



*Sewing authentic food delicacies*

**Chef Driven  
Kitchen & Bakery**

## CORE VALUES

### INTEGRITY

*Being truthful, sincere, and upfront with everyone we interact with*

### FAMILY HOSPITALITY

*The Waraahi Family's vision is to "treat everyone in a warm, friendly, genuine manner, like a family members"*

### PASSION

*Love and believe in what we do*

### INNOVATION

*Challenge the status quo, think creatively, and constantly evolve*

### SUCCESS

*To become the most remarkable place in every city we operate*

## SIX KEYS OF WARAAHI

### CATERING

*Waraahi cater your events the most memorable for your loved one's  
Any kind of events from weddings to birthday*

### GIFTING

*We provide customised gift hampers for festivals & occasions*

### B2B (Business to business)

*We deliver high quality products at affordable rates. Our promise is to deliver the best*

### B2C (Business to consumers)

*Satisfy your cravings with a one stop hunger pang place Waraahi and savour the delicacies*

*Takeaway fresh baked breads*

*Mouth-watering Desserts*

*Scrumptious Delicacies*

*And all types of customised cakes!*

### CONSULTANCY

*Waraahi provides the best consultancy services in town  
and we make sure to cater all needs well*

### TEACHING

*Get an exquisite culinary learning experience of bakery & confectionery  
and continental cuisine from our most experienced chefs*

## BEVERAGES

8 am to 11 pm

### Hot beverage

Espresso	95/-
Americano	125/-
Cappuccino	175/-
Café latte	195/-
Hazelnut cappuccino	225/-
Hot chocolate	195/-
Masala tea	65/-
Green tea	55/-

### Shakes / Smoothies

Cold coffee	225/-
Lychikiri (Lychee & strawberry)	325/-
Triple berry (Strawberry, raspberry & blueberry)	325/-
Dark chocolate & hazelnut	295/-
Mocha chocolate	295/-
Avocado smoothie (Ripe avocado, yoghurt & honey)	345/-
Triple berry smoothie (Mixed berries, yogurt & honey)	325/-
Strawberry smoothie (Strawberry, yogurt & honey)	295/-
Blueberry smoothie (Blueberry, yogurt & honey)	295/-
Mango smoothie (seasonal) (Mango, yogurt & honey)	295/-

### Cold beverage

Iced Americano	145/-
Lemon iced tea	145/-
Watermelon iced tea	175/-
Peach iced tea	175/-
Cranberry iced tea	175/-
Virgin mojito	175/-
Chat-pata masala soda	195/-
Pineapple & jalapeno	225/-
Cucumber & mint	225/-
Passion fruit mojito	225/-
Red bull mojito	275/-

## BREAKFAST

8 am to 11 am

### Stuffed paratha platter:

- Aloo paratha 175/-
- Paneer paratha 195/-
- Mixed paratha 195/-

### Regional Favorites:

- Aloo poori 175/-
- Upma 175/-
- Vermicelli upma 175/-
- Poha 145/-
- Chhole poori 175/-
- Chhole bhature 195/-

### Quick Bites:

- Maggi 145/-
- Masala Maggi 175/-
- Pesto maggi 195/-
- Bread & butter 95/-
- Coleslaw sandwich 🌾 195/-
- Peanut butter toast 🌾 195/-
- Assorted veg. pakoda 195/-
- Paneer pakoda 195/-

## SOUP

8 am to 11 pm

- Tomato & basil 🌿 195/-
- Hot n sour 🌿🌶️ 225/-
- Cream of mushroom 245/-

## SALAD

8 am to 11 pm

- Greek salad** 245/-  
Crispy salad mixed leaf, tomato, black olive, onion, cottage cheese, capsicum and cucumber topped with feta cheese
- Falafel** 🌿 295/-  
Onion, tomato, cucumber, coriander, falafel, hummus, salad leaves & tomato salsa
- Insalata Caprese** 425/-  
Marinated & blanched tomato, fresh buffalo mozzarella & homemade basil pesto
- Avocado & quinoa** 🌿 495/-  
Quinoa, avocado, cherry tomatoes, fresh mint and onion mixed with tangy lemon vinaigrette

We levy 5% service charge. If you wish to remove the same please let us know

## SANDWICH

8 am to 11 pm

**Grilled vegetable cheese** (gluten free option @125/- extra) 225/-

Onion, tomato, cucumber, salad leaf,  
white cheese dressing & cheddar cheese

**Cream cheese bagel** 245/-

In house cream cheese spread, tomato slice, cucumber,  
salad leaves relish with orange & apple marmalade.

