



nadara

DAILY KITCHEN & BAR



# Soup & Salad

<b>TOMATO PEPPER RASAM (VEG)</b> Clear broth from Southern Indian province flavoured with black pepper & tamarind	225
<b>MUSHROOM CAPPUCINO</b> This version captures the essence of Mushroom Cappuccino succinctly, highlighting its rich flavors and comforting appeal, Made with button, porcini, fungus mushroom.	275
<b>CANTONESE HOT &amp; SOUR SOUP (VEG / CHICKEN / SEAFOOD)</b> A vintage classic; dark soy sauce, fresh red chillies & malt vinegar spiced broth with Chinese greens & bamboo shoots	225 / 275 / 325
<b>TOM YUM (VEG / CHICKEN / SEAFOOD)</b> An all-time favourite Thai soup made with hot chilli paste, fresh herbs, lemon grass & galangal	225 / 275 / 325
■ <b>SEAFOOD CLEAR SOUP</b> Light and flavourful broth. Brimming with the essence of mix seafood like succulent shrimp, tender rawas fish, and delicate. it offers a medley of flavors enhanced by hints of aromatic herbs and a touch of citrus	345
■ <b>HYDERABADI MUTTON SHORBA</b> A fragrant and hearty soup featuring tender mutton, infused with aromatic spices that evoke the rich flavors of Hyderabad's culinary tradition.	385
<b>AVO ARUGULA SALAD</b> J ♥ Hydroponic rocket leaves, Tasmanian avocado, shitake, ricotta, sundried tomatoes & toasted pine nuts roasted almond flakes dressed with honey mustard & finished with balsamic glaze	575
■ <b>CAESAR'S SALAD</b> Hydroponic Romaine, Grilled Chicken, our signature Caesar's dressing, cherry tomatoes, topped with parmesan	595



# Nadara Tapas

## VEGETARIAN

### GUN POWDER IDLI ♥

Stir fried cocktail idlis in pure ghee seasoned of milagai podi masala, cashew & curry leaves

275

### PERI PERI IDLI POPCORN ♥

Crispy fried mini idlis dressed in peri peri seasoning

275

### ROASTED MAKHANA CHAT J

Light, flavourful, and the perfect guilt-free munch to pair with your pour. Toasted makhana with sweet, spicy & tangy sauce, mix with onion tomato & raw mangoes.

295

### THAR KE PAPAD

Traditional delicacy originating from the Thar Desert region in Rajasthan, Bikaneri moong papad spring rolls filled with mouth-watering potato & spice mix

295

### CORN & PEAS BONDA CUTLET

Our take on the Italian Arancini, fried potato croquettes filled with sweet corn, peas & mozzarella

325

### MAAKHAN NAA KEBAB J

Our take on Classique DAHI KE KEBAB Made from hung curd (yogurt), mixed with herbs and spices, they offer a melt-in-your-mouth experience with a crispy exterior.

325

### VEG GALOUTI KEBAB

Traditional kebab of Awadhi cuisine made with black chickpeas, infused with aromatic spices, shallow fried in desi ghee

375

### PALAK PATTA CHAT

Our take on classic street dish, spinach stuffed with cream cheese, yoghurt, home blend spices and sweet & spicy chutney, deep fried with crunchy sev

385

### BURNT CHILLI COTTAGE CHEESE

Cottage cheese nuggets tossed in Sichuan style crispy chilli oil

395

### KOREAN CREAM CHEESE BUN J ♥

Homemade brioche bun filled with Philadelphia cream cheese, drenched in Korean garlic butter sauce & baked to perfection.

395

### MUSHROOM GHEE ROAST

Button mushrooms pan roasted in cow ghee & byadgi chilli & cashew sauce

395

### SRIRACHA LOTUS ROOT

Crispy lotus stem wok tossed in sriracha sauce & homemade chili sauce

395

### TENDER COCONUT & CASHEW SUKKE J ♥

A vegetarian's take on the costal classic made with young coconut meat & cashews

525



# Nadara Tapas

## NON VEGETARIAN

### ZHANZHANIT KOMDI FRY

Electrifyingly hot & spicy chicken pan fried in homemade Kohlapuri sauce

375

### MANGLOREAN CHICKEN GHEE ROAST

Marinated chicken pan roasted in cow ghee & byadgi chilli & cashew sauce

395

### MANGALOREAN CHICKEN SUKKA

Fondly known as kori sukka in Udipi, a semi-dry preparation with chicken, freshly ground sukka masala & coconut

