

AN AUTHENTIC VEGETARIAN KITCHEN

Authentica.

*Recipes built from scratch, ingredients chosen
for their truth — one kitchen cooking faithfully
across the world's tables.*

MEXICAN · NORTH INDIAN · PAN-ASIAN · ITALIAN
· CONTINENTAL

CHEF'S SIGNATURES



Mexican Hotpot 650

Mexican rice with brown pepper & cheese sauces, salsa curry and crisps.



Korean Gochujang Ramen 525

Ramen simmered in a fiery gochujang broth with cheesy toppings.



Paneer Nawabi 479

Royal-style stuffed paneer in a rich, creamy tomato gravy.

FOR THE TABLE

meals to share

Family Feast for 4 2,599

Any two starters, any three mains from across the kitchen, six Indian breads, rice, papad, four mocktails and two desserts.

Pan-Asian Feast for 2 1,149

Any ramen or khow suey, any noodles or fried rice, an Asian starter of your choice and two mocktails.

Mexican Fiesta for 2 1,099

Cheese Loaded Nachos, any Mexican rice bowl, any quesadilla and two mocktails.

Meal for 2 1,349

Any starter, two mains of your choice, three Indian breads, rice, two mocktails and a dessert to share.

EAST ASIA

asian soups

Khao Suey Soup 399

Burmese coconut broth served with noodles, crispy fried garlic, fried brown onion, peanuts, red pepper flakes, green onion, lime and cilantro.

Manchow Soup 299

Traditional Chinese umami broth with noodles.

Hot And Sour Soup 275

Savoury, spicy and tangy Indo-Chinese soup with spring onion, ginger, garlic, carrot, cabbage and mushroom.

Lemon Coriander Soup 275

Lemony herby broth simmered to a velvety, heart-warming perfection.

Veg Sweet Corn Soup 275

Vegetable broth simmered with sweet corn into a creamy soup.

Hot Pot Soup 299

Mushrooms, ginger, garlic, bamboo shoots, bok choy, tofu and carrots simmered with classic Chinese aromatics.

Veg Clear Soup 275

Light vegetable broth with seasonal vegetables, ginger and spring onion.

Mulligatawny Soup 299

Warming lentil-and-vegetable soup with curry spices and coconut milk.

CONTINENTAL

continental soups

Broccoli Almond Soup SIGNATURE 350

Simmered broccoli, reduced with cream and garnished with almonds.

Roasted Garlic Bell Pepper Soup 299

Oven-roasted bell peppers and garlic puréed then simmered with veggie broth.

Cream Of Mushroom Soup 299

Mushrooms roasted with garlic-infused butter then simmered in veggie broth.

Mexican Tortilla Soup 299

Classic tomato bean Mexican soup served with crispy tortilla strips.

Minestrone Soup 299

Tomato broth with beans, cream, cheese and pasta.

Cheesy Jalapeno Soup 299

Rich yellow cheese soup paired with sour jalapeños.

Tomato Soup 299

Classic creamy tomato soup with garlic herb croutons.

Crispy Garlic Spinach Soup 325

Creamy spinach soup simmered in a garlicky broth.

THE GARDEN

salads

Caesar Salad 375

Romaine, croutons and parmesan in Caesar dressing.

Caribbean Salad 299

Tropical fruit and greens, tangy dressing.

Green Salad 149

Garden greens, onion, cucumber and tomato.

Spicy Rainbow Salad 275

Crunchy rainbow vegetables, spiced dressing.

Russian Salad 299

Par-boiled veggies and fruits with a sweet and salty dressing.

TO SHARE

papad & fries

Cheese Loaded Fries	299
French fries loaded with orange, white, cheddar and parmesan cheese.	
Salted Fries	179
Classic golden brown salted fries.	
Cheese Masala Papad	179
Masala papadum topped with processed cheese.	
Roasted Papad	75
Roasted papadum made of black gram flour.	
Fried Papad	75
Black gram papadum fried to a crisp perfection.	
Masala Papad	149
Papadum topped with tomato, onion, cucumber, cilantro and sev.	
Peri Peri Fries	250
Fries served with Peri Peri seasoning and Peri Peri sauce.	

