



Thyme
& Whisk

INTRODUCTION

***Embark on a Worldly Culinary Journey at our Elegant Bistro, featuring Continental, Asian, and Indian Cuisine.**

We aim to dispel the notion that vegetarian restaurants lack abundant options! After careful consideration, extensive expertise, and the meticulous curation of dishes by our visionary Founders, we proudly present Thyme and Whisk.

With a deep commitment to Love, Art, and Authenticity at our core, the kitchens of Thyme and Whisk serve as a haven for culinary fusion, diversity, flavors, and exquisite dining experiences. The alchemy of our profound passion for food seamlessly blends with modern cooking techniques and innovative twists, resulting in an awe-inspiring and unparalleled journey when you indulge in the enchantment of Thyme & Whisk Magic.*

LOCATION

**Vadodara
Jayanagar (Bengaluru)
Sarjapur (Bengaluru)
Electronic City (Bengaluru)
Whitefield (Bengaluru)
RRnagar (Bangaluru)
Juhu (Mumbai)
Worli (Mumbai)
Hyderabad
Mulund (Mumbai)
Surat
Indore
Pune
Vijaywada
Belgaum**

REGULARS

LASSI - SWEET / SALTED 255
 STRAWBERRY LASSI / MANGO
 LASSI 255
 CHAAS - PLAIN / MASALA 235
 FRESH LIME SODA - SWEET /
 SALTED 235
 AERATED BEVERAGES - CANNED 155
 RED BULL 225
 DIET COKE 155
 MINERAL WATER & SERVICES 85

HEALTH DRINKS

COLD-PRESSED JUICE 265
 watermelon / orange

KOMBUCHA 285
 (Ask for flavours)

CANNED JUICE 195
 guava / apple / litchi

GLASS SKIN 285
 'A nutritional mix of carrot, apple, orange'

HEALTH BOOST 285
 'A nutritional mix of carrot, beetroot, spinach
 and pineapple'

ENRICHED 285
 'A nutritional mix of pomegranate, watermelon,
 beet and carrot'

MOCKTAILS

FRESH RASPBERRY FIZZ 295

LITCHI LEMONGRASS
 COOLER 295

BUBBLEGUM CREAM CHEESE 295

DRAGON'S SOUL 295

SUMMER IS BACK 295

JACK & JILL 295
 (A refreshing drink for all apricot & peach fruit
 lovers. Must Try!)

LEMON, PINEAPPLE, KIWI
 MIXOLOGY 295

THE BULL FIGHT 325
 (Shaken combination of watermelon, fresh
 lemon with energy boosting red bull)

GUAVA CHILLI MAGIC 275
 (A vibrant naughty mix of guava, chilli & some
 secret magic ingredients)

WILDCAT COOLER 275
 (Blueberries and rosemary herb shaken with
 honey syrup topped with sparkling water)

COLA MOJITO 275

BLUE HEAVEN 275



GRABBIES PUNCH 295
 (A goodness of blueberries blended tastefully
 with sparkling water, lemon & vanilla ice-cream)

STRAWBERRY MANGO PUNCH 275

PINEAPPLE SUNRISE 275
 (Refreshing Drink for Pineapple & Orange
 Lovers)

VIRGIN PINACOLADA 285

OUR LADY IN RED 295
 (A blend of refreshing watermelon juice,
 cranberry juice, bubblegum with a dash of lemon
 & soda)

MINT MOJITO COOLER 275

HAWAIIAN FRUIT PUNCH 285

VIRGIN BEACH 285
 (Orange juice, cranberry juice, loaded with
 grenadine syrup topped with fizz, sparkling
 water)

ISLAND GIRL TEA 275
 (Lemon/Strawberry/Passion Fruit/Litchi)

BLUEBERRY MOJITO 275

SHOCK BERRY 285
 Cranberry Juice | Jalapeno Slice | Lime Juice |
 Fresh Mint | Tabasco | Ice Cube

J - Jain Option Available V - Vegan Option Available
 C - Chef Special S - Spicy

- All rates are exclusive of 5% GST
 - We levy 7% Service Charge

SHAKES

(All Shakes are Topped with Whipped Cream)

CONNOISSEUR CHOCOLATE SHAKES

- CHOCO BOUNTY SHAKE 305
- FERRERO ROCHER SHAKE 325
- SNICKER TRUFFLE 325
- KITKAT BLAST 305

OREO BROWNIE TWIST 305

(A shake of fudgy walnut brownie, oreo cookies blended together with rich cream and vanilla ice cream)

DARK FANTASY SHAKE 305

(Rich choco filled dark fantasy cookies blended tastefully with ice-cream)

LOTUS BISCOFF SHAKE 335

(Sinfully delicious lotus cookies blended with vanilla bean ice-cream & our secret ingredient)

T&W HOUSE SPECIAL LINDT DARK CHOCOLATE SHAKE 555

(70% Dark Couverture Lindt Chocolate blended with ice cream & milk)

ESPRESSO LATTE BAR

CAPPUCCINO 215

CAFÉ LATTE 215

(Regular coffee with hot milk)

CARAMEL MOCHA LATTE 235

AMERICANO 175

NUTELLA CAPPUCCINO 245

AFFOGATO 285

(Options : Chocolate / Biscoff / Irish / Caramel / Nutella)

FLAT WHITE 225

CAFÉ MOCHA 225

FRESH ORANGE ICED COFFEE 285

CAFÉ IRISH 235

(Hot milky coffee with irish flavour)

CINNAMON CAPPUCCINO 225

VIETNAMESE HOT COFFEE 275

COLD COFFEE WITH ICE-CREAM 275

VIETNAMESE ICED COFFEE 275

(Condensed mil..... water)

