



# FOOD MENU



## BEGINNING TASTERS

### BEER LOVER CHAKHNA PLATTER ●

Broadly referred to as bar snacks or time pass eating;  
An assortment of flavourful savouries, masala peanuts,  
Bhel mixture, peri peri makhana

565/-

### CHAKHNA STEAMED DELICIOUS ●

Steamed chakhna platter carries sautéed black  
Chickpeas, masala white channa, hot butter corn &  
Stuffed golgappe

565/-

### AFRICAN PERI PERI FRIES ●

(SALTY/PERI PERI/ MEXICAN CHEESE)

445/465/495/-

### LOADED NACHO ●

A mexican treat with layers of flavours & textures;  
Nachos, buttery beans, jalapeno peppers, onion tomato  
Spicy salsa & hot cheese layered on pico-de-gallo,  
Hot & cheesy

475/525/-

### FALAFEL WITH HUMMUS & PITA BREAD ●

A deep-fried fritter from mediterranean origin prepared  
With ground chickpea, fresh herbs, cumin, cayenne  
Pepper & sesame seeds served with lebanese hummus  
& pita bread

565/-

### HARE MATTER KI SHAMI ●

Green peas mash with hint of indian spices &  
Melted cheese then crispy fried with masala green  
Peas & serve with garlic mayyo

495/-

● VEG

▲ NON-VEG


### FENUGREEK CHEESE CORN BALLS ●

Cottage cheese crispy ball infused with kasuri methi,  
Cornflaked fried and serve with chilli alphonso sauce

525/-



### FISH & CHIPS ▲

A crispy fish delicacy from english region, served with  
Potato fries, house salad, a tartar dip and mushy peas  
Sweet chill mayo

725/-

### AMRITSARI FISH ▲

A famous street food of amritsar "a city in punjab region  
Of northern india"; fish rubbed with ginger, garlic, bishop  
Seeds and gram flour, crisp fried and tartar dips & mint souce

765/-

### LEBANESE HUMMUS ▲

(GRILLED PANEER/GRILLED CHICKEN)

Served with hummus, pite bread, lebanese pickle

565/595/-

### ANDE KA FUNDA ▲

Deep fried boiled eggs with indian masala servd  
With fries mint mayo & sweet chilli mayo

475/-

### DEVEILED EGGS ▲

A classic appetizer made from hard-boiled eggs  
That have been peeled, halved, and filled with a creamy,  
Flavorful mixture

475/-

● VEG

▲ NON-VEG


## SOUPS

### MANCHOW SOUP ■

A popular indo-chinese soup characterized by its Dark brown color, rich flavor & spicy kick

325/355/-

### HOT & SOUR SOUP ■

Made with the traditional dashi broth flavored with Vinegar, soy sauce and sake, and may include shiitake Mushrooms, tofu, & red chillis

325/355/-

### LOMEN CORRINDER CLEAR ■

It features a broth flavored with lemon juice & fresh Coriander (cilantro) leaves, often including vegetables Like carrots, cabbage, and mushrooms

325/355/-

### BURMESE KHOW SUEY ■

### ROASTED TOMATO & BELLPEPER BASIL SOUP ■

Irosated tomato, bellpeper mix with basil served with garlic toast

395/455/-

325/355/-

### CREAM OF MUSHROOM SOUP ■

A simple type of soup where a basic roux is thinned with cream Or milk and then mushrooms or mushroom broth are added

325/355/-

### BROCOOLI CELERY & LEEK SOUP ■

It is a comforting and nutritious soup, broccoli, celery & leek served with garlic toast

365/-



■ VEG ▲ NON-VEG

## SALADS

### SEASONAL SALAD VEGGIE

A seasonable green salad bowl with ice cubes

425/-

### CLASSIC CAESAR SALAD ■ ▲ (SMOKE COTTAGE CHESSE / GRILLED CHICKEN & EGG)

Mixed lettuce rubbed with garlic flavoured Velvety dressing, topped with crisp garlic croutons

425/465/-

### PEACH & AVOCDO LEBANESE FATTOUSH SALAD

A mediterranean salad prepared by folding vegetables & Salad leaves in citrus dressing with a hint of smoked paprika & crushed garlic, crisp arabic bread for crunch

425/465/-

### INDIAN TIKKA SALAD ■ ▲ (PANEER TIKKA/CHICKEN TIKKA)

A mediterranean salad prepared by folding vegetables & Salad leaves in citrus dressing with a hint of smoked paprika & crushed garlic, crisp arabic bread for crunch

425/465/-

### GREEK HOUSE SALAD ■ ▲

Greek cuisine generally made with pieces of tomatoes, Cucumbers, onion, feta cheese derssing, and olive

