

Every family has a story to tell.
Welcome to ours.





BEVERAGES & MOCKTAILS

Hot Coffees

COFFEE ~ 89

HOT CHOCOLATE ~ 159

Hot Teas

MASALA CHAI ~ 89

Cold Coffees

SIGNATURE COLD COFFEE ~ 199

Iced Tea

LEMON ~ 179

PEACH ~ 179

CRANBERRY ICED TEA ~ 239

Lemonades

JAMUN SHIKANJI ~ 189 🏠



MASALA NIMBU PAANI ~ 119

TROPICAL MANGO KIWI ~ 189

POMEGRANATE BASIL LEMONADE ~ 239

Chillers

PERU WATERMELON ~ 239

LITCHI GUAVA ~ 239

GST APPLICABLE*

Mocktails

3G MOCKTAIL ~ 239 (Grape, Guava & Grenadine)

EVERGREEN ~ 239

(Green Apple, Soda and a hint of Basil)

FRUIT PUNCH ~ 219

TENDER COCONUT ~ 239

(Fresh Coconut Water, Vanilla Ice Cream, Coconut Cream)

NON-ALCOHOLIC SANGRIA ~ 239

PAAN SHOTS ~ 239

(3 Paan shots to share)

MAD OVER MUSH ~ 239

(Cranberry Juice, Lychee Reduction and Some Lime)

WATERMELON GINGER SPRIZER ~ 239

(Watermelon Juice, Watermelon Chunks, Ginger, Honey and Soda)

ORDINE ~ 239

(Mango Juice, Orange Juice, Grenadine and Ginger Ale)

MANBERRY ~ 239

(Mango Juice, Cranberry Juice, Peach Syrup, Soda)

MAPLE APPLE ~ 239

(Apple Juice, Coconut Syrup, Rosemary, Ginger Ale)

SIZZLING GUAVA ~ 239

__

CHATAKA SWIZZLE ~ 239

(Fresh Watermelon, Pineapple Juice, Tabasco and Kaala Khatta)

CHILLY GUAVA ~ 239

(Guava juice, Tabasco Sauce, Peach Syrup)

APNA THYME AIYEGA ~ 239

(Pineapple Juice, Mango Juice, Masala Lemonade)

MOSAMBI SPIKED WITH GINGER ~ 239

YELLOW GINGER BASIL ~ 239

GST APPLICABLE*

Mojitos

CLASSIC MINT ~ 219

MANGO WATERMELON MOJITO ~ 229

ORANGE BASIL MOJITO ~ 229

BUBBLE GUM MOJITO ~ 249

ORANGE PASSION FRUIT MOJITO ~ 249

Coladas

PINA COLADA ~ 239

Dessert Shakes

NUTTELA NUTTY SHAKE ~ 299

OREO MILK SHAKE ~ 299

POPCORN SHAKE ~ 319

BANANA CARAMEL SHAKE ~ 319

RASPBERRY CHEESECAKE SHAKE ~ 319

OREO BLUEBERRY SHAKE ~ 319

Theatre Drinks

SPICE GIRL ~ 249
ANARKALI DISCO CHALI ~ 249
BLUE HAWAIIAN ~ 249

Basics

MINERAL WATER ~ 20
AERATED DRINKS ~ 59
FRESH LIME WATER ~ 99
FRESH LIME SODA ~ 109
JALJEERA ~ 109
JALJEERA SODA ~ 119
MASALA CHAAS ~ 79
SPICY CHAAS ~ 109
SWEET / SALTED LASSI ~ 129
RED BULL ~ 219

1 BY 2 SERVINGS ARE ONLY AVAILABLE ON SELECT DRINKS

GST APPLICABLE*

SOUPS

- **J** TOMATO ~ 179
- **J** TOMATO BASIL ∼ 189

LEMON CHILLI TOFU ~ 199

BURNT GARLIC ~ 199

LEMON CORIANDER ~ 189

MANCHOW ~ 189

■ MINISTRONE SOUP ~ 189

HOT & SOUR \sim 179

- **J** TOM YUM ~ 189
- SWEET CORN SOUP ~ 189

PEKING SOUP ~ 199



J BROCCOLI ALMOND SOUP ∼ 219 🏠

LASKA SOUP ~ 209

RAINBOW SOUP ~ 199

MUSHROOM CAPPUCCINO ~ 219

GREEN EXOTIC SOUP ~ 209





GARDEN FRESH SALAD ~ 139

(Freshly cut cucumber, tomato, carrot and beetroot)



