



FRIDAY CRAVINGS

THE LEGACY OF INDIAN SPICES



MAIN COURSE
M E N U



TIMING: 12 NOON TO 11 PM



OUR STORY

Where Spices Told Stories and
Ambition Set the Course

It all started with a spark of curiosity! A quiet love for culinary art growing alongside the structured world of engineering. But as it is said, some passions refuse to stay in the background. Meet **Mayur Thakkar**, the heart and soul behind **Friday Cravings**.


His journey wasn't just about cooking, it was about discovery, creation, and connection. What began as an exploration soon turned into an undeniable passion, one that shaped his path, defied expectations, and ultimately became his profession.



Today, **Friday Cravings** stands as a testament to that journey, a place where flavors tell stories, traditions find new life, and every dish carries the essence of a dream that refused to fade.

What started as a humble fast-food stall on the roadside in 2012, has now grown into something that led to the birth of **Mayur's Cloud Kitchen**, nestled within **One Hiranandani Park**, a place where flavors found a home and stories were told through every dish. It was never just about cooking, it was about creating experiences, sharing stories, and bringing people together through food. **Flavors of India, Served with a Story.**

Friday Cravings isn't just about food - it's a canvas of flavors, a tapestry of traditions woven into every bite. Here, the crisp Rajasthani papad crackles like stories shared over chai, the bold Bengali mustard carries whispers of heritage, and Kashmiri saffron lingers like a distant memory. Side by side, the fiery Ghee Podi Idli of Munnar and Thekkady ignites the senses, completing a culinary mosaic where every dish is a chapter, every spice a storyteller.

Raised on the aroma of slow-cooked dals and the rhythm of spice-grinding mortars, Mayur was always drawn to flavors over formulas, cuisine over concepts, kitchens over classrooms. While his peers engineered their careers, he slowly roasted his culinary dreams.





Why Friday Cravings?

Because heritage is timeless, and some flavors
deserve to be preserved.

Our Inspiration is the recipes whispered in temple kitchens,
perfected in village homes, served from humble forest-side
stalls and meals that carry the essence of tradition, shaped by
time and love. It's the dishes shared via traditions, over festivals,
in moments of discovery—
recipes passed down not through cookbooks, but through
stories, through strangers turned guides.

We are a 100% vegetarian fine dine restaurant
because some of the most soulful Indian food never
needed meat to matter.

We are Multiregional because India has diversity of soil
and spices, a land where food is not just nourishment,
but celebration, memory, and identity. What began as a distant
dream has now become your destination to celebrate,
a fine-dining experience rooted in tradition, thriving in the
heart of Thane West, Maharashtra.

Welcome to **Friday Cravings** where every bite is a journey,
and every meal is a story waiting to be told.





OUR USP's

1. NO PALM OIL .
 2. NO AJINOMOTO (MSG SALT) .
 3. NO ARTIFICIAL COLOURS .
 4. NO ADULTERATION IN BUTTER AND OILS .
 5. OILS USED ARE: GROUNDNUT, MUSTARD AND COCONUT .
 6. GHEE USED: AMUL AND NANDINI.
 7. BUTTER AND CHEESE: AMUL .
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A GENTLE REMINDER

Orders once placed cannot be cancelled.

Please allow us a minimum of 20 minutes to prepare your food with care and authenticity.

We appreciate your patience, it helps us serve you better!





HEALTHY SOUPS

LEMON CORIANDER Clear soup with a tangy lemon flavor and fresh coriander.	250/-
CLASSIC MANCHOW Spicy Indo-Chinese soup served with crispy noodles.	250/-
SWEET CORN SOUP Mild, slightly sweet soup with corn and vegetables.	250/-
HOT AND SOUR Tangy and spicy soup with vegetables.	250/-
LAKSA Spicy coconut-based noodle soup with Southeast Asian flavors.	300/-
CREAM OF VEG Smooth blended soup made with assorted vegetables and cream.	300/-
CREAM OF TOMATO Indian-style tomato soup with mild spices.	300/-
BURNT GARLIC SOUP Mild, slightly sweet soup with corn and vegetables.	300/-
CREAM OF MUSHROOM Smooth blended soup made with button mushrooms sauted in butter garlic and cream	300/-
CREAM OF ALMOND BROCCOLI Creamy soup made with almonds and blended broccoli.	350/-
MUSHROOM CAPPUCINO Frothy mushroom soup served in a cappuccino style.	350/-
TOM KHA Thai coconut milk soup flavored with lemongrass and exotic veggies.	350/-
TOM YUM SOUP Spicy and sour Thai soup with lemongrass and lime.	350/-



STARTERS – INDIAN TANDOORI

HARA BHARA KEBAB

Traditional green patties made with spinach, peas, and spices, served with a tangy mint chutney.

350/-

BEETROOT TIKKI

Crispy and delicious beetroot patties or cutlet made with beets, potatoes, semolina and spices.

