



and everything nice.

THAT**PLACE**
make it yours



breakfast.lunch.dinner

Monday to Friday 11.30 am to 11.00 pm
Saturday & Sunday 9.00 am to 11.00 pm

all day dining

Reservation recommended

We accept all kinds of Debit/Credit cards

Take away available

bringing the spice back home!

'That Place' was born when three friends from different walks of life met over an idea.

Yes, an idea!

To bring a **culinary experience** that Vadodara never had:
A unique blend of Mediterranean, Pan-Asian, Continental &
neo-Indian cuisines with a warm & cosy ambience
that'll set off sparks.

At 'That Place' we believe that we are guiding our customers to
experience **a new level of all-day dining.**

Being the **first-of-its-kind** restaurant of this calibre,
That Place dares to overcome any stereotype.

The menu is exclusively designed by our head chef Sunny
to present an **“Out of the World” experience**
on your plate!

For this, we offer a range of palettes to let you decide what
you like best.

go ahead,
make it yours.

juices & smoothies

The perfect choice for a guilt-free indulgence

smoothies 139

Yellow Fantasy-Mango-Papaya
Chocó Nana-Chocolate-Banana
Pink Flamingo-Guava-Raspberry-Banana
Spring Surprise-Kiwi-Litchi
Blueberry Blast-Blueberry-Black Current

mixed fruit juices 139

Purple Cow-Apple-Kiwi-Grapes
Sea Breeze-Blue curacao-Lime-Limca
Berry Berry-Strawberry-Raspberry-Cranberry
Hawaiian Hurricane-Pineapple-Pina colada
After Glow-Orange-Pineapple-Grenadina
Indigo Lemonade-Pomegranate-Grapes-Sweet lime
Mojito-Watermelon\Virgin

healthy juices 159

ABC-Apple-Beet-Carrot
Green Glow-Spinach-Celery-Apple
Red Rush-Water Melon-Tomato-Lemon
Health Burst-Carrot-Apple-Mint
Chia Chia-Chia Seed-Strawberry-Blueberry-Yougut
Fresh Fruit Juices-Seasonal

shakes 179

Oreo Shake
Kit Kat Shake
Nutella Chocolate
Snickers Shake

tea 69

Green Tea
English Breakfast Tea
Ginger & Lemon Grass
Peppermint
Masala Chai

cold drinks

Mineral Water	MRP + Service
Soft Drinks	79
Diet Coke	89
Ginger Ale	99
Ice Tea	99
Frappe	109

sharing menu

Those who eat together, stay together!

Cheese & Garlic Pull Apart Bread 249
Baked Bread Cob Filled w/Mozerella Cheese & Garlic Butter

Mezze (Veg) 279
Hummus, Creamy spinach & Sun-dried tomato dips with assorted bread

Mini Fajita Swirls 249
Fajita Spiced Vegetables & Cheese in Soft Tortilla

Spanish Potato Bravas 249
Twice Cooked Potatoes topped w/Bravas Sauce, Aioli & Cheese

Chilli Mushroom Hummus 249
W/Home Made Pita Bread

Mushroom Pate 279
Mushroom & Cheddar on Melba Toast

Pesto Spinach Crostini 279
Basil Pesto on Thick Bread Topped with Parmesan & Walnuts

Nachos (Veg/Non veg) 279/299

- Spicy salsa, Beans, Mozzarella cheese, Sour cream & Jalapeno (Veg)
- Cheese sauce, Salsa, Jalapeno, Kalamata olives & Sun dried tomato (Veg)
- Mozzarella cheese, Roast chicken, Jalapeno peppers & Spicy salsa (Non veg)

Fondues (Veg) 449
Mixture of swiss, Gouda & Cheddar cheese in a melting pot served with assorted vegetables, Crusty bread & French fries

Non veg can order extra chicken, sausage or ham with the fondue

• **Traditional**

Our home made cheese fondue flavored with cracked pepper & oregano

• **Spicy Paprika**

Cheese fondue flavored with paprika, garlic & chili flakes

• **Creamy Spinach & Parmesan**

A mixture of spinach, cream & parmesan cheese

gourmet foccacia sandwiches with fries & salad

Born in ancient rome, this cousin of pizza is sure to let you sink your teeth into the seasoned flat plate of herbs and spices

Veg/Non veg

279/329

Mediterranean (Veg)

Hummus, Olives, Roasted capsicum & Feta cheese

Wild Mushroom (Veg)

Sautéed mushroom, Pesto, Wilted spinach & Cheese

Sriracha Paneer (Veg)

Grilled Paneer, Sriracha Sauce, Cheese, Lettuce

Omlette

Spiced masala omlette, Cheese, Tomato & Ice burg

Chicken Fajita (Non veg)

Shredded chicken, Salsa, Tomato, Jalapeno, Cheese & Lettuce

Chicken Alfredo (Non veg)

Roast Chicken ,Alfredo sauce, Iceburg, Olives

wraps with fries & salad

The tastiest round envelopes you know of !

