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**MIDNIGHT**   
**FOOD DELIVERY**  
**& DINE-IN**  
**TILL 3AM**

📞 94266 75959  
94266 85959

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box

# Masala Box

We welcome you to unlock new experiences at Masala Box - The Multi Cuisine. Combining local and international dishes with zesty flavours and a cheerful ambience.

A GOOD DISH IS A PERFECT BLEND OF FLAVOURS & SPICES.

★★★ Chel's Special

**NEW** New menu

Jain food available  
Taxes as applicable  
Parcel charge as applicable

Please allow 20 minutes to prepare your order

## SOUPS



|                                                                                            |            |
|--------------------------------------------------------------------------------------------|------------|
| <b>Cream of Tomato Soup</b>                                                                | <b>260</b> |
| Silky smooth tomato soup with a hint of cream and herbs.                                   |            |
| <b>Veg Manchow Soup</b>                                                                    | <b>260</b> |
| Spicy Indo-Chinese soup with vegetables and crispy noodles.                                |            |
| <b>Hot &amp; Sour Soup</b>                                                                 | <b>260</b> |
| Tangy, spicy soup with julienned veggies and aromatic Asian flavors.                       |            |
| <b>Lemon Coriander Soup</b>                                                                | <b>280</b> |
| Light, refreshing broth infused with lemon zest and fresh coriander.                       |            |
| <b>★ ★ ★ Classical Tom Kha</b>                                                             | <b>290</b> |
| Flavourful Thai soup, Coconut broth, veggies, hint of lemon grass, kaffir lime & Galangal. |            |
| <b><b>NEW</b> Tibetan Thupka Noodle Soup</b>                                               | <b>295</b> |
| Himalayan noodle soup with vegetables, herbs & light spices in a warming broth             |            |
| <b><b>NEW</b> Cauliflower Burnt Garlic Cappuccino</b>                                      | <b>295</b> |
| Creamy cauliflower soup with a burnt garlic foam, served like a cappuccino.                |            |
| <b>Broccoli Almond Soup</b>                                                                | <b>315</b> |
| Creamy blend of broccoli and toasted almonds, subtly spiced.                               |            |
| <b>Truffle Mushroom Soup</b>                                                               | <b>385</b> |
| Rich mushroom soup infused with aromatic truffle oil.                                      |            |
| <b>Burmese Khao Suey Soup</b>                                                              | <b>395</b> |
| A soup-style version of the Burmese classic with coconut milk and noodles.                 |            |

## APPETIZERS

|                                                                                         |            |
|-----------------------------------------------------------------------------------------|------------|
| <b>Tuscan Tomato Basil Bruschetta</b>                                                   | <b>295</b> |
| Crunchy baguette topped with a classic tomato-basil mix, drizzled with olive oil.       |            |
| <b>Falafel Mezze Bowl</b>                                                               | <b>395</b> |
| Middle Eastern falafels served with hummus, pickles, and creamy tahini dressing.        |            |
| <b>Loaded Nachos Grande</b>                                                             | <b>445</b> |
| Tortilla chips layered with beans, cheese, sour cream, salsa, and jalapeños & Guacamole |            |
| <b><b>NEW</b> Shanghai Fire Paneer</b>                                                  | <b>405</b> |
| cottage cheese fingers tossed in flavorful combination of concasse & smoked bbq         |            |
| <b>★ ★ ★ Paneer Ghotala Bunny-Chow</b>                                                  | <b>390</b> |
| Spicy scrambled paneer curry served inside a hallowed bread loaf, Durban-Style          |            |
| <b><b>NEW</b> Teekha Aloo Tokri Canape</b>                                              | <b>290</b> |
| Crispy potato chunks, tossed in spicy indian aromatic masala, seved in canape           |            |
| <b>★ ★ ★ Florentine Stuffed Cottage Cheese w/ Mustard Sauce</b>                         | <b>390</b> |
| Grilled cottage cheese filled with creamy spinach, finished with a smooth mustard sauce |            |
| <b><b>NEW</b> Colossal garlic bread with cheese</b>                                     | <b>375</b> |
| Baguette loaf filled with flavorful butter garlic confit, mozzarella and italian herbs  |            |
| <b><b>NEW</b> NY style French fries</b>                                                 | <b>365</b> |
| Classic french fries, topped with cheese sauce and house made dips                      |            |



## Sides

|                                   |                      |
|-----------------------------------|----------------------|
| <b>Fries</b>                      | <b>220/ 240/ 265</b> |
| salted/ masala/peri peri          |                      |
| <b>Potato wedges</b>              | <b>240/ 250/ 260</b> |
| salted/ masala/peri peri          |                      |
| <b>Cheese chilli Toast</b>        | <b>265</b>           |
| <b>Garlic bread with Cheese</b>   | <b>265</b>           |
| <b>Garlic chilli cheese toast</b> | <b>285</b>           |

# Biscuit Pie

Yes!  
We are the pioneers

## Richie's Signature Cheese Pie 185

Flaky pastry crust filled with a rich and creamy cheese blend.

## Schezwan Spiced Paneer Pie 245

A bold pie packed with spicy Schezwan-paneer filling.

