



## VEGETARIAN / VEGAN CUISINE

### STARTERS

**M1 SAMOSA** VO / NO GO 6

Triangular pastry filled with savory spiced mashed potato & peas mixture served with tamarind sauce

**M2 SAMOSA CHAAT** VO 9

Mashed Samosas and topped with chick pea gravy yogurt, spices and sauce

**M3 BATATA VADA (MASHED POTATO FRITTER)** VO / GF 6

Potato tempered with mustard seeds, curry leaves, garlic and served with sauce

**M4 SABUDANA VADA (TAPIOCA PATTIES)** VO / GFO / NO GO 7

Patties made of tapioca, peanuts, herbs & spices

**M5 BHEL PURI (PUFFED RICE SAVOURY)** VO / GFO / NO GO 9

Crispy puffed rice, tossed with herbs, spices & sauce

**M6 SEV PURI (INDIAN STYLE CANAPE)** VO / NO GO 9

Canapes made with thin crispy base, topped with spiced potatoes, sev and sauce

**M7 PANI PURI (INDIAN WATER BALLS)** VO / NO GO 9

Crispy hollow puff served with potato, dipped in tangy dressing and served with spicy mint flavoured water

**M8 DAHI BATATA PURI (YOGHURT POTATO BALLS)** NO GO 10

Crispy hollow puff filled with potato, flavoured chutneys, yoghurt and sev

**M9 DAHI VADA (LENTIL BALLS IN YOGHURT)** GFO / NO GO 9

A round lentil ball dipped in fresh yogurt and seasoned with Indian Spices

**M10 VADA PAV (INDIAN STYLE BURGER)** VO 8

Potato fritter served with chutney & chilli garlic spice mix stuffed in bread

**M11 ONION BHAIYA (ONION FRITTER)** VO / GFO 7

Onion fritters battered and deep fried

**M12 PAPDI CHAT** NO GO 9

Canapes along with boiled chickpeas and potatoes, yogurt and Indian chutneys topped with onions, tomatoes, herbs and sev

**M13 PANEER TIKKA KEBAB** NO GO / GFO 10.5

Cottage cheese marinated with Indian Spices and Yogurt and Capsicums cooked in tandoor oven

**M14 HARABHARA KEBAB (4 pcs.)** VO / NO GO 9

Patty of spinach, potato, peas and Indian spices

**M15 MIXED PLATTER** 13.5 (with 3 pcs of Mushroom Tikka 2.50 extra)

3 pcs. of paneer tikka kebab, 3 pcs. of harabhara kebab, 3 pcs. of onion fritters served with mint and tamarind sauce

**M16 STEAM IDLI (LENTIL SAVOURY SOFT CAKES)** VO / GFO / NO GO 5

Steam cooked rice and lentil soft cakes

**M17 MINI IDLI (MINI LENTIL SAVOURY SOFT CAKES)** VO / GFO / NO GO 8

Mini Steam cooked rice and lentil tiny soft cakes

**M18 IDLI MANCHURIAN** VO 12

Steamed rice lentil cake prepared in Manchurian sauce

**M19 SAMBAR VADA (2 pcs.)** VO / GFO / NO GO 8

Lentil savoury doughnut dipped in lentil soup containing fine carrots

**M20 FRENCH FRIES** VO / GFO / NO GO 5

Made from potatoes and cooked in oil

**M21 VEG MANCHURIAN DRY** VO 10.5

Small balls made out of cabbage, carrots & corn flour, seasoned in brown thick vegetable dry paste & seasoned with garlic and ginger

**M22 GOBI MANCHURIAN DRY** VO 10.5

Small balls made out of cauliflower, garlic, spring onion tossed with in-house sauces

**M23 PANEER CHILLI DRY** NO GO 11.5

Soft cottage cheese cube, sliced capsicums, sliced onion green chillies and in-house sauces

**M24 CHINESE BHEL** VO 8.5

Fried noodles and vegetables dressed with schezwan sauce and tomato sauce

**M25 MUSHROOM 65** VO 11.5

Crispy Fried mushroom coated with Indian Spicy batter and sauces

**M26 CHILLI BABY CORN** VO 11.5

Crispy Fried Baby Corn coated with Indian Spicy batter and sauces



### SOUPS

**O1 VEG SWEET CORN SOUP** VO / NO GO 9.5

Sweet corn with fine chopped veggies in creamy thick gravy

**O2 MANCHOW SOUP** VO 9.5

Veg stock, Soya sauce, chopped vegetables with aromatic garlic & served with crispy noodles on the top

