

Chaat

Pani Puri (Golgappe- 8pcs) The burst of flavours- Pani Puri is hollow, crispy puris are filled with a spicy and tangy mixture of flavoured water, tamarind chutney, chickpeas, potatoes, and spices.	Rs 195
Bhel Puri 🥏 A refreshing Bhel Puri is a delightful concoction of puffed rice, chopped tomatoes, onions, and boiled potatoes mixed with tangy tamarind and spicy green chutney.	Rs 195
Sev Puri 🤣 Sev Puri is a crispy and tangy delight that consists of small puris topped with diced potatoes, onions, tomatoes, and a generous helping of sev (thin gram flour noodles).	Rs 195
Aloo Tikki Chaat 🥏 The crispy Aloo Tikki Chaat features shallow-fried potato patties (aloo tikki) served with chutneys, yogurt, and spices.	Rs 195
Dahi Puri 🤣 Dahi Puri is a variation of Pani Puri, filled with spicy, tangy yoghurt and tamarind chutney instead of flavoured water. Topped with sev and chopped coriander.	Rs 195
Papdi Chaat 🤣 Crunchy Papdis Chaat is a delightful mix of crispy fried dough wafers (papdis) topped with boiled potatoes, chickpeas, yogurt and chutneys.	Rs 195
Samosa Chaat Samosa Chaat Mouthwatering combination of flavors and textures, a fusion of two beloved Indian snacks – samosas and chaat. Crumbled samosas are topped with tangy chutneys, yogurt, chopped onions, and sev.	Rs 195
Kachori Chaat 🥏 This indulgent chaat perfectly balances spicy, tangy, and savoury flavours features crispy and flaky kachoris filled with a spicy mixture of peas, served with tangy chutneys, yogurt, and spices.	Rs 195
Chole Tikki 🥏 This hearty and flavorful Chole Tikki combines spicy chickpea curry (chole) with crispy potato patties (aloo tikki), topped with yogurt, chutneys, onions, and sev (thin gram flour noodles)	Rs 195



South Indian Speciality

Idli (3pcs) 🥪 Healthiest and popular soft, light, fluffy rice and dal steamed dumpling served with Sambar and Coconut Chutney	Rs 195
Oats Idli (3pcs) 🤣 Healthy, tasty and instant oats idli served with Sambar and Coconut Chutney	Rs 195
Medu Vada (3pcs) 🤣 These are crispy, fluffy, soft and delicious lentil fritters served with Sambar and Coconut Chutney	Rs 195
Vegetable Upma S Made from semolina or rava, lots of veggies and a few spices, this vegetable upma is super soft, fluffy and so flavourful.	Rs 225
Pongal 🥏 Pongal made with rice and yellow moong lentils. This porridge like savory dish is laced with cumin, asafoetida and black pepper	Rs 250
Choice of Parantah (Aloo / Paneer / Gobhi) (2pcs) 🤣 Griddle fried whole wheat bread with a filling of Potato or Cottage Cheese or Cauliflower served with Plain Yoghurt & Mixed Pickle	Rs 275
DOSA (served with coconut chutney, tomato chutney and sambar) Crispy South Indian Rice & Lentil Pancake with or Without a filling of Mildly Spiced Potato or Cheese or Paneer, Flavoured with Ghee (Clarified Butter) Mustard Seed & Turmeric	
Plain Dosa 🤣	Rs 275
Masala Dosa 🥏	Rs 275
Cheese Dosa 🤣	Rs 275
Paneer Dosa 🤣	Rs 325
Uttapam (served with coconut chutney, tomato chutney and sambar) 🤣 These thick pancakes are made from fermented rice and urad dal batter topped with finely chopped vegetables	Rs 275
Dal Vada (4pcs) 🤣 A crispy and tasty deep fried snack with a combination of lentils (moong dal, chana dal and urad dal), herbs & spices	Rs 275
Chole Bhature 🤣 Chole bhature consists of chana masala (spicy white chickpeas) served with bhatura, a deep-fried bread made from refined flour.	Rs 325

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Mild ØMedium ØHot

Soup

Mulligutawny Soup 🤣	Rs 225
Vegetarian lentils blended with fresh spices and topped with cilantro	
Rassam 🤣	Rs 175
South Indian soup made with tamarind or tomato juice, dal, spices and herbs, like pepper, cumin, garlic, cilantro, and curry leaves	
Tamatar Dhaniya Shorba 🥏	Rs 225
Tomato juice spiced with an extra touch of herbs and spices.	

