

SOUPS

- ● **SOUR & PEPPER SOUP** 229 / 249 / 269
(Veg / Chicken / Prawn)
A bold indo-chinese style soup with a spicy peppery kick and a tangy broth.
- 🍄 ● ● **BUTTERNUT SQUASH SOUP** 249 / 269 / 289
(Veg / Chicken / Prawn)
Smooth and comforting squash soup, slow-cooked with herbs and spices.
- ● **TRUFFLE WILD MUSHROOM SOUP** 249 / 269 / 289
(Veg / Chicken / Prawn)
Earthy wild mushrooms simmered in a creamy broth, enhanced with the luxury of truffle oil and a choice of protein.
- ● **CORN ASPARAGUS SOUP** 249 / 269 / 289
(Veg / Chicken / Prawn)
Sweet corn and tender asparagus simmered to perfection in a light and creamy broth.

SALADS

Add on Chicken - 79

- **ARUGULA BEETROOT SALAD** 329
Peppery arugula with roasted beetroot and walnuts, served with a citrus or balsamic glaze.
- **FALAFEL SALAD** 329/359
(Veg / Chicken)
Crispy falafels served over a bed of greens, cucumber, and cherry tomatoes, topped with tahini or yogurt sauce.
- **GOAT CHEESE, BEET & TOMATO SALAD** 349
Sweet beets and juicy tomatoes paired with creamy goat cheese and crisp greens, finished with a light dressing.
- **TEMPLE OF FRUITS** 349
Inspired by Roman feasts, this bowl celebrates nature's finest fruits—fresh, exotic, and divine.
- 🍄 ● ● **GREEN GODDESS SALAD** 349/379/399
(Veg / Chicken / Prawn)
A vibrant mix of greens, avocado, cucumber, and herbs, dressed in a rich, tangy green goddess dressing.
- **TUNA POKE BOWL** 399
Marinated fresh tuna with rice, avocado, cucumber, and sesame-soy dressing—a hawaiian classic.

SUSHI - MAKI ROLL (4 pcs / 8 pcs)

- **ASPARAGUS TOFU BLUE MAKI ROLL** 349 / 599
A vibrant roll featuring grilled asparagus, tofu, blue cheese and sushi rice
- **CRISPY AVOCADO MAKI ROLL** 349 / 599
Crunchy tempura layers wrapped around creamy avocado and sushi rice for a satisfying texture contrast.
- **MANGO & STRAWBERRY MAKI ROLL** 349 / 599
A fusion fruit roll with sweet mango and strawberry slices, perfect for adventurous palates.
- **SPICY TUNA MAKI ROLL** 449 / 649
Sushi-grade tuna mixed with spicy mayo, rolled with rice and nori for a fiery, flavorful bite.
- **BURNT SALMON MAKI ROLL** 449 / 649
Fresh salmon lightly torched for a smoky flavor, paired with avocado and spicy sauce.
- **CALIFORNIA MAKI ROLL** 449 / 649
A timeless favorite with crab sticks, cucumber, and creamy avocado wrapped in seasoned rice.
- **DYNAMITE MAKI ROLL** 449 / 649
Crunchy shrimp tempura, spicy mayo, sesame seeds wrapped in sushi rice and seaweed.

NIGIRI SUSHI (5 pcs / 7 pcs)

- **AVOCADO SUSHI NIGIRI** 399 / 589
Slices of ripe avocado placed over sushi rice for a smooth, vegetarian bite.
- **ASPARAGUS SUSHI NIGIRI** 399 / 589
Tender steamed asparagus spears laid over traditional sushi rice for a fresh and crisp experience.
- **BURNT SALMON SUSHI NIGIRI** 499 / 689
Flame-seared salmon placed over nigiri rice, giving a soft texture and slightly smoky flavor.
- **SPICY TUNA SUSHI NIGIRI** 499 / 689
Finely chopped spicy tuna layered over sushi rice, offering heat and depth in every bite.

