

SMALL TALK

Let's start with something small.
The rest has a way of unfolding.

START **SMALL**
CHOOSE SOMETHING.

STAY AWHILE.
TAKE YOUR TIME.

LEAVE WITH **MORE**
THAN WHAT YOU ORDERED.

SMALL TALK

CHEF'S NOTE

Curated by Chef Chanchal Datta & Culinary Team of SMALL TALK, this menu celebrates the idea of meaningful conversations over thoughtfully crafted food. Rooted in artisan baking, all-day breakfast culture, wholesome ingredients, European café traditions, and familiar Indian comforts, every dish has been designed to create warmth, simplicity, and memorable experiences—from the first coffee of the morning to the last dessert of the evening.

BREAKFAST

AVAILABLE: 8:00 AM – 12:00 PM

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CLASSIC ENGLISH BREAKFAST
Eggs cooked to choice, chicken sausage, baked beans, grilled tomato, mushrooms, hash browns and toasted sourdough.

₹495
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TURKISH SHAKSHUKA
Baked eggs in a slow-cooked tomato and pepper sauce served with grilled sourdough.

₹465
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MEDITERRANEAN ÇILBIR EGGS
Poached eggs over garlic yogurt finished with smoked chilli butter and fresh herbs.

₹465
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EGGS BENEDICT
Poached eggs, chicken ham, avocado, mustard hollandaise and toasted brioche.

₹385
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SMASHED AVOCADO & EGGS
Poached eggs over garlic yogurt finished with smoked chilli butter and fresh herbs.

₹425
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HOUSE OMELETTE SELECTION
Masala / Mushroom & Cheese / Chicken Ham & Cheese, served with salad and toast.

₹375/ ₹405/ ₹465
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CHICKEN BREAKFAST SAUSAGE & EGGS
Chicken sausage, scrambled eggs, roasted potatoes and freshly baked bread.

₹485
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PANCAKES & SEASONAL FRUITS
Fluffy pancakes served with maple butter and fresh berries.

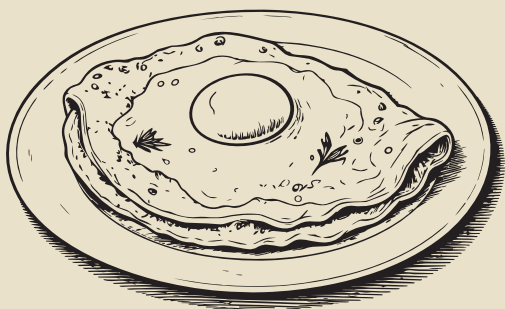
₹415
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BANANA NUTELLA FRENCH TOAST
Mascarpone cream, roasted nuts and warm chocolate ganache.

₹415
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DUTCH STROOP WAFFLE
Salted caramel, vanilla cream and toasted almonds.

₹415



PURE VEGETARIAN CHOICES

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MUSHROOM & CHEESE SCRAMBLE TOAST
Creamy mushrooms, herbs and sourdough.

₹435
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PANEER BHURJI SOURDOUGH
Smoked paneer bhurji with buttered artisan bread.

₹435
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MEDITERRANEAN BREAKFAST PLATTER
Labneh, hummus, olives, grilled vegetables, pita and fresh fruits.

₹465
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ALOO ROSTI & SOUR CREAM (V)
Crispy potato rosti with herbed sour cream and greens.

₹395

ALL DAY BREAKFAST

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ACAI SUPER BOWL (420 Kcal | 11g Protein)
Acai puree, banana, berries, granola, chia seeds and roasted almonds.

₹465
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BEE POLLEN GRANOLA BOWL (390 Kcal | 17g Protein)
Greek yogurt, bee pollen, pumpkin seeds and forest honey.

₹495
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MANGO CHIA BREAKFAST BOWL (360 Kcal | 14g Protein)
Fresh mango, yogurt, toasted oats and chia pudding.

₹425
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BANANA OAT BREAKFAST POT (410 Kcal | 18g Protein)
Warm maple oats, bananas, nuts and house-made granola.

₹425
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HUMMUS AVOCADO TOAST
Smashed avocado, hummus, sesame seeds and chilli oil on sourdough.

₹465
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TRUFFLE MUSHROOM TARTINE
Wild mushrooms, goat cheese, fried garlic and truffle oil.

₹465
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BREAKFAST BURRATA TOAST
Burrata, roasted tomatoes, basil oil and pumpkin seeds.

