

BREAKFAST

(10:30 TO 12:00)

BUTTER TOAST	100
VEG. SANDWICH	150
POORI + SABJI + RAITA + PICKLE	210
CHOLE BHATURE + RAITA + PICKLE	220
MIX. VEG. PAKORA	120
ALOO PYAAZ PARANTHA + BUTTER + DAHI (2 PCS.)	180
PANEER PARANTHA + BUTTER + DAHI (2 PCS.)	220
POHA	80
TEA	50
HOT MILK	60
HOT COFFEE	65



VRAT AHAAR

SABUDANA VADA (6 PCS.)	210
FRENCH FRIES	140
ALOO MASALA	160
SABUDANA KHICHDI	190
LASSI	90
CHAACH	40

SHAKE THE FLAVOURS

BROWNIE SHAKE 190

NUTELLA SHAKE 190

KITKAT SHAKE 190

BLUEBERRY
SHAKE 190

RED VELVET SHAKE 190

OREO SHAKE 190

PINK DRYFRUIT 165

BUBBLEGUM RUSH-
THE BOYFRIEND DRINK 165

DARK CHOCOCHIP 165

THANDA
BANARSI PAAN 165

VANILLA SHAKE 160

STRAWBERRY SHAKE 160

BUTTERSCOTCH
SHAKE 160

PINEAPPLE SHAKE 160



COLD COFFEE

CAFE HAZELNUT
& NUTELLA 180

LOADED CHOCOLATE
CAFE 160

COFFEE TANGY
ORANGE 160

CLASSIC COLD COFFEE 150

REFRESHING MOCKTAILS

TANGY FALSA 155

MASALA GUAVA 150

PAAN PASAND 150

MINTY GREEN APPLE 140

FRESH LEMONADE 90

CLASSIC VIRGIN MOJITO

ALL FRUIT MOJITO 150

WATERMELON MOJITO 150

MOJITO MINT 130



BUBBLE ICED TEA

REAL ROSE MINT 150

BLUEBERRY
ICED TEA 150

PEACH
ICED TEA 150

REFRESHING
LEMON TEA 130

GARAM CHAI

MASALA CHAI 60

NATHDWARA
PUDINA CHAI 50

ADRAK WALI CHAI 50

ELAICHI WALI CHAI 50

GINGER AND TULSI
GREEN TEA 50

HOT COFFEE

HOT COFFEE 65

BLACK COFFEE 60

CHOCO COFFEE 85

ICY-MATKI COOLERS

PHULLON KA KULLAD 160

SPICY KACCHA AAM 160

KAALA KHATTA PUNCH 160

COLD BEVERAGES

DIET COKE 60

CANNED JUICE 80

AERATED BEVERAGES 50

PACKAGED DRINKING
WATER M.R.P

EXOTIC DESSERTS

CHOCOLATE BROWNIE WITH
NUTELLA & HAZELNUT **220**

CHOCOLATE BROWNIE
WITH HOT CHOCOLATE
SAUCE & ICE CREAM **220**

WALNUT BROWNIE **160**

HOT GULAB JAMUN **80**

KESAR PISTA SRIKHAND **120**

EXOTIC FRUIT CREAM **120**



TRIPPLE SUNDAE

DEATH BY CHOCOLATE **250**

OVERLOAD FRUIT
PASSION **250**

BANANA SPLIT **240**

HOT BUTTERSCOTCH **240**

ICECREAM

EXOTIC **70**

NORMAL **50**



COMBOS & PLATTERS

COMBO-101

LACHA PARANTHA - 2 PCS.
WITH PANEER BUTTER MASALA OR
DAL MAKHANI SERVED WITH ACHAR & PAPAD

260

COMBO-102

4 POORI AND ALOO KI SUBZI, CHHOLE &
RAITA SERVED WITH ACHAR & PAPAD

210

COMBO-103

CHILLY PANEER WITH FRIED RICE/ HAKKA NOODLE

250

COMBO-104

VEG. MANCHURIAN WITH FRIED RICE/ HAKKA NOODLE

230

COMBO-105

2 MINI- STUFF PARANTHA WITH RAITA
SERVED WITH BUTTER ACHAAR & CHUTNEY

215

COMBO-106

A BOWL OF RICE SERVED WITH KADHI PAKORA/
CHANNA MASALA/ DAL MAKHANI/ DAL TADKA

200

DELHI WALA CHUR CHUR COMBO'S

