



*Serving authentic food delicacies*

## **Chef Driven Kitchen & Bakery**

**Catering | Gifting | B2B & B2C | Consultancy**

**C-Scheme & Vaishali Nagar**











## COLD BEVERAGE

Iced Americano	195/-
Iced mocha	225/-
Iced latte	225/-
Sunrise Brew (Dark espresso + Orange bright)	225/-
Iced tea (Lemon/ watermelon/ peach/ cranberry)	225/-
Virgin mojito	225/-
Flavoured Mojito	245/-
(Melon Mint, Cranberry Mojito, Peachy Breeze, Passion fruit)	
Red bull mojito	275/-
Chat-pata masala soda	245/-
Pineapple & jalapeno	245/-
Cucumber & mint	245/-
Aerated drinks (Coke, Thums-up, Diet Coke, Sprite)	125/-







## KOMBUCHA

Apple cinnamon / Coffee orange / Peach	295/-
Ginger lemongrass (zero sugar) / Lychee lemonade (zero sugar) / Elderflower & melon (zero sugar)	

## SOUP





Cream of Tomato  (Reg./Jain)	195/-
Tomato & basil  	195/-
Tamatar dhaniye ka shorba    (Reg./Jain)	225/-
Hot n sour  	225/-
Manchow  	225/-
Cream of mushroom	275/-

## SALAD

<b>Greek salad</b>   (Reg./Jain)	275/-
Crispy salad mixed leaf, tomato, black olive, onion, cottage cheese, capsicum and cucumber topped with feta cheese	
<b>Falafel</b>  	345/-
Onion, tomato, cucumber, coriander, falafel, hummus, salad leaves & tomato salsa	
<b>Avocado &amp; quinoa</b>   (Reg./Jain)	525/-
Quinoa, avocado, cherry tomatoes, fresh mint and onion mixed with tangy lemon vinaigrette	

## SANDWICH

(served with french fries)

<b>Grilled vegetable cheese</b> (Reg./Jain)	295/-
Chopped onion, tomato, cucumber, capsicum, white cheese dressing & cheddar cheese	
<b>Veg. Panini</b>   (Reg./Jain)	345/-
Caramelized onion, grilled bell pepper, sauteed mushroom, oven dried tomato, salad leaf & cheddar in a soft whole wheat panini	
<b>Tandoori Cottage Cheese Panini</b>   (Reg./Jain)	345/-
Smoky tandoori spiced cottage cheese, toasted bell peppers and onion, layered with our flavorful in-house tandoori spread	
<b>Croissant</b> (Reg./Jain)	345/-
Goat cheese, mixed green leaves, cucumber, oven dried tomatoes drizzled with sweet cranberry sauce	

## PASTA

(Choose your pasta Penne / Spaghetti)

- Alfredo** (Reg./Jain) 495/-  
Dairy cream, onion, garlic, broccoli, black olive, oven-dried tomatoes & parmesan
- Arrabiata** 🌶️ (Reg./Jain) 495/-  
Italian marinara, onion, garlic, grilled bell pepper, sauteed mushrooms, red pepper flakes & parmesan
- Rosso sauce** (Reg./Jain) 525/-  
Italian marinara, dairy cream, onion, garlic, grilled bell pepper, broccoli, black olives & parmesan

Gluten free & vegan options available 100/- extra

## APPETIZERS

- Masala french fries** 🌿🌶️ (served with cocktail sauce) 245/-
- Falafel platter** 🌿 395/-  
(Falafel tikki, hummus, tomato salsa, pita bread & lavash)
- Crispy corn** 🌿🌶️🌱 (Reg./Jain) 275/-
- Stir fried veggies** 🌶️🌱 395/-

## ON TOAST

 (baked on sourdough toast)

- Guacamole with bursting tomatoes** (2 pcs.) 🌿 495/-
- Creamy hummus & avocado** (2 pcs.) 🌿 495/-
- Avocado & mushroom toast** (2 pcs.) 🌿 525/-

## RICE & SPICE

- Vegetable / broccoli & mushroom fried rice** 🌿🌶️ 275/- / 345/-  
Fluffy rice tossed with chopped exotic veggies / broccoli & mushroom flavoured with aromatic seasoning
- Burnt Garlic Fried Rice** 🌿 295/-  
Fragrant rice tossed with roasted garlic and seasonal veggies

## WRAPS

- Masala Chaap Roll** 🌶️🌾🌾 295/-  
Tender pieces of marinated chaap cooked to perfection in a medley of aromatic spices, wrapped in warm, whole wheat wrap
- Schezwan Paneer & corn** 🌶️🌾🌾 325/-  
Schezwan cottage cheese, salad leaves, pan fried bell pepper, corn & onion
- Falafel** 🌾🌾🌿 345/-  
Hummus, falafel, salad leaves, tomato salsa, corn, onion, & lemon

# ARTISAN GOURMET PIZZAS

Choose your crust	8"	12"
<b>Thin Crust Pizza</b>	525/-	895/-
<b>Hidden Crust Pizza</b>	625/-	995/-