**O3 CREAM MUSHROOM SOUP** NO GO / GFO 9.5

Chopped mushrooms with aromatic garlic & served with cream on the top

**O4 TOMATO SOUP** NO GO 9.5

Chopped tomatoes with Indian spices and served with bread chunks and cream on the top

### PASTA

**I1 PENNE PUMMOROLA** VO / NO GO 11.5

Pasta cooked in Tomato-Basil Sauce mixed with seasonal veggies and cheese

**I2 AL PESTO GENOVESE** 11.5

Pasta cooked in Pesto Sauce with garlic, nuts, cheese and veggies

**I3 PASTA ALLA ALFREDO** NO GO 11.5

Pasta cooked in cream sauce with garlic, vegetables served with cheese



### INDO - CHINESE

**C1 VEG MANCHURIAN GRAVY** VO 11.5

Veg dumplings simmered in classic Manchurian sauce along with onions and capsicums

**C3 PANEER CHILLI GRAVY** 12

Cottage cheese cooked in special chilli sauce along with green chillies, onions and capsicums

**C4 PANEER MANCHURIAN GRAVY** 12

Cottage cheese, cabbage, carrot cooked in brown thick manchurian gravy

**C5 VEG FRIED RICE** VO / NO GO / GFO 10.5 With paneer or mushroom 2.00 extra

Boiled rice tossed with mixed veggies & subtly flavoured with soya sauce

**C6 VEG SCHEZWAN FRIED RICE** VO / GFO 11

Boiled rice tossed with chopped onions, carrot, capsicum & subtly flavoured with schezwan sauce

**C7 SHANGHAI RICE WITH NOODLES** VO 10.5

Noodles, rice mingled with veggies, spring onions and in-house sauces

**C8 VEG HAKKA NOODLES** VO / NO GO 10.5

Boiled noodles tossed with shredded, cabbage, onions, capsicums, carrot & flavoured with soya sauce

**C9 VEG SCHEZWAN NOODLES** VO 11 with paneer or mushroom 2.00 extra

Boiled noodles tossed with shredded cabbage, chopped onions, sliced carrot-capsicum & schezwan sauce

**C10 CHILLI GARLIC NOODLES** VO 11.5

Boiled noodles tossed with shredded cabbage, chopped onions, capsicum & flavoured with Chilli Garlic sauce

### SIZZLERS

**Z1 VEG SIZZLER** VO / NO GO 18.5

Choice of Veg Fried Rice / Hakka Noodles

Fried vegetables balls, paneer and cauliflower pieces in tangy sauce served with fried rice / hakka noodles and french fries on side over a hot plate

**Z2 SCHEZWAN SIZZLER** VO 18.5

Choice of Schezwan Fried Rice / Schezwan Noodles

Fried vegetables balls, paneer and cauliflower pieces in schezwan sauce served with schezwan fried rice / schezwan noodles and french fries on side over a hot plate

**Z3 PANEER TIKKA SIZZLER** 18.5

Paneer tikka served with steam rice, fries and tangy mix veg. gravy over a hot plate

### PIZZA

VEGAN CHEESE 4.00 extra

**G1 MARGHERITA** VO / NO GO 15

In-house Napoli sauce, melted mozzarella, bocochini, topped with oregano and herbs

**G2 GARLIC CHEESE** VO 15

In-house Garlic blend and melted mozzarella topped with fresh italian herbs

**G3 SPINACH** VO / NO GO 16

In-house Napoli sauce, melted cheese, spinach, red onions, olives and fetta cheese

**G5 VEGETARIAN** VO / NO GO 17

In-house Napoli sauce, mushrooms, red onions, capsicum, olives, pineapple, garlic, melted mozzarella and oregano

**G6 GOURMET VEGGIE** VO / NO GO 18

In-house Napoli sauce, spinach, red onion, roasted zucchini, roasted pepper, pumpkin, sundried tomatoes, dash of garlic, melted mozzarella and topped with oregano

**G7 SPICY FUNGUY** VO / NO GO 17

In-house Napoli sauce, spinach, spanish onion, capsicum, mushroom, olives, green chillies, jalapeno, garlic and melted mozzarella

**G8 GREENS N GRAINS SPECIAL** VO / NO GO 19

Garlic blend on base loaded with spinach, broccoli, snowpeas, asparagus, green pepper, spring onion, parsley, avocado, sesame seeds, melted mozzarella with mayo and pesto topping

**G9 ROSEMARY SWEET POTATO** VO / NO GO 17

In-house Napoli sauce, spinach, sweet potato, fresh rosemary, red onions, spring onions, melted mozzarella topped with sour cream

