

HEY YOU

@heyyou.letsgo

HUNGRY?

SPOILER ALERT: WE ATE WITH THIS MENU.

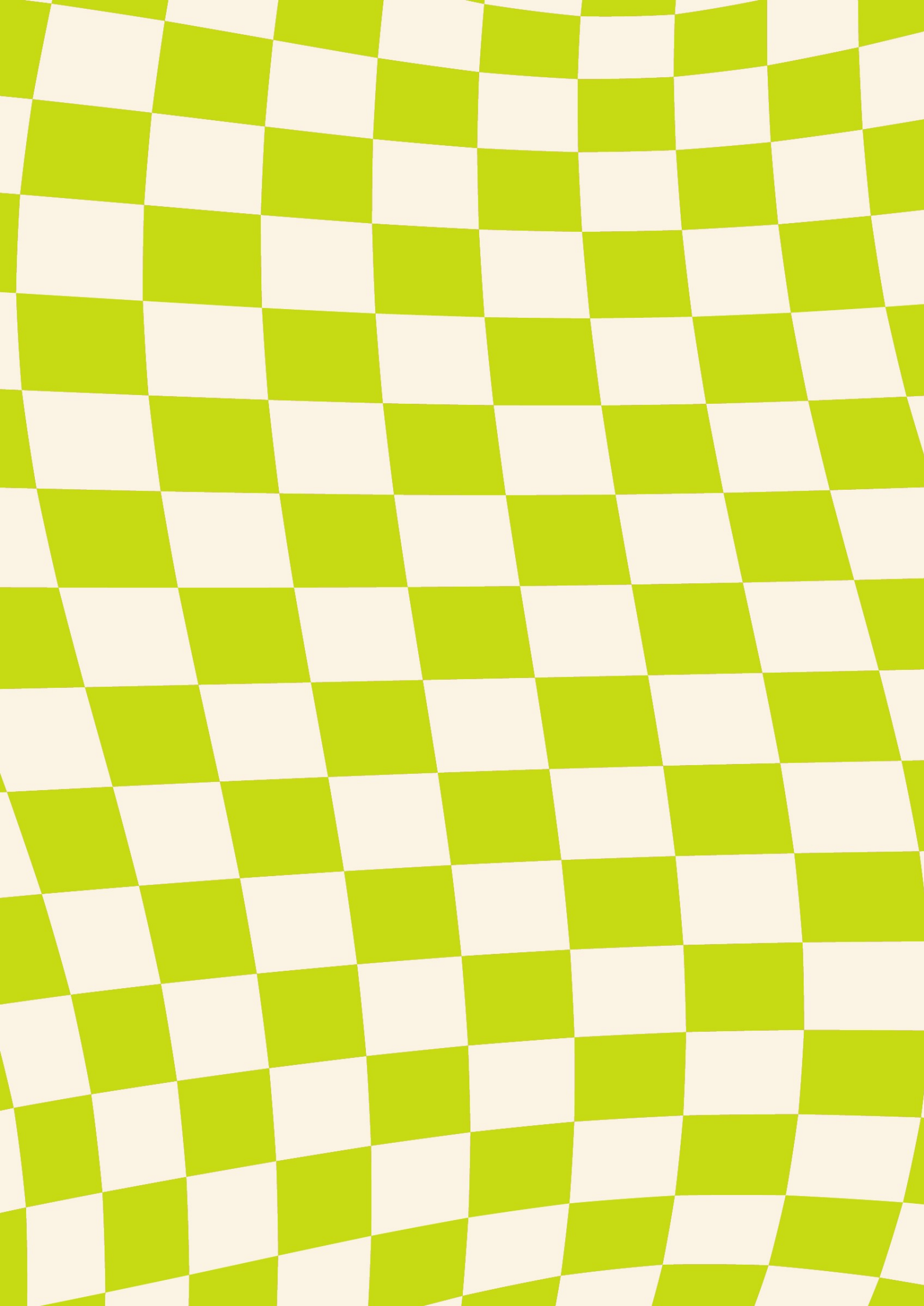


FOLLOW US



RAISING THE BAR FOR BAR FOOD

Quick bites, a long meal,
or just an excuse to sit a
little longer - we're not
rushing you.



the heyau
philosophy

Heyau, stay a while longer

Start with a drink. Let the table decide.
Nobody really knows what the plan is when
they sit down.

One person wants something light.
Someone else says "just one more."
A plate lands in the middle.
Then another.
Then the table starts looking at mains.