**Panini** 🌾🌾 295/-

Caramelized onion, grilled bell pepper,  
sauteed mushroom, oven dried tomato,  
salad leaf & cheddar in a soft whole wheat panini

**Croissant** 295/-

Goat cheese, mixed green leaves, cucumber, oven  
dried tomatoes drizzled with sweet cranberry sauce

## APPETIZERS

Cheesy garlic bread (on sourdough toast) (3 pcs.) 275/-

Jalapeno & mushroom (on sourdough toast) (3 pcs.) 🌶️ 295/-

(on sourdough toast) (3 pcs.) 295/-

Guacamole with bursting tomatoes (on sourdough toast) (2 pcs.) 🌿 345/-

Creamy hummus & avocado (on sourdough toast) (2 pcs.) 🌿 395/-

Falafel & hummus with pita 🌿 225/-

Basil pesto mushroom (Dry/ Semi gravy) 🌿 295/-

Crispy corn 🌿 245/-

Chili garlic mushroom (Dry/ Semi gravy) 🌿 275/-

Chilli paneer (Dry/ Semi gravy) 🌶️ 295/-

French fries 🌿 195/-

Peri-peri fries 🌿 225/-

Masala french fries 🌿 225/-

🌿 Vegan 🌶️ Spicy 🌾🌾 Whole Wheat

Govt. Taxes as applicable

## BURGER

8 am to 11 pm

(with french fries)

**Veggie** 225/-

Our best-selling burger with crispy veg. patty, fresh onion, cucumber, tomato, salad leaf and our signature sauce

**Spinach & corn** 225/-

Crispy spinach & corn patty, cucumber, tomato, salad leaf and our signature sauce

**Schzewan paneer**  245/-

Crispy and spicy paneer patty with special schzewan sauce, cucumber, tomato & salad leaf

**Cheese Slice (extra)** 20/-

## TURKISH PIDE (11")

(serving time 15-20 minutes)

**Makhani** 645/-

Sauteed onion, pan-fried bell pepper, corn, oven-dried tomato, smoky mozzarella & roasted sesame seeds

**Chilli basil pesto**  645/-

Basil chilli pesto, sauteed onion, pan fried bell pepper, sauteed mushroom, smoky mozzarella, roasted sesame seeds & chilli oil

## BUTTER PUFFS

**Vegetable puff** 120/-

**Chilli onion & mushroom**  150/-

**Tandoori paneer & corn** 150/-

 Vegan  Spicy  Whole Wheat

Govt. Taxes as applicable

## WRAPS

8 am to 11 pm

- Falafel** 🌾🌿 325/-  
Hummus, falafel, salad leaves, tomato salsa, corn, onion, & lemon
- Schezwan Paneer & corn** 🌶️🌾 295/-  
Schezwan cottage cheese, salad leaves, pan fried bell pepper, corn & onion
- Masala Chaap Roll** 🌶️🌾 275/-  
Tender pieces of marinated chaap cooked to perfection in a medley of aromatic spices, wrapped in warm, whole wheat wrap

## NOODLES

- Udon noodle** (Contain rice wine) 🌾🌶️🌿 445/-  
Thick wheat flour noodles tossed with veggies and topped with roasted sesame seeds
- Chilli Garlic** 🌶️🌿 325/-  
Street style noodles tossed in a chili sauce with veggies & aromatic seasoning
- Hakka noodles** 275/-  
Street style noodles tossed with veggies & aromatic seasoning

