



# Ports Line Hotel & SPA

—KIZALENDÖ ZAIDI—

*Menu Book*

All prices are tax inclusive, please ask for receipt

## Our Breakfast Menu Combination set at 7,500/=

Breakfast time starts at 7:00 am to 10:00 am

### Monday

Tea: Milk/Coffee/Green Tea/Hibiscus Tea/ Tea Massala/ Ginger Tea / Cocoa  
Asali/Jam/ Blue band/ Peanut Butter  
Normal Bread/ Brown Bread/ Toast/ Croissant  
Soup (Ng'ombe)  
Chapati  
Cornflakes  
Boiled Eggs  
Boiled Cassava  
Red Beans  
Beef Sausage  
Vegetable Samosa  
Juice (Water Mellon, Orange, Pineapple, Passion)  
Seasonal Fruits (Banana, Pawpaw, mango, Pineapple. Apple)

### Tuesday

Tea: Milk/Coffee/Green Tea/Hibiscus Tea/ Tea Massala/ Ginger Tea / Cocoa  
Asali/Jam/ Blue band/ Peanut Butter  
Normal Bread/ Brown Bread/ Toast/ Scones/ Croissant  
Chicken Soup  
Yams  
Chapati  
Pan Cake  
Sweet potatoes/ Boiled Banana  
Donats  
Roasted Liver  
Juice (Water Mellon, Orange, Pineapple, Passion)  
Fruits (Banana, Pawpaw, mango, Pineapple. Apple)

### Wednesday

Tea: Milk/Coffee/Green Tea/Hibiscus Tea/ Tea Massala/ Ginger Tea / Cocoa  
Vegetable Soup  
Normal Bread/ Brown Bread/ Toast  
Mkate wa Ufuta  
Sausage  
Fried Liver  
Potato Wedges  
Juice (Water Mellon, Orange, Pineapple, Passion)  
Seasonal Fruits

### Thursday

Tea: Milk/Coffee/Green Tea/Hibiscus Tea/ Tea Massala/ Ginger Tea / Cocoa  
Pumpkin soup/Vegetable Soup  
Asali/Jam/ Blue band/ Peanut Butter  
Normal Bread/ Brown Bread/ Toast  
Cornflakes/Cereals  
Yams  
Kalimati  
Ndizi Tamu  
Maandazi Makavu  
Roasted Liver  
Juice (Water Mellon, Orange, Pineapple, Passion)  
Seasonal Fruits (Banana, Pawpaw, mango, Pineapple. Apple)

### Friday

Tea: Milk/Coffee/Green Tea/Hibiscus Tea/ Tea Massala/ Ginger Tea / Cocoa  
Vegetable Soup  
Normal Bread/ Brown Bread/ Toast  
Mkate wa Ufuta  
Sausage  
Fried Liver  
Potato Wedges  
Juice (Water Mellon, Orange, Pineapple, Passion)  
Seasonal Fruits

### Saturday

Tea: Milk/Coffee/Green Tea/Hibiscus Tea/ Tea Massala/ Ginger Tea / Cocoa  
Fish Soup  
Normal Bread/ Brown Bread/ Toast/ Scones/ Croissant  
Yams  
Chapati  
Pan Cake  
Sweet potatoes  
Donats  
Scrambled Egg (Anny Style Frittata, Scrambled, Poached or Fried)  
Roasted Liver  
Juice (Water Mellon, Orange, Pineapple, Passion)  
Seasonal Fruits

### Sunday

Tea: Milk/Coffee/Green Tea/Hibiscus Tea/ Tea Massala/ Ginger Tea / Cocoa  
Mtori/Beef Soup  
Asali/Jam/ Blue band/ Peanut Butter  
Normal Bread/ Brown Bread/ Toast  
Cornflakes  
Yams  
Chapati  
Kalimati  
Ndizi Tamu  
Maandazi Makavu  
Roasted Liver  
Juice (Water Mellon, Orange, Pineapple, Passion)  
Seasonal Fruits (Banana, Pawpaw, mango, Pineapple. Apple)

# Indian

## TRULY INDIAN SOUPS

### 1. Tamatar Dhaniya ka Shorba (V)

Authentically stewed tomatoes with a generous helping of green coriander, partially strained.

Tsh.8,000

### 2. Palak Soup (V)

Creamed spinach soup enriched with a drizzle of fresh cream.

