

# SALAD

## Garden Green Salad

149

An assortment of garden fresh veggies with a dash of lime and chillies

## Exotic Watermelon Feta Salad

189

Diced watermelon, feta cheese, iceberg lettuce with balsamic vinegar dressing

## Classic Caesar Salad (Veg/Chicken) 189/229

Bell peppers, zucchini, lettuce, olives, bread croutons parmesan cheese with dressing

## Capellini Pomodoro Salad

199/229

(Cottage Cheese/Chicken)

Lettuce, sun dried and cherry tomatoes, olives, oranges, almond slivers with balsamic vinegar dressing

## Chinese Bhel

189

Crispy noodles, bell peppers, cabbage, carrot, chillies with Schezwan sauce dressing

## Som Tum Thai Salad

179

Raw mango/raw papaya, peanuts, red chilli, tomatoes, snake beans with jaggery & soy sauce dressing

# SOUP

## Cream of Tomato

149

Slow cooked, thick, creamy tomato soup

## Manchow (Veg/Chicken)

149/179

Spicy hot vegetable soup with crispy noodles

## Hot & Sour (Veg/Chicken)

149/179

Spicy and sour soup of bamboo shoot, mushrooms, beans, tofu and cabbage

## Cream of Sweet Corn (Veg/Chicken) 149/179

Healthy creamy soup with sweet corn kernels and Indo-Chinese sauces

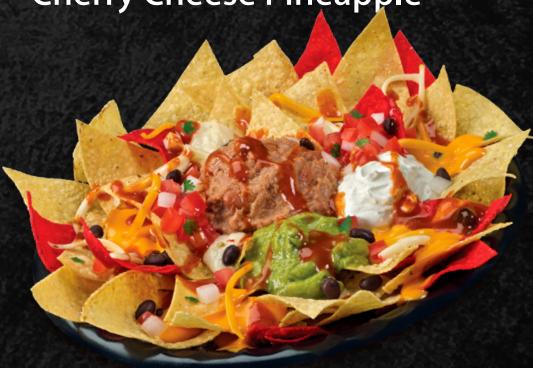
## Seafood

299

Clear sesame flavoured soup with fish and prawns

# BAR BITES

<b>Roasted Peanuts</b>	129
<b>Masala Peanuts</b> Spicy mix of Roasted peanuts, chopped tomatoes, onion, chilli and lemon juice	149
<b>Masala Papad</b> Conical roasted papads filled with chopped tomatoes, onions and chilli	149
<b>Crispy Onion Pakoras</b>	199
<b>French Fries</b> Choice of topping (Classic/PeriPeri/Cheese/ Cheese Chilli)	159/169/189/199
<b>Nachos-Original</b> Served with salsa	219
<b>Cheesy Nachos</b> Nachos topped with cheese	239
<b>Mexican Bean Nachos</b> (Veg/Chicken) Nachos served with authentic Mexican topping	239/269
<b>Onion Rings</b>	239
<b>Salt &amp; Pepper American Corn</b> Deep fried Sweet Corn tossed in salt and pepper	199
<b>Crispy Corn/Periperi Crispy Corn</b> American Corn fried to crisp flavoured with spices	219/239
<b>Chilli Cheese Toast</b> Toast topped with chillies and cheese baked to crunch	249
<b>Cherry Cheese Pineapple</b>	229



# APPETIZERS [ VEG ]

**Baked Potato Skin** 379

Crispy skins of baked potato loaded with sweet corn, bell pepper, salsa and sour cream

**Jalapeno Cheese Balls** 259

Deep fried crispy balls with a soft mozzarella and jalapeno centre

**Chilli Cheese Surprise** 259

Naan stuffed with cheese, chillies and Indian spices, tandoor grilled, quartered and served with mint dip

**Tempura Vegetables** 199

Assorted veggies deep fried in Tempura Batter and tossed in cumin and soy sauce

**Cheese Stuffed Kumbh** 269

Marinated cheese stuffed mushrooms grilled in tandoor and sprinkled with Indian spices

