



## Veg Starters

Start with a Desi palate

<b>VEG SEEKH KABAB</b>	<b>245</b>
Minced veggie seekh cooked over charcoal	
<b>DAHI KABAB</b>	<b>300</b>
Hung curd, cottage cheese Tikki served with mint sauce	
<b>SMOKED PANEER TIKKA</b>	<b>300</b>
Cottage cheese cubes cooked in tandoor served with mint sauce	
<b>PANEER SEEKH KABAB</b>	<b>335</b>
Minced cottage cheese and veggies cooked in tandoor	
<b>SOYA MALAI TIKKA</b>	<b>245</b>
Crispy & creamy soya chaap	
<b>TANDOORI MUSHROOM</b>	<b>285</b>
Spicy button Mushroom cooked over charcoal.	
<b>MALAI PANEER TIKKA</b>	<b>325</b>
Succulent & creamy cottage cheese cubes cooked over charcoal	

## Signature Mains

A main course is the featured or primary dish in a meal consisting of several courses. The main dish is usually the heaviest, heartiest and the most complex or substantive dish on a menu

<b>GRILLED CHICKEN BREAST WITH BBQ SAUCE</b>	<b>450</b>
Stuffed chicken breast served with ratatouille potato pie & grilled veggies	
<b>GRILLED FISH SERVED WITH HERB BABY POTATO</b>	<b>520</b>
Butter garlic sauce / cilantro caper sauce	
<b>CHICKEN STROGANOFF SERVED WITH PARSLEY PILAF</b>	<b>440</b>
A Russian inspired creamy dish	
<b>ROSEMARY CHICKEN BREAST DRIZZLED WITH RED WINE JUS</b>	<b>490</b>
Grilled chicken breast, rosemary flavoured, drizzled with wine reduction	
<b>PERI PERI COTTAGE CHEESE STEAK SERVED WITH GRILLED VEGGIES</b>	<b>375</b>
Grilled paneer flavoured with peri peri	
<b>VEG STROGANOFF SERVED WITH PARSLEY PILAF</b>	<b>350</b>
Vegetarians spin off a Russian classic	

## VEGETARIAN

## Indian Mains

<b>DAL MAKHANI</b>	<b>290</b>
Creamy Indian lentils	
<b>SHAHI PANEER</b>	<b>310</b>
Cottage cheese in tomato and creamy gravy	
<b>KADHAI PANEER</b>	<b>330</b>
Cottage cheese gravy with capsicum and spices	
<b>PANEER TIKKA MASALA</b>	<b>350</b>
Charcoal cooked cottage cheese in spicy gravy	
<b>PANEER LABABDAR</b>	<b>370</b>
Punjabi style creamy & tangy gravy	
<b>MATAR MUSHROOM MAKHANA</b>	<b>390</b>
A delicious vegetable trio in spicy gravy	
<b>MIX VEG</b>	<b>290</b>
Best of seasonal veggies sauted in creamy & spicy gravy	

Add Extra :- Bacon 120/-

Chicken 60/-

Egg 30/-

# Mains Veg

<b>KHAO SUEY</b>	<b>325</b>
Burmese delicacy-coconut milk & noodles cooked with traditional condiments	
<b>GREEN THAI CURRY</b>	<b>375</b>
Everyone loves Thai curries	
<b>RED THAI CURRY</b>	<b>375</b>
A little spicy one	
<b>VEG MANCHURIAN GRAVY</b>	<b>295</b>
Minced vegetable balls in Chinese sauces	
<b>ASIAN GREENS STIR FRIED</b>	<b>350</b>
Exotic Asian greens stir fried in light soya sauce	
<b>CHILLI PANEER GRAVY</b>	<b>345</b>
Doesn't need an introduction	
<b>VEGETABLE HOT GARLIC SAUCE</b>	<b>295</b>
Assorted veggies sautéed in garlic, chilli & soya sauce	
<b>VEGETABLE HOUSIN SAUCE</b>	<b>325</b>
Assorted veggies sautéed in housin sauce	



Add Extra :- Bacon 120/-

Chicken 60/-

Egg 30/-



## SALADS

In the mood for something healthy & filling ?  
Try our scrumptious salads

- SOM TAM** \_\_\_\_\_ **180/-**  
Raw green papaya dressed with jaggery, lemon and chilli
- GREEK SALAD** \_\_\_\_\_ **230/-**  
'Rustic Salad' tomatoes, cucumber, bell peppers, kalamata olives & feta cheese
- CEASAR SALAD** \_\_\_\_\_ **210/-**  
Crisp iceberg base salad with croutons, parmesan & homemade ceaser dressing.
- GREEN SALAD** \_\_\_\_\_ **110/-**  
Freshly sliced seasonal veggies and salad

Just the smell of soup can alter your mood to happiness immediately. That may be why the Italian word for soup, "Zuppa" rolls off your tongue so easily.