Tsh.8,000

### 3. Gosht Ki Yakhni (V)

Influenced by the Kashmir province, Yakhni has the goodness of mutton and the subtle flavors of Indian herbs and spices.

Tsh.9,000

### 4. Murgh Ka shorba (V)

Derived from the Mughlai cuisine, shorba is a semi strained soup with the fundamental essence of the stewed ingredients.

Tsh.9,000



## CHAAT- INDIAN APPETIZERS

(Fun-filled tangy and appetizing snacks from the streets of Mumbai)

### 5. Samosa Chaat(V)

Vegetable Punjabi Samosa sumptuously drizzled with savory and sweet sauces, garnished with chick- peas

Tsh.8,000

### 6. Sev Puri (V)

Crispy fritters dressed in sweet and savory sauces, garnished with Sev and fresh green coriander.

Tsh.8,000

### 7. Paani Puri (V)

Spherical and hollow puffed crispy fritters, filled with a mixture of spiced potatoes, mild onion and chick- peas, served with tangy flavored mint water and tamarind chutney.

Tsh.8,000

### 8. Dahi Batata Puri (V)

Spherical puffed fritters stuffed with tempered potatoes mixture topped with yoghurt, coriander and tamarind chutney.

Tsh.9,000

### 9. Pav Bhaji (V)

A delicious mix of butter-mashed vegetables simmered in a rich gravy, served with home-baked bread.

Tsh.9,000

### 10. Vada Pav (V)

Home-baked buns stuffed with golden fried potato patty, lined with traditional dry chutney powder and served with fried and salted green chilies.

Tsh.9,000

## DOSAS

(An absolute favorite from the southern region of India served with chutney and sambar)

### 11. PaperDosa (V)

Thin, rice and lentil crepes made on a traditional skillet with a drizzle of oil.

Tsh.12,000

### 12. PlainRava Dosa (V)

Very crisp-textured thin crepes prepared from semolina and rice flour.

Tsh.13,000

### 13. MasalaDosa (V)

Thin rice and lentil crepes filled with spiced and tempered roughly mashed potatoes. A classic of south India.

Tsh.15,000

### 14. Onion Rava Dosa (V)

Very crisp-textured thin crepes prepared from semolina and rice flour, enhanced with onion, green chili and fresh green coriander.

Tsh.15,000

### 15. Mysore Masala Dosa (Utthapam)(V)

Rice and lentil pancakes topped with tomatoes.

Tsh.16,000

### 16. Rava MasalaDosa (V)

Very crisp-textured thin crepes prepared from semolina and rice flour stuffed with spiced potatoes.

Tsh.17,000

### 17. ChickenTikka Dosa

Thin rice and lentil crepes, stuffed with traditional tandoori chicken tikka.

Tsh.19,000

### 18. Mutton Kheema Dosa

Thin rice and lentil crepes stuffed with minced and spiced mutton.

Tsh.20,000

## VEGETABLE STARTERS

### 19. Samosas (2 pcs)

Spiced potato and peas pastry fried to perfection.

Tsh.7,000

### 20. Mirchi Bhaji

Bell peppers dipped into a flavored chickpea flour batter and golden fried to perfection.

Tsh.12,000

### 21. Vegetable Pakoda

An assortment of seasonal vegetables dipped into a spiced chickpea flour batter.

Tsh.12,000

### 22. Hara Bhara Kebab

Deliciously spiced, pan-grilled potato cakes enriched with spinach, green peas and cottage cheese.

Tsh.12,000

### 23. Classic Paneer Tikka

A classic soft marinated cottage cheese with tandoori spices

Tsh.15,000

### 24. Kurkure Paneer Tikka

Soft marinated cottage cheese with tandoori spices and coated with crispy poppadam.

Tsh.16,000

### 25. Crispy Corn

Baby corn coated in a marinated spiced blend and tossed in the wok with capsicums, onions and fresh chillies.

Tsh.16,000



## CHICKEN STARTERS

### 26. Classic Chicken Tikka

An all-time favorite chicken marinated in traditional Indian spices and hung yoghurt. Skewered and tandoor-roasted with rinds of tomato and squares of onion for that earthy flavour.

Tsh.19,000

### 27. TandooriChicken

Marinated juicy chunks of chicken in tandoori spices, roasted in Tandoor and garnished with fresh herbs.