COUVERTURE HOT CHOCOLATE 275

(A sinful way to get your chocolate hug from



HAZELNUT HOT CHOCOLATE 295

LINDT HOT CHOCOLATE 335

(Rich 70% cocoa swiss lindt chocolate with milk & cream)

ICED FRAPPE

CARAMEL FRAPPE 325

HAZELNUT FRAPPE 355

BISCOFF FRAPPE 355

KITKAT FRAPPE 325

CHOCOLATE MINT FRAPPE 325

PIPING HOT TEAS

Lemon Green Tea / Ginger Green Tea 155

Indian Ginger Tea / Masala Tea 155

Blue Butterfly Pea Tea 185

(With Honey & Lemon)

J - Jain Option Available V - Vegan Option Available
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ZUPPA-BOWL OF SOUPS

MUSHROOM & THYME SCENTED SOUP 275

(Fine handpicked fresh mushrooms roasted & scented with thyme & enriched with chef's special puree)

CREAMY ITALIAN TOMATO SOUP 265

ORANGE ZUCCHINI SOUP 285

BROCCOLI AND ALMOND CAPPUCCINO 285

(Three types of greens enriched with cream and spiked with garlic & garnish with almond)

ASPARAGUS PINE NUT SOUP 295

(Healthy asparagus, garlic confit, pine nuts, blended tastefully to mingle your senses)

SPICY CHUNKY MINISTRONE SOUP 275

MEXICAN TORTILLA SOUP 275

(A classic mexican soup with a blend of kidney beans, american corn, chilli, coriander and cumin, served with crushed tortilla chips)

BURNT GARLIC SOUP 265

(A clear soup enriched with vegetable broth and burnt garlic)

THAI CORIANDER SOUP 275

(An aromatic flavour of thai scented coriander stock infused with our secret ingredients)

TOM YUM PHAK 275

(Thai veg. soup spiked with galangal, lemon grass and hot chilli)

MANCHOW 275

HOT & SOUR 255

LEMON CORIANDER SOUP 255

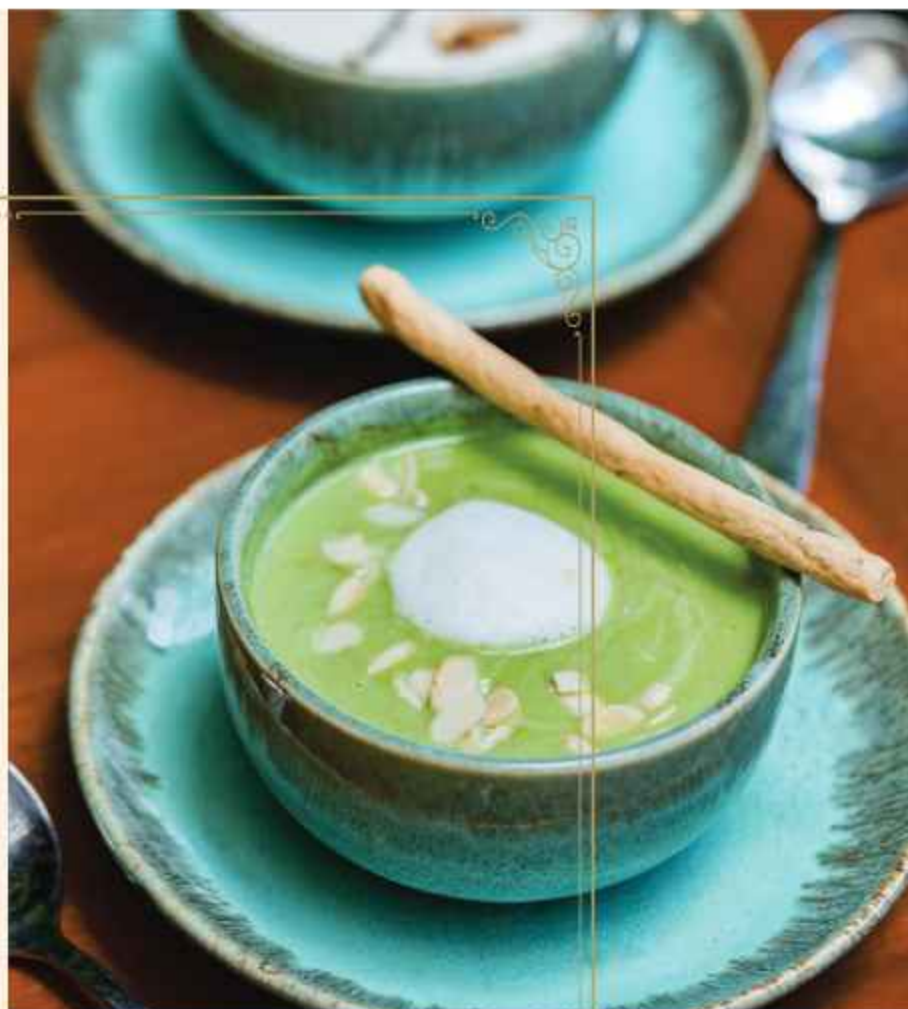
TIBETAN THUKPA 275

(A spicy tibetan noodle soup with local ingredients from tibet, served hot)

CHOWPATTY SOUP 275

(A fusion soup of pav bhaji flavour with a creative twist)

KHOW SUEY SOUP 275



HEALTHY INSALATA SALADS

CLASSIC CAESAR SALAD 385

(Crispy lettuce & veggies dressed in house special caesar dressing and topped with herb croutons, served with 2 pieces of warm garlic bread)

REFRESHING WATERMELON FETA SALAD 395

(Cold chunks of fresh watermelon & crumbled feta with a hint of orange lemon dressing and roasted walnuts)

BURRATA PESTO SALAD 525

(Creamy italian burrata cheese, arugula, lettuce, basil, cherry tomatoes, walnuts, finished with fresh oranges & herbed croutons)

