



# BOULANGERIE ART CAFE

BY CHAKOLA'S HOSPITALITY







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## ALL DAY BREAKFAST

### • The Boulangerie Breakfast.....490

*Chicken/pork sausage, Choice of eggs, garlic mushrooms, cherry tomatoes, crispy hash browns, bacon and buttered bread,— hearty, savoury, and deeply satisfying with rich textures and café-style comfort.*

### • Shakshuka.....390

*Eggs poached in a chunky tomato-pepper sauce with grilled chicken sausage, cumin, paprika, and parsley—smoky, tangy, and soul-warming.*

### • Loaded Breakfast Burrito

#### (veg/chicken).....350

*Soft tortilla packed with fluffy eggs, spicy chicken mince, roasted peppers, cheese, chipotle and wrapped and grilled to golden perfection—cheesy, smoky, and seriously satisfying.*

### • Avocado Toast.....350

*Creamy smashed avocado on sourdough topped with feta, cherry tomatoes, pickled onions and chilli flakes,*

## FRENCH TOASTS & PANCAKES

### • Classic Pancakes.....320

*Fluffy classic pancakes Served with fresh seasonal fruits and a side of warm maple butter*

### • Lotus Biscoff Crumble.....380

*Fluffy Pancakes layered with creamy Lotus Biscoff spread and topped with crushed biscuits for the perfect caramel crunch.*

### • Classic French Toast.....350

*Thick slices of brioche dipped in vanilla batter, grilled to golden, served with fresh seasonal fruits and maple butter.*

### • Very Berry French Toast.....390

*Brioche dipped in vanilla batter, topped with strawberries & whipped cream.*

### • Cinnamon French Toast Sticks.....390

*Golden, fluffy bread strips dipped in a rich egg-cinnamon batter, grilled to perfection, and dusted with sweet cinnamon sugar.*

### • Banoffee Toast.....390

*Featuring golden custardy bread layered and topped with sweet caramelized bananas, rich dulce de leche and fluffy.*

ALL DAY BREAKFAST

FRENCH TOASTS & PANCAKES



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## OPEN TOASTS

- **Garlic Mushroom Melt.....280**

*Sautéed button mushrooms in garlic butter, finished with parmesan and thyme.*

- **Pulled BBQ Chicken Toast.....330**

*Slow-cooked BBQ pulled chicken, caramelized onions, cheddar cheese slice.*

- **Chilli Garlic Prawn Toast.....390**

*Garlic butter prawns tossed with chili flakes and lemon on toasted bread.*

## APPETIZERS

- **Calamari Rings.....420**

*Tender, lightly fried squid rings toasted with fragrant garlic flakes and a sprinkle of parmesan for a golden,*

- **Hot & Spicy Wings.....370**

*Tender and juicy wings coated in a signature hot chili glaze, perfectly balanced with smoky spice.*

- **Royal Pepper Beef Sticks.....375**

*Tender beef cubes seasoned with Asian spices & grilled to perfection.*

- **Corn & Cheese Croquettes.....310**

*Golden, crispy croquettes filled with sweet corn and potato, melted cheese, perfect for a crunchy, creamy bite.*

- **Fries(Classic/Peri-Peri/Cajun).....180/220/220**

*Crispy fries served classic or tossed in three different seasoning.*

- **Super Fries(Classic/Peri-Peri/Cajun).....280**

*Crispy fries loaded with cheese, grilled chicken, pickled jalapenos, and spicy mayo the perfect blend of smokey and spicy.*

- **Loaded Nachos(Veg/Non Veg).....290/350**

*Tortilla chips with spicy cheese, jalapeños and tomato concasse sauce.*

- **Honey Garlic Chicken Skewers .....330**

*Tender grilled chicken glazed with a sweet, sticky, and garlicky honey sauce.*

- **Paneer Shahslik.....390**

*Succulent paneer cubes and bell peppers marinated in aromatic spices, grilled to perfection.*



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## SALADS

• **Classic Caesar Salad.....280**

*Crispy ice berg lettuce, parmesan shards, crunchy croutons, tossed in a creamy Caesar dressing.*

• **Cobb Salad.....400**

*Cobb Salad loaded with crisp lettuce, grilled chicken, crispy bacon, boiled eggs, avocado, cherry tomatoes, feta cheese served with a classic vinaigrette.*

✿ **Raw Mango Salad.....280**

*Tangy raw mango, crunchy peanuts, sesame seeds, crisp zucchini, onion, tomato and green apple create a bright and refreshing mix.*

✿ **Watermelon feta salad.....300**

*A refreshing blend of watermelon, feta cheese walnuts, and olives, balancing sweetness, and crunch.*

**Add on chicken - 70**

## SANDWICHES

✿ **Sourdough Steak Sandwich.....460**

*Tender steak with melted cheese, crisp bell peppers & onion, served on a toasted sourdough loaf for rich, satisfying flavor.*

