

## AMINTIRI'S BREAKFAST MENU

### EGGS

#### ◆ EGGS BENEDICT INR 430

Grilled chicken salami & poached egg with hollandaise sauce on brioche bread.

#### EGGS ROYALE INR 430

Sliced smoked salmon & poached egg with hollandaise sauce on brioche bread.

#### EGGS FLORENTINE INR 390

Wilted garlic spinach & poached egg with hollandaise sauce on brioche bread.

#### SCRAMBLED EGGS INR 360

Served with grilled tomato, herb roasted baby potato and toasted multigrain bread.

### OMLETTES

(Served with a side of house multigrain bread and butter)

#### Grilled veggie and cheese open omelette INR 360

#### ◆ Creamy mushroom and spinach INR 360

#### Classic masala cheese INR 330

#### Smoked salmon, spinach & asparagus INR 430

#### Three cheese omelette INR 360

#### Egg white masala omelette INR 290

#### Chicken sausage and cheese INR 380

#### ◆ Smoked chicken, jalapeños and cheese INR 380

Add ons: Mushroom - INR 50 | Chicken - INR 60

Veggies - INR 50 | Cheese - INR 50

## AMINTIRI'S BREAKFAST MENU

### CROISSANT SANDWICHES

- ◆ **Avocado** (hass avo), micro greens, grilled onion with romesco sauce in croissant **V** **INR 390**
- Char Grilled exotic vegetables and cream cheese mousse in croissant** **V** **INR 380**
- ◆ **Scrambled Egg, grilled chicken salami and cheese in croissant** **INR 410**
- Smokey BBQ chicken sausage and cream cheese mousse in croissant** **INR 410**

### SAVOURY TOASTS

- Smoked Pepper and Cottage Cheese Toast** **V** **INR 370**  
With creamy cottage cheese, smoked peppers and fresh microgreens on a house made toasted sourdough bread
- Mediterranean Hummus Toast** **V** **INR 360**  
With chickpea hummus, char grilled onion, cherry tomatoes, mushrooms, olive and feta cheese on a house made toasted sourdough bread.
- ◆ **Rosemary Mushroom & Parmesan** **V** **INR 360**  
Garlic and rosemary roasted mushrooms, caramelised onions, romesco sauce & parmesan served with toasted house-made sourdough bread. (Replace mushrooms with vegetables)
- Baked Beans on Toast** **V** **INR 330**  
Served on multigrain toast.
- Avo Toast** **INR 360**  
Smashed avocado (hass avo) and poached eggs on our house-made sourdough bread. (Replace poached eggs with scrambled eggs)
- BBQ Chicken Sausage** **INR 390**  
BBQ chicken sausage and fresh greens served with toasted house-made sourdough bread.

## AMINTIRI'S BREAKFAST MENU

### BAGELS

**Classic Cream Cheese V** **INR 320**

**Smoked Salmon, Cream Cheese & Herbs** **INR 430**

(Replace salmon with jalapeno chicken sausage / smoked chicken)

### SIDES

**Multi grain toast** **INR 110**

**Sourdough toast** **INR 120**

**Baked beans V** **INR 130**

**Butter croissant** **INR 180**

**Grilled mushrooms V** **INR 140**

**Grilled vegetables V** **INR 130**

**Sunny side up** **INR 120**

**Scrambled eggs** **INR 150**

**Plain grilled chicken sausages** **INR 230**

**Jalapeno chicken sausages** **INR 260**

**Chicken and cheese sausages** **INR 260**



## SWEET AND INDULGENT

### PANCAKES

#### **Classic V**

Served with maple syrup and whipped cream.

INR 340

#### **Nutella and Caramelised Banana V**

Served with maple syrup and whipped cream.

INR 410

#### ◆ **Lotus Biscoff V**

Served with maple syrup and whipped cream.

INR 410

### FRENCH TOASTS

#### ◆ **Fresh Berries**

Grilled brioche bread, fresh berries compote and mascarpone mousse

INR 380

#### **Strawberry and Nutella**

Grilled brioche bread, roasted strawberries, Nutella, mascarpone mousse and almond slivers.

INR 390

#### **Belgian Chocolate**

Belgian chocolate sauce, almond praline and marsarpone mousse on a grilled brioche bread.

INR 360

**Add ons: Whipped Cream - INR 40 | Nutella - INR 60**

**Mascarpone Mousse - INR 60 | Lotus Biscoff - INR 60**

## HEALTHY

### WHOLE SOME BOWLS

◆ **Mixed Berry Smoothie Bowl** V

INR 380

**Granola Bowl** V

INR 390

Granola with freshly cut fruits, honey, choice of milk/yoghurt.

**Fruits Bowl** V

INR 360

Freshly cut seasonal fruits in a bowl.