(Delicious tuscan salad with tomato, black olives, pepper and lettuce drizzled with a balsamic glaze)

CAESAR'S SALAD ~ 269

(Crispy lettuce with caeser's salad dressing)

MAMMA MIA SALAD ~ 279

(Mixed lettuce, macaroni with mildly spicy salad dressing topped with cheese shavings and garlic crumbs)

J WATERMELON FETA SALAD ~ 289

(Rocket leaves, fresh watermelon with feta cheese with a honey lime dressing)

■ ROASTED PEPPERS AND TOFU SALAD ~ 289

(Roasted mix pepper, mixed lettuce, tofu in an italian dressing)

HURUPHAN

Share A Plate

J BAKED PESTO PANEER ~ 309

GARLIC BREAD ~ 159

CHEESY GARLIC BREAD ~ 199

FRENCH FRIES ~ 189

PERI-PERI FRENCH FRIES ~ 199

ORANGE COTTAGE CHEESE ~ 319

(Grilled cottage cheese topped with a sauce made from oranges)

J CHEESE CHILLI TOAST ~ 219

MANHATTAN FRIES ~ 249

(Fries topped with cheese sauce, salsa and sour cream)

J TACOS ~ 269

(Crunchy corn flour shells with healthy fillings of fresh lettuce, mexican seasoning and cheese)

QUESADILLA MEXICAN ~ 289

(Tortilla wraps stuffed with red, yellow peppers, onion, mushroom, cheese grilled to perfection)

J BURRITO SUPREME ~ 299

(Soft flour rolls stuffed with fresh vegetables and cheese)

VEG. TORTILLA CIGAR ~ 279 🏠

CALIFORNIA POTATOES ~ 289

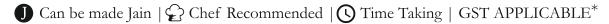
(Jacket potatoes stuffed with mexican seasoning and cheese

served alongside salsa and sour cream)

MOCK MEAT WITH HUMMUS ~ 299 😱 🕓









(Naan topped with cheese served the italian way)

J BRUSCHETTA ~ 269

(Crispy bread topped with chopped tomatoes, bell papper,

olives and cheese cooked under a salamander)

● HUMMUS PITA ~ 279

(Arabic dip made out of chickpea and olive oil

served with pita bread)

■ MEXICAN SHASLIK PANEER ~ 299

(Grilled paneer paprika topped with sweet chilli sauce)

■ PITA POCKET FALAFEL ~ 299

(Tikki made out of peas and herbs wrapped in pita bread with hummus)

- JALAPENO POPPERS ~ 279
- **J** CHEESE SPINACH FRIED ROLLS ~ 279
 - **J** CLASSIC NACHOS ~ 279

HUMMUS 3 WAYS ~ 299

(Siracha hummus, original hummus and pesto hummus

served with pita bread and lavash crips)

■ MEXICAN PLATTER ~ 439

(An assorted platter of jalapeno poppers, cheese, spinach rolls, mexican shashlik paneer and cheese cigars)

■ MEXICAN BAKED NACHOS ~ 309

(Nachos topped with sour cream, cheese sauce,

tomato salsa, jalapenos with baked beans)

MEXICAN FRIES ~ 269

POTATO WEDGES WITH CHEESE SAUCE ~ 279

Fondue

PAV BHAJI FONDUE ~ 369

(Pav Bhaji served with croutons)

CHEESE FONDUE ~ 379

(Cheese sauce with Indian twist served with pesto croutons)

VADA PAV FONDUE ~ 369 (1)

(Vada pav, chutney served in a fondue pot alongside buttered pavs and mini vadas)

EXTRA CROUTONS ~ 79

① Can be made Jain | ② Chef Recommended | ③ Time Taking | GST APPLICABLE*

Pastas & Risotto

J FUSILLI ALFREDO ~ 369
(Spiral pasta tossed in creamy white sauce)

