



KHINVASARA



TeAmo  
*A delicious journey of love*

Pure-Veg  
Multi-Cuisine

FINE-DINE RESTAURANT





# About Us

Te Amo in Spanish stands for  
“I Love You.”

At Te Amo, Aurangabad's finest vegetarian restaurant, we have strived to create spaces and experiences that celebrate the mystical spirit of love. Be it love for your spouse, your family, or your friends, Te Amo's exclusive offerings will ensure that you can express the spirit of love to the ones who matter to you the most. With a beautiful ambiance, experienced chefs, and service personnel, Te Amo offers three distinct sections to suit the love of your choice.

FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, WHEAT, PEANUTS, AND TREE NUTS. IF YOU HAVE A FOOD ALLERGY, PLEASE INFORM OUR MANAGER, CAPTAIN, OR SERVER.



PAANI POORI PITCHER

# TE AMO

## Crunchy Comfort

PANI POORI PITCHER (30 PCS).....Rs 230/-

PANI POORI PITCHER (20 PCS).....Rs 195/-

CHEESE OLIVE KHAKRA.....Rs 185/-

HAND ROLLED CHEESY NACHOS.....Rs 300/-

Deep Fried Corn Tortillas Topped with Mexican Salsa  
& Cheese Sauce

QUESADILLAS (4 PCS).....Rs 180/-

A Toasted Tortilla Filled with Cheese, Refried Beans  
& Mexican Spices

CHIMI CHURI CHEESE POPS.....Rs 290/-

Exotic Herb Flavoured Crumb Fried Cottage Cheese & Spicy  
Jalapeno Cheese Pops

JALAPENO CHEESE CHILLI TOAST (6 PCS).....Rs 180/-

Indian Classic Cheese Chilli with  
Olives & Spices

CRISPY CORN CHILLI PEPPER.....Rs 290/-

Crispy Fried American Corn Kernel Tossed with  
Fresh Chilli, Scallion & Seasoning

ASSORTED CRISPY VEGETABLES WITH ROASTED  
GARLIC & ONION.....Rs 290/-

Medium Spicy Crispy Vegetable Tossed in Roasted  
Garlic & Onion

POPPADOM BASKET.....Rs 120/-

Poppadom Basket with Three Sauces (Sweet Chilli/Wasabi/ Chilli  
Sour) Assorted Mini Fried Poppadom with 3 Sauces



DIM-SUM

# DIM-SUM

COTTAGE CHEESE SMOKED DIMSUM.....Rs 280/-

CORN, WATER CHESTNUT & SPINACH  
CHEESY DIMSUM.....Rs 280/-

# APPETISERS

## INDIAN

ACHARI GOL PANEER TIKKA.....Rs 340/-

Panchphoran Spiced Marinated Paneer  
Cooked in Tandoor

PUNJABI PANEER TIKKA.....Rs 340/-

Cottage Cheese Marinate in Yoghurt & Kashmiri Chilli Paste. Cooked in Tandoor with  
Onion, Capsicum, Tomato & Served with Green Chutney

MALWANI RAWA FRIED PANEER.....Rs 340/-

Marinated Paneer with Spices & Roasted with Semolina &  
Deep Fried with Malwani Dip.

DAKSHINI BROCCOLI.....Rs 340/-

Broccoli Florets Marinate with Southern Herbs, Spices  
& Cooked on Charcoal

DELHI WALI TIKKI.....Rs 290/-

Potato & Lentil Tikki Cooked on a Griddle & Topped with Green  
& Khajur Chutney & Lachha Onion

VEG SHIKAMPURI KEBAB .....Rs 320/-

Seasonal Veg Tikki Stuffed with Yoghurt, Cheese &  
Coriander, Deep Fried



SMOKED CHILLI  
COTTAGE CHEESE

**HARA BHARA KEBAB.....Rs 320/-**

Spinach, Potato, Paneer & Green Peas Cooked with Indian Spices & Herb, Deep Fried & Served with Mint Chutney

**TANDOORI MALAI KASURI ALOO.....Rs 320/-**

Seasonal Veg & Dry Fruits Stuffed in Baby Potatoes, Marinated with Kasuri Methi Creamy Marination & Cooked Gently in Tandoor

**TANDOORI PLATTER (12 PCS).....Rs 530/-**

Dakshini Broccoli, Achari Paneer Tikka, Tandoori Malai Kasuri Aloo, Hara Bhara Kebab