350/-

VEG SEEKH KEBAB

A mixture of chopped vegetables, spices, and a binding agent like breadcrumbs or gram flour cooked in traditional tandoor bhatti.

350/-

CHEESE CORN TIKKI

Mashed potato, blitzed corn, finely chopped capsicum and onion, grated carrot, chopped beans, peas, separately kept frozen corn and besan.

350/-

TANDOORI ALOO

Spicy Tandoori Potatoes marinated in curd and spices cooked in a tandoor.

250/-

TANDOORI MUSHROOM

Spicy Tandoori Button Mushrooms marinated in curd and spices cooked in a tandoor.

300/-

TANDOORI BABY CORN

Spicy Tandoori Baby corn marinated in curd and spices cooked in a tandoor.

300/-

TANDOORI SOYA CHAAP

Spicy Tandoori Soya Chaaps marinated in curd and spices cooked in a tandoor.

370/-

TANDOORI MALAI BROCCOLI

Creamy textured Broccoli marinated in curd and spices cooked in a tandoor.

370/-

PANEER TIKKA

Paneer marinated in curd and Red spices cooked in a tandoor.

400/-

PANEER PAHADI

Paneer marinated in curd, mint sauce and spices cooked in a tandoor.

400/-

PANEER ACHARI

Paneer marinated in curd and pickle, cooked in a tandoor.

400/-

UMBADIYU (SEASONAL)

Rustic winter dish of mixed vegetables and tubers cooked in an earthen pot.

450/-

GALOUTI KEBAB

These Lucknowi kababs are additively delicious snacks prepared with kidney beans and aromatic spices added to the recipe offer various exotic Flavours that entice the taste buds.

370/-

STARTERS – INDIAN TANDOORI

BHARWAN ALOO

North Indian dish of stuffed potatoes, filled with spiced paneer and veggies, then baked in tandoor.

370/-

CHEESY TANDOORI BITE

North Indian dish of stuffed potatoes, filled with marinated cheese and baked in tandoor.

400/-

AFGANI SOYA CHAAP

Soya chaap marinated in a rich mix of cream, cashew paste, and spices, it's grilled or roasted for a smoky flavor.

400/-

DELHI STYLE MALAI SOYA CHAAP

Soya chaap marinated in a rich mix of cream, and spices, it's grilled or roasted for a smoky flavor.

400/-

MULTANI MUSHROOM

Spicy Tandoori Button Mushrooms stuffed with garlic and cheese marinated in curd and spices cooked in a tandoor.

400/-

MINI TANDOORI PLATTER (16 PIECES)

A small platter with 16 pieces of different starters mentioned above.

700/-

FULL TANDOORI PLATTER (24 PIECES)

A larger platter with 24 pieces of different starters mentioned above.

950/-



STARTERS – INDIAN CHINESE

VEG CRISPY A crispy, fried dish made with mixed vegetables, often tossed in a light batter and stir-fried.	370/-
VEG MANCHURIAN BALLS Deep-fried vegetable balls served in a tangy, spicy Manchurian sauce.	370/-
VEG BALLS IN HOT GARLIC SAUCE Veg balls drenched in a spicy and garlic sauce.	370/-
VEG SPRING ROLLS Crispy rolls filled with a variety of sautéed vegetables.	370/-
VEG MOMO Tibetan-style steamed dumplings filled with vegetables.	350/-
PANEER 65 A spicy, deep-fried dish typically made with marinated Paneer.	370/-
POTATO CHILLI Fried potato pieces coated in a spicy sauce.	330/-
3C (CORN, CAPSICUM & CHEESE) MOMO Steamed dumplings with a filling of corn and capsicum (bell peppers).	370/-
PANEER CILANTRO Paneer (Indian cottage cheese) cooked with fresh cilantro and spices.	370/-
CRYSTAL DUMPLINGS Dumplings with a translucent wrapper, usually stuffed with vegetables or tofu.	350/-
CORN SPINACH DUMPLINGS Dumplings filled with a Flavourful combination of corn and spinach.	350/-
BUTTER GARLIC STIR FRY VEGETABLES Stir-fried vegetables in a rich, buttery garlic sauce.	450/-
PANEER CHILLI Fried paneer cubes tossed in a spicy and tangy sauce.	370/-
VEG 65 A spicy, deep-fried dish typically made with marinated vegetables.	370/-
CRISPY CORN Deep-fried corn snack tossed with herbs and spices — served hot as a crunchy appetizer.	350/-
MINI PLATTER (16 PIECES) A small platter with 16 pieces of different starters mentioned above.	700/-
FULL PLATTER (24 PIECES) A larger platter with 24 pieces of different starters mentioned above.	950/-

