

SMALL BITES, GRAND IMPRESSIONS

A PRELUDE TO PURE INDULGENCE

APPETIZER

CROSTINI WITH GRILLED SWEET ONION & RICOTTA (220 GRAMS)	
PARMESAN TUILE WITH HEIRLOOM TOMATO SALAD (230 GRAMS)	350/-
SOURDOUGH WITH MUSHROOM PATÉ (220 GRAMS)	
CREAMY REACH PASTE OF MUSHROOM PATÉ SERVED OVER CRISPY SOURDOUGH	
TOMATO & MOZZARELLA SALAD (200 GRAMS)	400 /-
Fresh combination of mozzarella and tomatoes for cheese lovers	
Hummus Platter (700 grams)	450/-
Hummus served with tzatziki, falafel, tabbouleh salad, and pita	
TOFU DIM SUM (120 GRAMS)	300/-
I OFO DIM SUM (120 GRAMS) IRRESISTIBLE DUMPLINGS WITH TOFU AND SCALLIONS	JUU/-
HONEY CHILI LOTUS STEM (280 GRAMS)	
Crispy lotus roots stir-fried in honey chili sauce	
NURAANI PANEER KABAB FROM THE HOUSE OF CHARCOAL (220 GRAMS)	480/-
Stuffed paneer tikka with cheese and dry fruits from the house of charcoal	
VEG SHAHI DILRUBA SEEKH KABAB (210 GRAMS)	480/-
Mouthwatering vegetable seekh kabab with paneer, khoya, and sesame	
Paneer Hara Matar Tikka (180 grams)	350/-
Shallow-fried patty of green peas and paneer cooked in ghee	
CHOCHI CALAWAT VEDAD (200 CDAAAC)	
GUCCHI GALAWAT KEBAB (380 GRAMS)	400/-
Mouth-melting mushroom kebab served on mini paratha	
GENERAL TSO'S PANEER (400 GRAMS)	400/-
North American Chinese-inspired dish with sweet, sour, and spicy sauce	
NUMPRIC COTTAGE CHEESE (400 GRAMS)	180/
it's a populer thai dish with a blend of spice sweet and sour in it	TOU/
THAI VEG SATAY WITH PEANUT SAUCE (250 GRAMS)	400/-
Vegetables marinated in coconut curry lime sauce, grilled, and served with peanut sauce	
Paneer Makhani with Guacamole Tacos (650 grams)	
it's a fusion between Mexican and Indian cuisine	