465/495/-

■ VEG ▲ NON-VEG



## CHICKEN WINGS SECTION

### THAI SWEET CHILLI CHICKEN WINGS ▲ 565/-

Deep fried wings toast with sweet chilli souse & thai paste

### CRISPY PERI PERI WINGS ▲ 565/-

Deep fried wings cajun spice on top, served with house Salad sweet chilli mayo& cheese bland dips

### TANDOORI CHICKEN WINGS ▲ 565/- WITH BUTTER GRAVEY

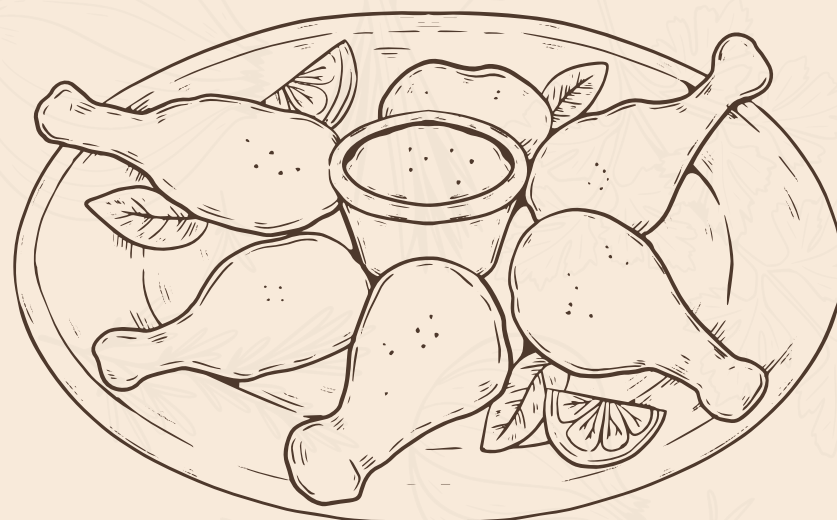
These flavourful tandoori chicken wings are marinated in Butter chicken souse and indian spices, then cooked to perfection In tandoor with crispy skin and juicy chicken inside

### GRILLED BBQ WINGS ▲ 565/-

Grilled chicken wings tossed in homemade bbq sauce

### KOREAN TANGY WINGS ▲ 565/-

Deep fried wings toast with korean souse served With house salad & cheese bland dip



● VEG ▲ NON-VEG

## ASIAN APPETIZER

### TENGRA STYLE CHILLI PANEER 565/-

### ASAIN SYTLE SPRING ROLL 565/-

Cream cheese filling roll from lamping fried to perfection

### HONEY CHILLI 445/465/485/- (POTATO/ COULIFLOWER/LOTUS STEAM)

### THAI SPRING ROLL 565/-

Shreds of veggies & herbs filled in thin pastry sheets, Crisp fried & served with chef special sauces

### CRISPY CORN 565/-

Asain style crispy corn tanyg masala on top

### VEGETABLE SALT & PEPER 525/-

Toast vegetable with bell pepper onion green capsicum

### BROCOOLI MACHUIRAN 545/-

A popular indo-chinese dish where broccoli florets are Battered, deep-fried until crispy, and then tossed in a Flavorful manchurian sauce

### HOT BASIL MUSHROOM DRY 525/-

Mushrooms, onion, bellpeppers basil with chilli in a Deshi chinese sauce

### NUTTY BUTTY TOFU 595/-

Crispy fried silkin tofu and tossed asain spicy session

● VEG ▲ NON-VEG



**TENGRA STYLE CHILLI CHICKEN****625/-****KUNG PAO CHICKEN****625/-**

Sellow fried chicken thai wok tossed dry red chilli & Scalian onions. Kung pao souse

**THAI SPRING ROLL CHICKEN****595/-**

Shreds of chicken & herbs filled in thin pastry sheets, Crisp fried & served with chef special sauces

**SPICEY CHILLI FISH****755/-**

Fish treated with the combid heat of chilli and the nanjing sun

**DRUMS OF HEAVEN****725/-**

Drums of heaven are basically chicken lollipops tossed in A sweet, spicy sauce. The key to an amazing recipe is in the Sauce which has to have the right balance of sweet and spicy