## AMINTIRI SPECIALS

### HOT CHOCOLATE

- ◆ **Hazelnut Hot Chocolate** **INR 320**
- ◆ **Baileys Hot Chocolate** (Contains Alcohol) **INR 340**
- ◆ **Signature Hot Chocolate** **INR 320**

Our butter croissant is the perfect hot chocolate partner.

### COLD CHOCOLATE

- ◆ **Hazelnut Cold Chocolate** **INR 320**
- ◆ **Baileys Cold Chocolate** (Contains Alcohol) **INR 340**
- ◆ **Signature Cold Chocolate** **INR 320**

### COLD BREW

- Classic Cold Brew** **INR 220**
- Orange Cold Brew** **INR 240**
- ◆ **Lemon Ginger Cold Brew** **INR 240**
- Iced Vietnamese Cold Brew** **INR 260**

Add ons: **Mini Croissants (6 no's) - INR 170**

**HOT COFFEE****Espresso** INR 160**Double Espresso** INR 180**Mini Cappuccino** INR 170**Cappuccino** INR 230**Americano** INR 190**Cafe Latte** INR 230**Flat White** INR 230◆ **Dark Mocha** INR 280◆ **Creamy Caramel Macchiato** INR 280◆ **Cinnamon Cappuccino** INR 280**Roasted Hazelnut Mocha** INR 290**Caramel Almond Praline Cappuccino** INR 290**MANUAL BREWS****French Press** INR 220**Aero Press** INR 220**V60 Pour Over** INR 220

Add ons: Espresso - INR 50 | Jaggery - INR 50 | Vanilla - INR 50  
Hazelnut - INR 50 | Cinnamon - INR 50 | Orange - INR 50

**COLD COFFEE****Iced Americano** **INR 190****Iced Latte** **INR 230****Iced Cappuccino** **INR 230**◆ **Classic Cold Coffee** **INR 260****Vanilla Cold Coffee** **INR 280****Cinnamon Cold Coffee** **INR 280****Chocolate Cold Coffee** **INR 280****Caramel Almond Praline Cold Coffee** **INR 290****COLD COFFEE - SPECIALS**◆ **Iced Roasted Hazelnut Mocha** **INR 290****Iced Cinnamon Almond Latte** **INR 290****Affogato** **INR 290****La Vie En Rose** **INR 270****Espresso Tonic** **INR 280****Iced Spanish Latte** **INR 290****Iced Orange Espresso** **INR 270****Iced Cinnamon Soy Latte** **INR 280****Oat Milk Latte with Jaggery** **INR 290**

**Add ons:** Espresso - INR 50 | Jaggery - INR 50 | Vanilla - INR 50  
Hazelnut - INR 50 | Cinnamon - INR 50 | Orange - INR 50  
Oat Milk / Almond Milk / Soy Milk - INR 70



## TEA / FRESH SQUEEZE

### HOT TEA

Green Tea	INR 170
Lemon Tea	INR 170
Oolong Tea	INR 170
Chamomile Tea	INR 170
Earl Grey	INR 170
Classic Masala Chai	INR 170

### ICED TEA

◆ Iced Lemon Ginger Tea	INR 240
◆ Iced Hibiscus Tea	INR 240
Iced Peach Tea	INR 240
Iced Passion Fruit Tea	INR 240

### FRESH SQUEEZE

Orange	INR 310
Sweet Lime	INR 290
Pineapple	INR 290
Watermelon	INR 260
Apple	INR 290

## DESSERTS

### Burnt Basque Cheesecake NEW

*(Best enjoyed warm - we'll heat it up on request)*

A delicious crustless baked cheesecake with caramelized top and super creamy centre.

**INR 330**

### Classic Tres Leches

A popular Latin American dessert, this is a butter chiffon sponge cake soaked in three kinds of milk.

**INR 380**

### Coffee Pecan Praline Cake NEW

Coffee soaked Almond Genoise stacked with a Roasted Pecan nut cream, coffee mousse, pecan praline Crunch and finished with a light coffee cream glaze.

**INR 340**

### Blueberry Cheesecake V

Fresh Blueberry Compote and cream cheese mousse layered on top of a buttery biscuit base.

**INR 310**

### Belgian Chocolate Truffle Cake V

Midnight-black cocoa sponge layered with Belgian dark chocolate ganache frosting and crunchy chocolate moonrocks.

**INR 290**

### Hazelnut Chocolate Truffle Cake V

Moist chocolate sponge layered with Hazelnut Gianduja and roasted Hazelnuts finished with a 55% dark chocolate ganache.

**INR 330**

### Nutella and Fresh Strawberry Entremet

Moist Gianduja chocolate sponge layered with Nutella mousse and strawberry confit on a crunchy hazelnut praline base.

