

SALUMERIA & PIATTINI

Parma Ham | Mortadella | Spanish Chorizo |
Salami Milano | Black Forest Ham

Choose 3 Meats
Choose 5 Meats

Served with - Tigelle Buns (Bread from Emilia-Romagna),
Gnocchi Fritto, Pickled Gherkins, Green Peppercorn
Mustard & Spicy Green Apple Mostarda

Cheddar | Manchego | Bel Paese | Smoked Gouda |
Danish Blue | Brie

Choose 3 Cheeses
Choose 5 Cheeses

Served with - Crackers, Parmesan Grissini, Smoked
Honey, Berry Compote & Red Globe Grapes, Fig &
Almond Roulade

CHICKEN LIVER PÂTÉ

Hibiscus & Raspberry Gel, Smoked Sea Salt,
Fig Toast, Mustard Cress

HOT TRUFFLE BRIE WITH GRATED FRESH BLACK TRUFFLES (V)

Fig Jam, Toasted Walnuts, Smoked Honey, Fresh Herbs,
Garlic & Chilli Crumble with Toasted Sourdough Bread

SALADS

KALE & QUINOA (V)

Roasted Beets, Pumpkin, Date Vinaigrette,
Goat's Cheese, Walnuts, Asparagus, Pickled Plums,
Lotus Root Crisps & Dried Cranberries

BARLEY & AVOCADO (V)

Pickled Peppers, Purple Cabbage, Haricot Beans,
Cucumber, Marinated Zucchini, Pomegranate,
Kalamata Olives, Toasted Cashew Nuts, Peanut Butter
& Rice Vinegar Dressing

WINE PICKLED GRAPE & GOAT CHEESE (V)

Arugula, Iceberg, Lollo Rosso, Nut Crusted Warm
Goat's Cheese tossed in Yogurt & Balsamic Dressing

LUPINO

Caesar Salad with Shredded Romaine Lettuce, Poached
Chicken, Creamy Egg Dressing, Parma Ham Floss,
Garlic Sourdough Rosette & Parmesan Snow

HOT SMALL PLATES

FIERY SICILIAN JUMBO PRAWNS

Crispy coated Jumbo Prawns bathed in a sweet-spicy-
sour Sicilian Glaze & Scallion Oil

CRISPY LAMB & HUMMUS

Braised Lamb & Lentils stuffed in Caramel Spiced
Onion Petals, topped with Spicy Lamb Floss & served
with Pine Nuts on a bed of Creamy Hummus & a side
of Israeli Pretzels

PORK BELLY

Belgian Pork Belly-Fire roasted with Chipotle,
Mustard & Honey; topped with an Almond-Garlic
Crumble & Apple-Celery Slaw

STEAK SKEWERS WITH AU-POIVRE DIP

Black Pepper crusted Beef Tenderloin Skewers, seared
on Plancha with Pepper, Cognac & Cream Sauce

CHICKEN A LA PLANCHA

Spiced Chickpea Miso marinated Chicken Breast
Skewers, cast-iron cooked with a smokey glaze, served
with Paprika Aioli & Cilantro Salsa

BEEF CARPACCIO

Thinly sliced Tenderloin, Umami Mayo, Truffle Salsa,
Shaved Parmesan, Baby Arugula & Fried Capers
*With optional table-side shaved Fresh Black Truffles (3g)
as per availability*

BURRATINA (V)

Creamy Burratina with Stracciatella on a vibrant,
roasted & smoked Pumpkin Purée; Haricot Beans,
Charred Corn & Pickled Carrots, Sage Chips & a
Melon Seed Gremolata

AVOCADO TOSTADA (V)

Red Bean Paste, Pickled Peppers, Salsa Taqueria,
Roasted Chilli Salsa, Goat Cheese Cream, Brûléed
Brie, Green Tomato Chips & Chilli Crisp.