**CRISPY BUTTER GARLIC PRAWNS****795/-**

Tossed in onion and three bell peper, brown garlic

**SAUCY DIM SUMS**  **485/545/-**

Steamed dim sums served over house special black Bean sauce or thai sauce

**TUFFLE EDAMAME  
CREAM CHEESE DIM SIM****595/-**


Edamame & cream chesse paste truffle infused skin Crunchy water chestnut

**MIXED VEGETABLE &  
TOFU DUMPLING****495/-**

Vegetable dim sim is a delicious and creative twist on dim sim

**CHILLI CORRINDER  
CHICKEN OIL DIM SIM** **595/-**

Fine chopped chicken thigh and chilli flakes scallions

**STEAM DIM SIM 6PC**  **525/595/-** VEG NON-VEG**BURGER / SANDWISH**

( SERVED WITH HOUSE SALAD FRIES &amp; SWEET CHILLI MAYO, MINT MAYO)

**DOUBLE CHEESE BURGER****565/-**

Fully loaded cheese patty for cheese lover serve with house salad & fries

**TAXES RODEO CHICKEN BURGER****675/-**

Deep fried chicken patty,cheddar cheese,jalapeno,drizzled With a smoky bbq souse served with fries and house salad

**GRILLED JUICY LAMB BURGER****675/-**

Grilled mutton patty, on top with souty mushrrom, tomato, onion, Spicy jelepeno, smoke cheese served with fries and house salad

**SPICEY BEAN BURGER****565/-**

Crispy fried red beans and potato with gherkins, tomato, Onion, drizzled with in house tandoori mayo served with Fries & house salad

**GRILLED VEGETALBE SANDWISH****565/-**

Made by placing a vegetable filling, often cheddar or american Cheese, between two slices of bread, served with fries and house salad

**GRILEED CHEESE &  
CHICKEN SANDWICH****565/-**

Made by placing a chicken filling, often cheddar or american Cheese, between two slices of bread, served with fries and house salad

**TANDOORI SANDWISH**    
( PANNER / CHICKEN )**565/625/-**

Typically features tandoori-marinated ingredients, often paneer or Chicken, combined with vegetables and spices, served with fries & house salad

 VEG NON-VEG



## TOASTS, BRUSCHETTA & WRAPS

### GARLIC TOASTS

In-house structured bread layered with garlic & Herbs butter, grilled to perfection.

425/-

### CHEESE GARLIC TOASTS

Perfectly grilled garlic toast, cream cheese on top  
With cherry tomato & black olive

425/-

### PESTO MUSHROOM WARM BRUSCHETTA, CHEESE GARLIC

Garlic toast layered with ricotta cheese, walnut pesto,  
Caramelized mushrooms, garlic oil & basil leaves

425/-

### HEALTHY AVOCADO BRUSCHETTA

A smooth and creamy blend of very nutritive fruit  
Avocado, layered on grilled bread cuts

495/-

### SUNDRIED TOMATO BASIL & FETA CHEESE BRUSCHETTA

Warm tosted bread top on sundried tomato garnish  
With basil leaves & balsamic reduction

495/-

### SHAWARMA WRAP ● ▲

( FALAFAL/GRILLED CHICKEN)

525/565/-

### INDIAN PANEER TIKKA KATHI ROLL

Choice of protein marinated in yogurt, cream, ginger, garlic,  
Ground spices & turmeric marinade, served with assorted  
Indian dips, masala fires

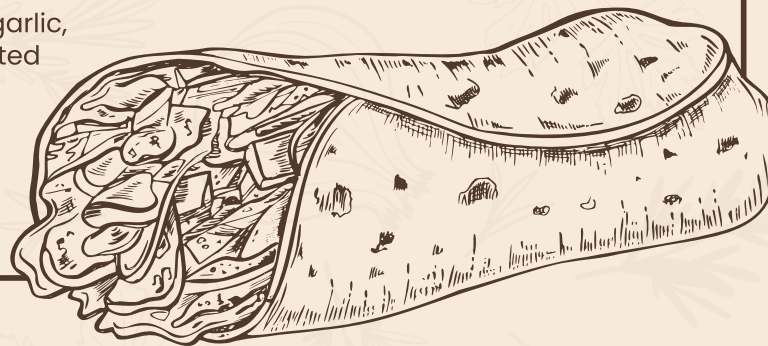
495/-

### INDIAN CHICKEN TIKKA KATHI ROLL

Choice of protein marinated in yogurt, cream, ginger, garlic,  
Ground spices & turmeric marinade, served with assorted  
Indian dips, masala fires

525/-

● VEG

▲ NON-VEG



## TANDOORI STARTERS

### SMOKE TIKKA KEBAB ● ▲

( PANEER / SOYA / MUSHROOM / CHICKEN / FISH)

Choice of protein marinated in yogurt, cream, ginger, garlic,  
Ground spices and turmeric marinade, char grilled, served with  
Asst indian dips

525/525/525/

625/725/-

### MALAI TIKKA KEBAB ● ▲

( PANEER / SOYA / CHICKEN)

