Indulge in a paradise here at **Notorious**, where every ingredient dances to the beats of decadence and the meals are grander than the taste of life.

We take pride in our exceptional team, which designs the future of food everyday. Our farm-fresh herbs, handpicked meats, and flavours from each continent are a culinary fantasy ready to be ordered. From different coasts and their cuisines, we have you covered, notoriously!

Bring your finest palettes because our extensive list of plates is ready to cook your favourite dining story today. So what are you waiting for?

Notoriously Yours

SOUP

Wild Mushroom & Brie Toasted Pine Nuts, Truffle Oil	445
Rich Sweet Corn Root Vegetables, Asparagus, Scallie	375 on
Sichuan Hot & Sour Ginger, Scallion, Wonton	475
Broccoli Cheddar Cheese Croutons	465
Roasted Bell Pepper & Tomato Garlic Bread, Basil Oil	385







SALAD

The Mediterranean Rocket, Chickpeas, Feta, Greek Vinaigrette	410
Burrata Cherry Tomato & Basil Relish, Evoo, Balsamic Glaze	545
Crispy Raw Papaya Chili Peanut Crumble	440
Tandoori Chicken Caesar Spiced Parmesan Chards	495
Super Food Quinoa O Honey Mustard, Mixed Leaves, Feta cheese	525
Farmer's Market O Fresh Greens, Avocado, Jaggery Dressing	485
Notorious Healthy Chicken Mixed Greens, Cucumber, Onions, Avocado, Citrus Dressing	510

SMALL PLATES

Hummus Mezze Classic, Chili Oil, Green Pea Hummus, Falafel Tots	795	Hot Basil Chicken Thai Hot Basil Sauce, Bell Peppers	625
Cigar Rolls Mushroom & Water Chestnut, Sweet Chili Sauce	540	Rock Shrimp Tempura O Shrimp Cubes, Wasabi Mayo, Sesa Seeds	675 me
Vada Pao Slider	435	Korean Chicken Wings Smoked Gochujang Glaze	495
Crispy Green Chili Bhatura Bites Channa Masala, Jalapeño,	475	Beer Batter Fish Deep Fried Fish Fillets, Peri-Peri Fries	645
Guacamole Crispy Lotus Stem Schezwan Sauce, Lemongrass, Peanuts	485	Chili Coriander Fish Refreshing Fresh Coriander and Green Chili Fragrance, Wok Tossee Fish	635
Golden Curry Puff Carrot, Beans, Japanese Curry Paste	545	Pil-Pil Prawns Sliced Garlic, Hint of Lemon and Chili, Garlic Crostini	655
Gunpowder Popcorn (Paneer/Chicken) Curry Leaf Aioli	510 545	Queso a La Plancha Assorted Cheese, Olives, Olive Oil & White Wine Vinegar	585
Tangra Chili (Paneer/Chicken) Soy Chili Glaze, Toasted Sesar	535 585 me	Pollo a La Plancha Chicken, Olives, Cherry Tomatoes, Chilies & Herbs	555
Healthy Head Trip Garlic Fused Exotic Vegetables	465	Frutti Di Mare a La Plancha Mixed Seafood, Olives, Cherry Tomatoes, Chilies & White Wine Vin	959 negar
Notorious Fried Chicken (NF Notorious' Signature Fried Chi Gochujang		*Cooked on a sizzling hot plancha, our Spanish tapas are seared to perfection, lo in rich flavors and delivering a deliciousl caramelized finish	
Crushed Pepper Chicken Crushed Black Peppers and Be	615 Il peppers		

FROMTHEGRILL

Onion, Garlic Chutney

Mushroom Galouti • Phyllo Cups, Pickled Onion	555	Shammi Kebab Chana Dal, Soya, Whole Spices	465
Pistachio Mutton Galouti Coin Parantha	775	Chaman Bahar Carrot, Beans, Cottage Cheese, Sweetened Bell Pepper	465
Turkish Chicken Adana Homemade Flat Bread, Hummus, Garlic Aioli, Sumac Onion	655	Notorious Chicken Tikka Spicy Onion, Cream & Butter Glaze	655 d
Turkish Lamb Adana O Homemade Flat Bread, Hummus, Garlic Aioli, Sumac Onion	745	Truffle Malai Chicken Tikka Spiced Cheddar Crumb	645
Paneer Ghee Roast O Kashmiri Chili, Fenugreek, Tamarir	575	Murgh Sungadha Fennel Seed, Coriander Leaves, Onion, Garlic Chutney	645
Chicken Ghee Roast Kashmiri Chili, Fenugreek, Tamarin Mutton Ghee Roast	675 ad	Black Beauty Our Signature Chicken Tikka with Healthy Activated Charcoal and Black Sesame	595
Kashmiri Chili, Fenugreek, Tamarin Bhuna Gosht Our own version of Spicy Mutton R	725	Fish Chermoula Crunchy Lettuce, Green Chermoula, Homemade Potato Wedges, Grilled	715
Against the Ice Broccoli and Peppers in Tahina and Marinade, House Salad	560	8	495
Tandoori Paneer Tikka Chili Peanut Crumble	585	Paneer Tikka, Saunfiyan Paneer Tikka, Shammi Kebab, Chaman Bahar, Paneer Popcorn, Cheese Malai Broccoli, Salad	r
Paneer Saunfiya Fennal Seed, Coriander Leaves,	595	Tandoori Non Veg Platter 10 Chicken Adana, Lamb Adana, Malai Tikka, Chicken Tikka, Chicken Popcor Murgh Sugandha, Salad	685 n,

