

Ricotta - Country of origin – Italy

A pillow-y soft cheese that is essentially a by-product of other cheeses, it is ideal for weight watchers. Made from whey, it is packed with the nutrients of whey protein.

RICOTTA SPINACH EGG TOAST

With a perfect combination of spinach, ricotta cheese and eggs, this sandwich will ensure that you can eat healthy, even when you want to savour some cheese. Try it with a bite of jalapenos, for that added zing. Perfect for weight watchers.

(Available 8 am onwards)

INR 370/-

Pairs best with Cascara or Cold Brew



RICOTTA TOAST WITH BERRY COMPOTE & MIXED SEEDS

Power up your day with a slather of smooth ricotta on baguette slices topped with berry compote and honey drizzle. A sprinkle of healthy mixed seeds and a whiff of cinnamon adds to the neat and subtle flavour of this toast. Those of you who enjoy your sweets and are yet mindful eaters, should not give this a miss.

(Available 8 am onwards)

INR 370/-

Pairs best with Cold Brew or Hot/Cold Americano

HOUSE SPECIAL

PIZZA QUATTRO FORMAGGI

Our spin on the classic 4 cheese pizza, with mozzarella, feta, grilled halloumi and a dash of parmesan, this is any cheese lover's heaven. After all no amount of cheese is too much cheese!

INR 650/-

Pairs best with Cascara/ Americano



Non veg add on - Grilled Chicken/ Chicken Salami/ Chicken sausage/ sautéed Prawns @ INR 100

Mozzarella - Country of origin – Italy

This pasta filata or stretched curd cheese hardly needs any introduction. Ubiquitous in its use as a pizza topping, we have incorporated it in other recipes as well, to give you a taste of its versatility. Our hand stretched mozzarella is sure to make your jaw muscles work with its chewy and stretchy pull, yet melt in your mouth with its creaminess.



CAPRESE SALAD WITH FRESH MOZZARELLA

A classic Italian salad known for its freshness. With tomato, basil and fresh hand stretched mozzarella... you cannot go wrong with this choice if you are a fan of the tangy, creamy, fresh mozzarella.

Pairs best with Iced Americano

INR 420/-

MOZZARELLA BRUSCHETTA

Treat this as simple antipasti or quick bite, the freshness of hand stretched mozzarella on a bed of roasted tomato, bell peppers & basil, served with our in house bread is sure to give you a mouthful of flavours

Pairs best with Cascara or Irish Coffee

INR 410/-

MELTY MOZZARELLA BURGER

Dig into the lusciousness of this Mediterranean style burger made with house baked brioche, chewy melty mozzarella and oodles of fresh crunchy veggies.

Pairs best with Cascara or Irish Coffee

INR 470/-

Non veg add on - Chicken Salami @ INR 100/-



TOMATO BASIL BAKED MOZZARELLA

Our chewy, stretchy mozzarella baked on a bed of oven roasted pomodoro and basil, served with garlic toast made from our freshly baked in house bread. This comfort dish is straight out of some Italian nonna's kitchen!

Pairs best with Hot/Cold Americano

INR 520/-

Non veg add on - Grilled Chicken @ INR 100/-

Halloumi - Country of origin – Cyprus

An increasingly popular cheese, it is salty in taste and known for its squeaky, chewy texture. Halloumi is a favourite snack in its grilled or fried form. Traditionally made with goat or sheep milk, cow milk halloumi too is common. Once you taste our cow milk halloumi, you'll be left wanting for more.

WATERMELON, FIG & MINT SALAD WITH GRILLED HALLOUMI

The crunchy juiciness of watermelon paired with the freshness of mint leaves and the squeaky chewiness of grilled halloumi - nothing embodies summer refreshment better than this fresh salad.

(Seasonal) (Available 8 am onwards)

Pairs best with Cranberry Cold Brew

INR 420/-



CHUNKY HALLOUMI BURGER

A neat slab of golden pan fried halloumi nestled in a bed of caramelised onions & veggies. With a hint of mint between brioche buns, this burger is a perfect blend of sweet, tangy & spicy notes.

(Available 8 am onwards)

Pairs best with Cascara or Irish Coffee

INR 470/-

Non veg add on - Chicken Salami @ INR 100/-

GRILLED HALLOUMI WITH SAUTÉED VEGGIES

Fresh chunks of squeaky, chewy halloumi cheese grilled to perfection & served with sautéed veggies... just the right kind of meal when you want to keep it light with a healthy intake of some protein and vegetables.