That is the point.

This menu is built for the way plans change.
For first rounds, second thoughts, shared
plates, fire, dough, bowls, curries, breads
and dessert.

Come for a drink.
Let the table become dinner.

EASY

SOUPS AND SALADS FOR THE FIRST ORDER, LUNCH TABLE, OR A CLEAN START.

SOUPS

Wild Mushroom & Thyme Soup ₹290

Wild mushrooms, thyme, cream, and a deep earthy finish.

Roasted Tomato & Burrata Velouté ₹330

Roasted tomato velouté with burrata, basil, and olive oil.

Prawn Tom Yum ₹320

Hot and sour prawn broth with lemongrass and kaffir lime.

Chicken Pho-Style Broth ₹310

Chicken broth with ginger, herbs, and Vietnamese pho-style spice.

SALADS

Burrata & Tomato Salad ₹450

Tomatoes, burrata, arugula, and herb vinaigrette.

Quinoa, Kale & Citrus Salad ₹350

Quinoa, kale, citrus dressing, apple, dragon fruit, pomegranate, and toasted seeds.

Pea Shoot Sesame Salad ₹350

Pea shoots, cucumber, edamame, orange, and sesame dressing.

Thai Green Papaya Salad

Raw papaya, chilli, lime, peanuts, herbs, and crisp vegetables.

 Veg	₹330
Chicken	₹350
Prawn	₹370

**HEY YOU,
HEALTH NUT?
WE'VE GOT YOU!**



CHAAT CALORIES



DON'T COUNT

JUST 7 ONE MORE

BAR SNACKS AND CHAAT FOR THE NEXT ROUND. CRUNCHY, SPICY, FAST AND EASY TO REPEAT.

BAR BITES

- 
Firecracker Garlic Edamame ₹340
- Edamame tossed with chilli, garlic, and sesame.
- 
Curry Leaf Masala Peanuts ₹250
- Crunchy peanuts tossed with curry leaves and warm spices.
Classic available on request.
- 
Parmesan Chilli Potato Crisps ₹300
- Crisp potato wedges with chilli and parmesan.
- 
Spiced Lotus Root Chips ₹280
- Crisp lotus root slices with house spice.
- 
Truffle Parmesan Fries ₹280
- Crisp fries with truffle oil and parmesan.
- 
Chilli Rock Shrimp ₹450
- Crisp shrimp tossed in chilli garlic sauce.
- 
Sambal Butter Cuttlefish ₹480
- Crisp cuttlefish tossed in sambal butter.
- 
Shrimp Egg Rolls ₹340
- Crisp egg rolls with shrimp, vegetables, and dipping sauce.
- 
Vietnamese Garlic Chicken Wings ₹360
- Crisp chicken wings with Vietnamese garlic and herbs.
- 
Crispy Pork Belly Bites ₹470
- Crisp pork belly bites with a sticky glaze.

CHAAT

- 
Burrata Papdi Chaat ₹330
- Papdi, burrata, chickpeas, chutneys, and herbs.
- 
Truffle Aloo Tikki Chaat ₹330
- Aloo tikki with chutneys, yoghurt, sev, and truffle.
- 
Sweet Corn Bhel ₹250
- Sweet corn, tamarind, herbs, and spices.
- 
Tempura Prawn Chaat ₹350
- Tempura prawns with papdi, chutneys, and citrus.
- 
Butter Chicken Samosa Chaat ₹330
- Mini samosas topped with butter chicken sauce, chutneys, yoghurt and sev.

STEAMED & FOLDED

DIM SUM, OPEN BAOS, WONTONS AND FOLDED THINGS THAT ARRIVE FAST AND DISAPPEAR FASTER.



Edamame Dumplings

₹400

Steamed dumplings filled with edamame and cream cheese.



Vegetable Potstickers

₹330

Pan-fried dumplings with spiced vegetables.



Mushroom Black Pepper Open Bao

₹330

Soft open bao with mushrooms, black pepper, and kimchi.

Shrimp Har Gow

₹410

Steamed shrimp dumplings with translucent skins.



Chicken Xiao Long Bao

₹390

Chicken soup dumplings with delicate skins.

Chicken Siu Mai

₹390

Steamed chicken dumplings with ginger and savoury seasoning.

Sriracha Chicken Open Bao

₹340

Soft open bao with sriracha chicken, cucumber, and lettuce.