MEXICO

nachos

Supreme Nachos	375
Nachos loaded with string cheese, jalapeños, olives, Mexican refried beans, tangy salsa and guacamole.	
Cheese Loaded Nachos	299
Nachos loaded with orange and white creamy cheese served with salsa, topped with herbs.	
Fajita Veggie Nachos	299
Cheesy nachos topped with seasoned grilled fajita veggies.	
Nacho Chips	99
Crispy nachos made with corn flour and Mexican aromats.	
Loaded Spicy Nachos	275
Cheese-loaded nachos spiced up with tangy toppings.	
Abu Dhabi Style Nacho Supreme	299
Middle East meets Mexico — a rich crispy starter.	
Avocado Bean Nachos	350
Nachos topped with refried beans and guacamole.	

THE GARDEN

salads

Greek Salad	349
Lettuce, cucumber, tomato, olives, bell peppers and feta with lemon-herb dressing.	
Sautéed Exotic Veggie Salad	375
Warm broccoli, zucchini, mushrooms, bell peppers and baby corn with garlic-herb dressing.	
Pasta Salad	325
Chilled pasta, crisp vegetables, olives and herbs in a creamy pesto dressing.	

THE PASS

chef's specialities

Cheese Fondue	449
Classic warm cheese sauce served with snacks to dip.	
Grilled Cottage Cheese in Choice of Sauce	399
Grilled cottage cheese in your choice of sauce — Peri Peri, BBQ or Pepper.	
Chinese Stir Fry Platter	350
Exotic Chinese veggies (bok choy, lemongrass, bamboo shoots, mushrooms) stir-fried and served with Chinese dips.	
Canadian Poutine	299
French fries with brown gravy and cheddar cheese curds.	
Classic Italian Bruschetta	325
Herbed tomato, onion and basil on a buttery toast.	
Avocado Bruschetta	399
Tomato, basil and avocado on a toast.	
Peri Peri Fondue	399
Peri Peri cheese sauce with your favourite dippers.	

CONTINENTAL

continental starters

Cheese Corn Balls	349
Fried balls with cheesy corn filling.	
Crispy American Corn KIDS SPECIAL	299
Crisp-fried sweet corn tossed with mild spices, capsicum and spring onion.	
Jalapeno Cheese Balls	299
Panko-breaded deep-fried cheese balls with rich cheese and sour jalapeños.	
Mexican Patties	299
Patties filled with Mexican seasoned beans and corn.	
Bhutani Crispy Tikki	275
Panko-fried beetroot filling.	
Broccoli Cheese Patties	299
Broccoli and gooey mozzarella-cheese filled tikki.	
Venice Style Pizza Balls	299
Deep-fried balls filled with tomato-basil sauce and mozzarella cheese.	

EAST ASIA

asian starters

Mandarin Manchurian SIGNATURE	375
Manchurian made in the style of North Western China.	
Cheese Cigar Rolls	375
Classic cigar rolls with a cheesy twist.	
Chilli Garlic Mushroom	350
Mushrooms tossed in chilli and garlic.	
Honey Chilli Potato	350
Spicy tangy wok-tossed potatoes with honey — American Chinese classic.	
Schezwan Style Stir Fry	299
Wok-tossed veggies in fiery Schezwan sauce.	
Cantonese Crispy Veggies	299
Experience Southern Chinese flavours.	
Old Fashioned Spring Rolls	299
Veggie filling wrapped in a sheet and fried to crispy perfection.	
Javanese Satay Sticks	350
Indonesian delicacy — roasted veggie and cottage cheese sticks served with an Indonesian dip.	
Crispy Paneer Threads	375
Indo-Chinese crispy threaded cottage cheese.	
Indo Chinese Chilli Paneer	429
The classic Indian chilli paneer.	

