

SOUPS

Warm, hearty and comforting bowls of goodness!

RUSTIC TOMATO AND BASIL

Roasted tomatoes, fresh basil and inhouse lavash



CHOW DOWN MANCHOW

Bold, spicy broth with veggies, crispy fried noodles and a kick of garlic and soy
Choice of Veg or Chicken



CHEF'S SPECIAL

SHROOM CAPPUCINO

Earthy mushrooms, velvety broth and a frothy finish for a café-style indulgence



SALAD

Fresh, crisp and downright delicious salads!

GARDEN CAESAR

Crisp lettuce, Parmesan and crunchy croutons tossed in creamy Caesar dressing
Choice of Veg or Pulled Chicken



CHEF'S SPECIAL

EFFIN' SIGNATURE SALAD

Fresh greens, crunchy nuts, dried cranberry and a sweet-n-spicy mustard dressing tossed to perfection



CLASSIC BHATTI MURG

Succulent tandoori chicken, marinated in spices and grilled to smoky perfection



CREAMY KABULI CHICKEN TIKKA

Tender chicken marinated in a rich cashew-based spice mix and char-grilled to perfection



KALI MIRCH SEEKH

Tender chicken seekh kebabs, seasoned with black pepper and a blend of fresh herbs



ROYAL PESHAWARI SEEKH

Mutton seekh kebabs marinated in traditional Peshawari spices, grilled for a flavorful bite



AJWAINI MAHI TIKKA

Fish marinated in ajwain and Punjabi spices, grilled to a smoky perfection for an authentic taste of Amritsar



CHEF'S SPECIAL

CRISPY KARARI ROTI

A modern version of the classic masala papad
Veg with onion, tomato, fresh coriander kachumber for a burst of freshness
Non Veg with zesty mutton kheema and a kachumber salad



KHUMB KI GALAWTI

Delicate mushroom galawti kebabs, rich in spices and melt-in-your-mouth perfection



CHARRED SOYA CHAAP

Smoky, tandoor-roasted soya chaap with a rich marinade for a bold flavor



NAWABI KEEMA PAO

Spiced mutton kheema, rich flavors served with buttery pao buns for a royal treat



WILD WINGS

Wings with a kick of flavor in every bite!

FIRESTARTER JOLOKIA

Sauce made with one of the spiciest chillis in the world- Bhut Jolokia



NUTTY MOROCCAN

Our signature Moroccan spice blend, crafted in-house for a perfect balance of warmth and depth



SRIRACHA

A special spicy sauce with sriracha



CHEF'S SPECIAL

ASIAN BBQ

A sweet & spicy oriental BBQ sauce



SPICY GOCHUJANG

A bold and fiery Korean gochujang sauce, bursting with umami, smoky heat and a hint of sweetness



WORLD ON A PLATTER

Bold flavors and bites from different corners of the globe!

JALAPEÑO CHEESE POPPERS

Spicy jalapeños, gooey cheese crumb fried to perfection



FALAFEL PITA POCKETS

Crispy falafel, fresh veggies, and creamy hummus in soft pita bread



Govt. taxes as applicable

HONEY CHILLI POTATO



Crispy potatoes, tossed in a sweet and spicy honey chili glaze, inspired by Kolkata's Tangra street food

CRISPY CHILLI MUSHROOM



Crispy button and shiitake mushrooms tossed in a fragrant soy based Oriental sauce

TANGRA CHILLI PANEER



Paneer cubes tossed in a tangy, spicy-sweet chili sauce, inspired by Tangra's street food

KPK CHICKEN



Korean-style chicken bites glazed with hoisin sauce

TANGRA CHILLI CHICKEN



Chicken chunks glazed with a spicy-sweet Tangra-inspired sauce for a bold, flavorful bite

PRAWNS TNT



Crispy prawns, fiery dynamite sauce and a bold kick in every bite

BANGKOK BASIL FISH



Flaky fish fillets tossed in a fragrant Thai basil sauce with a burst of bold flavors

CHEF'S SPECIAL

THAI BETEL CRUNCH



Fresh betel leaves, fragrant herbs and a burst of citrus zest for a refreshing Thai-inspired bite

PUMPKIN CHEESE SPRING ROLLS



Crispy spring rolls, creamy pumpkin and melted cheese in every bite

NAWABI BIRYANI

Lucknowi style Aromatic rice layered with spices and
Choice of Vegetables, Chicken or Mutton



CHEF'S SPECIAL

DESI GOSHT CURRY

Tender mutton slow-cooked in a rich, spicy gravy
infused with traditional spices served
with rice and choice of bread



THE SWEET SPOT

Savor the authentic richness of Indian cuisine in every bite!

