

THIRSTY CAMEL

FOOD MENU

Karari Roti A sandish baked puri, crisp at the edges with a spicy chili kick, made to impress and share.	350
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Naan Bukhara The iconic family-style naan, famed for its enormous size and cloud-soft texture, a centerpiece for your table.	600
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Tandoori Sizzler A sizzling show of smoky tandoori flavours, served on a hot plate with aromatic sides that keep the heat alive.	650
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SALADS

Green Garden Salad Sliced fresh cucumber, tomato, onion, carrot, green chilli, lemon.	300
Spicy Nut Cucumber Salad Crunchy cucumber with roasted nuts and a hint of spice.	340
House Special Caesar Salad Classic Caesar with our signature creamy dressing and fresh toppings.	390
Paneer Tikka Kachumber Tandoor-grilled paneer with a tangy, spiced vegetable medley.	410
Chicken Tikka Salad Juicy chicken tikka paired with crisp greens and a zesty dressing.	450

SOUP

Tamatar Dhaniya Shorba Tangy tomato and coriander broth with genuine Indian spices.	350
Hot N Sour Spicy and tangy Asian-style soup with fresh vegetables.	360
Sweet Corn Creamy sweet corn soup with mild seasoning.	360
Manchow Soup Indo-Chinese favourite with bold flavours and crispy garnish.	380
Dal Shorba Comforting lentil soup with a touch of Indian herbs.	390
Chicken Shorba Light yet flavorful chicken broth with aromatic spices.	420

STARTERS

Sabudhana Bruschetta Tapioca pearl topping on toasted bread with a twist.	290
Cheese Garlic Bread Garlic bread topped with cheese.	350
Cheese Chilli Melt Toast Spicy cheese-loaded toast.	350
Mumbai Tosti Street style grilled sandwich.	350
Mix Veg Dim Sum Steamed vegetable dumplings with soy dip.	399
Honey Chilli Potato Crispy potatoes tossed in sweet-spicy honey-chilli sauce.	399
Quesadilla Tortilla, cheese, veggies, salsa, sour cream.	400
Vada Pao Tacos Mumbai vada pao reimagined in soft taco shells.	420
Manchurian Dosa Crisp Crisp dosa bites topped with Manchurian filling.	420
Crispy Corn Salt Pepper Caucy corn tossed in salt and cracked pepper.	430
Paneer Pav Bhaji Slider Mini buns filled with spiced paneer bhaji.	440
Chilli Paneer White-tossed paneer cubes in spicy, tangy sauce.	450
Hass Avo Chaat Avocado hallo on Indian chaat with tangy seasoning.	460
Pan Fried Dim Sum Golden-seared dumplings with savoury filling.	499
Peri - peri spring rolls Stuffed rolls with a bold peri-peri punch.	499
Veg Hakka Noodles Stir-fried noodles with vegetables.	510
Chilly Garlic Noodles Noodles tossed in garlic-chilli sauce.	530
Manchurian (Gravy/Dry) Veg balls in spicy sauce or dry.	540
Chicken Pop Corn Crispy bite-sized chicken pieces.	490
Chilli Chicken Spicy bite-sized chicken with vegetables.	490
Chicken Dim Sum Steamed chicken dumplings.	499
Fish N Chips Battered fish served with fries.	520
Mini Keema Pao with Pickled Onion Bite pao stuffed with spiced minced meat and tangy onions.	550
Chilli Prawns Prawns tossed in spicy sauce.	600

BAR BITES

Roasted Papad Lightly roasted, smoky papad.	100
Masala Papad Crisp papad topped with tangy masala mix.	150
Chana Jor Garam Spiced, flattened chickpeas — perfect with drinks.	220
Onion Bhajia Crunchy onion fritters with a spiced batter.	240
French Fries Golden, crispy fries with a sprinkle of salt.	290
Peanut Makhana Chaat Roasted foxnuts and peanuts tossed with masala.	290

TANDOORI STARTERS

Paneer Tikka Cubed paneer marinated in spiced yogurt.	440
Haridiali Paneer Tikka Green herbs marinated paneer grilled to perfection.	440
Paneer Kurkure Crispy paneer cubes with a crunchy coating.	440
Hara Bhara Kebab Koftah and pea halves with Indian spices.	440
Mushroom Lasooni Tikka Garlic flavoured grilled mushrooms.	440
Hara Bhara Seekh Green vegetable seekh kebabs.	440
Tandoori Ananas Grilled pineapple with tandoori spices.	450
Achaari Soya Chaap Fridge-spiced soya chaap skewers.	460
Malai Paneer Tikka Paneer marinated in cream and mild spices.	460
Afghani Soya Chaap Creamy mild-spiced soya chaap.	460
Malai Chaap Cream-marinated, grilled soya chaap.	460
Cheese Malai Chaap Cheese cream marinated, grilled.	480
Crunchy Beetroot/Akhrot Kebab Beetroot and walnut kebab with onion.	480
Veg Platter Assorted vegetarian starters to share.	799
Fish Tikka Grilled fish cubes with Indian spices.	500
Chicken Tikka Crispy tandoori chicken pieces.	520
Malai Chicken Tikka Creamy marinated chicken kebabs.	540
Chicken Seekh Kebab Minced chicken skewers with spices.	550
Mutton Seekh Kebab Spiced minced mutton skewers.	599
Tandoori Chicken Whole or half chicken grilled in tandoor.	599
Tandoori Non-Veg Platter Assorted non-veg tandoori delicacies.	899

