MENU FILLBERTO



ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL,

=IF ONE HAS NOT=

A KWOKNO



CREAM OF TOMATO @ 120

Creamy Tomato Soup Served with Bread Crunchy Cube

SWEET CORN @ 120

Sweet Corn Creamy Style Finely Chopped Carrot and Cabbage

LEMON CORRIANDER @ 120

Non Spicy Thin Soup Flavored with Fresh Lime Juice Chopped Cabbage and Carrot and Coriander Leaf

HOT & SOUR @ 120

Soya Based Soup Chopped Carrot, Mushroom, Bean Curd Garnished with Coriander Leaf

LUNG - FUNG @ 120

Tomato Based Soup Chopped Carrot & Cabbage, Beans Served with Crispy Noodles

MANCHOW @ 120

Thick of White Coloured Soup Favored with Green Chilly and Coriander Leaf Served with Crispy Noodles

(NON-VEG)

SWEET CORN (NON VEG) @ 130

Chicken & Sweet Corn Creamy Style Finely Chopped Carrot and Cabbage

LEMON CORRIANDER (NON VEG) @ 130

Chicken Non Spicy Thin Soup Flavored with Fresh Lime Juice Chopped Cabbage and Carrot and Coriander Leaf

HOT & SOUR (NON VEG) @ 130

Chicken with Soya based Soup Chopped Carrot, Mushroom, Garnished with Coriander Leaf

LUNG - FUNG (NON VEG) @ 130

Chicken with Tomato based Soup Chopped Carrot, Mushroom, Served with Crispy Noodles

MANCHOW (NON VEG) @ 130

Chicken with Chopped Vegetables & White Coloured Soup Flavored with Green Chilly, Coriander Leaf Served with Crispy Noodles

QUICK BITES

ALOO CHAT @ 149
CHANA CHAT @ 199
CORN CHAT @ 199
FRENCH FRIES @ 179
PEANUT CHAT SPICY @ 199
JALAPENO CHEESE BALLS @ 399

SALADS

ONION SALAD @ 85

GARDEN GREEN SALAD @ 185

Fresh Onion, Tomato Cucumber, Carrot with Green Chilli Lemon

RUSSIAN SALAD @ 205

Rich Creamy Salad served Pineapple Cubes, Green Peas, Carrot, Beans and Boiled Potatos

GREEK SALAD @ 205

Fresh Chana, Cabbage, Lettuce, Cucumber, Carrot & Lemon Juice, Dressing of salad oil

HAWAIN SALAD @ 205

Mixup of Pineapple, Mayonnaise, Lemon Juice, Salt Pepper, Lettuce

CEASER SALAD @ 205

Bread Crouton, Lettuce Parmesan Cheese, Butter and Garlic, Black Pepper, Mayonnise Mixup with Olive Oil Dressing

SANDWICH

VEG SANDWICH @ 115

Mayonnaise on Bread Slice Layer with Veggies Cucumber, Tomato

VEG GRILLED SANDWICH @ 135

Mayonnaise on Bread Slice Layer with Veggies Cucumber, Tomato With Cheese Slice and Grilled

CHICKEN GRILLED SANDWICH @ 155

Chicken with Mayonnaise on Bread Slice with Cheese Slice and Grilled

MOMOS

VEG DIM SIM @ 160

Fine Chopped vegetable & Ginger, Garlic & Steamed

COTTAGE CHEESE DIM SIM @ 185

Stuffed Cottage Cheese, Spring Onion Salt & White Pepper & Steamed

CHICKEN DIM SIM @ 235

Stuffed mins chicken Chopped Onion, Ginger, Garlic & Steamed

PIZZA/PASTA'S

VEG - CLASSIC PIZZA @ 499

Original Cheese Pizza, with Toppings of Onions, Tomato & Capsicum

CHICKEN PIZZA @ 599

Chicken slice Cheese, with Toppings of Onions, Tomato & Capsicum

PENNE ALFERDO (VEG/NON-VEG) @ 335/399

Rich Creamy White Sauce Pasta with Parmesan & Fresh Parsley

PENNE ARRABIATA (VEG/NON-VEG) @ 335/399

Spicy Sauce Made From Tomatoes & Dried Red Chilly Peppers

GRILLED

GRILLED CHICKEN WINGS @ 399

Chicken Wings with Barbecue Sauce.

