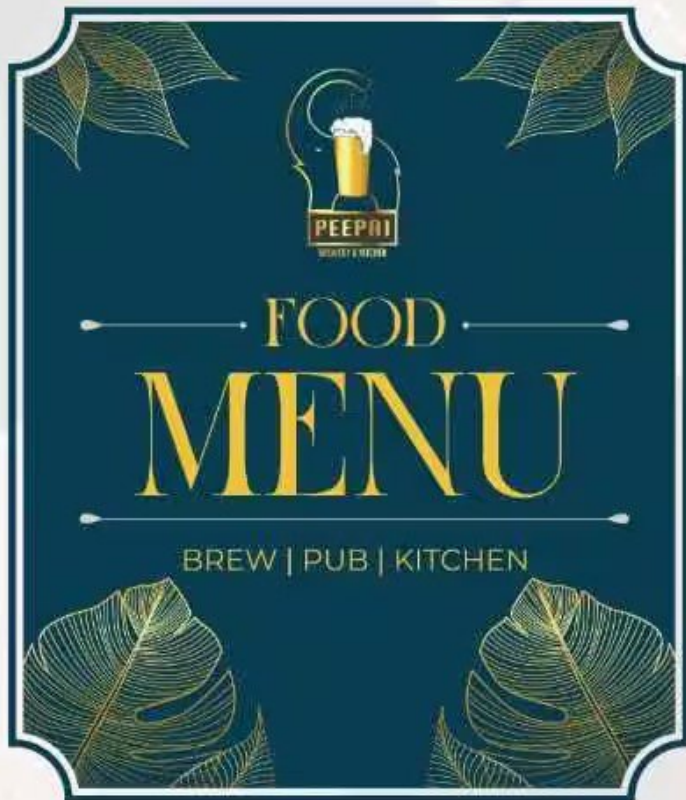




• BAR SNACKS •

MURI MIXTURE- CHURMURI •

CHURMURI IS ONE OF THE POPULAR STREET SNACKS. IT IS A MIXTURE OF RICE, SPICES, AND HERBS, SERVED WITH A STREET-STYLE DRESSING.

CHUTNEY PUDI PEANUT MASALA •

A SPICY AND SWEET CHUTNEY PUDI PEANUT MASALA, SERVED WITH THE ROASTED CHANA DAL, SESAME SEED, URAD DAL, CHILLIES AND WHOLE GARLIC.

SALTY | PERI PERI FRENCH FRY •

FINGER CHIPS, FRENCH FRIES, POTATOES, OR SHIRAZ, ARE BATTERED CUT, COOKED IN HOT OIL, AND SERVED WITH PERI PERI SAUCE.

ROSEMARY CHEESE GARLIC BREAD •

CRISPY GARLIC BREAD MADE WITH GARLIC, OLIVE OIL, BUTTER, ROSEMARY, THYME AND STUFFED WITH CHEESE.

MEXICAN LOADED FRENCH FRY •

CRISPY GARLIC LOADED AMERICAN FRIES TOPPED WITH CHEESE SAUCE AND MEXICAN SALSA.

BUTTER RUMALI KADAK •

RUMALI ROTI INFUSED WITH BUTTER, AFRICAN SPICES, PETA CHEESE, AND SPRING ONIONS.

ONION RINGS •

CROSS-SECTIONAL "RING" OF ONION COINED IN TEMPURA BATTER THEN DEEP-FRIED.



MINI SPANAKOPITA •

A MINI PASTRY FILLED WITH SPINACH AND RICOTTA CHEESE, WRAPPED IN CRUNCHY PHYLLO SHEETS.

CRISPY SPICY CHEESE ROLL •

CRISPY ROLL IS STUFFED WITH CHEESE, CHILLIES, HERBS, THEN DEEP-FRIED UNTIL GOLDEN BROWN AND CRISP.

CRISPY FRIED POPCORN •

AN AMAZINGLY CRISP, SPICY VERSION OF YOUR FAVORITE POPCORN.

PANEER | CHICKEN | SHRIMP

AN AMAZINGLY CRISP, SPICY VERSION OF YOUR FAVORITE POPCORN.

PEEPAI NACHOS •

VEG | CHICKEN | BACON

OVER-BAKED NACHOS LAYERED WITH MEXICAN BEANS AND CHEESE SERVED ON IN LAYERS, SO EVERY BITE IS WAFFLED. SERVED WITH SALSA AND SOUR CREAM.



• SOUPS •

TOMATO BASIL SOUP •

WICKETS WITH DELICIOUS ROASTED TOMATOES AND FRESH BASIL, SERVED WITH BREAD STICK.

INFUSED BUTTERNUT SQUASH SOUP •

BUTTERNUT SQUASH COOKED IN WICKET, MIXED INFUSED WITH THYME AND SEASONED, SERVED WITH BREAD STICK.

SOUR & PEPPER SOUP •

VEG | CHICKEN

SOUR MINT FROM A BLEND OF AROMATIC SPICES, CHOICE OF CHICKEN AND TOFU AS REQUESTED.

MANCHOW SOUP •

VEG | CHICKEN

HOT & SPICY SOUP MADE WITH A HEALTHY COMBO OF BEANS, CARROT, CABBAGE, SHITAKE MUSHROOM, SERVED WITH CRISPY NOODLES.