**G10 TANDOORI TIKKA** NO GO 18

In-house Napoli sauce, clay oven baked marinated cottage cheese, green capsicum, roasted red capsicum, red onions, tomatoes, spinach, melted mozzarella topped with minty yoghurt

**G11 NUTELLA PIZZA** NO GO 15

Delicious pizza crust layered with Nutella and a choice of either fresh strawberries and icing sugar OR bananas and crushed peanuts

**G12 BBQ PULLED JACK** VO / NO GO 18

In-house Napoli sauce, jackfruit, spinach, tomato, red onion, jalapeno, pineapple with BBQ sauce topping



### COMBOS

**P28 CHOLE BHATURE (2 pcs.) (CHICKPEA CURRY AND BREAD)** 13.5 Extra Bhature 3.5 each

Chickpeas cooked in aromatic Indian Spices and served with 2 puffed breads, onions and pickles

**P29 PUNJABI THALI** GFO 16.5

Veg & Paneer Curries of the day, lentil of the day, rice, naan, sweet, raita, papad and onions

**P30 PAV BHAJI (SOFT BUNS WITH VEGETABLE CURRY)** 12 Extra Pav 2.5 each

A delicious cury made of mixed vegetables and spices served with 2 bread rolls baked in butter

**P31 PURI BHAJI (FLAKY BREAD WITH VEGETABLE CURRY)** 12.5 Extra Puri 3.5 each

Whole wheat flour deep fried flaky bread served with spiced, thin potato curry made with tomatoes, ginger & spices

### SIDES

**P32 PAPADUMS (2 pcs.)** VO / NO GO / GFO 1.5

Crispy flatbread made from lentil

**P33 MASALA PAPADUMS (2 pcs.)** VO / NO GO / GFO 3

Spicy crispy lentil flatbread, garnished with fine chopped tomatoes and onion

**P34 RAITA** NO GO / GFO 4.5

Yoghurt churned up with amlin, seasonal vegetables & salt to smooth consistency

**P35 MIXED GREEN SALAD** VO / NO GO / GFO 6

Garden salad with vegetables and tossed in dressing

**P36 ONION SALAD** VO / GFO 4

Fresh onion salad with lemon and chillies and tossed in spices



### MENU KEYS:

VO = VEGAN OPTION, NO GO = NO ONION GARLIC OPTION, GFO = GLUTEN FREE OPTION 🍴 = SPICY

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CURRIES

- P1 DAL FRY** VO / GFO / NO GO 10.5  
Yellow lentil tempered with asafoetida, cumin, spices and coriander
- P2 DAL MAKHANI** GFO / NO GO 11.5  
Black whole lentil cooked with tomato, ginger and Indian spices
- P3 VEG MALAI KOFTA** NO GO 13  
Mild Tomato cashew nut gravy cooked with tender succulent vegetable balls
- P4 PALAK PANEER** GFO / NO GO 13  
Spinach and cottage cheese cooked with onion, tomato and spices
- P5 BUTTER PANEER** GFO / NO GO 13  
Soft cottage cheese cubes cooked in creamy butter tomato gravy
- P6 KADAI PANEER** GFO 13  
Cottage cheese cubes, capsicum, onion cooked with spices
- P7 PANEER TIKKA MASALA** GFO 13  
Cottage cheese cube, onion, capsicum, tomato cooked in tandoori oven and mixed with spicy gravy
- P8 VEG JALFREZI** VO / GFO 13  
Mixed vegetable cooked with tangy and spicy sauce with capsicum and onion julienne
- P9 ALOO GOBI** VO / GFO / NO GO 12  
Potato and Cauliflower pieces cooked with spices & herbs
- P10 NAVRATAN KORMA** GFO / NO GO 13  
Mixed vegetable, cottage cheese, nuts cooked in nutty creamy gravy
- P11 CHANA MASALA** VO / GFO 11.5  
Chickpeas cooked in a tangy and spicy tomato onion based gravy
- P12 MUSHROOM TIKKA MASALA** VO / GFO 13  
Baked marinated mushrooms, capsicum and onions gently sautéed in luscious onion tomato gravy with exotic spices



