



NEW DELHI AEROCITY

PLUCK

Modern day eatery with an in-house farm

A modern day eatery, Pluck is an avant-garde restaurant with an in-house farm and is committed to offer the freshest ingredients in a seasonal menu that is locally focused and globally artistic, cultivating a healthy relationship on our tables.

The menu is a beautiful mix of contemporary European and Indian cuisine.

Being food from farm-to-table, everything on the menu of Pluck is decided by seasonal availability of local products. The result is a dynamic, frequently-changing menu inspired by original means of cooking with live fire.



From our vegetable garden...
TO YOUR PLATE

Here, you eat the vegetables and herbs we grow in our green garden



ACTING
HERE
Planet 21

CHEF DEGUSTATION MENU Surf N Turf

STARTER

🌱 🌿 Sweet potato, feta and pomegranate basket, tamarind pipette, mint soil

or

🌱 Tandoor roasted amritsari salmon, pomelo and mint salad, sweet lemon

SALAD

🌱 🌿 🌱 🌿 Millet, citrus, greens maple, balsamic dressing
(Fresh greens from our house garden)

or

Caesar salad, croutons, sous vide chicken breast

SOUP

🌿 Parmesan burnt garlic oat meal strudel, roll over melba

or

Lamb shorba keema ravioli, saffron lemon purée, chili tomato

SORBET

🌿 Lemon sorbet

MAIN COURSE

🌿 Organic quinoa broccoli cakes, avocado gel, citrus sauce, yellow zucchini taglia

or

Five lentils crusted fish, idli sponge, beetroot murabba puree, malabari sauce

or

Confit duck leg, coffee and prunes purée, slow cooked beets, truffle potatoes, salted peach purée

DESSERT

🌿 Greek custard, rasmalai parfait, raspberry sorbet, candied beetroot (No added sugar)

or

Dark milk chocolate mousse, dark caramel, candied macadamia warm malted caramel

₹ 3250 PER PERSON

🌿 Vegetarian 🌱 Gluten Free 🌱 Lactose Free 🌶️ Spicy 🌱 Balanced
• Government taxes as applicable. • We levy 5% service charge.
• Kindly apprise the order taker of any allergies.



Grilled Chicken en Sous Vide



De Constructed Mulligatawny

CHEF DEGUSTATION MENU Avant-Garde

STARTER

- 🌿 🌾 Kaffir lime paneer tikka
 Beetroot and vanilla relish
 or
🌶️ Mutton pepper fry
 Parmesan biscuit

SALAD

- 🌿 🌾 Baby lettuce salad
 Parmesan cheese & lemon peel
 (Fresh Greens From Our House Garden)

SOUP

- 🌿 Mushrooms and chestnuts
 Mushroom carpaccio and truffle mascarpone

MAIN COURSE

- 🌿 🌾 Three mushroom risotto
 Truffle and porcini jus, aged parmesan
 or
🌿 🌾 Grilled chicken en sous vide
 Fig jam, cauliflower and toasted corn purée, torn mint, morel jus

DESSERT

- 🌿 Gulkand white chocolate
 Raspberry coulis, rose petal jam, rosemary curd
 or
🌿 🌾 Hot caramelized anjou pear
 Chocolate, biscuit bretonne, hot toffee sauce, tahitian vanilla ice cream

₹ 2750 PER PERSON

🌿 Vegetarian 🌾 Gluten Free 🌿 Lactose Free 🌶️ Spicy 🌿 Balanced
 • Government taxes as applicable. • We levy 5% service charge.
 • Kindly apprise the order taker of any allergies.

