

FOOD MENU

Our menu boasts a wide variety of tempting choices, both new and classic. Indulge in signature creations or timeless favorites. Explore our diverse offerings, featuring the sun-kissed flavors of the Mediterranean, the exciting fusion of Pan Asian cuisine, and modern takes on classic Indian dishes.

- ➤ Bar Bites/Nibbles
- ➤ Soups & Salads
- **➤** Mediterranean
 - Starters
 - Dips
 - Large Plates
 - Risotto
 - Gourmet Pizza
 - Pasta

> Pan-Asian

- Sushi
- Bao
- Dimsum
- Starters
- · One Pot Meal
- Asian Mains
- · Rice/Noodles

➤ Indian

- Starters
- Mains
- · Rice/Biryani
- Breads
- **▶** Desserts

—Bar Bites/Nibbles—

•	Palak Patta Chaat Crispy Palak Patta, Chickpeas, Potato, Sweet Curd, Jaggery, Lemon juice, Zero Sev	329
•	Crispy Sweet Corn Bhel Fried Sweet Corn, Onions, Tomato, Lemon, Sev	399
•	Tandoori Chicken Nuggets	499
•	Shrimp Popcorn Battered Shrimp with cajun spices	699



——— Soups ——	_
 Mushroom Cappuccino Creamy Mushroom Soup served with Garlic Bread 	329
Silken Tofu - Shitake - Carrots - Bamboo Shoots - Edamame - Asian Greens Add Chicken - 55/-	329
 Japanese Miso Soup Japanese oriented soup served with Wakame and Tofu 	329
Classic Manchow Add Chicken - 55/-	329
 Dal Dhaniya Shorba 	329
 Tangy Tomato and Brasil Broth Tomato Broth, Basil, Melba Toast, Spices 	329
 Dehradun Charred Chicken Thuk Direct from the street of Dehradun - Charred Chicken served with Noodles and Vegetable 	•

—— Salads ——

器	•	Avocado Salad Quinoa Chicken Salmon	349 369 469
	•	Caesar Salad Caesar Salad the Original Way with Romaine Lettuce, Parmesan Flakes, Country Bread Croutons and Home-Made Dressing Add Roast Chicken - 95/-	349
器	•	Classic Fattoush Middle Eastern Salad Of Crunchy Lebanese Flat Bread Mixed Greens - Tomato - Cucumber - Herbs - Pomegranate Sauce & Sprinkled With Sumac - Mint & Parsley	349
器	•	Mediterranean Grilled Chicken Salad Spiced Roast Chicken - Roasted Bell Peppers - Pickled Cucumber - Tomatoes- Feta - Olives - Tahini	379
	•	Fresh Fruit Salad Assorted Fresh Cut Fruits - Crushed Black Salt & Pepper	399



- Mediterranean Starters Veg -

 Classic French Fries 	329
 Peri Peri Creamy Fries 	329
Falafel Crunchy Grinded Chickpeas - marinated with Spices - Atom -Torshi	399
Kookoo Crispy Potato Croquettes - Cheddar Cheese - Black Garlic Aioli	429
 Diablo Cheese Loaded Nachos Gluten Free Massa Tortilla - Salsa - Guacamole Refried Beans & Liquid Cheese - Sour Cream 	449
 Sebze Kebabi Mixed Saffron marinated Vegetable & Cottage Cheese 	499
 Gremolata Mushroom Fresh Button Mushrooms stuffed with Spinach and Goat Cheese served Deep Fried 	499
 Veg Mezze Platter Trio Hummus - Muhammara - Tzatziki - Falafel - Assorted Selection of Veg Kebabs - Torshi - Shirazi - Baloon Bread- Lavash pieces 	1499



