



GRILLARDIN

Everyone can Grill

FOOD Menu

APPETIZERS (VEG)

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Avocado Toast

Our delicious take on a classic. Toasted multigrain bread piled high with creamy, fresh avocado and sprinkled with feta and your choice of lemon or lime juice. For an extra kick, add jalapeño for a spicier flavor

₹520
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Quinoa Beet Root Tikki

Our Quinoa Beet Tikki (V) is a plant-based and delicious appetizer. We use quinoa, beets and herbs to create a savory and crunchy patty, which is served

₹470
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Malai Paneer Tikka

Marinated in rich melange of choicest spices from the north west frontier region, these are best served with mint chutney

₹625
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Tandoori Aloo

An Indian delicacy of succulent Banarasi Aloo marinated in a special blend of tandoori spices, cooked in a traditional style

₹340
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Falafal Pita Pocket

Served with garden fresh vegetables marinated in peri-peri sauce

₹415
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Dahiware Kebab

Inspired from the Awadhi cuisine, these are crisp tikkis with a well rounded texture. The dough is made of caramelized, chopped green chillies, cilantro, bread crumbs, khoya, raisin, ginger finely chopped mixed with served with kalonji Naan, dai tadka & lachha salad

₹580
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Arancini Ball

₹380



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ITALIAN (VEG)

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| ■ Peri Peri French Fries | ₹290 |
| ■ Potato Wedges | ₹290 |
| ■ Garlic Bread | ₹235 |
| ■ Cheese Garlic Bread | ₹290 |
| ■ Tomato Bruschetta
Oven baked garlic bread topped with tomato, basil, olive oil and garlic | ₹315 |
| ■ Creamy Mushroom Bruschetta
Oven baked garlic bread topped with creamy alfredo sauce | ₹450 |
| ■ Penne Arrabiata
Italian arrabiata in romanesco dialect, is spicy sauce for pasta made from garlic, tomatoes and dried red chilli flakes | ₹550 |
| ■ Fusilli Alfredo
Fusilli tossed with butter, garlic, parsley and parmesan cheese | ₹520 |
| ■ Caprese Flat Bread
Oven baked flat bread topped with pesto, mozzarella, tomatoes then sprinkled with balsamic glaze | ₹520 |
| ■ Garden Vegetable Flat Bread
Topped with garden fresh english vegetable and black olive | ₹625 |
| ■ Exotic Corn & Jalapeno Flat Bread
Topped with spicy and bursting sweet corn and sliced jalapenos | ₹605 |
| ■ Spinach & Ricotta Ravioli | ₹520 |
| ■ One Pot Broccoli Pasta
This Creamy Broccoli Pasta has farfalle smothered in a buttery garlic parmesan sauce with herbs and lots of Broccoli! Add a hint of black pepper crushed at the end to give the distinct flavor | ₹730 |

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SOUP & SALADS

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|  Guac Sev Puri | ₹475 |
| <p>A delicious Indian street food dish of crisp, hearty puries filled with the famous fresh-made guacamole. Topped with tasty sev (sev is a type of crunchy snack made from chickpea flour) and to be savored bite after bite</p> | |
|  Burrata Salad | ₹730 |
| <p>Our Burrata Salad features creamy burrata cheese, fresh grilled Vegetable and basil centered on a bed of lettuce. The salad is then finished with a balsamic glaze for a light and refreshing taste</p> | |
|  Roasted Red Bell pepper & Tomato Soup | ₹415 |
| <p>This delicious Roasted Red Bell Pepper & soup is perfect for a warm lunch or light dinner, this comforting soup is sure to please. It's also vegan-friendly and low in fat and calories</p> | |
|  Minestrone Soup | ₹380 |
|  Green Apple & Feta salad | ₹605 |
|  Pulled Chicken Chettinadu Roast Salad | ₹520 |
| <p>Enjoy a delicious blend of traditional South Indian spices in our Pulled Chicken Chettinadu Roast Salad. This zesty salad is made with fresh pulled chicken, roasted red peppers, Vinegate, Bell Peppers and tomatoes Balanced with the this hearty salad is sure to tantalize your taste buds</p> | |
|  Fire Roasted Corn & Chicken Shorba | ₹395 |
| <p>This delicious Fire Roasted Corn & Chicken Shorba packs a flavorful punch with a unique combination of flavors. Our signature broth is made with fire-roasted corn, Asian spices and fresh vegetables. Topped off with tender chicken pieces and chopped cilantro for a hint of texture</p> | |
|  Sea Food Salad | ₹1000 |
| <p>Mixed Sea food cooked with arugula and cherry tomato in vinaigrette Dressing</p> | |
|  Egg Drop Sea Food Soup | ₹475 |



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|  Hunter Chicken | ₹730 |
| Marinated in rich tahina paste, cashewnut, cream, served with hummus and mint chutney | |
|  BBQ Chicken Wings | ₹520 |
| Chicken wings marinated with fresh parsley, lemon juice, onion and black pepper | |
|  Peri-Peri Chicken Pita Pocket | ₹670 |
| Stuffed with peri-peri marinated grilled chicken and leafy shallots | |
|  Mutton Shami Kebab | ₹605 |
|  Mutton Seekh Kebab | ₹835 |