## ORIENTAL

**HUNAN STYLE PANEER WITH FRESH BASIL.....Rs 340/-**

Diced Paneer Tossed with Spicy Chilli Sauce & Flavoured with Fresh Basil

**JIANG STYLE SAUTÉED PANEER.....Rs 340/-**

Diced Paneer Tossed with Garlic Flavoured Chilli Soya Sauce

**CRISPY SICHUAN PANEER.....Rs 340/-**

Sweet & Spicy Paneer Flavour with Chilli & Garlic Hoisin Sauce

**SMOKED CHILLI COTTAGE CHEESE.....Rs 340/-**

Batons of Paneer Marinated & Tossed in Smokey Flavour Thai Chilli Sauce

**CHILLI & GARLIC SOYA CHOP.....Rs 340/-**

Crispy Fried Soya Chop Tossed in Chilli Garlic Sauce

**BABY CORN, MUSHROOM, WATER CHESTNUT IN SRIRACHA BASIL SAUCE.....Rs 350/-**

Crispy Fried Baby Corn, Mushroom, Water Chestnut Tossed in Tangy & Spicy Flavoured with Fresh Basil

**VEG MANCHURIAN DRY.....Rs 320/-**

Mix Veg Fried Dumplings Tossed with Onion & Bell Peppers with Garlic Chilli Soya Sauce



LOTUS STEM CHILLI PLUM

**SWEET & SPICY CRISPY VEGETABLE.....Rs 290/-**

Crispy Fried Vegetables Tossed in  
Konjee Sauce

**LOTUS STEM CHILLI PLUM.....Rs 320/-**

Thin Crispy Fried Lotus Stem Tossed in Plum Sauce,  
Curry Leaves & Butter

**SHANDONG CHILLI BABY CORN.....Rs 320/-**

Crispy Fried Baby Corn Tossed with Dry Red Chilli, Sichuan  
Sauce & Flavoured with Star Anise

**CONTINENTAL**

**PANEER MAKHANI ARANCINI.....Rs 320/-**

Cooked Herbed Arborio Rice Stuffed with Makhani Flavoured  
Paneer & Deep Fried & Served with Makhani Dip

**GOLDEN CORN & COTTAGE CHEESE BASIL ROLL.....Rs 330/-**

Deep Fried Cheese Rolls with Basil, Olives & Celery.  
Served with Spiced Mayo Dip

**BAKED STUFFED MUSHROOM (8 PCS).....Rs 320/-**

Mushroom Stuffed with Cheese & Italian Spices, Grilled with  
Parmesan, Herb Crumbed

**STUFFED MIX VEG CROQUETTES.....Rs 320/-**

Exotic Veg Rolls Stuffed with Cheese, Deep  
Fried & Served with Spiced Mayo

**PANKO SPICED POTATO & MOZZARELLA.....Rs 320/-**

Bombay Potato Tikki Stuffed with Cheese Crumbed in  
Panko, Deep Fried Served with Curried Mayo



CREAM OF PARMESAN VEG

# SOUPS

**CREAM OF PARMESAN VEG.....Rs 195/-**

Creamy Vegetable Thick Soup Flavoured with  
Parmesan Cheese

**CREAM OF BROCCOLI & ALMOND.....Rs 195/-**

Creamy Soup with Broccoli, Almond &  
Fresh Cream

**CREAM OF ROASTED CARROT & CORIANDER.....Rs 185/-**

Puree of Carrot Flavoured with  
Coriander & Butter

**CREAM OF TOMATO & CRISPY CROUTONS.....Rs 185/-**

Cream of Pilate & Fresh Tomato Flavoured with  
Basil & Italian Herbs

**MANCHOW WITH CRISPY NOODLES.....Rs 185/-**

Minced Vegetable Broth with Soya, Garlic & Vinegar  
Served with Crispy Noodles

**EIGHT TREASURE VEGETABLE.....Rs 185/-**

Thick Soup with Exotic Veg Flavoured with  
Ginger, Butter & Almond

**LEMON CORIANDER .....Rs 185/-**

Thick Soup Flavoured with Puree of Fresh Coriander,  
Vegetable & Lemon

**TOMATO DHANIYA SHORBA.....Rs 185/-**

Tomato Seasoned with Indian Spices with Coriander  
Flavoured in Thin Consistency



