

Welcome to our world!

Go Native has been an exploratory journey into our collective roots. It took me to people who are in tune with nature, putting hand and heart into the land they nurture. I learnt that flavor is not just in the seed but also the soil, water and air of a place.

Go Native is of this land, in all its diversity.

Our food is our interpretation of dishes from many places, but our ingredients are sourced within a 500 km radius of our kitchen. 80% of our vegetables and 90% of our staples are certified organic. The rest is grown without the use of pesticides.

Our food is wholesome. Healthy eating is all about balance! You don't have to give up the good stuff as long as it is there in the right proportion. All our oils are cold-pressed, keeping the preservatives out and the goodness in.

Eating fresh is key and our menu changes with the season. Some of your favorites are available for only some time of the year because we source the best quality produce when it's in season. So, jackfruit biryani will be available only for half the year and sarson ka saag for just six weeks. Our mango thali makes an appearance for only two months and the gur rasgulla for three.

I hope you enjoy your meal with us. And as you finish I would like to invite you to take a walk through our store full of hand woven clothes, handcrafted home decor and wellness products made by weavers and artisans in remote towns and villages of India.

If you have any feedback please do reach out to me at anvitha@gonative.live

**Thank you,
Anvitha**



FRESH BOOSTER JUICES



Hydrating Booster

- ✓ **Hydrating Booster** 230
Watermelon, orange, ginger, turmeric.
- ✓ **Vitamin Punch** 230
Carrot, orange, cucumber, ginger and lemon.
- ✓ **Metabolism Booster** 230
Apple, lettuce, cucumber, beetroot, ginger and lemon.

SMOOTHIES

- Wild berry** 230
Crispy, cold and thick mix of wild berry yoghurt and honey.
- Mango** 230
Creamy mix of mango, yoghurt and honey.
- Banana and Peanut Butter** 230
Protein rich blend of banana, peanut butter, yoghurt and honey.
- Chocolate** 230
Chocolaty experience for your palate mixed with yoghurt and honey.



Wild berry Smoothie



We use milk



for all our milk based products.

MILKSHAKES

Wild berry 230

Blend of wild berries, whipped cream and milk.

Mango 230

Mango pulp churned with whipped cream and milk.

Banana and Peanut Butter 230

Banana and a handful of peanut butter, mixed with whipped cream and milk.

Chocolate 230

Chocolate, soulfully churned with whipped cream and milk.

ALOHA® DRINKING CHOCOLATE

***Available both in hot or cold options**



Vegan 280

Rich cup of drinking chocolate with dairy free milk.

Dark Chocolate 275

Dark chocolate lovers can enjoy this tall cup of drinking chocolate.

Hazelnut 250

The ultimate chocolate potion for chocoholics.

Orange 250

Smooth orange flavoured drinking chocolate

Classic 240

Pure and delicious drinking chocolate.

We use



milk for all our milk based products.



COFFEE BEAN SONG®

HOT

Not Just Hot Chocolate 275

Real dark chocolate combined with milk to give you a rich and decadent cup of hot chocolate.

Vienna 250

Our version of the Vienna has whipped cream cajoling and enticing an espresso to create a beautiful, creamy drink that's hard to resist.

Café au Lait 250

Coffee made in a French Press is paired with scalded milk in a 50:50 ratio to produce this brilliant drink.

Café Latte 215

It's certainly better than drinking milk. But who are we to complain?

Black Eye 215

Wondering how you are going to feel with two shots of espresso and drip-brewed coffee?

Macchiato 215

"Macchiato" means mark or stain. Not the "life-stains" variety, but the kind one gets when steamed milk meets the surface of an espresso as it is dashed into the drink! Glad, we got that cleared.

Cappuccino 215

It's thick, it's creamy, it's indulgent. So, what's not to like about it?

We use



milk for all our milk based products.

HOT

Flat White **215**

It's creamy, it's generous, it's self-indulgent and hey, it comes from Aussie land. So, you decide.

Mocha **200**

It's coffee! It's chocolate. It's a mocha. Rich, creamy chocolate meets strong, bold espresso.

Doppio – Double Espresso **185**

When you want the coffee to work twice as fast!

Red Eye **185**

Certainly not what you get when you have a shot of espresso with drip-brewed coffee.