BREADS

Tandoori Roti / Butter Roti	80
Plain Naan / Butter Naan	90
Lachha Paratha	90
Missi Roti	90
Garlic Naan	125
Chilli Cheese Naan	125
Malabari Paratha	125
Cheese Garlic Naan	135
Choice of Thirsty Parathas Paneer / Green Peas / Aloo Pyaz. Served with Gird & Pickle.	510
Chur Chur Naan Parathas served with Raita, Dal, and Green Chilli Achar.	530

RAITA

Veg Raita Yogurt with mixed vegetables.	290
Boondi Raita Yogurt with crisp boondi.	290
Pineapple Raita Sweet Yogurt with Chunks of Pineapple.	325

RICE

Plain Rice	370
Jeera Rice	380
Veg Fried Rice	390
Pulao (Your Choice)	390
Veg Biryani	420
Chicken Fried Rice	510
Chicken Biryani	530

PIZZA AND PASTA

Margherita Pizza Classic cheese and tomato pizza.	510
Farm House Pizza Veg pizza with assorted toppings.	530
Paneer tikka Pizza Cheesy pizza topped with smoky paneer tikka.	550
Four Cheese Pizza Cheese lover's dream. Perfect Class 0 Pizza topped with 4 cheese.	550

Make your Pasta Penne/ Spaghetti Choice of Sauce - Alfredo/ Arrabiata/ Pink Sauce/ Pesto.	470
Aglio e Olio Heavily cooked spaghetti tossed with Garlic and Olive Oil.	470
Spicy Chicken & Mushroom Pizza Pizza with chicken, mushrooms, and spice.	590

DALS

Yellow Dal Tadka Golden lentil tempered with cumin, ghee and spices.	470
Dal Panchmel A rich five-grain blend cooked Rajasthani style.	490
Dal Bukhara Creamy Whole black lentils soaked, slow-cooked to creamy consistency with Ginger garlic aromatic flavor.	510
Dal Makhani Whole black lentils slow-cooked overnight with Spices, Butter and Cream.	510

MAINS

Malai Kofta Soft dumplings in a creamy, mildly spiced cashew gravy.	470
Veg Jalfrezi A colourful stir-fry of vegetables in tangy, spiced sauce.	470
Bhindi Do Pyaaza Crispy okra cooked with double the onions for a homely treat.	470
Mix Veg Seasonal vegetables cooked in traditional Indian spices.	470
Kaloni Subz Minty Nagella-spiced vegetables in a fragrant curry.	470
Paneer Khurchan Shredded paneer tossed with smoky spices for a rich, rustic delight.	510
Paneer Tikka Masala Grilled paneer cubes in a creamy, spiced tomato curry — a crowd favourite.	530
Kaju Matar Masala Cashews and green peas in a decadent, royal style curry.	530
Lahsooni Palak Spinach infused with garlic for a bold and comforting flavour.	550
Veg Chilli Mili An exciting medley of vegetables in a spicy, aromatic sauce.	590
Egg Curry Boiled eggs simmered in a hearty, spiced gravy.	499
Malai Chicken Curry Home-style creamy chicken curry with a mild spicy finish.	590
Tawa Murgh Masala Chicken seared on the griddle with a spicy, flavour-packed masala.	590
Murgh Makhani Butter chicken — tender pieces in rich, buttery tomato gravy.	590
Chicken Kadai Wok-style chicken tossed with peppers and rustic spices.	590
Chicken Masala Home-style spiced chicken curry with a comforting aroma.	590
Laal Maas Fiery Rajasthani mutton curry with bold, smoky spices.	650
Mutton Rogan Josh Slow-cooked Kashmiri lamb in aromatic spices.	650

VEDA BAKERY

Chocolate Walnut Brownie	290
Black Forest Pastry	340
Biscoff Cheese Cake	400
New Year Cheese Cake	400
Chocolate Choco Chips	
Nut Cake	800
Vanilla / Strawberry /	
Pineapple / ButterScotch Cake	690
Chocolate Truffle Cake	800

DESSERTS

Kulfi Point of Aam.	249
Gulab Jamun Fried milk dumplings in syrup.	290
Choice of Ice Cream Select from available flavours.	290

