

ALL DAY DINER, TAPROOM & KITCHEN

KICKSTARTERS

Onion Rings		219
Sliced onions coated in a crispy batter Sriracha mayonnaise.		
Corn Chilli Toast Pav		219
Spicy Sweet corn Green chilli Cheddar cheese.		
Peanut Masala		219
Peanuts Onion Tomatoes Coriander Lemon juice Spicy & tangy.		
Queso & jalapeño Triangles		239
Zesty, cheesy triangles with a kick of jalapeño heat.		
Peri Peri Crispy Corn		249
Spicy & tangy blend of peri peri & curry leaves flavors.		
Mongolian Paneer		259
Fusion of paneer with Spicy-Savory Mongolian flavors like soy, garlic, ginger & dry red chilli.		
Mushroom Pepper Fry		269
South Indian stir-fried mushrooms with black pepper and spices.		
Jerk Spiced Potato Wedges with Melted Cheese		279
Crispy potato wedges Jerk spices Melted cheese Sour cream.		
Tex-Mex Nachos		279
Melted cheese Spicy jalapeños Savory beans Tangy salsa Creamy guacamole Sour cream.		
Egg Chilli		299
Soy sauce Ginger & garlic Green chilli Red chilli paste Hard boiled eggs.		
Honey & Ginger Glazed Chicken		319
Fried chicken chunks Honey Ginger Soy sauce Garlic.		
Chicken Mirchi		319
Fried tender chicken Exotic veggies Garlic Green chilli Soya sauce.		
Konkani Dry Chicken		319
Boneless chicken Coconut Coastal spices Tangy & spicy.		
Korean Fried Chicken		349
Gochujang paste Soya mayo Crumbed fried chicken.		
Fish & Chips		429
Crispy battered fish Crispy fries Creamy guacamole.		
Devilleed Prawns		459
Stir-fried prawns cooked in a spicy & tangy sauce.		
Pork Masala		459
South indian spices Pork belly Dry red chilli Curry leaves Lemon juice.		
Mutton Ghee roast		489
South Indian dish featuring tender mutton cooked in spicy ghee-infused masala.		

CHARCOAL CLAY OVEN

Coriander-mint paneer tikka		369
Cottage cheese Coriander & mint Tangy & spicy.		
Kashmiri Paneer Tikka		369
Vibrant blend of Kashmiri spices Smoky perfection.		
Kalmi Paneer kabab		369
Mid spicy Tomato chutney Mint chutney.		
Chicken Tikka		379
Tender, marinated chicken pieces cooked to perfection, offering spicy & aromatic flavors.		
Malai Chicken Tikka		379
Yogurt Cream Aromatic spices Mint chutney.		
Stuffed Cheese Chicken Tikka		399
Chicken breast stuffed with creamy cheese, marinated in aromatic spices.		
Fish Tikka		409
Succulent pieces of fish marinated in aromatic indian spices.		
Sizzling Scarlet Tandoori Chicken		559
Cooked to smoky perfection in a traditional tandoor oven.		

SALADS

Grilled Cottage Cheese Caesar Salad		249
Romaine lettuce Ice-berg lettuce Inhouse caesar dressing Parmesan cheese Croutons Grilled pesto cottage cheese.		
Grilled Chicken Salad		299
Romaine lettuce Ice-berg lettuce Inhouse dressing Fried egg Parmesan cheese Croutons Grilled peri peri chicken.		
Curry Chicken Mango Salad		299
Romaine lettuce Ice-berg lettuce Inhouse mango dressing Grilled chicken Madras curry powder Cherry tomato Boiled egg.		

FROM THE FRYER

Assorted Fries		299
French fries Sweet potato fries Indian ranch dip.		
Truffle Parmesan Fries		319
French fries Truffle oil Parmesan cheese Parsley.		

THE STUDS PIZZA

Kasundi Paneer		339
Makhani sauce Kasundi mustard Cottage cheese Exotic Veggies.		
BBQ Paneer		339
Tangy & spicy Cottage cheese Red onion Coriander Smoky barbecue.		
Tricolor Veggie Fiesta		349
Exotic veggies Basil pesto Burrata cheese Balsamic reduction.		
Fired Roasted		349
Tomato-basil sauce Onions Bell pepper Roasted garlic Blanched spinach Caramelized onion.		
Spicy Cilantro Soya		359
Soya chunk Cilantro sauce Cheddar Mozzarella Caramelized onion.		
Butter Chicken		369
Shredded butter chicken Red onion Tomato Mozzarella Coriander Green chilli.		
Cheese Sauce Mushroom Trio		379
Shitake & Button mushrooms Truffle oil Parmesan cheese Balsamic reduction Cheddar Mozzarella.		
Mutton Ghee Roast		469
Pomodoro sauce Ghee roast mutton chunks Mozzarella Rogan mayo Onions Coriander.		
Pepperoni		499
Pork pepperoni Cheddar Mozzarella Green onion Tomato sauce.		

BURGERS

Grilled Hawaiian Teriyaki Paneer Burger		269
Teriyaki sauce Grilled pineapple Crisp lettuce Red cabbage.		
New York Fried Chicken Burger		309
Crispy fried chicken breast Savory tangy mustard Fried egg Crunchy pickles Sesame seed bun.		

PASTA

Penne / Spaghetti		
Alfredo	 	299
Creamy Richness of parmesan Garlic Cream.		
Arrabbiata	 	299
Spicy tomato sauce Garlic Chilli flakes.		
Pesto	 	299
Flavourful italian basil pesto Garlic Parmesan cheese.		

