

GODWIT

Inspired by "The Godwit", a migratory bird known for its strength, endurance and explorations, this cafe is for the modern day nomad who is always ready to explore - be it meeting new people, travelling to new places or trying new flavors.



FOOD AT GODWIT

Godwit has a uniquely curated vegetarian menu that has the warmth of familiar flavors and comfort food from across the globe. It will make you experience nostalgia and the brilliance of everyday food. The menu is a result of several years of experience and inspiration gathered from all the places that our world-renowned chef has traveled to. It is a flavor-driven menu that will strike a chord with you instantly.



GODWIT

Soups

TOMATO SOUP

World famous in India. Flavoured with pesto, served with cheese on cracker

YANNA RASCALLA (J)

Pepper rasan scented with lemongrass and thai lime leaf

SIESTA

Mexican bean and vegetable broth. Served with nachos and sour cream

THAI NOODLE SOUP

Spicy thai broth topped with crispy noodles

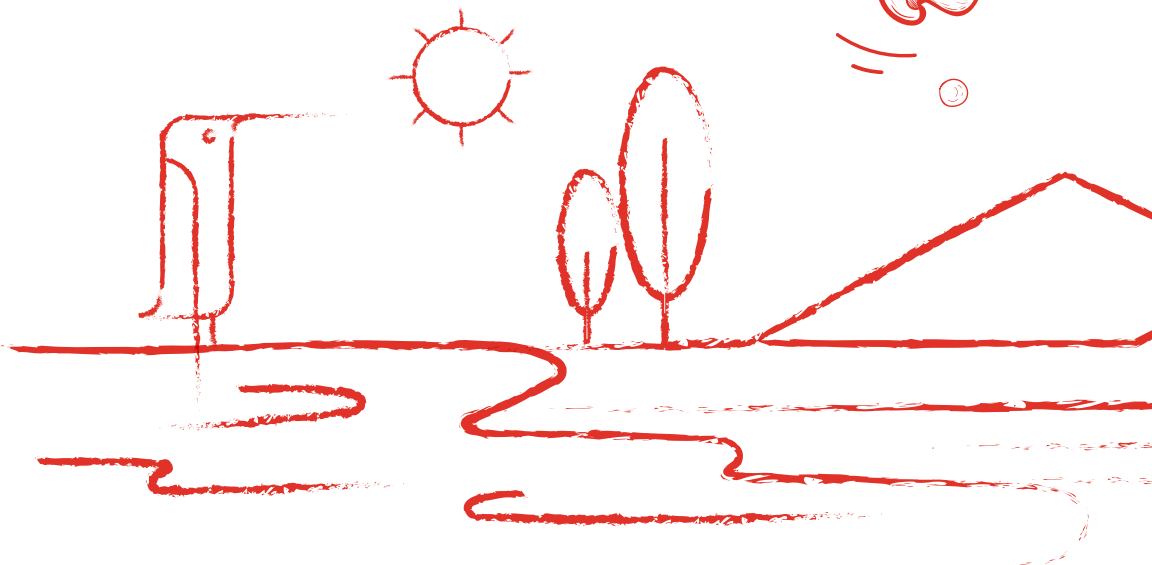
MANCHOW (J)

Needs no description

CREAM OF BROCOLLI (J)

Pureed brocolli in a light and aromatic cream soup, topped with toasted almonds. Served with buttered masala khakhara

(J) - JAIN 🌶️ - SPICY 🍄 - RECOMMENDED



Salads

CAESAR SALAD THODA HAT KE (J)

Vegetarian version of the salad, with oven cooked tomatoes, sauteed mushrooms, almonds slivers, parmesan and lime juice

TANDOORI PANEER SALAD (J)

With assorted lettuce, sunflower seeds, pickled cabbage, and dry fruits tossed in yogurt dressing

