



BENGALURU
ATLANTIS

BREW PUB · COCKTAIL · KITCHEN

Food Menu



BENGALURU

ATLANTIS

BREW PUB • COCKTAIL • KITCHEN

At Atlantis, we believe great cuisine transcends borders. Our menu is a celebration of world flavors, seamlessly blending the timeless elegance of Greek cuisine, the vibrant spirit of Indian classics, and the best of international culinary traditions. Each dish is thoughtfully crafted to honor its roots while adding a touch of modern flair.

From the aromatic spices of India to the fresh bold ingredients of the Mediterranean, every plate is a testament to our passion for exceptional dining. Whether you're craving a traditional Greek mezze, a refined Indian delicacy, or a global favorite, each bite is designed to captivate your senses and elevate your experience.

Embark on a journey of flavors, where
every dish is a masterpiece.

SOUP IN AROUND

VEGETARIAN

Kimchi Asian Greens With Noodles 299

Asian green vegetables with noodles flavoured of garlic, kimchi and finished with scallion

Brocc N Cheddar 349

Puree of broccoli and edamame cooked with cream and garnished with slice of cheddar

Mushroom Soup With Mushroom Duxelles 349

Sautéed puree of mushroom with cream and garnished with mushroom duxelles



Brocc N Cheddar



Bell Pepper Chicken Soup

NON-VEGETARIAN

Bell Pepper Chicken Soup 349

Warm up with our creamy pureed bell pepper soup, made with tender chicken, a puree of red bell peppers, and a hint of aromatic spice

Korean Chicken Soup 349

A popular korean soup made with chicken, sliced vegetable, gochugaru, garnished sliced scallion and egg

Sea Food Rasam 369

Seafood rasam is a flavourful and spicy south indian soup made with a medley of seafood and spices

THE FRESH TOSS (SALADS)

VEGETARIAN

Signature Caesar Salad 369

Baby lettuce tossed with caesar dressing, chunky crispy brioche and shaved parmesan

Sprouts And Pomegranate Salad 369

Healthy mix of onion, apple, coriander n pomegranate mixed with sprouts

Spiced Greek Salad With Avocado N Tofu 379

Cucumber, tomato, onion, pineapple, lettuce, olives, spiced tofu tossed with honey citrus vinaigrette and garnished with diced greek feta

Roasted Vegetable And Quinoa Salad 389

Roasted carrot, zucchini, broccoli, cauliflower, boiled quinoa and beetroot & red wine vinaigrette



Signature Caesar Salad

NON-VEGETARIAN

Signature Chicken Caesar Salad

Baby lettuce tossed, grilled chicken with caesar dressing, chunky crispy brioche and shaved parmesan

429

Greek Style Chicken Tabbouleh

Parsley, tomato, mint, onion, cous cous, chicken, olive oil and lemon juice and tahini dressing