Americano **185**

Classic Americano. Sit. Sip. Relax. Reflect. On life, the universe and everything else. It's a popular choice.

Short Black – Espresso **150**

Feeling a bit fuzzy? A shot of this espresso is what you need.

South Indian Filter Coffee **150**

Made by infusing frothed milk with "high class" coffee decoction. This rich, milky brew makes for a comforting cup of hot coffee. Sorry, but no by 2!

We use



milk for all our milk based products.

COFFEE BEAN SONG®

COLD

Iced Mocha

315

Coffee and creamy chocolate get iced to give you this very, very cool version of a drink which is also great company.

Vietnamese Cold Coffee

315

Dark roasted coffee is mixed with condensed milk and served with lots of ice. This is the perfect conversation starter.

Iced Frappe

315

When sweet, iced coffee is blended with milk and topped with whipped cream, you get a very hip drink called Iced Frappe.

Affogato

275

Affogatos are made by pouring a shot of espresso over a scoop of vanilla ice cream to create a sweet after-meal treat.

Iced Coffee

275

Remember Americano? This is the iced version of it. But way cooler!

Iced Latte

275

Coffee meets milk. Milk thinks it's the boss, so coffee takes a step back. Iced Latte is exactly that in a cold version.



We use



milk for all our milk based products.



POUR OVER

Mulled Naturals

340

The newest sensation in coffee is here. Cherries introduced to a warm culture of mulled wine helps release sugars along with notes of mild spices to give it a very distinct savour. Lookout for flavour notes of complex berries and mild spices.

Red Honey

300

The secret to the refreshing taste of this micro-lot lies in its processing that gives it a unique yet delicate honey flavour notes. This 100% Arabica is best brewed as a Pour Over or with a Chemex. Try it, experience finesse and sophistication.

Barrel Brew

300

The secret to the distinct and bold flavour of this microlot lies in the processing. Handpicked beans are processed and aged in brandy barrels to give it a unique taste. Lookout for undertones of dark raisin, stone fruit & rum.

COLD BREW

Cold Brew with tonic water - Pitcher

850

A pitcher of cold brew with tonic.

Cold Brew with tonic water

315

Refreshing cold brew with tonic.

Cold Brew Café Latte

315

Cold brew with chilled milk.

We use



milk for all our milk based products.

TEA

Mountain Rose

155

Well-balanced blend of pink rose, jasmine and cardamom.

Classic Darjeeling

155

Black tea, suffused with notes of oak wood, dried berries and stone fruits.

Assam Masala Chai

145

Blend of Assam tea leaves, mixed with cinnamon, cardamom, ginger, cloves and black pepper corns.

Hibiscus Lush

145

Tisane with an exquisite floral blend of hibiscus and orange peel.

Pure Chamomile

145

Fresh chamomile flowers with notes of crisp apple, that helps in sleep and de-stressing.

Kashmiri Kahwa

145

Rich timeless blend of saffron and sweet spices, inspired by the paradise on earth.



BEVERAGES

BARTENDER'S CHOICE

Watermelon Mint Blossom

240

Creamy watermelon, mint and basil seeds.

Tender Coconut Punch

240

Fresh tender coconut water, mixed fruits, icing sugar and basil seeds.

Cherry Spiced Blossom

220

Cherry, green apple, pineapple, cinnamon, lime juice and icing sugar.

Orange Marmalade Mojito

220

Homemade orange marmalade, fresh mint leaves, cubed fresh orange, lemonade with Ginger infused and carbonated water.



Cherry Spiced Blossom

Kokum Mojito

220

Kokum Pulp, fresh mint leaves, cubed lemon, honey and carbonated water.

Rasam Mary

195

Go Native rasam and glass rimmed with curry leaf powder.

The Southern spice

195

Fresh lime, red chilli, pink salt, curry leaves and water.

Hibiscus / Lemon Iced Tea

175

Cold brew of hibiscus or classic lemon concoction.

Buttermilk - The Go Native Way!

165

Buttermilk with fresh dry fried chilli and curry leaves.



The Southern Spice

KOMBUCHA

Classic Darjeeling

325

Fermented Darjeeling tea leaves, with subtle sweet/sour notes.



Classic Darjeeling

Ginger Lime

325

Flavoured with fresh zingy ginger, lime juice and some organic himalayan rock salt.

