

NOT JUST FOOD,
AN INSTANT ICEBREAKER

SOUL OF THE MOMENT



FOOD MENU



Of all the bistros & lounges in the world, you walked into ours

now that's **what we**
call a **SOUL**
connection

All Day BREAKFAST

(Timings: 8 AM - 7 PM)

Eggcellent Choices

Mediterranean Omelette 450

Feta cheese topped on grilled veggies with medi herbs & 2 whole eggs served with toast, hash browns, butter, homemade preserve 

Soul-Satisfying Bhurjee 450

Highway style bhurjee with 3 eggs & Akuri spices, butter smothered pav 

Irani Omelette 450

Masala of onion, tomato, ginger & garlic with Irani style spices served with pav & butter 

Andaas Apna Apna 450

Eggs your way - scrambled / half fry / mushroom & cheese / masala / cheese omelette / railway station omelette, served with toast, hash browns, butter, homemade preserve 

Angrezi Nashta

Choices of Pancakes 500

Chocolate / blueberry / classic served with whipped cream & fresh fruits  

Jain option available

Avo Toast 500

Sliced avocado, guacamole, goat cheese  

Jain option available

Fresh Fruit Platter 400

3 types of fresh seasonal cut fruits

 

Hearty Smoothie Bowl 450

Blueberry flavoured yoghurt, granola, fresh fruits, cranberry  Jain option available

Desi Mom Style Breakfast

Poori Aloo Nashta 450

Poories served with spicy & tangy potato curry along with achaar, choice of tea / coffee



Choice of Parantha 450

Aloo-pyaaz / Aloo / Paneer served with pickle, dahi, tea / coffee

 Jain option available

Nashte Ke Nakhre

Liquid Detox

Healthy Start 300

Cucumber, celery, mint, ginger, green apple

  

Pretty in Pink 300

Beet, pineapple, apple

  

Sunset Bliss 300

Carrot, orange, ginger

  

Cold-Pressed Seasonal Fruit Juice 250

Ask your server for options

 

Google review?



More like a five-star love letter to Soul!

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Taxes as applicable.
We levy 5% service charge.

Soup

Love from Italy	400
Classic minestrone   Jain option available	
Sabka Manchow	400
Manchow soup  	
Tibetan Thukpa	400
Spicy vegetable broth with wonton & Tibetan spices  	

Salads

Add Chicken @100

Crumbed Feta Ala Greek	425
Classic Greek salad, olives, lettuce, feta cheese, cucumber, bell peppers, lime vinaigrette   Jain option available	
Classic Caesar	425
Iceberg, Caesar dressing, croutons   Jain option available	
Tabbouleh	425
Chilli mango chunda dressing   Jain option available	
Indian Salad	250
A carnival of fresh cucumbers, tomatoes and onions  	

Sharing is Caring (Soul platters)

Mezze Platter	725
Falafel, classic hummus, chilli hummus, baba ghanoush, tabbouleh, pita, pickle 	
Chole Kulche Platter	680
The North Indian power couple you can't resist, spicy, tangy, and soul-satisfying chickpea curry served alongside crisp Amritsari kulchas  	
Dal Makhani & Laccha Parantha Platter	680
Creamy, smoky dal makhani that's slow-cooked to perfection, served alongside a golden, flaky laccha parantha with layers that melt in your mouth  	

Flavours That Speak to Your Soul



Chakna Tiffin (Choose Any 2)

Masala Peanut



Fryums



Theke Wali Masala Namkeen



Teekha Sprout



Crispy Kabuli Chana Chaat



540



Bar Ke Bandhu

When Booze Calls, Wingman Answers

Chinese Bhel

Nothing comes from China, not even the chef 🇨🇳🍴

Tony Bhaiyya Ke Honey Chilli Fries

Sweet & spicy crispy potato with honey & sesame 🇨🇳🍴🌿

Chilli Paneer

Your way or ours in sriracha sauce 🇨🇳🍴🌿

Loaded / Unloaded Fries

Fries your way, choose from cheese loaded / peri peri / classic salted 🇨🇳

2 Hour Cheesy Garlic Bread

Herb butter toasted & loaded with mozzarella, sundried tomato, chilli & love called cheeeeeese 🇨🇳🍴

🍳 Crispy Cauliflower Bites

Batter fried cauliflower with spicy sauce 🇨🇳🍴🌿

Tangra Chilli Chicken

The best Indo-Chinese 🇨🇳🍴🌿

🍳 Chicken Koliwada

Spicy fried crisp chicken bites with curry leaves and spicy masala 🇨🇳🍴

Spiced Chicken

Peri peri roasted chicken chunks served over smooth hummus 🇨🇳🍴 Served with Baby Naan

