



# FOOD MENU

Nirwana Square, NH-205, Kharar



# BEGINNING TASTERS

● **CHAKHNA...FIERY CRISP**  455/-


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

● **CHAKHNA RE-INVENTED STEAMED DELICIOUS**  465/-

*(Steamed chakhna platter carrying sautéed black chickpeas, Masala white matar, hot butter corn & Stuffed fryme.)*

● **TBE BIG FRIED AMERICAN BOWL**  525/-


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

● **FETA STUFFED MUSHROOM**  455/-


*Crunchy fried mushrooms stuffed with feta cheese bell pepper & jalapenos, Topped with salsa and saur cream on spicy alphonso sauce.*

● **RING-O-NOSTALGIA (ONION RINGS)**  385/-

*("Onione Rings" Crispy, Golden Brown Rings of savory delight. Perfectly battered and seasoned with Cajun spice. Our onion rings are a classic appetizer that never fails to satisfy. Pair them with your favorite beer for an irresistible taste experience, Serve with sweet chili and cheese dips.)*

● **CHICKEN DRUMS OF HEAVEN**  465/-


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

● **AFRICAN PERI PERI FRIES**  345/-  
(REGULAR SALTY/  
PERI PERI SPICY/  
CHEESE PERI PERI) 355/-  
375/-

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

● **CUMIN CORN JALAPENO CHEESE LOLLI**  375/-

*(American sweet corn lolly-pop infused with jalapeno and jeera, cornflaked fried and serve with chilli alphonso sauce)*

● **LOADED NACHOS**  395/-  
(VEG  
CHICKEN) 425/-

*(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.)*

● **PAN FRIED BANGDA MACKEREL FISH**  585/- 

*Whole piece of mackerel fish marinated in indian seasoning and spices then pan fried to perfection. Served with indian assorted dips for an irresistible appetizer.*

● **CRISPY CHEESE AIR POCKETS WITH CAJUN POPCORN**  375/-

*crispy wonton sheets filled with melted cheese and cilantro jalapenos and herbs sprinkle with peri peri, serve with sweet chilli dip and Cajun popcorns*

# TBE WORLD OF WINGS CHAMPIONSHIP

• **GOCHUJANG KOREAN HOT FRIED WINGS**  465/-

*(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**  465/-

*(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**  465/-

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

• **CRISPY CAJUN FRIED WINGS**  465/-

*(Chicken wings marinated with our homemade Cajun seasoning -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)

• **INDIAN TANDOORI CHARGRILLED BUTTER CHICKEN WINGS**  465/-

*(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** 275/-

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

• **EXOTIC SUPER BOWL SALAD** 355/-


*(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** 345/-  
(SMOKED COTTAGE CHEESE GRILLED CHICKEN WITH EGG) 375/-

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

• **TANDOORI TIKKA SALAD**  335/-  
(PANEER TIKKA/ CHICKEN TIKKA) 365/-

*(Tandoori Tikka Salad is an Indian inspired salad with full, well rounded flavors and texture. You will love this change up, it's unique and mouth watering good.)*

• **PEACH AND CUCUMBER LEBANESE FATTOUSH SALAD** 325/-  
(GRILLED HARD TOFU LEBANESE CHICKEN)  355/-

*(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)

Govt. taxes extra as applicable

# SUMTHING SOUPY

- **TOMATO, BASIL & ROASTED RED BELL PEPPER** 275/-

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

- **MOROCCAN HARIRA KHARODE KA SHORBA (LAMB)**  325/- 


(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)

- **MUSHROOM AND THYME SOUP**  275/-

(Mushroom soup flavoured with thyme, the goodness of cream, sprinkled with garlic, sliced mushroom drizzled with Extra Virgin olive oil.)