Mild ●Medium ●Hot



Starter Hot Form The Clay Pot

Zafrani Paneer Tikka 🥏	Rs 350
Wood smoked cottage cheese cubes marinated with spice, yogurt crushed black pepper. Served with, roasted bell pepper chutney	
Makhmali Paneer Tikka 🤣	Rs 350
Cubes of cottage cheese are marinated in yogurt and Indian spices and are then arranged on a skewer with capsicums and onions	
Chilli Paneer 🤣	Rs 350
Crisp batter fried paneer tossed with garlic, ginger, onions, capsicum and slightly sweet, spicy, and tangy chilli sauce	
Dahi ke Kebab 🤣	Rs 350
A creamy and crunchy kebab with hung curd, paneer, cheese and saffron	
Mushroom 65 🤣	Rs 325
Deep Fried Mushroom marinated, Rice Flour, Ginger & Garlic paste, Curry Leaves & Indian Spices	
Vegetable Seekh Kebab 🥏	Rs 325
Minced vegetables with coloured peppers cooked on a skewer in the clay oven	
Hara Bhara Kebab 🥑	Rs 325
Flavorful and crisp spinach, lentil and green peas cutlets stuffed with cashew nuts served with tangy mint chutney	
Gobhi Manchurian 🧑	Rs 325
Indo Chinese dish of batter coated pan fried cauliflower florets tossed with a spicy, sweet and sour sauce.	





Main Course

Paneer Makhanwala 🤣 Heart-warming homemade cottage cheese cooked in buttery, creamy, tangy and mildly sweet gravy	Rs 375
Palak Paneer 🤣 Paneer and Spinach cooked with Garlic, Ginger, Chilies in an Onion Tomato Sauce	Rs 375
Kadhai Paneer Batons of homemade cottage cheese, sautéed with juliennes of tomato, capsicum, and onion, tempered with spices	Rs 375
Malai Kofta 🥏 Paneer and Potato bites cooked in a light Creamy Sauce	Rs 375
Lahsooni Makai Palak 🤣 A healthy preparation of corn cooked with spinach masala gravy and tempered with fried garlic.	Rs 350
Mix Vegetable Korma Aromatic vegetable korma cooked in coconut milk with curry paste and various vegetables	Rs 350
Vegetable Poriyal 🥝 Traditional South Indian dish made with green beans, carrot, cabbage, spices, curry leaves and coconut	Rs 350
Jodhpuri Bhindi Masala 🥑	Rs 350
Lady finger fried toast with masala, dry cooked tossed in cumin seeds	
Khumb Matar Methi Malai 🧶 Mushroom and Green pe fenugreek & Cashewnut gravy	Rs 350
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 Khumb Matar Methi Malai Mushroom and Green pe fenugreek & Cashewnut gravy Jeera Aloo Boiled potatoes tossed in simple masalas and crushed roasted cumin seeds Aloo Gobhi Adraki Potato and cauliflower cooked with fresh tomatoes, ginger, onions and Indian spices Pindi Chana Masala A classic aromatic dish of gram from the Punjabi repertoire flavored with a large assortment of spice 	Rs 325 Rs 325

Accompaniments

Fresh garden green salad	Rs	175
All-time favorite salad made from seasonal garden fresh vegetables		
Kachumber Salad	Rs	175
Fresh & colorful Indian salad made with freshly diced cucumbers, tomatoes, onions, chili peppers, cilantro and a lemon dressing.		
Plain Curd	Rs	75
Mix vegetable Raita	Rs	90
Cucumber Raita	Rs	90

Choice of Breads

Malabar Parotta Malabar parotta is a layered flaky flat bread from Kerala	Rs	90
Tandoori Roti / Butter Roti Whole wheat bread cooked in clay oven, Ask for buttered or unbuttered	Rs	75
Lachha Paratha Whole wheat bread cooked in clay oven, Ask for buttered or unbuttered	Rs	90
Plain Naan / Butter Naan Soft and fluffy fine flour bread. Ask for buttered or unbuttered	Rs	75
Garlic Naan Naan made cooked with Garlic Topping	Rs	90
Cheese Naan Tandoor Baked naan stuffed with cheddar cheese and brushed with butter	Rs	100
Cheese & Garlic Naan Tandoor Baked naan with Garlic, stuffed with cheddar cheese and brushed with butter	Rs	115
Paneer Kulcha / Aloo Kulcha Flat Bread stuffed with Cottage cheese or Potato with Spices & Coriander	Rs	115

