



Shipra's Foods

MULTICUISINE RESTAURANT
ALL DAY CAFE

TIME : 11 AM TO 11 PM

PLOT NO - 611, OPPOSITE HERAMBH
MANDIR, KHER SECTION, MOHAN JYOT,
AMBERNATH.(E)

Chinese

SOUP



MANCHOW SOUP

(A Local Favourite with Veggies Topped with crunchy fried Noodles)

NOODLES SOUP

(Light Soya Based Soup with Blanched Noodles)

HOT & SOUR SOUP

(Soya Based Thick & Sour Soup with Mixed Veggies)

LEMON CORIANDER SOUP

(A Mildly Thick Flavorful Soup with Lemon Coriander)

LUNG-FUNG SOUP

(Soup with a Thick Layer of Egg on Top of it)

BABY CORN SOUP

(Clear White Soup A Bit Sweetish with Baby Corn)

MUSHROOM SOUP

(Soya Based Soup with Bite of Mushroom)

CLEAR SOUP

(Soup Made with Broth, Without the addition of any Veggies or Spices)

8 TREASURE SOUP

(A flavoured broth with 8 types of vegetables)

LEMON PEPPER SOUP



(A flavoured broth with lemon & pepper)

SEA FOOD SOUP

(A flavoured broth with mixed sea meat & vegetables)

VEG

CHI

PRWN

109/-

119/-

149/-

109/-

119/-

149/-

109/-

119/-

149/-

109/-

119/-

149/-

-

119/-

149/-

109/-

119/-

149/-

119/-

-

-

109/-

119/-

149/-

129/-

139/-

149/-

109/-

119/-

149/-

159/-

SHORBA



NIMBU DHANIYA KA SHORBA



(Give your taste buds tangy triangle, this Yummy brew is a lemon splash in coriander gravy infused with herbs & spices)

CHICKEN SHORBA



(Chicken immersed in delicious soup gravy spiced with freshly pounded black peppers)

PAYA SHORBA



(Lamb trotters immersed in delicious soup gravy spiced with freshly pounded black peppers)

RS







179/-

189/-

199/-

Chinese

APPETIZERS VEG

	RS
CHINESE BHEL (Crispy Fried Noodles Tossed In Schezwan & Ketchup With cabbage & Garnished with Coriander & Spring Onion Leaves)	169/-
VEG. CRISPY (Vegetable Fitters Tossed In Schewan Based Sauce)	179/-
VEGETABLE MANCHURIAN (DRY/GRAVY) (Mix Vegetable Fried Ball, Onion & Capsicum Tossed in Classic Soy Sauce)	179 189
PANEER CHILLY (DRY/GRAVY)  (Panner Cubes, Green Chillies, Onion & Capsicum Tossed in Desi Chilly Sauce Finished with a Punch of Soya)	179 189
PANEER CRISPY (Deep Fried Panner Tossed In Schewan Based Sauce)	199/-
VEG SPRING ROLL (2 PCS) (Mixed Vegetables Encased in Crispy Spring Roll Sheet Served With Ketchup)	189/-
SHIPRA'S SPL. SPRING ROLL (2 PCS)  (Mixed Vegetables with Mixture of Panner & Vegetables Topped with Cheese Served with Tandoori Dip)	199/-
PEPPER ONION PANEER (DRY/GRAVY)   (Fried Panner Tossed in Soya Based Sauce With Hotness of Black Pepper)	179 189
HOLY PANEER CHILLY (DRY/GRAVY) (Fried Panner Tossed in Soya Based Sauce With Aromatic Flavor of Basil Leaves)	199 209
MUSHROOM PANEER (DRY/GRAVY) (Combination of Panner & Mushroom Tossed in Soya Based Sauce)	219 229
PANEER SATAY (SCHEZWAN PEANUT) (Panner with thick Peanuts based Sauce on top of it)	249/-
CHEESE STUFFED MUSHROOM  (Panner with thick Peanuts & schezwan based Sauce on top of it)	249/-
CRISPY AMERICAN CORN American corn deep-fried & then tossed in schezwan based sauce	179/-
SCHEZWAN PANNER Panneer tossed in schezwan based sauce	189/-
VEG HOT PLATE  Panner & veggies tossed with special sauce on a sizzling plate	249/-
GOBI MANCHURIAN Gobi manchurian tossed with spicy sauce	179/-
MUSHROOM IN A CHOICE OF SAUCE Chilly Salt & Pepper Schezwan Hot Garlic	219/-

Chinese

APPETIZERS NON-VEG RS

CHICKEN CHINESE BHEL

(Fried Noodles Tossed with Shewzan, Tomato, Cabbage, & Chicken Garnished with Spring Onion)

199/-

LOLLIPOP (6 | 8 PCS)

(Crispy Marinated Chicken Lollipops Served With Schwan Dip)

189 | 219

DRUMS OF HEAVEN (6 | 8 PCS)

(Chicken Lolipop Tossed With Schezwan Sauce)

209 | 239

PEPPER ONION CHICKEN (DRY/GRAVY)

