



Torre

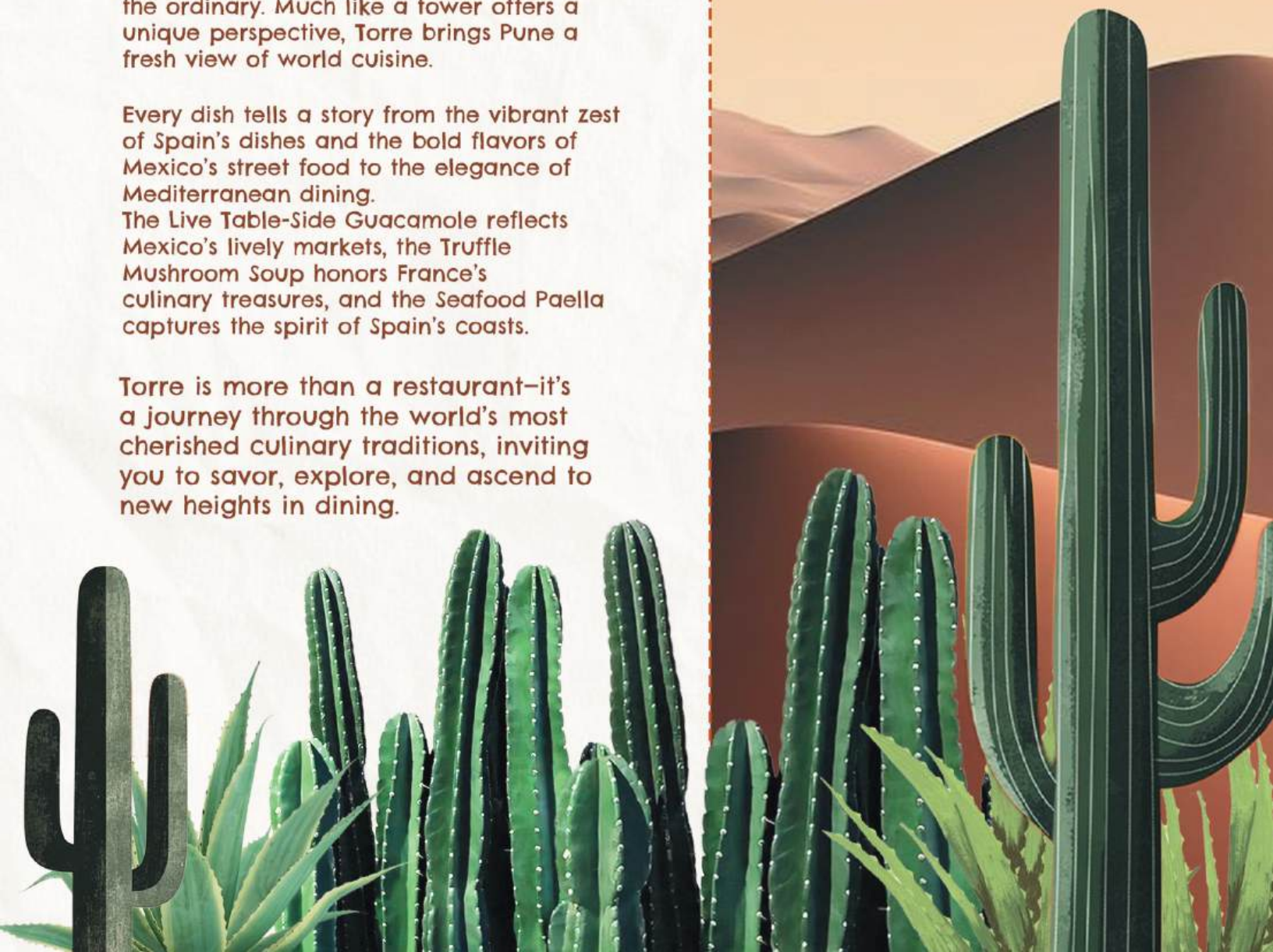


Torre, meaning both "Tower" and "Culinary journey," stands as a symbol of elevation and exploration in Pune's culinary landscape. Each dish represents a step upward, blending global flavors, rich traditions, and innovative techniques to create a dining experience that rises above the ordinary. Much like a tower offers a unique perspective, Torre brings Pune a fresh view of world cuisine.

Every dish tells a story from the vibrant zest of Spain's dishes and the bold flavors of Mexico's street food to the elegance of Mediterranean dining.

The Live Table-Side Guacamole reflects Mexico's lively markets, the Truffle Mushroom Soup honors France's culinary treasures, and the Seafood Paella captures the spirit of Spain's coasts.

Torre is more than a restaurant—it's a journey through the world's most cherished culinary traditions, inviting you to savor, explore, and ascend to new heights in dining.



MENU

SOPAS (SOUPS)

TRUFFLE MUSHROOM (V)

A creamy blend of earthy mushrooms and truffle oil

325



MEXICAN BEAN (V)

A hearty tomato-based red bean soup with a zesty lime twist

325

SMOKED CHICKEN CHOWDER (NV)

A rich chicken soup with a hint of smokiness.

