



Blockheads

PLATES • PLATES 1015



BENTO B

JAPANESE DINER

BEVERAGES & DESSERT



BETTER TOGETHER

Good drinks deserve company.

ANY BEVERAGE

HOUSE
SPECIALS

MATCHA

COFFEE

COOLERS

COMFORT
CUPS



A SELECTED LATREIA BAKE*

for an additional ₹129

Ask your server for today's bakery selection.

**Beverages are charged separately at listed menu prices &
Breads are subject to availability*

BREADS



Freshly baked each day at Latreia Korean Bakery by our baker from South Korea, Latreia brings together traditional Korean baking techniques, quality ingredients, and time-honoured recipes. Our breads are prepared in small batches without artificial additives, allowing flavour, texture, and freshness to take centre stage.

From soft cream-filled favourites to savoury bakes, each item is made to be enjoyed fresh and reflects the comforting, everyday bakery culture found across South Korea.

BREADS

Butter
Cream



Garlic
Bread



Red
Bean



Custard
Bread



Soboro
Bread



Madeleine



Milk Toast



Milk Sweet



Brownie



Baby Choux
Cream



Baby Choux
Chocolate



Butter
Cookie



Almond
Tuiles



Amadie Au
Chocolat



HOUSE SPECIALS

Building something from scratch is about creating something distinct enough to matter. The beverage programme at Blockheads and Bento B follows the same philosophy as the food: thoughtful sourcing, no shortcuts, and a focus on what each ingredient truly brings to the glass. The result is a menu that may feel unfamiliar, but every drink is there for a reason—because it offers something a syrup or concentrate simply can't.

SHIO LATTE 349/-

Miso, espresso, and condensed milk over ice. Salty, sweet, and umami- balanced on the edge of all three.

FLAVOUR

Neither fully sweet nor fully savoury. Miso's saltiness is present but balanced by condensed milk. Espresso adds depth and slight bitterness. Umami runs underneath everything. Grounding.



SHIRO

399/-

Fermented rice amazake with cinnamon, walnut, and tonic water. Naturally sweet, gut-healthy, warming.

FLAVOUR

Naturally sweet at 7. Tonic cuts the sweetness cleanly. Cinnamon adds warmth and aroma. Walnut adds texture throughout. Gut-healthy and grounding.



KAIRI MISO 349/-

Aam panna with king chilli miso.
No caffeine. Aam panna leads,
miso closes. Came from a chart
paper and an instinct.

FLAVOUR

Aam panna leads with
summer tanginess. Miso
closes with an earthy,
fermented depth you
don't expect. Refreshing.
No caffeine- this one
settles rather than
energises.



KOJI COLD FOAM

419/-

Koji honey cold foam over 18-hour cold brew. The foam carries flavour - umami, slightly caramel. Changes what's underneath it.

FLAVOUR

Koji honey is less sweet than regular honey - more umami, slightly caramel, alive. The foam carries this flavour into the cold brew below. Filling, complex, unlike a standard cold brew.



KING SMOKE

349/-

Pineapple Koji Tonic

Pineapple smoked koji with koji hot sauce and koji honey, tonic water. Refreshing with building heat underneath.

FLAVOUR

The smoking transforms the pineapple - takes the sweetness somewhere deeper and more complex. Koji hot sauce brings a heat that arrives slowly and builds. Tonic gives structure. Refreshing and warming simultaneously.



LATE PULL

309/-

Sweet Cascara Cold Brew

A blend of Cold brew and steeped cascara. Cascara is both the brew and the sweetener. Mellow, slightly fruity. No added sugar.

FLAVOUR

Mellow and slightly fruity. Earthy without bitterness. Naturally sweet from the cascara alone. Lower caffeine than coffee- more of a slow release than a hit.



CHA YEN

329/-

Thai iced tea. In-house tea blend, condensed milk, evaporated milk. Faithful to the original. Made properly.

FLAVOUR

Strong, slightly spiced tea base. Condensed milk adds richness and sweetness. Evaporated milk gives it body and creaminess. Familiar, satisfying, completely consistent.



TŌKI

Yuzu Espresso Tonic

329/-

House-made yuzu marmalade, espresso, tonic water, brown sugar. Two acids finding each other. Bright, energising.

