



FOOD MENU

3RD FLOOR, ELANTE MALL, INDUSTRIAL AREA PHASE 1

BEGINNING TASTERS

• **CHAKHNA...FIERY CRISP**  485/-

(Broadly referred to as bar snacks all time-pass eats, an assortment of flavourful savouries, Masala Peanuts, Bhel Mixture, Makhana & frymes.)

• **CHAKHNA RE-INVENTED STEAMED DELICIOUS**  485/-

(Steamed chakhna platter carrying sautéed black chickpeas, Masala white matar, hot butter corn & palak patta chaat.)

• **TBE BIG FRIED AMERICAN BOWL**  645/-

(Mix of cheese triangles, crispy nachos, veg nuggets, smiles, pudina paneer patty, veggie fingers along with french fries and assorted dips.)

• **TBE BIG ANGRY FRIED BOWL NON-VEG**  795/- MUST TRY

(Mix of angry fried crispy chicken popcorn, nachos chips, crispy fish, fried wings, chicken nuggets, cheese stuffed fried chicken seekh, along with potato V-crispers fries and assorted dips.)


(SPL. ADDITION)

• **FENUGREEK CHEESE CORN LOLLI (7Pcs)**  385/-


(Cottage cheese crispy lolly-pop infused with kasuri methi, cornflaked fried and served with chilly alphonso sauce.)

• **CHICKEN DRUMS OF HEAVEN**  475/-


(Drums of heaven are basically chicken lollipops tossed in a sweet and spicy sauce.)

• **AFRICAN PERI PERI FRIES**  355/-
(REGULAR SALTY/
PERI PERI SPICY/
CHEESE PERI PERI) 375/-
385/-

(Crispy potato fries tossed in dried peri peri hot chilies powder, originated in Southern-Africa by Portuguese community and popular in America)

• **FALAFEL WITH HUMMUS, ZATAR BREADS KHAKHRA & PITA BREAD**  445/-

(A deep-fried fritter from Mediterranean origin prepared with ground chickpeas, fresh herbs, cumin, cayenne pepper & sesame seeds served with Lebanese hummus & pita bread.)

• **LOADED NACHOS**  455/-
(VEG
CHICKEN) 475/-

(A Mexican treat with layers of flavours & textures, nachos, buttery beans, jalapeno peppers, onion, tomato, spicy salsa & hot cheese layered on pico-de-Gallo, with yummy hot & cheesy sauce.)

• **FISH & CHIPS**  565/-

(A crispy fish delicacy from English region, served with potato fries, house salad, mushy peas and ramoulade dip.)

• **PATRANI MACCHI IN TEA-HOUSE STYLE**  565/- MUST TRY

Tender fish fillets, marinated in five aromatic spices and herbs with sesame oil are wrapped in banana leaves to seal in the delightful flavors. The blend of and traditional indo-malaysian spices creates a tantalizing taste experience that transports you to the sunny beaches with each delectable bite.

(SPL. ADDITION)

TBE WORLD OF WINGS CHAMPIONSHIP

● **GOCHUJANG KOREAN HOT FRIED WINGS**  475/-

(When you taste these Korean Gochujang Chicken Wings you are instantly hit with a spicy tangy experience. These delicious spicy Korean chicken wings are perfect blend with your beer mug..cheerss!)

(SPL. ADDITION)

● **THAI SWEET CHILLI FRIED WINGS**  475/- 

(These sweet chili wings have tender, crispy chicken covered in a sticky, sweet sauce that is a just little bit spicy! and are ideal for all times. These classic chicken wings are covered in glaze and you'll find yourself licking the sauce off your fingers.)

(SPL. ADDITION)

● **AMERICAN SMOKED SWEET BARBECUED WINGS**  475/-

(Grilled chicken wings tossed in sweet smoke bbq sauce.)

● **CRISPY CAJUN FRIED WINGS**  475/- 

(Chicken wings marinated with our homemade Cajun seasoning are floured, fried until crispy. Our Cajun fried chicken wings were garnished with chili flakes and parsley, and served with butter tossed sweet corn kernels.)

(SPL. ADDITION)

● **TEJUANA FRIED PERI PERI WINGS WITH CHEESE**  475/-

(these fried wings toasted in sweet and hot tejuana sauce. this sauce originated in Southern-Africa by Portuguese community and migrated to Tejuana.)

(SPL. ADDITION)

● **INDIAN TANDOORI CHARGRILLED BUTTER CHICKEN WINGS**  475/-

(These flavourful tandoori chicken wings are marinated in Indian spices and then cooked to perfection in tandoor with crispy skin & juicy chicken inside & served with butter chicken sauce.)

SALAD IN STYLE

● **SEASONAL SALAD VEGGIES** 345/-

(A seasonable green salad bowl with exotic vegetables and ice cubes.)

● **EXOTIC SUPER BOWL SALAD** 395/-

(Tri-coloured bell peppers, beetroot, quinoa, cucumber, tomato, carrot, parsley, orange slice, popped amaranth, and super seeds mixed with orange honey dressing.)

● **CLASSIC CAESAR SALAD** 365/-
(SMOKED COTTAGE CHEESE GRILLED CHICKEN WITH EGG) 395/-


(Lettuce rolls rubbed with garlic flavoured velvety dressing and finished with parmesan cheese.)