## Garlic Spinach Paneer Delight 245

Cottage cheese and spinach in a garlicky filling, baked to golden brown.

## Creamy Mushroom Tartlet 245

Buttery tart filled with sauteed mushrooms in a creamy sauce.

## \*\*\* Chimichurri Herb Vol-au-Vent 270

Puff pastry filled with chimichurri-spiced veggies and cheese.

## Peri Peri Corn Infused Pie 270

Corn pie with a peri-peri kick in a flaky crust.

## Chocolate Cheese Ganache Pie 270

Rich chocolate ganache layered with sweet cheese in a biscuit crust.

## \*\*\* Garlic Herb Ricotta Vol-au-Vent 290

A bold pie packed with spicy Schezwan-paneer filling.

## RAMEN & RICE

### BOWL

#### Burnt Garlic Rice Bowl 450

Fragrant rice tossed with crunchy burnt garlic and sautéed veggies.

#### Peri Peri Veggie Rice Bowl w/ Spinach Sauce 450

Spicy peri-peri rice served with creamy spinach sauce and vegetables.

#### Mexican Burrito Bowl 450

A wholesome bowl of rice, beans, salsa, veggies & cheese – no wrap needed!

#### NEW Korean Bibimbap Bowl 450

Mixed rice bowl with sautéed vegetables, gochujang, and sesame flavors.

#### NEW Grilled Teriyaki Tofu Ramen Bowl 470

Noodles in a savory broth topped with teriyaki-glazed tofu & fresh vegetables

#### \*\*\* Tofu & Edamame Ramen Bowl 470

Hearty ramen with tofu, edamame & veges in a flavourful broth

## PASTA

#### Truffle Mac & Cheese Pasta 440

Classic mac and cheese elevated with truffle essence and creamy richness.

#### Rustic Arrabbiata 440

**Penne/ Spegaties**  
Spicy tomato-based pasta with garlic, chili flakes, and Italian herbs.

#### Classic Alfredo 440

**Penne/ Spegaties**  
Silky white sauce pasta with parmesan and a touch of nutmeg.

#### Blush Pink Sauce Pasta 440

**Penne/ Spegaties**  
A fusion of Alfredo and Arrabbiata sauces for a creamy-tangy flavor.

#### Aglio e Olio Peperoncino 440

**Penne/ Spegaties**  
Olive oil and garlic tossed pasta with red chili flakes – simple & bold.

#### NEW Rasta Pasta From Delhi Street 450

Desi-style creamy pasta spiked with Indian masalas and bell peppers.

#### NEW Spinach Ricotta Cannelloni w/ Nutmeg Sauce 490

Baked pasta rolls stuffed with spinach & ricotta, served in nutmeg cream.

#### Vegetable Lasagna al Forno 490

Layered lasagna with garden veggies, béchamel, and melted cheese.



## SANDWICHES, BURGERS & ROLLS

#### Vegetable Plain Sandwich 120

Crisp veggies layered with mint chutney and butter in soft white bread.

#### Vegetable Cheese Sandwich 160

Loaded with garden veggies and oozing with cheese, grilled golden.

#### Veggie Club Classic 275

Triple-decker sandwich with veggies, cheese, and house sauces.

#### Chowpatty Grilled Special 290

Mumbai-style spicy grilled sandwich with masala aloo and chutneys.

#### Peri Peri Grilled Sandwich 295

Spicy peri peri-flavored veg grill with melty cheese.

#### Juicy Grilled Sandwich 320

A rich, double cheese melt with spicy veg stuffing.

#### Drunken Grilled Sandwich 320

Boldly spiced grilled sandwich with a fusion twist.

## NEAPOLITAN PIZZA

FRESH HAND  
STRECHED  
DOUGH



#### Bella Margherita 650

Classic Italian pizza with tangy tomato sauce, mozzarella & fresh basil.

#### Harvest Garden 675

Topped with assorted fresh veggies, cheese, and herb-seasoned sauce.

#### Tuscan Heritage 675

Roasted veggies, olives & herbs over tomato sauce and melted cheese.

#### Fiesta Mexicana 700

A zesty mix of beans, jalapeños, corn, and cheese with Mexican spices.

#### Firecracker Special 700

Bold flavors with spicy chili, bell peppers, and tangy sauces.

#### Desi Tandoori Magic 720

Smoky paneer tikka, onions & capsicum on a masala tomato base.

#### NEW Verde Royale 675

Spinach, olives & broccoli with creamy cheese on a pesto base.

#### Truffle Shroom 720

A rich blend of mushrooms and truffle oil, finished with melted cheese.

#### Veg Exotica 720

A rich blend of mushrooms and truffle oil, finished with melted cheese.

#### ADD ON 150

Burrata cheese

#### NEW Italian Grilled Panini 325

Herbed veggies and cheese pesto pressed in a crusty panini bread.

#### Paneer Island Sandwich 335

Grilled sandwich stuffed with soft paneer and house spices.

#### Cheesy Veggie Burger 240

A hearty veggie patty with lettuce, tomato, and gooey cheese.