## SOUPS

- HOT N SOUR SOUP** \_\_\_\_\_ **170/-**  
Spice & sour soup in soya sauce.
- THUKPA** \_\_\_\_\_ **215/-**  
Tibetan delicacy with noodles and spicy soup.
- MANCHOW SOUP** \_\_\_\_\_ **185/-**  
Chinese style thick soup with mixed vegetables & crispy noodles
- VEG CLEAR SOUP** \_\_\_\_\_ **150/-**  
All time classic
- SWEET CORN SOUP** \_\_\_\_\_ **170/-**  
Creamy corn soup

# SMOOTHIES

<b>CREAMY COLADA</b> _____	<b>200</b>
Orange, pineapple, coconut cream, banana, yogurt	
<b>SUPERB GREEN</b> _____	<b>200</b>
Banana, kiwi, spinach, coconut water	
<b>ORANGE BANANA CREAM</b> _____	<b>200</b>
Banana, orange, honey, yogurt	
<b>STRAWBERRY MINT WITH FLAX SEEDS AND HONEY</b> _____	<b>245</b>
A healthy blend of strawberry, mint leaves, honey, yogurt & flax seeds	
<b>PAPAYA STRAWBERRY MINT WITH FLAX SEEDS AND HONEY</b> _____	<b>245</b>
A healthy blend of papaya, strawberry, mint leaves, honey, yogurt & flax seeds	
<b>BANANA CINNAMON WITH FLAX SEEDS AND HONEY</b> _____	<b>235</b>
A healthy blend of banana, cinnamon, honey, yogurt & flax seeds	

# SHAKES

<b>STRAWBERRY SHAKE</b> _____	<b>170</b>
<b>BANANA SHAKE</b> _____	<b>170</b>
<b>CHOCOLATE SHAKE</b> _____	<b>180</b>
<b>MANGO SHAKE</b> _____	<b>180</b>
<b>OREO SHAKE</b> _____	<b>180</b>
<b>COLD COFFEE</b> _____	<b>150</b>
<b>COLD COFFEE WITH ICE CREAM</b> _____	<b>180</b>
<b>CHOCO FUDGE SHAKE</b> _____	<b>200</b>

## Mains Non-Veg

<b>CHICKEN MANCHURIAN GRAVY</b>	<b>390</b>
Minced chicken balls in chinese sauces	
<b>CHICKEN KHAO SUEY</b>	<b>410</b>
Burmese delicacy, chicken, coconut milk & noodles cooked with traditional condiments	
<b>FISH KHAO SUEY</b>	<b>475</b>
Burmese delicacy, fish, coconut milk & noodles cooked with traditional condiments	
<b>CHILLI CHICKEN GRAVY</b>	<b>390</b>
Spicy chicken cubes tossed in thick chinese sauces	
<b>CHICKEN HOT GARLIC</b>	<b>410</b>
Chicken cubes tossed in chilli, garlic & soya sauce	
<b>FISH HOT GARLIC</b>	<b>450</b>
Fish cubes tossed in chilli, garlic & soya sauce	
<b>OYSTER SAUCE FISH</b>	<b>475</b>
Fish tossed in silky n smooth oyster sauce	
<b>OYSTER SAUCE CHICKEN WITH MUSHROOM TRIO</b>	<b>475</b>
Shredded chicken tossed in oyster sauce with button, shitake & porcini mushroom	

## Noodles/Rice

<b>HAKKA NOODLES</b>	<b>215</b>
<b>SINGAPORE NOODLES</b>	<b>230</b>
<b>VILLAYATI NOODLE (sautéed with exotic veggies)</b>	<b>260</b>
<b>CHILLI GARLIC NOODLES</b>	<b>230</b>
<b>PAD THAI NOODLES</b>	<b>260</b>
<b>VEG FRIED RICE</b>	<b>195</b>
<b>CHILLI GARLIC FRIED RICE</b>	<b>210</b>
<b>VILLAYATI FRIED RICE (fried with exotic veggies)</b>	<b>240</b>