-Mediterranean Starters Non Veg-

器•	Classic Diablo Shawarma Shaved Chicken Shawarma - Torshi - Toum - Tzatziki - Hummus	549
•	Crispy Chicken Breaded Chicken Tenders dusted with Dukkah Spice & served Alongside Dip	599
器•	Adana Kebab Chicken Mutton Charred Flat Kebab - Shirazi Salad - Lavas - Tzatziki & Saffron Pulao	699 799
•	Chelo Kebab Chicken Mutton Persian Barbeque Kebab - Saffron Rice - Charred Tomato, Pepper & Side Salad - Diablo Relish	699 799
器•	Jujeh Kebab Boneless Chicken marinated in Saffron - Lemon - Charred Pepper - Garlic Dipping - Persian Saffron Pulao - Shirazi	699
•	Fish & Chips Stuffed Sole Fish Filet served with Tartar Sauce	699
•	Non Veg Mezze Platter Trio Hummus - Muhammara - Tzatziki - Falafel - Assorted Selection of Kebabs - Seafood/ Lamb Kebabs/ Chicken- Torshi - Shirazi -Balooon Bread - Lavash 15 Pieces	1699

— Diablo Dips —

SERVED WITH LAVASH and BALOON BREAD/PITA BREAD

 Classic Hummus Gluten Free Lactose Free Vegan Velvety Purée of Fresh Chickpeas - Tahini - Paprika - Pine Nuts 	229	Black Hummus Gluten Free Lactose Free Vegan Tahini and Black Chickpea Purée - Walnut	229
 Diablo Green Hummus Gluten Free Edamame & Garbanzo Beans Churned With Cream Cheese - Evo 	229	 Baba Ghanoush Charred Eggplants - Shallots - Tomatoes - Tahina - Whey 	229
 Tzatziki Creamy Greek Yogurt - Cucumber - Dill - Parsley - Evo - Walnut 	229	 Muhammara Roasted Red Bell Pepper - Walnut - Evo - Garlic - Dehydrated Olives 	229
 Atom Green Chillin spiced Greek Yoghurt-Evo 	229	Diablo Guacamole Gluten Free Nut Free Vegan Classic El Diablo Roasted Pepper - Avocado Guacamole	229
—Large Plates —		Risotto	
Large Plates —— Chicken Roulade Mince of Chicken Breast Stuffed with Fresh Vegetables and Cheese	699	Risotto Wild Mushroom Risotto Risotto with Porcini, Enoki and Champignons	649
Chicken Roulade Mince of Chicken Breast Stuffed with	699 699	■ Wild Mushroom Risotto Risotto with Porcini, Enoki	649 649
 Chicken Roulade Mince of Chicken Breast Stuffed with Fresh Vegetables and Cheese Cottage Cheese Steak Rectangular Cottage Cheese Thick Steak 	699 749	 Wild Mushroom Risotto Risotto with Porcini, Enoki and Champignons Spring Vegetable Risotto 	

Freshwater Fish marinated overnight and grilled with a smoky flavour note

— Gourmet Pizza — (Neapolitan Base)

	argherita hed Italian Tomatoes, Fresh Mozzarella, and Basil	649	• Spinach & Goat Cheese Creamed Spinach - Garlic Flakes - Feta Cheese - Sun Dried Tomato Oregano – Arugula	649
• Go	urmet Veg	649		
Suno	hokes, Fresh Mozzarella, Sautéed Spinach, Iried Tomato & marinated Feta		 Mushroom & Olives Mushroom - Olives - Caramelized Onions Bocconcini - Tomato & Fresh Cheese 	649
	ri Peri Paneer Tikka Pizza	699		700
Fresh	led with Charcoal Roasted Cottage Cheese - h Mozzarella		 All Green Pizza Tomato - Fresh Mozzarella - Roasted Bell Pepper - Broccoli - Spinach - Olives - Arugula - Balsamic 	729
Pulle	icken Delight ed Chicken - Sun Dried Tomato - bell pepper - ken - Olives	699	 Pepperoni Overloaded Pizza 	749
	rrata Pesto Pesto - Fresh Mozzarella - Tomato - Burrata - Evo	749	Chicken Tikka Pizza Classic Chicken Tikka on your Favorite Pizza	749
Fres	sto Chicken h Mozzarella, Pesto, Sundried Tomatoes, aragus, and Fresh Tomatoes	749	 Half & Half Choose any two non-veg flavored from our pizza house 	749
			 Half & Half Choose any two veg flavored from our pizza house 	799
			a ———	
	Gnoice Of Pen	ne/Faria	alle/Fusilli/Spaghetti	
•	Creamy Alfredo {Fusilli Is Recommended} Pasta-Creamy Alfredo - Mushroom - Chili Oil	599	 Penne Arrabiatta Pasta - Spicy Pomodoro Tomato Sauce - Olive 	629
₩•	Aglio-E-Olio Recommended Spaghetti Chilli Oil - Garlic - Pecorino Cheese - Artichoke - Evo - Broccoli - Olives	599	 Basil Pesto Farfalle/Fusilli Classic Pesto - Pine Nuts - Artichoke - Black Olives - Sun-dried Tomatoes 	649
••	Pink Velvet Red & White mix Sauce	699	 Penne Peri Peri Pasta Peri Peri Scented Pasta with Garlic Toast 	649

