



MENU

Sierra Vista



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<i>Hot Milk</i>	100
<i>Cold Milk</i>	100
<i>Butter Milk</i>	60
<i>Tea</i>	50
<i>Hot Coffee</i>	80
<i>Lassi- Sweet/Salted</i>	150
<i>Lemon Tea</i>	60
<i>Black Tea</i>	50
<i>Green Tea</i>	100
<i>Black Coffee</i>	100
<i>Juice Glass</i>	100
<i>Soda</i>	60
<i>Soft Drinks</i>	80
<i>Energy Drink</i>	300



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Mushroom Cappuccino Soup	180
Mushroom, cream cinnamon flavoured	
Broccoli Almond Soup	200
Broccoli puree & roasted almond seasoned with herbs	
Passata Di Vendure	200
Cream of vegetable sprinkled with fresh parmesan cheese	
Tomato Basil Soup	150
Tomato & basil pesto	
Burnt Garlic Soup- <small>Veg/NonVeg</small>	200
Choice of vegetables or chicken flavoured with burnt garlic and chives	
Lemon Corriander Soup- <small>Veg/NonVeg</small>	200
Chopped fresh vegetables, lemon & herbs in a rich broth	
Ziuppa Di Polo	250
Thick chicken broth soup flavoured with wine & herbs	
Corn & Polo Chowder	250
Fresh corn milk chowder with grilled chicken & herbs	
Potato Leek With Shrimp	300
Soup made of fresh herbs & shrimps with saffron	
Spinach & Coconut Rasam- <small>Veg/NonVeg</small>	350
Rasam made with spinach puree, cocunut puree, spices and herbs	
Seafood Thakli Rasam	350
Spicy broth of dates-tomatoes and South Indian spices	



S A L A D S

Greek Salad	250
Feta cheese, cucumber, tomato, bell pepper, onion, lettuce, black olives, white wine vinegar & olive oil	
Fresh Tomato, Basil & Boccancini Salad	280
Dressed with virgin olive oil & balsamic reduction	
Cesar's Salad- <small>Veg/NonVeg</small>	300
Romaine lettuce & croutons dressed with lemon juice, olive oil, Worcestershire sauce, garlic, dijon mustard & parmesan cheese	
Spicy Corn Salad	200
Fresh corn, onion, bell pepper dressed with honey, bell peppers, chilli flakes & herbs	
Bean Sprout Salad	200
Fresh bean sprouts, onions, tomatoes & lemon chilli	
Classic Waldroff Salad	300
Crunchy crisp apple, celery, roasted walnuts, iceberg & potato dressed with cheese mayonnaise	
Cocktail Egg Salad	280
Hard boiled eggs, potato, cubes of tomatoes, onions & jalapenos dressed with cocktail mayonnaise	
Grilled Chicken Salad	300
Garlic roasted bellpepper, pickled onion, iceberg dressed with honey mustard	
Chicken Florida Salad	350
Chunks of chicken, pineapple, peanuts & cheese mayonnaise dressed with virgin olive oil & balsamic reduction	
Salad Nicoise	350
Tuna flakes, egg, tomato, lettuce, black olives with balsamic vinaigrette & olive oil	

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VEG

Bruschetta Pomodoro	280
Fresh tomato, basil, garlic, olives & mozzarella cheese	
Garlic Bread	200
Infused with garlic, butter & herbs	
Garlic Bread With Cheese	280
Garlic, herbs, olives & mozzarella cheese.	
Sourdough Garlic Bread Cheese	300
Sourdough, basil, olive, bell pepper, mozerella cheese	
Cream Cheese Roasted Herbs Potatoes	280
Our chefs special as the name suggests	
Baked Cheese Broccoli	300
Cream cheese, broccoli & herbs	
Cajun Spicy Cottage Cheese	350
A Mexican speciality - must try	
Peri Peri Cottage Cheese	350
Red chilly paste, white wine vinegar, bell pepper & peri peri spices	
Burnt Garlic Cottage Cheese	350
Bell pepper, garlic and flavours of chilly oyster sauce	
French Fries	200
We make them the classic way	
French Fries With Cheese	250
Cheesy french fries	



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Cheese Potato Balls	280
As the name suggests	
Mozzarella Cheese & Herbs	300
A Delight	
Mashed Potato/Cheese	250
Not to be missed	
Nachos With Salsa	250
Tangy taste with a difference	
Pumpkin Chips	250
Savouried all over	
Cheese Spinach Wraps	350
Crunchy crisp apple, celery & roasted walnuts, iceberg potato dressed with cheese mayonnaise	
Stir Fried Vegetables	280
Hard boiled eggs, potato, cubes of tomatoes, onions, jalapenos dressed with cocktail mayonnaise	
NON VEG ➔	
Burnt Garlic Chicken	450
Garlic, bell pepper & onions roasted with oyster sauce	
Chicken Harrissa	450
Red chilli paste, coriander, garlic, olive oil & African spices	