**Paneer tikka** 269

The famous Indian appetizer

**Paneer Satay** 249

Marinated paneer, deep fried and served with peanut butter sauce

**Sauteed Mushroom** 249

Diced mushroom gently sauteed with onion, garlic in parsley butter

**Veg seekh Kebab** 249

Mixed veggies, minced and grilled with traditional Indian spices

**Sukka** 249/269

**(Mushroom/Paneer)**

Marinated Mushroom/Paneer cooked and reduced in coconut and South Indian Spices



**Ghee Roast** 249/269

**(Mushroom/Paneer)**

From Coastal Karnataka, Mushroom/Paneer marinated overnight and roasted over girdle with home made ghee

65 (Mushroom/BabyCorn/Paneer) 249/259/269

The quintessential appetizer marinated in South Indian spices, deep fried & tempered with curry leaves and coriander

**Crispy Babycorn** 259

Deep fried babycorn in hot garlic sauce

**Crispy Veg** 199

Deep fried vegetable balls in Indo-Chinese sauce

Potato (Chilli Garlic/Honey Chilli/Schezwan) 239

Potato fries tossed in sauce of choice

**Manchurian** 149/249/259/269

(Gobi/Mushroom/BabyCorn/Paneer)

**Pepper Dry** 249/259/269

**(Mushroom/BabyCorn/Paneer)**

An Indo-Chinese favourite cooked and reduced in a spicy brown sauce

**Chilli** 249/259/269

**(Mushroom/BabyCorn/Paneer)**

Another Indo-Chinese favourite made spicier by reducing in chilli sauce



# CHICKEN APPETIZERS

**Lemon Grass Chicken** 349

Chef's special, grilled chicken marinated in coconut cream & red curry paste, skewed on lemon grass stick

**Pepper Chicken Dry** 289

Chicken cubes marinated in ground pepper and corriander, cooked on high heat and served with a dash of lime.

**Curry Leaf & Cilantro Chicken** 289

Chicken marinated, grilled and served with curry leaves and cilantro

**Chicken Lollipop** 349

**Periperi Grilled Chicken** 349

Chicken breast marinated in peri-peri sauce and grilled

**Chicken Seekh Kebab** 349

Minced chicken ground with Indian spices and cooked on a skewer.

**Chicken Sukka** 349

Marinated chicken cooked and reduced in coconut and South Indian Spices

**Chicken Ghee Roast** 349

From Coastal Karnataka, chicken marinated overnight and roasted over girdle with home made ghee

**Chicken 65** 349

The quintessential appetizer marinated in South Indian spices, deep fried & tempered with curry leaves and corriander

**Chicken Manchurian** 349

An Indo-Chinese favourite cooked and reduced in a spicy brown sauce

**Chicken Chilli** 349

Another Indo-Chinese favourite made spicier by reducing in chilli sauce

**Tandoori Chicken** 399

(Tikka/Hariyali/Ajwaini/Malai/Pahadi/Angara)  
(tikka/ hariyaly / ajwain / malai/ pahadi / angara)

The traditional Northern Indian marinade grilled to perfection in tandoor with an array of flavours. Take your pick!

**Kalmi Kebab (3 pieces)** 379

India's answer to the Chinese drums of heaven, tastier though...

**Tandoori chicken half/full** 299/599/599

# EGG APPETIZERS

**Egg Chilli** 219

**Deviled Egg** 189

Boiled eggs halved and filled with the yolk mixed with mayonnaise

**Egg Masala Omlette** 159



# LAMB APPETIZERS

**Lamb Sukka** 449

Marinated lamb cubes cooked in roasted coconut and spices

**Lamb Pepper Dry** 449

Lamb cubes marinated in ground pepper and corriander, cooked on high heat and served with a dash of lime.

**Mutton Seekh Kebab** 499

Tender lamb ground with Indian spices and cooked on a skewer.