Rice - Basmati ki khushboo

Steamed Basmati Rice Boiled plain rice	Rs	90	
Curd Rice ⁹ Curd rice is a cooling combination of fluffy cooked rice, cooling yoghurt, and a crunchy, spicy, tem- pering.	Rs	275	
Jeera Rice Iavored with Cumin and with lightly spiced Garam Masala	Rs	150	
Subzi Pulao ^O Basmati Rice cooked with Mixed Vegetables	Rs	175	
Subz Biryani Popular, flavorful, and aromatic Indian rice dish made with basmati rice, veggies, herbs, and biryani spices. Served with Raita	Rs	350	

Mild ●Medium ●Hot





Sweet Memories

Gajar Halwa	Rs 150
Grated Carrot Dessert cooked with Ghee, Sugar, Milk and Dried Fruits	
Moong Dal Halwa A rich and decadent Indian dessert with moong lentils, ghee, milk, sugar and nuts.	Rs 150
Kulfi Pista Homemade Pista and almond ice - cream	Rs 150
Ice - Cream (2 Scoops) Vanilla / chocolate / strawberry	Rs 120





Beverage Menu

Water Mineral Water (1ltr) Sparkling Water (1ltr	Rs 100 Rs 100
Soft Beverages Coca Cola / Fanta / Sprite / Diet Coke / Ginger Ale Pearona Orangina Appletiser / Grapetiser Lemon Ice Tea / Peach Ice Tea (Fuzetea)	Rs 100 Rs 120 Rs 120 Rs 120 Rs 125
Freshly squeezed juices (Seasonal fruits) Orange / Pineapple / Mix Fruits	Rs 225
Canned Juice Mango / Orange / Pineapple / Apple / Red Grapes / Peach / Passion Fruit / Tropical / Cranberry/ Guava	Rs 120
Indian Beverages	
Lassi (with sugar or mango or strawberry) Fresh chilled drinking Yogurt flavoured with Sugar or Mango puree or strawberry puree	Rs 130
Lassi (with salt or masala) Fresh chilled drinking Yogurt flavoured with Salt or Masala Spice	Rs 130
Sweet Nimbu Paani/Soda Fresh Lemon Juice, sweetened and served with still or Soda Water	Rs 120
Mix Nimbu Pani / Soda Fresh Lemon Juice, Sweetened, Salted and served with still or Soda Water	Rs 120

Mocktails

Jaipur Rose Orange juice, pineapple juice & litchi juice blend in creamy strawberry syrup	Rs 195
Virgin Mojito Fresh Mint, Lemon, Sugar and Soda Water	Rs 195
Virgin Colada Blend of Pineapple juice, cream of coconut and ice	Rs 195
Blue Hawaiian Punch Blue hawaiian mocktail with blue hawaiian punch, coconut cream, pineapple juice and lime juice	Rs 195

Kombucha Mocktails

Tropical Turmeric Bliss A vibrant mix of passion fruit, peach, lime,soda, and turmeric kombucha. Refreshing and exotic!	Rs 210
Kiwi Kombucha Cooler A refreshing mix of kiwi puree, limejuice, apple juice, and kombucha. Light and revitalizing!	Rs 210
Mango Lime Refresher A zesty mix of lime juice, sugar syrup, and mango kombucha. Sweet and tangy!	Rs 210
Basil Lime Fizz A refreshing mix of basil leaves,lime juice, sugar syrup, and kombucha. Herbaceous and tangy!	Rs 210
Pomegranate Sunrise A vibrant mix of grenadine syrup, lime juice, and pomegranate kombucha. Fruity and refreshing!	Rs 210
Ginger Cranberry Cooler A refreshing blend of sugar syrup, lime juice, ginger kombucha, and cranberry juice. Sweet and tangy with a hint of spice!	Rs 210





Tea

Black tea / Green tea	Rs 85
Chai Masala	Rs 120
Elaiti Chai (Cardamom tea)	Rs 120
Nespresso	
Coffee Long	Rs 120
Expresso	Rs 120
Cappuccino	Rs 150
Café Late	Rs 150
	110 100