● **ROASTED BEETROOT NAPOLEON** 395/-

(ROASTED BEETS AND QUINOA WITH FETA CHEESE AND WALNUTS) 

(This roasted beetroot napoleon with feta, walnut-chive, cream cheese is an elegant appetizer packed with rich flavours.)

(SPL. ADDITION)

● **PEACH AND CUCUMBER LEBANESE FATTOUSH SALAD** 365/-
(GRILLED HARD TOFU LEBANESE CHICKEN)  395/-

(A Mediterranean salad prepared by folding vegetables and salad leaves in citrus dressing with a hint of smoked paprika, peach and crushed garlic, with crisp Arabic bread for crunch.)

(SPL. ADDITION)

SUMTHING SOUPY

- **CHERRY TOMATO, BASIL & ROASTED RED BELL PEPPER** 295/-

(This flavoured soup of roasted red bell peppers, tomatoes, onions and served with garlic toast.)

- **CONSOMMÉ SOUP** 245/-
SILKEN TOFU 295/-
SMOKED CHICKEN

(Consommé {pronounced as "con-som-AY"} is a strong, rich, flavourful soup made by concentrating and clarifying stock. The word consommé means "completed" or "concentrated" in French.)

(SPL. ADDITION)

- **MOROCCAN HARIRA SHORBA (LAMB)**  345/-

(This healthy meal soup is hearty with chunks of lamb, plenty of vegetables and a bit of pasta. This Moroccan soup gets its rich, golden-orange color from turmeric.)

(SPL. ADDITION)



- **BROCCOLI & CELERY SOUP**  325/-
CURRY PATTA 

(Curried celery and broccoli soup is made with goodness of coconut cream, sprinkled with curry powder, mildly tempered with mustard seeds, curry leaves, chopped dried red chillies and drizzled with Extra Virgin olive oil.)


(SPL. ADDITION)

BRUSCHETTA & TOASTS

...FOR BREAD LOVERS

- **GARLIC TOAST** 365/-

(An in-house structured bread layered with garlic & herbs butter, grilled to perfection.)

- **LEBANESE HUMMUS WITH GRILLED COTTAGE CHEESE/ CHICKEN/ MUTTON**  475/-
495/-
545/-

(Lebanese style pan tossed cottage cheese chicken/ lamb coated with silver vark and served with pita bread along with black hummus & mukhalal.)

- **PANEER MAKHANI TOAST BUTTER CHICKEN TOAST** 375/-
425/-

(An in-house structured bread layered with garlic & herbs butter and makhani gravy with chicken tikka/ paneer tikka, grilled to perfection.)

- **CHEESE GARLIC TOAST**  385/-

(Perfectly grilled garlic toast, topped with cream cheese and mozzarella with micro plants.)

- **PESTO MUSHROOMS WARM BRUSCHETTA, CHEESE GARLIC**  395/-

(Toast layered with ricotta cheese, walnut pesto, caramelized mushrooms, garlic oil & basil leaves.)

(SPL. ADDITION)

- **AVOCADO COLD BRUSCHETTA WITH PEACH** 485/-

(A smooth and creamy blend of very nutritive fruit avocado, layered on grilled bread cuts.)

- **BASIL TOMATO COLD BRUSCHETTA** 375/-

The Americanized version of authentic Italian bruschetta, featuring ripe red tomatoes, basil and garlic on golden French bread.

BREWER'S CHOICE

BURGERS, WRAPS, RUMALI ROLLS & QUESADILLAS

• **BOMBAY VADA PAV BURGER**  465/-

(“Also known as the Bombay Burger, this deep-fried spiced potato patty stuffed into a soft bread roll shows why double carbs can only be a good thing! A tangy coriander relish and chilli-coconut chutney make the case for double condiments, too, and blistered green chilli piles on the heat.” Serve with salad and masala fries and masala chips.)

(SPL. ADDITION)

• **CRISPY HONEY MAPLE CHICKEN BURGER**  485/- (MUST TRY)

(Maple Glazed Fried Chicken Burgers are a healthy way to eat your burger. Sweet from the maple syrup, honey and caramelized onion. Spicy from the mustard and arugula. A delicious combination. Serve with salad and v-crisp fries.)

(SPL. ADDITION)

• **GRILLED JUICY LAMB BURGER**  545/- (MUST TRY)

(Satisfying smoky and juicy lamb burgers on the grill topped with caramelized onions, gherkins, tomatoes, lettuce and a spicy aioli, cheese serve with salad and fries.)

• **SHAWARMA WRAP**  445/-
(FALAFAL / GRILLED CHICKEN) 485/-

A magical blend of yogurt, lemon, and Mediterranean spices makes this homemade shawarma mouth-wateringly delicious.)

