



Reevo Flavours

A Fusion Kitchen



Indian

Appetizers



- **Tandoori Bharwaan Aloo**  **200**
Stuffed potatoes marinated in spices and grilled on skewers for a smoky, flavourful dish.
- **Hara Bhara Kebab** **240**
Crispy bite-sized patties of spinach, peas, and cottage cheese mixed with Indian spices, pan-fried until golden brown.
- **Lahori Kebab**  **240**
Skewered blend of vegetables and cashews mixed with Indian spices, smoked and grilled in tandoor.
- **Makhmali Seekh Kebab** **240**
Skewered blend of corn, cottage cheese, and cheese, mixed with mild Indian spices, smoked and grilled in tandoor.
- **Kurkure Seekh Kebab** **220**
Crumb coated blend of vegetables mixed with Indian spices, smoked, and grilled in tandoor until golden-brown.
- **Dahi ke Kebab** **240**
Delicately spiced patties of cottage cheese and hung curd, pan fried and served crispy.
- **Tandoori Mushroom Tikka**  **300**
Juicy mushrooms marinated in hung curd mixed with spices, skewered, grilled and smoked in tandoor.
- **Tandoori Malai Broccoli** **300**
Broccoli florets marinated in creamy spiced yogurt, grilled to perfection for a smoky, rich flavour.
- **Teekha Paneer Tikka**  **280**
Richly marinated cottage cheese in a blend of spices, smoked and grilled to perfection on skewers.
- **Paneer Malai Tikka** **280**
Cottage cheese marinated in a rich creamy marinade with mild Indian spices skewered and cooked in tandoor.
- **Multani Paneer Tikka** **280**
Cottage cheese marinated in a creamy, mildly spiced, yellow marinade with a hint of mint cooked in tandoor.
- **Reevo's Signature Veg Platter** **450**
Tandoori Bharwaan Aloo, Veg seekh kebab, Hara Bhara Kebab, Paneer Malai Tikka, Teekha Paneer Tikka (3 pcs each)

Indian

Appetizers



-  **Teekha Murgh Tikka** 

Richly marinated tender chicken pieces marinated in a blend of spices, smoked and grilled to perfection on skewers.

300
-  **Murgh Reshmi Malai Tikka**

Tender chicken marinated in creamy mildly spiced hung curd, grilled in tandoor for a rich, smoky taste, wrapped in egg white.

350
-  **Murgh Sholay Tikka** 

Succulent chicken steamed and marinated in creamy, spiced hung curd, grilled in tandoor for a rich, smoky taste.

320
-  **Murgh Afghani Tikka**

Soft chicken cubes marinated in creamy mildly spiced hung curd, grilled in tandoor with a hint of cardamom.

320
-  **Murgh Banjara Kebab**

Richly marinated chicken in creamy marinade with aromatic Indian Spices, grilled in tandoor, finished with a butter wash.

320
-  **Tandoori Murgh** 

Juicy bone-in chicken richly marinated in hung curd mixed with robust Indian spices infused with smoky flavours, cooked in tandoor until tender and charred.

250/450
-  **Murgh Gulmohar Tangdi**

Succulent smoked chicken legs (with bone) stuffed with spiced chicken keema, cooked in tandoor [4 pcs]

450
-  **Murgh Lehsooni Tikka**

Juicy chicken pieces marinated in a mixture of yogurt, Indian spices, and garlic, skewered and grilled until tender, and charred.

340
-  **Chingaari Seekh Kebab** 

Spiced minced chicken, spiced minced lamb and bell peppers skewered in three different layers, cooked in tandoor, served on a sizzling plate.

600
-  **Mutton Seekh Kebab** 

Minced lamb meat mixed with a variety of aromatic spices and herbs, then shaped onto skewers and cooked in tandoor.

450
-  **Mutton Galouti Kebab**

A classic delicacy originated in Lucknow made from delicately spiced melt-in-mouth minced lamb patties, pan-seared for a rich, aromatic flavour.

475

Indian

Appetizers



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Mutton Shami Kebab

Minced lamb mixed with mashed chickpeas, and rich Indian spices formed into patties, shallow-fried until golden-brown.

450
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Mutton Boti Kebab 

Succulent lamb chunks marinated in aromatic spices, skewered and cooked in tandoor

550
- 

Fish Reshmi Malai Tikka

Tender chunks of Bhetki marinated in creamy mildly spiced hung curd, grilled in tandoor for a rich, smoky taste, wrapped in egg white.

475
- 

Mahi Ajwaini Tikka

Juicy chunks of Bhetki marinated in mildly spiced hung curd infused with carom seeds, grilled in tandoor.

