs. 1699

Vodka, Grenadine, Mango Juice, Citrus, Simple Syrup, Soda

FRESH AF

Rs. 1699

Gin, Cucumber Juice, Citrus, Elderflower Syrup, Simple Syrup, Basil Leaves, Soda

MIDNIGHT BLOOM

Rs. 1699

Gin, Lavender Syrup, Floral Cordial, Sakura Fresh Clear Cola

SOLSTICE NO. 6

Rs. 1699

White Rum, Pineapple Juice, Orange Juice, Passionfruit, Grenadine, Citrus, Soda

AFTER HOURS

Rs. 1699

Dark Rum, Spice Syrup, Passionfruit, Cola

CRAFT BEER

330 ML

500 ML

TOIT TINT-IN-WIT

Rs. 349

Rs. 399

TOIT BASMATI BLONDE

Rs. 349

Rs. 399

RED RHINO ARMSTRONG ALE

Rs. 349

Rs. 399

RED RHINO BANGALORE DAZE IPA

Rs. 349

Rs. 399

GEIST UNCLE DUNKEL

Rs. 349

Rs. 399

GEIST WEISS GUY

Rs. 349

Rs. 399

BOTTLED BEER

KINGFISHER PREMIUM	Rs. 249
GOA BREWING CO. PEOPLE'S LAGER	Rs. 329
BUDWEISER PREMIUM	Rs. 329
KINGFISHER ULTRA	Rs. 329
KINGFISHER ULTRA MAX	Rs. 349
BUDWEISER MAGNUM	Rs. 369
CORONA EXTRA	Rs. 399
HOEGAARDEN	Rs. 399

VODKA

SKYY	Rs. 249
KETEL ONE	Rs. 279
ABSOLUT BLUE	Rs. 279
STOLI	Rs. 329
GREY GOOSE	Rs. 449
BELVEDERE	Rs. 509

GIN

GREATER THAN	Rs. 229
BEEFEATER LONDON DRY	Rs. 279

BOMBAY SAPPHIRE	Rs. 289
HAPUSA	Rs. 289
JAISALMER	Rs. 299
TANQUERAY LONDON DRY	Rs. 309
MALHAR CLASSIC DRY	Rs. 349
TANQUERAY NO.10	Rs. 449
HENDRICK'S	Rs. 499
THE MELBOURNE GIN COMPANY	Rs. 479
ROKU	Rs. 529
MONKEY 47	Rs. 649

RUM

OLD MONK	Rs. 149
BACARDI CARTA BLANCA	Rs. 209
CAMIKARA 3 YO	Rs. 339
BACARDI AÑEJO CUATRO	Rs. 449
FLOR DE CAÑA 12 YO	Rs. 549
BACARDI OCHO	Rs. 549
BACARDI GRAN RESERVA DIEZ 10 YO	Rs. 599
DIPLOMÁTICO PLANAS	Rs. 599

TEQUILA

CAMINO GOLD	Rs. 289
CAMINO BLANCO	Rs. 289
MAYA PISTOLA JOVEN	Rs. 299
JOSE CUERVO SILVER	Rs. 319
JOSE CUERVO GOLD	Rs. 319
MAYA PISTOLA REPOSADO	Rs. 449
1800 SILVER	Rs. 549
1800 REPOSADO	Rs. 599
PATRÓN SILVER	Rs. 629
DON JULIO BLANCO	Rs. 649
1800 AÑEJO	Rs. 649
DON JULIO REPOSADO	Rs. 699
PATRÓN REPOSADO	Rs. 699
PATRÓN AÑEJO	Rs. 799
PATRÓN EL ALTO	Rs. 1399



MEZCAL

FANDANGO MEZCAL	Rs. 599
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WORLD WHISKEY

