



Food menu



THE LONDON TABLE

- MULTI - CUISINE RESTAURANT -

PURE VEG

by Dharmarishi Food & Hospitality Pvt Ltd

GSTIN: 08AAJCD8464H1Z8





THE LONDON TABLE

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menu

HOT BEVERAGES

MASALA TEA	69/-
GINGER TEA	59/-
SAFFRON TEA	99/-
GREEN TEA (Lemon / Hibiscus / Tulsi)	109/-

CAPPUCCINO COFFEE	129/-
ESPRESSO COFFEE	129/-
MOCHA COFFEE (Caramel / Hazelnut / Chocolate)	179/-
IRISH COFFEE (Caramel / Hazelnut / Chocolate)	179/-
AMERICANO COFFEE	139/-
LATTE COFFEE	169/-
DOPPIO COFFEE	169/-
MACCHIATO COFFEE	169/-





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COLD BEVERAGES

ICED LEMON TEA (Watermelon / Green Apple / Bubblegum / Peach / Hibiscus)	189/-
ICED CAFE AMERICANO	179/-
ICED CAFE MOCHA	199/-
ICED CAFE DALGONA	229/-
ICED CAFE AFFOGATTO	209/-
ICED CAFE FRAPPE	209/-
ICED CAFE FRAPPE WITH BROWNIE	229/-
MANGO SHAKE	199/-
PINEAPPLE SHAKE	199/-
ORANGE SHAKE	199/-
BANANA SHAKE	199/-
STRAWBERRY SHAKE	199/-
BLUE BERRY HEAVEN SHAKE	199/-
FERRERO ROCHER CHOCO SHAKE	229/-
OREO SHAKE	199/-
KITKAT SHAKE	199/-
PAAN SHAKE	199/-



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MOCKTAILS

VIRGIN MOJITO (Classic / Fresh Mint / Watermelon / Green Apple / Peach)	159/-
FROZEN MARGARITTA (Peach / Strawberry / Lemon / Spiced)	169/-
CLASSIC THE LONDON TABLE	199/-
FIZZY FEAR	189/-
KIWI CLASSIC	179/-
PINK BLUSH FRUIT PUNCH	189/-
MARTINI (Classic / Strawberry / Kiwi / Blueberry / Mango)	199/-
BLOODY MARRY	189/-
ROSY LIPS (Guava / Lychee / Craneberry / Pomogranate / Orange)	189/-
PINNACOLADA	189/-
KIWI SLUSH	179/-
LYCHEE HI-BOWL	179/-
ON THE BEACH	179/-
BLACK BEAUTY	169/-
MANGO SPICED	179/-



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SOFT BEVERAGES

AERATED DRINKS (Coca-cola / Thums-up / Sprite / Fanta / Pepsi)	MRP/-
DIET-AERATED DRINKS (Coca-cola / Pepsi)	MRP/-
REDBULL (Regular / Tropical / Apricot-strawberry)	MRP/-
PACKED DRINKING WATER	MRP/-
FRESH LIME WATER / SODA	109/-

SOUPS

TOMATO & BASIL Sun-kissed tomatoes, plucked at the peak of ripeness, dance harmoniously with fragrant basil leaves, creating a symphony of flavors in every velvety spoonful.	199/-
HOT & SOUR Crisp bamboo whispers, earthy mushroom dreams, tangy vinegar tang, zesty ginger whispers, savory vegetable broth	199/-
MANCHOW Emerald broccoli florets, crunchy cabbage whispers, zesty ginger zing, savory soy sauce, crispy fried noodles, aromatic fresh garlic, tangy vinegar swirls, vibrant spring onions dance, hearty vegetable broth	199/-
KHOW SUEY Silken coconut milk, delicate rice noodles, crunchy bean sprouts, tender baby corn, colorful bell peppers, fragrant lemongrass whispers, zesty lime zest, fresh cilantro leaves, hearty vegetable broth	299/-
THAI WINTER Winter harvest treasures: vibrant carrots, robust broccoli, earthy mushrooms, fragrant lemongrass, fiery chili, soothing coconut milk, zesty lime leaves, aromatic galangal, savory vegetable broth	199/-



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SOUPS

ROASTED BELL PEPPER

199/-

Fire-roasted bell peppers, kissed by flames, dance with tender vegetables in a harmonious broth, infused with whispers of garlic and fragrant herbs

