SWAGATH

Restro Bar

FOOD MENU

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Sector - 18 NOIDA



NORTH INDIAN STARTERS



Dahi Kebab 625

Creamy cutlet patties prepared with yogurt and crumbled paneer

Bharwan Paneer Tikka 675

Paneer stuffed with vegetables and cheese

Paneer Tikka Shaslik 695

Paneer, onion, capsicum, pineapple marinated with spices and charcoal grilled

Paneer Tikka Pudina 645

Paneer marinated with fresh mint leaf paste and other spices, tandoor roasted

Paneer Tikka Ajwaini 645

Ajwain flavoured chunks of spicy Indian cottage cheese cooked in tandoor

Beetroot Ki Tikki 625

Crispy and delicious patties made of beetroot and flavored with spices

Angara Soya Chaap 625

Soya chaap is marinated with yogurt and red chilli flakes, tandoor roasted

Malai Soya Chaap 625

Rich and creamy chaap marinated in cashew, cheese, and mild exotic spices

Mawabi Soya Chaap 625

Soya chaap marinated overnight with our Chef's signature spices

Hara Bhara Kebab 625

A delicious appetizer made with vegetables, spices and herbs

Veg Seekh Kebab 575

Vegetables and paneer seasoned with spices, tandoor roasted

Succulent seekh kebabs prepared with corn, cashew, khoya, and paneer

Dahi Ke Sholey 625

Crispy fried bread rolls stuffed with curd

Tandoori Broccoli 625

Broccoli marinated with yogurt, ginger, garlic and Indian spices

Tandoori Aloo Dilnaz 575

Potatoes stuffed with spiced paneer and dry fruits and charcoal grilled

Veg Galouti Kebab 625

Mouth-melting vegetarian galouti kebabs made with yam, channa dal and spices

Tandoori Dawat 1225

Hearty Selection of Chef Signature Kebabs





Tomato Dhaniya Shorba 275

Spicy Indian style tomato soup made using tomatoes, ginger, coriander

Cream of Mushroom Soup 275

Mushrooms cooked with onion, garlic, milk and herbs

Talumein Soup
275 / 325

Soup comprises noodles and veggies, flavored with soya sauce and sesame oil

Hot N Sour Soup 275 / 325

Spicy and hot soup made with mixed fresh vegetables, mushrooms, and spices

Manchow Soup @ 275 / @ 325

This soup is spicy, with a thick broth, yummy fried noodles and a bunch of stir fried vegetables

Sweet Corn Soup 275 / 325

Soup with fresh flavors of sweet corn, crunchy veggies, zesty ginger and a splash of vinegar

Clear Wonton Soup 275 / 325

Soup made with vegetable or chicken filled wonton in an umami broth

Lemon Coriander
275 / 325

Clear soup packed with flavor of zesty lemon juice, fresh coriander leaves and vegetable broth

Cream of Chicken Soup 325

Thick and creamy chicken soup made from chicken stock and fresh cream

Seafood Soup 425

Delicious and hearty soup made with fresh shrimp and fish



CHINESE STARTERS



Chicken Chilly Dry 775

Chicken stir-fried with aromatic spices, bell peppers and onions

Chicken Manchurian 775

Chicken marinated with soya sauce, ginger, garlic then stir-fried with crunchy vegetables

Spicy Chicken Wings 775

Fiery spicy chicken wings coated in a mouth-watering blend of spices

Drums of Heaven 775

Crispy chicken lollipops tossed in a sweet and spicy sauce

Shredded Chicken Dry 775

Shredded chicken stir fried with a medley of colorful vegetables and traditional Chinese spices

Roasted Lamb Chilly 825

Tender pieces of lamb simmered in a rich flavorful chilly sauce

Golden Fried Prawns 1475

Succulent prawns marinated and coated in batter, fried to perfection

Chicken Spring Roll 675

Shredded chicken and crispy vegetables wrapped in a thin sheet, deep fried

Prawns Salt and Pepper 1475

Coated in a delicate blend of spices and pan-fried to perfection

Prawns choice of sauce 1475

(SAUCE-Schezwan / Ginger Garlic / Oyster / Hot Garlic / Lemon Chilly)

Surmai / Sole choice of sauce 1075

(SAUCE-Schezwan / Ginger Garlic / Oyster / Hot Garlic / Lemon Chilly)

Pomfret choice of sauce 1375

(SAUCE-Schezwan / Ginger Garlic / Oyster / Hot Garlic / Lemon Chilly)