SABZI MANDI - WEST ZONE

BATATA SUKKI BHAJI A traditional dry, spiced potato dish with a crunchy texture.	200/-
RINGNA NO OLO Smoked mashed brinjal cooked with raw onion, groundnut oil, fried garlic and spices.	300/-
MIX SPROUT USAL – A healthy mix of sprouted lentils cooked with spices.	270/-
PITHLA A savory chickpea flour dish, perfect with rice flour bhakri.	250/-
SHEPUCHI BHAJI J A stir-fry made with dill leaves, known for its aromatic flavour.	250/-
DAHI TIKHARI Curd-based spicy curry made with tempered spices.	270/-
SHEV BHAJI A spicy garlic curry with crispy gram flour sev or bhavnagri gathlya added for texture.	270/-
LASANIYA BATATA – Baby potatoes cooked in a spicy garlic masala.	300/-
AKKHA MASOOR – Whole red lentils cooked in a flavourful masala.	320/-
VEG KOLHAPURI J A spicy mixed vegetable curry with a rich Kolhapuri-style masala.	350/-
FANSACHI BHAJI (SEASONAL) A Savory curry made with tender jackfruit slices cooked in Konkani Coconut-Onion Base.	350/-
HALDI KI SABZI (SEASONAL) Fresh turmeric root cooked in yogurt and ghee with spices.	350/-
BHARLELI VANGYACHI BHAJI J A simple, flavourful stir-fry made with eggplant and freshly grounded masalas.	350/-
BHARLELI BHENDI FRY J Stuffed okra cooked with aromatic spices.	280/-
GATTE KI KADHI Chickpea flour dumplings served in a spiced curd curry.	370/-
MALVAN TADKA Mix Vegetables cooked in traditional Konkani Masala.	370/-
VEG EGG CURRY A vegetarian curry inspired by the flavours of egg curry.	370/-

SABZI MANDI - WEST ZONE

KAJU MASALA IN MALVANI STYLE A spicy curry made with cashew nuts and fresh spices.	390/-
PAPAD KI SABZI Rajasthani-style curry made with papads simmered in spiced yogurt gravy.	390/-
KER SANGRI (SEASONAL) A Rajasthani dry dish made with desert berries (ker) and beans (sangri).	370/-
SURTI UNDHIYU (SEASONAL) Mixed winter vegetables slow-cooked with muthiyas, purple yam, fresh coarsed Indian spices along with freshly grated coconut.	450/-
GREEN GUJARAT J Green vegetable curry made with spinach, fenugreek and other leafy greens.	410/-
PANEER GHOTALA J Scrambled paneer cooked with tomatoes, onions, spices and cheese.	430/-
GULAB JAMUN SABZI Unsweetened fried gulab jamuns simmered in a savoury tomato-based curry.	430/-
UMBADIYU (SEASONAL) Rustic winter dish of mixed vegetables and tubers cooked in an earthen pot.	450/-



SABZI MANDI - NORTH & CENTRAL ZONE

CHHOLE BHATURE J Spicy chickpeas served with deep-fried leavened bread	250/-
AMRITSARI CHHOLE KULCHA Chickpeas soaked in tea decoction and spiced gravy made in pure ghee served with stuffed, baked flatbread.	350/-
MAKAI PALAK LASOONI DHABA STYLE Sweet corn and spinach cooked with garlic in dhaba-style masala.	350/-
METHI LASOONI DHABA STYLE Fenugreek leaves sautéed with garlic and cooked in dhaba-style spices.	350/-
VEG BHUNA J Slow-cooked vegetables in a thick, spicy, and reduced onion-tomato gravy.	350/-
SUBZ MILONI J Seasonal vegetables cooked in a mildly spiced spinach and cream gravy.	370/-
METHI MALAI MUTTER J Green peas and fenugreek leaves cooked in a creamy white gravy.	370/-
SUBZ UTTARANCHALI J Mixed vegetables cooked in a mildly spiced North Indian hill-style curry.	370/-
PANEER KADHI J Paneer pieces served in a tangy yogurt and gram flour-based curry.	380/-
PANEER ROGAN JOSH J Paneer cubes cooked in a rich, aromatic Kashmiri-style red gravy.	380/-
PANEER BHURJI AMRITSARI Scrambled paneer cooked with spices in Amritsari-style masala.	380/-
TANDOORI CHAAP MASALA Soya chaap grilled in tandoor and served in a spicy masala gravy.	380/-
MUSHROOM KADHAI Mushrooms stir-fried with capsicum, onion, and spices in a kadhai masala.	410/-
PANEER MAHARAJA KOFTA J Paneer Kofta cooked in a rich, royal-style gravy with cream and dry fruits.	410/-
PANEER TIKKA MASALA J Tandoori paneer tikka cooked in a spicy, tomato-based gravy.	370/-
VEG PATIALA Mixed vegetables stuffed and cooked in a rich North Indian-style curry.	410/-
PANEER PESHAWARI J Paneer cooked in a creamy, mildly spiced Peshawari-style gravy.	380/-

