



Mango Fest



ZEERA

by buddha-bar

MODERN INDIAN CUISINE



In India, summer is written in gold. It arrives with the fragrance of mango orchards, baskets of ripening fruit and a familiar sweetness that fills homes, markets and family tables. Known as the king of fruits, mango is more than a seasonal delight—it carries memories of childhood afternoons, shared meals and traditions lovingly passed from one generation to the next.

Across India, every region tells its own story through mango. The raw fruit brings a bright tang to pickles, chutneys and street-side chaats, while the ripe fruit is transformed into silky aamras, cooling drinks, fragrant desserts and richly spiced dishes. Sweet, sour, delicate or bold, mango moves effortlessly through Indian cuisine, reflecting the diversity, warmth and imagination at the heart of its food culture.

At Zeera by Buddha-Bar, we have taken this timeless connection and reimaged it with a contemporary spirit. Through carefully balanced notes of sweetness, acidity, spice and subtle smoke, Mango Fest celebrates India's most cherished summer fruit across every course. We invite you to experience this journey—one mango-inspired creation at a time.



AMUSE- BOUCHE

Aamras Pani Puri (G)

Raw mango Pani puri with mint water and mango pearls

APPETIZERS

(Choice of 1)

Mango- Glazed Paneer Tikka (D)

Tandoor-grilled paneer coated in a sweet and tangy mango glaze with aromatic spices.

Prawns Koliwada Fry with Mango Salsa (SF, G, D)

Fresh prawns marinated with raw mango powder, coastal spices, coated with semolina and shallow fried to perfection, served with tangy mango salsa.

MAINS

(Choice of 1)

Coastal Mango Fish Curry (F)

Tender King fish chunks cooked in a creamy coconut curry with ripe mango and aromatic spices.

Chicken Sukka with Mango Appam (D)

South Indian delicacy having boneless chicken cooked with roasted coconut, curry leaves and aromatic spices served atop soft mango flavored rice flour bread.

Mango Pulissery (D)

A traditional Kerala-style ripe mango curry, with soft lentil dumplings cooked in a creamy yogurt and coconut gravy and tempered spices.

SIDE DISH

Puran Poli (D, G)

Soft baked Indian bread stuffed with sweet mango, served with aromatic fennel butter.

Saffron Pulao (D)

Fragrant saffron-infused rice cooked with delicate aromatic spices.

Dairy (D), Seafood (SF), Gluten (G), Nuts (N), Fish (F)

DESSERTS

(Choice of 1)

Aam Aur Khajoor Ki Kheer (D, N)

Creamy rice pudding blended with sweet mango and rich dates for a naturally indulgent dessert.

Mango Sago (D, N)

Decadent dessert with freshly pureed mango and sago pearls topped with light, airy coconut espuma, served chilled.

Mango Kulfi (D, N)

Creamy mango ice cream finished with a sweet-spicy chilli salt crumble.



SIGNATURE MANGO CONCOCTIONS

(Choice of 2)

Mango Maharaja

A royal blend of tequila, ripe mango and zesty lime elevated with house-made cilantro, cucumber and agave syrup, finished with rich mango chutney for a sweet-savory Indian twist.

Aam Sutra

A playful fusion of smoky blend of White rum & Malibu blended with citrus-adjusted chamomile tea and spicy ginger beer, crowned with a light mango bubblegum air.

Maharani's Elixir

A regal fusion of refreshing mint , aloe vera juice, vibrant house-made mango agave shrub and lively ginger beer, delivering the rich & elegant flavors of Indian royalty.