MEDITERRANEAN GREEK SALAD

# SALAD & RAITA

**GREEN SALAD.....Rs 95/-**

Freshly Cut Onion, Cucumber, Tomato, Carrot,  
Beet Root, Lemon

**MEDITERRANEAN GREEK SALAD.....Rs 165/-**

Assorted Diced Veg, Olive, Feta Cheese Tossed in  
Pesto Dressing with Extra Virgin Olive Oil

**RUSSIAN SALAD.....Rs 140/-**

Diced Assorted Veg & Pineapple Fold in  
Heavy Cream & Mayonnaise

**SPROUT BEANS SALAD.....Rs 95/-**

Tangy Bean Sprout with  
Indian Herb

**MIX VEG RAITA.....Rs 105/-**

Cream Yoghurt with Tomato,  
Cucumber & Onion

**BOONDI RAITA.....Rs 105/-**

Salted & Spiced Yoghurt Mixed  
with Boondi

**PINEAPPLE RAITA.....Rs 115/-**

Sweet Yoghurt with Diced Pineapple



TE AMO SIGNATURE PIZZA

# FRESHLY BAKED PIZZA

**TE AMO SIGNATURE PIZZA.....RS 375/-**

Caramelized Onion, Artichoke, Spinach, Feta  
Cheese & Mozzarella

**FARM HOUSE PIZZA .....RS 360/-**

A Thin Crust Pizza Base Topped with  
Farm Fresh Vegetables

**TANDOORI VEGETABLES PIZZA.....RS 360/-**

Baby Corn, Paneer, Jalapeno,  
Olive, Onion

**CLASSIC MARGHERITA PIZZA.....RS 340/-**

Pizza Sauce, Mozzarella Cheese  
and Basil

**ITALIAN PESTO PIZZA.....RS 360/-**

Pesto Sauce, Sautéed Mushrooms, Roasted Peppers,  
Sundried Tomatoes & Mozzarella



PENNE PASTA IN ARRABIATA WITH VEGETABLE

# PASTA

SERVED WITH  
2 PCS GARLIC BREAD

**FUSILLI PASTA IN WHITE SAUCE.....Rs 340/-**

Creamy Rich Sauce Folded with Broccoli, Mushroom,  
Fusilli Pasta & Parmesan Cheese

**PENNE PASTA PINK SAUCE.....Rs 340/-**

Herbed Penne Pasta Tossed in a Duo of White &  
Tomato Sauce with Loads of Cheese

**PENNE PASTA IN ITALIAN CREAMY PESTO.....Rs 340/-**

Basil & Parmesan Flavoured  
Creamy Sauce

**PENNE PASTA IN ARRABIATA WITH VEGETABLE.....Rs 340/-**

Penne Pasta & Assorted Vegetables Tossed in Homemade  
Spicy Tomato Sauce

**PENNE PASTA PRIMAVERA.....Rs 340/-**

Penne Pasta Tossed with EVOO & Exotic Vegetables in  
Aglio Olio Style



VIETNAMESE RED CURRY

# ASIAN ORIENTAL

**SEASONAL VEGETABLES IN MINT & BLACK BEAN.....Rs 350/-**

Seasonal Vegetables Cooked in Medium Sour & Spicy  
Sauce Flavour with Black Bean & Mint

**DUMPLING IN CHILLI CORIANDER SAUCE.....Rs 330/-**

Fried Mix Veg Dumpling Tossed with Chilli  
Coriander Soya Sauce

**EXOTIC VEGETABLES WITH CHILLI AND BASIL.....Rs 350/-**

Assorted Exotic Vegetables Cooked in Chilli Soya Flavoured  
with Fresh Basil

**4 TREASURE VEG IN HUNAN SAUCE.....Rs 350/-**

Four Types of Vegetables Cooked in Spicy  
Red Chilli Sauce

**FIERY SMOKE MIX VEGETABLES.....Rs 370/-**

Mix Vegetables Cooked in Charcoal Flavoured  
Smokey Spicy Sauce

# ASIAN CURRIES

**CLASSIC THAI VEG GREEN CURRY.....Rs 370/-**

Assorted Vegetables Cooked in Thai Green Curry Paste, Thai Ginger,  
Lemon Grass, Coconut Milk & Sweet Basil

**VIETNAMESE RED CURRY.....Rs 370/-**

Vegetables Cooked with Vietnamese Curry Powder, Fresh Galangal, Lemon  
Grass, Coconut Milk & Flavoured with Curry Leaves