STIR FRIED VEGETABLES PASTA SALAD 395

(Penne pasta tossed with healthy vegetables sprinkled with chef's special seasoning & balsamic vinegar, served with 2 pieces of warm garlic bread)

TEX MEX SALAD 465

(Fresh healthy veggies, hass avocado gauc, beans tossed in tex mex seasoning & finished with in-house Salsa verde & nachos, served with 2 pieces of warm garlic bread)

ORIGINAL GREEN SALAD 215

(Slices of fresh vegetables)

FRIES N FRIES

FRENCH FRIES (Plain / Salted) v 265

PERI PERI FRIES v 335

TRUFFLE FRIES v 455
(Truffle oil, parmesan dust)

OUR SIGNATURE FRIES 385

- HUNGARIAN CHEESE FRIES
- CHIPOTLE FRIES
- PESTO FRIES
- CHILLY GARLIC FRIES

YUMMY PAPAD

- MASALA PAPAD j v 75
- CHILLI CHEESE PAPAD j 95
- ROASTED / FRIED j v 65
- JALAPENO BASIL CORN j v 95
- JALAPENO BASIL CORN CHEESE j 125

KARARI ROOMALI ROTI

- REGULAR j v 315
- REGULAR WITH CHEESE PAPAD j 355
- MASALA j v 325
- MASALA WITH CHEESE j v 365

APPETIZERS

TALES OF INDIAN STREETS

- CORN CHIAAT j v 335
- CHANAJOR BHEL j v 335
- TROPICAL LEAF CHIAAT j v 395
- DABELI KHARI TOAST g 415
- ITALIAN KHARI TOAST j g 415
- PERI PERI LOTUS STEM j g 415

BULKY YUMMY NACHOS j 445

(Nachos loaded with chilli refried beans sauce, salsa, jalapeno, hass avocado gauc, capsicum & sour cream)
(100ml) Extra cheese sauce 150

KOREAN GARLIC BUN 405

(Soft brioche bun stuffed with cream cheese filling, drenched in house made herbed garlic butter sauce)

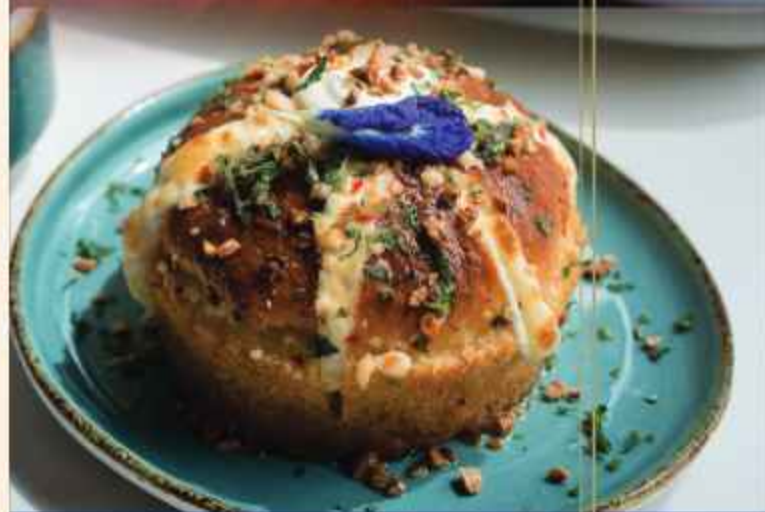
CLASSIC GARLIC BREAD 245

SIGNATURE CHEESY GARLIC BREAD g 395

CHOICE OF BRUSCHETTA g

- ROASTED CHERRY TOMATO BASIL j 425
- HASS AVOCADO FETA j 465
- PINK HUMMUS BRUSCHETTA 425
- AI FUNGHI CREAM CHEESE 425
- FUSION TIKKA MAKHANI j 425
- CHEESY ITALIAN BRUSCHETTA j 425

CHEESE CHILLI TOAST j 395



MEXICAN TACOS g 425

- CHIPOTLE TACOS
- SPINACH TOFU TACOS

JALAPENO CHEESE NUGGETS j 435

(Served with in-house cranberry chilli dip)

GRILLED QUESADILLAS j g 415

(Bell pepper, corn, cheese, olives, jalapeno, stuffed in grilled tortillas, served with salsa and roasted garlic cream)

FUSION BHURJI QUESADILLAS j g 415

(Fusion of grated paneer marinated in nawabi kali mirch masala along with chef's special creamy masala & grilled to perfection)

PERI PERI PLATTER g 465

(jalapeno nuggets, potato nuggets, cottage cheese popcorn sprinkled with peri peri seasoning & served with peri peri dip & cranberry chilli dip)

ORIGINAL FALAFEL g 435

(A chickpea patty loaded in a pita pocket with classic hummus & tzatziki fattoush salad)

ARABIC CRISPY PITA PLATTER 465

(Crispy pita breads, lavash, falafel served with classic hummus, pesto hummus, beet hummus, fattoush salad, roasted garlic cream, sour cream & tzatziki)

**LEMON GARLIC BUTTER
MUSHROOMS 445**

PESTO PANEER SKILLET J 465

(Soft cottage cheese tossed in chef's favourite pesto masala, cooked to perfection)

**BLUE LAGOON ARANCINI
CROQUETTES J 485**

(Crispy dumpling stuffed with blue butterfly arborio rice & melting bocconcini cheese, served on a bed of pomodoro)

**CORIANDER CHILLI PANEER
SKILLET 445**

(Cottage cheese tossed with bell peppers in chef's special creamy coriander chilli sauce)

CRISPY LOTUS ROOT 465

(Crunchy lotus root tossed in your choice of sauce, black bean sauce, honey chilli sauce or sichuan sauce)