BEAN CHAAT-SALAD

Rajma, kala channa and lobiya tossed with channa jor, green chutney, onion, tomatoes and chaat masala. Served in a papad bowl

WALDROF SALAD (J)

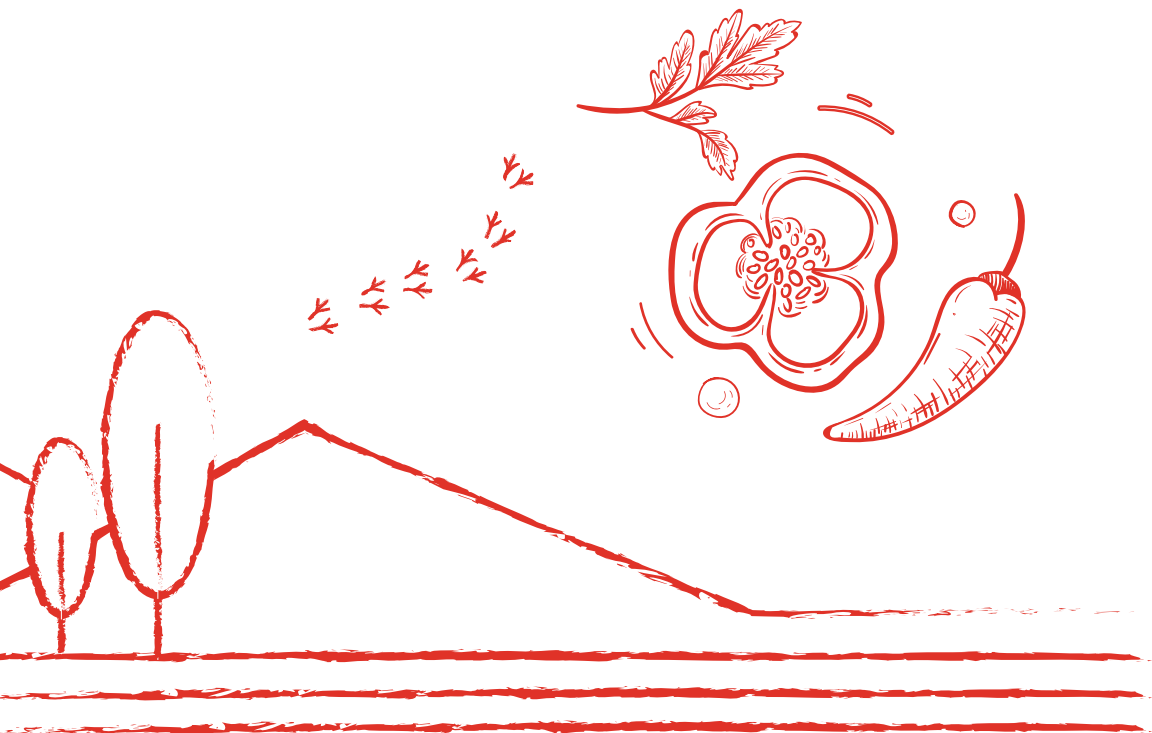
Our version with green and red apples, grapes, toasted walnut and celery in a citrus honey mayo dressing



MISSALPAV FATTOUSH

Middle eastern farsaan salad

(J) -JAIN 🌶️-SPICY 🌱-RECOMMENDED



Khau Galli Aka Street Food

OUR VERSION OF CHATPATA STREET FOOD FROM ALL OVER INDIA

VADA PAO

Mumbai's Favourite Burger! Good old fashion, with garlic chutney and fried green chilli

KAROL BAUG KE TIKKI CHOLE

Crisp aloo tikki topped with chatpate chole, spices and chutneys



KOLKOTA JHALMURI (J)

Toasted foxnut and puffed rice tossed with mustard oil and chutneys, topped with sev and pomegranate

SHAKARKANDI DAHI PAPADI

Roasted sweet potato, sriracha imli chutney, sev and spices with sweetened yogurt and crisp papadi