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Thyme Garlic Chicken	450
Grilled chicken with flavour of garlic, thyme & herbs	
Polo Paprika	450
Chicken ,olive oil, paprika, garlic & parseley	
Spicy Pesto Chicken	450
Green herbs, Pesto marinated grilled and served	
Fried Chicken With Parmesan Cheese	500
Served with salsa and cheese	
Prawn Yallops	650
Bell peppers, onions & Mexican spices	
Butter Garlic Prawns	650
An all time favourite	
Fish-N-Chips	650
With fries & sauce	
Prawn/Pomfret/Kingfish(Surmai) Tempura Fried Or Koliwada Style	650
The way you like it!	
Prawn Cocktail	750
Cocktail mayo, rum, iceberg, olives, boiled eggs & herbs	



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10"
+
12"

VEG

Margherita Pizza 350/400

Fresh tomato slices & basil topped with mozeralla

Farmhouse Pizza 350/400

Farmfresh exotic vegetables topped with mozerella

BBQ Mushroom Pizza 350/400

Fresh BBQ mushrooms tossed & topped with mozeralla

Paneer Tikka Pizza 350 / 400

All time favourite paneer tikka topped with morzerella

NON VEG

Chicken Golden Delight Pizza 450/550

BBQ chicken, corn & bell peppers topped with morzerella

Chicken Fiesta Pizza 450/550

Grilled peri peri chicken with bell peppers, olives & onions topped with morzerella

Chicken Pepperoni Pizza 500/600

Pepperoni, bell peppers & onions topped with mozzerella

Chicken Sausage Pizza 500/600

Sausages & bell peppers seasoned with Italian herbs topped with mozeralla cheese & a generous drizzle of olive oil



PASTA

VEG

Velvety Spaghetti

450

Spaghetti delicacy tossed with corn, mushrooms & bell peppers in a creamy sauce

Penne Alu Napoletana

450

Delicious penne with rich garlic flavoured tomato sauce garnished with parmesan cheese & basil

Penne Paprika

450

Exotic vegetables tossed with paprika sauce

Ravioli with Cheese Spinach Sauce

450

Our home made pasta -a must try!

NON VEG

Ala Bolognese

550

Chicken meat cooked in a rich tomato sauce along with red wine & basil

Puttanesca

550

Spaghetti tossed with bronised chicken, carrots, olive oil & herbs in a tomato based sauce

Agli Olio e Peppercino

550

Stir fried pasta with olives, broccoli, chicken, bell peppers wine, chilli flakes & basil.

Prawn Marinara

650

Penne pasta with fresh prawns, olives, bell peppers combined in a creamy tomato sauce & flavoured with herbs



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VEG

BBQ Vegetables 450

*Cottage Cheese Steak With
Mushroom Pepper Sauce* 450

*Broccoli, Mushroom, Asparagus,
Cottage Cheese With Rosemary
Sauce* 500

NON VEG

*Chicken Breast In Crispy
Panko Parmesan Cheese* 600

Smoked Paprika Roasted Chicken 600

Beer Baked Roasted Chicken 650

Grilled Cheese Sausage 650

*Fish Steak With Lemon
Butter Sauce* 750

Prawns In Orange Wine Sauce 750

SIZZLERS

CHOOSE
ANY ONE

VEG

Exotic Veg Sizzler With Garlic Sauce Sizzler 700

Paneer Steak Sizzler With Green Peppercorn Sauce Sizzler 700

Paneer Shaslik Sizzler 700

Asian Vegetable Sizzler 700

NON VEG

Chicken Garlic Pepper Sizzler 800

Roasted Chicken Sizzler 800

Prawn Peri Peri Sizzler 850

Grilled Fish With Lemon Butter Sauce Sizzler 850

Sizzlers served with boiled vegetables, caramalised onions, stuffed capsicum, cheese corn, french fries/mashed potatoes, butter parsley rice/butter spaghetti

SAUCES

- Blackpepper
- Oyster
- Peri Peri
- Lemon Pepper
- Garlic
- Thyme Garlic
- Burnt Garlic
- Butter Garlic
- Honey Chilli
- Wine Orange
- Creamy Wine

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TANDOORI

VEG

Paneer Kandhari Tikka

350

Paneer cubes stuffed with cashew & chilli,
marinated in masala & roasted in the tandoor

Paneer Tikka Nirala

350

Paneer cubes stuffed with corn & cheese;
marinated with yoghurt & our special masala

Tandoori Cheese Mushroom Tikka

300

Tandoori Aloo

250

Assorted Tandoori Veg Platter

1100

A grilled vegetarian presentation

NON VEG

Tandoori Murg

700

A whole chicken marinated in our special masala with
yoghurt & roasted in the tandoor.

