



# TERRA

DINE N WINE

# Soup of the Day

## Cream of Tomato and Basil

Served with cheese croutons and basil pesto

169

## Roasted Bell Peppers and Tomato

A healthy soup with fresh tomatoes topped with basil

179

## Roasted Almond and Broccoli

Broccoli blended with cream, bellpepper and almond flakes with cream on top

189

## Lemongrass Coriander (Veg/Chicken/Prawn)

169/189/219

Light vegetable broth perfumed with coriander root and lemon juice

## Badami Murgh Shorbha

Hyderabadi style chicken shorbha

199

## Hot 'n' Sour (Veg/Chicken/Prawn)

Thick soup with juilliene of bamboo shoot, black mushrooms, bean curd with soya, red chilli paste and vinegar

199

## Tom Yum (Veg/Chicken/Prawn)

Soup with galangal, basil, lemongrass, mushrooms, broccoli and lemon leaf

199/189/219

## Manchow (Veg/Chicken/Prawn)

A chinese soup flavoured with ginger, garlic, garden fresh coriander garnished with fried noodles

199/189/219

## Sweetcorn (Veg/Chicken/Prawn)

American sweetcorn added to well seasoned and flavoured stock with vegetables

159/179/259

# Terra House Greens

## Garden Green Salad

Garden fresh sliced vegetables with green chilli and lemon

149

## Caesar Cardini (Veg/Chicken/Prawn)

Lettuce tossed in our signature caesar dressing, grated parmesan cheese, bread croutons and cherry tomatoes

199/249/299

Non-veg- Grilled chicken also

## Waldorf Astoria

Diced apple, walnut, and celery, dressed in mayonnaise sauce

249

## Peri Peri Prawns Salad

Peri-peri pickled prawns on salad greens with curried mayonnaise.

299

# The Terra Signature

## VEG

### Aam Papad Paneer Tikka

Tandoori baked cottage cheese stuffed with mango chutney and nuts

329

### Barbeque Veg Italian Quesadillas

Crisp flour tortilla stufed with assorted exotic veg, smoky tandoori paneer, barbeque sauce, scallions,jalepenos and melted cheddar.

339

### Veg Khauswe

Burmese specially with a choice of vegetables sported with Noodles)

309

### Stuffed Thecha Musroom Tikka

Fresh mushrooms stuffed with maharastrian thecha and marinated tandoori mint malai

319

### Veg Nargisi kofta

Flavoured cottage cheese and spinach chopped with cheesy Tomato gravy

349

### Terra Special Layered Paneer

This terra paneer preparation comes layers of paneer and cheese,in rich makhani gravy

349

# *The Terra Signature*

## NON-VEG

<b>Tandorri Pomfrent/Baby Surmai</b>	599/499
Whole pomfrent mildly spiced with yellow chilli,garam masala,turmeric powder and flavours with ajawain, skewered and roasted in clay oven.	
<b>Jumbo Prawns Crackers</b>	599
Terra chef Recommended	
<b>Khauswe (Prawns/Chicken)</b>	499/349
Burmese Specially with a choice of prawns / chicken served with Noodles	
<b>Chicken Dharampuri</b>	369
Chicken Breast boneless stuffed with chilli flakes, spring onion with Indian spices and cooked over charcoal in spicy hungcurd Marination	
<b>Citrus Chicken Wings</b>	349
Reduc orange,crispy chicken,sweet and spicy served with seaseaning	
<b>Thecha Butter Garlic Prawns</b>	449
Thecha is a spicy condiment prepared in the state of maharastra in india cuasine with garlic,saute prawns with butter	
<b>Whisky Garlic Prawns</b>	449
Garlic tossed prawns, whisky glazed garlic pearls, served with smoked peri peri dip	
<b>Alfan Tangadi</b>	369
Chef Recommended	

# *Tandoor Appetizer*

## VEG

### Peri Peri Paneer Tikka

Paneer tikka as grilled with regular masala but we added peri peri sauce for marination and grilling

289

### Paneer Noorani Kabab

Stuffed with cottage cheese and rich cheese added with some indian spices

289

### Imali Wale Chatpate Aloo

Tangy and tantalizing baby patatoes are drenched in a zesty tamarind sauce,sprinkled with chaat masala and garnished with fresh herbs