PIZZA DOSA WEDGES (J)

Dosa laced with pizza sauce and vegetables. Topped with cheese sauce and italian herbs

SCHEZWAN SPRING DOSA

Dosa smeared with spring roll vegetables tossed in schezwan sauce, topped with more sczhewan sauce and cheese

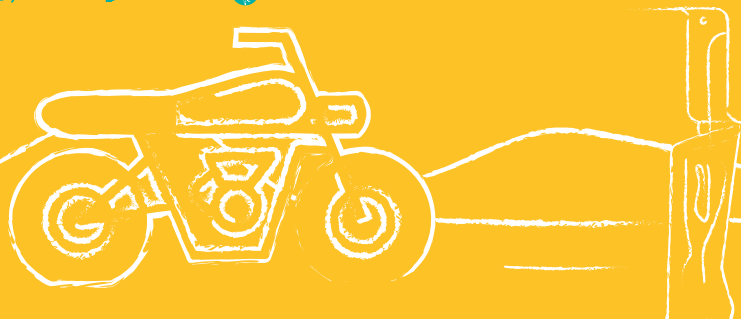
CHUTNEY AND CHEESE DOSA (J)

Dosa topped with spicy chutney and cheese, rolled up and topped with more cheese

DAL PAKWAAN FROM CHEMBUR

Sindi delicacy from the streets of Mumbai. Channa dal cooked with mango pickle and spices, topped with chutney, served with crisp 'pakwaan'

(J) - JAIN  - SPICY  - RECOMMENDED



Desi Canteen Flavours

CANTEEN INSPIRED NIBBLES SERVED WITH A TWIST

CRISPY TADKA IDLI

Idli steamed , fried and tossed with curry leaf, mustard seed, chilli and spices

CANTEEN CUTLETS (J)

Aloo and cheese, mattar and beetroot cutlets. Crumb fried and served with ketchup

MAGGIE STICKS

Masala maggie cooked twice and fried crisp. Served with imli barbeque sauce

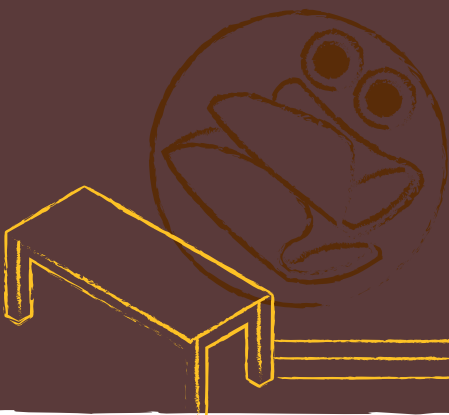
MINI UTTAPAM TACOS

Baby uttapam topped with spicy korma, amul cheese and toasted coconut slivers

PERI-PERI BREAD PAKORA

This humble bread pakora is stuffed with a potato filling, dusted with a peri-peri dust, served with chutneys

(J) -JAIN  -SPICY  -RECOMMENDED



Not So Usual Desi Starters

INDIAN NIBBLES WITH A TWIST



AMRITSARI BABYCORN

Batter fried to perfection, sprinkled with chaat masala, served with mint chutney



ACHAARI TANDOORI SUBZ

Zucchini, mushrooms, baby corn, pineapple, broccoli and peppers marinated in achaari masala

BHARWAN ALOO

Stuffed aloo, cooked in clay oven, served with laccha onion and mint chutney



SCZHEWAN MUSHROOM TIKKA

Mushrooms stuffed with spicy potato, paneer & papad mix. Marinated in schezwan. Cooked on tandoor.