Pairs best with Cold Brew

INR 470/-

Non veg add on - Grilled Chicken/ Chicken sausage/ sautéed Prawns @ INR 100/-

HALLOUMI WRAP

Grilled halloumi served with exotic veggies in a wrap, this recipe creates a rupture of flavours and textures in your mouth, with the halloumi giving a squeaky feel while the veggies adding the right amount of crunch.

Pairs best with Cascara or Irish Coffee

INR 520/-

Non veg add on - Grilled Chicken/ Chicken sausage @ INR 100/-



HALLOUMI SALAD BOWL MEAL WITH QUINOA, ORANGE & CARROTS

A winter meal that is satisfying yet healthy with the tanginess of grilled halloumi perfectly pairing with the juicy sweetness of carrot sticks, oranges and pomegranate on a bed of quinoa.

Pairs best with Cascara or Hot/Cold Americano

INR 520/-

Non veg add on - Grilled Chicken/ Chicken sausage @ INR 100/-

BREAKFAST

(8 AM TO 12 PM)

VEG

BAKED BEANS WITH ASSORTED BREADS, ROSTI & BUTTER, SAUTÉED VEGGIES	300
OATMEAL BOWL WITH HONEY AND FRESH FRUITS	350
CREAMY MUSHROOM ON TOAST (WHITE/ MULTI GRAIN/ BROWN BREAD)	380
SPINACH-CORN & CHEESE ON TOAST (WHITE/ MULTI GRAIN/ BROWN BREAD)	300
CREAMY PESTO VEG ON TOAST (WHITE/ MULTI GRAIN/ BROWN BREAD)	350

NON-VEG

MORNING DELIGHT BREAKFAST OMELETTE PLATTER (BAKED BEANS, POTATO ROSTI, TOAST, SAUTÉED VEGGIES AND PLAIN/MASALA/ CHEESE/ MUSHROOM OMELETTE)	320
OMELETTE PLATTER WITH CHICKEN SAUSAGE (BAKED BEANS, POTATO ROSTI, TOAST, PLAIN/MASALA/CHEESE/MUSHROOM OMELETTE AND 2 PIECES OF CHICKEN SAUSAGE)	470
SPANISH OMELETTE PLATTER (SERVED WITH TOAST, BAKED BEANS, SAUTÉED VEGGIES, POTATO ROSTI)	370
SPECIAL SPANISH OMELETTE PLATTER WITH CHICKEN SAUSAGE (SERVED WITH TOAST, BAKED BEANS, SAUTÉED VEGGIES, POTATO ROSTI AND 2 PCS OF CHICKEN SAUSAGE)	470
HIGH PROTEIN BREAKFAST PLATTER (SUNNY SIDE UP EGG, CHICKEN SAUSAGE, BOILED CHICKEN, CHICKEN SALAMI & MUSHROOM)	515
CHICKEN HAM AND CHEESE OMELETTE PLATTER (SERVED WITH TOAST, SAUTÉED VEGETABLE AND POTATO ROSTI)	430
SUNNY SIDE UP (SERVED WITH TOAST, BAKED BEANS, SAUTÉED VEGGIES AND POTATO ROSTI)	310
EGG WHITE PLAIN MASALA OMELETTE (SERVED WITH TOAST, BAKED BEANS, SAUTÉED VEGGIES AND POTATO ROSTI)	320
EGG BENEDICT WITH CHICKEN HAM & POACHED EGG (SERVED WITH TOAST, BAKED BEANS, SAUTÉED VEGGIES AND POTATO ROSTI)	355

GO HEALTHY

VEG

GREEN HOUSE BOWL (SALAD) (BROCCOLI, ASPARAGUS, AVOCADO, ZUCCHINI AND ASSORTED LETTUCE)	310
THE HEALTHY BOWL OF KIDNEY BEAN & RICE WITH COTTAGE CHEESE & CORN	450
MIXED BEANS SALAD WITH TOSSED SESAME AND CELERY	310
BOWL OF COUSCOUS & BARLEY (SERVED WITH SLICED BREAD BROWN/WHITE/MULTIGRAIN, BUTTER CUBE AND PINEAPPLE COMPOTE)	310
BOILED VEGETABLE PLATTER (SERVED WITH BREAD SLICE BROWN/WHITE/MULTIGRAIN, BUTTER CUBE & PINEAPPLE COMPOTE)	310