Add Extra :- Bacon 120/-

Chicken 60/-

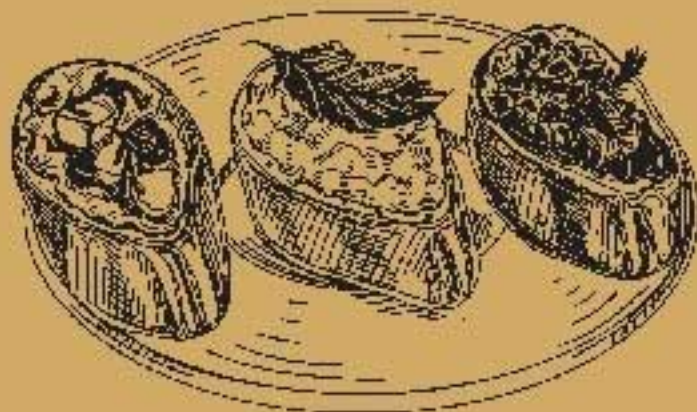
Egg 30/-



## Signature Starter Veg

Start with an insight into the cuisine from various parts of the world.

- HUMMUS PITA** \_\_\_\_\_ **190**  
A Mediterranean classic staple
- HUMMUS FALAFEL WITH POMEGRANATE SAUCE** \_\_\_\_\_ **245**  
Israel's National food
- HARISSA MUSHROOM SERVED WITH HUMMUS PITA** \_\_\_\_\_ **290**  
Middle eastern delight
- CHINESE BHEL** \_\_\_\_\_ **150**  
Crispy noodles and veggie tossed in chinese spices served in a basket
- QUESADILLA BITES** \_\_\_\_\_ **275**  
Cheese and jalapeno stuffed tortilla served with sour cream and salsa
- OTT NACHOS** \_\_\_\_\_ **245**  
Nachos baked with refried beans, jalapenos, capers and cheese
- COTTAGE CHEESE BRUSCHETTA** \_\_\_\_\_ **290**  
Salsa rosa and grilled cottage cheese served with the crunchy salad
- MELANGE OF MUSHROOM** \_\_\_\_\_ **290**  
Button mushroom, shitake and oyster mushroom served on spinach bed with tapenade



Add Extra :- Bacon 120/-

Chicken 60/-

Egg 30/-

## Raita

## The Yummy Curd

MIX VEG RAITA	135
PINEAPPLE RAITA	135
BOONDI RAITA	120



Indian NAAN is a Global Hit!

## Assorted Indian Breads

TANDOORI ROTI	40
BUTTER ROTI	50
PLAIN NAAN	60
BUTTER NAAN	70
GARLIC NAAN	75
LACCHA PARANTHA	80
STUFFED KULCHA (Potato & Onion)	95
STUFFED PARANTHA (Potato/Onion/Paneer)	110

Add Extra :- Bacon 120/-

Chicken 60/-

Egg 30/-



## SIDES

Not up for a full meal ? try our delicious munchies

<b>FRENCH FRIES</b>	<b>180</b>
<b>POTATO WEDGES</b>	<b>220</b>
<b>HERBED BABY POTATO</b>	<b>220</b>
<b>GARLIC BREAD</b>	<b>150</b>
<b>CHEESE GARLIC BREAD (White/Yellow Cheddar)</b>	<b>200</b>
<b>NACHOS N SALSA</b>	<b>150</b>
<b>MASALA PEANUTS</b>	<b>130</b>
<b>FOX NUTS</b>	<b>130</b>
<b>FRIED MOZZARELLA STICKS</b>	<b>200</b>
<b>BBQ CHICKEN SAUSAGE</b>	<b>250</b>

Kuch Meetha Ho Jaye

## DESSERTS

<b>APPLE CRUMBLE</b>	<b>250</b>
<b>PHILADELPHIA BAKED CHEESE CAKE</b>	<b>225</b>
<b>CHOCOLATE BROWNIE WITH VANILLA ICE CREAM</b>	<b>150</b>
<b>ZAFRANI PHIRNI</b>	<b>190</b>

