

Hello

We're Priyanka and Chef Rajat, siblings behind Fireside and this isn't just another restaurant. It's a place built around our love for cooking over open wood fire, with a focus on creating unique flavours from thoughtfully chosen ingredients. Every dish you see here has been touched by flame and shaped by our travels, curiosity, and respect for ingredients.

Thank you for being here and for letting us share our table with you.

— Priyanka Alve & Chef Rajat Alve



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FIRE SIDE FIRE SIDE

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Meats/Seafood

MAPHRAW PRAWN	695
Coconut Crumb Fried Smunphir Stuffed Prawn Basil Aioli [D,N,E,G,C]	
SOUTHERN FRIED QUAIL	675
Batter Fried Quail Curry Leaf Smoked Mint Yogurt Citrus Fennel Bulb [D,G,]	
CHICKEN ALABAMA	695
Charred Chicken Thighs Alabama Sauce Toasted Black Pepper Pickles [D,E,S]	
CHENGDU LAMB	795
Flame Grilled Lamb Roasted Chili & Tamarind Chengdu Spice Wilted Greens [D,N,S]	
FIRE & SPICE KING PRAWN	750
Grilled King Prawns Smoked Coconut Cream Tom Yum Basil Oil Cilantro [D,S,C]	
KONKAN FISH	850
Char-grilled King Fish Konkan Sauce Asparagus & Fried Garlic Citrus Cream [D]	

Vegetables

CAULIFLOWER ALABAMA	650
Charred Cauliflower Steak Alabama Sauce Black Pepper Pickles [D,S]	
KING OYSTER MUSHROOM	675
Grilled Mushrooms Lollo Rosso Leeks Cowboy Sauce [D,S]	
CARROT THREE WAYS	650
Glazed Black Carrot Carrot Veloute Carrot Crisps [D,N,S]	
MISO SCARLET GOURD	595
Charred Tindli Bird Eye Apple Glaze Peanut Miso Drizzle Confit Garlic Fried Cashews [D,N,E]	
RADICCHIO & BURRATA	650
Fire Tossed Radicchio Burrata Litchi Smoked Chilli Almond Sweet Potato Wafers [D,N,S]	
GRILLED PEAR / CHICKEN SALAD	595
Charred Lettuce Flame Grilled Chicken Breast Or Grilled Pear Avocado Dressing Pecorino Romano Almond [D,N]	
PUMPKIN HUMMUS SHROOMS / LAMB	650
Smoked Pumpkin Hummus Braised Lamb Or Oyster Mushrooms Sage Oil Lemon Gel Crisps [D,N]	
TEXAS TWINKIES / PORK	695
Grilled Wax Pepper Tirokafteri Sesame Kewpie Balsamic Reduction Chilli Garlic Crumbs [D,G,N]	

[D: Dairy, E: Egg, N: Nuts, G: Gluten, C: Crustaceans, S:Soy,]

Mains

12 HOURS SMOKED LAMB LEG	950
6 HOURS SMOKED PORK RIBS	850
[D,E,S]	
SCALLION RICE CHICKEN/PALM HEART	750
Scallion Rice Grilled Chicken or Palm Heart Charred Pepper Sauce Broth [D,N,S]	
RISOTTO PRAWN OR JACKFRUIT	750
Prawn or Jackfruit Pepper Fry Risotto Mascarpone Curry Leaf Oil [D,S]	
CHILLI OIL NOODLES PORK OR YAM	750
8 Hours Slow Cooked Pork Belly or Yam Chili Oil Noodles Pok Choy Fried Nori [D,S,G]	
BIRRIA TACO LAMB/ PORK/ JACKFRUIT	795
8 hrs Slow Braised Pico De Gallo Birria Stew Lamb or Pork or Jackfruit [D,G]	
LAMB BURGER	750
Sesame Bun Lamb Slices Caramelized Onion Cheddar Cheese Hot sauce Chive Mayo Arugula [D,G,E,S]	
PARSLEY & SOLE FISH	795
Grilled Sole Fish Parsley Butter Pickled Bimbli Charred Lemon Grilled Poe Bread [D,G]	
SWEET HEAT PORK CHOP	950
Reverse Seared Pork Chop Fermented Blue Grape Lacto Hot Honey Butter Apple Dark Chocolate [D,N]	

Desserts

EMBER COCONUT	575
Coconut Caramel Semolina Sponge Berries Chocolate Soil Coconut Sprout [D,E]	
PINEAPPLE CHEESE CHERRY	575
Grilled Pineapple Cheese Mousse Cherry [D,E]	
CHURROS	575
Churro Smoked Almond Ice Cream Saffron Milk [D,N,E]	
CHOCOLATE MALLOW	625
Dark chocolate Mousse Marshmallow Berry Almond Crumble [D,N,E]	

Fireside Beverages

KOMBUCHA /TEPACHE /GINGER BEER	299
In-house Fermented Probiotic Seasonal Fruit Beverage	

Breads	199
[G]	

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