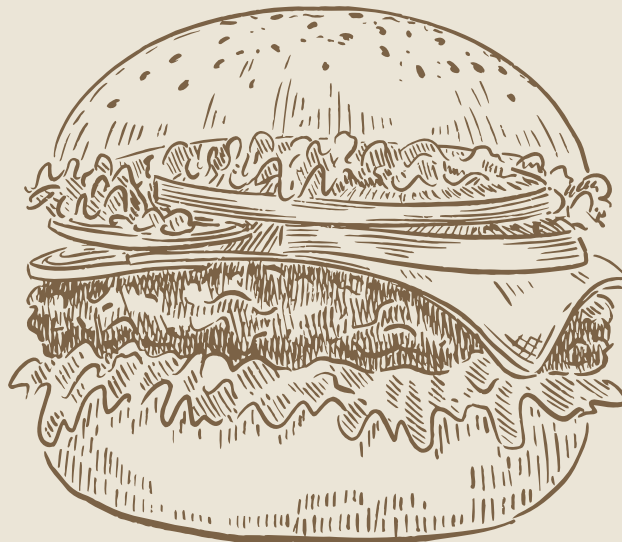
• **MEXICAN QUESADILLA WRAP**  445/-
(GRILLED COTTAGE CHEESE / GRILLED CHICKEN / LAMB) (MUST TRY) 485/-
525/-

(Mexican Quesadilla Recipe is a lip smacking dish where the tortillas with mixed vegetable stuffing of your choice with cheese)

(SPL. ADDITION)

• **INDIANA TIKKA RUMALI ROLL**  445/-
(PANEER TIKKA / CHICKEN TIKKA) 485/-


(Choice of protein marinated in yogurt, cream, ginger, garlic, ground spices and char-grilled-served with assorted Indian dips)



INDIAN FLAVOURED STARTERS

- SMOKED TIKKA KEBAB (PANEER /MUSHROOM /SOYA / CHICKEN/ FISH)  465/-
465/-
465/-
545/-
625/-

(Choice of protein marinated in yogurt, cream, ginger, garlic, ground spices char grilled and served with rumali roti, assorted Indian dips.)

- CHANDI MALAI KEBAB (PANEER /MUSHROOM /SOYA / CHICKEN)  465/-
465/-
465/-
545/-

(Choice of protein draped in cream & cashew paste, crushed black peppercorns & chandi vark, char grilled in moderate heat. Served on channa daal bhel along with rumali roti and assorted indian dips.)

- DAHI KE KEBAB 425/-

(Golden fried smooth hung curd tikki, infused with ginger, green chilly & crushed black pepper served with desi potato chips and kokum reduction.)

- HARE MATAR KE SHAMI   425/-

(Green peas mash with hint of Indian spices and melted cheese then crispy fried with masala green peas and served with garlic mayo.)

(SPL. ADDITION)

- HONEY MUSTARD CHEESE BROCCOLI 545/-

(Broccoli marinated in a velvety blend made with cream, cheese and cashews, baked in tandoor and served with grated cheese on topped with sprinkled papad.)

- MOONG OR BHUTTE KI SEEKH  425/-

(This tawa grilled Moong Dal and corn seekh kebab is a popular & mild starter. This vegetarian kebab is rich in protein and iron and is perfect for beer lovers. These kebabs are flavored with multiple spices. Try this unique, fantastic and tasty kebab available only at The Brew Estate.)

(SPL. ADDITION)

- KHAO SOI ROLL TIKKA (PANEER TIKKA CHICKEN TIKKA)  545/-
645/-

(Khao soi or khao soy is Myanmar dish served in and northern Thailand. Made with coconut cream and curry powder. We combine this with our tikkas to make a unique kabab Indo-Burmese fusion.)

(SPL. ADDITION)

- NIMBU MIRCHI BHATTI MURGH (Half)  465/- 

(King of Kebabs; chicken leg-thighs marinated in nimbu, green chilli and Chef's special secret spices then baked in tandoor then a sprinkle of chat masala, lemon drops on top serve with pudhina papad.)

- TANDOORI CHICKEN  445/-
(Half / Full) 725/-


(Chicken marinated in Chef's special red secret spices and slow cooked in tandoor, served with a sprinkle of chat masala and lemon drops on top with channa dal jhal-muri & cream salad.)

- CHICKEN KEEMA SEEKH  445/-
MUTTON KEEMA SEEKH 545/-

(Finely minced Chicken/ Mutton mixed with ginger, garlic, green chilli, flavourful spices along with herbs, and smoked in Tandoor with masala pao.)

- MUSTARD FISH CHAR-GRILLED  595/-

(Fish marinated in kasundi mustard paste, and grilled in tandoor with extra virgin mustard oil on jhalmuri.)

- AMRITSARI FISH  595/-

(A famous street food of Amritsar (a city in Punjab region of Northern India) Fish rubbed with ginger, garlic, bishop seeds and gram flour, crisp fried and served with desi aloo chips and mint relish.)

ALL COUNTRY PLATTER

• **MEZZE PLATTER VEG**   645/-

(Hummus , Labneh, Muhmmara, Tzatziki, Baba ganoush, Grilled tomato, Falafel, Fattoush, Feta mushroom, Lebanese roll, Mukhalal, Sambousek, Labneh bread, Zaatar bread Lavash and khakhra.)

• **BEER BUDDY KEBAB PLATTER(VEG)**  875/-

(Assortment of smoked paneer tikka, dahi ke kebab, stuffed tandoori mushroom, malai soya chaap served with assorted dips & onion salad.) (16 Pcs)

• **BEER BUDDY KEBAB PLATTER(NON- VEG)**  975/-

(Assortment of Chicken, Mutton seekh & Fish tikka Served with dips & onion salad.) (16 Pcs)

• **MEAT LOVER JUMBO PLATTER (NON-VEG)**   1725/-

(Mix platter of chicken tikka kebab, chicken malai kebab, chicken seekh, Mutton seekh kebab, Tandoori fish tikka, half tandoori chicken thigh and Butter chicken wings with assorted dips & onion salad.) (28 Pcs)