DAL MAKHANI WITH CHUR CHUR NAAN

295

PANEER BUTTER MASALA WITH CHUR CHUR NAAN

340

AMRITSARI CHOLEY WITH CHUR CHUR NAAN

245

HOUSE OF ITALY

PIZZA

DOUBLE CRUST CHEESE BURST

Cheese Lovers Pizza Stuffed with Oozing Cheese-Topped with Pesto Sauce, Mushroom, Olives, Chillies & Tomato

345

SPICY BHUNA MUSHROOM PIZZA

Pizza Topped with Grilled Mushrooms, Red Onions and flavoured with Grilled Tomatoes & Lots of Cheese

295

WORLD OF WONDERS

Pizza Topped with Pizza Sauce, American Corn, Peppers, Pineapple, Zucchini, Jalapeno, Paprika, Fresh Basil, Olives & Cheese

315

TANDOORI PANEER TIKKA PIZZA

Pizza Topped with Tandoori Sauce, Bell Pepper, Tomato, Onion, Tikkas & Topped with Cheese

310

DOUBLE CHEESE TOMATO MARGARITA

Sundried Tomato, Tomato Concasse, Lots of Mozzarella and Fresh Basil

290

SPICY OTC

Pizza topped with pizza Sauce, Capsicum, Onion, Tomato, Chillies & Cheese

335

THREE CHEESE PIZZA

Top with Fresh Concasse Homemade Feta Mozzarella, Cheddar Parmesan & Fresh Basil

320

CLASSIC MARGARITA

Tomato Concasse, Mozzarella and Fresh Basil

225

ADD ON TOPPINGS

(Capsicum, Bell Peppers, Mushroom, American Corn, Baby Corn, Olives, Jalapenos & Green Chilis & Extra Cheese)

40

EXTRA CHEESE

50



PASTA

EXOTIC PINK SAUCE

Tomato Creamy Sauce with Oregano, Rosemary, Fresh Basil, Dry Basil, Parsley, Chilli Flakes, Red-Yellow Bell Pepper, Mushroom, Broccoli, Baby Corn & Fresh Beans

310

CHEESY ALFREDO-WHITE SAUCE

Penne Tossed with Cheese Sauce Topped with Four Cheese

285

PASTA AL-ARRABBIATA-RED SAUCE

All Mix Pasta with Selected Vegetable in Spicy Arrabbiata Sauce

250

PESTO PASTA

This vegetarian recipe includes fresh basil leaves, garlic, almonds and parmesan cheese.

250

ITALIAN BREADS 'N' MORE

MASALA CHEESE GARLIC BREAD

250

CHEESE GARLIC BREAD SUPREME

260

HOUSE OF AMERICA



BASKET OF FRIES

SPICY PERI PERI 200

CHILLI OREGANO 180

SALT 'N' PEPPER 140

BACK TO BURGER

CHATPATA ALOO TIKKI 150

CLASSIC VEG. BURGER 165

PERI PERI VEG. CHEESE 190

MEXICAN CHILLI CHEESE 190

SANDWICH

3 LAYER BOMBAY CLUB SANDWICH 190

TANDOORI PANEER TIKKA SANDWICH 210

MUSHROOM SPINACH, CORN & CHEESE 225

GRILLED VEG. CHEESE 195

VEG. SANDWICH 175

FRESH BAKED

BAKED VEG. LASAGNE

Italian made with Several Layers of Fresh Alternated Pasta Sheets with Sauces and Exotic Ingredient served with Farmer's Toast

350

VEGETABLE AU-GRATIN - BAKED VEGETABLE

A continental delicacy of Exotic Veggies & White sauce, Baked with Cheese & served with Farmers Bread