WINGS ON FIRE

South Indian		259
South Indian spices Coconut Curry leaves Lemon juice Spicy & tangy.		
Korean Chilli Sauce		279
Crispy chicken wings Gochujang sauce Sesame oil Green onion.		
BBQ Wings		289
Inhouse bbq sauce Crispy chicken wings Red onion Spicy & tangy.		

INDIAN MAIN COURSE

Dal Tadka Supreme		219
Yellow lentils tempered with aromatic spices & finished with a touch of ghee.		
Tandoori Anda Masala		289
Vibrant flavors of the tandoori egg Spicy tomato & onion gravy.		
Paneer Tikka Masala		349
Creamy tomato-based gravy, infused with aromatic spices.		
Mushroom curry		349
A flavorful Indian dish featuring mushrooms cooked in a rich & spiced gravy, perfect for vegetarian meals.		
Chettinad pepper chicken		349
Tender chicken pieces cooked in a peppery and spicy chettinad masala.		
Mutton Rogan Josh		489
Kashmiri spices Saffron Yogurt.		
Burrata Butter Chicken		529
Burrata cheese Tandoori Chicken Makhani gravy Sweet & Spicy.		

STAPLES / RICE / GRAVY

Steamed Rice		199
Simple & fluffy, the perfect accompaniment to any meal.		
Schezwan Gravy		199
Exotic veggies Celery & green onion Spicy & tangy.		
Fried Rice		249
Stir-fried rice with vegetables, seasoned to perfection.		
Hakka Noodles		249
Stir-fried noodles with exotic veggies, seasoned to perfection.		
Mumbai Style Tawa Pulao		249
Spicy & flavorful rice dish cooked with vegetables, spices & often topped with crunchy fried onions.		
Lucknowi Veg Biryani		299
A regal blend of aromatic spices & fresh vegetables.		
Chilli & Basil Rice with Gravy		349
Bird's eye chilli Italian basil Exotic veggies Sweet & tangy gravy.		
Golden Garlic Rice with Gravy		359
Fried garlic Exotic veggies Green chilli Soya sauce Spicy & tangy gravy.		
Lucknowi Chicken Biryani		399
A royal feast of fragrant rice & succulent chicken.		

ADD-ONS

Eggs / Cheese / Chicken	29 / 49 / 59
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INDIAN BREADS

Tanoori Roti / Tandoori Butter Roti		49 / 59
Garlic Naan / Butter Garlic Naan		59 / 79

DESSERTS

Panna Cotta		249
Creamy Italian dessert Infused with vanilla.		
Coffee Caramel Custard		249
Rich coffee flavor, swirled with luscious caramel.		
Blueberry Cheesecake		249
A creamy cheesecake filling topped with a vibrant blueberry compote.		

CORPORATE LUNCH

(12:00 PM TO 4:00 PM)		
Veg Meal		399
2 Pc Paneer tikka Sabzi Steam rice Dal 2 Pulkha Gulab jamun Papad & pickle.		
Nonveg Meal		499
2 Pc Chicken tikka Steam rice Chicken gravy 2 Pulkha Gulab jamun Papad & pickle.		

★ KICKSTARTERS ★

CHICKEN POPCORN 🚩 349

CRISPY CHICKEN POPCORN BITES - LIGHTLY SEASONED & DEEP-FRIED FOR THE ULTIMATE INDULGENCE.



TOGARASHI LOTUS 🟩 279

CRISPY LOTUS STEMS KISSED WITH THE HEAT & COMPLEXITY OF TOGARASHI SEASONING - AN UNFORGETTABLE CRUNCH.



★ CHARCOAL OVEN CLAY ★

TANDOORI JHINGA 🚩 459

PLUMP PRAWNS INFUSED WITH A BLEND OF AROMATIC INDIAN SPICES & GRILLED TO SMOKY PERFECTION IN THE TANDOOR.



NAWABI CAULIFLOWER 🟩 369 & BROCCOLI

NAWABI - STYLE CAULIFLOWER & BROCCOLI, INFUSED WITH AROMATIC SPICES & GRILLED IN THE TANDOOR FOR A SMOKY, ROYAL FINISH.



★ WINGS ON FIRE ★

PERI PERI CHICKEN WINGS 🚩 289

CRISPY CHICKEN WINGS COATED IN A LIP - SMACKING PERI PERI SPICE EXPLOSION.



★ **SANDWICH** ★

GRILLED TANDOORI CHICKEN SANDWICH 🚩 249

EAST MEETS WEST IN THIS GRILLED DELIGHT - TANDOORI - SPICED CHICKEN, CREAMY MINT MAYO, & CHEESY GOODNESS.



PANEER TIKKA SANDWICH 🟩 239

A VEGETARIAN DELIGHT - SMOKY PANEER TIKKA, COOL MINT MAYO, & A CHEESY TWIST IN EVERY BITE.



★ **PASTA** ★

MAC & CHEESE 🟩 299

CREAMY, CHEESY PERFECTION - PASTA BAKED TO GOLDEN GOODNESS WITH A GENEROUS LAYER OF PARMESAN.



★ **DESSERT** ★

GULAB JAMUN DONUT 🟩 249

GOLDEN, SYRUP - SOAKED GULAB JAMUN DONUT, SERVED WITH A SCOOP OF VELVETY ICE CREAM - A DECADENT BLEND OF FLAVORS & TEXTURES.



BASQUE BURNT CHEESECAKE 🟩 249

BASQUE BURNT CHEESECAKE, WITH A LUSCIOUS CREAMY FILLING & A GOLDEN, CARAMELIZED TOP THAT'S SIMPLY IRRESISTIBLE.