₹525
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PESTO CHICKEN TARTINE
Pulled chicken, basil pesto, toasted nuts and parmesan.

₹495

SOUPS

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ITALIAN TOMATO BASIL SOUP
Served with cream cheese and pesto crostini.

₹335
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BROCCOLI ALMOND SOUP
Roasted garlic, thyme and toasted almonds.

₹385
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WILD MUSHROOM TRUFFLE SOUP
Creamy Forest mushrooms finished with truffle oil.

₹385
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CHICKEN LEMON SOUP
Comforting chicken broth with vegetables and fresh herbs.

₹395



HEALTHY SALADS

ROASTED ALMOND QUINOA SALAD (480 Kcal | 18g Protein) ₹425
Quinoa, feta, edamame, cranberries, cucumber and lemon dressing.

 **MEDITERRANEAN CHICKPEA SALAD** (390 Kcal | 15g Protein) ₹425
Chickpeas, olives, cucumber, tomatoes and fresh herbs.

BURRATA & POMEGRANATE SALAD ₹525
Creamy burrata, pistachios, mint and olive oil.

BISTRO GREEN SALAD ₹425
Rocket leaves, grilled zucchini, beans and honey mustard dressing.

 **CHICKEN CAESAR SALAD** ₹455
Romaine lettuce, parmesan, eggs and garlic croutons.

 **HOT HONEY CHICKEN & CORN SALAD** ₹455
Avocado, paprika corn and southwest dressing.

MEZZE & SMALL PLATES

MUSHROOM HUMMUS ₹425
Caramelized mushrooms, thyme oil and warm pita crisps.

CAPONATA HUMMUS ₹455
Olive caponata, sundried tomato and lavash chips.

VEGETARIAN MEZZE BOARD ₹795
Hummus, falafel, muhammara, tzatziki, pickles and pita bread.

MINT FALAFEL ₹445
Fresh herb falafel served with hummus and pickled vegetables.

MEXICAN SPRING ROLLS ₹445
Crispy vegetable rolls served with tomato salsa and sour cream.

 **BUTTER PEPPER GARLIC CHICKEN** ₹525
Tender chicken tossed in butter, garlic and cracked pepper, served with toasted brioche.

 **CHICKEN WINGS** ₹525
Crispy wings with garlic toum and chilli picante dip.

 **FISH FINGER TEMPURA** ₹625
Lightly battered fish fingers with Japanese goma mayo.

  **WHITE WINE GARLIC PRAWNS** ₹695
Olives, basil, confit garlic and cherry tomatoes.

 **CHICKEN PHYLLO PIE** ₹495
Creamy chicken filling wrapped in crisp phyllo pastry.

 **FRIED CHICKEN BITES** ₹525
Za'atar seasoned fried chicken with tzatziki and hot sauce.



INDIAN CAFÉ CLASSICS IN OUR WAY

RAJMA CHAWAL BOWL ₹445
Slow-cooked kidney beans, steamed rice and pickled onions.

DELHI CHOLE KULCHE ₹445
Traditional chole masala with buttered kulchas and house pickle.

PANEER TIKKA RICE BOWL ₹465
Saffron rice, smoky paneer tikka and mint yogurt.

 **MASALA EGG BHURJI TOAST** ₹465
Spiced scrambled eggs served on buttered sourdough.

 **CHICKEN KEEMA PAV** ₹525
Slow-cooked chicken keema with toasted butter pav.

 **BUTTER CHICKEN KULCHA BOWL** ₹525
Creamy butter chicken served with mini butter kulchas.

TAWA PANEER KULCHA MELT ₹465
Smoked paneer, onions and green chutney in toasted kulcha.



BURGERS

CRISPY PANEER BURGER ₹455
Chipotle mayo, cheese fondue and crispy paneer.

 **BEETROOT & FETA SMASH** ₹425
Roasted beet patty, whipped feta, pickled onion and arugula, basil mayo

 **FRIED CHICKEN BURGER** ₹485
Gochujang mayo, pickled cucumber and cheddar.

  **CHICKEN SMASH BURGER** ₹485
Caramelized onions, garlic mayo and melted cheese.

  **LAMB SMASH BURGER** ₹565
Seasoned lamb mince, cheddar and house burger sauce.

GOURMET SANDWICHES



GRILLED CHEESE MELT

₹455

Tomato relish, cheddar, mozzarella and oregano.