PENNE MASALA MAFIA ~ 369 (Penne pasta cooked in creamy cheese sauce with spicy chilli and coriander)

PENNE PESTO ~ 369
(Penne pasta cooked in pesto sauce)

■ MARINA PASTA ~ 369 (Creamy mixed sauce penne pasta topped with cheese)

SPAGHETTI ARABIATTA ~ 349
(Spaghetti pasta tossed in rich tomato spicy sauce)

SPAGHETTI AGLIO OLIO ~ 369 (Spaghetti cooked in olive oil, garlic and herbs)

MAC AND CHEESE ~ 379
(Macaroni Pasta in a cheesy alfredo sauce topped with mozzarella)

■ ITALIAN RISOTTO ~ 379

(Large grained rice cooked in marinara mixed sauce)

AROMATIC HERB RISOTTO ~ 389
(Large grained rice cooked in alfredo white sauce)

ADD VEGETABLES OF YOUR CHOICE Rs. 79

J AUGRATIN ~ 379

(Mix vegetables like yellow and green zucchini, broccoli, baby corn, beans and green peas baked in white sauce)

LASAGNE SUPREME ~ 429 (Layers of pasta sheets cooked with exotic vegetables)

**TYPE OF PASTA AND SAUCE CAN BE ALTERED AS PER PREFERENCE

Pizza 10 inch



(Classic italian pizza topped with cheese)

FARM FRESH PIZZA ~ 359

(Onion, capsicum, tomato making a fresh medley)

J TANGY PANEER PIZZA ∼ 379

(Lip smacking tangy paneer with red and yellow pepper)

ITALIAN STYLE PIZZA ~ 379

(Opulent ingredients like black olives, jalapenos, mushrooms and golden corn)

BARBEQUE PANEER PIZZA ~ 389

(Barbeque paneer, bell peppers, jalapenos and caramelized onions)

J PESTO PANEER PAPRIKA PIZZA ~ 389

(Blend of classic italian sauce & pesto sauce topped with cheese, red paprika & tikka paneer)

PASTA PIZZA ~ 389

(Tangy red sauce pasta at the top with cheese beneath)

PIZZA HALF AND HALF ~ 409

(Any two pizzas from the above served half and half)

MICKEY MOUSE PIZZA ~ 359

(Relive your Disney fantasy on a pizza with Italian sauce at the base and topped with cheese)

EXTRA TOPPING RS. 49 EACH

Bao

PANEER CHILLI BAO ~ 269

(Classic paneer chilli served between steam soft buns)

VEG MANCHURIAN BAO ~ 249 🕓

(Crushed Machurian balls served between soft buns)

MEXICAN TIKKI SALSA BAO ~ 249 ()

(Vegetable tikki served with salsa sauce between buns)

PANEER DEVILS BAO ~ 269 (S)

(Small pieces of paneer tossed in homemade brown chilli sauce served in soft buns)

Sizzlers

MEXICAN SIZZLER ~ 639 ()

INDIAN SIZZLER ~ 639

BARBEQUE PANEER SIZZLER ~ 639

CHINESE SIZZLER ~ 639

ITALIAN SIZZLER ~ 679

Dimsum

WATER CHESTNUT & VEGGIE DIMSUM ~ 259

(Steamed Dumplings with stuffing of minced Water Chestnut & Veggies)

MUSHROOM CHILLI DIMSUM ~ 259

(Blend of Black & White Mushroom & Veggies Stuffed in Dumplings)

JAIN DIMSUM ~ 249

(Bell pepper, Beans, Cabbage, Broccoli & Capsicum served in Dumplings)

(Dishes can be made Jain on request)

Starters

VEG. LOLLYPOP ~ 279

□ CHEESE CIGARS ~ 289
 ☐

CRISPY CORN FRITTERS ~ 289

CRISPY CHILLI POTATO ~ 279

STREET STYLE CHINESE BHEL ~ 269

■ SPRING ROLLS ~ 269

(Mixed vegetables and sprouts rolled in small pastries and deep fried)

VEG. DRAGON ROLL ~ 289

VEG MANCHURIAN DRY ~ 289

(An exotic dish made of mixed vegetables, steam formed into dumplings, deep fried and cooked in a tangy sauce)

