



Chronicles



BRINGING YOU THE HOTTEST SCOOP FROM THE ROOFTOP!

READ ALL ABOUT IT!

Reports confirm that KA 16 is the hottest spot in town, serving up bold flavours, breezy rooftop vibes, and cocktails worth a front-page feature.



WHAT'S MAKING WAVES?

Southern spices, crafted drinks, and sunset views

Flip the page and choose your pick

Because every bite is worth the story.

THE NEWS IS ALWAYS GOOD, ESPECIALLY WHEN IT'S SERVED ON A PLATE!



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GARDEN HARVEST: KARNATAKA VEGETARIAN TREASURES

- Mysore Bonda Soup

Crisp, golden dal fritters served in a flavorful, spiced lentil broth, capturing the essence of Mysore's comfort cuisine

KCAL 236/100gms
- Mysore Masala Nachos

Crispy nachos infused with Mysore spices, topped with tomato salsa, creamy cheese sauce, and jalapeños

KCAL 344/100gms
- Podi Masala Cheese Toast

Toast generously coated with cheesy goodness, flavored with aromatic podi masala and fresh herbs

KCAL 381/100gms
- KA16 Chilli Panner

Smoky paneer cubes tossed in a spicy sauce with bell peppers and onions

KCAL 257/100gms
- Lal Mirchi Ka Panner Tikka

Smoky tandoor-grilled paneer infused with Kashmiri red chili, yogurt, and aromatic spices

KCAL 301/100gms
- Trio of chaat

Sweet corn, green peas surprise, black channa

KCAL 181/100gms
- Bisi Bele Bath Arancini

Crispy fried rice balls with Bisi Bele Bath flavors, complemented by spicy coconut chutney

KCAL 351/100gms
- Spring Roll

Golden-fried rolls filled with spiced seasonal vegetables, offering a crisp bite with every crunch
- Kodagu Kaalan Pepper Fry

Coorg-inspired delicacy—tender mushrooms tossed with cracked black pepper and curry leaves for a fiery, earthy flavor.

FLAVOURS OF KARNATAKA: CULINARY JOURNEY THROUGH LOCAL AND GLOBAL TASTES

- ▲

Gudda Oota: The Egg Story

Egg Bhurjee / Tandoor Egg

₹349



FLAVOURS OF KARNATAKA: NON-VEG DELIGHTS

- ▲

Gatti Masala Koli Sukka

South Karnataka-style chicken cooked in green masala and traditional spices

KCAL 281/100gms

₹499
- ▲

KA-16 Tandoori Chicken Tikka

Succulent tandoori chicken marinated in a blend of Indian spices, served with mint chutney

KCAL 318/100gms

₹499
- ▲

KA-16 Chicken Ghee Roast

Diced of chicken slow roasted with desi ghee and tempered with curry leaf and chilli

KCAL 282/100gms

₹499
- ▲

Mysuru Chicken Kebab

Royal Mysore specialty—succulent chicken pieces marinated with yogurt, red chilli, and traditional spices, grilled to smoky perfection and served with a refreshing mint chutney.

₹499

MAMSA BHOJANA: MEATY MARVELS

- ▲

Kaalu Menasu Mamsa

Tender lamb cooked with black pepper and fresh coriander

KCAL 416/100gms

₹599
- ▲

Mangaluru Mutton Ghee Roast

Fiery coastal delicacy—tender mutton slow-roasted in a rich blend of Byadagi chillies, tamarind, garlic, and aromatic spices, finished with a generous drizzle of ghee for a bold, indulgent flavor.

₹599

MYSORE FAST FACTS

- Mysore is called the City of Palaces—there are over 7 palaces here!
- The world's biggest walk-in aviary is in Mysore—feathers, anyone?
- Mysore's name comes from 'Mahishasura,' the demon who got defeated by Goddess Chamundeshwari.

It's a match!

Karnatak Koli Saru — a soulful South Karnataka chicken curry slow-cooked with spices and heritage in every bite.

SPICE ALERT!

Did you know?

Byadagi chilli is the Bollywood star of Indian chillies — it gives that deep red glow without setting your mouth on fire!

Perfect for flavor, not flames.

BOUNTY OF THE SEA: SEAFOOD HIGHLIGHTS

- ▲

Namma Meen Tawa Fry

Pan-seared fish steaks coated with ground red chilli, cumin, and garlic

KCAL 381/100gms

₹499
- ▲

Gari Gari Meenu

Crispy pan-seared coastal Karnataka-style fish served with golden potato fries.