429

Country Grilled Chicken Salad

Assorted lettuce, veggie & grilled chicken tossed with italian balsamic dressing

429

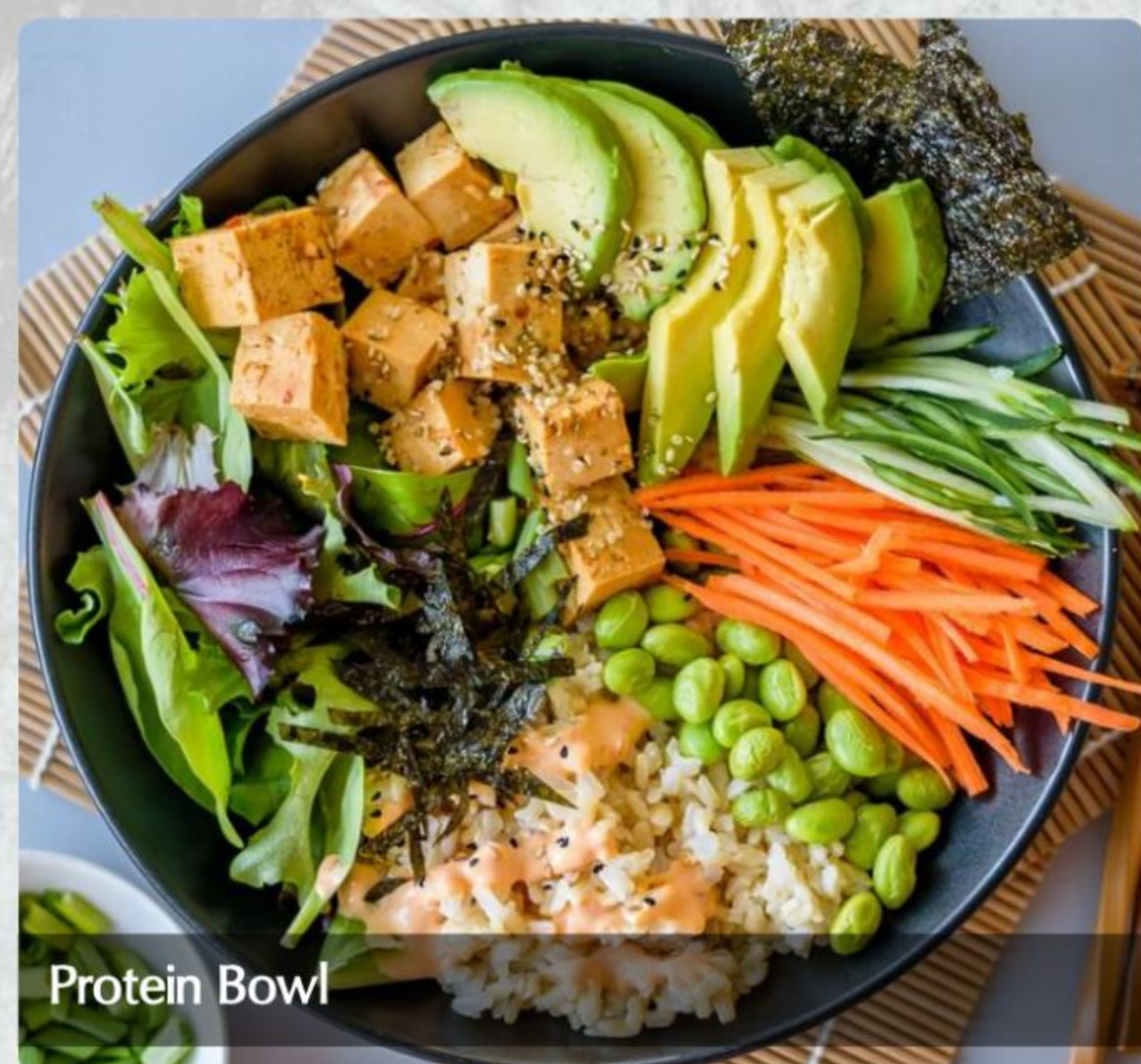
Charred Pineapple & Thai Marinated Chicken

Grilled pineapple, bell peppers, olives, mixed lettuce, thai marinated roasted chicken tossed with sweet chilli and lemongrass dressings

449



Charred Pineapple & Thai Marinated Chicken



Protein Bowl

WELLNESS DELIGHTS

VEGETARIAN

Cottage Cheese Souvlaki

Cottage cheese & tofu tossed with mixed leafy vegetables

389

Grilled Tofu Poke Bowl

Marinated tofu, grilled to perfection is served on a bed of sushi-grade rice, mixed greens and an array of colorful toppings including pickled ginger, cucumber and avocado

389

Protein Bowl

Loaded with lean protein, this bowl is made with tofu, paired with creamy avocado, roasted veggies and fresh greens

389

NON - VEGETARIAN

Boiled Egg N Edamame Chaat

Protein-rich egg whites, steamed edamame and a hint of spices, this refreshing snack is guilt-free and delicious. topped with fresh cilantro and a squeeze of lime juice

325

Egg White Fluffy Omelette

A healthy indian style half moon shape omelette made with onion, tomato, coriander & green chillies. Served with slice of bread

325

Pressed Chicken

Crumb-coated pressed chicken, accompanied with plain mashed potato & quinoa risotto

475

Roasted Chicken & Avocado Bowl

Tender roasted chicken, creamy avocado, edamame, cherry tomato, quinoa and citrus lemon dressing come together in a nutritious and delicious bowl

489



Roasted chicken & avocado Bowl

APPETIZERS

VEGETARIAN

Korean Creamy Cheese Bun

325

Soft and utterly irresistible, this sweet and savory bun is filled with a generous helping of creamy cream cheese

Korean Garlic Bun

325

Soft, fluffy and utterly irresistible, this sweet and savory bun is filled with a generous helping spiced garlic butter

Atlantis Nachos

349

A mountain of crispy tortilla chips smothered in a rich, creamy blend of melted cheese, savory refried beans and spicy jalapeños and a sprinkle of fresh cilantro, all finished with a drizzle of zesty salsa and a dollop of sour cream

