

SALAD

ANGURIA E FETA ●★🥜

₹ 350

Watermelon and feta cheese salad with walnut, mint leaves, honey vinaigrette dressing.

GANBEII CAESAR SALAD (VEG/CHICKEN) ●▲

₹ 350

₹ 375

Crisp romaine lettuce, creamy Caesar dressing, parmesan shavings, crunchy croutons, and a touch of Ganbeii's special twist for a bold, refreshing flavour.

FATTOUSH SALAD ●★

₹ 350

It's a traditional lebanese salad, with pomogranate sauce and extra virgin olive oil.

FIG ORANGE SALAD ●🥄

₹ 399

A refreshing dish with juicy orange segments, sweet figs, mixed greens, and a light dressing, offering a vibrant blend of sweet and citrusy flavors.



● Vegetarian ▲ Non Vegetarian 🌶️ Less Spicy 🌶️ Medium Spicy 🌶️ Firey
🥄 Chef Special 🥜 Nuts ★ Best Seller 🦀 Crustacean 🐠 Shell Fish

*Please advise us of any allergies or intolerances. *T&C Apply

STARTERS & APPETIZER

Continental

LOADED NACHO (VEG/CHICKEN) ●▲★ ₹ 350

Relish our loaded nachos with house-made crispy tortilla chips, savory toppings, melted cheese, and a burst of flavor-packed sauces.

₹ 390

CLASSIC ONION RING PERI PERI / CAJUN STYLE ●▲★

₹ 275

Crispy onion rings seasoned with bold peri-peri or Cajun spices, delivering a flavorful and crunchy snack or side dish.

PHOENIX WINGS ▲★

₹ 350

Spicy and flavorful chicken wings marinated in fiery chilli sauce, grilled to perfection, and served with a sweet & tangy dipping sauce.

PERI PERI CHICKEN 65 ▲★

₹ 350

A spicy twist on the classic Chicken 65, marinated with peri peri spices, fried to crispy perfection, and bursting with tangy, fiery flavors.

JUMBO BACON-WRAPPED PRAWNS ▲★

₹ 425

Succulent prawns wrapped in crispy bacon, grilled or baked to perfection, delivering a savory, smoky, and irresistible flavor combination.

VODKA PRAWNS ▲★

₹ 479

Stir fried prawns tossed with garlic and cajun cheese sauce and flambé with vodka.

PERI PERI FRENCH FRIES ●★

₹ 245

Crispy golden fries tossed in a zesty peri-peri seasoning, delivering a perfect blend of spice, tang, and crunch.

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STARTERS & APPETIZER

Continental

EGGPLANT PARMESAN ●🍄

₹ 325

Baked layers of sliced eggplant, layered with marinara sauce, and melted mozzarella and parmesan cheese.

TWICE BAKED POTATO ●🍄

₹ 325

Crispy potato shell filled with creamy mashed potato and mushrooms, topped with mozzarella and baked to perfection.

CHEESE GARLIC BREAD (5PCS) ●

₹ 325

Toasted garlic bread topped with melted cheese and herbes.

POPCORN CHICKEN ▲🌟🔥

₹ 299

Bite-sized, seasoned, deep-fried chicken pieces, crispy on the outside, tender inside.

BEER BATTER FISH AND CHIPS ▲

₹ 450

Beer batter fried basa fish fillets served with, mash green peas, fries and tartar sauce.

CHICKEN SCALLOPINI WITH MANGO HABANERO SAUCES ▲🔥🔥

₹ 479

Deepfried chicken scallopini drizzled with sweet and spicy mango habanero sauce.

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STARTERS & APPETIZER

Labanese

CLASSIC HUMMUS ●★

₹ 350

Creamy chickpeas blended with TAHINA and olive oil creating a timeless MEDITERRANEAN flavour.

SPICY HUMMUS ●🌶️🌶️

₹ 350

Creamy chickpeas blended with tahini, red chilli, olive oil create a timeless MEDITERRANEAN flavour.