CHEF DEGUSTATION MENU Fusion

STARTER

- 🌿 Golgappa and caviar
 Tzatziki dip, dried ginger gastrique
 or
🌿 🌾 Olive chicken tikka
 Basil pesto, olive dust

SOUP

- 🌿 🌾 De-constructed mulligatawny
 Coconut gel, puff rice, lentil broth

MAIN COURSE

- 🌿 Paneer lababdar involtini
 Adraki spinach
 or
 Five lentils crusted fish
 Idli sponge, beetroot murabba purée, malabari sauce

DESSERT

- Hazelnut praline
 Flourless hazelnut cake, gianduja mousse, orange curd, praline ice cream

₹ 2250 PER PERSON

🌿 Vegetarian 🌾 Gluten Free 🌿 Lactose Free 🌶️ Spicy 🌿 Balanced
 • Government taxes as applicable. • We levy 5% service charge.
 • Kindly apprise the order taker of any allergies.



**Khandvi and
Masala Khakra**

Everything on the menu is decided by seasonal availability of local products. The result is a dynamic, frequently-changing menu inspired by primal means of cooking with live fire. Welcome !

CONTEMPORARY Indian Menu

SOUP

🌱	De-constructed mulligatawny Coconut gel, puffed rice, lentil broth	600
🌱 🌱	Tomato and coriander consommé Handpicked steamed greens	600
🌱	Kerala lobster bisque Tempered south indian stew, curry leaf	800
	Lamb shorba Keema ravioli, saffron lemon puree, chili tomato dust	800

LIGHTLY TOUCHED

🌱	Golgappa and caviar Tzatziki dip, dried ginger gastrique	600
🌱	Sweet potato, feta and pomegranate basket Tamarind pipette, mint soil	600
🌱	Khandvi and masala khakra Coconut mousse, ginger & tamarind granita (Fresh greens from our house garden)	600
🌱	Kaffir lime paneer tikka Beetroot and vanilla relish	600
🌱	Tandoor roasted amritsari salmon Pomelo and mint salad, sweet lemon peel (Fresh greens from our house garden)	700
🌶️	Mutton pepper fry Parmesan biscuit	700
🌱	Olive chicken tikka Basil pesto, olive dust	700
🌱	Charcoal fumed chicken morsels Charred corn, candied young papaya	700

🌱 Vegetarian 🌱 Gluten Free 🌱 Lactose Free 🌶️ Spicy 🌱 Balanced
 • Government taxes as applicable. • We levy 5% service charge.
 • Kindly apprise the order taker of any allergies.

Trilogy Of Lamb



MAINS

✓	Plantain kofta, pukhtan style Quinoa and spinach pulao (Fresh greens from our house garden)	700
✓	Paneer lababdar involtini Adraki spinach (Fresh greens from our house garden)	600
✓	Smoked aubergine and thyme tortellini Cherry tomato, onion fennel emulsion, aged parmesan	700
🌱 ✓	Spinach and guava Grilled organic polenta, kachalu ki chat, carrot murabba purée	700
🌱	Back water prawns Sooji upma, alleppey curry	1100
	Five lentils crusted fish Idli sponge, beetroot murabba purée, malabari sauce	900
🌱	Tandoori chicken breast Jalapeno mash, coriander vinaigrette	900
	Pulled tandoori chicken cannelloni Crispy skin, roasted cumin, cheese sauce	900
🌶️ 🌱	Lamb roganjosh Risotto khichdi, roganjosh sauce	1100
🌶️	Trilogy of lamb Slow cooked lamb neck, australian lamb chop, masala seekh kebab, nihari jus (Fresh greens from our house garden)	1300

SHARING (Good For Two)

✓	Palak paneer Golden garlic, himalayan basmati rice / tandoori roti	1200
🌱 ✓	Vegetarian biryani Salan sauce, garlic smoke yogurt	1200
	Pluck signature butter chicken Himalayan basmati rice / tandoori roti	1600
🌱	Chicken dum biryani Salan sauce, garlic smoke yogurt	1600

✓ Vegetarian 🌱 Gluten Free 🌱 Lactose Free 🌶️ Spicy 🌱 Balanced
 • Government taxes as applicable. • We levy 5% service charge.
 • Kindly apprise the order taker of any allergies.