NORTH INDIA

paneer tikka

Sarson Paneer Tikka	375
Mustard-marinated paneer from the tandoor.	
Malai Paneer Tikka	375
Malai-marinated paneer with cheese.	
Paneer Banjara Tikka	375
Tandoori-roasted yellow Rajasthani-marinated paneer.	
Lasuni Paneer Tikka	350
Garlic-marinated paneer, tandoor-roasted.	
Achari Paneer Tikka	350
Marinated in a tangy and sour achara.	
Afghani Paneer Tikka	375
Savoury, rich, creamy tandoor-roasted paneer.	
Sunehri Paneer Tikka	375
Paneer marinated in Indian spices.	

NORTH INDIA

tandoori vegetables

Tandoori Aloo Nazakat	375
Potatoes marinated in a special aromatic mix and roasted in the tandoor.	
Shikari Mushroom	325
Mushrooms marinated in a spicy Shikari marinade and roasted in the tandoor.	
Mushroom Tikka	299
Marinated mushrooms, char-grilled.	
Mushroom Nazakat	299
Mushrooms in the Nazakat marinade, roasted in the tandoor.	
Malai Broccoli	375
Malai-marinated broccoli.	

THE DELHI SPECIAL

soya chaap

Tandoori Chaap	350
SMOKY · RED The Delhi classic — fiery tandoori marinade, charred on the skewer.	
Banjara Soya Chaap	350
YELLOW Gently spiced marinade. Rich and mellow.	
Pudina Chaap	350
FRESH · GREEN Mint, coriander and green chilli — bright and sharp.	
Malai Chaap	350
BUTTERY · WHITE Velvet malai marinade — soft and melt-in-mouth.	

THE TANDOOR

kebabs & platters

Tandoori Platter	550
Assortment of our tandoori delights.	
Seekh Kebab	325
Spiced minced-veg seekh, char-grilled.	
Hara Bhara Kebab	299
Classic kebabs filled with mint, coriander, peas and green chilli.	
Dahi Kebab	299
Kebabs made of yoghurt, herbs and paneer.	
Hara Cheese Kebab	299
Filled with cheese, mint, coriander, peas and green chilli.	
Kebab Platter	499
Amritsari seekh kebab, hara cheese kebab, dahi kebab.	

THE BAKERY

from the bakery

Spinach Corn Burrata Toast	399
Sourdough toast piled with spinach, sweet corn and creamy burrata, finished with chilli flakes.	
Avocado Toast	375
Fresh toast topped with guacamole and fresh avocado.	
Chilli Cheese Garlic Bread	299
Garlic bread baked with special compound butter.	
Garlic Bread	149
Toasted bread with garlic-herb butter.	
High-Protein Spinach Corn Toast	350
Protein-rich sourdough toast with spinach, sweet corn, garlic and herbs.	
Avocado Garlic Bread	375
Garlic bread topped with guacamole.	

CAFÉ · MEXICO

sandwiches & quesadillas

Herbed Paneer Steak Sourdough	399
Paneer steak, pepper sauce, grilled onions, cheddar	
Tomato Basil Mozzarella Sourdough	375
Spicy paneer, caramelized onion, cheese, chipotle sauce, lettuce	
Chipotle Quesadilla	299
Filled with veggies stir-fried in chipotle peppers.	
Mexican Quesadilla	275
Mexican-seasoned corn-bean filling.	
Paneer Quesadilla	299
Grilled cottage cheese filling.	
Truffle Mushroom Sourdough	375
Creamy mushrooms, cheese, truffle oil, crispy onions	

MEXICO · CAFÉ

wraps & burritos

Grilled Cottage Cheese Wrap	450
Grilled Mexican-marinated cottage cheese filling.	
Specialty Mexican Wrap	399
House-special wrap layered with creamy pesto and Mexican sauces, served with crispy nachos.	
Mexican Wrap	375
Tortilla wrap with sour cream, salsa and Mexican filling.	
Taco Mexicana Special Burrito	429
From our sister kitchen Taco Mexicana — a rice-filled burrito on cream pesto and Mexican sauce.	

MEXICO

tacos

Taco Mexicana Specialty Tacos	429
Crisp hard-shell tacos with Mexican filling, salsa and cheese.	
Avocado Sweet Corn Tacos	349
Charred sweet corn, loaded guacamole and lettuce in crisp shells.	
Spicy Black Bean Tacos	329
Spicy black-bean paste, salsa and crunchy slaw in crisp shells.	
Guacamole Fajita Tacos	375
Crisp shells loaded with fajita-spiced veggies, guacamole and lettuce.	