MUTABAL ●

₹ 350

Roasted eggplant, tahini sauce, lemon, garlic, extra virgin olive oil and spices from lebanon.

BABA GANOUSH ●★🌶️

₹ 350

Roasted eggplant with colour capsicum, english parsley, garlic, onion, extra virgin olive oil.



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STARTERS & APPETIZER

Labanese

MUHAMMARA ●🔥

₹ 499

Made of walnut paste with red bellpeppers, pomogranate sauce and tahini with spicy lebanese herbs.

FALAFEL PLATE 6PCS ●★

₹ 350

It's a popular lebanese delicacy, deep fry of chickpeas , fresh herbs and spices served with TAHINA sauce and freshly homemade pickle.

LABANESE CHEESE ROLL 6PCS ●

₹ 350

Fillo sheet stuffed by halloumi cheese, lebanese cheese mixed with olive oil & parsley, black sesame.

CHICKEN ROLLS 6PCS ▲

₹ 499

Fillo sheet stuffed by minced chicked mixed with lebanese herbs and fresh leaves.

FRENCH FRIES ●

₹ 225

Crispy golden fries, delivering a perfect blend of salty and crunch.



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STARTERS & APPETIZER

South Indian

CHEF SPL KERALA FRIES 🌱👑

₹ 299

Crispy fried potatoes tossed in Kerala spices, ketchup, with a perfect balance of spicy, sweet, and tangy flavors.

MUSHROOM PEPPER FRY 🌱🌶️🌶️

₹ 349

Delicious south indian dish made with mushrooms, bell peppers, curry leaves, fresh ground black pepper & fennel seeds.

SPICY CRISPY CORN 🌱🌶️🌶️

₹ 259

Tangy mix of sweet corn, onions, garlic and spices, topped with fresh spring onion for a refreshing snack.

PANEER GHEE ROAST 🌱🌶️

₹ 399

A fiery, spicy, and tangy vegetarian dish, a mangalorean-inspired version of chicken ghee roast, known for its rich flavor and dryish texture.

BABY CORN PEPPER ROAST 🌱🌶️

₹ 349

Tender baby corn sautéed in pepper roast masala, seasoned with spices, and roasted to perfection.

KANTARI PANEER STICK 🌱🌶️🌶️

₹ 399

Spicy cottage cheese sticks marinated in kantari chilli paste, indian spices and grilled to smoky perfection.

TAWA CHICKEN 🍗🌶️🌶️

₹ 399

Tender chicken chunks seared on a hot tawa with spicy masala, herbs, and a smoky finish.

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STARTERS & APPETIZER

Tandoor

HARABARA KABAB ●

₹ 349

A nutritious and flavorful vegetarian patty made with spinach, green peas, potatoes, and spices, pan-fried to golden perfection.

TANDOOR CAULIFLOWER ●

₹ 339

Cauliflower florets marinated in spiced yogurt, grilled in a tandoor for a smoky, charred flavor.

PAHADI MUSHROOM TIKKA ●★

₹ 349

Mushrooms marinated in yogurt, mint, coriander and spices, then grilled for a smoky, flavorful appetizer.

LAHORI PANEER TIKKA ●★

₹ 379

Cottage cheese marinated with, curd, Indian spices & Tangy masala.

TANDOOR MALAI BROCCOLI ●★

₹ 349

Florets of Broccoli marinated in cream and cheese skewered and chargrilled.

MIX VEG PLATTER ●★

₹ 999

A flavorful combo of tandoori cauliflower, pahadi mushroom tikka, Lahori paneer tikka, and hara bhara kebab. Served with mint chutney.

TANDOOR CHICKEN (HALF, FULL) ▲★🔥

₹ 399

Whole chicken marinated in Indian spices overnight and chargrilled in tandoor.