Gulkand White
Chocolate



SIDES

🌱	Thyme and garlic roasted tandoori vegetable	250
🌱	Black dal Home churned butter buffalo milk cream dollop	250
🌱	Royal cumin tempered basmati Farm coriander, desi ghee	100
🌱	Trio bread basket Tandoori roti, plain naan, missi roti	100

DESSERT

🌱	Gulkand white chocolate Raspberry coulis, rose petal jam, rosemary curd	550
🌱	Strawberry rasgulla 360 degree dome Besan laddoo, raspberry curd	550
🌱	Greek custard, rasmalai parfait (No added sugar) Raspberry sorbet, candied beetroot	550
	Caramelized hazelnut, chocolate and saffron milk bar Candied orange, lemon curd, mango coulis	550
	Baked gulab jamun crème brûlée	550



Salmon Tartar

MODERN European Menu

SOUP

- ✓ Mushrooms and chestnuts 600
 Mushroom carpaccio, truffle mascarpone
- ✓ Parmesan burnt garlic 800
 Oat meal strudel, roll over melba

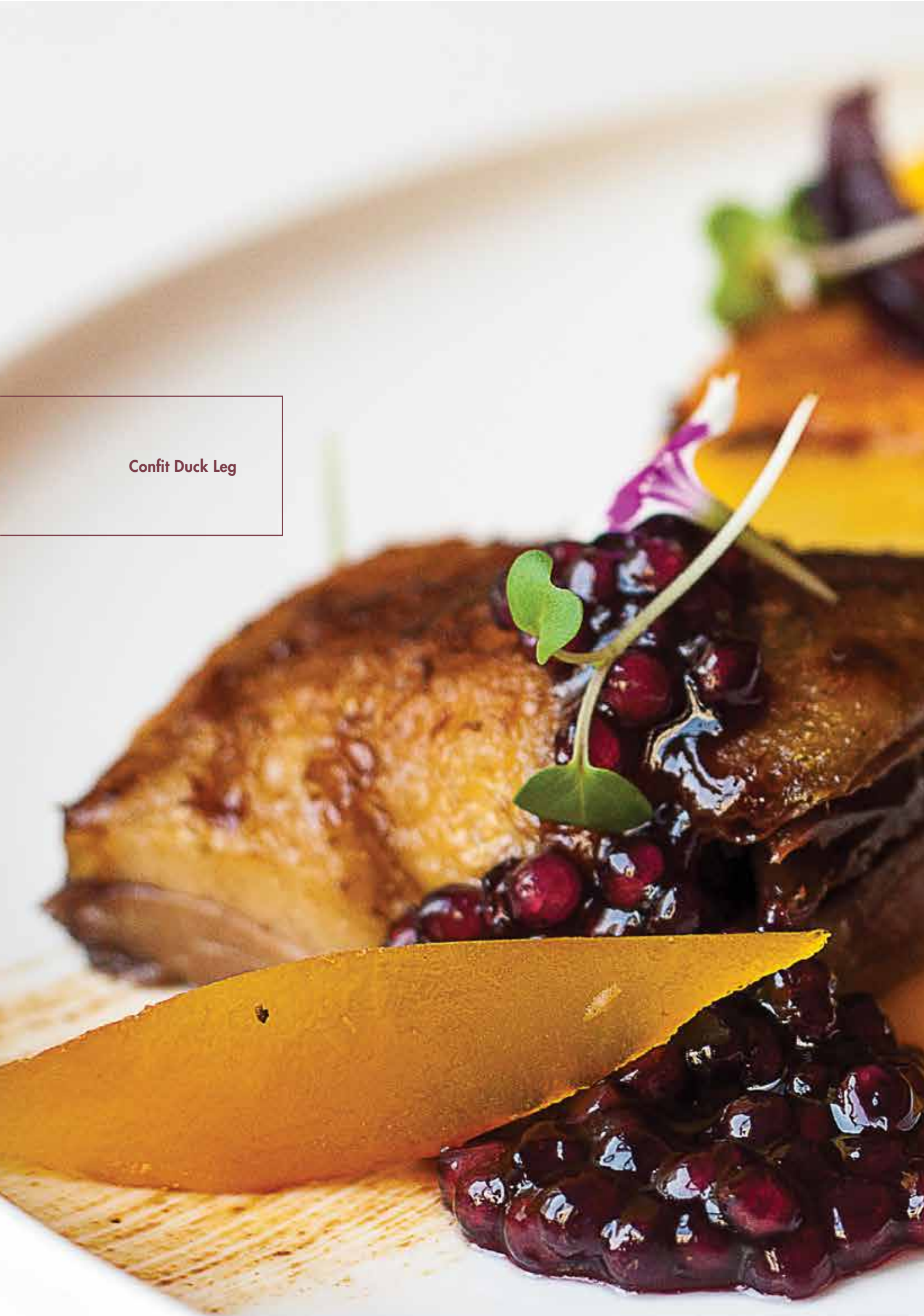
LIGHTLY TOUCHED

- 🌱 ✓ Baby lettuce salad 600
 Parmesan cheese, lemon peel
 (Fresh greens from our house garden)
- 🌱 🌾 🥛 ✓ Millet, citrus and greens 600
 Maple and balsamic dressing
 (Fresh greens from our house garden)
- Caesar salad 600
 Croutons, sous vide chicken breast
- Salmon tartar 700
 Cucumber, horse radish, mustard sorbet
- 🌱 🥛 Pan roasted scallop 800
 Cauliflower purée, honey and truffle dressing

MAINS

- 🌾 ✓ Three mushroom risotto 700
 Truffle and porcini jus, aged parmesan
- ✓ Pumpkin roasted 700
 Fresh tomato and cheese gougere's, burnt onions
 (Fresh greens from our house garden)
- ✓ Organic quinoa broccoli cakes 700
 Avocado gel, citrus sauce, yellow zucchini taglia
- Pluck classic burger with parmesan fries
