

BREAKFAST (Served from 08:00 AM to 11:00 AM)

Continental Breakfast

Choice of tea or coffee, omelette or eggs (scrambled, fried, or boiled), cornflakes or muesli with curd or milk, and 2 toasts.

₹320

Indian Breakfast

Choose from 2 puris with bhaji or 1 aloo paratha, served with yogurt and pickle. Includes tea or coffee.

₹320

Bacon & Eggs

Two fried eggs, baked beans, bacon, and toast, served with a choice of coffee or tea.

₹550

Eggs of Your Choice

Plain omelette, 2 boiled eggs, 2 fried eggs, or scrambled eggs. Served with 2 toasts.

₹160

Your Style of Omelette

Create your own omelette with cheese, mushrooms, vegetables, or masala. Comes with 2 toasts.

₹250

Muesli

Served with curd (Indian yogurt) or milk.

₹250

Cornflakes

Served with curd (Indian yogurt) or milk.

₹220

Porridge

Plain or with banana and milk.

₹220

Plain Toast

Brown or white toast (2 pieces).

₹50

Toast with Butter and Honey / Jelly

Toasted bread served with butter and your choice of honey or jelly.

₹90

Nutty Toast

Peanut butter or Nutella spread on toast.

₹220

SOUPS

Tomato Soup

A classic soup perfect for lazy summer days or cozy winter evenings.

₹220 | One by Two – ₹320

Hot and Sour Soup

Nothing raises your body temperature faster than our spicy Hot and Sour Soup.

Vegetarian – ₹250 | One by Two – ₹350

Chicken – ₹290 | One by Two – ₹390

Lemon Coriander Soup

Not just your ordinary soup; this one packs a punch with bold flavors.

₹220 | One by Two – ₹320

Spinach Cream Soup

Indulge in our creamy soup that's perfect for post-workout recovery without the calorie guilt.

₹220 | One by Two – ₹320

Chicken Sweetcorn Soup

Warm up with this comforting chicken soup enhanced with sweetcorn.

₹290 | One by Two – ₹390

Manchow Soup

Spicy and hot, our Manchow Soup is a delightful mix of vegetables or chicken.

Vegetarian – ₹290 | Chicken – ₹340

Noodle Soup with Mixed Veggies (Vegan)

A lightly spiced, clear soup made with mixed vegetables and noodles for a refreshing taste.

₹330

Mushroom Soup

Our savory, creamy, and absolutely delightful cream of mushroom soup.

₹330

Broccoli Soup

A deliciously creamy broccoli soup that's both comforting and nutritious.

₹330

CURDS AND RAITAS

Plain Curd (Indianyogurt).

70 Rs

Raita

Creamy yogurt mixed with your choice of fresh vegetables, sweet pineapple, or crispy boondi (fried gram flour balls).

Veg – ₹140 | Pineapple – ₹170 | Boondi – ₹150

VEGETARIAN DELIGHTS

Kaju Curry

A rich and tangy gravy made with cashews, tomatoes, cream, and a blend of spices.

Red – ₹550 | White – ₹620

Paneer Butter Masala

A rich and creamy curry made with paneer, spices, onions, tomatoes, cashews, and butter, offering a luscious flavor profile.

₹450

Lahori Paneer

A unique vegetarian dish prepared in the authentic style of Lahori cuisine, bursting with flavor.

₹510

Navratan Korma

A delightful mix of vegetables, fruits, and nuts cooked in a rich and creamy sauce.

₹610

Paneer Tikka Masala / Soya Tikka Masala

Coal-grilled paneer or soya chaap served in a spicy onion-tomato gravy, packed with flavor.

₹480

Corn Capsicum Masala

A creamy curry made with sweet corn and capsicum, seasoned with traditional Indian spices.

₹420

Lasooni Palak

Spinach-based curry infused with a generous amount of garlic for a robust flavor.

₹420

Malai Kofta (White)

Fried balls of potato and paneer served in a rich and creamy gravy made with sweet onions and tomatoes.