Hong Kong Style Chicken

Where sweet & sour blend so perfect that your tastebuds want more of this 🇨🇳🍴

🍳 Hot Nashville Style Chicken Wings 6pcs

Hot Nashville butter sauce 🇨🇳🍴

Chilli Garlic Udon Noodles

Thick noodles, hot garlic gossip, and chilli drama in every bite, slurp-approved 🇨🇳🍴🌿🍴

Hakka Noodles

Wok-tossed chaos in the best way. Smoky, spicy, and impossible to share 🇨🇳🍴🌿

Best Seller

Schezwan Mushroom

Button mushrooms bathed in bold Schezwan sauce. A sassy, spicy stir-fry with a serious attitude 🇨🇳🍴🌿🍴

460

480

525

350/330/300

470

480

570

550

590

570

590

500

450

550

KEBABS *by Soul*

Philly Cheese & Golden Garlic Paneer Tikka

Overnight marinated paneer with creamy Philadelphia cheese & fried garlic 🟢🍷🍴

540 Old School Chicken Tikka

It needs no description, just a no-brainer OG tikka, LOL 🇮🇳🍷🍴

570

Malaysian Spiced Paneer Tikka

Spices from the Malay region perfectly blended into Indian tradition in a paneer tikka 🟢🍷🍴

530 Podi Masala Chicken Tikka

Why should idly have all the fun? Chicken, too, tastes amazing with ghee & podi 🇮🇳🍷🍴

580

Dahi Ke Kebab Our Style

Aam ka chunda stuffed in creamy tangy yoghurt kebab 🟢🍷🍴

530 Amritsari Fish

Crispy fried fish that is drenched in a batter made by Punjabisssss 🇮🇳🍷🍴

750

Veg Seekh with House Special Salsa

Our tandoori roasted pineapple chutney is a game changer with this kebab 🟢🍷🍴

510 Jalapeno & Olive Chicken Tikka

A fusion of flavours that we think works pretty well 🇮🇳🍷🍴

600

Classic Paneer Tikka

The OG paneer tikka with spicy yoghurt marinade 🟢🍷🍴

520 Jama-stylee Mutton Seekh

The recipe is rooted in the tradition of Delhi 6 🇮🇳🍷🍴

680

Mushroom Galouti

Creamy mushroom patè with a medley of Indian spices cooked to perfection 🟢🍷🍴

530 Kasundi Mahi Tikka

Succulent fish, marinated in fiesty mustard (a.k.a Kasundi) cooked in a tandoor till smoky & golden 🇮🇳🍷🍴

750

Rolls

Paneer Tikka Roll

Classic roll filled with classic paneer tikka and crunchy veg with street-style sauces 🟢🍷🍴

460

Aslam Chicken Tikka Roll

From the lanes of Old Delhi, Aslam buttered tandoori chicken with pickled onion & eggs 🇮🇳🍷🍴

510

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BaoBaby

Gochujang Paneer 660

That lovely sweet pepper sauce tossed cottage cheese with perfect crunchy Asian veg & kewpie mayo 🌱 🍷 🍴

Kung Pao Mushroom 660

Spicy crunchy mushrooms with nuts and veggies 🌱 🍷 🍴

Soul Crispy Chicken 690

Double fried chicken for that perfect crunch and medley of Asian veggies 🍷 🍷 🍴

Sandwich Supremacy (Timings: 8 AM - 7 PM)

Bombay Bachelors OG 450

This iconic Mumbai snack stacks up the flavor with buttered bread, spicy green chutney and potato masala grilled to crispy, golden perfection 🌱 🍷 🍴

Soul High Club Veg 480

Layered with fresh veggies, cheese, and a slather of mayo, this triple-decker beauty is all about stacked satisfaction 🌱 🍷 Jain option available

Soul High Club Non-veg 540

Juicy grilled chicken, a perfectly fried egg, fresh veggies, cheese, and a generous swipe of creamy mayo, layered between golden-toasted bread slices 🍷 🍷

🍷 Italian Grandma's Favourite 540

The nonna-approved flavour bomb, a rustic beauty, layers creamy fresh mozzarella, zesty pesto, peppery arugula, sun-dried tomatoes, juicy pomodoro, and a tangy balsamic reduction 🌱 🍷 Jain option available