Tsh.19,000

### 28. Chicken Malai Tikka

Succulent chunks of chicken marinated in heavy cream, cashew nut paste and chef's secret ingredients. Skewered and roasted in Tandoor.

Tsh.19,000

### 29. Chicken Reshma Kebab

Succulent chunks of chicken marinated in a blend of sour cream, yoghurt, cashewnut paste and roasted in Tandoor.

Tsh.20,000

### 30. Chicken Kali Mirch Kebab

Tender chunks of chicken marinated with crushed peppercorns, skewered and roasted in Tandoor, basted and charred for an extra smoky flavor.

Tsh.20,000

### 31. Chicken Hariyali Kebab

Sumptuously marinated chicken cubes in coriander and spices, skewered and roasted in Tandoor and finished with butter and chat spices.

Tsh.20,000

### 32. Chicken Seekh Kebab

Chicken mince marinated in hand-ground spices molded onto skewers and roasted in Tandoor.

Tsh.19,000

### 33. Afghani Tangdi Kebab

Succulent chicken drumsticks marinated in spices and yoghurt. Skewered and grilled over charcoal.

Tsh.22,000

## MUTTON STARTERS

### 34. Mutton PepperFry

Tsh.22,000

Pieces of free range mutton cooked in a traditional South Indian style in a wok with freshly ground whole pepper and selected spices.

### 35. Mutton Seekh Kebab

Tsh.22,000

Cleaver-minced fresh mutton marinated, seasoned and molded onto skewers and roasted in Tandoor.

### 36. Mutton Sukha

Tsh.22,000

Tender morsels of free-range mutton , simmered in a blend of South Indian spices till the cooked juices are retained in the meat leaving a dry texture

## SEAFOOD STARTERS

### 37. TandooriMahi Tikka

Tsh.19,000

Morsels of the Nile Perch, gently marinated with yoghurt, carom seeds spices- skewered and roasted in Tandoor.

### 38. Fish Koliwada

Tsh.19,000

Fresh catch of the day marinated in traditional spicy koliwada (western region) spices, fried with a film of rice flour.

### 39. Prawns PepperMasala (Upon Availability)

Tsh.22,000

Golden fried prawns tossed with coarsely crushed peppercorns and a spicy Indian sauce.

### 40. Tandoori Prawns (Upon Availability)

Tsh.22,000

Prawns marinated in tandoori spices and char grilled in the Tandoor for that earthy flavor.

## MAIN COURSES

### 41. Bombay Jeera Aloo (V)

Soft boiled potato dices tossed in a wok on high flame flavored with cumin, mustard seeds and curry leaves.

Tsh.15,000

### 42. Subz Bahaar(V)

Mother's own recipe from the heart of India. Mixed seasonal vegetables prepared with oodles of love.

Tsh.16,000

### 43. Vegetable Kadhai(V)

Home style assortment of seasonal vegetables, tempered and cooked in a wok and a hearty masala gravy.

Tsh.16,000

### 44. Vegetable Makhanwala (V)

Season's selected vegetables cooked in onion and tomato blended creamy sauce that can be a favorite for any palate.

Tsh.16,000

### 45. Vegetable Malai Kofta (V)

Mashed seasonal vegetable dumplings mixed with chickpeas flour and deep-fried. These soft dumplings are simmered in a creamy almond and cashew nut-based sauce.

Tsh.18,000

### 46. Navratan Korma (V)

A silky seasonal mixed vegetable curry that's delicious as well as nutritious. With a generous addition of cream, yoghurt and mild spices for a subtle undertone of flavors that can be a gourmet's delight.

Tsh.18,000

### 47. Paneer Butter Masala

Fresh cottage cheese cubes delicately spiced and cooked in a creamy tomato sauce, topped with butter and fresh cream. An all-time vegetarian favorite.

Tsh.18,000

### 48. Palak Paneer(V)

Fresh cottage cheese cubes simmered in blanched and blended spinach. Cooked with tomatoes and mild spices to bring out the goodness of greens.

Tsh.18,000

### 49. Paneer Bhurjee (V)

Coarsely minced Indian cottage cheese, sauteed with fine diced onions and tomatoes, seasoned with a blend of traditional Indian spices simmered and garnished with fresh herbs.