₹550

Channa Masala

Chickpeas cooked in a flavorful homemade masala.

₹450

Paneer Angara (Dry)

Paneer tossed with bell peppers, onions, and tomatoes, lightly coated in a tangy gravy, then infused with smoky flavors from charcoal, butter, and clove. A flavorful dish perfect as a snack or a main course.

₹540

VEGETARIAN DELIGHTS

Dal Tadka

Yellow lentils cooked in our special on-order masala.

₹370

Panchratan Dal

This tempered Rajasthani dal gets its unique flavor and amazing texture from a blend of five different types of lentils.

₹420

Dal Makhani

A classic dish featuring black lentils and beans cooked in a creamy sauce.

₹450

Dal Palak

A nutritious dish made with spinach, lentils, spices, and herbs.

₹410

Dal Bati Churma

A quintessential Rajasthani dish featuring spiced yellow lentils served with crispy baked bread (bati) and sweet churma. Accompanied by garlic chutney and freshly chopped vegetables, this meal is perfect for those seeking an authentic taste of Rajasthan.

₹650 (Please allow 50 minutes for preparation.)

Kadhi Pakora

A light and fragrant yogurt-based kadhi enriched with delicious besan (gram flour) pakoras. This delicacy from Rajasthan is perfect for those seeking a comforting and flavorful dish.

₹450

Aloo Mangodi

Potatoes cooked with crispy Mangodi in a rich and flavorful gravy, creating a delightful taste.

₹390

Ker-Sangri Ki Sabzi

A traditional dish made with unique desert vegetables, ker and sangri, essential for Rajasthani celebrations. Made from dried desert berries and beans.

₹450

Baigan-Bharta Sabzi

Roasted aubergine mashed and mixed with tomatoes, onions, herbs, and spices

₹380

Besan Gatte Ki Sabzi

Rajasthani dumplings made of chickpea flour in a freshly made curry with yogurt.

₹450

Baigan Achari

Aubergine cooked in a tangy pickle sauce.

₹350

BARBECUE MEALS SPECIAL

Barbecue Paneer (Cottage Cheese)

Sticky on the outside, soft on the inside, and dripping with tangy barbecue sauce. Served with grilled sweet corn and your choice of French fries, potato wedges, steamed rice, or baked potato, along with tzatziki and homemade veggie chipotle aioli.

Regular: ₹550 | Spicy: ₹590

Chicken Breast

Grilled chicken breast with a smoky texture, served with grilled sweet corn and your choice of French fries, potato wedges, steamed rice, or baked potato, accompanied by tzatziki and homemade chipotle aioli.

Regular: ₹550 | Spicy: ₹570

Grilled Chicken

Half grilled chicken coated in our smoky barbecue sauce, served with grilled sweet corn and your choice of French fries, potato wedges, steamed rice, or baked potato, along with tzatziki and homemade chipotle aioli.

Regular: ₹650 | Spicy: ₹690

Chicken Roulade

Rolled tender chicken breast stuffed with cheese, cashew nuts, and sun-dried tomatoes. Served with your choice of French fries, potato wedges, steamed rice, or baked potato, and accompanied by our homemade Béarnaise sauce and a side of olive bread.

₹690

Souvlaki

Two skewers marinated in olive oil, lemon, and herbs, served with grilled tomatoes, small flatbread, and your choice of French fries, potato wedges, steamed rice, or baked potato, plus our homemade tzatziki with olives.

Chicken: ₹580 | Lamb: ₹620 | Pork: ₹650

Paneer & Zucchini Plate

Two vegetarian skewers inspired by Souvlaki, perfectly marinated in olive oil, lemon, and herbs. Served with small flatbread, and your choice of French fries, potato wedges, steamed rice, or baked potato, along with homemade tzatziki.

₹550

MEXICAN STARTERS, SNACKS AND SIDES

Empanadas / Quesadillas Fritas

These Mexican empanadas are made from corn dough filled with either sautéed mushrooms or chicken tinga and cheese. Topped with salad, crumbled panela, and other condiments.

