

SOUP

TOMATO RASAM

(Tomato rasam is a flavourful and spicy south Indian soup made with a medley of tomato and spices)

KIMCHI ASIAN GREENS WITH NOODLES

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

BROCC N CHEDDAR

(Puree of broccoli cooked with cream and garnished with slice of cheddar)

ALL SEASON SOUP VEG / CHICKEN

(Medium spicy soup topped with crispy fried noodles)

SEAFOOD RASAM

(Seafood rasam is a flavourful and spicy south Indian soup made with a medley of seafood and spices)

BELL PEPPER CHICKEN SOUP

(Creamy pureed bell pepper soup made with tender chicken, a puree of red bell peppers)

SALAD

THE GREEK

(Greek Salad Served with Mix Lettuce, Cucumber, Onion, Feta Cheese, Cherry Tomato, Kalamata Olive & Topped with Mint)

GARDEN GREEN SALAD

(All-time favorite)

WATERMELON AND FETA SALAD

(Marinated watermelon, fresh lettuce, feta cheese, lemon dressing)

CLASSIC CAESAR VEG / CHICKEN

(Lettuce tossed with Caesar dressing, chunky crispy brioche and shaved parmesan)

CRISPY NOODLES SALAD VEG / CHICKEN

(Lettuce, assorted veggies tossed with honey balsamic dressing, topped with crispy fried noodles and shaved parmesan)

COUNTRY GRILLED CHICKEN SALAD

(Assorted lettuce, veggie & grilled chicken tossed with Italian dressing)





CLASSIC APPETIZER

THE MEZZE

(Crisp pita, lavas, hummus, babaganoush, pickles, falafel, Kalamata Olive)

PAROS SIGNATURE NACHOS

(A mountain of crispy tortilla chips smothered in a rich creamy blend of melted cheese, all finished with a drizzle of salsa and op with sour cream)

CLASSIC FRENCH FRIES SALTED / PERI PERI

(French fries sprinkled with salt / peri peri seasoning)

PANEER POPS

(Bite size cubes, spiced paneer coated with bread crumb, deep fried)

AVOCADO DAHI PURI

(A creamy twist on the classic Indian street food, topped with crunchy sev, chopped cilantro)

CRISPY CORN BHEL

(Crispy tempura corn- peanuts- Sev- onion tomato bhel- spicy okra chips)

TANGY PEANUT

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

CHEESE CHILLY GARLIC BREAD

(Garlic bread topped with chopped green chili & grated cheese gratinated)

JALEPINO CORN CHEESE BITES

(The bite size jalapeno cheese & corn filled goodness, pure indulgence)

BEETROOT SPINACH AND PEANUT CROQUETTE

(Minced of beetroot, spinach, & crushed peanut)

THE MEZZE CHICKEN

(Crisp pita, lavas, hummus, babaganoush, pickles, chicken falafel, Kalamata Olive)

PAROS SIGNATURE NACHOS CHICKEN

(A mountain of crispy tortilla chips smothered in a rich creamy blend of melted cheese, all finished with a drizzle of minced chicken salsa and top with sour cream)

PULLED CHICKEN CROQUETTES

(Slow cooked chicken pulled, bechamel sauce, coated with breadcrumbs and deep fried)

CHICKEN POPS

(Bite size cubes, spiced chicken coated with bread crumb, deep fried)

CHICKEN WINGS

(Tossed With choice of sauce peri peri sauce, Spicy BBQ sauce)

PANKO FRIED FISH FINGERS

(Mustard marinated fish bites- classic tartar dip)

AMERICAN FISH AND CHIPS

AMERICAN FISH AND CHIPS



LOCAL START

THORAN FISH / PRAWNS / CHICKEN

(Crisp pita, lavas, hummus, babaganoush, pickles, falafel, Kalamata Olive)

GUNTER KODIVE PUDU

(Spicy Guntur chicken-coconut-chili-cumin)

SOUTHERN STYLE SHUKKA

BABY POTATO/PANEER/MUTTON/PRAWNS/CHICKEN

(Delicious south style shukka)