JAMESON IRISH	Rs. 299
JIM BEAM WHITE LABEL	Rs. 299
BUSHMILLS 12 YO	Rs. 349
JACK DANIEL'S TENNESSEE	Rs. 399
GENTLEMAN JACK	Rs. 499
MAKER'S MARK	Rs. 549
SUNTORY TOKI	Rs. 589
WOODFORD RESERVE	Rs. 599
HIBIKI	Rs. 1149
YAMAZAKI DISTILLER'S RESERVE	Rs. 1149

SINGLE MALT

PAUL JOHN BRILLIANCE	Rs. 379
INDRI	Rs. 379
CRAZY COCK	Rs. 399
TALISKER 10 YO	Rs. 449
LAPHROAIG 10 YO	Rs. 549
GLENFIDDICH 12 YO	Rs. 549
SINGLETON 12 YO	Rs. 549
ABERFELDY 12 YO	Rs. 549

SINGLE MALT

GLENLIVET 12 YO	Rs. 549
GLENLIVET 15 YO	Rs. 599
RAMPUR	Rs. 599
GLENMORANGIE ORIGINAL	Rs. 599
GLENFIDDICH 15 YO	Rs. 619
ABERLOUR SPEYSIDE 12 YO	Rs. 649
MACALLAN TRIPLE CASK 12 YO	Rs. 749
LAGAVULIN 16 YO	Rs. 899
GLENFIDDICH 18 YO	Rs. 1099
GLENLIVET 18 YO	Rs. 1099

BLENDED WHISKY

100 PIPERS	Rs. 229
TEACHER'S HIGHLAND CREAM	Rs. 229
DEWAR'S WHITE LABEL	Rs. 229
DEWAR'S 8 YO PORTUGUESE SMOOTH	Rs. 249
JOHNNIE WALKER RED LABEL	Rs. 249
TEACHER'S 50	Rs. 249
BALLANTINE'S FINEST	Rs. 299
JOHNNIE WALKER BLACK LABEL	Rs. 399

CHIVAS REGAL 12 YO	Rs. 399
DEWAR'S 12 YO	Rs. 399
DEWAR'S 15 YO	Rs. 449
MONKEY SHOULDER	Rs. 509
CHIVAS REGAL 15 YO	Rs. 649
CHIVAS REGAL 18 YO	Rs. 849
DEWAR'S 18 YO	Rs. 849
JOHNNIE WALKER BLUE LABEL	Rs. 1399

COGNAC

MARTELL VS	Rs. 499
MARTELL VSOP	Rs. 599
HENNESSY VS	Rs. 699
PAUL JOHN XO	Rs. 899
RÉMY MARTIN VSOP	Rs. 929
HENNESSY VSOP	Rs. 949

SOJU

PUNTER ORIGINAL	Rs. 1100
PUNTER FLAVOURED	Rs. 1100

SPARKLING WINE

	BY GLASS	BY BTL
SULA BRUT	Rs. 579	Rs. 2849
TI AMO PROSECCO BRUT	Rs. 749	Rs. 3699
CHANDON BRUT	Rs. 799	Rs. 2949
MOËT & CHANDON BRUT	-	Rs. 13000

WHITE WINE

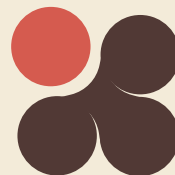
	BY GLASS	BY BTL
TRAPICHE PINOT GRIGIO	Rs. 649	Rs. 3199
CAMPO VIEJO VIURA BLANCO	Rs. 699	Rs. 3449
JACOB'S CREEK CHARDONNAY	Rs. 699	Rs. 3449
RIVAGE, SAUVIGNON-SEMILLON	Rs. 799	Rs. 3949
BLACK TOWER RIESLING	Rs. 799	Rs. 3949
SENSI COLLEZIONE PINOT GRIGIO	-	Rs. 5499