Momo Corner

Classic Veg Momo 470

Steamed / Fried 🌱

Cheese Mushroom Garlic Momo 500

Stuffed with mushroom and garlic filling 🌱

Classic Non-Veg Momo 550

Chicken steamed / Fried 🍷

Ramen Bowls

Peanut Butter Broth Curry Bowl 680/650

Chicken / Veg / Paneer 🍷 Vegan option available

Spicy Korean Mushroom Bowl 650

🍷 🍷

Soul PIZZA Counter



Paneer Tikka & Pepper.....750

San Marzano sauce, spicy paneer, crunchy bell pepper, tandoori mayo, mozzarella cheese, jalapeno, parmesan



Wild Mushroom750

Bechamel, parmesan, shiitake, button, mozzarella, arugula, truffle, fried basil, fried garlic



Margherita.....650

San Marzano sauce, fresh basil, fresh mozzarella, parmesan



Exotica780

Artichoke, exotic vegetables, mozzarella, San Marzano sauce, basil oil, jalapeno, parmesan



Smoky White Hen.....790

Smoked chicken, bechamel, chilli oil, mozzarella, pesto, arugula, parmesan



Chicken Tikka & Cheddar.....790

Tandoor roasted chicken tikka, yellow cheddar, San Marzano sauce, mozzarella, red chilli



Soul Signature Pizza750

Pesto, white sauce, sundried tomato, zucchini, basil, mozzarella, chilli oil, confit garlic, cherry tomato, parmesan

Substantial Pastas

Soul Spicy Spaghetti AOP	570
Garlic, EVOO, basil, sundried tomato, pepperoncino, parmesan 🍴🌱	
Penne Arrabbiata	600
Penne, tomato concassè, pepperoncino, parmesan, basil, veggies 🍴🌱	
Classic Mac & Cheese	600
Macaroni pasta, bechamel, cheddar, parmesan 🍴🌱	
Penne Alfredo / Pesto	600
Penne, bechamel, EVOO, parmesan, fresh basil, nuts 🍴🌱	
Penne in Confused Sauce, Aka Pink Sauce	600
Penne, tomato concassè, bechamel, pepperoncino, parmesan, basil, veggies 🍴🌱	
Baked Lasagna	650
Flat pasta, tomato concassè, bechamel, pepperoncino, parmesan, basil, veggies 🍴🌱	

Add Chicken @100

Kulcha Bar (Served with Dal Makhani / Chicken Tikka Masala)

Must try

Jalapeno & Cheese Kulcha, Mustard Butter	650/700
Butter-smothered kulcha stuffed with cheddar, cottage cheese & jalapeno with a special mustard butter made inhouse 🍴🌱	

Must try

Mushroom & Olive Kulcha, Parmesan Garlic Butter	650/700
Cheese & mushroom are a match made in heaven; thus, we stuffed it in a Kulcha, too, served with a fantastic butter 🍴🌱	

Yukon Gold & Onion Kulcha, Chilli Butter	650/700
A special variety of potato that has the perfect texture to be mashed & stuffed along with onion to give the ultimate satisfaction with that desi mirch ka butter 🍴🌱	

China Meal Box

Pick your carbs	Pick your sauce	Pick your protien	
Fried Rice 🍴🌱🌱	Kung Pao 🍴🌱🌱	Paneer 🍴🌱🌱	700
Hakka Noodles 🍴🌱🌱	Schezwan 🍴🌱🌱	Chicken 🍴🌱🌱🇯🇵	750
Pad Thai 🍴🌱🌱	Hot Garlic 🍴🌱🌱		

• Soul • Signature Indian

Dal Tadka 430

This humble yellow lentil dish gets a dramatic makeover with a sizzling tempering of ghee, garlic, cumin, and red chilies that crackle their way straight into your heart 🌱🌶️🍲 *Jain option available*

Dal Makhani 550

Smoky, silky, and sinfully satisfying, it's the kind of dish that doesn't just show up—it makes an entrance, turning every bite into a slow dance of flavor 🌱🌶️🍲

Dal Fry 410

The bold, no-nonsense cousin in the dal family, made with toor dal and amped up with onions, tomatoes, green chilies, and a fiery tadka 🌱🌶️🍲 *Jain option available*

Punjabi Chole 470

Dark, rich, and unapologetically robust, Chole doesn't just sit on the plate it takes over with a burst of tang, heat, and soul 🌱🌶️🍲

🍳 Cheese Butter Masala 595

It's comfort food turned couture bold, buttery, and begging to be scooped up with naan as you mean it. Think paneer's sassier, cheesier sibling who knows how to steal the spotlight 🌱🌶️🍲