• **GREEN REVOLUTION JUMBO PLATTER(VEG)**   1525/-

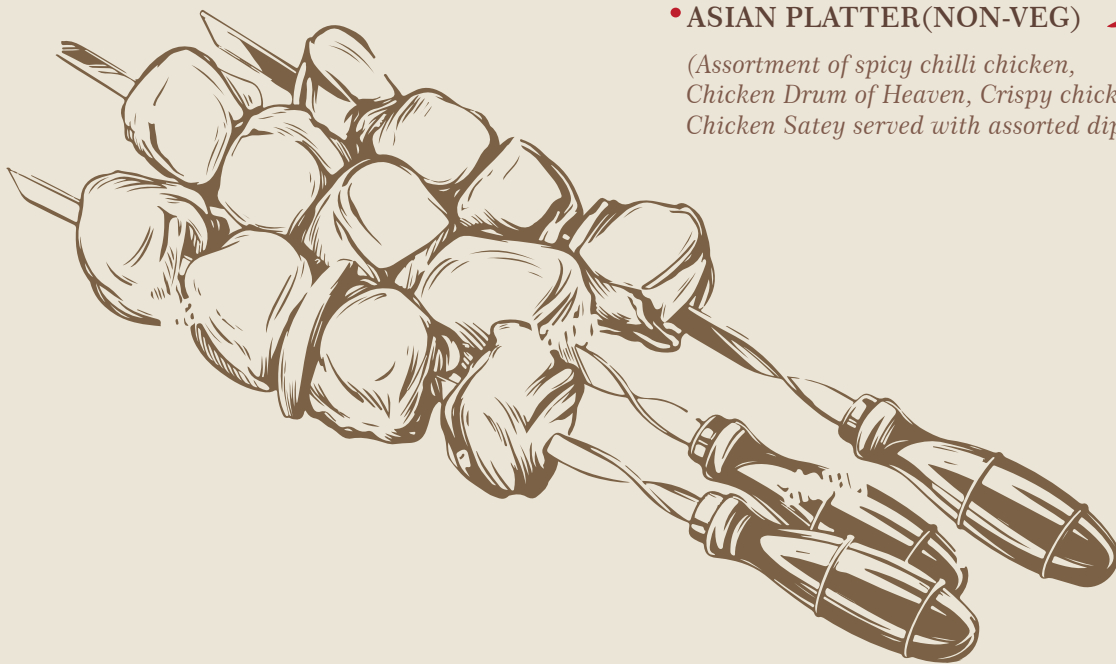
(Mix Platter of paneer tikka, Tandoori mushroom, Tandoori soya chaap, Malai soya chaap, Dahi ke Kebab, Hara matar ki shami and Moong bhutte ki Seekh. Served with assorted dips & onion salad.) (28 Pcs)

• **ASIAN PLATTER(VEG)**  845/-

(Assortment of spicy paneer chilli, honey chilli potato, dry manchurians, Thai spring roll served with assorted dips)

• **ASIAN PLATTER(NON-VEG)**  945/-

(Assortment of spicy chilli chicken, Chicken Drum of Heaven, Crispy chicken, Chicken Satay served with assorted dips)



CRYSTAL DIMSUMS & BAO

- **VEGETABLES CRYSTAL DIM SUM** ^{MUST TRY} 425/-

(Potato starch wrapping with exotic veggies.)

(SPL. ADDITION)

- **BUTTER PEPPER GARLIC MUSHROOM DIM SUM** 475/-

(Three varieties of mushroom and fried brown garlic with asian seasoning.)

- **TRUFFEL MUSHROOM BAO** ^{MUST TRY} 450/-

(White dough wrapping with exotic veggies.)

(SPL. ADDITION)

- **CHICKEN CHILLI OIL DIM SUM** ^{MUST TRY} 425/-

(Fine chopped chicken thigh with water chestnuts and coriander roots made in chilly seasoning and garnished with spring onions.)

(SPL. ADDITION)

- **GYOZA (EXOTIC VEGETABLE / CHICKEN)** 475/-

(Potstickers chinese dim sum.)

- **PAN SEARED TERIYAKI CHICKEN BAO** ^{MUST TRY} 475/-

(Fine chopped chicken thigh with water chestnuts and coriander roots made in chilly seasoning and garnished with spring onions.)

(SPL. ADDITION)

SUSHI

- **AVOCADO ASPARAGUS ROLL** ^{MUST TRY} 725/-

Urumaki sushi stuffed with tempura fried Asparagus and topped with creamy avocado, togarashi mayo and unagi sauce with tanuki flakes.

(SPL. ADDITION)

- **ASPARAGUS TEMPURA ROLL** ^{MUST TRY} 725/-

Urumaki sushi stuffed with tempura fried Asparagus and topped with sesame seeds & Japanese mayo.

(SPL. ADDITION)

- **MELON CHEESE ROLL** ^{MUST TRY} 665/-

Urumaki sushi stuffed with cream cheese, watermelon and topped with black & white sesame seeds.

(SPL. ADDITION)

- **ASPARAGUS NIGRI** ^{MUST TRY} 625/-

Nigri sushi stuffed with sushi rice and asparagus, topped with gadean mayo and siracha sauce.

(SPL. ADDITION)

- **AVOCADO NIGRI** ^{MUST TRY} 625/-

Nigri sushi stuffed with avocado and sushi rice with Japanese mayo and togarashi mayo and topped with avocado.