RED WINE

	BY GLASS	BY BTL
TRAPICHE MALBEC	Rs. 649	Rs. 3199
CAMPO VIEJO TEMPRANILLO	Rs. 699	Rs. 3449
JACOB'S CREEK SHIRAZ CABERNET	Rs. 699	Rs. 3449
RIVAGE SHIRAZ	Rs. 799	Rs. 3949
BLACK TOWER PINOT NOIR	Rs. 799	Rs. 3949
SENSI COLLEZIONE CHIANTI	-	Rs. 5499

ROSÉ WINE

	BY GLASS	BY BTL
THE SOURCE GRENACHE ROSÉ	Rs. 499	Rs. 3449
MATEUS ROSÉ	Rs. 799	Rs. 3449



LIQUEUR

CINZANO ROSSO	Rs. 169
LILLET BLANC	Rs. 199
CAMPARI	Rs. 249
APEROL	Rs. 249
KAHLÚA	Rs. 269
BAILEYS IRISH CREAM	Rs. 429
JÄGERMEISTER	Rs. 499
XENTA ABSENTA	Rs. 499

SHOOTERS

SOJU BOMB	Rs. 399
B-52	Rs. 499
AGAVE SLAMMER	Rs. 499
JÄGERBOMB	Rs. 599



ZERO PROOF

FRESH LIME SODA/WATER

Rs. 229

ICED TEA (LEMON/PEACH)

Rs. 229

WAVES BEFORE MIDNIGHT

Inspired by the laid-back beaches of Gokarna, this tropical cooler captures the feeling of sunset skies, ocean breeze, and slow coastal evenings. A sip that feels like a beach escape in every glass.

Pineapple Juice, Orange Juice, Citrus, Grenadine, Ginger Ale

Citrusy • Tropical • Aromatic • Refreshing

PETALS & PROMISES

Rs. 249

Inspired by the colourful chaos of KR Market, capturing the feeling of fresh flower garlands, rain-washed streets, and the scent of blooming petals.

Homemade Orgeat Syrup, Lychee Juice, Citrus, Rose Water

Floral • Citrusy • Delicate • Refreshing

SUMMER VACATION

Rs. 249

Inspired by childhood summers at home, this creamy mango lassi captures the simple joy. It feels like school holidays, kitchen conversations, and the taste of nostalgia in every sip.

Mango Purée, Yogurt, Water, Sugar, Citrus, Cardamom Powder

Creamy • Fruity • Refreshing • Nostalgic

CARNIVAL LIGHTS

Rs. 249

Inspired by colourful carnival nights filled with music, glowing lights, and fresh fruit candies, sweet tropical flavours and bright citrus freshness come together like laughter, fast rides, and unforgettable summer nights.

Kokum, Jalapeño, Grenadine, Yogurt, Spice Blend, Soda

Citrusy • Fruity • Tropical • Refreshing • Spiced

SUNDAY MORNINGS

Rs. 249

Inspired by slow Sunday mornings surrounded by fresh herbs and a garden breeze, crisp herbal freshness and soft sweetness create a drink that tastes like sunshine, greenery, and peaceful summer afternoons.

Fennel Seeds, Cucumber Juice, Honey, Basil Leaves

Cooling • Herbal • Fresh • Refreshing

KALA KHATTA CART

Rs. 249

Inspired by old-school roadside kala khatta carts, it feels like purple-stained tongues, crushed ice, noisy streets, and waiting in line for your favourite summer cooler after school.

Jamun Juice, Gandharaj Citrus Peel, Vanilla

Tangy • Fruity • Smooth • Nostalgic



SIDE KICKS

COKE	Rs. 99
DIET COKE	Rs. 99
SPRITE	Rs. 99
SODA	Rs. 99
TONIC WATER	Rs. 99
GINGER ALE	Rs. 99
CANNED JUICE	Rs. 99
VEDICA BOTTLED WATER	Rs. 130
VEDICA SPARKLING WATER	Rs. 179
RED BULL	Rs. 249
PERRIER	Rs. 299
FRESH JUICES	Rs. 299