HUMMUS AVOCADO PANINI

₹455

Avocado, olives, pumpkin seeds and basil pesto.



SMOKED CHICKEN CIABATTA

₹485

House-smoked chicken, lettuce and mustard aioli.



WARM BBQ CHICKEN SANDWICH

₹495

Pulled chicken, demi-glace and aged cheddar.



GRANDMOTHER CHICKEN HAM SANDWICH

₹495

Chicken ham, Emmental cheese, rocket and hot honey.

PANEER TANDOORI SANDWICH

₹465

Tandoori paneer, mint yogurt and roasted vegetables.

WOOD-FIRED

NAPOLI PIZZA

MARGHERITA

₹745

Fresh basil, tomato sauce and mozzarella.



BURRATA PESTO

₹815

Creamy burrata, rocket leaves, parmesan and toasted nuts.

GARDEN FRESH

₹775

Bell peppers, olives, mushrooms, onions and sweet corn.

TRUFFLE MUSHROOM PIZZA

₹798

Mornay sauce, confit garlic, mushrooms and truffle oil.

SPINACH & ARTICHOKE PIZZA

₹795

Spinach, artichokes, bell peppers and mozzarella.



SMOKED CHICKEN PIZZA

₹825

Smoked chicken, capers, paprika and herb cream sauce.



PEPPERONI PIZZA

₹845

Chicken pepperoni, mozzarella, marinara sauce and caramelized onions.



PAPRIKA CHICKEN PIZZA

₹825

Pulled paprika chicken, jalapeños, sumac onions and smoked cheese.



PASTAS & RISOTTO

RIGATONI MARINARA

₹625

Vegetable ragout, basil pesto and parmesan.



PENNE ALFREDO

₹655

Broccoli, mushrooms and creamy parmesan sauce.

PENNE ALLA VODKA

₹625

Tomato cream sauce finished with mascarpone.



SPAGHETTI AGLIO E OLIO

₹655

Garlic, olive oil, cherry tomatoes, olives and basil.

BAKED VEGETABLE LASAGNE

₹655

Spinach, corn, béchamel and mozzarella.



CREAM CHEESE RAVIOLI

₹655

Fresh ravioli with sundried tomato sauce and basil.



CHICKEN RAGU PAPPARDELLE

₹685

Slow-cooked chicken ragu finished with parmesan.

WILD MUSHROOM RISOTTO

₹685

Forest mushrooms, butter and aged parmesan.



ASPARAGUS PESTO RISOTTO

₹685

White wine, confit garlic and creamy burrata.

ADD-ON: CHICKEN/ PRAWN

₹125/₹225



SIGNATURE GRILLS

COTTAGE CHEESE STEAK ₹655
Smoked paneer, pepper cream and seasonal vegetables.

● **HERB GRILLED CHICKEN SUPREME** ₹685
Rosemary-marinated chicken breast, potato purée and roasted vegetables.

● **PERI PERI CHICKEN STEAK** ₹685
Smoked chilli glaze, grilled corn and seasoned fries.

● **LEMON BUTTER FISH** ₹725
Pan-seared seasonal fish with sautéed greens and caper butter.

● **MEDITERRANEAN GRILLED PRAWNS** ₹795
Garlic parsley prawns served with saffron rice.

● **LAMB KOFTA GRILL** ₹725
Mediterranean lamb kofta, yogurt dip and warm pita.

MAINS & BOWLS

GRILLED COTTAGE CHEESE BOWL ₹625
Bell peppers, grains, avocado and fresh herbs.

● **CONFIT CHICKEN BOWL** ₹675
Chicken confit, lentils, fatoush, egg and guacamole.

SIDES

BISTRO CHEESE- GARLIC PULL BREAD ₹625

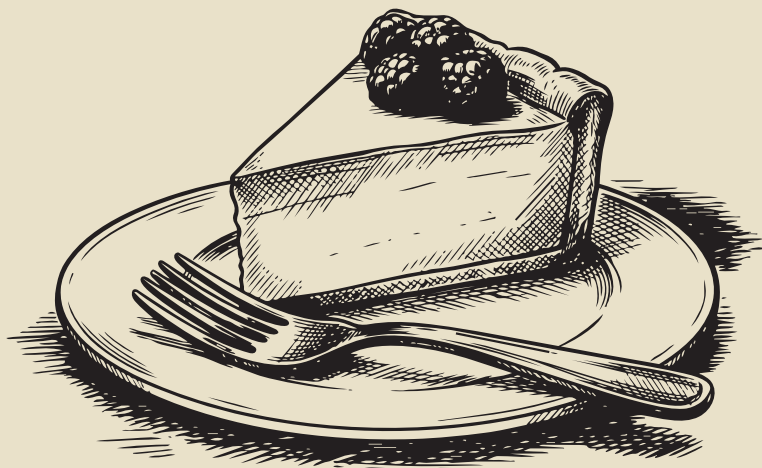
FRIES
Plain ₹345
Parmesan Truffle Fries ₹415
Peri Peri Fries ₹355
Loaded Cheese Fries ₹425
Feta & Za'atar Fries ₹425
Garlic Parmesan Wedges ₹425