GRILLED CHICKEN @ 499

Chicken Hot Garnished with Chopped Parsley & Barbecue Sauce

GRILLED FISH @ 599

Fish Lemon Butter Sauce

APPETIZERS

(VEG)

FALAFAL@325

Mash Chick Pea Balls, Fined Chopped Coriander, Green Chilli, Ginger, Garlic and Deep Fried.

STUFFED TANDOORI MUSHROOM @359

(Mushroom Crown Marinated and Stuffed With Cottage Cheese, Khoya and Spices-Flavoured with Green Cardamon Powder and Finished in Clay Oven)

DHAI KE KEBAB @ 325

(Chef's Speciality Made With Hang Curd House Speciality)

PANEER TIKKA @ 410

Cubes of Fresh Cottage Cheese Marinated in Curd & Indian Herbs

CORN SALT AND PEPPER @399

Sweet Corn Mixed with Flour and Fried , Tossed with Chopped Ginger Garlic , Onion with Peppers .

DRY MANCHURIAN @299

Vegetable Ball in Deep Fried, Tossed Onion, Ginger, Garlic Sauce

ACHARI SOYA CHAP @285

Marinated Chap in Pickle Sauce Cooked in Clay Oven.

AFGANI SOYA CHAP @295

Rich Marinated of Cashew Cream Cooked in Clay Oven.

HONEY CHILLY POTATOES @ 299

Shredded Crispy Potato Tossed with Honey, Chilly Sauce & Seasame Seeds

CHILLY PANEER @ 355

1

Dices of Cottage Cheese, Capsicum, Onion, Green Chilly Cooked Hakka Stylewith Red Chilly Sauce

VEGETABLE SALT & PEPPER @ 355

Crispy Mix Vegetables Tossed with Chopped Onion, Green Chilies, Sp Onion, with White Pepper.

VEG SPRING ROLLS @ 299

Thin Pan Cake Stuffed with Stir Fried Vegetables, Deep Fried & Served with Hot Garlic Sauce.

CRISPY CHILLY POTATOES @ 299



Shredded Crispy Potato, Tossed in Spicy Chilli Garlic Sauce with Bell Pepper

HARA BHARA KEBAB @ 299

Mix Chopped Vegetable and Cottage Cheese Indian Herbs & Deep Fried

VEG SEEKH KEBAB @ 310

Assorted Vegetable and Cottage Cheese Indian Herbs & Clay Oven

FILLBERTO VEG PLATTER @ 699

Panner Tikka, Dahi Kebab, Tandoori Mushroom, Hara Bhara Kebab, Soya Chap

APPETIZERS

(NON-VEG)

MURGH TANDOORI (H/F) @ 359/575

Whole Chicken Marinated in Yoghurt, Malt Vinegar, Ginger Garlic Paste, Lemon Juice, Red Chillies, Yellow Chillies, Turmuric Powder & Garam Masala, Skewerred & Cooked in Tandoor

MURGH AFGHANI (H/F) @ 379/599

(Whole Spring Chicken Delicately Roasted in Tandoor with - A Touch of Cashewnut Paste Napped with Butter)

MURGH TIKKA @ 425

Boneless Pieces of Chicken Marinated with Yoghurt indian Spices & Ginger Garlic Paste Cooked in Tandoor

MURGH MALAI TIKKA @ 435

Boneless Pieces of Chicken Marinated Cashew Paste & Ginger Garlic Cooked in Tandoor

MURGH SEEKH KEBAB @ 435

Minced Chicken Marinated with Indian Spices Skewered Roast in Tandoor.

MURGH RESHMI KEBAB @ 455

Boneless Chicken Marinated in Cashew Paste Ginger Garlic Paste Layer of Egg-Cooked in Tandoor

MURGH GILAFI KEBAB @ 455

Minced Chicken Chopped Ginger, Garlic-Coating Chopped Bell Pepper and Spice Cooked in Tandoor

TANDOORI PRAWN @ 575

Pieces of Prawns marinated in Yoghurt and Indian Spice Cooked in Clay Oven.