345

PRAWN BISQUE (NV)

A creamy soup with prawns and basil truffle oil

365

TABLE-SIDE GUACAMOLE FRESCA EXPERIENCE

Experience the vibrant flavors of Mexico fresh avocados, zesty lime, and bold spices, guacamole made right before your eye

975

ENSALADAS (SALADS)

CHICKEN CAESAR (NV)

A timeless Caesar salad with perfectly grilled chicken

375

TEX MEX CORN (V)

A vibrant mix of corn, beans, tortilla chips and tangy citrus dressing

345

FRESH PEAR & CHEESE (V)

Sweet pears with creamy cheese and honey mustard drizzle

355

AVOCADO SHRIMP (NV)

Succulent shrimp with creamy avocado and lemon vinaigrette

475

V - VEGETARIAN
NV - NON VEGETARIAN

TAPAS (SMALL PLATES)

VEGETARIAN



VIVA LA NACHOS

Crispy tortilla chips topped with beans, cheese, and sour cream.

475

Paired with IPA or Shiraz

EMPANADAS DEL SOL

Crisp pastry pockets filled with roasted red peppers

475

Paired with Belgian Wit or Shiraz

BRUSCHETTA

Crunchy bread with sweet balsamic-glazed tomatoes

475

Paired with Belgian Wit or Seco Rosé

ARANCINI

Crispy wild rice balls with a gooey cheese center

475

Paired with Belgian Wit or Seco Rosé



QUESO DIP & CHIPS

A blend of Mexican cheeses served with tortilla chips.

495

Paired with Hefeweizen or Chenin Blanc

TOSTADAS

A crispy tortilla topped with beans, avocado, and pico de gallo

465

Paired with Lager or Rosé wine

TRUFFLE FRIES

Fries with truffle oil and Parmesan

475

Paired with Pilsner or Sparkling wine

HUMMUS WITH PITA

Hummus topped with charred garlic and a warm pita

475

Paired with Hefeweizen or Chenin Blanc

ELOTE

Mexican-style grilled corn with mayo, cheese, and spices

425

Paired with Lager or Sparkling wine



GUACAMOLE AND CHIPS

Creamy Avocado, zesty lime and a hint of spice

375

Paired with Lager or Rosé wine

NON - VEGETARIAN

TORRE FRIED CHICKEN SUPREME

Juicy fried chicken served with a tangy herb dip

525

Paired with lager or Chenin Blanc

PINCHOS MORUNOS

Juicy, spicey chicken skewers, grilled to perfection.

