



# Soul company menu

## Sunday Brunch Box

### Anurag's Brunch for 2

₹1600

#### Wild Mushroom and Truffle Tartine(2 portions)

Wild mushrooms paired with a shallot soubise and parmesan cream on a home-made sourdough bread. A dash of truffle oil.

#### Pain Perdu(1 large portion)

Overnight soaked home-made brioche, toasted and torched. Accompanied by a chocolate and creme diplomat with a touch of a hazelnuts.

#### Canelé(2 portions)

A french pastry masterpiece. Crunchy burnished exterior complimented by a soft custard within. All vanilla and some spiced rum.

### Brews by coffee mechanics

#### Hot Brew Bags

₹175 each

#### DIY Drip-To-Go Inch Perfect (Set of 2)

The Specialty Arabica blend, our classic medium roasted coffee with balanced flavour profile. Recommended to be had black.

#### DIY Drip-To-Go Bags Left Hook(Set of 2)

A specialty Arabica French roast, for the one who has a palate for strong shot or prefer coffee with milk.

#### Cold Brew - 250 ml

₹220

21 hour slow brewed specialty coffee. Tastes best when had on ice.

### Lore's Brunch for 2

₹1600

#### Breakfast Syndrome

French Toast, Eggs, Sausage & Bacon with hash all made into a bite size snack {4pcs DIY assembly}

#### Micro Appam

Fluffy Micro-sponge rice cakes Served with white peas and farmlore tomato "thokku" An ode to appam {6pcs}

#### Brunch Roast (Chicken/Beef/Pork)

Roast Chicken/Beef/Pork With creamed Spinach & Mushrooms, Brulee onions & Jus

#### Very Berry

Mixed Berry smoothie with Cereals & Nuts

### Ben's Brunch For 2

₹1600

#### English Breakfast Casserole (1 big portion)

Sausages, bacon, mushrooms and tomatoes baked with baked beans and Yorkshire pudding

#### Beef Chimichurri Grilled Cheese (2pcs)

Grilled Beef tenderloin topped with chimichurri sauce, Colby and Monterrey Jack

#### Patatas Bravas w/ Chorizo Hollandaise (2 tubs)

Crispy fried skin on potato wedges tossed in a hollandaise made with rendered chorizo fat and chunks of chorizo

#### Peanut butter and jelly puffs (2pcs)