Spicy Chilli Oil Pork Wontons

₹410

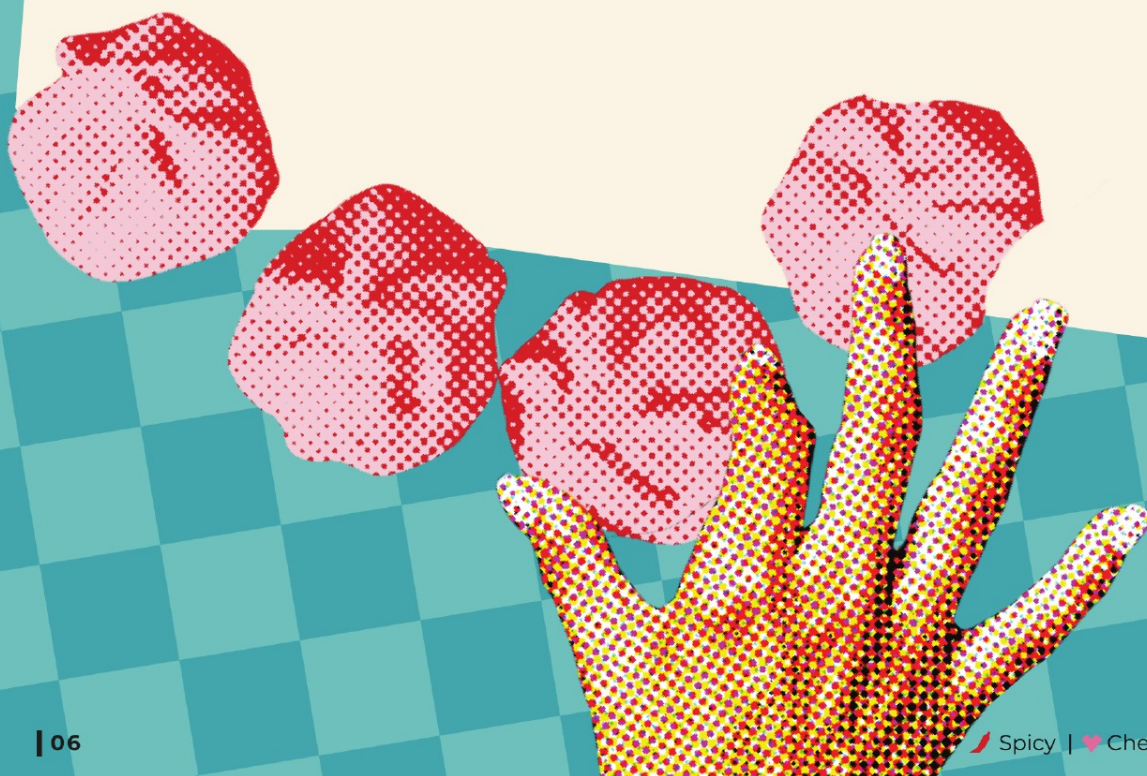
Pork wontons in aromatic chilli oil.



Char Siu Pork Open Bao

₹470

Soft open bao with char siu pork, hoisin, and cucumber.



LINKENARA



THE

ONE MORE

SECTION

OF

THIS

MENU



SMALL TALK

SMALL PLATES FOR PASSING AROUND BEFORE THE TABLE COMMITS.
MORE THAN A SNACK, LESS THAN DINNER.

-  **Corn & Feta Arancini** ₹360

Crisp corn and feta arancini with herbs, served with sriracha mayo.
-  **Truffle Butter Paneer Khurchan Toast** ₹360

Paneer khurchan on toast with truffle butter and crisp onions.
-  **Tandoori Mushroom & Street Corn Nachos** ₹470

Nachos with tandoori mushroom, street corn, cheese sauce, and salsa.
-  **Mediterranean Mezze Platter** ₹470

Hummus, baba ghanoush, olives, muhammara, toum, pita, lavash, and pickles.
-  **Butter Garlic Prawn Pav** ₹440

Prawns in butter garlic sauce, served with soft pav.
-  **Sesame Prawn Toast** ₹440

Prawn toast with sesame crust and chilli sriracha.
-  **Tempura Prawns, Mango Chilli Sauce** ₹470

Light tempura prawns with mango chilli sauce.
-  **Garlic Chilli Squid** ₹450

Squid tossed with garlic, chilli, and herbs.
-  **Crispy Chicken Spring Rolls** ₹310

Crisp spring rolls with chicken and vegetables.
-  **Broken Chilli Chicken** ₹360