AJWAINI FISH TIKKA @ 465

Chunks of Fish Marinated in Mustard Oil, Carom Seed Fenugreek & Lemon Juice Cooked in Tandoor

FISH FINGER @ 495

Finger Size of fish fried mix of Mustard Sauce with Coating of Bread Crumbs & Served With Tattar Sauce

FISH AMRITSARI @ 475

Cubes of Fish Marinated in Ginger Garlic Paste and Indian Spices. (Deep Fried)

CHILLY FISH @ 425

Cubes of Fish Marinated and Fried , Tossed with Onion, Capsicum, Green Chilli & Red Chilli Sauce

CHILLY CHICKEN DRY @ 425

Boneless Pieces of Chicken Cooked with Spicy Combination, Capsicum, Onion & Green Chilli Sauce

CRISPY CHICKEN WINGS @ 325

Crispy Fried Wings Tossed With Sweet & Spicy Ginger, Garlic Sauce

CHICKEN LOLIPOP @ 349

Mixture of Fine Choped Ginger, Garlic, Chilly Paste with Deep Fried

GOLDEN FRIED PRAWN @ 575

Marinated in Ginger Garlic Paste , Deep Fried Served Hot Garlic Sauce

MUTTON CHAAP @ 595

Mutton Ribs Marinated in Hangcurd & Indian Spice Cooked in Tandoor

TABAK MAAZ (Kashmiri Appetizer) @ 595

Mutton Ribs Stewed with Herbs , Marinated in Milk & Shallow Fried

FILLBERTO PLATTER (NON-VEG) @ 899

Chicken Tikka, Fish Tikka, Chicken Seekh Kebab, Murgh Reshmi, Murgh Haryali Tikka

(PANEER)

HANDI PANEER MASALA @ 345

Rich Tomato & Onion Gravy Cooked with Cubes Onion, Capsicum, Tomato & Indian Spice

PANEER MAKKHAN WALA @ 345

Rich Tomato Onion Gravy cooked in spicy Indian Herbs.

PANEER DHANIYA ADARAKI @ 285

Cottage Cheese Blended Nicely in A Creamy Fresh Ginger Coriander Onion Gravy.

PALAK PANEER @ 340

Cubes of Fresh Cottage Cheese Cooked in A Spinach Butter & Cream

PANEER BUTTER MASALA @ 340

A Rich Creamy Curry Made With Spices Onion, Tomato, Cashew Nuts & Butter.

PANEER LABABDAR @ 345

Paneer Cooked in Tomato and Cashewnuts Gravy with Chooped Capsicum & Herbs.

KADHAI PANEER @ 345

Cottage Cheese Cooked in Spicy Tomato Onion Gravy Topped with Whole Red Chilly

MALAI KOFTA @ 355

Mash Cottage Cheese, Dry Fruits Rolled Into Dumpling Cooked In Rich Creamy Gravy.

FILLBERTO SPECIAL @ 365

Cubes of Cottage Cheese Cooked in Cashew Nut and Tomato Gravy Flavour with Kasturi Methi

(PANEER)

HANDI PANEER MASALA @ 345

Rich Tomato & Onion Gravy Cooked with Cubes Onion, Capsicum, Tomato & Indian Spice

PANEER MAKKHAN WALA @ 345

Rich Tomato Onion Gravy cooked in spicy Indian Herbs.

PANEER DHANIYA ADARAKI @ 285

Cottage Cheese Blended Nicely in A Creamy Fresh Ginger Coriander Onion Gravy.

PALAK PANEER @ 340

Cubes of Fresh Cottage Cheese Cooked in A Spinach Butter & Cream

PANEER BUTTER MASALA @ 340

A Rich Creamy Curry Made With Spices Onion, Tomato, Cashew Nuts & Butter.

PANEER LABABDAR @ 345

Paneer Cooked in Tomato and Cashewnuts Gravy with Chooped Capsicum & Herbs.

KADHAI PANEER @ 345

Cottage Cheese Cooked in Spicy Tomato Onion Gravy Topped with Whole Red Chilly

MALAI KOFTA @ 355

Mash Cottage Cheese, Dry Fruits Rolled Into Dumpling Cooked In Rich Creamy Gravy.

FILLBERTO SPECIAL @ 365

Cubes of Cottage Cheese Cooked in Cashew Nut and Tomato Gravy Flavour with Kasturi Methi

(VEG)

DAL MAKHANI @ 335

Black Lentills Cooked Overnight in a Clay Oven and Flavoured with Kasturi Methi.

TADKE WALI DAL @ 255

Yellow Lentills (Arhar Dal) Cooked with Assorted Spices and Temperred with Onion, Cumin Garlic.