₹ 699

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STARTERS & APPETIZER

South Indian

POMFRET TAWA FISH FRY ▲🌶️

₹ 499

Whole pomfret marinated in coastal spices, tawa-fried to golden perfection with a crispy skin and juicy inside.

CHICKEN GHEE ROAST ▲★🌶️

₹ 450

A flavorful and fiery dish featuring succulent chicken pieces cooked in a rich, spicy masala with a generous amount of ghee.

PRAWNS GHEE ROAST ▲★🌶️

₹ 499

A spicy and rich Mangalorean dish featuring tender prawns cooked in a fragrant, ghee-based masala paste, known for its tangy, spicy, and flavorful taste.

EGG ROAST (3 EGGS) ▲★🌶️

₹ 249

Boiled eggs simmered in a spicy onion-tomato masala with aromatic spices.



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STARTERS & APPETIZER

South Indian

TAWA PRAWNS ▲★🌶️

₹ 425

Succulent prawns marinated in bold Indian spices and pan-seared on a tawa for a smoky, spicy, and flavorful treat.

QUAIL PEPPER ROAST ▲★🌶️

₹ 349

Tender quail roasted with black pepper, spices, and curry leaves, offering a bold, flavorful, and fiery Kerala experience.

KOTHU PAROTTA (BUFF/CHICKEN) ▲🌶️🌶️

₹ 429

Flaky parotta stir-fried with buff or chicken, spices and Ganbeii's touch offers a hearty, flavour-packed delight.

₹ 369

POTHU KARUTHU ERUDATHU (BUFF DRY FRY) ▲★🌶️🌶️

₹ 349

Pothu Pepper Fry is a spicy kerala dish with tender pothu cooked in black pepper and aromatic spices.

ANGAMALI PORK FRY ▲★🌶️🌶️

₹ 399

Kerala dish where pork is marinated and cooked with a unique blend of spices, ginger, garlic and crushed greenchillies, inspired by the flavors of Angamali.

KANTHARI TAWA FISH FRY ▲★🌶️🌶️

₹ 499

Spicy Kerala (King Fish) dish marinated with kantharimulaku (birds eye chilli), turmeric and spices, then pan-fried on a tawa for bold flavor.

MACKEREL TAWA FISH FRY ▲🌶️

₹ 399

Fresh mackerel marinated in spicy masala, pan-fried on a hot tawa for a crispy, flavorful finish.

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STARTERS & APPETIZER

Tandoor

METHI MALAI TIKKA ▲★

₹ 399

Boneless chicken marinated with yoghurt and fresh cream, cheese along with tandoori spices & herbs.

TURKISH KEBAB ▲★

₹ 399

Boneless chicken marinated with, turkish spices, yoghurt and fresh herbs served with coin paratha.

ANGARA CHICKEN TIKKA ▲★

₹ 399

Boneless chicken marinated with yoghurt, Indian spices and fresh herbs.

TANDOORI JHINGA (6PC) ▲

₹ 499

Fresh sea prawns marinated with tandoori herbs, spice, curd cooked in clay oven.

TANGADI KABAB (4PCS) ▲

₹ 449

Chicken drumsticks, spices, curd and most often cream.

ROASTED PEANUT MASALA ●★

₹ 199

Spiced roasted peanuts mixed with onions, tomatoes, chillies, and fresh lime for a tangy, crunchy, and flavorful snack.

HARIYALI MURGH TIKKA ▲

₹ 389

Chicken leg marinated in mint, coriander, yogurt, and spices, then tandoor-grilled for a fresh, herby flavor.

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STARTERS & APPETIZER

Tandoor

NON-VEG PLATTER ▲★

₹ 1,299

A hearty mix of hariyali murgh tikka, methi Malai tikka, angara chicken tikka, and tandoori jhinga, grilled to perfection.

LABANESE CHARCOAL GRILL

GRILLED MUSHROOM ●🍄

₹ 350

Button mushroom marinated with extra virgin olive oil, arabic herbs, colour capsicum & garlic.