CREAMY BROCCOLI ALMOND

209/-

Velvety broccoli, toasted almond whispers, a swirl of creamy goodness, kissed by the warmth of fragrant spices and a dash of vegetable magic

SWEET CORN

189/-

Golden kernels of sunshine, nestled amidst a garden of vibrant vegetables, in a broth that whispers of warmth and taste

LEMON CORIANDER

189/-

Tangy lemon zest, fragrant coriander leaves, a garden medley of crisp vegetables, swimming in a delicate broth that sings with citrus notes

CHILLY BEAN

209/-

Feisty chili peppers, hearty beans, a chorus of vibrant vegetables, simmered to perfection in a broth that ignites the palate with warmth and flavor





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SALADS

FRESH GREEN

129/-

Fresh cucumber slices, vibrant tomato petals, crunchy carrot curls, Crisp lettuce leaves, zesty cilantro sprigs, with a choice to add hint of chaat masala and a squeeze of lime

ONION SALAD

89/-

Tender onion rings garnish with fresh cilantro leaves, with choice to add a sprinkle of chaat masala and a squeeze of lime, to create a symphony of flavors that dance on the palate

COTTAGE CHEESE CAESAR

229/-

Creamy cubes of cottage cheese, nestled atop a bed of crisp romaine lettuce, adorned with golden croutons, sprinkled with Parmesan cheese, and drizzled with tangy Caesar dressing

SPROUT

239/-

Sprouts kissed by the sun's warmth, mingling with tangy citrus zest, crunchy bell peppers, crisp cucumber ribbons, vibrant cherry tomatoes, all mixed in a citrus vinaigrette

GREEK

229/-

Garden treasures from the Aegean, including juicy tomatoes, crisp cucumbers, tangy Kalamata olives, vibrant bell peppers, all dressed in extra virgin olive oil and a squeeze of lemon juice

RUSSIAN

209/-

A harmonious blend of apple and pineapple cubes, crunchy carrots, tender peas, crisp cucumber, all embraced by a creamy dressing and sprinkled with a confetti of herbs

MEXICAN SALSA

199/-

Fiery salsa dance of ripe tomatoes, kidney beans, vibrant bell peppers, crisp onions, zesty lime juice, cilantro whispers, and a dash of jalapeño heat, creating a festive fiesta of flavors



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SALADS

THREE BEAN

229/-

A trio of beans, creamy cannellini beans, robust kidney beans, and tender green beans, tossed with crisp bell peppers, tangy red onions, and a zesty dressing that ties it all together

FATTOUSH

229/-

Crisp lettuce, juicy tomatoes, crunchy cucumbers, briny Kalamata olives, tangy red onions, and creamy cheese crumbles, all tossed with virgin olive oil and a refreshing lemon-herb dressing

CHIC-PEAS

199/-

Mingle with a colorful ensemble of crisp vegetables— cucumbers, juicy tomatoes, vibrant bell peppers, red onions, and fragrant parsley leaves—all bathed in a zesty lemon dressing

COTTAGE CHEESE CORN TOMATO

229/-

Golden kernels of corn, plump cherry tomatoes bursting with flavor, creamy cubes of cheese, and a sprinkle of fresh herbs, all dressing with mayo, creating a delightful harmony of textures





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INDIAN STARTERS

PANEER TIKKA

Paneer cubes, spice symphony, vibrant veggies, charred perfection.

