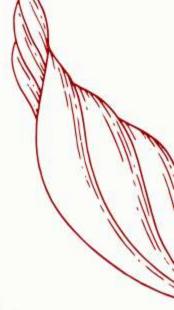


Downtown 29 Food Menu





SALADS

PEARS AND MASCARPONE SALAD MIXED LETTUCE, CRUNCHY PEARS, TOASTED WALNUTS, CHERRY TOMATOES, FRENCH BEANS, BEETS, HONEY MUSTARD DRESSING, FRESH MASCARPONE	449
VEG CAESAR'S SALAD GRILLED PEPPERS, CREAMY CAESAR'S DRESSING, CHERRY TOMATOES, BLACK OLIVES, JALAPENOS, MIXED LETTUCE, PARMESAN CHEESE GARLIC CROUTONS	449
CHICKEN CAESAR'S SALAD GRILLED CHICKEN, CREAMY CAESAR'S DRESSING, CHERRY TOMATOES, BLACK OLIVES, JALAPENOS, MIXED LETTUCE, PARMESAN CHEESE GARLIC CROUTONS	499
MEXICAN SHRIMP SALAD POACHED SHRIMP, MIXED LETTUCE, SAUTÉD ZUCCHINI AND BELL PEPPERS, AMRICAN CORN, JALAPENOS, CHERRY TOMATOES, COCOTAIL DRESSING, CROUTONS	579
ADD CHICKEN	149
ADD PRAWNS	169
SOUP	
TOMATO BASIL	329
CREAM OF BROCCOLI	389
MANCHOW	389
HOT AND SOUR	389
ADD CHICKEN	129
ADD PRAWNS	149



BITINGS

SALTED PEANUTS	149
MASALA PEANUTS	149
ROASTED PAPAD	149
MASALA PAPAD	149
BAKARWADI CHAAT	249
BLACK CHANA CHAAT	159
CRISPY SWEET POTATO	129
BUTTER POPCORN	149





SMALL PLATES

VEG •	
DOWNTOWN HARA BHARA KEBABS CRISPY ON THE OUTSIDE SOFT ON THE INSIDE KEBABS SERVED WITH A MINT CHUTNEY AND ONION LACCHA SALAD	429
BANG BANG BROCCOLI A FLAVOR-BOMB DISH OF CRISPY BROCCOLI FLORETS TOSSED IN AN ASIAN UMAMI SAUCE WITH TOASTED SESAME AND SCALLIONS	429
BUTTER GARLIC MUSHROOMS CRISPY BUTTON MUSHROOMS TOSSED IN A RICE BUTTER AND GARLIC SAUCE FINISHED WITH LOTS OF SCALLIONS	429
PAV BHAJI BRUSCHETTA TOASTED BAGUETTE, TORCHED CHEESE, SPICY BHAJI, KACHUMBER, MANGO CHILLI SAUCE, FRESH CORIANDER	499
PALAK PULAO ARANCINI A SPICY RICE BALL OF PALAK PULAO AND CHEESE, DEEP FRIED TO GOLDEN BROWN AND SERVED WITH A TOMATO CHUTNEY	499
MILLET NACHOS 1. MADE JOWAR BAJRA NACHOS TOPPED WITH GOOEY CHEESE SAUCE, SPICY TOMATO SALSA, JALAPENOS, OLIVES AND A SIDE OF GUACAMOLE AND SOUR CREAM	499
HUMMUS AND PITA THE CREAMIEST HUMMUS TOPPED WITH PICKLED VEGGIES, TOASTED SEEDS, SERVED WITH WARM PITA BREAD, CRISPY LAVASH, SIDE SALAD AND GARLIC TOUM SAUCE	499
BURNT GARLIC PANEER CRISPY COTTAGE CHEESE TOSSED IN A THICK SAUCE MADE OF ONIONS, CHILLI, GINGER, GARLIC, DARK SOY FINISHED WITH FRIED GARLIC AND SPRING ONIONS	539
AVOCADO ON TOAST RICH GOUCAMOLE SERVED ON TOAST	549
SALTED FRIES / PERI PERI FRIES	359/389
GARLIC BREAD / CHEESE GARLIC BREAD	359/429
TRUFFLE FRIES	529
CHEESE FRIES	579







SMALL PLATES

VINEGAR SERVED WITH CRUSTY BREAD

NON VEG .