CHERMOULA CAULIFLOWER TACOS (V)

Soft Masa Tacos topped with roasted fresh King
Oyster Mushrooms, Cauliflower, Shredded Lettuce,
Pepperonata, Smoked Chilli Crisp & Salsa Macha

CALABRIAN CHILLI PORK TACOS

Ancho Broth Braised Pork Shoulder, Roasted Chorizo,
Shredded Lettuce, Pickled Red Onions & Begum
Victoria Mixed Cheese Sauce

SEA BASS CEVICHE

Fermented Guava, Cucumber, Coriander-Jalapeño
dressing, Cherry Radish & Bird's Eye Chilli

CALAMARI FRITTI

Calamari, Green Chilli & Coriander Dust, Garlic
& Lemon Aioli

CHICKEN KARAAGE

Japanese-style Fried Chicken served with Chilli
Coriander Dipping Sauce, Kewpie Mayo & Hot Sauce

GREEK MINI PIES (V)

Greek Savoury Mini Pies with Charred Zucchini, Feta,
Confit Garlic, Dill & Parsley; served with an Orange-
Fennel Salad, Schug & a Tahini-Lemon Dip.

LUNCH SPECIALS

LUPA BURGER

Aged Beef, Sharp Cheddar, housemade Cucumber Pickles
& a Toasted Potato Bun

NASHVILLE FRIED CHICKEN BURGER

Buttermilk Fried Chicken, Hot Oil, Lupa Burger Sauce,
housemade Cucumber Pickles & a Toasted Potato Bun

LAMB BURGER

Seared Lamb Patty with Jalapeños, Schug, Mint &
Cucumber Tzatziki, Marinated Feta, Arugula & a Toasted
Potato Bun

FRIED FISH SANDWICH

An open-faced sandwich in crusty Bread with Crispy Fried
Sea Bass, Pickled Coleslaw & Tartar Sauce

STUFFED PORTOBELLO BURGER (V)

Portobello Mushroom, caramelised Onions, Truffle Salsa,
Lupa Burger Sauce & a Toasted Potato Bun

PORTUGUESE BIFANAS

White Wine and Garlic marinated Crispy Pulled Pork, Pork
Pâté, Piri-Piri Sauce, Grain Mustard & Papo-Seco* Bread
**Papo-Seco is a light & airy Portuguese bread
roll with a crusty top.*

PASTRAMI REUBEN

House-made 16 day Pastrami, Sauerkraut & Thousand
Island on Marble Rye Bread & Cucumber Pickle Spear

FLASH SEARED STEAK SANDWICH

Aged Beef, Begum Victoria Brie, Caramelized Onions,
Pickled Jalapeños, House-churned Beer Mustard on
Sourdough Toast
Add on a Poached Egg

CROSTONI (V)

Grilled Sourdough, Tomato salad, Pickled Plums,
Watermelon, Avocado & Burrata
Add on Smoked Salmon (50gm)

*All Burgers & Sandwiches
are served with a side of Chunky Fries
& Coleslaw*

PASTAS & RISOTTOS

TORTELLINI (V)

Three Cheese stuffed fresh Pasta in a Light Roma Tomato
Cream Sauce, Parmesan Oil, Asparagus & Basil Pesto

10 LAYER LASAGNA (V)

Plant-based "Shaka Harry Chicken",
Sofrito Sauce, Basil & Buffalo Mozzarella

SPAGHETTI PICCANTINA WITH SHRIMP

Fresh Chilli, Sun-dried Tomatoes, Basil, Fresh Cream
& finished with Parmesan Cheese

FUSILLI IN VODKA SAUCE (V)

Gluten-free Fusilli with Burrata & shaved Parmesan
Choose One Sauce

Roma Tomato Sauce & Vodka | Basil & Pistachio Pesto

MYKONOS ORECCHIETTE

"Little Ears" pasta in a creamy Tahini & Feta sauce with
crumbled Gyro-style Lamb with fresh Mint, Oregano &
Parsley; Topped with Pita crumbs & Schug dust

CHORIZO CARBONARA

Classic Spaghetti Carbonara with a spicy twist, topped
with crispy Goan Chorizo & grated Cured Egg Yolk

WILD MUSHROOM PAPPARDELLE

Hand-cut Pappardelle in an Umami rich Morel Sauce
with roasted Wild Mushrooms & Porcini dust

CRUMBLED SAUSAGE, SPANISH CHORIZO & BACON RISOTTO

Sage, Kale, Pecorino & Chorizo-Chilli Oil

LOBSTER RISOTTO WITH ORZO

Pearl Onions, Lobster Bisque & Arugula cooked with
creamy Orzo & Lobster morsels; finished with a Garlic
Lobster Butter & Chilli Crisp
(As per availability)

