

50 BEST Discovery

Gault&Millau AVATARA 2026

MICHELIN 2025

avatāra

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 and subtly influenced by global flavors, 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. Drawing inspiration from both India's culinary heritage and the world's diverse gastronomic cultures, we are committed to showcasing the true artistry and sophistication that vegetarian food can achieve

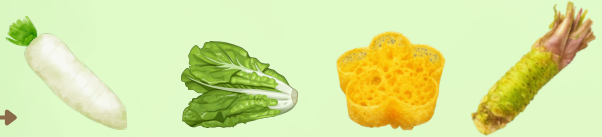




Avocado, cumin, gherkin, balsamic pearl



Butternut, blacklime, fingerlime, gram flour



Daikon, mustard greens, ghevar, wasabi



Saffron, sugar, cacao pod, white butter

Aloe Vera



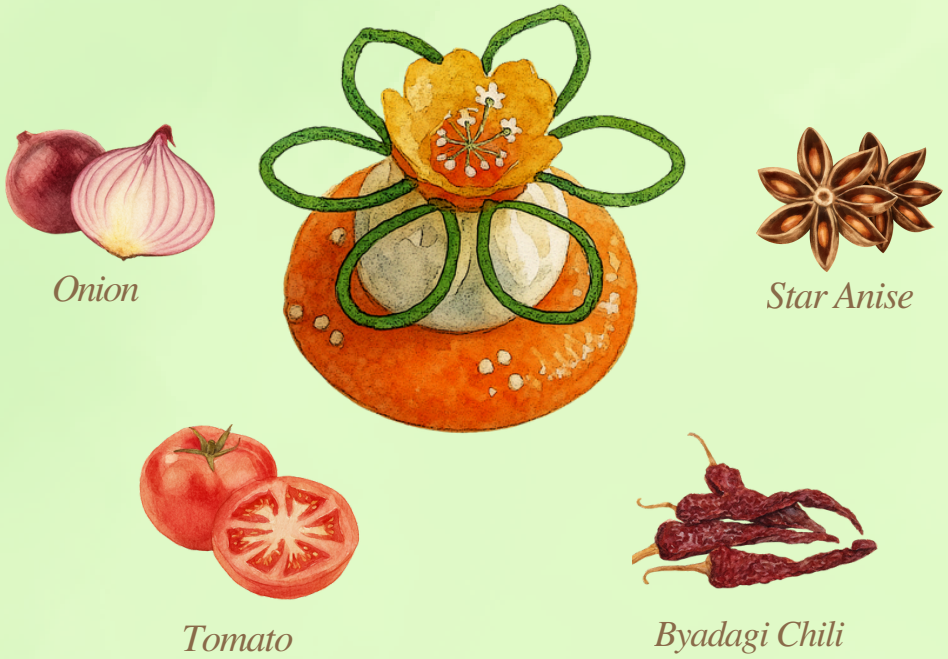
Corn



Asparagus



Onion



Jackfruit



Jackfruit





Kafir Lime



Teardrop Pea



Spinach

Condensed Milk

Mava





Chocolate





Buransh



Sugarcane

We thank you for joining us on this culinary journey.

Until we meet again, may the flavors and memories from your table continue to inspire and delight.

— The Avatara Family