KUNG PAO POTATO ~ 289

(Stir fried potato cubes tossed in special kung pao sauce)

J PANEER WITH THREE PEPPERS ~ 329

(Cottage cheese stir fried with red, green and yellow peppers

tossed in flavoured soya sauce)

PANEER DRAGON ~ 329

(Cottage cheese stir fried with peppers, cashew tossed in chef's special dragon sauce)

CRACKLING PANEER ~ 329

(Cottage cheese stir fried in crackling sauce served with crispy crackling spinach)

J SHANGHAI PANEER ~ 329

(Cubes of cottage cheese tossed in special shanghai sauce)

CHOW-CHOW MUSHROOM / PANEER ~ 329

(Mushroom / Paneer stir fried in aeromatic hakka style)

PANEER SATAY ~ 329

(Paneer fried in marination of flavoured spices topped with chef special sauce made with peanut butter)

■ Can be made Jain | Chef Recommended | Time Taking | GST APPLICABLE*

CHILLI BASIL MUSHROOM ~ 329

(Whole mushroom tossed with chillies and garlic

flavoured with basil leaves)

HOT CHILLI BASIL PANEER ~ 329

(Pieces of paneer tossed in hot chilli basil sauce)

KUNG PAO PANEER ~ 329



(Paneer cooked in special kung pao sauce)

VEG. CRISPY ~ 289

CRISPY VEGETABLES IN HONEY CHILLI ~ 299

(Crispy vegetables tossed in sweet and spicy honey sauce)

PANEER PATTAYA ~ 329

(Cottage cheese tossed in green garlicky sauce)

PANEER CHILLI ~ 329

(Pieces of paneer tossed in hot chilli sauce)

PANEER DEVILS ~ 329



(Pieces of paneer tossed in our brown chilli devils sauce)

PANEER BURNT GARLIC ~ 329



(Pieces of paneer tossed in our tasty burnt garlic sauce)