450
- 

Amritsari Fish Tikka 

Chunks of Bhetki fish marinated in robust Indian spices and gram flour, cooked in tandoor until charred and tender.

450
- 

Fish Lehsooni Tikka

Juicy pieces of Bhetki marinated in a mixture of yogurt, Indian spices, and garlic, skewered and grilled until tender, and charred.

450
- 

Malai Fish Tikka

Succulent chunks of Bhetki marinated in creamy mildly spiced hung curd, grilled in tandoor for a rich, smoky taste.

450
- 

Achhari Fish Tikka 

Succulent chunks of Bhetki marinated in creamy mildly spiced hung curd, grilled in tandoor for a rich, smoky taste.

450
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Tandoori Pomfret 

Whole pomfret fish richly marinated in robust Indian spices infused with rich, smoky flavours, cooked in tandoor until soft from the inside and charred on the outside.
(Subject to availability)

600
- 

Dhuandaar Tandoori Jhinga 

Tiger prawns marinated in rich Indian spices, cooked in tandoor until tender and charred for a smoky flavour.

550
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Reevo's Signature Non-Veg Platter

3 pcs Murgh Malai Tikka, 3 pcs Murgh Lehsooni Tikka, 2 pcs Tandoori Murgh, 3 pc Mutton Seekh Kebab, 3 pcs Mahi Ajwaini Tikka

700

Indian

Main-Course



- **Jeera Aloo** 190

Potatoes sautéed with roasted cumin seeds and spices, delivering a fragrant, flavourful dish.
- **Adraki Aloo Gobhi** 200

Potatoes and cauliflower sautéed with fragrant ginger and spices for a flavourful, aromatic delight.
- **Kashmiri Dum Aloo** 320

Potatoes stuffed with raisins and cottage cheese, slow-cooked in mildly spiced yogurt gravy, infused with aromatic Kashmiri spices.
- **Roasted Malai Gobhi** 225

Cauliflower cooked in rich and creamy, mildly spiced gravy, offering a velvety texture.
- **Veg Subz Miloni** 250

Chopped mixed vegetables cooked in a creamy, mildly spiced gravy with a hint of saffron and kevda essence.
- **Veg Jalfrezi** 225

Stir-fried mixed vegetables in a spicy, tangy tomato-based sauce with aromatic spices.
- **Mixed Veg** 225

Assorted vegetables sautéed with aromatic spices in a mildly-spiced gravy.
- **Tawa Veg** 275

Assorted vegetables stir-fried on a hot plate with aromatic spices and herbs.
- **Malai Kofta** 280

Tender cottage cheese and vegetable dumplings in a rich, creamy, mildly spiced cashew nut based gravy.
- **Mushroom Do Pyaaza** 275

Mushrooms simmered with a generous amount of onions, tomatoes, and aromatic spices for a rich flavourful curry.
- **Dhingri Matar** 275

Tender mushrooms and green peas simmered in a flavourful, tomato-onion gravy infused with rich Indian spices.
- **Paneer Butter Masala** 280

Succulent cottage cheese cubes in a rich, creamy tomato-based gravy with aromatic spices.

Indian

Main-Course



- **Paneer Reshmi Makhanwala** 350
Mildly-spiced paneer tikka simmered in a rich, creamy, cashew nut based gravy with aromatic spices.
- **Paneer Tikka Masala** 🌶️ 350
Spicy cottage cheese cooked in tandoor, simmered in a rich and spicy tomato-based curry.
- **Paneer Do Pyaaza** 280
Tender cottage cheese cubes simmered with a generous amount of onions, tomatoes, and aromatic spices for a rich, flavourful curry.
- **Paneer Lababdaar** 280
Soft cottage cheese simmered in a luscious, creamy tomato-onion based gravy infused with flavourful Indian spices.
- **Kadhai Paneer** 🌶️ 280
Succulent cottage cheese cubes, bell peppers, and onions sautéed in a spicy, flavourful tomato gravy with fragrant spices.
- **Paneer Kolhapuri** 🌶️ 280
Tender cottage cheese cubes in a spicy, bold Kolhapuri-style curry made with roasted Indian spices and dried red chillies.
- **Paneer Chatpata** 🌶️ 280
Spicy grilled cottage cheese cubes simmered in a tomato based gravy with bold spices and herbs for a flavourful delicacy.
- **Palak Paneer** 280
Soft cottage cheese cubes simmered in a thick spinach based purée balanced with fragrant Indian spices.
(Subject to availability)
- **Tadkewali Dal** 🌶️ 190
Mildly spiced lentils simmered to perfection, finished with a ghee-tempered blend of cumin, garlic and whole red chillies for a smoky, flavourful touch.
- **Butter Dal Fry** 210
Lentils simmered with generous amount of butter, onions, tomatoes, and aromatic Indian spices, topped with more butter.
- **Dal Makhani** 240
A mix of black lentils and rajma soaked overnight, slow-cooked until tender in a delectable, creamy, and rich tomato base, enriched with lots of butter and aromatic Indian spices



Indian

Main-Course




-  **Chicken Masala** 


Tender bone-in chicken and eggs cooked in a spicy, flavourful tomato-onion gravy with rich Indian spices.