SIGNATURE CHICKEN CHILLY OLD SCHOOL CHICKEN CHILLY GETS A DOWNTOWN SIGNATURE TWIST	529
DOWNTOWN FRIED CHICKEN JUICY FRIED CHICKEN SPRINKLED WITH A SPICY CAJUN SEASONING SERVED WITH HONEY MUSTARD MAYO	529
THECHA CHICKEN SHEESH TAWOUK MIDDLE EASTERN CHICKEN SKEWERS MARINATED WITH SPICY THECHA, OPEN FIRE GRILLED AND SERVED WITH A MINT GARLIC CREAM SAUCE	529
CHICKEN MEAT BALLS JUICY SPICY CHICKEN MINCE MEAT BALLS TOSSED IN A HARISSA SAUCE SERVED WITH A SIDE SALAD	529
KUNDAPUR CRISPY FISH COLDEN FRIED FISH SPRINKLED WITH A SPICY MASALA SERVED WITH MANGO CHILLI DIP	629
HOISIN CHILLI FISH JUICY FISH CHUNKS TOSSED IN A SWEET AND SPICY SAUCE WITH GINGER, GARLIC, WHOLE RED CHILLIES AND HOISIN SAUCE	629
GREEN GODDESS PRAWNS FRESH PRAWNS COOKED IN A GREEN MASALA FINISHED WITH COCONUT MILK AND BASIL	729
PRAWN BALCHAO	729







EGG SPECIALTIES

DRAGON CHILLI EGGS CRISPY FRIED EGGS TOSSED IN A SPICY ASIAN SAUCE	329
SALT N PEPPER EGGS FRIED BOILED EGGS TOSSED IN A SALT N PEPPER SAUCE WITH BELL PEPPERS	329
GOOD OLE' MASALA OMLETTE 2 EGGS WHIPPED WITH ONIONS, TOMATOES, CHILLIES, GROUND SPICES AND CORIANDER MADE INTO A FLUFFY OMLETTE	329
SPICY AKURI ON TOAST SPICY CREAMY SCRAMBLED EGGS TOPPED ON CRUST BREAD	329
THECHA EGG SHAKSHUKA OVEN BAKED EGGS TOPPED WITH GENEROUS AMOUNT OF SPICY THECHA SERVED WITH CRUSTY BREAD	429
JAPANESE WASABI EGG TOASTS CREAMY WASABI FLAVOURED EGGS TOPPED ON CRUSTY FRENCH BAGUETTE	429
ADD EGG (1 PCS)	49







TANDOOR (SERVED WITH A LACCHA SALAD AND GREEN CHUTNEY)

VEG •	
ACHARI ALOO TIKKA OUR SIGNATURE SMOKEY TANDOORI ALOO PREPARATION LOADED WITH CHATPATA ACHAARI FLAVOUR AND INDIAN SPICES	449
SPICY MUSHROOM TIKKA MEATY BUTTON MUSHROOMS MARINATED IN HUNG CURD, HOUSE SPICE MIX AND COOKED IN A CHARCOAL TANDOOR BASTED WITH CLARIFIED BUTTER	469
ANDHRA STYLE PANEER TIKKA PANEER CHUNKS MARINATED OVER NIGHT IN ANDHRA SPICES, COOKED IN A CHARCOAL TANDOOR AND BASTED WITH CLARIFIED BUTTER	529
MALAI BROCCOLI TIKKA BROCCOLI FLORETS MARINATED IN A CREAMY EMULSION COOKED IN TANDOOR TILL SMOKY AND CHARRED.	529
DOWNTOWN PANEER TIKKA PANEER CHUNKS MARINATED IN OUR SECRET SPICES WITH YOGHURT AND COOKED IN SMOKY TANDOOR	529
NON VEG	
MALAI CHICKEN TIKKA CHICKEN THIGH CHUNKS MARINATED IN A CREAMY MARINATION AND COOKED TILL SMOKY AND CHARRED.	529
DOWNTOWN CHICKEN TIKKA OUR SIGNATURE SPICY CHICKEN TIKKA COOKED IN A SMOKY CHARCOAL TANDOOR FINISHED WITH CLARIFIED BUTTER AND SECRET MASALA	529
CHICKEN KHEEME KE SEEKH SPICY JUICY CHICKEN SEEKH KEBABS FINISHED WITH A CREAM GLAZE AND SECRET MASALA	529
AFGHANI FISH TIKKA RAWAS MARINATED IN HUNG CURD, GROUND MILD SPICES FRESH CORIANDER AND COOKED IN A CHARCOAL TANDOOR	799
ACHARI PRAWNS TIKKA JUICY PRAWNS MARINATED IN OUR HOUSEMADE ACHARI MASALA	749