## Indian Mains

## NON VEGETARIAN

<b>CHICKEN MASALA</b>	420
Traditional Indian curry	
<b>BUTTER CHICKEN</b>	450
World famous creamy & Buttery chicken curry	
<b>KADHAI CHICKEN</b>	450
Spicy thick curry with capsicum	
<b>CHICKEN RARRA</b>	485
Chicken cooked in spicy minced chicken curry	
<b>MUTTON ROGAN JOSH</b>	485
A succulent & creamy curry	
<b>MUTTON RARA</b>	530
Meat cooked in spicy minced lamb curry	
<b>FISH MASALA CURRY</b>	510
Traditional Indian curry	

For the love of starch & spice!

## Biryani/Rice

<b>JEERA RICE</b>	150
<b>STEAM RICE</b>	150
<b>VEG BRIYANI</b>	295
Biryani rice cooked with veggies and spices	
<b>CHICKEN BRIYANI</b>	450
Fragrant biryani rice layered with spice marinated chicken topped with golden brown onions	
<b>CHICKEN TIKKA BRIYANI</b>	470
Fragrant biryani rice layered with charcoal cooked chicken topped with golden brown onions	
<b>MURGH SHAHI PULAO</b>	550
Chicken biryani with saffron & dry fruits	
<b>MUTTON BIRYANI</b>	510
Fragrant biryani rice layered with spice marinated mutton topped with golden brown onions	

Add Extra :- Bacon 120/-

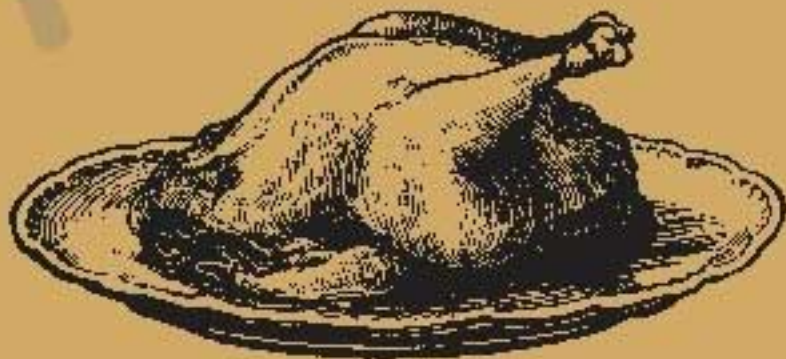
Chicken 60/-

Egg 30/-

## Non-veg Starters

Start with a Desi palate

<b>SMOKED CHICKEN TIKKA</b>	<b>375</b>
Oregano smoked chicken served with mint sauce and jalapeno mayo	
<b>CHEESY CHICKEN SEEKH KABAB</b>	<b>395</b>
Fine minced chicken, mint and processed cheese served with mint sauce	
<b>CHEESY MUTTON SEEKH KABAB</b>	<b>460</b>
Fine minced mutton, mint and processed cheese served with mint sauce	
<b>MURGH MALAI TIKKA</b>	<b>395</b>
Cheese and curd marinated chicken morsel served with mint sauce	
<b>FISH TIKKA</b>	<b>475</b>
Mustard yellow & chilli marinated fish served with mint sauce	
<b>TANDOORI CHICKEN</b>	<b>395</b>
An Indian classic - needs no introduction	
<b>MURGH IRANI</b>	<b>410</b>
Hung curd, yellow pepper, poppy seeds & green chilli marinated tandoori chicken	
<b>ADANA KEBAB</b>	<b>480</b>
smokey mutton kabab coated with bell peppers	



Add Extra :- Bacon 120/-

Chicken 60/-

Egg 30/-



## THIRST BUSTERS

## MOCKTAILS

<b>ROOVEZ PUNCH</b>	175
Juice, vanilla ice cream & grenadine	
<b>APPLE SUNSET</b>	175
Apple & orange concoction	
<b>SUMMER COOLER</b>	175
Fresh fruits mixed with juices and lemon	
<b>CARRIBEAN COLADA</b>	175
Coconut cream blended with pineapple juice	
<b>BERRY MELONY PUNCH</b>	160
Blend of fresh watermelon & strawberry	
<b>CINDERELLA</b>	160
Fresh fruit lemonade	
<b>COOL CUCUMBER</b>	160
A sweet & salty punch of cucumber and mint	
<b>PERFECT LOVE</b>	160
Delicate combination of pineapple juice, grenadine & lemon	
<b>VIRGIN MOJITO</b>	160
All time favourite mix of lemon, mint & brown sugar	
<b>ROOVEZ MINTY</b>	160
A cool blend of mint & pineapple	
<b>VALENTINE</b>	175
Lovely mix of fresh cream, apple juice & blue curacao	
<b>MASALA MARY</b>	175
Spicy blend of tomato juice, tabasco & chat masala	
<b>ITALIAN SMOOCH</b>	175
MMMUAAAH with lemon, ginger, brown sugar & coke	

