



MENU

#BC - BOTTLES AND CHIMNEY

"FLAVORS ON FIRE. BOTTLES ON ICE."

SOUPS

CREAM OF TOMATO ₹250/-

VELVETY TOMATO GOODNESS, SPOON AFTER SPOON.

MINISTRONI ₹250/-

COMFORTING MEDLEY OF GARDEN VEGETABLES,
BEANS, AND PASTA IN A RICH BROTH.

HOT & SOUR ₹250/-

SPICY AND TANGY SOUP WITH A ZING OF FLAVORS
AND TENDER VEGETABLES.

THAI CLEAR (VEG/CHICKEN) ₹250/-

LIGHT AND AROMATIC THAI SOUP WITH FRESH HERBS,
SPICES, AND CHOICE OF VEGETABLES OR CHICKEN.

THAI LEMON CORIANDER SOUP (VEG/NON-VEG) ₹250/-

ZESTY AND REFRESHING THAI SOUP WITH TANGY LEMON, FRESH
CORIANDER, AND YOUR CHOICE OF VEGGIES OR CHICKEN.

SALAD

BURRATA

🍃 ₹350/- 🍗 ₹375/-

CREAMY BURRATA WITH FRESH GREENS LETTUCE, OLIVES, & YOUR CHOICE OF CHICKEN OR VEGETARIAN DELIGHT.

QUINOA (VEG/FRUITS/CHICKEN)

🍃 ₹350/- 🍗 ₹375/-

PROTEIN-PACKED QUINOA TOSSED WITH FRESH VEGGIES, OR SEASONAL FRUITS, OR CHICKEN FOR A WHOLESOME, FLAVORFUL SALAD.

CLASSIC CAESAR (VEG/CHICKEN)

🍃 ₹350/- 🍗 ₹375/-

CRISPY LETTUCE, PARMESAN, & CAESAR DRESSING WITH YOUR CHOICE OF VEGGIES OR CHICKEN.

CAPRESE (VEG/CHICKEN)

🍃 ₹350/- 🍗 ₹375/-

FRESH MOZZARELLA, TOMATOES, BASIL, AND YOUR CHOICE OF VEGETABLES OR CHICKEN, DRIZZLED WITH OLIVE OIL.

SPROUTS ₹300/-

A CRUNCHY, NUTRITIOUS MIX OF FRESH SPROUTS, VEGGIES, AND LIGHT SEASONING.

FRESH FARM GREEN SALAD ₹275/-

SEASONAL FARM-FRESH SALAD.

VEG INDIAN STARTERS

PANEER TIKKA ₹450/-

CLAY OVEN-BAKED WITH BOLD PERI-PERI & INDIAN SPICES.

PANEER TIRANGA ₹450/-

CHEFS SPECIAL PANEER IN 3 DIFFERENT STYLE.

NAWABI PANEER TIKKA ₹450/-

TANDOORI PANEER GRILLED IN RICH CASHEW-SAFFRON MASALA.

BURASI KEBAB ₹400/-

DEEP-FRIED VEG AND BEETROOT WITH CHEESY PAHADI TWIST.

DAHI KEBAB ₹400/-

TRADITIONAL DAHI KEBAB COATED WITH CRUNCHY SEEDS.

ACHARI SOYA CHAAP ₹450/-

ROASTED SOYA CHAAP TOSSED WITH INDIAN BHUNNA MASALA.

KANDHARI KUMBH ₹450/-

STUFFED TANDOORI MUSHROOM WITH FRESH POMEGRANATE.

ALOO NAZAKAT ₹450/-

CLAY OVEN-BAKED STUFFED POTATO WITH SPICY RED MASALA.

BROCCOLI PEANUT KEBAB ₹450/-

FINE CHOPPED BROCCOLI & VEGGIES WITH CRUSHED PEANUTS

TANDOORI MALAI BROCCOLI ₹475/-

BROCCOLI MARINATED WITH CHEESE & COOKED IN CLAY OVEN.

INDIAN MAIN COURSE

MALAI KOFTA ₹475/-

COTTAGE CHEESE WITH MAWA-NUT FILLING & CASHEW GRAVY.

PANEER DUM ANARI ₹450/-

COTTAGE CHEESE ROLL STUFFED KHOYA, NUTS IN TOMATO GRAVY

PANEER JALFREZI ₹450/-

COTTAGE CHEESE WITH ONIONS & BELL PEPPERS IN SPICY GRAVY.

PANEER BUTTER MASALA ₹450/-

COTTAGE CHEESE IN RICH CASHEW-BUTTER CREAM WITH KASURI METHI.

