



## KARWAAN CAFE - COFFEE MENU

### COFFEE (HOT)

*Almond, soy, or coconut milk options are available for selected coffees at an additional ₹70.*

ESPRESSO (Single / Double Shot) – ₹100 / ₹150  
Intense, full-bodied coffee served straight.

AMERICANO – ₹130  
Smooth espresso diluted with hot water for a mild, bold flavor.

CAPPUCCINO – ₹150  
Italian-style espresso with silky milk foam.

CAFE LATTE – ₹160  
Creamy espresso blended with steamed milk.

FLAT WHITE – ₹170  
Velvety espresso with microfoam.

TURMERIC GLOW LATTE – ₹225  
Golden milk infused with turmeric, gently spiced, and steamed to creamy perfection.

MACCHIATO – ₹140  
Espresso layered with milk froth.

CAFÉ MOCHA – ₹170  
Premium chocolate sauce mixed with a shot of espresso and steamed milk, garnished with chocolate sauce.

HOT CHOCOLATE – ₹150  
Classic hot chocolate made with rich cocoa and steamed milk.

MILK COFFEE - ₹80

#### FAVOURS ADD ONS +₹30

*Vanilla, Caramel, Hazelnut, or Cardamom*

### KARWAAN SIGNATURE

JAPANESE MATCHA LATTE – ₹250  
Traditional 抹茶 (Matcha) whisked into steamed milk, offering a smooth, earthy flavour and natural energy boost.

VANILLA ESPRESSO AFFOGATO – ₹220  
A shot of hot espresso with a scoop of Vanilla ice cream.

### COLD COFFEE

ICED LATTE – ₹170  
Chilled espresso with milk, served over ice.

ICED MOCHA – ₹190  
Chilled espresso with chocolate and milk, served over ice.

ICED AMERICANO – ₹150  
Chilled espresso with cold water and ice.

FRESH MINT ICED COFFEE – ₹180  
Chilled espresso infused with fresh mint leaves

COLD COFFEE WITH ICE CREAM – ₹180

SIGNATURE COLD COFFEE – ₹150  
Creamy iced coffee with milk and a touch of sweetness.

SALTED CARAMEL – ₹170  
Iced espresso with milk, caramel, and a hint of sea salt.

VIETNAMESE COLD COFFEE – ₹190  
Strong brewed coffee with sweetened condensed milk, served over ice.

FRESH MINT COCONUT ICED COFFEE – ₹250  
Chilled espresso blended with coconut milk and fresh mint



## KARWAAN CAFE - CAKES, PASTRIES, & PANCAKES MENU

### CAKES & PASTRIES

*All our cakes and pastries are freshly baked and served upon availability. We also take customized orders upon pre-ordering.*

#### DARK CHOCOLATE BROWNIE - ₹200

Rich, fudgy brownie made with premium dark chocolate for a deep, indulgent flavour.

#### BANANA ALMOND CHOCOCHIP SPONGE CAKE (VEGAN) – ₹250

Made with ripe bananas, plant-based milk, and vegan chocolate chips — soft, wholesome, and dairy-free.

#### CINNAMON ROLL – ₹100

Soft, warm rolls made with applesauce and flaxseed meal — served 2 pieces per portion.

#### CLASSIC BAKED CHEESECAKE – ₹250

A smooth, creamy baked cheesecake — rich and perfectly balanced in flavor.

#### BLUEBERRY LEMON MUFFIN – ₹250

Soft, buttery muffin bursting with blueberries and a hint of zesty lemon.

#### CHOCOLATE TRUFFLE (GLUTEN-FREE) – ₹80

Rich, indulgent chocolate truffle

#### LEMON BLUEBERRY BUTTERCREAM – ₹250

Moist lemon sponge layered with blueberry compote and silky buttercream frosting.

#### APPLE CINNAMON CRUMBLER CAKE (VEGAN) – ₹250

Warm spiced cinnamon cake topped with soft apple slices and a buttery crumble — comforting and egg-free.

#### CARROT WALNUT CREAM CHEESE CAKE (EGGLESS) – ₹250

Moist carrot cake topped with smooth cream cheese frosting and crunchy walnuts.

#### BURNT BASQUE CHEESECAKE – ₹250

Rich, creamy cheesecake with a caramelized top and melt-in-the-mouth texture.