340

BAKED SPINACH CORN & MUSHROOM

Fresh Spinach, American Corn & Mushroom sauted with peppery white sauce with lots of cheese, well baked to perfection & served with Farmers Bread

340

CHINA TOWN

CHILLI PANEER 'N' PEPPER-DRY

Batter Fried Cottage Cheese Sauted with Garlic, Diced Capsicum, Onions, Green Chilly in Spicy Soya Sauce

295

CHILLI MUSHROOM 'N' PEPPER

Cuts of Crisp Fried Mushroom & Peppers Sauted in Hot Garlic Sauce

310

VEG. SPRING ROLL

Experience the Different Flavors of Spring Rolls

260

CRISPY VEG. SALT 'N' PEPPER

Crunchy Assorted Vegetable Tossed in Rare Asian Spices

260

HONEY CHILLI POTATO

Crispy Potato Sauted in Blend of Secret Sauces Get the Real Hot As Well As Sweet Taste of Honey

230

DRAGON POTATO

Crispy Potato Tossed in Blend of 'Indo-Chinese' Sauce

230

CRISPY CORN FRITTERS

Crispy Corn Stir Fried with Green Chillies and Green Onion

260

VEG. MANCHURIAN

Deep Fried Vegetable Balls in Hot Soya Sauce

250

AMERICAN CHOUPSEY

295

CHINESE BHEL

280

好食物



VEG. CHOWMEIN

210

HAKKA NOODLES

Regular / Schezwan / Hot Chili Garlic/ Red Peri Peri

210

FRIED RICE

Regular / Schezwan / Hot Chili Garlic/ Red Peri Peri

200

TRIPLE SCHEZWAN

Exotic Veggies Sauted with Garlic and Hot Schezwan served with Lightly Seasoned Rice

230

INDIAN BREADS

NAAN

CHEESE GARLIC BUTTER NAAN **110**

CHEESE NAAN **100**

GARLIC BUTTER NAAN **75**

STUFFED NAAN **85**

ROGANI BUTTER NAAN **70**

BUTTER NAAN **65**

PLAIN NAAN **55**

SPL. CHUR CHUR NAAN

PANEER CHUR CHUR NAAN **145**

ALOO PYAAZ CHUR CHUR NAAN **135**

AJWAINI CHUR CHUR NAAN **130**

PARANTHA

PUNJABI PANEER PARANTHA **90**

MIX. STUFFED PARANTHA **80**

PUDINA LACCHA PARANTHA **70**

ALOO PYAAZ PARANTHA **70**

LACCHA PARANTHA **65**

ROTIYAN

JUNGALI ROTI **70**

HERBAL ROTI **55**

MISSI ROTI **50**

TANDOORI BUTTER ROTI **30**

TANDOORI PLAIN ROTI **25**

TAWA BUTTER ROTI **25**

TAWA PLAIN ROTI **20**



PANEER

SPL. PANEER LABABDAR

Soft Fresh Cottage Cheese preparation with Bell Peppers, Onion and Green Chillies in Spicy Orange Gravy

290

PERI-PERI PANEER KHURCHAN

Cottage Cheese with Julienne Onion, Capsicum, Tomatoes, Green Chillies in Spicy Red Peri-Peri Masala Gravy

310

MATAR PANEER

Green Peas and Paneer in Onion-Tomato Gravy

280

PANEER BHURJI

Dry Preparation of Fresh Crumbled Paneer in Onion, Capsicum and Tomato

310

PALAK PANEER

Paneer in Green Spinach and Creamy Gravy

280

SHAHI PANEER

Paneer in Mild Flavored, Cashew Gravy in an Essence of Saffron

290

PANEER ANGARA

290

PANEER KALIMIRCH

Cottage Cheese in Black Pepper flavoured creamy cashew gravy

320



PANEER TIKKA MASALA

Spicy Marinated Paneer Tikka, with Dices of Onion & Capsicum served in Tandoori Variation of Red Gravy