SABZI MANDI - SOUTH ZONE

KARNATAKA RASAM J/V	120/-
Mild lentil-based soup seasoned with mustard seeds and curry leaves.	
ANDHRA RASAM J/V	120/-
Spicy tamarind-based soup with garlic and chili flavors.	
TAMIL NADU RASAM J/V	120/-
Tangy soup made with tamarind, tomatoes, and freshly ground spices.	
KERALA RASAM J/V	120/-
Thin, peppery tamarind broth with a hint of coconut.	
BUTTER SADA DOSA J	130/-
Crispy Rice crepe cooked with pure ghee/Amul butter	
BENNE DOSA / MASALA J	190/230
Soft dosa cooked with generous white butter, originating from Karnataka.	
UTTAPAM J	150/-
Thick dosa topped with chopped onions, tomatoes, and green chilies.	
THATTE IDLI J	150/-
Large, flat steamed rice cake, softer than regular Idli.	
GHEE PODI IDLI J	150/-
Steamed rice cakes tossed in spiced lentil powder and ghee.	
MASALA DOSA	190/-
Crispy rice crepe filled with spiced mashed potatoes.	
MYSORE STREET STYLE DOSA J	230/-
Spicy dosa smothered with red chutney, mix vegetables and potato filling.	
RAVA DOSA / MASALA J	150/210-
Thin, crispy crepe made from semolina and rice flour.	
UTTAPAM PLATTER	400/-
Assortment of uttapams with various vegetable toppings.	
DOSA PLATTER	400/-
Variety of dosas served with sambar and chutneys.	
AVIAL J	390/-
Mixed vegetables cooked in coconut and yogurt with tempering of curry leaves.	
CHETTINAD CURRY J	390/-
Spicy South Indian curry made with roasted spices and coconut.	
MALABAR CURRY J	390/-
Kerala-style curry made with coconut milk and regional spices.	

ROTI

GHEE FULKA Soft, thin whole wheat roti brushed with ghee.	20/-
TAWA CHAPATI Everyday Indian flatbread cooked on a griddle.	30/-
WHEAT BHAKRI Thick flatbread made from whole wheat flour roasted on earthen clay tawa	50/-
RICE BHAKRI Soft flatbread made with rice flour.	50/-
JOWAR BHAKRI Gluten-free flatbread made from jowar	50/-
BAJRA ROTLA Gluten-free flatbread made from Bajra	50/-
PLAIN WHEAT TANDOOR ROTI Whole wheat roti cooked in a tandoor.	50/-
WHEAT TANDOOR BUTTER ROTI Whole wheat roti cooked in a tandoor	70/-
WHEAT GARLIC ROTI Tandoori roti flavored with some coriander and chopped garlic.	100/-
MISSI ROTI Spiced flatbread made with gram flour and wheat flour.	100/-
LACCHA PARATHA Layered, flaky paratha made with wheat flour.	100/-
PLAIN NAAN Tandoori naan	120/-
BUTTER NAAN Tandoori naan brushed with butter.	150/-
PURI Deep-fried puffed whole wheat bread.	70/-
BHATURA Deep-fried leavened bread served with chole.	70/-
BUTTER GARLIC NAAN Naan topped with minced garlic and coriander.	170/-
CHEESE GARLIC NAAN Naan topped with minced garlic, coriander and cheese.	200/-
AMRITSARI STUFFED KULCHA Stuffed naan with a spicy potato filling.	200/-

RICE - INDIAN

STEAM RICE Plain steamed white rice.	200/-
CURD RICE Cooked rice mixed with curd and tempered with spices.	190/-
GHEE JEERA RICE Rice tempered with ghee and cumin seeds	250/-
VEG PULAO Fragrant rice cooked with mixed vegetables and mild spices.	270/-
MASALE BHAT J Spicy Maharashtrian-style rice with vegetables and goda masala.	270/-
PULIOGARE South Indian tamarind rice with mustard seeds and curry leaves.	270/-
PONGAL J South Indian rice and moong dal dish with ghee and black pepper.	270/-
DAL KHICHDI / TADAKA J Soft-cooked rice and moong dal with minimal spices.	290/330/-
MALLI PONGAL J Pongal variant with added coriander leaves and seasoning.	330/-
BISI BELE Karnataka-style spicy rice with lentils and vegetables.	330/-
KASHMIRI PULAO Mildly sweet pulao with dry fruits and saffron.	400/-
GUJARATI KADHI KHICHDI J Mild khichdi served with sweet-spicy and tangy Gujarati white kadhi.	330/-
SALAMPAK J Mix pulses khichadi with freshly ground masala with ghee and garlic tadka.	330/-
SWAMINARAYAN KHICHDI J Mild khichdi made without onion and garlic.	330/-
VEG DUM BIRYANI J Traditional layered biryani slow-cooked in dum style.	380/-
VEG HYDERABADI BIRYANI J Spicy biryani with rich Hyderabad flavors and fried onions.	410/-
VEG LUCKNOWI BIRYANI J Subtle-flavored biryani with saffron and nuts.	450/-