395

### MALABAR CHICKEN PEPPER FRY ♥

Very comforting dish from God's own country, chicken pan fried with hand ground & roasted black pepper masala blend

465

### BHUNA CHICKEN WINGS ♥

Smokey chicken wings tossed in traditional spiced bhuna masala

475

### MALWANI FISH FINGERS

Rawas fish fingers marinated in west coast spice blend; panko fried to perfection

485

### PRAWNS BALCHOW ♥

Red hot and tangy Goan prawn pickle served with French butter croissant

575

### PRAWNS GHEE ROAST

Inspired from the Kundapur district of Udipi, pan roasted prawns in cow ghee & byadgi chilli & cashew sauce

575

### CHEF'S SIGNATURE MUTTON SEEKH POPCORN

Golden fried mutton seekh kebabs center filled with the gooey mozzarella sticks

595

### KERALA MUTTON PEPPER FRY ♥

Straight from the back waters of Kerala, goat meat pan fried with hand ground & roasted black pepper masala blend

675



# Kebabs & Grills

## VEGETARIAN

### ACHARI BHARWAN KHUMB

Cheese stuffed button mushrooms spiced with hot & sour marinade, baked in tandoor for the smokey perfection

375

### SIZZLING CORN SEEKH KEBAB

A delightful vegetarian dish that brings together the sweetness of corn and a medley of spices, shaped onto skewers and grilled to perfection

395

### NAWABI BHARWAN DUM ALOO

An ode to the royal cuisine of Awadh, tandoor roasted potatoes stuffed with meetha mawa & crunchy mewa

395

### LASOONI PANEER TIKKA

Cottage cheese kebabs flavoured with homemade garam masala & golden fried garlic

425

### PAHADI PANEER TIKKA

Grilled paneer kebabs marinated in mint and coriander pesto, inspired from the lush green valleys of The Himalayas

425

### AGRI PANEER TIKKA ♥

A flavourful and spicy Indian appetizer that features marinated cubes of paneer grilled to perfection, inspired from the coastal regions of India

445

### CHEF'S SIGNATURE KAALE CHANE KI SEEKH KEBAB

A delicious vegetarian kebab made from kale chana blended with spices and herbs. This dish offers a delightful twist on traditional seekh kebabs, providing a unique flavor profile and a satisfying texture

455

### CHEF'S SIGNATURE PANEER PASANDA J

Rich & Succulent BBQ Cottage Cheese kebabs stuffed with nuts and mawa flavoured with subtly spiced marinade

475

### MAKHMALI VEG SEEKH KEBAB J

A tantalizing blend of finely minced vegetables, spices and Dry fruits, moulded onto skewers and grilled to perfection, each bite offers a smoky, robust flavour complemented by a tender & juicy texture.

495



# Kebabs & Grills

## NON VEGETARIAN

### **SHEESH CHICKEN KEBAB**

Juicy & succulent chicken skewers inspired from the East Mediterranean cuisine

445

### **MURGH SHAMI SEEKH KEBAB**

A delectable twist on the traditional shami kebab, featuring succulent chicken blended with spices and lentils. This dish combines the rich flavors of minced chicken with a unique mix of spices

475

### **NIMBU WALE CHICKEN KEBAB**

A refreshing and zesty twist on traditional kebabs, infused with the bright flavor of fresh lemons, coriander and aromatic spices char grilled to perfection

475

### **AGRI CHICKEN TIKKA**

A tantalizing dish that showcases the bold and vibrant flavors of Maharashtrian cuisine. This variation of chicken tikka is marinated in a unique blend of spices and ingredients that emphasize tanginess and heat

485

### **KALA MASALA CHICKEN TIKKA**

Classic Chicken tikka marinated with homemade kala masala, grilled to perfection

485

### **CHEF'S SIGNATURE SAFFRON INFUSED CHICKEN TIKKA**

A luxurious and aromatic dish that elevates the classic chicken tikka with the rich flavor and vibrant color of saffron

495

### **CHEF'S SIGNATURE NAWABI MURGH TIKKA**

Saffron flavoured creamy chicken tikka served on Bakarkhani Naan bread and finished with assorted nuts

545

### **BBQ TANDOORI DRUMSTICK**

A unique twist on classic Chicken drumsticks that combines the rich flavors of traditional tandoori chicken with the smoky sweetness of homemade barbecue sauce

575

### **TANDOORI FISH TIKKA**

An aromatic dish that highlights the rich Flavors of marinated Indian Salmon cooked in a traditional tandoor. boasts a perfect balance of spice and tanginess.

