



# SNACKS

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## **Aloo Paratha**

1pc | Rs. 250

## **Puri Bhaji**

2pc | Rs. 250

## **Choice of Sandwich**

(Allo Mutter/Onion/Potato Cheese)

4pc | Rs. 260

## **Grill Sandwich**

4pc | Rs. 275

## **Vegetable Pakoda**

10pc | Rs. 240

## **Paneer Pakoda**

10pc | Rs. 260

## **Club Sandwich**

4pc | Rs. 240

## **Chese Chilli Toast**

4pc | Rs. 220

## **Cholle Bhature**

2pc | Rs. 240

## **French Fries**

150gms | Rs. 220

## **Masala Peanuts**

150gms | Rs. 220

## **Fried Cashew Nuts**

150gms | Rs. 300



## AERATED BEVERAGES

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### Tea

150ml | Rs. 75

### Hot Coffee

180ml | Rs. 80

### Butter Milk

250ml | Rs. 80

### Fresh Lemonade

(Water / Soda)

280ml | Rs. 90 / 100

### Ice Tea

280ml | Rs. 100

### Lassi

(Sweet / Salted)

300ml | Rs. 100 / 100

### Aerated Drinks

MRP

### Mineral Water

MRP

### Cold Coffee

(Without / With Ice-Cream)

250ml | Rs. 140 / 180

### Choice of Milk-Shakes

(Vanilla / Chocolate / Strawberry /

Mango / Butter-Scotch)

280ml | Rs. 230

## MOCKTAILS

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### Sunset Point

300ml | Rs. 210

### Mint Mojito

300ml | Rs. 210

### Blue Lagoon

300ml | Rs. 210

### Fruit Punch

300ml | Rs. 210

### Tanzania Parakit

300ml | Rs. 210

### Strawberry Sunrise

300ml | Rs. 210

### Strawberry Lemon Day

300ml | Rs. 210

### Coolers ( Milk-Based )

(Cranberry / Strawberry / Lychee / Kiwi)

300ml | Rs. 210

### Smoothie

(Strawberry / Banana / Chikoo / Mango)

300ml | Rs. 210

## SALAD

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### **Mexican Salad**

Melange of mexican beans,  
bell pepper, cabbage, onion baked beans  
served with salsa dressing  
160gms | Rs. 270

### **Russian Salad**

Diced veggies, greens peas, apple,  
pineapple mixed with mayonnaise sauce  
150gms | Rs. 275

### **Greek Salad**

Melody of lettuce, Cottage cheese, olives,  
Red onions, Tomatoes, Cucumber, Bell pepper  
with dressing of olive oil.  
200gms | Rs. 275

### **Fattoush Salad**

Cherry tomatoes, lettuce, cucumber,  
green onions, dressed with lemon juice,  
tossed until mixed well  
200gms | Rs. 275

### **Garden Fresh**

Lettuce, Olives, Cottage cheese,  
Bell peppers, Broccoli, Cherry tomato.  
200gms | Rs. 275

### **Green Salad**

200gms | Rs. 200

## SOUPS

### CONTINENTAL SOUPS

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### **Cream of Tomato Soup**

200ml | Rs. 200

### **Cheese Corn Corriander**

Processed cheese blended with  
baby corn giving sweet flavour &  
garnished with coriander.  
200ml | Rs. 220

### **Mexican Chilli Beans**

Fresh Mexican chilly mixed  
with beans to make a blend  
of saury & spicy soup  
200ml | Rs. 210

### **Cream of Broccoli Almond**

A yummy blend of broccoli & almonds  
mixed with cream to give that extra  
rich taste to you hunger  
200ml | Rs. 220

### **Mexican Tortilla**

Mexican blend added with roman  
bell pepper for this Mexican magic,  
garnished with tortilla's  
200ml | Rs. 210



## INDIAN SOUPS

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### **Dhaniya Tomato Shorba**

200ml | Rs. 220

### **Palak Shorba**

200ml | Rs. 220

## ITALIAN SOUPS

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### **Minestrone**

Smooth blend of Parmesan cheese, Celery, Carrot, Kidney beans, Macaroni & Tomato to raise the appetite  
200ml | Rs. 210