#### BLUEBERRY BASQUE CHEESECAKE – ₹250

Creamy cheesecake with a golden crust, swirled with sweet, tangy blueberries.

#### ORANGE DARK CHOCOLATE GANACHE (VEGAN)–₹220

Rich and intense dark chocolate blended with orange zest and crunchy almonds for a smooth vegan treat.

#### PEANUT BUTTER CHOCOLATE VEGAN MOUSSE – ₹180

Light and creamy mousse made with rich peanut butter and dairy-free chocolate — entirely vegan.

#### UPSIDE DOWN PINEAPPLE PASTRY – ₹220

Freshly baked pineapple pastry topped with caramelized fruit for a classic tropical delight

### PANCAKES

#### NUTELLA BANANA PANCAKE – ₹250

Two fluffy pancakes filled with Nutella and served with banana, honey, and butter.

#### BANANA WALNUT PANCAKE – ₹280

Two fluffy pancakes topped with ripe bananas and walnuts, drizzled with honey for a sweet finish.

#### CHOCOLATE CHIP PANCAKE – ₹300

Two fluffy pancakes loaded with chocolate chips, served warm with sliced banana, honey, and butter.

#### CLASSIC MAPLE PANCAKE – ₹180

Fluffy stack of two pancakes served with maple syrup and butter.

#### FOUR LAYER SIGNATURE PANCAKE – ₹350

A four-layer indulgent pancake stack served with maple syrup, fresh fruit, and butter.



## KARWAAN CAFE - BREAKFAST, SANDWICHES & TOASTS

### INDIAN BREAKFAST

#### ALOO PARATHA – ₹110

Aloo paratha served with curd and pickle.

#### ALOO PYAAZ PARATHA – ₹120

Aloo pyaaz paratha served with curd and pickle.

#### MIX VEG PARATHA – ₹130

Mixed vegetable paratha served with curd and pickle.

#### PANEER PARATHA – ₹150

Stuffed flatbread filled with spiced cottage cheese, served with curd and pickle.

#### CILANTRO LEMON POHA – ₹140

Light and wholesome poha cooked with onions, peanuts, coriander, lemon, and mild spices.

#### UPMA – ₹180

Classic South Indian upma made with semolina and mild spices.

#### POORI BHAJI – ₹180

Fluffy pooris served with mildly spiced potato bhaji.

#### QUINOA POHA – ₹250

Healthy quinoa tossed with vegetables, curry leaves, and mild spices for a protein-rich twist on poha.

#### PLAIN PARATHA – ₹80

Simple and soft plain paratha.

### SANDWICHES & TOASTS

#### VEG GRILLED SANDWICH – ₹180

Classic grilled sandwich filled with fresh vegetables.

#### GRILL TOMATO OLIVE SANDWICH – ₹210

Grilled sandwich layered with juicy tomatoes and olives.

#### OLIVE MUSHROOM CHEESE SANDWICH – ₹250

Grilled sandwich loaded with olives, mushrooms, and melted cheese, served with fries.

#### BUTTER JAM TOAST – ₹70

Crisp toast topped with butter and sweet jam.

#### CHEESE TOMATO OLIVE TOAST – ₹150

Toasted bread topped with cheese, tomatoes, and olives.

#### CHEESE MUSHROOM TOAST – ₹150

Toasted bread topped with melted cheese and sautéed mushrooms.

#### VEG CHEESE GRILL SANDWICH – ₹200

Grilled sandwich packed with vegetables and gooey cheese.

#### AVOCADO SANDWICH – ₹250

Toasted bread filled with creamy avocado and light seasoning.

#### AVOCADO TOAST – ₹150

Crunchy toast topped with smooth, seasoned avocado.



### CLASSIC CHAIS

#### MILK CHAI – ₹50

Pure, robust black tea gently brewed with milk.

#### LEMONGRASS TEA – ₹50

One serving of soothing lemongrass tea.

#### JASMINE TEA – ₹50

One serving of fragrant jasmine tea.

#### MASALA CHAI – ₹60

Authentic spiced chai with milk — rich and aromatic.

#### HOT MILK – ₹60

Steamed, wholesome milk served hot.

#### BLACK TEA – ₹40

Pure, robust black tea served plain.

#### GINGER CHAI – ₹60

Homemade milk tea infused with fresh ginger for warmth and flavor.

#### MINT CHAI – ₹60

Homemade milk tea with refreshing mint infusion.