GODWIT KA HARA BHARA KEBAB

All time favourite kebab stuffed with tzatziki and feta, served with tomato chutney



PANEER BURJI SPRINGOLL

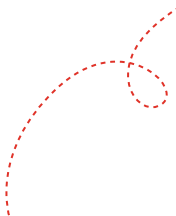
Scrambled cottage cheese and methi in springroll cigars with smoked makhani sauce



KAFFIR BROCCOLI

Thai flavoured marinated broccoli, oven cooked in the tandoor, served with peanut dip

[J] -JAIN  -SPICY  -RECOMMENDED



Not So Usual Desi Starters

INDIAN NIBBLES WITH A TWIST

TANDOORI MALAI BROCCOLI (J)

Creamy malai marinated broccoli florets, served with mint chutney

KALIMIRI PANEER TIKKA (J)

Cottage cheese with black pepper creamy marination, served with mint chutney



SARSON KA TIKKA (J)

Mustard marinated paneer, stuffed with mango pickle, served with a Bengali tomato chutney



3 QUINOA SEEKH (J)

Assorted quinoa with vegetables and cheese chargrilled on a skewer, served with mint chutney



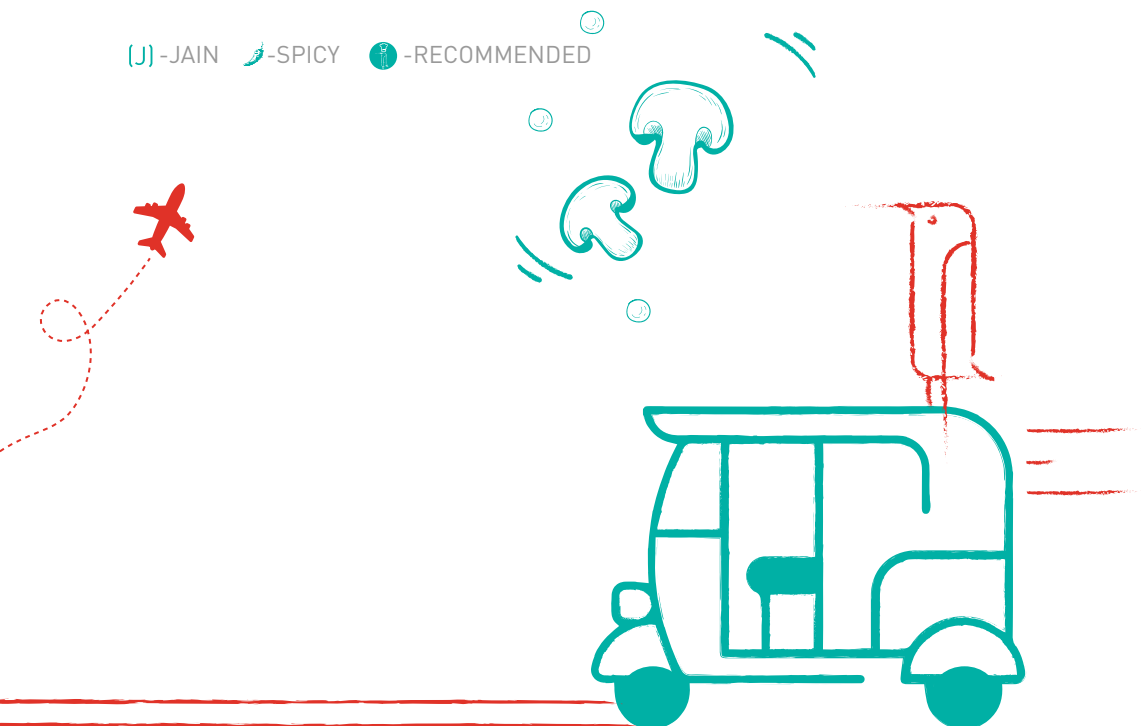
ANGREZI KACHORI

Kachori filled with beans, drizzled with salsa and yogurt sour cream, topped with sev and pomegranate

PANEER TULSI TIKKA (J)