PEPPER CRUSHED FRY

BABY POTATO/MUSHROOM/PANEER/MUTTON/PRAWNS/CHICKEN/EGG

(Tossed with authentic south Indian spice)

MANGALORE GHEE ROAST

(Mushroom / Paneer/Mutton / Chicken / egg / prawns)

BANANA LEAF WRAPPED FISH

(Marinated fish wrapped in banana leaf- tawa fry)

SPICY TAWA FISH FRY

(Masala fish- coated with thick masala)

CURRY PATTA TAWA CHICKEN

(Southern style marinated chicken tawa fried)

SOUTHERN FRIED CHICKEN KEBAB

(Chicken with bone marinated with south style street food fried kebab)

ANDHRA CHILLI PANEER / CHICKEN

(Authentic Andhra style spicy paneer/chicken)

CHAKNA PLATTER

(Masala peanut, salted peanut, boiled chana, chapatta chana)

WOK WONDERS

(PAN ASIAN TAPAS)

THAI LOTUS STEM

(Lous chips tossed with lemongrass, galangal and basil leaves)

ROASTED CHILLI PEPPER COTTAGE CHEESE

(Crispy cottage cheese tossed in homemade roasted chilli pepper sauce)

KOREAN CHILLI POTATO

(Baby skin potato tossed in our special Korean sauce)

CRISPY CORN SALT AND PEPPER

(Crispy fried corn tossed with chopped onion, chilly and crushed pepper)

SPICY THAI BABYCORN

(Wok tossed baby corn with lemon grass, galangal, lime leaves, basil leaves and finish with red curry paste and coconut milk)

CHILLY PANEER / MUSHROOM

(All-time favorite)

DRAGON VEG / CHICKEN ROLL

(Thai spiced stuffed mini spring roll)

CHICKEN WINGS

(Tossed With choice of gochujang sauce / Sriracha sauce)

CHICKEN LOLLIPOP

(Marinated chicken wings coated and deep fried)

GOCHUJANG CHILLI CHICKEN

(Cubes of chicken tossed with Korean Chilli paste, scallions and peppers

SPICY THAI PRAWNS

(Wok tossed prawns with lemon grass, galangal, lime leaves, basil leaves and finish with red curry paste and coconut milk)

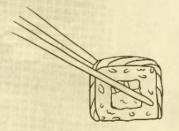
GOCHUJANG CHILLI FISH / PRAWNS

(Cubes of fish / prawns tossed with Korean Chilli paste, scallions and peppers

DIMSUMS

CRYSTAL VEGEABLE DIMSUM BOK CHOY AND MUSHROOM DIMSUM CHICKEN THAI HERB DIMSUM SHANGAI PRAWNS DIMSUM





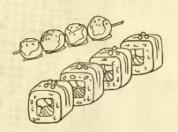
SUSHI

MEXICAN CRUNCHY ASPARAGUS ROLLS

(Crispy asparagus, black rice, avocado, tanuki)

MUSHROOM N SCALLION N ASPARAGUS URAMAKI

(Homemade teriyaki sauce, oyster mushroom, asparagus, scallions and ruffle oil)



PRAWNS DYNAMITE

(Prawns, jalapeno, roman lettuce, matchsticks of cucumber and guacamole)

CHICKEN KASTU

(Crispy chicken, romaine lettuce, katsu sauce and nori sheet)

BAO

(STEAMED OPEN BUN FILLED WITH CHOICE OF TOPPING. SERVED 3 PCS)

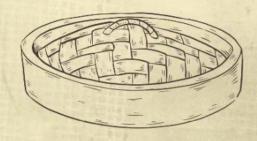
CHILLY BASIL TOFU BAO

PANEER TEMPURA BAO

CHICKEN TERIYAKI BAO

SRIRACHA CHICKEN BAO

PRAWNS TEMPURA BAO



TANDOORI TAPAS

DAHI KE SHOLEY

(Lous chips tossed with lemongrass, galangal and basil leaves)

