



*Karver*

BISTRO LOUNGE





Nestled in the heart of Udaipur, Kaner Bistro is a pure vegetarian bistro where comfort meets creativity on a plate.

Blending heritage interiors with a lush green ambiance, it offers a space that feels timeless yet refreshingly modern.

Our kitchen celebrates freshness, simplicity, and soulful dining inspired by local roots and a global glow.

Whether it's a quiet coffee, a hearty brunch, or conversations that linger beyond the table, every moment at Kaner Bistro is meant to be savoured.

# Menu

NEW



Broccoli Cheese  
Corn Balls – 540

Lotus Stem Crispy  
with Cheese Dip – 490



Cheese Bombs  
Truffle – 490

Four Cheese  
Kulcha – 290



Pineapple Curry with  
Baby Garlic Naan – 590

Veg Smoked Keema  
with Pav – 490

Kali Mirch ka  
Paneer with Pav – 590



## SALAD

Garden Fresh Salad	200
Kachumber Salad	180
Greek Salad	320
Apple Walnut Salad 	350
Sauteed Veggie in Garlic Butter 	350
Caesar Salad	380
Signature Salad 	380
with Grilled Cottage Cheese	

## SOUP

Manchow Soup	300
Tomato Dhaniya Shorba	300
English Clear Soup	300
Mushroom Cappuccino <small>Coffee Froth, Fresh Mushroom Garnish</small>	350
Hot N Sour Soup	300
Almond Broccoli Soup	350
Creamy Mushroom Soup	350

## BURGERS N SANDWICHES

Mushroom Burger <small>Fresh Mushroom, Parmesan Cheese, In-house Herbs &amp; Burger</small>	390	Pesto Veggis Sandwich 	400
Potato Crispy Burger	350	Paneer Tikka Sandwich 	400
Veg Grilled Sandwich With Cheese	360	Garlic Bread With Cheese	360
Smoked Keema Sandwich	400	Pesto Sundried Tomato 	420
		Burrata Cheese Sandwich	

## PIZZA

Burrata Cheese Pizza 	750
Margherita Pizza	690
Farmhouse Pizza	720
Smoked Paneer Pizza 	720
Pesto Veggies N Cheese Pizza 	750
Smoked Keema Pizza 	690
Four Cheese Pizza <small>Mozzarella, Processed Cheese, Parmesan Cheese, Feta Cheese</small>	720

## MEXICAN

<i>"A dance of taste and texture, a subtle symphony of flavours, crafted to delight the palate and linger as a cherished memory."</i>	
Quesadilla	420
Enchiladas	580
Tex Mex Nachos	420
Bruschetta	420

# PASTA

Choices Of Pasta	480
Alfredo, Arrabiata, Pesto, Pink In Penne	
Charcoal Pasta 🍳	460
Aglio Olio 🍳	490
Smoked Makhani Pasta	490
Garlic Chilli Cacio E Pepe	490

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## CHINA TOWN

Jhol Momos 🍳	490
Stuffed Cheese Balls	460
Smoked Honey Chilli Patato 🍳	460
Lotus Stem Honey Chilli	480
Veg Manchurian	440
Vegetable Chowmein	440
Smoked Paneer Chilli 🍳	490
Veg Fried Rice	440
Crackling Corn with Sesame Seeds	460
Vegetable Hakka Noodles	440



## KANER'S SPECIAL

Signature Salad	380
Smoked Paneer Chilly	490
Italian Naan with Hummus	350
Bhatti ki Dal	520
Bhatti ka Paneer	590
Rajwadi Paneer	580
Beetroot Halwa with Rabri (In-House Seasonal)	320
Paneer Ghee Roast	590
Dum Pukht Biryani with Raita	520



## APPETIZERS

<b>Paneer Bhuna Tikka</b> 🍳	490	<b>Palak Patta Chaat</b>	390
Paneer marinated in spiced hung yogurt, sautéed with caramelized brown onions and traditional Indian spices.			
<b>Paneer Malai Tikka</b>	480	<b>Pakoda Platter</b>	450
<b>Malai Cheese Moti</b>	480	<b>Dahi Ke Sholay</b>	440
Stuffed with cheese and herbs marinated in our special in house miza			
<b>Tandoori Platter</b>	790	<b>Beetroot Kebab</b>	440
Paneer Malai Tikka, Bhuna Tikka (Red Marination), Beetroot Cheese Kebab, Hara Bhara Kebab		With Stuffed Cheese	
<b>Galouti Mushroom Kebab</b> 🍳	440	<b>Bhutte Ke Kebab</b>	440
Button Mushroom with Kaju & Indian Spices			
<b>Hara Bhara Kebab</b>	440	<b>Cheese Onion Kebab</b>	480

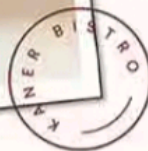
## MAIN PLATES

<b>Stir Fry Veggies With Hot Garlic Sauce &amp; Fried Rice</b>	540
<b>Veggies In Makhani Sauce N Pesto Rice</b>	510
<b>Oriental Sizzler</b>	850
<b>Baked Vegetables With Garlic Bread</b> 🍳	510