Veg/Non veg

279/299

Falafal (Veg)

Fried chickpea balls, Cheese, Sliced tomato, Onion, Cucumber & Spiced yogurt

Fajita (Veg)

Assorted vegetables, Beans, Cheese & Sour Cream

Roasted Beetroot (Veg)

Roast Beetroot Pattie, Sweet Onions, Sweet Mayo & Cheese

Chicken Caesar (Non veg)

Shredded chicken, Egg, Parmesan & Iceberg lettuce

Kheema Wrap (Non veg)

Indian spiced minced meat, Cheese, Onions & Tomato

Caramelized Chicken (Non veg)

Grilled Honey soy Chicken, Lettuce, Schewan Sauce

Ghost Chili Chicken (Non veg)

Extremely Spicy Peppers, Chicken & Lettuce

That Place famous burgers

with chips & salad

For the all and sundry
Veg/Non veg

Mexican (Veg) 279
Spicy bean pattie, Tomato, Aioli & Cheddar

Asian Sichuan Burger 279
Veg Pattie, Sichuan Sauce, Cheese Lettuce

Chicken Sriracha 329
Grilled Chicken, Cheese, Spicy Sriracha, Chicken Ham

Lamb Shami 329
Grilled Lamb Mince, Onions, Mint Mayo & Cheese)

Tower Burger (Non veg) 379
Crispy fried chicken, Lamb Pepperoni, Hash brown, Fried egg, Tomato, Cheddar cheese, Caramelized onion, Mayo & Lettuce

Additions:

Herb Rice 149

Masala Fries 99

Potato Wedges 149

Extra Bacon 149

Sauteed Veg 149

Mash Potato 149

soups

Stirring spoons that warm your soul

Veg/Non veg 149/169

Creamy Tomato, Parmesan & Crouton

Thai Tom-Yum Soup

Vietnamese Spicy Noodle Soup

Roasted Pepper & Bean

Asian Soy Garlic

Chili Mushroom Soup

Tibetan Thukpa

Broccoli & Spinach soup

salads

Turn a new leaf!

Veg/Non veg

279/329

Caesar Salad (Veg/Non veg)

Lettuce, Crotons, Shaved parmesan, Caesar dressing
or with chicken, bacon & egg

Thai Papaya Salad (Veg/Non veg)

Raw papaya, Roasted peanuts, Julienne capsicum & Carrots
in Asian dressing

Cottage Cheese Salad (Veg)

Pan fried cottage cheese, Cherry Tomato, Kalamata olives,
Roasted capsicum, Lettuce in chili mayo dressing

Balsamic Beetroot Salad (Veg)

Oven roasted Beetroot, Lettuce, Baby Tomato, &Olives in
Honey Balsamic Dressing

Italian Salad (Veg/Non veg)

Sun Dried Tomatoes, Croutons, Cheese, Penne, Red Cabbage,
Roasted Peppers & Capers

Roast Chicken Salad (Non veg)

Roast chicken, Tomato, Onion, Lettuce, Carrots in lemon
garlic dressing

Cajun Chicken Salad (Non veg)

Grilled Cajun Spiced Chicken, Tomato, Olives, Lettuce & Onions

sizzlers

Veg/Non veg

399/449

Mexican Cottage Cheese

Cottage cheese, beans & vegetables on Mexican rice & tex-mex gravy

Lemongrass Vegetable Sizzler

Fried Rice topped with vegetables Balls in light lemon grass Yellow Curry

Italian Sizzler

Cheese & Corn dumpling on herb spaghetti with garlic bread

Chicken Sheekh Sizzler

Herb Rice topped with Sheekh Kebab & Caramelized Onion Gravy
on a sizzling plate

Chicken Pesto

Grilled chicken steak on mash potatoes with pesto sauce & herb
spaghetti

thin crust pizza

That Place believes that the authentic ingredients of a pizza make lively conversations with one another

Veg/Non veg

399/449

Margarita (Veg)

Napolitano Sauce, Oregano, Mozzarella Cheese & Basil

Roasted Garlic & Peppers (Veg)

(Alfredo sauce, Fresh Herbs, Roasted Garlic & Cheese)

Pesto Mushroom (Veg)

(Garlic Mushrooms, Basil Pesto, Alfredo Sauce, Roasted Peppers)