MAHALAK NOODLES

# RICE & NOODLES

**VEGETABLE HAKKA NOODLES.....Rs 220/-**

Iron Tossed Noodles with Shredded  
Vegetables

**MAHALAK NOODLES.....Rs 250/-**

Spicy Noodles Flavoured with 5 Spice Powder &  
Sichuan Pepper

**CHILLI GARLIC NOODLES.....Rs 240/-**

Noodles Tossed in Medium Spicy  
Chilli Garlic Sauce

**AROMATIC POT RICE.....Rs 270/-**

Star Anise Flavoured Butter &  
Ginger Fried Rice

**GOLDEN GARLIC AND BUTTER FRIED RICE.....Rs 250/-**

Rice Tossed in Golden Garlic & Assorted  
Vegetables

**SICHUAN FRIED RICE.....Rs 250/-**

Spiced Rice Flavoured with Chilli & Garlic



KADHAI PANEER

# INDIAN MAIN COURSE

## KADHAI SECTION

**KADHAI PANEER DO PYAZA.....Rs 370/-**

Paneer Cooked with Two Onion &  
Kadhai Masala

**KADHAI MUSHROOM MASALA.....Rs 350/-**

Medium Spicy & Flavourful Dish Made with Fresh  
Ground Kadhai Masala

**KADHAI MIX VEG.....Rs 330/-**

Seasonal Veg Tossed with Tomato & Onion  
Semi Dry Gravy

**MAKAI MIRCH KADHAI.....Rs 330/-**

Corn Kernel & Bell Pepper Tossed in Onion &  
Tomato Masala with Kadhai Spices

## INDIAN CLASSIC

**PANEER TIKKA LABABDAR (TE AMO SIGNATURE DISH).....Rs 380/-**

Tandoor Cooked Paneer Tikka Laced  
with Lababdar Gravy

**KASHMIRI MALAI KESAR KOFTA.....Rs 370/-**

Mix Dry Fruits & Cottage Cheese Dumpling  
Cooked in Shahi Tomato Saffron Gravy

**PANEER MAKHANI.....Rs 370/-**

Cottage Cheese Simmered in Slow Cooked Rich & Creamy  
Tomato Gravy with Dollops of Butter

**PANEER BUTTER MASALA.....Rs 350/-**

Diced Cottage Cheese Prepared in Shahi  
Tomato & Onion Gravy

**HYDERABADI PANEER KALIMIRCH.....Rs 370/-**

Diced Cottage Cheese Cooked in Onion Mild Spice Gravy  
Flavoured with Curry Leaves & Black Pepper



PALAK PANEER

**LASOONI PALAK PANEER.....Rs 370/-**

Spinach Puree & Paneer Cooked in Garlic &  
Indian Spices

**SHAHI KAJU MASALA.....Rs 370/-**

Fried Cashewnut Cooked in Rich Onion  
Tomato Cashew Gravy

**STUFFED SOFIYANI VEG KOFTA.....Rs 350/-**

Mix Veg Croquettes Stuffed with Cheese & Served  
in Rich Yellow Gravy

**KHUMB MAKAI HARA PYAZ.....Rs 320/-**

Button Mushroom Tossed in Scallions  
& Indian Spices

**VEGETABLE HYDERABADI.....Rs 330/-**

Assorted Mix Vegetables Cooked in Mildly Spiced  
Spinach, Coriander & Mint Gravy

**MIX VEGETABLE ADRAKI.....Rs 320/-**

Seasonal Assorted Vegetables Fold in Rich Yellow Gravy  
with Ginger Flavoured

**METHI MUTTER MASALA.....Rs 330/-**

Fried Fenugreek Leaves & Green Peas Cooked in  
Cashew & Tomato Gravy

**BAGARA BAINGAN MASALA.....Rs 320/-**

Small Brinjal Cooked in Coconut & Tamarind  
Base Creamy Yellow Gravy

**KASHMIRI RAJMA MASALA.....Rs 320/-**

Red Kidney Beans Cooked in Yoghurt, Kashmiri Chilli  
Paste & Kasoori Methi in Tomato Gravy

**AMRITSARI CHHOLE.....Rs 320/-**

Kabuli Chana Soaked Overnight in Tea Leaves & Cooked in a  
Special Homemade Punjabi Masala