(SPL. ADDITION)

- **BURMESE KHOW SUEY SOUP**  (VEG / CHICKEN) 295/-  
325/-

(A Burmese soup with the accompaniments)

## CHINESE INTRUDERS SOUPS

- **HOT & SOUR SOUP** 255/-  
375/-

- **ASIAN MANCHOW SOUP** 255/-  
375/-

- **LEMON CORIANDER SOUP** 255/-  
375/-

- **SWEET CORN SOUP** 255/-  
375/-

- **TIBETAN THUPKA**  265/-  
285/-

## BRUSCHETTA & TOASTS ...FOR BREAD LOVERS

- **GARLIC TOAST** 325/-

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

- **LEBANESE HUMMUS WITH FALAFEL / GRILLED COTTAGE CHEESE/ CHICKEN/ MUTTON**  355/-  
365/-  
485/-  
495/-

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

- **PANEER MAKHANI TOAST BUTTER CHICKEN TOAST** 365/-  
375/-

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

- **CHEESE GARLIC TOAST**  355/-

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

- **PESTO MUSHROOMS WARM BRUSCHETTA CHEESE GARLIC**  365/-

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

(SPL. ADDITION)

- **BASIL TOMATO COLD BRUSCHETTA WITH FETA** 355/-

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



# BREWER'S CHOICE BURGERS / WRAPS & QUESADILLAS

## • BOMBAY VADA PAV BURGER 385/-

*(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 masla chips.)*

(SPL. ADDITION)

## • CRISPY CHICKEN BURGER 425/-

*(Fried Chicken Burgers is a best way to eat your burger. Spicy from chili spread, mustard and arugula, A delicious combination. Serve with salad, fries and popcorns.)*

(SPL. ADDITION)

## • GRILLED JUICY LAMB BURGER 465/- (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 425/- (FALAFAL / COTTAGE CHEESE GRILLED CHICKEN) 445/- 465/-

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

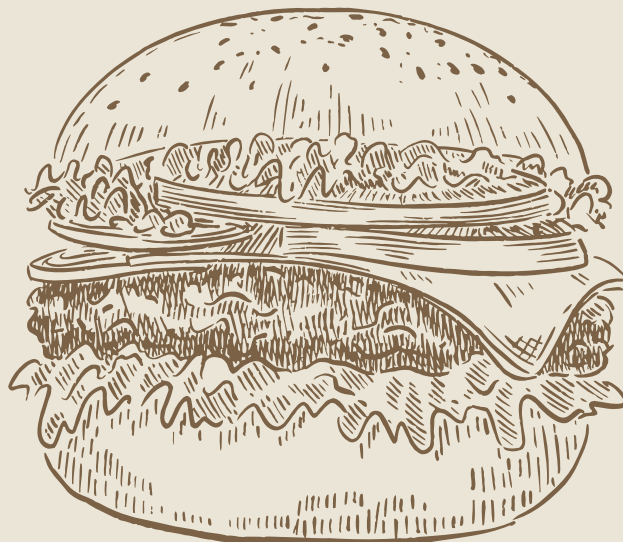
## • MEXICAN QUESADILLA WRAP 445/- (GRILLED COTTAGE CHEESE / GRILLED CHICKEN) (MUST TRY) 465/-

*(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 425/- (PANEER TIKKA / CHICKEN TIKKA) 445/-

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



# ALL COUNTRY PLATTER

• **MEZZE PLATTER VEG**   645/-

(Hummus, Labneh, Muhmmara, Tzatziki, Baba ganoush, Cucumber, carrot & tomato, Falafel, Fattoush, Feta mushroom, Lebanese roll, Mukhalal, Sambousek, Labneh bread, Zaatar bread, Lavash & khakhra)

• **BEER BUDDY KEBAB PLATTER(VEG)**  865/-

(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)**  965/-

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

• **ASIAN PLATTER(VEG)**  825/-

(Assortment of spicy paneer chilli, honey chilli potato, lotus root fries Thai spring roll served with assorted dips)