Sundried Tomato & Olives (Veg)

(Napoli Sauce, Sundried Tomatoes, Olives & Spinach)

BBQ Paneer Pizza (Veg)

(Sauteed Paneer, Sweet BBQ sauce, Peppers & Olives)

Mexican Pizza (Veg)

Spicy salsa sauce, Refried beans, Jalapeno, Mozzarella & Sour cream

Peri Peri Paneer (Veg)

Spicy paneer, Jalapeno, Fresh tomato & Mozzarella

Mediterranean (Veg)

Olives, Feta, Capsicum, Onion & Sun dried tomatoes

Formaggio (Veg)

Gorgonzola, Mozzarella, Feta, Gouda & Oregano

Supreme (Veg)

Zucchini, Broccoli, Peppers, Olives & Jalapeno

Harrisa Chicken (Non veg)

Grilled Chicken, Spicy Harissa Sauce, Cheese, Sliced Onions & Olives

Pepperoni (Non veg)

Pepperoni, Oregano, Mozzarella & Spicy tomato sauce

The LOT (Non veg)

Ham, Sausages, Onions, Chicken, Prawns, Olives, Mushroom, Cheese & Napolitano sauce

Extra Topping (Veg/Non veg)

49/99

entree

A crispy start to more minutes of indulgence !

Veg

279

Thai Chili Balls

Vegetable Balls In sautéed with Thai Chili Sauce & Fresh Shallots

Greek Dakos

Dried Bread Topped with Fresh Tomatoes, Olives ,Crumbled Feta, Olive Oil & Fresh Herbs

Sesame & Chili Potatoes

Baked Potato Stir Fried with Chili ,Honey & Toasted Sesame Seeds

Crispy Paneer

Paneer, Mushroom, Baby corns & Water chest nuts in chefs special sauce

Mexican Pepper Paneer

Pan seared paneer with Mexican spices & greens

Mushroom Skewers

Skewers Button Mushrooms Baked In oven In Creamy Garlic sauce & Toasted Crostini

Mexican Bean Cakes

Bean Pattie in Mexican Spices topped with Cheddar, Pico de Gallo & Sour Cream

Szechwan Water Chest Nuts

Stir Fried Water Chest Nuts, Broccoli & Peppers In Garlic Chili Sauce

Spinach & Cheese Taquito

Fried Tortilla Filled with Spinach, Jalapeno, Peppers & Cheese

Falafel in Pita

Fried chickpea balls lebanese style served with spicy garlic sauce & Tzatziki

Baked Mushrooms

Mushrooms filled with goats cheese, caramelized onions & Pesto

Cottage Cheese & Cream Fritters

Mélange of Soft Cottage Cheese, Fresh herbs & Cheese served with Tomato Ranch Sauce

Chimichuri Paneer

Grilled Paneer tossed in Chimichuri Sauce served with house salad

Non veg

Chicken / Lamb / Sea Food

329/349 /379

Italian Baked Chicken

Crumbed Chicken Strips Baked with Tomato Cheese sauce

Honey Sesame Chicken

Honey-Soy Marinated Chicken Tossed With Toasted Sesame Seeds & vegetables

Ghost Pepper Chicken

Extremely Spicy Chicken with Bhut Jolokia Chillies

Peri Peri Chicken

Chicken strips in our homemade peri peri sauce

Mexican Pepper Chicken

Chicken tenderlions rubbed with mexican spices & pepper with salad & salsa

Black Pepper Chicken

Boneless Chicken strips cooked in black pepper sauce

Lebanese Smoked Chicken

Mild lebanese spice smoked chicken with hummus & pita

Pesto Chicken

Grilled Chicken tossed with Basil Pesto & Light Cream served with Crusty Bread

American Buffalo Chicken Wings

Twice Cooked Chicken wings in spicy tangy Homemade Sauce

Greek lamb Kefta

Grilled Lamb Mince served with Flat Bread & Mint Tzatziki

Crispy Lamb

Thin Strips of Fried lamb Sautéed with Vegetables, Dried Red Chillies & Cumin

Semolina Spicy Fish

Marinated Fish Coated with Semolina and Shallow Fried w/ Salsa Mayo

Asian Chili Fish

Fried Fish Fillets Stir fried with Vegetables & Light Chili Soy

Grilled Herb Fish

Fish Cutlets Grilled on Flat grill Drizzled with Fresh Herb Sauce

Thai Butter Prawns

Grilled Prawns Marinated in Thai spices served with Raw Papaya Salad

Chilli Garlic Prawns

Wok fried prawns tossed with chilli garlic sauce & veg

main course

The latest approach to gluttony

Veg

399

Baked Vegetable Casserole

Broccoli, Olives, Pasta & Baby corn topped with cheese baked in the oven served with toasted loaf

