



CHAMPAGNE  
PERRIER JOUËT

X

avatāra

*Valentines  
Pairing Menu*





Avatara is the reincarnation of soulful Indian cuisine, embodying a contemporary expression of timeless techniques, philosophy, and tradition.

Deeply rooted in the rich heritage of Indian vegetarianism, Avatara redefines the perception of vegetarian dining, traditionally viewed through a lens of limitation. Our mission at Avatara is to transcend these notions, by offering an extraordinary fine dining experience that illuminates the infinite possibilities and exquisite flavors inherent in vegetarian cuisine.

At Avatara, we are committed to showcasing the true artistry and sophistication that vegetarian food can achieve.



# Introduction to Rasas

**1. Madhura (Sweet)**  
Makhan malai,  
popping sugar, saffron

**3. Kashaya (Astringent)**  
Sarson saag, corn ghewar,  
pickled raddish

**4. Lavana (Salty)**  
Braised red beet, ghee roast ketchup, appalam

**5. Tikta (Bitter)**  
Bitter gourd cafreal, sweet potato, raw mango curry

**6. Amla (Sour)**  
Butternut dhokla, black lime pickle, fafda

**2. Katu (Pungent)**  
Sago thalipeeth, charred shishito pepper, peanut relish

**Somras (Champagne)**  
Perrier-Jouët blanc de blanc





**Perrier-Jouët Grand Brut**

*Paired with*

**Kalingam (Watermelon)**

*Grilled watermelon, stone fruit pickle, tomato water*

**Kokum (Garcinia Indica)**

*Sunchoke modak, okra thecha, kokum rassa*

**Dalika (Lentil)**

*Horse gram galouti, ragi singhal, lentil & sesame tea*

**Perrier-Jouët Blason Rosé**

*Paired with*

**Kadalika (Banana)**

*Raw banana varuval, coconut moilee, curry leaf sorbet*

**Sandhita (Pickle)**

*Achari broccolini, panch phoron asparagus, candied walnut*

**Krishna Phal (Passion Fruit)**

*Passion fruit, spiced guava water, strawberry chutney*



**Perrier-Jouët Belle Époque Brut**

*Paired with*

**Klaayah (Green Peas)**

*Green pea chokha, shisho luchi cannoli, gajar jhol*

**Panasa (Jackfruit)**

*Coorg spiced jackfruit, idiyappam, chestnut*

**Badak (Vada)**

*Dahi bhalla petit gâteau, pomegranate sorbet, potato crisp*

**Madhuram (Sweet)**

*Bal mithai, chocolate rosette, buransh ras*

**Grñjanakam (Carrot)**

*Carrot, cacao, cardamom*

**Pushpanjali (Flower)**

*Jasmine tea*

*AED 1199 for Avatara experience and Perrier-Jouët  
Champagne pairing, inclusive of all taxes.*