#### SOYA MILK CHAI – ₹120

Delicious chai brewed with creamy soya milk — dairy-free and comforting.



### WELLNESS & HERBAL

### TEAS

#### GINGER LEMON HONEY TEA – ₹120

A soothing infusion of ginger, lemon, and honey — warm, zesty, and refreshing.

#### GREEN TEA – ₹80

Light, refreshing, and subtly grassy.

#### PEPPERMINT TEA – ₹115

Cooling and naturally refreshing herbal brew.

#### LEMONGRASS & GINGER TEA – ₹80

A zesty and warming blend, naturally soothing and aromatic.

#### CHAMOMILE – ₹100

Gentle, calming herbal infusion to help you relax.

#### ROSE TEA – ₹120

Fragrant blend of rose petals brewed for a soothing, floral infusion.

#### TULSI GINGER HERBAL TEA – ₹120

A calming mix of holy basil and fresh ginger — perfect for soothing the senses and boosting immunity.

### SIGNATURE TEAS

#### MORINGA GREEN TEA – ₹150

A power-packed blend of moringa and green tea that supports detox, wellness, and balance.

#### KASHMIRI SAFFRON KAHWA GREEN TEA – ₹150

Fragrant green tea infused with saffron and almonds for a warm, soothing Kashmiri experience.



## KARWAAN CAFE - DRINKS MENU



### MOJITOS & LEMONADE

#### LEMONANA – ₹150

Fresh mint crushed with lime juice and ice — cool and tangy.

#### VIRGIN MOJITO – ₹170

Classic mint, lime, and soda — crisp and refreshing.

#### WATERMELON MOJITO – ₹180

Fresh watermelon blended with mint, lime, and soda.

#### BLUEBERRY MOJITO – ₹200

Sweet blueberries mixed with mint, lime, and soda for a fruity fizz.

#### GREEN APPLE MOJITO – ₹180

Green apple with mint, lime, and soda — bright and zesty.

#### FRESH LIME SODA – ₹120

Classic lime soda — available sweet, salted, or mixed.

### ICED TEAS

#### LEMON ICED TEA – ₹130

Refreshing brewed tea with a zesty lemon twist.

#### BLUEBERRY ICED TEA – ₹150

Refreshing brewed tea with blueberry infusion.

#### PEACH ICED TEA – ₹150

Sweet peach blended with chilled brewed tea.

#### ROSE ICED TEA – ₹150

Delicately brewed tea infused with fragrant rose petals.



### FRESH JUICES

#### WATERMELON JUICE – ₹150

Refreshing and naturally sweet — the perfect thirst quencher.

#### MOSAMBI JUICE (SEASONAL) – ₹180

Freshly squeezed sweet lime juice, light and revitalizing.

#### PINEAPPLE JUICE – ₹180

Tropical and tangy, made from fresh, ripe pineapples.

#### POMEGRANATE JUICE (SEASONAL) – ₹180

Pure, refreshing juice packed with antioxidants.

#### MIXED FRUIT DELIGHT – ₹250

A vibrant medley of pomegranate, sweet lime, apple, orange, and pineapple — fresh, colorful, and perfectly balanced.

#### APPLE BEETROOT CARROT JUICE – ₹250

A wholesome blend of apple, beetroot, and carrot — naturally sweet, earthy, and nutrient-rich.

#### CITRUS MELODY – ₹200

A refreshing blend of orange and lemongrass juice — bright, zesty, and revitalizing.

#### RED RIBBON JUICE – ₹250

A vibrant mix of pomegranate, beetroot, and orange — rich in antioxidants and flavor



### SMOOTHIES

#### BLUEBERRY SMOOTHIE – ₹220

One serve of creamy blueberry smoothie.

#### MIX BERRIES SMOOTHIE – ₹250

A delicious blend of mixed berries for a vibrant, fruity smoothie.

#### MOCHA SMOOTHIE – ₹280

A rich mix of coffee, chocolate, and milk for the perfect energizing treat.



### SHAKES

#### BANANA SHAKE – ₹140

Classic banana shake — smooth, creamy, and wholesome.

#### VANILLA SHAKE – ₹130

Rich vanilla-flavored shake — timeless and comforting.

#### BLUEBERRY SHAKE – ₹200

Frozen blueberry shake — fruity, thick, and refreshing.

#### CHOCOLATE SHAKE – ₹180

Indulgent chocolate shake made with rich cocoa and milk.