• **ASIAN PLATTER(NON-VEG)**  915/-

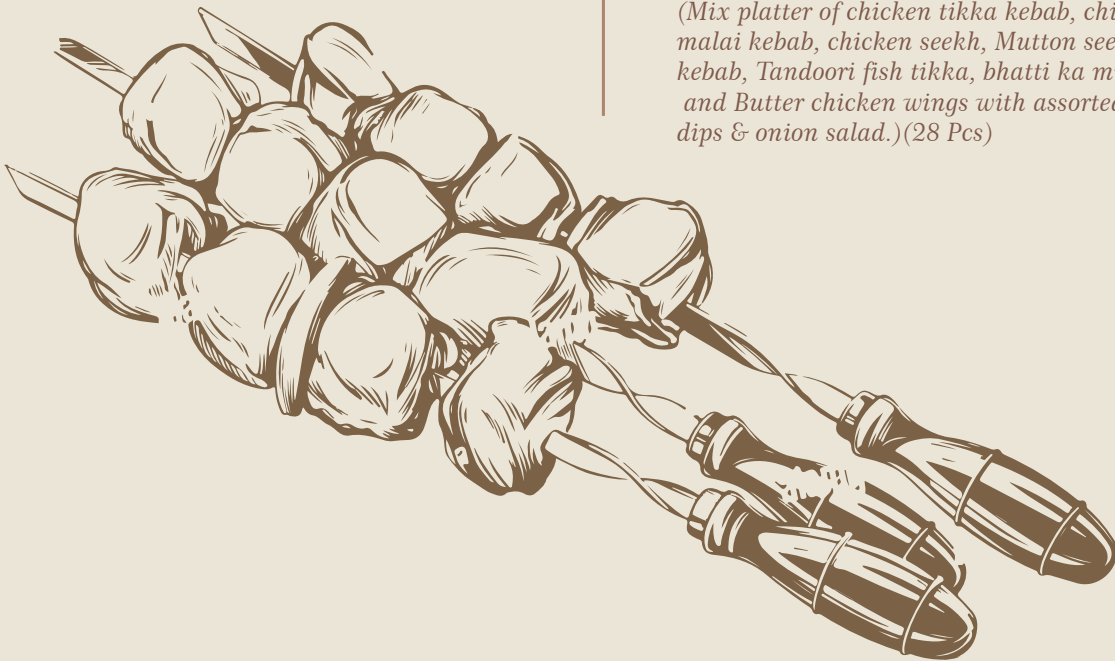
(Assortment of bullet chilli chicken, sweet chilli wings, spicy sun dried chilli fish chicken lollipop)

• **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)


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

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






# INDIAN FLAVOURED STARTERS

- **SMOKED TIKKA KEBAB**  475/-  
(PANEER /MUSHROOM /SOYA /  
CHICKEN/ FISH) 475/-  
465/-  
535/-  
595/-  
*(Choice of protein marinated in yogurt,  
cream, ginger, garlic, ground spices char  
grilled and served on masala papad,  
desi aloo chips assorted Indian dips)*

- **MALAI KEBAB**  475/-  
(PANEER /MUSHROOM /SOYA /  
CHICKEN) 475/-  
465/-  
535/-  
*(Choice of protein draped in cream &  
cashew paste, crushed black peppercorns &  
chandi vark, char grilled in moderate heat.  
Served along with masala papad,  
and assorted indian dips.)*

- **DAHI KE KEBAB** 385/-  
*(Golden fried smooth hung curd tikki, infused  
with ginger, green chilly & crushed black  
pepper with makhana)*

- **HARE MATAR KE SHAMI**  425/-   
*(Green peas mash with hint of Indian spices  
and melted cheese then crispy fried,  
masala green peas and severed with  
garlic mayo)*  
(SPL. ADDITION)

- **KASUNDI ACHARI  
CHEESE BROCCOLI**  535/-  
*(Broccoli marinated in a kasundi,  
cheese, baked in tandoor and served  
with grated cheese on topped with sprinkled papad.)*

- **MOONG OR BHUTTE  
KI GILAFI SEEKH**  425/-

*(This tawa grilled Moong Dal and corn seekh  
kebab is a popular & mild starter. This vegetarian  
kebab is rich in protein, 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)

