SMALL PLATES

ACROSS THE GLOBE

- Mushroom Ontario | Rs. 325 Button and shiitake mushrooms, English Cheddar and parmesan bake, garlic and crusty bread
- Panko Crusted Broccoli IRs. 325 Broccoli, Cheddar and Parmesan croquettes. Cocktail dressing
- Mac N Cheese Cordon Blue | Rs. 325 Bhut jolokia remoulade

Classic Dxb Hummus I Rs. 325 Dubai inspired. With chickpeas, extra virgin olive oil and crisp, toasted pita bread

- HAS Avocado Toast I Rs. 350 Avocado mash, slow roasted plum tomatoes, fetaand home grown mustard greens
 - 3 Mushroom Crostini Rs. 325 Mushroom pate, sauteed mushrooms, hint of nutmeg, brown butter, fresh thyme and feta cheese
 - Roma Bruschetta | Rs. 300 Cherry tomatoes, sweet basil pesto and parmesan cheese
 - Six Degrees Mezzeh Platter I Rs. 475 Platter of 2 types of hummus, smoked babaganoush, falafel, tzatziki, spinach sambousek, crisps and bread

FROM WOK AND GRILL

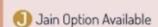
- Tangra Chilli Paneer I Rs. 395 The epicenter of Desi-Chinese, started here at Chinatown in Kolkata
- ⑤ 5 Spice Lotus Stem Chips IRs. 350 Crispy garlic and chilies, spice dust
 - Cauliflower 65 Krunch I Rs. 299 Cauliflower floretes tossed with curry leaves. hot chilies, dark soya and hot garlic sauce
 - Golden Fried Togarashi Babycorn IRs. 325 Gochujang and pink gari remoulade
 - Firecracker Paneer and Spinach Spring Rolls IRs. 325 Hot chili dipping sauce and spice dust
 - Three Treasure Smoked Chilli 1Rs. 325 Waterchestnut, American corn and Edamame. Bird's eyes chlli barbeque sauce
 - Sichuan Crispy Vegetables I Rs. 325
 Carrot, bean, cauliflower, babycorn, broccoli and mushrooms. Fried crisp and wok tossed

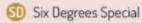
Thai Style Corn Cakes I Rs. 325 Crushed corn, lime leaf, lemongrass, Thai ginger, crushed chillies and scallions. Green onion sauce

Ocrn and Cheese Gyoza Rs. 325 Sauteed corn and cream cheese momos. Pan seared till crisp

FROM THE SUSHI STATION

- Vegetable California Maki I Rs. 590
- Asparagus and Cream Cheese Uramaki I Rs. 590
 - Tempura Babycorn Uramaki I Rs. 590
 - Fried Sushi Rolls | Rs. 590





Please note: We levy an additional 5% Tax on the bill







SOUPS

Six Degrees Tomato Soup | Rs. 210 Plum tomatoes, fresh Italian basil, croutons, cheese straws

- Subz Shorba | Rs. 210 Mildly spiced broth, coconut cream and Indian spices
- Broccoli and Cheddar I Rs. 220

English cheddar and broccoli cream, fresh black pepper and almond flakes

1 Thai Coconut Soup I Rs. 220 Vegetables, kaffir lime, lemon grass, birds eye chili and fresh coconut milk

Curry Laksa | Rs. 230

Curried coconut cream, glass noodles and vegetables

Hot & Sour | Rs. 220

Dark soy, white vinegar, fresh chilies and vegetables

Mexican Bean and Crispy Tortilla I

Spicy tomato broth, red chili beans, fresh coriander, sour cream and chips

Tibetan Noodle Thukpa I Rs. 220 Aromatic vegetable and noodle broth, spicy chunky chili oil

Wild Mushroom Soup | Rs. 240

Mushroom puree, sauteed button, shiitake and shimeji mushrooms, double cream nutmeg, thyme and parmesan