575

### **ACHARI FISH TIKKA**

Grilled Indian Salmon flavoured with a hot & sour piquant marinade

575

### **AJWAINI TANDOORI PRAWNS**

Carrom seeds flavoured with prawns baked in tandoor for perfection

595

# Kebabs & Grills

## NON VEGETARIAN

### CHIMICHURRI TANDOORI PRAWNS

The bold & zesty combination of chimichurri sauce with the smoky, aromatic flavors of traditional tandoori cooking, a delightful twist on both Argentinian and Indian cuisines.

595

### IRANIAN KEBAB KOOBIDEH

Iranian seekh kebab made from ground goat meat seasoned with salt, pepper, onion & parsley

595

### PESHAWARI KUKKAD LEG TANDOORI

Whole Chicken Leg Marinated in saffron infused yoghurt & Spices Grilled to perfection

645

### PURANI DILLI KI MUTTON SEEKH KEBAB ♥

Inspired from our food walks in the by lanes of Chandni Chowk in Delhi, mutton seekh kebabs spiced with fresh green chillies and hand ground masalas

675

### KOLHAPURI TANDOORI LAMB CHOPS

Tender Lamb chops combine the smoky essence of tandoori cooking with the robust flavors of Kolhapuri spices

695



# Appetizers

## VEGETARIAN

### KUNG PAO POTATOES

Crispy Potato fingers wok tossed in Sichuan pepper spiced tossed in Sichuan pepper spiced sauce with a burst of umami, finished with toasted peanuts & fresh scallions

385

### CHILLI BEAN COTTAGE CHEESE

Tempura fried paneer bites wok tossed with veggies & Sichuan style naturally fermented tobanjan sauce

385

### BOMBAY CHILLI PANEER

Crowds Favorite, needs no explanations

415

### BLACK PEPPER BABY CORN TEMPURA

Crispy fried baby corn nuggets in Chinese style numbing black pepper sauce

415

### OYSTER CHILLI COTTAGE CHEESE

crispy cubes of paneer tossed in a flavourful sauce made with oyster sauce, chili, and a blend of spices

425

### MONGOLIAN STIR FRY VEGETABLE

A mix of fresh, crunchy vegetables stir-fried in a Savory sauce with bold Flavors of soy, ginger, and garlic

425

### STUFFED MUSHROOM IN HUNAN SAUCE

Cheddar cheese filled mushrooms finished with sweet & spicy sauce

425

### CRISPY LOTUS ROOT IN MOUNTAIN CHILLI SAUCE

Thin slices of lotus root are deep-fried to a crispy texture and tossed in a tangy, spicy mountain chili sauce

445

### CHEF'S SIGNATURE TANDOORI AVOCADO J

Show stopper from the kitchen of Nadara, spiced avocado with smokey papad churi & pineapple salsa