VEG CRUNCHY SCHEZWAN ~ 289 ♀



CRISPY LOTUS STEM ~ 289



Main Course

VEGETABLE MANCHURIAN ~ 289

VEGETABLE BALLS IN SCHEZWAN ~ 289

VEGETABLE IN HOT GARLIC SAUCE ~ 289

ORIENTAL BALLS IN BLACK PEPPER SAUCE ~ 289

VEGETABLE IN SHANGHAI SAUCE ~ 289

VEGETABLE IN HONG KONG SAUCE ~ 289

TOFU, BABYCORN, BROCCOLI IN LEMON PEPPER SAUCE ~ 309

PANEER IN CHILLI DEVILS SAUCE ~ 309



PANEER IN BURNT GARLIC SAUCE ~ 309

PANEER AND MUSHROOM IN BLACK BEAN SAUCE ~ 309

VEGETABLE IN RED / GREEN THAI CURRY ~ 339



Rice

FRIED RICE ~ 239

VEG SCHEZWAN RICE ~ 249

THAI RICE ~ 289

VEG BURNT GARLIC RICE ~ 289

NASI GORENG RICE ~ 289

CHOPPER RICE ~ 389

MEIFOON RICE ~ 309

VEG ORIENTAL RICE BOWL ~ 309

PANEER / MUSHROOM CHILLI RICE ~ 309

TRIPLE SCHEZWAN FRIED RICE ~ 389

POT RICE ~ 389



KHOWSUEY ~ 389

Noodles

HAKKA NOODLES ~ 239

SCHEZWAN NOODLES ~ 249

HONG KONG NOODLES ~ 289

AMERICAN CHOPSUEY ~ 289

BURNT GARLIC NOODLES ~ 289



TRIPLE SCHEZWAN NOODLES ~ 389

POT NOODLES ~ 389



Starters

TOKRI CHAAT ~ 249 🕓

CHOLE BHATURE BOMBS ~ 289

HARABHARA KEBAB ~ 279

PANEER PAPADIKA ~ 329

PANEER METHI TIKKI ~ 309

CHEESE CHERRY PINEAPPLE ~ 239

- J MOTI SHEEKH KEBAB ~ 289
- CHILLI MILLI SHEEKH KEBAB ~ 289

VEG. SHOLAY KEBAB ~ 289

SEV KURKURE KEBAB ~ 289

- J PANEER AFGHANI TIKKA ~ 329

PANEER ACHARI / PUDINA TIKKA ~ 329

PANEER DILKHUSH TIKKA ~ 329 🏠



■ PANEER SHOLAY TIKKA ~ 329



PANEER LASOONI TIKKA ~ 329

J PANEER MAKHMALI KEBAB ~ 329

PANEER BASIL CORIANDER TIKKA ~ 329

PANEER TIKKA CHEESE MELT ~ 329

PANEER ZAFRANI TIKKA ~ 329 🗘



PANEER ANGOORI TIKKA ~ 329

STUFFED MUSHROOMS ~ 289



MUSHROOM CHINGARI ~ 289



CHEESE SHEEKH KEBAB ~ 279

CHEESE KAJU KEBAB ~ 299

SPINACH KEBAB ~ 279

STUFF POTATO ~ 279

DIWANI TIKKI ~ 279

MAKHMALI TIKKA ~ 299

TEXMEX TANDOORI MUSHROOM ~ 289

SOYA TANDOORI TIKKA ~ 269

VEG KEBAB PLATTER ~ 479



(Paneer Kebab, Baby Corn, Aloo) (16 Pcs. in Total)

Papad

ROASTED PAPAD ~ 40

FRIED PAPAD ~ 50

MASALA PAPAD ~ 70

KHICHA PAPAD ~ 70

GHEE / BUTTER KHICHA ~ 90

GHEE / BUTTER MASALA KHICHA ~ 99

KHICHA CHURI ~ 129

PAPAD CHURI ~ 129

KACCHA PAPAD PAKKA PAPAD ~ 159

Curd & Raita

CURD ~ 89

MIXED VEGETABLE RAITA ~ 109

BOONDI / PINEAPPLE RAITA ~ 139

Main Course Veg

(All Indian main course dishes can be made Jain on request)

VEG KADAI ~ 289

VEG LAJAWABI ~ 289

VEG. TAWA MASALA ~ 289

METHI MALAI MUTTER ~ 289

VEG CHOPPED MASALA ~ 289

VEG KOLHAPURI ~ 289

VEG HANDI ~ 289

DIWANI HANDI ~ 289

SABZI MYRA ~ 309

DUM ALOO PUNJABI ~ 289

VEG MAKHANWALA ~ 289

NAVRATAN KORMA ~ 289

SEV TOMATO SABZI ~ 259

VEG BHUNA MASALA ~ 289

BHINDI MASALA ~ 279

MUSHROOM AFTABI ~ 299



LASOONI PALAK KOFTA ~ 299 🏠

SARSON DA SAAG ~ 279

AMRITSARI KOFTA CURRY ~ 299

VEG PATIYALA ~ 299

MUSHROOM MASALA ~ 299

VEG MARATHA ~ 289 ♀



SHEEK KEBAB MASALA ~ 299 🏠



3 IN ONE ~ 309

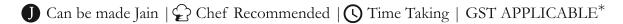
VEG DOBARA ~ 309

(Vegetables cooked in a mix of both red and green gravies)

SOYA KHEEMA WITH PAV ~ 269

VEG CHILLI MILLI ~ 289

ANGOORI KOFTA CURRY ~ 309



Main Course Paneer

PALAK PANEER ~ 319

PANEER BHURJI ~ 329

PANEER LAWABDAR ~ 329



PANEER KADAI ~ 329

PANEER MUGHLAI ~ 329

PANEER TIKKA SHAHAJANI ~ 329

PANEER TIKKA MASALA ~ 329

PANEER KHURCHAN ~ 329 🏠

PANEER HYDERABADI ~ 329

PANEER SHAHI KORMA ~ 329

PANEER PASANDA ~ 329

PANEER MAKHANI ~ 329

PANEER MAHARAJA ~ 329 🏠



ULTIMATE PANEER & VEG. MASALA ~ 349

PANEER LAPETA ~ 329



PANEER TOOFANI ~ 329



PANEER DOBARA ~ 349

(Cubes of soft paneer cooked in a mix of both red and green gravies)