320

SPL. HANDI PANEER

Hot 'n' Spice Paneer in Hot Chilli, Garlic, Onion, Tomato cooked for long and served in sizzling hot earthenware

290

PANEER BUTTER MASALA

Paneer in Authentic Tomato & Butter Creamy Gravy in Pure Punjabi Style

290

DESI GHEE KHOYA PANEER

Paneer in Hawai Style, Exotic Khoya Gravy cooked in Desi Chee

310

PANEER PASANDA

Mint & Khoya stuffed Cottage Cheese cooked in Mild Tomato Gravy

320

SPICY KADHAI PANEER

Hot & Spicy Kadhai preparation of Diced Paneer, Capsicum, Onion and Green Chillies

280

PANEER TAKATAK

Famous Mumbai Cottage Cheese Recipe with Bell Peppers sauteed with Onion, Tomato & Bombay Spices

290



ALOO AAP KI PASAND

DUM ALOO PUNJABI	280
DUM ALOO KASHMIRI	320
HING JEERE KE ALOO	180
ALOO PYAAZ	190
ALOO GOBHI	190
ALOO PALAK	190
ALOO MATAR	190
ALOO TAMATAR	170



DAL KI HANDI

DAL MAKHANI

Black Lentils cooked overnight on Charcoal Embers

280

YELLOW DAL TADKA

Mixed Yellow Lentils Simmered & Seasoned in Traditional Style

200

MARWADI PANCHMELE KI DAL

Mixed Yellow Lentils Simmered & Seasoned in Traditional Rajasthani Style

200

DAL LEHSUNI

Yellow Lentils Simmered & Seasoned in Traditional Style Flavored with Garlic

220

JEERA DAL

180

JAIN DAL

180



EXOTICS OF INDIAN CUISINE

MALAI KOFTA - RED/WHITE/GOLDEN

One of the most favorite dish served with your choice of Gravy

280

CHEESY FRENCH PALAK

Rich Delicate and unique preparation with Cheese Baby, Spinach, Spring Onion, Capsicum & Paneer in Creamy Pepper sauce

290

56 BHOG-NAVRATAN KORMA

Nawabi Rich Delicacy of Paneer Chunks, Mix Vegetables, Fruit 'n' Nuts, and cream in Smooth White Gravy

320

BHUNA MUSHROOM

Spicy Tandoori Mushroom sautéed in whole spices and cooked in Hot, Spicy Tandoori Gravy

290

PINDI CHANA

Try the secret & experience behind this recipe

255

MUTTER MUSHROOM BABY CORN

Green Peas, Mushroom & Baby Corn prepared in Onion, Tomato Gravy

280

SOYA CHAAP TAVA MASALA

Spicy well marinated Tandoori Soya Chaap in Tava Masala

255

DIWANI HANDI

280

METHI MALAI MUTTER

300

PUNJABI KADHI

210

SPL. KAJU KHOYA CURRY

Famous preparation of Cashew Nuts in Rich Tomato Curry

340



RAJMA MASALA

300

56 BHOG KOFTA CURRY

Chefs secret recipe of Vegetable Dumplings served with green exotic cheese gravy

310

VEGETABLE MAKHAN WALA

Paneer, Carrot, Cauliflower, Beans, Cabbage, Etc. Uniquely prepared in Tomato Butter Gravy

260

MIX. VEG. MASALA

Carrot, Cauliflower, Beans, Cabbage, Etc. Uniquely prepared in Tomato Blended Gravy

245

VEG. JALFREZI

Carrot, Cauliflower, Beans, Cabbage, Etc.