✿ **Classic Club Sandwich.....380**

*Layers of pork bacon, fresh lettuce, and ripe tomato, along with tender chicken, fried egg and cheese slice, served on toasted bread.*

• **Spicy Egg & Avocado Sandwich.....390**

*Mashed avocado, spicy boiled eggs, greens on toasted bread flavored with cheddar cheese.*

• **Mexican Grilled Cheese Sandwich.....370**

*Cheese melted with jalapeños, mushroom, bell pepper, sweet corn and herbs, toasted crispy served with a tangy tomato concasse sauce.*

**ADD ON FRIES - 60**

**ADD ON CHICKEN - 70**

  
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## SOUPS

**\* Bird's eye chilli Chicken Soup.....275**

*A refined blend of tender chicken, Birds Eye chilli and fresh coriander for an invigorating flavor experience.*

**\* Potato & Leek Soup.....260**

*Velvety potatoes and sautéed leeks come together in a rich, soothing bowl of classic comfort.*

**• Almond Broccoli Velvet.....280**

*A velvety blend of roasted almonds and broccoli-nutty, creamy and deeply comforting.*

**• Seafood Chowder.....320**

*A creamy, hearty soup loaded with fresh seafood (fish/squid/shrimp), potatoes, and herbs—comfort in every spoonful.*

## PASTAS

**\* Alfredo Pasta.....370**

*Penne pasta tossed in a rich, creamy Alfredo sauce with tender, earthy mushrooms for a decadent, comforting dish garnished with parmesan.*

**\* Spaghetti Aglio e Olio.....350**

*Spaghetti sautéed with garlic and olive oil, finished with a hint of chili for a simple yet flavorful dish.*

**• Spaghetti Bolognese.....420**

*Classic spaghetti tossed in rich tomato sauce, topped with juicy Bolognese and a sprinkle of parmesan.*

**• Creamy Mushroom Fettuccine.....380**

*Fettuccine tossed in a rich mushroom cream sauce with herbs.*

**• Arrabiata Pasta.....350**

*Penne in a spicy tomato, garlic, chili, and basil sauce with parmesan.*

**• Parma Rosa Pasta.....390**

*Creamy tomato-based sauce with a hint of Parmesan, bechamel sauce tossed with penne pasta and fresh herbs.*

**• Mac And Cheese.....320**

*Classic comfort food—elbow pasta smothered in a rich, velvety cheese sauce, cheddar cheese and parmesan. baked until golden.*

**ADD ON CHICKEN - 70**

**ADD ON SHRIMP - 100**



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## BURGERS

✿ **Double Patty Cheesy Burger.....480**

Two juicy smashed patties layered with melted cheese, tomato, lettuce and jalapeños, served on a soft, in-house made bun for the ultimate flavor.

▪ **Beef & Caramelized Onion Burger.....390**

Juicy beef patty topped with sweet caramelized onions, cheese, spicy mayo and pickles.

▪ **Spicy Fish Burger.....350**

Crumb fried fish fillet (basa) with spicy mayo, lettuce, pickles and cheese.

▪ **The Crispy Crunch.....370**

Golden fried chicken fillet stacked with lettuce, pickles, and chilly garlic mayo.

▪ **Peri-Peri Grilled Paneer Burger.....340**

Crispy paneer slices marinated in spicy peri-peri sauce, grilled to perfection, topped with fresh lettuce, onions, and spicy mayo, served in a toasted bun.

## ADD ON FRIES - 60

## PIZZAS

✿ **BBQ Pizza.....650**

Smoky homemade BBQ sauce topped with tender BBQ chicken, spanish red chilly, coriander and melted mozzarella cheese on a crisp crust.

✿ **Ediyirachi Pizza.....680**

Kerala-style spicy crushed beef tossed in a chilli sauce, served on a crisp hand-tossed base.

✿ **Garden Pizza.....580**

A colorful medley of fresh vegetables like sweet corn, mushrooms, bell peppers, onion, spanish red chilly, jalapeños and olives, layered over a crisp crust with melted mozzarella cheese.

▪ **Classic Margherita.....480**

Tomato sauce, mozzarella, fresh basil and olive oil.

▪ **Spicy Chicken Tikka.....640**

Tandoori chicken, spicy makhani sauce, mozzarella cheese, green chilly, onions & cilantro.

▪ **Pizza Napoletana.....650**

Authentic Neapolitan-style pizza with cherry, herbed chicken, olives, tomatoes, fresh basil, and buffalo mozzarella.

▪ **Bolognese Pizza.....680**

Minced beef, melted cheese, and herbs atop a crispy crust—a pizza fusion.

▪ **Pepperoni Pizza.....680**

Spicy pork pepperoni, gooey mozzarella, and a robust tomato sauce—a timeless favorite.