Old School Manchow | Rs. 210

Vegetables in a dark soy, vinegar and chilli broth

O Classic Sweet Corn | Rs. 220

Creamed corn and crushed American corn

REFRESHING SALADS

Corn Caesar Salad | Rs. 275

Mixed lettuce, American corn, cilantro, parmesan cheese, croutons, garlic-dijon mustard dressing

Orisp Apple and Pear Salad | Rs. 295

Toasted walnuts, pomegranate, baby spinach, feta cheese, maple-cider vinegar vinaigrette

On Chopped Kale and Quinoa | Rs. 295

Cherry tomatoes, American corn, French beans, mixed seeds, cranberry, honey-mustard dressing

Marinated Feta Greek | Rs. 295

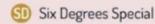
Feta marinated in olive oil, fresh herbs, crushed chilies and lemon zest with diced cucumber, cherry tomatoes, peppers and chickpeas honey-mustard vinaigrette

⑤ Som Tam Salad | Rs. 295

Green papaya salad is a spicy salad made from shredded unripe papaya.



Jain Option Available



DALS

Jain Dall Rs. 299

Lentils tempered with ghee, cumin seeds and curry leaf

Dal Tadka I Rs. 310

Lentils tempered with garlic, chilies, cumin and curry leaf

Six Degrees Dal Makhani | Rs. 375 Lentils soaked and cooked overnight with tomato puree and garlic. Finished with cream and kasuri methi

INDIAN STAPLES

Steamed Rice I Rs.199

Pulao | Rs. 250

Jeera / Vegetable

Mumbai Tawa Pulao | Rs. 299

Served with raita and papad

Parda Biryani

Served with raita, kachumber and roasted papad

Bhuna Soya Biryani

Nizami Vegetable Biryani | Rs. 399

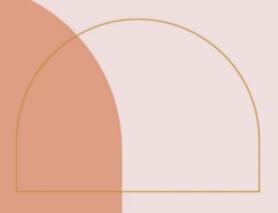
Paneer Tikka Masala Rs. 399

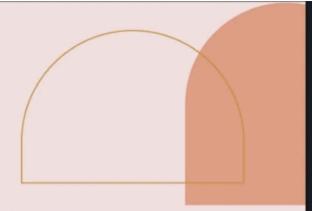
Khichadi

Served with ghee, dahi and papad ki churi

Classic Dal Khichadi Rs. 355

 Palak khichadi Rs. 375





INDIAN BREADS

Roti | Rs. 55/65

Plain / Butter

Multigrain Mix Seed Roti I Rs. 75

Naan | Rs. 70/80

Garlic Naan IRs 85

- Parda Butter Naan | Rs. 120
- Ochili Cheese Naan I Rs. 135

Tandoori Paratha IRs. 80/90

Butter laccha / Kasuri methi laccha

Churchur Paratha I Rs. 80/90/100

Namak Mirch / Aiwain / Methi

Rumali roti | Rs. 80/90/100

Classic / Butter / Masala rumali roti

Stuffed Tandoori Paratha | Rs. 150/180

Amritsari aloo / Masala Paneer

Achari Mushroom Kulcha I Rs. 135

Achari Paneer Kulcha IRs. 135

SIDES

Papad | Rs. 55 / 55 / 75

Toasted / Fried / Masala

Plain Curd IRs. 105

Raita Rs. 135

Boondi / Vegetable

Single Pav IRs. 50

Single Tava Kulcha I Rs. 75

French Fries IRs, 225



PASTA

- Fettuccine Alfredo | Rs. 475 Ribbon pasta in a creamy mixed cheese sauce with parmesan and broccoli
- Penne Aurora | Rs. 550 Spicy blended tomato sauce, dried chili peppers, basil and parmesan cheese with fresh asparagus
 - Spaghetti Agli Olio I Rs. 475 Sliced garlic, crushed chilies, fresh herbs, parmesan, olive oil and lemon. Classic
- 🥯 🎱 Rigatoni Arabiata l Rs. 490 Pipe shaped pasta in a spicy tomato and cream sauce with fresh parmesan and basil