DESSERT

Let's take this **small talk**
to the bakery.

Today's fresh bakes are
waiting for you.



SMALL TALK

DRINK MENU

SPECIAL TEA/HOT SELECTION

ESPRESSO ₹185

Rich and bold shot of coffee with a smooth crema and intense flavour.

MACCHIATO ₹240

Bold espresso topped with a touch of creamy milk foam for a balanced & smooth finish.

AMERICANO ₹190

Smooth espresso diluted with hot water, delivering a clean & balanced coffee experience.

CORTADO ₹240

Rich espresso balanced with equal parts warm milk for a smooth, silky, and mellow flavour.

FLAT WHITE ₹250

Velvety espresso combined with silky microfoam milk for a rich and smooth coffee experience.

CAPPUCCINO ₹260

Classic espresso topped with velvety steamed milk and a thick layer of foam for a creamy finish.

LATTE ₹260

Smooth espresso blended with silky steamed milk for a creamy & balanced coffee experience.

SPANISH LATTE ₹280

Rich espresso combined with creamy milk & a touch of sweetness for a smooth, indulgent coffee experience.

MOCHA ₹290

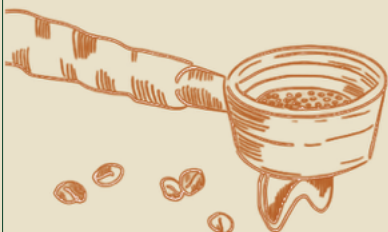
Espresso blended with rich chocolate and creamy milk for a smooth, indulgent coffee delight..

AFFOGATO ₹260

A scoop of creamy ice cream topped with a shot of rich espresso for a perfect hot & cold indulgence.

HOT CHOCOLATE ₹290

Rich and creamy chocolate blended with warm milk for a comforting & indulgent treat.



SPECIAL COFFEE/ICED SELECTION

ICED AMERICANO ₹190

Refreshing espresso chilled with cold water & ice for a smooth, crisp coffee experience.

ICED LATTE ₹260

Smooth espresso combined with chilled milk and ice for a refreshing, creamy coffee experience.

ICED CAPPUCCINO ₹260

Bold espresso blended with chilled milk & topped with a smooth layer of foam for a refreshing coffee experience.

ICED SPANISH LATTE ₹280

Rich espresso blended with chilled milk and a touch of sweetness, served over ice for a smooth and refreshing treat.

ICED CHOCOLATE ₹290

Rich chocolate blended with chilled milk & ice for a smooth and refreshing indulgence

ICED MOCHA ₹290

Espresso combined with rich chocolate and chilled milk, served over ice for a smooth and indulgent coffee experience.

ESPRESSO TONIC ₹290

Bold espresso poured over refreshing tonic water with a crisp, sparkling finish.

ORANGE ESPRESSO TONIC ₹310

Refreshing tonic water layered with bold espresso and bright orange notes for a vibrant, citrusy coffee experience



ICED TEAS

PEACH ICED TEA ₹230

Refreshing iced tea infused with juicy peach flavours for a light, crisp, and fruity finish.

HIBISCUS ICED TEA ₹230

Vibrant hibiscus infusion with refreshing floral notes and a crisp, tangy finish.

COLD BREW

CLASSIC SMALL TALK COLD BREW ₹250

Our unique house blend, slow-steeped for a smooth body, natural sweetness, and a refreshing finish.

CLASSIC RUM BARREL COLD BREW ₹250

Cold brew with rum barrel processed coffee with a smooth, rich, and aromatic finish.

CLASSIC WHISKEY BARREL COLD BREW ₹250

cold brew with whiskey barrel processed coffee bold, smooth, and complex flavour.

COLD BREW YUZU ₹270

Smooth cold brew infused with bright yuzu citrus for a crisp and refreshing twist.