(choice of protein draped in cream & cashew paste, crushed  
Black peppercorns, char grilled in moderate heat, served with dips

565/565/625/-

### PESTO CHICKEN TIKKA

Chicken marinated with pesto sauce and garnish with pesto mayo

625/-

### DAHI KE KEBAB

Golden fried smooth hung curd & cottage cheese, infused  
With ginger, green chilly & crushed black pepper

525/-

### DAHI KE SOLEY

Grain bread stuffed with yogurt and bellpeper & deep fried

525/-

### TANDOORI CHEESE BROCCOLI

(broccoli marinated in a velvety blend made with cream, cheese &  
Cashews, baked in tandoor & served with grated cheese on top

575/-

### GULAFI SEEKH

Healthy vegetable mix with paneer & flavored with  
Indian spice served with asst indian dips

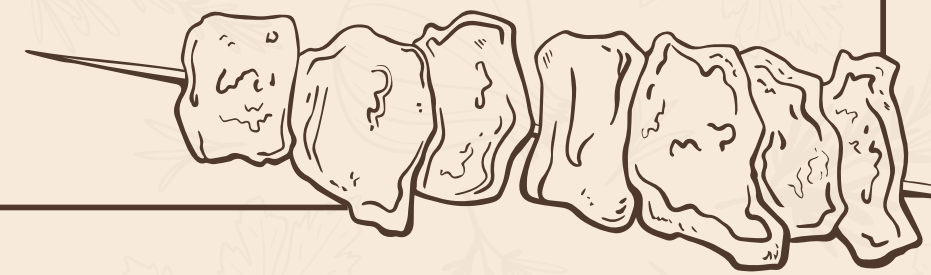
525/-

### TANDOORI CHICKEN

( HALF / FULL)

525/925/-

● VEG

▲ NON-VEG


## NIMBU BHUTTI KA MURGH HALF

(king of kebabs; half chicken marinated in nimbu, green chilli & Chef's special secret spices, baked in tandoor, served with a sprinkle Of chat masala & lemon drops on top serve with dips fried papad

575/-

## CHICKEN SEEKH KEBAB

Chicken mince mixed with ginger, garlic, green chilli & flavourful Spices along with herbs, and smoked in tandoor "clay oven"

575/-

## MUTTON SEEKH KEBAB

Mutton mince mixed with ginger, garlic, green chilli & flavourful Spices along with herbs, and smoked in tandoor "clay oven"

625/-

## KUSADI CHARGRILLED FISH TIKKA

A popular indian appetizer or snack featuring marinated in a mixture Of yogurt, lemon juice, and various spices like turmeric, cumin, Coriander & chili kusadi mustart

725/-

## TANDOORI JHINGA

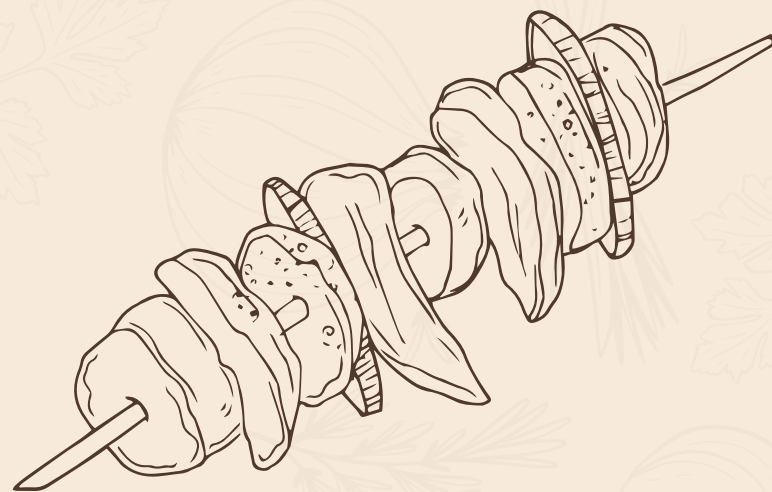
Indian dish featuring large prawns marinated in a flavorful blend Of yogurt and spices, then traditionally cooked in a clay oven

775/-

## DAL KI SHAMI

Healty channa dal sanck cook with pan served with Masala onion & mint souse

575/-



● VEG ▲ NON-VEG



## PLATTERS

### TANDOORI KEBAB PLATTER VEG 16PC

Paneer tikka, dahi ke kebab, malai soya chaap, stuffed mushroom tikka

1275/-

### TANDOORI KEBAB PLATTER NON VEG 16PC

Chicken tikka, malai chicken tikka, mutton seekh, fish tikka

1375/-

### ASAIN PLATTER VEG

Chilli paneer, veg dim sim, thai spring roll & honey chilli potato

1275/-

### ASAIN PLATTER NON VEG

Chilli chicken, steam chicken dim sim, chicken thai roll & chicken lollipop

1375/-

### MEZZA PLATTER VEG

Hummus, labneh, mohammara, tzatziki, babaganush, falafal wrap, Chargrilled mushroom, fattoush, mukhalal, labneh bread & lavash