DIMSUM & BAO

Truffle Edamame & Cream Cheese 510 Chili Oil Spinach & Water Chestnut 465 Teriyaki Wild Mushroom 510 Chili Oil Chicken **560** Katsu Paneer Bao 🔾 **560** Katsu Chicken Bao 🔾 615



SUSHI

Truffle Cream Cheese & Avocado 635 Cumber, Togarashi Crispy Veg Maki 🔾 655 Crispy Fried Vegetables, Tanuki, Crispy Spinach Teriyaki Chicken 595 Yuzu Mayo, Tanuki **795** Flamed Ebi Tempura Sriracha Mayo, Avocado, Tobiko **Smoked Salmon** 865 Scallion, Togarashi, Cream Cheese



NAPOLI PIZZAS

PASTA & RISOTTO

Margherita	565	Alfredo	545
Bocconcini, Basil Oil		Spiced Cheddar Tuile	
5 Cheese	710	Arrabiata	545
Cheddar, Feta, Mozzarella,		Basil Parmesan Tuile	
Scamorza, Parmesan, Garlic Oil			
		Rose	585
Chili Butter Burrata 🔾	865	Crispy Basil	
Basil, Sundried Tomato			
		Basil Pesto	565
Pesto Wild Mushroom •	745	Crispy Spinach, Toasted Pine Nuts	
Caramelized Onion, Truffle Oil			
		Pepperoncino	495
The Greek Peppers	585	Crispy Garlic, Olive Oil, Chili	
Peppers, Rocket, Feta, Olives,			
Red Onion		Truffle Ricotta Ravioli 🔾	585
		Spiced Pumpkin Sauce	
Smoky Paneer Tikka	695		
Onion, Mint Mayo, Tandoori Seaso	ning	Rigatoni Basilico E Burrata	635
		Chunky Tomato, Creamy Burrata,	
Smoky Chicken Tikka	755	Fresh Basil & Evoo	
Onion, Mint Mayo, Tandoori Seaso	ning		
		Risotto Recco	555
Chipotle Chicken	755	Arborio Rice, Curry Powder,	
Chipotle Peppers, Mint, Onion		Garden Veggies, Parmesan	
Pepperoni	885	Risotto Ai Fungi 🔾	595
Onion Jam		Truffle, Pine Nuts,	
		Parmesan Foam, Shimeji	
Flat Garlic Bread (with Cheese)	335 415		
Neapolitan Dough Garlic Bread		Add On:	
		Veggies @95 Chicken @135	
Pull Me Apart Bun 🔾	385	Prawns @155 Bacon @155	
Korean Style Cream Cheese Stuffed	1		
Garlic Bun			

Make your Own Pizza

885

Choose your Sauce and up to 4 Toppings!

Sauce: Pesto, Pomodoro

Toppings: Paneer Tikka, Chicken Tikka, Pepperoni, Bell Peppers, Corn, Onion, Mushroom, Sundried Tomato, Broccoli, Olives, Jalapeño, Zucchini, Arugula, Caramelized Onion

BURGERS SANDWICHS & WRAPS

Confit Garlic Mushroom O Cheddar Cheese, Kewpie Mayo, Potato Sticks	425		
Crispy Chicken Truffle Mayo, Crispy Bacon, Thai Chili Relish, Gherkins	455		
Double Smashed Lamb Garlic Aioli, Fried Egg, Crispy Onion	495	Dun al IV	
Grilled Veg Sandwich Roasted Bell Peppers, Zucchini, Pesto Mayo	415		
BBQ Chicken Sandwich Pan Grilled Chicken Cubes, BBQ Dust	495	Grilled Chicken Gyros Hummus, Garlic Aioli, Lettuce Wrapped in Flat Bread	445
Falafel Gyros Hummus, Garlic Aioli, Lettuce Wrapped in Flat Bread	395	Chipotle Chicken & Pepperoni Panuozzo Crispy Bacon, Parmesan Cheese, Oven Dried Tomatoes, Rocket	455
		Grilled Veggies & Pesto Panuozzo O Grilled Veggies, Parmesan Cheese, Oven Dried Tomatoes, Rocket	435
		Sides	
		Salted Fries	380
		Peri-Peri Fries	395
		Masala Fries	430
		Loaded Cheese Fries Truffle Parmesan Fries •	430 455