Add Chicken - 95/- Prawns- 125/-



— Starters —

•	•	Stir Fried Vegetable Imported vegetable sauteed in Butter, Garlic and spices	449
	•	Honey Chilli Potato Deep fried Potato, Spring onions, Shock fried scallion, Sesame seeds	449
	•	Chilly Mushroom Corn flour dusted fried Mushroom, Onion, Bellpepper, and Fried Fillo Sheets	549
	•	Classic Chilli Paneer Wok tossed fried Cottage Cheese, Onion, Bellpepper. Soy Vinegar	549
43	•	Schezwan Chicken Wings Spicy Chicken Wings tossed in Schezwan Sauce	549
3	•	Yakitori Chicken Skewer's Grilled & Seasoned Juicy, Tender Chicken Skewer's with Soya and Japanese Yokitori Sauce	549
	•	Classic Chilli Chicken Spicy Oriental Chicken-Brown Garlic, Spring Onions	599
4.5	•	Chicken in Black Bean Sauce Wok Tossed Chicken in Black Bean Sauce	599
器	•	Fish in Black Bean Sauce Wok tossed Fish in Black Bean Sauce	649
	•	Fish Salt & Pepper Crispy Better Fried Fish tossed in Butter, Salt & Pepper	649
器	•	Dynamite Prawns Juicy Shrimps - Seasoned Batter - Irresistible Flavour	749
	•	Prawns in Butter Garlic Crispy prawns tossed in Butter Garlic Sauce	749
器	•	Grilled Crab Full Size Grilled Crab Served Spicy and Tangi Mint Sauce and Salad	799

an-Asian

— One Pot Meal — Served with Jasmine Rice

Bangkok Chicken Rice Bowl Chunks of Chicken cooked in Spicy Thai Sauce	599
 Thai Curry Pot Red/Green Veg Tofu Chicken Prawns Traditional Thai Curries 	529 549 599 699
Cantonese Pot Veg Tofu Chicken Prawns	529 549 599 699
■ • • Mabo Pot Veg Tofu Chicken Prawns	529 549 599 699

— Mains —

•	Hot Garlic Sauce Veg Chicken Fish Prawns Asian Green Vegetables cooked in Spicy Garlic Sauce	529 599 699 799
•	Kung Pao Chicken Fish Prawns Assorted Vegetables cooked in Sweet and Spicy, Savory Sauce	599 699 799
•	Black Bean Sauce Chicken Fish Prawns Exotic Vegetables Cooked in Black Beans Sauce	599 699 799

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--- Rice & Noodles---

 Jasmine Rice 	199
 Classic Hakka Noodle 	499
 Classic Veg Fried Rice 	499
 Classic Chilli Garlic Noodle 	529
 Singapore Rice Noodles Singapore Rice Noodles cooked in Sweet and Spicy Sauce 	529
 Pad Thai Noodles Flat Rice Noodles tossed with Vegetables and Tofu Garlic Chives 	529
 Schezwan Fried Rice Wok Tossed Spicy Rice cooked in Vegetable 	529
Nasi Goreng Indonesian Style Sweet and Spice Wok Tossed Fried Rice	549