#### Spicy Paneer Burger 290

Crispy Paneer steak layered with sauces, onion, tomatoes, lettuce in toasted bun

#### Tandoori Aloo Roll 310

Spiced tandoori aloo rolled in a soft wrap with mint mayo.

#### Soya Malai Chaap Roll 365

Creamy malai chaap wrapped with fresh veggies in a soft roll.

#### Paneer Tikka Roll 365

Grilled paneer tikka wrapped in a whole wheat roti with chutneys.

## PAV BHAJI

|                                                                               |            |
|-------------------------------------------------------------------------------|------------|
| <b>Masala Pav</b>                                                             | <b>235</b> |
| Butter-toasted pav loaded with spicy onion-tomato masala.                     |            |
| <b>Chowpatty Pav Bhaji</b>                                                    | <b>250</b> |
| Classic Mumbai-style bhaji with buttered pav and tangy onion garnish.         |            |
| <b>Cheesy Pav Bhaji</b>                                                       | <b>275</b> |
| The classic bhaji, made richer with generous melted cheese.                   |            |
| <b>Cheese Masala Pav</b>                                                      | <b>275</b> |
| A street-style masala pav topped with oozing cheese.                          |            |
| <b>Tawa Pulao</b>                                                             | <b>360</b> |
| Spicy mixed rice cooked on a tawa, flavoured with pav bhaji masala.           |            |
| <b>Cheese Tawa Pulao</b>                                                      | <b>385</b> |
| The above pulao, now topped with a layer of grated cheese.                    |            |
| <b>Paneer Ghotala with Pav</b>                                                | <b>370</b> |
| A rich and spicy paneer-based version of the famous bhaji, with buttered pav. |            |
| <b>*** Paneer Ghotala with Rumali</b>                                         | <b>480</b> |
| Ghotala bhaji paired with a soft rumali roti instead of pav.                  |            |
| <b>Extra Pav</b>                                                              | <b>30</b>  |
| Additional buttered pav.                                                      |            |
| <b>Extra Butter</b>                                                           | <b>60</b>  |
| Extra dollop of butter, if you dare.                                          |            |
| <b>Extra Cheese</b>                                                           | <b>70</b>  |
| Shredded cheese to top any dish.                                              |            |

## Asian main course



|                                                                        |            |
|------------------------------------------------------------------------|------------|
| <b>Classic Wok Fried Rice</b>                                          | <b>290</b> |
| Stir-fried rice with veggies, soy sauce, and a touch of sesame oil.    |            |
| <b>Chilli Garlic Noodles</b>                                           | <b>305</b> |
| Noodles tossed in spicy chili-garlic sauce with spring veggies.        |            |
| <b>Street Style Hakka Noodles</b>                                      | <b>305</b> |
| A beloved Indo-Chinese classic with wok-tossed noodles and veggies.    |            |
| <b>Schezwan Triple Treat Rice</b>                                      | <b>395</b> |
| A spicy mix of noodles, fried rice, and gravy in bold Schezwan flavor. |            |
| <b>Thai Green / Red Curry</b>                                          | <b>430</b> |
| Aromatic Thai curry with fresh herbs, served with steamed rice.        |            |
| <b>Hunan Veggie Medley</b>                                             | <b>430</b> |
| Mixed vegetables in a spicy Hunan-style sauce.                         |            |
| <b>Mongolian Veg Stir Fry</b>                                          | <b>430</b> |
| Wok-tossed veggies in Mongolian sauce with sesame and spring onion.    |            |
| <b>Hot Garlic Veggie Toss</b>                                          | <b>430</b> |
| Stir-fried vegetables coated in a fiery garlic sauce.                  |            |
| <b>Paneer in Sichuan Pepper Sauce</b>                                  | <b>430</b> |
| Soft paneer in a bold, peppery Sichuan-style sauce.                    |            |
| <b>Thai Peanut Paneer Satay</b>                                        | <b>430</b> |
| Grilled paneer skewers served with creamy Thai peanut sauce.           |            |
| <b>NEW Sambal Spicy Paneer</b>                                         | <b>430</b> |
| Paneer tossed in spicy Indonesian sambal sauce.                        |            |
| <b>Kung Pao Babycorn &amp; Cashew</b>                                  | <b>430</b> |
| Babycorn and cashews stir-fried in a sweet-spicy Kung Pao sauce.       |            |