### **Veggie Italian Basilica**

Exotic Vegetables stock cooked with flavor & aroma of basil.  
200ml | Rs. 220

## CHINESE SOUPS

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### **Vegetable Pho Su**

Traditional pho ingredients cooked with Exotic vegetables stock giving star anise flavor.  
200ml | Rs. 200

### **Tom Kha**

Spicy & sour lemon grass flavored soup prepared with coconut milk, thai ginger, lemon grass & stocked vegetables  
200ml | Rs. 210

### **Malasiyan Laska**

Originated in Singapore giving slightly sweet & creamy flavour with a spicy kick, prepared with coconut milk, hand - made Malaysian paste & stocked vegetables.  
200ml | Rs. 230

### **Brunt Garlic Soup**

Stocked vegetables cooked with delightful flavor & aroma of brunt garlic, vegetables & soup.  
200 ml | Rs. 220

### **Manchow Soup Chinese Style**

An Indian - Chinese preparation giving hot spicy taste & aroma, prepared with stock vegetables, soya sauce, garlic, chilli peppers & garnished with spring onions.  
200ml | Rs. 200

### **Talumein Soup**

Veggie-packed soup with an amazingly balanced flavor is popular chinese originated soup flavored with soya sauce.  
200ml | Rs. 210

### **Spinach with Noodle Soup**

Hearty & protien rich spinach soup cooked with spinach, broccoli, zucchini, bok choy giving aroma of brunt garlic & thickened with noodles.  
200ml | Rs. 220

### **The Taste Element Special Soup**

200ML | Rs. 250

# PAPAD & RAITA

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## Raita

(Vegetable, Bundi, Fruit, Pineapple, Cucumber)  
200ml | Rs. 150

## Roasted / Fry Papad

1pc | Rs. 40 / 45

## Roasted / Fry Masala Papad

1pc | Rs. 55 / 65

## Cheese Masala Papad

1pc | Rs. 100

# STARTERS

## TANDOOR STARTERS

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## Hara Bhara Kebab

6pc | Rs. 275

## Paneer Tiranga Tikka

8pc | Rs. 340

## Paneer Tikka Dry

8pc | Rs. 310

## Paneer Lasuni Dhaniya Tikka

8pc | Rs. 320

## Paneer Malai Tikka

8pc | Rs. 320

## Tandoori Platter

15pc | Rs. 600



# CHINESE STARTERS

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## **Veg Spring Roll**

8pc | Rs. 290

## **Veg Manchurian**

14pc | Rs. 280

## **Veg Salt & Pepper**

Exotic vegetables deep fried  
& garnished with salt & paper.  
250gms | Rs. 280

## **Honey Chilli Potato**

Fried potatoes, Bell peppers  
flavoured with honey & chilli  
giving sweet & spicy kick to  
your appetite.  
8pc | Rs. 295

## **Paneer Chilli**

Popular Indo-chinese dish where  
cubes of fried crispy paneer are  
tossed in a spicy sauce made with  
soy sauce, vinegar & chilli sauce.  
8pc | Rs. 300

## **Apricot Chilli**

Fried paneer when toasted with red &  
yellow bell pepper with an overwhelming  
flavour of Apricot chilli giving sweet &  
spicy lusciousness to your hunger.  
8pc | Rs. 310

## **Garlic Basil**

Fried paneer toasted with Red &  
yellow bell peppers, celery in butter  
& garlic, giving salty & garlic flavour  
with garnish of basil's.  
8pc | Rs. 295

## **Butter Fried Cottage**

Pure form cottage cheese when  
dipped into bashful butter  
garlic sauce giving powerful  
butter garlic flavour to your  
appetite.  
8pc | Rs. 300

## **Hot Garlic Tivetan Cottage Cheese**

Paneer toasted with Red-yellow  
peppers, Celery flavour with Bean  
sauce making in Tibetan paneer.  
8pc | Rs. 300

## **Hunan Babycorn**

Deep fried babycorn cooked with  
Red, yellow, green bell peppers,  
garlic, celery having flavour of  
honey & clove.  
250gms | Rs. 295

## **Pepper Garlic Paneer**

Pan fried paneer giving flavour  
of garlic & butter, garnished with  
dry pepper.  
8pc | Rs. 310