SIZZLING CHOCO-BROWNIE

Fudgy brownie topped with ice cream and
lots of chocolate sauce



MUD PIE MADNESS

Smooth velvety chocolate in a tart shell baked to
perfection, served with vanilla ice-cream



TIRAMISU

Creamy mascarpone and whipped cream layered
with dark rum and espresso soaked sponge fingers



CHEF'S SPECIAL

BLUEBERRY CHEESECAKE BLISS

Creamy cheesecake topped with luscious blueberry compote



CRISPY SHRIMP POPS

Crunchy bite-sized shrimp, lightly seasoned and golden-fried, served with a flavorful dip



FIESTA FISH BITES

Fish slices marinated in Mexican spices and crumb-fried for a golden, crispy finish



CHEF'S SPECIAL

EGGPLANT ROYALE

Crispy brinjal stacks baked with cheese, garlic yogurt, harissa and fresh toppings for a bold, royal bite



PATATAS BRAVAS

Crispy potatoes, spicy tomato sauce and sour cream for a bold, delicious bite



CHICKEN POPCORN

Crispy chicken popcorn paired with thousand island sauce



CHICKEN, HUMMUS & BALLOON BREAD

Succulent spiced chicken served with warm, fluffy balloon bread and classic hummus



LAMB, HUMMUS & BALLOON BREAD

Flavorful lamb served with warm, fluffy balloon bread and classic Mediterranean sauces



FLAVOURS OF THE EAST

Small plates packed with bold Asian tastes!

SALT & PEPPER VEGGIES

Exotic veggies fried to perfection, tossed with salt, pepper and garlic



SPICY KINKY PORK

Spiced pulled pork, caramelized onions and fiery chili flakes



HOT & SPICY PEPPERONI

Classic pepperoni pizza with fiery chili oil and herbs



CHEF'S SPECIAL

TRUFFLE MUSHROOM

Truffle oil, lots of button mushroom and fresh tomato sauce



HOT HONEY PEPPERONI

Classic pepperoni paired with a drizzle of hot honey for a sweet and spicy punch in every bite



BURRATA & ARUGULA

Neapolitan pizza topped with creamy burrata, pine nuts and peppery arugula



THE BURGER LAB

Layered with flavor, packed with satisfaction!

SRI-LANKAN VEGGIE

A Sri Lankan-style veggie patty with tangy slaw and a burst of spices in brioche buns and served with potato crispers



THE SHROOM STACK

Juicy mushrooms, gooey cheese and caramelized onions in a soft brioche bun and served with potato crispers



MEDITERRANEAN VEGGIE DELIGHT

A medley of fresh falafel, hummus and feta in brioche bun and served with potato crispers



CORN-Y-FEST

Sweet, savory and oh-so-crunchy corn creations!

SALT 'N' PEPPER CORN

Crispy fried corn kernels tossed with salt, pepper and bell peppers



FIERY SCHEZWAN CORN

Crispy fried corn kernels tossed in a fiery Schezwan sauce



PAN FRIED CORN

Pan-fried corn with garlic, butter and crumbled feta with
Choice of Veggies or Chicken



TOASTED TREATS

Perfectly toasted, loaded with flavors!

CHEESY GARLIC BREAD WITH GREEN PEPPER SALSA

Warm bread loaded with garlic butter and gooey cheese
served with chef's special green pepper salsa



EFFIN' CHEESE BOMB LOAF

Pull-apart bread stuffed with a trio of molten cheeses
and garlic butter



CHEF'S SPECIAL

WASABI AVOCADO SOURDOUGH CROSTINI

Creamy mashed avocado, wasabi butter and
chili flakes on crisp sourdough toast



THE VEG KEBAB PLATTER

A platter of veg kebabs, including paneer, broccoli and soya chaap, served with chutneys



THE ROYAL KEBAB PLATTER

A platter of non-veg kebabs, including chicken, mutton and fish, served with chutneys



CHEF'S SPECIAL

EFFIN' SHARING BOARD

A grand spread of crispy corn, pumpkin cheese spring rolls, jalapeno poppers, eggplant royale and tangra style chilli paneer for the whole table



EFFIN' SHARING BOARD

A grand spread of chicken popcorn, spicy gochujang wings, chicken satay, KPK chicken and fiesta fish bites for the whole table



ARTISANAL WOODFIRED PIZZA

Experience the true taste of pizza, baked to perfection in a woodfired oven!