269

### Hara Bhara Kabab

All time Favourite

269

### Multani Paneer Tikka

Served the authentic flavors of multani paneer tikka, a blend of mushrooms,cheese,ginger,garlic,chilli and spring onion succulent paneer roll grilled to perfection

289

### Akhrot Aur Subz Ki Seekh

Seekh kabab of cottage cheese,vegetables and walnut flavored with cinnamon and dry ginger

279

### Bharwan Aloo Firdadusi

Tandoori stuffed potatoes with khoya and nuts

279

### Khilley Phool

Florets of broccoli in a marination of cream and spices

289

### Purvanchal Ki Seekh

Spinach,sesames,green chilli,cheddar and roasted lentils

289

# *Tandoor Appetizer*

## NON-VEG

<b>Punjabi Murgh Tikka</b>	329
Chicken marinated in yoghurt,cheese and lemon finished in clay oven	
<b>Jaituni Murgh Tikka</b>	339
Chicken tikka marinated in crushed olives paste	
<b>Tandoori Jheenga Adraki</b>	399
Prawns in lemon juice, spice and abundance of ginger	
<b>Angoori Chicken Tikka</b>	349
The authentic flavors of raisins,cheese,cashewnuts,chilli flakes,mint,hung curd succulent chicken grilled to perfection	
<b>Coriander Fish</b>	379
A classic combination of without hung curd coriander,green chilli,garlic and lemon	
<b>Afgani Chicken Tikka</b>	349
It is creamy but light and so satisfying chicken marinated with poppy seed,cashewnuts,coriander leaves,cream and finished in clay oven	
<b>Wasabi Murgh</b>	329
Bonless chicken marinated in wasabi paste	
<b>Laziz Murgh Kabab</b>	329
Marinated chicken cooked over tandoor with cheese,egg white and bellpeppers	
<b>Smokey Chicken Lollipop</b>	329
Tandoori lollipop are the lip smacking indian starter marniated in tandoori masala and grilled in charcoale	
<b>Haldi Mirch Kalmi Kabab</b>	329
A classic dish of chicken leg pieces	
<b>Button Seekh Kabab</b>	449
Mouth melting button mince kebab scented with mint chutney	
<b>Ghost Ghulawati Kabab</b>	449
Shallow fried mixture of minced meat with mint chutney	
<b>Button Bhara Kabab</b>	449
(Button chap marinated in indian herbs and spices and roasted in clay pot	
<b>Roasted Chicken Drumsticks</b>	449
Tandoori roasted chicken drumsticks feast with paprika sauce and topped with creamy herbs	

# Bhatti Ka Murgh

## Tandoori Kukkad

Mouth watering juiciest chicken tandoori, the classic preperation straight from clay oven

259/499

## Mughlai Tandoori Chicken

Incredibly tender chicken

259/499

## Tandoori Thecha Murgh

Mouth watering juices tender grilled chicken along with special blend of maharastrian spices and kharda

259/499

# Terra Platter

## Veg Platter

Khillay phool+Tandoori Babycorn+malai paneer+shammi kabab+tandoori soya chap

699

## Bar Bite

Kharda chicken+tandoori chicken+ Chicken ghee roast+ chicken malai kabab

799

## Tandoori Chicken Platter

Tandoori Chicken + Chicken Angara Kabab + Murgh Kallimiri + Chicken Malai + Chicken Banjara Kabab

999

## Terra Platter

Jaladhari Bhatti Da Murgh + Mutton Kala Sukha + Chicken Ghee Roast + Prawns Koliwada + Fish Finger + Burnt Garlic Chicken Chilli

1999

## Desi Videshi Platter

Crispy chilli Garlic Fish + Roast Chicken Chilly + Butter Garlic Prawns + Kala Mutton + Tandoori Chicken + Afhgani Murgh Kabab

1449

## Kukkad Platter

Tandoori Kukkad + Mughlai Chicken + Thecha Murgh

999

# *Seafood Appetizers*

## **Fish Tikka**

Fish chunks marinated in achar marinade and cooked in clay oven

379

## **Surmai Fry(Tawa/Rawa)**

Surmai darrie oat marinated in local masala cooked with choice of (shallow深深) / (deep)