KAJU PANEER MUTTER ~ 309

KAJU MASALA ~ 309



YELLOW DAL ~ 199

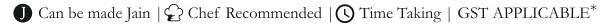
YELLOW DAL TADKA ~ 209

GHEE WALI YELLOW DAL ~ 209

GHEE WALI YELLOW DAL TADKA ~ 219

BLACK DAL MAKHANI ~ 239





Indian Bread

CHAPATI ~ 35

GHEE CHAPATI ~ 45

 $ROTI \sim 40$

 $NAAN \sim 70$

PARATHA / KULCHA ~ 65

GARLIC ROTI ~ 70

MAKAI ROTI ~ 80

GARLIC NAAN / CHEESE NAAN ~ 105

CHEESE GARLIC NAAN ~ 125

LACHEDAR PARATHA ~ 75

CHUR CHUR PARATHA ~ 95

ONION KULCHA ~ 85

STUFFED PARATHA / KULCHA ~ 149

ALOO PARATHA ~ 149

EXTRA BUTTER ₹ 10/- EXTRA

Rice & Biryani

STEAM RICE ~ 179

JEERA RICE ~ 199

CURD RICE ~ 219

DAL KHICHDI ~ 259

DAL KHICHDI TADKA ~ 269

PALAK KHICHDI ~ 259

PALAK KHICHDI TADKA ~ 269

VEG. BIRYANI ~ 299

HYDERABADI BIRYANI ~ 309

PANEER BIRYANI ~ 329 💭



PANEER TIKKA BIRYANI ~ 339

VEG. PULAV ~ 239

KASHMIRI PULAV ~ 249

₹ 30/- EXTRA FOR DUM ON ANY BIRYANI

Thali / Set Meal / Meal Boxes

(ALL CAN BE MADE IN JAIN ON REQUEST)

Meal For One

THE CHINA BOX ~ 429

(Start with Manchow Soup and fried noodles,

vegetables in shanghai sauce, paneer chilly sauce, fried rice, hakka noodles,

schezwan rice, and Chocolate Mousse)

THE ROYAL INDIAN MEAL ~ 429

(2 Butter Rotis or chapatis, Dal Fry, Veg. Lajawab or Bhindi Masala, Paneer khurchan, Veg. Pulav or Jeera Rice, Papad, Mix Raita or Boondi Raita and end with Gulab Jamun)

> AMRITSARI CHOLE KULCHA ~ 239 EXTRA KULCHA ₹ 69/-



11-55-815

FLAVOURED KULFI ~ 129 ADD RABDI ~ 51

(Malai, sitafal, gulkand, peru, kesar pista)

RABDI ~ 139

(Thickened sweet milk having layers of malai)

GULAB JAMUN WITH ICE CREAM ~ 139

(Classic gulab jamun ball's served with vanilla ice cream)

COFFEE RASGULLA ~ 209

(Served with salted caramel, ice cream and peanut chikki)

CHOCOLATE MOUSSE ~ 149

(Creamy mixture of Whipped nutella, chocolate and cream)

SIZZLING BROWNIE WITH VANILLA ICE CREAM ~ 279

(Classic chocolate brownie served on hot plate, topped with vanilla ice cream with chocolate sauce poured while serving)

HONEY NOODLES WITH ICE CREAM ~ 169

(Flat noodles tossed in honey served with vanilla ice cream)

CHOCOLATE FONDUE ~ 399

(Thick chocolate sauce served with brownie, fruits, marshmallows, chocolate stick and bars)

ROYAL FALOODA ~ 179

TIRAMISU ~ 279

(Classic italian dessert that layers of coffee soaked cake, with whipped mixture cream and mascarpone cheese finished with cocoa powder dusting)

LOTUS CHEESE CAKE ~ 279

(Cheesecake topped with classic biscoff spread and biscuit)

APPLE PIE CRUMBLE ~ 289

(Butterry flaky crust, with rich juicy apple filling topped with toasty cookie crumble served with vanilla ice cream at top)

BASOUE CHEESE CAKE ~ 319

(Mousse like creamy texture and gorgeous burnt surface at top)

CARAMEL CUSTARD ~ 199

GST APPLICABLE*

