

ART VILLAGE GLOBAL Menu

Celebrating traditional family
recipes from across the world



www.artvillage.co



“Honouring indigenous and Global Food Wisdom”

Our farming journey at Art Village Karjat began in 2017 - a slow, steady unfolding of learning how to grow with the land. Along the way, we began creating indigenous and traditional food charts to better understand natural food systems and cycles.

Drawing inspiration from Ayurveda, local and global culinary influences, we've deepened our understanding of where our food comes from and how it nourishes us - body, mind and spirit. It's a blend of wisdom passed down through generations and flavours that travel across cultures.

At Art Village Karjat, we strive to follow a farm-to-table philosophy. While not everything we serve is grown on site, we make a conscious effort to grow a wide variety of ingredients - grains, pulses, seeds, vegetables, fruits, spices, and medicinal herbs - across our 7 - acre land sharing this space with the birds, bees and animals.

The food we serve is rooted in care - for the land, the people who grow it, and the many hands that help bring it to the table. From age old recipes whispered down from grandmother's to native preparations shared by farmers and global chefs alike, each meal carries with it a story, a memory, and a sense of belonging.

**Make your food your medicine and
let your medicine be your food Ayurveda**







Cold Beverages

AVK Signature Cooler - 220/-



Farm grown ginger & turmeric with
cinnamon, star anise & honey

Rudo's Special - 375/-



Dragon fruit, dates and jaggery

VS Mani Cold Coffee 275/-

South Indian coffee with milk

Ganne ka Juice - 150/-



Freshly squeezed sugar cane juice

Seasonal Fresh Juice - 150/-



Hot Beverages

Mumbai Masala Cutting Chai - 125/-

South Indian Filter Coffee - 125/-

Vegan option  | Additional 18% gst applicable to all food and beverages.
No service tax levied.





Soups

Cream of Tomato Soup - 375/-

Served with croutons

AVK Farm Soup - 375/-

Made with home grown spinach, celery and fresh cream

Salad and Fruit Bowls

Avk Farm Fresh Salad - 450/-

Lettuce, cherry tomatoes, home made dressing with parmesan

Raw Papaya Salad - 450/-

Raw papaya, peanuts and tom yum dressing

Hydration Bowl - 750/-

Assorted seasonal fruits finely chopped & served with honey

Vegan option  | Additional 18% gst applicable to all food and beverages.
No service tax levied.





Small Plates

Hummus with Pita - 550/-

Home baked pita



Maska Bun - 150/-

Home baked buns

Makhana - 200/-

AVK Fries - 150/-

Pudina/Truffle/Classic salted



AVK Paneer Bhruji - 400/-

Paneer mashed with Kasturi methi and other herbs served with home baked pav

Eggetarian Special's

Chef's Special Anda Bhurji - 400/-

Three eggs bhurji served with Pav

Egg Fried Rice - 425/-

Egg & rice tossed with local veggies

Turkish Eggs - 325/-

Turkish eggs served with hung curd & toasted tava bread

Vegan option  | Additional 18% gst applicable to all food and beverages.
No service tax levied.





Pizza's

AVK Signature Pizza- 950/-

Hand rolled Khapli flour base with farm fresh veggies

Margherita Pizza - 850/-

Hand rolled pizza base with basil and green olives

Pesto Pizza - 1050/-



Hand rolled Khapli flour base with pesto,
choice of soya/mushroom

Pasta's

Aglio e Olio - 750/-



Served with home baked garlic bread

Penne Pasta - 800/-

Choice of sauce - tomato/béchamel/pesto served with
home baked garlic bread

Vegan option  | Additional 18% gst applicable to all food and beverages.
No service tax levied.





Mains

Ghee Dosa with Podi- 350/-

All our batter is made in a traditional stone grinder

Thatte Idli- 350/-

Served with sambhar and coconut chutney

Paneer Kathi Roll - 425/-

Fresh cottage cheese tossed in red sauce rolled in roti

Anupama's Special - 350/-

Curd rice served with Kerala papad and pickle

Pithla Bhakri - 425/-

Local dish served with rice bhakri and mukka kanda



Poori Bhaji - 280/-

Made with local spices, comes with 4 pooris one bowl of bhaji, pickle and pappad.

Chef Vishnu special Khichdi - 280/-

This comforting recipe is served with or without vegetables and pickle and curd

Vegan option  | Additional 18% gst applicable to all food and beverages.
No service tax levied.





Dessert

Chocolate Brownie - 300/-

AVK Special Shahi Tukde - 450/-

Kulfi Stick - 125/-

Caramel Custard - 300/-

Assorted Ice-creams - 150/-

Chocolate/Mango/Paan

AVK Jelly Custard - 300/-

Home Made Paan - 125/-



Pancakes - 550/-

Served with maple syrup and
fresh cream/seasonal fruit

AVK Lotus Biscoff Waffle - 550/-

Served with vanilla ice-cream





AVK Cafe Global Menu Timings 10 am 2 pm and 5 pm to 10 pm

We are an artist collaborative space and we want you to have the best experience with us, we request guests to be patient while we prepare your meals with love and care.

We do specially curated dinner experiences for our guests on request.

Please ask our team members for more details.

Do visit our jaivik (organic) farm and buy home some fresh organic veggies.







Additional charges at the Art Village Karjat

Pickleball

1 hour for 4 players - Rs.500/-

Meal offerings

Breakfast : Rs.800/- + 18% GST

Lunch : Rs. 800/- + 18% GST

Evening high tea : Rs. 300/- + 18% GST

Dinner : Rs. 800/- + 18% GST

Additional 18% gst applicable to all food and beverages.
No service tax levied.





To know more about:

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