Hummus Platter

369

Chickpeas hummus, deep fried falafel, muhammara, tzatziki and marinated olives



Korean Creamy Cheese bun



Atlantis Nachos

Tokyo Fries

325

Crispy fries tossed with japanese seven spice

Truffles Parmesan Fries

325

Crispy fries infused with the deep, earthy essence of truffle oil and topped with shaved parmesan cheese, finished with a sprinkle of fresh parsley

Potato Wedges

325

Served with korean chilli mayo

Steam / Togarashi Edamame

349

Fresh tender soybeans are carefully steamed to perfection

Avocado Dahi Puri

349

A creamy dreamy twist on the classic indian street food, featuring crispy, flavourful puris filled with a velvety blend of ripe avocado, cool yogurt and tangy tamarind chutney, topped with a sprinkle of crunchy sev, chopped cilantro

Tangy Peanuts

325

Peanuts tossed in a zesty mix of tangy spices, fresh coriander and a squeeze of citrus

Cheese Cigars

349

Tossed asian spice combined with cheese, rolled in a wonton sheet

Vegetable Fritto Misto

349

Crispy fried vegetables served with arrabbiata sauce & togarashi mayo

Broccoli Wings

369

Tempura fried florets broccoli dressed with rich almond cream & parmesan cheese and dusted with togarashi powder



Cheese Cigars



Olympian Onion Rings

Olympian Onion Rings

325

Thinly sliced onions, coated in a light airy batter are expertly fried to golden crispy perfection

Cheesy Jalapeno Poppers

349

Crispy golden nuggets filled with a creamy melted blend of cheddar and mozzarella cheese, spicy diced jalapenos

Garlic Bread With Cheese Chilli

349

Garlic bread topped with generous layer of gooey melted cheese and hint of fresh green chillies

Paneer Pops

349

Bite-sized cubes, spiced paneer coated in a crispy golden crust and fried to perfection

Chakna Platter

389

Masala peanuts, boiled chana chat, spiced chakli, wasabi makhana, cheesling bhel, salted nuts

NON-VEGETARIAN

Chicken Pops 369

Tender bite-sized pieces of chicken coated in a crispy flavourful batter, fried to golden perfection

Pulled Chicken Croquettes 389

Slow cooked chicken pulled, béchamel sauce, coated in breadcrumbs and deep fried

Chicken Popsicles (Lollipop) 389

Tender, juicy chicken strips marinated in a zesty blend of spices, herbs and crumb fried

Chicken Cheese Cigars 389

Tossed asian spiced chicken combined with cheese rolled in a wonton sheet

Moroccan Chicken Kibbeh 389

Tear drop shaped minced marinated chicken and bulgur deep fried

Atlantis Nachos Chicken 389

A mountain of crispy tortilla chips smothered in a rich creamy blend of melted cheese, savory refried beans and spicy jalapeño and minced chicken a sprinkle of fresh cilantro, all finished with a drizzle of zesty salsa and a dollop of sour cream



Pulled Chicken Croquettes



Lemon Grass Chicken



American Fish & Chips

Lemongrass Chicken 389

Mouth-watering dish is made with marinated chicken cooked in a fragrant lemongrass sauce

Prawns Al Ajillo 489

Succulent prawns are sautéed in a fragrant mixture of garlic, olive oil and spices, then finished with a squeeze of fresh lemon juice

Coconut Crispy Prawns 489

Prawns crumb with coconut flakes and deep fried served with mango chilli aioli

American Fish & Chips 489

Golden-fried fish with a light crunchy coating, served with thick-cut fries and creamy tartar sauce.

Mediterranean Chicken Hummus Platter 689

Chickpeas hummus, deep fried chicken falafel, muhammara, tzatziki and marinated olives

Spicy Herb Roasted Lamb Chops 689

Fresh herbs marinated lamb chops, herb butter and served with wedges of lemon & in house salad

WOK WONDERS

(PAN ASIAN TAPAS)

VEGETARIAN

Thai Lotus Stem

Lotus chips tossed with lemongrass, galangal and basil leaves

349

Korean Chilli Potato

Baby skin potato tossed in our special korean chilli sauce

349

Dynamite Broccoli

Tempura broccoli tossed with dynamite sauce

349

Silken Tofu In Spicy Plum Sauce

Crispy tofu tossed in a spicy plum sauce

369

Roasted Chilli Pepper Cottage Cheese

Crispy cottage cheese tossed in home made roasted chilli pepper sauce

369



Thai Lotus Stem



Korean Chilli Potato



Gochujang Chilli Chicken



Spicy Thai Prawns

NON-VEGETARIAN

Gochujang Chilli Chicken

Cubed of chicken tossed with korean chilli paste, water chestnut, scallions and peppers