## RICE

- Vegetable fried rice** 🌿 275/-  
Fluffy rice tossed with chopped exotic veggies flavoured with aromatic seasoning
- Broccoli & Mushroom** 🌿 295/-  
Fluffy rice tossed with broccoli & mushroom flavoured with aromatic seasoning
- Triple Schez** 🌶️🌿 425/-  
Mixture of rice & noodles tossed in mild schezwan chili sauce served with classic manchurian sauce
- Chilli paneer with fried rice** 🌶️ 425/-  
Sizzling chili paneer accompanied by savory aromatic fried rice

🌿 Vegan 🌶️ Spicy 🌾 Whole Wheat

Govt. Taxes as applicable

## THIN CRUST PIZZA

8 am to 11 pm

	7"	11"
<b>Veggie supreme</b> Italian marinara, smoky mozzarella, grilled bell pepper, sauteed mushroom, broccoli florets & black olive	395/-	725/-
<b>Hot`n spicy lover`s</b> 🌶️ Basil pesto, macerated onion, homemade jalapeno, sautéed mushroom, broccoli florets, cheddar, smoky mozzarella & chili oil	395/-	725/-
<b>Caramelized onion &amp; goat cheese</b> Italian marinara, smoky mozzarella, caramelized onion, oven dried tomatoes & goat cheese	395/-	725/-
<b>Classic Margherita</b> Italian marinara, smoky mozzarella, tomato, fresh buffalo mozzarella & basil leaf	395/-	725/-
<b>Tandoori Paneer Tikka</b> Cottage cheese, tandoori sauce, pan fried bell pepper, sweet corn, macerated onion, chopped coriander & smoky mozzarella	395/-	725/-
<b>Chilli pepper &amp; cherry tomato</b> 🌶️ Chili garlic, marinara sauce, spiced macerated cherry tomatoes, onion, grilled bell peppers & smoky mozzarella	395/-	725/-
<b>Bacino</b> Basil pesto, pan fried bell-pepper, sauteed onions, oven dried tomato, smoky mozzarella & feta cheese	395/-	725/-
<b>Pizza Indiano</b> Marinara, grilled bell pepper, sauteed onion, garlic confit, jalapeno, smoky mozzarella & feta cheese	395/-	725/-

The Half & Half Pizza customization is available only in 11"

Whole wheat 30/-, Gluten free 60/- & Vegan option available

 Vegan  Spicy  Whole Wheat

Govt. Taxes as applicable



## PASTA

8 am to 11 pm

(Choose your pasta Penne / Spaghetti)

<b>Alfredo</b>	445/-
Dairy cream, onion, garlic, broccoli, black olive, oven-dried tomatoes & parmesan	
<b>Basil pesto</b>	445/-
Basil pesto, onion, garlic, broccoli, black olive & parmesan	
<b>Oven dried tomato &amp; broccoli Aglio-e-olio</b> 🌶️	445/-
Onion, garlic, chilli flakes, oven dried tomato, broccoli, basil, black olive & parmesan	
<b>Arrabiata</b> 🌶️🌶️	445/-
Italian marinara, onion, garlic, grilled bell pepper, sauteed mushrooms, red pepper flakes & parmesan	
<b>Rosso sauce</b>	445/-
Italian marinara, dairy cream, onion, garlic, grilled bell pepper, broccoli, black olives & parmesan	

**Gluten free & vegan options available 60/- extra**

## HIDDEN CRUST PIZZA

First time in India  
(serving time 20-25 minutes)

	7"	11"
<b>Mediterranean garden</b>	545/-	825/-
Italian marinara, smoky mozzarella, grilled bell pepper, sauteed mushroom, broccoli florets & black olive		
<b>Four seasons melt</b>	545/-	825/-
Italian marinara, fresh buffalo mozzarella, goat cheese, smoky mozzarella & parmesan		
<b>Rome around</b> 🌶️🌶️	545/-	825/-
Chili garlic marinara, macerated onion, cherry tomatoes, black olives, broccoli florets, smoky mozzarella & chilli oil		
<b>Schezwan onion &amp; goat cheese</b> 🌶️🌶️	545/-	825/-
Schezwan marinara, macerated onion, grilled bell pepper, sweet corn, smoky mozzarella & goat cheese		