Mushroom ₹420 | Chicken ₹450

Quesadillas

Four peices of this Tex-Mex classic. Golden flour tortillas stuffed with cheese and vegetables (bell peppers, paneer, corn, and beans) or chicken. Served with chipotle aioli and pico de gallo.

Veg ₹450 | Mushroom ₹450 | Chicken ₹490

Capsicum Rellenos (Stuffed Chili)

Stuffed mild capsicum on a bed of tomato sauce with a side of rice, making a light main course or a delightful starter to share. Choose between paneer and cheese or chicken and cheese.

Paneer ₹590 | Chicken ₹620

Nachos

Corn chips topped with refried beans and your choice of veg or chicken, gratinated with cheese, pico de gallo, and other condiments.

Veg ₹480 | Chicken ₹520

Burrito

Tex-Mex burrito filled with refried beans, your choice of filling, Guacamole, lettuce, tomato, onion, salsa, sour cream, and cheese. Comes with a small side of fries.

Veg ₹550 | Chicken ₹680

Indo-Mexican Rice Bowls

Rice cooked with vegetables and salsa, topped with cheese and gratinated until golden. Served with sour cream and salsa on the side.

Veg ₹480 | Chicken ₹520

Guacamole

A serving of guacamole made from one avocado, tomato, onion, chili, coriander, and lemon.

₹400

Add a bowl of corn chips for ₹150.

Mini Tacos

1 Soft corn tortillas filled with your choice of seasoned chicken or vegetables, topped with fresh salad, lettuce, tomatoes, onions, coriander, salsa, and avocado.

Chicken ₹420 | Veggies ₹380

STARTERS, PASTA, SIDES, AND INDO-CHINESE

Chana Chaat

A refreshing snack made with white chickpeas (chana or chole), spices, herbs, onions, tomatoes, and a squeeze of lemon.

₹250

Peanut Masala

A tangy, flavorful peanut salad.

₹230

French Fries / Potato Wedges

A classic snack for any time! – ₹190 | Peri Peri add-on – ₹70

Cheese Balls

Crispy and golden on the outside, soft and creamy on the inside.

₹380

Crispy Corn

A crunchy and tasty vegetarian snack infused with delightful Chinese fusion flavors.

₹380

Fish Finger

Fish marinated in quintessential Bengali flavors like kasundi mustard, red chili, ginger, garlic, and gram flour, then coated in panko crumbs for an extra crunch.

₹440

Spaghetti

Al dente spaghetti tossed in a rich and flavorful tomato sauce, infused with garlic and Italian herbs. Finished with a sprinkle of freshly grated parmesan cheese and fresh basil for a classic taste.

₹520

Penne Pasta

Red Sauce – ₹400 | White Sauce – ₹450 | Pink Sauce – ₹520 | Vodka Sauce – ₹600

Add vegetables – ₹120 | Add grilled chicken – ₹200

Chili Paneer / Honey Chili Potato / Chili Chicken / Chili Prawn

Indo-Chinese dish featuring your choice of protein, fried and tossed in a tangy, slightly spicy Asian-style sauce with crunchy cubes of onion and bell peppers

Paneer – ₹450 | Potato – ₹450 | Chicken – ₹490 | Prawn – ₹550

Veg Manchurian

Delicious vegetable balls cooked in an Indo-Chinese style sauce, offering a burst of flavor

₹450

Hakka Noodles / Chow Mein

A classic noodle dish with options to choose from:

Veg – ₹420 | Chicken – ₹480 | Prawn – ₹550

STARTERS, SNACKS, SALAD AND MORE

Chicken Wings

Hot, tangy, sticky, and finger-licking good. A delicious mess! (Not recommended for first dates!)