Add Egg | 39 | Chicken | 59 | Prawn | 89 |

— Indian Starters Veg —

	•	American Sweet corn chaat (Steamed/Crispy)	399
	•	Classic Dahi Ke Kebab Delicate kebabs made from hung curd and spices with bell pepper, coated in panko crumbs, and deep-fried to golden perfection.	429
	•	Classic Paneer Tikka/Achari Charcoal Roasted Cottage Cheese Marinated In Spicy Indian Herbs / Pickled Flavored - Chutney, Masala Onions	499
	•	Trio Paneer Tikka Three delightful flavors of charcoal-grilled cottage cheese, marinated and grilled to perfection.	499
器	•	Basil Paneer Tikka Charcoal grilled cottage cheese marinated with fresh basil and local herb	499
器	•	Smoked Mushroom Galouti Mushroom Pate - Liquid Smoke- Ulta Tawa Saffron Roti	549
	•	Tandoori Mushroom Tikka Charcoal Grilled Spicy Mushroom - Cheese Stuffed	549
	•	Indian Veg Platter Assorted Kebabs Platter from Our Tandoor (15pcs) Served With Mint Sauce, Tomato Chutney, Spicy Yogurt, and Masala Onions, 15 pieces	1499



— Indian Starters Non-Veg —

•	Classic Chicken Tikka Clay Oven Roasted Spicy Chicken - Pickled Onions, Mint Sauce 5 Pieces	599
器•	Tandoori Tangdi Kabab Charcoal Roasted Chicken Drumstick Marinated In Local Herbs - Mint Sauce 4 Pieces	699
器•	Tandoori Pomfret Fresh Pomfret Fish Marinated in Tandoori Red Masala served Spicy with Mint Chutney and Masala Onion	699
•	Mutton Seekh Kebab Seekh Rolled Soft Mutton Keema - Pickled Onions 6 Pieces	699
•	Tawa Lamb Galouti Kebab Lucknow's mouth watering classic street food Made from finely minced lamb with aromatic spices.	699
暴•	Himalayan Trout Charcoal grilled Fresh Trout Fish served Spicy with Indian Mint Sauce and Side Salad	749
•	Tandoori Fish Tikka Spicy & Pickled Flavored Sole Fish - Roasted in Clay Oven 5 Pieces	749
•	Murgh Afghani Charcoal roasted in Rich Creamy Sauce Infused Chicken 8 Pieces	799
•	Tandoori Chicken Spicy Whole Chicken marinated with Indian Spicy Herbs roasted in Clay Oven 8 Pieces	799
•	Tandoori Prawn Spicy Tiger Prawns Roasted in Charcoal Served with Quinoa Tabouleh	799
•	Indian Non-Veg Platter Assorted Kebabs Platter from Our Tandoor Served With Mint Sauce, Tomato Chutney, Spicy Yogurt, and Masala Onions 15 Pieces	1599

—— Indian Mains Veg—

•	Dal Tadka Yellow Dal – Punjabi Tempering – Green Chilli	449	 Kashmiri Dum Aloo Authentic Kashmiri baked potato cooked in spicy Roghani Gravy 	499
· ·	Dhaba Dal Mix Dal cooked in Butter and Green Chilly, Fresh Garlic	499	Mushroom Rara Quarter Mushroom & Mince – Spicy Aromatic Whole	549
•	Dal Makhani Black Urad Dal – Red Beans – Butter – Cream	499	 Spices Blend – Tomato Kadhai Mushroom Onion – Mushroom – Tomato – 	549
•	Tawa Mix Vegetable Assorted fresh vegetables stir-fried on a hot tawa with aromatic spices for a flavorful, semi-dry preparation.	499	Navratan Korma Assorted Indian Vegetable along	549
•	Shahi Paneer Cubes of Paneer cooked in Shahi/ Rich White Gravy	549	with Dry Fruits cooked in rich creamy gravy	
•	Paneer Tikka Masala Charcoal Roasted Paneer Tikka– Served in Tomato, Onions Cashew Gravy	549		
*	Lehsuni Palak Paneer Cubes of Paneer cooked in Garlic and Palak Gravy	549		
•	Kadhai Paneer	549		