**Mutton Sukka** 449

Marinated lamb cubes cooked and reduced in coconut and South Indian Spices

**Mutton Ghee Roast** 499

From Coastal Karnataka, tender lamb marinated overnight and roasted over girdle with home made ghee

**Lamb Manchurian** 449



# SEA FOOD APPETIZERS

## Fish Fingers

Fish strips lightly marinated in Italian sauces, deep fried & served with dip

409

## Fish-n-Chips

Classic Fish and Chips with mustard mayo dip

409

## Kung Pao Fish

Bassa fish marinated in authentic Thai sauce & spices and deep fried

409

## Butter Garlic Fish

Marinated fish, deep fried and tossed in butter garlic sauce

409

## Butter Garlic Prawns

Marinated prawns tossed in butter garlic sauce on low heat

499

## Koliwada Prawns

Prawns marinated in traditional Indian spices and deep fried

499

## Prawn Ghee Roast

From Coastal Karnataka, marinated overnight and roasted over girdle with home made ghee

499

## Prawn Sukka

Marinated Prawn cooked and reduced in coconut and South Indian Spices

499

## (Fish/Prawn)65

Marinated in South Indian spices, deep fried & tempered with curry leaves and corriander

399/499

## Manchurian (Fish/Prawn)

399/499  
An Indo-Chinese favourite cooked and reduced in a spicy brown sauce



## Chilli (Fish/Prawn)

Another Indo-Chinese favourite made spicier by reducing in chilli sauce

399/499

## Tandoori Fish/Prawns

(Tikka/Hariyali/Ajwain/Malai/Pahadi/Angara)

The traditional Northern Indian marinade grilled to perfection in tandoor with an array of flavours. Take your pick!

399/499

## Fish Fry

(Rawa/Tawa/Masala)

## Choice of Fish

(Bassa/Mackerel/Seer/Pomfret)

Marinated with locally sourced spices to give an authentic South Indian edge

499



# ORIENTAL

**Steamed Dimsums** 199/219/219/249/289

(Veg/Spinach Cheese/Mushroom Cheese/Chicken/ Seafood)

**Deep Fried Dimsums** 199/219/219/249/289

(Veg/Spinach Cheese/Mushroom  
Cheese/Chicken/ Seafood)

**Steamed Dimsums in sauce** 199/219/219/249/289

(Veg/Spinach Cheese/Mushroom Cheese/Chicken/ Seafood)

**Fried Rice** 199/209/259/399

(Veg/Egg/Chicken/Prawn)

Wok tossed Indo-Chinese flavoured rice

**Schezwan Fried Rice** 199/209/259/399

(Veg/Egg/Chicken/Prawn)

Wok tossed rice with fiery red Schezwan sauce

**Chilli Garlic Fried rice** 199/209/259/399

(Veg/Egg/Chicken/Prawn) Wok tossed rice

with a twist of hot chillies and burnt garlic

**Hakka Noodles** 199/209/259/399

(Veg/Egg/Chicken/Prawn)

Our favourite Indo-chinese stir fried noodles

**Schezwan Noodles** 199/209/259/399

(Veg/Egg/Chicken/Prawn)

Noodles tossed in fiery red Schezwan sauce

**Chilli Garlic Noodles** 199/209/259/399

(Veg/Egg/Chicken/Prawn)

Wok tossed noodles with a twist of hot chillies and burnt garlic

**Hot Garlic Sauce(Gravy)** 259

The versatile, good-to-go-with-anything sauce



# CONTINENTAL

**Chicken Wings** 379/379/399

**(BBQ/Buffalo/Periperi)**

Wings & drumettes marinated in a fiery sauce, baked and tossed in flavour of your choice

**Pizza (8")**

**Margherita** 349

Loaded cheeze pizza

**Veggie Delight** 409

Zucchini, Bell Peppers, Broccoli & Jalapeno

**Mushroom Cheese** 449

Mushroom, Bell pepper & Cheese

**Periperi Paneer** 449

Spicy Paneer, Capsicum & Black Olives

**Periperi Chicken** 449

Spicy Chicken, Capsicum & Black Olives

**BBQ Chicken** 449

Barbecue Chicken, Bell Pepper, Black Olive & Paprika

**Chicken Tikka** 449

Chicken Tikka, Capsicum & Red Onion



# SANDWICH & BURGER

California Veggie Grilled S/W	219
Cottage Cheese Grilled S/W	249
Chicken Club Grilled S/W	269
Veggie Burger	219
Chicken Burger	269