(SPL. ADDITION)

- **PRAWN TEMPURA ROLL** ^{MUST TRY} 785/-

Urumaki sushi stuffed with tempura fried prawns, salmon, togarashi mayo and unaki sauce. Topped with tanuki flakes.

(SPL. ADDITION)

ASIAN STARTERS

● JAPANESE STYLE CRISPY CORN  465/-

(Corns served with Japanese seasonings.)

(SPL. ADDITION)

● ASIAN STYLE SPRING ROLL  465/-

(Roll made from lampang fried to perfection.)

● SPICY CRISPY SWEET CHILLI  465/-
(POTATOES/ LOTUS STEMS/ CAULIFLOWER) 

(Made in sweet chilly spicy Korean sauce.)

(SPL. ADDITION)

● SHANGHAI STYLE VEGETABLES  475/-

(Exotic vegetables tossed in schezwan pepper.)

(SPL. ADDITION)

● CRISPY TANGY BUTTON MUSHROOMS  475/- 

(Crispy fried mushroom tossed with onions, garlic, fresh red chilly and basil.)

(SPL. ADDITION)

● WOK TOSSED CHILLI PANEER  485/- 

(Wok tossed crispy paneer with garlic chilli and bell peppers.)

● BULLET CHILLI CHICKEN  565/-

(1990's chilli chicken wok tossed with garlic chilli, soya & bell peppers.)

(SPL. ADDITION)

● KUNG PAO CHICKEN  565/-

(Shallow fried Thai chicken wok tossed with dried red chillies and peanuts.)


● CHICKEN BULGOGI  565/-

(Shallow fried Thai chicken wok tossed with broccoli and spring onions in Asian spices.)

● CHILLI BLACK BEAN CHICKEN  565/-

(Thai chicken Wok tossed with black bean sauce & bell peppers.)


(SPL. ADDITION)

● SLICED FISH IN HOT BASIL SAUCE  585/-

(Marinated sole fish, stir fried with chillis, fresh basil, onions and bell-peppers.)

● SPICY SUNDRIED CHILLI FISH  585/-

(Fish cooked with the combined heat of chillis & nanjing sun.)

● CRISPY BUTTER GARLIC PRAWN  645/-

(Prawns wok tossed in Beijing sauce.)


(SPL. ADDITION)

ASIAN MAIN COURSE

● **PAN- FRIED- NOODLES** (MUST TRY)  425/-
475/-


(Crispy pan fried noodles with broccoli, baby corn, mushroom, pok choy, chinese cabbage with black bean sauce.)

(SPL. ADDITION)

● **HUNAN POT**  425/-
475/-

(Glass noodles and asian greens doused in flamed dry hunan spice served with sticky rice and noodles.) (choose one)

(SPL. ADDITION)

● **KHAO SOI**  425/-
475/-

(Soft and crispy noodles in yonggon herbed coconut broth.)

● **PAD THAI NOODLES** (MUST TRY)  425/-
475/-


(Thai hawker's flat noodles with bean sprouts and peanuts.)

(SPL. ADDITION)

● **BROCCOLI MANCHURIAN HAKKA NOODLES** (MUST TRY)  425/-

(Broccoli Manchurians tossed with shredded cabbage, carrots, capsicum and onion & seasoned with salt and pepper served with hakka noodles and kimchi salad.)

(SPL. ADDITION)

● **THAI GREEN CURRY**  445/-
475/-

(Creamy coconut flavoured thai curry and sticky rice with kimchi salad)

● **JAPANESE CHILLI NOODLES** (MUST TRY)  445/-
475/-

(Made with home-made Japanese sauce and tossed in hakka style.)

(SPL. ADDITION)

● **#TBE SPECIAL HOT SIZZLING BOWLS** (MUST TRY)  445/-
475/-

(Asian greens doused in flamed dry hunan spice served with sticky rice or noodles.)

(Choose any one)

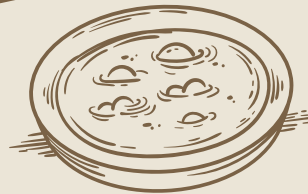
(SPL. ADDITION)

● **MINCED BASIL CHICKEN WITH RICE**  475/-

(Minced Thai chicken wok tossed with fresh red chillies and basil.)

● **THAI RED CURRY**  445/-
475/-

(Creamy coconut flavoured Thai curry and sticky rice with kimchi salad.)




SMOKEY SIZZLERS

- **GRILLED CHICKEN & MUSHROOM DEMI-GLACE SAUCE**  595/-

(Grilled Chicken breast with mushroom demi-glance sauce, butter parsley rice, mashed potato, grilled veggies & grilled tomato.)


- **CREAMY LEMON BUTTER GRILLED FISH** 675/-
"ALL-TIME FAVOURITE FISH DELICACY"

(Perfectly grilled fish, creamy lemon butter parsley sauce, pan grilled veggies, buttery potato mash & grilled tomato.)

- **CLASSIC SHASHLIK SIZZLER**  485/-
(COTTAGE CHEESE/
GRILLED CHICKEN) 595/-

(Yummy and mouth-watering combination of grilled cottage cheese/ chicken chunks with herb rice, grilled vegetables and tomato, fries, mash served on a hot sizzler with tangy cherry tomato sauce.)