Mushroom Matar 520

This earthy, comforting combo of tender mushrooms and sweet green peas simmer in a subtly spiced onion-tomato gravy that's all about depth and balance 🌱🌶️

Lehsuni Palak Paneer 530

The green goddess of Indian cuisine! Creamy spinach meets soft, pillowy paneer cubes in a dish that's as nourishing as it is indulgent added with the goodness of golden garlic for that umami hint 🌱🌶️🍲

Best Seller

Paneer Makkhanwala 530

It's less spicy, more seductive, & perfect for those who like their curries luxurious and their flavors flirtatious. Think royal comfort food with charm, elegance, and a whole lot of buttery swagger 🌱🌶️🍲

Jain option available

Paneer Tikka Masala 520

The fiery showstopper with a smoky soul! Grilled, spice-marinated paneer cubes take centre stage in a bold, creamy tomato gravy that's equal parts heat and heart 🌱🌶️🍲

Mix Veg Masala 430

Colorful medley of veggies all coming together in a spiced, tangy gravy that's got depth, drama, and just the right amount of chaos 🌱🌶️🍲

Mushroom Tikka Lababdar 545

Char-grilled, spice-marinated mushrooms dive into a rich, creamy, and slightly tangy tomato-cashew gravy that's bold, buttery, and full of drama 🌱🌶️🍲

Makai Palak Masala 490

Sweet golden corn meets nutrient-packed spinach in a spiced, creamy gravy that's as comforting as it is flavorful 🌱🌶️
Jain/Vegan option available

Dum Aloo 485

This dish is all about depth where every bite is infused with bold flavors thanks to that magical 'dum' technique 🌱🌶️🍲

Soya Chaap Masala 490

Tender, meaty soya chaap batons are roasted in tandoor & pan-fried, then dunked into a bold, spicy, and creamy masala that hits all the right notes 🌱🌶️🍲 *Jain option available*

Best Seller

Daryaganj Ka Butter Chicken 670

It's smoky, buttery, and slightly sweet. This isn't just butter chicken, it's The butter chicken the gold standard that generations have swooned over, with every bite telling a story of culinary heritage and timeless flavor 🌶️🌶️🍲

Must Try

Chicken Tikka Masala 650

The global heartthrob of Indian cuisine. Juicy, marinated chicken thigh chunks are charred to perfection in the tandoor, then plunged into a rich, spiced tomato-cream gravy that's bold, smoky, and irresistible 🌶️🌶️🍲

Kadhai Chicken 650

This dish features succulent chicken cooked with crunchy bell peppers, onions, and a freshly ground mix of rustic spices, all in a thick, fiery tomato-based gravy 🌶️🌶️🍲

Must Try

Laas Maas 700

The fiery Rajasthani royalty of meat curries, This bold and blazing dish features tender mutton slow-cooked in a deep red chili-laced gravy, infused with garlic, whole spices, and smokiness that hits like desert heat 🌶️🌶️🍲

Must Try

Rara Mutton Curry 725

The double trouble delight of the meat world! This Punjabi powerhouse brings you the best of both worlds: tender mutton pieces and spiced minced meat, slow-cooked together in a rich, fiery masala that's bursting with bold flavors 🌶️🌶️🍲

Egg Curry 490

Egg curry brings the heat and the heart without breaking a sweat. It's the underdog of Indian kitchens humble, reliable, and always ready to surprise you with how good it really is 🍳🍲

Must Try

Mutton Dhansak 725

The Parsi masterpiece where comfort meets complexity. This soulful dish blends tender mutton with a rich, velvety mix of lentils and vegetables 🌶️🍲

Best Seller

Rajasthani Royal Murgh 650

Succulent chicken slow-cooked in a rich, spicy Rajasthani gravy with bold, earthy spices and a hint of smoky flavour 🌶️🌶️🍲

Choice of Bread

Choice of Rice

Tandoori Roti	Plain / Butter	100
Naan	Plain / Butter / Garlic / Cheese	200
Laccha Parantha	Plain / Butter / Pudina	155
Steamed		280
Jeera		290

Soul KHICHDI

Jain option available

Classic Dal Khichdi	The cozy classic that hugs you from the inside	410
Tadka Masala Khichdi	The fiery upgrade your khichdi never knew it needed	430
Lehsuni Palak Khichdi	The green goddess of khichdis with a garlicky twist	450