Chicken and Chives Dimsum

Chicken, spring onions, chives

Prawn Har Gao Dimsum 725

Prawn, parsley, asparagus, bamboo shoot

Chicken & Chilli Oil Dimsum 525

Chicken, garlic, chilli oil, vinegar



BREADS



Tandoori Roti 95

Butter Roti 115

Roomali Roti 125

Plain Naan 125

Butter Naan 145

Lachha Paratha 145 (Pudina / Ajwain / Chilly / Methi)

Missi / Khasta Roti 165

Garlic Naan 165

Bharwan Kulcha 225 (Paneer / Aloo / Onion / Mix)

Paneer / Aloo / Onion / Mix)

Cheese Kulcha 295
Stuffed with processed cheese and spices

✓ Keema Kulcha ■ 375
Stuffed with mutten mince, herbs and spices

SOUTH INDIAN BREADS



Neer Dosa 65
Thin and soft rice pancakes

Appam 135
A steamed pancake made from fermented rice batter

Malabari Paratha 165
Soft layered flatbread from Kerala



KHUSHBU-E-BASMATI



─ Hyderabadi Biryani Chicken ● 775
Succulent chicken in layers of aromatic basmati rice

→ Hyderabadi Biryani Mutton ■ 825
Spiced and fragrant layers of biryani rice with juicy, tender mutton

Thalassary Biryani (Veg / Chicken / Mutton) ■625 / ■775 / ■825

Aromatic rice dish from South India with flavours of Chettinad spices

Thalassary Biryani (Veg / Chicken / Mutton)

Thalassary Biry

Prawns / Fish Biryani 1175 / 1075

Mangalorean style layered basmati rice with fish, spices, and herbs

Subz Biryani 625
Long grain basmati rice cooked with vegetables, and spices

ong gram basmati rice cooked with vegetables, and spice

Mix Vegetable Pulao 555
Fresh vegetables tossed with basmati rice

Peas Pulao 555
Basmati rice cooked with green peas

Jeera Rice 425 Steam Rice 375

SALADS AND SIDES



Green Salad 275

Kachumber Salad 275

Russian Salad 325

Chicken Tikka Salad 495

Raita 275

(Boondi / Mix Veg / Pineapple / Aloo)

Plain Curd 225

Masala Papad 125

Roasted Papad 75

South Indian Papad 125

Masala Peanuts 325



CHEFSSPECIAL

NON - VEG

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SPICY

PRAWN



CHINESE STARTERS



French Fries 475

Golden, crispy french fries, perfectly seasoned and fried to perfection

→ Paneer Chilly Dry 645

Paneer tossed in sweet sour and spicy chilly sauce

Veg Manchurian Dry 575

Deep Fried Vegetable balls tossed in a medley of sauces

Veg Spring Roll 575

Fresh vegetables wrapped in a light and crispy spring roll sheets

Crispy Corn Salt & Pepper 575

Deep fried crunchy sweet corn kernels are tossed in spices and sauces

Crispy Vegetables 575

Satisfy your crunchy carvings with the goodness of fresh crispy vegetables

Honey Chilly Potato 575

A perfect blend of sweet and spicy crispy potatoes

Mushroom Chilly Dry 625

Perfect blend from the earthy umami of mushrooms to the zesty kick of chilies

Thai Saute Green Vegetable 575

A vibrant mix of fresh, crispy vegetables stir-fried in a fragrant blend of thai spices and herbs

Crunchy Lotus Stem 625

Crispy, golden fried lotus stems, with the choice of your sauce (Sauce - Chilly Garlic/ Honey Chilly/ Barbeque)

Cantonese Veg Dimsum 475

Water chestnut, carrot, beans, asparagus

Sichuan Spicy Veg Dimsum 475

Exotic vegetables, sichuan peppercorn, chilli oil

Edamame & Truffle Dimsum 475

Edamame beans, truffle oil, warm soy sauce







■ MANGLOREAN TAWA FRY

Fresh fish marinated with hand pound spices and pan-fried on a traditional tawa to perfection. Enjoy it with a side of mint chutney.

Baby Pomfret (Bone) 1025

Bangda 725

Pomfret Boneless (Half/Full) 1375 / 2275

Sole / Surmai Boneless (Half/Full) 1075 / 1675

FISH FRY

A perfect balance of spices and freshness, with the crispy exterior giving way to tender, flaky fish that melts in your mouth.

Baby Pomfret (Bone) 1025

Pomfret Boneless (Half/Full) 1375 / 2275

Sole / Surmai Boneless (Half/Full) 1075 / 1675

Bangda 725

- ANDHRA SPECIAL

Satisfy your carvings with the bold and robust flavor of Andhra cuisine

Gobhi 65 @ 575

Paneer 65 0 645

Chicken 65 775

Chicken Hyderabadi 775

Mutton Hyderabadi Dry Boneless 825