Quesadillas

Tortilla filled with refried beans, olives, jalapeno, & Cheese served with chips, sour cream & salad

Thai Curry & Papaya Salad

Red thai curry with paneer, mushroom, broccoli, & assorted veg served with jasmine rice & raw papaya salad

Tex-Mex Chili Bake

Mexican beans, Onions, Capsicum, Jalapeno & Olives topped with mozzarella cheese served with crusty bread

Peri Peri Paneer

Paneer steak served with very spicy peri peri sauce, Rice & Seasonal vegetables

Enchiladas

Stuffed with beans, Salsa, Jalapeno & Cheese

Veg Stroganoff

Broccoli, Paneer, Capsicum, Mushroom & Corn in pepper garlic sauce with rice & french fries

Veg Florentine

Exotic vegetables in Creamy Spinach Sauce Oven Baked Served with Garlic Bread

Lemon Garlic Paneer

Paneer Cooked In lemon garlic Sauce on Herb rice & Stir Fried Vegetables

Mexican Hot-Pot

Mexican Spices Mixed with rice, beans & Vegetables in One Pot Finished with Cheddar Cheese

Pesto Paneer

Grilled Paneer drizzled with Pesto Cream Sauce with Mash Potato & Vegetables

Pad Thai Noodles

Rice Noodles Cooked with Assorted Vegetables, Peanuts & Thai Sauce

Hunan Vegetables

Asian Vegetables Cooked in Hunan Style Sauce With Fried Rice Topped with Fried Noodles

Vegetable Parma

Vegetable Pattie Topped with Napoli sauce, Mozzarella & Parmesan w/ Chips & House Salad

Veg Malay Curry

Vegetables Cooked in Malaysian style coconut Curry with Jasmine Rice & sauteed Rice Noodles

Baked Burrito

Burrito topped with mild habanero sauce & Cheese accompanied with Fries

Creamy Beetroot Risotto

Arborio Rice cooked with beetroot, Feta & a Dash of Cream

Sicilian Risotto

Arborio Rice cooked with Pesto, Olives, Sundried Tomato & Capers

Non veg

Chicken / Lamb / Sea Food

449/479 /499

Orange Chicken Steak

Marinated chicken breast in fresh orange juice finished on char grill w/Herb Rice & Roasted Veg

Chicken Chipotle

Spicy Chipotle Chili marinade Chicken breast served with wedges & Mexican Rice

Soy Garlic Chicken

Chicken cooked with soy garlic sauce served with Asian Rice & Fried Noodles

Cuban Mojo Chicken

Chicken Tenders Marinated in Mojo Marinade finished on Grill Served with Roasted veg & Herb Rice

Chicken Ballotine

Hammered Chicken Breast stuffed with Mushroom, Spinach & Cheddar finished with Pesto Cream & Wedges

Nasi Goreng

Chicken, Prawns, Sausage & Egg with Jasmine rice

Portuguese Chicken

Chicken breast in hot peri peri sauce with herb rice & Vegetables

Grilled Jerk Chicken

Jamaican style spicy chicken served with herb rice & Seasonal vegetables

Chicken Parma

Crumbed chicken breast topped with fresh Napoli sauce & mozzarella cheese with chips & salad

Thai Chicken Curry

Chicken cooked in Thai style coconut curry with rice & Papaya salad

Spinach & Chicken Risotto

Short grain rice cooked in stock blended with chicken, mushroom, olives, parmesan cheese & spinach

Baked Chicken Alfredo

Tender Pieces of chicken in béchamel cheese sauce topped with Jalapeno & Red Peppers w/Chips & Garlic Bread

Bacon Wrapped Chicken

Chicken Breast Wrapped in Bacon topped with Alfredo Sauce W/ Mash & Vegetables

Mushroom & Chicken Risotto

Arborio Rice cooked in Chicken Stock with Mushrooms ,Chicken, Olives & parmesan

Chunky Lamb

Lamb chunks served well done with mash potato, stir fried seasonal vegetables & rosemary gravy

Iranian Chello Kabab

Marinated lamb fillets grilled & served on buttered rice with harrisa sauce, fried egg & vegetables