(SPL. ADDITION)

- **TBE HAWAIIAN SIZZLER**  485/-
(COTTAGE CHEESE/
GRILLED CHICKEN) 595/-


(From osceans of Malibu, this Hawaiian sizzler will change your mind with a roller coaster of sweet & sour Caribbean taste. Served with grilled pineapple and orange juice sauce, corn and bell-peppers with grilled vegetables and fries.)

(SPL. ADDITION)

- **CHEESY CHICKEN ALA KIEV SIZZLER**   625/- (MUST TRY)

(This lip-smacking continental chicken dish is similar to that of a roulade. Chicken here is stuffed with herb butter and cheese, and finally deep fried giving it a lovely texture and flavour that you will absolutely love with our creamy peri-peri sauce, herb rice mashed green peas and grilled vegetables.)

(SPL. ADDITION)

- **ASIAN CHILLI SIZZLER**  575/-
(PANEER CHILLI/
CHILLI CHICKEN) 645/-

(Paneer chilli/ Chilli chicken, roasted vegetables, grilled tomato, Hakka noodles, sweet & spicy lotus stems & potato fries.)

PASTA HOUSE

...WITH GARLIC TOASTS

PENNE / SPAGHETTI

- **AGLIO OLIO PEPERONCINI & SPINACH (VEG/NON-VEG)**  465/-
495/-

(Pasta toasted in garlic flavoured extra virgin olive oil, chilli flakes, Spinach, cherry tomatoes and parmesan cheese.)

- **TBE HOMEMADE ARRABBIATA (VEG/NON-VEG)**  465/-
495/-

(A spicy Italian tomato sauce flavoured with garlic, veggies & sundried red chillies.)

- **SWEET CORN ALFREDO (VEG/NON-VEG)**  465/-
495/-

(A rich and creamy homemade white cheese sauce with sweet corn & parmesan cheese.)

- **ROSA MIX SAUCE (VEG/NON-VEG)**  465/-
495/-

(A beautiful flavourful blend of marinara & white sauce, veggies & parmesan cheese.)

- **LAMB BOLOGNESE**  645/-


(This Lamb Bolognese has all the delicious flavours of carrot, onion, herbs and lamb together. Best combination is with spaghetti but can also be mixed with your choice of pasta for an amazing taste.)

(SPL. ADDITION)

- **CREAMY PESTO MUSHROOM WITH WALNUTS (VEG/NON-VEG)**  465/-
495/- 

(A speciality of the house, pasta draped in walnut pesto cream sauce and buttered mushrooms.)

(SPL. ADDITION)

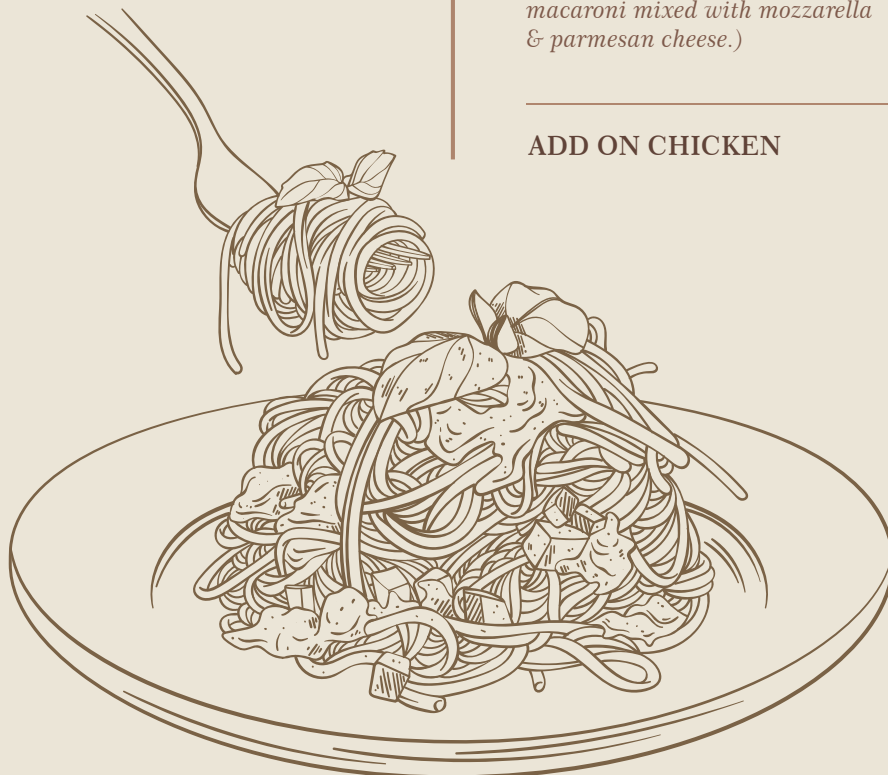
- **LASENGE VERDE**  645/-

(Combined pasta sheets filled with exotic veggies, spinach, mushrooms and homemade sauces.)

- **GRATIN MAC'N'CHEESE (VEG/NON-VEG)** 465/-
495/-

(A rich and creamy pasta consisting of macaroni mixed with mozzarella & parmesan cheese.)

- **ADD ON CHICKEN** 120/-



PIZZA

THIN CRUST (12")

● **MARGHERITA** 475/-
(BASIL & SUN-DRIED TOMATOES)

(Tomato marinara, mozzarella, cheddar, parmesan cheese, basil leaves & extra virgin olive oil.)

● **GREEN REVOLUTION** 525/-

(Mix of green veggies - pesto, broccoli, green zucchini, green chilli, green olives, green pepper, jalapenos, green peas and basil.)