(Fried Chicken Tossed in Soya Based Sauce with Hotness of Black Pepper)

199 | 209

HOLY CHICKEN CHILLY (DRY/GRAVY)

(Fried Chicken tossed in Soya Based Sauce with Aromatic, Flavor of Basil Leaves)

199 | 209

CHICKEN IN HOISON SAUSE

(Fried Chicken Tossed in Hoison Sauce)

239/-

CHICKEN SPRING ROLL (2 PCS)

(Minced Chicken Encased in Crispy Spring Roll Sheet Served with Tomato Ketchup)

199/-

CHICKEN SPRING ROLL SPL (2 PCS)

(Minced Chicken Encased in Crispy Spring Roll Sheet Topped with Cheese, Mayo & Tandoori Dip)

209/-

CHICKEN CRISPY

(Deep Fried Chicken Tossed in Schezwan Based Sauce)

209/-

CHICKEN MANCHURIAN (DRY/GRAVY)

(Diced Chicken, Onion & Capcium Tosed in Classic Manchurian Sauce)

199 | 209

BUTTER GARLIC CHICKEN

(Fried Chicken Tossed in Butter & Garlic Based Thick Gravy)

219/-

LOLIPOP CHEESE MASALA (6 | 8 PCS)

(Lollipop Tossed in Spicy Sauce & Garnished with Loads of Cheese)

229 | 249

LEMON CHICKEN

(Fried Chicken Tossed in Lemon Based Thick Gravy with Cabbage Capcium & Onion in it)

199/-

CHICKEN CHILLY (DRY/GRAVY)

(Diced Chicken, Green Chillies, Onion & Capcium Tossed in Desi Chilly Sauce Finished with a Punch of Soya)

199 | 209

DRAGON CHICKEN

(Fried Chicken tossed in tossed in spicy sauce with dry red chillies and cashews)

249/-

CHICKEN SALT & PEPPER

(Fried Chicken Tossed in Butter, Salt & Pepper)

199/-

SEAFOOD APPETIZERS

	RS
BUTTER GARLIC PRAWNS/FISH (Prawns Tossed in Butter Garlic Based Thick Gravy with Exotic Vegetables)	339/-
PRAWNS/FISH STIR FRY  (Prawns Stir Fry in Veggie & Drizzles with Honey)	329/-
CHEESE BUTTER GARLIC PRAWNS/FISH (Prawns Tossed in Creamy White Sauce with Cheese & Herbs)	364/-
SPICY GARLIC & PEPPER PRAWNS/FISH  (Prawns Tossed in Butter Garlic & Pepper with Bell Pepper & Spring Onions)	339/-
CHILLI BASIL PRAWNS/FISH (Prawns Tossed in Chilli based Sauce with Basil Leaves)	354/-
PRAWNS/FISH CHILLY  (Fish Tossed in Chilli based Sauce)	329/-
FISH FINGERS Prep time (20 mins) (Fried Fish Served With Dip)	329/-

PREP TIME
25-30 MINS

SIZZLERS

	RS
VEG SIZZLER (Rice, Noodles, Mushroom, Baby Corn, French Fries & Paneer Pakoda in Sauce)	349/-
CHICKEN SIZZLER (Rice, Noodles, Mushroom, Baby Corn, French Fries & Chicken Pakoda In Sauce)	399/-
PRAWNS SIZZLER (Rice, Noodles, Mushroom, Baby Corn, French Fries & Prawns Pakoda In Sauce)	429/-
FISH SIZZLER (Rice, Noodles, Mushroom, Baby Corn, French Fries & Fried Basa Fish Pakoda In Sauce)	429/-

PREP TIME
15-20 MINS

MOMOS (8 PCS)

CHOICE OF FLAVOURS

PANEER/ CHI

MOMOS (STEAM/FRIED)

179/-

PERI PERI MOMOS (STEAM/FRIED)

189/-

CHEESE MOMOS (STEAM/FRIED)

199/-

TANDOORI MOMOS

239/-

MOMOS TOSSED IN CHOICE OF SAUCE

199/-

TYPES OF SAUSE (SCHEZWAN | PERI PERI | HAKKA STYLE)

PREP TIME
15-20 MINS

DUMPLINGS

CHOICE OF SOUP/BROTH

VEG

CHI

BASIL FLAVOURED

(Spiced vegetable, Kaffir Lime leaf, Chilli oil)

179/-

199/-

THAI STYLE 

(Fresh Thai Basil, Bok Choy, Broccoli, Sesame Oil)

179/-

199/-

MUSHROOM SIU MAI

(Mushroom, oyster sauce, Sesame oil)

179/-

199/-

SICHUAN FLAVOURED 

(Sichuan sauce, Sesame oil)

179/-

199/-

SOY BASED

(Soy Sauce, Fresh Crushed peppers, Herbs, Asparagus)