Crisp chicken tossed in bird's eye chilli sauce.
-  **Chicken Yakitori Skewers** ₹340

Grilled chicken skewers with yakitori glaze.
-  **Crispy Cashew Chicken** ₹470

Crisp chicken tossed with cashews and soy-spice sauce.
-  **Tandoori Chicken & Chipotle Nachos** ₹520

Nachos with tandoori chicken, chipotle, cheese sauce, and salsa.
-  **Tamarind Glazed Pork Belly** ₹490

Pork belly with tamarind glaze and fresh herbs.
-  **Soy Honey Pork Belly Skewers** ₹490

Pork belly skewers with soy honey and mustard miso.
-  **Smoked Lamb Galouti Brioche** ₹620

Smoked lamb galouti in buttery brioche.
-  **Mutton Kebab & Hummus Flatbread** ₹620

Flatbread with spiced mutton kebab and tandoori hummus.

from the fire

SMOKE, SKEWERS, TANDOOR AND GRILL FOR THE CENTRE OF THE TABLE.



Achari Paneer Tikka

₹410

Paneer marinated in pickling spices and char-grilled.



Malai Broccoli Tikka

₹440

Broccoli in a creamy malai marinade, finished in the tandoor.



Stuffed Tandoori Mushroom Tikka

₹440

Mushrooms stuffed with spinach, cheese, Indian spices, and finished with tandoor char.



Tandoori Pineapple

₹330

Pineapple with spiced tandoor glaze and smoke.



Paneer Khurchan Tikka

₹410

Paneer tossed with khurchan masala, charred in the tandoor.



Tandoori Mixed Grill Platter

₹880

An assortment of tandoor grills with achari paneer tikka, malai broccoli, seekh kebab and jackfruit shami kebab.

Ajwaini Fish Tikka

₹580

Fish marinated with ajwain and spices, tandoor-roasted.



Tandoori Garlic Prawns

₹600

Prawns with garlic, spices, and tandoor char.

Achari Chicken Tikka

₹480

Chicken tikka with pickle-spice marinade.

Murgh Malai Tikka

₹480

Chicken in malai, cheese, and mild spices.

Chicken Kalmi Kebab

₹470

Chicken drumettes marinated with spices and roasted in the tandoor.

Mutton Seekh Kebab

₹690

Minced mutton with spices, grilled on skewers.

Tandoori Mixed Grill Platter

₹1350

An assortment of tandoor grills with garlic prawns, achari chicken tikka, murgh malai tikka and mutton seekh kebab.



WE PLAYED

friend
F
lover

affection
L
marriage

enemies
A
siblings

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S

WITH FOOD



**HOLD iT
TiGHT,
THiNGS
ARE
GONNA
GET
MESSY**

IN YOUR HANDS

WRAPS, BURGERS AND EASY FOOD FOR WHEN CUTLERY IS OPTIONAL.

Tandoori

₹310

Paneer Wrap

Tandoori paneer, crisp vegetables and mint chutney in soft flatbread.
Served with potato wedges.



Truffle

₹490

Mushroom Burger

Mushrooms, cheese and truffle oil in a soft bun.
Served with fries.

Chilli Garlic Chicken Wrap

₹390

Spicy garlic chicken, greens and chilli mayo in a tortilla.
Served with potato wedges.



Korean Fried Chicken Burger

₹500

Fried chicken with Korean chilli glaze and slaw in a soft bun.
Served with fries.

Crispy Pork Belly Burger

₹530

Crisp pork belly with hoisin glaze and tangy slaw in a soft bun.
Served with fries.

DOUGH

New York-style pizzas and familiar pastas, built for the middle of the table.

PIZZA

- | | |
|--|--|
| <p> Downtown Margherita ₹470</p> <p>Tomato sauce, mozzarella and basil.</p> | <p> Truffle Mushroom ₹580</p> <p>Mushrooms, mozzarella and truffle oil.</p> |
| <p> The Herbivore ₹470</p> <p>Fresh vegetables, roasted peppers, olives and mozzarella.</p> | <p> Four Cheese Pie ₹630</p> <p>Mozzarella, cheddar, parmesan and blue cheese with a garlic butter finish.</p> |
| <p> Smoky Chicken Tikka ₹520</p> <p>Tandoori chicken, peppers, onions and cheese.</p> | <p>Pepperoni ₹760</p> <p>Pepperoni, mozzarella and tomato sauce.</p> |