260

VEG. KOLHAPURI

250

SMOKED BAIGAN BHARTA

220

BHINDI MASALA

200

RAITA- TRUE APPETIZER

TANDOORI RAITA- BHUNA MASALA

Tempered Curd with Chef's Secret Ingredients

200

PINEAPPLE RAITA

Sweet Pineapple Yoghurt

200

BOONDI RAITA

Indian All Time Favorite Boondi Raita

180

MIX. VEG. RAITA

Cream Churned Yoghurt with Onion,
Cucumber and Tomato

180

PLAIN CURD

140



BASMATI KI KHUSHBOO

VEG. BIRYANI

260

SPL. PANEER TIKKA BIRYANI

Pure Basmati Rice Cooked with Tandoori
Paneer Tikka in Dum pukht Style, Delicately
Flavored served with Raita

320

HYDERABADI VEG. HANDI BIRYANI

Pure Basmati Rice Cooked with Vegetables in
Hyderabadi Spices, Delicately Flavored served
with Raita

290

PANEER ANGARA PULAO

Roasted paneer cooked in basmati rice with
traditional Indian spices

230

ZAFRANI KASHMIRI PULAO

Its Rich Rice Preparation with Dry Fruits &
Kesar

220

RAJASTHANI GATTA PULAO

Its Rich Rice Preparation, Spicy Basmati Rice
Preparation with Freshly Made Rajasthani
Gatta Dryfruits & Kesar

290

VEGETABLE PULAO / PEA PULAO

Basmati Rice with An Assortment of Vegeta-
bles, Tempered with Cumin

190

CURD RICE

South Indian Preparation of Rice with Curd
Tempered with Mustard Seeds, Curry Leaves &
Green Chillies

190

JEERA RICE / STEAM RICE

Fine Preparation Of Rice/Tempered/with
Cumin

180



ORIGIN AT RAJASTHAN

RAJASTHANI KAIR SANGRI

295

A Rare Rajasthani Recipe of Dessert Berries & Dried Beans cooked Traditionally

NAGARI MALAI PYAAZ

Chef's choice combination of Fresh Onion Slices & Fenugreek in Spicy Creamy Gravy

265

JAIPURI ALOO PYAAZ

Jaipur's Favorite Rich & Strongly spiced Onion & Potato Preparation

255

JODHPURI GOVIND GATTA- ORIGINAL!

Dry Fruit & Khoya Stuffed Gram Flour Fried Dumplings in Sour & Spicy Onion, Tomato Gravy

270

RAJASTHANI GATTA CURRY

Gram Flour Dumplings in Sour & Spicy Gravy, truly Authentic Rajasthani Style

245

LEHSUNI PALAK

Dry Preparation of Green Spinach sauteed with Fresh Garlic & well seasoned with Rajasthani Spices

245

PALAK MAKKAI

American Corn in rich creamy spinach gravy

245

MARWADI RABODI

245

KADHI PAKORA

210

BAJRA KA SOGRA

120



ORIGIN AT GUJRAT

SEV TAMATAR

190

GUJRATI KADHI

190

CHEESE TOMATO

270

GUJRATI DAL

190

GUJRATI ALOO BHAJI

180

BAIGAN BHAJI

180

KHOPRA BHINDI

180

KADHI KHICHDI

Rice & Lentil Khichdi Topped over clarified Butter served with Papadom & Curd

220

DESI DAL KHICHDI- BUTTER

An Indian nation dish topped over clarified Butter served Papadom & Curd

220

RAJWADI KHICHDI

Vegetable Khichdi Topped over Clarified Butter served with Papadom & Curd

260

PAPAD CHUR CHUR KHICHDI

240

THE WORLD BITES

CHEESE CHILLI CORN LADDU

Crispy Laddus stuffed with Mouth Watering Cream Cheese, Green Chillies & American Corn

320

SPICY PANEER POPCORN

Paneer Popcorn Flavored with Mexican Paprika served with Sour Cream & Chili Cheese Dip