TANDOORI SOYA CHAAP

(Tenderized soya chaap marinated in our special mix of Indian spice)

CHEESY TANDOORI BROCCOLI

(Softly spiced broccoli finished in tandoor with a cheesy surprise)

PANEER HARYALI TIKKA

(Cottage cheese marinated with chef special spices, charcoal grilled)

HARA BHARA KEBAB

(Seasonal veg deep fried patty-onion relish-mint chutney)

VEG PLATTER

(Paneer aachari tikka, soya chaap, hara bara kebab, cheesy broccoli, paneer haryali tikka)

BAILEYS MURGH MALAI

(Infused chicken tikka - pumpkin seed- pickle onion)

CLASSIC CHICKEN TIKKA

(Traditional chicken tikka marinated with our special spice mix)

KALI MIRCH KALMI

(Chicken drumstick marinated with creamy cashew & crushed black pepper)

TANDOORI CHICKEN (Half / Full)

(All-time favorite)

BLACKENED CHICKEN CHARGRILLED

(Chef special marinated chicken roasted in a clay pot)

TANDOORI PRAWNS

(jumbo prawns- yogurt- indian spices)

KALONJI MUTTON KEBAB

(Mutton kebabs- pickled onions and pepper malai)

HARYALI TIKKA - CHICKEN / FISH

(Aachari marinated/ Lal Mirchi marinated/ choice of protein-spicy onion slaw)

NON-VEG PLATTER

(Chicken tikka, Kalonji mutton kebab, fish haryali tikka, kali mirch kalmi, tandoori prawns)

PASTA

CHOICE OF PASTA PENNE OR SPAGHETTI SERVED WITH GARLIC BREAD

ARRABIATA VEG/CHICKEN/PRAWNS

(Fresh Tomato Sauce With Garlic, Chilll, Capers, Olive Oil)

TRUFFLED MAC AND CHEESE

(Cheddar-mozzarella-cream- drizzled truffle)

ALFREDO VEG/CHICKEN

(Classic creamy- cheese sauce-grana padano)

SICILIANA (MIXED SAUCE) VEG/CHICKEN/PRAWNS

(Fresh Tomato Sauce With Garlic, Chill, Capers, Olive Oil)

AGLIO OLIO PEPERONCINO VEG/CHICKEN

(Extra Virgin olive oil with garlic, Basil, Chilly, Parmesan)

BUTTER CHICKEN SPAGHETTI

(Spaghetti tossed with creamy butter chicken gravy)

GAMBERETI

(Baby Prawn with fresh tomato, cream, garlic and chilli sauce)



PIZZA

SANORITA (Margarita)

(Basil, Mozzarella Fresh Tomato)

ITALIAN GOURMET

(Mushroom, olives, peppers, jalepino, paprika)

PAROS VEG FIESTA

(Paneer, olives, jalapeno, onion, tomato, peppers, mushroom)

PAROS OF VERDURE

(Grilled mix of aubergines & zucchini, roasted peppers, caramelized red onion, tomato)

HAWAIIAN VEG / CHICKEN

(Tomato sauce, fresh juicy pineapple, jalapeno)

POLLO SPINACH

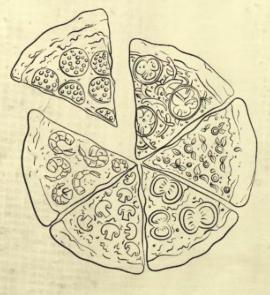
(Fresh spinach, chicken, goat's cheese, tomato sauce and mozzarella)

INDIANA PIZZA PANEER / CHICKEN

(Tandoori chicken /paneer, capsicum, tomato)

SPICY CHICKEN CHETTINAD PIZZA

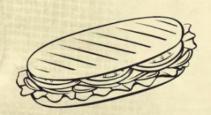
(South style spicy chettinad chicken sauce)



