



THE IVY
RESTAURANT
FOOD MENU



SALADS

HEALTHY SALAD INFUSED WITH DRY NUTS 380

ARUGULA, ICEBERG LETTUCE, HONEY TOASTED PECAN NUTS AND WALNUTS SERVED WITH HONEY MUSTARD DRESSING

APPLE & FETA SALAD 380

GRANNY SMITH APPLES WITH MIXED LETTUCE, SERVED WITH HERB VINAIGRETTE, & TOPPED WITH FETA CHEESE, SUNDRIED TOMATO AND KALAMATA OLIVE

GREEK SALAD 380

THE CLASSIC, A TRULY TRADITIONAL GREEK SALAD

TABBOULEH 300

CRACKED WHEAT AND PARSLEY WITH LIME DRESSING

CLASSIC MACARONI SALAD 350

TRADITIONAL FRENCH MACARONI WITH BELL PEPPER AND PARSLEY TOSSED WITH FRENCH MUSTARD MAYO

PROTEIN POWER SALAD 360

ALMOND, BROCCOLI, GREEN APPLE, CHICK PEAS, BLACK EYED BEANS, RED KIDNEY BEANS AND CHEESE SERVED WITH BED OF LETTUCE

MESCLUN GREENS SALAD 380

ASSORTED CRUNCHY LETTUCE, WITH ROASTED GARLIC VINAIGRETTE TOPPED WITH A DASH OF TRUFFLE OIL AND PARMESAN SHAVINGS

HAWAIIAN OYSTER CHICKEN SALADS 430

OYSTER MARINATED CHICKEN WITH PINEAPPLE BELL PEPPER & HOUSE LETTUCE DRIZZLE WITH OYSTER MAYO

SALAD NIÇOISE 395

TOMATOES, HARD-BOILED EGGS, OLIVES, & ASSORTED LETTUCE, DRESSED WITH OLIVE OIL & GARLIC AIOLI

MESCLUN CHICKEN SALAD 430

ASSORTED CRUNCHY LETTUCE, WITH ROASTED GARLIC VINAIGRETTE TOPPED WITH A DASH OF TRUFFLE OIL AND PARMESAN SHAVINGS

SMOKED CHICKEN SALAD 430

MIX OF LETTUCE, SMOKY CHICKEN CHERRY TOMATO AND OLIVE WITH VINAIGRETTE DRESSING

CAESAR CHICKEN SALAD 430

ONE OF THE MOST CELEBRATED SALADS IN THE WORLD

SMOKE SALMON SALAD 890

SALAD LOADED WITH SLICED SMOKED SALMON, LETTUCE, CHERRY TOMATO, OLIVES AND MUSTARD VINAIGRETTE DRESSING
ALL SALADS SERVED WITH MULTI GRAIN GARLIC TOAST



SOUPS

WILD MUSHROOM SOUP 250

CREAM SOUP MIXED WITH ASSORTED FOREST MUSHROOMS

LEEK VICHYSOISE 250

TRADITIONAL THICK SOUP MADE WITH PURÉE OF LEEK AND POTATO

MINESTRONE SOUP 250

ASSORTED ENGLISH VEGETABLES INFUSED WITH FRESH TOMATOES AND HERBS

CRÈME OF BROCCOLI AND ASPARAGUS 250

CREAM SOUP CHURNED WITH FRESH BROCCOLI AND ASPARAGUS, MIXED WITH FRESH CREAM

SMOKED TOMATO AND BASIL BROTH 250

GARDEN PICKED FRESH TOMATOES INFUSED WITH BASIL HERB

HUNGARIAN PALOC 290

A TRADITIONAL HUNGARIAN MUTTON SOUP INFUSED WITH CUMIN

CREAM OF CHICKEN GNOCCHI 280

AMAZING CREAMY THICK AND RICH SOUP WITH CHICKEN CARROTS SPINACH CHICKEN CONSOMMÉ
A FLAVORED PERFECT AMOUNT OF SEASONING & POTATO GNOCCHI ON TOP