479

## **Prawns Koliwada**

Prawns marinated in old mumbai masala and serve with mint chutney

499

## **Thecha Jhinga**

Prawns toassed in green chilli thecha and finished with lime

459

## **Macchli Amritsari**

Deep fried spice marinated kingfish

449

## **Macchi Kali Mirch Tikka**

Succulent spices of fish marinated with freshly ground black pepper

449

## **Jhingha Dum Nisha**

Jumbo prawns marinated in cheese and hung youghurt, flash cooked in a tandoor and finished on dum

389

# Oriental Appetizers

## VEG

<b>Crispy Mix Vegetables with chilli Plum Sauce</b>	249
Crispy exotic veg and french fries stir fried in a spicy hot garlic sauce	
<b>Schezwan Crispy Mushroom</b>	259
Button mushrooms coated in batter and wok toassed in hot chilli sauce	
<b>Honey Sesame Chilli Lotus With Water Chesnut.</b>	279
Classic combination of honey, chilli and sesame sauce tossed with some crispy Lotus Steam.	
<b>Spice Schezwan Chilli Paneer</b>	299
A trip of china with a chinese spice and schezwan sauce.	
<b>Veg Thai Spring Roll With Glass Noodles</b>	289
Chef Special	
<b>Chilli Paneer, Mushroom and Babycorn</b>	259
Tossed in chilli garlic soya sauce	
<b>Manchurian ( Veg, Gobi,Paneer and Mushroom)</b>	259
Buttons tossed in sweet chilli sauce	
<b>Kung Pao Paneer</b>	249
Paneer toassed in brown sauce topped with fried chilli and cashewnuts.	
<b>Crispy Corn</b>	279
Crispy fried American corn with onion, chillies and seasoning	
<b>Dragon Roll</b>	229
Crispy roll with a filling of spring vegetables deep fried and served with sweet chilli sauce	
<b>Chilli Garlic Mushroom</b>	289
Fresh mushrooms seasoning with celery, sesame seeds, crushed garlic, chilli flakes, sweet chilli sauce and cooked in clay oven	

# Oriental Appetizers

## NON-VEG

<b>Crispy Garlic Chilli Fish</b>	329
Chunks of deep fried fish wok tossed with red chilli and oriental spices	
<b>Korean Fire Chicken (Buldak)</b>	319
Chicken, BBQ Chicken, red chilli paste, spicy black beans sauce, tomato sauce, spring onion, cheese	
<b>Kung Pao Chicken</b>	319
Coated chicken fried tossed in brown sauce topped with fried chilli and cashewnuts	
<b>Chicken 65</b>	309
Chicken, Tandoori Masala, Curry Leaves	
<b>Drunken Chicken Wings</b>	309
Chicken winglets in smokey and tangy vodka flavored barbecue sauce	
<b>Wok Tossed Chilli Chicken / Prawns</b>	309/429
Classic chinese appetizer	
<b>Lollipop Stir Fry</b>	329
Crispy Fried lollipop stir fried in a spicy sauce	
<b>Dragon Prawns</b>	429
Butter Fried prawns , cappicum, onion,stir fry in hot tangy sauce	
<b>Schezwan Spicy Chicken</b>	309
Chicken, water chestnuts and button mushroom tossed with schezwan peppers and chilli oil	
<b>Roasted Chicken Drumsticks</b>	329
Tandoori roasted chicken drumsticks feast with paprika sauce and topped with creamy herbs	
<b>Chicken Dragon Roll</b>	329
Crispy Roll with a fillings of spicy thai basile in yar crispy deep fried spring roll	

# *Continental Appetizers*

## VEG

<b>Stuffed Mushroom Caps</b>	349
Mushroom stuffed with process cheese, mozzarella cheese, peri peri, mayonaise walnut and mix bell peppers	
<b>Jalapeno Cheese Corn Balls</b>	339
Chopped jalapeno mixed with cheese corn and herbs with salasa and cocktail dip	
<b>Peri Peri Cottage Cheese</b>	349
Grilled cottage cheese with red pepper and walnut dip	
<b>Cannelloni</b>	349
Chef Recommended	

