



The Avenry

CAFE KITCHEN & BAR

FOOD

Menu



*Please Wait, While We Cook
Your Favorite Food*

SALADS - THE HEALTHY WAY

- **GREEN SALAD** Rs.195
(Fresh garden onions, Ripe vine tomatoes, Julienned carrots, Crisp english cucumber)
- **GREENWICH** Rs.425
(Lettuce, Baby spinach, Mushrooms, Bell Peppers, Fresh mint, Cherry tomatoes, Cucumber in wine vinegar, Olive oil dressing)
- **ROCK PAPER CAESAR** Rs.425/475
(Crisp mesclun lettuce, Sundried tomato, Caesar dressing, Black olives, Croutons and Parmesan shavings/**Add Chicken**)
- **QUINOA AVOCADO SALAD** Rs.495
(Quinoa, Avocado, Red onion, Cherry tomatoes, Cilantro, Lime juice, Olive oil, Salt, Pepper)
- **WATERMELON FETA SALAD** Rs.475
(Watermelon, Feta cheese, Mint, cucumber, Balsamic glaze)
- **MANGO SUMMER MANIA** Rs.475
(SEASONAL - Sweet seasonal mango, Toasted walnuts, Crumbled feta cheese, Crisp bell peppers, Fresh mixed lettuce, House-made mango dressing)
- **SAUTE VEGGIES** Rs.445
(A variety of vegetables, Olive oil, Garlic, Salt, Pepper)
- **BURRITO BOWLS** Rs.525
(Rice, Beans, Veggies, Nachos, and Topped with guac, Salsa, Sour cream or Cheese)



SOUPS

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| ■ TUSCAN TOMATO BASIL
(Basil incorporated tomato broth) | Rs.275 |
| ■ BROCCOLI & ALMOND
(Charred broccoli, Almond slivers and Parmesan) | Rs.295 |
| ■ MANCHOW
(Soya and Vinegar mix chinese spicy thick soup,
With crispy noodles/ Add Chicken) | Rs.275/315 |
| ■ LEMON CORIANDER
(A good combination of lemon and coriander leaf
with chopped veg and seasoning/ Add Chicken) | Rs.275/315 |
| ■ SWEET CORN
(A thick creamy corn soup finished with
aromatic and vegetables/ Add Chicken) | Rs.275/315 |
| ■ MINESTRONE SOUP
(Vegetables, Pasta, Tomato sauce, Vegetable broth,
and Herbs) | Rs.295 |
| ■ NON-VEG PESTO CHICKEN SOUP
(Minced chicken, Pesto sauce, Butter,
and Parmesan cheese) | Rs.325 |



BAR NIBBLES

- **MASALA PAPAD** Rs.185
(Papad topped with Chopped Veggies)
- **MASALA PEANUTS** Rs.375
(Roasted peanuts, Chopped onion, Tomato, Green chili and Cilantro)
- **MEAN GREEN CHAAT** Rs.385
(Crisp spinach, Masala yogurt, Tamarind chutney, Mint chutney)
- **MEGATRON NACHOS- (ADD CHICKEN)** Rs.395/455
(Queso, Pico de gallo, Sour cream, Guacamole)
- **FAST FRY** Rs.415
(Assortment of potato, Peri Peri fries, Potato cheese bites, Served with house dips)



- **BAKED NACHOS** Rs.455/495
(Tortilla chips, Cheese, Black beans, Corn, Jalapenos, Salsa, Lime dressing/**Add Chicken**)
- **AVOCADO NACHOS** Rs.495
(Tortilla chips, Avocado, Black beans, Salsa, Cheese, Sour cream, Jalapenos/Capsicum)

PLATTERS - BIG PLATES TO SHARE

■ MEZZE PLATTER VEG Rs.1245

(Served with hummus, Baba ghanoush, House salad, Tzatziki, Arabic pickle along with falafel, Cottage cheese, Shish taouk, Cheese sambosik and Pita bread, Lavas)