- ✓ Vegetarian 600
- Chicken 700
- Lamb 700


✓ Vegetarian 🌾 Gluten Free 🥛 Lactose Free 🌶️ Spicy 🌱 Balanced
 • Government taxes as applicable. • We levy 5% service charge.
 • Kindly apprise the order taker of any allergies.




Confit Duck Leg

Grilled spicy miso salmon 1300
 Fine herbs, maple olives
 (Fresh greens from our house garden)

Roasted chilean sea bass 1800
 Wild rice risotto, herb crisp, glazed pickled carrot,
 Telli cherry pepper cracker

 Roasted cod 1800
 Candied orange, lentil stew, madeira jus, burnt butter

 Grilled chicken en sous vide 800
 Fig jam, cauliflower and toasted corn purée, torn mint, morel jus

Confit duck leg 1100
 Coffee and prunes purée, slow cooked beets, truffle
 Potatoes, salted peach purée
 (Fresh greens from our house garden)

Pan roasted lamb loin 1800
 Aged mushroom purée, potato fudge, morels, merlot reduction



Six hour cooked belgium pork belly 1300
 Maple poached carrot, prunes rocks, apple purée

SIDES

-   Baby spinach 250
-   Grilled vegetables 250
-  Seasonal mushrooms 250
-   Garlic sautéed broccoli 250
-  Baked jacket potato 250


DESSERT

 Ice cream and sorbet 550

  Hot caramelized anjou pear (No added sugar) 550
 Chocolate, biscuit bretonne, hot toffee sauce,
 tahitian vanilla ice cream

Hazelnut praline 550
 Flourless hazelnut cake, gianduja mousse,
 orange curd, praline ice cream

Dark milk chocolate 550
 Milk chocolate mousse, dark caramel,
 candied macadamia warm malted caramel

 Vegetarian  Gluten Free  Lactose Free  Spicy  Balanced
 • Government taxes as applicable. • We levy 5% service charge.
 • Kindly apprise the order taker of any allergies.