775



# Appetizers

## NON VEGETARIAN

<b>THAI CHILLI BASIL CHICKEN</b> Stir fried chicken morsels with bird's eye chili, oyster sauce & thai basil	425
<b>KUNG PAO CHICKEN</b> A Sichuan cuisine classic, wok fried chicken bites tossed in Sichuan pepper spiced sauce with a burst of umami, finished with toasted peanuts & fresh scallions	445
<b>MUMBAI CHILLI CHICKEN</b> Mumbai's take on the tangda chinese cuisine's classique	445
<b>SALT &amp; PEPPER CHICKEN WINGS</b> Crispy fried chicken wings tossed with butter, onion & bell peppers, seasoned with salt & freshly ground pepper	455
<b>ALFREDO CHICKEN LOLLIPOP</b> Alfredo Chicken Lollipop is a delightful fusion dish that combines the classic flavors of creamy Alfredo sauce with the fun presentation of chicken lollipops	475
<b>FISH IN DARK SICHUAN SAUCE</b> Indian salmon tempura braised in spicy Sichuan sauce seasoned with dark soy finished with cilantro stems	495
<b>HUNAN FISH TEMPURA</b> Golden fried fish nuggets stir fried in sweet and pungent sauce inspired from Hunan region of China	495
<b>AMRITSARI PRAWNS FRY</b> Yellow chilli & asafetida spiced Amritsari style prawn bhajiya	545
<b>PRAWNS IN BLACK PEPPER SAUCE</b> Crispy fried prawns in Chinese style numbing black pepper sauce	575
<b>TAWA JHINGA MASALA FRY</b> Pan fried prawns with garlic kernels & Agri masala blend	595
<b>GAMBARI AGLIO E OLIO</b> Simple yet flavourful Italian dish featuring succulent shrimp sautéed in a fragrant garlic and olive oil sauce, served with French butter croissant	595
<b>CHEF'S SIGNATURE TIPSY PRAWNS</b> 🍸 Sizzling hot & spicy prawns finished with a dark rum flambe	635



# Appetizers

## NON VEGETARIAN

### KOLHAPURI MUTTON SUKKA ♥

Goat meat spiced with Kolhapuri sankeshwari mirchi stir fried with coconut & onion

665

### HONEY GARLIC LAMB CHOPS

A delectable dish that combines the rich Flavors of tender lamb with a sweet and Savory glaze. The lamb chops are marinated in a mixture of honey, garlic, soy sauce, and fresh herbs

695

# Cantonese Dimsum

## VEGETARIAN

THAI VEG	445
WATER CHESTNUT CORN & BASIL	475
EDAMAME TRUFFLE	495

## NON VEGETARIAN

THAI STYLE CHICKEN	475
CHICKEN SUI MAI	495
PRAWNS & CHIVE	525



# Sushi

## VEGETARIAN

### KATSU URA MAKI

Deep Fried Togarashi Coated Cottage Cheese, Julienne Carrot & Greek Cucumber. Topped With Spicy Cream Cheese, Serve With Ginger Pickle, Wasabi & Soya Sauce

425

### KINOKO ASU URA MAKI

Tempura fried Asparagus, homemade glazed wild mushrooms, cream Cheese, coated with toasted sesame seeds, sprinkle of horse radish powder, serve with ginger pickle, wasabi & soya sauce.

455

### AVO URA MAKI

Avocado slices, herbed cream cheese, Spiced tanuki Crumb, Ice berg Lettuce, topped with herby cream cheese & sesame seeds, serve with ginger pickle, wasabi & soya sauce

495

## NON VEGETARIAN

### TORI KATSU URA MAKI

Crispy panko fried chicken strips, truffle infused cream cheese, Ice berg Jullien's, topped with crunchy corals, serve with ginger pickle, wasabi & soya sauce.

495

### AJI FUSION MAKI

Indian spice infused fish fingers, sushi salad, tarter cream cheese, pickles gherkins Jullien's, serve with ginger pickle, wasabi & soya sauce

555

### EBI TEN URA MAKI

Tempura Prawns, togarashi, Spicy cream cheese & wasabi crema, topped with tanuki serve with ginger pickle, wasabi & soya sauce.

585

# Nadara Signature Meals

<b>MALABARI EGG ROAST WITH POROTHA</b>	<b>395</b>
<b>EGG CURRY WITH STEAM KOLAM RICE</b>	<b>465</b>
<b>APPAM &amp; STEW (VEG / CHICKEN / MUTTON) ♥</b> (VEG AVAILABLE IN JAIN)	<b>475 / 555 / 725</b>
<b>CHICKEN CHETTINAD WITH MALABARI POROTHA</b>	<b>625</b>
<b>CHEF'S SIGNATURE KAALA MASALA CHICKEN WITH NEER DOSA</b>	<b>675</b>
<b>GREEN THAI CURRY WITH STEAM RICE (VEG / CHICKEN / PRAWNS)</b>	<b>475 / 595 / 695</b>
<b>RED THAI CURRY WITH STEAM RICE (VEG / CHICKEN / PRAWNS)</b>	<b>475 / 595 / 695</b>