MUTTON PAYA SOUP •

SOUPY STOCK MADE BY COOKING MUTTON, TRITTERS.

THAI COCONUT SHRIMP •

SOUPED DELICIOUS, OISH, SUCCESSION SHRIMP COATED IN A MIXTURE, COCONUT POWDER, FRESH LIME JUICE, GARLIC, AND TOFU KAT BITE.



• DIM-SUM •

CRYSTAL BEETROOT & WATER CHESTNUT

DUMPLINGS MADE WITH CRYSTAL DOUGH STUFFED WITH BEETROOT, WATER CHESTNUT, SHALLOT ONION, CORIANDER AND SERVED WITH SPRING ONION SAUCE.

SPICY COTTAGE CHEESE

DUMPLINGS MADE WITH CARROT DOUGH, COTTAGE CHEESE, FRESH CHILLI, CELERY, FIVE SPICE POWDER SERVED WITH CRISPY CHILI SAUCE.

TRIO MUSHROOM

DUMPLINGS MADE WITH WHITE DOUGH, BLACK FUNGUS, SHITAKE, BUTTON MUSHROOM, TRUFFLE OIL, CORIANDER, SERVED WITH CRISPY CHILI SAUCE.

BLACK & WHITE DIM SUM

CHARCOAL DUMPLING STUFFED WITH CREAM CHEESE SERVED WITH SPRING ONION & NO SAUCE.

CHICKEN WATER CHESTNUT DUMPLING

DUMPLINGS MADE WITH WHITE DOUGH, CHICKEN, WATER CHESTNUT, SERVED WITH SPRING ONION SAUCE.

CHICKEN SIU MAI

PLAIN OPEN DIM SUM, MADE WITH WONTON SHEET, STUFFED WITH CHICKEN, SERVED WITH SPRING ONION & NO SAUCE.

PRAWNS RAVIOLI DUMPLING

DUMPLINGS MADE WITH RED CABBAGE DOUGH, PRAWNS, SHALLOT ONION SERVED WITH CRISPY CHILI SAUCE.



SMALL PLATES

• CONTINENTAL •

FALAFEL •

A FRIED PUS OF BOILED & WASHED CHICK PEAS ALONG WITH MINT & CORIANDER LEAF SERVED WITH HUMMUS & MUHAMMARA.

BUTTER GARLIC MUSHROOM •

ONION FILLED MUSHROOMS MARINATED WITH CHILLIES, GARLIC, ROSEMARY, THYME.

HONEY GARLIC BBQ •

CHICKEN DRUMSTICK

SWEET & SPICY BBQ CHICKEN DRUMSTICK WITH A HINT OF GARLIC.

CHILLY CILANTHRO CHICKEN WINGS •

CHICKEN WINGS MARINATED IN GARLIC, CORIANDER, HERB, CHILLIES, LEMON & OLIVE OIL, THEN GRILLED ON CHARCOAL.

BONELESS GRILLED •

ROSEMARY CHICKEN

CHICKEN THIGHS MARINATED IN ROSEMARY, THYME, GARLIC & SPICE THEN GRILLED ON SHWETED & GRIED WITH BALSAMIC REDUCTION.

GRILLED RED CHICKEN KALMI •

CHICKEN DRUMSTICKS MARINATED IN SPICY BBQ SEASONING, ROSEMARY & THYME GRILLED ON CHARCOAL, WHILE BEING BASTED WITH BBQ BBQ BUTTER SAUCE.

FISH FINGER •

FISH BATTERNETS MARINATED IN MUSTARD SAUCE, THEN COATED IN PANKAD CRUMBS & DEEP-FRIED.



HOT CRISPY SQUID •

KALAMATI (SQUID) MARINATED WITH HOT CHILLY, MARISSAGE OLIVE OIL & COATED IN SEASONED FLOUR & FRIED.

KALAMATA OLIVE GRILLED PRAWNS •

GRILLED PRAWNS MARINATED IN GARLIC, BASIL & CHILLIES SERVED WITH BOCCONCHI, CHERY TOMATO, ZUCCHINI & TORPEDO WITH BALSAMIC VINEGAR REDUCTION SERVED WITH KALAMATA OLIVES.

CAJUN BUTTER GARLIC PRAWNS •

TOPEY PRAWNS ALONG WITH BROCCOLI SAUTÉED IN CAJUN SPICED BUTTER & GARLIC DELIVERING A BLAST OF RICH & SAVORY FLAVOUR IN EVERY BITE.

• INDIAN •



DAL & BEETROOT SHAMI KEBAB •

VEGETARIAN KEBAB MADE FROM COOKED BEETROOT, TONED IN PINKIN SPICES, STUFFED WITH CHICKEN COATED WITH MODO & SHALLOW FRIED.

DAHI KE KEBAB •

MARINATED LAMB CURED & COTTAGE CHEESE, AND INDIAN SPICES, NORTH INDIAN DELICIOUS CRUNCHY DEEP FRY MITY SERVED WITH MINT CHUTNEY.

TAWA AMRITSARI CHICKEN •

A PUNJABI DISH MADE WITH CHICKEN MARINATED IN A BLEND OF TRADITIONAL SPICES & THEN COOKED ON TAWA.