Spaghetti Pesto I Rs. 490 Spaghetti tossed with fresh cream and basil pesto

Penne Verdure | Rs. 550

Home made ricotta cheese, cannellini beans, zucchini, carrot, garlic, basil and parmesan in tomato sauce

Conchiglie Morels | Rs. 590 Shell shaped pasta with Kashmiri morels in a porcini mushroom sauce with shimeji, button and shiitake mushrooms

2 Layer Lasagna | Rs. 490 Creamy spinach and tangy vegetables,





RISOTTO

Risotto Funghi | Rs. 495

Creamy and sauteed mushroom, arborio rice, parmesan shaving and truffle oil

Risotto a la Arrabiatta l Rs. 475

Vegetable risotto, spicy tomato sauce, cherry tomatoes, basil pesto and fresh herbs

1 BOWL MEALS

INTERNATIONAL BOWLS

Mexican Hot Pot I Rs. 450

Mexican rice, salsa, refried beans, sour cream, buttered corn, house salad and crushed nachos

Mediterranean Delight Rs. 450

Cous cous, classic hummus, falafel, cherry tomatoes, Has avocado, and fattoush salad. Topped with spiced chickpeas and malta-vinaigrette

Vegetable Stroganoff I Rs. 450

Herbed buttered rice, creamy cheese mushrooms and vegetables, parsley and gherkins

Peri Peri

Cottage Cheese Steak I Rs. 450

Spicy grilled cottage cheese, creamy peri-peri sauce, mashed potatoes and grilled vegetables

PAN-ASIAN BOWLS

Spicy Miso Ramen I Rs. 450

Sriracha tare, miso broth, steamed noodles, spicy cottage cheese, nori sheets, corn and edamame, kimchi and chili oil

Oyster Mushroom Ramen | Rs. 450

Oyster tare, shiitake broth, steamed noodles, garlicky mushrooms, shimeji mushrooms, nori sheets, corn and edamame, kimchi and toasted sesame oil

Burmese Khowsuey I Rs. 490

Rich coconut curry with steamed noodles and an array of condiments

DESI BOWLS

Bhuna Soya Pav I Rs. 350

Soya kheema, fried potatoes and green peas. Bhuna masala and buttered pao

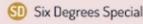
Gulmohar Road Pav Bhaji IRs. 350

Spicy potato and vegetable bhaji, served with buttered pav, onion and lemon. Bambai ishtyle!!

Pindi Chole and Kulcha I Rs. 350

Channa cooked in tea leaves and spices, tempered with ghee and ajwain, served with In-house tava kulcha





SMALL PLATES

MOSTLY TANDOOR AND TAVA

- Tandoori Pineapple Chaat I Rs. 295
- Fresh pineapple, yogurt and mustard oil marinate, char-grilled.
 - Chaap Wah Punjab I Rs. 325

Tandoori soya chaap. Tossed with cream, melted butter and house spices

🥯 🜒 4 Cheese Broccoli Kebab | Rs. 425

English cheddar, Swiss emmental and gruyere and Desi processed cheese flavoured broccoli tikka. Toasted walnuts and chili-cranberry jam

Paneer Tikka I Rs. 425 Classic. Sabka favourite

Nimboo Mirch Paneer Kebab | Rs. 415

Lemon and hot Naga chilli spiced tandoori paneer

Peshawari Rajma Ki Chapali 1 Rs. 325

Crushed kidney bean tikki, freshmint and cilantro, freshly ground cumin and coriander seeds. Served on a bishop's weed paratha

🕯 Quinoa Makai Popsicles | Rs. 350

Crushed corn and cilantro quinoa pops, mint chutney

Beetroot-Peanut Butter Seekh I Rs. 325

Roasted baby beetroot with chunky peanut butter. Fresh green chilies, cilantro, spices and feta cheese. Peanut spiced crumble

Baby Kulcha I Rs. 325

Tandoor cooked achari paneer or achari mushrooms, pickled yogurt marinade

Achari Mushroom Tikka 1Rs. 325

Tandoor cooked button mushrooms, pickled yogurt marinade

Buttered Zataar Bread | Rs. 325

Freshly baked in our wood-fired oven. Served with tahini

Masuri Paneer Tikka | Rs. 415

Processed cheese sandwiched between paneer. Marinated with hung curd, fenugreek and Indian spices. Char-grilled