SUBZ NIZAMI HANDI ₹425/-

VEGETABLES & PANEER COOKED IN RICH TOMATO & ONION GRAVY.

SOYA CHAAP MAKHANI ₹425/-

ROASTED SOYA CHAAP COOKED IN RICH TOMATO GRAVY.

DHINGRI MATTAR MASALA ₹450/-

MUSHROOM & GREEN PEAS TOSSED IN ONION-TOMATO GRAVY.

PINDI CHANNA ₹450/-

A TEA FLAVORED CHICKPEA COOKED WITH GINGER & TANGY SPICES.

SUKHA HARA SAAG ₹450/-

SPINACH SAUTÉED WITH GARLIC, ONION & TOMATO WITH KASURI METHI.

JODHPURI GATTA MASALA ₹425/-

GRAM FLOUR DUMPLING WITH ONION TOMATO &
FRESH YOGHURT GRAVY.

JAIPURI ALOO PYAZ PANEER ₹450/-

BABY ONION, POTATO & PANEER COOKED IN
YOGHURT MASALA GRAVY.

NON VEG MAIN COURSE

MATKA MURG ₹500/-

BONELESS CHICKEN COOKED WITH CASHEWS, CUMIN & SAFFRON GRAVY.

KACHI MIRCH KA MURG ₹500/-

SPICY DELICACY OF CHICKEN COOKED WITH GREEN CHILLIES, CORIANDER & A RICH TOMATO GRAVY.

MURG AWADHI KORMA ₹500/-

CHICKEN COOKED WITH CASHEW, BLACK PEPPER IN YELLOW GRAVY.

BUTTER CHICKEN ₹525/-

CHEF'S SPECIAL BONELESS BUTTER CHICKEN.

MUTTON CURRY ₹550/-

MUTTON MARINATED & COOKED WITH PLENTY OF SPICES, HERBS ONION TOMATO AND YOGHURT.

CHEF'S SPECIAL LAAL MAANS ₹550/-

RAJASTHANI DELICACY MUTTON PREPARED IN A SAUCE OF YOGHURT, HOT SPICES AND RED MATHANIA CHILIES.

MUTTON ROGAN JOSH ₹550/-

FLAVORFUL AROMATIC & SIGNATURE KASHMIRI RED MEAT DISH.

EGG CURRY ₹450/-

4 EGGS COOKED IN THIN ONION TOMATO GRAVY WITH INDIAN SPICES.

NON VEG STARTERS

AFGANI CHICKEN ₹500/-

CHICKEN MARINATED WITH MILD SPICES CHEESE,
CASHEWNUT PASTE, COOKED IN CLAY OVEN.

BHATTI KA MURG ₹500/-

CHICKEN MARINATED IN SPICY YOGHURT COOKED IN CLAY OVEN.

CHICKEN TIKKA LAZEEZ ₹500/-

CHICKEN MARINATED WITH CASHEW ALMOND PASTE WITH
SAFFRON & COOKED IN CLAY OVEN.

MURGH KE SHOLE ₹500/-

TRADITIONAL RECIPE OF CHICKEN MARINATED IN SPICY
TANDOORI MASALA COOKED IN CLAY OVEN.

CHICKEN NOORANI KEBAB ₹500/-

MUGHLAI STUFFING IN CHICKEN MARINATED WITH CHEF
SPECIAL SPICES COOKED IN CLAY OVEN.

CHEFS SPECIAL BHUNNA (CHICKEN /MUTTON) ₹500-550/-

ROASTED CHICKEN COOKED WITH GHEE AND INDIAN SPICES.

DAKSHINI FRIED FISH ₹500/-

LOCAL FISH MARINATED WITH SPICY TANGY DAKSHINI
MASALA AND DEEP FRIED.

PLATTERS & CHAAT

INDIAN VEG CLASSIC PLATTER ₹800/-

BURASI KEBAB, DAHI KEBAB, TANDOORI ALOO, MALAI SOYA,
PINK CITY PANEER (3 OF EACH KEBAB).

INDIAN NON VEG CLASSIC PLATTER ₹900/-

TANGRI KEBAB, CHICKEN TIKKA, MURGH MALAI, FISH TIKKA,
MUTTON SEEKH (3 OF EACH).

FRIES & NACHOS PLATTER ₹800/-

CHEESY FRIES, SALTED FRIES, PERI PERI FRIES, CLASSIC
NACHOS, LOADED NACHOS WITH 5 DIPS.