CRUNCHY MUNCHY

- **FRENCH FRIES** 299 / 329 / 329
(Salted / Peri Peri / Sour Cream Onion)
Crispy golden fries served classic salted or tossed in spicy peri peri seasoning.
- **CHEESE GARLIC BREAD** 349
Toasted bread slices infused with butter, garlic, herbs & cheese served crisp on the outside and soft inside.
- ● **GLADIA NACHOS** 349 / 379 / 399
(Veg / Chicken / Bacon)
Loaded nachos topped with cheese, salsa, jalapeños.
- **BEER BATTER ONION RINGS** 379
Thick-cut onion rings in a crispy beer batter, served golden and crunchy.
- **JALAPEÑO CHEESE BALL** 379
Spicy jalapeño and melted cheese rolled into bite-sized delights.
- **PUMPKIN SEED CHICKEN** 379
Tender chicken coated with crunchy pumpkin seeds for a nutty, flavorful twist.
- **KINGDOM'S FRIED CONQUEST** 379
An indulgent spin on the classic KFC—crispy on the outside, tender within, seasoned to conquer your taste buds.
- **CRISPY CALAMARI** 429
Golden-fried calamari rings served with a tangy dip, crispy outside and tender inside.
- **LEMON MUSTARD FISH FINGER** 449
Fish fingers marinated in zesty lemon and mustard, fried to a crisp.

SOURDOUGH BRUSCHETTA

- **AVOCADO BRUSCHETTA** 379
Creamy smashed avocado on toasted sourdough, topped with herbs and olive oil.
- **BURRATA BRUSCHETTA** 379
Creamy burrata served over sourdough with cherry tomatoes and a balsamic glaze.
- **MUSHROOM BRUSCHETTA** 379
Sautéed mushrooms and garlic piled on crunchy sourdough, finished with herbs.
- **CHERRY TOMATO BRUSCHETTA** 379
Fresh cherry tomatoes with basil and olive oil on a toasted sourdough base.
- **FOUR WAY BRUSCHETTA** 389
Toasted buttery slices of french baguette topped with:
 - Mushroom and garlic.
 - Avocado mash topped with herbs and olive oil.
 - Creamy burrata with cherry tomatoes and balsamic glaze.
 - Cherry tomatoes with basil and olive oil.

BURGER SLIDER

(Bread options: Spinach, Beetroot, Charcoal, Classic)

- ● **MEXICAN** 379 / 399 / 429 / 449
(Paneer / Chicken / Fish / Prawn)
Mini burgers served on assorted buns, paired with flavorful patties like mexican paneer, grilled chicken, crispy fish, or spiced prawn.

WINGS HALF DOZEN (6 pcs)

- **KOREAN CHICKEN WINGS** 349
Crispy wings glazed with a sticky, sweet, and spicy korean sauce.
- **SPICY BLACK PEPPER CHICKEN WINGS** 349
Juicy wings tossed in a bold black pepper marinade with a fiery finish.
- ● **GHEE ROAST CHICKEN WINGS** 349
Fiery and flavorful — these ghee-roasted chicken wings are a spicy south indian twist on a classic favorite.
- **FRIED CHICKEN WINGS** 349
Golden-fried chicken wings with a crispy coating and succulent meat inside.

DIM SUMS

- **MONEY BAG** 299
Golden crispy dumplings shaped like pouches, filled with a savory mix of vegetables or meat.
- **CHEESE TRUFFLE DUMPLING** 349
Soft dumplings stuffed with cheese and finished with aromatic truffle essence for a luxurious bite.
- **WILD MUSHROOM WATER-CHESTNUT DUMPLING** 349
Earthy wild mushrooms and crunchy water chestnuts wrapped in delicate dumpling skin.
- **CHICKEN GINGER JIAOZI** 369
Traditional jiaozi dumplings filled with chicken and a hint of ginger for warmth and depth.
- **SPICY HARGOW** 369
Translucent prawn dumplings with a fiery chilli kick inside.
- **PORK POT STICKER** 399
Pan-seared dumplings with a crispy base and juicy pork filling.
- **STEAM FISH PANDAN LEAF** 429
Mildly spiced fish steamed inside aromatic pandan leaves, locking in flavor and fragrance.

BAO

- **PANEER PEPPER BAO** 329
Fluffy bao buns stuffed with spiced paneer and sautéed bell peppers.
- **CHICKEN JANG BAO** 379
Steamed buns filled with tender chicken in a rich, tangy asian-style sauce.
- **PORK BELLY BAO** 399
Braised pork belly nestled inside soft bao buns, topped with pickled vegetables and hoisin glaze.