599



Onion - Paneer - Tomato -Bell Pepper - Kadhai Masala

😹 • Adraki Dhaniya Paneer

Chunks of Paneer cooked in creamy rich gravy topped with Fresh Coriander and Ginger



— Indian Mains Non-Veg —

 Dhaba Style Egg Curry Peshawari Tawa Chicken 	449 599	 Chicken Tikka Masala Charcoal roasted chicken cooked in masala gravy tempered with Indian spices 	649
Northern Style Chicken Preparation served spicy and semi dry	399	 Kolkata Fish Curry Authentic Bengali fish curry with a 	649
 Dak Bungalow Chicken Curry 	599	rich mustard and tomato base. A true taste of Kolkata	
Village Special Chicken Curry recommended with Steamed Rice		 Murgh Rara Soft Chicken Pieces & Chicken Keema Seasoning with Indian Spices 	649
 Butter Chicken Tandoor Roasted Chicken cooked in Makhani Gravy – Kasoori Methi Temper Ghee, Honey and Red Chili 	599	 Fish Tikka Masala Tandoor Roasted Fish cooked in Indian Masala Gravy 	699
 Awadhi Murgh Korma Fresh Chicken cooked in Traditional Avadhi cuisine Rich and Creamy 	599	Champaran Mutton Traditional Champaran Mutton Curry served in Clay Pot	799
 Kadhai Chicken Fresh Chicken cooked in Rich and masala gravy seasoning with antithetic Kadhai Masala 	599	 Rajasthani Laal Maas Oriented from Rajasthan served spicy and hot 	799
 Murgh Sagwala Chicken cooked in palak / sarson sag (seasonal) 	599	Mutton Rogan Josh Tender mutton slow-cooked in a rich, aromatic Kashmiri gravy with red chilies and fragrant spices.	799
		 Mutton Rara Pieces of Mutton cooked with Mutton Mince served spicy, semi gravy 	799



— Rice/ Biryani —			—— Incian Breads —	_
• Jeera Rice Plain	249		Tandoori Roti Plain Butter	69 89
 Kashmiri Veg Pulao A fragrant rice dish with saffron, dry fruits, and fresh vegetables, subtly spiced for a touch of Kashmiri warmth. 	399		Missi Roti Punjabi Style Mix Dough Cooked in Tandoor	99
Veg Biryani Fragrant saffron basmati rice and assorted	549	器	Pyaz Mirchi Ki Roti	99
vegetables slow-cooked in a claypot, served with mixed veg raita and Mirchi Ka Salan.			Tandoori Paratha Lachha Pudina	129
Hyderabadi Chicken Dum Biryani Succulent chicken and aromatic Basmati rice, slow-cooked in a claypot with traditional Hyderabadi spices.	649	19	Naan Plain Butter	129 139
Hyderabadi • Mutton Dum Biryani	749		Cheese flavored and stuffed naan	149
Slow Cooked Mutton – Saffron Basmati Rice – Mirchi Salan			Garlic flavored and stuffed naan	149
			Amritsari stuffed kulcha	149
		•	Amritsari keema kulcha	249



- Desserts -

	Assorted Baklawa	429
器	Vanilla Pull Me Up Cake Vanilla Sponge, Whipped Cream, Fresh Coconut Crumble	429
	Chocolate Berries Tart Smooth chocolate berry tart with silky dark chocolate ganache and fresh berries with chocolate shavings	429
器	Tropical Coconut Cake Tropical Coconut with White Frosting, sprinkled with shredded Coconut flakes, light and fluffy	429
器	Affogato Tiramisu Creamy Tiramisu Drenched with shot of Hot Espresso	499
	Chocolate Brownie with Ice-Cream	499
器	Diablo Gulab Jamun	429
	Sizzling Walnut Brownie	629
器	Lotus Biscoff Cheese Cake Heavenly combination of cheesecake with unique flavour of biscoff cookies	629