



AVANTE

DINE & CAFE

ROOFTOP, 6&7 RADHIKA PALACE MAHALAXMI NAGAR
MAIN ROAD, OPPOSITE SUNCITY POWERHOUSE, INDORE
Ph. 8517024000, 7024767177

Mocktails & Shakes

Minty Mojito	210/-
Blueberry Mojito	220/-
Pinacolada	230/-
Watermelon Mojito	220/-
Kiwi Caprioska	235/-
Lemon Ice Tea	195/-
Strawberry Martini	240/-
Chilly Guava Masti	240/-
Kit Kat Shake	260/-
Oreo Shake	260/-
Blueberry Shake	250/-
Choco Heaven shake	200/-
Cold Coffee	250/-

Beverages

Masala Tea	60/-
Fresh Lime Water/Soda	135/150/-
Butter Milk (sweet/salty)	100/90/-
Soft Drinks	40/-
Mineral water	30/-
Almond Shake	260/-
Pista Shake	260/-

Soup

Cream Of Tomato	195/-
Cream Of Mushroom	230/-
Cream Of Broccoli	240/-
Eight Treassure	235/-
Lemon Corriander	210/-
Basil Tomato	210/-
Tomato Shorba	195/-
Hot & Sour	195/-
Manchow	200/-

Papad

Plain Papad (Roast/Fry)	35/-40/-
Masala Papad (Roast/Fry)	50/-55/-

Salads & Curd

Garden Salad	75/-
Onion Salad	65/-
Peanut Chat	230/-
Plain Curd	90/-
Boondi Raita	110/-
Mix Veg Raita	120/-
Pinneapple Raita	120/-
Fruit Raita	130/-

Chinese Starters

Chilly Paneer (Dry/Gravy) (Paneer cubes, stir fried with bell peppers & onions & flavourful blend of sauces)	360/-
Paneer Sauté (Long cut paneer sautéed in pan with mix of spices,veggies & mild sauces)	360/-
Mongolian Paneer (Paneer cubes sautéed with bell peppers & onions, cooked in slightly sweet sauce, creating combination with a hint of Mongolian culinary)	360/-
Hunan Paneer (Paneer cubes cooked in spicy hunan sauce with bell peppers & onions, creating delicious blend of spicy& tangy flavours)	345/-
Paneer Cablin (Stuffed Paneer ,pan fried and served with lip smacking pesto preparation)	370/-
Shanghai Broccoli (Broccoli wok tossed with flavourful sauces & served with a crisp texture)	350/-
Mexican Mushroom (Cheese stuffed mushroom tossed with Mexican sauces creating a savoury satisfying dish)	360/-
Crispy Veg in Plum Sauce (After frying until golden & crunchy, the vegetables are tossed in a sweet & tangy plum sauce)	325/-
Kung Pao Paneer (Hand cut Paneer wok tossed with cashews, tangy & spicy sauces)	370/-
Kung Pao Potato (Hand cut potatoes wok tossed with cashews, tangy & spicy sauces)	340/-
Honey Chilly Potato (Crispy fried potatoes tossed with sweet & spicy sauce)	310/-
Manchurian (Dry/Gravy) (Deep fried vegetable balls tossed in spicy and slightly sweet sauce)	315/-
Crispy Corn (crispy corn tossed with bell peppers, onions & salt pepper)	320/-
Cheese Cigar Roll (Rolls stuffed with herbed cheese, served crispy)	360/-
Chilly Meshroom (Meshroom cubes stir fried with bell peppers & onions & flavourful blend of sauces)	340/-
Exautic Sauce Vaggies (Long cut Exautic Sauce sautéed in pan with mix of spices,veggies & mild sauces)	365/-

Tandoori Starters

Paneer Tikka (Achari/Haryali) 370/-
(Paneer cubes marinated in a spiced yogurt mixture & grilled until smoky flavour & crisp exterior)

Malai Paneer Tikka 370/-
(Paneer cubes marinated in Malai & Indian spices & until smoky flavour)

Mushroom Tikka 360/-
(Mushrooms marinated in spiced yogurt mix & grilled until flavourful & charred exterior)

Shabnam Ki Moti 370/-
(Mushrooms marinated in Malai & aromatic spices & grilled until flavourful & charred exterior)

Shikhampuri Kebab 360/-
(Flavourful mixed veggie patty stuffed with cheese)

Dahi Ke Kebab 295/-
(Patties made from curd, paneer & spices are deep fried)

Hara Bhara Kebab 295/-
(Patties of potatoes & fresh green veggies are shaped and deep fried)

Veg Seekh Kebab 330/-
(Mixture of finely chopped & grated vegetables combined with herbs & modded in skewers & grilled)

Tandoori Aloo 300/-
(Stuffed marinated aloo slowly cooked on tandoor for smoky flavour & charred exterior)

Platter

Paneer Tikka Platter 470/-
(Achari Paneer, Malai Paneer, Hariyali Paneer, Amratsari Paneer)

Kebab Platter 450/-
(Hara Bhara Kebab, Dahi kebab, Veg Seekh kebab, Corn seekh kebab)

Tandoori Platter 490/-
(Paneer tikka, Hariyali paneer, Malai Tikka, Dahi kebab, Hara bhara kebab, Aloo/Mushroom/baby corn),

Sizzlers

Veg Classic Sizzler

(Sautéed Vegetables served with Aloo tikki, French fries, Stuffed tomato, Butter brown rice with Pepper sauce on the top)

435/-

Paneer Shashlik Sizzler

(Sautéed Paneer & vegetables in Barbecue sauce served with Butter brown rice, Aloo tikki, French fries, Stuffed capsicum with brown sauce on the top)

450/-

Italian Sizzler

(White sauce pasta served with Sautéed vegetables, Aloo tikki, French fries, Stuffed capsicum & butter rice with pesto sauce on the top)