₹499
- ▲

Hariyali Fish Tikka

Fresh river fish cubes marinated in a green masala of coriander, mint, and spices, grilled and served with chutney

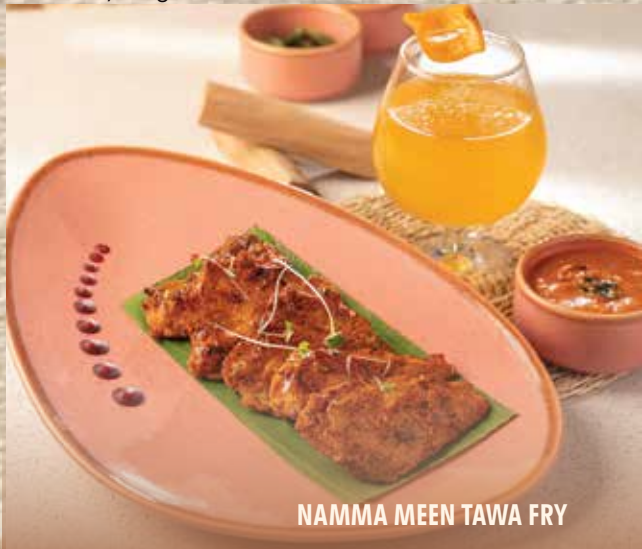
₹499
- ▲

Jhinga Peshawari

Prawns cooked in aromatic green spices, yogurt, and mint chutney

KCAL 391/100gms

₹629



NAMMA MEEN TAWA FRY

All prices are in INR. Prices quoted are exclusive of a voluntary service charge of 5% & Government Taxes are as applicable. Please let us know in case of any food allergies.



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TINDI TINDI: QUICK FIXES

- Menasinakai Kadlekai Masala

Spiced fried peanuts mixed with onions, tomatoes, and chillies

KCAL 367/100gms

₹249
- Masala Papad

Crisp papad loaded with tangy masala, served with green chutney

KCAL 200/100gms

₹249
- Peri-Peri Heat Fries

Fries inspired by the Portuguese influence, fiery and flavorful

KCAL 333/100gms

₹249
- Cheese Fries

KCAL 333/100gms

₹249
- BBQ Fries

KCAL 333/100gms

₹249



GATTI MASALA KOLI SUKKA

A TASTE OF TRADITION WITH A MODERN TWIST

- Paneer Tikka Masala Maggi

A fusion of smoky paneer tikka masala with comforting Maggi noodles

KCAL 253/100gms

₹349
- Butter Chicken Masala Maggi

Maggi noodles enveloped in creamy, tangy Butter Chicken sauce, topped with tender chicken pieces

KCAL 294/100gms

₹449

TEST YOUR FOOD IQ:

Which spice is called 'Black Gold' and was once used as currency?

- A) Clove
B) Black Pepper
C) Cardamom

ANSWER - BLACK PEPPER

Rice & Roti's

- KA16 Yenne Biryani- (Veg/ Chicken)

slow-cooked biryani layered with tender chicken or fresh vegetables, infused with aromatic spices and served with creamy, cooling raita..

₹449 | 549
- Tandoori Roti - (Plain / Butter)

Soft, hand-rolled whole wheat flatbreads, freshly baked in a clay tandoor for a warm, earthy flavor.

₹149
- Tandoori Naan -

(Plain / Butter / Garlic)

Light and fluffy leavened bread, oven-baked to perfection, available with rich butter, zesty garlic, or a spicy chilli and melted cheese topping

₹149
- Anna Saadam

Fluffy, perfectly steamed rice, the ideal canvas to enjoy Karnataka's rich curries and gravies.

₹299
- Thayir Anna

Creamy, cooling yogurt mixed with soft steamed rice, subtly tempered with curry leaves and spices for a refreshing taste.

₹299
- Mixed Subzi Raita

A medley of fresh vegetables blended with creamy yogurt and mild spices, adding a cooling balance to the meal.

₹199

MADHURA BHOJANA: DESSERTS

- Gulab Jamun Delight

Sweet milk dumplings soaked in sugar syrup, topped with nuts

KCAL 534/100gms

₹299
- Rose Flavoured Kulfi

Traditional kulfi with rose flavors, garnished with crunchy nuts

KCAL 413/100gms

₹299
- Hesarina Bele Halwa

A rich, indulgent dessert made from slow-cooked moong dal, ghee, and jaggery, delivering a warm, melt-in-the-mouth experience reminiscent of traditional South Indian celebrations

₹299
- Mysuru Pak

The iconic sweet from Mysore, crafted with gram flour, ghee, and sugar, offering a delicate, crumbly texture and a rich, nutty flavor that celebrates Karnataka's royal confectionery heritage.