## CHINESE

|                                                                              |            |
|------------------------------------------------------------------------------|------------|
| <b>Wok Manchurian (Dry / Gravy)</b>                                          | <b>270</b> |
| Crispy veg dumplings tossed in spicy Manchurian sauce.                       |            |
| <b>Bombay Chinese Bhel</b>                                                   | <b>315</b> |
| A street-style crunchy noodle bhel tossed with tangy sauces and veggies.     |            |
| <b>Schezwan Crispy Veg</b>                                                   | <b>320</b> |
| Deep-fried vegetables tossed in spicy Schezwan sauce.                        |            |
| <b>Kung Pao Potato Bites</b>                                                 | <b>340</b> |
| Crispy potatoes tossed in Kung Pao sauce with cashews & bell peppers.        |            |
| <b>Spring Rolls</b>                                                          | <b>340</b> |
| Crisp rolls stuffed with spiced vegetables and fried to golden perfection.   |            |
| <b>NEW Tempura Corn Fritters</b>                                             | <b>340</b> |
| Tender american corns in a light crispy tempura batter, with Sczhswein Sauce |            |
| <b>NEW Gochujang Korean Potato</b>                                           | <b>340</b> |
| Spicy Korean-style potatoes tossed in gochujang sauce.                       |            |
| <b>Chilli Paneer (Dry / Gravy)</b>                                           | <b>395</b> |
| Paneer cubes tossed with chilies, onions, and soy-based sauce.               |            |
| <b>Crispy Lotus Stem</b>                                                     | <b>395</b> |
| Thin-sliced lotus stem fried and tossed in a spicy glaze.                    |            |
| <b>Mushroom Chilli dry</b>                                                   | <b>395</b> |
| Tossed mushrooms with crunchy edges in a spicy soy-chili sauce.              |            |
| <b>Honey Chilli Broccoli &amp; Water Chestnut</b>                            | <b>410</b> |
| A beloved Indo-Chinese classic with wok-tossed noodles and veggies.          |            |
| <b>NEW Classic Veg Salt &amp; Pepper</b>                                     | <b>410</b> |
| Stir-fried crispy vegetables in a Crushed pepper sauce                       |            |
| <b>NEW Japanese Cottage Cheese Yakitori</b>                                  | <b>460</b> |
| Grilled skewers of cottage cheese with a sweet-savory Japanese soy sauce     |            |

# Accompaniments

## ROASTED PAPAD

- |                                                                                                   |     |
|---------------------------------------------------------------------------------------------------|-----|
| <b>Classic Roasted Papad</b><br>Lightly roasted papad for a crunchy accompaniment.                | 60  |
| <b>Spicy Masala Papad</b><br>Papad topped with onions, tomatoes, and zesty masala.                | 90  |
| <b>Garden Veg Raita</b><br>Yogurt blended with finely chopped seasonal vegetables.                | 120 |
| <b>Crispy Boondi Raita</b><br>Creamy curd with crunchy boondi and mild spices.                    | 110 |
| <b>Garlic Burani Raita</b><br>Rich yogurt raita infused with garlic and Indian spices.            | 120 |
| <b>Pomegranate Jeera Raita</b><br>Sweet and tangy curd with pomegranate seeds and roasted cumin.  | 140 |
| <b>Cheesy Masala Papad</b><br>Masala papad topped with spiced veggies and grated cheese.          | 130 |
| <b>Spicy Chilli Cheese Papad</b><br>A fiery fusion of chili, cheese, and crisp papad.             | 140 |
| <b>Fusion Salsa &amp; Cheese Papad</b><br>Crunchy papad topped with tangy salsa and gooey cheese. | 140 |

## SALADS



- |                                                                                                                 |     |
|-----------------------------------------------------------------------------------------------------------------|-----|
| <b>Green Salad</b><br>Crisp seasonal vegetables served fresh with a sprinkle of salt & lemon.                   | 140 |
| <b>Chickpea Mediterranean Salad</b><br>Protein-rich chickpeas tossed with olives, tomatoes, and lemon dressing. | 300 |
| <b>Tandoori Pineapple Chaat</b><br>Pineapple chunks grilled with spices and served with chaat masala.           | 300 |
| <b>NEW Apple Celery Walnut Salad</b><br>Fresh apples, crunchy celery, and walnuts with a light vinaigrette.     | 350 |
| <b>NEW Greek Feta Olive Salad</b><br>Classic Greek salad with cucumber, olives, tomatoes, and feta cheese.      | 350 |

# FLAVOURS OF TANDOOR

- |                                                                                                                 |     |
|-----------------------------------------------------------------------------------------------------------------|-----|
| <b>Aloo Nazakat Kebab</b><br>Tender potato rounds stuffed with dry fruits and spices, tandoor-roasted.          | 325 |
| <b>Hara Bhara Delight</b><br>Green cutlets made of spinach, peas, and herbs — grilled to perfection.            | 325 |
| <b>Lahori Seekh Kebab</b><br>Spiced vegetable seekh kebabs with a hint of Lahori flair.                         | 340 |
| <b>***Dahi Ke Sholey</b><br>Hung curd, cheese, indian aromats filled in bread and crisp fried.                  | 350 |
| <b>Lehsuni Paneer Tikka</b><br>Garlic-marinated paneer chunks grilled in the tandoor.                           | 435 |
| <b>Classic Paneer Tikka</b><br>The timeless favorite — soft paneer cubes with red tandoori marinade.            | 435 |
| <b>Peri Peri Paneer Tikka</b><br>Bold and spicy peri peri paneer grilled to a smoky finish.                     | 435 |
| <b>Nawabi Mushroom Tikka</b><br>Richly marinated mushrooms grilled in Nawabi-style spices.                      | 445 |
| <b>NEW Yam Galouti Kebab w/ Warki Paratha</b><br>Mouth Melting yam mix, Lucknowi spices, grilled with desi ghee | 465 |
| <b>NEW Chimichurri Paneer Tikka</b><br>Fusion-style paneer tikka with herby chimichurri rub.                    | 465 |
| <b>Cheesy Malai Broccoli Tikka</b><br>Broccoli florets in a creamy cheese marinade, grilled until golden.       | 465 |