CHICKEN AND CORN CHOWDER 280

CORN FED CHICKEN, INFUSED WITH FRESH CORNS, HAND-PICKED BY FARMERS

BURMESE MAHAMI 320

A CURRY FLAVOURED PRAWNS SOUP COOKED IN CLASSIC BURMESE STYLE



STARTERS

MUSHROOM TOAST 290

PAN TOASTED MUSHROOMS WITH CHEESE AND HERBS

CRISPY TOADSTOOL DUPLEX 399

MUSHROOM, PROCESSES, CHEESE JALAPENO, GHERKIN & OREGANO

BBQ'D EXOTIC VEGETABLES SHASHLIK 380

GRILLED ASSORTED ENGLISH VEGETABLES & COTTAGE CHEESE WITH A DASH OF BARBECUE SAUCE

PAPER CHEESE ROLL 390

EXOTIC GREENS WITH WRAPPED MOZZARELLA

ARANCINI DE RISO 350

STUFFED RICE BALLS, COATED WITH BREAD CRUMBS AND DEEP FRIED

PHYLLO CUPS 490

PHYLLO CUPS STUFFED WITH ASSORTED VEGETABLES, ARTICHOKE, SUNDRIED TOMATOES, AND OLIVES, TOPPED WITH CHEESE

HUMMUS SAMPLER 490

THREE WAYS OF HEALTHY HUMMUS (PIMENTO, PESTO, AND REGULAR) SERVE WITH LAVASH AND PITA BREAD

MEZZE SAHAN 550

HUMMUS, BABAGANOUSH, TABBOULEH, FALAFEL, POTATO WEDGES SERVED WITH ARABIC BREADS & TORSHI

■ **FALAFEL 320**

CHICKPEAS, CRUSHED AND SHAPED IN MEDALLIONS, AND THEN FRIED. SERVED WITH HUMMUS

■ **RIPIENE PATATE BUCCIA 320**

POTATOES STUFFED WITH VEGETABLES & COVERED WITH GRATED CHEESE

■ **BABA GANOUSH 320**

SERVED WITH PITA BREAD

■ **HUMMUS 320**

SERVED WITH PITA BREAD

■ **GARLIC TOAST 190**

BREAD, FLAVORED WITH GARLIC, BUTTER, & EXOTIC HERBS, TOASTED WARM

■ **FRENCH FRIES 220**

AN AMERICAN CLASSIC, MADE USING THE BEST QUALITY POTATOES. PERFECTLY SEASONED WITH SALT

■ **CHICKEN WINGS 430**

MARINATED & CRUMB COATED CHICKEN WINGS, DEEP FRIED. SERVED WITH CHIPOTLE SAUCE

■ **BUFFALO CHICKEN STRIPS 395**

CHICKEN THIGH STRIPS TOSSED WITH HOUSE SPL BUFFALO SAUCE

■ **CHICKEN SUPREME 380**

CHICKEN BREAST STRIPS MARINATED WITH MEXICAN SPICE SERVED WITH CHILLI CILANTRO

■ **SHEESH TAOUK 490**

THE CUBES OF HERBS SPICED ON CHICKEN SKEWERS SERVED WITH HUMMUS

■ **ZA'ATAR CHICKEN 450**

FLAT CHICKEN THIGH MARINATED IN ZA'ATAR SPICE SERVED WITH HUMMUS, PITA & GHERKINS

■ **POHA CRUSTED FISH BALLS 500**

SEASONAL FISH COATED WITH POHA AND SERVED WITH WASABI MAYO

■ **CAJUN SPICED FISH FINGERS 590**

DEEP FRIED MARINATED BASA COATED WITH CAJUN SPICE, SERVED WITH TARTAR SAUCE

■ **PULLED LAMB BIL HUMMUS 550**

LAMB WITH AN ASSORTMENT OF SPICES, SERVED WITH A CHICKPEA-BASED DIP

■ **GRILLED LAMB SOUVLAKI 550**

MARINATED LAMB STRIPES SERVED ON SKEWERS WITH MINT SAUCE

■ **PRAWN SHRIMP COCKTAIL 630**

CHAMPIGNON POACHED SHRIMPS AND PRAWNS MIXED WITH SPICY COCKTAIL SAUCE

■ **GRILLED PRAWNS 790**

THYME AND CHILLI MARINATED GRILLED PRAWNS, SERVED WITH LEMON-BUTTER SAUCE



MAIN COURSE

■ **MILLY FEUILLE COTTAGE CHEESE STEAK 490**

GRILLED ROUND SAVED COTTAGE CHEESE LAYERED WITH CREAMY AMERICAN CORN AND SPINACH