# *Continental Appetizers*

## NON-VEG

<b>Fish Finger</b>	399
All Time Favourite	
<b>Golden Prawns</b>	499
Prawns wrapped golden fried served with thai chilli salsa	
<b>Spanish Chilli Garlic Prawns</b>	499
(Prawns marinated with garlic, chilli flakes white wine served with green salsa	
<b>Crispy Chicken with Peri peri</b>	389
(Chicken breast marinated and crumbed crispy fried with peri peri dip	
<b>Beer Batter Fish Finger and Chips</b>	449
Beer battered fish fingers served with french fries	
<b>Peri Peri Popcorn Chicken</b>	389
Chicken popcorn fried and tossed in our peri peri powder	

# The Terra Corner

## Nachos strips/Chicken

Crispy nachos strips served with red salsa, cheese sauce and tequila sour cream

249/299

## Sukha Chicken/Prawns

Classic maharastrian style with mexican twist with peppers

399/499

## Drums Of Heaven

Chicken lollipop crisp fried and tossed with flakes and english herbs finished with vodka served creamy parsley mayo

349

# Side Dishes

## French Fries (Masala/cheesy/Peri Peri)

149/179/179

## Papad (Roasted/Fry/Masala)

99/110

## Peanuts (Salted/Masala)

149

# Pasta

Choose From- Spaghetti and Penne and add On Chicken, Prawns

## Classic Alfredo

Creamy base with button mushroom, broccoli, black olives and parmesan

259

## Spaghetti Aglio Olio

Olive oil, chopped garlic, chilli flakes tossed with fresh parsley and parmesan cheese

269

## Spicy Tomato Arrabbiata

Tomato concassa anice flaver of basile little bit of spicy

279

## Classic Basile Pesto

With bell peppers, cream and parmesan cheese

269

# Sizzlers

## VEG

**Cottage Cheese Sizzlers** 399

Cajun spice grilled cottage cheese with potato wedges and carabian rice

**Exotic Veg Stir Fry Sizzlers** 389

Vegetable skewers tossed in hot and sour sauce served in crispy dumping and rice

**Paneer Makhani** 349

Traditional paneer makhani served with pulao, kabab and salad

## NON-VEG

**Pola Ala Mexicana** 499

Mince chicken ball tossed in hot chipotle chilli sauce served with beans, rice and salsa

**Fish Steak** 599

Crumbed fried kingfish fillet with a caper and mushroom sauce, fries and vegetables

**Surf N Turt** 599

Chicken breast and prawns served on a bed of fries , served with jalapeno, cheese cream and vegetables

**Chicken Makhani** 449

Traditional chicken makhani served with pulao, kabab and salad

# Indian Main Courses

## VEG

### Dal-E-Terra

Chicken breast and prawns served on a bed of fries , served with jalapeno, cheese cream and vegetables

279

### Dal Tadka/Dal Fry

(All day favourite and comfort food

199

### Paneer Baghmati

A majestic preparation of paneer in tomato gravy along with coriander and spring onion

299

### Methi Papad Ki Subjhi

Fennugreek, papad and mix vegetable to give your taste buds a wild ride

279

### Shubnam Curry

Green peas and mushroom in saffron flavoured yoghurt in onion gravy

289

### Paneer Kalimirch

Cottage cheese served in white gravy with an excess of black peppers

299

### Diwani Handi

Mushroom, baby corn, paneer and vegetables in combination of rich creamy medium spicy and garnish with fenugreek

289

### Paneer Tikka Masala

Perfect cottage cheese cooked in our in house tomato gravy with rich spices

299

### Paneer Kaju Masala

Fried paneer cashewnut tossed in typical kolhapuri style onion tomato masala

319

### Paneer Jahangiri

Green peas crushed with indian herbs and stuffed in paneer cubes and along with yellow gravy