PASTA

- | | |
|--|--|
| <p> Spaghetti Aglio e Olio ₹450</p> <p>Spaghetti with garlic, olive oil, chilli flakes, and parsley.</p> | <p> Penne Arrabbiata ₹470</p> <p>Penne in spicy tomato and garlic sauce.</p> |
| <p> Wild Mushroom Cream Fettuccine ₹470</p> <p>Fettuccine with mushroom cream, thyme, and white wine.</p> | <p> Lemon Butter Prawn Linguine ₹520</p> <p>Linguine with prawns, lemon butter, and herbs.</p> |
| <p>Chicken Ravioli Truffle Cream & Crispy Sage ₹520</p> <p>Chicken ravioli with truffle cream, crispy sage, and parmesan.</p> | |



STAY FOR DINNER

Mains, curries, larger plates, breads and sides for when the table settles in.

INDIAN TABLE

 Paneer Champaran Paneer cooked with Champaran masala, mustard oil and garlic.	₹450	 Paneer Tikka Makhani Tandoori paneer in buttery tomato makhani gravy.	₹450
 Mughlai Subz Korma Vegetables in a nutty Mughlai gravy.	₹450	 Charred Bell Pepper & Lentil Curry Bell peppers and lentils in a lightly spiced curry.	₹310
 Smoky Black Lentil Makhani Slow-cooked black lentils in a smoky tomato cream sauce.	₹400	 Kokum Tamarind Prawn Curry Prawns in a kokum-tamarind curry with chilli.	₹590
 Mangalorean Fish Curry Fish cooked in Mangalorean red masala with coconut notes.	₹500	Butter Chicken Chicken in tomato, butter, cream, and spices.	₹470
Chicken Rara Chicken cooked with minced chicken, onions and North Indian spices.	₹470	 Kolhapuri Lamb Shank Confit Slow-cooked lamb shank with Kolhapuri spices.	₹740

ASIAN TABLE

Stir Fry

₹450

Asian Greens

Seasonal greens stir-fried with garlic, soy, and sesame.

Thai Green Curry

Thai green curry with coconut and vegetables, served with Jasmine Rice. Choice of:

Mushroom

₹580

Chicken

₹600

Prawn

₹630

Chinese Claypot

₹560

Fish Curry

Fish simmered in a Chinese-style claypot sauce.

Black Pepper

₹440

Paneer

Paneer tossed with black pepper, onions, and bell peppers.

Seared Sea Bass,

₹590

Soy Citrus

Crisp-skinned sea bass with soy citrus glaze.

Ginger Scallion

₹450

Chicken

Chicken with ginger, scallions, and light soy glaze.

Vietnamese

₹690

Pork Ribs

Pork ribs with lemongrass, fish sauce, and seasonal vegetables.

BREADS FOR THE TABLE

Tandoori Roti

₹90/₹100

/ Butter Roti

Whole wheat roti, plain or buttered.

Butter Naan

₹110

Soft naan brushed with butter.

Garlic Naan

₹110

Naan with roasted garlic and butter.

Lachha Paratha

₹110

Layered paratha with a crisp edge.

Khameri Roti

₹110

Fermented wheat roti.

COMFORT BOWLS

Noodles, rice and biryani for when the plan turns into a meal.

Hakka Noodles

Stir-fried noodles with vegetables, light soy and sesame.
Choice of:

 Vegetable	₹300
 Egg	₹320
Chicken	₹350
Prawn	₹400
Mixed	₹400

Burnt Garlic Fried Rice

Fried rice with burnt garlic, vegetables and light soy.
Choice of:

 Vegetable	₹300
 Egg	₹320
Chicken	₹350
Prawn	₹400
Mixed	₹400

Wild Mushroom Chow Fun ₹350

Flat rice noodles with mushrooms and light soy.

Vegetable Dum Biryani ₹390

Basmati rice cooked under dum with vegetables, saffron, and crisp onions.

Steamed Rice ₹180

Light, fluffy steamed basmati rice.

Tiger Prawn Pad Thai ₹470

Tiger prawn pad Thai with tamarind, peanuts, and lime.

Shrimp Basil Fried Rice ₹420

Fried rice with shrimp, basil, garlic, and spice.

Thai Basil Chicken Rice Bowl ₹420

Chicken stir-fried with Thai basil, chilli, and rice.

Chicken Chilli Garlic Fried Rice ₹420

Fried rice with chicken, bell pepper, garlic, chilli, and soy.

Hyderabadi Chicken Biryani ₹480

Chicken cooked under dum with basmati rice, saffron, and spices.

