

## BAR BITES

- **Devilled Nuts | 225**  
Spiced seasoned cashew nuts & peanuts
- **Cheeseling Jhalmuri | 225**  
Nostalgic twist on classic bengali snack
- **Kala Channa Chaat | 225**  
Our take on juhu beach's famous warm chaat
- **Coin Papad Platter | 333**  
3 types of papad served with flavourful dips
- **Masala Papad | 108**
- **Fried Masala Garlic | 108**  
Your favourite dhaba special
- **Truffle Popcorn / Peri Peri Popcorn | 306/225**
- **Vegetable Fritters | 360**  
Tempura batter fried exotic vegetables





A ROOFTOP REVELRY

## SALADS

- **Berry Bliss Bowl | 504**  
Medley of Berries, kale, cucumber, mixed greens, nuts, seeds topped with dijon mustard honey and balsamic dressing
- **Mystic Flower | 504**  
Blue Pea noodles topped with peanut dressing
- **Mediterranean Delight with Quinoa crunch | 540**  
Lettuce, chickpeas, cucumber curls, mixed vegetables, topped with crunchy quinoa and creamy feta dressing
- **Romesco Burrata Salad | 558**  
Roasted tomato & red pepper sauce served with creamy burrata cheese
- **Add Chicken | 100**

## DIMSOMS

- **Crystal Dimsum (6 pieces ) | 603**
- **Edamame Dimsum (6 pieces ) | 675**
- **Wild Morel Mushroom (6 pieces ) | 675**
- **Chicken Sui Mai (6 pieces ) | 702**
- **Chicken Longhai (6 pieces) | 702**



## SMALL PLATES

- **Garlic Bread | 261**
- **Cheese Garlic Bread | 306**
-  ■ **Aloo Tikki Chaat | 396**  
Beloved indian street food served with creamy yogurt, tamarind and green chutney
- **Palak Chaat | 423**  
Crispy batter fried spinach leaves topped with our inhouse chutneys
-  ■ **Philli Chilli Sev Puri | 495**  
Avocado cream cheese sev puri
- **Vada Pav Sliders | 495**  
Creative twist to our Amchi Mumbai's favourite snack
-  ■ **Stuffed Paniyaram | 495**  
South Indian stuffed dumplings wrapped in banana leaf served coconut and tomato chutney
- **Tandoori Paneer Tikka | 567**  
Cottage Cheese in hung curd and signature marinate
- **Tandoori Paneer Makhmali Seekh | 585**  
Chopped spinach, corn & cheese in paneer seekh kebab
- **Stuffed Tandoori Mushrooms | 630**  
Masaledar Tandoori mushroom stuffed with cheese
-  ■ **Paneer Naan Bombs | 495**  
Pull apart naan dough balls stuffed with panner makhani & cheese
- **Butter Thread Paneer | 567**  
Classic crispy vermicelli fried cottage cheese topped with garlic cream sauce
- **Crispy Lotus Root | 495**  
Crunchy lotus stem glazed in sweet chilli sauce





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■ **Paneer Chilli | 459**

Cottage cheese cubes tossed in our inhouse flavourful sauce

■ **Honey Chilli Baby Potatoes | 423**

Crispy baby potatoes tossed in our sweet & spicy sauce

■ **Chinese Bhel | 378**

Our take on the popular indo-chinese dish.



■ **Bubble Potato Pillows | 459**

Vietnamese fluffy potato pillows served with curry dip

■ **Corn and Jalepeno Poppers | 432**

A combination of sweetness of corn with the spiciness of jalapeños, all enveloped in a creamy, cheesy filling.



■ **Chilli Thecha Avocado Toast | 495**

Sourdough bread, layered with beetroot hummus and topped with chilli thecha, feta cheese and sliced avocado

■ **Corn Ribs | 432**

Corn ribs marinated with in house sauce blend

■ **Loaded Nachos | 450**

■ **Loaded Fries | 441**

■ **Mediterranean Platter | 603**

Hummus, red pepper hummus, tzatziki and freshly baked pita



■ **Truffle Mushroom Bunny Chow | 630**

Wild mushrooms dip topped with truffle and parmesan cheese served hot in soft crusty bread bowl