FLAVOUR

Yuzu and espresso are both acidic- the yuzu cuts through the espresso's saltiness and they resolve into something blended and bright. Brown sugar ties them. Tonic lifts everything. Energising and sharp without being aggressive.



COFFEE

सबको This Establishment Is सबको

CAFFEINATED
BY SUBKO
Specialty Coffee Roasters



COFFEE

Blockheads x Caffeinated by Subko is the ultimate pairing of sound and flavor. Subko's expertly crafted coffee meets Blockheads' vinyl magic, creating a space where food and music harmonize. From smooth brews to rich chocolates, every bite and sip is set to the backdrop of timeless records spinning on the turntable. Espresso based coffee is prepared using a Medium roast specialty coffee.

COFFEE

Add ons: Oat and Almond Milk : 60/-

Cappuccino (Hot/Iced) 279/-

Classic Cold Coffee 279/-

Cortado (Hot/Iced) 249/-

Coffee Affogato 349/-

COFFEE

Add ons: Oat and Almond Milk : 60/-

Flat White (Hot/Iced) 259/-

Latte (Hot/Iced) 279/-

Long Black 259/-

Mocha (Hot/Iced) 349/-

COFFEE

Espresso (Hot/Iced) 199/-

Espresso 319/-
Tonic/Ginger Ale

Cold Brew 279/-

Cold Brew 319/-
Tonic/Ginger Ale

COFFEE

Add ons: Oat and Almond Milk : 60/-

Cold Brew Cold Foam (Vanila & Cacao)	399/-
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Pourover (Hot/Iced)	389/-
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Sif on the Blocks	349/-
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Vietnamese Cold Brew	299/-
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Spanish Latte (Iced)	299/-
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MATCHA

MATCHA

Our ceremonial-grade matcha is sourced from the historic Chota Tingrai Tea Estate in Upper Assam, one of India's first family-owned estates, founded in 1939.

Grown organically and stone-milled, this unique Assam matcha is crafted using traditional Japanese methods - steamed, slow-dried, and hand-rolled - resulting in a smooth, vegetal cup with delicate sweetness and a lifestyle of care and community at its core.

MATCHA

(Ceremonial Grade)

Matcha Affogato 399/-

Matcha Latte 349/-
(Hot/Iced)

Matcha Tea (Hot/Iced) 319/-

COMFORT CUPS

COMFORT CUPS

Hot Chocolate 269/-

Spiced Hot
Chocolate 279/-

Lemon Iced
Tea 219/-

COMFORT CUPS

Pineapple Melon Cooler	269/-
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Apple Orange Spice Fusion	319/-
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Hojicha Tea	279/-
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DESSERT



SIGNATURE ITEM

Spiced Carrot Cake

Moist cake made with carrot,
walnut, cinnamon, cloves, nutmeg
topped with cashew nuts icing.

349/-



Goma Ice Cream

Freshly churned house-made black
sesame ice cream made from
roasted sesame seeds.

359/-



Japanese Cheesecake

A light and fluffy Japanese cheesecake.

419/-



Double Chocolate Brownie

With Miso Butter

Freshly baked double chocolate brownie with miso butter, balancing rich chocolate with savoury miso.

379/-



Raw Chocolate Haven

An unbaked cake made with walnuts, dates, cocoa powder, molasses and seasonal fruit.

299/-



Classic Chocolate Cake

A classic chocolate cake.

329/-



Matcha Ice Cream

Green tea ice cream made with
matcha.

349/-



Coconut Ice Cream

Housemade coconut ice cream

249/-



Truffle Chokoreeto

Chocolate dessert.

399/-



Orange Chocolate Cake

Chocolate cake with orange.

249/-



Chocolate Biscoff Tart

Chocolate tart with Biscoff.

369/-



Chocolate Sea Caramel Tart

Chocolate tart with sea salt
caramel.

369/-



COOLERS

COOLERS

Fresh Juice 199-299/-

Soft Drinks 129/-

Non Alcoholic Beer 269/-

Kombucha 239/-

COOLERS

Redbull	215/-
Fresh Lime Water/Soda (sweet/salted)	149/-
Mineral water	MRP

All prices are in INR and exclusive of GST.