## **Teriyaki Paneer**

Pan fried paneer when fried with  
bell peppers & Japanese originated  
teriyaki sauce giving spicy & tangy  
flavour to your appetite.  
8pc | Rs. 320

# MEXICAN STARTERS

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## **Nachos Platter**

Classical Mexican Nachos  
served with Salsa Sauce  
14pc | Rs. 300

## **Cocktail Tacos**

Mexican tortilla's stuffed  
with Bell-pepper, Mexican  
beans, corns, Cheese &  
served with salsa sauce.  
6pc | Rs. 340

## **Cheesy Quesadilla's**

Flatten & round pan fried tortilla's  
stuffed with cheese, olives, jalapeno,  
herbs, spices giving semi-soft  
meting flavour.  
4pc | Rs. 350

## **Mozzarella Sticks**

Yummy mozzarella cheese cut  
into elongated pieces coated  
with batter, deep fried & served  
with cocktail sauce.  
8pc | Rs. 360

## **Cheesy Mexican Rice Bowl**

Mexican rice when prepared  
into balls stuffed with cheese &  
herbs, deep fried & served with  
cocktail sauce  
8pc | Rs. 310

## **Corn Cottage Cheese Roulade**

Cottage cheese rolls stuffed with  
roman pepper, corn, cheese & grilled  
over pan then served with BBQ Sauce.  
8pc | Rs. 360

## **Spciy Spinach Cheese Bowl**

Combination of spinach, cheese &  
chilly flakes made into balls then deep  
fried & served with cocktail sauce.  
8pc | Rs. 340

## **Nachos Supremo**

All time favourite nachos topped  
with cheese sauce, olives bell pepper,  
backed beans & served with salsa sauce.  
14pc | Rs. 34

## **Mexican Platter**

Chef's secret Recipe  
1platter | Rs. 470

## **Mexican Shots**

4pc | Rs. 420



## AMERICAN - MEXICAN STARTERS

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### **Corn Veggie Cheesy Dish**

Treat of American cuisine made of jumbo bread cut & topped with cheesy corn & exotic vegetables served with BBQ sauce & fries  
350gms | Rs. 370

### **Diced Cottage Cheese**

Combination of rainbow rice, veggies, diced cottage cheese & topped with tomato sauce.  
350gms | Rs. 350

### **Mexican Chilaquiles**

Mexican style cottage cheese, bell peppers, onions, beans, cooked in spicy sauce, topped tortilla's with cheese sauce.  
350gms | Rs. 350

## ITALIAN - SPANISH STARTERS

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### **Chilli Cheese Paneer & Herb Rice**

Green chilli's & exotic veggies in creamy sauce with herb rice  
350gms | Rs. 370

### **Spanish Cottage Cheese Sticks**

Delicious spanish dish made up of stuffed cottage cheese sticks battered & shallow fried topped with cocktail sauces & with bechamel sauce  
350gms | Rs. 380

### **Broccoli Cheese Risoto**

Italian delicacy risotto rice gives a twist of broccoli & cheese.  
350gms | Rs. 370

## GREEK

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### **Toast Greek Pasta**

Greek treat of penne toasted with lettuce, red cabbage & roman pepper.  
350gms | Rs. 350

### **Greek Cheesy Omeletty with Pizza Sticks**

Combination of crunchy lettuce, red cabbage, cherry tomato, olives, jalapeno & cheese served in omelette style with pizza strips.  
350gms | Rs. 380

## BAKED DISHES

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### **Lasagna**

Multi layered lasagna sheet topped with veggies, cheese in green, red & white sauce & baked till cooked.

350gms | Rs. 350

### **Baked Spaghetti**

All time favourite spaghetti pasta in white sauce with cheese & baked till perfect.

350gms | Rs. 340

### **Baked Macaroni**

#### **With / without Pineapple**

Kids first love macaroni pasta in white sauce cheese & pineapple pieces baked till golden.

350gms | Rs. 350

### **Au Gratin**

Multi layered spinach, veggies & cheese prepared with white sauce & topped with cheese & baked till golden.

350gms | Rs. 350

### **Mexican Enchiladas**

Mexican rolls laid on the red of tomato sauce topped with cheese & baked.

