



*Rural began as a seed
thought planted*

in the founder's mind as he sat one day, reminiscing about the steaming hot bowl of pho' he'd order at the neighborhood Vietnamese restaurant during his stint in the USA. He was hard pressed to find a dish as uplifting; intensely fresh and flavorful, the perfect antidote to cure the blues.

This restaurant is a culmination of his yearning to bring a piece of the Laos, Cambodia and Vietnam trifecta to Mumbai through its cuisine - a humble attempt to showcase the rich and assorted flavors as applied in the local context.

With a novel approach to small and large plates, the menu has a locavore, vegetable forward and vegan-friendly emphasis giving patronage to regional farmers and purveyors. A firm commitment to sustainability and environmental consciousness manifests itself in the materials used right from the interiors to the choice of packaging. This extends further to the kitchen and bar, where there is a continuous effort to eliminate waste and approach a closed loop system.

We invite you to our little oasis in the heart of Mumbai, where we hope you can engage with friends and neighbors with a shared love of food and a pho'nominal experience to cherish.

RURAL

SALADS & SOUPS

- ✦ **POMELO** 475
grapefruit, pink radish, tender coconut, fried onion, crushed peanut, miso soy dressing
- ✦ **PAPAYA** 475
long bean, carrot, red apple, chilli, preserved lemon & date dressing
- ✦ **LARB** 495
minced tofu, squash, galangal, red chilli, romaine, kaffir lime & palm sugar dressing
- ✦ **DECONSTRUCTED** 495
vermicelli, banana flower, avocado, chunky pineapple relish, pepitas, sesame rice cracker, smoked citrus oil
- ✦ **MUSHROOM SOUP** 395
button mushroom duxelle, coconut cream, jasmine tea, citrus oil
- ✦ **'DUMPLING' SOUP** 395
aromatic lemongrass broth, exotic veggies, dumpling, chilli oil drizzle

SMALL PLATES

- ✦ **SUMMER ROLL** 350
rice paper, seasonal market veggies, nuoc cham dip
- ✦ **BEETROOT** 450
carpaccio, apple cider walnuts, coconut cream, jalapeño
- ✦ **HUMMUS** 495
roasted eggplant, corn & silken tofu, pickled bhavnagri chilli, fragrant chilli oil, crostini
- ✦ **SEARED BRUSSEL SPROUTS** 550
nam prik paste, nam jim vinaigrette, fresh herbs
- ✦ **CAULIFLOWER WINGS** 425
red chilli paste, scallion & honey chilli gremolata, sriracha mayo
- ✦ **CHARRED ASPARAGUS** 625
shiitake mushroom, baby spinach, toasted rice, garlic scape vinaigrette
- ✦ **BLACK RICE CAKE** 395
vegan pate, edamame, blistered cherry tomato, alfalfa sprout, kale & carrot top pesto
- ✦ **RADICCHIO** 595
plural dukka spice rub, balsamic glaze, pistachio, creme fraiche
- ✦ **DIM SUM** 425
mixed mushroom, leek, enoki slivers, celery & ginger broth

edamame, fennel, bok choy stem, sambal

gai lan, bok choy, zucchini, coriander chilli oil
- ✦ **'GNOCCHI'** 425
pumpkin silken tofu, kale and carrot top pesto, charred scallion, preserved lemon persillade
- ✦ **BAO** 495
grilled artichoke heart, stir-fried morning glory, garlic chips, spicy Asian BBQ sauce

marinated tempeh, gai lan, fried leeks, coriander salsa

- ✦ **VIETNAMESE PIZZA** 525
crispy rice paper, tofu, avocado, egg, bird eye chilli sauce, chives
- ✦ **TOFU** 495
sambal, garlic scape vinaigrette, bean sprouts, rice paper crisps
- ✦ **TACOS** 475
spicy artichoke, cabbage slaw, tzatziki