179/-

199/-

MAIN COURSE

	VEG		CHI		PRAWNS
	HALF	FULL	HALF	FULL	FULL
FRIED RICE (Rice Tossed with Carrot, French Beans, Cauliflowers with a hint of Soya & Chilly Sauce Garnished with Spring Onion)	119/-	169/-	139/-	179/-	249/-
HAKKA NOODLES (Noodles Tossed with Carrot, Capsicum, Onion, Cabbage with a hint of Soya & Chilly Sauce Garnished with Spring Onion)	129/-	179/-	149/-	189/-	259/-
SHEZWAN RICE / NOODLES (Rice Tossed with Carrot, French Beans, Cauliflowers with a hint of Shewan Sauce Garnished with Spring Onion)	129/-	179/-	149/-	189/-	259/-
COMBINATION RICE & NOODLES (Rice & Noodles Mixed Tossed with Carrot, French Beans, Cauliflowers with a hint of Soya & Chilly Sauce Garnished with Spring Onion)	129/-	179/-	149/-	189/-	259/-
SCHEZWAN COMBINATION RICE&NOODLES (Rice & Noodles Mixed Tossed with Carrot, French Beans, Cauliflowers with a heap full of Scheszwan Sauce Garnished with Spring Onion)	139/-	189/-	159/-	199/-	269/-
TRIPPLE RICE / NOODLES (Rice / Noodles Tossed with Carrot, French Beans, Cauliflowers with a Shewzan Sauce Garnished with Spring Onion & Shewzan based soup)	159/-	219/-	179/-	239/-	299/-
BURNT GARLIC RICE / NOODLES (Rice/Noodles Tossed with Carrot, French Beans, Cauliflowers with a hint of Soya & Chilly Sauce Topped with Burnt Garlic)	139/-	189/-	159/-	199/-	289/-
MIXED FRIED RICE/NOODLES (Rice/Noodles Tossed with Carrot, French Beans, Cauliflowers (Paneer, Mushroom) (Chicken + Prawns) with a hint of Soya & Chilly Sauce)	-	209/-	-	279/-	299/-
EGG RICE / NOODLES (Rice/Noodles Tossed with Egg, Carrot, French Beans, Cauliflowers with a hint of Soya & Chilly Sauce Garnished with Spring Onion)	-	-	139/-	179/-	-
SINGAPORE RICE (ONLY FULL) (Spicy Hot Rice Tossed with Red Chillies & Veggies with the Twist of Indian Spice)	-	219/-	-	239/-	299/-
MANCHURIAN RICE / NOODLES (Rice/Noodles Tossed with fried Manchurian, Carrot, French Beans, Cauliflowers with a hint of Soya & Chilly Sauce Garnished with Spring Onion)	139/-	199/-	-	-	-
PANEER/MUSHROOM RICE / NOODLES (Rice/Noodles Tossed with Paneer/Mushroom, Carrot, French Beans, and Cauliflowers with a hint of Soya and chilly Sauce Garnished with Spring Onion)	139/-	199/-	-	-	-

ANY RICE/NOODLES IN SCHEZWAN (10 RS EXTRA)

MAIN COURSE

WITH
(GRAVY)

VEG

CHI

PRAWNS

LOLI RICE / NOODLES (2 PCS)

(Rice/Noodles with 2 Pcs Lolipop in Thick Sauce)

-

259/-

-

POT RICE NOODLES (ONLY FULL)

(Bed of Rice / Noodles Topped with Soy Based Sauce with Exotic Vegetables & Chicken/Panner/ Prawns Served in A Pot)

249/-

269/-

299/-

MANCHURIAN RICE/NOODLES (WITH GRAVY)

(Rice/Noodles Tossed with Carrot, French Beans, Cauliflowers with a hint of Soya & Chilly Sauce Garnished with Spring Onion & thick Manchurian gravy)

219/-

239/-

299/-

DRAGON RICE/NOODLES

(Stir fried-rice topped with hot and sweet dragon chicken with cashew & red chillies)

229/-

249/-

299/-

AMERICAN CHOPSUEY

(Tasty and crispy deep-fried noodles served with vegetable gravy. the gravy has a combination of sweet and sour taste

179/-

199/-

-

BOWLS

WITH
(GRAVY)

VEG

CHI

PRWN

GREEN CURRY RICE/NOODLES

(Bed Of Rice / Noodles Tossed with Veggies, Topped with Thai Green Curry & Exotic Vegetables)

249/-

249/-

299/-

BUTTER GARLIC RICE/NOODLES

(Bed Of Rice / Noodles Tossed with Veggies, Topped with Butter Garlic Gravy & Exotic Vegetables)

239/-

239/-

269/-

PIRATE PEPPER RICE/NOODLES

(Bed Of Rice/ Noodles Tossed with Veggies, Topped with Thick Soy Based Sauce with Hotness of Black Pepper)

239/-

239/-

269/-

HAKKA STREET RICE/NOODLES

(Bed Of Rice / Noodles Tossed with Veggies, Topped with Thick Soy Based Gravy)