MUSHROOM HARA PYAZ @ 295

A Unique Mixture of Mushroom & Spring Onion, Shimmered In Cashewnut Paste & Tomato Gravy Flavoured With Mace & Cardamom Powder.

MIX VEGETABLE @ 275

Assorted Vegetables Cooked In Veg Gravy With Herbs.

SEASONAL VEGETABLE @255

Gobhi/Methi/ cooked in Indian Spice

SUBZ MELONI @ 275

Assorted Vegetable Stir Fried in Silky Smooth Tomato Gravy Tempered with Gram Masala.

PALAK CORN @ 265

Spinach & Corn Cooked In Veg Gravy

CHANA MASALA @ 249

An Style Curry Made With White Chick Peas , Fresh Powered Spices, onion, tomato & Herbs

JEERA ALOO @ 215

Chefs Specialty

SOYACHAAP MASALA @325

Soya Chaap Cooked in Tomato Gravy and Indian Herbs

SOYACHAAP MAKHAN WALA @325

Soya Chaap Cooked in Makhani Gravy and Indian Herbs Top in butter and Cream.

(NON-VEG)

MURGH MAKHANI BONELESS (H/F) @ 425/635

Boneless piece of Chicken Tikka Cooked in Rich Tomato Creamy Gravy

MURGH MAKHANI (H/F) @ 399/599

Chicken Cooked in Tandoor Simmered in Rich Creamy Gravy Garnised with Butter.

MURGH KADHAI MASALA (H/F) @ 395/585

Chicken Cooked In Red Gravy With Capsicum Onion Tomato & Indian Spice

MURGH CURRY (H/F) @ 385/465

A Typical Curry From Indian Sub -continent

MURGH RARA @ 499

Chicken Minched Cooked In Spicy Gravy With Chicken Pieces with Indian Spice

MURGH KALI MIRCH (H/F) @ 425/635

Chicken Cooked in Black Pepper, Cream, Butter & White Cashewnut Gravy.

MURGH LABABDAR @ 485

Chicken Cooked In Onion Gravy & Tomato, Finished With Cream & Butter

MURGH TANGRI MASALA @ 499

Chicken Leg Piece Cooked In Tandoor Simmered Onion Tomato Gravy and in Indian Spice

FILLBERTO MURGH MASALA @ 575

Chicken Cooked in Tomato Onion Gravy add Mins Chicken Seek Kebab and Boiled Egg Served Indian Spice

PRAWN MASALA @ 675

Pieces of Prawn Cooked in Tomato Onion Gravy and Indian Spice

(EGG)

EGG CURRY (4 PIECE) @ 255

Authentic Curry Flavoured With Taste Indian Spices.@245

EGG BHUJIA @ 240

Home Made Style

MUTTON

MUTTON CURRY @ 535

Cooked in Home Made Style

MUTTON RARA @ 555

Minched Mutton Cooked In Spicy Gravy With Mutton Pieces & Herbs

BHUNA GOSHT @ 555

Pieces of Mutton Cooked In Ginger Garlic Paste, Tomato, Onion & Indian Spice

MUTTON SAAG WALA @ 535

Piece of Mutton Cooked in Spinich Paste and Indian Spice

MUTTON ROGANJOSH (Kashmiri Dish) @ 625

This Much Loved Original Recipe From The Valley Has Mutton Piece Cooked in its Own Juices on A Slow Fire, with Red Chilli, Ginger Powder & Cloves.

GOSHTABA (Kashmiri Dish) @ 610

Mutton Pieces Skillfully Pounded into Soft, Spongy Meat Balls Cooked in Curd Based Gravy Goes Best with Rice

RISTA (Kashmiri Dish) @ 610

Mutton Pieces Skillfully Pounded into Soft, Spongy Meat Balls Cooked in Red Based Gravy Goes Best with Rice

BREADS

TANDOORI ROTI/BUTTER ROTI @ 22/25
LACHHA PARANTHA/PUDINA PARANTHA @ 65/75
MISSI ROTI/STUFFED KULCHA @ 65/99
TAWA ROTI/TAWA BUTTER ROTI @ 25/30
PLAIN NAAN/BUTTER NAAN/GARLIC NAAN @ 70/85/95
KEEMA NAAN WITH GRAVY @ 210

BIRYADI

VEGETABLE DUM BIRYANI @ 399

Traditional Prepation Of Frequent Rice Cooked with Vegetables, Served with Raita.