CLASSIC MARGHERITA

Tomato sauce, fresh mozzarella and fragrant basil - simplicity at its best



GARDEN GREEN SUPREME

A veggie-loaded pizza with spinach, olives and fresh herbs



PANEER/CHICKEN TIKKA

Crispy crust topped with veggies and tandoor-marinated Paneer or Chicken



PESTO VEG/CHICKEN

Fresh pesto sauce with basil and lots of Fresh Veggies or Grilled Chicken



Govt. taxes as applicable

PULLED PORK

₹ 655

Slow-cooked pulled pork with BBQ sauce and crunchy slaw between soft brioche bun and served with potato crispers

CHEF'S SPECIAL

CLASSIC KOREAN



Crispy Korean-fried chicken, spicy mayo in a soft brioche bun and served with potato crispers

MAINS FROM EVERY CORNER

Satisfy your cravings with global classics, each dish a taste of the world!

PASTA PARADISE!



Choose your pasta—Penne or Spaghetti



Pick your sauce—Arrabiatta, Alfredo or Pink Sauce

Choice of Veg or Chicken

COTTAGE CHEESE STEAK



Grilled cottage cheese steak with marinara sauce, black pepper mashed potatoes and exotic veggies

GRILLED CHICKEN STEAK



Perfectly grilled chicken served with creamy burnt garlic mashed potatoes and red wine jus

BEER-BATTER FISH & CHIPS



Golden fried fish with an Effin-Good beer batter served with crispy fries and tangy tartar sauce

CHEF'S SPECIAL

LAYERED LASAGNA



A hearty baked lasagna with layers of goodness with red and creamy white sauce



Choice of Grilled Veg or Chicken Ragu

CHEF'S SPECIAL

LEMON CAPER GRILLED FISH

Grilled fish in a lemon caper butter sauce served with orange potato mash and grilled exotic veggies



TASTE OF THE ORIENT

Bold, delicious and truly authentic Oriental mains to satisfy your cravings!

RICE, NOODLES & A SAUCY TWIST!

*Pick your base—Rice or Noodles
(Hakka/Schezwan/Chilli Garlic)*

Choose your sauce—Schezwan or Hot Garlic

Choice of Veg or Chicken



CLASSIC THAI RED CURRY

*A creamy, aromatic Thai red curry served with Jasmine rice
Choice of Veggies, Tender Chicken or Juicy Prawns*



ROYAL INDIAN MAINS

Savor the authentic richness of Indian cuisine in every bite!

EFFIN' DAL MAKHANI

Slow-cooked buttery black lentils served with rice and choice of bread



PANEER/CHICKEN LABABDAR

Soft Paneer or Chicken in a creamy tomato and cashew gravy served with rice and choice of bread



SIGNATURE BUTTER CHICKEN

Tender chicken served in a rich, creamy tomato gravy served with rice and choice of bread



STEAMY DIMSUM

Freshly steamed, filled with flavor and ready to delight!

ASIAN GARDEN DIMSUM

Steamed vegetable dimsum packed with Asian flavors



GYOZA CHICKEN/PORK

Crispy, golden dumplings filled with savory ingredients and served with a tangy dipping sauce
Choice of Chicken or Pork



PRAWN HARGOW DIMSUM

Delicate steamed dimsum with juicy prawn filling



CHEF'S SPECIAL

CHICKEN CHILLY OIL DIMSUM

Juicy Chicken dimsum drizzled with chili oil



TRUFFLE MUSHROOM CREAM CHEESE DIMSUM

Button Mushroom, Shiitake mushroom and black fungus seeped in light soy and cream cheese



COMMUNITY BOARDS

Generous platters filled with diverse flavors, perfect for sharing with friends!

MEDITERRANEAN MEZZE

A vibrant platter of pickled veg, pita and creamy dips
Choice of Falafel or Chicken shish touk