ZATAR BONELESS GRILLED CHICKEN ▲★

₹ 565

Half chicken boneless marinated with authentic zatar herbs ,olive oil,chefs special spices, served with garlic sauce& lebanese mix pickle.

SHISH TAWOOK ▲★🍄

₹ 499

Charcoal grilled boneless chicken breast marinated with lebanese herbs and extra virgin olive oil, served with garlic sauce& lebanese mix pickle.

KABAB DAJAJ ▲★

₹ 399

Minced chicken mixed with fresh veg, spices of lebanon, served with garlic sauce & lebanese mix pickle.

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LABANESE CHARCOAL GRILL

CHARCOAL CHICHEN WINGS (6PCS) ▲★🍴

₹ 350

Charcoal grill specially marinated chicken wings, served with garlic sauce & lebanese mix pickle.

LAMB ADANA KABAB ▲★🍴

₹ 599

Minced lamb indulging in the rich and spicy flavours of lamb - a true mediterian delight with entiakli bread,served with garlic sauce& lebanese mix pickle.

GRILLED TIGER PRAWNS ▲★🍴

₹ 1,999

Fresh tiger prawns marinated with lebanese herbs, extra virgin olive oil, served with tahini sauce & tartar sauce.

GRILLED LOBSTERS (500GM-600GMS) ▲🍴🍴 Labenese Style/ Kerala Style

₹ 3,399

Fresh lobsters grilled in charcoal marinated by lebanese spices and extra virgin olive oil, served with sauteed veg, mashed potato, tahini sauce & tartar sauce.



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BREAD ITEAMS

ROTI / BUTTER ROTI (1PCS) ●

Indian flatbread made from whole wheat flour, cooked on a griddle, and pairs well with curries or vegetables.

₹ 109

₹ 129

NAAN / BUTTER NAAN (1PCS) ●

A fluffy, leavened Indian flatbread, traditionally tandoor-cooked, often buttered, and pairs perfectly with curries.

₹ 129

₹ 149

BUTTER GARLIC NAAN (1PCS) ●

Soft, leavened Indian flatbread topped with garlic, cooked in a tandoor, and served with curries.

₹ 150

KALLAPPAM (3PCS) ●

A traditional Kerala pancake made from fermented rice batter, coconut milk, and water, enjoyed with curries.

₹ 149

CHAPATHI (2PCS) ●

A soft, unleavened Indian flatbread made from whole wheat flour, rolled thin, and cooked on a hot griddle, perfect for pairing with curries.

₹ 75



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PIZZA - (12 Inch) PASTA / BURGER

PORK PEPPERONI PIZZA ▲🦀

₹ 550

This pizza combines the rich, savory, and slightly spicy flavor of the pepperoni with the classic pizza components like crust, cheese, and sauce.

ALFREDO (VEG/CHICKEN) ●▲

₹ 375

Choice of Pasta tossed in homemade alfredo sauce, garlic, onion, italian herb, finished with parmesan cheese and fresh cream.

₹ 425

ARRABBIATA (VEG/CHICKEN) ●▲

₹ 375

Choice of Pasta tossed in spiced tomato sauce, fresh basil and assorted veggies finished with olive oil and parmesan cheese.

₹ 425

CLASSIC MAC & CHEESE (VEG/NON VEG) ●▲🦀

₹399

Goopy Goodness! Macaroni pasta in our ultra creamy three cheese sauce.

₹449

BLACK BEAN BURGER (VEG) ●★

₹ 349

A black bean burger is a savory, hearty vegetarian patty made with mashed black beans, spices, and vegetables.

CHICKEN BURGER ▲★

₹ 399

A chicken burger features a juicy, flavorful chicken patty made from ground chicken, seasoned with garlic, onion powder, salt, and pepper.