- **NIMBU MIRCHI BHATTI**  435/-   
**KA MURGH.)** (half / Full) 695/-

*(King of Kebabs; chicken with skin 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  
masala papad.)*

- **TANDOORI CHICKEN**  435/-  
(Half / Full) 695/-


*(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, channa dal jhal-muri & cream salad.)*

- **CHICKEN KEEMA SEEKH**  525/-  
**MUTTON KEEMA SEEKH** 585/-

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

- **MUSTARD FISH  
CHAR-GRILLED**  595/-

*(Fish marinated in kasundi mustard paste,  
and grilled in tandoor with extra virgin  
mustard oil on coconut jhalmuri & garlic mayo.)*

- **AMRITSARI FISH**  575/-

*(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,  
masala french fries & garlic mayo.)*



## 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** 685/-


“ALL-TIME FAVOURITE FISH DELICACY”

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

- **CLASSIC SHASHLIK SIZZLER**  (COTTAGE CHEESE/ GRILLED CHICKEN) 575/- 625/-


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

(SPL. ADDITION)

- **TBE HAWAIIAN SIZZLER**  (COTTAGE CHEESE/ GRILLED CHICKEN) 575/- 625/-

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

(SPL. ADDITION)

- **ASIAN CHILLI SIZZLER**  (PANEER CHILLI/ CHILLI CHICKEN) 575/- 625/-

(Paneer chilli/ Chilli chicken, roasted vegetables, grilled tomato, Hakka noodles/ Fried rice, sweet & spicy potato chili.)

## CRYSTAL DIMSUMS & BAO

- **VEGETABLES CRYSTAL DIM SUM**  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.)

- **GYOZA (EXOTIC VEGETABLE / CHICKEN)** 455/- 475/-

(Potstickers chinese dim sum.)

- **CHICKEN CHILLI OIL DIM SUM**   425/-

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

(SPL. ADDITION)

- **TRUFFEL MUSHROOM BAO**   450/-

(White dough wrapping stuffed with exotic veggies.)

(SPL. ADDITION)

- **PAN SEARED TERIYAKI CHICKEN BAO**   475/-

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

(SPL. ADDITION)

Govt. taxes extra as applicable

# ASIAN STARTERS

● **JAPANESE STYLE CRISPY CORN**  465/-

(Corns served with Japanese seasonings.)

(SPL. ADDITION)

● **ASIAN STYLE SPRING ROLL**  465/- (MUST TRY)

(Roll made from lampang fried to perfection.)

● **SPICY CRISPY SWEET CHILLI**  465/- (MUST TRY)  
475/-  
(POTATOES/ LOTUS STEMS/  
CAULIFLOWER/ CHICKEN) 495/-

(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/- (MUST TRY)

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

(SPL. ADDITION)

● **WOK TOSSED CHILLI PANEER**  485/- (MUST TRY)

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

● **NUTTY BUTTY**  495/- (MUST TRY)

(Crispy fried tofu tossed in Asian spices & seasonings.)

● **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 or noodles.)

(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 with sticky rice and 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 with sticky rice and kimchi salad.)



# NAANZA

Naanza is a delightful culinary fusion, blending the crispy goodness of pizza with the aromatic charm of naan bread. Indulge in a tantalizing harmony of toppings, cheese, and spices, creating a unique taste that's sure to captivate your palate.

- **TIKKA MASALA NAANZA (PANEER MAKHANI BUTTER CHICKEN)**  475/- 495/- MUST TRY

*Treat yourself to the ultimate fusion delight with our Tikka Masala Naanza, where Indian classics meet the comfort of naan bread in an explosion of taste! Experience the best of both worlds with the creamy goodness of Paneer Makhani or the lusciousness of Butter Chicken on a perfectly baked naan base.*

(SPL. ADDITION)

- **PANEER CORN SPINACH NAANZA**  475/- MUST TRY

*Savor the rich and creamy paneer, generously stuffed with nutritious spinach, all atop our perfectly baked naan bread. This unique blend of textures and tastes creates a culinary masterpiece that promises a delightful experience.*