BLACK PEPPER STIR FRY 465

(Your choice of protein, crispy lotus root, asparagus, zucchini, broccoli & pokchoy in spicy black pepper sauce with chillies)

- Tofu
- Soya Protein
- Cottage Cheese

**CREAMY SOYA IN BLACK BEANS
SAUCE 465**

(Creamy tandoor baked soya tossed in chef special fermented black soybeans sauce)

CHIANG MAI MUSHROOM 445

(Thai style crispy mushroom and bell peppers tossed in spicy chiang mai sauce)

**SICHUAN CHILLI
CHESTNUT/PANEER 445**

(Crispy water chestnut/paneer tossed in sichuan pepper & chilli sauce)

SPICY OYSTER SATAY

- Tender Cottage Cheese 445
- Soya Protein 445

SHANGHAI PANEER CHILLI J 445

(Crispy fried paneer tossed in dark soy sauce)

PEKING MANCHURIAN DRY J 415

(Your choice of dumplings tossed with spicy sauce, scallions & fresh coriander)
Choose : Mixed Veg Dumpling / Baby Corn Dumpling

SPINACH CORN ROCKS 405

BABY CORN MANCHURIAN 415



CLAY TANDOOR DELICACY

Available Time :-
12:00PM-03:30PM & 07:00PM-12:00AM

TRADITIONAL PANEER TIKKA ₹ 475

TANDOORI PESTO PANEER

TIKKA ₹ 475

(Paneer marinated in rich pesto sauce, cooked to perfection in tandoor)

**SPICY CHIPOTLE MUSHROOM &
BROCCOLI TIKKA** ₹ 475

(Stuffed mushroom & broccoli marinated in chef's special seasoning & grilled to perfection)

PANEER DUM KEBAB ₹ 485

(A Decadent smoked kebab starter in chef's special masala, served in Dum style)

TANDOOR GRILLED SOYA CHAAP ₹ 465

HARA BHARA CHOWPATTY

KEBAB ₹ 465

(Chef special hara bhara kebab rolled in chanaajor garam)

AVADHI DAHI KEBAB ₹ 465

LEMON GINGER SOYA TIKKA ₹ 465

LUCKNOWI GALOUTI KEBAB ₹ 475

(Our take on lucknowi style galouti kebab with rajma, beet, in-house spice mix, served along with sheermal roti)

FUSION TANDOORI MOMOS ₹ 475

(Momos stuffed with mix vegetables and tossed in chef's special tandoori masala)

PERI PERI CHEESE CHILLI

SEEKH KEBAB ₹ 475

(Cottage cheese, smashed potato, cheese, green chillies, peri peri sprinkler, in-house spice mix kebab served on skewers, mint chutney dip)

BEANS AND JALAPENO

SEEKH KEBAB ₹ 475

(Red beans, jalapeno, in-house spice mix kebab served on skewers, mint chutney dip)

THREE CHEESE TANDOORI

ALOO ₹ 465

(Potato marinated in tandoor masala, cooked in clay oven and finished with a blend of three cheese, served with mint chutney dip)



ASIAN DIMSUMS & BAOS

EDAMAME TRUFFLE OIL

DIMSUMS 595

(4 pieces)

BLUE BUTTERFLY PEA WATER

CHESTNUT CREAM CHEESE

DIMSUMS ₹ 595

(4 pieces)

COTTAGE CHEESE OYSTER BAO 465

(2 pieces)

THREE MUSHROOM MISO BAO 465

(2 pieces)

MONGOLIAN GRILLED TOFU BAO 465

(2 pieces)

AMRITSARI CHOLE BAO 455

PANEER TIKKA BAO 465

J - Jain Option Available V - Vegan Option Available
 ₹ - Chef Special ₹ - Spicy

- All rates are exclusive of 5% GST
 - We levy 7% Service Charge

INDIAN PLATTER

Available Time :-
12:00PM-03:30PM & 07:00PM-12:00AM

**CHOLE MASALA WITH STUFFED
KULCHA** 585

**DAL MAKHANI SHOTS WITH
CHEESE NAAN** ₹ 615

**DAL PANCHMAHAL WITH STUFFED
KULCHA** ₹ 585

**PANEER CHEESE GHOTALA WITH
LACCHA PARATHA** ₹ 615

GOURMET FOCACCIA SANDWICH

All Panini are made with whole wheat flour,
served with fries

GRILLED PESTO FOCACCIA ₹ 405
(Cherry tomatoes, mushroom, cottage cheese,
lettuce with cheese slice)

PERI PERI TWISTY ₹ 385
(Famous mumbai grill stuffed with spicy peri-
peri potatoes & onion mash, topped with cheese
& grilled)

**CLASSIC MACARONI
FOCACCIA** ₹ 405
(Creamy, cheesy & delicious mac n cheese
between warm breads)

**INDIAN SPICED COTTAGE CHEESE
SANDWICH** 405
(Cottage cheese, onion, bell peppers in chef's
special indian spice mix, finished with cheese &
grilled to perfection)

TRUFFLE FUNGI FOCACCIA ₹ 425

**AVOCADO BURRATA
SANDWICH** ₹ 485



GOURMET BURGERS

All Burger buns are made with whole wheat
flour, served with fries & dip

**PESTO CHEESE CHILLI
BURGER** ₹ 405
(Broccoli & malai patty loaded in jerk spicy mayo
with lettuce, grilled onion, tomatoes, jalapenos &
cheese)

SICHUAN CHILLI BURGER ₹ 405
(A crispy sichuan patty loaded in bun with
pickle, lettuce, onion, tomatoes, sweet chilli
mayo, noodles & jerk cheese)

MEXICAN QUESO BURGER ₹ 405
(A crispy mexican patty loaded in bun and laced
with cheese & spicy seasoning)

T&W CHEESE BURGER ₹ 405
(A double cheese burger stuffed with cottage
cheese patty & lettuce, laced with thousand
island & our special cheese blanket!)