389

Chicken Wings With Sriracha / Gochujang Sauce

Chicken wings tossed with your choice of sauce

389

Chilli Garlic Chicken

Fried chicken tossed with bell peppers, bird eye chilli and burnt garlic

425

Chilli Sambal Fish

Fish tossed in a flavorful sweet and spicy chilli sambal sauce

469

Spicy Thai Prawns

Wok tossed prawns with lemongrass, galangal, lime leaves, basil leaves and finished with red curry paste & coconut milk

489

SUSHI ROLL

VEGETARIAN

Pickled Cucumber And Carrot 549

Pickled cucumber, carrot, asparagus, togarashi and sriracha mayo & wasabi mayo

Mexican Crunchy Asparagus Rolls 569

Crispy asparagus, black rice, avocado, tanuki

Mushroom N Scallion & Asparagus Uramaki 569

Home made teriyaki sauce, oyester mushroom, asparagus, scallions and truffle oil

Avocado And Cucumber Cream Cheese Rolls 589

Hand rolled sushi with avocado, english cucumber and cream cheese



Avocado and cucumber cream cheese rolls



Mexican Crunchy Asparagus rolls



Prawns Dynamite



Chicken California Roll

NON-VEGETARIAN

Prawns Dynamite 589

Prawns, jalapeno, romaine lettuce, matchsticks of cucumber and guacamole

Chicken Katsu 589

Crispy chicken, romaine lettuce, katsu sauce and nori sheet

Chicken California Roll 589

A creative twist on the classic sushi roll featuring tender juicy chicken, crispy tempura bits and creamy avocado wrapped in a thin layer of seaweed and sushi rice, topped with toasted sesame seeds and a drizzle of sweet, savory teriyaki sauce

Crispy Salmon 689

Salmon katsu, avocado and sliced of scallions

DIMSUM AND BAO

VEGETARIAN

Scallion Paneer Dimsum 369

Smashed cottage cheese, spring onion and Thai red chilli

Assorted Vegetable And Edamame Dimsum 369

Asparagus, bokchoy stem, napa cabbage stem, edamame beans

Trio Of Mushroom And Cream Cheese 369

Button mushroom, shiitake mushroom, oyster mushroom and cream cheese

Chilli Basil Tofu Bao 369

Crunchy tofu, cucumber and chilli basil sauce filled in steamed bao

Shrooms Bao 369

Assorted mushroom tossed in oyster basil sauce and filled in steamed bao



Assorted Vegetable and Edamame Dimsum



Teriyaki Chicken Bao



Celery and Chicken Dimsum

NON VEGETARIAN

Celery And Chicken Dimsum 429

Zesty celery stem, minced chicken and water chestnut

Chicken And Bok Choy Dimsum 429

Delicate dimsum filled with a savory blend of tender chicken, fragrant bok choy and aromatic ginger

Teriyaki Chicken Bao 439

Shredded chicken with japanese teriyaki sauce filled in steamed fluffy bao

Bang Bang Prawns Tempura Bao 469

Prawns tempura, siracha sauce, filled in steamed fluffy bao

CLAY OVEN

VEGETARIAN

Kaju Corn Tikki 349

A bite size of caju & corn filled goodness. Pure indulgence

Dahi And Mascarpone Kebab 359

Hung yogurt, mascarpone cheese crumbed and deep fried

Classic Paneer Tikka 359

Cubes of creamy paneer cheese are marinated in a rich blend of yogurt, lemon juice and aromatic spices grilled to perfection in a tandoor oven

Tandoori Soya Chaap 359

Soya chaap marinated in our special mix of indian spices

Edamame And Assorted Veg Seekh 359

A mixture of edamame beans and assorted vegetables with cottage cheese, ground spices, then grilled in clay pot oven

Phal Bane Angaray 369

Tender chunks of juicy pineapple and crisp apple are marinated in a zesty blend of yogurt, citrus and warming spices, then grilled to caramelized perfection

Stuffed Multani Paneer Tikka 379

Cottage cheese marinated with spice and yogurt stuffed with dry fruits and spices and finished in clay oven

Malai Chilgoza Broccoli 389

Broccoli marinated with pine nuts, pomegranate seeds with creamy yogurt, cooked in tandoor