- **Smoked Chicken Cheese Garlic Bread | 378**
-  ■ **Stuffed Chicken Paniyaram | 549**  
South Indian stuffed dumplings wrapped in banana leaf served coconut and tomato chutney
- **Butter Garlic Prawns | 747**  
Fresh prawns tossed in flavourful butter garlic sauce
- **Tandoori Chicken Tikka | 603**  
Boneless chicken pieces in hung curd and signature marinade
- **Tandoori Fish Tikka | 693**  
Fish pieces in hung curd and signature mustard marinade
- **Mutton Seekh Kebab | 702**  
Melt in the mouth mughlai delicacy prepared with minced mutton onions and spices
- **Tangdi Kulfi Kebab | 729**  
Grilled chicken drumsticks marinated with spices, yogurt & cream
- **Charred Shish Touk | 558**  
Marinated lebanese grilled chicken skewers with roasted garlic toum
-  ■ **Chicken Naan Bombs | 558**  
Pull apart naan dough balls stuffed with chicken makhani & cheese
-  ■ **Tandoori King Prawns | 747**  
King Prawns grilled over hot charcoal
- **Hot Basil Chicken | 531**  
Thai stir fry street food served with crispy rice paper cups
- **Pulled Chicken Sliders | 585**  
Tiny burgers with BBQ slow cooked chicken
- **Chicken Chilli | 486**  
Boneless chicken pieces tossed in our inhouse flavourful sauce
-  ■ **Tipsy Chicken Wings | 522**  
Hot smouldering whisky chicken wings
- **Popcorn Shrimp With Wasabi Mayo | 513**  
Bite sized crunchy fried prawns with a hit of wasabi
- **SFC | 405**  
SMAA's Fried Chicken Popcorn





A ROOFTOP REVELRY

## WOOD FIRED NEAPOLITAN PIZZA

- **Margherita | 567**  
House Pomodoro sauce with buffalo mozzarella and fresh basil
- **Roasted Vegetables | 621**  
House Pomodoro sauce topped with oven roasted zucchini, bell peppers, onions.
- **Peri Peri Cottage Chesse | 657**  
Hot peri peri sauce with marinated cottage cheese, bell peppers, jalepeno & olives
- **Wild Mushroom With Truffle And Spinach | 729**  
SMAA's special cheesy spinach sauce with wild mushrooms, truffle, basil and ricotta cheese
- **Pesto & Exotic Vegetables | 621**  
Fresh basil pesto sauce with cherry tomatoes, zucchini and sundried tomatoes topped with bocconcini
- **Four Cheese | 693**  
House Pomodoro sauce topped with yellow cheddar, buffalo mozzarella, feta and parmesan cheese
- **Rocket Leaves Burrata pizza | 900**  
Sundried tomatoes, fresh arugula leaves with mozzarella cheese and burrata cheese topping
- **Peri Peri Chicken | 729**  
Hot peri peri sauce with marinated chicken pieces, bell peppers, jalepeno & olives
- **BBQ Chicken | 729**  
Hickory smoked BBQ chicken topped with roasted onions, capsicum
- **Meat Lovers | 810**  
Chicken Pepperoni, Chicken Salami, Peri Peri Chicken
- **Pesto & Oven Roasted Chicken | 702**  
Fresh basil pesto sauce with oven roasted chicken, cherry tomatoes, zucchini and sundried tomatoes topped with bocconcini



## LARGE PLATES INDIAN

- **Kolkata Paneer Roll | 567**  
Paneer cubes marinated with our Bengali chef's spices wrapped in lacha paratha
- **Kolkata Chicken Roll | 594**  
Chicken pieces marinated with our Bengali chef's spices wrapped in lacha paratha
- **Paneer Makhani | 540**  
Dilli ka swaad in Mumbai - paneer cooked in spiced tomato and butter sauce
- **Dhaba Special Butter Chicken | 612**  
Dilli ka swaad in Mumbai - chicken cooked in spiced tomato and butter sauce
- **Paneer DhaniyaAdraki | 567**  
Paneer cooked in a cashew gravy with zesty ginger and cilantro flavour
- **Murg DhaniyaAdraki | 630**  
Chicken cooked in a cashew gravy with zesty ginger and cilantro flavour
- **Dum Sabz Handi | 468**  
Vegetables with a masaladaar gravy in nawabi style of dum cooking garnished with yellow butter
- **Dal Fry | 405**  
Toor dal finished sauteed onions, tomatoes and ground spices
- **Dal Bukhara | 495**  
Rich flavourful lentil preparation made only with whole black gram slow-cooked overnight on a tandoor



■ **Keema Bread Roll | 720**

From the streets of mumbai. mohammaad ali road, traditional lamb mince cooked in onions, tomatoes and earthy spices

■ **Kerala Chicken Stew with Malabar Paratha | 603**

Coconut milk and cashew gravy with boneless chicken, curry leaves and green chilli

■ **Rara Mutton | 747**

Mutton gravy from Himachal slow cooked in its own juices with spices

■ **Dal Khichdi | 450**

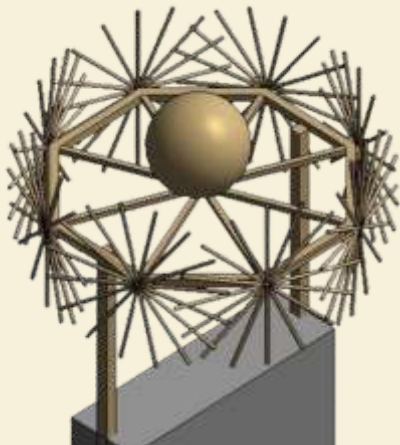
All time comfort food in yellow dal

■ **Subz Dum Biryani | 495**

Saffron flavoured basmati rice, fresh vegetables, herbs cooked dum style garnished in fried onions & cashews