350
-  **Tari wala Kukkad** 



Succulent bone-in chicken simmered in a fragrant, thin tomato-onion based gravy, infused with robust Indian spices.

350
-  **Murgh Butter Masala**


Succulent chicken in a rich, creamy tomato-based gravy with fragrant spices. A classic all time favourite!

350
-  **Butter Chicken**


Boneless tandoori chicken in a sweet, creamy gravy bursting with richness of butter and delectable spices.

350
-  **Punjabi Tandoori Chicken Masala** 


Juicy, smoky, char-grilled, bone-in chicken simmered in a rich, spicy tomato-onion gravy bursting with flavours of Indian spices.

350/600
-  **Murgh Deewani Handi**


Tender bone-in chicken slow cooked in a rich, creamy gravy infused with aromatic spices, yogurt, and a hint of saffron, served in a handi topped with grated egg.

350
-  **Patiala Murgh** 


Succulent chicken infused with bold Indian spices, simmered in a rich creamy tomato-based gravy, wrapped in omelette.

380
-  **Murgh Lababdaar**



Tender chicken simmered in a luscious, creamy tomato-onion based gravy infused with flavourful Indian spices.

350
-  **Murgh Kali Mirch**



Juicy chicken simmered in a creamy, peppery gravy, flavoured with Indian spices and topped with freshly crushed black pepper.

350
-  **Murgh Maharani**

Soft, juicy chicken cooked in a rich, creamy cashew nut gravy with royal spices, nuts, and herbs.

450
-  **Murgh Tikka Masala** 

Grilled chicken tikka, simmered in a rich, spicy, tomato-based gravy with aromatic spices.

400
-  **Chicken Kolhapuri** 

Succulent chicken in a spicy, bold Kolhapuri-style curry made with roasted Indian spices and dried red chillies.

350

Indian

Main-Course



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Chicken Bharta

Shredded chicken simmered in cashew nut based gravy, infused with rosewater and sweet attar, topped with grated egg.

400
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Chicken Rezala

Tender chicken in a rich, creamy, yogurt-based gravy, flavoured with aromatic spices and saffron.

220
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Chicken Chaap 

Traditionally a Mughlai delicacy, prepared by slow cooking tender chicken with Indian spices, caramelised onions and prepared entirely in ghee and butter. Best enjoyed with Biryani!

200
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Chicken Chettinad

A flavourful delicacy from the Coromandel Coast prepared with simmering tender spring chicken with freshly crushed Indian spices, curry leaves, onions, and ghee.

350
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Chicken Kosha 

Succulent chicken slow-cooked in a thick, spicy gravy with caramelised onions and rich Indian spices.

350
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Bhuna Gosht 

Tender mutton slow-cooked with minced lamb, caramelized onions, tomatoes, and rich Indian spices.

500
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Mutton Rogan Josh

Juicy bone-in mutton simmered in an rich, fragrant curry infused with yogurt and Kashmiri spices.

450
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Lal Maans 

Spicy Rajasthani mutton curry bursting with flavours, cooked with fiery red chillies, robust Indian spices and ghee.

450
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Mutton Kosha 

Tender mutton slow-cooked in a thick, spicy gravy with caramelised onions and rich Indian spices.

450
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Mutton Chaap 

Traditionally a Mughlai delicacy, prepared by slow cooking tender mutton chunks with Indian spices, caramelised onions and prepared entirely in ghee and butter. Best Enjoyed with Biryani!

300
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Keema Mutton

Spiced minced lamb cooked with onions, tomatoes, and fragrant spices and herbs for a flavoursome, hearty dish.

500

Indian

Main-Course



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Mutton Ghee Roast
Succulent lamb chunks slow-cooked in rich, aromatic spices, jaggery, and ghee with caramelised onions for a flavourful, spicy dish.

500
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Mutton Rara
Mutton cooked with minced lamb in a rich, aromatic gravy, bursting with flavour.

500
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Keema Kaleji
Spiced minced lamb meat and lamb liver curry, richly flavoured with bold Indian spices and herbs.