DAL & KADHI

DAL FRY	J	250/-
A popular North Indian lentil dish made with a mix of lentils cooked and fried with ghee, spices, onions, tomatoes, and garlic and ginger.		
DAL TADKA	J	300/-
A popular North Indian lentil dish made with a mix of lentils garnished with Hot Ghee, Red Chilli and Garlic Tadka.		
DAL MURADABADI	J	300
ginger, green chillies and fresh coriander.		
DAL MAKHANI	J	350/-
Slow cooked black lentils in a rich, creamy blend of butter, cream and aromatic spices.		
MAHARASHTRIAN AMTI	J	250/-
Tangy, slightly sweet mix dal preparation flavoured with Goda Masala, Jaggery and Tamarind.		
GUJARATI DAL	J	250/-
Sweet, tangy and mildly spiced dal flavoured with kokam, peanuts, whole spices and ghee with some amount of jaggery.		
GUJARATI KADHI	J	250/-
Light, sweet-tangy curd based curry tempered with mustard seeds, curry leaves, ginger and whole spices.		
RAJASTHANI GATTA KADHI	J	300/-
Spiced gram flour dumplings simmered in a tangy curd based curry with traditional Rajasthani flavours.		

MUMBAI SPECIAL

SEV PURI J/V Crisp puris topped with chutneys, potato, onions, and sev.	120/-
DAHI PURI J Puffed puris filled with curd, chutneys, and toppings.	150/-
PANI PURI J/V Mumbai's favourite puffed puris filled with pulses, tamarind-date chutney and fresh mint jaljira water.	120/-
RAGDA PATTICE J Potato patties topped with white peas curry and chutneys.	170/-
DAHI BHALLA J Soft lentil dumplings in curd with chutneys and spices.	170/-
TANDOORI TOAST J Grilled toast with tandoori-spiced vegetables and cheese.	190/-
SCHEZWAN TOAST Grilled sandwich with schezwan sauce and vegetable stuffing.	190/-
VEG CHEESE GRILL J Mumbai's most selling grill sandwich made with layers of veggies, chutneys and cheese in it.	150/-
CORN CAPSICUM TOAST J Grilled sandwich with corn & capsicum filling along with healthy dip & chutneys.	150/-
MASALA PAV J Pav roasted with bhaji masala and topped with onion.	200/-
AMUL PAV BHAJI J Mumbai-style mashed vegetable curry served with buttered pav and Amul butter.	230/-
CHEESE MASALA PAV J Masala pav topped with grated cheese.	270/-
KHADA PAV BHAJI J Pav bhaji with visible vegetable chunks instead of mashed mix.	300/-
MELTED CHEESE PAV BHAJI J Pav bhaji topped with melted cheese.	300/-
CHARCOAL SMOKED PAV BHAJI J Pav bhaji infused with smoky charcoal flavor.	310/-



CHINESE – MAIN COURSE

VEG FRIED RICE / HAKKA NOODLES J All time favourite basmati rice / Noodles cooked and wok tossed with lots of	350/-
VEG BURNT GARLIC FRIED RICE/ NOODLES All time favourite basmati rice / Noodles cooked and wok tossed with lots of veggies	390/-
VEG SCHEZWAN RICE J Spicy Indo-Chinese fried rice with schezwan sauce.	390/-
BURNT GARLIC CHOPPER RICE Fried rice flavored with burnt garlic and chopped veggies.	410/-
POT RICE Rice cooked with vegetables in a clay pot-style setup.	450/-
SHERPA RICE Spicy fried rice with flavours of star anise cookend in yellow gravy.	410/-
TRIPLE SCHEZWAN RICE / NOODLES J Most loved Indo - Chinese rice / Noodles from the streets of Mumbai	430/-
MANCHURIAN FRIED RICE / NOODLES J	430/-



CONTINENTAL

ONION RINGS – Crispy fried battered onion rings.	300/-
CHEESE CORN BALLS – Kids Favourite	350/-
FALAFEL – Deep-fried chickpea balls served with dips.	300/-
JALAPEÑO CHEESE BALLS J Fried balls filled with melted cheese and jalapeño bits.	350/-
HUMMUS PLATTER J Boiled Chickpea paste made with pure olive oil, tahini sauce and some spices.	450/-
CHEESE CROQUETTES J Cheesy mashed potato bites served with	480/-
STIR FRIED EXOTIC VEGETABLES J	350/-
CORN & SPINACH LASAGNA J	480/-
CLASSIC LASAGNA Layered pasta sheets with chopped exotic vegetables, garlic & cheese in red sauce	480/-
ALFREDO PASTA	410/-
ARRBIATA PASTA	410/-
CHEESY WILD FUNGI PASTA	410/-
PINK SAUCES ROSE PASTA	410/-
SPAGETTI AGLIO OLIO	410/-
CORN SPINACH PASTA	410/-

SIZZLERS

THAI EXOTIC VEGGIE

Served with sauteed veggie, corn, stuffed capsicum & mashed potato & wedges.