MEXICO

mexican rice bowls

Mexican Hotpot	SIGNATURE	650
Mexican rice with brown pepper sauce, cheese sauce, salsa curry and various crispies.		
Taco Mexicana Specialty Bowl		499
Mexican rice with marinated cottage cheese, sour cream, guacamole and sautéed veggies in a tortilla bowl.		
Mexican Burrito Bowl		499
Mexican rice, salsa, sour cream, enchiladas, marinated cottage cheese, grilled corn and beans.		
Mexican Rice With Salsa Curry		450
Mexican rice served with a tangy salsa curry and sour cream.		
Chimichanga Rice Bowl		475
Garlic-herb rice with deep-fried burrito topped with a creamy sauce.		
Mexican Paneer Bowl		499
Mexican rice with paneer, rajma, sweet corn, sour cream, salsa and avocado.		
Mexican Rice With Peri Peri Cheese Sauce	SIGNATURE	579
Mexican rice with a cheesy tangy sauce filled with veggies and diced cottage cheese.		

MEXICO

specialty bowls

Veg Chimichurri Cottage Cheese Steak	525
Grilled cottage-cheese steak with chimichurri over verde rice.	
Peri Peri Rice Bowl	499
Herb-garlic rice with Peri Peri sauce, Peri Peri marinated grilled cottage cheese and sautéed veggies.	
Grimaldi Rice Bowl	499
Mexican rice, sautéed veggies, grilled cottage cheese, garlic white sauce topped with roasted garlic.	
Tex Mex Bowl	450
Garlic-herb rice with baby corn pepper sauce, filled with exotic veggies.	
Peri Peri Paneer Herb Rice Bowl	499
Herb rice with peri peri paneer, broccoli, baby corn and zucchini, finished with parmesan.	
Tex Mex Style Tortilla Bowl	525
Tex Mex rice with marinated cottage cheese, sour cream, guacamole and sautéed veggies in a tortilla bowl.	

ITALY

pizza

Loaded Veggie Pizza SIGNATURE	549
Pizza topped with veggies and the sauce of your choice.	
Tropical Hawaiian Pizza	450
Pineapple, peppers and mozzarella.	
Sun Dried Tomato Pizza	399
California sun-dried tomatoes with sliced fresh mozzarella.	
Cottage Cheese Pizza (Build Your Own)	450
Cottage-cheese pizza in your choice of sauce — Peri Peri, Makhani or Pesto.	
New York Style Pizza	499
Wide thin slices, generous cheese and bold New York flavours.	

ITALY

pasta

Creamy Walnut Parmesan Mushroom Spaghetti	550
Spaghetti in a rich walnut-parmesan cream with sautéed mushrooms, basil and herbs.	
Choice of Pasta & Sauce	475
Your choice of pasta in Pink, Alfredo, Pesto, Arrabiata, Mushroom, Tuscany or Creamy Pepper sauce.	
Combi Baked Pasta	450
Pasta baked with cheese and an assortment of veggies.	
Tex Mex Pasta	399
Conchiglie pasta in our spicy and tangy Tex Mex sauce.	
Aglio Olio Pasta	375
Spaghetti tossed with olive oil and garlic, garnished with parmesan and exotic veggies roasted in olive oil.	
Broccoli Cheese Pasta	399
Fettuccine served with a creamy rich broccoli sauce.	
Combination Cannelloni	399
Cheese-filled cannelloni pasta, combination based.	
Mexican Trio	450
Spaghetti baked with salsa sauce and mozzarella cheese.	
Ravioli in Truffle Almond Cream	550
Cheese-filled ravioli in a delicate truffle and almond cream — chef's special.	

FROM THE OVEN

bread bowls

Spicy Cheesy Taco Bread Bowl	450
Crusty bread bowl loaded with spicy Mexican beans, rajma, peppers and melted mozzarella.	
Spaghetti Garlic Bread Bowl	450
Garlic spaghetti baked in a crusty bread bowl with mozzarella and white sauce.	
Creamy Mushroom Garlic Bread Bowl	450
Creamy garlic mushrooms baked in a crusty bread bowl with melted cheese.	