**Vegan options available**



Vegan



Spicy






Whole Wheat

Govt. Taxes as applicable

## STARTERS

1 pm to 11 pm

<b>Paneer Tikka</b> 	325/-
A popular Indian appetizer made with cubes of paneer & veggies marinated with yogurt and spices.	
<b>Malai Paneer Tikka</b>	345/-
Spiced tikka made with marinated paneer cubes & veggies, mild and creamy in taste.	
<b>Hariyali Paneer Tikka</b>	325/-
A classical flavoured north indian paneer starter recipe with mint & fresh coriander spice coating.	
<b>Tandoori Mushroom</b> 	325/-
An Indian appetizer made by marinating mushrooms with spices, herbs & yogurt, grilled to perfection	
<b>Makhmali Seekh Kebab</b>	275/-
Soft and succulent vegetable kebabs seasoned with various spices	
<b>Dahi Ke Kebab</b>	295/-
Savory snack made with curd, gram flour, ginger, chilies, coriander leaves & seasonings	
<b>Hara Bhara Kebab</b>	295/-
Savory snack made with mixed vegetables, gram flour, ginger, chilies, coriander leaves & seasoning	
<b>Stuffed Tandoori Aloo</b>	275/-
Barrel shaped potatoes filled with paneer mixture, marinated in yogurt masala and cooked in the tandoor	
<b>Malai Broccoli</b>	325/-
Broccoli coated with a creamy marinade and flavored with spices like cardamom, garam masala roasted to perfection in oven	
<b>Punjabi Soya Chaap</b> 	295/-
Golden-brown patties blending fenugreek leaves and corn with aromatic spices, a crispy vegetarian delight	
<b>Afghani Soya Chaap</b>	295/-
Soya chaap marinated in creamy Afghani spices, grilled to perfection for a smoky flavor explosion.	
<b>Tandoori platter</b> (assortment of 5 starters)	695/-

We levy 5% service charge. If you wish to remove the same please let us know

## MAIN COURSE

1 pm to 11 pm

<b>Paneer Butter Masala</b>	395/-
A comforting and flavorful dish with a luscious blend of tomatoes, spices, and paneer, finished with a buttery touch	
<b>Paneer Tikka Masala</b> 🌶️	425/-
Clay oven grilled cottage cheese flavoured with homemade aromatic spices	
<b>Paneer Lababdar</b>	445/-
Cottage cheese cubes are bathed in a creamy tomato sauce, fragrant with spices & topped with cheese	
<b>Shahi Paneer</b> (white gravy)	425/-
A royal and creamy dish with paneer in a rich, luscious white gravy, infused with aromatic spices	
<b>Kadhai Paneer</b> 🌶️	425/-
Tender paneer cubes stir-fried with bell peppers, onions, and a fragrant blend of spices	
<b>Palak Paneer</b>	395/-
A green and creamy delight where paneer is cooked in a velvety spinach (palak) gravy, infused with aromatic spices	
<b>Malai Kofta</b> (white/red)	445/-
A rich and creamy Indian dish consisting of deep-fried paneer and vegetable dumplings.	
<b>Rajma Masala</b>	295/-
Kidney beans with fresh aromatic spices cooked in onion based mild spicy curry	
<b>Chana Masala</b>	325/-
A classic Indian dish with tender chickpeas cooked in a flavorful blend of tomatoes, onions, and aromatic spices	
<b>Pindi Chana</b>	325/-
A classic Indian dish with tender chickpeas cooked in a flavorful blend of tomatoes, onions and aromatic spices	
<b>Mixed vegetable</b>	345/-
Seasonal vegetable medley, a culinary journey through the ever-changing tapestry of natures	

 Vegan  Spicy  Whole Wheat

Govt. Taxes as applicable

### Soya Chaap Masala

Tender pieces of marinated chaap cooked to perfection in a medley of aromatic spices with makhani gravy

345/-

### Dhingri Mutter Masala

A delectable combination of mushrooms and green peas cooked in a rich and tangy tomato base

395/-

### Vegetable jalfrezi

A flavorful and vibrant combination of assorted vegetables, cooked together in aromatic spices

325/-

### Dum Aloo Kashmiri

Experience the heavenly combination of baby potatoes and aromatic spices

295/-

### Makkai Palak

Indulge in the flavorsome blend of spinach meets the sweetness of corn

275/-

### Methi Malai Mutter

A sweet green peas and crispy fenugreek leaves, bathed in a lusciously creamy white gravy

