

BAMBOO FOOD *fest*

PANEER VEPUDU

425

Paneer marinated with chopped onion, ginger, garlic, curry leaves, and Indian spices.

SAJJI BAMBOO PANEER

425

A Balochi Dish. Paneer marinated with ginger, garlic, green chili paste and homemade Sajji masala.

BANARASI BAMBOO POTATO

345

Baby potato cooked in onion, tamarind paste, jaggery, and Indian spices.

DUM KA BAMBOO VEG

345

Mixed veg cooked in Indian spices.

KAJU MUTTER MUSHROOM BAMBOO CURRY

475

Mushroom, mutter & kaju cooked in onion gravy.

BAMBOO PANEER REZALA

425

Paneer marinated with onion, coriander, mint, cashew paste, curd, and Indian spices.

CHETTINAD PANEER BAMBOO BIRYANI

475

Paneer marinated with coconut, garam masala, curd, and Indian spices.

VEG HYDERABADI BAMBOO BIRYANI

425

Hyderabadi-style veg biryani.



BAMBOO FOOD *fest*

BAMBOO KODI VEPUDU (CHICKEN)	575
Boneless chicken marinated with chopped onion, ginger, garlic, curry leaves and Indian spices.	
SAJJI BAMBOO CHICKEN	595
A Balochi Dish. Boneless chicken dish marinated with ginger, garlic, green chili paste and homemade Sajji masala.	
BANSPORA MANGSHO (MUTTON)	645
Mutton marinated with onion, tomato, ginger-garlic paste, and garam masala.	
HYDERABADI BAMBOO GOSHT	645
Mutton marinated with chopped onion, ginger, garlic, green chili, coriander-mint paste and Indian spices.	
BAMBOO MUTTON CURRY	645
A traditional mutton curry. Mutton marinated with onion, tomato, and Indian spices.	
TELANGANA BAMBOO FISH CURRY	525
Fish marinated with onion, tomato, tamarind paste, curry leaves, and Indian spices.	
GAVRAN KOMBADI BAMBOO CURRY (DESI CHICKEN)	845
Desi chicken marinated with spicy Maharashtrian masala.	
CHETTINAD CHICKEN BAMBOO BIRYANI	575
Chicken marinated with coconut, garam masala, curd, and Indian spices.	
PRAWNS AFGANI BAMBOO BIRYANI	695
Afgani-style spicy prawns biryani.	
MUTTON HYDERABADI BAMBOO BIRYANI	675
Hyderabadi-style mutton biryani.	





STARTERS (VEGETARIAN)

TANDOOR SE

Hara bhara kebab

North Indian deep fried patties with spinach, vegetables, & potatoes served with mint sauce

275

Achari aloo

Baby potatoes marinated with hung yoghurt, achari masala and cooked in clay oven

275

Bharwan tandoori aloo

Barrel shaped potatoes filled with paneer mixture, marinated in yogurt masala and cooked in tandoor

295

Dahi ke kebab

Hung yoghurt & cottage cheese mixed and deep fried served as patties

295

Cheesy mushroom tikka

Cheese stuffed mushroom marinated with yoghurt, Indian spices and cooked in clay oven

345

Paneer tikka (Achari / Hariyali)

Pickle/ Dhaniya mint flavoured cottage cheese cubes marinated and cooked in clay oven

345

Cheesy paneer tikka

Cottage cheese cubes marinated with cream and cheese, cooked in clay oven

395

Shahi sheekh kebab

Cottage cheese, cheese and vegetable mince on a seekh.

375

Tandoori veg kebab platter

Papaya tree's special assorted veg kebab platter

595

ORIENTAL STARTERS

Vegetable kothe

275

Crispy corn/ Corn bon bon

American deep fried crispy corn, tossed with onion and bell pepper

275

Crispy veg

Crispy fried vegetables tossed with tangy sauce

275

Crispy honey chilli potato

Crispy fried potato fingers, tossed with honey and chilli sauce

275

Vegetable spring roll

Deep fried filo sheet stuffed with chinese vegetables, served with hot garlic sauce

275

Babycorn salt n pepper

Deep fried baby corn tossed with onion and bell pepper

295

Spinach corn roll (Chef's special)

Oriental crumb fried rolls stuffed with cooked spinach serve with hot garlic sauce

295

Vegetable lollypop / Veg Manchurian Dry

Deep fried minced vegetable drumstick served with azechwan sauce

295

Chilli mushroom

Crispy batter fried mushrooms, toss with capsicum, onion, soya chilli sauce

325



Paneer (Chilli/ Schezwan/ Hot Garlic/ 65)-Dry

All time favourites starter from oriental cuisine

345

Tibetan stir fried cottage cheese

Cottage cheese stir fried in tibetan spices

345

Cabana Mushroom

Mushroom preparation with Indian cuisine choice

345

WEST WORLD CUISINE

Jalapeno cheese poppers

Processed cheese rolled with jalapeno, mashed potato and cottage cheese, deep fried and served with mayo