350gms | Rs. 350

### **Combination Cannelloni**

Exotic vegetables in red & white sauce topped with cheese & baked till golden.

350gms | Rs. 370

## MARCO-POLO PASTA DISCOVERY

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### **Penne Pasta**

### **Fusilli pasta**

### **Spaghetti**

### **Ravioli**

## CHOICE OF SAUCES

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### **Arrabbiata**

Spicy sauce made up of garlic, tomatoes & dried chilli powder

350gms | Rs. 350

### **Alfredo**

Sweet in taste made up of melting butter, heavy cream & Parmesan cheese

350gms | Rs. 350

### **Basil Pesto**

A blend of fresh basil, garlic, pine nuts, extra-virgin olive oil & Parmesan cheese

350gms | Rs. 350

### **Creole Pepper Sauce**

Made up of tomatoes, cajun holy trinity (celery, bell peppers & onions), garlic, seasonings & herbs.

350gms | Rs. 350

### **Pink Sauce**

Stir basil, thyme, oregano, parsley & red pepper flakes into hot oil.

350gms | Rs. 350



## BRISK BREADS

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### Cheese garlic bread

6pc | Rs. 300

### Bruschetta

6pc | Rs. 320

## PIZZA

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### Margherita Pizza

Classical Margherita topped with cheese

22cm | Rs. 360

### Tripple Cheese Pizza

A hearty pizza for cheese lovers made of the cheese, mozzarella, yellow cheese & cheddar.

22cm | Rs. 400

### Mexican Pizza

A spicy tomato broth, Mexican beans, corn, bell peppers & onion are combined together to give a Mexican treat.

22cm | Rs. 390

### Veggie Corn Delight Pizza

Simple but very much overwhelming pizza topped with american corn & exotic vegetables.

22cm | Rs. 380

### Supremo Pizza

Treaty pizza baked with toppings of onions, bell-pepper & olive

22cm | Rs. 380

### Hot N Spicy Pizza

A pizza for spice lover topped with olives, jalapeno, green chilli, bell pepper, with red paprika.

22cm | Rs. 390

### Greek Pizza

Greek treat made up of mozzarella, black & green olives, bell pepper, spinach leaves & lettuce.

22cm | Rs. 380

### Roasted Garlic Roman Pepper

Topped with mozzarella cheese, roasted garlic & roman pepper.

22cm | Rs. 420

## MIDDLE EAST

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### Lebanon Cheese Fondue

Lebanon platter made up of finger cut styled carrots, cucumber, pizza strips, lava sticks, masala straw, crumb bread with hot yellow cheese

Rs. 490

## CHINESE COURSE-1

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### **Veg Fried Rice**

350gms | Rs. 295

### **Schezwan Fried Rice**

350gms | Rs. 290

### **Mexican Fried Rice**

350gms | Rs. 300

### **Veg. Hakka Noodles**

350gms | Rs. 290

### **Hong Kong Noodles**

350gms | Rs. 310

### **Veg. Chowmein**

350gms | Rs. 320

### **Veg. American Chopsuey**

350gms | Rs. 320

### **Singapuri Noodles / Rice**

350gms | Rs. 300

### **Chilli Coriander Noodles**

350gms | Rs. 300

### **Malaysian Noodles / Rice**

350gms | Rs. 300

### **Barmish Khause Rice**

350gms | Rs. 350

### **Burnt Garlic Rice**

350gms | Rs. 320

### **Triple Schezwan Rice**

350gms | Rs. 350

### **The Taste Element**

### **Special Noodles**

350gms | Rs. 380

## CHINESE COURSE-II

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### **Chilli Bean Vegetable**

300gms | Rs. 300

### **Kumpo Vegetable**

300gms | Rs. 300

### **Mustard Chilli Vegetables**

300gms | Rs. 310

### **Lo Min With Noodles & Vegetables**

300gms | Rs. 310

### **Thai Curry Red / Green / Yellow**

300gms | Rs. 350



# MEXICAN-ITALIAN-SPANISH MAIN COURSES

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## **Mexican Hot Pot**

A combination of spicy tomato sauce,  
rice topped with tortilla's & cheese  
600gms | Rs. 480

