

salad

Merlot Poached Beetroot Carpaccio

Thinly sliced Merlot-poached beetroot topped with feta, arugula, candied orange peel, walnuts, and sumac

550

Fennel & Greens

Shaved fennel and radish microgreens tossed in a citrus vinaigrette with orange segments, toasted nuts, and chili oil

550

Smoked Fruit & Salmon

House Smoked fruits and salmon with a herbaceous dressing, vegan thyme-feta, avocado, and balsamic caviar

1200

Rosso Cheese Board

A curated selection of Indian artisanal cheeses served with dried berries, fresh and dried fruit and crackers.

Add cold cuts — smoked salmon, chorizo, or prosciutto— for an elevated experience

4500

Optional Indulgence: Truffle Shavings

1200





small plates

Caprese Crostini

Sun-dried cherry tomatoes, vegan feta, balsamic caviar, and microgreens on toasted crostini.

600

Trio of Arancini

Risotto balls stuffed with cheese and vegetables, served with Parmesan snow, buffalo sauce, and vibrant basil pesto.

600

Truffle Tomato Brie

Baked brie with truffle, confit tomatoes, leeks, and basil.

1200

Carrot Tartare

Organic carrots with Valencia orange juice, served with sourdough.

750

Sicilian Meatballs

Juicy chicken meatballs in buffalo sauce, paired with confit cherry tomatoes and garlic crisps.

800

Prawn Picante

Tiger prawns in a zesty citrus tartar, finished with fresh pico de gallo, crunchy cheeselings, and jalapeño

900

Bacon Parmesan Croquettes

Golden croquettes of parmesan and bacon with spiced chili dressing, cucumber and bacon floss.

900



handmade pastas

Rosso alla Vodka

Rigatoni in a creamy tomato–vodka sauce, slow-cooked with garlic, chili, and parmesan, finished with fresh basil

750

Sparkling Cacio e Pepe Gnocchi

Potato gnocchi tossed with parmesan, cracked black pepper, and a champagne reduction. (Add chicken)

750

Forest Morel Tagliatelle

Tagliatelle with truffle oil and black pepper, served over mushroom ragù with porcini broth and a cream cheese morel

750

Eggplant Risotto

Braised eggplant in red wine jus over confit garlic risotto, finished with arugula, Belper Knolle cheese and balsamic glaze.

750

Slow Braised Lamb Ragù

Slow-cooked lamb ragù with casarecce pasta, parmesan cream, fried basil, herb oil, and microgreens.

900

Spiced Garlic Prawn Risotto

Butter–garlic prawns with jalapeño risotto, finished with a punchy pepper chimichurri.

900

Rosso Classic Pastas

Choice of penne or spaghetti tossed in a classic sauce – Alfredo, Arrabbiata, Aglio e Olio, or Classic Pesto.

650

Ode to Irada

Ravioli filled with cream cheese and asparagus, presented with edible paint – tomato, white onion pepper, basil pesto and pumpkin spice

900



neapolitan pizzas

Upside Down Margherita

San Marzano tomatoes topped with fresh basil, rocket leaves, and a balsamic drizzle

(Add chicken/vegetable)

700

Fungus Bianco

White pizza with an earthy mix of wild mushrooms, melted blue cheese, finished with truffle oil.

800

Hot Honey - Vegetarian / Pepperoni

Classic pepperoni pizza with jalapeños, drizzled with spiced hot honey

900 / 1100

Caprese Verde

House pesto, fresh mozzarella, sundried tomatoes, and arugula.

Option: Add prosciutto

700

Spiced Chicken Calabrese

Pulled spiced chicken with Calabrese chilli, mozzarella, and roasted red peppers

800



from the estate grill

Charred Cabbage Alla Brace

Served on a bed of creamy coriander, candied nuts, chilli,
and mint purée

800

Pollo Milanese All'Irada

With basil pesto and stracciatella, paired with grilled asparagus,
arugula, and a citrus salad.

900

Lamb Chops al Rosmarino

Herb-crusted lamb chops served with truffle pomme purée, charred
broccoli, and finished with our in-house jus.

2500

Riesling Salmon

With zucchini and pepper spaghetti, finished with a caper-Riesling sauce.

1600





sides

Parmesan & Truffle Patatas Bravas

Crisp potatoes, parmesan, truffle oil.

500

Three-Cheese Mac & Cheese

Baked pasta, golden crust, creamy heart.

500

Charred Seasonal Vegetables

Grilled vegetables, balsamic glaze, olive oil.

400

Truffle Mashed Potato

Silken mash, truffle, buttered mushrooms.

500

Butter-Garlic Fried Shrimp & Calamari

Crisp fried seafood, butter-garlic glaze

900





afters

Tiramisu

Layers of espresso-soaked savoiardi and mascarpone cream, finished with a dusting of vanilla cocoa.

550

Lemon Basque Cheesecake

Infused with Amalfi lemon and white chocolate.

550

Decadent Chocolate Mess

Warm chocolate cake with salted caramel gelato, cocoa crumble, caramel shards, and a pour of molten ganache

700

Artisanal Gelato

A daily rotation of hand-churned gelato, showcasing seasonal fruits and estate-inspired flavours.

450

Pistachio Affogato

Sicilian pistachio gelato, poured over tableside a shot of hot espresso.

550



glossary

Every dish at Irada carries a story, and this glossary is your guide to the ingredients behind them. From vanilla bean from Kerala to sumak from Manipur, we've traveled India's landscapes to bring rare flavors to your plate. Let this be an invitation to taste the country's terroir, one ingredient at a time.

Sumak Berry

Tangy, citrusy spice made from wild berries of Manipur, locally known as hei-mang.

Marayoor Jaggery

Single-origin jaggery from the Marayoor region of Kerala, prized for its deep, molasses-like flavour. Also known as kala ghora in India.

Tellycherry Peppercon

Aged peppercorns from Coorg, celebrated for their bold, mature heat and aromatic depth

Belper Knolle

Swiss artisanal cheese ball, infused with crushed garlic and enrobed in aged black pepper

Malabar Vanilla Bean

vanilla bean sourced from the western ghats near malabar region in kerala