- **CLASSIC** 349/-
- **MALAI** 359/-
- **ACHARI** 359/-
- **RESHAMI / SMOKED** 359/-

SOYA CHAAP

Succulent soya chunks, marinated in a melody of spices, roasted to perfection

- **CLASSIC** 299/-
- **MALAI** 309/-
- **ACHARI** 299/-

ROASTED BROCCOLI

Tender broccoli florets, kissed by flames, seasoned to perfection

- **CLASSIC** 359/-
- **MALAI** 369/-
- **ACHARI** 399/-

ROASTED MUSHROOM

Succulent mushrooms, roasted to perfection, seasoned with love

- **CLASSIC** 339/-
- **LAHSUNIYA** 339/-
- **STUFFED** 349/-
- **ACHARI** 349/-

TANDOORI POTATO

Golden potatoes, tandoori spices, fiery perfection with food

- **LAHSUNIYA** 299/-
- **HONEY CHILLI** 299/-
- **STUFFED** 319/-

TANDOORI BABY CORN

Tender baby corn, tandoori spices, roasted delighted with love

- **CLASSIC** 299/-
- **ACHARI** 299/-

FRIED KEBAB

Crispy kebabs, seasoned with spice, golden perfection

- **GREEN / CORN CHEESE** 309/-
- **DAHI ROJALI** 329/-
- **HARA BHARA** 299/-
- **DAHI KE SHOLAY** 329/-

TANDOORI KEBAB

Juicy kebabs, kissed by fire, seasoned to sizzle

- **VEGETABLE SEEKH** 299/-
- **AALOO CORN SEEKH** 359/-
- **GILAFI SEEKH** 319/-
- **KEBAB**



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MEXICAN APPETIZERS

NACHOS

Golden chips, a blanket of cheese, a salsa dance

- **CHEESE** 289/-
- **HOMEMADE** 319/-

TACOS

Crunchy shells, savory filling, zesty toppings

- **CORN & BEANS TACOS** 279/-
- **MISSING OUT TACOS** 299/-

CROQUETTAS

Flaky clouds, savory surprise, golden delight

- **BROCCOLI CHEESE** 359/-
- **CHESSEY BELLPEPPER** 359/-
- **SPANISH MUSHROOM** 339/-

BALLS

Spherical wonders, savory goodness, bite-sized bliss

- **MCCAIN CHEESE** 339/-
- **MEXICAN CHEESE** 349/-
- **POP**
- **JALIPINO CHEESE** 349/-
- **BALLS**

QUESADILLAS

Folded delights, oozing with cheese, spicy sensation

- **SPANISH MUSHROOM** 359/-
- **COTTAGE CHEESE** 359/-
- **BBQ COTTAGE CHEESE** 359/-
- **WITH SALSA SAUCE**

VEG BURRITOS

Rolled treasures, bursting with flavor, fiesta in a bite

- **MEXICAN HOT POT** 349/-
- **GARDEN SKILLET WITH** 399/-
- **RICE/GARLIC BREAD**
- **Garden bounty in a sizzling skillet, Italian flavors unite in a veggie delight**
- **PANEER SKILLET** 399/-
- **Sizzling paneer, Italian flair, skillet sensation**

CORN FRITTERS

Crispy bites, sweet corn melody, fiery kick

299/-

CHIP N DIPS

Crunchy chips, creamy dips, fiesta in every bite

329/-

SKIN POTATO

Golden potato skins, stuffed with flavor, a Mexican twist

279/-

MEXICAN SWEET CHILLY

369/-

POTATO

Golden potato, glazed with sweet chili, spicy delight

MUSHROOM DUPLEX

299/-

Savory mushrooms, stuffed with delights, a fiesta mix

CORN TAMARIND BASIL

299/-

Sweet corn bites, tang tamarind, a fiesta fusion



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ITALIAN BITES

PASTA

Twirling pasta, tossed in savory sauce, Italian delight

- **ARRABIATA** 349/-
- **MAMMA ROSA** 359/-
- **ALFREDO** 369/-
- **AGLIO-E-OLIO** 329/-
- **BASIL PESTO** 319/-
- **ZUCHANI \$ MASHROOM RAVIOLI** 329/-
- **TORTELLINI IN ARRABIATA SAUCE** 349/-

BAKED DISH

Baked indulgence, layers of flavor, Italian comfort

- **MACRONI WITH PINEAPPLE** 319/-
- **AU GRATIN** 329/-
- **ZUCHANI \$ MASHROOM LASAGNA** 359/-
- **VEG LASAGNA** 319/-

TLT. SPECIAL ROLL 349/-

Flavors fuse in delicate rolls: fresh herbs, savory meats, crisp veggies, wrapped in rice paper for an appetizer