₹299

MANE OOTA: HOUSE SPECIALTIES

- Karnataka Koli Saaru

Traditional South Karnataka chicken curry, slow-cooked in aromatic spices and curry leaves, capturing the authentic flavors of local heritage.

KCAL 213/100gms

₹549
- Tandoori Murgh Masala

Succulent chicken marinated in a blend of spices and oven-roasted to perfection, served in a rich tomato-based masala for a smoky, indulgent experience

KCAL 284/100gms

₹549
- Tuppa Meen Masala

Tender pieces of fish simmered in a fragrant, spiced onion and tomato curry, indulgent experience

KCAL 313/100gms

₹549
- Muttina Kheema

Minced meat gently cooked with green peas and traditional spices for a hearty, home-style flavor

₹649
- Subz Chaman Kofta

Soft, spiced vegetable dumplings in a silky tomato and cream gravy.

₹449
- Kholapuri Haalu Subzi

A rich, spiced vegetable curry inspired by traditional Kholapur flavors.

₹449
- Kadale Gassi

Black chickpeas simmered in a coconut-spiced coastal Karnataka curry.

₹449
- KA16 Heggodu Dal Makhani

Creamy black lentils simmered slowly with butter and spices, a North-Indian classic with a KA16 touch.

₹449
- Thalimbe Huli Dal

Yellow lentils tempered with ghee, cumin, garlic, and red chilies for a warm, comforting dish.

₹399

LAST BITE: FOOD TRIVIA

- ◆ Which Karnataka dish has over 30 ingredients and a secret spice mix? (Answer: Bisi Bele Bath!)

◆ What's Mysore's most famous sweet? (If you said anything other than Mysore Pak, try again!)

◆ What's the best way to enjoy a meal? (With good company and lots of laughter!)

Fill in the blanks

M _ _ O R E
D _ _ A
C _ _ _ _ Y
C _ _ _ E E
C _ _ Y
P _ _ _ C E

ANSWER - MYSORE, DOSA, CHUTNEY, COFFEE, CURRY, PALACE

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BIRDSONG IN A GLASS: OUR SIGNATURE COCKTAILS WITH CHARACTER

Black-Headed Ibis

₹699

Bold and enigmatic, like the bird itself, this blend of dark rum, orange juice, and masala spices delivers a rich and vibrant flavor, evoking the thrill of the wild. A final flambé of dark rum crowns the drink, igniting both spectacle and spirit.

Spot-Billed Pelicans

₹699

Sharp, vibrant, and untamed, like the dazzling bird it's named after. This cocktail blends raw mango, white rum, and mint with a crackle of spice and citrus. A wild twist of green chili and black salt delivers a zingy, electric flavor that's as agile and unexpected as the bee-eater's flight

Spoonbill

₹699

Graceful in form yet bold in flavor, this re-imagined Spoonbill stirs gin with elderflower liqueur, fresh orange juice, and a touch of rosemary honey. A delicate splash of Tonic lifts it skyward, echoing the bird's effortless flight. Fragrant, crisp, and lightly floral, it dances on the palate with a refined citrus finish that lingers like the last glow of sunset on water.



Stork-Billed Kingfisher

₹699

Bold and beautiful, this striking mix of vodka and tangy kokum juice gets a daring kick from green chili. Lifted by a splash of lime soda and cooling mint, it captures the vivid charm of the kingfisher in full flight — vibrant, refreshing, and unforgettable.

Indian Roller

₹699

Like the bird it's named for, this cocktail is a burst of color and motion. Tequila forms the fiery heart, while guava juice and passionfruit syrup unfold in lush, tropical layers. Each sip glides in with a bright, fruity rush, then settles into a smooth, earthy finish—bold, captivating, and impossible to forget.