Mango Passion

325

Magical blend of fresh golden mango with spicy passion fruit and a swirl of pure vanilla bean extract.

Blackberry and Rosemary

325

A refreshing flavour, made with fresh blackberries and organic rosemary.

Ginger Ale

225

Carbonated water sweetened and flavored with ginger-infused syrup.



Asian Medley

SHRUB SODA

Cherry Cola

325

Made with sweet cherries, Madagascar vanilla and cacao nibs.

Asian Medley

325

Concoction with lemongrass, galangal and kaffir lime.



ALL DAY BREAKFAST



Spinach Neer Dosa
with Gassi

CHEF'S CHOICE

Mutter Poori, Aloo Raseela and Sweet curd

305

Green peas stuffed poori served with homestyle potato curry and sweet curd.
*Aam ras instead of sweet curd- seasonal

CHEF'S CHOICE



Spinach Neer Dosa with Gassi

305

Thin soft spinach and rice pancake with a side of coconut chutney, pineapple gassi, grated coconut and jaggery.
*Mango gassi- seasonal



Protein Pesarattu

260

Green moong dal dosa served with coconut chutney, peanut chutney and drumstick sambar.



Black and Red Rice Masala Dosa

260

Assortment of black and red rice dosa with filling of sweet potato masala and peanut chutney powder, served with coconut chutney, tomato chutney and sambar.

Wheat Pav with Sprout Bhaji

240

Wheat pav with mixed vegetables and sprout bhaji, served with beet pickled onion and fried chilli.

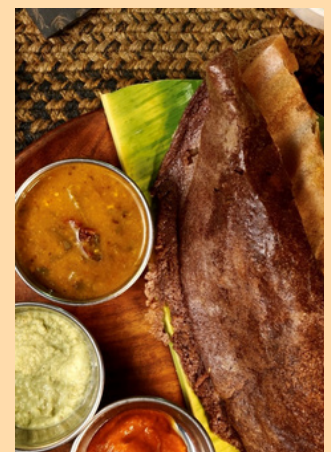
CHEF'S CHOICE



Millet Mangalore Bun

240

Fried millet and banana bread served with veg kurma and coconut chutney.



Black and Red Rice
Masala Dosa



High
Protein



Gluten
Free



No Onion
No Garlic



Stuffed Guntur Idli



Carrot and Dill Paddu

205

An assortment of carrot and dill dumplings flavoured with green chilli, onion and served with tomato chutney and sambar.



Stuffed Guntur Idli

185

***Ask server for Vegan option**

Spicy coriander chutney encased mini idli tossed in guntur chutney powder and ghee or gingelly oil (vegan) and served with coconut chutney.

SALADS (12 PM to 10 PM)



Cumin Beetroot and Feta Salad

335

Spiced beetroot, romaine, feta, radish microgreens and frosted walnut.

Seasonal Salad

335

We mix it as per the seasonality. Ask the server for the offerings.

BESTSELLER



Wheat and Nut Salad

325

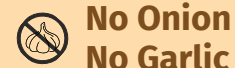
Boiled whole wheat, carrot, coconut, sweet corn tossed with lemon jaggery dressing and garnished with roasted peanuts.



Cumin Beetroot and Feta Salad



Wheat and Nut Salad



SOUPS (12 PM to 10 PM)



Curried Pumpkin
and Coconut

BESTSELLER

✓ Curried Pumpkin and Coconut 250

Yellow pumpkin and coconut soup with a hint of curry powder.

⊘ Makai Badam Shorba 250

Almond and corn soup with Indian spices and herbs.

✓ Tulsi Nimbenu Soup 250

Tangy lemon and basil clear soup with millet noodles.

SMALL PLATES (12 PM to 10 PM)

✓  Plant Based Fried Mince Dumplings 425

Blue Tribe® plant-based mince dumplings, tossed in a spicy onion and black pepper masala.

✓  CHEF'S CHOICE Evolved® Pepper Coconut Roast 425

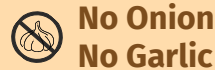
Evolved® plant based strips steeped in ground peppercorn and coconut masala.

Cheesy Kasundi Broccoli 405

Mustard infused cheese baked broccoli.