# Nadara gourmet grills & sides platters

## GRILLED COTTAGE CHEESE PLATTER

Home spiced marinated grilled cottage cheese with sautéed herb exotic veggies, alongside homemade sauce, fried potatoes & herbed rice

525

## GRILLED CHICKEN PLATTER

Home spiced marinated grilled Chicken with sautéed herb exotic veggies, alongside homemade sauce, fried potatoes & herbed rice

595

## GRILLED FISH PLATTER

Home spiced marinated grilled Fish with sautéed herb exotic veggies, alongside homemade sauce, fried potatoes & herbed rice

635

## GRILLED LAMB CHOPS PLATTER

Home spiced marinated grilled Lamb chops with sautéed herb exotic veggies, alongside homemade sauce, fried potatoes & herbed rice

755

# Indian Mains

## VEGETARIAN

### RAJASTHAN DAL TADKA J

Toor dal with desi ghee, hing, laal mirch & zeera ka tadka, ultimate comfort food

355

### DRUMSTICK PAPPU J

A traditional South Indian dish that features drumsticks (also known as moringa pods) cooked in a flavorful lentil stew

375

### DAL PESHAWARI ♥

Black urad dal over cooked overnight on tandoor for that hint of smoke & a perfect creamy texture; flavoured with kasoori methi & homemade garam masala

395

### VEG KEEMA

Meatless meal that's still satisfying, made with chopped soya chunks and ground spices along with green peas & Potatoes

395

### MIX VEG KOLHAPURI J

Featuring a medley of mixed vegetables cooked in a rich, aromatic gravy. Infused with a fiery blend of Kolhapuri spices

455

### KERALA STYLE CHHOLE MASALA

Soft and gooey chhole made in a homemade Kerala style Black gravy and infused with the blend of spices.

475

### BABY CORN & MUSHROOM KADAI J

Baby Corn & mushrooms are cooked in an aromatically spiced onion tomato gravy; a flavourful and spicy gravy that is earthy and delicious taste

475

### PANEER CAFEREAL

A vegetarian twist with a classic goan masala blend of spices and vinegar made to perfection

495

### CLASSIC PANEER TIKKA MASALA J

Classic & very soothing dish made with marinated chargrilled chunks of paneer in flavorsome spicy and creamy gravy

525

### SHAHI PANEER PASANDA J

Slices of paneer stuffed with a rich blend of nuts and spices, made in tandoor then simmered in a creamy, aromatic gravy.

545



# Indian Mains

## VEGETARIAN

### KASHMIRI BHARWAN ALOO

Our take on traditional dish from heaven on earth (Kashmir), aloo stuffed with mawa and dry fruits & aromatic spices and charred to perfection, serve in a rich & creamy Makhani Gravy.

545

### CHEF'S SIGNATURE PALAK & CHEESE KOFTA

Delicious & soft kofta's filled with the natural cheddar cheese, made in a rich & creamy makhani gravy

585

## NON VEGETARIAN

### GLASGOW CHICKEN TIKKA MASALA

Inspired from the recipe originated in Glasgow city of Scotland, marinated chunks of chicken chargrilled in tandoor till perfection & simmered in a smooth makhani gravy

545

### AGRI CHICKEN CURRY

Spicy chicken curry from the Agri community of Mumbai; chicken simmered in onion gravy spiced with a selective blend of masalas & red chillies

545

### CHICKEN CAFEREAL

Tender chunks of chicken marinated in a blend of spices and classic goan Cafereal masala, then slow-cooked to perfection

555

### RAW MANGO PRAWNS CURRY

A delightful coastal dish that combines the sweetness of coconut with the tangy and refreshing flavor of raw mangoes along with aromatic spices

595

### HOME STYLE MUTTON CURRY

Flavorful tender lamb chops made in a rich & aromatic spiced curry

695

### NALLI NIHARI

Sumptuous and flavorful slow-cooked stew that is a celebrated dish in North Indian and Mughlai cuisine. Known for its rich and aromatic flavors, it is traditionally prepared with succulent pieces of mutton

725

### CHEF'S SIGNATURE BIHARI BHUNA MUTTON

Our take on Bihari bhuna mutton which is slow cooked in mustard oil that's flavoured whole garlics, dry chilies & caramelized onions