SANDWICH

(CHOICE OF BREAD FOCACCIA/JUMBOO)

CAPRESE SANDWICH ₹400/-

CORN SPINACH FETA DELIGHT ₹400/-

CLASSIC CHICKEN AND EGG SANDWICH ₹450/-

TIKKA SANDWICH (PANEER/CHICKEN) ₹450/-

DOUBLE DECKER SANDWICH (JUMBO BREAD)

(VEG/NON VEG) ₹475/-

BOMBAY MASALA SANDWICH ₹400/-

FUSION & SIDE ORDERS

BUTTER MASALA TOASTIE ₹425/-

(PANEER/CHICKEN)

KULCHA TACOS ₹450/-

(PANEER/CHICKEN)

INDIAN FUSION TACOS ₹425/-

SCHEZWAN PANEER SANDWICH ₹425/-

GARLIC BREAD ₹350/-

(CHEESE/MASALA)

FRENCH FRIES/POTATO WEDGES ₹375/-

(PLAIN/PERI - PERI/CHEESE)

CLASSIC NACHOS SALSA ₹350/-

CLASSIC FULLY LOADED NACHOS ₹375/-

ASSORTED PAKODA ₹350/-

EGGS TO ORDER ₹350/-

(3 EGGS COOKED ANYWAY)

NOODLES

CHOICE OF NOODLES   ₹450/-  ₹500/-

HAKKA / SCHEZWAN / CHILLY GARLIC NOODLES

PAD THAI NOODLES   ₹450/-  ₹500

FLAT RICE NOODLES WITH TAMARIND, GARLIC TOFU & PEANUTS.

THAI GREEN / RED CURRY   ₹550/-

THAI GREEN CURRY WITH BAMBOO SHOOT,
EGGPLANT & BASIL, SERVED WITH RICE.

LAKSA CURRY WITH NOODLES   ₹550/-

SPICY THAI CURRY BLENDED WITH SPICES COCONUT MILK
SERVE WITH NOODLES

FRIED RICE

CHOICE OF RICE  ₹450/-  ₹500/-

CLASSIC / BURNT GARLIC / SCHEZWAN

ASIAN EDAMAME FRIED RICE ₹550/-

ASIAN-STYLE RICE TOSSED WITH CRUNCHY EDAMAME.

DIMSOMS VEG/CHICKEN

TRUFFLE EDAMAME DIMSUM ₹475/-

TRUFFLE SHIITAKE MUSHROOM AND EDAMAME.

CRYSTAL DIMSUM ₹475/-

WATER CHESTNUT SHIITAKE MUSHROOM & CARROT.

VEG GYOZA ₹475/-

STEAM BROCCOLI CRUNCHY BOK CHOY BUTTER GARLIC.

CORN MUSHROOM EDAMAME & CHEESE ₹475/-

SPINACH CRUSHED CORN WITH CREAMY CHEESE.

SPICY CHICKEN GYOZA ₹500/-

STUFFED WITH SPICY CHICKEN MINCE & VEGETABLE.

CONTINENTAL MAIN COURSE

GRILLED COTTAGE CHEESE ₹500/-

CHERMOULA GRILLED CHICKEN ₹525/-

LEMON BUTTER GRILLED BASA ₹525/-

SERVED WITH HERB RICE/MASH POTATO & VEGGIES

BIRYANI & RICE

SUBZ BIRYANI ₹475/-

FRAGRANT, SPICED RICE WITH FRESH VEGETABLES

PANEER TIKKA BIRYANI ₹550/-

CLASSIC BIRYANI WITH MARINATED PANEER TIKKA.

CHICKEN TIKKA BIRYANI ₹550/-

SPICED CHICKEN TIKKA LAYERED WITH AROMATIC RICE.

MUTTON BIRYANI ₹575/-

TENDER MUTTON COOKED WITH FRAGRANT SPICES AND RICE.

EGG BIRYANI ₹500/-

SPICED EGGS SERVED WITH SAVORY RICE.

STEAM RICE ₹300/-

LIGHT AND FLUFFY STEAMED RICE.

JEERA RICE ₹325/-

FRAGRANT RICE TEMPERED WITH CUMIN SEEDS.

TAWA MASALA PULAO ₹350/-

AROMATIC PULAO WITH SIGNATURE TAWA MASALA.

VEGETABLE PULAO ₹350/-

FRAGRANT RICE COOKED WITH FRESH VEGETABLES.

DAL

DAL MAKHANI ₹450/-

RICH AND CREAMY BLACK LENTILS WITH AROMATIC SPICES.

DAL TADKA ₹400/-

HOMESTYLE YELLOW LENTILS FLAVORED WITH AROMATIC TADKA.

DOUBLE DAL TADKA ₹400/-

RICH, SPICED DOUBLE LENTILS WITH AROMATIC TADKA.