Parmesan Crusted Fish

Crumbed Fish Fillets with Creamy Caper Sauce, Mash Potato & Sir Fried Veg

Amritsari Masala Fish

Grilled fillet in Amritsari masala with rice & sauteed vegetables

Burnt Garlic Prawns

Tiger prawns glazed in burnt garlic soy sauce with herb rice & vegetables

Southwestern Prawns

Grilled Prawns In Special Sauce with Mexican Rice & Greens

Thai Prawns

Prawns Cooked Thai Style with Peanut Papaya Salad & Jasmine Rice

pastas (Spaghetti/Penne) with Garlic Bread

Follow the trails of olive oil, basil and a lot of Italy

Veg/Non veg

429/479

Choice of Chicken/Lamb/Sausages for Non veg

Traditional (Napoli/Béchamel/Mix Olive Oil) (Veg/Non veg)

Choice of pasta, Oregano, Parmesan, Basil, Chilly flakes
drizzled with extra virgin olive oil

Exotic (Veg/Non veg)

Sun dried tomatoes, Olives, Feta, Onions, Roasted red peppers
& Creamy Napolitano sauce

Alfredo (Veg/Non veg)

Pasta tossed with broccoli, mushroom, olives, garlic, parmesan
& Fresh cream

Spicy Marinara (Veg/Non veg)

Choice of pasta, Olives, Capsicum, Onions, Garlic & Chilly flakes

Formaggio (Veg)

Choice of pasta with a combination of four types of cheeses
Gouda, Parmesan, Mozzarella & Gorgonzola

Creamy Pesto (Veg/Non veg)

Choice of pasta, Home made pesto, Spinach, Fresh cream
& Parmesan

Three Chilly Pasta (Veg/Non veg)

Jalapeno, Red pepper, Green Chillies in your choice of sauce

Masala Pasta

Desi Style pasta in spicy red sauce topped with Amul Cheese

Lamb Bologanise

Bologanise sauce, Mince meat, spaghetti & fresh parmesan

Prawns & Spinach (Non veg)

Choice of pasta tossed with tiger prawns, spinach, fresh herbs,
parmesan & tomato cream

desserts

Your shortcut to heaven awaits...

Chocolate Brownie	169
A moist and gooey brownie topped with chocolate ice cream & chocolate sauce	
Cookies & Cream	169
Choco Mud Cake	169
Apple & Cinnamon Pie	169
Poached cinnamon sugared apples baked on crusty pie base served with ice cream	
Nutella Mousse	199
Blue Berry Cheese Cake	169
Chocolate Fondue	329
Melting chocolate pot served with marshmallows, bananas, diced brownie & seasonal fruits	

GST as applicable

breakfast

Saturday & Sunday 9 am to 3 pm

When the just-born sun wakes you, it's time to warm up to hot & healthy breakfast. Try our ready combinations to suit your mood.

Toast with Butter and Fruit Preserves (Veg)	79
Spicy French Toast (Egg) Bread dipped in a mixture of spices, Green chilies, Coriander & Eggs	149
Baked Beans & Toast (Veg) Home made baked beans with white toast	149
Pancake Stack (Veg) Pancakes topped with dollop of butter and maple syrup	199
Add ice-cream/chocolate sauce	49
Sausage & Eggs (Non veg) Grilled sausage, Toast with two eggs either Scrambled/Poached/Fried	199
Eggs Benedict (Non veg) Poached eggs & grilled ham on toast topped with hollandaise sauce & hash brown	199
Make your own Plain Cheese Omelets served with Toast (Non veg) Spinach/Mushrooms/Tomato/Onion/Olives/Capsicum/ Jalapeno (Choose any 2) Chicken/Ham/Sausage/Salami (Choose any 1)	199

Big Vegetarian Breakfast (Veg)	299
Baked beans, Hash brown, Sautéed mushrooms, Wilted spinach, Roast tomato & Choice of toast	
Add eggs	30
Hangover Breakfast (Non veg)	349
Choice of eggs, Bacon, Sausage, Hash brown, Mushrooms, Roast tomato, Baked beans, Hollandaise sauce & Choice of toast	
Extras	39
Mushroom, Roast tomatoes, Toast, Baked beans, Hollandaise sauce, Spinach, Egg, Yogurt, extra bread & extra dips	
Hash brown	69
Sausage, Chicken, Prawns	99

GST as applicable

our services



Home Delivery

We provide free home delivery within 5 k.m. from our restaurant on minimum order of ₹ 500/-
The home delivery is eligible for all types of order.



Jain Dish

Special care and ingredients are used in Jain Dish making it complete vegetarian, tasty and hygienic as well. Pure veg. delicacies that with excluding food ingredients like garlic, ginger, onion and such.



Party Special Rate

We accept all types of party and bulk order and for them we do have special rates.



Stay connected to stay updated about That Place by liking and joining our family on our facebook page. To join login to www.facebook.com/ThatPlaceVadodara



Experience the difference of catering with THAT PLACE at your place