Basil scented malai paneer, cooked in the tandoor, served with chutney

(J) - JAIN 🌶️ - SPICY 🍴 - RECOMMENDED



Videshi Starters

SMALL BITES FROM FAR AND NEAR



MOMOS

Steamed or panfried, served with a selection of dipping sauces

Cheesy corn and spinach

Peppery shitake and purple cabbage

Broccoli paneer sesame



Corn & Chestnut



CHILLI POTATO...GODWIT VERSION

Oven baked potatoes, filled with spicy veg, topped with farsan

CANADIAN FRIES AND SAUCE

Fries topped with cheese sauce, mayo sauce, mushroom gravy, grated cheese, inhouse spice dust, spicy sriracha and spring onion

SALT AND PEPPER CORN AND CHESTNUT

Crisp corn and waterchestnut, wok tossed and served hot

HONEY CHILLI CRISPY LOTUS STEM

chilli and honey tossed crispy lotus stem

OUR VERSION OF CHILLI PANEER (J)

Paneer tossed with capsicum, dark soya, chillies and vinegar



Videshi Starters

SMALL BITES FROM FAR AND NEAR

CRISPY VEGETABLES SRIRARCHA HONEY (J)

Assorted vegetables fried crisp, finished in the wok with srirarcha and honey

VEGETABLE MANCHURIAN BALL

Vegetable dumplings tossed in manchurian sauce, topped over crispy noodles

SPICY POPSICLE

Spicy mix vegetables on stick, coated with bread crumbs and served with schezwan sauce

HUMMUS PLATTER

Spicy hummus with smoked baingun dip, peppery yogurt with falafel and pita

KERALA MUSHROOM PUFF TARTS

Kickass mushroom in coconut curry stuffed in buttery, flaky tarts

GOODIES BASKET

Potato wedges, onion bhajji, mini vadas and potato waffers, sprinkled with seasoning. Served with ketchup

KUNGFU ROLLS (J)

In house spinach dough sheets stuffed with spicy cottage cheese and cheddar mix

MEXICAN PILED UP NACHOS

Nachos topped with mexican beans, corn, jalapeno and olive, sour cream, salsa and cheese sauce

CHILLI - MOSA

Chilli paneer samosa, served with hot chilli sauce and tomato ketchup



Between Breads

SANDWICHES, BURGERS AND WRAPS. SERVED WITH INHOUSE SLAW, DIPS AND FRIES

CHOLE TIKKI PAV

Crisp aloo tikki with Dilli wale chole and chutney, sandwiched in pao

CHILI CHEESE KURKURE WRAP

Chatakedaar paneer and peppers, topped with cheese slice, in super crisp paratha

CHILLI PANEER WRAP (J)

Spicy desi-chinese paneer with grated cheese in a flaky paratha wrap

AVI'S INDORI SANDWICH

Spicy potato sandwich, toasted with loads of butter, topped with Indoori sev. Served with spicy chutney

THE CHEESY AFFAIR (J)

Chilli cheese panini sandwich, grilled

CLUB SANDWICH

A two layered sandwich filled with vegetables, spicy potato filling, mint chutney and cheese. Toasted

CHEESE CHUTNEY SANDWICH

A tripple layered sandwich with green chutney and loads of cheese. Grilled

MESSY MEXICAN BURGER

Aloo patty, lettuce, salsa, beans, cheese sauce, crushed nachos and jalapeno. Really messy!!!

(J) -JAIN  -SPICY  -RECOMMENDED



Thele wala desi chinese

AND OTHER PAN ASIAN DELICACIES

QUICK TOSSED BEANS

Soy, garlic and sesame wok tossed French beans

STIR FRIED VEGETABLES (J)

Assorted vegetables quick tossed in the wok with dark soy and garlic

THAI CURRY (RED / GREEN)

Vegetables in red or green curry with steamed rice

KHOW SUEY

Burmese curry served with steamed rice or noodles and an array of accompaniments

CLASSIC CHILLI PANEER (J)