JHINGA KOLI VADA •

PRAWNS MARINATED IN GINGER, GARLIC PASTE, SALT & LEMON THEN DIPPED IN A SEASONED BATTER & DEEP FRIED. POPULAR IN MUMBAI.

• SOUTH INDIAN •



PEPPER FRY •

MUSHROOM / PANEER / EGG
SPICY MUSHROOM / PANEER / EGG, PEPPER FRY, TOPPED WITH BLACK PEPPER & RED CHILI.

PALLIPALAYAM MUSHROOM •

IT IS A NOW POPULAR DISH FROM COOTE DISTRICT, WE USE DEEP FRY MUSHROOMS, SMALL ONION, COCONUT SLICE, CURRY LEAF, RED CHILLY.

BALEKAI TAWA FRY •

RAWI BALEKAI MARINATED OVER NIGHT WITH MOTHER RECIPES.

MANGALORE GHEE ROAST •

PANEER / MUSHROOM / EGG
ROASTED & COOKED IN M. OIL, NICE CRAWY THIS CAN BE HAD AS AN APPETIZER.

BANGALORE LOCAL KABAB •

LOCAL SPICE PREPARATION OF MARINATED CHICKEN COATED IN A BUTTER OF SPICE & DEEP-FRIED.

MANGALORE GHEE ROAST •

CHICKEN / MUTTON / PRAWN
FIERY RED TANGY & SPICY WITH AN UNMISTAKABLE FLAVOUR OF GHEE, ROASTED SPACE WITH AROMATIC HOME STYLE FLAVOURING CHICKEN OR MUTTON OR PRAWNS AS REQUESTED.

PEPPER FRY •

CHICKEN / MUTTON / PRAWN
SPICY CHICKEN OR PRAWNS OR MUTTON ROASTED IN GHEE.

PALLIPALAYAM CHICKEN •

IT IS A NOW POPULAR DISH FROM COOTE DISTRICT, WE USE SMALL ONION, CHICKEN WITH BONE, COCONUT SLICE, CURRY LEAF, RED CHILLY.

MANAPATTI CHICKEN SUKKAH •

SUKKA IS A POPULAR STIR FRY STYLE IN SOUTH INDIAN CUISINE. IN ESPECIALLY KARNATAKA IN COASTAL AREA DISH CONTAINS TENDER CHICKEN WITH BONE COOKED WITH GHEE, SPICES, HERBS AND BLEND WITH AROMATIC SPICES & SEASONINGS.

NETHIL 65. •

NETHIL (SILVER FISH) IS A TYPE OF ANCHOWY COMMONLY USED IN SOUTH INDIAN CUISINE. BORDER OF COASTAL AREA, FISH MARINATED IN HOME MADE MOTHERS MASALA AND YOGURT SERVED WITH LEMON WEDGE.

TAWA FRY •

CHICKEN / POMEGRATE / PRAWN
FISH SAUCE MARINATED SOUTH INDIAN SPICE PASTE MADE OF CHILLI, WHOLE SPICE, LIME & TAWA FRY.

MALNAD PORK •

MARINATED BONELESS PORK TO GO TO A BUSTLING IN A SPICY MASALA MADE OF BLACK PEPPER, GREEN CHILLY & MACHAMPADA SAGE.

MUTTON CHOP •

SLOW-COOKED MUTTON MADE WITH GREEN MASALA USING LOCAL SOUTH INDIAN FLAVOURING.

MADURAI MUTTON SUKKAH •

TWO DISH POPULAR IN SOUTH INDIAN DISH ESPECIALLY IN TAMIL NADU & KERALA. MUTTON VARIANTS IS A SPICY FRY MADE WITH MUTTON, A BLEND OF SPICES INCLUDING CHILLIES, CUMIN, CORIANDER, AND TURMERIC, OFTEN COOKED WITH ONION, GARLIC, GINGER, SMASH & LIME.

MUTTON LIVER FRY •

MUTTON LIVER MARINATED IN HOME MADE SPICES LIKE, ONION, CAC PASTE, CHUTE AND HOME MADE MASALA, SOME VARIATION MIGHT ADD A HINT OF LEMON JUICE. TASTE SHOULD BE MEDIUM SPICY.



• PAN ASIAN •

KUNG PAO (PANDA EGG)

STIR FRY MADE OF WAXED, PEPPER & CASHEWS, THEN COATED WITH SPICY SAUCE.

FRESNO CHILLI SOYA BABY CORN

POPULAR HONG-KONGE APPETIZER MADE BY TOSSED FRIED BABY CORN IN SPICY HOT CHILLI SAUCE.

BEER CHILLI CHICKEN

CHICKEN COOKED IN BEER, FRESH RED CHILLIES & DARK SOYA SAUCE.

DRUMS OF HEAVEN

DEEP FRIED CHICKEN LOLLIPOPS WITH FLAVOURFUL SPICE, TOSSED IN AMIN SAUCE.

SPICY DRAGON CHICKEN

POPULAR HONG-KONGE APPETIZER MADE BY TOSSED FRIED CHICKEN IN SPICY HOT CHILLI SAUCE.

HOT BASIL FISH

FISH FILLET TOSSED WITH FRAGRANT BASIL, GARLIC & CHILLI, FINISHED WITH LIGHT SOYGLAZE FOR A BURST OF FLAVOUR.