CRISPY SPICY PANEER BURGER ₹ 405

₹ - Jain Option Available V - Vegan Option Available
₹ - Chef Special ₹ - Spicy

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ROLLS -N -WRAPS

CHEESY CORN AMERICANA WRAP J 385

ARABIC FALAFEL WRAP 385

LEBANON SHAWARMA WRAP J 385

SPICY HONEY MUSTARD PANEER WRAP J 385

SMOKEY GRIDDLES SIZZLERS

BBQ CHERRY TOMATO PESTO 785
(BBQ vegetables, pesto spaghetti, grilled onions, herbed potato wedges, sautéed baby greens, fresh basil pesto sauce)

HOT COW BOY J 785
(Mexican tortillas, mexican rice, crispy nacho's, sautéed veggies, fries, spicy mexicana beans, chef's special cheese sauce)

MONGOLIAN TOSS UP J V 785
(Grilled paneer & vegetables on skewers, wok fried rice, stir fry veggies, herbed potato wedges, burnt garlic sauce)

CHIPOTLE STEAK SIZZLER J 785
(Fresh vegetable patty, bell pepper rice, sautéed vegetables, fries, chipotle sauce)

PANEER CHILLI MAGIC J 785
(Hot paneer chilli, shanghai noodles, crispy dimsums, tossed veggies, fries, oriental sauce)

BELL PEPPER SIZZLER J 785
(Fried cottage cheese, bell pepper rice, exotic veggies, fries, bell pepper sauce)

PATTAYA MASSAMAN SIZZLER V 785
(Vegetable manchurian stick, sautéed exotic vegetables, flat noodles, fries, massaman curry)

CANTONESE STIR FRY SIZZLER V 785
(Your choice of protein, rice & noodles, sautéed veggies, fries, oyster chilli sauce)
- Tender Tofu 785
- Soya Protein 785
- Cottage Cheese 785

BLACK PEPPER SIZZLER V 785
(Your choice of protein, water chestnut, japanese udon noodles, sautéed veggies, potato wedges, black pepper sauce)
- Tender Tofu 785
- Soya Protein 785
- Cottage Cheese 785

DOUCHI TOFU SIZZLER V 785
(Tofu, lotus root, peanut rice, exotic veggies, potato wedges, chef's special fermented black soy beans sauce)



GOURMET FONDUES

All fondues are served with assorted exotic veggies, Potato Nuggets, Bread Croutons

SWEDISH CHEESE FONDUE J 565

PAV BHAJI FONDUE 565

SMOKEY BELL PEPPER CHEESE FONDUE J 565

FRENCH ONION CHEESE FONDUE 565

MINTED TANDOORI CHEESE FONDUE J 585

(Served with tandoori aloo, tandoori paneer, veggies & bread croutons)

J - Jain Option Available V - Vegan Option Available
385 - Chef Special 785 - Spicy

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SMOKEY PIZZA

Choose Base - Ragi / Regular
Add on : Burrata Cheese 180/-

CLASSIC MARGHERITA ₹ 515

(Pomodoro, cherry tomatoes, fresh basil, mozzarella)

FOREVER TREASURE ₹ 545

(Pomodoro, cottage cheese, bell pepper, tomato, olives, thyme)

SPICY MEXICANA QUESO ₹ 545

(Spicy mexicana sauce, mushroom, jalapenos, crisp capsicum, onion, corn kernels, mozzarella)

AI FUNGHI PIZZA ₹ 545

(Pomodoro, shiitake, wild porcini, fresh mushroom, walnut-mushroom pate, mozzarella, olive oil)

OLIVE PESTO PIZZA ₹ 545

(Chunky pesto sauce, sun dried tomatoes, roasted garlic, olives, nutty pine nuts, mozzarella)

INDIAN SPICED TIKKA PIZZA ₹ 545

(Tandoori paneer, capsicum, onion, green chilli & bell peppers over chef's special tandoori masala sauce & cheese)

TRUFFLE PIZZA ₹ 875

(Pomodoro, truffle pate, truffle oil, mozzarella)

HARRISA TWIST ₹ 545

(Fresh harissa sauce, spinach, sun dried tomatoes, onions & basil)

JAMAICAN GARLIC 585

(Pomodoro, zucchini, mushroom, bell peppers, onions, whole roasted garlic, chilli garlic sauce)

HUNGARIAN PIZZA 545

(Hungarian sauce, cottage cheese, rocket leaves, bell peppers, olives)

RAVIOLI PIZZA ₹ 565

(Pomodoro, ravioli pasta, basil, olives, parmesan)
Ravioli : Mushroom Corn / Spinach Cheese / Beetroot Cream Cheese

T&W QUATTRO FORMAGGI

PIZZA ₹ 585

(4 cheese pizza made using mozzarella, ricotta, english cheddar & parmesan)

LEBANON PIZZA ₹ 565

(Zaatar Sauce, Green Olives, falafel tikki, chickpea, feta cheese, roasted garlic, Onions, pomegranate, cherry tomatoes)



PASTAS & RISOTTO

Served with two pieces of garlic bread

PENNE / SPAGHETTI PASTAS 515

(Finished with parmesan dust)
(Sauces : Original Arrabbiata / Cheesy Alfredo ₹ / Italiano Parma Rosa ₹ / Chunky Pesto ₹ / Wild Porcini Cream)

HANDMADE GNOCCHI PASTA 515

(Sauces : Arrabbiata / Parma Rosa / Alfredo / Pesto / Wild Porcini Cream)

SPAGHETTI AGLIO E OLIO 515

SUMMER TRUFFLE BUTTER SPAGHETTI 565

(Spaghetti tossed in butter, garlic and truffle oil, finished with Summer Truffle Pate and Parmesan Dust)

