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Welcome. You're here, at The Culina,
inside the grand Prithvi Palace. We're
serving up vegetarian dishes inspired by
India, with a few surprises thrown in.

Our menu gives you an idea of what we
do, but our chefs are always cooking up
new things—ask your server about today's
specials. They're usually the best.

Come in, have a seat. We're glad you're
here.

Bon appétit!



Spicy



Chef's Special



Dear Guest,

*It is our endeavor to always take very special
care of all our guests at our Restaurant.*

*If you, or anyone in your group is allergic to
any one of the below mentioned food allergen
please inform our associates before
ordering your meal.*

Common Food Allergens-

1. Milk
2. Mushroom
3. Peanut
4. Tree nut (cashew, walnut)
5. Soy
8. Wheat
9. Monosodium Glutamate
(Ajinomoto)



*We would also like to inform you that
whole menu is artificial colours and
flavours free.*

• SALADS •

KACHUMBAR SALAD

A refreshing mixed salad with mashed cucumber, onion, tomato and more

149

SPROUTED BEANS SALAD

A healthy salad with sprouted beans, vegetables, and a light dressing.

149

PP CAESAR SALAD

Romaine, house made caesar dressing with garlic parmesan croutons

199

MODERN GREEK SALAD

Modern Greek Salad with cucumber, peppers, olives and Danish Feta

210

MACARONI PEANUT SALAD

Macaroni pasta salad with peanuts and a creamy dressing

210

MASALA PEANUT

149

GREEN SALAD

110

ONION SALAD

110

FRY PEANUT

Deep fried peanut

99



• SOUPS •

VEGETABLE NOODLE CLEAR SOUP

A wholesome clear soup with veggies and steamed noodles

169

VEG TOM YUM SOUP

Spicy and sour Thai soup with vegetables and lemongrass

169

VEG MANCHOW SOUP

A classic Indo-Chinese vegetable soup, infused with bold flavours of soy sauce, ginger, garlic, and chili peppers, and topped with crispy fried noodles

169

HOT & SOUR SOUP

Spicy and sour thick soup with vegetables and mushroom

169

VEG SWEET CORN SOUP

Comforting Healthy and Delicious- Thick & Creamy soup with sweet corn and vegetables.

169

CREAM OF TOMATO SOUP

Smooth and creamy tomato soup

169

TOMATO DHANIYA SORBA

coriander flavour spicy tangy

169

**CREAM OF
BROCCOLI/MUSHROOM/VEGETABLES**

Creamy soup with broccoli/mushroom/vegetables

169

ROASTED ALMOND BROCCOLI SOUP

Creamy soup with roasted broccoli and almond flavors

169



MEXICAN CHILLY BEAN SOUP

Mixed beans, tortilla chips, red pepper, tomato, olive oil

169

AMERICAN CHOWDER SOUP

Made with a creamy base, tender potatoes, sweet corn,

169



CLASSIC MINESTRONE STEW

Hearty vegetable soup with pasta, Classic Italian soup with vegetable beans, baby pasta with parmesan cheese

169

EIGHT TREASURE SOUP VEGETABLE

A hearty soup with a variety of vegetables and noodles. A perfect blend of eight exotic vegetable broth

169

• ORIENTAL AND APPETISERS •

CRISPY POTATOES WITH LIME AND CHILLIES

Spicy potatoes with lime and chili

299



THAI STYLE VEG DUMPLINGS

Spiced dumplings touched with kafir lime. Steam/Fry

299

CORN SALT & PEPPER

Crispy fried corn kernels with salt and pepper seasoning

299

BABY CORN MUSHROOM SCHEZWAN PEPPER

Spicy stir-fry of baby corn and mushrooms with Szechwan peppercorns.