## ◀Mediterranean Mezze ▶

**POLIKILIA (vegetarian)** \_\_\_\_\_ **475**

Falafel, sambusek, potato kibbeh, hummus, tzatziki, muhammara, tabbouleh, pickled olives, lavash, pita

**OUZERI (non-veg)** \_\_\_\_\_ **750**

Lamb kibbeh, meat sambusek, tavouk souvlaki, hummus, tzatziki, muhammara, tabbouleh, pickled olives, lavash, pita



## ◀Indian Thaal ▶

**SHAKAHARI** \_\_\_\_\_ **475**

Dahi kabab, paneer tikka, soya malai tikka, veg seekh kabab (12 pcs)

**MANSAHARI** \_\_\_\_\_ **750**

Chicken tikka, chicken malai tikka, chicken seekh kabab, tandoori chicken (9 pcs)



# Pastas

Whoever is your favorite -  
SPAGHETTI, FUSILLI, PENNE

<b>POMODORO BASILICO</b>	_____	<b>220</b>
In classic tomato basil Sauce		
<b>ARRABIATA</b>	_____	<b>255</b>
In spicy Italian tomato sauce with herbs		
<b>AGLIO OLIO</b>	_____	<b>275</b>
Chopped garlic, extra virgin olive oil, chili flakes and sundried tomato		
<b>PAPRIKA</b>	_____	<b>275</b>
In tomato, bell pepper, paprika and cream sauce		
<b>ALFREDO</b>	_____	<b>255</b>
Homemade cream sauce, mushroom and parmesan cheese		
<b>BOLOGNESE</b>	_____	<b>340</b>
All-time favorite meat sauce		
<b>SOYA BOLOGNESE</b>	_____	<b>255</b>
A delicious vegetarian spin off a classic bolognese		
<b>CARBONARA SPAGHETTI</b>	_____	<b>300</b>
Cream, bacon, pepper finished with egg yolk & parmesan cheese		
<b>SPAGHETTI MACHELLERIA</b>	_____	<b>355</b>
Bacon, chicken sausage baked with smoked cheese		



## CHINESE/ ORIENTAL

Few dishes from our Eastern friends

## Veg Starters

<b>CHILLI PANEER</b>	295
All time favorite spicy delicacy	
<b>VEG SALT N PEPPER</b>	245
Pepper seasoned fried veggies sautéed with bell peppers	
<b>HONEY CHILLI POTATO</b>	225
Sweet & spice potato fries	
<b>CHILLI SOYA</b>	245
Soya chaap cubes in chilli sauce	
<b>VEG MANCHURIAN</b>	245
Minced vegetable balls in Chinese spices	
<b>VEG SPRING ROLL</b>	225
Fried rolls stuffed with sautéed veggies	
<b>SPICY MUSHROOM</b>	295
Button mushrooms sautéed in spicy Chinese sauce	

## Non-Veg Starters

<b>CHILLI CHICKEN</b>	340
All time favorite spicy delicacy	
<b>CHICKEN SALT AND PEPPER</b>	340
Pepper seasoned fried chicken morsels sautéed with bell peppers	
<b>SPICY WINGS</b>	310
Sticky and spicy wings cooked in chinese sauces	
<b>CHICKEN KUNG PAO</b>	365
Chicken cubes, shitake mushroom & cashewnuts tossed with tangy sauce	
<b>BASIL CHILLI FISH</b>	475
Garlic & basil marinated fish with bell peppers served in a piquant sauce	
<b>CHICKEN SPRING ROLL</b>	310
Spicy chicken stuffed rolls	
<b>CHICKEN SATAY</b>	350
A thai delicacy served with peanut sauce	

Add Extra :- Bacon 120/-

Chicken 60/-

Egg 30/-

# PIZZAS

Our pizzas are hand tossed and thin crust.

