

THE TERMINUS FOOD MENU

QUICK BITES

 Truffle Fries  339 kcal Fries scented with truffle oil, gratinated parmesan and cheddar cheese	400
 Trio Nachos  203 kcal Sweet chilli, beetroot and quinoa nachos with trio of dips	450
 Kolkata's Crispy Ghugni  305 kcal Crispy fried yellow peas with homemade seasoning	375
 Panko Fried Dual Florets  352 kcal Panko crumbed fried cauliflower and broccoli with siracha sauce	400
 Podi Prawns   187 kcal Podi dusted fried and tossed prawns with creamy karuvapillai dip	700
 Hot Sticky Chicken Wings    294 kcal Chicken wings tossed with spicy tangy sauce	650
 Amritsari Tawa Fish    181 kcal Pan grilled fish with gram flour and spices	650
 Tangra Chili Chicken    345 kcal Pan tossed chicken with chilli, trio pepper and soya	650
 Kromeskies   418 kcal Minced pork meat croquettes wrapped with pork bacon	700

BETWEEN THE BREADS

 Cheese Khameri Kulcha Taco   387 kcal Leavened cheese bread served with siracha hummus	500
 Cheese Chili Toast    283 kcal Cheese toast that is spiced with green chilli, peppers and seasonings	500
 Mini Poi Phicken Shawarma   347 kcal Goan poi bread pockets filled with marinated chicken and salad on the side	650
 Cajun Tenderloin Quesadilla   650 Cajun spice marinated tenderloin with onion, sliced mushroom, tomatoes, cheese	650



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TANDOORI AFFAIRS

- Vegetarian Kebab Platter** 🍴 437 kcal 1550
 Hariyali aloo, tandoori phool, anara paneer tikka,
 subz ki shammi served with chutney and salad
- Non-Vegetarian Kebab Platter** 🍴 534 kcal 1950
 Murgh pudina tikka, sesame mahi tikka, naram
 gosht ki boti, kasundi prawn served with chutney and salad

GRILLS AND PANS

- Honey Chill Lotus Stem** 🍴 293 kcal 550
 Stir fried crispy lotus stem tossed in honey chill sauce
- Mushroom Medley** 🍴 178 kcal 550
 Coated mushroom fried with Indian spices
- Tandoori Bharwan Aloo** 🍴 378 kcal 550
 Scooped potato stuffed with dry fruits and khoya
- Vegetarian Satay** 🍴 148 kcal 550
 Mix vegetables with tofu/ button mushroom/sweet potato
 serve with peanut sauce, vinegar onion, chili and cucumber
- Peri Peri Tawa Paneer** 🍴 379 kcal 650
 Cottage cheese dusted with Peri peri seasoning cooked on griddle
- Goan Chicken Cafreal** 🍴 372 kcal 650
 Traditional Goan Chicken Cafreal cooked in green
 marinade with fresh herbs and spices
- Chicken Satay** 🍴 432 kcal 650
 Chicken Skewers served with peanut sauce, vinegar
 onion, chili and cucumber
- Coorg Chili Pork** 🍴 438 kcal 850
 Authentic delicious coorg spicy, juicy and fatty pork belly

BUDDHA BOWLS

- Saag Lehsuni Burrata** 🍴 186 kcal 850
 Slow cooked indian greens with garlic and mustard
 served with kerala paratha and mirch ka achar
- Mutton Seekh** 🍴 275 kcal 1050
 Mutton skewers on khmeri roti, spicy onion slaw, dips
- Goan Fish Curry** 🍴 187 kcal 950
 Goan style fish curry with bullet rice, onion slaw, lemon wedges
- Punjabi Meat Masala** 🍴 208 kcal 1050
 Boneless lamb curry served with tempered basmati
 rice and spicy onion slaw
- Dal Makhani** 🍴 238 kcal 850
 Slow cooked urad dal served with mator pulao,
 pickled onion and jeera aloo



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DESSERT

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| <p> Tres Leeches   301 kcal</p> <p>Sponge cake soaked in three milk sauce, topped with blueberry and roasted almond slivers</p> | 475 |
| <p> Ice Cream  236 kcal</p> <p>Dark chocolate / tender coconut / filter coffee, served with caramel crunches, sesame tulle</p> | 475 |
| <p> Serradura   335 kcal</p> <p>Vanilla flavored whipped cream and crumbled Marie biscuit layered delicacy</p> | 475 |



SULPHITE



CRUSTACEAN



DAIRY



GLUTEN



SPICY



PORK



ALCOHOL



EGG



NUTS



FISH