320

SAUTE VEGGIES

Cuts of Exotic Veggies sauted in Olive Oil and Lightly Seasoned

230

ITALIAN TOMATO OLIVE BRUCHETTA

240

CHILLI CHEESE TOAST

260

PLATTER OF NACHOS

Nachos with Fresh Salsa & Freshly Baked Spicy Cheesy Dip

260



STREET FOOD OF INDIA

AMRITSARI KULCHA CHHOLE

250

DILLI WALE CHHOLE BHATURE

250

CHUR CHUR KULCHA

220

BOMBAY PAO BHAJI

210

PANEER PAKORA

280

MIX. VEG. PAKORA

160

ONION BHAJIYA

160

DESI INDIAN COOLERS

KULLAD WALI LASSI **90**

MASALA CHAACH **50**

PLAIN CHAACH **40**

HEALTHY SMOOTHIES

CAPTAIN ORANGE

Freshly Squeezed Pure Orange nector blend with its own pulp

180

POPEYE DRINK

Fresh Juice of Cucumber, Coriander, meditated with a hint of fresh ginger, mint, little sweetness & lime

180

COCO-MELON

Fresh Coconut water with lime, honey & mint

180

GREAT INDIAN KEBAB & TIKKAS

TANDOORI PANEER
TIKKA **295**

HARI MIRCH
PANEER TIKKA **320**

CREAMY AFGHANI
PANEER TIKKA **320**

SEEKH KEBAB

Kebab of Cottage Cheese and Processed Cheese prepared in Flavoursome Merination with Thyme, Peppers, Grilled on Charcoal Fire

280

56 BHOG - HARA BHARA KEBAB

Vegetables, Spinach, Peanut and Potato Dumplings, well Layered with Creamy Texture- Lightly Grilled!

285

TANDOORI STUFFED MUSHROOM

Lal Surkh / Lehsuni Creamy

325

TANDOORI ATISH-E-ALOO

Stuffed & Roasted Potato with Chef's Red Marination served with Twisty Tangy Di

270



DAHI KE KEBAB- CHEF'S DELICACY

The Mouth Melting Yoghurt Cheese Dumpling, Lightly Flavored & Shallow Fried

310

TANDOORI MOMOS

Tandoori Marinated Dimsums in Pure Indian Masalas grilled for perfection

240

DILLI WALE CHAAP

Tandoori Masala / Afghani Cream

240

TANDOORI PLATTER

380

SALAD

THE GREEN SALAD **100**

MASALA ONION SALAD **90**

ONION SALAD **70**

JAIN SALAD
(CUCUMBER & TOMATO) **70**

RUSSIAN SALAD

Cuts of Carrot, Green Peas, Potato, French Beans dressed with Cream & Mayonnaise and Seasoned with Salt, Pepper & Celery

240



PAPAD

MASALA PAPAD **60**

ROASTED PAPAD **30**

CHEESE MASALA PAPAD **80**

FRIED PAPAD **45**

MASALA KHEECHIYA **150**

MAKKA PAPAD FRIED **60**

MAKKA PAPAD
ROASTED **50**



MIGHTY SOUPS

TOMATO SOUP

Classic Creamy Broth of Fresh & Red Tomatoes topped with fresh Creamy Froth

180

VEG. MANCHOW

Popular in India, soup of Indo-Chinese Cuisine due to its Ease Preparation and Hot Spicy Taste for Hot Spicy Taste

220

ORIENTAL HOT 'N' SOUR

Robust Spicy Broth with Shredded Vegetables & Diced Mushrooms

180

VEG. SWEET CORN

Well Known Corn Soup with Sweet 'n' Sour Taste

180

CREAM OF MUSHROOM

Classic Cream Soup of Mushroom

220

VEG. LEMON CORIANDER

Lightly Seasoned & Delicately Prepared Veg. Clear Soup Flavored

180



SIZZLERS & PLATTERS

CLASSIC COUNTRY

Continental Sizzling Plate with Rice, Saute Vegetable, Finger Chips, and Cutlet Served with Brown Sauce

455

PANEER SHASHLIK

Well Grilled Paneer Shashlik in Tangy Spicy Sauce with Herbed Rice, Saute Veggies & Crumbled Fried Potato

465

ORIENTAL SIZZLING WOK

Oriental Sizzling Plate with Manchurian, Fried Rice, Chilli Paneer and Noodles

455

TANDOORI PLATTER SIZZLER

Choice of Kebab & Tikkas for "YOU" to get grill upto perfection

455