BREADS

- P13 TANDOORI ROTI** VO / NO GO 3  
Whole wheat bread baked in clay oven
- P14 BUTTER ROTI** VO / NO GO 3.5  
Tandoori roti topped with butter
- P15 NAAN** NO GO 3  
A classic plain flour bread cooked in clay oven
- P16 BUTTER NAAN** NO GO 3.5  
Naan topped with Butter
- P17 GARLIC NAAN** 4  
Naan topped with Garlic
- P18 CHEESE NAAN** NO GO 4.5  
Naan stuffed with Cheese
- P19 CHEESE & CHILLI NAAN** NO GO 5  
Naan Bread stuffed with cheese and flavoured with Coriander and Green Chilli
- P20 CHEESE & SPINACH NAAN** NO GO 6  
Naan Bread stuffed with Cheese, spinach, and spices
- P21 AMRITSARI KULCHA** NO GO 6  
Flaky, clay oven cooked bread stuffed with potatoes, onions and spices
- P22 ALOO PARATHA with Raita** VO / NO GO 8  
Bread stuffed with spiced potato mixture cooked on griddle
- P23 PANEER PARATHA with Raita** NO GO 8  
Bread stuffed with cottage cheese mixture cooked on griddle
- P24 LACHHA PARATHA** NO GO 5  
Multi layered Indian flat bread prepared with wheat and plain flour



RICE

- P25 STEAM RICE** VO / GFO / NO GO 3.5
- P26 CUMIN RICE** VO / GFO / NO GO 5.5  
Flavoured rice dish tempered with cumin seeds
- P27 SUBZ BIRYANI with Raita** GFO / NO GO 13  
Rice dum cooked with vegetables and paneer in rich spices and herbs served with papadam



DOSA (RICE & LENTIL CREPES)

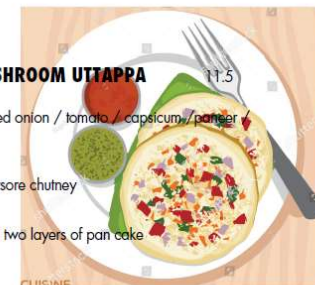
- S1 PLAIN DOSA** VO / GFO / NO GO 9 *Onion filling 2.00 & onion with cheese layer 3.50 extra*  
Plain, thin and crispy crepe served with veg lentil soup & coconut chutney
- S2 SCHEZWAN PLAIN DOSA** VO 10 *Onion filling 2.00 & onion with cheese layer 3.50 extra*  
Tangy & spicy thin crepe stuffed with a layer of schezwan sauce
- S3 CHUTNEY ROAST DOSA** VO / GFO / NO GO 10 *With masala 1.50 extra*  
Tangy & spicy thin crepe stuffed with 4 types of chutney- coconut, mint, garlic & dry gun powder
- S4 ROCKET MYSORE DOSA** VO / GFO 10  
Plain thin crepe coated with spicy Mysore chutney
- S5 MASALA DOSA** VO / GFO 10.5 *with Tomato 1.00 extra & with Paneer 2.00 extra*  
Crispy, plain crepe stuffed with curried & tempered mashed potatoes
- S6 DOSA WITH CHEESE** GFO / NO GO 10  
Sada dosa with a layer of grated cheese on top
- S7 HARABHARA MASALA DOSA** VO / GFO 11.5  
Tangy dosa stuffed with mint flavoured chutney, mashed potatoes and cottage cheese
- S8 MYSORE MASALA DOSA** VO / GFO 11.5 *with Mushroom 2.00 extra*  
Dosa layered with spicy Mysore chutney and stuffed with tempered mashed potatoes
- S9 GARLIC ROAST DOSA** VO / GFO 11.5 *with cheese 1.50 extra*  
Triangle shaped crispy crepe coated with garlic flavoured chilli paste
- S10 PUDY ROAST DOSA** VO / NO GO 11.5 *with cheese 1.50 extra*  
Spicy dry chutney roast triangle shaped crispy dosa coated with spicy South Indian gun powder
- S11 SCHEZWAN DOSA** VO 13 *with cheese 1.50 and paneer or mushroom- 2.00 extra*  
Stuffed with fine chopped garlic, ginger, chilli sauce, spring onion, mixed vegetables & noodles
- S12 SPRING ROLL DOSA** VO / NO GO 13 *with cheese 1.50 extra*  
Crispy dosa stuffed with spring onion, cabbage, carrot, mixed sauces
- S13 CHINESE DELIGHT DOSA** VO 13  
Stuffed with spring vegetables, noodles, and chinese mixed sauces
- S14 AMERICAN CHOPSUEY DOSA** VO 13 *cheese 1.50 and paneer or mushroom 2.00 extra*  
Stuffed with spring vegetables, noodles, tomato and chilli sauce
- S15 MEXI ROLL DOSA** VO 13  
Stuffed with stirred vegetables, grated cheese mingled with hot garlic sauce and veg. mayonnaise sauce
- S16 PANEER CHILLY DOSA** VO 13 *with cheese 1.50 extra*  
Stuffed with cottage cheese & spicy chilli, mix sauces, spring onion & mixed vegetables)
- S17 AMERICAN DELIGHT DOSA** VO 14.5 *with cheese 1.50 extra*  
Stuffed with cottage cheese & spicy stuffed with vegetarian mayonnaise, iceberg lettuce, capsicum, mixed vegetables, fine chopped ginger, garlic chilli, tom-chi sauce, paneer & white pepperhilli, mix sauces, spring onion & mixed vegetables)
- S20 MEXICAN ROAST DOSA** VO / NO GO 11.5 *with cheese 1.50 extra*  
Triangle dosa stuffed with cashewnuts, tomato sauce, lettuce with light veg. crepe mayonnaise sauce
- S21 ARABIAN DELIGHT DOSA** 14.5  
Savoury rice lentil crepe served with griddle cooked crispy paneer, onion, capsicum Stuffed with paneer mixed with veg. mayonnaise, lettuce, capsicum, mixed veggies, ginger, garlic, chilli, tom-chi soya sauce, paner, white pepper & hot black garlic sauce