● **SUPREME VEGGIES** 525/-

(Smoked peppers, sun-dried tomatoes, zucchini, broccoli, mushroom, mozzarella cheese & extra virgin olive oil.)

● **PANEER MAKHANI** 525/-

(Buttery Indian makhani gravy, cottage cheese cubes, butter masala onions, mozzarella cheese, fenugreek powder, cream and fresh coriander.)

● **PIZZA AL FUNGI & DRY GARLIC** 545/-

(Button mushrooms, shiitake mushrooms, mozzarella cheese, garlic and parmesan cheese.)

● **GOLDEN CORN PIZZA** 525/-

(American sweet corns with jalapenos, mozzarella cheese & olives.)

● **PIZZA ALLA DIAVOLA** 565/-

(Hot red chilli, jalapeno, spicy chicken salami, chicken sausages, mozzarella cheese, cherry tomato, red onion, fresh basil.)

● **ARABIAN NIGHTS** 545/-
(SMOKED COTTAGE CHEESE/
CHICKEN) 575/-

(Cottage cheese or chicken, artichok, mushroom, smoked paprika tomato sauce, olives, mozzarella, feta, pomegranate seeds, sprinkle of paprika, sumac & extra virgin olive oil.)

● **BUTTER CHICKEN** 575/-

(Makhani gravy, roasted chicken, masala onions rings, green capsicum, mozzarella cheese, fresh coriander & cream with sprinkle of tandoori spice powder.)

● **PEPPERONI** 585/-

(Pepperoni & cheese)

● **MAC'N'CHEESE PIZZA** 545/-
565/-

(A rich and creamy pizza consisting of macaroni pasta mixed with mozzarella & parmesan cheese.)

● **HALF & HALF** 595/-

(Choose any two toppings in one pizza.)

ADD ON CHICKEN 120/-



PIDE

(Pide, also known as oval flatbread Turkish pizza around the world, is one of our all-time favourite foods.)



• **CHEESE TOMATO** MUST TRY  475/-

(Proving we are bigger cheese lovers than Turkish we created a dish with melting cheddar cheese, grated mozzarella, crumbled feta in taste of pide. Further topping it with Cherry tomato slices and olive oil sumak n zatar.)

(SPL. ADDITION)

• **TURKISH MARINATED GRILLED CHICKEN & CHICKEN SAUSAGE**  575/-

(A popular pide topping consisting slices of chicken sausages with sliced spinach and your favourite walnuts.)

(SPL. ADDITION)

• **GROUND MEAT & CHUNKS OF MEAT**  585/-

(Topping consisting of Ground meat with small cubes of lamb with sautéed ground meat and diced onions. Seasoned well with sea salt and ground black pepper.)

(SPL. ADDITION)

• **PEPPERS, SPINACH, SAUTÉED MUSHROOMS AND OLIVES**  545/-

(This loveable vegetables pide is made with sliced red onions, sautéed peppers, mushrooms & spinach to work together as a great pide topping. Olives and cheese combined with the vegetables along with roasted marinated small chunks of artichoke hearts, which would make an amazing combination as pide toppings.)

(SPL. ADDITION)

• **PIDE WITH CHICKEN HAM & CRACKED EGG** MUST TRY  575/-

(This is another specialty, called Trabzon pidesi, as it originated from the city of Trabzon. Made with melting cheese and butter as the topping, with chicken ham & red chilli. Half cooked eggs with basil is added in the middle of this pide towards the end before baking for another minute, making it simply divine!)

(SPL. ADDITION)

MEAL SPREADS

SERVED WITH TWO INDIAN BREADS & RUMALI ROTI

• DAL MAKHANI  475/-

(India's much-loved rich black dal, slow cooked overnight on tandoor. Served with baby butter naan, plain roti & baby laccha parantha.)

• YELLOW DAL TADKA MIX  465/-

(Dal tempered with sizzling clarified butter and cumin, accompanied with baby plain tandoori roti, baby missi roti & baby garlic parantha.)

• PANEER PLATTER-
LABABDAR/ MAKHANI/
PALAK MAKHANI/
KADHAI MASALA  525/-

(The soft and creamy cottage cheese chunks, simmered in your choice of gravy. Served with baby butter naan, baby spinach parantha & baby missi roti.)

• MUSROOM PLATTER-
LABABDAR/ MAKHANI/
PALAK MAKHANI/
KADHAI MASALA  525/-

(The soft stuffed mushrooms cheese chunks, simmered in your choice of gravy. Served with baby butter naan, baby spinach parantha & baby missi roti.)

• MAIN CHICKEN PLATFORM -  565/-
(LABABDAR/ MAKHANI/
PALAK MAKHANI/ KADHAI MASALA)

(World famous butter chicken and other choice of your gravy with baby butter naan, baby spinach parantha & baby missi roti.)

• MUTTON ROGAN JOSH  625/-

(Red chilli tempered mutton curry cut flavoured with Indian spices with baby spinach paratha, baby butter naan & baby plain roti.)

• CHAMPARAN HANDI
MUTTON  675/-

("Ahuna, also known as handi meat or batlohi, It's a dish with root from champaran, a district of Bihar. For the first time in Chandigarh we bring you the exclusive flavours from the old champaran meat house, Patna. Served with rice but can be replaced with two baby indian breads & rumali roti.)