755

### NAGPURI SAOJI MUTTON / CHICKEN ♥

Meat cooked in traditional spicy dish from the rich Saoji cuisine of Nagpur which is made with secret blend of spices, burnt onion & dry coconut

755 / 555

### KOLHAPURI TAMDA MUTTON / CHICKEN ♥

Meat simmered in its own juices spiced with Kolhapuri sankeshwari mirchi for that perfect copper finish

755 / 555



# Breads

## **TANDOORI ROTI (PLAIN / BUTTER / GHEE) J**

Whole wheat flat bread bakes to perfection in tandoor (1 piece)

55 / 75 / 95

## **MISSI ROTI (PLAIN / BUTTER / GHEE)**

A nutritious and flavorful flatbread made from a blend of whole wheat flour and gram flour (besan) this roti is not only delicious but also packed with protein and fiber

65 / 85 / 115

## **METHI LACHHA PARATHA**

Whole wheat flat bread topped with zesty Fresh fried methi leaves

75

## **ROGANI NAAN**

Naan Topped with Coriander & Sessame seeds with Rogan

95

## **APPAM**

It is made with fermented rice batter and coconut milk, traditionally cooked in an appachatti, a deep pan similar in shape to a wok (1 piece)

85

## **NEER DOSA**

Neer dosa is a delicacy from Tulu Nadu a part of Mangalorean cuisine (3 piece)

125

## **MALABARI POROTHA**

Layered flatbread made from refined flour & milk, a jewel from the cuisine of God's own country (1 piece)

95

## **IRANIAN NAAN**

### **(PLAIN / BUTTER / GARLIC / CHILI CHEESE & GARLIC)**

Our take on naan to make it extra ordinary and special, its softness and taste will comfort your taste buds (1 piece)

95 / 115 / 135 / 195



# Pulao & Rice

## VEGETARIAN

STEAM KOLAM RICE J	225
STEAM BASMATI RICE J	255
ZEERA PULAO J	275
GREEN PEAS PULAO J	295
LEMON RICE J	295
DAL KHICHDI J	355
GOAN POT RICE	365
Kolam rice tossed in homemade Balchow masala and coconut cream along with the spices and herbs.	
BOMBAY VEG BIRYANI	495
Bombay biryani aka Mumbai biryani is an aromatic Mumbai style dum cooked biryani, served with Indian masaledar slaw, raita & papad	
PAHADI PANEER TIKKA BIRYANI	555
A delightful fusion dish that combines the rich, aromatic flavors of biryani with the smoky, spiced essence of Pahadi paneer tikka served with Indian masaledar slaw, raita & papad	

# Pulao & Rice

## NON VEGETARIAN

### GOAN POT RICE (CHICKEN / PRAWNS)

Kolam rice tossed in homemade Balchow masala and coconut cream along with the spices and herbs.

495 / 595

### CHEF'S SIGNATURE MURADABADI CHICKEN PULAO

This pulao is made with a rich, flavourful broth called yakhni, which is made with meat, spices. The rice is cooked in the yakhni until it is perfectly tender and flavorful

555

### NADARA SPECIAL BIRYANI (CHICKEN / MUTTON)

Tender chicken\Mutton pieces cooked with fragrant basmati rice, spices, and herbs. Served with Mirchi ka salan & Indian masaledar slaw, raita & papad

595 / 625

### ZAFFRANI MURGH BIRYANI

Prestigious biryani from ancient cuisine of Awadh made with slow cooked process along with the whole spiced, long grain basmati rice, richness of Kashmiri Zaffran (kesar)

625

### KERALA PRAWN BIRYANI ♥

Robust flavoured prawn's biryani gives you wonderful coastal flavours within & aroma spreading from marinated prawns, goodness of spice blends & short grain rice

675

### AWADHI GOSHT BIRYANI ♥

Awadhi gosht biryani is made up from goat meat along with long grain basmati rice & spices, cooked gradually over low heat for 4 hours, its gentle and delicate flavour distinguishes it from other types of biryanis

795



# Asian Mains

## ASIAN GREENS / PANEER IN CHOICE OF SAUCE

Butter Garlic / Mountain Chili / Black Bean / Chilli Garlic Coriander / Hot garlic