MILLETS

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|  Home Made Creamy Pesto Sorghum Millets Gnocchi | ₹835 |
| Rich & Creamy Potato, Jowar Millet Gnocchi cooked slowly in a delicate white wine and basil pesto, topped with basil leaves and black olives | |
|  Finger Millets Bolognese Pasta | ₹835 |
| Finger Millet, one of the Miner Cereals, is known for several health benefits. It's a combination of Bolognese sauce garnished with Rose Mary and curried tomato coulis | |

ENTREE

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|  Confit Mushroom Truffle Risotto | ₹835 |
| Rich and creamy Arborio rice cooked slowly in a delicate white wine and vegetable broth, topped with confit mushrooms and shaved truffles | |
|  Murgh Tikka Risotto | ₹920 |
|  Mutton Massaman Curry | ₹940 |
|  Mutton Boti Con Roti | ₹940 |



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APPETIZERS (NON-VEG)

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|  Spicy Rock Shrimp Pakoda | ₹940 |
| Enjoy a perfectly portioned serving of crunchy yet savory shrimp pakoda, seasoned with a fiery blend of spices and herbs that combines delectable textures and delicious flavors bringing an exciting twist on a classic dish | |
|  Chettiyar Style Grilled Scallops | ₹1570 |
| Juicy sea scallops seared to perfection and topped with a traditional Chettinad spiced blend of herbs and spices. Enjoy the spicy yet delicate taste of these succulent scallops, sure to tantalize your taste buds | |
|  Ghee Roast Chicken | ₹625 |
| Experience a mouthwatering combination of spices and succulent chicken herb-roasted with ghee. Our traditional Ghee Roast Chicken is made with aromatic spices, garlic, and ginger, cooked in clarified butter and served with a side of fresh curry leaves | |
|  Pok Pok Wings | ₹625 |
| Our signature wings are marinated in fragrant extra hot then grilled to perfection. The perfect mix of flavors, crunchy yet juicy with a kick of heat, these wings will leave you wanting more! | |
|  Chicken Sukka Bulgogi | ₹625 |
| This meal features succulent and juicy chicken marinated in a special sauce that consists of garlic, ginger, soy sauce, red pepper paste, and sesame oil. The chicken is then stir-fried with fresh and sweet spring onions, and giving it an amazing flavor and texture | |
|  Ghee Roast Lamb | ₹815 |
| Our Ghee roast lamb is cooked in clarified butter and slow roasted with traditional South Indian spices and herbs for a deep, rich flavor that will make your mouth water. Bon appetite! | |
|  Kasundi Fish Tikka | ₹835 |
| A delicious dish of fresh fish, seasoned and tandoor baked, tempered with traditional spices from kolkata | |
|  Black Garlic Chicken Tikka | ₹730 |
| Marinated in rich brunt garlic, served with tandoori onion and mint chutney | |
|  Chelo Chicken Tikka | ₹730 |
| Marinated in rich saffron, onion juice, lemon zest, nuts, white form of egg and yogurt | |
|  Gun Powder Prawns | ₹940 |
| A flavorful combination of prawns, spiced with a blend of south herbs and spices | |

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ITALIAN (NON-VEG)

- **Chicken Bites** ₹435
- **Grilled Chicken Bruschetta** ₹435
Oven baked garlic bread topped with flavoured grill chicken, tomato, basil, olive oil and garlic
- **Peri-Peri Chicken & Caramelised Onion Flat Bread** ₹730
Topped with peri peri marinated grilled chicken and caramelised sliced onion
- **BBQ Chicken Flat Bread** ₹710
Topped with BBQ grilled chicken, jalapeno and parsley
- **Sea food Pasta** ₹1260
A classic Italian dish made of Spaghetti aglio tossed with prawn, calamari and mussels; sprinkled with parmesan cheese



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MAINS ON GRILL (NON - VEG)

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|  Tandoori Jhinga | ₹1045 |
| An Indian delicacy of succulent prawns marinated in a special blend of tandoori spices, cooked in a traditional style and served with a sweet and tangy tamarind yogurt dip | |
|  Pickle Marinated Fish | ₹940 |
| We marinate our fish with fresh dill pickles, lemon juice, garlic, onion, black pepper and other spices to bring out its unique flavor | |
|  Baked Fish with Amritsari Butter | ₹940 |
| A delicious dish of fresh fish, seasoned and oven-baked, served with traditional Indian spiced butter from the city of Amritsar | |
|  Zatar Spiced Chicken Thigh | ₹835 |
| Tender, juicy chicken thighs seasoned with aromatic zatar spice blend and grilled to perfection. A true Middle Eastern delicacy | |
|  Chicken Teriyaki | ₹835 |
|  Thai Style Chicken Satay | ₹835 |
|  Mutton Galawat | ₹920 |
| This dish is a traditional and popular Hyderabadi recipe. It is made with freshly ground meat, spices, and then shaped into patties. The patties are shallow fried in oil to give them a crispy texture, then served with onion salad and a chutney | |
|  Caribbean Chicken Tangri- Jerk Marinated Chicken Drumsticks | ₹835 |
| Savory flavor of Jerk spices, coupled with a traditional Caribbean must-have ingredients | |
|  Teekha Murgh - Chicken Breast in a Spicy Rub | ₹835 |
| Teekha Murgh is a classic North Indian dish of succulent chicken breast marinated in a fiery blend of spices, then cooked to perfection. This delicious dish features smoky, spicy flavors, with a hint of sweetness for balance. Enjoy this flavor-packed and hearty meal any day of the week! | |