BUFF BURGER ▲★

₹ 449

A buff burger features a juicy ground buff patty, seasoned with salt, pepper, and spices, grilled or pan-fried for flavor.

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PIZZA - (12 Inch) PASTA / BURGER

PIZZA MARGARITA ●

₹ 420

Topped with fresh tomatoes, mozzarella cheese and fragrant basil leaves.

SPICY PANEER PIZZA ●★🔥

₹ 499

A flavorful pizza topped with spicy marinated paneer, tangy sauce, and melted cheese for a bold bite.

MUSHROOM PIZZA ●★

₹ 450

Mushroom pizza is a rich aromatic , umami flavor pizza with earthy mushrooms rich tomato sauce and the creamy, melty goodness of mozzarella cheese.

CHICKEN PIZZA ▲

₹ 475

Savory, protein-packed twist on traditional pizza that combines the tender, juicy flavor of chicken with the classic pizza components.



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MAIN COURSE

DAL TADKA ●

₹ 349

Indian dish of lentils cooked with spices, topped with aromatic tempering of ghee, garlic and cumin.

KADAI PANEER ●

₹ 499

Indian dish with cottage cheese cubes simmered in a spicy, tangy tomato gravy with bell peppers and aromatic spices.

KADALA CURRY ●

₹ 349

Black chickpeas cooked in a fragrant coconut gravy, offering a harmonious blend of textures and flavour.

VEG STEW ●

₹ 349

Mixed vegetables simmered in coconut milk with mild spices, curry leaves and green chillies, creating a creamy, flavorful dish.

BUTTER CHICKEN ▲

₹ 474

Creamy Indian curry with tender chicken in a spiced tomato-butter sauce, mildly sweet.

KOZHI UNAKI VARATTIYATHU (PEPPER CHICKEN) ▲🍄

₹ 474

A spicy and flavorful dish made with tender chicken cooked in a peppery sauce, perfect for spice lovers

CHICKEN PAL CURRY ▲

₹ 474

Kerala-style curry with tender chicken in a creamy coconut milk sauce, infused with traditional spices.

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MAIN COURSE

POTHU ULARTHU (BUFF DRY FRY) ▲★🌶️

₹ 499

A traditional Kerala-style dry pothu fry with onions, spices, and curry leaves, packed with robust flavors and aromatic spices.

NADAN KANTHARI KOZHI (BIRD'S EYE CHILLI CHICKEN)▲★🌶️🌶️

₹ 474

Kerala dish featuring chicken cooked with Kanthari (bird's eye) chilli, offering intense heat and robust flavors.

CHEMMEEN MANGACHARIL CHADYATHU ▲🌶️ (PRAWNS MANGO CURRY)

₹ 575

Tangy and flavorful Kerala dish where Prawn is cooked in a spiced coconut gravy with raw mango, adding a delightful sourness.

FISH NIRVANA ▲★

₹ 575

Tender King fish in a creamy, spiced coconut or tomato sauce, balanced with turmeric and coriander, enjoyed with rice.

MEEN VAZHA ELAYIL POLLICHATHU ▲★🌶️

₹ 575

A traditional Kerala dish where king fish is marinated with spices, wrapped in banana leaves and grilled to perfection, infusing a smoky, earthy flavor.



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MAIN COURSE

KAPPAYUM MEENUM (KAPPA FISH CURRY) ▲★🌶️

₹ 525

A traditional Kerala dish featuring tender tuna fish pieces cooked in a tangy and spicy gravy with kappa (tapioca) roots.

KAPPA BIRIYANI ▲★🌶️

₹ 575

A unique Kerala dish where tapioca is cooked with spices, coconut, and pothu ribs, creating a hearty and flavorful dish.

POTHI BBQ (HALF) ▲★👑🌶️ Signature Dish

₹ 474

Whole chicken marinated in secret Kerala spices, wrapped in banana leaf, and served sizzling for a flavorful, aromatic experience.