895/-

### TBE BIG FRIED AMERICAN BOWL

Mix of cheese triangles, crispy nachos, veg nuggets, smiles, paneer Patty, veggie fingers along with veg chesse nuggets, french fries, V-crisp and assorted dips

825/-

### PARTY JUMBO PLATTER VEG 28PC

Paneer tikka, stuffed mushroom tikka, hare matter ki shami, malai soya Chaap, smoke soya chaap, dahi ki kebab, veg seekh

1825/-

### PARTY JUMBO PLATTER NON VEG 28PC

Chicken tikka, malai chicken, chicken seekh, mutton seekh, tandoori Wings, pesto tikka, fish tikka

2025/-

● VEG ▲ NON-VEG





## PIDE

**PEPPER, SPINACH, SOUTED MUSHROOM & OLIVES**

625/-

**CHEESE TOMATO**

525/-

**INDO MAKHANI PIDE** ● ▲  
(PANEER/CHICKEN)

595/625/-

**SMOKE ARABIAN PIDE** ● ▲  
(VEG/NONVEG)

525/575/-

## PASTA

( CHOOSE OF PASTA PENNE / SPAGHETTI WITH GARLIC TOAST )

**HOMEMADE ARRABBITA PASTA**

A spicy italian tomato sauce flavoured with garlic, veggies & sundried red chillies.

525/575/-

**CREAMY ALFREDO**

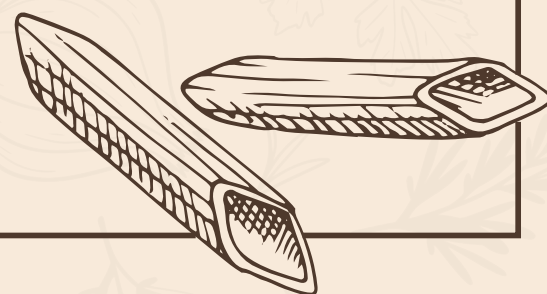
A rich & creamy homemade white sauce, exotic veggies & parmesan cheese

525/575/-

**PINK SOUSE**

A beautiful flavourful blend of marinara and white sauce, Veggies & parmesan cheese

525/575/-



● VEG ▲ NON-VEG

**AGLIO OLIA PEPERONCINI & SPINACH**

Pasta rolled in garlic flavoured extra virgin olive oil, chilli Flakes & parmesan cheese

525/575/-

**CREAMY PESTO VEGGIES WITH WALNUTS**

A speciality of the house, pasta draped in walnut pesto Cream sauce & roast veggies

525/575/-

**LAMB BOLOGNESE**

695/-

**BAKED MAC' N ' CHEESE**

Boiled macaroni in a cheese sauce and top baked with cheese

525/575/-

**CHEESE LASAGNA VERDE**

695/-

## PIZZA



**CHEESE MARGHERITA**

Tomato marinara, mozzarella, cheddar, parmesan, Basil leaves & extra virgin olive oil

595/-

**EXOTID GREEN VEG PIZZA**

645/-

**PANEER MAKHANI**

Buttery indian tomato gravy, cottage cheese cubes, butter onions, Mozzarella, special spice powder, cream & fresh coriander

645/-

**SUPREME VEGGIE**

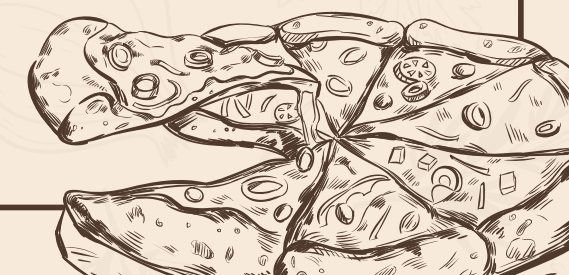
Smoked peppers, sun-dried tomatoes, zucchini, broccoli, Mozzarella, parmesan & extra virgin olive oil

645/-

**MAC N CHEESE PIZZA** ● ▲

595/645/-

● VEG ▲ NON-VEG



**BUTTER CHICKEN**

Tandoori tomato sauce, roasted chicken, butter onions, Mozzarella, fresh coriander & sprinkle of tandoori spice powder