**INR 330**

## DESSERTS

### **Classic Tiramisu** *(Contains alcohol)* **NEW**

Almond sponge soaked in rum, layered with mascarpone mousse, white chocolate crumble and dusted with cocoa powder.

**INR 370**

### **Triple Chocolate Mousse** **NEW**

A decadent chocolate mouse made with three different layers of chocolate, Dark, milk and white chocolate .

**INR 370**

### **Mini Lotus Biscoff Pull Up Cake** *(Serves 2)* **V / ●**

A caramel biscuit flavoured sponge layered with the famous lotus biscoff spread, crunchy biscoff and mascarpone whipped cream served with creamy lotus biscoff sauce to be poured over.

**INR 430**

### **Mini Nutella Pull Up Cake** *(Serves 2)*

A chocolate chiffon cake soaked in sweetened condense milk layered with delicious Nutella mascarpone cream and hazelnut chocolate crumble and served with Nutella cream sauce.

**INR 430**

### **Mini Deep Chocolate Pull Up cake** *(Serves 2)*

A chocolate genoise cake with 54% chocolate mousse, crunchy hazelnut praline served with decadent chocolate sauce to be poured over.

**INR 440**

### **Mini Pineapple, Lychee and Cherry**

Light and airy chiffon cake layered with whipped cream and a mix of tropical and temperate fresh fruits.

**INR 410**

### **Nutella Brownie with Vanilla Ice Cream**

**INR 360**

### **Chocolate Fudge Brownie with Ice Cream**

**INR 350**

### **Cookie Dough with Ice Cream**

**INR 350**



## CAKE LOAVES

### Date Palm and Walnut Loaf **V**

Rich dates and fulsome California walnuts are brought together to form this moist and luxurious delight.

**INR 580**

### Almond and Milk Chocolate Brunette **V**

Almond slivers and rich milk chocolate come together deliciously to form our take on a cross between a brownie and a blondie.

**INR 620**

### Lotus Biscoff Cake Loaf **V**

A buttery moist blondie made with heaps of lotus biscoff spread and an added biscuit crunch.

**INR 640**

### Chocolate Fudge Brownie

Amintiri's signature dense and rich fudge-brownies made with luscious Dutch dark chocolate.

**INR 620**

### Cookie Dough Cake

A buttery and sugary dough filled with loads of chunky milk chocolate, baked to form a dense cake. The perfect 21st century indulgence.

**INR 620**

### Nutella Brownie

A dense and rich fudge-brownie made with luscious Dutch dark chocolate oozing with copious amounts of Nutella and Ferrero.

**INR 640**

View our entire selection on [www.amintiri.in](http://www.amintiri.in)  
which is home delivered on pre order basis



## CAKES

### Intense Chocolate and Caramel Cake NEW

Chocolate fudge cake layered with a luscious Dark chocolate mousse, caramel whipped cream, chocolate praline streusel and covered with a shiny Dark glaze.

**INR 1380**

### Belgian Chocolate Truffle Cake V

Midnight-black cocoa sponge layered with Belgian dark chocolate ganache frosting and crunchy chocolate moonrocks.

**INR 1280**

### Tres Leches Dapper V

A South American speciality- Vanilla butter cake generously soaked with heaps of Tres Leches (Spanish for three kinds of milk) layered and topped with crème chantilly and fresh seasonal fruit berries.

**INR 1320**

### Pineapple, Lychee and Cherry

Light and airy chiffon cake layered with whipped cream and a mix of tropical and temperate fresh fruits.

**INR 1320**

### Ferrero Rocher Cake

Creamy milk chocolate and hazelnut diplomat, cocoa sponge, dark chocolate mousse and a light hazelnut genoise. Our take on the reconstruction of a Ferrero Rocher.

**INR 1360**

### Lotus Biscoff Pull Up Cake

**INR 1420**

### Deep Chocolate Pull Up Cake

**INR 1420**

**All our cakes are available in half kg and 1 kg size at the cafe.  
Other sizes are available on our website on pre order basis.**

## SALADS

### ◆ Mediterranean Grilled Chicken

Asparagus and quinoa with black olives, sun dried tomatoes, mixed lettuce and bocconcini in roasted pepper dressing.

**INR 360**

### ◆ Char Grilled Pineapple and Chicken

Honey soya marinated bbq chicken, crispy lettuce, cucumbers, peppers, grilled pineapple in sesame vinaigrette.

**INR 360**

### Caesar Salad V

Crisp romaine and iceberg lettuce, garlic croutons, cherry tomatoes, parmesan shavings tossed in House made creamy Caesar salad dressing.

**INR 330**

### Mixed Fruit and Herb Bowl V

Freshly cut exotic fruits tossed in a mint, lime and honey dressing tossed with roasted almond slivers and feta crumble.

**INR 330**

### Watermelon Feta V

Cubes of watermelon tossed in a honey balsamic dressing finished with crumbled feta cheese.