299

HONEY CHILLY POTATO

Crispy potato wedges tossed in a sweet and spicy honey chili sauce

299

LOVELY CORN

Crispy fry American corn tossed with Schezwan sauce

299

VEGETABLE SPRING ROLL

Crispy rolls filled with mixed vegetables

299

BABY CORN CHILLY

Spicy stir-fried baby corn with chili sauce

299



CRISPY VEGETABLE

Mixed vegetables stir-fried to a crispy perfection

299

VEGETABLE MANCHURIAN

All time favorite sauce soya garlic chilly with vegetable balls

299



VEG CAKE BELL PEPPER

Minced Vegetable Coin Deep Fried Tossed with Spicy Pepper Sauce

299

THAI CRISPY CORN CAKE

Thai chilly, tamarind ketchup, spring onion.

299

CHOICE IN YOUR (PANEER CHILLY/PANEER 65/PANEER MANCHURIAN/SZECHWAN)

A Time Tested Preparations Of Cottage Cheese Strips

329

MUSHROOM CHILLY

Crispy button mushrooms, lightly dusted and fried, then tossed
in a fiery soy-garlic sauce with a hint of spice.

329

PANEER CHINA TOWN

Paneer stir-fried with vegetables in a spicy Chinese sauce

349

KATAIFI COTTAGE CHEESE

Schezwan chutney, mint garlic, cruneble

329

ORIENTAL VEG PLATTER

Combination of Paneer chilly, Veg Spring Roll, Lovely Corn,
and Vegetable Manchurian

799

• ITALIAN CONTINENTAL •

CHEESE CIGAR ROLLS

Mashed cheese and corn, herbs, cheese slice wrapped crispy crumb deep fry

329



MEXICAN QUESADILLA

Exotic Vegetable, herbs, processed cheese, stuffed in tortilla wrap
served with salsa dip

329

MEXICAN BURRITOS

Refried beans, sour cream, vegetable,
whole wheat bread, served with salsa
and cocktail sauce

329

CORN SPINACH TART

Combination of cheese, spinach,
American corn, stuffed in tart

329

BASIL TOMATO BRUSCHETTA

Crispy bread loaf, topped in tangy
sauce, basil, and cheese

329

FRIED CORN AND JALAPENO

Crispy fried corn kernels with spicy
jalapenos

329

HOMEMADE NACHOS

Crispy tortilla chips with melted
cheese, salsa, and your choice of
toppings

249

SAUTE VEGETABLE

A assorted vegetable tossed in salt
& pepper, herbs.

299

DESI PEPPERS MUSHROOM CROSTINI

Toasted bread topped with sautéed peppers, mushrooms, and Indian spices.

320



DUET OF MUSHROOM CROSTINI

Shitake & button mushroom cooked in single cream & parmesan cheese
topped over garlic baguette with alfaalfa

320

SHAHI PETRO

Spicy hung curd bread wrapped in crumbs, deep fried

299

• TANDOOR APPETIZER •

MALAI SEEKH KEBAB 🍴

Minced veg skewers marinated in cream and charcoal grilled

329



TANDOORI VEGETABLE HOLD 🌶️

An assortment of grilled vegetables from the tandoor

299

PANEER TIKKA

Marinated cottage cheese grilled in the tandoor

329

PANEER KOTHMIR TIKKA

Paneer cubes marinated with cashewnut paste and grilled in the tandoor.

329

PANEER PARAS TIKKA

Kesar flavored Paneer Tikka with Chilly flavor

329

ALOO PAHADI 🌶️

Potato marinated with garlic, chilly, mint leaves and coriander cooked in the Tandoor

299

MUSHROOM DOORA KEBAB 🌶️

Fried double layer of mushroom Stuffed with peppers, coriander

329



BHATTI KA PANEER (AWADH) 🍴 🌶️

Paneer cooked in a clay oven (bhatti) with Awadhi spices

349

TANDOORI SOYA CHAP

Soya chap marinated cheese cream and indian spices
cooked cooked in clay oven

329

MALAI SOYA CHAP 🍴

Soya Chap marinated with cheese, fresh cream and cooked in clay oven

329

DAHI KEBAB 🍴

Hung pepper, crumb deep fry served with green chutney

299

PANEER PAHADI TIKKA

Paneer cooked himalayan spice and tandoori herbs.