CONTINENTAL

continental mains

Classic Veggie Lasagna — Cheesy, with Garlic Bread	550
Extra-cheesy baked lasagna served with garlic bread.	
Baked Macaroni With Pineapple	450
Macaroni pasta baked with pineapple and mozzarella.	
Mexican Enchiladas	450
Cheesy enchiladas baked, served with bread.	
Classic Veggie Lasagna	499
Layered pasta baked with roasted vegetables, béchamel and mozzarella.	

EAST ASIA

asian mains

Korean Gochujang Ramen SIGNATURE	525
Ramen simmered in Gochujang broth topped with cheesy toppings.	
Sushi Platter	399
Authentic nori-rolled sushi with Kewpie mayo and soy sauce.	
Creamy Sesame Miso Ramen	399
Classic ramen in creamy Shiro Miso with creamy buttery toppings.	
Thai Green / Red Curry	375
Thai green or red curry with vegetables and tofu, served with rice.	
Choice of Fried Rice	350
Wok-tossed fried rice. Choose Vegetable, Chilli Garlic, Schezwan, Mushroom or Thai Basil.	
Choice of Noodles	350
Wok-tossed noodles — Hakka, Chilli Garlic or Schezwan style.	
Loaded Veggie Ramen	375
Ramen topped with an assortment of exotic veggies.	
Veg Khowsuey	399
Burmese coconut cream broth with noodles, roasted garlic, cilantro and peanuts.	
Spicy Miso Mushroom Ramen	399
Ramen in spicy Aka Miso broth topped with an assortment of toppings.	

THE LIGHTER TABLE

healthy high protein meals

Fiesta Protein Burrito Bowl	475
Red rice + rajma + corn + grilled veggies + salsa + light guacamole + 40g paneer/tofu protein topping.	
Protein Khichda Bowl	375
Moong dal + cauliflower rice + mixed veggies + tempered garlic, tadka, and a side of mint-curd chutney.	
Grilled Peri Peri Tofu + Veg Platter	299
Peri peri marinade tofu grilled with sauteed veggies	
High-protein Stir Fry Bowl	349
Stir-fried veggies + grilled paneer strips/tofu + 1 ladle whole-wheat flat noodles + ginger-soy light glaze.	
Superfood Protein Wrap	275
Multigrain wrap + greek yoghurt + grilled paneer/tofu + lettuce + peppers + seeds.	
High-protein Ramen	299
Whole-wheat noodles tossed with tofu/paneer + broccoli + pak choy + light garlic sauce.	
Tofu Power Salad Bowl	375
Grilled tofu, greens, grains and seeds.	
Veg Protein Ramen Cup	399
Clear veg broth, whole-wheat noodles, tofu cubes, mushrooms, spinach, spring onion (optional).	

OFF THE IRON

sizzlers

Continental Veggie Sizzler	550
Sautéed vegetables, paneer steak, veggie cutlet and fries served with house-special sauce.	
Asian Sizzler	550
Schezwan noodles, stir-fried exotic veggies and teriyaki-glazed cottage cheese, served crackling.	
Jalapeno Mexican Sizzler	550
Mexican rice, stuffed bell pepper, cottage cheese steak and jalapeño-pepper sauce.	
Grilled Cottage Cheese Sizzlers	550
Sautéed vegetables, grilled cottage cheese and garlic-herb rice with garlic-pepper sauce.	
Italian Sizzler	550
Sautéed vegetables, fusilli arrabiata, penne pesto, French fries and garlic bread.	
Tex Mex Sizzler	550
Spaghetti, garlic-herb rice, sautéed vegetables served with pepper sauce.	

