

# Eden

COURTYARD



*Fatto con Amore*

made with love

Coffee & Kitchen

# MAINS

## Saag Burrata



475/-

Creamy burrata served on a bed of spiced spinach gravy, with a unique twist



## Kashmiri Dum Aloo

445/-

Stuffed baby potatoes simmered in an aromatic yellow chili gravy



## Kadai Paneer



525/-

Paneer tossed with bell peppers in a spiced tomato gravy

## Aloo Do Pyaza

425/-

Baby potatoes and onion petals cooked together in aromatic spices



## Paneer Lababdar

525/-

Rich and creamy paneer curry with cashew nuts and tomatoes



## Khao Gali Tawa Sabji



475/-

Assorted vegetables tossed in flavorful indian spices, prepared street-style



## Shahi Paneer

525/-

Paneer cooked in a mildly spiced, creamy gravy



## Dal Palak Tadkawala



395/-

Wholesome lentils cooked with spinach paste, finished with a hint of spiced tadka



## Malai Kofta

525/-

Soft koftas cooked in a creamy cashew gravy, with a hint of truffle oil



## Dum Ki Kali Daal

425/-

Slow-cooked black lentils in a buttery, creamy tomato sauce

## Makai Kale Kofta



525/-

A medley of sweet corn and kale blended with cheese, simmered in a rich brown curry, topped with crispy kale and fried green chilli.

## Mushroom Methi Masala



495/-

Mushrooms cooked in a mildly spiced yellow curry, infused with fenugreek leaves



## Amritsari Chana

425/-

Spiced chickpeas cooked in a hearty punjabi-style masala



Chef's Choice



Must Have



Healthy



Vegan



Gluten Free

Jain options are available. (J)

We levy a 5% service charge, which is optional and at your discretion. All Govt. taxes as applicable.

# RICE & BREAD

# ACCOMPANIMENT

## Subz Dum Biryani



425/-

Fragrant basmati rice cooked with aromatic spices and seasonal vegetables, prepared using the dum process

## Kolkata's Aloo Biryani



425/-

Fragrant basmati rice, delicately spiced and combined with tender potatoes, slow-cooked using the dum method

## Rice

(Steam/ Jeera/ Green Peas Pulao)

345/-

## Tandoori Roti

(Butter/ Plain)

105/-

## Naans

(Garlic/ Butter/ Plain)

115/-

## Laccha Paratha

Add on- Pudina

125/-

## Kulcha

(Masala / Cheese)

145/-

## Modern Kulcha



(Jalapeño & Cheese/ Olive & Thyme)

195/-

## Papad Platter



275/-

An assortment of crispy papads served with homemade chutneys

## Roasted Papad

95/-

## Masala Papad

125/-

## Raita

(Boondi/ Anardana / Kachumber)

145/-

## Green Salad

125/-



Chef's Choice



Must Have



Healthy



Vegan



Gluten Free

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# APPETIZER

## INDIAN

### ① Multani Paneer Tikka 445/-

Paneer marinated in a blend of chili powder, methi, and black salt, cooked in the tandoor

### ① Harissa Paneer Tikka 445/-

Paneer marinated in north african chili paste, then grilled to perfection in the tandoor

### Rajasthani Bharwan Aloo ✓

Potato barrels stuffed with dry fruits, mawa, and cheese, marinated in tandoori chili masala

### ① Truffle Malai Broccoli 🍳 455/-

Broccoli florets marinated in malai masala, garnished with toasted almond flakes

### Mushroom Cheese Tikka 425/-

Button mushrooms filled with house-blend cheese, marinated in yellow chilli, and tandoor-roasted. Served with basil chilli chutney.

### ① Charcoal Dahi Kebab 🍳 395/-

Mouth-melting dahi kebabs, batter-fried with a charcoal coating, served with pineapple chutney

### ① Beetroot Galouti 425/-

Mouth-melting galouti kebabs made with beetroot

### Andhra Potato Roast 🌿 375/-

Crispy baby potatoes tossed in spicy andhra masala, with curry leaves and grated coconut

### Sautéed Mushrooms 🌿 375/-

Assorted mushrooms sautéed with garlic, thyme, and finished with a balsamic reduction

## GLOBAL

### Pull Apart Garlic Bread ✓ 395/-

Garlic bread loaf filled with a house-blend cheese, baked until perfectly melted

### Classic Bruschetta 375/-

Crisp toasted baguette spread with pesto sauce, topped with fresh mozzarella, tomatoes, and olives, finished with a drizzle of balsamic reduction.

### Mushroom Fricassee Arugula Bruschetta 395/-

Toasted baguette topped with creamy mushrooms, parmesan, and fresh arugula

### Hummus with oven Baked Pita 🥗 395/-

Mediterranean hummus topped with charred edamame, served with freshly baked pita bread

### Beetroot Hummus ✓ 425/-

Hummus made with roasted beetroot, topped with falafel and crispy potatoes, served with freshly baked pita bread

### ① Paneer Khurchan Tacos 425/-

Soft-shell tacos topped with paneer khurchan, pickled onions, and fresh salsa

### Four Cheese Croquette 395/-

House blend cheese with american corn and bell pepper, served with cocktail aioli

### ① French Fries (Classic/Peri Peri) 275/-

Add on- Cheese - 75, Truffle - 125



Chef's Choice



Must Have



Healthy



Vegan



Gluten Free

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