Paneer tossed in chilli sauce and soy with peppers and onion

SCZHEWAN PANEER

Paneer tossed in a spicy sczhewan gravy with green onion

WOK TOSSED FRIED RICE (J)

SCZHEWAN FRIED RICE

THAI BASIL RICE

HAKKA NOODLES (J)

CHILLI GARLIC NOODLES

SCZHEWAN NOODLES

ORIENTAL POT RICE (J)

Rice topped with vegetables in a basil butter sauce

TRIPPLE SCZHEWAN

Sczhewan fried rice mixed with sczhewan noodles, served with sczhewan sauce and fried noodles



Feeling Fancy

OUR SELECTION OF 8" THIN CRUST PIZZA

CLASSIC MARGHERITA (J)

Pizza sauce, cheese, tomato and basil

BBQ AND CHEESE

Margherita pizza topped with barbeque sauce



MUSHROOM AND PEANUT

Cheesy mushroom ragout and grilled mushrooms with crushed peanuts and peanut butter

JCB (J)

Jalapenos, corn and black olive pizza, drizzled with inhouse pesto

CHILLI MILLIE

Cheese, chilli vegetable, spring onion and sriracha

PANEER ARRABBIATA PIZZA

Pizza topped with spicy paneer, chilli flakes and pesto



TANDOORI PANEER (J)

Tandoori paneer, capsicum, tomato pizza, drizzled with mint chutney

ALL VEGETABLE (J)

American corn, mushroom, peppers, cherry tomato and brocolli

ALL CHEESE PIZZA (J)

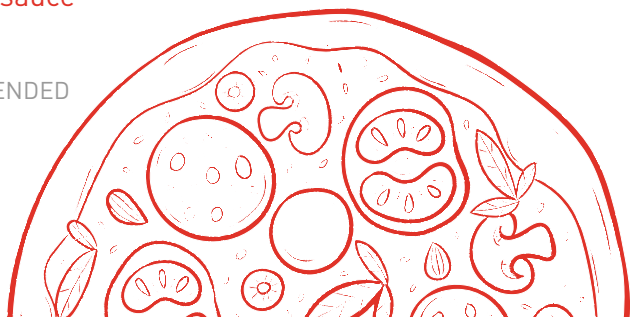
English cheddar, Italian mozzarella and italian parmesan



MAKHANI PIZZA

Achhari vegetables, jalapeno, corriander pizza.
Topped with smoked makhani sauce

(J) - JAIN 🌶️ - SPICY 🍄 - RECOMMENDED



Pasta

(served with 2 slices of toasted garlic bread).
Choice of pasta- Penne, Spaghetti

SIMPLE AGLI-O-LIO

Slow cooked garlic flakes cooked in olive oil with crushed dried chillies, herbs, cheese and a dash of lime juice

PASTA POMODORRO

Pasta in scrumptious chunky slow cooked tomato sauce, flavoured with garlic and basil, topped with feta

ARRABBIATA

Spicy tomato sauce with burnt garlic, crushed chillies and cheese

MR. ALFREDO (J)

Classic cheese sauce pasta with crushed black peppers and Italian herbs

HALF N HALF

Tomato and Cheese sauce, together on a plate. Topped with basil pesto and parmesan cheese

PASTA BAKED VEGETABLES

Vegetables cooked with pasta in a cheese sauce, topped with cheese and almond flakes, finished in the oven

ROLLED PASTA

Thin pasta sheets stuffed and rolled with Italian style vegetables, topped with cheese sauce and baked.