425 / 475

## CHICKEN / FISH / PRAWNS IN CHOICE OF SAUCE

Butter Garlic / Mountain Chili / Black Bean / Chilli Garlic Coriander / Hot garlic

495 / 545 / 595

# Fried Rice & Noodles

## CANTONESE FRIED RICE

VEG / EGG / CHICKEN / PRAWNS

395 / 395 / 485 / 575

## BURNT GARLIC RICE

VEG / EGG / CHICKEN / PRAWNS

395 / 395 / 485 / 575

## CRISPY CHILI FRIED RICE

VEG / EGG / CHICKEN / PRAWNS

395 / 395 / 485 / 575

## SICHUAN CHILLI BEAN FRIED RICE

VEG / EGG / CHICKEN / PRAWNS

395 / 395 / 485 / 575

## STIR FRIED HAKKA NOODLES

VEG / EGG / CHICKEN / PRAWNS

395 / 395 / 485 / 575

## STIR FRIED SICHUAN NOODLES

VEG / EGG / CHICKEN / PRAWNS

395 / 395 / 485 / 575

## TRIPPLE SICHUAN RICE

VEG / EGG / CHICKEN / PRAWNS

435 / 435 / 485 / 525

## CRISPY CHILLI RAMEN NOODLES

VEG / EGG / CHICKEN / PRAWNS

395 / 395 / 485 / 575

## MALASIYAN STYLE FLAT NOODLES

VEG / EGG / CHICKEN / PRAWNS

395 / 395 / 485 / 575

## CHEF'S SIGNATURE TRUFFLE

MUSHROOM FORTUNE RICE

VEG / EGG / CHICKEN / PRAWNS

595 / 595 / 695 / 795

# Pizza

## VEGETARIAN

### NAPOLITANA J

Hand stretched pizza made with double zero flour, roma tomato sauce, mozzarella cheese, parmesan, fresh basilico & EVOO

595

### QUATRO DELIGHT

Hand stretched pizza made with double zero flour, roma tomato sauce, mozzarella cheese, parmesan, Proccessed & ricotta cheese topped with basil pesto

655

### CHARGRILLED PRIMAVERA J ♥

Smokey chargrilled veggies, roma tomato sauce & mozzarella cheese topped with rocket & grana salad

655

### PESTO, FUNGI & SUNDRIED TOMATOES

Spread of homemade pesto sauce topped with mozzarella and button, porcini, fungus & shitake Mushrooms finish with zesty sundried tomatoes.

675

## NON VEGETARIAN

### BBQ PULLED CHICKEN ♥

Shredded grilled chicken marinated with homemade chipotle BBQ sauce, green chilies, slice onions, yellow cheddar cheese, mozzarella cheese

685

### CHICKEN HAM & CHEESE

Classic & comforting pizza with chicken ham & cheese

685

### POLLO FUNGI PESTO

Basil pesto sauce, shredded grilled chicken, 4 types of mushrooms & mozzarella cheese

745

### AMERICAN HOTTEST ♥

Chicken pepperoni, red chili, chicken chorizo, mozzarella & fresh jalapenos

765



# Pasta

Choice of Fusilli / Fettuccine / Penne in Choice of Sauce

## VEGETARIAN

### REAL ALFEDO J

A simple emulsification of Parmesan cheese & pasta cooking liquid served with sour dough focaccia garlic toast

595

### ARRABBIATA J

Pasta tossed in roma tomato sauce with the hint of some chili & garlic, parmesan, fresh oregano & basil, finished with burrata cheese on top and drizzle of extra virgin olive oil

595

### AGLIO OLIO

Garlic infuses the oil with rich, nutty Flavors & salty, starchy pasta cooking water transforms it into a deeply flavorful sauce. Perfect al dente pasta added to the mix & its absolute heaven, served with sour dough focaccia garlic toast

615

### MAMA ROSSA J ♥

Rose finish sauce made with a mix of tomato sauce & cream sauce with the flavors of garlic & onions, finished with ricotta cheese served with sour dough focaccia garlic toast

635

### PESTO MUSHROOM & SUNDRIED TOMATOES

4 types of mushrooms tossed with Classic pesto sauce, pasta, olive oil & parmesan cheese, finished with sundried tomatoes & parsley