SLOW COOKED PORK CHILLI

PORK COOKED IN AOC TEMPERAURE FOR A MINIMUM OF 12 HOURS, THEN STIR FRIED IN SOYA & CHILLI SAUCE.

BBQ PORK RIBS

SLOW & TENDER PORK RIBS GRILLED IN A SWEET & SPICY BBQ SAUCE & BRUSHED GLOSSY.

CHILLI OYSTER PRAWNS

VELVET PRAWNS FOR CHILLI TOSSED IN SAUCE MADE WITH FRESH RED CHILLIES, OYSTER SAUCE AND DARK SOYA.



• SALAD •

MY FAVOURITE GREEN SALAD

TRADITIONAL MIDDLE EASTERN SALAD, TASTY WITH CUCUMBER, LEMON, CUCUMBER, CARROT & CHILLI.

AVACADO QUINOA SALAD

QUINOA STUFFED WITH AVACADOS SERVED ALONG WITH ICEBERG LETTUCE, TOSSED WITH BEAN SPROUT & POMEGRANATE WITH LEMON DRESSING.

FATTOUSH SALAD

A TRADITIONAL LEBANESE SALAD MADE WITH CUCUMBER, ONION, LETTUCE, PINEAPPLE AND ROASTED BUTTERNUT SQUASH & TOMATO, DRESSING MADE BY CRISPY CORN (DORITO) & SHRIMP WITH PINEAPPLE DRESSING.

SWEET AND SOUR ROCKET SALAD

(WITH CHICKEN / BACON)

STRAWBERRY, POMEGRANATE, POMEGRANATE, PINEAPPLE & ROCKET LETTUCE TOSSED IN ORANGE DRESSING.



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KINDLY NOTE: - WE LEVY 10% SERVICE CHARGES ON BILL.

• NIGIRI - SUSHI •

AVOCADO NIGIRI

AVOCADO SLICES WITH LEMON A NOOD ON SUSHI RICE.

BURNT TOMATO NIGIRI

BURNT TOMATO LAYERED ON TOP OF WITH BOCCONONI & PESTO ON TOP OF SUSHI RICE.

TUNA NIGIRI

SUSHI RICE TOPPED WITH TUNA SLICES, SPICY MAYO & SPRING ONION.

SALMON NIGIRI

SUSHI RICE WITH A TOPPING OF SALMON & MAYO.



• MAKI - SUSHI •



PHILADELPHIA CHEESE AVOCADO MAKI ROLL

AVOCADO, PHILADELPHIA CHEESE, CUCUMBER, SPICY MAYONNAISE TOPPED WITH MICRO GREENS.

BURNT TOMATO MAKI ROLL

PICKLED VEGETABLES, CUCUMBER, CREAM CHEESE, SPICY MAYO TOPPED WITH BOCCONONI, BAKED TOMATO & PESTO.

CHICKEN PESTO CHEESE MAKI ROLL

RAW MARINATED CHICKEN, PESTO SAUCE, CUCUMBER TOPPED WITH CHEDDAR CHEESE & SWEET CHILLI MAYO.

SPICY TUNA MAKI ROLL

CHOPPED TUNA, SPICY MAYO, TOPPED CUCUMBER & AVOCADO TOPPED WITH TUNA SLICES & SAIRACHA SAUCE.

SPICY SALMON TERIYAKI MAKI ROLL

GRILLED SALMON, TERIYAKI SAUCE, CUCUMBER & AVOCADO TOPPED WITH GRILLED SALMON SLICES & MIXED GREENS.

• EGG TO ANDA •

TURKISH OMLETTE

SUNNY SIDE UP EGG TOPPED WITH CREAM CHEESE & PETA CHEESE SERVED WITH FINGER BREAD.

ANDA PAV

CRATERED HARD EGG TOSSED WITH INDIAN SPICES SERVED WITH LUCIOUSLY BUTTERED BREAD.

INDIAN MASALA OMLETTE

THE INDIAN HOUSE INDIAN MASALA OMLETTE SERVED WITH FINGER BREAD.

• INDIAN KEBAB •



FRESNO CHILLI PINEAPPLE •

FRESNO CHILLI & PINEAPPLE MARINATED WITH AFRICAN SPICE & COOKED ON CHARCOAL GRILL.

YELLOW CHILLY TAWA PANEER •

CHUNKS OF PANEER MARINATED WITH YOGHURT, YELLOW CHILLI & MILD SPICES COOKED IN TANDOOR.

NIMBU MIRCH PANEER TIKKA •

PANEER MARINATED IN NARAR LIME, FRESH CHILLI, HUNG CURD & INDIAN SPICE COOKED IN TANDOOR.

CLASSIC PANEER TIKKA •

PANEER MARINATED IN SPICES, YOGHURT, AND HERBS COOKED IN TANDOOR SERVED WITH MINT CHUTNEY.

CHILLI MALAI BROCCOLI •

BROCCOLI MARINATED IN FRESH RED CHILLI, CHEESE, HUNG CURD & INDIAN SPICE.

SAFFRON TAWA CHICKEN •

INDIAN-STYLE CHICKEN MARINATED IN YOGHURT SAUCE, SAFFRON, ROASTED ON TAWA.