## **Broccoli Cheese Risotto**

Italian delicacy risotto rice give a  
twist of broccoli's & cheese.  
350gms | Rs. 380

## **Garlic Pepper Mushroom**

### **Jalapeno Risotto**

A loved treat of garlic pepper,  
mushroom, jalapeno, cooked with  
risotto rice.  
350gms | Rs. 380

# SIZZLERS

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## **Mexican Sizzler**

Tacos & rice with spicy sauce  
450gms | Rs. 490

## **Paneer Herb Rice**

Melody of pasta in red, white  
& green sauce  
450gms | Rs. 490

## **Grill Cottage Sticks**

Grilled cottage sticks, saute  
vegetables, buttered rice,  
fries & BBQ Sauce.  
450gms | Rs. 495

## **Italian Spices**

Paprika bread with sauteed veggies,  
Paprika rice, fries & red sauce.  
450gms | Rs. 490

## **Panner Shashlik With Mix Veg**

### **Grill Sizzler**

Grilled shashlik paneer, saute  
vegetables, buttered rice, fries &  
mix sauce.  
450gms | Rs. 510

## **Chinese Combo**

450gms | Rs. 480

## **Dragon on Fire**

450gms | Rs. 490

# INDIAN CURRIES

## PANEER CURRIES

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### **Paneer Bhurji Butter Masala**

Indian originated traditional  
bhurji recipe made up of mild  
spicy gravy with grated paneer.  
350gms | Rs. 350

### **Paneer Butter Masala**

Also known as butter paneer, rich  
curry made with paneer, spices,  
onions, tomatoes, butter which imparts  
buttery flavour to the dish  
350gms | Rs. 340

### **Paneer Peshawari**

Paneer peshwari is scrumptious  
paneer dish cooked in Peshawari style  
having rich, creamy & mild flavour in  
yellow gravy  
350gms | Rs. 350

### **Paneer Rajwadi**

Originated from indian sub-continent  
deep flavoured with indian dried spices &  
marinated in red tomato gravy having  
Rajwadi Tadka.  
350gms | Rs. 340

### **Paneer Mumtaaz**

Preparation of stuffed paneer  
which are diced cut, marinated in  
tomato red gravy prepared with Indian  
spices for flavouring the dish similar to  
afghani mumtaaz  
350gms | Rs. 350

### **Paneer Bemisaal**

Bemisaal paneer is tempting paneer  
recipe with an authentic north  
Indian, A combination of creamy paneer  
cubes simmered in rich spicy gravy.  
350gms | Rs. 340

### **Paneer Lasuni**

Slightly roasted paneer pieces simmered  
in the garlic-flavored gravy added with  
fragrant spices to make it more delicious.  
350gms | Rs. 340

### **Paneer Handi**

Delicious & creamy gravy cooked in a  
handi or kadai, made up to thick onion  
& tomato gravy with stopped paneer.  
350gms | Rs. 330

### **Paneer Tikka Masala**

Made up of spiced red gravy  
then saute with onions, kolhapuri  
chillies to give it full of flavour.  
350gms | Rs. 330

### **Cheese Paneer Masala**

Rich, creamy & buttery flavoured curry  
made up with stuffed paneer &  
cheese with indian spices &  
tomato gravy  
350gms | Rs. 360



## PANEER CURRIES

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### **Paneer Cheese Beghum-e-Bahar**

One of the popular Punjabi recipe made up with stopped cheese & paneer with indian spices flavouring it mild & marinated in onion & tomato red gravy

350gms | Rs. 360

### **Paneer Tikka Masala**

Indian originated traditional tikka recipe made up of spiced gravy.

350gms | Rs. 330

### **Paneer Toofani**

Chopped cottage cheese with bell peppers, onion, capsicum marinated in spicy tomato red gravy giving it sizzling flavour.

350gms | Rs. 340

### **Paneer Pasanda**

Panner triangles filled with paneer, khoya 7 dry fruits, fried & dunked in a creamy onion-tomato gravy.

350gms | Rs. 340

### **Paneer Kadai**

Simple yet amazingly flavourful dish made with thick yellow gravy having touch of sabut dhaniya flavor.

350gms | Rs. 320

### **Paneer Tikka Lababdar**

Made up to spicy red gravy then sauteed with onions, more spices & herbs to give lovely tang to it & is full of flavour.