MUTTON BIRYANI @ 599

A Delectable Combination of Mutton, Rice Cooked Together on Dum with Whole Spices, Served with Raita.

LUCKNOWI CHICKEN BIRYANI @ 499

Flavourful Combination of Rice, Chicken & Traditional Spices, Served with Raita.

EGG BIRYANI (2 PIECE) @ 395

Flavour Combination of Rice, Boil Egg & Indian Spices, Served with Raita.

STEAM RICE @ 185 JEERA RICE @ 210 VEG PULAO @ 235

RAITA

PINEAPPLE RAITA @ 130
MIX RAITA @ 115
BOONDI RAITA @ 99
SWEETS

GULAB JAMUN (2 PCS) @ 85 CHOICE OF ICE-CREAM @ 85 GAJAR KA HALWA (SEASONAL) @ 140 PHIRNI @ 115

HOTBEVERAGES

LEMON TEA @ 35 TEA @ 55 BLACK COFFEE @ 45 COFFEE @ 65

CHINESE (VEG.)

MIX VEG HOT GARLIC SAUCE @ 285

Mix Chinese Vegetable Broccoli, Carrot, Mushroom, Capsicum, Onion in hot garlic sauce

CHILLY MUSHROOM GRAVY @ 365

Capsicum, Onion, Green Chilli, Fried Mushroom with Combination Red & Green Chilly sauce

CHILLY PANEER GRAVY @ 425

Fried cube cottage cheese Capsicum, Onion Green chilly Combination of Red & Green Chilli sauce

VEG MANCHURIAN GRAVY @ 335

Deep Fried vegetable ball cooked in soya, ginger garlic sauce

CHINESE (non veg)

CHILLY CHICKEN GRAVY @ 485

Diced chicken cooked in spicy combination in red chilly and green chilly sauce with Chinese spice

CHICKEN MANCHURIAN GRAVY @ 485

Deep fried chicken pieces cooked in spicy combination in red chilly and green chilly sauce with Chinese spice

DICED CHICKEN HONG KONG @ 485

Diced chicken cooked in a tangy spicy tomato sauce with Kikkoman soya Red Chillies garnished with cashew nuts.

DICED CHICKEN SCHEZWAN @ 485

Diced chicken Cooked in spicy sauce with Schezwan papper garnished with chilly oil.

CHICKEN TWO PEPPER@ 485

Diced Chicken Cooked with Red and Green Pepper in a thick Soya Seasoned with White Pepper and Black Pepper

CHILLY FISH GRAVY @ 515

Deep Fried Fish Cooked in Spicy Combination in Red Chilly and Green Chilly Sauce with Chinese Spice

RICE

VEG FRIED RICE @ 259
EGG FRIED RICE @ 299
CHICKEN FRIED RICE @ 399
PRAWN FRIED RICE @ 499

HOODLES

VEG CHILLY GARLIC NOODLES @ 259
VEG HAKKA NOODLES @ 249
VEG SINGAPURI NOODLES @ 255
CHICKEN GARLIC NOODLES @ 299
CHICKEN HAKKA NOODLES @ 299
CHICKEN SINGAPURI NOODLES @ 295
PRAWN CHOWMIN @ 499

CHOUPSUEY

VEG CHOUPSUEY @ 285

Veg Choupsuey is a Dish Where Fried Noodles & The Mix Vegetable in Gravy are Served

CHINESE CHOUPSUEY @ 295

Chinese Choupsuey is a Dish Where Fried Noodles & Mix Vegetable in White Sauce.

CHICKEN AMERICAN CHOUPSUEY @ 315

American Choupsuey is a Dish Where Fried Noodles & The Mix Vegetables in Gravy are Served with Fried Egg and Chicken

CHICKEN CHINESE CHOUPSUEY @ 315

Chinese Choupsuey is a Dish Where Fried Noodles & The Mix Vegetables Chicken in White Sauce.

SIZZLER

VEG SIZZLER @ 399

Served with Vegetable In Hot Garlic Sauce

NON VEG SIZZLER @ 485

Served with Chicken in Hot Garlic Sauce

SEA FOOD SIZZLER @ 499/515

Served with Fish & Prawn in Hot Garlic Sauce

COUNT Memories NOT (Calories

(Special Arrangement for Kitty Party, Birthday Party, Anniversary Party)