- S18 JUMBO ROAST DOSA** VO / NO GO 18  
4 feet long thin crepe
- S19 PANEER CRISPY DOSA** 14  
Savoury rice lentil crepe served with griddle cooked crispy paneer, onion, capsicum & hot black garlic sauce
- S22 PLAIN RAVA DOSA** VO / NO GO 12 *with masala 1.50 extra, with onion 2 extra*  
Semolina and rice flour based thin and netted crepe flavoured with green chillies, curry leaves and other spices
- S23 PANEER TIKKA DOSA** NO GO 14.5  
Crepe filled with our special in-house Paneer Tikka Masala
- S24 PIZZA DOSA** NO GO 15  
Unique fusion Crepe filled with Pizza toppings
- S29 JINI DOSA** 14  
Crepe filled with mixed veggies, spicy Indian sauces and grated cheese

UTTAPPA

- U1 ONION / TOMATO / CAPSICUM / PANEER / MUSHROOM UTTAPPA** 11.5  
CHOICE OF ANY 3 TOPPINGS  
Round thick rice & lentil pan cake topped with Indian spices, chopped onion / tomato / capsicum / paneer / mushroom and cooked with perfection
- U2 MYSORE UTTAPPA** VO / GFO 11.5  
Tangy pan cake topped with onion, tomato, capsicum and spicy mysore chutney
- U3 SANDWICH UTTAPPA** VO / GFO / NO GO 11.5  
Onion, tomato, capsicum and flavoured chutneys stuffed in between two layers of pan cake



DESSERTS

- D1 BROWNIE SIZZLER** 9.5  
A classic combination of vanilla/chocolate ice-cream and brownie served on a sizzling hot plate, topped with pouring melted chocolate and nuts
- D2 GULAB JAMUN** 5.5 *Vanilla Ice Cream - 2 scoops - 2.5 extra*  
Deep fried balls of dough made with flour and milk which are then steeped in sugar syrup
- D3 GAJAR KA HALWA** 7  
Carrot and milk pudding with cashews, raisins and cardamom
- D5 SWEET COCONUT DOSA / (CREPE)** 7.5  
A hot crepe dessert with a unique combination of jaggery and fresh grated coconut
- D6 ROYAL FALOODA WITH ICECREAM** 9  
Milk with rose syrup, noodles and bubbly seeds topped up with fruits, jelly and ice cream
- D7 MANGO FALOODA WITH ICECREAM** 9  
Milk with mango pulp, noodles and bubbly seeds topped up with fruits, jelly and ice-cream
- D8 KESAR PISTA FALOODA KULFI** 8.5  
Traditional Indian ice cream flavoured with saffron and topped with falooda noodles, rose syrup and pistachios
- D9 MANGO KULFI** 9  
Traditional Indian ice cream flavoured with mango
- D10 PAAN KULFI** 9.5  
Traditional Indian ice cream flavoured with betel leaves
- D11 RASMALAI KESARIA** 7.5  
Traditional Indian sweet dish consisting of small, flat cakes of paneer (cottage cheese) in sweetened, thickened milk
- D12 PAAN (BETEL LEAVES MOUTH FRESHNER)** 4  
Traditional Indian sweet betel leaves mouth freshner
- CONE ICECREAM (CHOICE OF CARAMEL, VANILLA, CHOCOLATE, BOYSENBERRY & RASPBERRY)** 4



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