Tandoori Chicken Wings



Dahi And Mascarpone Kebab

NON VEGETARIAN

Classic Chicken Tikka 425

Tender and juicy chicken marinated in a rich blend of yogurt, lemon juice, garam masala, cumin and coriander. grilled to perfection in a tandoor oven

Tandoori Chicken Wings 425

Tender chicken wings are marinated in a blend of yogurt, spices and herbs, then grilled to perfection in a traditional tandoor oven

Scallion Chicken Tikka 425

Chicken marinated with spring onion, chilli mint chutney, grilled to perfection in a tandoor oven

Thai Spiced Chicken Tikka 425

Chicken marinated with freshly minced thai spices and thyme condiments

Murg Sofiyani Seekh 429

A mixture of minced chicken, garlic and spices wrapped around a skewer and grilled in a tandoor

Almond Crushed Chicken 449

Chicken marinated with crushed almonds and saffron, cooked in a clay oven

Mirchi Lasooni Fish 485

Fish marinated in a blend of spices, herbs and a hint of garlic, is grilled to perfection in a tandoor oven

Amritsari Fish Tikka 485

Fish marinated with traditional spices, originating from amritsar

Kalanji N Nimbu Prawns 525

Kalonji and citrus flavoured prawns tikka

REGIONAL CONNECTION

VEGETARIAN

Hara Bhara Kabab

349

A perfect blend of spinach, peas and spices mixed with herbs and aromatics and deep fried

Paneer Ghee Roast

349

A simply delicious & flavourful dish of Mangalorean style

Mushroom 65

349

Crispy mushroom florets tossed in a fiery chilli-yogurt marinade, infused with curry leaves and deep-fried to perfection.

Andhra Chilli Paneer

349

Authentic andhra style chilli paneer

Paneer/ Mushroom Pepper Fry

349

South style spicy paneer/mushroom pepper fry



Paneer Ghee Roast



Mushroom 65



Eggy Pakora



Tawa Fish Fry

NON VEGETARIAN

Eggy Pepper

325

Coated eggs tossed with black pepper, shallots and curry leaves

Eggy Pakora

325

Boiled eggs coated in a zesty blend of chickpea flour and herbs, then deep-fried

Chicken Ghee Roast

389

A simply delicious & flavourful dish of mangalore style

Andhra Chilli Chicken

389

Authentic andhra style chilli chicken

Prawns Ghee Roast

489

A simply delicious & flavourfull dish of mangalore style

Pepper Prawns

489

Prawns tossed with black pepper, shallots and curry leaves

Tawa Fish Fry

589

Fresh pomfret marinated in a zesty blend of spices, herbs and lemon juice, then seared to perfection on a hot tawa griddle

THE PASTA & RISOTTO

VEGETARIAN

Penne Alla Genovese 429

Penne made pesto sauce, mushrooms, sun-dried tomatoes and olives

Spaghetti Cacio E Pepe 429

Spaghetti tossed with olive oil, sliced garlic, pepper and cheese

Conchiglie Alla Truffle Cream 429

Conchiglie pasta cooked with our home made bechamel sauce and finished with lots of cream, parmesan and truffle oil

Penne Alla Vodka (Liquor) 429

Penne and mushrooms in a spicy and creamy tomato sauce

Penne Al Forno Di Spinach E Edamame 429

Rich and creamy italian pasta dish made with penne pasta, spinach, edamame beans and a cream sauce with parmesan cheese

Green Thai Risotto 449

Arborio rice simmered with green thai curry, thai spice and finished with coconut milk



Penne Siciliana Chicken



Spaghetti Cacio E Pepe

NON VEGETARIAN

Penne Siciliana Chicken 469

Tender chicken breast, marinated in italian herbs is sautéed with garlic, onions and juicy tomatoes then tossed with al dente penne pasta, fragrant basil, and a drizzle of extra virgin olive oil, finished with a sprinkle of parmesan cheese

Penne Chicken Albondigas 469

Penne and mushrooms in a spicy and creamy tomato sauce with chicken meatballs

Penne Chicken / Sausages Stroganoff 469

Penne pasta combined with tender of grilled chicken or sausage in a creamy stroganoff sauce featuring with mushroom, bell peppers and onion

Penne Carbonara 479

Penne tossed with smoked chicken bacon and creamy parmesan, finished with parsley

