Persian Court

Sandwiches & Burgers

Design Your Own Sandwich: Veg Rs 40/- & Non Veg Rs 65/-

(Plain, Toasted, Grilled)

- Bread (Jumbo)
- Spread (Butter, Mayonnaise)
- Filling (Veg. Lettuce, Cucumber, Tomato, Onion)

(Dairy Products – Cheddar) (Non Veg. – Egg, Chicken)

Veg Club Classic: Rs 50/-

Two layered sandwich with Cheese and Vegetables

Non Veg Club Classic: Rs 75/-

Two layered sandwich with Roasted Herbed Chicken, Ham, Cheese, and Fried Egg

Veg Burger: Rs 40/-

Mouth Watering combination of Vegetable and Veg Pattie.

Non Veg Burger: Rs 65/-

Traditional Burger with Chicken Pattie

On Toast: Rs 30/-

- Mushroom & Cheese
- Jalapeno & Cheese
- Tomato, Chilli, Herbs & Cheese
- Chicken & Cheese









Salad Bar

Fresh Garden Greens: Rs 30/-

(Plain / Tossed)

Seasonal Vegetables on a bed of lettuce with dressing



Classic Greek Salad: Rs. 45/-

Lettuce, cucumber, tomato, bell pepper, cheese, olives and herbs



Russian Salad: Rs. 45/-

Cubes of seasonal vegetables with green peas in eggless creamy mayonnaise dressing



Chicken Caesar Salad: Rs. 55/-

Lettuce and cheese croutons with shredded chicken in a tangy dressing



Soup

Cream of Sweet Corn (Veg: Rs. 30/-/Chicken: 45)



Roasted Tomato & Basil: Rs 30/-



Hot-n-Sour (Veg: Rs 30/- / Chicken: Rs 45/-) Manchow (Veg: Rs 30/- / Chicken: Rs 45/-)



Country Chicken Chowder: Rs 45/-

Mushroom Soup: (Veg: Rs 30/- / Chicken: Rs 45/-)



Note: For Parcels please call 7722049711, Parcel will be charged extra Rs 20/-

From Mexican Country Side

Mexican cuisine is known for its varied flavors, colorful decoration, and variety of spices and ingredients, many of which are native to the country. The cuisine of Mexico has evolved through the centuries through a blending of indigenous (used for thousands of years) and European elements since the 16th century

Nacho: Rs 50/-

Served with melted cheese and tomato Salsa



Enchiladas: Rs 60/-

Two fresh crepes wrapped around Filling of spinach cooked in cream sauce and topped with melted cheese

Chicken



Fajitas: Rs Rs 60/-

(Chicken)

A sizzling plate of tender chicken sautéed with bell peppers and onions and served with lettuce, cheddar, tomato.



From The Land of Gladiators

Italian cuisine has developed over the centuries. Although the country known as Italy did not unite until the 19th century, the cuisine can claim traceable roots as far back as the 4th century BCE. Through the centuries, neighboring regions, conquerors, high-profile chefs, political upheaval and the discovery of the New World have influenced one of the premiere cuisines in the world

Pasta (White creamy sauce / Red Tomato Concuss sauce) Veg Rs 50/-Non Veg Rs 75/-



Lasagne:

Spinach pasta layered with ingredient of your choice topped with mozzarella

- Vegetable Rs 50/-
- Chicken Rs 75/-



Pizza Counter (Medium) Veg Rs 50/- Non Veg Rs 75/-

Top your pizza with -

- Tomato, Onion and Olives
- Corn & Capsicum
- Paneer Tikka
- Garlic Spinach & Mushroom
- Grilled Vegetable
- BBQ Chicken
- Chicken Tikka
- Roast Chicken
- Spicy Mexican Chicken







Get Nostalgic with Continental Delights

a style of cooking that includes the better-known dishes of various western European countries

Cauliflower Mushroom & Corn Au Gratin: Rs 60/-

Cooked in a creamy cheese sauce and baked



Plat Grimaldi: Rs 60/-

Seasonal vegetables in a velvety saffron sauce, topped with cheese



Seafood Cocktail: Rs 75/-

Fresh seafood flavored with homemade Maria sauce serves on a bed of lettuce



Pan Fried Fish: Rs 150/-

Fish Fillets cooked in lemon, butter, parsley sauce



Good Ol' Fish 'N' Chips: Rs 150/-

Traditionally served with tartar sauce



Chicken Forester: Rs 75/-

Marinated chicken breast cooked in creamy sauce

Grilled Chicken: Rs 90/-

Marinated chicken breast grilled with Barbeque sauce served with fried egg and chips