500
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Mutton Lehsooni Chatpata
Juicy lamb chunks simmered in a rich and spicy, tomato-onion based gravy infused with traditional Indian spices, and a generous amount of garlic for a tangy, zesty dish.

450
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Special Mutton Handi
Tender lamb chunks slow-cooked in a clay pot with aromatic spices for a rich, fragrant curry.

450
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Jhinga Curry
Juicy prawns cooked in a spicy, flavourful tomato-onion gravy with rich Indian spices.

550
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Prawn Goan Curry
Juicy Prawn in a tangy, coconut milk based curry with Goan spices and tamarind.

550
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Fish Tikka Masala 
Charred fish tikka grilled in tandoor, simmered in a rich, spicy, tomato-based gravy with aromatic spices.

550
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Fish Malwani Curry
Fish simmered in a spicy, coconut based curry infused with authentic aromatic Malwani spices.

550

Indian

Rice & Biryani



■ Steamed Rice	140
■ Jeera Rice	160
■ Kashmiri Pulao	250
■ Green Peas Pulao	200
■ Veg Pulao	240
■ Veg Dum Biryani	250
■ Chicken Dum Biryani	350
■ Mutton Dum Biryani	500
■ Curd Rice	180
■ Lemon Rice	200
■ Veg Khichdi	200
(Served with pickle and papad)	
■ Dal Khichdi	200
(Served with pickle and papad)	

Indian

Shahi Roti



■ Tandoori Roti	20
■ Missi Roti	40
■ Butter Laccha Paratha	50
■ Ajwaini Laccha Paratha	50
■ Aloo Paratha	70
■ Butter Naan	50
■ Garlic Naan	70
■ Cheese Garlic Naan	90
■ Plain Kulcha	50
■ Masala Kulcha	70
■ Paneer Kulcha	90
■ Malai Cheese Kulcha	90
■ Chef's Special Bread Basket	180

Indian



Salads

■ Green Garden Salad	125
■ Kachumber Salad	150
■ Julienne Kachumber Salad	150

Raita

■ Boondi Raita	150
■ Mix Kachumber Raita	150
■ Pineapple Raita	200
■ Fruit Raita	200
■ Plain Curd	100

Papad

■ Plain Papad	20
■ Masala Papad	35

Oriental

Soups



☐☐ Sweet Corn Soup	160/210
☐☐ Hot & Sour Soup 🌶️	160/210
☐☐ Manchow Soup	180/230
☐☐ Lemon Coriander Soup	180/230
☐☐ Classic Noodle Soup	200/250
☐☐ Tibetan Thukpa	220/270
☐☐ Wonton Soup	180/230
☐☐ Clear Soup	160/210

Options for Soups: Veg | Chicken

☐☐ Tom Yum Soup	250
☐☐ Lung Fung Soup (Contains egg and chicken)	250
☐☐ Dumpling Soup (Contains chicken)	250
☐☐ Reevo's Traditional Seafood Soup (Contains egg, fish and prawns)	300

Oriental

Appetizers



- **Corn Salt & Pepper** 250
Crispy fried corn kernels tossed with salt, pepper, and garlic.
- **Honey Chilli Potatoes/Paneer** 200/250
Crispy potato strips / crispy cottage cheese cubes tossed in a sweet-spicy sauce with honey, chillies, bell peppers, and sesame seeds.
- **Crispy Chilli Babycorn** 240
Crunchy babycorn stir-fried in a tangy, spicy chilli sauce with bell peppers, onions, and garlic.
- **Vegetable Spring Roll** 260
Crispy fried rolls stuffed with spiced, stir-fried vegetables, served with tangy dipping sauce.
- **Crispy Konji Veg** 250
Crunchy vegetables tossed in a tangy, spicy sauce with garlic and sesame seeds.
- **Veg Coin in Barbecue Sauce** 280
crispy fried bite-sized vegetable patties, tossed with garlic, bell peppers, and a mix of tangy sauce and barbecue sauce; garnished with toasted sesame seeds.
- **Veg Manchurian** 220
Fried vegetable balls tossed in a spicy, tangy, soy-based sauce with garlic and chillies.
- **Mushroom Salt & Pepper** 280
Crispy fried button mushrooms tossed with salt, pepper, and garlic.
- **Garlic Pepper Mushrooms** 280
Stir fried button mushrooms tossed in a garlic-pepper sauce with bell peppers and onions.
- **Pan Fried Chilli Paneer**  280
Pan-fried cottage cheese cubes tossed in a spicy, tangy chilli sauce, bell peppers, and garlic.
- **Classic Chilli Paneer**  250
Crispy fried chicken cubes tossed in a spicy, tangy chilli sauce, bell peppers, and garlic.
- **Paneer Satay** 300
Skewered cottage cheese marinated in oriental spices and herbs, seared on a grill pan served with either spicy peanut butter sauce, or hot garlic sauce.

