



*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

delivery menu

## 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

## SMALL PLATES

- ✦ **SUMMER ROLL** 350  
rice paper, seasonal market veggies, nuoc cham dip
- ✦ **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
- ✦ **DIM SUM** 425  
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

## 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
- ✦ **BANH MI** 525  
baguette, grilled lemongrass tofu, cherry tomato, pickled veggies, thai basil chimichurri, tamarind jus  
baguette, pulled jackfruit, cucumber, tamarind jus

## LARGE PLATES

- ✦ **ROASTED CAULIFLOWER** 695  
cashew & sambal glaze, sumac mint yoghurt, fried kale, almond, fresh herbs
- ✦ **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, pomegranate

## NIBBLES

- ✦ **PERI PERI MAKHANA**
- ✦ **THAI SPICED NUTS**
- ✦ **CRISPY SAMBAL CORN**



# JAIN DELIVERY 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
- ◆ **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
- ◆ **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)



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