#### STRAWBERRY SHAKE – ₹200

Sweet and creamy strawberry shake made with fresh berries.

#### MIX BERRY SHAKE – ₹220

Blend of mixed berries for a tangy, refreshing shake.

#### OREO SHAKE – ₹170

A creamy milkshake blended with Oreo cookies for a crunchy chocolate twist.



### LASSI & BUTTERMILK

#### LASSI – ₹120

Classic sweet and creamy yogurt drink, served chilled.

#### BANANA LASSI – ₹150

Refreshing blend of yogurt and ripe bananas — smooth and energizing.

#### MANGO LASSI – ₹150

One serve of creamy mango lassi made with fresh mango pulp.

#### BUTTERMILK – ₹100

Light, spiced yogurt drink — cool, refreshing, and perfect after a meal.

#### MANGO BANANA COCONUT – ₹250

Tropical blend of mango, banana, and coconut milk — rich, fruity, and dairy-free.



# TANDOORI SNACKS

### PANEER TIKKA – ₹350

Cubes of cottage cheese and vegetables marinated in yogurt and spices, grilled in the tandoor.

### MALAI PANEER TIKKA – ₹350

Cottage cheese marinated in yogurt, cream, mild spices, and herbs, grilled to a soft, rich finish.

### ACHARI PANEER TIKKA – ₹360

Cottage cheese and vegetables marinated in yogurt, spices, and tangy pickle flavors, grilled in the tandoor.

### HARIYALI PANEER TIKKA – ₹380

Cottage cheese marinated in a fresh green blend of coriander, mint, and spices, grilled to perfection.

### STUFFED MUSHROOM TIKKA – ₹420

Stuffed mushrooms marinated in spices and grilled in the tandoor for a smoky, flavorful bite.

### BEETROOT KABAB – ₹320

Soft and flavorful beetroot kebabs prepared with spiced mashed beetroot.

### VEG STUFF KABAB – ₹320

Spicy pan-fried patties stuffed with cottage cheese, processed cheese, potatoes, vegetables, and herbs.

# APPETIZERS

### ROASTED PAPAD – ₹50

One serving of crispy roasted papad.

### MASALA PAPAD – ₹90

Crispy roasted papad topped with onions, tomatoes, and mild spices.

### FRENCH FRIES – ₹150

One serving of classic crispy fries.

### PERI PERI FRIES – ₹180

Crispy fries tossed in spicy peri peri seasoning for a bold, flavour-packed crunch.

### PEANUT CHAT – ₹160

One serving of tangy and spicy peanut chaat.

### VEG PAKORA – ₹220

One serving of assorted vegetable pakoras, crispy and golden.

### CRISPY CORN – ₹280

One serving of seasoned, crunchy fried corn.

### LOADED NACHOS – ₹350

Crispy nachos topped with cheese, salsa, sour cream, and fresh veggies.



## ASIAN STARTERS

### CHILLY GARLIC POTATO – ₹200

Crispy fried potatoes tossed in garlic, spices, and a tangy chilli sauce.

### HONEY CHILLY POTATO – ₹220

Crispy fried potatoes tossed in honey, spices, and a sweet-and-sour chilli sauce.

### CHILLY MUSHROOM – ₹280

Crispy batter-fried mushrooms tossed in a sweet, spicy, and tangy chilli sauce.

### CHILLY PANEER – ₹280

Crispy batter-fried paneer tossed in a sweet, spicy, and tangy chilli sauce.

### VEG MANCHURIAN – ₹250

Crispy vegetable balls cooked in a sweet, spicy, and tangy Manchurian gravy.

## FRIED RICE & NOODLES

### VEG FRIED RICE – ₹190

Classic stir-fried rice cooked with fresh vegetables.

### SCHEZWAN FRIED RICE – ₹210

Spicy stir-fried rice tossed with vegetables and Schezwan sauce.

### VEG NOODLES – ₹180

Classic stir-fried noodles cooked with mixed vegetables.

### HAKKA NOODLES – ₹190

Stir-fried noodles tossed with vegetables and light soy-based sauces.

### CHILLY GARLIC NOODLES – ₹200

Noodles tossed with garlic, chilli flakes, and vegetables for a spicy, aromatic flavour.

### BURNT GARLIC RICE – ₹190

Fragrant fried rice infused with the rich aroma of burnt garlic.