Original ₹450 | Chipotle Hot Wings (Spicy!) – ₹510

Baba Ghanoush, Hummus, and Olive Bread

Two rich and velvety Middle Eastern dips: eggplant-based Baba Ghanoush and smooth chickpea Hummus, served with olive-studded flatbread and crunchy vegetables for dipping. Perfect for sharing!

₹450

Side Salad

A refreshing mix of crisp lettuce, onion, tomato, olives, and sweet capsicum, drizzled with olive oil and lemon pepper.

₹450 | Add Olive Bread – ₹80

Chef's Salad

A hearty salad with charcoal-grilled chicken, boiled eggs, and cubes of cheese, served a top a fresh mix of lettuce, tomato, cucumber, onion, and herb-marinated pasta.

₹690

Sautéed Vegetables

A healthy medley of fresh vegetables sautéed in olive oil with garlic and herbs, finished with a bright twist of lemon.

₹530 | Add Olive Bread – ₹80

Caesar Salad

A classic salad with crisp lettuce, your choice of crispy bacon or grilled chicken, crunchy croutons, and freshly grated parmesan, all drizzled with rich Caesar dressing made from garlic, olive oil, and lemon juice.

Bacon Salad ₹650 | Chicken Salad ₹580

Fish Amritsari

Lightly battered fish fry marinated in Indian spices, ginger & garlic paste, and gram flour (chickpea). Crunchy and light, this appetizer is a must-try!

₹440

Bhuna Mutton

Tender mutton pieces slow-cooked with whole spices, chopped onions, and ginger-garlic, then tossed in ghee and garnished with fresh coriander.

₹550

Pakorras

Vegetables or paneer, golden-fried in chickpea flour batter.

Veg – ₹330 | Onion Ring Pakora – ₹300 | Paneer – ₹420

BARBECUE SNACKS

THE ORIGINAL SKEWERS

The original skewers (2 skewers) come with your choice of protein, onions, and colorful bell peppers, all marinated in a mild sweet and tangy lemon honey glaze. They are served with tzatziki and homemade chipotle aioli.

Paneer & Mushroom: ₹420 | Chicken: ₹450 | Prawn: ₹550 | Pork: ₹530

HAWAII

Just like our Original Skewers, the Hawaii comes with your choice of protein, a tangy lemon honey marinade, and is paired with juicy pineapple, bell pepper, and onion. Served with our homemade mango curry mayo, the Mango Raja.

Paneer & Mushroom: ₹420 | Chicken: ₹450 | Prawn: ₹550

ORIENTAL HOT SKEWERS

Two skewers of vegetables, chicken, pork, or lamb marinated in oriental spices with onion and tomato, served with our Lebanese garlic sauce, toum.

Chicken: ₹450 | Lamb: ₹530 | Pork: ₹530 | Vegan: ₹450

GRILLED VEGETABLE MEDLEY

Two skewers of fresh corn, mushrooms, bell peppers, and yellow and green zucchini, all marinated in our unique sauce. Served with creamy tzatziki, this dish offers a refreshing and flavorful experience.

₹480

GRILLED BBQ PINEAPPLE

Grilled pieces of pineapple marinated in a hot and tangy sauce, paired with cubes of cheese and a cool dip.

₹480

SATAY

Five skewers of paneer, or chicken marinated in ginger, chili, lemongrass, and other spices for a flavorful heat. Served with peanut sauce infused with coconut and mild chili.

Paneer: ₹420 | Chicken: ₹480

GRILLED PRAWN SKEWERS

Two skewers of grilled shrimp seasoned with oriental spices. Perfect as appetizers or cocktail food! Served with our Lebanese garlic sauce, toum.

₹690

MUTTON SULA

A Rajasthani royal appetizer where meat is marinated in Indian spices and slowly cooked over coal for a smoky, tender texture. Served with a splash of lemon and a sprinkle of garam masala, accompanied by a mint dip. (40 mins)

₹580

FROM OUR EARTHEN OVEN (TANDOOR)

Tandoori Chicken

A Punjabi-origin chicken dish, marinated in yogurt and spices, then roasted to perfection in our traditional clay oven. Enjoy half a chicken grilled to smoky perfection.