## **Veggie supreme** (Reg./Jain)

Italian marinara, smoky mozzarella, grilled bell pepper, sauteed mushroom, broccoli florets & black olive

## **Hot n spicy lover's** 🌶️

Basil pesto, macerated onion, homemade jalapeno, sautéed mushroom, broccoli florets, parmesan, smoky mozzarella, chopped green chilli & chilli oil

## **Caramelized onion & feta cheese**

Italian marinara, smoky mozzarella, caramelized onion, oven dried tomatoes & feta cheese

## **Classic Margherita** (Reg./Jain)

Italian marinara, smoky mozzarella, tomato, and fresh buffalo mozzarella

## **Tandoori Paneer Tikka**

Cottage cheese, tandoori sauce, pan fried bell pepper, sweet corn, macerated onion, chopped coriander & smoky mozzarella

## **Bacino**

Basil pesto, pan fried bell-pepper, sauteed onions, oven dried tomato, smoky mozzarella & feta cheese

## **Pizza Indiano** 🌶️ (Reg./Jain)

Marinara, grilled bell pepper, golden crisp onion, jalapeno, smoky mozzarella & feta cheese

## **Four seasons melt** (Reg./Jain)

Italian marinara, fresh buffalo mozzarella, feta cheese, smoky mozzarella & parmesan

## **Rome around** 🌶️

Chilli garlic marinara, macerated onion, cherry tomatoes, black olives, broccoli florets, smoky mozzarella & chilli oil

## **Schezwan onion & goat cheese** 🌶️

Schezwan marinara, macerated onion, grilled bell pepper, sweet corn, smoky mozzarella & goat cheese





## **Fully loaded Garden Gourmet**

Marinara, basil pesto, sweet corn, homemade jalapeños, smoky paneer cubes, sautéed onions & mushrooms, roasted pineapple, oven-dried tomatoes, cherry tomatoes, broccoli florets and smoky mozzarella.

**The Half & Half Pizza customization is available only in 12"**

**Vegan options available**

**Whole wheat 50/-, Gluten free 100/- (for Thin Crust only)**

 Vegan  Spicy  Whole Wheat  Gluten free

# NOODLES

- Hakka noodles** 🌿 (Reg./Jain) 275/-  
Street style noodles tossed with veggies & aromatic seasoning
- Chilli Garlic** 🌶️ 🌿 345/-  
Street style noodles tossed in a chili sauce with veggies & aromatic seasoning
- Udon noodle** (Contains rice wine) 🌾 🌶️ 🌿 (Reg./Jain) 495/-  
Thick wheat flour noodles tossed with veggies and topped with roasted sesame seeds
- Tibetan Veggie Thukpa** 🌾 🌶️ 🌿 495/-  
Savoury whole wheat noodles simmered with fresh exotic vegetables and aromatic spices in a rich, comforting broth.

# STARTERS

(Served with salad & chutney)



























- Paneer Tikka** (8 pcs) 🌶️ 🌿 (Reg./Jain) 395/-  
A popular Indian appetizer made with cubes of paneer & veggies marinated with yogurt and spices.
- Malai Paneer Tikka** (8 pcs) 🌿 (Reg./Jain) 395/-  
Spiced tikka made with marinated paneer cubes & veggies, mild and creamy in taste.
- Achari Paneer Tikka** (8 pcs) 🌿 🌶️ 395/-  
Succulent cottage cheese marinated in tangy yogurt, infused with pickling spices and aromatic herbs
- Lehsuni Paneer Tikka** (8 pcs) 🌿 🌶️ 395/-  
Garlic-marinated paneer cubes, char-grilled for a tasty and aromatic delight
- Tandoori Mushroom** (8 pcs) 🌶️ 🌿 395/-  
An Indian appetizer made by marinating mushrooms with spices, herbs & yogurt, grilled to perfection
- Dahi Ke Kebab** (6 pcs) (Reg./Jain) 325/-  
Savory snack made with curd, gram flour, ginger, chilies, coriander leaves & seasonings
- Methi Corn Kebab** (seasonal) (6 pcs) (Reg./Jain) 325/-  
Crisp golden kebabs made with fresh fenugreek leaves and sweet corn, mildly spiced and shallow fried.
- Stuffed Aloo Nazakat** (6 pcs) 🌿 🌶️ 325/-  
Tender potatoes stuffed with spiced cottage cheese, and crunchy nuts, roasted to smoky perfection
- Malai Broccoli** (8 pcs) 🌿 (Reg./Jain) 375/-  
Broccoli coated with a creamy marinade & flavored with spices like cardamom, garam masala roasted to perfection in oven
- Smoky Tandoori Broccoli** (8 pcs) 🌶️ 🌿 (Reg./Jain) 375/-  
Tender broccoli infused with bold tandoori spices and charred for a smoky, crispy finish