325/-

### Aloo Do Pyaaza

A cooked cubed potato with onions, tomatoes, and a blend of spices like cumin, coriander, turmeric, and chilli powder

325/-

## THALI

(serving time 20-25 minutes)

### Premium

Dal dhabha, kadhai paneer, vegetable jhalfrezi , peas pulao, boondi raita, pickle, salad, roasted papad, fudgy brownie, choice of bread -  
1 Garlic naan/ 2 Lachha Paratha/ 3 Butter Tandoori roti

525/-

### Executive

Dal makhani, malai kofta(red), paneer lababdar, veg. pulao, veg raita, salad, pickle, roasted papad, fudgy brownie, choice of bread -  
1 Garlic naan/ 2 Lachha Paratha/ 3 Butter Tandoori Roti

625/-

 Vegan  Spicy  Whole Wheat

Govt. Taxes as applicable

**We levy 5% service charge. If you wish to remove the same please let us know**

## COMBOS

1 pm to 11 pm

Rajma Chawal	195/-
Chhole Chawal	195/-
Dal Dhaba with 2 Butter Tandoori Roti	225/-
Paneer Butter Masala with Butter Naan	275/-
Kadhai Paneer with 2 Lachha Paratha	295/-
Chur-Chur Naan with Dal Makhani	295/-
Paneer Lababdar with Garlic Naan	325/-
Dhingri Mutter Masala with 4 Butter Tawa Roti	345/-

## DAL

<b>Dal Dhabha</b> 🌶️	295/-
A delicious lentil preparation simmered with aromatic spices	
<b>Dal Tadka</b>	295/-
A comforting lentil curry with a burst of flavors from the tempered spices	
<b>Dal Fry</b> 🌶️	295/-
A popular Indian dish made from cooked yellow lentils, tempered with spices like cumin, and whole red chilies	
<b>Dal Makhani</b>	325/-
A creamy & indulgent Punjabi lentil dish slow-cooked with butter, cream, and aromatic spices	

## RICE / BIRYANI

Steamed Rice	175/-
Peas Pulao	195/-
Jeera Rice	195/-
Plain Khichdi	225/-
Masala Khichdi	245/-
Vegetable Pulao	275/-
Vegetable Biryani	295/-
Hyderabadi Biryani	325/-

## INDIAN BREADS

1 pm to 11 pm

Butter Naan	95/-
Garlic Naan	105/-
Chur-chur naan	145/-
Tawa Roti	25/-
Butter Tawa Roti	35/-
Tandoori Roti	35/-
Butter Tandoori Roti	45/-
Lachhha Parantha	95/-
Missi Roti	75/-
Aloo Tandoori Kulcha with raita	195/-
Paneer Tandoori Kulcha with raita	225/-
Mixed Tandoori Kulcha with raita	225/-

## SIDES

Vegetable Raita	125/-
Boondi Raita	125/-
Pineapple Raita	145/-
Plain Curd	95/-
Buttermilk (Chaach)	95/-
Masala Buttermilk	105/-
Lassi	125/-
Roasted Papad 2pcs.	45/-
Roasted Masala Papad 2pcs.	65/-
Green Salad	95/-

We levy 5% service charge. If you wish to remove the same please let us know

# JAIN MENU

8 am to 11 pm

## SALAD

- Greek salad** 245/-  
Crispy salad mixed leaf, tomato, black olive, cottage cheese, capsicum and cucumber topped with feta cheese
- Avocado & quinoa** 🌿 495/-  
Quinoa, avocado, cherry tomatoes, fresh mint mixed with tangy lemon vinaigrette

## SANDWICH

- Grilled vegetable cheese** (gluten free option @125/- extra) 225/-  
Fresh tomato, sliced cucumber, salad leaf, white cheese dressing & cheddar cheese
- Panini** 🌾 295/-  
Grilled bell pepper, broccoli, tomato, salad leaf & cheddar in a soft whole wheat panini
- Cream cheese bagel** 245/-  
In house cream cheese spread, tomato slice, cucumber, salad leaves relish with orange & apple marmalade.