NITRO COLDBREW ₹280

Nitrogen-infused cold brew with a creamy texture, cascading pour, and naturally smooth finish.

SPECIAL TEA

DARJEELING TEA ₹185

Premium Darjeeling black tea with a rich aroma, smooth body, and distinctive muscatel notes.

GREEN TEA ₹185

Delicate Darjeeling green tea with fresh floral notes and a smooth, refreshing finish.

CHAMOMILE TEA ₹185

Soothing herbal infusion with gentle floral notes and a naturally calming, smooth finish.

NOIDA CHAI ₹185

Traditional Indian spiced tea brewed with aromatic spices and creamy milk for a warm, comforting experience.



SMALL TALK SIGNATURE

THE SMALL TALK MONTEBLANC ₹295

House blend cold brew blended with caramel, cinnamon, & peanut butter, topped with vanilla cold foam for a rich & indulgent finish.

THE LOVEBIRDS ₹295

Floral hibiscus blended with tropical fruits and creamy coconut, topped with whipped cream for a smooth, refreshing indulgence.

THE SMALL TALK BANOFEELATTE ₹300

Smooth espresso blended with creamy milk, rich caramel, & banana-inspired sweetness for a dessert-like coffee experience.

THE BENCHMARK ₹300

An espresso-based tropical refresher with bright fruit flavours and a crisp, sparkling finish.

THE DIRTY ESPRESSO ₹295

Bold espresso poured over chilled milk for a striking contrast of rich coffee and creamy smoothness.

MATCHAS

HOT CLASSIC MATCHA ₹325

Premium matcha whisked with warm milk for a smooth, earthy, and comforting experience.

ICED CLASSIC MATCHA ₹325

Refreshing matcha blended with chilled milk and ice for a smooth, vibrant drink

COCONUT CLOUD MATCHA ₹360

Creamy matcha blended with coconut water and topped with a light, cloud-like finish

MANGO MATCHA ₹360

Vibrant matcha combined with tropical mango notes for a refreshing and balanced blend.

SMALL TALK FRAPES

CLASSIC COFFEE FRAPE ₹280

Smooth blended coffee with creamy milk and ice for a refreshing and classic coffee treat.

CHOCOLATE & COFFEE FRAPE ₹300

Rich coffee blended with chocolate and ice for a creamy, indulgent frozen treat.

BISCOFF FRAPPE ₹300

Creamy blended frappe with Biscoff flavours for a rich, caramelised biscuit experience.

NUTTY CHOCOLATE FRAPPE ₹300

Chocolate frappe blended with nutty flavours for a rich and satisfying indulgence.

FRESH JUICES

ORANGE JUICE ₹195

Freshly squeezed orange juice with a naturally sweet and refreshing citrus flavour.

WATERMELON JUICE ₹195

Fresh watermelon juice, light, juicy, and naturally refreshing.

PINEAPPLE JUICE ₹195

Fresh pineapple juice with a vibrant tropical sweetness and refreshing finish.



SMALL TALK MILKSAKES

STRAWBERRY CHEESECAKE ₹300

Creamy strawberry milkshake inspired by classic cheesecake with a rich, velvety finish.

MANGO BISCOTTI ₹300

Smooth mango milkshake blended with sweet biscotti flavours for a creamy tropical treat.

BROWNIE STRAWBERRY ₹300

Rich chocolate brownie and strawberry blended into a smooth, indulgent milkshake.

COCO PISTACIO ₹300

Creamy coconut and pistachio milkshake with a rich, nutty, and refreshing finish.

SMOOTHIES

TROPICAL FOREST ₹350

Light tropical smoothie bursting with refreshing fruit flavors

PINK PARADISE ₹350

Watermelon and tropical fruits with a citrus twist.

GOLDEN GROVE ₹350

Naturally nourishing with bright tropical flavors.

BLUE SKY ₹370

Vibrant blue smoothie with refreshing tropical energy.

TRADITIONAL VEITNAMESE COFFEES

TRADITIONAL VEITNAMESE COFFEE
₹260

Bold Vietnamese coffee blended with sweet condensed milk for a rich, smooth, and authentic experience.

FIZZY SELECTION

STRAWBERRY SPARK
₹220

Strawbery Sweet, refreshing, and full of sparkling energy.

BLUEBERRY BLAST
₹220

Blueberry Sweet, refreshing, and full of sparkling energy.