MACARONI AU GRATIN ₹ 515

SPINACH RICOTTA CHEESE RAVIOLI PASTA 545

(Sauces : Arrabbiata / Parma Rosa / Alfredo / Pesto / Wild Porcini Cream)

SMOKEY THREE LAYERED LASAGNE ₹ 545

(A classic preparation of layered pasta sheets with grilled tomatoes, baby spinach & zucchini topped with mozzarella cheese)

COW BOY ENCHILLADAS 545

(Tortilla stuffed with spicy beans & Corn preparation, baked with a layer of cheese on a bed of pomodoro sauce)

MEXICAN HOT POT ₹ 545

CREAMY PESLO PANEER & HERB RICE 545

MOROCCAN TAJINE HOTPOT WITH OLIVE RICE 545

GNOCCHI BAKED PASTA 565

BEETROOT RISOTTO 545

(Finished with basil cream & parmesan dust)

TRE FUNGHI RISOTTO 545

(Finished with truffle pate & truffle oil)

₹ - Jain Option Available V - Vegan Option Available
₹ - Chef Special ₹ - Spicy

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PAN ASIAN WOKS

HUNAN STYLE WOK J V 445

(Fresh veggies, cottage cheese, spicy hunan sauce served with fresh noodles / fried rice / jasmine rice)

SPICY SICHUAN CHILLI

WOK V 445

(Fresh veggies, cottage cheese, spicy burnt garlic & sichuan sauce served with fresh noodles / fried rice / jasmine rice)

CHIANG MAI WOK V 445

(Thai spiced pokchoy, beans, zucchini, broccoli, chinese cabbage in chiang mai curry sauce served with fresh noodles / fried rice / jasmine rice)

CANTONESE MUSHROOM CHILLI

WOK V 455

(Exotic veggies, hand picked mushroom, spicy oyster chilli sauce served with fresh noodles / fried rice / jasmine rice)

DOUCHI WOK V 455

(Your choice of protein, exotic veggies, lotus root, chef's special douchi sauce served with fresh noodles / fried rice / jasmine rice)

- Tender Tofu 475

- Soya Protein 475

- Cottage Cheese 475

BLACK PEPPER WOK V 455

(Your choice of protein, water chestnut, exotic veggies, black pepper sauce served with fresh noodles / fried rice / jasmine rice)

- Tender Tofu 475

- Soya Protein 475

- Cottage Cheese 475

MANCHURIAN CHILLI WOK J V 445

(Crispy vegetable dumpling, scallions, garlic soya sauce served with fresh noodles / fried rice / jasmine rice)

THAI GREEN CURRY/RED CURRY J V 635

- With Steamed Rice 575

- With Steamed Butter Jasmine Rice 635

BURMESE KHOSUEY J V 635

(Burmese one pot meal of noodles, vegetables in spicy coconut scented curry, served with assorted condiments)