500/-

TANDOORI SIZZLER J

A vibrant medley of vegetables marinated in a blend of curd and aromatic tandoori spices, grilled to perfection with green rice, and a tangy mint curd chutney.

500/-

ORIENTAL VEGGIE

Sesame-tossed stir-fried vegetables, veg fried rice, hakka noodles, and chilli garlic sauce.

500/-

PANEER SHASHLIK J

Pieces of Cottage cheese and grilled vegetables served in a bed of rice and butter garlic sauce.

600/-

CHEESY MANCHURIAN J

A sizzling hot platter that combines the Flavours of Manchurian (a popular Indian-Chinese dish) with the Western-style sizzler presentation.

600/-

PIZZA MANIA

MARGHERITA PIZZA

A classic Neapolitan pizza known for its simplicity and deliciousness.

350/-

FARMHOUSE THIN CRUST

A vegetarian pizza that features a blend of fresh, garden-style toppings

430/-

PANNER MAKHANI THIN CRUST

Juicy pieces of paneer marinated in the spicy Makhani sauce and baked to perfection

430/-

INDI TANDOORI PIZZA

Tandoori Paneer Pieces along with Crisp Capsicum, Onion and Cheese Blend

430/-

VEGGIE PARADISE

A must try to all veggie lovers

430/-

CHEF SPECIAL PIZZA

A pizza you will remember for long

500/-

SIDERS

ROASTED PAPAD – Lightly roasted to perfection.	20/-
FRIED PAPAD – Deep-fried for an extra crunch.	30/-
MASALA PAPAD – Topped with tangy spices and fresh veggies.	50/-
ROASTED KHICHIYA PAPAD – A traditional Rajasthani rice flour papad,	50/-
KHICHIYA MASALA PAPAD	90/-
PAPAD CHURI – Crumbled papad mixed with spices and herbs.	120/-
COCONUT CHUTNEY – Creamy coconut with a hint of tanginess.	30/-
THECHA FRY – Thecha sautéed with spices for an added kick.	50/-
BHURANI RAITA – A garlic-Flavoured curd raita.	70/-
PUDINA RAITA – Refreshing mint curd raita.	70/-
PINEAPPLE RAITA – Fresh turmeric root cooked in yogurt & ghee with spices.	150/-
MAYONNNAISE – Creamy and smooth, balancing spicy notes.	50/-
BUTTER – Soft and rich, perfect for spreading.	30/-
CHEESE – A mild, melty addition to your papad.	50/-
CREAM CHEESE DIP – Smooth and tangy, ideal for dipping.	100/-
SALTED FRIES – Classic golden fries with a touch of salt.	150/-
PERI PERI FRIES – Crispy fries tossed in spicy peri peri seasoning.	220/-
CHEESY FRIES – Loaded fries topped with gooey melted cheese.	250/-
PLAIN CURD – Fresh, creamy, and naturally set.	50/-
EXTRA PAV	10/-

DETOX DRINKS

NANNARI SHARBAT

A traditional South Indian herbal drink made from the roots of the Nannari plant.

100/-

HAEMOGLOBIN BOOSTER

Beetroot and Pomegranate blend rich in iron to support haemoglobin levels.

250/-

GREEN DETOX – Vegetable based juice aimed at cleansing the digestive system.

250/-

TURMERIC TONIC JUICE

Anti-inflammatory drink with turmeric and other natural ingredients.

250/-

LIVER DETOX JUICE

Ginger Juice formulated to support liver function and detoxification.

250/-

SUMMER COOLER – Hydrating drink with seasonal ingredients to beat the heat.

250/-

ANTI-INFLAMMATORY – Pineapple Juice blend that help reduce inflammation.

250/-

FAT BURNER

Metabolism-boosting drink made with low-calorie, fat-burning fruits like Oranges and Sweet Lime

250/-

DIABETIC CHECK – Jamun juice blend designed for diabetic-friendly consumption.

250/-

LEMON BARLEY – Cooling drink made with lemon juice and boiled barley water.

250/-

VITAMIN C – Citrus-based juice high in vitamin C for immunity support.