▪ **Chef's Special Seafood Pizza.....780**

Juicy shrimp and calamari tossed in chilli garlic butter with roasted mozzarella.



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## ENTREE

✿ **Roasted Lamb Chop.....1250**

*Juicy lamb chops roasted to perfection, served with velvety mashed potatoes, tender asparagus, and a rich plum sauce.*

✿ **Chermoula Grilled Fish.....590**

*Delicate Basa fillet served along a vibrant beetroot mash, finished with a fragrant chimichurri sauce.*

✿ **Beef Lasagna.....620**

*Classic Italian lasagna with minced beef, silky béchamel, and melted cheese in every layer.*

▪ **Classic Chicken Dinner.....530**

*A juicy roasted chicken served with mashed potatoes, buttery vegetables, and mushroom sauce.*

▪ **Eggplant Parmesan.....420**

*Baked breaded eggplant slices layered with marinara sauce and cheese. served over spaghetti.*

▪ **Fish & Chips.....480**

*Basa fillet battered and fried, with fries, tartar sauce, mushy peas and lemon wedge.*

▪ **Grilled Tenderloin Steak .....650**

*Juicy tenderloin steak grilled to your preference, served with mashed potatoes, vegetables with pepper sauce.*

▪ **Chicken Escoffier.....580**

*Tender chicken in a silky white wine velouté, served with buttered rice and sautéed vegetables.*

▪ **Boulangère Special Jumbo Prawn Thermidor.....1150**

*Boulangere special, Succulent jumbo prawns cooked in a creamy, cheesy white wine sauce, baked to perfection. (Seasonal)*

## RICE BOWLS

✳ **Paneer Matar Rice Bowl.....450**

*Soft paneer cubes simmered in a rich butter gravy with matar served over fragrant basmati rice for a hearty, comforting bowl.*

▪ **Beef Stroganoff Rice Bowl.....550**

*Tender beef strips in a creamy mushroom sauce, served over herbed butter rice.*

▪ **Thai Prawn Curry Rice Bowl.....560**

*A hearty red thai prawn curry served with fragrant rice.*

▪ **Alleppey Fish Curry Rice Bowl.....490**

*Kerala-style fish (king fish) simmered in coconut milk, tamarind, and spices – flavorful and aromatic.*

▪ **Chicken Chettinad Rice Bowl.....490**

*A fiery South Indian curry with tender chicken, black pepper and roasted spices.*



## COZY CONCOCTIONS

▪ <b>Espresso</b> .....	<b>90</b>
Espresso shot with bold, intense notes and a slightly bitter finish.	
▪ <b>Americano</b> .....	<b>160</b>
Espresso mellowed with hot water, giving it a smooth, earthy body and clean aftertaste.	
▪ <b>Affogato</b> .....	<b>150</b>
Two scoop of creamy vanilla ice cream "drowned" with a shot of hot, freshly brewed espresso.	
▪ <b>Cappuccino</b> .....	<b>210</b>
A rich shot of espresso topped with steamed milk and silky foam for a perfectly balanced, comforting cup.	
✿ <b>Cinnamon Cappuccino</b> .....	<b>240</b>
Aromatic cinnamon blended with rich espresso and creamy milk foam for a warm, comforting cup.	
✿ <b>Hazelnut Cappuccino</b> .....	<b>240</b>
Rich espresso blended with creamy milk foam and warm hazelnut aroma.	
▪ <b>Mocha</b> .....	<b>250</b>
Espresso fused with chocolate and milk, creating a rich, chocolatey, bittersweet delight.	
▪ <b>Latte</b> .....	<b>200</b>
A soft blend of espresso and steamed milk, offering a light, milky, slightly sweet taste.	
▪ <b>Flavoured Lattes (Hazelnut/Vanilla/Caramel)</b> .....	<b>240</b>
A soft blend of espresso and steamed milk, offering a light, milky, slightly sweet taste with flavours of your choice.	
▪ <b>Hot Chocolate</b> .....	<b>250</b>
Rich, creamy, comforting warm, indulgent beverage made by blending melted chocolate with hot milk.	
▪ <b>Black Tea</b> .....	<b>100</b>
Bold and robust, this classic brew delivers deep, comforting flavour with every sip.	
▪ <b>Cinnamon Tea</b> .....	<b>140</b>
Warm and spiced, with soothing notes of cinnamon—perfectly cozy and aromatic.	
▪ <b>Lemon Tea</b> .....	<b>140</b>
Light, citrusy, and refreshing—a zesty lift in a calming cup.	
✿ <b>Hibiscus Tea</b> .....	<b>160</b>
Bright and tangy hibiscus brewed into a soothing tea, served fresh and aromatic.	
▪ <b>Green Tea</b> .....	<b>160</b>
A light and soothing brew with gentle earthy notes and a refreshing finish.	
✿ <b>Blue Tea</b> .....	<b>160</b>
A soothing herbal tea brewed from blue pea flowers, with a gentle flavor and naturally vibrant blue color.	