### BURNT GARLIC NOODLES – ₹200

Noodles tossed with vegetables and bold, aromatic burnt garlic.

### AMERICAN CHOP SUEY – ₹250

Crispy fried noodles topped with a tangy, mildly sweet, and spicy vegetable gravy — a classic Indo-Chinese favourite.

## SOUPS

### CREAM OF TOMATO SOUP – ₹180

One serving of rich and creamy tomato soup.

### CREAM OF MUSHROOM SOUP – ₹220

One serving of smooth, creamy mushroom soup.

### HOT & SOUR SOUP – ₹160

A spicy and tangy soup packed with bold flavours.

### MANCHOW SOUP – ₹180

A hot, spicy soup topped with crispy noodles for added crunch.

### BROCCOLI WITH ALMOND SOUP – ₹250

Creamy broccoli soup blended with roasted almonds for a nutty, comforting flavour.

### SUNDRIED TOMATO SOUP – ₹220

Rich and velvety soup made with sundried tomatoes, herbs, and cream for a deep, tangy flavour.





# PIZZA & PASTA

### ARRABIATA PASTA – ₹300

Penne pasta cooked in a spicy tomato sauce with basil and chilli flakes.

### PINK SAUCE PASTA – ₹340

Fusilli pasta tossed in a creamy blend of white sauce and tomato sauce for a rich, balanced flavour.

### ALFREDO PASTA – ₹280

Classic penne pasta in a creamy white sauce with bell peppers and olives.

### MARGHERITA PIZZA – ₹350

Classic Italian pizza topped with tomato sauce, mozzarella cheese, and fresh basil on a thin, crisp 10" crust (8 slices).

### CHEESE LOVERS' PIZZA – ₹420

A rich, cheesy delight made with three types of cheese for the ultimate indulgence.

### VEGGIE PARADISE PIZZA – ₹340

Tomato sauce, mozzarella, oregano, capsicum, eggplant, spinach, onion, and olives on a delicious 10" base.

### FARM HOUSE PIZZA – ₹340

A fresh mix of zucchini, bell peppers, and broccoli on a cheesy, flavourful base.

### SPICY PAPRIKA PIZZA – ₹340

A bold pizza loaded with red smoked paprika for a spicy, smoky flavour.

### COTTAGE CHEESE PIZZA – ₹350

Cheesy pizza topped with cottage cheese, zucchini, and corn.

### AGLIO E OLIO – ₹320

Classic Italian pasta tossed with olive oil, garlic, chilli flakes, herbs, and parmesan.

### PESTO PASTA – ₹350

Spaghetti tossed in a creamy basil pesto sauce with fresh herbs and sautéed vegetables.

# SIZZLERS

### GRILLED COTTAGE CHEESE SIZZLER – ₹450

Grilled cottage cheese served with mushroom sauce, French fries, herb rice, and sautéed vegetables.

# PLATTERS

### TANDOORI PLATTER – ₹450

Veg seekh kebab, paneer tikka, and mushroom tikka served with mint chutney.

### FALAFEL HUMMUS PLATTER – ₹350

Falafel served with creamy hummus, fresh salad, and warm pita — a wholesome Mediterranean classic.

### MEZZA PLATTER – ₹550

A vibrant Mediterranean platter featuring hummus, tzatziki, falafel, nachos, warm pita, and fresh raw vegetables — perfect for sharing.

### SAUTÉ VEG – ₹220

Lightly sautéed mixed vegetables seasoned with herbs.



## KARWAAN CAFE - INDIAN CURRIES, ROTI & NAAN

### INDIAN CURRIES & GRAVIES

#### DAL FRY – ₹170

One serving of classic yellow dal tempered with aromatic spices.

#### DAL TADKA – ₹180

Yellow dal cooked and finished with a flavourful ghee tadka of garlic, chilli, and spices.

#### DAL MAKHANI – ₹280

Slow-cooked whole urad dal simmered for hours with butter, tomatoes, cream, and mild spices for a rich, smoky flavour.

#### MIX VEG – ₹220

Cauliflower, peas, carrots, and beans cooked in an aromatic onion-tomato masala.

#### KADHAI PANEER – ₹320

A rich and spicy curry made with cottage cheese, onions, and bell peppers in a tomato-based gravy with roasted spices.

#### SHAHI PANEER – ₹350

Cottage cheese cooked in a creamy royal sauce made with onions, yogurt, nuts, and seeds.