RAJMA MASALA ₹400/-

HOMESTYLE RAJMA SIMMERED WITH AROMATIC SPICES.

CURD PREPRATION

BOONDI RAITA ₹225/-

VEGETABLE RAITA ₹225/-

BURANI RAITA ₹225/-

PINEAPPLE RAITA ₹225/-

SUSHI & BAO

CATERPILLER ROLL ₹525/-

AVOCADO CUCUMBER SPICY MAYYO.

ASPEREGAS TEMPURA ₹525/-

TEMPURA ASPARAGUS & CUCUMBER, WASABI-CHILI MAYO.

PHILADELPHIA AVOCADO ROLL ₹525/-

AVOCADO CREAM CHEESE SRIRACHA SAUCE AND TERIYAKI SAUCE.

YASAI TEMPURA MAKI ₹525/-

ASSORTED VEGETABLE TEMPURA TANUKI SESAME SEED.

URMAKI CHICKEN ROLL ₹550/-

TERIYAKI CHICKEN WITH CUCUMBER, SPICY AIOLI
& SPRING ONION.

CRISPY PANEER BAO ₹550/-

CRISPY FRIED PANEER CHILLY BEANS CORIANDER
TOGARASHI MAYYO

HOT & SPICY CHICKEN BAO ₹550/-

SCHEZWAN CHICKEN LETTUCE, AND SPICY MAYYO

#BC - BOTTLES AND CHIMNEY

DESSERT

JUGALBANDI ₹225/-

PIPPING HOT GULAB JAMUN WITH VANILLA ICE-CREAM

BROWNIE WITH ICE-CREAM ₹250/-

HOT WALNUT BROWNIE WITH VANILLA ICE CREAM

KESAR KHEER ₹200/-

BASMATI RICE SLOW COOKED WITH MILK AND SAFFRON,
FINISHED WITH CARDAMOM POWDER

BAKED MALPUA ₹225/-

MALPUA STUFFED WITH RABRI TOPPED WITH CHEESE AND BAKED

CHOICE OF ICE-CREAM ₹200/-

REGULAR

PACKAGED DRINKING WATER ₹70/-

AERATED DRINKS (CAN) ₹125/-

MASALA LEMONADE ₹150/-

SWEET LASSI ₹175/-

MASALA CHAACH ₹125/-

FRESH JUICE ₹175/-

RED BULL ₹250/-

SMALL PLATES

CORN & MUSHROOM BRUSCHETTA ₹425/-

SAUTEY VEGETABLES WITH PANEER ₹400/-

THAI VEG SPRING ROLL ₹425/-

CLASSIC ROCK CORN ₹425/-

SANGHAI CHILLY POTATO WEDGES ₹425/-

CRISPY LOTUS STEM ₹450/-

HOT GARLIC COTTAGE CHEESE ₹450/-

CRISPY FRIED CHICKEN ₹500/-

GRILLED CHICKEN SKEWERS ₹500/-

CHICKEN PARMESAN ₹500/-

KUNG PAO CHICKEN ₹500/-

THAI BASIL CHICKEN ₹500/-

SLICE FISH IN CHILLY BASIL SAUCE ₹500/-

FISH AND CHIPS ₹500/-

CHOICE OF PIZZA

CLASSIC MARGHERITA ₹450/-

QUATTRO FORMAGGI PIZZA ₹475/-

EXOTICA DELIGHT ₹450/-

PERI PERI PANEER PIZZA ₹500/-

CHICKEN PEPPERONI & EGG PIZZA ₹500/-

CHICKEN BURRATA PIZZA ₹525/-

CHOICE OF PASTA

RAVIOLI ₹400/-

ALFREDO ₹400/-

ARRABBIATA ₹400/-

PINK SAUCE PASTA ₹400/-

SPAGHETTI AGLIO E OLIO ₹400/-

LASAGNA ₹450/-

CHOICE OF BREADS

TANDOORI ROTI ₹50/-

TAWA ROTI ₹60/-

LACHHA PARATHA ₹110/-

GARLIC NAAN ₹125/-

PLAIN NAAN ₹110/-

JUNGLI NAAN ₹125/-

CHEESE GARLIC NAAN / CHEESE NAAN ₹450/-

JODHPURI PARATHA / HARI MIRCHI KA
PARATHA / PUDINA PARATHA ₹125/-

STUFF PARATHA ₹150/-

(ALOO/ALOO PYAZ/PANEER)

MUGHLAI PARATHA ₹300/-

(EGG PARATHA)

#BC - BOTTLES AND CHIMNEY

OVER THE MOON



ZAIKA



COCO

COFFEE AND COMPANY