Tsh.18,000

### 50. Shahi Paneer (V)

Fresh Indian cottage cheese cubes simmered in a rich onion, tomato and cashew nut paste and topped with butter and fresh cream.

Tsh.19,000

### 51. Paneer Kadai (V)

Cottage cheese cubes cooked with whole dices of capsicum, onions and whole spices in onion and tomato pepper sauce.

Tsh.19,000

## DAALS

### 52. Daal Tadka (V)

Traditional yellow lentils soaked and simmered with flavors of tempered garlic, cumin and fresh green coriander.

Tsh.15,000

### 53. Daal Hariyali (V)

Multi-nutrient mixed lentils simmered with spinach, fenugreek leaves and finished with aromatic spices and butter/ghee.

Tsh.15,000

### 54. Daal Makhani (V)

Black lentils, soaked and simmered over slow fire with a secret Punjabi recipe garnished with heavy cream and butter.

Tsh.15,000

## CHICKEN

### 55. Classic Butter Chicken

Select pieces of boneless chicken gently simmered in a rich creamy tomato sauce, sweetened by caramelization, topped with fresh cream and butter.

Tsh.23,000

### 56. Chicken Tikka Masala

A world famed concoction of boneless chicken morsels roasted in Tandoor, cooked in a mildly spiced and creamed tomato gravy. The smoky flavors laced with the mild tanginess are a must to savour.

Tsh.23,000

### 57. KadhaiChicken

Select chicken pieces cooked in a Kadhai with whole spices , bell peppers, tomatoes and onions in a blended Indian style gravy.

Tsh.23,000

### 58. Chicken Korma

Free-range chicken cooked in onion and tomato blended sauce finished with coconut cream and garnished with fresh curry leaves.

Tsh.23,000

### 59. Chicken Saag wala

Chicken breasts simmered with blended-blanchend spinach lacedwith tomatoes and spices- topped with cream.

Tsh.23,000

### 60. Chicken Kolhapuri

Select chicken pieces simmered in traditional Kolhapuri spices- famed to leave a trace of flavor and heat on your palate.

Tsh.23,000

### 61. Mumbai Spices Chicken Curry

Pieces of chicken cooked in a thin onion gravy , flavored with Indian garam masala and fresh coriander.

Tsh.25,000

## MUTTON

### 62. Roganjosh

Tender morsels of fresh goat meat simmered with an aromatic concoction of spices cooked in the style of migrants to India from Persia; a Mumbai Spices specialty.

Tsh.24,000

### 63. Gosht Rara

Mutton leg pieces hand-rubbed with a spice blend, and simmered till tender and infused with spices.

Tsh.25,000

### 63. Mutton Masala (Mumbai Style)

Succulent pieces of farm fresh mutton cooked with the traditional spices making it a landmark in this journey of flavors.

Tsh.25,000

### 64. Mumbai Spices Mutton Curry

Pieces of Mutton cooked in thin onion gravy flavored with Indian garam masala and garnished with fresh coriander.

Tsh.25,000

### 65. Kheema Hyderabadi

Minced mutton prepared with Hyderabadi spices and condiments.

Tsh.25,000



## SEA FOOD (UPON AVAILABILITY)

### 66. Fish Masala

Fried fish filets cooked in an onion and tomato blended sauce flavored with mustard seeds and coriander leaves.

Tsh.20,000

### 67. Konkan Fish Curry

Fish filets cooked in a delicately tangy Goan curry paste and finished with coconut milk.

Tsh.20,000

### 68. Jhinga Hara Masala

Fiery prawns cooked on a griddle in a bed of onions, tomato, fresh green coriander, lemon juice and fresh Indian spices.

Tsh.24,000

### 69. Prawns Goan Curry

Deveined prawns cooked in a delicate yet tangy Goan curry paste and finished with coconut milk.

Tsh.24,000

### 70. Prawns Masala

Fresh prawns cooked in an onion and tomato-based masala gravy and garnished with fresh herbs and Indian spices.

Tsh.25,000



## RICE-BOWL TREATS

### 71. Jeera Rice

Basmati rice tempered with cumin seeds and cooked over slow flame for the flavors to mingle.

Tsh.8,000

### 72. Plain Rice

Long grain rice steam-cooked to perfection.