#### PANEER PASANDA – ₹360

Soft paneer slices stuffed with a rich nut filling and simmered in a creamy tomato-cashew gravy.

#### PANEER BUTTER MASALA – ₹380

Cottage cheese cubes simmered in a buttery, creamy tomato-cashew gravy.

#### MATAR PANEER – ₹300

Cottage cheese and green peas cooked in a flavourful onion-tomato masala.

#### PANEER BHURJI – ₹320

Scrambled cottage cheese cooked with tomatoes, onions, spices, and fresh herbs.

#### PALAK PANEER – ₹320

Cottage cheese simmered in a smooth, creamy, and mildly spiced spinach gravy.

#### MATAR MUSHROOM – ₹250

Mushrooms and green peas cooked in a classic onion-tomato masala.

#### MUSHROOM DO PYAZA – ₹300

Button mushrooms cooked with lightly caramelized onions in a rich tomato-based curry.

#### ALOO JEERA – ₹150

Potatoes sautéed with cumin and mild spices

#### MALAI KOFTA – ₹320

Soft paneer koftas served in a creamy, mildly spiced gravy.

#### VEG KOLHAPURI – ₹240

A spicy and flavourful Maharashtrian-style mixed vegetable curry.

#### VEG PATIYALA – ₹290

Rich Punjabi-style curry made with assorted vegetables in a spiced gravy.

#### ALOO MATAR – ₹250

Potatoes and green peas cooked in a classic onion-tomato curry.

### ROTI & NAAN

#### TAWA ROTI – ₹30

#### TAWA BUTTER ROTI – ₹35

#### TANDOORI ROTI – ₹25

#### TANDOORI BUTTER ROTI – ₹30

#### MISSI ROTI – ₹40

#### LACCHA PARATHA – ₹90

#### BUTTER NAAN – ₹110

#### GARLIC NAAN – ₹120

#### CHEESE GARLIC NAAN – ₹140

#### STUFFED NAAN – ₹120



## KARWAAN CAFE - BIRYANI, SALAD, & DESSERTS

### RICE & BIRYANI

#### STEAM RICE – ₹100

One serving of plain steamed rice.

#### JEERA RICE – ₹120

One serving of rice tempered with cumin and mild spices.

#### VEG BIRYANI WITH RAITA – ₹280

Flavourful vegetable biryani served with fresh raita.

#### HYDERABADI BIRYANI – ₹350

Aromatic Hyderabadi-style biryani cooked with spices and herbs.

#### DAL KHICHDI – ₹220

Comforting blend of yellow dal, rice, and mild Indian spices.

#### CURD RICE – ₹250

Creamy curd mixed with rice, tempered with mild seasonings.

### RAITA, & SALAD

#### PLAIN CURD – ₹80

One serving of plain curd.

#### BOONDI RAITA – ₹100

Yogurt mixed with boondi, cumin, chilli powder, chaat masala, salt, and coriander.

#### MIX RAITA – ₹120

One serving of assorted vegetable raita.

#### GREEN SALAD – ₹120

One serving of freshly chopped seasonal greens.

#### FRUIT SALAD – ₹250

One serving of assorted seasonal fruits.

#### WALDORF SALAD – ₹250

A classic mix of apples, celery, parsley, and crunchy walnuts, tossed in a creamy dressing.

#### GREEK SALAD – ₹250

A fresh mix of onion, tomato, cucumber, bell peppers, olives, lettuce, and feta cheese, tossed in a light Mediterranean dressing.

#### PESTO QUINOA SALAD – ₹250

Quinoa tossed in a basil-based pesto, loaded with seasonal vegetables like cucumber, tomato, and black olives.

### DESSERTS

#### GULAB JAMUN – DOUBLE – ₹90

Two warm and soft gulab jamuns served in rich, fragrant sugar syrup.

#### ICE CREAM – ₹120

One serving of creamy, refreshing ice cream.

#### GULAB JAMUN WITH ICE CREAM – ₹150

Two warm gulab jamuns served with a scoop of creamy vanilla ice cream.

#### GULAB JAMUN – SINGLE – ₹50

One soft, melt-in-the-mouth gulab jamun soaked in fragrant sugar syrup.

#### BLUEBERRY CHEESE CAKE – ₹280

Creamy classic cheesecake topped with sweet and tangy blueberry compote for a perfectly balanced indulgence.