Char Siu Pork Rice Bowl ₹580

Char siu pork over steamed rice.

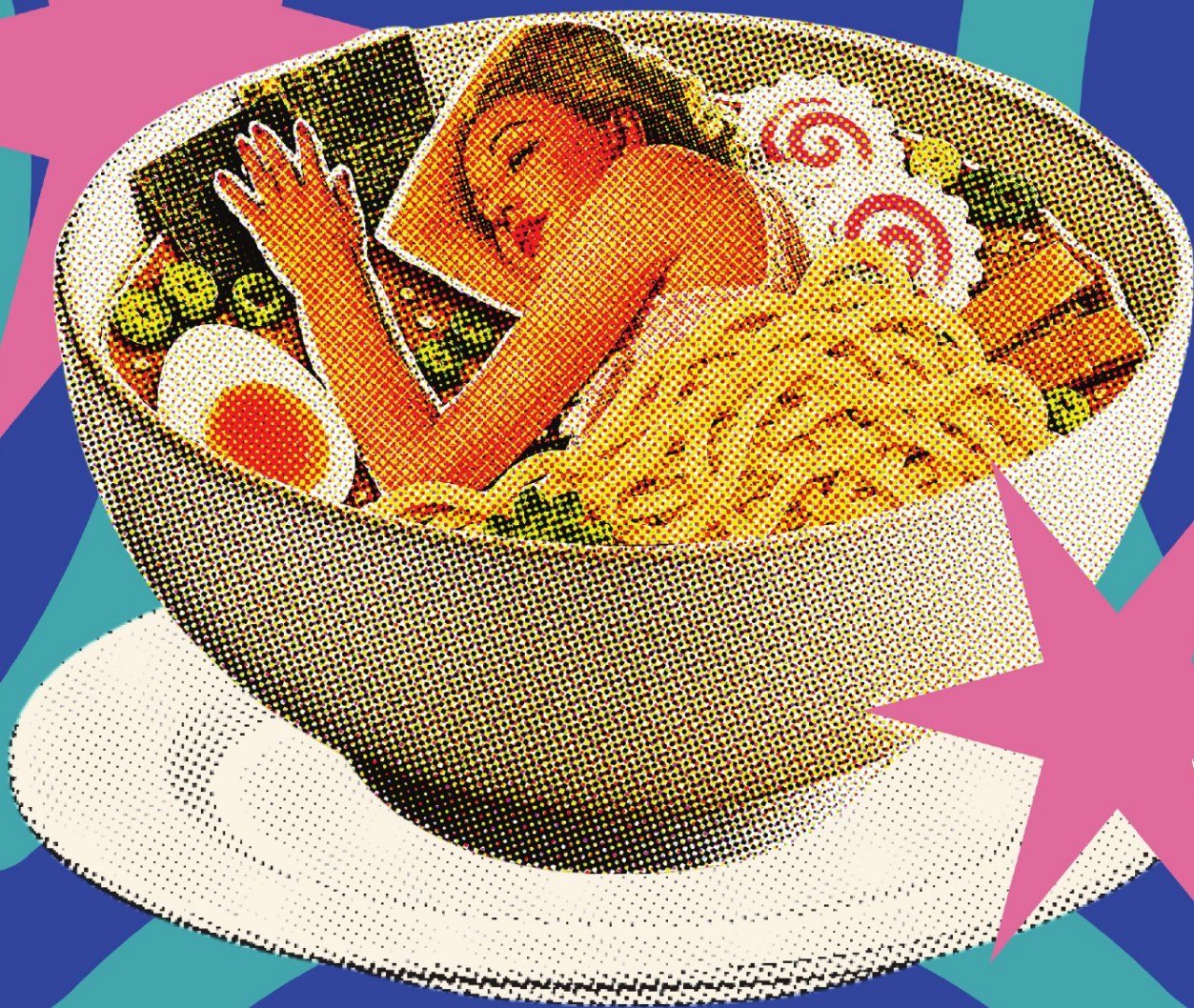
Minced Pork Lo Mein ₹420

Noodles with minced pork, soy, and vegetables.

Mutton Dum Biryani ₹590

Mutton cooked under dum with basmati rice, saffron, and spices.

**BOWLS
FOR YOUR SOUL**



LAST



Chocolate Orange Hazelnut Cake

Chocolate cake with orange curd and hazelnut shards.

₹430

Saffron Caramel Tres Leches

Saffron sponge soaked in caramel milk.