■ MEZZE PLATTER NON VEG Rs.1295

(Served with hummus, Baba ghanoush, House salad, Tzatziki, Arabic pickle along with zaatar spiced chicken, Chicken shish taouk, Chicken satay and Pita bread, Lavas)

■ SHAKAHARI KEBABS KI PESHKASH Rs.1245

(An assortment of 4 types of vegetarian kebabs served along with masala onion and house dips)

■ MANSAHARI KEBABS KA ZAIKA Rs.1295

(An assortment of 4 types of Non Vegetarian kebabs served along with masala onion and house dips)

■ CHAKNA PLATTER Rs.475

(An assortment of 4 types of dishes)



SMALL PLATES - VEGETARIAN

■ **KOREAN THREE PEPPER COTTAGE CHEESE** Rs.545

(Crispy cottage cheese cubes tossed in a spicy blend of Korean peppers (Gochugaru, Black pepper and White pepper))

■ **SHANGHAI CRISPY MUSHROOMS** Rs.545

(Tempura-battered mushrooms tossed in house-made spicy thai sauce)

■ **SESAME SWEET CHILLI POTATO** Rs.495

(Crispy potato strips tossed in sweet chili sauce with toasted sesame)

■ **HONEY CHILLI CAULIFLOWER** Rs.495

(Cauliflower florets, Honey, Soy sauce, Red chilli flakes, Garlic, Ginger)

■ **WATER CHESTNUT IN HOME MADE CHILLI SAUCE** Rs.495

(Crisp and crunchy chestnuts and Xo chilli sauce)

■ **TOGARASHI CHILLI CORNS** Rs.495

(American corns tossed in chef special herbs)

■ **YIN AND YANG** Rs.495

(Crispy fried tempura vegetables tossed in garlic and Five spice powder, Paired with house kimchi)

■ **DAHI KE SHOLEY** Rs.545

(Crumbed fried dahi ke sholey served with spiced onions and Mint sauce)

■ **RAJWADA SOYA CHAAP** Rs.545

(Tandoor roasted masala chaap tossed in laccha onions, Peppers, Spring onions and Burnt garlic)

■ **MALAI CHAAP** Rs.545

(Paneer, Cream, Cashew paste, Cardamom, Saffron, and Other indian spices.)



SMALL PLATES - VEGETARIAN

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- IMPOSSIBLE CHILLI CHICKEN (Veg) Rs.525
 - CHIPOTLE PANEER TIKKA Rs.545
(Signature preparation of cubes of fresh cottage cheese in tandoori marinade spiced with chipotle chillies, Served with small salad, Mint chutney & Chipotle dip)
 - AAM PAPAD PANEER TIKKA Rs.545
(Candied mango stuffed smoked cottage cheese straight)
 - ANAARDANA PINEAPPLE TIKKA Rs.525
(Pineapple, Blended with anaardana, Chat masala and other spices)
 - BIKANERI BHARWAAN MUSHROOM Rs.545
(Fresh button mushrooms stuffed with paneer, Cheese, Veggies and Cooked in tandoor, Served with small salad and Mint chutney)
 - CORN, JALAPENO & CHEESE CIGARS Rs.525
(Cigar shaped filo pastry stuffed with american corns, Jalapenos and Mixed cheese, Served with thai sweet chilli sauce)
 - TOMATO BASIL BRUSCHETTA Rs.495
(Chilled tomato dices and Cheese topped with basil and Parmesan on a french baguette bread slices)
 - FALAFEL WITH BEIRUTI HUMMUS Rs.545
(Chickpea falafel served with hummus, Zaatar pita and Arabic pickle)
 - RAJMA KI GALAOUTI Rs.545
(Lucknowi style soft rajma kababs served with Mint chutney)
 - THAI ROLLS Rs.525
(Carrots, Cabbage, Lettuce, Thai flavour glass noodles)
 - CHEESE STUFFED MUSHROOM ROLLS Rs.525
(Mushrooms, Veggies, Salt, Pepper and Cheese)