# PASTA (PENNE / SPAGHETTI)

<b>Arrabbiata</b> (Veg/Chicken)	289/329
Pasta with spicy red sauce made from garlic, tomatoes and red chili peppers	
<b>Alfredo</b> (Veg/Chicken)	289/329
Cheesy smooth and rich white sauce coated pasta	
<b>Pesto</b> (Veg/Chicken)	289/329
Pasta in a cheezy, thick,green basil sauce	
<b>Rosso</b> (Veg/Chicken)	289/329
A coming together of white, red and green sauce	
<b>Veg Tortellini</b>	289
Hand crafted ring-shaped pasta stuffed with a mix of cheeze & spinach, served with creamy sauce	
<b>Spaghetti Meat Ball</b>	349
Spaghetti, chicken meat ball served in red sauce	
<b>Spaghetti Aglio e Olio</b>	349
Delectable pasta cooked and tossed in garlic, olive oil, parsley and cheese	
<b>Mac-n-Cheese</b>	349
Macaroni pasta cooked in cheese sauce, topped with mozzarella cheese and baked to perfection	



# SIZZLERS

<b>Veggie Sizzler</b>	349
Veg patties grilled and served with mashed potato, grilled veggies and a spicy sauce	
<b>Cottage Cheese Sizzler</b>	369
Cottage cheese marinated in mustard, garlic & herbs, grilled and served with mashed potato, grilled veggies and creamy spicy sauce	
<b>Herb Grilled Chicken Steak Sizzler</b>	399
Chicken breast marinated in mustard, herbs & worcestershire sauce, grilled and served with mashed potato, grilled veggies & red wine jus	
<b>Periperi Basil Chicken Steak Sizzler</b>	399
Chicken breast marinated in peri-peri sauce, grilled and served with mashed potato, grilled veggies & periperi sauce	
<b>Lemon Grilled Fish Steak Sizzler</b>	449
Fish fillet marinated in mustard, garlic, herbs, grilled and served with mashed potato, grilled veggies & lemon olive oil sauce	
<b>Cajun Grilled Fish Steak Sizzler</b>	449
Fish fillet marinated in mustard, garlic, cajun, herbs, grilled and served with mashed potato, grilled veggies & lemon butter sauce	

# STROGANOFF

<b>Mushroom</b>	409
Sautéed mushroom in white sauce, served with rice, mashed potato & vegetable salad	
<b>Chicken</b>	449

# EXTRA

Dip / Cheese	39
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# SOUTH INDIAN