**645/-****MEAT LOVER PIZZA**

For meat lover chicken ham, chicken salmai, grilled chicken, Chicken sausage

**645/-****ARABIAN NIGHT SMOKED PIZZA**  

(SMOKE PANNER / GRILLED CHICKEN)

Peppers or chicken, smoked paprika tomato sauce, olives, Mozzarella, parmesan, sprinkle of paprika, sumac & extra virgin olive oil

**595/645/-****PEPPERONI**

(Pepperoni & Cheese)

**675/-****HALF & HALF**

(CHOOSE ANY TWO TOPPING)

**645/-****ALL COUNTRY SIZZLERS****GRILLED CHICKEN MUSHROOM  
DEMI-GLACE SAUCE**

Chicken breast grilled, red wine thyme sauce, butter parsley rice, Potato mash, grilled veggies & grilled tomato


**655/-****CLASSIC SHASHLIK SIZZLER**  

(PANNER/CHICKEN)

Seasonal saute vegetable, mash potato, tangh rice served with Cherry tomato tangh souce grilled tomato

**625/655/-****CERAMY LEMON BUTTER GRILLED FISH**

Perfectly grilled fish, lemon butter parsley sauce, char-grilled Veggies, buttery potato mash & grilled tomato

**745/-** VEG NON-VEG**HOT & CHEESE BAKED****HALF CHICKEN**

Baked half chicken serve with hreb rice pesto veggie Mash potato spicy cheese souce

**725/-****ORIENTAL CHILLI**

(PANNER/CHICKEN)

Paneer chilli, saute vegetables, hakka noodles or fried rice, Honey chilli potato & grilled tomato

**675/725/-****PAN ASAIN MAIN COURES****THAI RED CURRY OR GREEN CURRY**

A very popular dish made with thai red curry paste, coconut milk & Fresh basil leaves, served with sticky rice

**625/675/-****PAD THAI NOODLE**

The noodles are stir-fried in a wok with the other ingredients, Absorbing thai flavorful sauce

**625/675/-****PAN FRIED NOODLE WITH**  **BLACK BEAN SOUSE****625/675/-****MOFU TOFU**

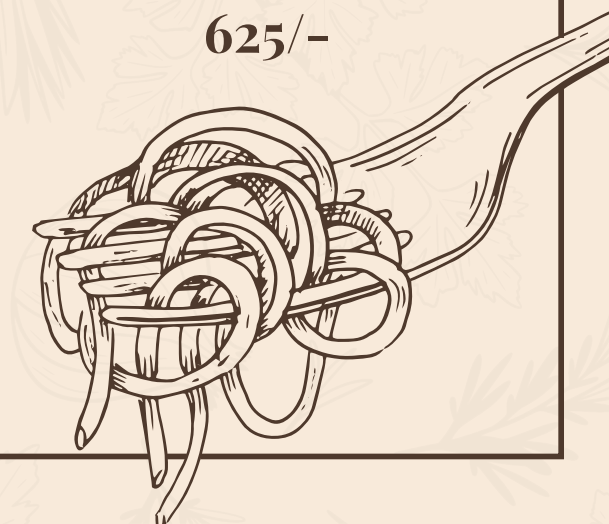
Served with sticky rice / hakka noodle choose any one

**625/675/-****EXOTIC BROCCOLI MANCHURIAN**

Served with rice or noodles with dry/gravey

**625/-****WILD SINGAPURI FLAT RICE NOODLES**

Exotic veggies, basil, thai ginger, lemon grass, coconut milk With flat rice noodles.

**625/-** VEG NON-VEG



## INDIAN MAIN COURES

### DAL MAKHANI

India's much-loved slow cooked rich black dal over night on tandoor

575/-

### YELLOW DAL TUDKA

Mix dal tempered with sizzling clarified butter and cumin,  
Accompanied by seasonal mixed

575/-

### PANEER PLATTER

( LABADAR/KADHI/MAKHNI)

Served with baby missi roti/ plain tandoori roti / rumali roti & vinger onion

575/-

### MARTBAAN CHHOLE SPREAD

Chana cooked in punjabi style with freshly hand pound spices & ghee

575/-

### DHABA STYLE MIX VEGETABLE

The typical vegetables included in mixed vegetable are  
Cauliflower, carrots, french beans and peas

575/-

### AMRITSARI STYLE PANEER BHURJI

Street style scrambled paneer recipe which is incredibly delicious,  
With its very tempting flavors.