INDIA • RED

red tomato gravy

Paneer Angara SIGNATURE	499
Smoky paneer finished over charcoal in a fiery tomato-cashew gravy.	
Paneer Tikka Masala	475
Tandoor-charred paneer in a spiced tomato-onion gravy.	
Paneer Lababdar	449
Paneer and grated paneer in a tomato-cashew gravy finished with cream.	
Paneer Butter Masala	399
Paneer in a smooth, buttery tomato-cream gravy.	
Paneer Nawabi	479
Paneer in a mellow tomato-cashew gravy scented with aromatic spices.	
Cheese Butter Masala	450
Cheese cubes in a buttery tomato-cashew gravy.	
Cheese Angoori	450
Soft cheese dumplings in a smooth, lightly spiced tomato gravy.	
Veg Kolhapuri	350
Mixed vegetables in a bold tomato gravy with Kolhapuri spices.	
Veg Jalfrezi	359
Seasonal vegetables and bell peppers tossed in a tangy tomato-onion gravy with ginger and green chillies.	
Soya Butter Masala	350
Soya chaap simmered in a buttery makhani tomato gravy.	
Kaju Butter Masala	375
Whole cashews in a creamy, buttery tomato gravy.	

INDIA • COMBINATION

combination gravy

Vegetable Mili Juli	399
Mixed vegetables in a balanced blend of tomato, spinach and creamy gravies.	
Kofta Shaam Savera SIGNATURE	475
Paneer-stuffed spinach koftas in a silky tomato-cashew gravy.	
Paneer Tiranga	450
Paneer served in a trio of tomato, spinach and creamy gravies.	
INDIA • BROWN	
brown gravy	
Veg Handi	375
Mixed vegetables slow-cooked with onion, tomato and aromatic handi spices.	
Mushroom Handi	375
Mushrooms slow-cooked in a deep onion-cashew handi gravy.	
Paneer Handi	399
Paneer simmered in a slow-cooked onion-tomato handi gravy.	
Paneer Pasanda	399
Stuffed paneer in a mellow onion-cashew gravy with aromatic spices.	
Kaju Curry	399
Whole cashews simmered in a smooth onion-tomato gravy.	

INDIA · GREEN

green palak gravy

Lasooni Palak	399
Spinach puree tempered with roasted garlic, cumin and red chilli.	
Hyderabadi Corn Methi Masala	399
Sweet corn and fenugreek in a gently spiced spinach gravy.	
Veg Hyderabadi	399
Mixed vegetables in a spinach-mint gravy with Hyderabadi spices.	
Palak Paneer	399
Paneer cubes simmered in a smooth, garlicky spinach gravy.	
Paneer Methi Garlic	429
Paneer with fenugreek and roasted garlic in a savoury green gravy.	

INDIA · MUGHLAI

yellow mughlai gravy

Paneer Musallam	450
Paneer simmered in a fragrant Mughlai onion-cashew gravy.	
Paneer Korma	429
Paneer in a mildly spiced yoghurt-cashew Mughlai gravy.	
Paneer Bhurji	399
Crumbled paneer tossed with onion, tomato, capsicum and warming spices.	

INDIA · CREAM

savoury white & creamy gravy

Methi Matar Malai	350
Green peas and fenugreek in a delicate cashew-cream gravy.	
Shahi Paneer	450
Paneer in a mild cashew-cream gravy with aromatic whole spices.	
Paneer Kali Mirch	429
Paneer in a savoury cream gravy warmed with crushed black pepper.	

INDIA · WHITE

sweet white gravy

Navratna Korma	450
Nine vegetables, paneer and nuts in a mildly sweet cashew-cream gravy.	
Malai Kofta SIGNATURE	450
Soft paneer-and-potato koftas in a mildly sweet cashew-cream gravy.	

Khoya Kaju	475
Whole cashews in a luxurious khoya and cream gravy.	

INDIA

dal & khichdi

Dal Tadka	349
Arhar and masoor dal finished with a fragrant cumin-garlic tadka.	
Dal Bukhara	359
Slow-cooked whole urad dal finished with ghee and cream.	
Dal Makhani	379
Slow-cooked whole black lentils and kidney beans finished with butter and cream.	
Dal Palak	299
Yellow lentils simmered with spinach, garlic and cumin.	
Masala Khichdi	299
Spiced rice-and-lentil khichdi finished with a fragrant tadka.	
Dal Fry	299
Toor dal tempered with onion, tomato and warming spices.	
Dal Khichdi	325
Comforting rice-and-lentil khichdi finished with tadka and served with curd.	
Palak Khichdi	325
Spinach rice-and-lentil khichdi topped with birista and served with curd.	