₹400

● Biscoff Cheesecake

Cheesecake on Biscoff biscuit base with caramel notes.

₹400

♥ ● Salted Caramel Churros

Churros with salted caramel dipping sauce.

₹280

RiTE

*you didn't come
this far to skip
dessert*



● Matcha Cake

Matcha sponge layered with lychee cream.

₹430

♥ ● Tiramisu

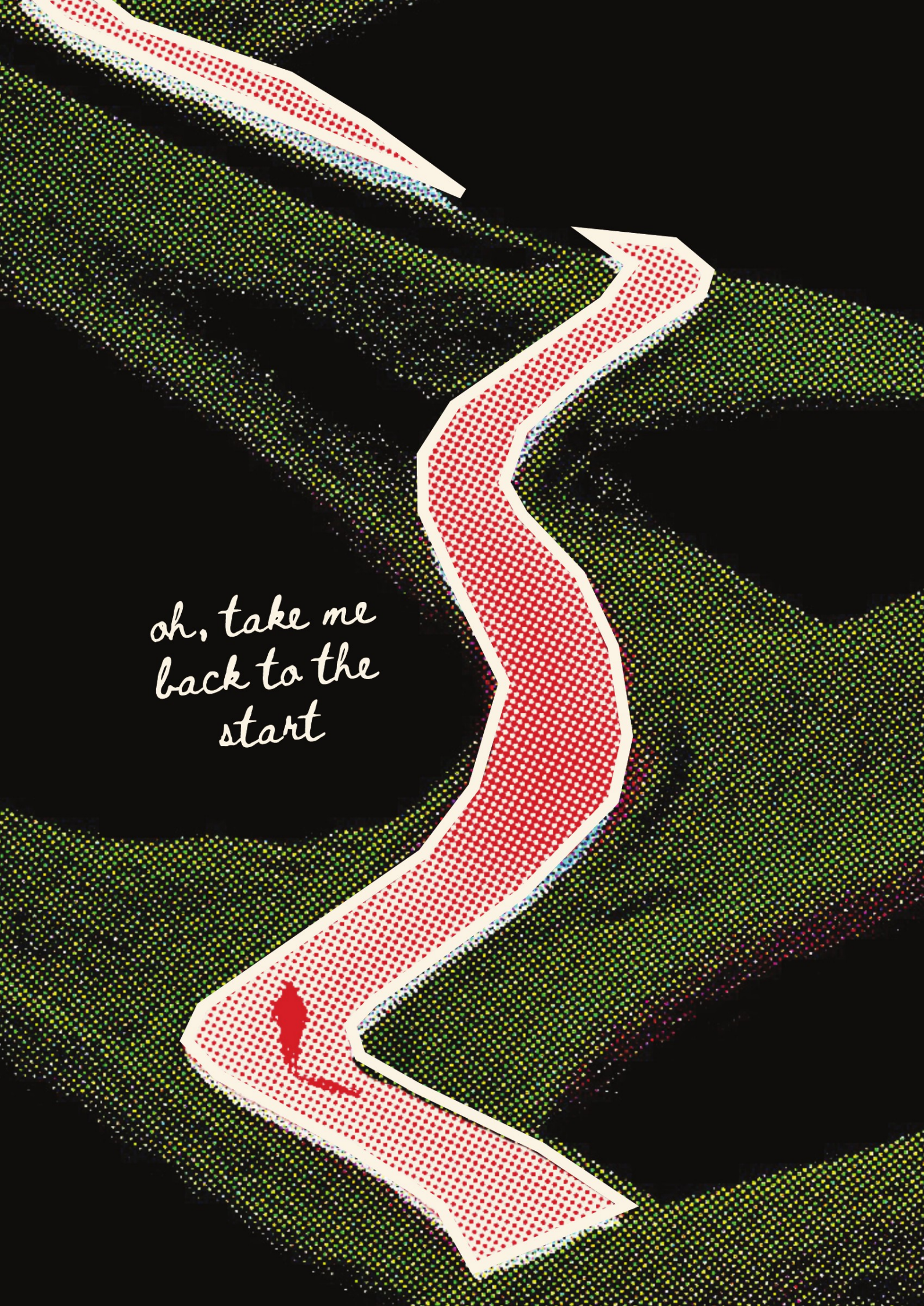
Coffee-soaked sponge, mascarpone cream and cocoa.

