

soup-du-jour

Please ask your server
for soup of the day

Rs 330

salads

CLASSIC CAESAR

Rs 410

Romaine, iceberg, shaved parmesan, garlic croutons, Caesar dressing
choice of toppings: Bacon (+30), Grilled chicken (+80), Grilled prawns (+100)

FRESH MARKET GREENS WITH FETA

Rs 430

Mixed garden greens, cherry tomato, olives, Italian balsamic dressing, crumbled feta
crispy bread, healthy seeds. Smoked chicken (+80)

ZESTY QUINOA SALAD

Rs 430

Fluffy quinoa, sunrise orange, dried berries, mint, mesclun, lemon dressing

BEETROOT & GOAT CHEESE SALAD

Rs 440

Roasted beet, goat cheese, maple, mustard dressing

TEX MEX SALAD WITH CHEDDAR

Rs 410

Seasonal greens, red radish, cucumber, tomatoes, parsley, pinto beans, corn, mint,
crispy pita, honey mustard

BURRATA

Rs 450

Fresh burrata, arugula, cherry tomato, pesto, balsamic reduction



appetisers

PULL APART GARLIC BREAD

garlic & parsley butter, homemade loaf, mozzarella cheese

Rs 380

MUSHROOM

stuffed mushrooms, oven baked with garlic parsley and extra virgin olive oil

Rs 430

TRUFFLE & PARMESAN FRIES

handcut chips, parmesan, parsley, truffle zest, truffle aioli

Rs 450

HUMMUS & PITA

chickpeas, tahini, lemon zest, garlic, homemade pita

Rs 390

AVOCADO POPPERS

mashed avocado, crumb crust, celery salt, garlic/chilli aioli

Rs 410

SMOKED COTTAGE CHEESE SKEWERS

sesame, cilantro, scallion, paprika

Rs 430

CHICKEN SKEWERS

grilled zaatar chicken, garlic toum aioli, house salad

Rs 440

GINGER CHICKEN TENDERS

garlic aioli, chipotle aioli, honey mustard aioli

Rs 460

FISH FINGERS

hand breaded basa, house salad, signature aioli

Rs 480

LAMB HUMMUS

minced lamb, chickpeas, tahini, lemon zest, garlic, homemade pita

Rs 480

PRAWN GAMBAS

sautéed shrimps, garlic, paprika, olive oil, chilli

Rs 490

CALAMARI FRITTERS

squid, spiced dust, signature aioli

Rs 490



pizza

napoli, thin crust

Add on - Burrata (+250)

CLASSIC MARGHERITA san marzano tomatoes, buffalo mozzarella, basil	Rs 610
BURRATA san marzano tomatoes, buffalo mozzarella, burrata, pesto swirl	Rs 800
CLASSIC VEGETARIAN black olive, onions, bell peppers, sundried tomato, zucchini, mozzarella	Rs 620
TROPICAL VEGETARIAN pineapple, mushroom, black olives, corn, tomato sauce, jalapeno, mozzarella	Rs 620
SPINACH GARLIC & FETA crumbled feta, garlic sauteed spinach, cherry tomato	Rs 640
CLASSIC PEPPERONI spanish chorizo, chilli flakes, oregano, tomato sauce, mozzarella	Rs 690
POLLO spicy chicken, jalapeno, onions, tomato sauce, buffalo mozzarella	Rs 670
BACONATOR smoked bacon, caramelised onions, tomato sauce, buffalo mozzarella	Rs 680
PROSCIUTTO parma ham, fresh arugula, tomato sauce, buffalo mozzarella	Rs 740
ROAST CHICKEN roasted chicken, olive, onions, bell peppers, sundried tomato, mozzarella	Rs 670