BIHATTI KA MURG •

CHICKEN MARINATED IN BROWN ONION, LEMON SPICES & TANDOORI MASALA.

JOOREH KEBAB •

A PORK KEBAB MADE WITH SHIRAZI, PEPPERS, YOGHURT, CALLED UNTIL CHANGED.

FRESH METHI MURG •

CHICKEN MARINATED IN FRESH METHI, HUNG CURD & INDIAN SPICE.

LUCKNOW KALMI KABAB •

CHICKEN TANGI STUFFED WITH CHICKEN SAUCE, BEAN, CHEESE, CHEESE, HUNG CURD & INDIAN SPICE MASALA.

CLAYPOT ROASTED CHICKEN WINGS •

CHICKEN WINGS MARINATED WITH AFRICAN SPICES & COOKED IN CLAY POT SERVED WITH HUMMUS & MINT CHUTNEY.

MURG MUMTAZ •

CHICKEN BREAST STUFFED WITH SAUCE, CHICKEN, BASIL, CHEESE & MARINATED WITH 3 TYPES OF MARINADE COOKED IN CHARCOAL GRILL.

CHICKEN KOOBIDEH / MUTTON KOOBIDEH •

DELICIOUS DISH OF MINCE CHICKEN / LAMB SPICES & MOULDED ON SKEWER SERVED ON A NAAN WITH MINT CHUTNEY, HUMMUS & PICKLED ONION.

AJWANI FISH TIKKA •

FISH MARINATED IN AJWANI CHILLI, HUNG CURD & INDIAN SPICE.

BHATTI KA POMFRET •

POMFRET MARINATED IN HARIJARI CHILLI POWDER, CARON SEED & MUSTARD OIL COOKED IN TANDOOR.

CHIELO KEBAB (PANEER, CHICKEN, LAMB) •

MEDITERRANEAN-STYLE SKEWER INFUSED INICE TORPED WITH BUTTER, SUMAC SPICE, ONION, ALONG WITH KEBAB & SALAD SIDE OR FORTHWILE.

• BURGER & SANDWICH •

CROISSANT VEG SANDWICH •

ARANGE LETTUCE, LAY, SWISS CHEESE, ZUCCHINI, CUCUMBER, TOMATO JUICE AND ONION SLICE ON BOTTOM HALF OF CROISSANT, COMBINE MAYONNAISE SERVED WITH FRENCH FRIES.

CROISSANT CHICKEN SANDWICH •

GRILLED CHICKEN ON A WHOLESALE CRUSTED CROISSANT WITH FRESH ROMANE LETTUCE THAT IS TORPED IN A CREAMY CHEESE DRESSING, THE BEST SANDWICH, SERVED WITH FRENCH FRIES AND SWEET MAHO.

THE GRILLED VEG BURGER •

THIS IS THE ULTIMATE VEG BURGER THAT'S EASY TO MAKE. ARANGE LETTUCE, SLICE TOMATO, CUCUMBER AND SLICE ONION, HOLD TOGETHER WELL AND IS INCREDIBLY DELICIOUS. FLAVORS SERVED WITH FRENCH FRIES.

LAMB BURGER •

MAKE DELICIOUS LAMB BURGER WITH A CHEESE SAUCE, GROUND MEAT ADD WITH SOME HERBS AND ASSISTED GRILLED LAMB SAUCE WITH LETTUCE, CUCUMBER, TOMATO, ONION SLICE SERVED WITH FRENCH FRIES AND SWEET MAHO.

AMERICAN CHICKEN BURGER •

THIS TASTY AND EASY AMERICAN-STYLE CHICKEN BURGER WILL MAKE A PERFECT QUICK DINNER OR LUNCH IDEA. ARANGE LETTUCE, SLICE ONION, TOMATO, CUCUMBER SLICE SERVED WITH FRENCH FRIES AND SWEET MAHO.



*SERVED WITH IN HOUSE MADE BUTTERNUT SQUASH BURGER BUN

• CHATS •



JHU CHAWPATI SEV PURI •

A COMBINATION OF BAKED SEV PURI, CHOLA BAKING ONION & ASSORTED CHUTNEY SERVED IN MUMBAI.

AVOCADO PAPDI CHAT •

BAKED ROLLED CHICKEN, POTATOES, PANDOS, CURRY SPICE & VANILLA CHUTNEY TOPPED WITH AVOCADO.

RASMALI PAPADI CHAT •

RASMALI SERVED WITH CRISP FRIED CUT PAPADIS, CORNMEAL & TOPPED WITH SEV.

RAJBHOG DAHI BHALLA •

A CHAT WITH BAKED, CRISP, ASSORTMENT OF FRESH FRUITS, TOPPED WITH SEV.

• EUROPEAN GRILL •

GRILLED PERI PERI PANEER •

PANEER SLICE SERVED WITH MEXICAN RICE & GRILLED VEGGIES ALONG WITH MASHED POTATOES.

LEMON BUTTER BASA FISH •

BASA FISH MARINATED IN LEMON, GARLIC & GRILLED SERVED WITH A SIDE OF MASHED POTATOES.

HERB CRUST LAMB CHOP •

LAMB CHOPS MARINATED IN CHORRUT GARLIC, SPICES & NEED HERBS THEN SLOW COOKED & SERVED WITH BROCCOLI CRUST.