575/-

### ZAFRANI MALAI KOFTA

Curry is a creamy delicious gravy made with the richness of  
Saffron and two layer of koftas in it

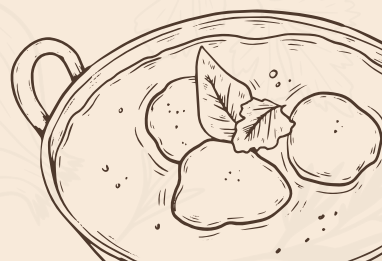
625/-

### MUSHROOM PLATTER

( LABADAR/KADHI/MAKHNI/ PALAK)

SERVED WITH BABY MISSI ROTI/PLAIN TANDOORI ROTI/RUMALI ROTI & VINGER ONION

625/-



● VEG

▲ NON-VEG



### CHICKEN PLATTER

( MAKHANI / KADHI / PALAK / LABADAR)

SERVED WITH BABY MISSI ROTI / PLAIN TANDOORI ROTI /  
RUMALI ROTI & VINGER ONION

645/-

### PUNJABI STYLE EGG CURRY

SERVED WITH BABY MISSI ROTI / PLAIN TANDOORI ROTI /  
RUMALI ROTI & VINGER ONION

645/-

### RARA CHICKEN (BONE/BONELESS)

(SERVED WITH BABY MISSI ROTI / PLAIN TANDOORI ROTI /  
RUMALI ROTI & VINGER ONION

645/-

### DESI CHICKEN CURRY WALA

SERVED WITH BABY MISSI ROTI/PLAIN TANDOORI ROTI/  
RUMALI ROTI & VINGER ONION

645/-

### MUTTON ROGAN JOSH

SERVED WITH BABY MISSI ROTI/PLAIN TANDOORI ROTI/  
RUMALI ROTI & VINGER ONION

725/-

### RARA MEAT

SERVED WITH BABY MISSI ROTI/PLAIN TANDOORI ROTI/  
RUMALI ROTI & VINGER ONION

725/-

### MUTTON SEEKH MASALA

SERVED WITH BABY MISSI ROTI/PLAIN TANDOORI ROTI/  
RUMALI ROTI & VINGER ONION

725/-

### FISH TIKKA MASALA

Roasted fish sole fish cooked in masala gravy

745/-

● VEG

▲ NON-VEG



## SANTE SPECIAL RICE BOWLS

### CRISPY KOREAN RICE BOWL ● ▲

(TOFU/CHICKEN)

Wok toast fried rice with hot basil souse served with brocolli, carrot. Beans, chinese cabbage, pokchai, mushroom ganish with crispy noodle

625/645/-

### MEXICAN BURRITO RICE BOWL ● ▲

(GRILLED PANEER /GRILLED CHICKEN)

Mexican style rice on sides salsa, sour cream, butter corn, mix olives, Nacho chips, avocado guacamole, jelapeno

625/645/-

### GREEK STYLE HEALTY RICE BOWL ● ▲

(VEG/CHICKEN)

Kindny beans herbs rices served with crispy lavesh, hummus, Muhmmara, tzatziki, baba ganoush, mukhala, falafel, pesto souse

625/645/-

### INDIAN MAKHANI RICE BOWL ● ▲

(PANEER /CHICKEN)

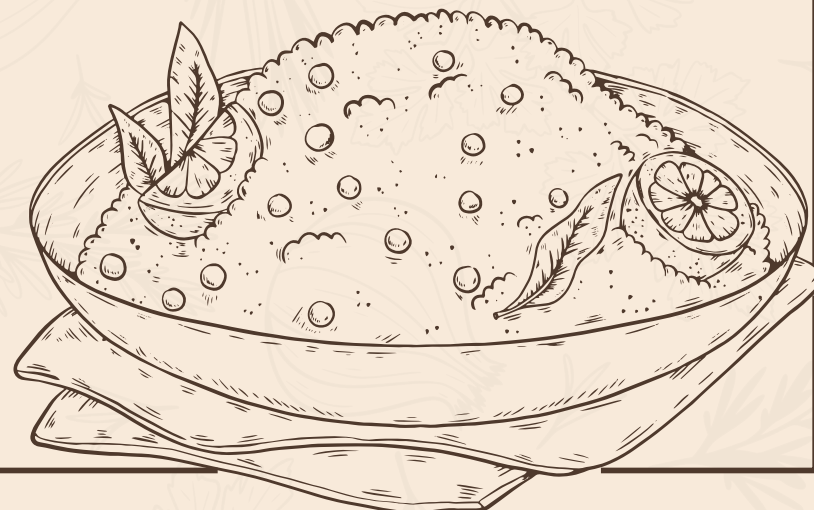
Very creamy makhani gravery served with jeera rice, fried papad & desi chatkara salad

625/645/-

### ALL TIME FAVOURITE EGG CURRY RICE BOWL

2 pc of boil egg with desi style curry served with Briyani rices, fried papad, vinger onion

575/-



● VEG ▲ NON-VEG

## BRIYANI

(SERVED WITH RAITA AND VINGER ONION)

A supreme flavourful rice dish invented in erstwhile royal kitchens of india. Dum means to 'breathe in' and biryani is prepared by layering parboiled basmati rice with marinated vegetables Or meat in a sealed heavy bottom pot on very low heat. All flavours remain locked within the dish. Added layers of flavours are saffron, cardamom, cloves and brown onion.