omelette, seared mushroom & spinach, pineapple salsa

STAPLES

- ✦ **KIMCHI** 575
jasmine fried rice, gochujang, scrambled egg
- ✦ **BANH CANH** 625
udon noodles, cauliflower cream, oyster mushroom, pink peppercorn, lotus root chips, coriander oil
- ✦ **MI KIEU MACH** 650
buckwheat noodles, stir fried gai lan, bok choy, secret sauce, toasted nuts
- ✦ **CHAO GA 'CONGEE'** 450
root vegetables, fried sunchoke, vegan 'fish' sauce, basil oil
- ✦ **ROASTED PARSNIP** 625
basil sauce, charred bhavnagri chilli, fennel, chilli jam, pickled red currant
- ✦ **BANH MI** 525
baguette, grilled lemongrass tofu, cherry tomato, pickled veggies, thai basil chimichurri, tamarind jus

baguette, pulled jackfruit, cucumber,

LARGE PLATES

- ✦ **ROASTED CAULIFLOWER** 695
cashew & sambal glaze, sumac mint yoghurt, fried kale, almond, fresh herbs
- ✦ **PHO** 675
forget the menu format (comma) just slurp on (comma) this inspired simmering (comma) bowl of phenomenal pho
- ✦ **BIBIMBAP** 675
jasmine rice, kimchi, gochujang tofu, bean sprouts, fresh herbs, korean chilli dip
- ✦ **CURRY** 695
madras curry paste, taro, eggplant, roasted okra, pickled jalapeno

roasted sweet potato, fennel, red apple, bhavnagri chilli, rice

roasted beetroot, water chestnut, coconut creme fraiche, crunchy chickpeas,

NIBBLES

- ✦ **PERI PERI MAKHANA**
- ✦ **ROOT VEGETABLE CHIPS**
- ✦ **THAI SPICED NUTS**
- ✦ **CRISPY SAMBAL CORN**



JAIN MENU

- ◆ **SWEET CORN SOUP** 395
sweet corn, pumpkin, basil oil, pumpkin seeds
- ◆ **POMELO SALAD** 475
grapefruit, tender coconut, crushed peanut, miso soy dressing
- ◆ **SUMMER ROLL** 350
rice paper, seasonal market veggies, soy chilli
- ◆ **RADICCHIO** 595
plural dukka spice rub, balsamic glaze, pistachio, creme fraiche
- ◆ **DIM SUM** 425
gai lan, bok choy, zucchini, coriander chilli oil
- ◆ **SESAME TOFU** 450
sesame crust, soy jaggery glaze, peanut, pickled cucumber
- ◆ **PUMPKIN** 375
tempura pumpkin, bird eye chilli & coconut, arugula
- ◆ **JACKFRUIT BANH MI** 525
baguette, pulled jackfruit, cucumber, soy seasoning
- ◆ **STUFFED EGGPLANT** 625
miso tofu, bell pepper, corn, spinach & edamame salad
- ◆ **FRIED RICE** 450
jasmine rice, bell pepper, chilli oil
- ◆ **STIR FRY VEGETABLES** 425
zucchini, bok choy, broccoli, snow peas, bell pepper
- ◆ **BANH CANH** 625
udon noodles, cauliflower cream, pink peppercorn, lotus root chips, coriander oil
- ◆ **JAIN CURRY** 695
okra, zucchini, bell pepper, broccoli
- ◆ **CURRIED STEW** 695
madras curry paste, eggplant, roasted okra, pickled jalapeño
- ◆ **PEANUT FUDGE CAKE** 550
chocolate ganache, toasted peanuts
(gluten free, vegan - but utterly decadent)
- ◆ **VANILLA PANNA COTTA** 525
variations of peach, almond sponge, roasted almonds



* We levy 10% service charge. Govt taxes are as applicable.

desserts

DESSERTS

- ✦ **PEANUT FUDGE CAKE** 5 5 0
chocolate ganache, toasted peanuts
(gluten free, vegan - but utterly decadent)
- add Vegan Coconut Ice Cream 150
 - ✦ **VANILLA PANNA COTTA** 5 2 5
variations of peach, almond sponge, roasted almonds
 - ✦ **MISO CARAMEL TART** 4 9 5
chocolate custard, cocoa tuile
- add Black Sesame Ice Cream 150
 - ✦ **PASSIONFRUIT PETIT GATEAUX** 5 5 0
lime & coconut cake, white chocolate mousse
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- ✦ **ICE CREAM** 3 0 0
Vegan Coconut
OR
Black Sesame
OR
Vanilla Bean
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- ✦ **COCKTAILS** 7 2 5
Midnight Philtre
cafe rum, miso caramel, espresso, cocoa tuile

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