Indian Menu:

Breakfast:

1. Rava Dosa-a treat to wake up to.($5)
2. Prantha(Potato/Cauliflower/Paneer) ($3)

Stuffed with Potato/Cauliflower/Paneer, coriander, chilli and onion, this [North Indian](http://food.ndtv.com/lists/10-best-north-indian-recipes-781986) delight will please all your senses.

1. Poha ($5)

Cooked with onions and potatoes and flavoured with lemon and curry leaves, it’s oh so light and perfect for when you don’t feel like cooking.  
 Very high on [nutrients](http://food.ndtv.com/lists/10-best-breakfast-recipes-694766), it can be altered according to your spice meter.

1. Steamed Dhokla ($5)

If you're looking for something to bite into without having to count your calories, then try this eclectic mix of gram flour, [turmeric](http://food.ndtv.com/health/turmeric-milk-benefits-why-should-you-have-this-golden-drink-1289398), fruit salt and a pinch of sugar, steamed and topped with a sputtering tadka.

1. Chole Bhature($7)

Straight from a Punjabi kitchen – hot  Chole Bhature! Cooked with rustic spices, lap up the lip-smacking chickpeas with feather light bhaturas. You deserve to indulge.

Lunch:

1. Oats idli: delicious and healthy idlis that hide the goodness of[oats](http://food.ndtv.com/food-drinks/why-oats-are-good-for-you-694503), lentils and veggies.($10)
2. Noodles-  [noodles](http://food.ndtv.com/recipe-japanese-soba-noodles-753302) with mushrooms, lime juice, crunchy peanuts and some coriander. Light and lovely.($15)
3. Egg fried rice($11)
4. Cheese chilly ($12)
5. Kebab($10)
6. Fried fish($10)
7. Samosa($5)

Dinner:

1. Achari Paneer, Peas puloa, dal tadka($

 Chunks of cottage cheese cooked in some exciting spices, yogurt and a pinch of sugar.

1. Kohlapuri vegetables

 made with a string of glorious vegetables, ginger-garlic paste, grated onion, [cinnamon](http://food.ndtv.com/ingredient/cinnamon-700994), [cloves](http://food.ndtv.com/ingredient/cloves-700997) and a lot of coconut.

1. Dahi chicken curry

A low-fat chicken curry made with marinated pieces of chicken, [turmeric](http://food.ndtv.com/ingredient/turmeric-701062), red chilli, garlic paste, green chilli, [tomatoes](http://food.ndtv.com/ingredient/tomato-701184) and fresh [coriander](http://food.ndtv.com/ingredient/coriander-leaves-701006).

1. Vegetable Biryani, Cauliflower curry ,raita and curd rice
2. Kadai mushrooms with gravy

Drinks:

1. **Sweet Lassi / Salted Lassi $4**

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1. Sugarcane juice
2. Masala Tea
3. Mango Falooda
4. **Fresh Lime Soda Sweet / Salted$3**
5. **Juices of your choice***(Orange/Lychee/Apple/Mango/Cranberry) $3*
6. Aam ka panna

Desserts:

1. Gulab Jamun

The good old delight made with khoya, fried golden and finally dipped in [saffron](http://food.ndtv.com/food-drinks/why-saffron-is-good-for-you-693670)induced sugar syrup. Also a festive favourite!

1. Carrot halwa

Warm your winter with this recipe that is sure to delight even the pickiest of dessert eaters! Halwa made Pakistani style with grated carrot, condensed milk, nuts and golden varq.

1. Kulfi

A popular frozen dessert that is sinfully rich, dense and creamy. A twist to the traditional recipe, this one is flavored with mango.

1. Kheer(rice pudding)