239/-

239/-

269/-

HOLY BASIL RICE/NOODLES

(Bed Of Rice/ Noodles Tossed with Veggies, Topped with Thick Soy Based Sauce with Aromatic, Flavour of Basil Leaves)

239/-

239/-

269/-

SCHEZWAN FURRY RICE/NOODLES

(Bed Of Rice / Noodles Tossed with Veggies, Topped with Thick Schezwan Based Sauce)

239/-

239/-

269/-




Shipra's Special



APPETIZER

RS

- CHICKEN/PANEER CHILLY (INDIAN STYLE) 
CHICKEN/PANEER 65 WITH CHEESE
CHICKEN LOLLIPOP IN 65 STYLE (6PCS)

199/-

249/-











249/-



MAIN COURSE

RS

VEG | CHI

- SHIPRA'S SPECIAL RICE (VEG/CHI)  
SHIPRA'S MEDLEY DELIGHT  
TIKKA RICE (VEG/CHI)  
SKEWERS RICE (VEG/CHI)  
HYDERABADI MINI KEP SA (VEG/CHI)  
MINI KEP SA
CHICKEN BARISTA RICE
CHICKEN TANGDI RICE
CHICKEN BOTI RICE
HELMET RICE/NOODLES (VEG/CHI/PRW)

419 | 449

359 | 379

359 | 379

299 | 319

299 | 319

299 | 319

339/-

319/-

279/-





299 | 319 | 359



PLATTER

PREP TIME
25-30 MINS

RS

- VEG SPECIAL KEP SA RICE 
CHICKEN SPECIAL KEP SA RICE 
VEG SPECIAL HYDERABADI KEP SA RICE 
CHICKEN SPECIAL HYDERABADI KEP SA RICE 

719/-

789/-

789/-

829/-

Tandoor

KEBAB



PREP TIME
15-20 MINS

RS

CHICKEN CHEESE BURST TIKKA

(Boneless chicken marinated with Indian spices & served with loaded cheese, salad & green chutney.)

349/-

CHICKEN CHINGARI KEBAB

(Chef Special)

389/-

CHICKEN PLATTER

Multiple variety of kebabs (10 Pcs)

649/

CHICKEN TANGDI KEBAB

(Boneless chicken pieces marinated in red sauce & cooked in earth oven)

149/-

MURGH ACHARI

Marinated in a delicious pickling (achari) spice and grilled to juicy perfection. served with salad and inhouse gourmet expert's sweet and fiery chutney.)

279/-

CHICKEN TIKKA

(Boneless chicken marinated with Indian spices, served with salad & green chutney.)

279/-

TANDOORI LOLLIPOP

(Chicken wings marinated with red tandoor masala served with served and green chutney.)

279/-

MURGH AFGHANI (HALF | FULL)

(Succulent pieces of chicken prepared in creamy peppery marination, served with salad and inhouse gourmet expert's sweet and fiery chutney.)

289 | 479

MURGH MALAI

(Creamy grilled chicken marinated in fresh cream, mild spices & nuts, served with salad and green chutney.)

295/-

MURGH PAHADI

(Chicken infused in mint, coriander, garlic, ginger & tenderized with hung curd!)

325/-

MURGH BANJARA

(Succulent pieces of chicken kebab lather with kasundi mustard sauce and sprinkled with an assortment of indian spice.)

295/-

TANDOORI CHICKEN (HALF | FULL)

(Chicken marinated with indian spices, served with salad & green chutney.)

259 | 459

MURGH PERI PERI

(Chicken marinated with peri peri flavor blend, served with salad & green chutney.)

289/-

CHICKEN RESHMI KEBAB

(Chicken marinated with in curd, cream, cashew nut paste, spices and then grilled in tandoor., served with salad & green chutney.)

329/-

MURGH GILAFI SEEKH

(Savor the taste of minced chicken, cheese, bell pepper & tandoori spices, served with salad and inhouse gourmet expert's chutney.)

295/-

Tandoor

KEBAB



PREP TIME
15-20 MINS

RS

PANEER LASUNI TIKKA

(Cottage cheese marinated in garlic sauce, served with salad & green chutney.)

295/-

PANEER TIKKA

(Chunks of paneer marinated in indian spices with capsicum, onion & tomato, served with salad & green chutney.)

275/-

VEG MAKHMALI SEEKH

(Silky soft kebab prepared with mix vegetables, beller peppers, cheese & nuts, served with salad & green chutney.)

285/-

CHEESE STUFFED MUSHROOM

(Cheese & herbs stuffed in mushroom marinated with schezwan based sauce)

325/-

PANEER PERI PERI

(Cottage cheese marinated with peri peri flavor blend, served with salad & green chutney.)

285/-

PANEER HILLTOP

(Paneer, stuffed with vegetables, cheese, served with salad and inhouse gourmet expert's sweet and fiery chutney.)

329/-

PANEER CHEF'S SPECIAL

(Chef's Special)

329/-

PRAWNS TANDOORI

(Prawns marinated with Indian spices, served with salad & green chutney.)