CHEESE CIGAR ROLL 359/-

Cheesy cigars of delight, Italian flavors rolled tight, an appetizer sensation

CORN ENCHILADAS 359/-

Corn surprises, wrap in Italian charm, a taste fusion

ITALIAN BASKET 329/-

Exotic, nestled in a crispy basket, Italian allure

BRAZILIAN CURRY WITH CHIMI CHURRI RICE 399/-





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CHINESE APPERTIZERS

CHILLY PANEER 389/-

Succulent paneer, fiery chili dance, appetizer delight

COTTAGE CHEESE 389/-

SATAY

Skewered cottage delights, creamy cheese embrace

CRISPY COTTAGE THRED 389/-

Golden bites of delight: crispy cottage cheese, seasoned to perfection, a crunchy indulgence

BEIJING PANEER 389/-

Beijing-inspired bites: succulent paneer, glazed in savory sauce

VEG MANCHURIAN 299/-

A fusion of flavors: crispy veggie balls, drenched in tangy sauce, an appetizer sensation

DRAGON POTATO 299/-

Fiery spuds take flight: crispy potato bites, glazed in dragon sauce, an appetizer adventure

CRISPY VEGGIE 299/-

colorful veggies, crisp and vibrant, a bite of freshness

SPRING ROLL 269/-

crispy shells, bursting with a garden of veggies, a bite-sized joy

HAKKA NOODLES 279/-

Twirling noodles in a savory: tossed in Hakka magic

COMBO#1 449/-

Chilly paneer with fried rice

COMBO#3 449/-

Chilly paneer with hakka noodles

CHILLY GARLIC 299/- NOODLES

Tender noodles, infused with garlic's embrace, an appetizer bliss

SCHEZWAN NOODLES 299/-

Fiery Schezwan sauce embraces each twist, a tantalizing appetizer adventure

SINGAPORI NOODLES 319/-

Infused with Singapori flair, a taste journey awaits

VEG FRIED RICE 269/-

Fluffy rice, wok-tossed with a symphony of veggies, a savory sensation

BURNT GARLIC RICE 299/-

Garlic's embrace in every grain: fragrant rice, kissed by the flames, a savory delight

SCHEZWAN RICE 319/-

Fluffy rice, wok-tossed with spicy Schezwan sauce



COMBO#2 439/-

Manchurian with fried rice

COMBO#4 439/-

Manchurian with hakka noodles



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ORIENTAL CHINESE THAI APPETIZERS

THAI CURRY

Thai essence in a bowl: coconut, chili, lemongrass, veggies.

- RED CURRY WITH RICE 359/-
- GREEN CURRY WITH RICE 359/-
- YELLOW CURRY WITH RICE 359/-
- KHOW SUEY CURRY WITH BUTTER RICE 389/-

SUSHI

Ocean's embrace: tender rice, crisp veggies, wrapped in seaweed, a taste of Japan's coast

- VEGETABLE 319/-
- RED PEPPER AVACADO 389/-
- ROASTED COTTAGE CHEESE 389/-

BRUNT COTTAGE CHEESE 349/-

Fiery cottage cheese jewels, kissed by flames, a sizzle of spice

CRACKLING PANEER 359/-

Crunchy delights: cottage cheese bites, sizzling with thai flavor, a crackle of satisfaction

COTTAGE CHEESE SATAY 399/-

Thai-inspired delight: succulent cottage cheese, skewered and sizzled, a taste of Southeast Asi

MANGOLIAN BASKET 319/-

Thai flavors in a basket: a colorful array of vibrant veggies and aromatic spices, a taste journey awaits

LEBANESE MEZZE PLATTER 469/-

Hummus, falafel, tabbouleh, and more, a taste of Lebanon's bounty 3 tipe dipe

LEBANESE WRAP 289/-

Warm pita enfolds tender falafel, crisp veggies, and creamy hummus, a taste of Lebanon's heart

CORN & BEANS WRAP 249/-

Sweet corn and hearty beans, nestled in a warm wrap

PANNER TIKKA WRAP 239/-

Tender cottage cubes or veggies, bathed in fiery peri-peri sauce, wrapped in warmth

TLT VINTAGE WRAP 299/-

Tender cottage cubes or veggies, bathed in fiery peri-peri sauce, wrapped in warmth



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SOUTH INDIAN

DOSAS

Golden, crispy marvels born from the dance of rice and lentils, sizzling on griddles to perfection

- PLANE DOSA 169/-
- CRISPY MASALA 209/-
- RAWA MASALA 239/-
- MAYSORE MASALA 239/-
- CHEESE MASALA DOSA 279/-
- ONION RAWA MASALA 249/-
- GHEE ROAST MASALA 299/-