**INR 340**

### ◆ Shiitake Mushrooms and Broccoli V

Thai spiced shiitake and button mushrooms, broccoli, soba noodles, green onion and roasted peanuts with soy sriracha dressing.

**INR 340**

### Greens and Beans V

(Previously Fine Fettle)

Avocado, american corn kernel, cherry tomatoes, black beans, cubed cucumber, mixed greens and bell peppers all in a fresh herb and lemon dressing.

**INR 330**

Add ons: Grilled Chicken - INR 60 | Pan Roasted Prawn - INR 90

Fried Egg - INR 30

## ENTREE

### Barbeque Chicken Wings

INR 380

Served with Blue Cheese Dip.

### Jalapeno Cheese Poppers V

INR 360

Deep-fried molten cheddar and jalapeño dumplings served with roasted tomato salsa.

### Stuffed Mushrooms V

INR 340

Fresh herbs and cheese stuffed mushrooms coated with panko bread crumb deep-fried and served with creole mustard sauce and fresh greens.

### ◆ Truffle Parmesan Fries V

INR 380

Served with herbed black truffle aioli and grated parmesan cheese.

### Potato Wedges (Add Peri Peri) V

INR 240

### ◆ Mini Croissant (6 no's | 12no's) with choice of 2 dips

INR 240/380

Nutella, Berry compote, Romesco sauce, Garlic mayo

### French Fries (Add Peri Peri) V

INR 220

Add ons: Blue Cheese Dip - INR 60 | Romesco Dip - INR 40  
Mustard Mayo - INR 40 | Garlic Mayo - INR 40



## SANDWICHES

### ◆ Mustard Marinated Chicken & Jalapenos

With grilled onion and garlic mayonnaise grilled in our house made multigrain bread.

**INR 390**

### Smoked Chicken in Croissant

With crunchy peppers and garlic mayonnaise.

**INR 390**

### Peppered Roast Chicken and Cranberry Apricot Relish

With tomato and cream cheese in our house made multigrain bread.

**INR 390**

### Confit Tuna and Egg

Pickled Tuna fish dressed with lemon, fresh dill leaves, onions and tomatoes in our house made multigrain bread.

**INR 430**



### Vegetarian Dagwood V

With bbq'd vegetables, basil pesto, caramelised onions and cheddar in a focaccia bread.

**INR 360**

### Balsamic Glazed Mushroom, Wilted Young Spinach V

With thyme grilled onions, peppers and sun-dried tomatoes in our house made multigrain bread.

**INR 360**

### Feta Cheese in Croissant V

With roasted vegetables and peri peri hummus.

**INR 380**

### ◆ Avocado with Cheese V

Diced avocado (**hass avo**), sliced onion, mixed peppers and chopped coriander in our house made multigrain bread.

**INR 360**

All sandwiches are served with fried potato wedges and a side of salad  
**Choice of Bread : Croissant / Multi Grain / Focaccia Bread**

**Add ons: Grilled Chicken - INR 60 | Pan Roasted Prawn - INR 90**  
**Fried Egg - INR 30 | Cheese - INR 50**



## PASTAS

### Penne with Smoked Chicken and Mushrooms

Tossed with broccoli, peppers, sun-dried tomatoes, black olives in a cajun cream sauce.

**INR 440**

### Linguine with Prawns

Linguine tossed with garlic, onion, bell peppers and fennel flavoured mascarpone sauce.

**INR 460**

### Lamb Bolognese

Spaghetti tossed in Bolognese lamb mince ragu, tomatoes, fresh basil finished with parmesan.

**INR 460**

### Spaghetti Pesto V

Spaghetti tossed in a unique pistachio basil pesto sauce topped with parmesan cheese.

**INR 410**

### Fettuccini Alfredo V

With fresh asparagus, zucchini and spinach in a creamy parmesan sauce.

**INR 410**

### Greek Spaghetti V

Spaghetti tossed with garlic, blistered cherry tomato confit, bell peppers, grilled aubergine, chilli flakes, fresh basil, feta cheese, black olives and extra virgin olive oil.

**INR 410**

### Fusilli with Smoked Red Pepper Pesto and Burrata V

Fusilli tossed in a smoky red pepper pesto, Italian herbs, spring vegetables, burrata cheese and parmesan.

**INR 410**

### Aglio e Olio V NEW

Spaghetti tossed with garlic, olive oil, chilli flakes, herbs and black olives.

**INR 390**

### Mac and Cheese V NEW (Kids Special)

Macaroni pasta tossed with luscious blend of parmesan and cheddar cheese sauce, topped with fresh herbs crumble.

**INR 390**

All pastas served with our house-made garlic bread

**Add ons: Grilled Chicken - INR 60 | Pan Roasted Prawn - INR 90  
Fried Egg - INR 30 | Veggies - INR 50**