BIGPLATES-EUROPEAN & ASIAN

Grilled Chicken Breast O Herb Grilled Chicken, Sautéed Vegg	gies, Herb Rice, Mush	685 room Sauce
Cajun Grilled Fish Creamy Mash, Grilled Veggies, Mus	stard Cream Emulsion	695
Pesce Del Giorno Grilled Norwegian Salmon, Sautéed	Vegetables, Truffle C	760 Fream Sauce
Shanghai Lamb Chop O Togarashi, Grilled Pineapple, Totally	y Divine!	765
Thai Curry (Veg/Chicken) Thai Basil Potato Chips		605 645
Kung Pao (Paneer/Chicken) Pepper Cashew		595 635
Exotic Mushroom in Chili Basil Sa Assorted Mushroom, Basil, Kaffir L		625
Hunan (Veg/Chicken) Assorted Vegetables, Hunan Sauce		545 615
Cantonese Style Chicken Soya Chili Sauce, Ginger		625
Nasi Goreng Indonesian Fried Rice served with E	gg!	485
Asian Sides		
Steam Rice	235	
Jasmine Rice	255	
Corn & Spinach Fried Rice	345	
Thai Basil Fried Rice 🖸	365	
Burnt Garlic Fried Rice	335	
Hakka Noodles	295	

dd On: Veggies @95 | Egg @115 | Chicken @135 | Prawns @155 | Bacon @155

330 350

Chili Garlic Noodles

Drunken Noodles •

BIGBITES - INDIAN & MEDITERRANIAN

Notorious Dal Makhani O Parmesan Papad	485
Bombay Dal Tadka Yellow Gram Lentil, Red Chili Tempered	430
Paneer Makhani Toasted Foxnut	605
Kadhai Paneer Soft Paneer Cubes with Bell Pepper and Crushed Spices	595
Noor Jahan Malai Kofta Cottage Cheese Dumplings, Nut Centered, Hint of Cardamom in Makhani Gravy	545
Methi Mutter Pot Curry Creamy Cashew Curry with Baked Cheese	585
Mushroom Lipta Masala Bhunna Kumbh, Crispy Diced Onions Best Enjoyed with Naan!	555
Matarshatar Homely Cottage Cheese and Green Peas Curry, Our Sunday's Routin	575
Butter Chicken Potato Crisps	650
Home Style Chicken Curry From the Land of Farmers, Home Style Chicken Curry	630
Kadhai Chicken Boneless Chicken Chunks, Bell Pepper, Crushed Spices	665
Goan Prawn Curry O Rich Coconut Milk Curry with Kokum Best Served with Rice/Malabar Parota	715
Rogan Josh Cherry Tomato Salad	760
Mutton Curry Rustique Village Style Mutton with Onions and Chilies, a Hint of Mustard Oil	735
Biryani (Veg/Mutton) Peanut Salad, Burani Raita	615 710

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In	1 d 1a	ın S	т	es

Green Salad	225
Papad Basket	225
Jeera Rice	250
Matar Pulao	255
Tandoori Roti/Butter Roti	75 95
Rumali Roti	95
Tawa Parantha/Laccha Parantha	130
Malabar Parota 💿	130
Naan/Butter Naan/Garlic Naan	95 125 125
Amritsari Kulcha	150

DESSERTS

Under Baked Skillet Cookie QQ

325

Enjoy our Warm, Chocolate Chip Skillet Cookie with a perfectly Gooey Centre, sprinkled with a touch of Sea Salt, served with Nutella and Vanilla Bean Ice cream!

Three Milk Cake 355

Indian Twist on The Classic Tres Leches Cake, Soaked in a Blend of Three Rich Milks, Topped with Silky Custard Cream and Garnished with a Crunchy Cashew Praline

4 Layer Chocolate Cake

385

Rich Chocolate Cake with Velvety Chocolate Ganache Between Each Layer!

Served with a Scoop of Creamy Vanilla Bean Ice Cream atop a Bed of Crushed Oreos

Baked Cheese Cake 385

Creamy Blueberry Cheesecake, perfectly balanced with a Buttery Graham Cracker Crust.

Topped with a luscious Blueberry Compote And garnished with Fresh, Juicy Blueberries!

Manny's Ice Cream 🔾

495

Ask your server for the flavour of the week!

**Manny's Ice Cream from Chandigarh is known for its artisanal, hand-crafted ice creams made from the freshest ingredients. Each flavour is thoughtfully curated, offering a rich and creamy texture with bold, authentic tastes. Whether it's classic favourites or innovative combinations, Manny's delivers a delightful ice cream experience with a local twist, making it a must-try for dessert lovers!

* We Levy Government Taxes as Applicable

* Kindly inform your server about any preference, Dietary restrictions and food allergies