ASIAN RICE/NOODLES

THAI FRIED RICE V 425

VEG FRIED RICE J V 405

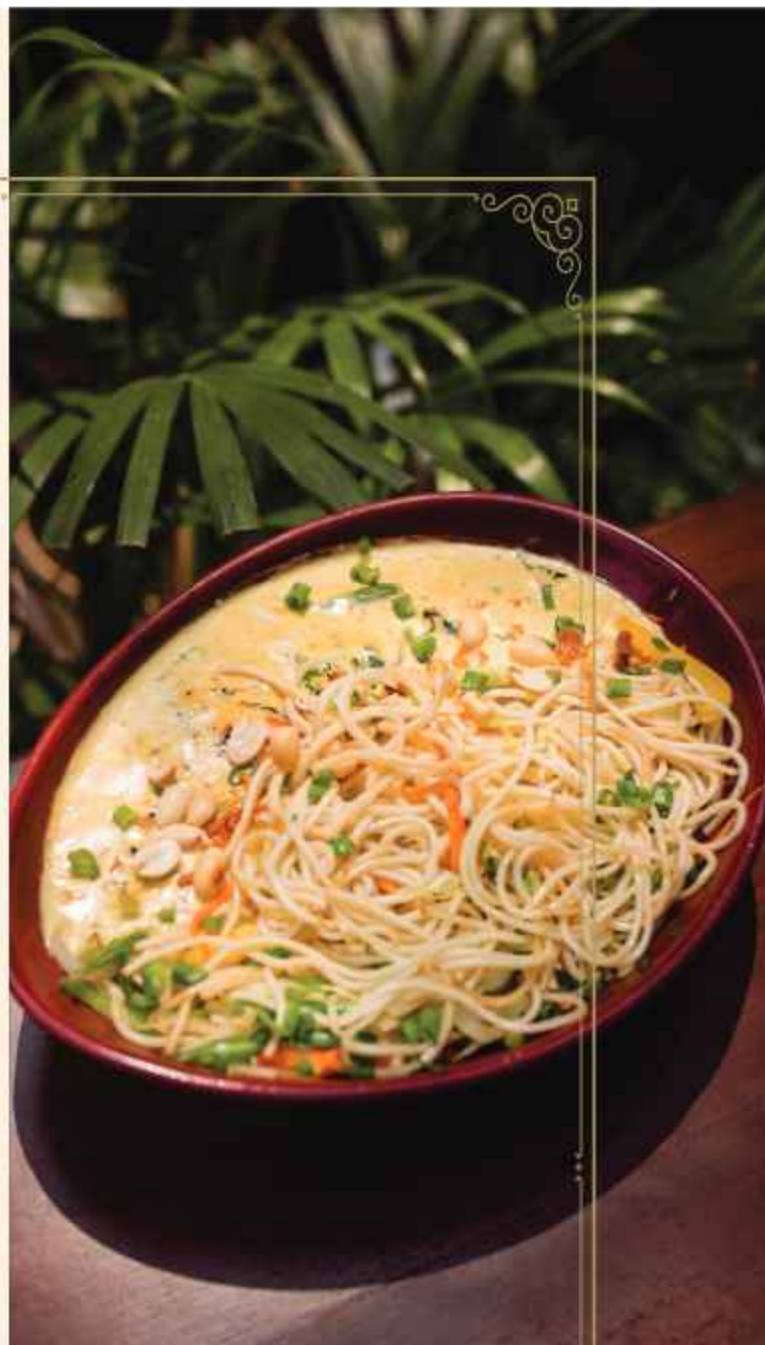
BURNT GARLIC SPINACH

FRIED RICE V 425

SICHUAN FRIED RICE V 425

CHILLY GARLIC BUTTER NOODLES J V 405

V 405



TRIPLE SICHUAN RICE V 515

(With sichuan sauce, rice & noodles)

HAKKA NOODLES V 385

STEAMED BUTTER JASMINE

RICE J 425

BLUE BUTTERFLY PEA JASMINE

FRIED RICE J V 445

(Thai staple aromatic sticky jasmine rice in blue butterfly pea flower, finished with asparagus & edamame)

PHAD THAI NOODLES 445

(Flat noodles tossed with scallions, peppers and basil in unique thai style and topped with crushed peanuts)

STIR FRIED BLACK PEPPER UDON

NOODLES 445

(Japanese udon noodles in chef's special black pepper sauce along with veggies)

J - Jain Option Available V - Vegan Option Available
 S - Chef Special S - Spicy

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INDIAN ON THE GO

Available Time :-
12:00PM-03:30PM & 07:00PM-12:00AM

GALOUTI KOFTA ₹ 465

PANEER MUTTER LASANIYA 475

APRICOT PISTACHIO KOFTA 495
(In onion brown gravy)

LASOONI PALAK PANEER ₹ 475

PANEER TAKA TAK ₹ 475
(In house special spicy avadhi gravy)

PANEER BUTTER MASALA ₹ 475

THREE CHEESE BUTTER MASALA ₹ 495
(A yummy blend of three cheese - processed, cheddar & parmesan)

SIZZLING TAWA MASALA ₹ 455
(Exotic indian vegetables served sizzling with our house made tawa masala)

PANEER CHEESE GHOTALA ₹ 475

PANEER KALI MIRCH 475
(In curd yellow gravy)

PANEER BHUNA MASALA ₹ 475
(Fresh paneer in chef's unique gravy)

STUFFED MUGHLAI MUSHROOM MALAI ₹ 495
(In royal mughlai masala)

SIZZLING PANEER ROULADE ₹ 485
(Healthy paneer & grated cheese rolls served sizzling in rich red gravy made with our secret ingredients!)

PANEER KHURCHAN ₹ 475
(Mashed cottage cheese cooked to perfection in chatpata gravy topped with paneer batons)

SOYA ACHARI MASALA ₹ 465
(Protein rich soya in pickled red gravy)

SPICY MUSHROOM SUKKA ₹ 485
(Mushroom, curry leaf, tamarind, onion, coconut, spice mix)

VEG HANDI ₹ 455

VEG KOLHAPURI ₹ 455

KAJU MASALA ₹ 495
(In rich creamy tomato gravy)

PANEER TIKKA MASALA ₹ 475

CHOLE CHANA MASALA 465

SIZZLING CHEESE ANGARA ₹ 485

METHI MALAI MATAR ₹ 465

PUNJABI DUM ALOO 455



INDIAN LENTIL-DAL

Available Time :-
12:00PM-03:30PM & 07:00PM-12:00AM

DAL MAKHANI ₹ 475

DAL TADKA ₹ 405

DAL FRY ₹ 375

DAL PANCHMAHAL ₹ 475
(A nutritious mix of hand beaten moong, urad, masoor, toor and chana dal cooked to perfection.)

INDIAN BREADS

Available Time :-
12:00PM-03:30PM & 07:00PM-12:00AM

TANDOORI ROTI 55

BUTTER ROTI 65

MULTIGRAIN TANDOORI ROTI 75

BUTTER MULTIGRAIN TANDOORI ROTI 85

BUTTER GARLIC TANDOORI ROTI 85

NAAN / KULCHA / LACCHA PARATHA 95

BUTTER NAAN 115

METHI NAAN / PUDINA NAAN / LASOONI NAAN 125

STUFFED KULCHA 125

CHEESE NAAN / CHEESE LASOONI NAAN / CHEESE CHILLI NAAN 175

BASIL JALAPENO NAAN 125

PERI PERI CHEESE NAAN 195

CHEESE APRICOT NAAN 195

FULKA ROTI 40

ROOMALI ROTI 135

BUTTER ROOMALI ROTI 145

CHEESE TRUFFLE NAAN 225

J - Jain Option Available
 V - Vegan Option Available
S - Chef Special
 A - Spicy

- All rates are exclusive of 5% GST
 - We levy 7% Service Charge

INDIAN STARCH BIRYANI / RICE

Available Time :-
12:00PM-03:30PM & 07:00PM-12:00AM

COMFORTING KHICHDI

- DAL KHICHDI J 375
- MASALA KHICHDI J 395
- DAL PALAK KHICHDI 395
- SIZZLING DAL PANCHMAHAL KHICHDI J 415

HOUSE SPECIALITY BIRYANI J 445

(Served with plain raita)

SEEKH KEBAB BIRYANI J 495

(Spicy seekh kebab on bed of long aromatic basmati rice, cooked on slow fire, served with raita)