₹380

Paneer Tikka | Mushroom Tikka

A tandoori snack featuring marinated paneer (Indian cottage cheese cubes), or mushrooms, arranged on skewers and grilled in our oven.

₹380 (Paneer) | ₹380 (Mushroom)

Chicken Tikka | Fish Tikka

A tandoori snack where chicken or fish is marinated in a spiced yogurt-based marinade, arranged on skewers, and grilled to perfection.

₹420 (Chicken) | ₹450 (Fish)

Paneer Malai Tikka | Chicken Malai Tikka

This malai tikka features a mild and creamy flavor, with paneer or chicken pieces marinated in cream and cheese, then grilled in our tandoor.

₹420 (Paneer) | ₹460 (Chicken)

Paneer Chipotle Tikka | Chicken Chipotle Tikka

An original creation by Charcoal by Carlsson, this dish features your choice of protein marinated in a rich chipotle and cheese blend, cooked in the tandoor, and topped with additional cheese. Served with salsa.

₹460 (Paneer) | ₹510 (Chicken)

Tandoori Aloo

For potato lovers, this dish features tandoori aloo stuffed with paneer, cashews, raisins, and spices, marinated in tandoori masala, and grilled over coal in our tandoor.

₹450

Tangri Kabab

Chicken legs marinated in a rich blend of spices, mild and creamy yogurt, then stuffed with cashew nuts, minced chicken, and spices. Grilled to perfection in a tandoor, this smoky and tender dish is served with mint chutney.

₹450 | Spicy Tangri - ₹520

Tandoori Gobi

Cauliflower florets marinated in spiced yogurt and roasted in a tandoor for a smoky, flavorful taste. Served hot with lemon and fresh coriander.

₹350

Veg Seekh Kabab | Chicken Seekh Kabab | Mutton Seekh Kabab

Delicious kababs made from a mix of vegetables or mutton and spices, formed over an iron skewer and grilled to perfection.

₹420 (Veg) | ₹470 (Chicken) | ₹550 (Mutton)

TRADITIONAL MEXICAN TACOS

Our Authentic Mexican Tacos are made with hand-pressed corn tortillas, offering a true taste of Mexico. Each taco is filled with your choice of savory meats or fresh vegetables, perfectly seasoned and balanced with flavorful toppings. Served alongside vibrant salsas and a variety of sides, these tacos bring together rich, bold flavors. Each serving includes 3 tacos, making for a satisfying and delicious meal.

Chicken Tinga

Shredded chicken cooked with onions, garlic, and a spicy tomato-chipotle sauce, served in fresh corn tortillas with a selection of sides.

₹620

Veg Tinga

Inspired by Chicken Tinga, featuring bell peppers, zucchini, and paneer strips, tossed in a spicy tomato-chipotle sauce.

₹560

Vegan Tinga

A flavorful mix of cauliflower, bell peppers, zucchini, and mushrooms tossed in our zesty tomato-chipotle sauce for a delicious and vibrant dish.

₹580

Carne Adobada

Slow-cooked pork marinated in a rich blend of chipotle and spices, delivering deep, smoky flavors. Tender meat is combined with sautéed onions and juicy tomatoes for a delicious harmony of taste. Enjoy it with warm tortillas and zesty salsa for an authentic experience!

₹690

Fajita (Chicken or Paneer)

(Pronounced Fa-hee-tas) – Strips of marinated chicken or paneer, cooked with onions and peppers. Served on a hot skillet with tortillas on the side.

Paneer – ₹590 | Chicken – ₹650

Tacos de Alambre

Similar to fajitas, served in a hot skillet. Choose chicken or soya, mixed with bell peppers, onions, Mexican crumbled chorizo, and Grated cheese.

Soya – ₹590 | Chicken – ₹650

Tacos de Rancheros

Strips of soya or chicken cooked in a flavorful, chunky tomato sauce. Served with tortillas in a hot cast-iron pan.