Southern Fried Chicken: Rs 75/-

Tender chicken breast pieces coated with breadcrumbs and golden fried

Stroganoff (Chicken): Rs 75/-

Shreds of chicken cooked in creamy mushroom sauce







From The Great Wall of China

Chinese cuisine is any of several styles originating in the regions of China, some of which have become highly popular in other parts of the world — from Asia to the Americas, Australia, Western Europe and Southern Africa Where there are historical immigrant Chinese populations, the style of food has evolved – for example, American Chinese cuisine and Indian Chinese cuisine are prominent examples of Chinese cuisine that has been adapted to suit local palates

Veg Rs 50/-

Veg Manchurian (Dry / Gravy) Gobi Manchurian (Dry / Gravy) Paneer Manchurian (Dry / Gravy)





Non Veg Rs 70/Chicken Manchurian (Dry / Gravy)
Chilly Chicken (Dry / Gravy)
Chicken 65

Fried Rice: Veg Rs 50/- Non Veg Rs 70/-

- Vegetable
- Egg
- Chicken







Noodles (Hakka / Schezwan): Veg Rs 50/- Non Veg Rs 70/-

- Vegetable
- Egg
- Chicken





From The Land Of Khansamas

Each region in India has its own traditional and distinctive cuisine, which offers a wide variety to vegetarians as well as non-vegetarians. Most of the spices used in Indian cooking were chosen originally (thousands of years ago) for their medicinal qualities rather than for flavor. Many of them such as turmeric, cloves and cardamoms are very antiseptic, others like ginger, are carminative and good for the digestion

Food from North India is characterised by its thick, tasty gravies. North Indians love chillies, saffron, milk, yoghurt, cottage cheese, ghee (clarified butter) and nuts. Their meals are hearty and often include several dishes

Shahi Paneer: Rs 60/-

Dices of cottage cheese cooked in a saffron cashew nut gravy.



Paneer Lababdar: Rs 60/-

Batons of cottage cheese cooked in a tomato gravy

Paneer Chutneywalla: Rs 60/-

Batons of cottage cheese cooked in spicy green chutney gravy

Veg Jalfrezzy: Rs 55/-

Seasonal veg cooked in spicy tomato gravy



Dum Aloo Kashmiri: Rs 55/-

Potatoes cooked with Kashmiri spices in tomato gravy



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Jhinga Jungli: Rs 150/-

Fresh Prawns cooked in a rich green gravy



Macchli Khada Masala: Rs 150/-

A fish delicacy with homemade spices



Murg Tikka Masala: Rs 75/-

Tandoori chicken cubes simmered in a rich tomato gravy

Murgh Masala: Rs 75/-

chicken simmered in a rich spicy tomato gravy



Murgh Phadi: Rs 75/-

chicken simmered in a rich spicy green gravy



Murg Gulmar: Rs 75/-

Chicken cooked in cashewnut gravy & topped with fruits



Rara Gosht: Rs 150/-

Mutton cooked in onion and traditional Kashmiri spices

From The Land Of Sea, Sun & Sand (GOA)

Each region in India has its own traditional and distinctive cuisine as mentioned, Goa has its own charm and worldwide presence for land, culture and not to forget wonderful cuisine which has a blend influence of Portuguese and Goan inheritance. All the main species and ingredients used age locally grown and has a distinct flavor in the preparation

Prawn Curry Rice: Rs 150/-

Prawns cooked in spicy tangy coconut gravy

Chicken Xacuti Rice: Rs 100/-

Chicken cooked in roosted coconut and spice gravy

Rice & Indian Bread



Rice

Steamed: 30/-Butter: 40/- Roti

Plain: 10/-Butter:15/-



Pulao

Jeera : 45/-Peas : 50/-Vegetable : 60/- Paratha
Plain: 20/Laccha: 25/-





Biryani

Vegetable: 75/-Chicken: 90/-Prawns: 150/-

Naan

Plain: 25/-Butter: 30/-

Garlic: 30/-

Cheese Garlic: 30/-



Monday : Walnut Brownie : Rs 45/-: Rs 35/-Tuesday : Date Pie Thursday: Strawberry Sandwich : Rs 35/-: Almond Brownie : Rs 45/-Friday : Vanilla Pineapple Sandwich: Rs 35/-Saturday Sunday : Apple Pie : Rs 35/-

Flavors 24 Natural Ice cream (MRP) Flavors 24 Frozen Yogurt (MRP)

Beverages

Cold

Aerated Beverage (MRP) Mineral water (MRP) Hot

Tea: 10/-Coffee: 20/-

Hot Chocolate: 35/-