



Serving authentic food delicacies

Chef Driven Kitchen & Bakery

Catering | Gifting | B2B & B2C | Consultancy

C-Scheme & Vaishali Nagar

HOT BEVERAGE

Espresso	125/-
Americano	125/-
Cappuccino	195/-
Café latte	195/-
Café mocha	225/-
Hazelnut cappuccino	225/-
Hot chocolate	225/-
Hot Chocolate with Fudgy Brownie	295/-
Masala tea	75/-
Green tea (regular/ chamomile/ lemon & honey)	75/-

SHAKES / SMOOTHIES

Cold coffee	245/-
(Hazelnut 275/-, Tiramisu 295/-)	
Brownie shake	295/-
Kit-kat shake	275/-
Oreo shake	275/-
Lotus Biscoff Shake	325/-
Strawberry shake	245/-
Triple berry (Strawberry, raspberry & blueberry)	345/-
Dark chocolate & hazelnut shake	325/-
Mocha chocolate	325/-
Smoothie (with yogurt & honey)	
Avocado 395/-, Mixed Berry 325/-, Strawberry 295/-, Blueberry 295/-	

COLD BEVERAGE

Iced Americano	195/-
Iced mocha	225/-
Iced latte	225/-
Sunrise Brew (Dark espresso + Orange bright)	245/-
Iced tea (Lemon/ watermelon/ peach/ cranberry)	245/-
Virgin mojito	245/-
Flavoured Mojito	275/-
(Melon Mint, Cranberry Mojito, Peachy Breeze, Passion fruit)	
Red bull mojito	275/-
Chat-pata masala soda	245/-
Pineapple & jalapeno	275/-
Cucumber & mint	275/-
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)	225/-
Tomato & basil 🌿 🌿	225/-
Tamatar dhaniye ka shorba 🌶️ 🌿 🌿 (Reg./Jain)	225/-
Hot n sour 🌶️ 🌿	245/-
Manchow 🌶️ 🌿	245/-
Cream of mushroom	275/-

SALAD

Greek salad 🌿 (Reg./Jain)	295/-
Crispy salad mixed leaf, tomato, black olive, onion, cottage cheese, capsicum and cucumber topped with feta cheese	
Falafel 🌿 🌿	345/-
Onion, tomato, cucumber, coriander, falafel, hummus, salad leaves & tomato salsa	
Avocado & quinoa 🌿 🌿 (Reg./Jain)	525/-
Quinoa, avocado, cherry tomatoes, fresh mint and onion mixed with tangy lemon vinaigrette	

SANDWICH (served with french fries)

Grilled vegetable cheese (Reg./Jain)	295/-
Chopped onion, tomato, cucumber, capsicum, white cheese dressing & cheddar cheese	
Veg. Panini 🌾 🌾 (Reg./Jain)	375/-
Caramelized onion, grilled bell pepper, sauteed mushroom, oven dried tomato, salad leaf & cheddar in a soft whole wheat panini	
Tandoori Cottage Cheese Panini 🌾 🌾 (Reg./Jain)	395/-
Smoky tandoori spiced cottage cheese, grilled bell peppers, corn and onion, layered with our flavorful in-house tandoori spread	
Feta cheese Croissant (Reg./Jain)	395/-
Feta cheese, mixed green leaves, cucumber, oven dried tomatoes drizzled with sweet cranberry sauce	
Herb Crunch Falafel Sandwich	395/-
Toasted sourdough with creamy hummus, crispy falafel tikki, tomato salsa, lettuce & golden fried onions, with a light tahini drizzle	

BURGER (with french fries)

	Single Patty	Double Patty
Veggie	225/-	295/-
Crispy veg. patty, golden crisp onion, cucumber, tomato, salad leaf & our signature sauce		
Schzewan paneer 🌶️	245/-	325/-
Crispy and spicy paneer patty with special schzewan sauce, cucumber, golden crisp onion, tomato & salad leaf		
Cheese Slice (extra)		20/-

WRAPS

Masala Chaap Roll 🌶️ 🌾 🌾	345/-
Tender pieces of marinated chaap cooked to perfection in a medley of aromatic spices, wrapped in warm, whole wheat wrap	
Schezwan Paneer & corn 🌶️ 🌾 🌾	395/-
Schezwan cottage cheese, salad leaves, bell pepper, corn & onion	
Falafel 🌾 🌾 🌿	395/-
Hummus, falafel, salad leaves, tomato salsa, corn, onion, & lemon	