ADD ONS

PARMESAN CHEESE	150
MASHED POTATO/ BABY POTATO/ GARLIC BREAD	100
SAUTÉED VEGETABLE	100
CHEESE DIP	100
HERBED RICE	100
POTATO ROSTI (2 PCS)	50
RAW HONEY (50 ML.)	50
MUSHROOM	100
BAKED BEANS	50
DIP (ANY)	50
CHOCOLATE SYRUP	80
NUTELLA	100
CHICKEN	100
CHICKEN SAUSAGE (2 PCS)	150
AVOCADO (SEASONAL)	150
PRAWN	150
COOKED MINCED MUTTON	220
WHIPPED CREAM	50

Burrata - Country of origin – Italy

And when we talk of artisan cheese, can the trending burrata be far behind? A dollop of pasta filata curds and cream oozing out of a mozzarella pouch! Creamy, milky, tangy, stretchy... indulgence at its exquisite best



LEMON BASIL BURRATA SERVED WITH GARLIC TOAST

This nibble is as cheesy as it gets with the lemon, fresh basil leaves, extra virgin olive oil perfectly complimenting the creamy oozy burrata cheese. A true cheese lover's delight.

Pairs best with Hot/Cold Americano.

INR 520/-

SPAGHETTI ALLA MAMMA ROSSA WITH BURRATA

A spin on the classic Spaghetti, this pasta dish screams comfort food, with the sweet and tangy tomato, basil, garlic sauce forming the perfect backdrop for the smooth and gooey burrata. Pasta lovers do not miss this!

Pairs best with Hot/Cold Americano.

INR 570/-

Non veg add on -

Grilled Chicken/ Chicken Salami/ Chicken sausage @ INR 100/-



MARINATED CHERRY TOMATO AND BURRATA SALAD SERVED WITH GARLIC TOAST

When you crave for something simple yet special, this can be the go to dish. Cherry tomatoes bathed in a marinade of olive oil, balsamic vinegar and generous fresh herbs topped with an elegant burrata... this is a treat to relish and make you come back for more!

Pairs best with Hot/Cold Americano.

INR 570/-

BURRATA PIZZA

Dig into decadence with this special pizza that is trending in pizzeria menus across the globe. With a no frill tomato base and fresh basil leaves, this pizza embodies the elegance of simplicity, where the star of the show is the creamy oozy burrata cheese.

Pairs best with Hot/Cold Americano.

INR 700/-

Non veg add on - Chicken Salami @ INR 100/-



Feta – Country of origin – Greece

This famous fresh cheese is traditionally made from sheep and goat milk or in some recipes with a mixture with cow milk. Salty, tangy and crumbly, this is a versatile cheese. Our cow milk feta style cheese is perfect for salads and also for cooking



CUCUMBER & WATERMELON SALAD WITH FETTA

A perfect blend of the crunchy cucumber with the sweetness of watermelon aptly balances the tanginess of fresh feta cheese. A perfect summer salad that makes way for something more fulfilling or a light bite in itself.

(Seasonal. Available 8 am onwards)

Pairs best with Cold Brew

INR 420/-

FETTA-RICOTTA SPINACH TOAST WITH SUNNY SIDE UP

With the healthy goodness of unprocessed cheeses, fresh spinach and oozy sunny side ups, you cannot go wrong with this perfect combination. Have it as a snack or fuel up your morning with this delish toast!

(Available 8 am onwards)

Pairs best with Cascara or Cold Brew

INR 320/-

WHIPPED FETTA DIP WITH ROASTED CHERRY TOMATOES & GARLIC

Simple yet indulgent, this creamy dip is a perfect combo of the tartness of feta and the sweetness of cherry tomatoes & a tiny amount of ricotta. With a generous drizzle of olive oil and the herby fragrance of fresh rosemary, it pairs perfectly with our warm toasted baguette slices.

Pairs best with Cascara or Cold Brew

INR 420/-

FETTA SALAD BOWL MEAL WITH CHICKPEAS, BROCCOLI & QUINOA

Lines of the popular Jennifer Aniston salad, with the wholesomeness of quinoa and chickpeas, crunchiness of cucumber, broccoli & onions, the tartness of feta and the aroma of parsley and fresh mint leaves... it's a full on flavour blast!

Pairs best with Cascara or Cold Brew

INR 520/-

Non veg add on - Grilled Chicken/ Chicken sausage @ INR 100/-



BAKED FETTA PASTA

A viral recipe this dish stands out for its simplicity. A chunk of feta baked on a bed of cherry tomatoes, garlic and a generous dose of olive oil served with pasta of your choice (penne/ spaghetti/ fusilli) and some fresh basil. Simply divine!

Pairs best with Hot/Cold Americano

INR 470/-