359/-

PRAWNS HARIYALI

(Prawns infused in mint, coriander, garlic, ginger & tenderized with hung curd!)

379/-

PRAWNS BUTTER GARLIC

(Prawns, loaded with garlic, butter, a kick of chilli, fresh lemon juice, and fresh coriander.)

379/-

INDIAN STARTERS

	RS
VEG CUTLET  <p>(A veg cutlet is a pounded and flavoured vegetable patty that is dipped in batter, later dug in bread morsels and seared in oil.)</p>	169/-
HARABHARA KEBAB  <p>(Hara bhara kebab is a firm delectable & delightful cutlet or veg kabab recipe from north indian cooking made of spinach, peas & potatoes, accompaniment with fried green peas & capsicum.)</p>	219/-
SPINACH DELIGHT   <p>(Spinach rolls that have been prepared with cheese, chopped garlic, chopped green peppers, and panko crumbs and a gourmet, professional sauce on top.)</p>	279/-
PANNER KURKURE   <p>(Grated panner mix with chef special spice mix and crunched papad, deep fried to its best.)</p>	219/-
CORN DELIGHT   <p>(Corn rolls that have been prepared with cheese, chopped garlic, chopped green peppers, and panko crumbs and a gourmet, professional sauce on top.)</p>	279/-
CHICKEN DELIGHT   <p>(Chicken rolls that have been prepared with cheese, chopped garlic, chopped green peppers, and panko crumbs and a gourmet, professional sauce on top.)</p>	279/-
CHICKEN CHEESE HARA <p>(Minced chicken with indian flavors mix in with cheese stuffing inside, fried to the perfection.)</p>	249/-

SNACKS

	RS
ROASTED PAPAD (BIG)	30/-
MASALA PAPAD	50/-
KHICHIYA MASALA PAPAD (ROASTED/FRIED)	100 90
CHANA KOLIWADA	189/-
CHICKEN KOLIWADA	199/-
PRAWNS KOLIWADA	279/-
SOYA BEAN CHILLY	189/-

VEG MAIN COURSE

DAL FRY	119/-
(Yellow lentils cooked in our traditional awadhi style with pure desi ghee tadka)	
DAL TADKEWALI	139/-
(Yellow lentils tempered with chilli, garlic & spices)	
VEG PATIYALA 	229/-
(Loaded with goodness of paneer inside a crispy fried papad)	
CHANA PESHAWARI	199/-
(Chickpeas cooked in aromatic thick gravy with indian spices & herbs)	
TAWA SUBZI BANJARA 	199/-
(A delicacy prepared with fresh vegetables on a hot pan with a splash of golden fried onion paste)	
PALAK PANEER	229/-
(Cottage cheese cubes in a creamy spinach - butter gravy.)	
PANEER BUTTER MASALA	239/-
(Cottage cheese cubes in a creamy tomato - butter gravy.)	
PANNER TIKKA MASALA	249/-
(Cottage cheese, diced onions, bell peppers in a red masala gravy.)	
VEG KHOLAPURI 	189/-
(It is a zesty and delicious blended vegetable curry.)	
VEG HYDRABADHI 	199/-
(Blend vegetables and panner cooked in a hot spinach gravy.)	
DIWANI HANDI	239/-
(Diwani handi is a classic authentic royal exotic vegetable, spinach preparation cooked in a handi.)	
VEG KADAI/HANDI	199/-
(Mixed vegetables are cooked with freshly ground spices and then simmered in delicious onion-tomato gravy.)	
LASOONI PALAK	199/-
(An healthy recipe for our vegetables creamy spinach pure with the dominance of garlic mixed in crushed paneer laced with cream and burnt garlic.)	
PANNER LABABDAR 	239/-
(Paneer lababdar is a scrumptious restaurant style curry dish with rich, creamy and super flavorful onion-tomato gravy.)	
VEG KOFTA CURRY 	249/-
(Vegetable kofta curry is an intriguing indian gravy dish that contains two sections kofta and the curry and enhancement with cream and rogan.)	