Tandoori Cheese Ki Sheek

450

Minced chicken shredded, skewered & topped with cheese

Murg Makhmali Kabab

450

Chicken pieces marinated in yoghurt & spices having
an delicious cinnamon flavour

Murg Kandhari Tikka

450

Gram flavoured marinated kabab

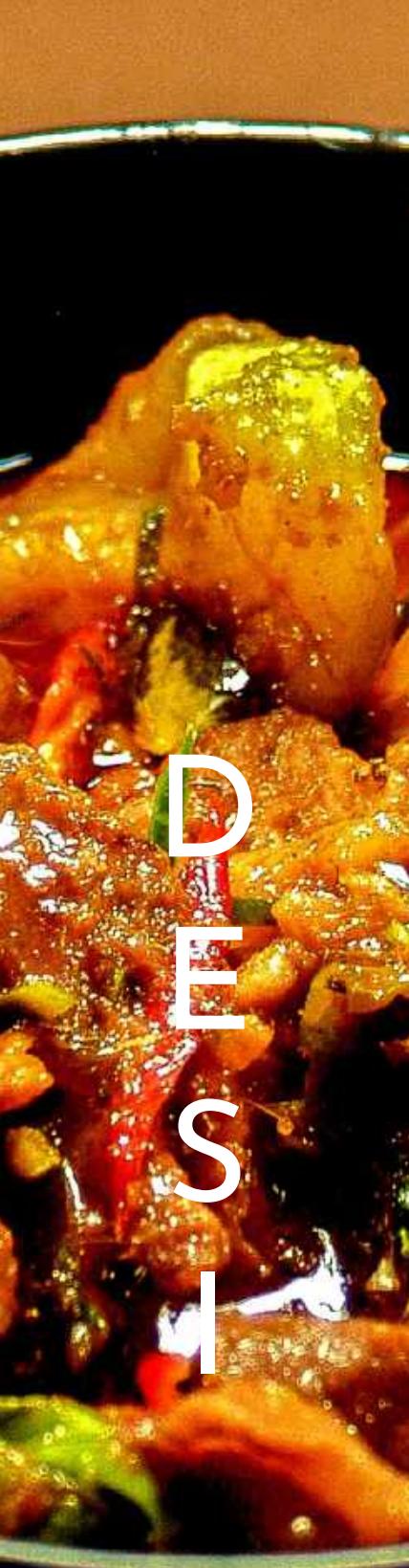


<i>Prawn Tandoori</i>	650
<i>Pomfret Tandoori</i>	650
<i>Non Veg Platter</i>	1800

CURRIES

VEG ➔

<i>Veg Chowgra</i>	350
A selected vegetable curry - Hyderabadi style; reflective of the royal cuisine	
<i>Veg Falguni</i>	350
Fresh green vegetables like spinach & fresh methi cooked in freshly extracted coconut milk & selected spices	
<i>Kaju Dingree Mutter</i>	350
A delicious combination of mushrooms green peas & cashews cooked in a rich creamy tomato sauce	
<i>Paneer Delight</i>	400
Cottage cheese, capsicum & onions cooked in a rich cashew tomato base	



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NON VEG

Butter Chicken

650

Boneless tandoori roasted chicken in rich tomato gravy - an all time favourite

Avadhi Chicken

600

Chicken cooked in lemon yellow gravy topped with egg white

Peshawari Mutton

650

An exotic flavourful lamb curry

Fish Curry

750

Pomfret/ kingfish/ prawns cooked in a delicious gravy

MUST ADD

Dal Fry

200

Dal Tadka

200

Dal khichdi

300

Steamed Rice

160

Jeera Rice

180

D E S I



<i>Veg Biryani</i>	350
<i>Chicken Biryani</i>	450
<i>Mutton Biryani</i>	550
<i>Veg Raita</i>	150
<hr/> INDIAN BREADS <hr/>	
<i>Roti</i>	40
<i>Butter Roti</i>	50
<i>Naan</i>	80
<i>Butter Naan</i>	100
<i>Garlic Naan</i>	120
<i>Cheese Garlic Naan</i>	150
<i>Butter Kulcha</i>	100
<i>Cheese Butter Kulcha</i>	150
<i>Laccha Paratha</i>	100



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<i>Steamed Jasmine Rice</i>	250
<i>Chicken In Hunan Sauce</i>	450
<i>Burnt Garlic Fried Rice</i>	280 350
<i>Thai Fried Rice</i>	350 450
<i>Wok Tossed Noodles</i>	280 350
<i>Thai Curry- Red/Green</i>	350 450
<i>Exotic Veggies In Chilli Oyster Sauce</i>	350 450

VEG

NON VEG



D E S E R T S

<i>Gajar Halwa (Seasonal)</i>	200
<i>Moong Dal Halwa</i>	200
<i>Gulab Jamun</i>	200
<i>Shahi Tukda</i>	250
<i>Sizzling Brownie With Ice Cream</i>	350
<i>Caramel Custard</i>	200
<i>Ice Cream</i>	150