299

### Dum Aloo Kashmiri

Stuffed potato in crushed dry fruits and paneer aspect in with makhani gravy

289

### Subz Harryali Kadai

Exotic vegetables tossed in a mint and spinach laced gravy

279

# *Indian Main Courses*

## NON-VEG

<b>Murgh Mussallam</b>	449/949
Tandoori chicken, mince chicken and rich tomato gravy	
<b>Butter Chicken Smoked</b>	389
North Indian smoked butter chicken with a heavier spice and richness	
<b>Murgh Baghmati</b>	379
A majestic preparation of chicken cooked in tomato gravy along with coriander and spring onion	
<b>Rose Omelette</b>	499
Masala omelette topped with gaon style spicy chicken served with garlic naan	
<b>Goan Curry</b>	499
Surmai/Prawns curry prepared in goan style	
<b>Nargisi Kofta</b>	389
Minced chicken and boiled eggs kofta coated and fried , served on onion and cashewnut	
<b>Chicken Cafreal</b>	389
Chicken strips simmered in coriander and mint	
<b>Murgh Kalimirch</b>	379
Boneless pieces of chicken in spicy red curry with freshly crushed black peppers	
<b>Malwani Rassa Chicken/Mutton</b>	389/449
Mutton/Chicken simmered in rich malwani spices and served with flavoured rassa	
<b>Mutton Rogan Josh</b>	449
Slow cooked mutton rendering a rich rogan mutton handi	
<b>Mutton Kheema</b>	449
Mutton kheema cooked in a tomato, onion masala	
<b>Mahi Tikka Masala</b>	399
Cubes of fish marinated and roasted in clay pot, finished in onion and tomato masala	

# Oriental Main Courses

## VEG

### Basile Vegetables

Broccoli, mushroom, zucchini yellow, squash, bringjals and basile in thai sauce

279

### Thai Curry Green/Red Veg

With lemon leaves, mushroom, lemongrass, bird eye chilli and coconut milk

289

### Veg Manchurian gravy

Veg ball in thick soya sauce gravy

269

### Paneer Chilly Gravy

(Paneer cube in chilly soya

269

### Paneer In Plum Sauce

Fried paneer cube along with diced bell peppers in plum sauce

279

## NON-VEG

### Thai Curry Red/Green Chicken/Prawns

With lemon leaves, mushroom, lemongrass, bird eye chilli and coconut milk

419/499

### Prawns In Green Garlic Sauce

Prawns in a sauce of garlic green chilli and coriander

479

### Schezwan Style Chicken and Peppers

Chicken and bell peppers tossed with schezwan pepper and chilly oil

419

### Chicken Manchurian Gravy/Prawns

Chicken cubes in thick soya gravy

399/499

### Chicken Chilli Gravy/Prawns

Chicken cubes in chilli soya

399/499

### Chicken

Hot garlic/ Schezwan/Lemon/Kung Pao/Stirfry

399/499

# Rice n Noodles

Burnt Chilli Garlic Noodles/Rice  
(veg/egg/chicken/prawns)

279/219/299

Cabbage, carrot, bell peppers, onion ,chilli flakes,fried garlic ,chilli garlic sauce

Fried Rice (Veg/Egg/Chicken/Prawns)

199/209/249/  
299

Hakka Noodles (Veg/Egg/chicken/prawns)

199/209/249/  
299

Tripple Schezwan( Veg/Eggs/Chicken/Prawns)

199/209/249/  
299

# Continental Main Course

## Enchiladas Veg/Chicken

Soft tortillas rolled with beans topped with cheese and baked

449

## Grilled Cottage Cheese Steak

Soft tortillas rolled with beans topped with cheese and baked

449

## Pasta And Pasta

Two varieties of pastas tossed in two different sauce with assorted exotic vegetables topped with cheese and potato wedges

449

## Herb Roasted Grilled Chicken

Grilled chicken breast steak with a brown sauce, served with baby potatoes and house salad

449

## Traditional Fish N Chips

All time mouth watering favourite golden fried fillet of rice served with tarter sauce and french fries

449

## Chicken Shashlik

(Chicken and bell peppers skewers simmered in pepper sauce and served with herb rice

449

## Mediterranean Fish

Grilled fish steak with a mediterranian mashed tomato salsa with baby potatoes and house salsa

449

# *Rice*

Steamed Rice	139
Jeera Rice	149
Dal Khichadi	249
Veg Biryani	299
Paneer Tikka Biryani	349
Chicken Biryani	399
Butter Chicken Biryani	399
Laal Mass Biryani	599