## CHAAP CORNER

- |                                                                                                          |     |
|----------------------------------------------------------------------------------------------------------|-----|
| <b>Tandoori Soya Chaap</b><br>Soya sticks marinated in robust tandoori spices and grilled till smoky.    | 420 |
| <b>Afghani Soya Chaap</b><br>Creamy and mildly spiced soya chaap with a hint of cardamom and cream.      | 420 |
| <b>Achari Soya Chaap</b><br>Zesty and tangy pickled-flavored chaap, grilled to perfection.               | 420 |
| <b>Lemon Herb Soya Chaap</b><br>A refreshing take with citrusy lemon and fragrant herbs.                 | 425 |
| <b>Peri Peri Soya Chaap</b><br>Spicy and fiery chaap tossed in bold peri peri marinade.                  | 425 |
| <b>NEW Soya Chaap Kali Mirch Tikka</b><br>Rich, peppery chaap tikka with a creamy black pepper marinade. | 425 |
| <b>NEW Awadhi Soya Cheese Steak</b><br>Soya chaap layered with cheese and royal Awadhi-style spices.     | 450 |

## MAIN COURSE

|                                                                                                       |     |                                                                                                                                                                        |     |
|-------------------------------------------------------------------------------------------------------|-----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Kashmiri Dum Aloo</b><br>Baby potatoes cooked in creamy saffron-kashmiri gravy.                    | 360 | <b>Paneer Pasanda</b><br>Paneer pockets stuffed and cooked in silky almond gravy.                                                                                      | 490 |
| <b>Kadai Veggie Delight</b><br>Mixed vegetables tossed in kadai masala with capsicum and onion.       | 380 | <b>*** Smoky Dhuni Paneer</b><br>Paneer infused with dhungar (smoke) technique in rich curry.                                                                          | 495 |
| <b>Amritsari Chhole</b><br>Spicy and tangy chickpeas cooked Punjabi-style.                            | 380 | <b>*** Dilliwalla Stuffed Tandoori Aloo Gravy</b><br>Clay oven roasted stuffed potato, simmered in Delhi style gravy                                                   | 470 |
| <b>Angara Veggie Masala</b><br>A spicy North Indian-style mixed veg curry with smoky notes.           | 390 | <b>Paneer Cheese Butter Masala</b><br>A cheesy, richer take on the classic butter masala.                                                                              | 520 |
| <b>Diwani Handi Sabzi</b><br>Royal Mughlai-style mix veg in rich cashew- spinach gravy.               | 390 | <b>Cheese Butter Masala</b><br>A luscious butter masala enhanced with cheese.                                                                                          | 520 |
| <b>Veg Kheema Masala</b><br>Minced vegetarian protein cooked with onions, tomatoes, and house spices. | 390 | <b>Kaju Curry Masala</b><br>Cashews simmered in a creamy, spiced curry.                                                                                                | 520 |
| <b>Mili Juli Sabzi</b><br>A medley of seasonal vegetables in a thick, spiced curry.                   | 430 | <b>Matka Paneer Masala</b><br>Earthen-pot cooked paneer in a rustic onion-tomato curry.                                                                                | 530 |
| <b>Malai Kofta Royale</b><br>Soft kofta dumplings in rich cashew-cream gravy.                         | 460 | <b>Paneer Kaju Masala</b><br>Paneer and cashew in a rich, subtly sweet gravy.                                                                                          | 540 |
| <b>Bhuna Masala Kofta</b><br>Koftas in a slow-cooked spiced onion-tomato masala.                      | 460 | <b>Paneer Nazakat</b><br>Soft paneer delicately cooked in mildly spiced saffron-almond gravy.                                                                          | 540 |
| <b>Paneer Tikka Masala</b><br>Grilled paneer tikka cubes simmered in a spicy tomato gravy.            | 460 | <b>NEW Creamy Burrata Lababdar</b><br>Fresh burrata cheese, in the womb of creamy lababdar gravy, fenugreek dust sprinkle                                              | 550 |
| <b>Paneer Butter Masala</b><br>Cottage cheese cubes in a velvety tomato-butter sauce.                 | 460 | <b>NEW Awadhi Paneer Korma/w Malabar paratha</b><br>Cottage cheese simmered in rich, mildly spiced royal gravy with yoghurt, nuts & saffron seved with malabar paratha | 590 |
| <b>Palak Paneer Delight</b><br>Smooth spinach gravy with soft paneer and Indian spices.               | 460 |                                                                                                                                                                        |     |
| <b>Paneer Angara Masala</b><br>A smoky, spicy paneer curry with bold flavors.                         | 460 |                                                                                                                                                                        |     |
| <b>Magic Mushroom Curry</b><br>Mushroom medley in a rich brown onion gravy with fresh herbs.          | 460 |                                                                                                                                                                        |     |
| <b>Paneer Lazeez</b><br>Creamy, mildly sweet paneer curry with a royal touch.                         | 460 |                                                                                                                                                                        |     |