CLASSIC COCKTAILS

Margarita

₹699

Tequila, Triple Sec, Lime Juice

Old Fashioned

₹699

Whiskey, Sugar, Bitter, Splash of Water

Mojito

₹699

White Rum, Sugar, Mint Leaves, Lime Juice, Soda

Negroni

₹699

Gin, Vermouth, Campari

Long Island Iced Tea (LIIT)

₹799

Vodka, White Rum, Tequila, Gin, Triple Sec, Lemon Juice, Simple Syrup, Cola

HERITAGE IN A GLASS: OUR SIGNATURE MOCKTAILS WITH A ROYAL FLAVOR

Devaraja Market Punch

₹349

A bold refreshing blend of tangy-spicy mocktail inspired by the soul of Mysore's Devaraja Market. Bursting with juicy pineapple, zesty citrus, a hint of bold spice, and the fresh twist of fragrant basil - this drink is a celebration in every sip. From the tropical fields to the lively market lanes, experience the zest, aroma, and energy of Mysore in a glass.

Brindavan Bliss

₹349

Like a gentle breeze through the Brindavan Gardens, this soothing blend of crisp cucumber, refreshing mint, and a splash of lime brings a moment of calm in every sip. Light, cooling, and beautifully balanced - the perfect pause on a warm day..

Sandalwood Spritzer

₹349

Think spice meets sparkle — now with a whisper of smoke. Notes of golden jaggery, fresh ginger, and a subtle woody warmth come alive beneath a veil of aromatic sandalwood mist. This fizzy refresher is earthy, lively, and endlessly sippable — with a smoldering twist that lingers long after the last sip

Lalitha Mahal Fizz

₹349

A regal refresher inspired by the grandeur of Mysore's iconic palace. Fragrant rose and lychee mingle with a splash of citrus, crowned with sparkling soda and a touch of edible silver. Light, floral, and luxuriously crisp - it's a toast to timeless elegance beneath southern skies.

Dasara Delight

₹349

As bold and vibrant as Mysore's grandest festival, this jewel-toned mocktail brings together the tangy allure of kokum, the gentle heat of roasted cumin, and a hint of citrus. Zesty, spiced, and deeply refreshing — it's a celebration in every sip, echoing the rhythm, color, and spirit of Dasara.



STORK BILLED KINGFISHER

ROYAL SIPS FROM MYSORE: INDULGE IN EXQUISITE COFFEE BLENDS

Royal Mysore Filter Coffee

₹249

Traditional South Indian filter coffee made with Mysore coffee beans, full-bodied with a rich aroma, blended with frothy milk and served in a brass tumbler.

Mysuru Spice Blend

₹249

Classic Mysore filter coffee infused with a hint of cardamom, cinnamon, and nutmeg for a warm and aromatic experience.

Golden Mysuru Turmeric Brew

₹249

A unique fusion of Mysore coffee with golden turmeric milk, offering a healthy and earthy twist.



Fun Beverage Facts

◆ Soda was once considered a luxury drink, served in high-end cafes and bars in the early 1900s.

◆ Nannari syrup is derived from Indian Sarsaparilla root, known for its cooling and digestive properties.

Did You Know?

◆ The word "cocktail" first appeared in print in 1806, defined as a "stimulating liquor composed of spirits, sugar, water, and bitters."



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SINGLE MALT WHISKY

TALISKER 10 YEARS	₹899
GLENLIVET 12 YEARS	₹899
GLENLIVET CARIBBEAN RESERVE	₹649
PAUL JOHN BRILLIANCE	₹599
AMRUT AMALGAM PEATED	₹499

BLENDED SCOTCH WHISKY

JOHNNIE WALKER BLACK LABEL	₹799
CHIVAS REGAL 12 YEARS	₹749
BALLENTINES 7 YO AMERICAN BARREL	₹599
JOHNNIE WALKER RED LABEL	₹549
BALLANTINES FINEST	₹499
J & B RARE	₹499

AMERICAN & IRISH WHISKY

JACK DANIELS TENNESSEE	₹649
JAMESON IRISH	₹499
JIM BEAM KENTUCKY	₹499

INDIAN WHISKY

100 PIPERS 12YO	₹499
BLACK & WHITE	₹399
TEACHERS HIGHLAND	₹349
100 PIPERS DELUXE	₹349

VODKA

BELVEDERE	₹949
GREY GOOSE	₹899
KETEL ONE	₹549
ABSOLUT BLUE	₹549
AMARA ARTISANAL PINK VODKA	₹549
SMIRNOFF RED	₹399

RUM

BACARDI SUPERIOR	₹399
OLD MONK	₹299
CAPTAIN MORGAN ORIGINAL SPICED	₹249

GIN

TANQUERAY	₹599
MALHAR CLASSIC DRY INDIAN CRAFT GIN	₹599
BOMBAY SAPPHIRE	₹599
BEEFEATER	₹549
SAMSARA THE CITY OF PINK GIN	₹549
STRANGER AND SONS	₹299

TEQUILA

CAMINO REAL BLANCO	₹549
BLANCO DON ANGEL	₹549



COGNAC / BRANDY

MARTELL VSOP	₹1249
MARTELL VS	₹899
MORPHEUS XO	₹299
MANSION HOUSE	₹299

Did You Know?