Oriental

Appetizers



- **Dragon Paneer** 280
Crispy cottage cheese cubes tossed in a tangy, zesty sauce with bell-peppers, garlic, ginger, and chillies.
- **Cottage Cheese Fried Wontons** 220
Crispy fried wontons with a filling of grated cottage cheese tossed with bell peppers, cheese, and aromatic oriental herbs.
- **Paneer Third Crispy** 280
Crispy fried cottage cheese cubes marinated in sweet-spicy sauce wrapped with noodles, served with sweet chilli thai sauce, or hot garlic sauce.
- **Paneer 65** 250
Spicy, crispy cottage cheese bites tossed in a flavourful, tangy sauce with chillies and curry leaves.
- **Paneer Tai-Pei** 280
Stir fried cottage cheese cubes tossed in a sweet and spicy sauce with bell peppers, garlic, Thai ginger, and aromatic Oriental spices and herbs.
- **Kung Pao Paneer** 300
Spicy, stir-fried paneer with bell peppers, peanuts, tossed in tangy and flavourful Kung Pao sauce.
- **Paneer Hot Pan**  280
Sizzling cottage cheese cubes tossed in a spicy, tangy sauce with peppers and aromatic oriental herbs and spices.
- **Paneer Tossed in Choice of Sauce** 300
Oyster sauce | Black Bean Sauce | Hunan Sauce | Sichuan Sauce | Teriyaki Sauce | Hot Garlic Sauce | Hoisin Sauce
- **Crispy Honey Chicken** 320
Crispy strips of tender chicken tossed in a sweet-spicy sauce with honey, chillies, and sesame seeds.
- **Lemon Honey Chicken** 320
Pan-fried tender chicken cubes tossed in a zesty, sweet-spicy sauce with garlic, honey, lemon and bell peppers.
- **Classic Chilli Chicken**  300
Crispy chicken cubes tossed in a spicy, tangy chilli sauce, bell peppers, and garlic.
- **Drums of Heaven** 350
Crispy fried chicken wings tossed in a sweet-spicy sauce with garlic.

Oriental

Appetizers



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Chicken Manchurian
Fried minced chicken balls tossed in a spicy, tangy, soy-based sauce with garlic and chillies.

300
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Lemongrass Chicken
Juicy stir-fried chicken tossed in a tangy sauce and chilli oil, with aromatic lemongrass, bell peppers and Oriental spices.

320
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Chicken Satay
Skewered chicken breast, hammered and flattened, marinated in oriental spices and herbs, seared on a grill pan served with either spicy peanut butter sauce, or hot garlic sauce.

360
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Chicken 65
Spicy, crispy bite-sized chicken chunks tossed in a flavourful, tangy sauce with chillies and curry leaves.

300
- 

Kung Pao Chicken
Tender, spicy, stir-fried chicken cubes with bell peppers, peanuts, tossed in tangy and flavourful Kung Pao sauce.

320
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Gochujang Chicken
Korean style fried chicken tossed in sweet and spicy Gochujang sauce and sesame.

320
- 

Wings Tossed in Choice of Sauce
Oyster sauce | Black Bean Sauce | Hunan Sauce | Sichuan Sauce | Teriyaki Sauce | Hot Garlic Sauce | Hoisin Sauce | Sweet & Spicy Korean Sesame | Gochujang sauce

320
- 

Chicken Tai Pei
Stir fried juicy chicken chunks tossed in a sweet and spicy sauce with bell peppers, garlic, ginger, and aromatic Oriental spices and herbs.

350
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Crunchy Fried Crispy Chicken
Crunchy, stir-fried chicken tenders in a tangy, spicy chilli sauce with bell peppers, onions, and garlic.

320
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Chicken Lollipop
Crispy fried chicken wings served with szechuan sauce, or hot garlic sauce on the side.