₹420

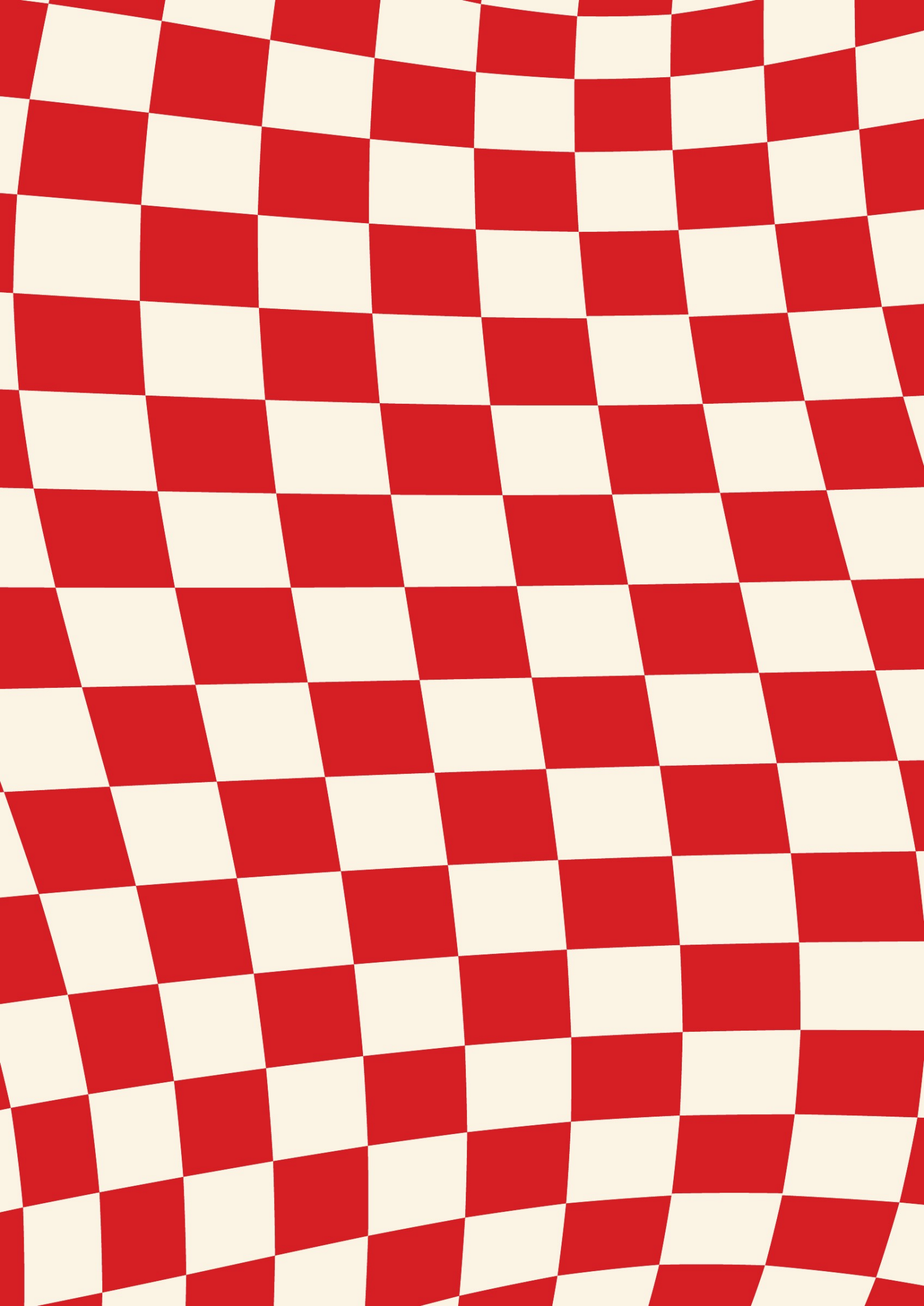
● Japanese Cheesecake

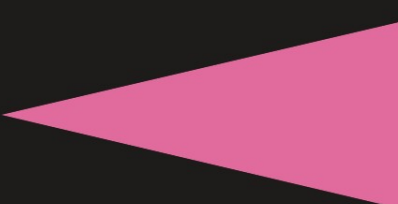
Airy Japanese-style cheesecake with a soft cream cheese finish and mixed berry compote.

₹430



oh, take me
back to the
start





HEY YOU

@HEYOU.LETSGO



FOLLOW US TO KNOW MORE ABOUT SPECIAL OFFERS
AND SECRET MENUS