250/-

TEA VARIANTS

BOLD BLACK Strong black tea with a bold and robust flavor.	50/-
TAPRI WALI CUTTING V Small, strong serving of local Mumbai street style milk tea.	50/-
MASALA CHA V Milk tea brewed with Indian spices for a flavorful kick.	50/-
50-50 TEA – Half milk and half black tea, balanced in taste. V	50/-
SULAIMANI CHAI Spiced black tea served without milk, with a hint of lemon and mint.	100/-
GREEN TEA Light green tea served with honey and lemon for health benefits.	70/-
HERBAL TEA Caffeine-free tea made from a blend of herbs and spices.	100/-
RAJWADI CHA V Rich and spiced royal-style tea with milk.	100/-
RAJASTHANI MINT TEA V Refreshing tea flavored with mint leaves, served with milk.	50/-
GUD KI CHAI Masala tea sweetened with jaggery powder.	50/-
SINGLE LEAF TEA Premium tea made from single-origin handpicked leaves.	100/-
KASHMIRI KAHWA Kashmiri green tea infused with saffron, spices, and dry fruits.	150/-
KASHMIRI PINK TEA Traditional pink tea with milk, salt, and mild spices.	150/-
MATCHA TEA – Stone-ground Japanese green tea with a rich, earthy taste.	150/-
BUTTER TEA / LADAKHI CHAI Traditional Himalayan tea made with butter, salt and tea leaves.	200/-
LEMON ICE TEA – Chilled black tea flavored with lemon. V	200/-
PEACH ICE TEA – Iced tea infused with peach syrup	200/-

COFFEE VARIANTS

BLACK FILTER COFFEE	60/-
Freshly brewed black 100% Arabica coffee with rich, smooth flavor.	
COORG FILTER COFFEE V	70/-
Strong, aromatic robusta Coorg coffee made with traditional South Indian filter brewing.	
CHIKKAMAGALURU FILTER COFFEE V	70/-
Strong, aromatic Chikkamagluru coffee made with traditional South Indian filter brewing.	
ESPRESSO SHOT	100/-
Freshly brewed robusta black coffee with bold taste to have a perfect kick of caffeine.	
ESPRESSO DOUBLE SHOT	150/-
Double serving of rich and intense espresso.	
CAPPUCCINO V	150/-
Balanced coffee drink made with espresso, steamed milk and foam.	
LATTE V	150/-
Smooth coffee made with espresso and steamed milk.	
AMERICANO V	150/-
Espresso diluted with hot water for lighter coffee taste.	
IRISH NON ALCOHOLIC V	200/-
Coffee made with Irish syrup, single espresso shot, sugar and cream.	
COLD COFFEE V	200/-
Chilled, creamy coffee drink served cold with vanilla ice cream.	
MOCHA V	200/-
Rich coffee flavored with chocolate and topped with cream.	
HOT CHOCOLATE	200/-
Warm, creamy drink made with rich cocoa and milk.	
HAZELNUT CAPPUCCINO V	250/-
Cappuccino flavored with sweet hazelnut syrup.	
ICED COFFEE V	250/-
Chilled coffee served over ice, refreshing and bold.	
VIETNAMESE COFFEE	250/-
Strong coffee brewed with sweetened condensed milk.	

BLOSSOMS AND SHAKES

MASALA DOODH Spiced hot milk with dry fruits and saffron.	100/-
VANILLA THICK SHAKE Milkshake made with fresh seasonal fruits.	250/-
STRAWBERRY THICK SHAKE Creamy milkshake blended with Strawberries, Ice cream and full fat milk.	250/-
CHIKOO SHAKE V Sweet milkshake made from sapodilla (chikoo) fruit.	300/-
MANGO MILKSHAKE V Rich milkshake made with ripe mangoes, ice cream and full fat milk	350/-
MANGO MASTANI Puneri special mango milkshake topped with ice cream and dry fruits.	350/-
SITAFAL MILKSHAKE V Milkshake made with custard apple pulp.	350/-
ROYAL FALOODA Falooda with saffron flavor and traditional toppings.	350/-
PURE GULKAND FALOODA Rose petals preserve falooda with sweet vermicelli and basil seeds.	350/-
MALAI KULFI FALOODA Falooda topped with traditional kulfi and dry fruits.	350/-
ANJEER THICK SHAKE V Milk flavored with figs and mild spices.	350/-
DRY FRUIT CHOCO CRUNCH Chocolate shake mixed with dry fruits and crunchy toppings.	350/-
OREO SHAKE Milkshake blended with Oreo biscuits.	350/-
THANDAI V A traditional Indian beverage known for its cooling and refreshing properties.	350/-