SMALL PLATTERS - NON VEGETARIAN



- **CLASSIC CHILLI CHICKEN** Rs.625
(All time favourite oriental chicken preparation from the chinese section)
- **WINE GLAZED PEPPERS CHICKEN** Rs.625
(Stir fried chicken tossed with onions, Trio of peppers with a splash of chinese wine)
- **TERIYAKI CHICKEN** Rs.625
(Japanese style grilled chicken cubes cooked on flattop served along with sweet and Tangy Sauce)
- **CRISPY SHREDDED CHICKEN** Rs.625
(Crisp shredded chicken tossed with spring onion and fresh red chillies)
- **GRILLED THAI BASIL FISH** Rs.765
(Fish slices grilled to perfection topped with spicy thai sauces)
- **STIR FRIED VIETNAMESE FISH** Rs.775
(Sliced crisp fish with thai chili sauce)
- **HUMMUS BEH LAMH** Rs.725
(Hummus with mutton chunks and Pita bread)
- **BHATTI KA MURG** Rs.625
(Chicken marinated in yogurt, Ginger-Garlic paste, and indian spices, then roasted in a Tandoor)
- **FISH TIKKA** Rs.695
(Fish, Yogurt salt, Pepper and Spices)



■ **PESTO CHICKEN AND PARMESAN BRUSCHETTA** Rs.525

(Sliced chicken breast and Pesto on french baguette slices)

■ **PERI PERI GRILLED SATAY** Rs.625
(Peri Peri marinated grilled chicken skewers served with chilli mayo dip)

■ **BIRMINGHAM FISH AND CHIPS** Rs.725
(Crispy fried indian spiced fish deep fried and Served with mint tartare)

■ **BLACK CHICKEN TIKKA** Rs.625
(Boneless chicken cubes marinated with sesame paste, Coated with activated charcoal cooked in clay oven served with tandoori salad)

■ **RAJPUTANA MURCH TIKKA** Rs.625
(Signature preparation of chicken inspired from the kitchens of rajasthan, Served with house salad and Mint chutney)

■ **SHIKARI KASUNDI MURCH** Rs.625
(Tandoor gilded smoky cubes of kasundi mustard flavoured chicken thigh, Served with small salad and Mint chutney)

■ **CHANDI KI PINDILIYAN** Rs.675
(Chicken drumsticks in creamy marinade with indian spices, Cooked in tandoor and Garnished with silver vark, Served with house salad and Mint chutney)

■ **AKBARI GILAFI SEEKH** Rs.675
(Tandoor cooked seekh of flavoursome spicy mince mutton, Served with house salad and Mint chutney)

■ **SARSON METHI MAHI BEGUM** Rs.725
(Mustard paste and Fenugreek scented cubes of fish finished in tandoor, Served with house salad and Mint chutney)

■ **MACHCHI AMRITSARI** Rs.695
(Delicious pan fried fish preparation from Amritsar, Served with house salad and Mint tartare sauce)



SANDWICHES

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| ■ MUSHROOM-WICH
(Thyme infused mushrooms, Truffle oil,
In house sauce and Cheese) | Rs.445 |
| ■ PANEER TIKKA PANINO
(Paneer tikka cubes, Chipotle sauce,
Jalapenos, Onions and Cheese) | Rs.445 |
| ■ PESTO VEGGIES PANINO
(Peppers, Zucchini, Corns, Broccoli,
Olives tossed, Pesto mayo) | Rs.445 |
| ■ PESTO CHICKEN PANINO
(Pesto marinated chicken, Cheese, Olives,
Pesto mayo) | Rs.455 |
| ■ CHICKEN TIKKA PANINO
(Chicken tikka cubes, Chipotle sauce,
Jalapenos, Onions and Cheese) | Rs.455 |