<b>MARGHERITA</b>	<b>215</b>
Traditional Italian pizza with mozzarella and basil.	
<b>GLORIA GARDENIA</b>	<b>260</b>
Mozzarella, mushroom, onion, corn, capsicum, olive and tomato.	
<b>EXOTICA</b>	<b>280</b>
Mozzarella, zucchini, bell peppers, mushroom, jalapenos, corn and pineapple.	
<b>CHICKEN TIKKA PIZZA</b>	<b>325</b>
Mozzarella, chicken tikka, mint, coriander and chaat masala.	
<b>QUATRO POLLO</b>	<b>385</b>
Smoked chicken, chicken sausage, chicken salami and mozzarella.	
<b>PERI PERICHICKEN PIZZA</b>	<b>325</b>
Peri peri spiced chicken morsel, caper, olive, onion, and mozzarella.	
<b>PANEER TIKKA PIZZA</b>	<b>235</b>
Mozzarella, paneer tikka, mint, coriander and chaat masala.	
<b>PEPPERONI</b>	<b>470</b>
100% pork pepperoni	



Add Extra :- Bacon 120/-

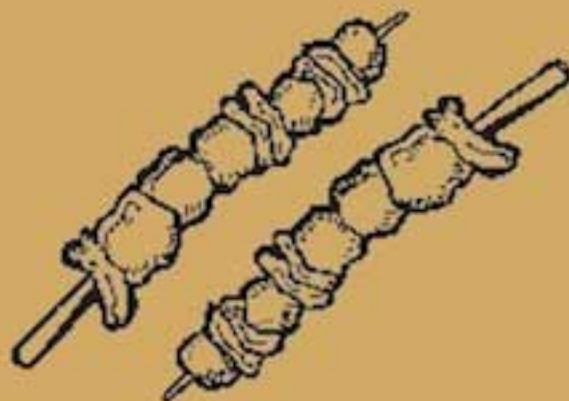
Chicken 60/-

Egg 30/-

## Signature Starters Non-veg

Start with an insight into the cuisine from various parts of the world.

<b>SPICY GROUND CHICKEN WITH HUMMUS PITA</b>	<b>390</b>
<i>Spicy chicken granules</i>	
<b>CHICKEN TIKKA BITES WITH HUMMUS PITA</b>	<b>425</b>
<i>An Indian classic served with a middle eastern twist</i>	
<b>HARISSA CHICKEN SKEWERS</b>	<b>375</b>
<i>African spice marinated chicken served with side salad</i>	
<b>ISKENDER KEBAB</b>	<b>445</b>
<i>Turkish spiced chicken served on crispy pita bread drizzled with greek yoghurt</i>	
<b>JERK CHICKEN</b>	<b>425</b>
<i>African style spiced chicken served with pineapple salsa</i>	
<b>CHICKEN TIKKA CROSTINI</b>	<b>425</b>
<i>Mozzarella &amp; chicken tikka served with side salad</i>	
<b>FISH ORLEY</b>	<b>465</b>
<i>Beer battered fried fish served with homemade tartar sauce</i>	
<b>CRISPY CHICKEN STRIPS</b>	<b>350</b>
<i>Garlic, parsley &amp; oregano marinate served with tartar and harissa mayo</i>	
<b>FISH N CHIPS</b>	<b>495</b>
<i>A classic english preparation served with tartar sauce</i>	



Add Extra :- Bacon 120/-

Chicken 60/-

Egg 30/-



## COLD BEVERAGES

RED BULL _____	220
GINGER ALE _____	150
TONIC WATER _____	150
DIET COKE _____	125
LEMONADE ( SODA /WATER - SWEET/ SALTED ) _____	110
JUICE (glass) _____	120
AERATED DRINK ( COKE/ SPRITE ) (glass) _____	110
ICE TEA - (LEMON /PEACH/ GREEN APPLE/ WATERMELON) _____	120
MINERAL WATER _____	MRP

## HOT BEVERAGE

ESPRESSO _____	100
AMERICANO _____	125
CAPPUCCINO _____	150
LATTE _____	180
HAZELNUT CAPPUCCINO _____	200
CARAMEL LATTE _____	200
GINGERBREAD LATTE _____	200