329

SARZAMIN PANEER TIKKA

Clove oven roast tandoori herbs & spice paneer coated in cheese

349

PAPADUM KEBAB 🍴

A vegetable kabab with papad wrapd in deep fried.

349

BHUTTE KI SEEKH KABAB

American corn crush , greted paneer mash in tandoori
skewer seekh in tandoor

349

ASSORTED TANDOORI VEGETABLE PLATTER

A colorful mix of grilled vegetables from the tandoor.

799

MASTERPIECE SIZZLERS

ITALIAN VEG STEAK

A wholesome combination of crispy golden veg cutlet, buttery rice, sautéed seasonal vegetables tossed in herbs, and classic French fries

399

SMOKED ORIENTAL VEGETABLE SIZZLER

Burnt garlic rice, hakka noodles and spicy veg dumplings 🍲

399

CULINA SPECIAL BHATTI DA TANDOOR SIZZLER

A 3 type of paneer clove oven, baby corn and mushroom tandoor spices

399

MAHARAJA SIZZLER

A royal spread of paneer sabzi (of your choice), jeera onion rice, dry veg, laccha paratha, and roasted papad — served sizzling hot.

499

• SANDWICHES •

VEG SANDWICH

Plain / Grilled

199

COLESLAW SANDWICH

bread Slice veg mayo, pepper, carrots and cabbage

199

MUMBAI MASALA SANDWICH

Loaded street styled sandwich

249

CUCUMBER CHEESE CHUTNEY SANDWICH

A refreshing sandwich with cucumber, cheese, and a tangy chutney.

249

3S CHEESY BLAST

Must try cheesy, sweet, sour and spicy sandwich

249

CHOCOLATE WALNUT TOAST

Toasted bread with chocolate spread and walnuts

249

INDI - MEXICAN PANEER GRILL SANDWICH

Onion, green bell pepper rings, malai paneer, black olives, etc grilled together

249

• FRIES, WEDGES AND RINGS •



CLASSIC SALTED FRIES

Crispy French fries seasoned with salt

149

CHEESY CHILLI FRIES

Perfectly fried to a golden crisp, seasoned with salt and served with a duo of dips — Hot chili garlic and creamy Jalapeño cheese

199

CHILLI TEXAN FRIES

classic potato fries topped with spicy Mexican sauce and melted cheese

199

PERI PERI FRIES

Crispy fries with a spicy Peri Peri spices

210



PERI PERI MAYO FRIES

Crispy fries with a spicy Peri Peri sauce and creamy mayonnaise

220



POTATO WEDGES

Crispy wedges of potato seasoned with herbs

149



ONION RINGS

Airy, golden-fried rings of potato and onion — crisp, light, and irresistible.

199

VEGETABLE PAKODA

Crispy fritters made with mixed vegetables

199

PANEER PAKODA

Crispy fritters made with cottage cheese

249

• WRAPS •

PALAK PANEER BHURJI WRAP

Stuffed with shredded spinach sauteed with scrambled paneer, onion, tomato, all rolled in a tortilla bread

299

CHEESY WRAP

Sautéed onions, corn, and mixed veggies tossed in a spicy cheese sauce, rolled in a soft tortilla with chipotle and cocktail sauces.

299

KOLKATA PANEER WRAP

Kolkata styled kathi paneer wrap rolled in lachcha paratha

299

WRAP FRANKIE ROLL

Spiced mashed potato, tangy chutneys, crunchy onions — all wrapped in a griddled roll with pure desi swagger.