<b>Burn Garlic Rice N Dhungar Dal</b>	540
<b>Makhani Paneer N Lachha Paratha</b>	510
<b>Bhatti Ka Paneer N Lachha Paratha</b>	510
<b>Smoked Keema With Lachha Paratha</b>	520
Smoked soya chunks, perfectly spiced and served with two soft, flaky baby lacha parathas	
<b>Mushroom Ghee Roast With Lachha Paratha</b>	590
<b>Pindi Chana With Plain Kulcha</b>	490
<b>Naan Bomb With Dal Makhani</b>	510



## PLATERS



## DESSERTS

Seasonal Beetroot Halwa with Rabri	320
Sitafal Rabdi 🍷	250
Gulab Jamun with Ice-cream /Rabri	220
Rose Petal Ice-cream 🍷	220
Nutella French Toast 🍷	350
Chocolate Brownie with Ice-cream	300
Gajer ka Halwa (Seasonal)	220
Gulab Jamun	180
Choice of Ice-cream	180
Rabri Wali Kulfi	120



## ICED COFFEE

Tonic Iced Americano	200
Iced Americano	150
Iced Cafe Latte	190
Cold Coffee	240
Cold Mocha	220
Honey Latte	280
Caramel Iced Mocha	240
Banana Honey Latte	200
Caramel Iced Latte	220

## BEVERAGES

Choice of Aerated Drinks	105
Ginger Ale	150
Red Bull	250
Tonic Water	120
Mineral Water	95
Butter Milk	150
Fresh Juice	280
Real Juices	150

## FRAPPES N SHAKES

Café Frappe	260
Frappe	300
<small>Irish, Hazelnut, Caramel, Oreo, Chocolate, Cookies</small>	
Nutella Frappe	320
Shake	300
<small>Oreo, Cookies N Cream, Kitkat, Chocolate, Nutella, Butterscotch</small>	
Tripple Chocolate Shake	320
Evergreen Vanilla	260
Mango Shake	300
French Vanilla Frappe	300
Cinnamon Frappe	300
Chocolate Chips	240
Pomogranate Shake	280
<small>Pomogranate Ice Cream, Milk</small>	

## SMOOTHIES

Mix Berry	280
Banana Honey Almond	280
Mango Smoothie	280
Caramel Smoot	280
Tropical Smoothie	320
<small>Mango, Apple, Pineapple, Banana</small>	

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# MOCKTAILS @399

## SUMMER SHIP

Fresh watermelon blended with orange juice, a splash of lime juice, fresh mint, and topped with Sprite.

## COCONUT KISS

Fresh pineapple mixed with pineapple juice, whipping cream, coconut syrup, and a drizzle of grenadine syrup.

## SPICY GUAVA

Guava juice shaken with lime juice, coconut syrup, Cajun spices, and a hint of jalapeño.

## KIWI REFESHER

Fresh kiwi combined with kiwi crush, lime juice, mint syrup, and finished with Sprite.

## PINEAPPLE SWEET & SPICY

Fresh pineapple blended with pineapple juice, coconut syrup, lime juice, jalapeño, and Cajun spices.

## V. PINA COLADA

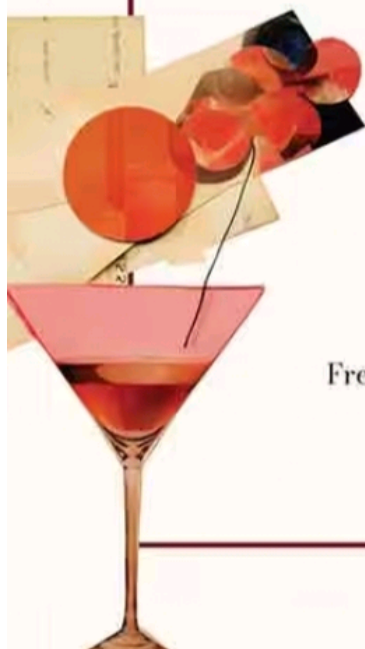
Fresh pineapple mixed with pineapple juice, coconut syrup, piña colada syrup, and fresh cream.

## MANGO COLADA

Mango juice combined with coconut syrup, piña colada syrup, and fresh cream.

## ROSE PETAL THANDAI

Fresh apple blended with apple juice, rose petal jam, coconut water, ice cream, fresh mint, and coconut syrup.





### KIWI CREAMY

Fresh kiwi with kiwi crush, fresh mint, and milk.

### IMLI CHUSKI

Fresh imli mixed with lime juice, jalapeños, a touch of salt, and Sprite.

### RASPBERRY PEACH

Litchi juice shaken with lime juice, coconut syrup, raspberry syrup, and kaffir lime.

### GUAVA LITCHI COOLER

Litchi juice blended with guava juice, strawberry, lime juice, coconut syrup, a pinch of salt, and soda.

### POMEGRANATE SPARKLER

Fresh pomegranate combined with pomegranate juice, lime juice, coconut syrup, jalapeño, salt, Cajun spices, and topped with Sprite.

### APPLE ALE

Fresh apple blended with apple juice, fresh mint, coconut syrup, strawberry crush, and ginger ale.

### JAMUN BASIL ALE

Jamun crush mixed with fresh basil, lime juice, a pinch of salt, and ginger ale.

### BASIL & CITRUS

Fresh orange combined with orange juice, coconut syrup, fresh basil, basil syrup, and lime juice.

V. BLUE LAGOON	320
V. MOJITO	300
FRESH LEMON SODA	180
FRESH LEMON WATER	150