AADU KARAJATHU (MUTTON PEPPER FRY) ▲🌶️

₹ 575

Spiced dish with tender mutton cooked in coconut milk, curry leaves, and a blend of aromatic spices.

GRILLED SALMON FISH ▲👑

₹ 1,750

Grilled Salmon with saute veg and mash potato/ herb rice/ french fries, it's served with three sauce
1) tartar sauce 2) Tahina sauce 3) lemon sauce

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DESSERT

MUHALLABIA ●🍷

₹ 300

It is a traditional Middle Eastern dessert that is creamy, smooth, and flavoured with orange blossom water.

RASPBERRY LAMINGTON ●

₹ 325

The cake is soaked in raspberry syrup, coated in chocolate, and rolled in desiccated coconut.

CHOCOLATE WALNUT BROWNIE WITH VANILLA ICE CREAM ▲

₹ 325

Warm, fudgy brownie, topped with ice cream and chocolate sauce for ultimate indulgence and flavor.

BISCOFF CHEESE CAKE ●

₹ 350

Creamy cheese cake on a Biscoff biscuit crust, topped with smooth Biscoff spread, delivering rich, buttery, caramelized indulgence.

BELGIUM CHOCOLATE CAKE ●🍷

₹ 400

Belgian Chocolate Cake is a rich, moist cake with Belgian chocolate, ganache, and chocolate shavings.

COFFEE & ALMOND OPERA ●

₹ 400

Coffee & Almond Opera features almond sponge, coffee syrup, coffee buttercream, and dark chocolate ganache layers.

TIRAMISU (WITHOUT LIQUOR/ WITH LIQUOR) ●★

₹ 350

Tiramisu is a classic Italian dessert made of layers of espresso-soaked ladyfingers, mascarpone cheese, and whipped cream

₹ 450

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DESSERT

BURNT BASQUE CHEESE CAKE ●

₹ 400

A creamy and slightly caramelized interior, with a crispy outer layer.

BELGIUM CHOCOLATE CAKE ●

₹ 449

Belgian chocolate cake is a rich, moist cake with rich belgian chocolate & chocolate ganache.

OUR SPECIAL KNAFEH ●★

₹ 499

Kunafa is a rich Middle Eastern dessert with Kunafa dough like vermicelli, melted cheese, orange blossom syrup, and pistachio garnish.

COCONUT KNAFEH ●☞ Signature Dish

₹ 449

Crispy kunafeh layers filled with a coconut-infused mozzarella filling, offering a one-of-a-kind fusion of Middle Eastern and Kerala flavors.



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RICE ITEMS

WHITE RICE (MATTA RICE/JEERA SAMBA/BASMATIRICE) ●

A staple dish, commonly served as a base for many meals, providing a neutral taste and versatile pairing.

₹249

₹275

₹275

GHEE RICE ●

Fragrant rice cooked with ghee, whole spices, onions, and nuts, offering a rich and aromatic accompaniment to curries.

₹ 299

MOHABATH BIRIYANI (VEG, CHICKEN, MUTTON) ●▲★

A traditional Kerala rice dish where meat or vegetables are cooked with Kaima rice, seasoned with spices.

₹375

₹499

₹554

HYDERABAD DUM BIRIYANI (VEG, CHICKEN) ●▲★🔥

A slow-cooked biryani featuring marinated meat, basmati rice, caramelized onions, saffron, and spices, offering a tender, aromatic delight.

₹375

₹499

BREAD ITEMS

APPAM (1PCS)/ EGG APPAM (1PCS) ●▲

A popular Kerala pancake made from fermented rice batter and coconut milk, with a crispy edge and soft center.

₹ 129

₹ 196

PAROTTA (COIN -3PCS) (NOOL, KERALA PAROTTA- 1PCS) ●

A flaky and layered flatbread from Kerala, made by rolling and folding dough, then frying until golden.

₹ 120

₹ 149

₹ 130

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