(SPL. ADDITION)

- **MUSHROOM & BROCCOLI NAANZA** 475/-

*Enjoy the earthy flavors of tender mushrooms and nutrient-packed broccoli, beautifully combined on a freshly baked naan crust. This vegetarian delight offers a perfect balance of textures and tastes, making it a delightful choice for those seeking a wholesome and satisfying culinary experience.*

(SPL. ADDITION)

- **ASIAN NAANZA (CHILLI PANEER / CHILLI CHICKEN)**  475/- 495/-

*Savor the spicy delight of Chilli Paneer and Chilli Chicken, expertly crafted and placed atop our perfectly baked naan base. This delectable fusion brings together the bold flavors of Asia in one unforgettable dish that will leave you craving for more.*

(SPL. ADDITION)

- **LAMB KEEMA ROGANJOSH NAANZA**  575/- MUST TRY

*Savory and spiced lamb keema, simmered to perfection in Rogan Josh flavors, generously tops our freshly baked naan. The tender meat, combined with aromatic spices, creates an explosion of taste that will transport you to the essence of Indian cuisine.*

(SPL. ADDITION)

- **JALFREZI NAANZA (MIX VEG+PANEER TIKKA MIX VEG+CHICKEN TIKKA)**  475/- 495/-

*Indulge in the delightful combination of Mix Veg + Paneer Tikka or Mix Veg + Chicken Tikka, all atop our perfectly baked naan base. Savor the vibrant flavors of a medley of vegetables and succulent tikkas, tossed in a tantalizing Jalfrezi sauce.*



# PASTA HOUSE

...WITH GARLIC TOASTS

## PENNE / SPAGHETTI

- **AGLIO OLIO PEPERONCINI & SPINACH (VEG/NON-VEG)**  455/-  
485/-


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

- **TBE HOMEMADE ARRABBIATA (VEG/NON-VEG)**  455/-  
485/-

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

- **SWEET CORN ALFREDO (VEG/NON-VEG)**  455/-  
485/-

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

- **ROSA MIX SAUCE (VEG/NON-VEG)**  455/-  
485/-

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

- **LAMB BOLOGNESE**  625/-

*(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)**  455/-  
485/- 

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

(SPL. ADDITION)

- **LASENGE VERDE**  565/-

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

- **GRATIN MAC'N'CHEESE (VEG/NON-VEG)** 525/-  
545/-

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

- **ADD ON CHICKEN** 100/-





# PIZZA

## THIN CRUST (10")

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

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

● **GREEN REVOLUTION** 565/-

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

● **SUPREME VEGGIES** 495/-

(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, hot red chili and fresh coriander.)

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

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

● **GOLDEN CORN PIZZA** 545/-

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

● **PIZZA ALLA DIAVOLA** 545/-

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

● **ARABIAN NIGHTS** 545/-  
(SMOKED COTTAGE CHEESE/  
CHICKEN) 585/-

(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** 585/-

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

● **PEPPERONI** 555/-

(Pepperoni basil & cheese)

● **MAC'N'CHEESE PIZZA** 545/-  
585/-

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

● **HALF & HALF** 600/-

(Choose any two toppings in one pizza.)

**ADD ON CHICKEN** 100/-



# MEAL SPREADS

SERVED WITH TWO INDIAN BABY BREADS & RUMALI ROTI

• **DAL MAKHANI**  475/-

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

• **YELLOW DAL TADKA MIX**  465/-

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

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

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

• **MARATBAAN KE CHOLE**  465/-

A traditional north indian dish copries of chick peas in a lot of onion and tomatoes masala and spices.

• **TAWA MIX VEG**  465/-

Mouthwatering assortments of different indian vegetables tossed on the tawa with lot of spices!

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

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


• **MUTTON ROGAN JOSH**  625/-

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

• **CHAMPARAN HANDI  
MUTTON**  675/- (MUST TRY)

("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 and rumali roti.)

