

CAARA promote's fine food and food experiences. We operate a number of verticals including Bespoke Catering, EasyDining, Cookery school, Chef's Kitchen & Café's. CAARA believes in conscious food and therefore takes enormous care in where we source our ingredients.

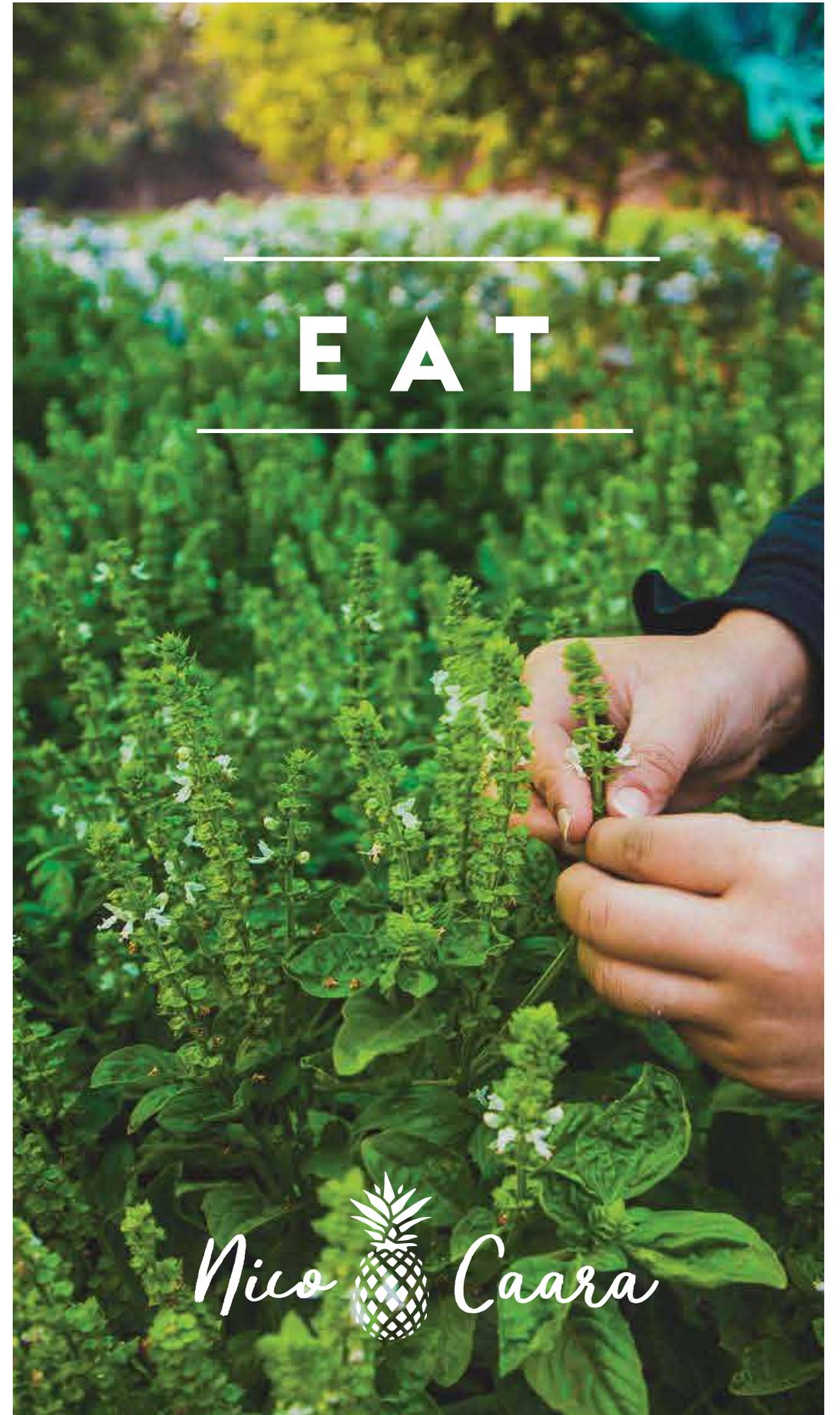
Whether it is fresh chemical free produce grown at our own farms or supporting local artisanal suppliers, we believe in practicing and supporting sustainable businesses. Only when we can't source high quality products locally, we work with the best globally.

