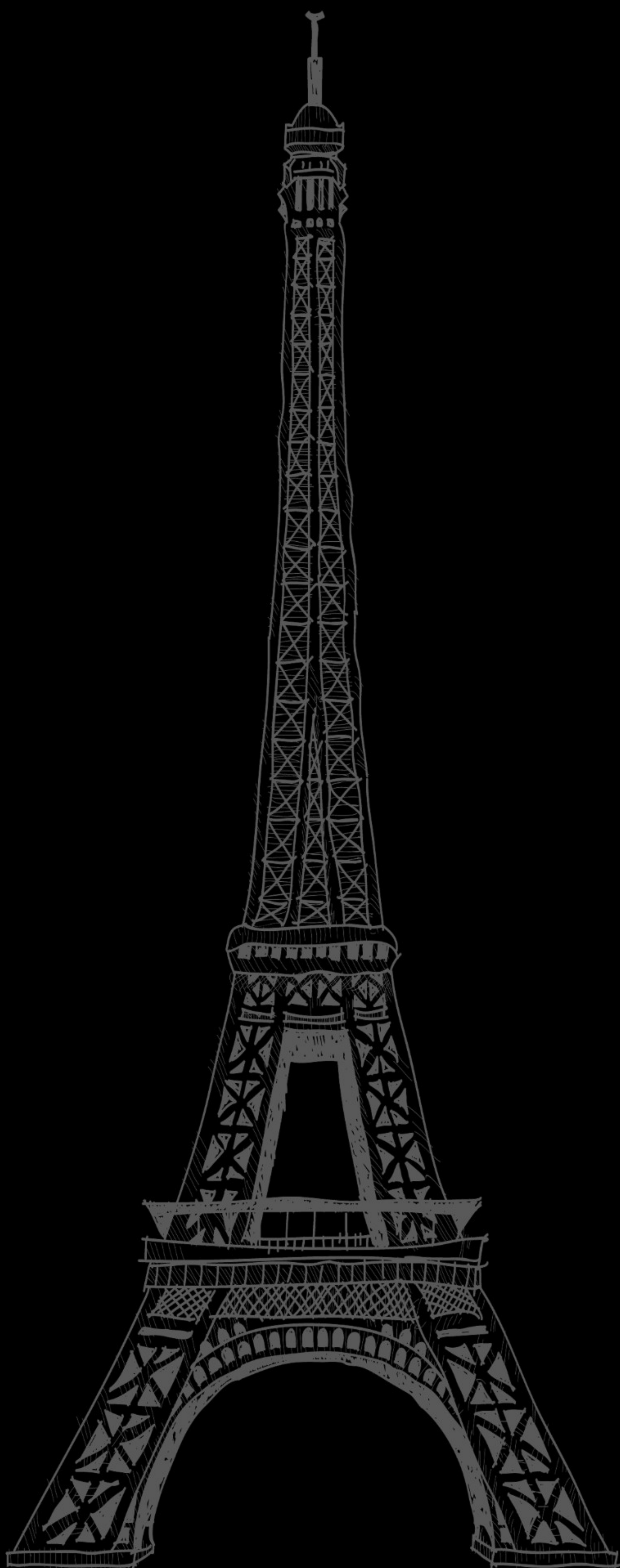




BOULANGERIE ART CAFE

BY CHAKOLA'S HOSPITALITY





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.



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 Skewers330**
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.



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, bellpepper, sweet corn and herbs, toasted crispy served with a tangy tomato concasse sauce.

ADD ON FRIES - 60
ADD ON CHICKEN - 70



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



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, corriander 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.



ENTRÉE

- ❄️ **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.

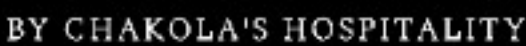
- ️ **Eggplant Parmesan.....420**
Baked breaded eggplant slices layered with marinara sauce and cheese. served over spaghetti.

- ️ **Fish & Chips.....480**
Basa fillet battered and fried, with fries, tartar sauce, mushy peas and lemon wedge.

- ️ **Grilled Tenderloin Steak650**
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

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

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

A hearty red thai prawn curry served with fragrant rice.

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

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





BY CHAKOLA'S HOSPITALITY

COZY CONCOCTIONS

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

COLD CONCOCTIONS

▪ Iced Americano.....	190
<i>Espresso poured over chilled water and ice, delivering a crisp, clean, and slightly bitter refresh.</i>	
▪ Iced Latte.....	230
<i>Cold milk poured over espresso and ice for a smooth, mild, and cooling coffee experience.</i>	
▪ Iced Mocha.....	260
<i>Espresso blended with chocolate syrup and milk over ice for a sweet, chocolatey indulgence.</i>	
▪ Vietnamese Iced Coffee.....	250
<i>Dark roast coffee over ice with condensed milk for a creamy, bold, and intensely sweet treat.</i>	
▪ Cold Coffee.....	240
<i>A refreshing, chilled beverage made by blending coffee, milk, vanilla ice cream creating a smooth, creamy texture with a bold coffee flavor.</i>	
▪ Nutella Iced Latte	290
<i>Espresso and Nutella blended with cold milk for a rich and sweet drink.</i>	
▪ Irish Crème.....	350
<i>Rich, smooth and creamy beverage made by blending Irish cream, ice cream and hints of vanilla and coffee flavors.</i>	
▪ Iced Tea.....	220
<i>Addon flavours – Green Apple, Passion Fruit, Lemonade – 40</i>	
❄️ Mandarin Iced Americano.....	275
<i>Smooth espresso poured over iced mandarin orange juice, creating a vibrant balance of sweet citrus and rich coffee.</i>	
❄️ Blue Iced Latte.....	265
<i>A refreshing iced milk latte infused with blue pea flower extract, offering a smooth, lightly floral flavor</i>	
❄️ Hibiscus Lemon Iced Tea.....	260
<i>Cool and vibrant iced tea made from hibiscus flowers, delivering a crisp, fruity, and refreshing taste.</i>	



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 kulfi-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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