350
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Chicken Tossed in Choice of Sauce
Oyster sauce | Black Bean Sauce | Hunan Sauce | Sichuan Sauce | Teriyaki Sauce | Hot Garlic Sauce | Korean Sesame | Hoisin Sauce

350

Oriental

Noodles



◻◻ Wok Tossed Noodles	200/250
◻◻ Hakka Noodles	200/250
◻◻ Singaporean Noodles	250/300
◻◻ Pan Fried Noodles	200/250
◻◻ Chilli Garlic Noodles 🌶️	200/250
◻◻ Burnt Garlic Noodles	200/250
◻◻ Sichuan Noodles 🌶️	220/280
◻◻ Manchurian Noodles	220/280
◻◻ Shanghai Noodles	200/250
◻◻ Korean Chilli Noodles	220/280
◻◻ Japanese Ramen Bowl	300/380
◻◻ American Chopsuey	250/300
◻◻ Cantonese Chow	250/300

Options: Veg | Chicken

◻◻ Mixed Noodles	250/300
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Contains egg, chicken, and prawns

Oriental

Fried Rice



◻◻ Wok Tossed Fried Rice	220/280
◻◻ Three Pepper Ginger Fried Rice	220/280
◻◻ Corn Tossed Fried Rice	220/280
◻◻ Manchurian Fried Rice	240/300
◻◻ Chilli Garlic Fried Rice 🌶️	220/280
◻◻ Burnt Garlic Fried Rice	220/280
◻◻ Sichuan Fried Rice 🌶️	240/300
◻◻ Singaporean Fried Rice	250/300
Options: Veg Chicken	
◻ Reevo's Special Fried Rice	300
◻ Filipino Garlic Fried Rice	280
◻ Korean Chilli Fried Rice	300
◻ Triple Fried Rice (Offered only with egg & chicken)	350
◻ Mixed Fried Rice (Offered only with egg, chicken & prawns)	400
◻ Prawn Fried Rice	350
◻ Prawn Sichuan Fried Rice 🌶️	380

Continental

Soups



- Cream of Tomato Soup 200
- Cream of Mushroom Soup 240
- Broccoli Soup 200/240
- Minestrone Soup 200/240
- Add-ons: Chicken
- Cream of Chicken Soup 260

Appetizers

- Choice of Fries 160/180/240
Options: Classic Salted | Peri Peri | Cheese loaded
- Loaded Nachos 220/280
Options: Veggies and cheese loaded | Chicken and cheese loaded
- Spinach Swiss Cigar 280
Crispy rolls stuffed with cheese, spinach, garlic, and fragrant herbs, served with sweet chilli Thai sauce.
- Babycorn Swiss Cigar 220
Crispy rolls stuffed with babycorn, cajun spices, garlic, herbs and exotic spices, served with sweet chilli Thai sauce.
- Cheese Chilli Balls 280
Wholesome bites stuffed with, cheese, chilli flakes, and fragrant herbs, crispy-fried until golden brown.
- Sautéed Mushrooms 260
Tender mushrooms sautéed in butter, garlic and herbs for a rich, savoury flavour.
- Cheesy Stuffed Mushrooms 320
Fresh mushroom caps filled with a rich, creamy blend of cheese, herbs, and garlic, baked in an oven until soft and crispy.
- Mushroom Duplex 320
Juicy mushroom caps, stuffed with a creamy filling of herbs and spices, crumb fried until crispy and golden-brown.

Continental

Appetizers



- **Veg Canopy** 280
Lightly pan-seared corn and bell-peppers baked with cheese and exotic herbs, served in crispy waffle cones.
- **Paneer Shashlik** 300
Skewered cottage cheese cubes in a tangy marinade with bell peppers, and onions for a smoky, flavourful bite.
- **Veg Swiss Fondue** 400
Herbed potato wedges, corn cheese balls, garlic breadsticks, piri-piri fries, and sautéed mushrooms served with gooey cheese fondue.
- **Chicken Crisper** 300/320
Golden-brown crumb fried tender chicken strips, seasoned with herbs and spices, served with choice of mayonnaise (Sriracha / Herbed / Chipotle) | Add on: Piri-Piri spiced
- **Chicken Fingers** 300
Juicy chicken fingers marinated in herbs and spices, crumb fried until crispy, served with tartar sauce.
- **Chicken Popcorn** 280/300
Bite-sized crispy chicken nuggets, seasoned with herbs, and spices and fried until golden-brown. Served with choice of mayonnaise (Sriracha / Herbed / Chipotle) | Add on: Piri Piri spiced
- **Cajun Spiced Chicken** 300
Tender chicken coated in bold Cajun spices, pan-grilled to perfection for a smoky, flavourful experience.
- **Piri-Piri Spiced Chicken** 300
Succulent chicken coated in a spicy, tangy piri-piri seasoning, crisply fried, or grilled for fiery burst of flavours.
- **Chicken Swiss Fondue** 450
Herbed potato wedges, chicken crisper, grilled chicken tenders, garlic breadsticks, and piri-piri fries served with gooey cheese fondue.
- **Fish Fingers** 400
Seasoned bhetki fingers marinated in mustard sauce, and herbs; crumb fried until golden-brown, served with Tartar sauce.
- **Fish & Chips** 350
Bhetki fillet marinated in mustard sauce and herbs, breaded and deep fried to perfection; served with French fries, Tartar sauce and mustard mayonnaise dip.