455/-

Chinese Sizzler

(Served with Paneer chilly, Manchurian, Hakka noodles & Butter brown rice)

435/-

Mexican Sizzler

(Served with sautéed vegetables, Aloo tikki, French fries, Nachos & Stuffed capsicum with Mexican sauce on the top)

445/-

Pasta & Pizza

Cheesy Alfredo Pasta

(White sauce, with your choice of pasta cooked with bell peppers, mushrooms, zucchini, olives, sweet corn & lots of cheese)

350/-

Arrabbiata Pasta

(Red sauce, with your choice of pasta tossed with bell peppers, zucchini, olives with tangy flavour)

330/-

Pesto Pasta

(Cheesy Pesto sauce made of fresh Basil, with your choice of pasta & tossed with mushroom)

360/-

Pizza Delight

(Tandoori Paneer/ Loaded Veggies/ Margarita)
(Thin crust, fresh rolled dough pizza topped with homemade pizza sauce, lots of cheese & choice of your toppings)

390/-

Maincourse

Butter Paneer Masala 340/-

(Paneer cubes simmered in a rich, velvety tomato based curry, enriched with butter, cream and medley of aromatic spices)

Kadhai Paneer 350/-

(Paneer cooked in Indian wok with a blend of bell peppers, onions, tomatoes & aromatic spices)

Paneer Tikka Masala 370/-

(Marinated paneer grilled until smoky flavour then added to creamy, flavourful tomato based masala curry)

Paneer Lazeez 350/-

(Paneer cooked in a creamy & mildly spiced yellow based gravy with a blend of cheese & Indian spices)

Paneer Lababdar 360/-

(Paneer cooked with sliced bell peppers & onions in a tangy tomato based gravy)

Paneer Lahori 350/-

(Paneer cooked in thick spicy tomato based gravy includes spices & yogurt for a tangy note)

Lehsuni Palak Paneer 340/-

(Paneer cooked in a spinach based curry infused with flavours of garlic)

Malai Kofta (Red/White) 340/- 360/-

(Kofta made of paneer & potatoes are served in rich tomatoes/cashew based gravy)

Kofta Masala 320/-

(Kofta made of paneer & mix vegetables served in Masala curry)

Cheese Corn Kofta 350/-

(Kofta made of grated cheese & corn served in flavourful tomato based gravy enriched with spices & cream)

Navratna Korma 325/-

(Sweet & savory flavour, combining the natural sweetness of fruits & the richness of nuts)

Kashmiri Dum Aloo 300/-

(Baby potatoes cooked in rich and spicy tomato based gravy)

Corn Palak 320/-

(Sweet corn kernels cooked in a vibrant spinach based curry)

Maincourse

Veg Diwani Handi (Medley of assorted vegetables cooked in a rich & aromatic curry)	300/-
Sev Tomato Indori dish that features a tangy flavourful tomato based gravy topped with crunchy Sev)	270/-
Doodh Sev (Creamy rich curry made of milk served with crunchy Sev)	295/-
Rajma Masala (Kidney beans slowly cooked in a thick & spicy tomato based curry)	300/-
Chana Masala (Chickpeas are simmered in the medium spiced curry until they are tender & absorb the spices)	300/-

Dal

Dal Makhani (Rich & creamy blend of overnight cooked lentils till it absorbs the flavour, topped with fresh homemade butter)	350/-
Dal Tadka (Yellow dal tempered with spices & ghee to give it the best flavour)	310/-
Dal Panchratan (5 lentils are slowly cooked together & seasoned with ghee Tadka)	330/-
Dal Fry (Yellow dal cooked mildly spicy)	300/-
Dal Butter Jeera (Yellow dal cooked with just Jeera and butter to keep it very simple)	300/-

Breads

Tandoori Roti (Plain/Butter)	45/-50/-
Laccha Paratha (Plain/Garlic)	60/-70/-
Pudhina Paratha	60/-
Missi Roti	50/-
Butter Naan	50/-
Garlic Naan	70/-
Chilly Garlic Naan	65/-
Cheese Chilly Garlic Naan	85/-
Kulcha (Plain/Stuffed)	65/- 75/-
Roti Basket	200/-

Rice & Noodles

Rice (Steam/Jeera)	240/- 260/-
Butter Khichdi	270/-
Dalmakhni Khichdi	295/-
Dum Biryani(Veg/Paneer)	300/- 325/-
Fried Rice(Plain/Schezwan)	270/- 290/-
Hakka Noodles	280/-
Schezwan Noodles	290/-
Burnt Garlic Noodles	290/-

Desserts

Gulab Jamun (2pc) (Mawa balls deep fried in ghee & soaked in sugar syrup, infused with cardamom, saffron & rose water leavi a rich aromatic flavour)	70/-
Ice Cream (2scoop) (Belgian Chocolate, American Nuts, Butterscotch, Kesar Pista, Vanilla)	110/-
Moong Dal Halwa (Seasonal) (Yellow dal slowly cooked in ghee & milk until golden brown, garnished with almond nuts)	75/-
Gajar Ka Halwa (Seasonal) (Grated carrots slowly cooked in ghee & milk acquiring a rich, creamy consistency)	65/-
Sizzling Brownie with Icecream (Hot fudgy brownie on top of sizzling pineapple meets cold scoop of vanilla ice-cream creating a delightful contrast in temperature)	275/-
Shahi Tukda (Deep fried bread later soaked in fragrant rich sugar syrup, topped with thick sweetened milk preparation)	170/-
Brownie with Icecream	250/-

Sides

French Fries	180/-
Peri Peri Fries	200/-
Nachos with Salsa	200/-
Loaded Nachos	220/-
Cheese Chilly Toast	220/-