295

Cheese balls

Processed cheese mixed with mashed potato and cottage cheese, deep fried and served with mayo

345

Cottage cheese fritters

Herbs marinated cottage cheese fingers fried served with tangy dip

345

Mexican cottage cheese Fingers

Cottage cheese marinated with Mexican spices and crumb fried

345

Cheese garlic crumb fried mushroom

Garlic cheese stuffed mushrooms, crumb fried

345



*Tnc apply
-Govt taxes applicable
-Service taxes applicabl



STARTERS (NON VEGETARIAN)

TANDOORI SE

Mumbaiya anda bhurji

Spicy scrambled egg with onion, chills, tomatoes and Indian spices

295

Angara/ Achari murgh tikka

Boneless morsels of chicken marinated with yoghurt, pickle masala and cooked in clay oven

445

Pahari murgh tikka

Boneless of chicken marinated with mint masala and cooked in clay oven

445

Mahi tikka ajwaini

Carom seeds flavoured fish tikka, cooked in clay oven

445

Kalongi mahi tikka

Black cumin flavoured fish tikka, cooked in clay oven

445

Amritsari mahi

Punjab's favorite crispy fried fillet of fish served with mint chutney

445

Kandhari murg tikka

445

Tandoori murgh (Half/ Full)

Half spring chicken marinated in yoghurt and traditional spices and cooked in clay oven

445/695

Kalmi kebab

Drumsticks of chicken marinated with cream and yoghurt, cooked in clay oven

475

Murgh malai tikka / Lasooni

Boneless morsels of chicken marinated with cream, cheese and yoghurt, cooked in clay oven

495

Tangdi kebab

Drumsticks of chicken marinated with rare Indian spices and slow cooked in clay oven

495

Cheesy malai tandoori murgh (Half/ Full)

Chicken marinated in yoghurt, cream, cheese and cooked in clay oven

495/775

Murgh sheekh kebab

Minced chicken marinated with chefs special spices, skewered in clay oven

495

King fish

Masala fry/ Rawa masala

550

Jhinga kali mirch

Prawns marinated with yoghurt, cream, black pepper and traditional spices and cooked in clay oven

575

Bhuna gosht

Tender pieces of lamb preparation with Indian spices and tangy gravy

575

Mutton sheekh kebab

575

Gosht gilafi seekh

Mughlai delicacy prepared with minced lamb and a blend of spices, skewered in clay oven

595

Tandoori pomfret

Whole pomfret, coated with yoghurt marinade skewered and cooked in clay oven

625

Tawa fry masala pomfret

Whole pomfret, coated with Indian spices cooked to its perfection

625

Rawa pomfret

Whole pomfret marinated with spices and coated with rawa and shallow fried

625

Tiger prawns

Masala fry/ Tandoori

800

Non veg kebab platter

Bouquet of Indian non vegetarian kebabs

875

Lobster

Tandoori/ Masala Fry

1200

ORIENTAL STARTERS

Chilli eggs

Boiled egg wedges tossed with capicum, onion, green chillies and soya sauce

345

Chicken

(Chilli/ Schezwan/ Hot Garlic/ 65/ Manchurian)-Dry

445

Smoky chicken wings

Chicken wings cooked in chinese sauce, served on sizzler plate

445

Kung pao chicken/ Hunan chicken

445

Crispy honey chilli chicken

Crispy deep fried chicken tossed in a sweet and spicy honey chilli sauce

445

Fish (Chilli/ Pan fried/ Chilli Corriander/ Garlic)

Choose your oriental fish preparation

445

Drums of heaven/ Lollypop

Deep fried juicy drumsticks of chicken tossed in szechwan sauce/ separate sauce

495

Stir fried prawns & bell pepper

Prawns stir fried with exotic vegetables

575

Prawns (Chilli/ 65/ Szechwan)

All time favourites

575



Inc apply
Govt taxes applicable
Service taxes applicable



SOUP

Tomato/ Minestrone

Classic soups based of tomato puree

125

Classic chinese soup (Veg/ Non-Veg)

Hot & Sour/ Lemon Coriander/ Clear/ Sweet corn/ Manchow

145/165

Cream of mushroom

Thick creamy soup made with puree of mushrooms

165/185

Chicken shorba

A flavourful chicken thin soup with twist of Indian spices

165

Chicken tom yum

Lemon grass based chicken clear soup infused with kaffir lime leaves, chilli and lime juice