UTTAPAMS

Sunbursts on the griddle, crafted from a rice and lentil batter, adorned with a garden of colorful toppings

- CLASSIC 169/-
- COCONUT 189/-
- TOMATO & ONION 189/-
- VEGGIE 189/-

VADA

Golden orbs of delight, crafted from a dance of lentils and spices, deep-fried to crispy perfection

- MENDU VADA 159/-

IDLI SAMBHAR

Pillowry clouds of steamed idlis, born from the union of rice and lentils, served alongside a bubbling cauldron of sambhar

- IDLI SAMBHAR 139/-

KULCHE \$ BHATURE

golden perfection, served with spicy chickpea curry and tangy pickles, a punjabi delight for the soul

- CLASSIC BHATURE 269/-
- MASALA BHATURE 269/-
- PANEER BHATURE 279/-
- AJWAINEE KULCHE 269/-
- PANEER KHULCHE 269/-
- TANDOORI KULCHE 269/-

VADA PAV

Soft pav bread, enveloping a spiced potato patty

- CLASSIC 149/-
- CHEESE 179/-

PAV BHAJI

Veggies, simmered to perfection in spicy masala & bun

- CLASSIC 169/-
- MASALA PAV 189/-

(Extra 2 Pc Pavs 50/-)



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QUICK BITES

PIZZAS

A crispy crust, a symphony of sauce, and a medley of toppings, baked to perfection

- VEGGIE 349/-
- MARGHERITA 309/-
- PERI-PERI COTTAGE CHEESE 399/-
- VEG MEXICANA 369/-
- TANDOORI PANEER TIKKA 399/-

BURGER

Stacked delight: all hugged by toasted buns, veggies, a flavor explosion in every bite

- ALOO TIKKI 179/-
- PERI-PERI PANEER 199/-

SANDWICH

Fresh bread embraces a savory dance of veggies, cheeses, a handheld feast for the senses

- VEGGIE 199/-
- CLUB HOME 239/-
- CHEESE GRILLED 209/-
- ALOO MATAR SANDWICH 199/-

GARLIC BREAD

Golden slices: Crisp bread, infused with garlic's embrace, a savory sensation

- CHEESEY GARLIC 219/-
- STUFFED GARLIC \$ MASHROOM 249/-
- SMOKEY GARLIC PANEER 249/-
- KOREAN CHEESE GARLIC BREAD 249/-

PAPADUM

Thin lentil wafers, kissed by spices, a crispy indulgence

- ROASTED 39/-
- MASALA FRY / ROASTED 59/-
- ROASTED KHICHIYA 49/-
- KHICHIYA FRY / ROASTED MASSALA 59/-
- CHEESE MASSALA PAPAD 79/-
- CHEESE KHICHIYA 79/-

CURD

Rolled treasures, bursting with flavor, fiesta in a bite

- PLAIN 99/-
- BOONDI RAITA 139/-
- VEGGIE RAITA 139/-
- BURANI RAITA 149/-
- CHANCH MASALA 89/-
- LASSI SWEET 129/-
- PINEAPPLE / RAITA 139/-



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QUICK BITES

CHAATS

Street food magic served with tangy & sweet chutneys and a sprinkle of chaat masalas

- PANI-PURI 149/-
- BHEL PURI / SEV PURI 149/-
- PALAK PATTASA / PAPDI 149/-
- ALOO TIKKI 169/-
- DAHI VADA / PATAASA 169/-
- CHOLE TIKKI 169/-

PANEER TIKKA PLATTER 659/-

malai paneer tikka mint chily paneer tikka tlt special paneer tikka

VEG CHINESE SIZZLER 659/-

veg fried rice hakka noodle hot garlic sauce \$ spring roll

VEG. TEX MAX 659/-

butter rice satay veg ariavita sauce french fries veg cuttlet

SMALL TANDURI PLATTER 450/-

Tendered tikkas & kebabs, marinated in a symphony of spices, roasted in the searing heat of the tandoor 18pieces

SIZZLERS & PLATTERS

ORIENTAL 659/-

Flavorful Chinese sauces, accompanied with hakka noodles, machunian balls & spring roll

MEXI HOLA 659/-

Mexican grilled to perfection, accompanied by a fiesta of colorful peppers, onions, and zesty spices