NON VEG MAIN COURSE

MURGH MUSALLAM  	429/-
(Tandoori chicken cooked in a clay oven, pan-fried on a hot place immersed in our rich red gravy, garnished with boiled egg, cream & white butter).	
MURGH TIKKA MASALA	289/-
(Mouth melting chicken tikka laced with cream cooked in a rich tomato, cashewnut & onion masala gravy, prepared in desi ghee)	
CHICKEN / EGG MASALA	199/-
(Bone-in chicken slow- cooked in its own juices and indian spices.)	
CHICKEN HANDI	289/-
(Handi chicken is a delicious dish made with chicken cooked on a low flame for a long time.)	
CHICKEN KADAI	289/-
(Jullien onions & bell peppers, tossed with whole indian! spices in a copper kadhai - an all-time favourite!)	
CHICKEN KOLHAPURI MASALA 	279/-
(Bold and spicy is what defines this chicken kolhapuri curry; a very aromatic dish that heavily pronounces the flavors from the south)	
CHICKEN/PRAWNS MALVANI 	289 339
(It is made with chicken, newly ground malvani masala, and coconut.)	
CHI/MUTTON/PRAWNS LABABDAR	289 339 349
(lababdar is a scrumptious restaurant style curry dish with rich, creamy and super flavorful onion-tomato gravy.)	
BUTTER CHI MASALA (BONELESS OR WITH BONE)	289/-
(Classic indian dish where grilled chicken (tandoori chicken) is simmered in a spicy, aromatic, creamy tomato-butter gravy.)	
CHICKEN SHUKHA 	289/-
(Chicken sukka masala is an intensely flavourful dish, made with a host of spices, freshly grated coconut, and coconut oil.)	
CHICKEN HYDERABADI 	289/-
(Chicken cooked in a spicy spinach gravy with mild indian spices-pure goodness in a bowl.)	
CHICKEN/MUTTON KHEEMA	319 399
(Chicken/Mutton keema is a heavenly indian side dish made with chicken/mutton mince, flavors, spices, onions and tomatoes.)	
CHICKEN MUGHLAI	289/-
(Mughlai chicken is a restaurant style, north indian recipe with a creamy, onion gravy that is perfect for a weekend meal!)	
CHICKEN/MUTTON DO PYAZA	299 349
(An indian favourite, this heavenly fragrant chicken/mutton and onion curry has magnificent profundity of flavor and is amazing, threw with diced onion.)	
CHICKEN AGRI 	319/-
(Maratha chicken is a Maharashtrian recipe with simmered in plenty of aromatic spices, coconut and herbs)	
MUTTON MASALA	299/-
(Mutton masala is a very traditional rich stew with lots of spicy and a velvety rich masala gravy.)	
CHICKEN/MUTTON DHUUAA  	389 449
(Tandoori chicken cooked in a clay oven, served on a hot plate immersed in our rich red gravy, garnished with cream & butter).	
MUTTON HANDI	349/-
(Spicy bone-in mutton curry cooked with onion ,tomato ,green chilli and special spices -all indian flavour in one pot.)	
MUTTON KADHAI	349/-
(Kadai gosht is a mughlai dish that is generally cooked in a wok or kadai where the mutton is cooked as one pot dish with the fragrant and hot masala.)	

TAXES APPLICABLE*

Indian

RICE

STEAM RICE

(Steaming white basmati rice)

RS

99/-

JEERA RICE

(Aromatic rice which is lightly spiced with round spices and has earthy flavors of cumin)

109/-

GREEN PEAS PULAO

(Basmati rice mixed aromatic yellow lentils, indian spices, green peas & herbs)

129/-

DAL KHICHDI TADKA

(Basmati rice mixed with yellow lentils, indian spices & herbs)

169/-

VEG TAWA PULAO

(An immensely tasty recipe made from steamed basmati rice & indian spices contains greenpeas,patato,capsicum garnished with fried onions)

169/-

BIRYANI (VEG/CHI/MUTTON/PRAWNS)

(An immensely tasty recipe made from steamed basmati rice & indian spices contains cooked flavored with cardamon, coriander & royal cumin powder, bay leaves)

189 | 199 | 289 | 319

DUM BIRYANI (VEG/CHI/MUTTON/PRAWNS)

(Dum biryani is goodness of rice and meat that comes in layers! the process of cooking in it's own steam until rice is fluffy and meat cooked just to perfection is called 'dum cooking.)

199 | 219 | 299 | 339

HYDERABADI BIRYANI (VEG/CHI/MUTTON/PRAWNS)

(Hyderabad biryani is a style of biryani from hyderabad, with basmati rice and meat more fiery and flavourful.)

199 | 209 | 289 | 329

MATKA BIRYANI (VEG/CHI/MUTTON/PRAWNS)

239 | 259 | 299 | 399

VEG RAITA

59/-

BOONDI RAITA

79/-

BREAD

RS

TANDOORI ROTI

24/-

BUTTER ROTI

29/-

LACCHA PARATHA

49/-

TAWA PARATHA

24/-

CHAPATI

19/-

NAAN

39/-

BUTTER NAAN

49/-

BUTTER GARLIC NAAN

69/-

CHEESE NAAN

89/-

CHEESE GARLIC NAAN

129/-

BREAD BASKET

249/-

(butter roti, butter naan, tawa paratha, laccha paratha,)



Mocktails

MOCKTAILS

RS

GREEN SEA MOCKTAILS	129/-
BLUEBERRY BASH	129/-
BLUE ICELAND MOCKTAIL	129/-
SPICY GUAVA	139/-
KIWI DELIGHT MOCKTAIL	139/-
PAAN MOCKTAIL	129/-
COCONUT FUDGE	169/-
GUAVA DELIGHT	149/-
BUBBLEGUM	159/-

SOFT DRINKS

RS

COLDRINKS (large glass)	49/-
NON ALCOHOLIC BEERS	
BUDWEISER (PINT)	129/-
CHOICE OF FLAVOUR (CRANBERRY KIWI MINT STRAWBERRY PEACH)	119/-
ENERGY DRINK (HELL)	79/-
RED BULL	169/-