SOURDOUGH WOOD FIRE PIZZA

- **CLASSIC MARGHERITA PIZZA** 499
A timeless favorite with fresh mozzarella, tangy tomato sauce, and fragrant basil leaves on a thin, wood-fired crust.
- **BASIL PESTO CHERRY TOMATO PIZZA** 549
Aromatic basil pesto base topped with juicy cherry tomatoes and melted cheese for a burst of freshness.
- **MUSHROOM TRUFFLE GARLIC PIZZA** 599
Savory mushrooms, garlic, and truffle oil layered over melted cheese and baked to perfection.
- **VEG DIAVOLA PIZZA** 599
A spicy vegetarian pizza with hot peppers, olives, and a zesty tomato base.
- **PANEER TIKKA SIKKA PIZZA** 599
Indian-style paneer tikka chunks baked over spiced tomato sauce and cheese.
- **FIERY PROTEIN PIZZA** 589
Spicy vinegar chill & garlic layered soy protein.
- **BBQ CHICKEN PIZZA** 629
Tender BBQ chicken, jalapenos and melted cheese on a wood-fired base.
- **PEPPERONI PIZZA** 629/699
(Chicken / Pork)
Classic pepperoni made with your choice of chicken or pork atop bubbling cheese and tomato sauce.
- **HAM ROCKET PIZZA** 629
Smoky ham slices and fresh arugula (rocket) leaves over a cheesy pizza base.
- **SEAFOOD MARINARA PIZZA** 629
A simple, traditional Italian pizza with tomato sauce, garlic, oregano and assorted seafood.
- **BLUE CHEESE CHICKEN PIZZA** 649
Bold blue cheese paired with seasoned chicken on a creamy base for a rich flavor experience.

SMALL-TO-SMALL PLATE

Indian

- **MASALA CHANNA DAL** 269
Crisp lentil papads topped with spiced channa dal for a crunchy, protein-packed snack.
- **PANEER PAPAD ROLL** 299
Crispy papad rolled with spicy paneer filling, offering a crunchy, creamy bite.
- **CHILLI DAHI KEBAB** 329
Soft, creamy yogurt kebabs infused with green chilli and Indian spices, lightly pan-fried.
- **MUMBAI PAV BHAJI** 379
Mumbai pav bhaji is a spicy, buttery mashed vegetable curry served with soft, toasted pav buns.
- **CHEESY OMELETTE CHICKEN** 349
Fluffy omelette stuffed with cheese and shredded chicken, served hot and hearty.
- **GOSHT KA SINAH** 399
A rustic lamb preparation with intense spices, slow-cooked for deep flavor.
- **GURDA KALEGI KHEEMA PAV** 449
Speciality of Gladia's kitchen a rich lamb mince and liver with in house spices served with pav

South Indian

- **RAW BANANA BHAJJI** 249
Thin slices of raw banana dipped in spiced batter and fried until golden and crispy.
- **CHILLI DAL MASALA VADA** 279
Crunchy lentil fritters blended with spices and chilli, deep-fried to perfection.
- **LOCAL KEBAB CHICKEN** 349
Flavorful kebabs made with spiced chicken fry.
- **GHEE ROAST** 349 / 299 / 299 / 399 / 599
(Paneer / Mushroom / Egg / Boneless Chicken / Prawn)
A rich and aromatic south indian roast tossed in ghee-spiced masala, available with your choice of protein.
- **KERALA PEPPER FRY** 299 / 299 / 369 / 499 / 599
(Mushroom / Egg / Chicken / Mutton / Prawn)
A dry-fry preparation with bold pepper seasoning and curry leaves — authentically south indian.
- **MANGALORE TAWA PUDI FRY** 599 / 599 / 599
(Anjal / Pomfret / Prawn)
Coastal-style seafood fry dusted with house masala and grilled on a flat tawa.
- **MUTTON LIVER FRY** 499
Bold and iron-rich mutton liver stir-fried with aromatic masalas.
- **COORGI PORK** 499
Traditional coorgi pork curry with peppercorns, vinegar, and curry leaves for a smoky finish.
- **GOWDA MUTTON CHOPS** 599
Hearty mutton chops cooked with robust regional spices in gowda style.