PANEER STICK 669/-

Tender paneer cubes, marinated in aromatic spices, served atop a sizzling platter

SMOKED PUNJABI 649/-

Served atop a sizzling platter with paneer tikka, savory kulche & biryani, a taste of Punjab's heartland

TLT SPECIAL PLATTER 759/-

Tendered tikkas & kebabs, marinated in a symphony of spices, roasted in the searing heat of the tandoor 32pieces

MOMO'S PLATTER 399/-

Dumplings stuffed with a savory filling - served with a variety of dipping sauces, a taste of Himalayan bliss in every bite. 15 cs p

• VEGETABLE KATHI ROLL 119/-

• PANEER COLESLAW KATHI ROLL 249/-

STEAM MOMOS 219/-

GRILLED MOMOS 249/-

FRIED MOMOS 229/-





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INDIAN MAIN-COURSE

PANEER

Tender paneer pieces, bathed in a luscious curry, kissed by spices, a hearty embrace of Indian flavors

- BUTTER MASALA 389/-
- TIKKA MASALA 399/-
- PASANDA 399/-
- LABABDAR 389/-
- KOLHAPURI 389/-
- KADHAI 389/-
- ROLL MASALA 399/-
- LASHUNIYA PALAK 399/-
- SANDWICH MASALA 399/-

KOFTA

Fragrant koftas, crafted from a blend of minced veggies nestled in a rich, aromatic curry

- MALAI (Red / White / Brown) 349/-
- TLT SPECIAL KOFTA 369/-
- LALAMUSA (Red / Brown) 329/-
- LEHSUNIYA 329/-
- GULAB JAMUN 359/-
- VEGETABLE 329/-
- KAJU (Red / White / Brown) 399/-
- CHAKKI 359/-

VEGETABLES

A symphony of colorful veggies, simmered in fragrant spices and aromatic curries, diversity of Indian cuisine

- MIX VEGGIE 359/-
- NAVRATAN KORMA 389/-
- JALFREZI 379/-
- CORN-PALAK 359/-
- VEG ANGARA 359/-
- LEHSUNIYA PALAK 349/-
- KOLHAPURI 359/-
- SUBJ-MILONI 359/-
- NAWABI HANDI 559/-
- METHI-MATAR MALAI 389/-

POTATOS

Velvety potatoes, infused with a blend of aromatic spices and herbs, a versatile potato in Indian cuisine

- DUM ALOO (Punjabi / Kashmiri) 369/-
- JEERA ALOO 259/-
- GOBHI ALOO 299/-
- ALOO MATAR 299/-
- MUSHROOM ROGAN 329/-
- MUSHROOM MASALA 329/-
- PINDI-CHANA MASALA 299/-
- MALAI PYAZ 359/-
- JODHPUR GATTA 319/-
- BHINDI DO-PYAZA 359/-
- BHINDI MASSALA 399/-



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DAL & RICE

DAL FRY 279/-

Yellow lentils simmered to perfection, tempered with aromatic spices, a soulful embrace of Indian flavors

DAL TADKA 289/-

Sizzle and spice: Tempered lentils, infused with smoky tadka, a burst of flavors that dance on the palate.

DAL MAKHANI 329/-

Creamy indulgence: Slow-cooked black lentils, simmered in rich tomato, with butter and cream

DAL HYDERABADI 309/-

Nawabi delight: Lentils simmered with a regal blend of Hyderabad spices

DAL ANGARA 299/-

Fiery fusion: Smoky lentils, ignited with a blend of spicy masalas, a bold and flavorful rendition of a classic dal

DAL PALAK 299/-

Nutrient-rich spinach blended with tender lentils, infused with aromatic spices

TLT SPECIAL DAL 339/-

A blend of lentils with special secret masalas



KHUSHKA RICE 199/-

Fragrant grains: Basmati rice, steamed to perfection, a buttery flavor

JEERA RICE 219/-

Cumin's embrace: Basmati rice, infused with the warm aroma of jeera, a flavorful accompaniment to any dish

PEAS PULAO 219/-

Green jewels: Fragrant rice, studded with vibrant peas, delicately spiced and steamed to perfection

VEGETABLE PULAO 229/-

Basmati rice, mixed with a colorful array of vegetables, seasoned with aromatic spices, a flavorful one-pot meal