350gms | Rs. 340

### **Paneer Angara (Spicy)**

Smoked cottage cheese with smoky flavour, fumigation to this dish takes it to next level.

350gms | Rs. 350

### **The Taste Element Special**

350gms | Rs. 380



## VEGETABLE CURRIES & KOFTA'S

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**Sabzi Nizamin**  
350gms | Rs. 300

**Veg Amritsari**  
350gms | Rs. 300

**Navratna Korma**  
350gms | Rs. 320

**Dum Aloo Punjabi**  
350gms | Rs. 290

**Mix Vegetables**  
350gms | Rs. 300

**Veg Kofta**  
350gms | Rs. 300

**Veg Diwani Handi**  
350gms | Rs. 300

**Veg Kadai**  
350gms | Rs. 300

**Veg Jaipuri**  
350gms | Rs. 300

**Malai Kofta**  
350gms | Rs. 310

**Veg Toofani**  
350gms | Rs. 300

**Cheese Chulbuli Kofta**  
350gms | Rs. 340

**Kofta Shaam Savera**  
350gms | Rs. 330

**Nargis Kofta**  
350gms | Rs. 310

**Kaju Butter Masala**  
350gms | Rs. 360

**Kaju Curry**  
350gms | Rs. 350

**Khoya Kaju**  
350gms | Rs. 360

**Cheese Butter Masala**  
350gms | Rs. 370



# INDIAN BREADS

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## **Roti**

(Plain / Butter)  
1pc | Rs. 50 / 55

## **Paratha**

(Plain / Butter)  
1pc | Rs. 75 / 80

## **Naan**

(Plain / Butter)  
1pc | Rs. 80 / 90

## **Garlic Naan**

1pc | Rs. 115

## **Cheese Naan**

1pc | Rs. 130

## **Cheese Garlic Naan**

1pc | Rs. 145

## **Stuffed Naan**

1pc | Rs. 150

## **Kulcha**

(Plain / Butter)  
1pc | Rs. 80 / 90

## **Garlic Kulcha**

1pc | Rs. 110

## **Amritsari Kulcha**

1pc | Rs. 110

## **Cheese Chilli**

## **Garlic Kulcha**

1pc | Rs. 110

## **Chur Chur Naan**

1pc | Rs. 140

## **Tawa Roti**

(Plain / Butter)  
Rs. 35 / 40

## **Khasta Corriander Naan**

1pc | Rs. 120

## **Kashmiri Naan**

1pc | Rs. 160

## **Assored bread Basket**

8pc | Rs. 720

## DAL'S

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**Dal Fry**  
300ml | Rs. 230

**Dal Makhani**  
300ml | Rs. 280

**Dal Tadka**  
300ml | Rs. 240

**Dal Palak**  
300ml | Rs. 24

## RICE'S & BIRYANI

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**Steam Rice**  
250gms | Rs. 200

**Hyderabadi Dum  
Biryani**  
300gms | Rs. 320

**Jeera Rice**  
250gms | Rs. 225

**Abdi Biryani**  
300gms | Rs. 330

**Peas Pulav**  
250gms | Rs. 240

**Vegetable Biryani**  
300gms | Rs. 300

**Palak / Masala Khichdi**  
300gms | Rs. 280

**Kashmiri Pulav**  
250gms | Rs. 340

**Veg Pulav**  
300gms | Rs. 280

**Subz Dum Biryani**  
300gms | Rs. 350



# SWEETS & DESSERTS

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## Hot Gulab Jamun

4pc | Rs. 150

## Vanilla / Strawberry / Chocolate / Mango

1scoop | Rs. 120

## Rasgulla - Cold

4pc | Rs. 150

## Taste Element Speical Ice-Cream

1 Plate | Rs. 350

### **Note :**

- Items Which are not mentioned in the menu. Should are in 300 grams & liquids are in 200 ml
- Items mentioned under MRP Prices are sold at MRP Only as per Govt. Rules.
- Preparation time will take Minimum 20 minutes.
- Order once placed will not be cancelled.
- Outside food & Drinks not allowed.
- Taxes are applicable as per the Govt. Rules.

Thank you for your Co-operation.



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