645

## NON VEGETARIAN

### GRILLED CHICKEN CURRIED PASTA

A unique and flavorful dish that combines the warmth of special Indian spices with the creaminess of a classic white sauce

625

### CHICKEN CARBONARA

Our take on traditional carbonara pasta made with chicken bacon and parmigiano sauce

755

### CHEF'S SIGNATURE CHICKEN N'DUJA 🍷

Spicy & sizzling pasta made with chicken chorizo & roma sauce

775

# Desserts

## VEGETARIAN

### CRÈME BRULÉ RICE PUDDING J ♥

The shahi dessert from the era of Persia got the French twist to it and richness of Kashmiri Zaffran and finish with mewa & silver leaf

455

### DARSAN

Our take on a classic honey noodle which is a Nepali Desserts with a twist of Italian touch to it made with fried fettuccine pasta serve with a vanilla ice cream

455

### GARDEN CHOCOLATE MUD CAKE POT

Chocolaty Gooley Mud Cake Comes in a flower pot presented as a garden on table with edible flower

525

### PISTACHIO DELIGHT BAKED CHEESE CAKE

Crowd favorite classic cheese cake topped with pistachio ganache & serve with vanilla ice cream

545

### CLASSIQUE TIRAMISU 🍷

Tiramisu Is an Elegant & Rich Layered Italian Desserts Made with Delicate Lady Finger Cookies, Mascarpone Cheese, Eggs, Sugar, Rum & Coco Powder

545

## Ice Creams By Scoops

### SINGLE / DOUBLE

#### VANILLA WITH CHOCOLATE SAUCE

145 / 235

#### CHOCOLATE WITH ALMONDS & CHOCO CRUNCH

145 / 235

#### STRAWBERRY WITH STRAWBERRY SAUCE & CRUNCHY ROLL

145 / 235

#### BUTTER SCOTCH WITH CARAMEL SAUCE & MIXED DRY FRUITS

145 / 235



# Out of the box

<b>CHICKEN BONELESS</b>	<b>125</b>
<b>MUTTON BONELESS</b>	<b>195</b>
<b>PRAWNS</b>	<b>175</b>
<b>PANEER</b>	<b>95</b>
<b>PLAIN CURD</b>	<b>85</b>
<b>MIX VEG RAITA</b>	<b>125</b>
<b>EXTRA VEGGIES</b>	<b>95</b>
<b>KHICHIYA MASALA PAPAD (ROASTED / FRIED)</b>	<b>225</b>
<b>BIKANERI MASALA PAPAD (ROASTED / FRIED)</b>	<b>185</b>
<b>KHICHIYA PAPAD (ROASTED / FRIED)</b>	<b>155</b>
<b>REGULAR BIKANERI PAPAD (ROASTED / FRIED)</b>	<b>125</b>
<b>FINGER CHIPS (CLASSIC/ PERI PERI)</b>	<b>325 / 355</b>
<b>EXTRA SAUCE / DIP / CHUTNEY</b>	<b>55</b>
<b>EXTRA CHEESE (MOZZARELLA / PROCESSED)</b>	<b>125</b>

# Coffee's Hot Chocolate

ESPRESSO	99
AMERICANO	149
CAPPUCCINO	199
HAZELNUT CAPPUCCINO	249
IRISH CAPPUCCINO	249
FRENCH VANILLA CAPPUCCINO	249
CARAMEL CAPPUCCINO	249
HOT CHOCOLATE	249
CAFÉ MOCHA	249
REGULAR LATTE	249
HAZELNUT LATTE	249
IRISH LATTE	249
CARAMEL LATTE	249
FRENCH VANILLA LATTE	249

# Ice Blends

ICED AMERICANO	149
ICED LATTE	169
CLASSIC FRAPPE	249
HAZELNUT FRAPPE	299
CARAMEL FRAPPE	299
FRENCH VANILLA FRAPPE	299
IRISH FRAPPE	299
DARK CHOCOLATE FRAPPE	299



# Milkshakes

STRAWBERRY	289
OREO	289
KITKAT	289
HAZELNUT COOKIE DUSK	289
COCO & BANANA	289
SNOW WHITE	289

J Marked items are available in Jain ♥ Marked items are our bestsellers

Service Charge & Govt. taxes as applicable



madara

DAILY KITCHEN & BAR