

Welcome to To Die For!

The idea of this space was conceived more than 20 years ago. I was still a child, barely ten, and over the last decade, that child's dream became a reality. I started with a small space in Hazra in 2016, still finding my voice. I shifted to Ballygunge in 2019 as To Die For took shape as a restaurant. I had to shift again, but through this time, my dream of running a restaurant has stayed alive.

This would not have been possible without our patrons. And so, in the last few months, as I searched for a new home for To Die For, I wanted to find a place that doesn't only belong to me, but to our patrons as well.

The menu and space have been carefully crafted and designed to reflect my love to cook, and more so, my love to feed. In that regard, I hope I have managed to put together something that screams me, but also remains a space that our patrons can call theirs. Because it is you that has helped me realize my own dream, so thank you!

In the age of Instagram, and eating visually, I am still of the opinion that the proof of the pudding lies in the eating, so I'll let the food do the rest of the talking.

Happy eating!

Sheshwat Dhandhani

Bar Snacks

← while you wait
for your food.

- Parmesan chips** *Yes Please!* 450
Served with a chilli tomato tamarind salsa
D
- Truffle cannoli** *CROWD PLEASER!* 480
Potato cannoli stuffed with mushroom and truffle
D
- Campari olives** *cause we can't serve negronis* 420
3 types of olives marinated in campari
- Prawn and pesto** 800
Butter garlic prawns served with pesto
N · SF
- Rosemary potatoes** 350
Crispy potato tossed in chilli, garlic and
rosemary served with saffron veloute sauce

We all love our potatoes!

D Dairy E Egg G Gluten M Meat N Nuts SF Seafood

We levy a discretionary 7% service charge. Govt. taxes as applicable

HOT

Soups

Bean soup, a bowl of comfort. 450
Tuscan classic with white beans, tomatoes, mire poix, and bread
G

Onion 450
Braised onions in broth
D

Salads (Good fats only!)

Beetroot, feta and orange THE OG! 520
Roasted beetroot with beetroot jus, oranges and rocket in lemon vinaigrette
D

Green apple and kale My mom approves 600
Green apple, baby kale and avocado in a tahini dressing with toasted walnuts
N

Cherry tomato and ricotta 500
Cherry tomatoes served on a bed of homemade ricotta, with Italian basil, coriander oil and toasted baguette
D · G

Eggplant caponata 500
Classic Sicilian dish of fried eggplants with aromatic vegetables

Dare I say it's better than bharta?!

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Small plates, but big on flavour!

Poached asparagus	950
Milk poached asparagus served with mash potatoes and parsley oil	THE OG!
D	
Burrata	1200
Served with tomato caramel and sundried tomato pesto	
D · N	
Ricotta gnudi	700
Served with romesco sauce and spinach	Did someone say spinach & ricotta?
D · G	
Braised cabbage	750
With carrot puree, blue cheese, pickled onions and toasted walnuts	← Gobi never tasted better
D · N	
King oyster mushrooms	800
Goats cheese mousse with buttered peas, grilled king oysters and mint	— No, it's not matar mushrooms.
D	
Artichoke gratin	700
Creamy bechamel with roasted artichokes and onions, served with toasted breadcrumbs	
D · G	who doesn't love a gratin?
Chicken parmesan	700
Grilled chicken, tomato, parmesan	
D · G · M	

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Pizza, cause no meal is complete without it.
AS IF!

Burrata	1100
The classic margherita: tomato, basil, burrata	
D · G	
Garlic and cheese	500
THINK: cheesy garlic bread	
Cheesy garlic bread: butter, confit garlic, mozzarella	
D · G	
Bianco	850
Bechamel, with mushrooms, mozzarella, rocket and truffle	
D · G	
NO tomato, no problem.	
Pepperoni	850
Tomato, mozzarella, pepperoni	
D · G · M	

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Pasta

Pumpkin ravioli <i>THE OG!</i>	750
Pumpkin stuffed ravioli in brown butter with almonds and capers D · E · G · N	
Spaghetti aglio olio <i>This one's for you!</i>	600
Spaghetti with confit garlic, chilli and parsley G	
Casarecce pesto	800
Traditional pesto in casarecce pasta with kalamata olives D · G · N	
Zucchini and lemon orzo	650
Orzo with pan seared zucchini and lemon zest G	
Spaghetti carbonara	800
The classic: spaghetti with bacon, cheese and eggs D · E · G · M	
Mushroom ragu <i>YESSS!!!</i>	800
Homemade fettuccine in garlic butter with mushroom ragu D · E · G	
Mutton ragu	950
Homemade fettuccine in garlic butter with mutton ragu D · E · G · M	

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Risottos and mains

Asparagus risotto	650
With <u>blue cheese</u>	
D <i>it won't kill you!</i>	
Cacio e pepe risotto	700
The cheesiest risotto with hints of pepper	
D	
Broccoli steak <i>Eat your greens, do mom proud.</i>	750
Bean puree, grilled broccoli, parsley chimichurri	
Saffron risotto with salmon	1250
D · SF	
Grilled chicken <i>It's healthy, sort of?</i>	900
Served with sauteed vegetables, mashed potatoes and jus	
D · M	

*It may look like khitchdi,
BUT, it's not.*

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Desserts *should come first.*

Tiramisu	700
The classic D · E · G	
Panna cotta with orange <i>THE OG!</i>	400
Vanilla bean panna cotta with orange and chilli D	
Chocolate, pears and hazelnut <i>what's not to like?!</i>	700
Handcrafted chocolate mousse with champagne pears, and textures of hazelnuts D · E · G · N	
Strawberry sorbet <i>★ MY PICK.</i>	450
Served with meringue and vanilla sponge D · E · G	
Pistachio cannoli	600
Cannoli stuffed with pistachio, finished with toasted pistachios D · G · N	

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