INDIA

biryani & rice

Hussaini Biryani	399
Lucknowi-style dum biryani layered with fragrant rice and spiced soya chunks.	
Dum Biryani	375
Vegetable dum biryani scented with ginger, garlic and whole spices, served with raita.	
Green Peas Pulao	299
Fragrant basmati pulao with green peas and whole spices.	
Steamed Rice	149
Steamed basmati rice.	
Jeera Rice	219
Basmati rice tempered with cumin and ghee.	
Veg Pulao	325
Fragrant basmati rice with seasonal vegetables and whole spices.	
Hyderabadi Biryani	375
Hyderabadi-style basmati biryani with fragrant whole spices, served with raita.	

THE TANDOOR

roti & paratha

Assorted Bread Basket	450
Chef's selection of tandoor breads.	
Tandoori Butter Roti	109
Whole-wheat tandoori roti brushed with butter — our most-loved bread.	
Jeera Roti	75
Whole-wheat tandoori roti with toasted cumin.	
Methi Roti	99
Whole-wheat tandoori roti with fenugreek and mild spices.	
Tandoori Roti	75
Whole-wheat roti from the tandoor.	
Missi Roti (Butter)	99
Spiced gram-flour roti, buttered.	
Lachha Paratha (Butter)	149
Flaky multi-layered whole-wheat paratha, buttered.	

THE TANDOOR

naan & kulcha

Cheese Garlic Naan (Butter)	219
Garlic naan stuffed with melted cheese and brushed with butter.	
Garlic Naan	199
Tandoor-baked garlic naan brushed with butter.	
Butter Kulcha	149
Soft buttered kulcha from the tandoor.	
Stuffed Kulcha	179
Tandoor-baked kulcha with a savoury vegetable filling, brushed with butter.	
Onion Kulcha (Butter)	149
Kulcha stuffed with spiced onion, buttered.	
Tandoori Naan	129
Plain tandoor-baked naan.	
Pudina Kulcha (Butter)	149
Mint-spiced kulcha from the tandoor, buttered.	
Cheese Naan	209
Soft naan stuffed with melted cheese.	
Butter Naan	179
Plain tandoor-baked naan brushed with butter.	

ACCOMPANIMENTS

raita & sides

Veg Raita	149
Whisked yoghurt with vegetables.	
Boondi Raita	149
Yoghurt with spiced gram-flour pearls.	
Pineapple Raita	199
Sweet yoghurt with pineapple.	

TO REFRESH

cold basics

Lassi	219
Thick and creamy — sweet or salted.	
Soft Drink	89
Thums Up, Coca-Cola, Sprite or Fanta · 350 ml.	
Energy Drink	159
Chilled energy drink.	
Bottled Water	MRP
Chilled packaged water.	
Chaas	99
In-house spiced buttermilk.	

BEFORE YOU ORDER

terms & conditions

-
- T 1** GST will be charged additionally at the applicable rate.
-
- T 2** Soft drinks and energy drinks are charged at menu prices, which may exceed the printed MRP. These prices include chilling, handling, service and upkeep. The Supreme Court's 12 December 2017 judgment recognized restaurant supply as a composite service in Civil Appeal No. 21791 of 2017, *Federation of Hotel and Restaurant Associations of India v. Union of India and Ors.*
-
- T 3** Menu items and ingredients are subject to availability.
-
- T 4** Please tell our team about any allergies or dietary requirements before ordering.
-
- T 5** We use a shared vegetarian kitchen and cannot guarantee allergen-free preparation.
-
- T 6** Jain and other special preparations are subject to availability. Please ask before ordering.
-

Please speak to our team if you need any clarification.

UNTIL NEXT TIME

Authentica.

*Recipes built from scratch, cooked faithfully — thank
you for sharing our table.*

SHOP 110, SKYLINE SQUARE · TALAJA ROAD · BHAVNAGAR
100% PURE VEGETARIAN · FSSAI 30260109122897770