ADD ON LADYFINGER - 50



## COLD CONCOCTIONS

### ▪ **Iced Americano.....190**

*Espresso poured over chilled water and ice, delivering a crisp, clean, and slightly bitter refresh.*

### ▪ **Iced Latte.....230**

*Cold milk poured over espresso and ice for a smooth, mild, and cooling coffee experience.*

### ▪ **Iced Mocha.....260**

*Espresso blended with chocolate syrup and milk over ice for a sweet, chocolatey indulgence.*

### ▪ **Vietnamese Iced Coffee.....250**

*Dark roast coffee over ice with condensed milk for a creamy, bold, and intensely sweet treat.*

### ▪ **Cold Coffee.....240**

*A refreshing, chilled beverage made by blending coffee, milk, vanilla ice cream creating a smooth, creamy texture with a bold coffee flavor.*

### ▪ **Nutella Iced Latte .....**290

*Espresso and Nutella blended with cold milk for a rich and sweet drink.*

### ▪ **Irish Crème.....350**

*Rich, smooth and creamy beverage made by blending Irish cream, ice cream and hints of vanilla and coffee flavors.*

### ▪ **Iced Tea.....220**

*Addon flavours - Green Apple, Passion Fruit, Lemonade - 40*

### ✿ **Mandarin Iced Americano.....275**

*Smooth espresso poured over iced mandarin orange juice, creating a vibrant balance of sweet citrus and rich coffee.*

### ✿ **Blue Iced Latte.....265**

*A refreshing iced milk latte infused with blue pea flower extract, offering a smooth, lightly floral flavor*

### ✿ **Hibiscus Lemon Iced Tea.....260**

*Cool and vibrant iced tea made from hibiscus flowers, delivering a crisp, fruity, and refreshing taste.*



## SIP SOBER

### ▪ **Orange and Elderflower Sparkle.....270**

*A refreshing blend of zesty orange and floral elderflower-light, fragrant, and effortlessly uplifting.*

### ▪ **Pineapple Ginger Fizz.....220**

*A tropical sparkler with sweet pineapple and a zing of ginger.*

### ▪ **Blue Hawaiian.....260**

*A vibrant, tropical non-alcoholic drink known for its striking blue color and refreshing, fruity flavor.*

### ▪ **Berry Pop Fizz.....275**

*A sweet, refreshing drink bursting with the vibrant flavor of fresh strawberries, perfect balance of fruity sweetness and tangy zest.*

### ▪ **Green Apple and Mint Fizz.....220**

*A crisp and refreshing drink that highlights the tart and juicy flavor of green apple and mint, perfect balance of earthy, sweet, and bubbly notes.*

### ▪ **Mango Passion Punch.....220**

*A tropical, vibrant mocktail bursting with the sweet and tangy flavors of ripe mango and passion fruit topped with chilled water.*

### ▪ **Mojitos (Classic/Passionfruit/Blue Curacao).....185**

*Mint leaves muddled with lime and sugar, topped with soda and your choice of flavour-cool, citrusy, and endlessly refreshing.*

### ▪ **Mint Lemonade.....110**

*Refreshing lemonade blended with fresh mint leaves for a crisp, cooling sip.*

### ✳ **Purple Mirage.....190**

*A vibrant blend of pea flower tea, Sprite, and fresh lime, creating a refreshing drink*

## FROSTY BLENDS

- **Vanilla Classique**.....220

*Rich vanilla ice cream blended with chilled milk—creamy, smooth, and timeless.*

- **Chocolate Overload**.....250

*Chocolate ice cream, cocoa syrup and milk—thick, decadent, and deeply indulgent.*

- **Strawberry Shortcake**.....300

*Rich and velvety milkshake bursting with strawberry sweetness and creamy cheesecake bliss.*

- **Oreo Cookie Crumble**.....270

*Crushed Oreos blended with vanilla ice cream and milk—cookies-and-cream heaven in a glass.*

- **Biscoff Cream Crunch**.....320

*Espresso and Nutella blended with cold milk for a rich, sweet - infused drink.*

- **Nutella Dreamshake**.....300

*A thick, creamy blend of Nutella and milk—rich, nutty, and irresistibly smooth in every sip.*

- **Creamy Pistachio Shake**.....340

*Pistachio spread and condensed milk blended into milk—nutty, sweet, and kulf-like richness.*

- **Blush & Bloom**.....275

*A dreamy mix of strawberry compote, milk, whipped cream, vanilla ice cream, and a touch of blue tea, creating a soft pink, sweet floral drink.*

## FRESH JUICES

- **Orange** .....160

- **Watermelon** .....150

- **Pineapple** .....150



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