■ **ROASTED POIVRON TAPENADE RISOTTO 480**

RISOTTO INFUSED WITH RED BELL PEPPER PURÉE, PARMIGIANA AND HERBS AND TOPPED WITH GRILLED ARTICHOKE

■ **TRIO MUSHROOM STROGANOFF 450**

SERVED WITH PARSLEY RICE

■ **VEGETABLE AU GRATIN 490**

VEGETABLES, COVERED IN BÉCHAMEL (WHITE) SAUCE AND TOPPED WITH BREADCRUMBS AND BAKED TO ABSOLUTE PERFECTION

■ **SPINACH & RICOTTA CANNELLONI 490**

CANNELLONI PASTA BAKED WITH A FILLING OF SPINACH & RICOTTA, COVERED BY A SAUCE

■ **BROCHET ALA VERDURE 490**

SEASONED CHAR-GRILLED VEGETABLES ON SKEWERS WITH PARSLEY RICE. SERVED WITH SPICY BHUT JOLOKIA SAUCE

■ **CHAR-GRILLED VEGETABLES WITH AGED BALSAMIC GLAZE 400**

ASSORTED FRESH ENGLISH VEGETABLES PICKED BY FARMERS, AND COTTAGE CHEESE, MARINATED WITH FRESH HERBS WITH A DASH OF BALSAMIC REDUCTION

■ **VEG. GRILLED TOWER 490**

EXOTIC GREENS, COTTAGE CHEESE TOSSED IN TOMATO CONCASSE & BAKED, SERVED WITH BASIL CONFIT & LAVASH

■ **FALAFEL PITA SHAWARMA 350**

PITA ROLL STUFFED WITH FALAFEL & ARABIC SPICED VEG. SERVED WITH HUMMUS, CRÈME TOUT & TORSI

■ **SOY & PANEER SHAWARMA 350**

CHEF'S SPECIAL - SERVED WITH HUMMUS

■ **PHYLLO RATATOUILLE CAPONATA 490**

A LAYER OF PHYLLO SHEET STUFFED WITH RATATOUILLE, CREAMY SPINACH AUBERGINE CAPONATA SERVED WITH FOCACCIA BREAD

■ **MUSHROOM RISOTTO 490**

RISOTTO WITH DICED MUSHROOM TOPPED WITH PARMESAN GRATINGS

■ **GRILLED ATLANTIC SALMON 1490**

ATLANTIC SALMON, SEASONED AND GRILLED. SERVED WITH SAUTÉED VEGETABLES & LEMON BUTTER MUSTARD SAUCE & MASHED POTATO

■ **GRILLED RIVER SOLE 990**

HERB MARINATED FISH TOSSED WITH FRESH GARDEN VEGETABLES, MASHED GARLIC POTATOES. SERVED WITH LEMON BUTTER SAUCE

■ **PRAWN THERMIDOR 790**

PAN TOASTED PRAWN WITH CREAMY MUSTARD SAUCE SERVED WITH PARSLEY RICE

■ **FISH & CHIPS 890**

FILLET OF SOLE, COVERED IN BREAD CRUMBS & DEEP-FRIED. SERVED ON A BED OF FRIES

■ **NEW ZEALAND LAMB CHOPS 1200**

A BOUNTY OF GARDEN SUMMER VEGETABLES, MASHED POTATOES AND CONFIT (PEPPER JUS, MUSHROOM JUS AND RED WINE JUS)

■ **IRISH LAMB STEW 650**

POT ROAST LAMB COOKED WITH ENGLISH VEGETABLES IN CLASSIC MUTTON STOCK SERVED WITH FOCACCIA BREAD

■ **JAMAICAN JERK CHICKEN 590**

CHICKEN WITH SKIN MARINATED IN RUDE BOY JERK SAUCE, COOKED TO PERFECTION

■ **LAMB SHAWARMA 590**

PITA STUFFED WITH ARABIC SPICED LAMB & SERVED WITH HUMMUS, CRÈME TOUM, & TORSI

■ **LAMB SHAWARMA PLATTER 690**

INGREDIENTS OF LAMB SHAWARMA, SERVED ON A PLATTER. ASSEMBLE YOURSELF FOR A FUN DINING EXPERIENCE.

■ **CHICKEN SHAWARMA 490**

PITA STUFFED WITH SPICED CHICKEN. SERVED WITH HUMMUS, POTATO WEDGES, CRÈME TOUM, & TORSI

■ **CHICKEN SHAWARMA PLATTER 590**

INGREDIENTS OF CHICKEN SHAWARMA, SERVED ON A PLATTER. ASSEMBLE YOURSELF FOR A FUN DINING EXPERIENCE.