Chettinad Paneer Taco I Rs. 350

Tava paratha, chutney, pickled onion, spicy pepper paneer and processed cheese

Dahi Kebab I Rs. 395

Hung curd flavoured with cardamom, ginger and chilies. Served with cranberry chutney





Jain Option Available SD Six Degrees Special



SANDWICHES



with potato waffers

Six Degree Club | Rs. 350
Toasted double decker sandwich. Spiced potatoes, In-house slaw, sliced vegetables and sliced cheese. With green chutney

Mumbai Street SW IRs. 300

Sliced potato, beetroot, cucumber and tomatoes. In-house sandwich masala and spicy green chutney. Popular on streets of Mumbai

BURGERS

Jerk Paneer Steak Burger IRs. 375

African spice marinated cottage cheese steak, grilled on a hot plate. Burger sauce, house salad and onion rings

Nashville Bean and Corn Burger I Rs. 350

Fried red bean and corn patty, pico de gallo, sour cream and crushed nachos

Old School Railway Cutlet Burger I Rs. 350

Old School potato cutlet, tomato ketchup, In-house slaw and pickle,



INDIAN MAINS

DESI CURRIES

Sunny Paaji's Paneer Makhani I Rs. 425

Silky makhani, spices, kasuri methi and double cream

Six Degrees Shaam Savera | Rs. 425

Tangy creamy gravy, paneer and spinach roulade

Old Lucknow Handi Masala | Rs. 399

Mixed vegetables in rich tomato gravy

Soya Chaap Masala I Rs. 399 Lip smacking tomato gravy, tandoori soya chaap tikka, smoked onion and tomatoes

Paneer Butter Masala | Rs. 425

Soft paneer in a spicy makhani curry

Aloo Ghee Roast | Rs. 375

Speciality from Mangalore. Flavours of tamarind, hint of jaggery and freshly ground spices

Kolhapuri Vegetables I Rs. 399 Assorted vegetables in a spicy tomato and onion curry

Makai Seekh Masala | Rs. 425

Corn seekh kebab, stuffed with cheese, fried crisp. Served over masaledaar gravy

Paneer Burji | Rs. 425

Crumbled paneer, cooked with onion and tomatoes, kasuri methi and coriander

Methi Mattar Malai Kofta l Rs. 425

Green peas kofta, fresh and dry methi, creamy cashew curry. Fresh green and dry red chilies

Lucknow Rizala | Rs. 425

Malai paneer tikka served over a rich white gravy flavoured with coriander leaves and cardamom

Lehsuni Palak Paneer | Rs. 425

Paneer cubes, served over garlicky spinach, topped with crisp garlic



Jain Option Available SD Six Degrees Special



DESI CHAAT

Lucknowi Dahi Batasha | Rs. 225

Stuffed poori, masala aloo, bhuna channa, sweetened yogurt, chutney

Mumbai Bhel | Rs. 225

Popular Mumbai street food. Potatoes and crushed chilies



Popular kolkata bhel. Flavoured with mustard oil, jha-muto garam masala, potatoes and crushed chilies



Fried spinach leaves, spiced potato, yogurt, spiced dal, peanuts and chutney

COLD PLATE

CAFE ESSENTIALS

Garlic Toast | Rs. 175

Six Degrees bakery baguette. Garlic butter

Cheese Chili Garlic Toast | Rs. 195

In-house baguette, 2 cheese mix, garlic flavoured. Toasted

Korean Cream Cheese Buns I Rs. 275

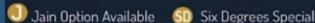
Popular on the gram! Toasted buns with cream cheese and garlic butter

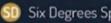
Macho Nachos I Rs. 350

Homemade chips, chili beans, sour cream, sauce queso, pico de gallo and guac

HAS Avocado Guacamole I Rs. 325

With homemade ragi chips [Made to Order]