**Neer Dosa (4 pieces)** 99  
Fluffy, melt-in-the-mouth dosas

**Neer Dosa+Veg Curry** 299  
**Neer Dosa+Nati Koli Curry** 499  
**Neer Dosa+Fish Curry** 499

**Appam (2 pieces)** 99  
Tasty lacy soft hoppers made from ground, fermented rice and coconut batter

**Appam+ Veg Stew** 299  
**Appam+ Chicken Stew** 399  
**Appam+ Seafood Stew** 499

**Ragi Mudde (1 piece)** 69  
Karnataka's favourite - healthy, traditional, staple dish

**Ragi Mudde+Nati Koli Curry** 399  
**Ragi Mudde+Lamb Curry** 499

**Kerala Parotta (1 piece)** 69  
A layered Indian flatbread from the Kerala Heartland goes great with curries.

**Kerala Parotta+Veg Curry** 319  
**Kerala Parotta+Chicken Curry** 399  
**Kerala Parotta+Lamb Curry** 499



# NORTH INDIAN BREADS

**Phulka** 49

**Roti** 59

**Butter Roti** 69

**Naan/Kulcha** 69

**Butter Naan/Kulcha** 79

**Special Masala Paratha** 99  
Paratha loaded with Indian spices and sun-dried fenugreek

**Bread Basket** (Plain/Buttered) 239/299  
(Roti/Kulcha/Naan/Paratha- one each)



# VEG CURRIES

**Dal Tadka** 189

Yellow dal tempered with mustard, chillies and curry leaves

**Aloo Gobi Dry/Masala** 199

Potato cubes and cauliflower florets cooked in ground North Indian

**Spices Paneer Pasanda** 349

Cheese stuffed paneer in tomato onion gravy

**Babycorn Mushroom Masala** 349

Stir fried Babycorn & mushroom in onion cashewnut gravy

**Paneer Makhani** 349

Paneer cubes in buttery, creamy gravy

**Veg Hyderabadi** 329

Assorted veggies in green chilli, onion gravy

**Paneer Tikka Masala** 349

Tandoori paneer tikka in red gravy

**Matar Paneer** 349

Creamy, delicious and rich peas paneer curry.

**Palak paneer** 349

Paneer simmered in a smooth, creamy, delicious spinach gravy

**Kadhai Veg** 349

Thick gravy with bell peppers and assorted veggies

**Kadhai Paneer** 349

Thick gravy with bell peppers and paneer

**Veg Kolhapuri** 349

A mixed vegetable curry with thick and spicy coconut based gravy

# NON VEG CURRIES

**Butter Chicken** 349

Marinated chicken cubes in buttery, creamy gravy

**Hyderabadi Chicken** 349

Chicken gently cooked in green chilli, onion gravy

**Chicken Tikka Masala** 379

Tandoori chicken tikka in red gravy

**Chicken Deewani Handi** 379

Semi makani gravy with bell peppers, chicken and egg

**Chicken Patiala** 379

Chicken served with green and red gravy separated by thin egg omlette

**Kadhai Chicken** 349

Thick gravy with bell peppers and chicken

**Chicken Kolhapuri** 349

Chicken cooked in a thick and spicy coconut based gravy

**Mutton Rogan Josh** 449

Lamb braised in spicy gravy flavored with aromatic spices

**Kadhai Mutton** 449

Thick spicy gravy with bell peppers and tender lamb

**Bhuna Mutton** 449

Tender pieces of lamb sauteed, roasted and cooked in onion gravy



# RICE

Veg Biryani	299
Egg Biryani	299
Chicken Biryani	349
Mutton Biryani	479
Fish Biryani	499
Prawn Biryani	499
Dal Khichdi	299
Palak Khichdi	299
Peas Pulao	249
Jeera Rice	199
Ghee Rice	199
Curd Rice	199
Steamed Basmati Rice	129



# PLATTER



Tandoori Veg Platter (Babycorn+Mushroom+Paneer+Babypotato +Broccoli+Veg Seekh Kebab)	999
Tandoori Chicken Platter (Peshawari Chicken+Chicken Tikka+Haryali Tikka+Malai Tikka+Tandoori Chicken)	1299
Mix Veg Platter (Babycorn+Mushroom Pepper dry +Paneer Tikka+Crispy Veg+Jalapeno Cheese Balls+ French Fries+Veg Spring Roll)	999
Mix Chicken Platter (Pepper Chicken+Periperi Wings+Chilli Chicken+Chicken Tikka+Chicken Kebab)	1299
Seafood Platter (Tandoori Prawns+Tandoori Pomfret +Tawa Fried Seer Fish+Bassa Fish Tikka+ Chilli Fish )	1999

# DESSERT

## Brownie+Ice Cream

Warm, rich Brownie with chocolate sauce and vanilla ice cream

259



## Gulab Jamoon+Ice Cream

Soft, warm, delicious, gulab jamoon served with vanilla ice cream

229

## Honey Toss+Ice Cream

Deep fried wontons tossed in honey and sesame, served with vanilla ice cream

249

## Red Rubies

The healthy water-chestnut soaked overnight in sweet rosemary syrup served with coconut cream drizzle

289

## Chocolate Dimsum

259





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We are available at