Continental



Appetizers

- **Golden Fried Prawns** 500/520
Crispy, golden fried tiger prawns served hot with tangy dipping sauce. (6 pcs) [Add on: Piri Piri spiced]
- **Cocktail Prawns** 500
Seasoned tiger prawns tossed in herbs, spices and tangy Mexican sauce, served in cocktail glass. (6pcs)

Suprêmes

- **Grilled Paneer Steak** 300
Soft paneer fillet grilled with exotic herbs and garlic butter, served with grilled veggies, herbed rice and mushroom sauce.
- **Barbecue Stick Paneer** 300
Cottage cheese cubes marinated in smoky barbecue sauce and aromatic spices, skewered and grilled in oven, served with grilled veggies, and herbed rice.
- **Shashlik Sizzler** 475/575
Tangy cottage cheese / chicken skewers grilled to perfection, served on a sizzling plate with veggies, french fries, rice, and garlic-peppercorn sauce.
- **Tex-Mex Sizzler** 525/625
Cottage cheese / chicken fillet marinated in authentic Mexican spices, smoked and grilled on the flame, served on a sizzling plate with veggies, rice, and tangy Mexican sauce.
- **Satellite Sizzler** 525/625
Pan-fried patty made from cottage cheese / chicken and vegetables, served on a bed of rice and grilled veggies, with mushroom sauce, cheese and cream on a sizzling plate.
- **Steak Sizzler** 475/575
Grilled cottage cheese / chicken patty, served on a bed of rice and grilled veggies, with mushroom sauce / Jamaican jerk sauce.
- **Au Gratin** 250/350/400
Creamy, baked casserole layered with vegetables and potatoes, topped with golden, bubbly cheese crust.
Options: Vegetable | Chicken | Prawn

Continental

Suprêmes



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Chicken à la Kiev 750

Crumb-fried chicken breast perfectly seasoned with herbs, and rich garlic butter oozing with every bite for a flavourful delight; served with herbed rice, and grilled vegetables.
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Chicken Schnitzel Cordon Bleu 700

Golden-brown crumb fried rolls of flattened chicken breast filled with smoky chicken ham and gooey melted cheese, served with grilled vegetables, herbed rice and choice of sauce (Mushroom sauce / Jamaican jerk sauce)
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Chicken Roulade 700

Tender chicken breast rolled with flavourful filling of herbs, melted cheese, and sautéed vegetables, baked in an oven and served with herbed rice, grilled veggies and creamy pepper sauce.
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Jamaican Jerk Chicken 500

Juicy chicken leg marinated in a bold blend of fiery spices, herbs, and smoky Caribbean jerk seasoning, perfectly grilled with a crispy, caramelized crust; served with herbed rice and grilled veggies.
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Barbecue Stick Chicken 500

Flattened chicken breast marinated in smoky barbecue sauce and aromatic spices, skewered and grilled in oven.
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Butter Garlic Chicken 450

Succulent tender chicken cubes, pan seared and simmered in a creamy butter garlic sauce with exotic herbs, served with herbed rice, and grilled vegetables.
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Grilled Fish 550

Flawlessly grilled juicy fillets of Bhetki infused with garlic and herbs topped with a luscious lemon butter sauce served with grilled vegetables, herbed rice and creamy mashed potatoes.
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Baked Fish 600

Tender Bhetki fillets infused with pepper, exotic herbs and garlic butter, immaculately baked in an oven served on a bed of herbed rice with German-styled creamy spinach sauce and grilled veggies.
- 

Butter Garlic Prawns 550

Succulent tender chicken cubes, pan seared and simmered in a creamy butter garlic sauce with exotic herbs, served with herbed rice, and grilled vegetables.

Continental



Pasta

- **Alfredo** 280/340
Choice of pasta tossed in a creamy, rich sauce, made with butter, garlic, and cheese (Options: Veg | Chicken)
- **Arabiatta** 250/300
Choice of pasta tossed in delectable, rich sauce, made with marinara, garlic, chilli and Italian herbs (Options: Veg | Chicken)
- **Aglia Olio** 300/380
Choice of pasta tossed in fragrant olive oil, garlic, red chilli flakes and Italian herbs (Options: Veg | Chicken)
- **Basil Pesto** 300/380
Choice of pasta tossed in vibrant basil pesto, garlic, Parmesan cheese, and Italian herbs (Options: Veg | Chicken)
- **Classic Lasagne** 400/500
Layered pasta baked with rich marinara, creamy béchamel, melted cheese, and aromatic Italian herbs. (Options: Veg | Chicken)
Choice of pasta: Penne | Macaroni | Spaghetti | Fettuccini
- **Spaghetti Bolognese** 400
Spaghetti tossed in rich, slow-cooked cherry tomato sauce with chicken mince, red chilli flakes, Italian herbs and Parmesan cheese, served with chicken meatballs.