**BHINDI – CHOOSE ANY ONE PREPARATION.....Rs 320/-**

Masala/ Do Pyaza/ Rajasthani

**GOBI - CHOOSE ANY ONE PREPARATION.....Rs 320/-**

Adraki/ Kadhai/ Hari Mirch Hing Dhaniya



DAL MAKHANI

## D A L

**TE AMO DAL MAKHANI.....Rs 330/-**

24-hour Tandoor Cooked Black Lentil Preparation with  
Chef's Special House Spices

**DHUNGAR DUM DAL MAKHANI.....Rs 320/-**

A Special Dal Makhani Cooked with Garlic, Butter,  
Asafoetida Dhungar

**PUNJABI DAL TADKA.....Rs 230/-**

Cooked Lentils Tempered with Indian Spices,  
Tomato & Garlic

**LASOONI DAL.....Rs 230/-**

Cooked Lentils Tempered with Indian Spices,  
Tomato & Fried Garlic

## R I C E

**VEGETABLE DUM BIRYANI.....Rs 370/-**

A Traditional Biryani has Layers of Marinated Veg. & Fragrant Rice Cooked  
with Caramelized Onions, Indian Spices & Saffron Infused Milk

**KADHAI VEGETABLE PULAO.....Rs 320/-**

A Traditional Biryani has Layers of Marinated Veg. & Fragrant Rice Cooked  
with Caramelized Onions, Indian Spices & Saffron Infused Milk

**JEERA RICE.....Rs 240/-**

**GHEE RICE.....Rs 230/-**

**DAL KHICHADI.....Rs 270/-**

**GHEE DAL KHICHADI.....Rs 270/-**



KADHAI VEG PULAO

DAL KHICHADI VEG.....Rs 270/-

CHENNAI CURD RICE.....Rs 250/-

A South Indian Traditional Dish Made with  
Rice, Fresh Yoghurt, Tempering Spices & Curry Leaves

STEAMED RICE.....Rs 200/-

## B R E A D S

MULTIGRAIN PLAIN TANDOORI ROTI.....Rs 90/-

Made from 5 Millets, Wheat, Jawar, Corn,  
Chickpeas & Ragi

MULTIGRAIN BUTTER TANDOORI ROTI.....Rs 100/-

Made from 5 Millets, Wheat, Jawar, Corn,  
Chickpeas & Ragi with Butter

TANDOORI PLAIN WHEAT ROTI.....Rs 65/-

TANDOORI BUTTER WHEAT ROTI.....Rs 80/-

TANDOORI PLAIN NAAN.....Rs 90/-

TANDOORI BUTTER NAAN.....Rs 110/-

PUNJABI GARLIC CORIANDER NAAN.....Rs 115/-

CHEESE GARLIC NAAN.....Rs 125/-



Tefano

CHEESE GARLIC NAAN

LACHHEDAR PLAIN WHEAT PARATHA.....	RS 90/-
LACHHEDAR BUTTER WHEAT PARATHA.....	RS 110/-
PUDINA LACHHEDAR WHEAT PARATHA.....	RS 110/-
KHASTA ROTI.....	RS 110/-
STUFFED PANEER PARATHA.....	RS 165/-
STUFFED POTATO PARATHA.....	RS 145/-



Images are for representation purposes only.

# DESSERTS

LYCHEE RABDI.....Rs 160/-

ANGOORI RABDI.....Rs 160/-

Mini Gulab Jamun Served in Malai Rabdi

SIZZLING BROWNIE WITH ICE CREAM.....Rs 200/-

LYCHEE WITH ICE CREAM.....Rs 150/-

DARSAAN WITH VANILLA ICE CREAM.....Rs 160/-

GULAB JAMUN (2 PCS).....Rs 100/-

CHOICE OF ICE CREAM (1 SCOOP).....Rs 90/-

CHOICE OF ICE CREAM (2 SCOOP).....Rs 150/-

# TeAmo

A delicious journey of love



SCAN ME

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Jalna Road, Aurangabad.

Website: [www.khinvasara.in](http://www.khinvasara.in)  
[www.teamorestaurant.com](http://www.teamorestaurant.com)

#### OPEN HOURS

LUNCH: 12:00 - 15:00

DINNER: 19:00 - 23:00

ALL PHOTOS IN THIS MENU CARD ARE ACTUAL PHOTOS  
OF THE DISHES WE SERVE HERE AT TE AMO.