Soya – ₹550 | Chicken – ₹590

Tacos de Asados

Grilled protein of your choice, served with onions, pineapple, jalapeños, crumbled panela, cheese, pico de gallo, and soft corn tortillas.

Paneer – ₹550 | Chicken – ₹590 | Pork – ₹590 | Prawn – ₹590 | Fish – ₹590

CHOICE OF INDIAN BREADS

Roti

Whole wheat chapatti cooked in the tandoor.

50 Rs | Tawa 60

Laccha Paratha

Flaky, buttery flatbread cooked in the tandoor.

140 Rs

Naan

Tandoori baked naan with your choice of flavor:

Plain / Butter – ₹120 | Garlic – ₹150 | Cheese / Chilly Cheese – ₹170 | Cheese Garlic – ₹190

Bati

A traditional Rajasthani bread ball made from whole wheat flour, cooked in a special oven.

Baked on demand, please allow 45 minutes!

₹90 per Bati (minimum order of 3)

Stuffed Kulcha

Soft and fluffy Indian leavened bread stuffed with seasonal vegetables or paneer.

Vegetables – ₹150 | Paneer – ₹190

Papad

A thin, crisp bread made of lentil flour.

Plain – ₹30 | Masala Papad – ₹110

GLUTEN-FREE OPTIONS

Millet Chapatti

A gluten-free chapatti made from nutritious Rajasthani millet.

₹80

Corn Tortilla

A soft, gluten-free Mexican flatbread, perfect as an alternative to Indian chapatti.

₹80 | With Sauce – ₹160

Missi Roti

Crispy roti made from chickpea flour, onion, and green chili. Can be served gluten-free upon request.

₹80

Makki Ki Papdi

A crisp and flavorful flatbread made from corn flour.

₹50 (with masala – ₹120)

NON-VEGETARIAN DELIGHTS

Chicken Tikka Masala

Roasted chicken cooked in a rich, tangy, and creamy gravy made with onions, tomatoes, and a blend of spices.

₹560

Chicken Curry

A unique Rajasthani chicken curry featuring bone-in chicken cooked in a special gravy masala.

₹510

Butter Chicken

Tandoori chicken served in a rich, creamy curry made with spices, onions, tomatoes, cashews, and butter.

Bone - ₹550 | Boneless - ₹610

Kadhai Chicken

A spicy and flavorful dish made with chicken, onions, capsicum, and freshly ground spices.

₹560

Lal Maas

A fiery Rajasthani red meat curry made with lamb, cooked in a variety of masalas and red chilies, finished with coriander leaves and ghee. (Spicy)

₹640

Safed Maas / Safed Chicken

Mutton or chicken cooked in mild spices with coconut for a creamy, delicate flavor.

Mutton - ₹680 | Chicken - ₹580

Sula Curry

Grilled boneless mutton cooked in a flavorful Indian gravy.

₹610

Keema

Minced chicken or mutton cooked with hot aromatic spices and tomatoes.

Chicken Keema - ₹520 | Mutton Keema - ₹620

South Indian Shrimp Curry

A South Indian delicacy featuring shrimp cooked with curry leaves, mustard seeds, ginger, chili, and coconut milk.

₹550

Fish Curry

An aromatic curry with a blend of spices, garlic, ginger, onion, and fresh tomatoes.

₹490

Egg Curry

Hard-boiled eggs simmered in a flavorful curry made with onions, tomatoes, spices, and herbs.

₹410

Charcoal's Signature Chicken

Smoky chicken roulade with a secret stuffing, served in a velvety gravy with crunchy cashews.

₹710

CHOICE OF RICE, BIRYANI AND PULAV

Steamed Rice | Jeera Rice

Plain white fluffy basmati rice or fried with cumin.

220 Rs | Jeera rice 280 Rs

Fried Rice

Vegetables and rice stir-fried in an Asian style. Optional chicken or prawn can be added for extra flavor.