(J) -JAIN  -SPICY  -RECOMMENDED



Comfort Desi Khana

GET CARRIED AWAY BY CURRIES

LEHSUNI DAL TADKA

Tur dal tempered with curry leaves, ginger, garlic and ghee

DAL TADKA (J)

Tempered with ghee, jeera and curry leaves

DAL MAKHANI

Urad dal with Rajma, cooked with tomato, kasuri methi and cream. Smoked

KURKURI BHINDI (J)

Crispy bhindi tossed with desi spice mix

ALOO CHATPATTE

Masaledaar chote aloo tossed in dry spices and tempering

SAAG MAKAI CHILLI FRY

Baby corn and American corn in a creamy spinach curry tempered with garlic, ginger and dried chillie

SPICY KOFTA CURRY

Water chestnuts, zucchini, and sprouts kofta in spicy tomato gravy

KASOORI PANEER BHURJEE (J)

Minced paneer cooked with fresh and dried methi leaves

(J) -JAIN  -SPICY  -RECOMMENDED



Comfort Desi Khana

GET CARRIED AWAY BY CURRIES

TAVA PHIRANGI VEGETABLES

English vegetables in a pungent tomato gravy, cooked on the tava

GODWIT RILLI MILLI VEG (J)

Cube cut indian assorted vegetables tossed in cashew and tomato gravy

BROCCOLI TIKKA MASALA

Broccoli cooked in the tandoor and tossed with vegetables in a tomato and cream masala

PANEER METHI MALAI (J)

Soft cottage cheese in creamy cashew gravy

KOYLA PANEER MAKHANI (J)

Paneer cubes in smoked makhani gravy

PANEER AND CHUTNEY KORMA (J)

Paneer steak layered with chutney in an aromatic cashew curry

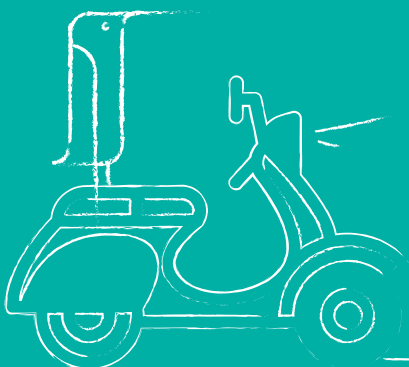
JUHU PAV BHAJI

Mumbai's favourite fast food. Served with buttered pao, onion and lemon

DILLI WALE CHOLE WITH BAKED KULCHE / BHATURE

All time favourite Kabuli Chana tossed with Indian spices. Served with Chatpatte pyaaz.

(J) -JAIN  -SPICY  -RECOMMENDED



Accompaniments

PLAIN CURD

RAITA (Vegetable / Burani)

PAPAD (Fried / Toasted /Masala)