STUFFED GRILLED CHICKEN WITH MUSHROOM SAUCE •

CHICKEN BREAST STUFFED WITH CHEESE, SPINACH, MUSHROOM, GRILLED & SERVED WITH MUSHROOM SAUCE, GRILLED VEGGIES & MASHED POTATOES.

APPLE CIDER GLAZED PORK CHOP •

PORK CHOP MARINATED IN CHORRUT, GARLIC, SALT, PEPPER & MASHED VEGGIES THEN SLOW COOKED WITH APPLE CIDER GLAZE SERVED WITH MASHED POTATO.

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KINDLY NOTE:- WE LEVY 10% SERVICE CHARGES ON BILL.

MAIN COURSE

• INDIAN •



CHANA DAL FRY

LENTIL COOKED IN A DAAL MADE FROM CHILLI, INDIAN SPICES AND FINISHED WITH INDIAN SPICED TADKA.

ALOO JEERA

IT IS A POPULAR INDIAN DISH ESPECIALLY IN NORTH INDIAN. IT'S A FLAVOURFUL POTATO DISH COOKED WITH GARAM SEEDS & SPICES.

DAL BUKHARA

THE DISH IS KNOWN FOR ITS RICH, CREAMY TEXTURE ACHIEVED THROUGH SLOW COOKING AND THE USE OF BLACK LENTILS, TOMATO PUREE, CUMIN, GARLIC, CREAM AND BUTTER.

POTATO KOFTA MUGHLAI CURRY

POTATOES PEGG AND SPICES, LENTILS, DESSERTS AND SAUCED IN A CREAMY POTATO CURRY WITH OTHER SPICES.

LASOONI PALAK PANEER

LASOONI PALAK IS A FLAVOURFUL SPINACH DISH WITH A PUNCH OF GARLIC. OPEN BLANDED WITH SPICES, INGREDIENTS ARE CREAM AND PANEER TO BE CARB. ADDS A BUNCH SAUCY FLAVOUR TO THE DISH.

PANEER PESHAWARI KADHI

PANEER COOKED IN DELICIOUS TOMATO & CRISPY BUTTER GRAVY AND FINISHED IN INDIAN MASALA MASALA.

LASOONI METHI MALAI PANEER

LASOONI METHI MALAI PANEER SOUNDS LIKE THE COMBINATION OF GARLIC, FENUGREEK LEAF.

KADAI SABZI

ASSORTED VEGETABLES TOSS IN A ONION AND TOMATO GRAVY SEASONED WITH WHOLE INDIAN SPICES AND FINISHED IN INDIAN MASALA MASALA.

PALAK PANEER KOFTA CURRY

KOFTAS SERVED WITH PALAK AND PALAK WITH TOSS (IN MUMBAI) GRAVY.

PANEER TIKKA MASALA

PANEER MARINATED WITH TIKKA MASALA, BAKED COOKED IN TANDOORI, POT TOSS WITH MASALA GRAVY, FINISHED WITH CREAM.

INDIAN EGG CURRY

INDIAN EGG CURRY IS A FANTASTIC DISH IS FLAVOURFUL AND SPICY CURRY MADE WITH BOILED EGG ON TOMATOES AND A BLEND OF SPICES.

CHICKEN KALI MIRCH CURRY

BLACK PEPPER ADDING NICE KICKS OF PEPPER MADE WITH MARINATED CHICKEN COOKED IN A RICH CREAMY WITH A BLEND OF SPICES.

DELHI CHICKEN KORMA

HOME MADE CHICKEN GRAVY MADE AS A THIN GRAVY.

MUMBAI BUTTER CHICKEN

CRISPY TANDOORI CHICKEN MARINATED WITH MASALA GRAVY.

CHICKEN ANGARY

CHICKEN THIGHS WITH BONE TOSS IN A SPICY GRAVY WITH FRESH METHI.

MATKE KA MUTTON

MUTTON SLOW COOKED IN AN CREAMY POT TOSS (IN MUMBAI) GRAVY FLAVOUR MARINATED WITH WHOLE INDIAN SPICES CHICKEN AND WHOLE GARLIC (POPULAR IN MUMBAI CHAMPAN).

• SOUTH INDIAN •

COCKTAIL RAGI BASSARU

MINI RAGI SPECIAL TADKA SERVED WITH CORN RAGI, MASALA & BUTTER MILK.

DOSA CHICKEN CURRY

RICE BASED PANCAKES SERVED WITH A NATI STYLE CREAMY BOILED CHICKEN.

NEER DOSA MEEN VEVICHATHU

RICE BASED THIN DELICATE PANCAKES SERVED WITH TAMIL NADU STYLE TANGY FISH CURRY.

FISH NIRVANA

IT IS KNOWN AS NIRVANA (SARVODAYA) IN THE USED SKEE FISH MARINATED WITH SPICES OVER NIGHT SLOW FRY IN COCONUT OIL, IMMERSED IN COCONUT MILK AROMATIC INGREDIENTS LIKE GINGER, GREEN CHILLIES AND CURRY LEAF SERVED WITH ENCHAPPAM.