SIZZLING PANEER TIKKA

BIRYANI J 495

(Paneer marinated in a special spice mix, on a bed of long, fragrant biryani rice, served sizzling hot on your table)

MUSHROOM BIRYANI 495

(Hand picked button mushrooms tossed in chef's secret sauce along with vegetables, layered on a bed of long fragrant biryani rice)

JEERA RICE J 345

THYME & OLIVE RICE 445

STEAMED RICE J V 315

EXTRA

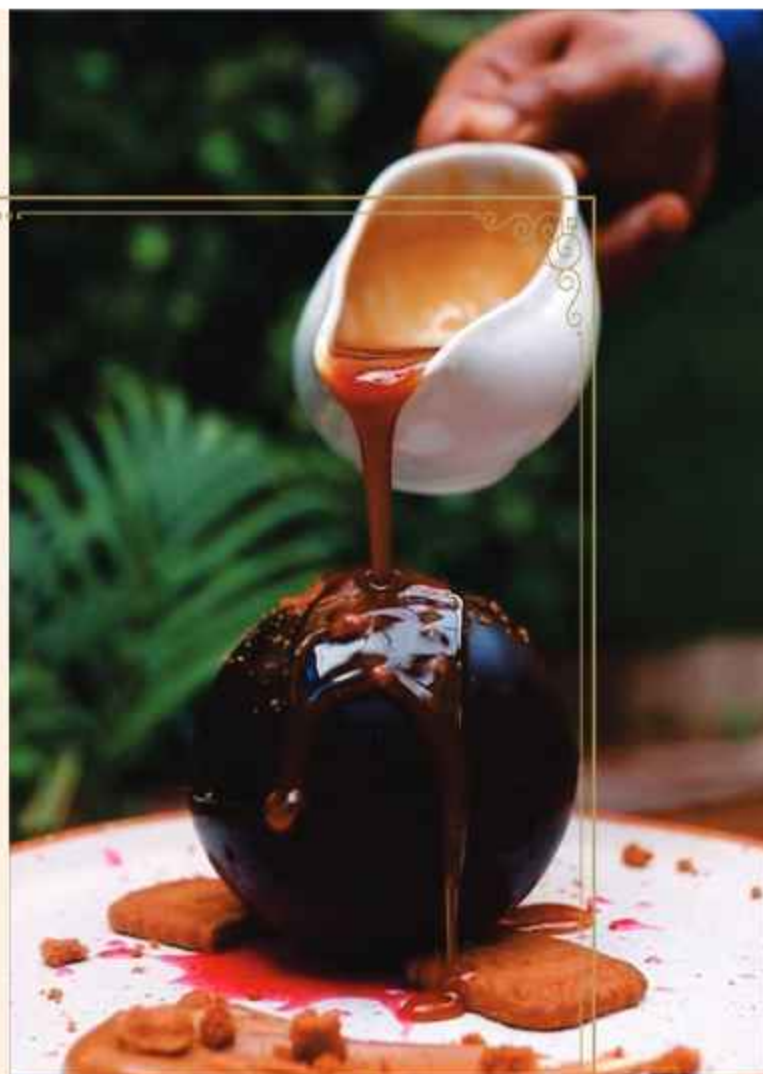
CHEESE SAUCE IN SAUCE POT 150

CURRY IN SAUCE POT (100ML) 145

ANY DIP 75

RAITA 205

(Veg/Pineapple)



DOLCE DESSERTS

SMOKEY BROWNIE 295

CLASSIC TIRAMISU 345

BISCOFF SURPRISE 395

SAN SEBASTIAN CHEESECAKE

Toppings :
Blueberry/Nutella/Biscoff/Caramel 425
Macerated Sour Cherry/ Macerated fresh Raspberry 375

MOLTEN CHOCOLATE FONDANT 325

(molten chocolate lava cake, vanilla crumble, espresso cream, vanilla ice cream)

HAZELNUT CRUNCH 425

(Moist Chocolate Sponge, Turkish origin Hazelnut Praline, Callebaut milk chocolate hazelnut mousse, finished in Callebaut dark chocolate nut glaze)

DECONSTRUCTED BLACK FOREST 475

(Fudgy Brownie, Callebaut Dark Chocolate Ganache, Sweetened Cream, Macerated Sour Cherries, Dark Chocolate Shavings, Vanilla Ice Cream)

TEXTURES OF CHOCOLATE 395

(Chocolate tart sable, salted caramel, callebaut dark chocolate ganache, feuilletine chocolate crunch, callebaut milk chocolate mousse, refreshing orange ginger gel)

MONSTER LAVA COOKIE 425

EGYPTIAN CHOCOLATE BUDINO 365

KULFI WITH BERRY COMPOTE 345

J - Jain Option Available V - Vegan Option Available
C - Chef Special S - Spicy

- All rates are exclusive of 5% GST
- We levy 7% Service Charge



Terms & Conditions

1. Order once placed cannot be cancelled.
2. We would require 20 min to serve you the best.
3. Right of admission Reserved.
4. Management Reserves the right to change or alter things without prior notice.

Party Orders :-

We take buffet party and kitty party orders;
for package or any inquiry;
kindly call on: +91 88505 45057 for pune

Opportunities :-

Partner with us!
We are open to franchise.
Call on +91-8140990738 for inquiry or visit our
website www.thymeandwhisk.com for more
information.

LOCATION

Vadodara
Jayanagar (Bengaluru)
Sarjapur (Bengaluru)
Electronic City (Bengaluru)
Whitefield (Bengaluru)
RRnagar (Bangaluru)
Juhu (Mumbai)
Worli (Mumbai)
Hyderabad
Mulund (Mumbai)
Surat
Indore
Pune
Vijaywada
Belgaum

OUR OTHER BRAND

Tribes
A STREET STORY

MAD DOH
SOURDOUGH PIZZERIA & BAKES