299

• PIZZA •

MARGHERITA

Classic pizza of Naples with tomato, mozzarella and basil

349

PROVINCIAL PIZZA

Peppers, olive tapenade, onion thyme and tomato sauce

349

NANJA PIZZA

Topped with Vegetable, Panner Cubes, Cheese and herbs (New)

349

PANEER MAKHANI PIZZA

A delicious pizza with creamy paneer makhani, and bell peppers

349

MEXICAN FRESH FARM

Mexican sauce topped with mushrooms, broccoli, olives, onions and zucchini

349

SUNDRIED TOMATO & MUSHROOM PIZZA

Artisanal cheese with sundried tomatoes, mushrooms, and crispy potato wedges.

349

PENNE PIZZA

Topped with Penne pasta tangy sauce, and mozzarella cheese

349

PANEER ACHARI PIZZA

A flavourful pizza with spicy pickled paneer, onions, and bell peppers

349

• PASTA •



SUGO ROSA (PINK PASTA)

Mixed pasta tossed in a tawny, creamy sauce, complemented by sautéed bell peppers and broccoli

349

PENNE ALL ARRABIATA

Penne pasta with spicy tomato sauce finished with parmesan cheese

349

SPAGHETTI ALFREDO

Classic spaghetti swirled in a velvety Alfredo cream sauce, finished with garlic, herbs, and a touch of parmesan-style flair.

399



FETTUCCINE ALFREDO

Silky ribbons of fettuccine tossed in a rich, creamy Alfredo sauce with a hint of garlic and cracked pepper — pure comfort, served with style.

399

VEGETERIAN LASAGNA

Layers of fresh pasta with Mediterranean vegetables, bechamel, tomato sauce, mozzarella and truffle oil

399



• CONTINENTAL MAINCOURSE •

BAKED WASHINGTON SPAGHETTI

Spaghetti in tangy tomato sauce,
layered with béchamel and cheese,
then baked golden

349

MAC AND CHEESE FLORENTINE

Classic mac in creamy cheese sauce
with spinach, baked for a golden, melty
finish.

349

COTTAGE CHEESE STEAK WITH SMOKED BBQ SAUCE

Serve with Mash Potato, Butter
Rice, Vegetable, Pure Veg btw

349

CANNELLONI FLORENTINE

Pasta tubes filled with a creamy spinach
and mushroom mix, topped with rich
concassé sauce and baked to perfection.

349

• MAGGI •

MUMMY KI MAGGI

Classic Maggi cooked the desi mom
way — with masala, veggies, and
pure comfort in every bite.

189

ITALIAN CHEESY MAGGI

Maggi with a creamy cheese twist,
a hint of herbs, and that
unmistakable Italian flair.

199

VEGETABLE MASALA MAGGI

Classic Maggi tossed with mixed veggies and bold desi
masala — spicy, hearty, and satisfying.

199

JAIN MAGGI (WITH PROCESSED CHEESE)

Maggi noodles cooked without onion or garlic, topped with melted
processed cheese for pure, comforting indulgence

199

• ORIENTAL CUISINE •

HAKKA NOODLES

Stir-fried noodles with Chinese
vegetables

249

FRIED RICE

Fried Rice with burnt garlic and
Schezwan

249

EXOTIC VEGETABLES IN CHILLI BASIL SAUCE

Babycorn, Broccoli, Fresh Mushrooms
and Greens Tossed with Fresh Basil,
Chillies and Soy

299

EXOTIC VEGETABLES IN SCHEZWAN SAUCE

Assorted Exotic Vegetable in our
version of Red Hot Szechuan Sauce

299

CHILLI BASIL STIR-FRY

A vibrant stir-fry of baby corn,
broccoli, fresh mushrooms, and greens
tossed in a fragrant chili basil sauce
with soy