◆The glass you choose matters – a martini glass keeps your drink cool, while a highball glass is perfect for fizzy mixers.



SANDALWOOD SPRITZER

LIQUEUR

COINTREAU	₹699
BAILEYS IRISH CREAM	₹699
JAGERMEISTER	₹699
LIQUEUR KALHUA	₹499

APERTIF

CAMPARI BITTER	₹649
MARTINI BLANCO	₹399
MARTINI ROSSO	₹399

Fun Beverage Facts

- ◆The fizz in mocktails comes from carbonated water, which was first created by an English chemist in 1767.
- ◆Jaggery syrup adds a deep, earthy sweetness and is packed with natural minerals.



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CHAMPAGNE

MOET & CHANDON BRUT IMPERIAL ₹16999

SPARKLING WINE

FRATELLI GRAN CUVÉE BRUT, INDIA ₹3999

SULA BRUT TROPICALE, INDIA ₹3999

RED WINE

By Bottle | By Glass

NEDERBURG SHIRAZ, SOUTH AFRICA ₹5999 | ₹1299

TWO OCEANS SHIRAZ, SOUTH AFRICA ₹4999 | ₹949

GOLDEN SPARROW SANGIOVESE, ITALY ₹4999 | ₹949

JACOBS CREEK SHIRAZ, AUSTRALIA ₹3999 | ₹899

FRATELLI MERLOT, INDIA ₹2749 | ₹599

FRATELLI PINOT NOIR, INDIA ₹2749 | ₹599

SULA CABERNET SHIRAZ, INDIA ₹2749 | ₹599

WHITE WINE

By Bottle | By Glass

NEDERBURG SAUVIGNON BLANC, SOUTH AFRICA ₹5999 | ₹1299

TWO OCEANS SAUVIGNON BLANC, SOUTH AFRICA ₹4999 | ₹949

GOLDEN SPARROW CHARDONNAY, INDIA ₹4999 | ₹949

JACOBS CREEK CHARDONNAY, AUSTRALIA ₹3999 | ₹899

FRATELLI CHARDONNAY, INDIA ₹2749 | ₹599

SULA CABERNET SHIRAZ, INDIA ₹2749 | ₹599

ROSE WINE

By Bottle | By Glass

FRATELLI SHIRAZ, INDIA ₹2749 | ₹599

BEER

CORONA EXTRA PREMIUM 330 ML ₹649

HOEGAARDEN 330 ML ₹699

HEINEKEN SILVER 330 ML ₹499

BUDWEISER 330ML ₹499

KINGFISHER ULTRA 330 ML ₹499

KINGFISHER ULTRA MAX ₹499

KINGFISHER ULRA WITBIER ₹499

AMSTEL LAGER 330ML ₹499

KINGFISHER 330ML ₹399

SOFT BEVERAGES

GINGER ALE ₹199

TONIC WATER ₹199

AERATED BEVERAGES ₹199

SODA ₹199

CANNED JUICES ₹199

CHOICES OF MILKSHAKE ₹299

CHOICES OF SMOOTHIES ₹299

FRESH LIME SODA/ WATER ₹199

RED BULL ₹349

SEASONAL FRESH JUICES ₹249

MINERAL WATER ₹199

SPARKLING WATER ₹299

TEA | COFFEE

ICED TEA / COLD COFFEE ₹249

CHOICES OF TEA ₹249
GREEN / FLAVOURED TEA

CHOICES OF COFFEE ₹249
CAPPUCCINO/ CAFÉ LATE/ AMERICANO/ ESPRESSO

Did You Know?

- ◆ Dark rum gets its rich color and flavor from aging in charred oak barrels.
- ◆ Adding salt to the rim of a cocktail enhances sweetness and reduces bitterness.
- ◆ Vodka is the cleanest spirit, often called the "blank canvas" for mixologists to experiment with flavors.



Fun Beverage Facts

- ◆ The word "mocktail" emerged in the 1970s, combining "mock" and "cocktail."



INDIAN ROLLER