525

Paired with IPA or Shiraz

LAMB MEATBALLS

Tender lamb meatballs in a tomato-based sauce

695

Paired with Stout or Shiraz



GAMBAS AL AJILLO

Sautéed prawns in garlic butter, finished with fresh herbs and lemon zest

695

Paired with Pilsner or Rosé wine

FRITTO MISTO

Lightly battered seafood with a side of malt mayo

525

Paired with Pilsner or Sparkling wine



CHICKEN TOSTADA

Crispy tortilla chips topped with chicken, guacamole and salsa

525

Paired with Lager or Sparkling wine

TACOS



BEAN CROQUETA TACO

black beans and grilled peppers croqueta in soft tortillas

355

GARLIC SHRIMP

Juicy garlic butter shrimp nestled in soft tortillas

475



COTTAGE CHEESE PINEAPPLE

Grilled cottage cheese & pineapple, with a hint of spice

385



FISH TACO

Crispy fish, with hint of spice, served in soft tortilla, with Mexican twist

475

CRISPY CAULIFLOWER

Cauliflower paired with black beans and chipotle mayo

375



AL PASTOR

Slow-cooked pork with smoky grilled pineapple salsa

475

CHIPOTLE GRILLED CHICKEN

Chipotle chicken, fresh cilantro, and a tangy salsa drizzle

455

TACOS PLATTER

Pick any three of your favorite tacos, with two pieces of each

895

FLAT BREADS

VEGETARIAN



TRUFFLE GARLIC MUSHROOM

Sautéed garlic mushrooms with truffle oil

595

FARM FRESH

Medley of seasonal vegetables and fresh herbs

545

FOUR-CHEESE MELT

Combination of four cheeses, complemented by sweet caramelized onions

575



FLAT BREADS

NON-VEGETARIAN



PULLED PORK PINEAPPLE

Savory pulled pork paired with
charred pineapple

675

MEAT LOVERS

Packed with lamb, chorizo, crispy
bacon, and salami

675



SHRIMP FLATBREAD

Juicy shrimp finished with fresh herbs
and a hint of lemon zest

675

CHICKEN PESTO FLATBREAD

Grilled chicken paired with
cilantro pesto and mozzarella

625

PASTAS & RISOTTOS

VEGETARIAN

TORTELLINI WITH SAGE BUTTER

In-house Tortellini with toasted
almonds and zucchini

575

MAC & CHEESE

Classic macaroni and cheese
with a baked golden crust

525



TRUFFLE PEA RISOTTO

Arborio rice with peas and
caramelized onions

575

PESTO SPAGHETTI

Spaghetti tossed in pesto sauce

575

NON-VEGETARIAN

SMOKED CHICKEN RISOTTO

Arborio rice with tender smoked chicken,
parmesan, and herbs

655



FRUTTI DI MARE

Fresh seafood spaghetti assortment in
tomato -wine sauce

675

ADD ONS & SIDES

GARLIC BREAD | NACHO CHIPS | TORTILLA | PETA BREAD | GRILLED VEGETABLE | GRILLED COTTAGE CHEESE | FRENCH FRIES

155 each

GRILLED CHICKEN | BACON | GRILLED PRAWNS | GRILLED FISH | GRILLED SQUID | GUACAMOLE

175 each

MAINS (PLATOS FUERTES)

VEGETARIAN

(KAY-SA-DI-YA)
QUESADILLA

black beans, Cheese, chicken, fresh vegetables and spices in a grilled tortilla

645

 (PA-EY-YA)
**VEGETABLE
PAELLA**

Saffron rice loaded with fresh seasonal vegetables cooked in skillet

775

 BURRITO

black beans, fresh vegetables, Mexican rice and zesty spices wrapped in a soft tortilla

645

(RA-TA-TU-EE)
**COTTAGE CHEESE
STEAK RATATOUILLE**

Grilled cottage cheese with a medley of vegetables

675

(FA-HE-TA)
 **VEGETABLE
FAJITAS**

A sizzling platter of vegetables, Mexican rice and fresh tortillas

695

 **WOK-TOSSED
QUINOA & CURRY**

Stir-fried quinoa with a Spanish inspired curry

675

NON-VEGETARIAN

**CHICKEN WITH
GRAPE GLAZE**

Juicy chicken with at tangy grape reduction

675

 **SPANISH-STYLE
PORK BELLY**

Slow-cooked pork belly with a crispy exterior and smoky glaze

775

**GRILLED
SALMON**

Grilled indian salmon with a lemon-caper butter sauce

775

 (FA-HE-TA)
CHICKEN FAJITAS

a Sizzling platter of chicken, vegetables, Mexican rice and fresh tortillas

795

(KAY-SA-DI-YA)
QUESADILLA

black beans, Cheese, chicken, fresh vegetables and spices in a grilled tortilla

675

BURRITO

black Beans, chicken, fresh vegetables, Mexican rice and zesty spices wrapped in a soft tortilla

675

 (PA-EY-YA)
SEAFOOD PAELLA

Traditional saffron rice with fresh shellfish and seafood cooked in a skillet

895

 **CASTILIAN-STYLE
BRAISED LAMB**

A rich, slow-cooked lamb dish infused with Mediterranean flavors, perfect for a hearty, comforting meal

895

ADD ONS & SIDES

MEXICAN RICE | CHEESE | TORTILLA | GRILLED COTTAGE CHEESE | GRILLED VEGETABLES | PATATAS BRAVAS | MASHED POTATO

155 each

GRILLED CHICKEN | BACON | GRILLED PRAWNS | GRILLED FISH | GRILLED SQUID | GUACAMOLE

175 each

POSTRES (DESSERTS)

(Eggless)
**KAFFEE
CREMA CRUNCH**

Rich espresso crema with a delightful
crunchy twist

455



**SAFFRON TRES
LECHES**

A luscious milk -based cake infused
with saffron

495



SKOOKIE

A fudgy chocolate cookie baked
in a skillet and topped with vanilla
ice cream

495

**BERRY
CHEESECAKE**

Classic cheesecake topped with berry
compote

455

**DESSERT OF
THE DAY**

475

COMPLIMENTARY OFFERINGS

(SERVED COMPLIMENTARY ONCE)

ZESTY CHILI LIME CRISPS

Yam, sweet potato & banana chips with a spicy chili-lime kick

175



FOR ANY FEEDBACK OR SUGGESTIONS PLEASE
CONTACT US AT [919226804742](tel:919226804742) OR EMAIL US AT
@infotorrepune.com

* GOVERNMENT TAXES AS APPLICABLE *

Exclusive Experiences at Torre

Chef's Table & Live Cooking

Enjoy an intimate multi-course dining experience curated by our chefs with live cooking and storytelling. Limited seats – book in advance.

Craft Beer & Coffee Tasting

Discover expertly brewed craft beers and globally sourced specialty coffees through guided tasting experiences.

Torre Loyalty & Gift Cards

Earn rewards with every visit through the Torre Loyalty Program or gift a Torre experience to someone special.

Corporate & Private Bookings

Host your next corporate event, celebration, or private gathering with bespoke menus and premium service.

For inquiries, contact
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