299

SCHEZWAN VEGETABLE DELIGHT

A vibrant mix of vegetables stir-fried
in a fiery red Schezwan sauce

299

SINGAPORE STYLE RICE NOODLES

Rice vermicelli with shredded vegetables
and a spicy curry paste

279

VEG DUMPLINGS

Dumplings in soya sauce, our own
version of vegetable manchurian

349

AMERICAN CHOP SUEY

Crispy vegetable served with pineapple
and tomato sauce

349

KUNG PAO PANEER

Cottage cheese tossed with dry chilly,
cashewnut, soya, chilli sauce

349

CRISPY GARLIC NOODLES

Crispy noodles tossed in a fragrant
white garlic sauce

239

•INDIAN CURRY•

PANEER LABABDAR

Cottage cheese cooked in yellow rich gravy
329

PANEER ANGARA

Home made cottage cheese cooked in chef special gravy
349

PANEER TIKKA MASALA

Charcoal grilled cottage cheese cooked in spicy tomato rich gravy
329

PANEER UJALA MASALA

Finger shaped cottage cheese cooked in chef special gravy
329

LASOONI PALAK PANEER

Garlic flavored combo of iconic spinach and paneer garnish with fresh cream
329

KHUMB PYAAZ BHUJIYA

Mushrooms and spring onion cooked with masala gravy
329

KADHAI PANEER

Paneer, capsicum, onion and tomato cooked in spicy rich yellow gravy
329

METHI MUTTER MALAI

A classic combo of fenugreek and peas in a creamy gravy
349

PANEER KOLHAPURI

Cottage cheese cooked in spicy red gravy
339

•INDIAN CURRY•

SAM SABERA KOFTA

Spinach Kofta stuffed with cottage cheese and cooked in a chef's special gravy
299

SAUJI PANEER

Cottage cheese cooked in spicy Maharashtrian, sauji Masala
339

CHULBULI VEG

Assorted vegetable, cooked in yellow silky gravy
299

MUSHROOM MASALA

Button mushroom cooked in spicy gravy
339

MARWADI KOFTA

Veg kofta stuffed with mixed fruits and paneer in rich dry gravy
320

BHINDI MASALA

Cello fry ladyfinger tossed in onion tomato base thick gravy
299

VEG METHI CHAMAN

A very popular minced vegetables and fenugreek leaves cooked with rich gravy
339

BHINDI JAIPURI

Crispy fry masala ladyfinger
299

CORN PALAK

Combo of iconic spinach and american corn cranel garnished fresh cream
320

•INDIAN CURRY•

BABY CORN MUSHROOM LAZEEZ

Cooked in creamy velvet gravy

320

SEASONAL VEGETABLE

Choice of season vegetable by the guest

299

CHANA MASALA

Chickpeas cooked with Indian Spices and Chef special Gravy

320

ALOO JEERA/MASALA

Potatoes simmered in a spicy cumin seed sauce

299

VEG ANGARA 🌶️

Garden fresh vegetable cooked in chef special gravy

320

ALOO GOBI/ADRAKI

Potatoes and cauliflower in a spicy onion-tomato gravy.

320

DAL FRONTIER

Black lentil simmered on tandoor finished with ghee and cream

349

DAL MAKHANI 🍲

Slow cooked black lentils and red kidney beans simmered overnight with tomatoes, ginger, and spices, finished with a generous touch of churned butter and cream.

320

DAL BUKHARA 🍲

Black lentils cooked with butter, cream, and spices in a clay pot

299

DAL HAVELI 🍲

A rich and creamy lentil dish cooked with butter and spices.

299

VEG KOFTA CURRY

Veg Potato and Paneer ball deep fried and served with spicy yellow gravy

320

DRY FRY/TADKA

A shallow fried toor daal with onion, tomato and a tempering of Indian spices

199

HYDERABADI MOTI MUTTER

Combo of american corn green peas, spicy

320

PYAZ DAHI KI BHINDI 🌶️

A yummy cobo of okra spring onion and tempered yogurt

299

•PAPAD•

ROASTED PAPAD FRY

Crispy roasted papads with a spicy seasoning

29

MASALA KHICHA PAPAD

Crispy papad tossed with spices and herbs

49

PLAIN KHICHA PAPAD

Crispy papad. Fry and Roast

35

MASALA PAPAD ROASTED FRY

Crispy roasted papads with a flavorful masala seasoning

49

•INDIAN BREADS•

WHOLE WHEAT TANDOORI ROTI (PLAIN/BUTTER)