EXTRAS

TIMEPASS	20/-
TIMEPASS PLATTER	49/-
DOUBLE OMELET	30/-
STUFFED OMELET	99/-
EXTRA SCHEZWAN	10/-
EXTRA DIPS	20/-
EXTRA CHUTNEY (GREEN)	20/-
MINERAL WATER LARGE	25 30

MOJITO

RS

GREEN APPLE	109/-
WATER MELON	109/-
VIRGIN	109/-
LITCHI	109/-
KIWI	119/-
GUAVA	129/-

MILK SHAKE

RS

HIDE & SEEK	129/-
KIT-KAT MILKSHAKE	129/-
OREO MILKSHAKE	109/-
CHOCOLATE MILKSHAKE	99/-
HOT CHOCOLATE	129/-
NUTELLA	169/-

DESSERTS

RS

VANILLA	79/-
CHOCOLATE	89/-
BROWNIE	139/-
SIZZLING BROWNIE	209/-
CARAMEL CUSTARD	69/-

NACHOS

CHEESY NACHOS

(Nachos topped off with heaps of cheddar and smoky tomato salsa with refried beans.)

ULTIMATE NACHOS

(Jalapeno nachos arranged with gourmet expert's unique cheese sauce, green and red jalapeño.)

MEXICAN NACHOS

(Nachos topped off with mixed bell peppers & heaps of cheddar and smoky tomato salsa with refried beans., garnished with shredded cheese)

BURGER

SPICY TANDOORI PANEER BURGER

Crispy hot tandoori paneer patty with spread of honey mustard mayo alongside a bed of lollo rosso lettuce.

VEG ALOO TIKKI BURGER

(Fresh vegetable potato patty put between delicate buns with spread of peri-peri mayo.)

CRISPY CHICKEN BURGER

(Fresh hot fried chicken patty with spread of sriracha mayo with gherkins.)

CHICKEN TIKKI BURGER

(Chicken patty put between delicate buns with spread of cajun-mayo, Close by bed of lollo rosso lettuce.)

EXTRA CHEESE SLICE +

GARLIC BREAD

GARLIC BREAD

(Baked garlic bread with cheese)

PANEER GARLIC BREAD

(Baked garlic bread seasoned in paprika spice paneer with mozzarella cheese.)

CHICKEN GARLIC BREAD

(Baked garlic bread seasoned in paprika spice chicken with mozzarella cheese.)

FRIES

SIMPLY SALTED FRIES

PERI-PERI FRIES

CHEESY FRIES | SPECIAL CHEESY FRIES

SPICY TANDOORI FRIES

LEMON PEPPER FRIES

CHICKEN FRIES

FRIES PLATTER

RS

199/-

199/-

199/-

RS

169/-

119/-

169/-

139/-

20/-

RS

149/-

159/-

169/-

RS

109/-

139/-

139 | 159

139/-

149/-

159/-











159/-

P A S T A

	RS
MAC & CHEESE PASTA (MACARONI)  (Macaroni with chef's special cheesy sauce.)	239/-
ARRABIATA PASTA (PENNE)  (Penne in zesty arrabiata sauce with mushroom, american corn, zucchini & olives.)	199/-
ALFREDO PASTA (PENNE) (Penne in white sauce with mushroom, american corn, zucchini & olives. garnished with cheese)	239/-
+ ADD-ON CHICKEN (SHREDDED/CUBE)	30/-

P I Z Z A

CRACKER | SOFT

MARGARITA PIZZA  (Inhouse freshly baked pizza base, finished off with nothing but loads of cheese. Garnished with fresh basil leaves.)	199 229
FARMERS PICK  (Inhouse freshly baked pizza base, topped with bell peppers, mushroom, american corn, onion, capsicum & red jalapeno)	219 229
MUSHROOM PIZZA  (Inhouse freshly baked pizza base, topped with sliced mushroom.)	229 249
CORN PIZZA  (Inhouse freshly baked pizza base, topped with american corn.)	199 229
TANDOORI PANEER TIKKA PIZZA   (Inhouse freshly baked pizza base, with tandoori paneer infused in makhani sauce topped with laccha.)	249 269
CHICKEN BARBEQUE PIZZA  (Inhouse freshly baked pizza base, marinated with barbecue sauce, topped with bell peppers)	269 289
CHICKEN TIKKA PIZZA  (Inhouse freshly baked pizza base, with tandoori chicken infused in makhani sauce topped with laccha.)	289 299
CHICKEN KHEEMA PIZZA   (chef's special)	299/-
DESI STYLE CHICKEN PIZZA     (chef's special) (Soft Base Only)	279/-

COLD BREWS

BLACK	ICED ESPRESSO	99/-	WHITE	ICED LATTE	159/-
	Espresso poured over ice.			Chilled espresso poured over ice, blended with smooth, creamy milk.	
	ICED AMERICANO	139/-		ICED CAPPUCCINO	159/-
	Espresso with cold water over ice.			Frothy espresso served cold with milk and a light foam topping.	
	HAZZELNUT SHAKERATO	189/-		VIETNAMESE COFFEE	189/-
	Chilled espresso shaken with ice and hazelnut syrup for a silky, nutty treat.			Bold espresso combined with sweet condensed milk, served over ice.	

