



Salads

Caeser Salad

Greens, pickled cottage cheese, crispy bread, and creamy Caesar dressing

220

Green leaves, fruits & orange vinaigrette

Assorted leaves, fresh apples, and orange segment with orange vinaigrette

220

Hooghly cheese, greens with plum n hoisin (progressive)

Smoked Bandel cheese, greens, and orange segment with plum n hoisin dressing

275

SOUPS

(Accompanied by garlic bread)

Tomato basil

Oven-roasted tomato, balsamic vinegar, and basil leaves

180

Mushroom cappuccino

Smoothly blended mushroom pate, porcini stock, butter, and cream

220

Lentil carrot orange soup (progressive)

Red lentils cooked with roasted carrots, and orange zest, flavoured with chili kalonji oil

220



APPETIZERS

02

Toast - with a choice of

Cheese garlic/Chili cheese garlic/Garlic (4 pcs)

170/170/135

Crispy baby corn

Fried baby corn with chili garlic plum sauce

170

Roasted bell pepper bruschetta (4 pcs)

Roasted bell peppers, parmesan, and balsamic garlic bread

220

Vegetable crostini (progressive) (4 pcs)

Mixed vegetables, fennel, parmesan, and garlic bread

220

Pan Frito with romesco sauce (4 pcs)

Marinated cottage cheese, coated in cornflakes, served with romesco sauce

220

Mexican wrap

Tortilla wrap, sweet corn, kidney beans, jalapeno, shredded lettuce, and smoked chili cheese sauce

220

Paneer skewers (3 pcs)

Cottage cheese marinated with barbecue sauce, and pickled onion salsa served with chimichurri

220

Paneer tikka tart (progressive) (4 pcs)

Cubed pieces of paneer infused with tikka marination, charred in the oven and served with onion salsa and coriander chutney

220

Stir fried vegetables

Vegetables tossed in olive oil and herbs

220

Stir fried vegetables, mashed potato, pesto bread

Vegetables tossed in olive oil and herbs served along with truffled mashed potato and pesto bread

320

Veg and cheese balls (progressive)

Cottage cheese and parmesan cheese mixed with veggies and a hint of Bandel cheese, and stuffed with mozzarella and apple gel

330

Malai charred cottage cheese (progressive)

Malai marinated charred paneer with smoked chili and coconut cream

330



CHAAT SECTION

Aloo tikki chaat

Fried aloo tikki mixed with yogurt, coriander chutney and chaat masala

170

Modern Indian Papdi chaat (progressive)

The modern version of the traditional Papdi chaat with coriander wasabi, aam ada glaze and sweet raita emulsion with the dust of spinach and rose petals

310

SANDWICHES

Vegetable sandwich

Masala potato mixture, a slice of cucumber, and tomato

170

Cheese, corn sandwich

Sweet corn and cheese

190

Club Sandwich (progressive)

Cottage cheese salami, grilled potato, shredded veggies, and cheese slice with cocktail sauce

280

BURGERS

Aloo patty burger

Fried patty, grated cheese, and cocktail dip

170

Chana patty burger (progressive)

Patty made out of chana dal and flavored with curry leaf

280

Burgerrito (progressive)

Burrito patty flavored with taco seasoning, mixed with kidney beans, with a slice of cheese and smoked chili sauce

310



COMBO MEALS

Naan with chana masala (2 pcs) 200

Naan with paneer makhni (2 pcs) 220

Masala Kulcha with dal Makhani (2 pcs) 250

Kadai veg rice meal

Dal makhani, charra aloo, Kadai veg, Jeera rice, dessert, and salad 270

Paneer tikka rice meal

Dal fry, paneer tikka masala, methi aloo, peas Pulao, dessert, and Salad 270

BREAD

Naan (1 pcs) 60

Garlic naan (1 pcs) 70

Masala kulcha (1 pcs) 80

RICE

Steamed rice 110

Jeera rice 140

Lemon rice 170

Coriander garlic 170

Lentil rice 170

Peas pulao 170

Vegetable pulao 200

MAINS

Yellow dal fry

Yellow lentils, garam masala, onion, tomato, and homemade spices 150

Dal makhani

Black urad dal cooked with butter and cream, simmered on low heat 200

Chana masala

Chickpeas in a tomato onion cashew gravy flavored with homemade garam masala 200

Matar paneer

Cubed pieces of paneer, and green peas with creamy cashew onion gravy 200

Pindi chole

Black Kabuli chana, flavored with Indian spices, tea powder, ginger and tomato 220

Paneer butter masala

Cubed paneer cooked in silky smooth onion tomato gravy 230

Paneer makhani

Cubed pieces of paneer cooked in silky smooth tomato cashew gravy 230

Palak corn mushroom masala (progressive)

Smoothly blended spinach paired with cottage cheese infused with traditional Indian spice along with sweet corn and mushroom 250

Kadai paneer

Paneer cooked in tomato and onion-based gravy, bell peppers, and flavored with special Kadai masala 250

Kashmiri dum aloo kofta

Potato mixture shaped into balls, stuffed with cottage cheese infused with homemade garam masala served with onion cashew gravy 280

PASTAS

(Accompanied by garlic bread)

Cheese sauce	280
Naga Jolokia Aglio olio	300
Arrabbiata sauce	330
Coriander cream	330
Mushroom alfredo	350
Pesto sauce	380

PIZZAS

(6 Inches)

Margherita	180
Sweet corn cheese	220
Paneer and cheese	260
Cheese corn and mushroom	280
Mixed veg & cheese	310
Extra toppings	
▪ Olives	50
▪ Sundried	50
▪ Extra cheese	80

RISOTTO

(Accompanied by garlic bread)

Cheese sauce	
Arborio, creamy cheese sauce and parmesan	380
Pesto Genovese risotto	
Arborio, creamy pesto sauce, and parmesan	440
Mushroom risotto (progressive)	
Arborio cooked with porcini water, mushroom pate, and morel mushroom, finished with truffle essence and parmesan cheese	480



DESSERT

Orange chocolate

Refreshing citrusy notes of orange candies beautifully blend with rich dark chocolate, adding the sweetness of caramel

280

Chocolate cranberry mousse

Cookie crust, chocolate mousse infused with cranberry, and melted rich dark chocolate

280

ICE CREAM

(single/double scoop)

Vanilla 100/150

Chocolate 100/150

Butterscotch 120/180

Toppings

(Roasted nuts, cookie crumbs, chocolate & caramel syrup)

SAUCE BOTTLES

you can carry home

Single/double portion

Arrabbiata 155/280

Mushroom alfredo 170/300

Pesto 250/450