Plant Based Fried
Mince Dumplings





Harissa Cottage
Cheese Skewers



Minced and Potato Ela Ada

395

Steamed rice parcels stuffed with Blue Tribe® plant based mince and potato, served with spicy shallots relish and tomato chutney.



Harissa Cottage Cheese Skewers

335

Cottage cheese skewers spiked with tangy harissa sauce.



Falafel Pita Wrap

Falafel Pita Wrap

315

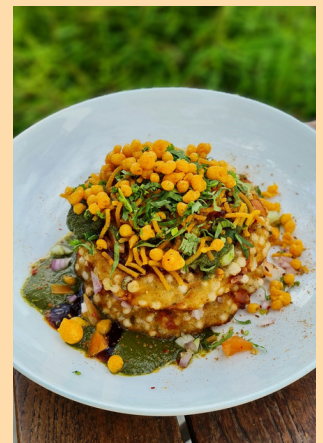
Hummus, harissa, chickpea cakes and pickled vegetables wrapped in a herbed pita, served with bell pepper yoghurt dip.



Sweet Potato and Sabudana Tikki Chaat

315

Sabudana and sweet potato gallets topped with onion, tomatoes, chaat masala, mint chutney and tamarind chutney.



Sweet Potato and
Sabudana Tikki Chaat

CHEF'S CHOICE

Mushroom Cheese Mini Kulcha

295

Griddled mushroom and cheese stuffed bread, served with garlic labneh and pickled vegetables.



Beetroot Cheese Chops

BESTSELLER

Beetroot Cheese Chops

295

Crumbed beetroot and cheese gallates -Inspiration from Bengal.





Babycorn Porichathu



Babycorn Porichathu

285

Crispy fried babycorn served with ginger relish and beetroot dip.



Raw Mango Rasam Vada

265

Mini vadas dunked in mango flavored rasam.



Raw Mango Rasam Vada

CHEF'S CHOICE

245

Ghewar Chole Chaat

Crispy ghewar topped with warm curried chickpeas and a selection of Chef's choice of spices.



Crispy Curry Leaf Pita with Duet of Hummus

245

Crisp fried pita bread, served with a selection of beetroot and pumpkin hummus and pickled vegetables.



Crispy Curry Leaf Pita with Duet of Hummus



Aloo Patta Sprout Chaat

245

Aloo chaat with sprouts and assorted spices, tamarind chutney and crispy spinach.



Spicy Sweet Potato Shuntimunchi with Carrot Kishmur

235

Grilled spicy sweet potatoes served with Go Native special carrot salad.



Spicy Sweet Potato Shuntimunchi with Carrot Kishmur



Vegan



Gluten Free



THALI (12.30 PM to 4 PM, 6.30 PM to 10PM)

Go Native Thali

495

The best of our dishes in one thali! Ask the server for the Go Native thali combination of the day.

Go Native Thali

BOWLS (12 Noon to 4 PM , 6:30 PM to 10 PM)

BESTSELLER



Paneer Buddha Bowl

355

Grilled veggies, paneer lababdar, coconut rice, microgreens relish, kidney bean and peanut chaat.



Paneer Buddha Bowl



Falafel Bowl

335

Chickpea falafel, brown rice, beetroot hummus, pineapple gassi, sautéed broccoli and mushroom.
*Mango gassi- seasonal



Rajma Jeera Rice Bowl

335

Desi chitra rajma masala served with jeera rice, roasted bell pepper raita, beetroot cheese chops, spicy laccha onion and rice papad.



Veggie Raw Mango Coconut Curry Bowl

325

Veggies in raw mango coconut curry, coconut rice, spicy lacha onion and rice papad.



Veggie Raw Mango
Coconut Curry Bowl



LARGE PLATES (12 Noon to 4 PM , 6.30PM to 10PM)



Plant Based Donne Biryani

BESTSELLER
 **Evolved® Plant Based Donne Biryani** **485**

Evolved® plant-based chunks and fragrant jeera samba rice, dum cooked along with spices to perfection, served along with cucumber-onion raita, papad and salad.

 **Kathal Donne Biryani** **395**

Fragrant jeera samba rice dum cooked along with spices to perfection and season's favourite element, served along with cucumber-onion raita, papad and salad.