Please note: We levy an additional 5% Tax on the bill



PANINI

- Spicy S'room Cheese Melt I Rs. 325 Crushed chili and mushroom, double cream and nutmeg. Chili cheese mix. Grilled Italian Panini
- Pe-Mo-To I Rs. 325 Pesto, Mozzarella, Tomato, Classic

Mediterranean

Vegetables and Hummus I Rs. 325 Mediterranean grilled vegetables, plum roma tomatoes

BAGEL

© Cream Cheese and Arugula 1 Rs. 350 Soft Philadelphia cream cheese, cracked black pepper, and arugula

Roast Veggies and Pesto I Rs. 350 Oven cooked vegetables, sweet basil pesto, oven cooked tomato confit and hydroponic baby greens



QUESADILLA



- Classic Cheese 1 Rs. 350 Cheese sauce and cheese melt quesadilla
- Chili Bean and Corn 1Rs. 375 Refried beans, cheese sauce and cheese melt quesadilla





DESSERTS

O Apple Pie Tres Leches | Rs. 400 Popular milk cake flavoured with green apple

cooked with brown butter, brown sugar and cinnamon. Topped with pie crumble

Panna cotta I Rs. 375

Vanilla bean panna cotta with fresh fruits and granola

Millionaire Chocolate IRs. 395

Chocolate brownie, chocolate truffle, ganache and dulche de leche

Basque | Rs. 400 Classic Saint Sebastian

Cheesecake

Tub Tim Grob | Rs. 390

Popular Thai dessert. Water chestnut pearls served with sweetened coconut and pandan milk on crushed ice

Biscoff Cheesecake 1Rs. 380

Crunchy biscoff soil topped with creamcheese mousse and Lotus biscoff spread

Rocky Road Cookie Dough I Rs. 395 Gooey chocolate pizza cookie, marshmallow, nutella,

peanut M&Ms, chocolate sauce

45 Layer Tiramisu Crepe Cake I Rs. 400









RICE AND NOODLES

- Wok Tossed Fried Rice LRs 350
- Korean Kimchi Fried Rice IRs. 350
- Spinach, Mushroom and Black Pepper Rice I Rs. 350

Red Thai Basil Rice IRs 350

- Chopper Fried Rice | Rs. 350
- Hakka Style Vegetable Noodles I Rs. 375
 - Teriyaki Soba Noodles I Rs. 375
- Burnt Garlic and Chilli Noodles | Rs. 375
 - Black Bean Flat Noodles I Rs. 375

Malaysian Flat Noodles I Rs. 375

Indonesian Mee Goreng IRs. 375

Pad Thai Noodles I Rs. 375

- American Chopsuey with Crispy Noodles | Rs. 375
- Exotic Vegetables with Pan Fried Noodles I Rs. 375









PIZZA





Margherita | Rs. 525
Tomato sauce, cheese blend, cherry tomatoes and basil pesto

Ouattro Formaggi | Rs. 590 Pecorino, Gra na, Blue cheese and Mozzarella

© Caprese | Rs. 590

House sauce, classic basil pesto and pine nuts

Verdure | Rs. 590

Roasted bell peppers, onion, olives, fresh basil and parmesan cheese

• Agrodolce I Rs. 590 Sweetcorn, jalapeno, pineapple, fresh basil and parmesan cheese

Wild Fungi and Truffle | Rs. 690 Porcini mushroom sauce, oyster mushrooms, button mushrooms and white truffle oil

Gardenia Rs. 625

Spinach, zucchini, asparagus, house sauce and mozzarella cheese

Burrata | Rs. 625

Baby burrata, garlic oil, fresh basil, tomato sauce and cheese

Bianca | Rs. 590

Sundried tomato and potato, fresh cream, parmesan and truffle oil

Classica | Rs. 625

Artichoke, black olives, button mushrooms, fresh basil and parmesan cheese

Peri Peri Paneer | Rs. 590

African chili marinade paneer, home made pesto sauce, diced onion and mozzarella





削 Jain Option Available 🛮 🕥 Six Degrees Special