Pizza

- **Margherita** 300
The classic Italian pizza from Naples, topped with marinara, fresh cherry tomatoes, mozzarella cheese, basil, and olive oil drizzle.
- **Formaggio di Mais** 320
Pizza loaded with classic marinara, mozzarella cheese, sweet corn, caramelized onions, and olive oil drizzle.
- **Quattro Formaggi** 400
Pizza topped with marinara, and a blend of four different types of cheese.
- **Capricciosa** 400
Savoury pizza topped with marinara, sautéed mushrooms, olives, garlic, and mozzarella cheese.

Continental



Pizza

- ■

Stravaganza 380/440

Pizza loaded with marinara, assorted veggies, mozzarella cheese, cottage cheese, olives and exotic herbs.
(Add on: Chicken)
- **Paneer Tikka**  380

Fusion pizza topped with spicy marinara, spiced paneer tikka, mozzarella cheese, bell peppers, onions, and aromatic herbs and chilli oil drizzle.
- **Tabasco Paneer**  380

Delectable pizza topped with spicy marinara, mozzarella cheese, sun-dried tomatoes, jalapeños, and spicy grilled cottage cheese and chilli oil drizzle.
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Reevo's Special Cheese Burst Pizza 500/650

An indulgent pizza, topped with spicy marinara, mozzarella cheese, assorted veggies, cottage cheese, sweet corn, herbs, jalapeños, and paprika on a crust oozing with molten cheese.
(Add on: Chicken)
- **Straniera** 400

Delightful pizza topped with marinara, mozzarella cheese, roast chicken, green bell peppers, onions, paprika, and chilli oil.
- **Diavola** 450

Savoury pizza topped with spicy marinara, pepper chicken, sautéed mushrooms, bell-peppers, caramelized onions, and mozzarella cheese.
- **Pollo e Pesto** 400

Wholesome pizza topped with traditional Genovese pesto, mozzarella, roasted chicken, sun-dried tomatoes, authentic Italian herbs, and chill oil drizzle.
- **Butter Chicken** 400

Fusion pizza topped with marinara, butter chicken, mozzarella cheese, caramelized onions, and aromatic herbs.
- **Smoked Barbecue** 400

Pizza topped with smoked chicken, barbecue sauce, mozzarella cheese, caramelized onions, and fresh herbs.
- **Classic Pepperoni** 400

A delicious pizza topped with marinara, thinly sliced chicken pepperoni, mozzarella cheese, and aromatic Italian herbs.
- **Chicken Supremo** 500

A palatable pizza with marinara, mozzarella cheese, and overloaded with five kinds of chicken toppings.

Continental

Breads and Sandwiches



■ Cheese Chilli Toast	225
■ Classic Garlic Bread	180
■ Cheese Garlic Bread	250
■ Fiery Cheese Garlic Bread	280
■ Veg Sandwich	180
■ Veg Cheese Sandwich	200
■ Paneer Shashlik Sandwich	240
■ Corn Cheese Sandwich	200
■ American Garden Sandwich	250
■ Double Decker Egg Soft Sandwich	200
■ Chicken Club Sandwich	300
Three layered sandwich with chicken, egg, lettuce, and veggies, loaded with cheese.	
■ Chicken Tikka Sandwich 🌶️	280
■ Sichuan Chicken Sandwich 🌶️	280
■ Barbecue Chicken Sandwich	280
■ Bok Choi Chicken Cheese Sandwich	300

Desserts



- Baked Rasgulla**
Serving size: 1 piece

50
- Sizzling Brownie**
Warm, fudgy walnut brownie, served on a sizzling plate, topped with cold, creamy vanilla ice cream.

250
- Nutella Brownie**
Warm, fudgy walnut brownie, topped with Nutella.

200
- Darsaan**
Golden, crispy, honey-glazed flat noodles topped with sesame seeds, served warm with a scoop of velvety vanilla ice cream.

200
- Chocolate Fondue**
Savoury cookies, brownies, and fresh assortment of berries served with rich melted chocolate.

500
- Crème Caramel**
Lusciously smooth caramel custard crowned with a glossy caramel glaze, delivering a silky texture and creamy sweetness.

250
- Triple Sundae Ice Cream**

300
- Tutti-Fruity Ice Cream**

200