## Indian Breads

|                                                                                                |         |
|------------------------------------------------------------------------------------------------|---------|
| <b>Fulka (Chapati) plain/ Ghee</b><br>Soft, oil-free phulka made on a griddle.                 | 40/50   |
| <b>Tandoori Roti Classic/ Butter</b><br>Whole wheat flatbread cooked in the tandoor.           | 55/65   |
| <b>Kulcha Plain/Butter</b><br>Soft leavened bread with a crisp tandoori exterior.              | 80/90   |
| <b>Kulcha Garlic /Cheese</b><br>Kulcha infused with fresh garlic and coriander.                | 110/130 |
| <b>Garlic Cheese Kulcha</b><br>A rich combo of garlic, herbs, and cheese in a tandoori kulcha. | 135     |
| <b>Naan Plain/ Butter</b><br>Classic white flour naan, tandoor-baked.                          | 90/95   |
| <b>Naan Garlic /Cheese</b><br>Kulcha infused with fresh garlic and coriander.                  | 130/125 |
| <b>Garlic Cheese Naan</b><br>A tandoori naan loaded with garlic and cheese — a crowd favorite. | 135     |
| <b>Roomali Roti Plain/Butter</b><br>Ultra-thin soft roti folded like a handkerchief.           | 100/120 |
| <b>Paratha Lachha /Stuffed</b><br>Layered whole wheat paratha with flaky spirals.              | 110/140 |

## NEW INFUSED INDIAN BREADS

|                                                                                              |     |
|----------------------------------------------------------------------------------------------|-----|
| <b>Missi Roti</b><br>Spiced gram flour flatbread with herbs.                                 | 100 |
| <b>Sun-dried Tomato Cheese Kulcha</b><br>Kulcha infused with fresh garlic and coriander.     | 120 |
| <b>Olive Cheese Zaatar Naan</b><br>Gourmet naan with olives, cheese, and zaatar.             | 165 |
| <b>Pesto Cheese Naan</b><br>Fusion naan with basil pesto and melted cheese.                  | 165 |
| <b>Malabari Parantha</b><br>Flaky layered flatbread from Kerala, crisp outside & soft inside | 165 |



# Dal

## Homestyle Dal Fry 275

Classic yellow dal tempered with ghee, cumin, and garlic.

## Punjabi Rajma Masala 290

Kidney beans slow-cooked in a spiced onion-tomato gravy.

## Golden Tadka Dal 295

Yellow dal topped with aromatic red chili and cumin ghee tadka.

## Punjabi Pakoda Kadhi 330

Gram flour fritters in a tangy yogurt curry, tempered with mustard seeds.

## All-Time Favourite Dal Makhani 395

Rich black lentils slow-cooked with cream, butter, and spices.

## **NEW** Amritsari Dal with Cheese Tadka 415

Dal tempered with butter, spices & topped with a generous cheese tadka.

# Rice



## Steamed Basmati Rice 230

Simple, aromatic long-grain basmati rice—perfect with any curry.

## Jeera Tempered Rice 250

Fragrant basmati rice tempered with cumin seeds.

## Classic Dal Khichdi 360

A comfort bowl of moong dal and rice, mildly spiced.

## Mix Veg Khichdi 370

Khichdi enriched with assorted seasonal vegetables.

## Tadka Dal Khichdi 380

Classic dal khichdi with a ghee-fried cumin & chili tadka.

## Palak Lasooni Khichdi 440

Spinach-flavored khichdi with garlic tempering.

## Handi Veg Biryani 450

Dum-cooked layered biryani with vegetables and aromatic spices.

## Dum Veg Biryani 450

Traditional sealed-pot cooking of spiced rice and veggies.

## Matka Biryani 480

Biryani slow-cooked in an earthen pot for deep, rustic flavor.

## Paneer Makhani Biryani 480

Layered rice with makhani paneer gravy and spices — a rich fusion dish.



# Desserts

## Gulab Jamun w/ Ice Cream 125

Classic deep-fried gulab jamun paired with vanilla or kesar ice cream.

## \*\*\* Granny Smith Apple Rabdi Kheer 225

Rich Rabadi enhanced with granny smith apple and nuts

## Sizzling Bownie w/ Ice Cream 290

## **NEW** Classic Tiramisu w/ Almond Sand 275

Classic tiramisù, topped with dehydrated almond sand

## **NEW** Gulkand Silk Tortellini w/ Saffron Rabdi 275

Sweet tortellini filled with gulkand, served with saffron-laced rabdi.

# **NEW** Sorbet

## Lychee Chill Sorbet with Basil Seeds & Rose Pearls 240

Refreshing lychee sorbet topped with basil seeds and floral rose caviar

## Plum & Pink Salt Sorbet w/ Pineapple Carpaccio 240

Tamarind pulp with pink salt hint, formation of sorbet, served with pineapple carpaccio

## Mango & Coconut Sorbet w/ Chilli-salt roasted Makhana 240

Juicy mango & coconut sorbet, served with Roasted makhana and touch of chilli



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# FOOD DELIVERY & DINE-IN

MORNING 8 AM TO MIDNIGHT 3 AM

94266 75959  
94266 85959



\*Image used in the menu are for presentation purpose only. Actual product may differ.