Tsh.8,000

### 73. Vegetarian Pilau

Basmati rice and fresh vegetables cooked over medium flame with cloves, cardamom and cinnamon, ending in your plate as a mildly fragrant comfort meal. Served with achar and vegetable raita.

Tsh.15,000

### 74. Vegetable Biryani

Long grain rice and fresh vegetables cooked on a slow fire sautéed with herbs and spices, topped with fried onions in a secret traditional Mughlai style. Served with vegetable raita.

Tsh.15,000

### 75. Egg Biryani

Long grain rice, fresh vegetables and soft boiled eggs cooked on a slow fire, sautéed with herbs and spices in a secret traditional Mughlai style. Served with vegetable raita.

Tsh.16,000

### 76. Chicken Biryani

Long grain rice and cubes of marinated chicken cooked on a slow fire sautéed with herbs and spices, in a secret traditional Mughlai style. Served with vegetable raita.

Tsh.18,000

### 77. Mutton Biryani

Long grain rice and farm-bred goat meat cooked on a slow fire sautéed with herbs and spices, topped with fried onions in a secret traditional Mughlai style. Served with vegetable raita.

Tsh.20,000

<b>78. Mumbai Fish Tawa Biryani</b>	Tsh.20,000	<b>86. Garlic Onion Naan</b>	Tsh.5,000
Long grain rice along with fresh marinated and fried fish cooked on a slow fire, finished off on a skillet in a traditional Mumbai style. Served with vegetable raita.			
<b>79. Mumbai Tawa Prawns Biryani</b>	Tsh.22,000		
Long grain rice along with fresh marinated and fried prawns cooked on a slow fire, finished off on a skillet in a traditional Mumbai style. Served with vegetable raita.			
<b>INDIAN BREADS</b>			
<b>80. Tandoori Rotis</b>	Tsh.3,000	<b>87. Roasted Papad</b>	Tsh.4500
Whole wheat flat bread baked in Tandoor.			
<b>81. Naan</b>	Tsh.4,000	<b>88. Fried Papad</b>	Tsh.5000
Yoghurt-leavened white flour based flat bread baked in Tandoor.			
<b>82. Paratha</b>	Tsh.4,000	<b>89. Masala Papad</b>	Tsh.6000
Flaky and crispy whole wheat multi-layered flatbread cooked in Tandoor or the skillet as per your choice.			
<b>83. Stuffed Kulcha</b>	Tsh.4,000	<b>90. Raita-(cucumber/mix veg./boondi/mint)</b>	Tsh.9000
Naan stuffed with minced vegetables and cottage cheese and baked in Tandoor.			
<b>84. Missi /Besani Rotis`</b>	Tsh.4,500	Grated or chopped either of the above mixed with homemade yoghurt.	
Chickpea flour flat bread, golden yellow in color and having a mild nutty smell baked in Tandoor or the skillet as per your choice.			
<b>85. Laccha Methi Paratha</b>	Tsh.4,500		
Flaky and crispy whole wheat multi-layered flatbread kneaded with farm fresh fenugreek, chopped coriander and green chillies, cooked in Tandoor or the skillet as per your choice.			

## SINFUL SWEETNESS

<b>91. Gulab Jamun(3pcs)</b> A classic Indian dessert. Roundels of reduced milk solids, flavored with a hint of cardamom flash fried till dark golden brown and soaked in sugar syrup.	Tsh.9,000
<b>92. Suji Ka Halwa</b> Fine semolina or cream of wheat (farina), ghee, sugar and nuts.	Tsh.10,000
<b>93. Kheer</b> Rice cooked with milk, milk solids and crushed cashews.	Tsh.10,000
<b>94. Ice Cream</b> Ask the attendant for available flavors.	Tsh.10,000
<b>95. Toffee Banana</b> An oriental delicacy of ripe plantain tossed in caramelized sugar and roasted sesame seeds.	Tsh.11,000
<b>96. Kesariya Phirni</b> Broken rice simmered in saffron flavored milk and set in a bowl to cool.	Tsh.12,000