🌿 Vegan 🌶️ Spicy 🌾 Whole Wheat 🌿 Gluten free

Govt. Taxes as applicable










# MAIN COURSE

Min serves: 2-3 people

- Paneer Do Pyaaza**   445/-  
Soft paneer cubes cooked in a rich, spiced onion gravy with the perfect balance of sautéed and fresh onions
- Paneer Butter Masala**  (Reg./Jain) 445/-  
A comforting and flavorful dish with a luscious blend of tomatoes, spices, and paneer, finished with a buttery touch
- Shahi Paneer** (White gravy)  (Reg./Jain) 445/-  
A rich and creamy Mughlai delight with succulent paneer cooked in a luscious tomato-based (red) or cashew-cream (white) gravy
- Paneer Tikka Masala**   495/-  
Grilled cottage cheese flavored with homemade aromatic spices
- Paneer Taka Tak**   495/-  
Spicy wok-tossed paneer cubes with bell peppers, onions, and aromatic Indian spices
- Paneer Lababdar**   495/-  
Cottage cheese cubes are bathed in a creamy tomato sauce, fragrant with spices & topped with cheese
- Kadhai Paneer**   445/-  
Tender paneer cubes stir-fried with bell peppers, onions, and a fragrant blend of spices
- Palak Paneer**   (Reg./Jain) 445/-  
A green and creamy delight where paneer is cooked in a velvety spinach (palak) gravy, infused with aromatic spices
- Malai Kofta** (Red / white) (Reg./Jain) 495/-  
A rich and creamy Indian dish consisting of deep-fried paneer dumplings.
- Rajma Rasila**    (Reg./Jain) 325/-  
Kidney beans with fresh aromatic spices cooked in onion based mild spicy curry
- Chhole Masala**    (Reg./Jain) 345/-  
A classic Indian dish with tender chickpeas cooked in a flavorful blend of tomatoes, onions, and aromatic spices
- Lehsuni Palak**   335/-  
Fresh spinach sautéed with aromatic garlic for a flavorful, wholesome delight.
- Mixed Vegetable**   395/-  
Seasonal vegetable medley, a culinary journey through the ever-changing tapestry of nature's
- Gatta Masala**   395/-  
Traditional Rajasthani gram flour dumplings simmered in a rich, spiced yogurt gravy




- Mushroom Mutter Masala**   495/-  
Fresh mushrooms and green peas sautéed with onions & aromatic spices
- Vegetable Jalfrezi**   (Reg./Jain) 345/-  
A flavorful and vibrant combination of assorted vegetables, cooked together in aromatic spices
- Dum Aloo Punjabi**   345/-  
Roasted potatoes simmered in a rich, spiced tomato and yogurt-based gravy, bursting with authentic Punjabi flavors.
- Makai Palak**   (Reg./Jain) 325/-  
Flavoursome blend of spinach meets the sweetness of corn
- Sev Tamatar**   325/-  
A tangy tomato-based curry topped with crunchy sev (crispy chickpea noodles) for a delightful contrast of textures
- Aloo Do Pyaaza**    325/-  
A cooked cubed potato with onions, tomatoes, and a blend of spices like cumin, coriander, turmeric, and chilli powder

## DAL















- Dal Dhaba**   (Reg./Jain) 325/-  
A delicious lentil preparation simmered with aromatic spices
- Dal Tadka**    (Reg./Jain) 295/-  
Lentil curry with a burst of flavors from the tempered spices
- Dal Fry**    (Reg./Jain) 295/-  
A popular Indian dish made from cooked yellow lentils, tempered with spices like cumin, and whole red chilies
- Dal Makhani**  395/-  
A creamy & indulgent Punjabi lentil dish slow-cooked with butter, cream, and aromatic spices

## COMBOS


Serves: 1 person only | Served with salad

- Rajma Chawal / Chhole Chawal**    225/-

## RICE / BIRYANI





Steamed Rice	  (Reg./Jain)	225/-
Peas (mutter) Pulao	  (Reg./Jain)	245/-
Jeera Rice	  (Reg./Jain)	245/-
Plain Khichdi	 (served with curd & achar) (Reg./Jain)	245/-
Masala Khichdi	  (served with curd & achar)	275/-
Vegetable Pulao	 (Reg./Jain)	295/-
Vegetable Biryani	  (served with raita)	395/-
Hyderabadi Biryani	  (served with raita)	395/-

## INDIAN BREADS

Tawa Roti		35/-
Butter Tawa Roti		45/-
Tandoori Roti		45/-
Butter Tandoori Roti		55/-
Missi Roti		75/-
Jungli Roti		125/-
Lachha Parantha		105/-
Mirchi Lachha Parantha		125/-
Pudina Lachha Parantha		125/-
Butter Naan		105/-
Garlic Naan		145/-
Cheese Naan		245/-

## SIDES

Plain Curd		75/-
Buttermilk (Chaach)		65/-
Masala Buttermilk		75/-
Sweet Lassi		75/-
Vegetable Raita		145/-
Boondi Raita		145/-
Pineapple Raita		195/-
Roasted Papad (2 pcs.)		75/-
Roasted Masala Papad (2 pcs.)		125/-
Green Salad		125/-

 Vegan  Spicy  Whole Wheat  Gluten free

Govt. Taxes as applicable