RISOTTO AI FUNGHI (V)

Cooked with Porcini Stock, Wild Mushrooms, topped
with Stuffed Morel

PIZZA

Option of Thin Crust or Neapolitan style

CAPRESE (V)

Buffalo Mozzarella, Pecorino, Basil, Shaved Parmesan &
Olive Oil

VERDURE (V)

Spinach, Kale, Leeks, roasted Garlic, Sun-dried
Tomatoes, Jalapeño, caramelised Onions, Whipped Goat's
Cheese & Sweet Potato Chips

QUATTRO FORMAGGI (V)

Béchamel, Danish Blue, Gruyère, Provolone, Burrata,
fresh Thyme & Olive Oil

5 MUSHROOMS (V)

Sautéed Wild Mushrooms, Truffle-Porcini Cream &
Burrata

PARMA HAM

Thinly sliced Parma Ham, dressed Arugula & shaved
Parmesan

LAMB ZA'ATAR

Greek Lamb Meatballs, marinated Feta, pickled Shallots,
Olives, Confit Garlic, Dill, Parsley & Toasted Pine Nuts

SICILIAN

Grilled Chicken, Fermented Chilli Paste, caramelised
Onions & Ricotta Crumble

PEPPERONI

Pork Pepperoni with Sharp Cheddar & Goat's Cheese

PIDE STYLE GARLIC BREAD

From the pizza oven, slow-fermented dough baked
with a Herb Garlic Butter & four cheese filling - Feta,
Cheddar, Mozzarella & Ricotta. Baked & topped with a
jammy egg yolk.

Veg Option Available (Without the Egg Yolk)

MAINS

EXTRAS

Grilled Pita Bread

Saffron Pilaf

Chunky Fries

BABY CORN ELOTE (V)

Lemon Mayo, Chilli-Peanut Crumbs & Parmesan Snow

TURKISH EGGPLANT (V)

Spicy Chickpea Miso marinated Nasu Eggplant,
Scallion Salsa, Garlic & Rose Labneh, Chimichurri
Slaw, Pomegranate & Parsley

LAMB KOOBIDEH

Minced Lamb, lightly spiced & marinated with grated
Onions & grilled on embers; served with Sumac-
Onions, Tomatillo & Green Pepper Slaw, Tzatziki &
grilled Pita Bread

HARISSA CHICKEN

Roasted Tomato & Rose Harissa marinated Chicken
Thigh with a Spicy Dip, Rose Petal-Garlic & Peanut
Crumble

TIGER PRAWNS

Garlic, Chilli & Coriander marinated Tiger Prawns
with Lemon Butter Sauce & Citrus Salad

ISRAELI MEZZE PLATTER (V)

Preserved Lemon & Chickpea Hummus, Green Herb
Falafel, Roasted Eggplant Dip, Vegetable Filo Pie,
Za'atar dusted Pretzel with a fresh Fennel, grilled
Halloumi & Cherry Tomato Salad

DESSERTS

TIRAMISU

Served Tableside
Add a Shot of Espresso & Biscotti

DARK CHOCOLATE & BURNT ORANGE MOUSSE

Malted Barley Cream & Pistachio Gelato,
Microwave Sponge, Basil Gel, Sea Salt &
Chocolate Crumble

24 LAYER CHOCOLATE

Thin moist layers of Chocolate Cake served
with Vanilla Bean Gelato & Pine Nut Praline

PB & J

Banana Tahini Cake, Peanut Cream, Dark
Chocolate Mousse & Strawberry Compote

BASQUE CHEESECAKE

Vanilla Diplomat, Fresh Fruit Compote, Burnt
Butter Caramel Gelato & Bee-sting Nut Crisp

LUNCH SPECIAL COCKTAILS

BASIL & CUCUMBER COOLER
Hoegaarden Belgian Original Gin, Fresh Basil, Cucumber Water, Clarified Almond Milk, Citric Acid & Jaggery Syrup

LAVENDER & TENDER COCONUT MOJITO
Bacardi, Home-made Rosemary & Lavender Cordial, Fresh Mint, Fresh Lime, Coco Water

LUPA MIMOSA
Sparkling Wine, Fresh Clementine Juice, Hoegaarden Belgian Original Gin & Orange Liqueur