Chinese

- **MONGOLIAN BABYCORN** 329
Crispy babycorn tossed in a rich, mongolian-style sweet and spicy sauce.
- **PINK SALT STEAMED EDAMAME** 349
Young soybeans steamed and lightly salted with himalayan pink salt.
- **LOTUS CHIPS** 349
Crispy lotus root slices seasoned with salt and spices, served as a crunchy snack.
- **SCHEZWAN VEGAN BITES** 349
Crispy juicy protein bites with schezwan sauce.
- **THAI BASIL PANEER BALLS** 349 / 369
A fusion appetizer made with soft paneer blended with Thai herbs and basil, rolled into flavorful bite-sized balls.
- ● **JIANG'S CHILLI (Paneer / Chicken)** 369
Bold Indo-Chinese stir-fry with bell peppers, chilli, and your choice of paneer or chicken.
- **KUNG PAO CHICKEN (DRY)** 449
Classic chinese stir-fried chicken with peanuts, dried chilli, and szechuan pepper.
- **HOT CRISPY FISH** 449
Batter-fried fish tossed in a spicy, crunchy dry sauce.
- **POK-CHOI PORK BELLY** 549
Tender pork belly braised with pok choi in an umami-rich sauce.
- **XO-XO PRAWN** 599
Prawns stir-fried in a savory XO sauce made from dried seafood and chilli oil.

Continental

- **BABY HARISSA POTATO**

Spiced baby potatoes roasted with north african harissa paste.

329
- **TEX-MEX CHILLY**

Spiced chilli stew with tex-mex flavors, topped with cheese and herbs.

349
-  ● **BROCCOLI CHEESE CROQUETTES**

Golden croquettes made with creamy cottage cheese and broccoli.

349
- **MEXICAN VEG SKEWERS**

Grilled vegetable skewers marinated in zesty mexican spices.

349
- **PERI PERI PINEAPPLE SKEWERS**

Sweet pineapple grilled with spicy peri peri seasoning.

349
- **MADRASI STUFFED POTATO**

Crispy baked potato filled with spiced South Indian-style masala & curry veggies along with cheese, offering a flavorful twist

369
- **BEETROOT LABNEH TART**

A vibrant tart filled with creamy labneh and earthy beetroot, creating a rich and refreshing flavor

379
- **BOBA AVOCADO CRACKER**

A crunchy cracker topped with creamy avocado and bursting boba pearls for a unique sweet-savoury bite.

399
- **BBQ CHICKEN SKEWERS**

Smoked chicken tenders tossed in BBQ sauce.

399
-  ● **SRIRACHA FISH PINEAPPLE**

Tangy and spicy grilled fish served with caramelized pineapple chunks.

449
- **PERI PERI GRILLED PRAWN**

Prawns grilled in bold peri peri sauce — spicy and citrusy.

599
- **BUTTER GARLIC CHILLI PRAWN**

Sautéed prawns tossed in butter, garlic, and red chilli flakes.

599
- **BACON PORK SAUSAGE POMODORO**

Juicy pork sausages and crispy bacon cooked in a tangy pomodoro sauce.

599

KEBABS

- **CLASSIC PANEER TIKKA** 349
Tandoor-grilled paneer chunks marinated in yogurt and traditional Indian spices.
- **MALAI KUMBH KAZANA** 369
Stuffed mushrooms in a creamy malai marinade, grilled for a melt-in-the-mouth texture.
- **NAAN MUTTAR SEEKH** 369
Minced pea seekh kebabs served with warm naan and mint chutney.
- **KASURI PANEER TIKKA** 389
Paneer cubes marinated with kasuri methi and spices, grilled to smoky perfection.
- **VEGAN NAAN SEEKH** 389
Char grilled soy protein with bold spices and smokey finish.
- **CLASSIC CHICKEN TIKKA** 399
Boneless chicken cubes marinated in classic tikka spices and chargrilled.
- **MALAI PEPPER GARLIC MURGH** 399
Succulent chicken infused with bold garlic and black pepper flavors.
- **CHICKEN TANGDI KEBAB** 449
Chicken drumsticks marinated in aromatic spices and cooked in a clay oven.
- **NAAN CHICKEN/GOSHT SEEKH** 339/449
Spiced chicken/mutton seekh kebabs served with warm naan.
- **GANDHARI FISH** 499
Coastal-style fish marinated in a spicy paste and grilled until flaky and flavorful.
- **KESAR CHILLI POMFRET** 599
Whole pomfret marinated in saffron and chilli masala, grilled to perfection.