■ **Shahi Chicken Dum Biryani | 540**

Saffron flavoured basmati rice cooked dum-style with tender chicken pieces





## LARGE PLATES INTERNATIONAL

- **Spinach & Riccoto Cheese Ravioli in Pesto Sauce | 594**  
No maida handmade ravioli tossed in a fresh basil pesto sauce
- **Wild Mushroom and Truffle Fettucini | 684**  
Umami earthy mushrooms infused with herbs served with thick strands of fettucini pasta and topped with parmesan cheese
- **Pink Sauce Ravioli | 540**  
A blend of romesco and white sauce with tossed no maida handmade spinach riccotta ravioli
- **Penne Pasta in Sicilian Spicy Tomato Sauce | 495**  
South of Italy's tasty, fragrant, delicious tomato sauce tossed in penne pasta
- **Edamame and Chilli Butterfly Pea Rice | 540**  
Blue jasmine rice tossed with edamame, soy, chilli and burnt garlic
- **Pad Thai | 540**  
Stir fry thai street food rice noodles tossed in a tamrind, peanut and chilli sauce
- **Hakka Noodles | 441   Soba Noodles | 486**
- **Traditional Malaysian Platter | 495**  
Sambal, mushroom cutlet, coconut rice, fryums
- **Traditional Non-vegetarian Malaysian Platter | 540**  
Sambal, coconut rice, fryums with fried chicken leg with boiled egg
- **Sri Lankan Vegetable Curry | 495**  
A delicious vegan curry made with coconut milk with curry powder with eggplant, carrot, cauliflower and green peas
- **Sri Lankan Egg Curry | 522**  
A delicious curry made with coconut milk with curry powder with boiled egg, eggplant, carrot, cauliflower and green peas
- **Teriyaki Tofu Bowl | 585**  
Teriyaki glazed tofu with sauted greens and sesame soba noodles



- **Teriyaki Chicken Bowl | 621**  
Teriyaki glazed chicken with sauted greens and sesame soba noodles
- **Cajun Paneer Bowl | 585**  
Cajun spiced paneer with garlic and spring onion potato mash served with sauteed vegetables
- **Cajun Chicken bowl | 621**  
Cajun spiced chicken with garlic and spring onion potato mash served with sauteed vegetable
- **Paneer Fajita | 558**  
Mexican medley of 3 peppers and paneer tossed in fajita seasoning on a tortilla topped with pico de gallo
- **Chicken Fajita | 603**  
Mexican medley of 3 peppers and grilled chicken tossed in fajita seasoning on a tortilla topped with pico de gallo
- **Thai Green Curry | Veg - 540, Chicken - 594, Prawns - 666**  
Traditional thai green curry with thai brinjal, babyorn, mushroom, 3 peppers, zucchini served with steamed jasmine rice
- **Lobster in Butter Garlic Sauce | 1800**
- **Fish en Papillote | 702**  
A traditional french prepapration of a fish cooked in butter paper with vegetables malta organge, lemon and butter garlic sauce
- **Italian Veg and Cheese Burger | 540**  
Brioche bun with Italian seasoning and roasted vegetable patty, crispy kale and pesto mayo with a side of fries
- **Sriracha Buttermilk Crusted Chicken Burger | 594**  
Brioche bun with buttermilk crispy chicken and sriracha mayo served with a side of fries
- **ChilliThecha Mutton Burger | 603**  
Brioche Bun with spicy mutton patty, green chilli thecha, mint mayo with a side of fries



## SIDES

- Naan | 99
- Butter Naan | 117
- Garlic Naan | 126
- Laacha Paratha | 126
- Tandoori Roti | 81
- Burnt Garlic Fried Rice | 387
- Jasmine Rice | 342
- Coconut Rice | 360
- Basmati Rice | 315
- Pita Basket | 234

## DESSERTS

### Celestial Dome | 549

A decadent dark chocolate sponge with a chocolatey ganache and berry filling

### Enchanted Forest | 549

Rum infused dark chocolate cake and mousse with edible pebbles, meringue flambé at your table

### Coffee Rasgulla Tiramisu | 579

An Italian classic with an Indian twist. Coffee-soaked rasgullas and mascarpone cream layered between delicate choux pastry, finished with cocoa.

### Lotus Biscoff Cheesecake | 579

Creamy cheesecake with a buttery biscuit crust, topped with flavouful biscoffspread and cookies

### Jalebi Rabri Mousse | 579

Traditional Indian flavors in a modern mousse, crispy jalebi pieces topped onto a rich rabdi-infused mousse.

### Gulab Jamun | 234

### Ice cream (2 scoops) | 207