It is with the same philosophy that we have created our menu for NicoCaara. A small plates menu focusing on fresh seasonal, local produce. The menu has been designed to mix and match and share together. You won't find blueberries from Chile but you will find cape gooseberries grown on our farm in New Delhi. Working with Indian and Asian produce means that we naturally shy away from ingredients like refined flour and sugar and work more with local grains as well as sweeteners like coconut sugar and jaggery.

Our menu is clearly marked to help navigate any intolerance, and those who are gluten-free, dairy-free will find plenty to enjoy.

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#NicoCaara



NicoCaara

Small plates menu drawing inspiration from the land that meets the Indian Ocean. Focus lies on quality, ingredients, creating delicious plates to share. These dishes change to celebrate unique flavours and make the most of the season.

BAR NIBBLES

Lotus stem chips Chironji and sesame dip	250
Crispy okra and star fruit Spicy tomato dip	350
Gunpowder spiced nuts	300
CAARA Cheese selection Crackers, fruit membrillo CAARA Roast,	650

VEGETABLE, GARDENS AND FARMS

♥ Lean green bean salad (gf) (df) Sweet potato, sesame seeds, peanut dressing, kaffir lime, shaved coconut	350
♥ Spiced pumpkin soup (gf) (df) Shaved coconut, coconut cream, sesame oil	350
Coconut broth, broccoli, shitake mushroom (gf) Vermicelli noddles, pok choy, sesame	450
Banana blossom bowl (gf) (df) Tofu, bean sprouts, onion, soy and pineapple dressing	400
Summer rice paper rolls (gf) (df) Vermicelli noodle, soy and chilli marinated tofu	400
Garden greens, Asian pear and mint salad (gf) Fennel, pomegranate, goats cheese, honey and rice vinaigrette	400
Coriander, corn and kale pancake (df) Tamarind, tomato and mango chutney, micro herb salad	400
Gooseberry salsa, local burrata salad (gf) Rocket, toasted coriander seeds, balsamic glaze	650
Baked sweet potato, fig, goats cheese (gf) Mint yoghurt, almond dust	450
Humble sunny side up egg hopper (gf) Coconut sambol, gunpowder, lotus chips	350
Smashed avocado (df) Som tom dressing, raw papaya, raw mango, peanuts	650



We spend time sourcing the best locally, when its not possible we look further a field



We only use organic eggs

FISH : RIVERS AND OCEANS

Prawn, pomelo, salad (gf) (df) Mint, coriander, toasted peanuts, crispy shallots	650
♥ Seared Atlantic salmon, seafood rasam broth (df) Buckwheat and potato mash	700
Crispy shrimp tempura, mango basil salsa (df) Root vegetable tempura, pickled ginger dip	700
Sri Lankan crab cakes Kale and potato gallet, tomato and coconut gravy gunpowder cheese straw	550
♥ Turmeric and dill marinated red snapper (gf) (df) Rice noodles, roasted peanuts, nước chấm dressing	550

MEAT : POULTRY AND PASTURES

♥ Pineapple turmeric marinated chicken salad (gf) (df) Green leaves, coriander and chia seeds dressing	650
♥ Chicken and shitake orange glaze meatballs (df) Orange, millet salad	550
New zealand lamb chops, mint salsa verde Goat's cheese and lamb croquette, confit potato	750
♥ Kohlrabi spaghetti and buffalo salad (gf) (df) Peanuts, nước mắm cham dressing	450
Miso duck slice Pokchoy puree, 5 spice jus, fondant potato, black garlic, carrot ribbons, radish	750

SWEET PLATES

Orange and almond cake Zesty mascarpone, lemon drizzle	400
Lemongrass and ginger creme brûlée (gf)	300
Chocolate and coffee pots Mysore CAARA Coffee	400
Tropical pavlova (gf) Seasonal fruits, cream	400
Gluten free Belgium chocolate brownie (gf) Dates, coconut , beetroot with kaffir lime yogurt	400



Our breads and pastries are freshly made by in our kitchen.

Where possible we opt out of refined sugar and look towards natural alternatives like jaggery, dates honey & coconut sugar.

(gf)- Gluten free | (df)- Dairy free. If you have any specific dietary requirements please speak to your server. ♥ Nutritious dish recommended by CAARA to boost your wellbeing

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