SLIDER'S

BBQ COTTAGE CHEESE SLIDER PEPPERINTO FALAFEL SLIDER FISH KHOLIWADA SLIDER CRISPY FRIED CHICKEN SLIDER





PANINI'S

CHEESY HUMMUS AND VEGGIE PANINI

(Hummus, mozzarella, tomato, lettuce & spinach)

GRILLED PANEER WITH FETA AND SRIRACHA MAYO PANINI

(Tomato, lettuce, onion topped with grilled paneer & feta sriracha mayo)

PAROS CHICKEN FIESTA PANINI

(Tomato, lettuce, onion, peppers topped with peri peri chicken, bbq chicken, chicken tikka)

BOOZY ZONE

JD Dal Makhani

(Whisky infused dal makhani with garlic chilli mini naan)

RED WINE BRAISED CHICKEN

(red wine infused chicken with boiled veg & mash potato)

VODKA COCKAIL SPAGHETTI

(vodka - rossa sauce - flat leaf parsley)

VODKA PRAWNS BIRYANI

(Vodka infused prawns biryani with raita - salad)

WHISKY GARLIC PRAWNS

(Whisky seared prawns with béchamel baked)





PAN ASIAN MAIN

ASIAN GREEN LEAFY VEGETABLES

(Chinese veggie stir fried in mildly spice sauce)

HUNAN VEGETABLES

(Stir fried veggie in spicy hunan sauce)

VEG GREEN THAI CURRY

(Assorted mix veg cooked in a green thai paste with coconut milk)

GOCHUJANG CHILLI FISH / PRAWNS / CHICKEN GRAVY

(A Korean spicy gravy)

RED THAI CURRY PRAWNS / CHICKEN

(Prawns/chicken cooked in a red thai paste with coconut milk)

HUNAN CHICKEN

(Stir fried chicken in a medium spicy hunan sauce. A universal favorite)

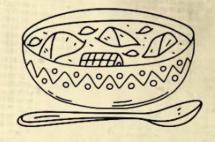
SCHEZWAN GRAVY PANEER/CHICKEN/PRAWNS

(All time favorite asian spicy sauce)

MORDERN INDIAN MAIN

PALAK PANEER
MIXED VEG MAKHANI
PANEER BUTTER MASALA
VEG JALFREEZI
MUTTER METHI MALAI
CHICKEN TIKKA MASALA
BUTTER CHICKEN

PRAWNS KADAI
PALAK MURGH
COASTAL CURRY FISH/PRAWNS
MUTTON ROGAN JOSH
PUNJABI DAL TADKA
LASOONI DAL
DAL PALAK
DAL MAKHANI



MORDERN INDIAN MAIN

SCHEZWAN NOODLES

VEG / EGG / CHICKEN / PRAWNS

STIR FRIED UDDON NOODLES

VEG / CHICKEN

CLASSIC HAKKA NOODLES

VEG / EGG / CHICKEN / PRAWNS

SCHEZWAN FRIED RICE

VEG / EGG / CHICKEN / PRAWNS

CLASSIC FRIED RICE

VEG / EGG / CHICKEN / PRAWNS

STEAM RICE

JEERA RICE

GHEE RICE

CURD RICE

PEAS PULAO

PALAK KICHADI



BIRYANI'S

MIXED VEG

EGG/CHICKEN/PRAWNS/MUTTON

INDIAN BREADS

TANDOORI ROTI - PLAIN / BUTTER

NAAN - PLAIN / BUTTER / GARLIC CHEESE / CHUR CHUR

KHULCHA - PLAIN / STUFFED

LACCHA PARANTHA

DESSERTS

PISTACHO TRES LECHES

(An ultralight cake soaked in a 3 different milk mixture)

CHOCOLATE BROWNIE

(A rich chocolate walnut cake)

BLUEBERRY CHEESE CAKE

(A layered desert consisting of cream cheese, blueberry, set in a cracker crust)

GULAB JAMOON

(All-time favourite)

GAJAR HALWA KUNAFA

(A vermicelli pastry filled with condensed milk and gajar halwa topped with hot saffron rabri

ICE CREAM

VANILLA / CHOCOLATE / COCONUT