Veg – ₹420 | Chicken – ₹510 | Prawn – ₹580

BIRYANI

Aromatic basmati rice layered with fragrant spices, caramelized onions, and your choice of mixed vegetables, chicken, or mutton. Served with a side of vegetable raita.

Vegetable Biryani

A flavorful biryani packed with mixed vegetables, rice, and spices.

₹510

Chicken Biryani

Succulent chicken layered with fragrant rice and a rich blend of spices.

₹590

Mutton Biryani

Tender mutton cooked with basmati rice and aromatic spices, garnished with caramelized onions.

₹650

Dum Ki Biryani

A slow-cooked, flavorful biryani, layered with rice and tender pieces of vegetables or meat.

Veg – ₹570 | Chicken – ₹650 | Mutton – ₹710

Chicken Tikka Biryani

Spiced chicken tikka pieces layered with fragrant basmati rice, caramelized onions, and traditional biryani spices.

₹650

Vegetable Pulav

Fragrant rice cooked with a mix of seasonal vegetables and spices.

₹450

Chicken keema Pulav | Mutton keema pulav

A hearty pulav featuring tender chicken keema mixed with rice and flavorful spices.

₹520 | ₹620

Peas Pulav

A simple and flavorful pulav made with basmati rice and fresh green peas.

₹450

Gatte Ka Pulav

A traditional Rajasthani dish featuring gram flour dumplings (gatte) mixed with basmati rice and aromatic spices.

₹520

DESSERTS

Vanilla Ice Cream / Chocolate Ice Cream

Served with your choice of chocolate, strawberry, or homemade caramel sauce.

₹100

Fruit Salad with Ice Cream

A delightful mix of seasonal fruits served with a scoop of ice cream.

₹330

Cake in a Cup

Sticky chocolate cake filled with melted chocolate or Nutella, served with ice cream and our amazing homemade caramel sauce!

₹360

Seb Puri

Crispy puris stuffed with homemade caramel sauce, caramelized apple, and cream, lightly dusted with cinnamon—an irresistible treat!

4 puris – ₹290

Waffles

Crispy waffles layered with your choice of Nutella, mango jam, or raspberry jam, served with vanilla or chocolate ice cream.

Single – ₹350 | Double – ₹450

Gulab Jamun

Four golden-fried sweet balls made from milk, served with or without ice cream.

₹120 | With Ice Cream – ₹200

Kheer

Warm Indian rice pudding infused with saffron, nuts, and dried fruits.

₹250

Sizzling Brownie with Ice Cream

A warm, fudgy brownie served on a sizzling plate, topped with a scoop of creamy vanilla ice cream and drizzled with rich chocolate sauce. Finished with a sprinkle of crushed almonds for a delightful crunch, it's the perfect combination of hot, cold, and crunchy in every bite.

₹420

Biscoff Cheesecake Slice

Indulge in a slice of creamy Biscoff cheesecake, made with a luscious filling infused with crushed Biscoff cookies, set on a buttery Biscoff cookie crust. Finished with a decadent Biscoff drizzle and topped with cookie crumbles, each slice is a perfect balance of flavors and textures.

₹380 (Available based on seasonal availability)

MOCKTAILS

Fruit Cooler

A refreshing blend of seasonal fruits and soda, served over ice. A fruity explosion in every sip!

₹400

Cranberry Sparkler

Vibrant cranberry juice topped with sparkling water for a delightful, fizzy refreshment.

₹400

Virgin Mojito (Ice Crush)

A refreshing mix of mint and lime.

Available in flavors: lemon, green apple, raspberry, or strawberry.

₹400

Apple Touch

A crisp apple-flavored beverage, perfect for any time of day.

₹400

Piña Colada

A tropical blend of pineapple and coconut for a refreshing treat.

₹450

Blue Lagoon

A vibrant mix of blue curaçao and lemonade topped with soda, garnished with a slice of lemon.