## FOR THE PARCHED THROATS BEVERAGES

<b>97. Soda</b> Choice of Pepsi Products.	Tsh.2,000
<b>98. Fresh Juice</b> Choice of Orange, Watermelon, Pineapple or Carrot.	Tsh.8,000
<b>99. Fresh Lime (club soda/water)</b> Fresh lime with an option of sweet or salted.	Tsh.6,000
<b>100. Sweet or Salted Lassi</b> A yoghurt based drink, either sweet or salty, flavored with earthy spices.	Tsh.7,000
<b>101. Mango Lassi</b> A yoghurt based drink flavored with sweet mango.	Tsh.8,000
<b>102. Fresh Lemonade</b> Fresh sweet and chilled lemonade, garnished with mint.	Tsh.8,000
<b>103. Mumbai Special Cutting Chai</b> Traditional Indian tea boiled with light ginger and cardamom.	Tsh.8,000
<b>104. Coffee</b> Americano, Espresso, Macchiato, Cappuccino, Latte.	Tsh.9,000



# INDO CHINESE

## SOUPS

Corn Soup (V)	8,000
Vegetable Clear Noodle Soup (V)	8,000
Vegetable Hot and SourSoup (V)	9,000
Sweet Corn Chicken Soup	11,000
Chicken Mon Chow Soup	11,000
Clear Chicken Soup	11,000
Chicken Noodle Clear Soup	11,000
Hot and SourChicken Soup	12,000

## STARTERS

Vegetable Manchurian Dry (V)	12,000
Chilli Garlic Potatoes (V)	13,000
Vegetarian Spring Rolls(V)	15,000
Chilli PaneerDry (V)	16,000
Chilli Baby Corn (V)	16,000
Chicken China Town	16,000
Chicken Lollipop	16,000
Chilli Chicken Dry	17,000
Spicy Crispy Chicken	17,000

## MAIN COURSES

Paneer Chilly Gracy (V)	15,000
Chicken in Hot Garlic Sauce	16,000
Chicken Sweet & Sour	16,000
Mutton in Garlic Sauce	17,000
Fish Manchurian Gravy	18,000
Fish Sweet &Sour	18,000
Prawns Manchurian (Upon Availability)	22,000
Prawns in Hot Garlic Sauce (Upon Availability)	22,000

## RICE

Vegetable Fried Rice	8,000
Plain Rice	8,000
Egg Fried Rice (V)	9,000
Chicken Fried Rice	10,000

## NOODLES

Vegetable Hakka Noodles (V)	9,000
Chilli GarlicVeg Noodles (V)	10,000
Chicken Hakka Noodles	10,000
Chicken Chilli Garlic Noodles	15,000
Chicken Singapore Noodless	16,000

# CONTINENTAL

## STARTERS

<b>Chips Mayai</b>	10,000
A local fun snack of fries coated with eggs	
<b>Chicken Nuggets</b>	14,000
Bite size pieces of tender chicken breasts coated in seasoned bread crumbs	
<b>Fish Fingers</b>	16,000
Chunky slices of fish seasoned and rolled in bread crumbs	
<b>Chicken Wings</b>	16,000
8 pieces crispy wings, BBQ or roasted	
<b>Crispy Prawns (Upon Availability)</b>	18,000
Deep fried king prawns coated with bread crumbs	
<b>Golden Calamari(Upon Availability)</b>	18,000
Batter fried calamari	

## SALADS

<b>Kachumbari</b>	6,000
A local favorite made with mixed tomatoes, onions and chilli peppers	
<b>Green Salad</b>	9,000
Cucumber, tomato, onions and lettuce with lemon and olive oil dressing	
<b>Caesar Salad</b>	10,000
Fresh lettuce with croutons and our creamy ranch dressing topped with grilled chicken	

## SANDWICHES (grilled and served with fries)

<b>Classic Cheese (V)</b>	6,000
Tomato and cheese	
<b>Veg Delight (V)</b>	8,000
Tomato, lettuce, cucumber, green chillies and cheese	
<b>Cheese Steak</b>	10,000
Thin slices of steak with melted cheese	
<b>Chicken &amp; Mayo</b>	10,000
Chunks of chicken with mayonnaise	
<b>Spicy Chicken</b>	10,000
Roasted chicken with onions, green peppers and cheese	

## BURGERS(served with fries)

<b>Veg Burger (V)</b>	13,000
Beef Burger	15,000
Chicken Burger	15,000

## PASTA

<b>Arabiatta (V)</b>	23,000
Tomato sauce and parmesan cheese	
<b>Napolitana</b>	23,000
Chicken, fresh mushrooms, capsicum and parmesan cheese	
<b>Bolognese</b>	23,000
Tomato sauce, beef and parmesan cheese	16,000