APPETIZERS

French fries	245/-
Peri-peri fries  (served with cheesy dip)	275/-
Masala french fries   (served with cocktail sauce)	275/-
Chilli garlic crackers (served with cocktail dip)	145/-
Basil pesto crackers (served with cocktail dip)	145/-
Falafel platter  (Falafel tikki, hummus, tomato salsa, pita bread & lavash)	395/-
Crispy corn    (Reg./Jain)	325/-
Chilli garlic mushroom (Dry/ Semi gravy)	375/-
Chilli paneer (Dry/ Semi gravy)	445/-
Vegetable spring roll	325/-
Honey chilli potatoes 	325/-
Korean-Style Fried Crispy Potatoes 	345/-
Cheesy Jalapeño Poppers 	345/-
Stir fried veggies	395/-
Chhole Bhature  	345/-
Broccoli & Herb Potato Croquettes (4 pcs.)	395/-
Assorted pakoras (Paneer / Mix veg. / Onion) (12 pcs.)	295/-

ON TOAST (baked on sourdough toast)

Cheesy garlic bread (4 pcs.)	345/-
Cheesy jalapeno & mushroom (3 pcs.)	345/-
Pesto, tomato & mozzarella (3 pcs.) 	345/-
Guacamole with bursting tomatoes (2 pcs.) 	495/-
Creamy hummus & avocado (2 pcs.) 	495/-
Avocado & mushroom toast (2 pcs.) 	525/-
Cheesy jalapeno & broccoli (3 pcs.)	345/-
Cheese chilli toast (4 pcs.)	345/-

BUTTER PUFFS

Vegetable puff	175/-
Chilli onion & mushroom 	195/-
Tandoori paneer & corn	195/-

RICE & SPICE

Vegetable fried rice   Fluffy rice tossed with chopped exotic veggies flavoured with aromatic seasoning	325/-
Broccoli & mushroom fried rice   Fluffy rice tossed with chopped broccoli & mushroom flavoured with aromatic seasoning	345/-
Chilli Paneer with Veg fried rice/ hakka noodles  Sizzling chilli paneer accompanied by fried rice / noodles	595/-
Korean Veg Rice Bowl   Wok-tossed rice and fresh vegetables coated in Korean chili-garlic sauce, finished with sesame seeds and spring onions	345/-
Korean Chili Paneer with Veg Rice Bowl  Crispy paneer tossed in Korean chili-garlic sauce, served with Korean-style vegetable rice bowl & finished with toasted sesame seeds and spring onions	595/-
Stir-Fried Veggies with Schezwan rice   Spicy wok-tossed vegetables served with bold, fiery Schezwan rice	545/-

MAGGI

Classic Maggi	145/-
Vegetable Masala Maggi	195/-

NOODLES

Hakka noodles (Reg./Jain)	325/-
Street style noodles tossed with veggies & aromatic seasoning	
Chilli Garlic 	395/-
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	
Korean Chili Garlic Noodles with Crispy Paneer Toss	425/-
Wok-tossed noodles loaded with fresh vegetables in Korean chili-garlic sauce, topped with crispy golden paneer, sesame seeds and spring onions	

PASTA

(Choose your pasta Penne / Spaghetti)

Alfredo (Reg./Jain)	495/-
Dairy cream, onion, garlic, broccoli, black olive, oven-dried tomatoes & parmesan	
Basil pesto	495/-
Basil pesto, onion, garlic, broccoli, black olive & parmesan	
Oven dried tomato & broccoli Aglio-e-olio 	495/-
Onion, garlic, chili flakes, oven dried tomato, broccoli, black olive & 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

TURKISH PIDE (15")

(serving time 15-20 minutes)

Smoky Paneer Makhani	845/-
Smoky paneer cubes, sautéed onions, pan-fried bell peppers, sweet corn, oven-dried tomatoes, smoky mozzarella & topped with roasted sesame seeds.	
Chilli basil pesto 	845/-
Basil chilli pesto, sauteed onion, pan fried bell pepper, sauteed mushroom, smoky mozzarella, roasted sesame seeds & chili oil	
Veggie delight	845/-
Italian marinara, smoky mozzarella, grilled bell peppers, macerated cherry tomatoes, macerated onion	