₹400

Shirley Temple

A sweet and bubbly classic made with ginger ale, grenadine, and orange juice, garnished with a blueberry.

₹450

Citrus Basil Lemonade

Refreshing lemonade infused with muddled citrus fruits—grapefruit, orange, or pineapple—with fresh basil.

₹450

Veggie Club Sandwich

A refreshing sandwich with crisp lettuce, juicy tomatoes, sliced cucumbers, and creamy cheese, all nestled between toasted multigrain bread and served cold for a light, satisfying meal.

₹320

Grilled Cheese Sandwich

Melted cheese layered between toasted bread, enhanced with fresh cucumber and tomato slices, and served with tangy dipping sauce.

₹380

BLT

Crispy bacon, fresh lettuce, and tomato layered between four slices of bread drizzled with homemade chipotle aioli.

₹550

Bacon Toast

Crispy bacon served on top of toasted bread, topped with a sunny-side-up egg and a sprinkle of black pepper. It's a delicious and satisfying way to start your day!

₹450

Parathas

Classic North Indian stuffed bread served with curd and pickle.

Plain – ₹110 | Aloo (Potato) – ₹150 | Paneer – ₹190

Veggie Avocado Toast

Smashed avocado on toasted whole-grain bread, drizzled with olive oil and topped with fresh seasonal vegetables, finished with sea salt and cracked black pepper for a flavorful bite!

₹350

Plate of Poha

A North Indian breakfast made with flattened rice, onions, potatoes, and spices.

₹180

Plate of Upma

A traditional South Indian breakfast made from dry-roasted semolina, mixed vegetables, and spices.

₹150

Crêpes Pancake

Thin crêpes served with your choice of chocolate, banana, honey, or Nutella.

₹250

Dora Cake

Spongy Dora cakes served with chocolate, banana, honey, or Nutella.

₹350

Fruit Salad

A mix of seasonal fresh fruits.

₹290

BEVERAGES

Indian Masala Chai

A fragrant blend of spiced tea brewed to perfection.

Cup – ₹50 | Pot – ₹120

Black / Milk Coffee

Rich and aromatic coffee for a perfect start to your day.

Cup – ₹80 | Pot – ₹150

French Press Coffee

Smooth and full-bodied coffee brewed using the French press method.

Black – ₹180 | With Milk – ₹220

Cold Milk Coffee

Sweet or unsweetened cold milk coffee, refreshing and delightful.

₹250

Mocchachillo

Cold milk coffee infused with rich chocolate flavor.

₹280

Lemon Soda

Refreshing lemon soda served plain, salted, or sweet.

₹150 (Add ginger or mint for ₹20)

Lemon Water

Cool and refreshing lemon water served plain, salted, or sweet.

₹120 (Add ginger or mint for ₹20)

Iced Tea

Chilled iced tea available in flavors of peach, strawberry, mango, raspberry, or lemon.

₹250

Drinking Water

Bottled drinking water for your convenience.

₹30

Hot Chocolate Nutella

Rich and creamy hot chocolate topped with lots of Nutella.

₹320

Hot Ginger Lemon Honey

A soothing drink made with fresh ginger, lemon, and honey.

₹210

Red Bull

Energizing drink for a quick boost.

₹240

Shakes

Delicious shakes in banana, chocolate, strawberry, or mango flavors.

₹280

Lassi

A creamy yogurt drink available in plain, salted, or sweet for a refreshing treat.

Plain / Salted / Sweet – ₹150

Flavored Lassi

Choose from: Banana, Chocolate, Strawberry, Mango, or Piña co-la-ssi.

₹220

Soft Drinks in Can

Soda, Coke, Fanta, Sprite, Mountain Dew, Pepsi Zero, Thumbs Up, Diet Coke, Coke Zero, Tonic Water, Ginger Ale.

₹100

Soft Drinks

Coke, 7-Up, Soda.

₹90

Sparkling Water

Chilled sparkling water for a refreshing, bubbly experience.

₹100