HOT BREWS

BLACK	ESPRESSO	99/-	WHITE	CAPPUCCINO	159/-
	Concentrated dose of coffee brewed under intense pressure.			Espresso topped with velvety steamed milk and a cloud of foam	
	AMERICANO	109/-		CAFE LATTE	159/-
	Espresso with hot water.			Smooth espresso blended with creamy steamed milk, lightly topped with foam.	
	FRENCH BLACK	149/-		FLAT WHITE	159/-
	Elegant and robust black coffee, brewed to perfection for a rich, aromatic experience.			Rich espresso fused with microfoam for a silky, bold taste.	
	ICED TEA			CORTADO	139/-
	LEMON ICED TEA	149/-		Equal parts espresso and steamed milk, a perfect balance of strength and smoothness.	
	Refreshing black tea infused with zesty lemon for a crisp and energizing sip.			MACCHIATO	119/-
	PEACH ICED TEA	149/-		Espresso kissed with a dollop of frothy milk foam.	
	Smooth black tea blended with the sweet, juicy flavor of ripe peaches.			MOCHA	179/-
	HOT TEA			Espresso meets luscious chocolate and creamy milk for a sweet indulgence.	
	MASALA CHAI	59/-		BOM-BON	189/-
	Aromatic black tea brewed with bold spices and creamy milk for a comforting, flavorful sip.			Layered espresso and sweet condensed milk for a rich, dessert-like treat.	
	LEMON GRASS	59/-		SALTED CARAMEL MOCHA	209/-
	Light and refreshing herbal tea infused with the citrusy zest of lemongrass.			Bold espresso blended with velvety milk, luscious chocolate, and a hint of salted caramel, topped with whipped cream.	
	CARDAMOM CHAI	59/-			
	Fragrant black tea steeped with the warm, spiced essence of cardamom and creamy milk.				

ADD-ONS

WHIPPED CREAM / VANILLA ICE CREAM	39/-
ESPRESSO SHOT VANILLA CARAMEL HAZELNUT	39/-
TOP-UP	
NUTELLA/CHOCOLATE SYRUP	49/-

Coffee

FRAPPE

CLASSIC COLD COFFEE

159/-

A smooth blend of coffee and milk over ice, topped with whipped cream.

CARAMEL DELIGHT

219/-

Creamy coffee with a swirl of caramel, topped with whipped cream.

CHOCOLATE OREO

219/-

Rich chocolate blended with crunchy Oreo, topped with whipped cream.

BROWNIE OVERLOAD

249/-

Decadent brownie blended into a chocolaty treat, topped with whipped cream.

COOKIES

CHOCO CHIPS

49/-

Creamy chocolate delight with a sprinkle of crunchy choco chips.

CHOCO WALNUT

59/-

Rich chocolate blended with earthy walnuts for a nutty twist.

CINNAMON

59/-

A warm, spiced coffee infused with aromatic cinnamon.

DESSERTS

CHOCO FANTASY

139/-

A rich, velvety chocolate treat that's every cocoa lover's dream.

CHEESECAKE

179/-

A dessert consisting of a thick, creamy filling of cheese and sugar over a thinner crust

NUTTELLA CHEESECAKE

219/-

A dessert consisting of a thick, creamy filling of cheese and sugar over a thinner crust topped with nuttella

BLUEBERRY CHEESECAKE

219/-

A dessert consisting of a thick, creamy filling of cheese and sugar over a thinner crust topped with blueberry

COFFEE MOCKTAILS

COFFEE TONIC

179/-

Bold espresso meets bubbly tonic water for a refreshing, citrusy twist

GINGER ALE

179/-

Bold espresso paired with the tangy sweetness of ginger ale for a fizzy delight.

FRENCH COLA

179/-

Bold espresso paired with the tangy sweetness of coke for a fizzy delight.

ESPRESSO LEMONADE

169/-

Zesty lemonade blended with bold espresso for a refreshing, tangy pick-me-up.

CROISSANT

BUTTER CROISSANT

129/-

Flaky, golden pastry with layers of buttery perfection, baked fresh for a classic treat.

CHOCOLATE CROISSANT

149/-

Light, buttery pastry topped with rich, melted chocolate for an indulgent delight.

PANINI

CLASSIC VEG

149/-

Grilled to perfection with fresh vegetables and melted cheese between crispy bread.

CLASSIC NON-VEG

169/-

Loaded with flavorful grilled chicken, fresh veggies, and melted cheese, pressed to perfection.

BOWLS

HERB INFUSED RICE BOWL 249 | 289

VEG | NON-VEG

A flavorful blend of fragrant herbs and perfectly cooked rice, topped with fresh, seasonal veggies/chicken