EARL GREY MARTEANI
(A Step Toward Sustainable Bar)
Infused Hoegaarden Belgian Original Gin with Earl Grey, Clarified Lime Juice, Vegan Foam & Simple Syrup

BARREL-AGED NEGRONI
(This Negroni has spent 4 weeks in an Oak barrel & has later been shifted to a glass bottle)
Campari, Hoegaarden Belgian Original Gin & Vermouth

PENICILLIN
Budweiser Magnum Whiskey (American), Home-made Ginger Liqueur, dash of Talisker, Fresh Lime Juice & Honey Syrup

LUPA CLARIFIED PIÑA COLADA
Old Monk, Coconut Water, Falernum, Pineapple Juice, Demerara Syrup, Fresh Lime & Milk

CLOVER CLUB
Hoegaarden Original Belgian Gin, Raspberry Jam, Dry Vermouth, Fresh Lime & Egg White

LUPA COCKTAILS

1990'S TOMMY'S MARGARITA
51% Agave Tequila, Freshly Squeezed Lime, Agave Syrup

GINA'S SHAKERATO
Ketel One Vodka, homemade Coffee-Liqueur & Freshly brewed Espresso

PALOMA
51% Agave Tequila, Jalapeño-infused Agave, Grapefruit Juice, Fresh Lime Juice with a Sea-Salt Cloud

SIENA SOUR
Budweiser Magnum Whiskey (American), Fresh Pineapple, Freshly Squeezed Lime, Honey Syrup & Vegan Foam

HOUSE SPECIAL SHRUB-INFUSED SANGRIA

FIRENZE WHITE
Fresh Fruits, Clementine-infused Shrub, Brandy & House Chardonnay

SUMMER SUN
Grapefruit & Mixed Fruits, Rose-infused Shrub, Brandy & House Cabernet Sauvignon

G&T

House Pour - Hoegaarden Belgian Original Gin

BASIL & ORANGE
Home-made Basil, Orange Shrub & Tonic Water

THE KHASI
Home-made Meghalaya Mountain Spices (Jaiur), Mizo Wild Grapefruit Shrub & Tonic Water

BERRY MANILOW
Home-made Blueberry, Sage & Grapefruit Shrub, Tonic Water

CHITTAGONG ZEST
Home-made Gondhoraj & Elderflower Shrub, Tonic Water

CLEMENTINE & LAVENDER
Home-made Clementine & Lavender Shrub, Tonic Water

VILLA ROSSA
Home-made Rose, Rhubarb & Ginger Shrub, Tonic Water

PICK A GIN OF YOUR CHOICE

TANQUERAY TEN

EDINBURGH

ROKU

HENDRICK'S

SIPSMITH

KI NO BI

SABATINI

MONKEY 47

FIFTY POUNDS

MIRABEAU

WHISKEY

BOURBON

JIM BEAM

JIM BEAM BLACK - EXTRA AGED

MAKER'S MARK

BUFFALO TRACE KENTUCKY

IRISH

JAMESON IRISH WHISKEY

JAMESON BLACK BARREL

BUSHMILLS 12 Y.O.

AMERICAN

BUDWEISER MAGNUM DOUBLE BARREL

JACK DANIEL'S NO. 7

JACK DANIEL'S TENNESSEE HONEY

GENTLEMAN JACK

JAPANESE

ENSO

SUNTORY TOKI

HIBIKI

RYE WHISKEY

TEMPLETON RYE 4 Y.O.

SAZERAC RYE

SCOTCH

JOHNNIE WALKER RED LABEL

BALLANTINE'S FINEST

JOHNNIE WALKER BLACK LABEL

CHIVAS REGAL 12 Y.O.

MONKEY SHOULDER

JOHNNIE WALKER DOUBLE BLACK

JOHNNIE WALKER GOLD LABEL RESERVE

CHIVAS REGAL 18 Y.O.

D'YAVOL BLENDED MALT SCOTCH

ROYAL SALUTE 21 Y.O.

DEWAR'S DOUBLE AGED 32 Y.O.

SINGLE MALT

GODAWAN 01 RICH & ROUNDED

GODAWAN 02 FRUIT & SPICE

TALISKER 10 Y.O.

SINGLETON 12 Y.O.

GLENKINCHIE 12 Y.O.