(SPL. ADDITION)

• **RARA MEAT**  645/-

(Mutton rogan josh & Minced lamb cooked with flavourful masala. Served with baby spinach parantha, rumali roti and baby garlic naan.)

(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 and rumali roti.)

(SPL. ADDITION)

# BIRYANI

—(SERVED WITH RAITA,PAPAD,CHUTNEY, 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  455/-

• CHICKEN DUM BIRYANI  535/-

• SOYA TIKKA BIRYANI  465/-  
(SPL. ADDITION) 

• LAMB BIRYANI  585/-

# INDIAN BREADS

• TANDOORI ROTI 55/-

• ROGHNI KHAMIRI NAAN  95/-

• RUMALI ROTI 65/-

• PLAIN NAAN 60/-

• BUTTER TANDOORI ROTI 65/-

• BUTTER NAAN 70/-


• MAGHAZ MISSI ROTI 70/-

• GARLIC NAAN 95/-

• LACCHA PARANTHA 60/-

• CHEESE GARLIC NAAN 125/-

• PALAK METHI PARANTHA 55/-

• BAKED LACHADAR  
KULCHA WITH BUTTER  
AND CURD  145/-  
165/-  
175/-  
(ONION, ALOO PYAZ, PANEER)  
(SPL. ADDITION)

• LEBANESE ZATAR BREAD (2 PC) 70/-

• BASKET OF BREADS 465/-

• PITA BREAD (4 PC) 90/-

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

• GARLIC PARANTHA 80/-

• HARI MIRCH PARANTHA  70/-

## SIDES

- |                                    |                |  |       |
|------------------------------------|----------------|--|-------|
| • PALAK PATTA CHAAT                | 225/-          | • SAUTED VEGETABLES  | 225/- |
| • PEANUTS (PLAIN/MASALA)           | 145/-<br>375/- | • JEERA RICE/ STEAMED RICE<br>FRIED RICE/ HAKKA NOODLES                  | 325/- |
| • PAPAD ( FRIED/ROASTED)<br>(6Pcs) | 175/-          | • RAITA (BOONDI CURRY PATTA/<br>PINEAPPLE/ ALOO ANAAR/<br>MIX VEG MINTY) | 225/- |
| • SOUTH INDIAN RICE<br>PAPAD(6Pcs) | 195/-          | • DRY MANCHURIAN   | 375/- |
| • FRIED MASALA PAPAD (2Pcs)        | 245/-          | • AMUSE BOUCHE   | 195/- |
| • AKURI EGG BHURJI                 | 245/-          | • ADD EXTRA CHICKEN  | 100/- |

## DESSERTS

- |   |       |   |       |
|---|-------|---|-------|
| • ICE CREAMS<br>HOMEMADE BLEND 2 SCOOPS<br>(AMERICAN NUTS/ GULKAND PAAN /<br>OREO DARK CHOCOLATE/ RICH VANILLA) | 325/- | • BISCOFF CHEESE CAKE SLICE                               | 375/- |
| • MANCHA TURKISH DESSERTS<br>WITH SILVER VARK AND<br>GULKAND PAAN ICECREAM                                      | 345/- | • SAFFRON MILKY-MILKY CAKE                                | 355/- |
| • SIZZLING BROWNIE & ICE CREAM<br>DRIZZLE OF CHOCO SYRUP  | 355/- | • CREAMY APRICOT PUDDING                                  | 375/- |
| • GULAB JAMUN FUDGE CAKE  | 375/- | • BELGIAN DARK CHOCOLATE<br>FUDGE SLICE WITH<br>ICE CREAM | 375/- |
|   |       | • BIRTHDAY CAKE<br>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

### KHARAR

2nd Floor, Nirwana square,  
NH-205, Kharar  
Contact: 9732184000

### KARNAL

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

### DEHRADUN

158, Euphorgia Shopping Complex,  
4TH Floor, Rajpur Road  
Ph - 2235316008  
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