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MAINS ON GRILL (VEG)

- **Pesto Marinated Grilled Cottage Cheese** ₹760
Enjoy delicious medley of crispy grilled cottage cheese slices, marinated in savory pesto sauce and topped with rich mozzarella cheese
- **Multani Paneer Tikka** ₹730
Multani Paneer Tikka is an Indian-style dish made with fresh paneer marinated in a special Multani-style blend of spices.
- **Paneer Smoked Tikka** ₹730
- **Mushroom Rissoles** ₹735
- **Soya Albandigos** ₹710
Twist on a traditional Mexican favorite! Our Soya Albandigos are a healthy alternative made with tasty soya grounds, minced garlic, diced tomatoes, onions and spices
- **Afghani Broccoli** ₹730
Enjoy a traditional Afghani delicacy, this savory dish is cooked in a flavorful curry sauce and served over a bed of fluffy basmati rice. Packed with veggies like onions, tomatoes, bell peppers, and mushrooms
- **Grilled Burritos – Veg** ₹730
Our signature veggie burritos are grilled to perfection and filled with a mix of fresh sautéed vegetables like bell peppers, onions, mushrooms, and zucchini along with refried beans. They are topped with melted cheese, sour cream and mild salsa
- **Chili Lime Vegetable Ratatouille (V)** ₹685
A delicious vegetarian twist on the classic French stew. Our ratatouille is made with fresh vegetables simmered in a chili lime sauce and topped with fresh herbs. A hearty and flavorful dish that will please everybody's palate
- **Desi khumb Brochettes – Mushrooms on a Grill** ₹730
Succulent mushrooms marinated in and specially selected for their distinct taste, texture and grill in filabir full masala
- **Grilled Corn-fire Roasted Corn on the Cob** ₹685
Enjoy freshly grilled corn on the cob, roasted to perfection over an open flame. Our Grilled Corn is served with ranging from butter and herbs to Parmesan cheese. Experience the delicious flavor and texture of roasted corn with every bite
- **Mediterranean Grilled Tofu Steak** ₹835
Our Mediterranean inspired grilled tofu steak is packed full of flavour. Marinated in a combination of herbs and spices, the softly grilled tofu steak is served with sauteed vegetables and drizzled with a hearty tomato sauce



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INDIAN GRILLS

■ Moroccan Chicken Kebab ₹835

Moroccan Kebabs are marinated in a Greek yogurt mix filled to the brim with turmeric, crushed red peppers, tomato paste and tons of garlic and lemon; so the grilled chicken is incredibly moist & retains that great Color from the turmeric in addition to a delectable flavor. Served with Tortilla bread, sour cream & garlic chutney

■ Afghani Chicken Tikka ₹835

Marinated in rich melange of choicest spices from the north west frontier region, these are best served with garlic naan, dal tadka and mint chutney

■ Tulsi Ajwain Mahi Tikka ₹940

A mouth-watering sole fish tikka recipe prepared with laced with a host of spices, chillies, basil paste & ajwain; baked to perfect golden sheen. Served with roomali roti, caramelized onion malto and dal tadka

■ Sesame Seekh Chicken ₹835

Our Sesame Seekh Kebabs are made with freshly ground meat, spices and cooked in clay oven; served with baby kulcha, lachcha onion, mint chutney & dal makhani



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PREMIUM GRILL (VEG)

- **Broccoli and Quinoa Steak** ₹895
served with Kerala polenta rice, grilled veg, peri peri dip, Korean coleslaw
- **Grill Portobello Mushroom** ₹945
served with grilled veg, papdi chat, garlic chutney, dynamite sauce

PREMIUM GRILL (NON - VEG)

- **36 hrs Vindaloo Ribs** ₹1420
The perfect combination of sweet and tangy, this tender fall apart ribs are marinated for 36 hours in a hand blended vindaloo sauce. They come with Edamame rice and are served with a side of cilantro-mint chutney
- **Herbs Marinated Lamb Chops** ₹1260
- **Spicy Duck Breast** ₹1570
- **Jamaican Prawn** ₹1045
A flavorful combination of prawns, spiced with a blend of Caribbean herbs and spices. Accompanied by a side of plantains
- **Southern mutton steak - Succulent goat meat Chunk in a Smoky Rub Marinade** ₹940
Our Southern Mutton Steak is a succulent cut of goat meat marinated with our smoky dry-rub for maximum flavor. Enjoy the tenderness of this melt in your mouth entrée, cooked to perfection and served with your choice of sides for an unforgettable savory experience