**MAINS (served with your choice of side)**

Traditional Fish & Chips	18,000
Grilled Fish in Lemon Butter Sauce	22,000
Grilled BBQ Chicken Breast	25,000
Roasted Chicken	25,000
Fillet Steak	35,000
Sirloin Steak	40,000
T-Bone Steak	40,000

**SIDES**

Traditional Garlic Bread (4pcs)	5,000
Cheese Garlic Bread (4pcs)	5,000
Mashed Potatoes	5,000
French Fries	5,000
Spicy French Fries	6,000
Vegetable Platter	10,000

**PIZZA****Margherita (V)**

Tomato, Basil and Cheese

**SMALL (4pcs)  
5,000****LARGE (8pcs)  
12,000****BOMBA  
30,000****Vegetariana (V)**

Tomato, Mushroom, American Corn, Capsicum, Oregano and Cheese

7,000

18,000

45,000

**Crisp N Lite (V)**

Tomato, Onion, Capsicum, Green Chillies and Cheese on a Thin Base

7,000

18,000

45,000

**Supreme Veg (V)**

Tomato, Onion, Baby Corn, Capsicum, Mushroom, Black Olives and Cheese

7,000

18,000

45,000

**Smokies 5 (V)**

Choice of any 5 Vegetable toppings

7,000

18,000

45,000

**Sweet N Spicy Veggies (V)**

Tomato, Onion, Carrots, Capsicum, Baby Corn, Sweet Chilli Sauce and Cheese

7,000

18,000

45,000

**Fiery Paneer (V)**

Tomato, Onion, Paneer, Creamy Spicy Marinade, Jalapenos and Cheese

9,000

20,000

48,000

**Paneer Chilli (V)**

Tomato, Onion, Paneer, Capsicum, Green Chillies and Cheese

9,000

20,000

48,000

**Schezwan Veg (V)**

Tomato, Onion, Baby Corn, Capsicum, Spring Onion, Hot Schezwan Sauce and Cheese

9,000

20,000

48,000

**Roast Chicken**

Tomato, Onion, Roast Chicken and Cheese

10,000

22,000

50,000

# CONTINENTAL

<b>Chicken Tikka</b>	10,000	22,000	50,000
Tomato, Onion, ChickenTikka, Coriander and Cheese			
<b>Sweet N Spicy Chicken</b>	10,000	22,000	50,000
Tomato, Onion, Chicken, Capsicum, Sweet Chilli Sauce and Cheese			
<b>Fiery Chicken</b>	10,000	22,000	50,000
Tomato, Onion, Chicken, Creamy Spicy Marinade, Jalapenos and Cheese			
<b>Chilli Chicken</b>	10,000	22,000	50,000
Tomato, Onion, Chicken, Spring Onion, Green Chillies and Cheese			
<b>Schezwan Chicken</b>	10,000	22,000	50,000
Tomato, Onion, Chicken, Spring Onion, Hot Schezwan Sauce and Cheese			
<b>Barbecued Chicken</b>	10,000	22,000	50,000
Tomato, Onion, Barbecued Chicken, Mushroom and Cheese			
<b>Chicken Hawaiian</b>	10,000	22,000	50,000
Tomato, Onion, Barbecued Chicken, Pineapples, Jalapenos and Cheese			
<b>Mexicana</b>	10,000	22,000	50,000
Tomato, Onion, Hot Chicken, Chicken Salami, Mushroom, Capsicum and Cheese			
<b>Chicken Bonanza</b>	10,000	22,000	50,000
Tomato, Onion, Spicy Chicken Sausage, Barbecued Chicken, Jalapenos and Cheese			
<b>Pepperoni</b>	10,000	22,000	50,000
Tomato, Onion, Beef Pepperoniand Cheese			

## Make Your Own Pizza

(Add any Veg Toppings - (Small - 2,000, Large - 3,000, Bomba - 4,000)  
 (Tomato/Onion/Capsicum/Corn/Mushroom/Olives/Pineapple/Jalapenos/Green Chillies/Cheese)

## Make Your Own Pizza

(Add any Non-Veg Toppings - (Small - 3,000, Large - 4,000, Bomba - 5,000)  
 (Chicken/Chicken Sausage/Chicken Salami/BeefPepperoni)