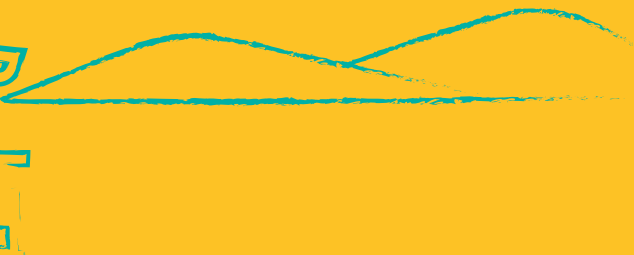
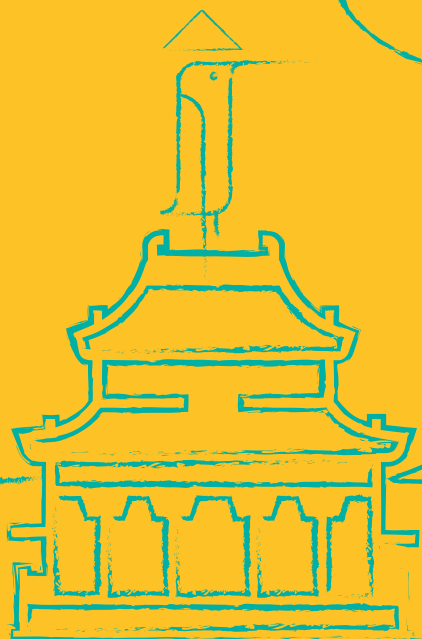
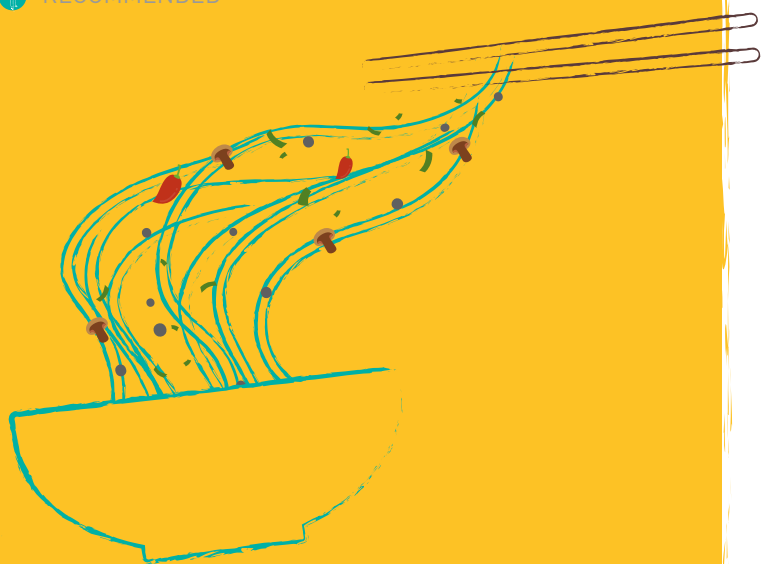
TAVA FRIED MASALA BUTTER PAPAD

GARLIC BREAD (Toasted / Toasted with cheese)

CHILLI CHEESE PIZZA TOAST

Spicy cheese mixture with pizza sauce on bread

(J) -JAIN 🌶️ -SPICY 🍴 -RECOMMENDED



Rice and Breads

PAV (Plain / Maska / Masala)

ROTI (Plain / Butter / Multigrain)

NAAN (Plain / Butter / Garlic)

PAKWAAN

BAKED CORIANDER KULCHA (J)

PARATHA (Plain, Laccha)

STUFFED KULCHE

Laccha aloo kulcha

Paneer paratha (J)

Onion paratha



GODWIT KE GLOBAL-DESI NAAN

Parda masala (J)

Kashmiri (J)

Beetroot and feta (J)

Charcoal chilli cheese

Spring onion and peanut

Garlicky palak



GLOBAL-DESI NAAN SAMPLER

All 6 Global-Desi 'baby' naans served on a platter

STEAMED BASMATI

PULAO (Jeera/ pudina)

VEG PULAO (Mixed vegetables / Kashmiri)

SUKHDEV'S BIRYANI

Parda Vegetable Biryani cooked on dum, served with bhurani raita and salan



KHICHADI 'GODWIT' STYLE

Black rice khichadi achaari gobhi and papad

JAIN KHICHADI (J)

With malai gobhi and papad



**GODWIT IS A CAFÉ
FOR PEOPLE WHO
LOVE FOOD
AND
VALUE EXPERIENCES.**

Dessert

CHOICE OF ICECREAM



CARAMEL CUSTARD

Our eggless version of classic caramel custard

BAKED RASGULA TART SPLATTER

The fallen tart !

#GJBBP

Baked gulabjamun bread butter pudding, served warm



SAFFRON WHITE CHOCOLATE PANNACOTTA

Our take on this Italian dessert

JALEBI CHEESE CAKE

To die for baked jalebi cheese cake, served with blueberry compote, biscuit crumble and dulce de leche



KULFI CASSATTA

Layered kulfi in sponge, served with dry fruits, rabdi, rose and khus syrup



POPCORN BROWNIE

Warm brownie, topped with vanilla ice cream and caramel popcorn, drizzled with caramel

(J) -JAIN 🌶️ -SPICY 🍴 -RECOMMENDED