NATI KOLI NILGIRI KURUMA

BASE CURRY MADE WITH HARI AND CORIANDER.

POMFRET MEEN POLLICHATHU

POMFRET MARINATED IN SPICES, WRAPPED IN BANANA LEAVES AND COOKED SLOW FLAME. THE BANANA LEAF IMBUES A UNIQUE AROMA TO THE DISH. MAKING IT FLAVOURFUL AND MOST SWEET WITH ENCHAPPAM.

KERELA STYLE MUTTON PAYA

THAT'S DELICIOUS AND FLAVOURFUL DISH ESPECIALLY POPULAR IN INDIAN CUISINE. PAYA REFERS TO TROTTERS OR FEET OF GOAT, WHICH ARE OVERNIGHT SLOW COOKED IN RICH AND AROMATIC, WITH A BLEND OF MILD SPICES LIKE CUMIN, CORIANDER AND CINNAMON, SERVED WITH ENCHAPPAM.



• PAN ASIAN •

STIR FRY BROCCOLI POKCHOY ALMOND

THAT AND HEALTHY STIR-FRY COMBO BRICKLES AND POK CHOY ARE BOTH GREAT CHOICES AND THE ADDITION OF ALMOND ADD A NICE CRUNCH.

CHICKEN SCHEZWAN GRAVY

SICHUAN, PEPPER CORN, CHILI PEPPER AND GARLIC. THE COMBINATION OF CREAMY CHICKEN AND SAUCY GRAVY.

FISH IN CHILLI MUSHROOM SAUCE

A GREAT COMBINATION OF SPICY AND SAVORY FLAVORS. THE CHILLI PEPPER, PAIRED WITH THE EARTHY TASTE OF MUSHROOMS MUST COMPLEMENT THE FISH PERFECTLY.



• INDIAN BREADS •

BUTTER ROTI | WHEAT ROTI

NAAN (BUTTER NAAN) (GARLIC)

CHILLI GARLIC CHEESE NAAN

MINT PARATHA

AMRITSARI KULCHA

*INFORM OUR ASSOCIATES FOR ANY DILATORY ALLERGIES

KINDLY NOTE: - WE LEVY 10% SERVICE CHARGES ON BILL.

• CHINESE, NOODLES & RICE •

CHINESE FRIED RICE

VEG / EGG / CHICKEN / PRAWNS
RICE WOK TOSSED WITH VEGETABLES & CHINESE SEASONING.

BURNT GARLIC FRIED RICE

VEG / EGG / CHICKEN / PRAWNS
RICE WOK TOSSED IN BROWN GARLIC OIL BLENDED & CHINESE SEASONING.

SCHEZWAN FRIED RICE

VEG / EGG / CHICKEN / PRAWNS
RICE WOK TOSSED IN SCHEZWAN SAUCE & CHINESE SEASONING.

VEG HAKKA NOODLES

VEG / EGG / CHICKEN / PRAWNS
NOODLES TOSSED IN ASSORTED VEGETABLES & CHINESE SEASONING.

SCHEZWAN NOODLES

VEG / EGG / CHICKEN / PRAWNS
NOODLES TOSSED WITH SCHEZWAN SAUCE & CHINESE SEASONING.

CHILLI BASIL NOODLES

VEG / EGG / CHICKEN / PRAWNS
CHINESE NOODLES TOSSED IN CHILLI BASIL SEASONING.



• BIRYANI & RICE •

STEAMED RICE | GHEE RICE

BASMATI RICE IS SLOW COOKED (OMES RICE IS COOKED WITH GHEE).

DAL GHEE KHICHDI

THE MASHED RICE MIXED WITH COOKED LENTILS THEN FINISHED WITH TADKA (GARNISH WITH FOUR COMPONENTS).

KOLKATA SOYA CHAAP GOBI BIRYANI

THE FAMOUS WEST BENGAL MADE WITH ALDO KACHI VAAH STYLE BIRYANI.

KOLKATA CHICKEN BIRYANI

THE FAMOUS WEST BENGAL MADE WITH CHICKEN ALDO KACHI VAAH STYLE BIRYANI.

PEEPAI KOLKATA MUTTON BIRYANI

THE FAMOUS WEST BENGAL MADE WITH MUTTON ALDO KACHI VAAH STYLE BIRYANI.



• STAPLES - SOUTH INDIAN •

AKKI ROTI (2 NOS)

NEER DOSA (4 NOS)

RAGI MUDDU (2 NOS)

SET DOSA WITH CHUTNY (3 NOS)

IDIYAPPAM (3 NOS)





CHEF SWATANTRA VERMA

Chef Swatantra is a seasoned professional with remarkable haute cuisine and urban delicacies, showcasing his culinary mastery over 23 years. His expertise spans over various culinary landscapes, including fine dining establishments, intricate kitchens, and prestigious 5-star restaurants. Before joining Peepai as the chef, Chef Swatantra significantly contributed to the culinary scene at establishments like Big B'skys in Bangalore, Olive Bar & Kitchen in Delhi & Flying Monk in Kolkata, where he demonstrated his creativity in crafting cutting-edge cuisines, pushing boundaries to elevate the dining experience.