185

SALADS

Onion salad

80

Garden fresh green salad

125

Kachumber salad

Chopped onion, tomato, cucumber with lemon and chaat masala

145

Sprouted moong salad

Ted lentils with lemon, salt and chaat masala

150

Russian salad

Boiled cube of carrot, beans, peas, potatoes mix with mayo dressing

190

Caesar salad (Veg/ Non-Veg)

Lettuce and parmesan cheese tossed with caesar dressing and topped with garlic croutons, with anchovies and grilled chicken

190/225

Greek salad

Feta cheese, cucumber, peppers, tomato, onion, oregano, chick peas and lemon dressing

190

Chicken tikka chaat

Shredded chicken tikka mixed with chopped onion, tomatoes

225

Chicken hawallian salad

Chicken mixed with mayonnaisse, pineapple and dressing

225



TIT BITS

Papad (Roasted/ Fried)

65

Peanut plain

90

Masala papad (Roasted/ Fried)

95

Peanut chat/ Peanut garlic fry

Fried peanut with chopped onion, tomato, green chillies and chaat masala/ Fried garlic

145

Kabuli chana chaat/ Roasted Chana

Boiled chick peas tossed with chopped Indian masala

145

French fries

170

Nachoes with salsa

Crispy tortilla chips served with spicy tomato salsa and sour cream

199

Cheese Cherry Pineapple Stick

295

CURD + RAITA

Curd Plain

75

Boondi Raita

120

Vegetable /Onion/Cucumber

120

Pineapple Raita

170

Fruit Raita

170





WEST WORLD CUISINE

Chicken popcorn

Deep fried butter milk flavoured panko coated chicken cube served with kasundi mayo

Crumb fried chicken

Deep fried chicken pieces served with mayo sauce

Creole fish finger

Crumb fried finger with tartare sauce

Grilled drumsticks

Herb marinated grilled chicken legs with barbeque sauce

Crumb fried prawns

Crumb fried prawns served with hot garlic sauce

Grilled tiger prawns

Herb marinated grilled tiger prawns served with butter rice and lemon butter sauce

Grilled lobster

Herb marinated grilled lobster serve with butter rice and lemon butter sauce

PASTA

Spaghetti/ Penne/ Fusilli/

Arabiata/ Napolitaine/ Alfredo

Choose your pasta with continental vegetables, choice of sauce and served with garlic bread

Fettuccine in Pesto sauce

Flat ribbon pasta cooked with continental vegetables and creamy basil sauce

Pasta-Chicken

(Arabiata/ Napolitaine/ Alfredo)

Choose your pasta with chicken, choice of sauce and served garlic breads

Spaghetti bolognese

Long string pasta served with Italian sauce made with minced lamb, tomatoes and parmesan cheese

Chicken lasagne

425

445

445

495

575

850

1200

325

325

375

395

450

MAIN COURSE (VEGETARIAN)

INDIAN

Bhindi masala

North Indian curried dish made with tender okra pods, piquant onions, tangy tomatoes, spices and herbs.

Aloo gobhi dry

Deep fried cauliflower and potato cooked with tomato, onion and Indian spices

Jeera aloo

Cubes of potato with touch of chopped gravy and cumin seeds

Sev tamatar

Indore's favorite, long sev mixed with tomato gravy

Methi papad ki subzi

Papad and methi cooked in Indian spices

Subz (Kadhai/ Jhalfrezi)

Dry collection of Indian vegetables cooked in Indian spices

Subz begum bahar

Indian vegetables cooked with brown gravy

Lasooni palak mattar

Spinach and Green Peas Curry infused with garlic

Dum aloo bhojpuri

Deep fried stuffed potatoes with cottage cheese, mashed potatoes, cooked in tomato gravy

Peshawari kofta

Traditionally peshawari cuisine kofta curry in yellow gravy

Kofta (Malai/ Brown/ Red Gravy)

Choose your kofta with choice of gravy preparation

Khumb hara dhaniya/

Mushroom mutter masala

Mushroom preparation with Indian cuisine choice

Paneer methi chaman/ Palak paneer

A combination of cottage cheese and spinach/ Fenugreek seasoned and tempered with Indian spices

Paneer bhurji

Spicy scrambled Indian cottage cheese with onion, tomato and spices

Paneer

Kadhai/ Lababdar/ Kalhapuri/ Tikka Masala/ Butter Masala

Tawa paneer

Paneer cubes cooked with tomato and red gravy thick and tangy gravy

Paneer Amritsari (Chef's special)

Paneer cubes cooked with red thick gravy

Kaju curry

An Indian authentic delicacy, combination of kaju with peas in creamy rich gravy

Kaju cheese masala (Chef's special)

Kaju curry preparation with red & rich gravy

245

245

245

245

285

285

285

285

285

325

325

345

345

345

345

345

345

425

450

