



— THE INDIAN CAFÈ & BAR —

FOOD MENU

TIKKA SHIKKA

Small plates

GREEN SALAD (V) 245

Assortment of slices of onion, cucumber, carrot & tomatoes, Tamarind vinaigrette

CHICKEN TIKKA CEASAR SALAD (NV) 395

Boneless chicken with exotic Indian spices, assorted lettuce, cheese dressing

POTATO CHEESE NAAN (V) 245

Tandoori seasoning, sweet aam chutney

MUSHROOM AND PANEER NAAN (V) 245

Tandoori seasoning, sweet aam chutney

PANEER TIKKA AJWANI (V) 395

Carom seeds Flavoured Succulent cottage cheese cubes

OKRA , BABY CORN AND BROCCOLI (V) 325

Crispy fried vegetables marinated in Andhra spices

CHUTNEY MACCHI (NV) 395

Steamed chutney fish in banana leaf served with mustard and chutney

MASALA FRIED FISH (NV) 395

Crispy fish preparation perfect for a cocktail snack, French fries, chutney

TANDOORI CHICKEN (HALF) (NV) 395

Chicken marinated with yogurt and spices, flame grilled

MURG TIKKA PUNJABI (NV) 425

Traditional chicken preparation

KOLKATA CHILLI CHICKEN DRY (NV) 475

Tossed ginger soya, garlic

DRY GOAN VINDALOO (NV) 595

Mutton preparation with malt vinegar

We levy 10% service charge. Taxes as applicable



— THE INDIAN CAFE & BAR —

ROTTI-SHOTI

STEAMED RICE (V) 195

TANDOORI ROTI / PLAIN / MISSI ROTI (V) 95

BUTTER NAAN/ GARLIC NAAN/ TANDOORI PARATHA (V) 125

MALABAR PARATHAS (V) 125

Handmade flaky parantha

LEMON RICE (V) 225

Tangy rice preparation from south India with curry leaf tempering

ANGOORI KOFTA HANDI BIRYANI (V) 495

Paneer dumpling, spring vegetables in Chef's signature masala

CHEF'S SIGNATURE CHICKEN BIRYANI (NV) 595

Dum biryani with a southern hint

We levy 10% service charge. Taxes as applicable



— THE INDIAN CAFÉ & BAR —

NAANZZAS

Gourmet hand-tossed 12' naan pizzas

THE CLASSIC NAAN MARGHERITA (V) 345

Indian tomato sauce, cheese, basil

KADHAI VEGETABLE NAANZZA (V) 345

Onion, capsicum, mushroom, spicy paneer, kadhai masala

METHI MAKAI MALAI NAANZZA (V) 345

Creamy white gravy, sweet corn, melting cheese

KM "KHUMBI MATTAR" NAANZZA (V) 345

Field button mushroom, buttered green peas, bhuna masala

MAKAI PALAK NAANZZA (V) 345

Sweet American corn, masala spinach, melting cheese

BHINDI MASALA NAANZZA (V) 345

Bombay bhindi masala, hing tomato sauce, crispy onion

GUNPOWDER PRAWN NAANZZA (NV) 445

Hot South Indian spices, tomato sauce, melting cheese

BUTTER CHICKEN NAANZZA (NV) 445

All time classic on a cheesy naan

BHUNA GOSHT NAANZZA (NV) 445

Succulent lamb, bhuna masala dotted with cheese and tomato

We levy 10% service charge. Taxes as applicable



— THE INDIAN CAFÉ & BAR —

FAMILY & KID'S MENU

BURGERS AND FRIES

FRENCH FRIES (V) 150

FRENCH FRIES WITH CHEESE SALSA (V) 200

PANEER CHOP BURGER WITH FRIES (V) 300

CHICKEN CHOP BURGER WITH FRIES (NV) 350

CHINJABI CHINESE

HOT AND SOUR SOUP (V) 150

FRIED CHICKEN WONTON SOUP (NV) 190

HONEY CHILLI POTATO (V) 290

KUNG PAO PANEER (V) 450

CHILLY CHICKEN GRAVY (NV) 550

VEGETABLE FRIED RICE (V) 350

CHILLI GARLIC NOODLES (V) 350

PASTA

PASTA IN TOMATO SAUCE 350/550

PASTA IN TOMATO CREAM SAUCE 350/550

PASTA IN CREAMY CHEESE SAUCE 350/550

PASTA IN MUSHROOM AND CHICKEN SAUCE 400/600

Add extra chicken topping to your Rice/ Noodle/Pasta dishes 100

We levy 10% service charge. Taxes as applicable



— THE INDIAN CAFÉ & BAR —

KUCH MEETHA HO JAI

ICE CREAM 125

Ask for your flavor. Rose syrup, nuts

TEELA KULFI 125

Indian ice-cream on stick

ICE CREAM SUNDAE 125

Vanilla ice cream, fruits, khas syrup, crunchy nuts

MISHTI DOI CHEESECAKE 125

Aam papad, raisins, rose and khas

MASALA CHAI CRÈME BRULEE 125

Vanilla ice cream, ginger biscuit

5 STAR* CHOCOLATE MOUSSE 125

India's favorite chocolate bar in a cup with a hint of paan masala

CHAI PAANI

TEA 100

Assam, Earl Grey, Green, Masala chai

FILTER COFFEE 100

HOT CHOCOLATE 150

Marshmallow, Oreo Cookies

SPICED COLD COFFEE 150

Dark Coffee, choti elaichi, ice-cream

EARL GREY TEA MILKSHAKE 175

Thick Breakfast tea shake

We levy 10% service charge. Taxes as applicable



— THE INDIAN CAFE & BAR —

CURRIES, GRAVIES AND SAPPADU

Large Plates

DAAL MAKHANI (V) 365

Black Lentils cooked overnight & finished with garlic and butter

YELLOW DAL TADKA (V) 325

Yellow Lentils tempered with Cumin, onion & tomatoes

DUM ALOO (V) 365

Deep fried baby potatoes, cooked in tangy tomato gravy

KERELA VEGETABLE STEW (V) 395

Southern Spring vegetables and paneer in creamy coconut gravy

BOMBAY BHINDI MASALA (V) 375

Famous preparation, cooked in spicy masala

KHUMB MAKAI HARA PYAZ (V) 425

Melange of Mushroom, corn kernels and spring onion

MALAI AND KHOYA KOFTA (V) 425

Dumpling of Cheese & Potato in rich cashew gravy

ARDOR PANEER MAKHANI (V) 425

Cottage cheese cooked in creamy tomato gravy & Indian spices

KADHAI PANEER (V) 425

Cottage Cheese in spicy aromatic gravy

MALABAR PRAWN CURRY (NV) 595

Prawn preparation from Malabar coast

KERALA FISH MOILEE (NV) 495

Famous coconut preparation from the British era

SHIKAAR MURGH (NV) 445

Jungle Camp chicken curry with whole garlic from the English Raj era

CHICKEN TIKKA MASALA (NV) 495

Pieces of Tandoori chicken cooked in a silky tomato gravy

NADAN KOZHI CURRY (NV) 495

Succulent chicken leg and thighs cooked in homemade spice mix and coconut gravy

ROGAN JOSH (NV) 595

All time favorite mutton delicacy

We levy 10% service charge. Taxes as applicable



— THE INDIAN CAFE & BAR —