Fettuccine Bolognese Parmasen 489

Fettuccine cooked with lamb ragu, red wine and finished with parmasen

Atlantis Three Cheese Mac E Gamberi 525

Tender elbow pasta tossed with rich saffron cream sauce, prawns baked with mozzarella, yellow cheddar and parmesan cheese, this recipe is staple of childhood memories

Prawns Fettuccine Alla Creame 525

Fettuccine tossed with prawns, double cream and finished with parmesan

PANINI AND SLIDERS

VEGETARIAN

Pesto E Pomodoro 349

Classic italian panini with fresh mozzarella, juicy tomato, and aromatic basil pesto

Falafel Sliders 369

Chickpea cutlet with sautéed onion and tomato, layered with garlic aioli, served in soft seeded brioche sliders

Teriyaki Tofu Katsu Sliders 379

Crumbed tofu paired with fresh onion and tomato, topped with sriracha mayo and teriyaki sauce, served in multigrain sliders

NON-VEGETARIAN

Prawns Panini 359

Prawns tossed with garlic butter, dill leaves, romesco sauce and multigrain panini

Spicy Korean Chicken Panini 379

Tender grilled chicken seasoned in korean spices, paired with a tangy kimchi slaw, all pressed into a perfectly toasted panini

Barbeque Chicken Sliders 389

A minced chicken patty topped with fresh onion, tomato, a slice of cheese and served in brioche sliders

Cajun Spice Fish Fillet Sliders 399

A cajun spice-marinated fish fillet topped with cajun mayo, tangy gherkins and served in brioche sliders



Chicken Tikka

THE SLICE OF HEAVEN (PIZZA)

VEGETARIAN

Classic Margherita 449

San marzano, slices of mozzarella di bufala and fresh leaves of basil

Truffle E Fungi 449

Assorted mushrooms marinated in herbs and spices, caramelized onion and mozzarella

Pizza Ratatouille 459

Eggplant, broccoli, black olives, zucchini, sun-dried tomatoes, and mozzarella

The Mexican 459

A refreshing pizza with tender courgettes, asparagus, sweet corn, jalapeños and creamy ricotta cheese.

NON-VEGETARIAN

Chicken Tikka 489

Tender chicken tikka, marinated in yogurt and spices, topped with melted mozzarella, caramelized onions and cilantro

Southern Spicy Chicken 489

Chicken marinated and grilled with southern spices, caramelized onion, jalapeños and bell peppers

Chicken Picante 489

Harissa-grilled spicy chicken with red onion, peppers, roasted bell pepper purée, and mozzarella.

Chicken And Four Cheese 489

Slices of chicken, vodka arrabbiata sauce and four types of cheese

Vodka Sauce And Sausage 489

Vodka tomato sauce, italian chicken sausage, whole milk mozzarella and slices of basil leaves



The Mexican (Corn & Cheese)

ASIAN & EUROPEAN MAINS

VEGETARIAN

Thai curry

Traditional spicy thai red/green curry paste with coconut milk, fresh basil and kaffir lime leaves, served with jasmine rice

449

Trio of Mushroom Claypot

Hong kong-style claypot with assorted mushrooms, bok choy, bell peppers, side salad and vegetable fried rice

459

Pan fried Tofu

Marinated pan-fried tofu, pumpkin purée, butter-glazed vegetables and almond cream sauce

459

Stir-Fried Broccoli with Water Chestnut N Tofu

Broccoli, tofu and water chestnuts in scheszwan peppercorn, scallions and served with jasmine rice