(SPL. ADDITION)

• RARA MEAT  645/-

(Minced lamb cooked with flavourful masala. Served with baby spinach parantha, baby butter naan & baby plain roti.)

(SPL. ADDITION)

• CHAMPARAN AHUNA
FISH CURRY  695/-

(Fresh river sole fish chunks marinated and cooked in a pool of herbs and spices. This rich and robust fish curry Hailing from East India is a hit across seasons!. Served with rice but can be replaced with two baby indian breads & rumali roti.)

(SPL. ADDITION)



BIRYANI


—(SERVED WITH RAITA,PAPAD,CHUTENEY, SALAN AND SALAD)—

A supreme flavourful rice dish invented in erstwhile Royal kitchens of India. Dum means to 'breathe in' and biryani is prepared by layering preboiled basmati rice with marinated vegetables or meat in a sealed heavy bottom pot on very low heat. All flavours remain locked within the dish. Added layers of flavours are saffron, cardamom, cloves and brown onion.

• VEGETABLES DUM BIRYANI  465/-

• CHICKEN DUM BIRYANI  565/-

• SOYA TIKKA BIRYANI  495/-
(SPL. ADDITION) (MUST TRY)

• LAMB BIRYANI  595/-

INDIAN BREADS

• TANDOORI ROTI 70/-

• HARI MIRCH PARANTHA  90/-

• RUMALI ROTI 75/-

• PLAIN NAAN 85/-

• BUTTER TANDOORI ROTI 75/-

• BUTTER NAAN 90/-

• GHEE TANDOORI ROTI 75/-

• GARLIC NAAN 95/-

• MAGHAZ MISSI ROTI 85/-

• CHEESE GARLIC NAAN 165/-

• LACCHA PARANTHA 85/-

• TANDOORI STUFFED KULCHA WITH BUTTER AND CURD  135/-
145/-
165/-

• PALAK METHI PARANTHA 95/-

(ONION, ALOO PYAZ, PANEER)
(SPL. ADDITION)

• LEBANESE ZATAR BREAD (2 PC) 120/-

• BASKET OF BREADS 500/-

• GARLIC PARANTHA 90/-

1 ROTI, 1 RUMALI ROTI, 1 MISSI,
1 LACCHA PARANTHA, 1 PALAK METHI
PARANTHA, 1 NAAN & 1 BUTTER NAAN

SIDES

- | | | | |
|--|----------------|--|-------|
| ● PALAK PATTA CHAAT | 245/- | ● SAUTED VEGETABLES | 225/- |
| ● PEANUTS (PLAIN/MASALA) | 145/-
385/- | ● JEERA RICE/ STEAMED RICE | 295/- |
| ● PAPAD (FRIED/ROASTED)
(6Pcs) | 175/- | ● RAITA (BOONDI CURRY PATTA/
PINEAPPLE/ ALOO ANAAR/
MIX VEG MINTY) | 225/- |
| ● SOUTH INDIAN RICE
PAPAD (6Pcs) | 195/- | ● AMUSE BOUCHE | 245/- |
| ● FRIED LAL MIRCH
MASALA PAPAD (2Pcs) | 225/- | ● AKURI EGG BHURJI | 245/- |
| | | ● ADD EXTRA CHICKEN | 120/- |

DESSERTS

- | | | | |
|---|-------|---|-------|
| ● ICE CREAMS
HOMEMADE BLEND 2 SCOOPS
(AMERICAN NUTS/ GULKAND PAAN /
OREO DARK CHOCOLATE/ RICH VANILLA) | 345/- | ● BISCOFF CHEESE CAKE SLICE | 395/- |
| ● MANCHA TURKISH DESSERTS
WITH SILVER VARK AND
GULKAND PAAN ICECREAM | 345/- | ● MILKY-MILKY CAKE | 365/- |
| ● SIZZLING BROWNIE &
DRIZZLE OF CHOCO SYRUP | 365/- | ● CREAMY APRICOT PUDDING | 375/- |
| ● GULAB JAMUN FUDGE CAKE | 375/- | ● BELGIAN DARK CHOCOLATE
FUDGE SLICE WITH
ICE CREAM | 365/- |
| ● CHOCOLATE MONEY BAGS | 375/- | ● BIRTHDAY CAKE
CHOCOLATE (500gm) | 800/- |





CHANDIGARH

SCO 25, Madhya Marg
Sector 26 | Ph- 7851000008

MOHALI

SCO 4-5, Sector 80
Ph - 7872363636

CHANDIGARH

3rd Floor, Elante Mall, Phase 1
Industrial Area | Ph-7851000003

LUDHIANA

Sarabha Nagar, Malhar Road
Ph- 9115999661

PATHANKOT

Downtown 44, Pathankot
Ph - 9703640004

PATIALA

Bhupindra Road, Ranbir Marg,
Ph- 7851000004

ZIRAKPUR

2nd Floor, Oxford street,
Zirakpur, Ph-9885140004

PANCHKULA

SCO351, Sector 9
Ph- 7851000005

SHIMLA

The Ridge Behind Christ Church
Ph- 7851000006

YAMUNA NAGAR

Near pnb bank, Model Town,
Yamuna Nagar, Haryana
Ph - 9703540004

KARNAL

Grand trunk Road, Near
Suvarnabhumi Highway Petrol
Pump, Karnal
Ph- 9647599000

DEHRADUN

158, Euphorgia Shopping Complex,
4TH Floor, Rajpur Road
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