AND COOKED IN TANDOOR TILL SMOKY AND CHARRED.



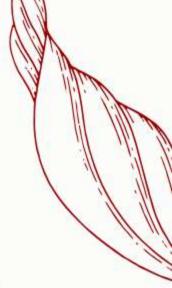




SIGNATURE PASTAS

STOWN ORL TASTAS	
DOWNTOWN ARRABIATTA PASTA CHOICE OF PASTA, HOUSE MADE FRESH POMODORO SAUCE, FRESH BASIL, GARLIC, CHERRY TOMTOES, OLIVES CHILLI FLAKES AND PARMESAN CHEESE.	579
AGLIO E OLIO PASTA CHOICE OF PASTA, EVOO, GARLIC, CHILLI, FRESH OREGANO, SUN DRIED TOMAOTES, OLIVES, JALAPENOS, FRESH VEGGIES AND PARMESAN CHEESE	579
ALFREDO PASTA CHOICE OF PASTA, CREAM, BECHAMEL SAUCE, CHEDDAR CHEESE, FRESH HERBS, BUTTER	579
PINK SAUCE PASTA CHOICE OF PASTA, POMODORO SAUCE, CREAM, PARMESAN CHEESE, FRESH HERBS, BUTTER	609
PESTO PASTA FRESH BASIL PESTO, CREAMY BECHAMEL SAUCE, TOUCH OF CREAM, PARMESAN	609
SPINACH RICOTTA RAVIOLI CREAMY HOME MADE PASTA STUFFED WITH SPINACH AND RICOOTA CHEESE TOSSED IN A TOMATO PUTTANESCA SAUCE FINISHED WITH FRESH PARMESAN CHEESE	629
ADD CHICKEN	149
ADD PRAWNS	169





SIGNATURE SUSHI (4 PIECES OR 8 PIECES)

VEC	•
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ASPARAGUS TEMPURA ROLL 439/739
CRISPY VEGGIE MAKI ROLL 439/739
CRUNCHY AVOCADO ROLL 499/849

NON VEG .

TERIYAKI CHICKEN ROLL	579/899	
KATSU CHICKEN ROLL	579/899	
PRAWN TEMPURA ROLL	629/929	





739

DIMSUMS (4 PIECES)

PRAWN HARGAO DIMSUMS

EDAMAME TRUFFLE OIL DIMSUMS 579 EXOTIC VEGGIE DIMSUMS 539 SPINACH, CORN AND CHEESE DIMSUMS 539 NON VEG CHICKEN BASIL DIMSUMS 629 SPICY CHICKEN DIMSUMS 629







529

609

BIG PLATES

SPRING ONIONS AND CHILLI OIL

VEG GREEN THAI CURRY

OYSTER SAUCE

VEG •

VEG JALFREZI 469 SUCCULENT CHUNKS OF FRESH VEGGIES COOKED IN A RICH ONION CRAVY INFUSED WITH AROMATIC SPICES AND HERBS VEG KADHAI 469 SIMPLE AND SPICY FLAVOURED SABZI MADE WITH HOMEMADE KADHAI MASALA PANEER TIKKA MASALA 529 TENDER PANEER CUBES MARINARTED IN A BLEND OF SPICES, GRILLED TO PERFECTION AND SIMMERED IN A RICH AND CREAMY TOMATO BASED MASALA SAUCE PANEER MAKHANWALA 529 JUICY PANEER CHUNKS SLOW COOKED IN OUR RICH TOMATO GRAVY FNISHED WITH A TOUCH OF CREAM AND KASURI METHI DOWNTOWN DAL MAKHANI 489 A SILKEN BLEND OF DALS COOKED OVER SMOKY SIMMER WITH GROUND INDIAN SPICES AND A TOUCH OF CREAM 429 DAL FRY // DAL TADKA DOWNTOWN SPECIAL DAL FRY OR TADKA JUST THE WAY YOU LIKE IT PANEER HOT GARLIC GRAVY 529 A SWEET N SPICY GRAVY OF CHINESE HERBS AND SPICES WITH JUICY PANEER CHUKS 529 VEG HUNAN GRAVY