459

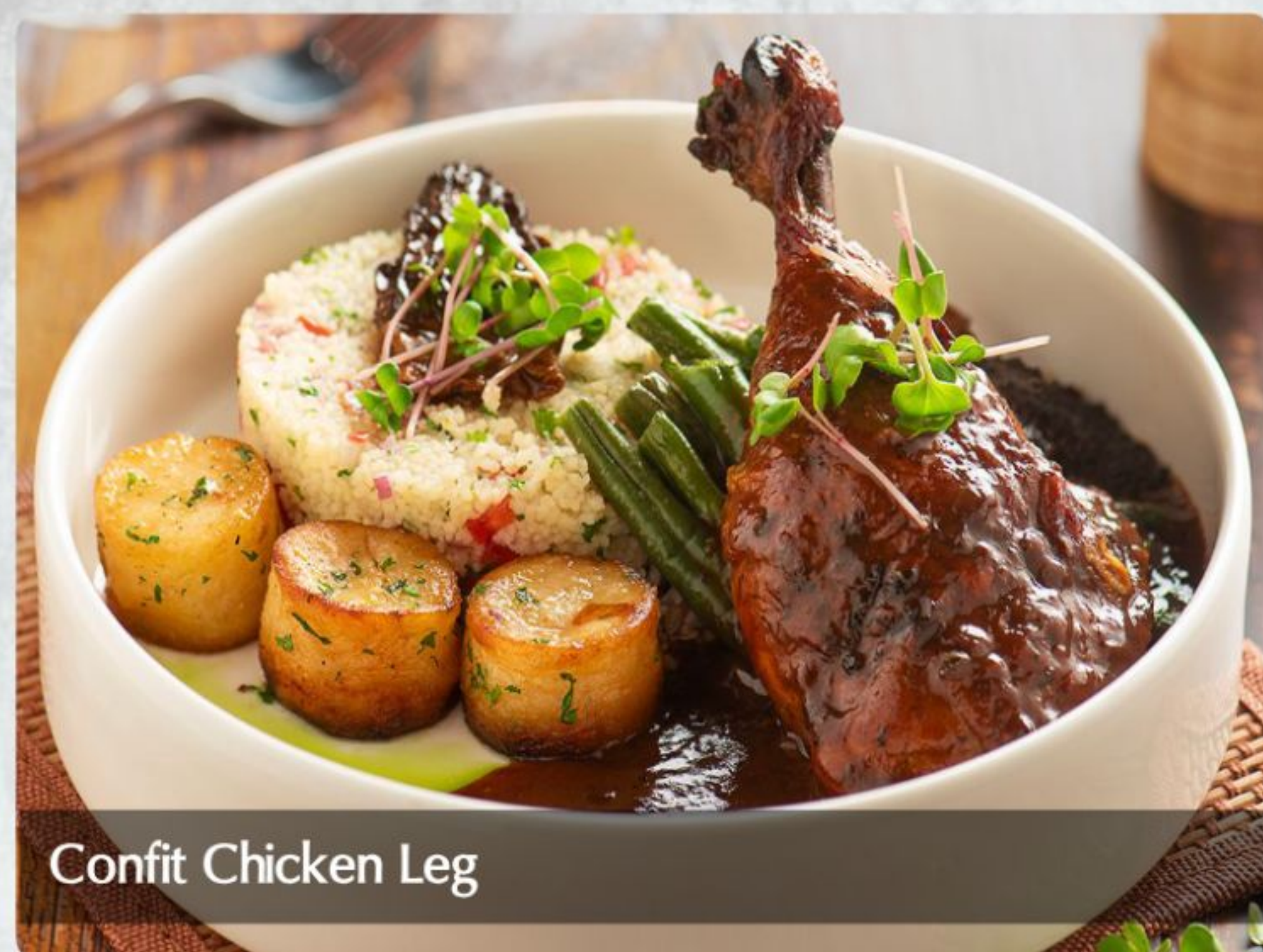
Mapo Tofu

Sichuan delicacy of tofu, spring onions and chilies served with fried rice

469



Fried Broccoli with Water Chestnut N Tofu



Confit Chicken Leg



Bourguignon Style Chicken

NON-VEGETARIAN

Chicken Thai curry

Traditional choice of spicy thai red/green curry paste with coconut milk, fresh basil and kaffir lime leaves with chicken, served with jasmine rice

449

Stir-Fried Chicken with Gochujang Sauce

Flavorful korean chili paste and asian spice mix tossed with deep-fried chicken, burnt garlic fried rice

489

Massaman Chicken Curry

Our in-house version of the aromatic coconut-based massaman curry, served with jasmine rice

499

Prawns Thai curry

Traditional choice of spicy thai red/green curry paste with coconut milk, fresh basil, and kaffir lime leaves with prawns, served with jasmine rice.

525

Bourguignon Style Chicken

Roasted chicken thigh with bourguignon sauce, served with mashed potatoes and sautéed vegetables.

559

Confit Chicken Leg

Roasted potato & buttered beans, couscous pilaf, pan-fried chicken leg, confit garlic & morel mushroom sauce.

569

Pan Fried Fish

Pan-fried marinated bass fillet served with classic meunière sauce, pumpkin purée and sautéed vegetables.

