

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



 @fireside.in

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## Meats/Seafood

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

## Vegetables

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

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

## Desserts

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

## Fireside Beverages

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

<b>Breads</b>	<b>199</b>
[G]	

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