SWEET ENDINGS

GULAB JAMUN Deep-fried mawa balls soaked in rose-scented sugar syrup.	100/-
DESI GHEE JALEBI Crisp, coiled sweets made from fermented batter, soaked in saffron syrup, fried in ghee.	150/-
PINEAPPLE SHEERA Semolina pudding Flavoured with pineapple and ghee.	150/-
ELAICHI SHRIKHAND Strained curd dessert Flavoured with cardamom.	100/-
KESAR SHRIKHAND A saffron-infused variation of shrikhand.	150/-
GAJAR HALWA (SEASONAL) Grated carrot pudding cooked in milk and ghee, best in winter.	200/-
RICE KHEER Creamy rice pudding Flavoured with cardamom and garnished with nuts.	150/-
PAYASAM South Indian version of kheer, made with jaggery & coconut milk.	150/-
POORANPOLI Sweet flatbread stuffed with jaggery and lentils, usually served with ghee.	150/-
RASGULLA Soft, spongy balls made from chhena (Indian cottage cheese) soaked in light.	150/-
CARAMEL CUSTARD Silky soft custard topped with a layer of caramel and served chilled.	150/-
HOT CHOCOLATE A warm velvety drink made with rich cocoa and milk.	200/-

FROZEN DELIGHTS

ROYAL VANILLA

Smooth and classic vanilla-Flavoured ice cream.

100/-

TENDER COCONUT

Light and refreshing ice cream with real tender coconut pieces.

100/-

MALAI KULFI

Creamy, traditional Indian frozen dessert made with reduced milk and cardamom.

100/-

ROASTED ALMOND

Creamy ice cream with crunchy, roasted almond bits.

100/-

ICE GOLA

Crushed ice on a stick drenched in colorful, tangy, and sweet syrups.

100/-

MILKMAID GOLA

Ice gola topped with sweetened condensed milk for an extra creamy treat.

200/-

CREAMY CHOCOLATE

A rich creamy frozen delight made with real cocoa.

100/-

GADBAD

A colourful layered desert mixed with ice creams fruits and nuts.

250/-



JUICES AND MOCKTAILS

NIMBU SHARBAT Every Indian's homely drink made with fresh lemon syrup, salt & sugar.	70/-
SHIKANJI Traditional Indian lemonade with spices and black salt.	100/-
FRESH LIME SODA Zesty lime mixed with soda, served sweet, salty, or both.	100/-
PANNAKAM South Indian jaggery and ginger drink served during festivals.	150/-
AAM PANNA (SEASONAL) Raw mango drink spiced with cumin and black salt.	150/-
SUNRISE A layered citrus-based cooler with a mix of pineapple and lime.	200/-
SUNSET A layered citrus-based cooler with a mix of pineapple and orange.	200/-
ANARDANA Fruit drink made with fresh pomegranate juice with a digestive twist.	200/-
KHUS COOLER Refreshing green drink made from khus syrup, mint, lime & lemon.	200/-
GINGER LEMON SODA Carbonated drink with fresh lemon juice and a hint of ginger.	100/-
CHAITRI GULAB COOLER Rose-flavored cooler made from hand picked rose petals from region of Haldighati.	200/-
FRUIT FUSION A blended drink with apple, pineapple and pomegranate juice.	250/-
CHILLI GUAVA Guava juice with some spicy twist	300/-
VIRGIN SANGRIA Red grape and mix berry Juice with apple pieces along with some smoked Indian spices	250/-
VIRGIN MOJITO Fresh lemon juice and mint leaves muddled together and topped with carbonated drink	250/-
PAAN SHOTS (250 ML OR 50 X 5) Sweet paan-flavored drink served in shot glasses.	250/-

JUICES AND MOCKTAILS

PINACOLADA

Fruit drink made with fresh pomegranate juice with a digestive twist.

300/-

ORANGE BASIL SMASH

Orange Juice blended with fresh basil leaves to give a joy of freshness

250/-

PEACH GINGER FIZZ

Peach Cordial with fresh ginger drops with a fizzy lemony twist

250/-

BOOMER BOMB

A bubble gum flavoured drink which will linger on your palate for long

250/-

THIRST QUENCHERS

FC MINERAL WATER

50/-

SOFT DRINK OF YOUR CHOICE

50/-

PLAIN CHAAS

70/-

MASALA CHAAS

100/-

SWEET LASSI

150/-

NIMBU SHARBAT

70/-

FRESH LIME SODA

100/-

SHIKANJI

100/-



OUR CULINARY PROMISE

Step into our kitchen, and you'll find richness in our recipes. We begin with oils that respects your body, cold-pressed, clean, and never palm. No synthetic colours, no artificial methods, just spices blooming in their own hues.

Pots simmer, not scream. Flames stay low, letting flavours rise slowly, as they should. Grains are soaked, dough is hand-kneaded, and every tadka carries a memory. What's ground is ground fresh, what's chopped is chopped with care, no shortcuts, only depth in whatever we do.

Every dish is first cooked for the heart, then plated for the senses. It's food that listens to grandmothers, respects farmers, and welcomes you like a family. Health isn't added as an ingredient at Friday Cravings, it's woven through every step. So when you eat here, know this, our plate holds a story, not just a meal.

Each bite is a bit of this tale we want to tell you,
today & forever.