### VEGETABLE DUM BRIYANI

675/-

### CHICKEN DUM BRIYANI

695/-

### MUTTON DUM BRIYANI

745/-

### EGG BRIYANI

775/-

## INDIAN BREADS

### TANDOORI ROTI/BUTTER ROTI/GHEE ROTI

85/95/105/-

### PLAIN NAAN/BUTTER NAAN/GARLIC NAAN

105/115/125/-

### LACHHA PARANTHA/GARLIC PARANTHA/

### HARI MIRCHI KA PARANTHA

105/115/125/-

● VEG ▲ NON-VEG

RUMALI ROTI

105/-

PUNJABI MISSI ROTI

105/-

PALAK METHI KA PARANTHA

125/-

TANDOORI STUFFED KULCHA

(ONION/ALOO PYAZ/PANEER)

175/205/275/-

BASKET OF BREADS

(1 ROTI, 1 RUMALI ROTI, 1 MISSI, 1 LACHHA PARANTHA,  
1 PALAK METHI PARANTHA, 1 PLAIN NAAN, 1 BUTTER NAAN)

575/-

## SIDES

FRIED MASALA PAPAD

275/-

RICE PAPAD/ROSTED PAPAD

195/215/-

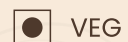
PLAIN PEANUTS/PEANUT MASALA

215/425/-

RAITA

(MIX/BOONDI/PINEAPPLE/ALOO ANAR)

245/-



VEG



NON-VEG

AKURI EGG BHURJI/MASALA OMELETTE

(THREE EGGS SERVED WITH PAV)

325/-

SAUTED VEGETALBE

325/-

PALAK PATTA CHAAT

325/-

STEAM RICE/JEERA RICE

275/295/-

## ADD ON ITEMS

DIPS

70/-

EXTRA VEGGIES

100/-

EXTRA CHICKEN

125/-

EXTRA GARVEY

125/-



VEG



NON-VEG

## DESSERT

CHOCOLATE BOWNIE WITH VANILLA ICE CREAM  
465/-

GULAB JAMUN FUDGE CAKE  
465/-

CHOOSE OF ICE CREAM  
(VANILLA/OREO CHOCOLATE/PAAN/ PASSION PERADIES/BUTTER SCOTCH)  
465/-

BELGIAN DARK CHOCOLATE FUDGE SLICE  
485/-

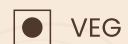
BISCOFF CHEESE CAKE SLICE  
495/-

KASARI MILKY-MILKY CAKE  
495/-

MANCHA TURKISH DESSERTS  
495/-

HOT GULAB JAMUN WITH ICE CREAM  
465/-

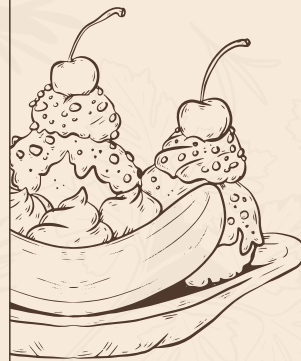
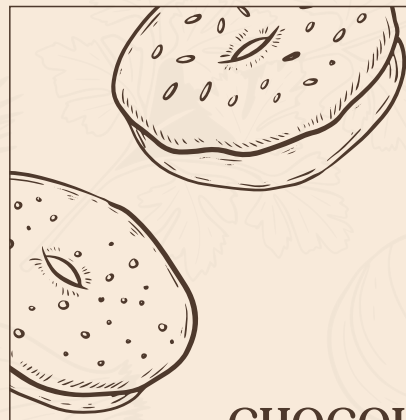
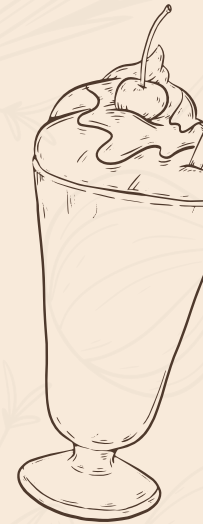
DARK BELGIAN CHOCOLATE BIRTHDAY CAKE 500GM  
995/-



VEG



NON-VEG





SCO 25, Madhya Marg, Sector 26, Chandigarh, 160019