# *Raita*

Mix Veg	99
Pineapple	99
Boondi	99

# Bread

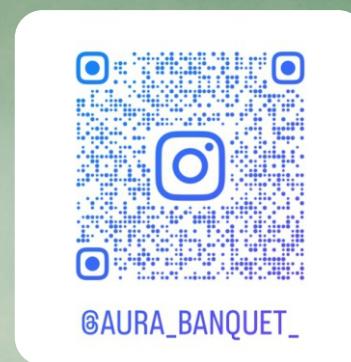
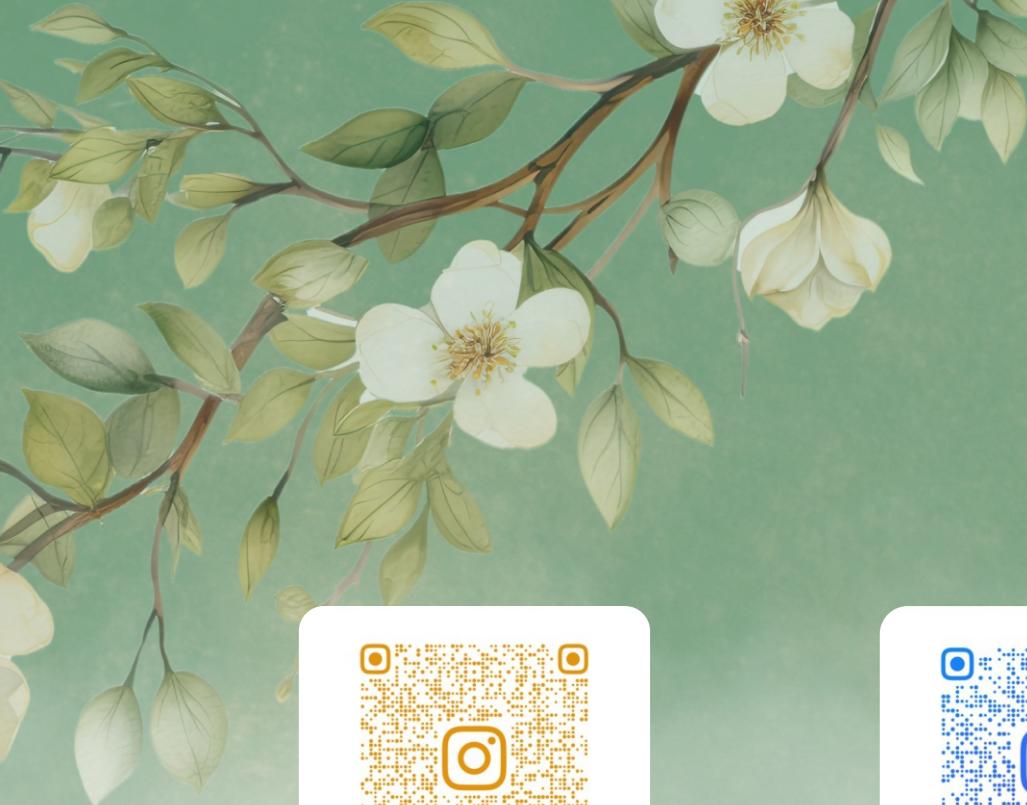
Roti + Butter Roti	30/35
Naan + Butter Naan	59/69
Garlic Kulcha + Stuffed Kulcha	69/79
Garlic Naan + Cheese Garlic Naan	149/179
Laccha Paratha	79
Assorted Bread Basket	299

# Dessert

Hot Chocolate Brownie Sizzler	229
Hot Chocolate Brownie with ice cream served on a sizzler plate	
Malai Phirni With Mango Ice cream	199
Rice puddings served with a mango icecream	
Shahi Tukada	199
Chef Recommended	
Choco Chips Stuffed Gulab Jamun With White Chocolate Rabadi	199
Khishmish Stuffed gulab jamun served with a white chocolate rabadi	
Angoori Rasgulla With Rabadi	199
Mini rasgullas with saffron rabadi	
Nutella Spring Roll	229
Dark & white chocolate stuffed served with nutella sauce and vanilla icecream	
Tiramisu	229
Classic Italian Dessert	
Mousse (Chocolate/Mango/Orange)	229
Panacotta	229
Classic Italian dessert	

# TODAY'S SPECIAL





**GOVERNMENT TAXES EXTRA AS APPLICABLE  
WE LAVY 7% SERVICE CHARGE**