■ **CHICKEN IN THE BASKET 480**

FRIED CHICKEN SERVED ON A BED OF FRIES

■ **BASIL POACHED CHICKEN 550**

BROILER CHICKEN BREAST WITH BRAISED ENGLISH VEGETABLES, AND SERVED WITH TOMATO PESTO

■ **CHICKEN STROGANOFF 530**

SERVED WITH PARSLEY RICE

■ **OVEN ROASTED CHICKEN 590**

ROASTED CHICKEN SERVED WITH GARDEN FRESH VEGETABLES, MASHED POTATOES WITH CHOICE OF THREE SAUCES (PEPPER JUS, MUSHROOM JUS AND RED WINE JUS)

■ **ROTISSERIE CHICKEN 550**

DELIGHTFUL JUICY WITH SKIN CHICKEN SERVED WITH TABBOULEH SALAD, TORSI, PITA AND HUMMUS

■ **CHICKEN STEAK 580**

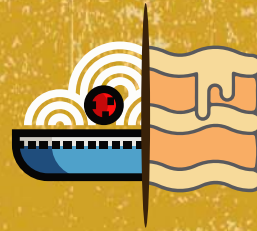
MELANGE OF MUSHROOM MIX INFUSED IN CHICKEN SERVED WITH EXOTIC VEGETABLES & POTATO MASH

■ **CHICKEN STEW 550**

POT ROAST CHICKEN COOKED WITH ENGLISH VEGETABLES IN CLASSIC CHICKEN STOCK SERVED WITH FOCACCIA BREAD

■ **MIXED GRILL MELANGE 1200**

MIX OF MEAT PLATTER SERVED WITH WEDGES & BREAD



★ **PASTA/LASAGNE** ★

(ASK FOR GLUTEN FREE OPTION ONLY FOR AN ADDITIONAL Rs. 100/-)

■ ■ **PASTA (VEG / CHICKEN) 399/- 450/-**

CHOOSE YOUR PASTA

PENNE / FARFALLE / SPAGHETTI / MACARONI

CHOOSE YOUR SAUCES

POMODORO / ALFREDO / BASIL PESTO / A.O.P. / BOLOGNESE / MOCK MEAT BOLOGNESE

■ **LASAGNE DE ROMEO 490**

JULIENNES OF ASSORTED FRESH ENGLISH VEGETABLES STIRRED WITH PINK SAUCE

■ **MOCK MEAT LASAGNE 490**

GARDENS MEAT INFUSED WITH TOMATO SAUCE AND HERBS TOPPED WITH CHEESE SAUCE THEN BAKED

■ **CORN FED BROILER CHICKEN LASAGNE 590**

MINCE OF CHICKEN MIXED WITH PINK SAUCE

■ **LAMB LASAGNE 790**

POUNDED IRISH LAMB INFUSED WITH FRESH HERBS

FOOD

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ALWAYS

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THE IVY
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DESSERT MENU

★ DESSERT ★

BAKLAVA 250

RICH SWEET PASTRY MADE OF LAYERS OF FILO FILLED WITH NUTS HELD TOGETHER WITH HONEY

TIRAMISU 200

A CLASSIC ITALIAN FAVORITE, THIS IS THE PERFECT BLEND OF COFFEE, COCOA & CUSTARD

BROWNIE WITH VANILLA ICE CREAM 200

THE AMAZING RICH CHOCOLATE BROWNIE WITH HOT CHOCOLATE SAUCE
AND VANILLA ICE CREAM ON THE TOP

RED VELVET CAKE IN JAR 200

RICH AND LIGHT SPONGE CAKE FILLED WITH THE GOODNESS OF MASCARPONE CREAM CHEESE

CHOCOLATE MUD CAKE IN JAR 200

DELICIOUS CHOCOLATE CAKE WITH THE GOODNESS OF BELGIUM CHOCOLATE ON THE TOP

BLUEBERRY & FRESH MANGO CAKE IN JAR 200

LIGHT AND TANGY THIS IS SUMMER IN A CAKE VANILLA SPONGE LAYERED WITH
FRESH MANGO CREAM AND BLUEBERRY COMPOTE

INDIAN RASMALAI & CHOCOLATE MOUSSE CAKE IN JAR 250

SIGNATURE FUSION DESSERT. A DELICIOUS COMBINATION OF CHOCOLATE MOUSSE
AND LAYER OF CLASSIC INDIAN RASMALAI

DICE STICKY BROWNIE IN JAR 200

THE CUBES OF BROWNIES WITH LAYERS OF CRUNCHY BUTTERSCOTCH AND VANILLA WHIPPED CREAM ON TOP

CHOCOLATE PILLOW WITH ICE CREAM 250

A FRIED SWEET PILLOW STUFFED WITH RICH CHOCOLATE ASSORTED NUTS AND
CHOCO CHIPS SERVED WITH VANILLA ICE CREAM

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EAT

Dessert