GLENLIVET 12 Y.O.

LAPHROAIG 10

ABERLOUR 16 Y.O.

LAGAVULIN 16 Y.O.

GLENFIDDICH 18 Y.O.

ABERLOUR 18 Y.O.

THE YAMAZAKI -DISTILLER'S RESERVE

ABERFELDY 21 Y.O.

BEER

BUDWEISER

CORONA

HOEGAARDEN WIT

HOEGAARDEN ROSÉE

HOEGAARDEN NECTARINE

CIDER

HILL STATION HIMALAYAN HARD CIDER ALE
ORIGINAL | BERRY TWIST | STRONG

SELTZER

GRIZLY HARD SELTZER ALE
BLUEBERRY + ROSEMARY | PINEAPPLE +
OKINAWA SUGAR | PEACH BLACK TEA

VODKA

KETEL ONE

ABSOLUT

STOLICHNAYA

CÍROC

GREY GOOSE

D'YAVOL

TEQUILA

DON ANGEL BLANCO

PISTOLA

JOSE CUERVO SILVER

JOSE CUERVO GOLD

DON ANGEL ORO

1800 AÑEJO

CÓDIGO BLANCO

CÓDIGO ROSA

CÓDIGO AÑEJO

MILENIO 1800

GRAN CENTENARIO LEYENDA EXTRA
AÑEJO 100% DE AGAVE

MEZCAL

CREYENTE JOVEN

MEXCALIA MEZCAL

RUM

SEVEN RIVERS SPICED RUM

OLD MONK

BACARDI CARTA BLANCA

BACARDI OCHO

KRAKEN SPICED BLACK RUM

MOUNT GAY RUM ECLIPSE

DIPLOMATICO RESERVA

DICTADOR 20 Y.O.

NON ALCOHOLIC

MOCKTAILS

SORBET SPRITZ

House special sorbet, lime, gomme syrup,
soda & flowers

HOUSE-MADE SHRUB MOCKTAIL

Gondhoraj & elderflower | orange & basil |
blueberry sage | the khasi

SOFT BEVERAGES

AERATED DRINKS

DIET COKE

GINGER ALE

SCHWEPPE'S TONIC WATER

CANNED JUICES

HIMALAYAN WATER SERVICE

RED BULL

BUDWEISER BEATS

HIMALAYAN SPARKLING SERVICE

PERRIER SERVICE (330 ML)

FRANKLIN TONIC WATER

GIN

HOEGAARDEN BELGIAN ORIGINAL

HOEGAARDEN PARISIAN ROMANCE

HOEGAARDEN MEDITERRANEAN

SUMMER

BOMBAY SAPPHIRE

JAISALMER

BULLDOG

MALFY

TANQUERAY NO. TEN

EDINBURGH

ROKU

HENDRICK'S

SIPSMITH LONDON DRY

COBALTO 17

KI NO BI

SABATINI

MONKEY 47

FIFTY POUNDS

MIRABEAU

COGNAC

HENNESSY V.S.

MARTELL V.S.O.P

MARTELL X.O.

LIQUEUR & APERITIF

MARTINI FIERO

MARTINI ROSSO

MARTINI BIANCO

MARTINI EXTRA DRY

ABSINTHE ABSENTE 49%

COCALERO

CAMPARI

AMARO MONTENEGRO

MARASCHINO

SAMBUCA

CABO COCONUT

APEROL

KAHLUA

BAILEYS IRISH CREAM

COINTREAU

JAGERMEISTER (ICE COLD)

COFFEE

CLASSICS

RISTRETTO | ESPRESSO DOPPIO | LUNGO

ESPRESSO CON PANNA

AMERICANO

ESPRESSO + MILK

CORTADO

CAPPUCCINO

MACCHIATO

LATTE

FLAT WHITE

VALRHONA HOT CHOCOLATE

COLD BEVERAGES + ICED LATTE

ALMOND MILK LUNGO

SHAKERATO

option of vietnamese with smoked cinnamon

AFFOGATO

house-made vanilla bean gelato & mini
stroopwafels

COLD BREW (18 HOURS)

COLD BREW & ICE

COLD BREW & COLD CREAM

WITH TOFFEE NUT CRUNCH

COLD BREW FLOAT

house-made vanilla bean gelato & mini
stroopwafels