30/35

WHOLE WHEAT LACHCHA PARATHA

60

CHEESE BURN NAAN

129

ONION/POTATO/MIX VEG/PANEER KULCHA

79/79/
89/99

PLAIN NAAN BUTTER NAAN GARLIC NAAN

60/80/99

BUTTER MISSI ROTI

60

CHILLI CHEESE NAAN

99

TAWA ROTI/ BUTTER ROTI

30-35

GARLIC CHEESE BUTTER NAAN

99

ROTIYON KI TOKRI

299

•RICE AND ACCOMPANIMENTS•

STEAMED RICE
129

STEAMED GHEE RICE
139

JEERA RICE / JEERA ONION RICE /
BURNT GARLIC JEERA RICE
169/199

TAWA PYAZ RICE
229

 BHUNA PYAZ RICE
229

MASALENDAR ALOO
BIRYANI
*Long grain basmati rice layered with
tandoori potatoes with aromatic spices*
299

SHAHI VEG
BIRYANI
*Dum rice biryani with beautiful
aroma and flavors*
299

VEGETABLE PULAO
*Basmati Rice with seasonal
veggies and aromatic spices -
light, flavorful and classic*
299

TADKEWALI DAL KHICHDI
*Comforting dal khichdi finished with a
ghee tadka of spices and garlic -
simple, soulful and satisfying*
299

DUM SUBZ BIRYANI
*Our signature long grain basmati rice layered
with fresh vegetables*
329

PANEER TIKKA BIRYANI
*Long grain basmati rice layered with cottage
cheese cubes flavored with aromatic spices*
349


PLAIN/BOORANI/MINT/
CUCUMBER/BOONDI AND
CORIANDER
110


SWEET
RAITA/PINEAPPLE/MIX
FRUIT/SEASON FRUIT
149

•FINAL TOUCHES•

SIZZLING WALNUTS
CHOCOLATE
BROWNIE WITH
VANILLA ICE
CREAM
249

WALNUTS
CHOCOLATE
BROWNIE WITH
VANILLA ICE
CREAM
199

SHAHI TUKDA 
*Rich, royal mughlai dessert to indulge in all
seasons, specially festivals. Sugar coated bread
topped and soaked with fragrant creamy sweet
thickened milk or rabri and garnished with dry fruits*
249

CLASSIC RABDI 
GULAB JAMUN
*Classic Indian dessert, where Gulab jamun
combined with creamy rabdi makes a tasty
combination*
149

CHEF SPECIAL SWEET
A chef special sweet
249

HOT GULAB JAMUN
Warm, soft, syrup soaked delight
30/60

ICE CREAM
(SINGLE SCOOP)
249

CHOICE OF ICE CREAM
(DOUBLE SCOOP)
45/60

•HOT BEVERAGES•



MASALA CHAI

39

INSTANT COFFEE

49

LEMON TEA

29

BLACK COFFEE (HOT/ICED)

49

ORGANIC GREEN TEA

49

•SOFT BEVERAGES•

SOFT DRINK
(MRP)

RED BULL
125

CANNED FRUIT JUICE
69



PACKAGED DRINKING WATER
(MRP)



Thank you for dining with us at Culina!

We hope your experience has been as
rich and memorable as the stories behind
our dishes.

As you leave this sanctuary of flavors,
we invite you to carry the essence of Culina
with you-wherever you go, may the serenity,
beauty, and joy linger in your heart.

Until we meet again, savor the journey.



Stay connected with us!
Scan the QR code to follow our journey on Instagram.

Share your moments, tag us, and
be a part of the Culina story.

@theculina