WE DO NOT LEVY ANY SERVICE CHARGE | GOVT TAXES AS APPLICABLE*

EXOTIC VEGGIES TOSSED IN A FRAGRANT HUNAN SAUCE FINISHED WITH

CHILLI OYSTER GRAVY WITH EXOTIC VEGGIES

SIGNATURE THAI CURRY MADE WITH FRESH VEGGIES, COCONUT MILK, AROMATIC THAI GREEN PASTE FINISHED WITH BASIL LEAVES

EXOIC CHINESE VEGGIES TOSSED IN A SPICY CHILLI AND





BIG PLATES

AND AROMATIC SPICES

DIG LETTES	
NON-VEG	
CHICKEN TIKKA MASALA CHICKEN TIKKA CHUNKS TOSSED IN A SPICY TOMATO GRAVY	579
DOWNTOWN BUTTER CHICKEN JUICY CHICKEN TIKKA CHUNKS SLOW COOKED IN OUR RICH TOMATO GRAVY FNISHED WITH A TOUCH OF CREAM AND KASURI METHI	609
CHICKEN RARA MASALA FRESH CHICKEN MINCE AND CHUNKS SLOW SIMMERED IN A SPICY TOMATO AND ONIONS GRAVY FINISHED WITH A TOUCH OF CREAM	609
CHICKEN DO PYAAZA JUICY CHICKEN CHUNKS TOSSED IN AN AROMATIC YELLOW INDIAN GRAVY FINISHED WITH A TOUCH OF CREAM AND FRESH CORIANDER	609
MALVANI MUTTON CURRY SUCCULENT MUTTON CHUNKS ON THE BONE COOKED IN A SPICY HOMEMADE MALVANI MASALA FINISHED WITH FRESH CORIANDER	659
GOAN FISH CURRY AUTHENTIC GOAN FISH CURRY MADE WITH RAWAS CHUNKS, HOMEMADE SPICY GOAN MASALA, FRESH COCONUT MILK FINISHED WITH DRY KOKUM	689
CHICKEN BURNT GARLIC GRAVY AN AROMATIC ASIAN CURRY OF CHINKS CHUNKS, FRESH VEGGIES, A HOME MADE BURNT GARLIC PASTE FINISHED WITH SORING ONIONS	529
CHICKEN CHILLI OYSTER GRAVY FRIED CHICKEN CHUNKS TOSSED IN SPICY CHILLI OYSTER SAUCE	579
CHICKEN MALAYSIAN CURRY A FRGRANT MALAYSIAN CURRY MADE WITH HOME MADE MALAYSIAN CURRY PASTE, COCONUT MILK, FRESH HERBS AND CHICKEN CHUNKS FINISHED WITH CHILLI OIL	579
PRAWN SZECHUAN GRAVY JUICY PRAWNS TOSSED IN A SPICY SZECHUAN GRAVY WITH CHINESE HERBS	689

INDIAN/ ASIAN RICE AND NOODLES

STEAMED RICE/JEERA RICE

LACCHA PARATHA

299	
329	
389	
529	
579	
529	
509	
529	
529	
529	
529	
579	
129	
149	
129	
149	
129	
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179	
199	
159	
	129 149 149 129 149 149 179





DESSERTS

LOTUS BISCOFF CHEESECAKE	475
BLUEBERRY CHEESECAKE	475
ITALIAN TIRAMISU	525
TRES LECHES	475
ICE CREAM (ASK FOR FLAVOURS)	259

INDIAN DESSERTS

AS PER AVAILABILITY