PASTAS

- ● **WHEAT PENNE** 349 / 449 / 499 / 479
ARRABBIATA SAUCE
(Veg / Chicken / Prawn / Bacon)
Classic penne tossed in a spicy arrabbiata tomato sauce with your preferred protein.
- ● **WHEAT PENNE** 349 / 449 / 499 / 479
ALFREDO SAUCE
(Veg / Chicken / Prawn / Bacon)
Creamy alfredo sauce—coated penne pasta, customizable with your choice of protein.
- ● **BAKED CANNELLONI** 399 / 449 / 499
(Veg / Chicken / Prawn)
Rolled pasta stuffed with your choice of filling and baked in a cheesy tomato sauce.
- **SPAGHETTI AGLIO OLIO** 399
Minimalist yet rich, this Roman favorite combines spaghetti with garlic, olive oil, and a whisper of heat.
- **MAC & CHEESE** 449
Classic comfort food with creamy cheddar sauce, baked to a golden top.
- ● **BUTTERNUT SQUASH RAVIOLI** 499
Ravioli pockets filled with smooth butternut squash purée in a nutty butter sauce.

EUROPEAN GRILL STEAK

- **PERI PERI PANEER STEAK – SAFFRON SAUCE** 499
Spiced paneer grilled and served with a fragrant saffron cream sauce.
- **THYME CHICKEN STEAK – PEPPERCORN SAUCE** 549
Herb-marinated chicken grilled and served with a rich peppercorn sauce.
- ● **FISH – LEMON BUTTER SAUCE** 569
Grilled fish fillet drizzled with tangy lemon butter sauce.
- **PORK RIBS – BBQ JUS** 649
Slow-cooked pork ribs glazed with a smoky, sweet barbecue sauce.
- ● **LAMB RACK – RED WINE PEPPER JUS** 699
Tender lamb chops served with a bold red wine and pepper reduction.

MAIN COURSE

Chinese

- **WOK-TOSS CHILLI BASIL VEGETABLES** 399
Stir-fried vegetables or meat in a fragrant chilli-basil sauce with a smoky wok-charred flavor.
- **STIR-FRY BROCCOLI POK-CHOI** 339
Crisp broccoli and tender pok-choi stir-fried with garlic and soy sauce.
- **SCHEZWAN CHICKEN** 449
Spicy and tangy chicken in fiery scheswan sauce with garlic and chilli.
- **CHILLI OYSTER PRAWN SAUCE** 599
Prawns tossed in a blend of oyster and chilli sauces, bursting with umami.

South Indian Curry

- **AVARAKKAI SAARU WITH WHITE RICE** 449
Classic South Indian comfort—fresh avarakkai simmered in a tangy, spiced lentil broth, served with steaming white rice.
- **NATI CHICKEN CURRY WITH RAJAMUDI RICE** 549
Country-style chicken curry with deep spices served alongside flavorful rajamudi rice.
- **MANGALORE FISH CURRY WITH RAJAMUDI RICE** 549 / 599 / 599
(Anjal / Pomfret / Prawn)
Coastal-style fish curry made with your choice of seafood, served with native rajamudi rice.

Indian Curry

- **DAL MAHARANI** 299
Slow-cooked black lentils and kidney beans, enriched with cream and butter.
- **MAKHANA BHUTTA PALAK** 349
Creamy spinach curry with corn and lotus seeds — nutritious and mildly spiced.
- **DIWANI HANDI** 349
Assorted vegetables simmered in a delicately spiced tomato and cream gravy.
- **VEG NIZAMI HANDI** 349
Hyderabadi-style vegetable curry enriched with cream, nuts, and royal spices.
- **BUTTER MUTTAR MUSHROOM** 379
Peas and mushrooms in a rich, buttery tomato-based gravy.
- **PANEER LABABDAR** 399
Paneer cubes in a thick tomato-onion gravy with aromatic indian spices.
- **PANEER PASANDHA** 399
Stuffed paneer simmered in a luscious, nutty gravy for a regal flavor profile.
- **MAKHAN MALAI PANEER KOFTA** 399
Soft paneer-malai koftas in a buttery, slightly sweet mughlai sauce.
- **GRANNY STYLE CHICKEN CURRY** 469
A rustic, home-style chicken curry made with traditional indian spices.
- **HYDERABADI KALMI CHICKEN** 499
Spicy hyderabadi-style chicken drumsticks simmered in aromatic gravy.
- **MUMBAI DOUBLE BUTTER CHICKEN** 499
An indulgent version of the north Indian classic — extra creamy, extra buttery.
- **GARLIC METHI CHICKEN CURRY** 499
Chicken simmered with fresh garlic and fenugreek for deep, layered flavor.
- **LAL MAAS** 599
Fiery rajasthani mutton curry with red chillies and bold, earthy spices.