COFFEES



MOCKTAILS



SHAKES



JUICES



DESSERTS



# JUICE UP YOUR LIFE

Fresh pressed juices are an easy way to detox and boost your energy levels.



- PINEAPPLE** ₹ 170
- MOSAMBI** ₹ 170
- ORANGE** ₹ 170 
- CLASSIC WATERMELON** ₹ 170
- GANGA JAMUNA** ₹ 170
- PINEAPPLE MOSAMBI** ₹ 170
- PINEAPPLE & POMOGGRANTE** ₹ 190
- KIWI & WATERMELON** ₹ 205
- COCKTAIL** ₹ 205 
- CHATPATTA KIWI & GUAVA** ₹ 205   
Fresh Guava & Kiwi Juice with Chat Masala & Salt

- MID SUMMER DRINK** ₹ 205   
Pineapple, Kiwi, Banana with Rose Syrup
- VITAMIN BOOSTER** ₹ 205   
Carrot, ginger, Sweet Lime, Orange & Red Apple
- PEACH PAPAYA** ₹ 205 
- DARNA MANA HAI** ₹ 205   
Mango, Lychee, Strawberry, Raw Mango
- CANTALOUPE** ₹ 240   
Muskmelon, Watermelon, Black Grapes, Orange



**SUNSHINE QUEEN**  
Peach, Plum, Lychee  
₹ 240



**GREEN SQUEEZE**  
White Jamun, Starfruit, Green Grapes  
₹ 195



**LPG**  
Pineapple, Guava, Passion Fruit, Lychee  
₹ 295



**FRUIT DIAMOND**  
Blueberry, Pineapple, Orange, Raw mango  
₹ 245

# THE ULTIMATE SHAKES

We have the best combinations of frothy sweet flavours whisked with love to suit your taste and satisfaction.

|                                  |                          |                                                                       |                            |
|----------------------------------|--------------------------|-----------------------------------------------------------------------|----------------------------|
| <b>YUMMY VANILLA</b>             | <b>₹209</b>              | <b>KAJU MANGO</b>                                                     | <b>₹305</b>                |
| <b>RED VELVET</b>                | <b>₹235</b>              | <b>KAJU CHOCOLATE</b>                                                 | <b>₹305</b>                |
| <b>CLASSIC CHOCOLATE</b>         | <b>₹270</b> <sup>R</sup> | <b>KAJU GULKAND</b>                                                   | <b>₹305</b>                |
| <b>CHOCOLATE CHIPS MILKSHAKE</b> | <b>₹270</b>              | <b>NUTELLA</b>                                                        | <b>₹310</b>                |
| <b>BROWNIE FUDGE</b>             | <b>₹280</b>              | <b>FERRERO ROCHER</b>                                                 | <b>₹310</b>                |
| <b>CHIKOO CHOCOLATE</b>          | <b>₹280</b>              | <b>BISCOFF MILKSHAKE</b>                                              | <b>₹340</b> <sup>NEW</sup> |
| <b>BADAM ANJEER</b>              | <b>₹300</b>              | <b>EARTH BLUE</b>                                                     | <b>₹365</b> <sup>NEW</sup> |
| <b>ONLY KAJU</b>                 | <b>₹300</b>              | <small>Biscoff filling, biscoff biscuit with vanilla icecream</small> |                            |
|                                  |                          | <small>Avocado, milk mint, cream, blue crokery shake</small>          |                            |



**FRESH STRAWBERRY (SEASONAL)**  
₹300



**CHIKOO MILKSHAKE**  
₹250



**MANGO (SEASONAL)**  
₹300



**SITAFAL MILKSHAKE**  
₹300



**KAJU ANJEER SHAKE**  
₹340



**OREO MILKSHAKE**  
₹340



**KITKAT SHAKE**  
₹325



**TAJ MAHAL SHAKE**  
[Badam, Pista, Kaju, Rajbhog Ice-cream, Rich cream] ₹340

# CRAZY MOCKTAILS

A spectrum of flavours with a twist of fizz  
It's fun without the sin.



## BERRY SLUSH

Blueberry, Raspberry, Cranberry,  
Strawberry, blended with Ice and Mint

₹ 295



## GUAVA CHILLI CAPRIOSKA

Guava muddled with chilli and lemon juice

₹ 270



## ORANGE BASIL MOJITO

Orange and Basil flavored Mojito

₹ 270

## MINT MOJITO

Fresh Mint Leaves, Lime Juice, Sugar,  
Soda Water and Ice Cubes

₹ 240

## CHATPATA VIRGIN MOJITO

Surati Twist to the Classic Mojito

₹ 240

## JAL JEERA MOJITO

Jaljeera, Lime Juice, Sugar Syrup,  
Soda, Lemonade

₹ 245



## DEVIL'S DRINK

Flavours of Strawberry, Orange and Lime  
Mixed in Cranberry Juice with a Hint of Chilli

₹ 280

## ⊙ PASSION PUNCH

Passion Fruit And Kiwi,  
blended with Honey

₹ 280

## ⊙ LYCHEE WITH BUTTERFLY PEA

Sprite, Soda, Lemon Juice,  
Lychee Syrup, Butterfly Pea Extract

₹ 280

## ⊙ WILD BERRY FIZZ

₹ 280



## MANGORITA

Classic Margarita  
with a Mango Twist

₹ 290

## ⊙ DRAGON SLUSH

Dragon Fruit, blended with  
Ice and Mint

₹ 270

## ⊙ DRAGON MOJITO

Dragon Fruit, Lime Juice,  
Sugar Syrup, Soda and Lemonade

₹ 270

## ⊙ GREEN SCREW RIVER

Orange Juice / Lemon Juice,  
Sprite, Green Apple, Blue Crock

₹ 270



## MELONITO

Musk Melon Mojito.  
A Richie Rich Special

₹ 265

# DESSERT YOU DESERVE

Dessert is the exclamation point  
to any celebration meal.