Biryani

Served with Love and Raita, Of Course

Subz Dum Biryani	The veggie-loaded royalty of rice dishes	650
Hyderabadi Mutton Biryani	The undisputed king of spice and rice, it's not just biryani, it's a celebration in every bite—intense, indulgent, and unapologetically royal	750
Murgh Lucknowi Biryani	No fiery masalas or dramatic flair, just classy chicken, melt-in-the-mouth magic that glides onto your palate like a silk sherwani at a royal feast. It's biryani with manners, but don't be surprised if you lick your fingers anyway	700

Dessert

Classic Tiramisu	Layers of espresso-soaked ladyfingers flirt with creamy mascarpone and a dusting of cocoa in this rich, velvety dream that's equal parts coffee kick and sweet surrender	450
Tres Leches	This ultra-moist Latin American delight is a sponge cake gone wild soaked in a luscious trio of milks (yes, three!), topped with airy whipped cream, and served with a side of pure joy	450
Chocolate Blood Bath Brownie	The ultimate chocoholic's guilty pleasure, Warning: May cause extreme joy, chocolate coma, and zero regrets	450

Soul Signature Mocktails

450

Refreshing Kokum

Kokum Stock, Lime Juice, Ginger Ale

Passionfruit Oasis

Passionfruit, Mango, Kaffir Lime and Soda

Tropical Colada

Pineapple, Coconut Toffee, Vanilla Ice cream

Spicy Peru

Guava, Mango, Lime, Tabasco, Soda

Mocking Japan

Yuzu Puree, Lime Bitters, Ginger Ale

Cherry Punch

Cherry, Cranberry, Lime, Kaffir Lime, Triple Sec

Banta Mocktails

450

Virgin Kokum

Jamun Twister

Jaljeera

Imli Twister

Iced Teas

399

Lemon Iced Tea

Peach Iced Tea

Watermelon Iced Tea

Raspberry Iced Tea

Mocktails maybe? Something like mojito,



but with **MORALS**

BEANERY

Hot

Espresso <i>Concentrated form of coffee</i>	150	Americano <i>Shot of espresso topped with hot water</i>	200
Cappucino <i>Coffee with a mixture of espresso & steamed foam milk</i>	250	Café Latte <i>A long milky drink with espresso & steamed milk</i>	250
Cotardo <i>Espresso mixed with equal amount of warm milk</i>	270	Café Mocha <i>Mix of espresso & steamed milk flavoured with chocolate</i>	270
Vietnamese Styled Hot Coffee <i>Espresso with condensed milk</i>	280	Flat White <i>Coffee drink consisting of espresso with microfoam</i>	280
		Bellada Style Kaapi <i>Espresso with jaggery and hot water</i>	350

Cold

Iced Espresso <i>Espresso shot served with ice</i>	200	Iced Americano <i>Espresso shot with water and ice</i>	220
Iced Latte <i>Espresso with milk and ice</i>	250	Sierra Iced Latte <i>Espresso served with ice and sweetend milk</i>	250
Vietnamese Iced Coffee Shaken <i>Espresso with condensed milk shaken with ice</i>	280	Sierra Special Coffee Tonic <i>Espresso with elderflower and tonic water</i>	280
Coffee Tonic <i>Espresso with tonic water</i>	280	Affogato <i>Espresso served on vanilla ice cream</i>	280
Coffee Mojito <i>Mojito with a coffee twist</i>	350	Coffee Sparkling Orange <i>Espresso with orange juice and soda</i>	350
Mazagran <i>Espresso with sweet and sour blend of lime and sugar topped with sprite</i>	350	Sierra House Frappe <i>Espresso blended with vanilla ice cream</i>	260
Caramel Banana Frappe <i>Espresso blended with banana, caramel and vanilla ice cream</i>	280		

Taxes as applicable. We levy 5% service charge.

Shakes & Smoothies

Strawberry and Mint Shake	330	Mango Coconut Oats Smoothie	380
Mango and Peach Shake	330	Almond Choco Banana Smoothie	380
Chocolate and Peanut Butter Shake	330	Berry Banana Mint Smoothie	380
Caramel and Banana Shake	330		

Tea Caddy Classics

200

English Breakfast Tea	Darjeeling Tea
Lemon Tea	Chamomile Tea
Masala Tea	Jasmine and Green Tea

Aerated & Soft Beverages

Mineral Water Bottle	125	Canned Juice	150
Coke / Sprite	150	Ginger Ale / Tonic Water / Diet Coke	180
Red Bull	250		



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Soul Bistro & Lounge

Taxes as applicable. We levy 5% service charge.



