



Serving 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	175/-
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	175/-
Watermelon iced tea	195/-
Peach iced tea	195/-
Cranberry iced tea	195/-
Virgin mojito	195/-
Chat-pata masala soda	225/-
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

French fries 🌿 195/-

Peri-peri fries 🌿🌶️ 225/-

Masala french fries 🌿 225/-

Falafel & hummus with pita 🌿 225/-

Crispy corn 🌿🌶️ 245/-

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

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

Basil pesto, tomato & mozzarella (baked 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/-

Chilli garlic mushroom (Dry/ Semi gravy) 🌿🌶️ 275/-

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

Chilli paneer (Dry/ Semi gravy) 🌶️ 325/-

🌿 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

Masala Chaap Roll

275/-

Tender pieces of marinated chaap cooked to perfection in a medley of aromatic spices, wrapped in warm, whole wheat wrap

Schezwan Paneer & corn

295/-

Schezwan cottage cheese, salad leaves, pan fried bell pepper, corn & onion

Falafel

325/-

Hummus, falafel, salad leaves, tomato salsa, corn, onion, & lemon

NOODLES

Hakka noodles

275/-

Street style noodles tossed with veggies & aromatic seasoning

Chilli Garlic

325/-

Street style noodles tossed in a chili sauce with veggies & aromatic seasoning

Udon noodle (Contain rice wine)

445/-

Thick wheat flour noodles tossed with veggies and topped with roasted sesame seeds

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"
Veggie supreme Italian marinara, smoky mozzarella, grilled bell pepper, sauteed mushroom, broccoli florets & black olive	425/-	725/-
Hot`n spicy lover`s 🌶️ Basil pesto, macerated onion, homemade jalapeno, sautéed mushroom, broccoli florets, parmesan, smoky mozzarella & chili oil	425/-	725/-
Caramelized onion & goat cheese Italian marinara, smoky mozzarella, caramelized onion, oven dried tomatoes & goat cheese	425/-	725/-
Classic Margherita Italian marinara, smoky mozzarella, tomato, fresh buffalo mozzarella & basil leaf	425/-	725/-
Tandoori Paneer Tikka Cottage cheese, tandoori sauce, pan fried bell pepper, sweet corn, macerated onion, chopped coriander & smoky mozzarella	425/-	725/-
Chilli pepper & cherry tomato 🌶️ Chili garlic, marinara sauce, spiced macerated cherry tomatoes, onion, grilled bell peppers & smoky mozzarella	425/-	725/-
Bacino Basil pesto, pan fried bell-pepper, sauteed onions, oven dried tomato, smoky mozzarella & feta cheese	425/-	725/-
Pizza Indiano Marinara, grilled bell pepper, sauteed onion, garlic confit, jalapeno, smoky mozzarella & feta cheese	425/-	725/-

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

Whole wheat 30/-, Gluten free 100/- & Vegan option available

 Vegan  Spicy  Whole Wheat

Govt. Taxes as applicable

PASTA

8 am to 11 pm

(Choose your pasta Penne / Spaghetti)

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

Gluten free & vegan options available 100/- extra

HIDDEN CRUST PIZZA

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

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

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

Vegan options available



Vegan



Spicy






Whole Wheat

Govt. Taxes as applicable

STARTERS

1 pm to 11 pm

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

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

545/-

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

645/-

 Vegan  Spicy  Whole Wheat

Govt. Taxes as applicable

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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

Dal Dhabha 🌶️	295/-
A delicious lentil preparation simmered with aromatic spices	
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	
Dal Makhani	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

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

SIDES

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

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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** 225/-
(gluten free option @125/- extra)
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/-
Grilled bell pepper, salad leaf & cheddar in a soft whole wheat panini

🌿 Vegan 🌶️ Spicy 🌾 Whole Wheat

Govt. Taxes as applicable

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THIN CRUST PIZZA

8 am to 11 pm

	7"	11"
Veggie supreme Italian marinara, smoky mozzarella, grilled bell pepper, broccoli florets & black olive	425/-	725/-
Classic Margherita Italian marinara, smoky mozzarella, tomato, fresh buffalo mozzarella & basil leaf	425/-	725/-
Savory Pepper Pizzetta 🌶️ Marinara, pan-fried bell-pepper, macerated cherry tomato, smoky mozzarella & goat cheese	425/-	725/-

PASTA / NOODLE

(Choose your pasta Penne / Spaghetti)

Alfredo Dairy cream, broccoli, black olive & parmesan	445/-
Arrabiata 🌶️🌶️ Italian marinara, grilled bell peppers, red pepper flakes & parmesan	445/-
Hakka noodles Street style noodles tossed with veggies & aromatic seasoning	275/-
Udon noodles 🌶️🌶️🌾 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

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

MAIN COURSE

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