**CHOCOLATE MOUNTAIN**  
₹ 320

|                                        |                              |
|----------------------------------------|------------------------------|
| GULAB JAMUN (2 PCS.)                   | ₹90                          |
| KALA JAMUN (2 PCS.)                    | ₹90                          |
| MOONG DAL HALWA                        | ₹90                          |
| GAJAR KA HALWA (SEASONAL)              | ₹90                          |
| MANGO CHENA (SEASONAL)                 | ₹150 <sup>NEW</sup>          |
| HOT GULAB JAMUN WITH VANILLA ICE CREAM | ₹ 170 <sup>BEST SELLER</sup> |
| STRAWBERRY CHENA (SEASONAL)            | ₹ 220 <sup>NEW</sup>         |
| KUNAFI (ROASTED DRYFRUIT, NUTELLA)     | ₹370 <sup>NEW</sup>          |
| RAJBHOG ICE CREAM                      | ₹80                          |
| AMERICAN DRYFRUITS ICE CREAM           | ₹80                          |
| CHOCOLATE ICE CREAM                    | ₹80                          |



**CHOCO NEST**  
Seviyaan Nest, Liquid Kalakand,  
Rasgulla, Toppings  
₹ 240



**JARDADU BOWL**  
Apricot, Dried Cranberry Paste, 3 Types Of  
Ice Creams with Toppings  
₹ 310



**DOLLY WONDER**  
A Colourful Dessert to Fall in Love with,  
Enriched with Dry Fruits  
₹320



**SIZZLING BROWNIE**  
High Calorie Chocolate with  
Different Toppings  
₹ 350

## HOT COFFEES

|                |        |
|----------------|--------|
| ESPRESSO       | ₹165   |
| CAFÉ AMERICANO | ₹195   |
| CORTADO        | ₹210 Q |
| CAPPUCCINO     | ₹215   |
| CAFÉ LATTE     | ₹215 ⊙ |
| WHITE FLAT     | ₹215   |
| CAFÉ MOCHA     | ₹215   |



## HOUSE BREWED ICED TEA

|                       |        |
|-----------------------|--------|
| LEMON ICED TEA        | ₹260   |
| PEACH ICED TEA        | ₹260 ⊙ |
| PASSIONFRUIT ICED TEA | ₹260   |

## COLD COFFEE & FRAPPE

|                      |      |
|----------------------|------|
| CLASSIC COLD COFFEE  | ₹265 |
| COLD COFFEE FRAPPE   | ₹275 |
| CARAMEL FRAPPE       | ₹285 |
| JAVA CHIP LATTE      | ₹295 |
| HAZELNUT FRAPPE      | ₹295 |
| IRISH FRAPPE         | ₹295 |
| CHOCO CHIP FRAPPE    | ₹295 |
| JAVA CHIP FRAPPE     | ₹295 |
| NUTELLA MOCHA FRAPPE | ₹325 |



## ICED COFFEES

|                |      |
|----------------|------|
| ICED ESPRESSO  | ₹180 |
| ICED AMERICANO | ₹215 |
| ICED LATTE     | ₹215 |
| VIETNAMESE     | ₹270 |



## HOUSE REFRESHERS

|                                     |      |
|-------------------------------------|------|
| LAVENDER LYCHEE MOJITO              | ₹280 |
| YUZU CRANBERRY CHEA FIZZ            | ₹290 |
| KIWI GREEN BERRY FIZZ WITH TUKMARIA | ₹300 |

## TONIC

|                  |      |
|------------------|------|
| ESPRESSO TONIC   | ₹245 |
| ESPRESSO REDBULL | ₹320 |

## HOT CHOCOLATE

|                                              |      |
|----------------------------------------------|------|
| NUTELA CACAO HOT CHOCOLATE WITH MARSHMALLOWS | ₹315 |
| CALLEBAUT HOT CHOCOLATE                      | ₹325 |

## COLD CHOCOLATE

|                   |        |
|-------------------|--------|
| CLASSIC CHOCOLATE | ₹310 R |
| NUTELLA CHOCOLATE | ₹325   |



## BEVERAGES

|                         |      |
|-------------------------|------|
| MASALA/PLAIN BUTTERMILK | ₹90  |
| FRESH LIME SODA         | ₹100 |
| LASSI                   | ₹110 |
| SOFT DRINKS (CAN)       |      |
| WATER                   |      |
| REDBULL                 |      |