desserts

CRÈME BRULÉE

french classic creme brulee, vanilla bean, caramelised sugar

Rs 330

PANOOKIE

warm fudge chocolate chip cookie, vanilla ice cream

Rs 380

CLASSIC TIRAMISU

mascarpone, ladyfingers, cocoa, grand marnier, espresso

Rs 360

DEATH BY BROWNIE

chocolate fudge brownie, vanilla bean ice cream, hot fudge

Rs 380

STRAWBERRY CHEESECAKE

cream cheese, fresh strawberries, graham cracker

Rs 340

NUTELLA CHEESECAKE

cream cheese, nutella, graham cracker

Rs 340

EXTREME CHOCOLATE CAKE

rich moist chocolate cake, chocolate frosting

Rs 360

BLACK ROSE

dark belgian chocolate, melt in you mouth chocolatey experience

Rs 360

PANNA COTTA

sweetened cream, french vanilla, fresh seasonal fruits

Rs 360

LOTUS BISCOFF SURPRISE

salted caramel, vanilla cream

Rs 360



mains

non – vegetarian

ROASTED SPRING CHICKEN

half roasted chicken, potatoes, balsamic peppers, bordelaise sauce

Rs 660

STUFFED CHICKEN FLORENTINE

pan seared chicken breast, mushrooms, spinach, cream sauce

Rs 680

CHICKEN ROULADE

roulade chicken, garlic lemon zest, oregano, potatoes, grilled vegetables

Rs 660

SICILIAN CHICKEN

pesto mozzarella stuffed chicken, pesto cream, potatoes, grilled vegetables

Rs 660

GRILLED CHICKEN STEAK

grilled chicken breast, potatoes, house salad, choice of sauce

Choice of sauce - *Parcini mushroom, Red wine jus, Black pepper, Peri Peri*

Rs 680

AIOLI CHICKEN BURGER / LAMB BURGER

grilled patty, caramelised onion, melted cheese, handcut chips, signature aioli

Rs 700

LAMB ADANA KEBAB

ground lamb, peppers, red onion, sumac parsley, homemade pita, garlic aioli

Rs 740

NEW ZEALAND LAMB CHOPS

new zealand lamb chops, rosemary, capers, olive oil

Rs 1380

FISH & CHIPS

handbreaded river sole, handcut chips, homemade tartar

Rs 740

GRILLED SALMON STEAK

norwegian salmon fillet, lemon butter cream sauce, grilled vegetables, potatoes

Rs 780

HERB & MUSTARD SOLE

fresh river sole, dijon mustard, dill, grilled vegetables, potatoes

Rs 780

LEMON BUTTER SNAPPER

red snapper fillet, lemon, butter, capers, grilled vegetables, potatoes

Rs 780

GRILLED PRAWNS IN GARLIC BUTTER CHILLI

grilled prawns, garlic butter, paprika, olive oil

Rs 780

DUCK IN CRANBERRY SAUCE

pan seared duck breast, cranberry reduction, grilled vegetables

Rs 880

SLOW ROASTED PORK BELLY

belgium pork belly, celery, fennel, rosemary, grilled vegetables

Rs 840



platters

VEG MEDITERRANEAN MEZZE

falafel, cheese cigars lemon scented hummus, beetroot hummus, tabbouleh, muhammara homemade pita & lavash sticks, house pickles

Rs 990

NON-VEG MEDITERRANEAN MEZZE

lamb adana, zaatar chicken, lemon scented hummus, beetroot hummus, tabbouleh, muhammara homemade pita & lavash sticks, house pickles

Rs 1090

CROSTINI PLATTER

homemade crostini breads, tomato salsa, balsamic mushroom, pesto cream cheese, feta, basil

Rs 890

mains

vegetarian

AIOLI BEET BURGER

homemade bun, cheddar cheese, handcut fries, salad

Rs 610

COTTAGE CHEESE STEAK

olive crusted cottage cheese, grilled vegetables, potato mash

Rs 630

CHARRED BROCCOLI & CAULIFLOWER

slow roasted broccoli & cauliflower florets, romesco sauce

Rs 630

PORTOBELLO

portobello mushroom, ricotta, parmesan, salad

Rs 680

DUO OF CREPES

homemade crepes, spinach & ricotta, wild mushroom

Rs 640



pasta

penne, fusilli, spaghetti, fettuccini

Add on - Bacon (+50), Grilled chicken (+80), grilled prawn (+100)

NAPOLITANA

"Classic" fresh tomato and basil sauce

Rs 630

ARRABIATA

Spicy Arrabiata sauce, extra virgin olive oil

Rs 640

ALFREDO

cream, garlic, parmesan cheese

Rs 640

CREAMY PESTO

Garlic, basil pesto, fresh cream, Olives, parmesan shavings

Rs 640

AGLIO OLIO E PEPRONCINO

Extra virgin olive oil, parsley, garlic, red chilli, parmesan

Rs 650

CARBONARA

Roman style, cream-based sauce with egg, pancetta, black pepper, parmesan

Rs 650

BOLOGNESE

Ground lamb, tomato sauce, lamb jus, fresh rosemary, shaved parmesan

Rs 690

PERI PERI

african peri peri chilli, lime, garlic, tomato

Rs 670

PARMA ROSA

traditional Italian pink sauce, cream, parmesan, olive oil, cayenne pepper

Rs 680

baked pasta

LASAGNE

Layered pasta oven baked, with Lamb, tomato sauce

Rs 680

CANNELLONI

Stuffed pasta, topped with basil tomato and cheese sauce, filling of spinach & Mushroom

Rs 680

risotto

WILD MUSHROOM & TRUFFLE RISOTTO

assorted mushroom, truffle oil, mushroom jus, tempura enoki

Rs 690

BEETROOT RISOTTO

beets, feta, rocket, reduced balsamic

Rs 690