PASTA - ITALIAN STAPLE

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| ■ ALFREDO
(Penne tossed in creamy white cheesy
sauce with parmesan/ Add Grilled Chicken) | Rs.525/575 |
| ■ MARINARA
(Penne with fresh tomato sauce and Basil/ Add Grilled Chicken) | Rs.525/575 |
| ■ ROSE PENNE
(Penne with parmesan fondue in tomato cream
sauce/ Add Grilled chicken) | Rs.525/575 |
| ■ CANNELLONI FLORENTINE
(Tabular pasta filled with fresh spinach and
Creamy ricotta, Topped with parmesan) | Rs.565 |
| ■ SPAGHETTI AGLIO E OLIO
(Spaghetti tossed in olive oil, Chilli flakes, Garlic
and Parmesan/ Add Grilled Chicken) | Rs.525/575 |
| ■ SPAGHETTI AGLIO E OLIO
TRUFFELS WILD MUSHROOMS
(Mushrooms, Olive oil, Garlic, Spaghetti pastas,
Drizzle of truffle oil, Salt, Pepper and Parmesan) | Rs.525/595 |





DIMSOMS

-  **TRUFFLE DIMSUM** Rs.575
(Truffles cheese)
-  **VEG DIMSUM** Rs.475
(Spring onions, Cabbage, Carrots, Broccoli, Salt, Garlic, Pepper, Zucchini, Baby corn served with house dips)
-  **NON VEG DIMSUM** Rs.525
(Chicken, Spring onions)
-  **VEG DIMSUM WITH CHILLI GARLIC SAUCE** Rs.475
(Spring onions, Cabbage, Carrots, Broccoli, Seasonings dipped in a chilli garlic sauce)
-  **NON VEG DIMSUM WITH CHILLI GARLIC SAUCE** Rs.575
(Chicken, Spring onions, Seasonings dipped chilli garlic sauce.)



PIZZA

(Hand Tossed And Hand Stretched Thin Crust Pizza 12 Inch)

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| ■ MARGHERITA | Rs.575 |
| (Classical tomato, Basil and Cheese) | |
| ■ BEVERLY HILLS | Rs.595 |
| (Baby corn, Tomato, Caramelised onions, Jalapenos and Olives) | |
| ■ GRILLED VEGGIE & FETA | Rs.595 |
| (Grilled vegetables, Plum tomato sauce, Mozzarella, Feta, Pesto) | |
| ■ FUNGI GREEN | Rs.595 |
| (Grilled mushrooms, Spinach, Truffle oil, Charred onions, Garlic granules, Goat cheese) | |
| ■ PANEER TIKKA WALA | Rs.625 |
| (Grilled mushrooms, Spinach, Truffle oil, Charred onions, Garlic granules, Goat cheese) | |
| ■ PERI PERI CHICKEN PIZZA | Rs.645 |
| (Pizza base, Peri Peri chicken, Mozzarella cheese, Onions and Bell peppers) | |
| ■ CHICKEN TIKKA WALA | Rs.645 |
| (Chicken Tikka, Onion and Tomato masala, Roasted capsicum and Onions, Cilantro) | |
| ■ RUMMY CHICKEN FIASCO | Rs.655 |
| (BBQ Chicken, Roasted onions, Mushrooms and Peppers) | |