BIRYANI / RICE

- **STEAMED RICE** 149
Elegantly simple — perfectly steamed white rice with a clean, comforting finish.
- **GHEE RICE** 179
Fragrant rice cooked with pure desi ghee — simple, rich, and comforting.
- **RAJAMUDI RICE** 179
Heirloom red rice from karnataka, known for its nutty flavor and nutritional value.
- **CURD RICE** 179
Classic south indian rice dish mixed with yogurt and tempered with mustard seeds.
- **JASMINE RICE** 229
Delicately steamed jasmine rice with a naturally sweet aroma and signature sticky texture.
- **HYDERABADI JACKFRUIT (SEASONAL) & SABJI BIRYANI** 399
Tender jackfruit chunks and sabji layered with aromatic basmati rice and traditional hyderabadi spices.
- **HYDERABADI CHICKEN KALMI BIRYANI** 429
Flavorful chicken slow-cooked with basmati rice and rich biryani masala.
- **HYDERABADI MUTTON BIRYANI** 499
Rich and royal biryani layered with succulent mutton chunks.

INDIAN BREAD

- **WHEAT ROTI / BUTTER WHEAT ROTI** 89 / 99
Soft whole wheat flatbreads, served plain or brushed with butter or ghee.
- **NAAN / BUTTER NAAN / GARLIC NAAN** 99 / 109 / 119
Traditional Indian tandoori breads — choose from plain, buttered, or garlic-flavored.
- **MISSI ROTI** 129
Rajasthani-style gram flour roti seasoned with spices and herbs.
- **PALAK ROTI** 129
Spinach-infused flatbread with a mild, earthy flavor.
- **NEER DOSA (4 PCS)** 129
Delicate rice crepes from coastal karnataka, served with chutney.

CHINESE

Rice / Noodles

- ● **THAI GREEN CURRY WITH JASMINE RICE** 399 / 499 / 599
(Veg / Chicken / Prawn)
Fragrant jasmine rice served with thai green curry and your choice of protein.
- ● **THAI CHILLI BASIL NOODLE** 299 / 329 / 369 / 399
(Veg / Egg / Chicken / Prawn)
Noodles tossed with thai basil, chilli, and your choice of protein.
- ● **HAKKA NOODLES** 299 / 329 / 369 / 399
(Veg / Egg / Chicken / Prawn)
Classic indo-chinese stir-fried noodles with vegetables or meat and a light soy glaze.
- ● **CLASSIC FRIED RICE** 299 / 329 / 369 / 399
(Veg / Egg / Chicken / Prawn)
Fried rice made with vegetables and your choice of protein.
- ● **SCHEZWAN FRIED RICE** 299 / 329 / 369 / 399
(Veg / Egg / Chicken / Prawn)
Spicy fried rice made with fiery scheszwan sauce and your choice of protein.
- 🍴 ● ● **THAI PINEAPPLE CHILLI BASIL RICE** 319 / 349 / 389 / 419
(Veg / Egg / Chicken / Prawn)
Sweet and savory rice with pineapple, chilli, and thai basil — bold and tropical.

DESSERT

- **COFFEE CHOCOLATE BAR** 329
A dense chocolate dessert infused with coffee for a mocha-rich finish.
 - **PISTACHIO TRES LECHES** 349
Soft sponge cake soaked in three kinds of milk, offered in pistachio-infused style.
 - **PULL ME UP CLASSIC TIRAMISU** 349
Creamy tiramisu layered with coffee-soaked sponge, served with a dramatic chocolate pour.
 - **LOTUS BISCOFF CHEESECAKE** 349
Creamy cheesecake layered with caramelized biscoff spread and biscuits.
 - **BITTER CHOCOLATE FANTASY** 399
For dark chocolate lovers — rich, bittersweet layers with indulgent textures.
 - **MANGO PASSIONFRUIT CRUNCHY BOWL** 399
Tropical mango and passionfruit purée layered with granola and cream for a fresh, crunchy treat.
 - **TURKISH BAKLAVA** 399
Flaky pastry filled with nuts and soaked in sweet honey syrup.
 - **MEDUSA'S TEMPTATION** 449
Inspired by the floating Medusas of Gladia, this divine creation layers silky coconut and indulgent biscoff with bursts of raspberry and vibrant berries, crowned in blossoms of elegance.
More than a dessert—it's a work of art that seduces the senses.
 - **VANILLA ICECREAM** 119