His journey also includes a notable tenure at Shiro, renowned for its opulent décor and diverse Asian cuisines in Delhi and Mumbai, where he showcased his skills in Indonesian, Japanese, Chinese, Thai, & other Asian culinary traditions. Chef Swatantra's culinary adventure extended to the widely acclaimed Hard Rock Cafe in Mumbai, highlighting his versatility and adaptability. Thriving in dynamic and vibrant culinary environments, he demonstrated his ability to master diverse culinary styles and settings in both India and internationally.

• WOOD - FIRED PIZZA 12" •

NEPOLITAN MARGHERITA •

PIZZA MADE WITH MARINARA SAUCE, MOZZARELLA CHEESE, MASCARPONE CHEESE AND FRESH BASIL.

BAGA VEG •

SAUCE IS MADE WITH BATA CHILES MEXICO VERSION OF SAUCE. TASTE SHOULD BE HOT TOPPING: SLICED RED ONION, CORN AND WALNUT MUSHROOM. GARNISH WITH SOFT CREAM CHEESE AND TORTILLA CHIPS.

PANNER TIKKA •

PANNER TIKKA MARINATED IN TANDOORI SPICES AND YOGURT AS THE TOPPING. MELTED MOZZARELLA CHEESE CREAMY MARIN SAUCE, ONION AND CARROUSE GARNISH WITH SOFT CREAM.

CHILLI POMODORO •

BASE WITH PIZZA SAUCE, TOPPING WITH HOT MARIANA PEPPER, OLIVE OIL AND RED PAPRIKA CHILLY. GARNISH WITH PETA AND SUN-DRIED TOMATO.

FUN GUY (MEXICAN) •

BASE WITH MASCARPONE CREAM TOPPING WITH ROASTED MUSHROOM, CARAMELIZED ONION CHEESE SHAVED, GARNISH WITH TRUFFEL OIL AND OLIVES.

FIRE ROASTED VEGETABLE PIZZA •

PIZZA SOUND DELICIOUS ALL VEGETABLE TOPPING ROASTED IN WOOD OVEN. BASE WITH YELLOW PEPPER AND SAUCE. TOPPING: CARAMELIZED ONION AND SPINACH TOPPING WITH SUN-DRIED TOMATO.

CHICKEN TIKKA PIZZA •

CHICKEN TIKKA MARINATED IN TANDOORI SPICES AND YOGURT AS THE TOPPING. MELTED MOZZARELLA CHEESE CREAMY MARIN SAUCE, ONION AND CARROUSE GARNISH WITH SOFT CREAM AND FRESH CORN AND ONION.



BAGA CHICKEN PIZZA •

ROASTED CHICKEN BLEND RED ONION AND WILD MUSHROOM GARNISH WITH SOFT CREAM LINE AND TORTILLA CHIPS.

AMERICAN PESTO CHICKEN PIZZA •

BASE WITH PESTO SAUCE TOPPING WITH ROASTED CHICKEN, MOZZARELLA CHEESE, RED ONION AND CHERRY TOMATO. GARNISH WITH SHAVED PARMESAN.

BBQ CHICKEN •

BASE WITH BBQ SAUCE, MELTED CHEESE SUCH AS MOZZARELLA & CHEESE TOPPING WITH BBQ SAUCE CHICKEN, ONION RING AND SALAD.

HELL BOY (PORK) •

MELTED MOZZARELLA & CHEESE SAUCY PORK RIBS BASE WITH PIZZA SAUCE TOPPING WITH KEBAB SAUCE CARAMELIZED ONION AND SALAD. GARNISH WITH MOUSSE HOT HONEY.

MARINE PIZZA (SEA FOOD) •

BASE PIZZA SAUCE TOPPING WITH PRAWNS, SQUID AND FISH GARNISH WITH PETA CHEESE AND SUN-DRIED TOMATO.

ALL PIZZA'S ARE MADE USING SOUR DOUGH

• ITALIAN PASTA •

ITALIAN RAVIOLI HOME MADE •

SPINACH AND RICOTTA (RUFFET) ITALIAN DUMPLINGS TOSSED IN PARMESAN CHEESE, OLIVES, SUN-DRIED TOMATOES, CAPERS AND CHEESE.

ARRABIATA RIGATONI •

VEG | CHICKEN | PRAWN | BACON

RIGATONI PASTA, BROCCOLI TOSSED IN ARRABIATA SAUCE SERVED WITH A CHOICE OF CHICKEN / PRAWN / BACON AS REQUESTED.

CHEESE SAUCE CONCHIGLIE •

VEG | CHICKEN | PRAWN | BACON

CONCHIGLIE PASTA, OLIVES, BROCCOLI TOSSED IN A WHITE CREAM SAUCE SERVED WITH A CHOICE OF CHICKEN / PRAWN / BACON AS REQUESTED.

SPAGHETTI AGLIO OLIO •

VEG | CHICKEN | PRAWN | BACON

SPAGHETTI TOSSED IN WITH CHILI GARLIC OIL, ITALIAN HERBS, SUN-DRIED TOMATOES, CAPERS, OLIVES AND PARMESAN CHEESE. SERVED WITH A CHOICE OF CHICKEN / PRAWN / BACON AS REQUESTED.



NOTE

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- GST APPLICABLE AS PER GOVERNMENT NORMS
- INFORM OUR ASSOCIATES FOR ANY DILATORY ALLERGIES

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