 **Go Native Sizzler** **395**

Sizzler platter with grilled cottage cheese, mushroom, broccoli and zucchini in spicy tomato sauce, corn and bell pepper rice and tapioca pearl chips.

Meal of your Choice **395**

Option of :- Missi roti/ aloo paratha/ paneer paratha / wheat kulcha/ phulka/ saffron pulao (lotus stem lababdar/ paneer changezi/ mushroom peshawari masala/ kofta curry.)

 **Millet Palak Khichdi** **385**

Barnyard millet and spinach khichdi served with roast bell pepper raita and vadagams.



Millet Palak Khichdi

 **High Protein**

 **Gluten Free**



Millet Palak Khichdi



Menthya Soppina Red Rice Akki Roti

375

Red rice based flat bread flavoured with fenugreek leaves, served with veg kurma, coconut and tomato chutney.



Moong Dal and Mango Millet Khichdi

365

Raw mango flavored barnyard millet and moong dal khichdi served with roasted bell pepper raita and vadagams.



Zucchini Zoodles

355

Zucchini spirals tossed in tikka masala cheese sauce with broccoli and mushroom.

PIZZA

(12 PM to 10 PM)

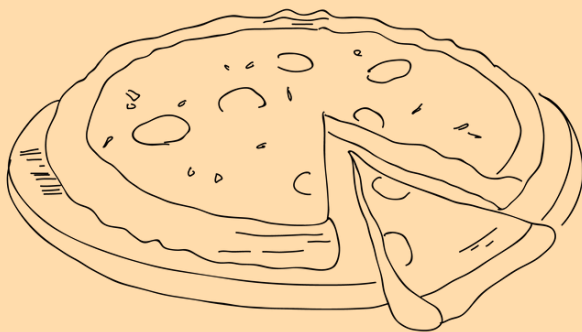
(Add a Cold Coffee/ Iced Tea / Iced Latte along with your pizza @ 550/-)

BESTSELLER

Indian Bliss

435

Thin crust wheat or ragi base, spicy makhani sauce, paneer tikki, garlic, mozzarella, mushroom and chilly.



Vegan



**High
Protein**



**Gluten
Free**



Bhaji Margarita

Bhaji Margarita

435

Thin crust wheat or ragi base, bhaji, mozzarella and chopped coriander.



Tofu Jalfrezi Pizza

435

Thin crust wheat or ragi base, onion tomato masala, tofu jalfrezi, vegan cheese and chopped coriander.

Hariyali Pizza

435

Thin crust wheat or ragi base, palak gravy, chopped palak, green peas, broccoli and mozzarella.

DESSERTS (12 PM to 10 PM)

CHEF'S CHOICE Dessert Platter

The best of chef's creations.

375



Dessert Platter

BESTSELLER Apple Malpua

Apple stuffed malpua served with gulab rabdi and nuts.

335



Apple Malpua

✔ Lotus Biscoff - Vegan Ice cream

Made with coconut milk, coconut cream, palm sugar, lotus biscoff spread, Lotus biscoff biscuit.

300

✔ Chocolate chip - Vegan Ice cream

Made with coconut milk, coconut cream, palm sugar, cocoa powder, chocolate chips.

300





Coconut Pudding with Stewed Pineapple and Candied Ginger

Vanilla Ice-cream

275

Simple but classic vanilla flavoured ice- cream.

Nutty halwa

275

Delicacy of cashewnut served with Vanilla Ice-cream.

CHEF'S CHOICE

Coconut Pudding with Stewed Pineapple and Candied Ginger

275

Chilled coconut pudding served with pineapple, stewed in jaggery syrup and candied ginger.

Kulfi of your choice

275

Malai/ Kesar/ Seasonal

Choco Fig Brownie

250

A rare combination of chocolate brownie and fig.

Kala Jamun Baked Cheese Cake

250

An in-house speciality of kala jamun and creamy cheesecake.

Moist Saffron cake

250

Saffron sponge cake soaked in evaporated milk and condensed milk.

CHEF'S CHOICE

Rasgulla

175

Nolen gud spongy cheese dumplings, made with organic jaggery. Our rasgulla flavours change with the seasons. Ask your server.

*Palm jaggery- seasonal



Kala Jamun Baked Cheese Cake



Moist Saffron Cake