🌿 Vegan 🌶️ Spicy 🌾 Whole Wheat

Govt. Taxes as applicable

**We levy 5% service charge. If you wish to remove the same please let us know**

## THIN CRUST PIZZA

8 am to 11 pm

	7"	11"
<b>Veggie supreme</b> Italian marinara, smoky mozzarella, grilled bell pepper, broccoli florets & black olive	395/-	725/-
<b>Classic Margherita</b> Italian marinara, smoky mozzarella, tomato, fresh buffalo mozzarella & basil leaf	395/-	725/-
<b>Savory Pepper Pizzetta</b> Marinara, pan-fried bell-pepper, macerated cherry tomato, smoky mozzarella & goat cheese	395/-	725/-

## PASTA / NOODLE

(Choose your pasta Penne / Spaghetti)

<b>Alfredo</b> Dairy cream, broccoli, black olive & parmesan	445/-
<b>Arrabiata</b> 🌶️ Italian marinara, grilled bell peppers, red pepper flakes & parmesan	445/-
<b>Hakka noodles</b> Street style noodles tossed with veggies & aromatic seasoning	275/-
<b>Udon noodles</b> 🌶️ 🌾 Thick wheat flour noodles tossed with veggies and topped with roasted sesame seeds	445/-

 Vegan  Spicy  Whole Wheat

Govt. Taxes as applicable

We levy 5% service charge. If you wish to remove the same please let us know



## STARTERS

1 pm to 11 pm

<b>Malai Paneer Tikka</b>	345/-
Spiced tikka made with marinated paneer cubes & veggies, mild and creamy in taste	
<b>Makhmali Seekh Kebab</b>	275/-
Soft and succulent vegetable kebabs seasoned with various spices	
<b>Dahi Ke Kebab</b>	295/-
Savory snack made with curd, gram flour, ginger, chilies, coriander leaves & seasonings	
<b>Malai Broccoli</b>	325/-
Broccoli coated with a creamy marinade and flavored with spices like cardamom, garam masala roasted to perfection in oven	
<b>Hara Bhara Kebab</b>	295/-
Savory snack made with vegetabels, gram flour, ginger, chilies, coriander leaves & seasoningst	
<b>Afghani Soya Chaap</b>	295/-
Soya chaap marinated in creamy Afghani spices, grilled to perfection for a smoky flavor explosion	
<b>Tandoori Platter (assortments of 5 snacks)</b>	695/-

## MAIN COURSE

<b>Paneer Butter Masala</b>	395/-
A comforting and flavorful dish with a luscious blend of tomatoes, spices, and paneer, finished with a buttery touch	
<b>Shahi Paneer (white gravy)</b>	425/-
A royal and creamy dish with paneer in a rich, luscious white gravy, infused with aromatic spices	
<b>Palak Paneer</b>	395/-
A green and creamy delight where paneer is cooked in a velvety spinach (palak) gravy, infused with aromatic spices	
<b>Malai Kofta (white/red)</b>	425/-
A rich and creamy Indian dish consisting of deep-fried paneer and vegetable dumplings.	

**We levy 5% service charge. If you wish to remove the same please let us know**

## MAIN COURSE

1 pm to 11 pm

**Makkai palak** 275/-

Indulge in the flavorsome blend of spinach meets the sweetness of corn

**Vegetable Jalfrezi** 325/-

A flavorful and vibrant combination of assorted vegetables, cooked together in aromatic spices

**Methi Malai Mutter** (white gravy) 325/-

A sweet green peas and crispy fenugreek leaves, bathed in a lusciously creamy white gravy

## DAL

**Dal Tadka** 295/-

A comforting lentil curry with a burst of flavors from the tempered spices

**Dal Fry** 🌶️ 295/-

A popular Indian dish made from cooked yellow lentils, tempered with spices like cumin, and whole red chilies

## RICE

**Steamed Rice** 175/-

**Peas Pulao** 195/-

**Jeera Rice** 195/-

**Khichdi** 225/-

**Note-** Please mention your preference for Jain food to the server while placing the order

**We levy 5% service charge. If you wish to remove the same please let us know**