589

ASIAN RICE AND NOODLES

VEGETARIAN

Butter Sriracha Fried Rice 335
Sriracha, beans, carrots and scallions

Classic Hakka Noodles 349
A salty, fragrant, and umami preparation with fresh vegetables and noodles

Chili garlic noodles 349
Stir-fried noodles tossed with a medley of sautéed garlic, ginger and chili peppers

Burnt Garlic Fried Rice 349
Aromatic flavors of our burnt garlic fried rice, where the richness of garlic meets the savory goodness of wok-fried rice

Korean Spicy Noodles 369
Gochujang, napa cabbage, carrots and scallions

Edamame N Mushroom Fried Rice 389
Rice tossed with chili, mushrooms and edamame beans



Chili garlic noodles



Garlic Lovers fried rice with Chicken

NON-VEGETARIAN

Stir Fried Udon Noodles with Chicken 369
Udon noodles tossed with chicken, egg whites, fresh vegetables and scallions

Garlic Lovers fried rice with Chicken 369
Jasmine rice tossed with chicken, eggs and burnt garlic

Pad Thai Seafood Noodles 389
Dry rice noodles tossed with dried peanuts, prawns, squid and egg whites

Seafood Fried Rice with Scallion 389
Stir-fried jasmine rice with fish, prawns, egg whites and finished with scallions

THE SPICE ROUTE

VEGETARIAN

Punjabi Dal Tadka

Tempered yellow lentils with cumin, garlic and green chilies, finished with fresh coriander leaves

325

Chole Bhature

Chole bhature is a popular north indian dish with spicy chickpeas served with deep-fried bread

329

Paneer Makhana Korma

Cottage cheese cubes simmered in a rich tomato gravy

359

Palak Paneer

Paneer is cooked in a smooth, creamy spinach gravy

359

Soya Kheema Pao

Minced soy protein cooked in aromatic spices and herbs served with soft pav, fresh cilantro and a squeeze of lemon

359



Soya Kheema Pao



Bombayya Kheema Pao

NON-VEGETARIAN

Murg Makhanwala

Chicken tikka simmered in a smooth tomato gravy

389

Murg Alamgir

Juicy boneless chicken cubes cooked with red chili, tomato purée and ginger

469

Murgh Ke Salan

Tender chicken slow-cooked in a rich, spiced sauce with cardamom, cinnamon, and cloves, topped with cilantro and creamy yogurt.

469

Amritsari Karahi Murgh

Slow-simmered chicken morsels with hand-pounded karahi spices and tomatoes

469

Bombayya Kheema Pao

Minced lamb cooked in aromatic spices, served with soft pav, a sunny-side-up egg, cilantro and lemon.

569

Rogan Josh

Indian lamb curry with a bold blend of spicy tomato sauce

589

RICE

VEGETARIAN

Steamed Basmati Rice 199

Jeera rice / Ghee Rice / Curd Rice 249

Masala Dal Khichdi / Palak Khichdi 299

Veg Pulao 299
Pulao made with whole spices, basmati rice and mixed vegetables

Atlantis Vegetable Dum Biryani 349
Vegetable (Carrot, Broccoli, Cottage cheese, Tofu, Baby corn) cooked in aromatic basmati rice and dum in handi



Palak Kichadi

NON-VEGETARIAN

Atlantis Chicken Dum Biryani 469
Layered with aromatic basmati rice, infused with saffron and dum-cooked in a handi

Prawns Pulao 499
Pulao made with whole spices, basmati rice and tender pieces of you have prawns

Atlantis Dum Biryani (Mutton/Prawns) 549
Layered with aromatic basmati rice, infused with saffron and dum-cooked in a handi



Yakhni Pulao Prawns

SWEET SENSATIONAL

TIRAMISU

385

Mascarpone, lady finger soaked in espresso and garnished with cocoa powder & milk chocolate

ROSE TREES LEACHES

425

A popular latin american dessert cake soaked in three types of milk

BURNT BASQUE CHEESE CAKE

459

Basque cheesecake with berry compote and caramelized pineapple

PINA COLADA

569

Coconut crèmeux, coconut soil, coconut sorbet, burnt coconut, coconut crumble

SPACE X

1499

Atlantis most elegant and delicious signature dessert

“Embark on a celestial journey with our signature dessert, a stunning fusion of rich chocolate, galaxy-inspired flavors, and a surprise twist. Served by our very own Atlantis astronaut this out-of-this-world experience is a treat for your taste buds and your imagination!”



SPACE X



PINA COLADA



ROSE TREES LEACHES



BENGALURU
ATLANTIS
BREW PUB · COCKTAIL · KITCHEN



For more info visit:
www.bengaluruatlantis.com

Follow us on:



For Corporate Booking & More

Contact us: +91 9606950700



BENGALURU
ATLANTIS

BREW PUB · COCKTAIL · KITCHEN