KASHMIRI PULAO 249/-

Fragrant Basmati rice, cooked with nuts, fruits, and aromatic spices, infused with the golden hue of saffron

VEG BIRYANI 329/-

Fragrant Basmati rice, layered with marinated veggies, herbs, and spices, slow-cooked to perfection

DUM BIRYANI 349/-

Sealed with flavor: Basmati rice, layered with spices, vegetables, and herbs, sealed in a pot to trap flavors

HYDERABADI 329/-

Fragrant Basmati rice, layered with tender vegetables, spiced with a blend of Hyderabad masalas

TLT SPECIAL KABULI 349/-

Rich flavor basmati rice, sweetened with raisins and nuts, a taste of Afghan cuisine



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INDIAN BREADS

BREADS

Fluffy clouds of flour, a symphony of Indian breads:
from the soft embrace of naan to the crisp delight of roti

- TAWA ROTI 30/-
- BUTTER TAWA ROTI 35/-
- ROTI 40/-
- BUTTER ROTI 45/-
- NAAN 50/-
- BUTTER NAAN 60/-
- GARLIC NAAN 70/-
- CHILLI GARLIC NAAN 70/-
- KULCHA 70/-
- BUTTER KULCHA 85/-
- MISSI ROTI 65/-
- RED CHILLI ROTI 50/-
- GREEN CHILLI ROTI 50/-

STUFFED BREADS

Richness of paratha to the aromatic embrace
of kulcha, each bite is a journey into layers of flavor

- ALOO PARATHA 109/-
- GOBHI PARATHA 109/-
- MIX VEG PARATHA 119/-
- PANEER PARATHA 129/-
- ONION PARATHA 129/-
- LACCHA PARATHA 55/-
- PUDINA PARATHA 85/-
- CHUR-CHUR PARATHA 95/-
- AMRITSARI PARATHA 95/-

- CHEESE NAAN 99/-
- CHEESE GARLIC NAAN 109/-
- STUFFED NAAN 99/-





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DESSERTS

CHOICE OF ICECREAM

Fantasies of flavor and sprinkled with moments of indulgence. A scoop of pure happiness in every bite

- VANILLA 89/-
- CHOCOLATE 89/-
- MANGO 89/-
- STRAWBERRY 89/-
- PINEAPPLE 89/-
- AMERICAN NUTS 99/-
- BUTTER SCOTCH 99/-
- KESAR PISTA 99/-
- CHOCO OREO 109/-
- PAAN 109/-

SUNDAES

Ice cream to rivers of syrup, crowned with clouds of whipped cream and sprinkles of joy

- DEATH BY CHOCO 219/-
- BANANA SPLIT 219/-
- BUTTERSCOTCH MANIA 219/-
- DEATH OVER CHOCO 219/-
- BROWNIE WITH HOT CHOCOLATE 199/-
- BROWNIE FUDGE 219/-
- ROASTED CASHEW WITH BROWNIE FUDGE 219/-

- GULAB JAMUN - 2 PCS 99/-
- GULAB JAMUN WITH ICECREAM 149/-
- FRUIT CREAM 99/-
- MANGO CREAM 99/-
- MEWA CREAM 149/-

- CHOCOLATE NUTTY WAFFLE 239/-
- HAZZLENUIT WAFFLE WITH ICECREAM 219/-
- TLT SPECIAL WAFFLE WITH ICECREAM 299/-





THE LONDON TABLE

- MULTI - CUISINE RESTAURANT -

PURE VEG

Term & Conditions

- Timing: 11:00 AM to 11:00 PM
- For booking & reservation +91-9509602086
- We levy no service charge
- Rates & Items are subject to change & availability
- We need minimum 20 minutes for food preparations
- Government Taxes, etc. are applicable as per actual
- Order once placed, cannot be cancelled
- Right of admission reserved by the restaurant
- Smoking is legally prohibited
- Outside foods are not allowed
- Disclaimers: Restaurant is not responsible for lost or damaged personal belongings, such as coats, bags, or electronic devices.

REGULAR THALI 499/-

TLT SPECIAL THALI 699/-

by Dharmarishi Food & Hospitality Pvt Ltd

GSTIN: 08AAJCD8464H1Z8