AROUND THE WORLD - MAINS

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| <p>■ ROMAN COTTAGE CHEESE STEAK
(Grilled steaks of mustard marinated cottage cheese infused with herbs, Served with spicy arrabiatta sauce and Gherkin mash)</p> | Rs.595 |
| <p>■ PAN FRIED NOODLES
(Noodles, Onions, Capsicum, Bell peppers, Mushrooms, Salt, Pepper and Soy sauce)</p> | Rs.475 |
| <p>■ SICILIAN CHICKEN STEAK
(Chicken breast stuffed with baby spinach and Ricotta cheese Served with buttered veggies and Mushroom infused demi glace)</p> | Rs.595 |
| <p>■ GRILLED SOLE IN ORANGE BUTTER SAUCE
(Lemon and Garlic marinated fish steak grilled and Served along with potato mash and buttered vegetables along with thyme infused orange butter sauce)</p> | Rs.725 |
| <p>■ COTTAGE CHEESE IN HOT GARLIC SAUCE
(Recommended with Rice/Noodles)</p> | Rs.575 |
| <p>■ ASSORTED ASIAN VEGETABLE WITH THAI BASIL SAUCE
(Recommended with Rice/Noodles)</p> | Rs.545 |
| <p>■ SAUTEED WILD MUSHROOMS IN SOYA GARLIC SAUCE
(Recommended with Rice/Noodles)</p> | Rs.545 |
| <p>■ STIR FRIED CHICKEN WITH HOT GARLIC SAUCE
(Recommended with Rice/Noodles)</p> | Rs.575 |
| <p>■ STIR FRIED CHICKEN IN KUNG PAO SAUCE
(Recommended with Rice/Noodles)</p> | Rs.575 |
| <p>■ DICED CHICKEN IN OYSTER SAUCE
(Recommended with Rice/Noodles)</p> | Rs.575 |
| <p>■ THAI CURRY RED/GREEN
(Infused with lemon grass, Galangal and Thai ginger, Served with steam Rice/Add Chicken)</p> | Rs.545/595 |
| <p>■ FRIED RICE
(Chili Garlic/Schezwan/Add Chicken)</p> | Rs.425/465 |
| <p>■ NOODLES
(Hakka/Chili garlic/Schezwan/Add Chicken)</p> | Rs.425/465 |
| <p>■ VEG ZALLUK (TURKISH)
(English vegetable cooked with cream tomato sauce served with mexican rice)</p> | Rs.656 |



INDIAN COMFORT MEALS

VEG.

- ▣ **DAL MAKHANI**
(A popular dish originating from the punjab region of India and Pakistan - Black lentils and Red kidney beans cooked in cream, Butter/Ghee served sizzling with smoked walnut.) Rs.525
- ▣ **LEHSOONI DAL MORADABADI**
(Yellow dal, Homemade style, Topped with fried onions, To satiate those hunger pangs.) Rs.525
- ▣ **DAL E JAMAVAR**
(Green moong dal cooked with spinach and Finished with cream and Butter) Rs.525
- ▣ **AMBARSARI DAAL**
(Chana dal and Split urod dal, Ghee, Garlic, Ginger and Punjabi spices.) Rs.525
- ▣ **PINDI CHANA MASALA**
(Pindi chana masala - Chickpeas, Spices, Onion and Tomatoes) Rs.525
- ▣ **MILIJULI SABZI**
(Mix vegetables cooked in onion tomato masala flavoured with Indian spices) Rs.525
- ▣ **MUSHROOM MUTTER METHI MALAI**
(Mushroom, Mutter cooked in rich cream and Cashew Gravy) Rs.575
- ▣ **BIRBALI KOFTA**
(Spinach and Paneer kofta stuffed with mushroom in spinach and Tomato gravy.) Rs.575
- ▣ **PANEER MAKHANI**
(Paneer cooked in tornato based gravy flavoured with butter and Indian spices) Rs.595
- ▣ **KADAHI PANEER HARA PYAAZ**
(Cottage cheese batons stir fried with tomatoes, Capsicum in onion tomato masala flavoured with spring onions) Rs.595
- ▣ **PANEER TIKKA MASALA**
(Paneer cooked with onion and Tomato masala along with a dash of makhana gravy enriched with cream and cashew) Rs.595
- ▣ **PALAK PANEER**
(Cottage cheese dices cooked in spinach and Cream gravy topped with butter) Rs.595
- ▣ **PANEER LABABDAAR**
(Paneer, Tomato puree, Cashew paste, Cream and Indian spices) Rs.595



INDIAN COMFORT MEALS

NON VEG.

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MURG TIKKA MASALA
(Chicken tikka tossed in tomato based gravy flavoured with butter, Cream and Indian spices)

Rs.645
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ROGANI MURG (CHICKEN CURRY)
(Chicken, Onion, Tomatoes, Salt, Pepper, Spices)

Rs.625
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MUTTON ROGAN JOSH
(Mutton, Yogurt, Kashmiri chilli powder and Aromatic spices)

Rs.695
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DELHI 6 BUTTER CHICKEN
(A delicacy from the daryaganj area of old delhi, Tandoori chicken cooked in tomato based gravy flavoured with butter, Cream and Kasoori methi)

Rs.645
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MARTABAN WALA RAHRA MURG
(Chicken cooked in onion tomato masala flavoured with coriander and Chicken keema in traditional martaban)

Rs.645
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IRANI MURG KORMA
(Yogurt based slow cooked chicken in aromatic spices)

Rs.645
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MEEN MOILEE
(A classic bengali fish preparation cooked in besan and Yogurt based gravy)

Rs.695
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RARA ROGAN JOSH
(An aromatic lamb dish of persian origin of kashmiri cuisine)

Rs.695



RICE & BIRYANI

■ STEAMED RICE

(Boiled basmati rice removed from the heat and covered to steam until perfectly tender)

Rs.245

■ JEERA RICE

(Basmati rice simply cooked with cumin seeds and Ghee or butter)

Rs.265

■ SUBZ DUM DEG BIRYANI

(Seasonal vegetables and basmati rice cooked on dum in a subtly flavoured vegetable stock over prolonged heat, Served with small salad and Mint raita)

Rs.575

■ LUCKNOWI MURG BIRYANI

(Spring chicken and Basmati rice flavoured with aromatic spices and cooked to perfection, Served with small salad and Mint raita)

Rs.645

■ BOTI DUM PULAO

(Basmati rice and Lamb simmered with aromatic herbs and Spices, Served with small salad and Mint raita)

Rs.675

■ HYDERABADI GOSHT BIRYANI

(Mutton, Basmati rice, Saffron and A mix of hyderabadi

Rs.675



RAITAS

MIX RAITA

(Fresh yogurt whisked with finely chopped cucumber, onions, tomatoes, and Roasted cumin powder)

Rs.245

PINEAPPLE RAITA

(Freshly diced pineapple folded into seasoned yogurt with a hint of black salt and Roasted cumin)

Rs.275

ANARDANA AVACADO RAITA

(Creamy yogurt mixed with ripe avocado chunks, pomegranate seeds, and Mild Indian spices)

Rs.295

BOONDI RAITA

(Traditional raita with tiny fried gram flour balls (boondi) in spiced yogurt with roasted cumin and Fresh coriander)

Rs.245



BREADS

BREAD BASKET (Butter Naan + Missi Roti + Lacha Parantha + 3 Tandoori Roti)	Rs.295
BUTTER ROTI	Rs.65
TANDOORI ROTI	Rs.55
BUTTER NAAN	Rs.85
GARLIC NAAN	Rs.105
OLIVE NAAN	Rs.145
JODHPURI TIL WALA NAAN	Rs.145
HARE PYAAZ WALA NAAN	Rs.125
LACHHA PARANTHA	Rs.85
HARI MIRCH WALA PARANTHA	Rs.95
AJWAINI LACHHA PARANTHA	Rs.95
MISSI ROTI	Rs.85
CHUR CHUR PARANTHA	Rs.145



DESSERTS

MOONG DAL HALWA	Rs.225
STUFFED MAWA WITH RABRI	Rs.275
MILLIONAIRES SIZZLING BROWNIE	Rs.345
LITCHI ROSE KHEER	Rs.275
TIRAMISU	Rs.345
GULAB JAMUN	Rs.155
ICE CREAM	Rs.155
GULAB JAMUN WITH ICE CREAM	Rs.275





See you next time.....



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*Thank You
for Dining with Us*