(Half & half options are available)

 Vegan  Spicy  Whole Wheat  Gluten free

ARTISAN GOURMET PIZZAS

Choose your crust

8"

12"

Thin Crust Pizza

525/-

895/-

Hidden Crust Pizza

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, sauteed 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

STARTERS

(Served with salad & chutney)

- Paneer Tikka** (8 pcs) 🌶️🌱 (Reg./Jain) 425/-
A popular Indian appetizer made with cubes of paneer & veggies marinated with yogurt and spices.
- Malai Paneer Tikka** (8 pcs) 🌱 (Reg./Jain) 425/-
Spiced tikka made with marinated paneer cubes & veggies, mild and creamy in taste.
- Achhari Paneer Tikka** (8 pcs) 🌱🌶️ 425/-
Succulent cottage cheese marinated in tangy yogurt, infused with pickling spices and aromatic herbs
- Lehsuni Paneer Tikka** (8 pcs) 🌱🌶️ 425/-
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
- Makhmali Seekh Kebab** (8 pcs) 325/-
Soft & succulent vegetable kebabs seasoned with various spices
- Dahi Ke Kebab** (6 pcs) (Reg./Jain) 325/-
Savory snack made with curd, gram flour, ginger, chilies, coriander leaves & seasonings
- Hara Bhara Kebab** (6 pcs) 325/-
Savory snack made with mixed vegetables, gram flour, ginger, chilies, coriander leaves & seasoning
- Cheesy Hara Bhara Kebab** (6 pcs) 🌶️ 345/-
Crisp, golden kebabs made with spinach, peas, potatoes, and cottage cheese stuffed with gooey melted cheese
- 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) 395/-
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
- Veg. Tandoori platter** (16 pcs) 🌶️ (Reg./Jain) 845/-
(assortment of 4 starters)

🌱 Vegan 🌶️ Spicy 🌾 Whole Wheat 🌱 Gluten free

Govt. Taxes as applicable

MAIN COURSE

Min serves: 2-3 people

- Paneer Do Pyaaza**   475/-
Soft paneer cubes cooked in a rich, spiced onion gravy with the perfect balance of sautéed and fresh onions
- Paneer Butter Masala**  (Reg./Jain) 475/-
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) 475/-
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**   475/-
Tender paneer cubes stir-fried with bell peppers, onions, and a fragrant blend of spices
- Palak Paneer**   (Reg./Jain) 475/-
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.
- Veg Kofta Curry**  475/-
Soft, spiced vegetable dumplings simmered in a rich, creamy tomato-based gravy.
- Rajma Rasila**    (Reg./Jain) 345/-
Kidney beans with fresh aromatic spices cooked in onion based mild spicy curry
- Chhole Masala**    (Reg./Jain) 395/-
A classic Indian dish with tender chickpeas cooked in a flavorful blend of tomatoes, onions, and aromatic spices
- Lehsuni Palak**   345/-
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 natures
- Gatta Masala**   395/-
Traditional Rajasthani gram flour dumplings simmered in a rich, spiced yogurt gravy
- Soya Chaap Masala**  395/-
Tender pieces of marinated chaap cooked to perfection in a medley of aromatic spices with makhani gravy

- Mushroom Mutter Masala**


495/-
- Fresh mushrooms and green peas sautéed with onions & aromatic spices
- Vegetable jalfrezi**


 (Reg./Jain)
 395/-
- A flavorful and vibrant combination of assorted vegetables, cooked together in aromatic spices
- Dum Aloo Punjabi**


395/-
- Roasted potatoes simmered in a rich, spiced tomato and yogurt-based gravy, bursting with authentic Punjabi flavors.
- Makai Palak**


 (Reg./Jain)
 345/-
- Flavoursome blend of spinach meets the sweetness of corn
- Sev Tamatar**


345/-
- A tangy tomato-based curry topped with crunchy sev (crispy chickpea noodles) for a delightful contrast of textures
- Aloo Do Pyaaza**



345/-
- A cooked cubed potato with onions, tomatoes, and a blend of spices like cumin, coriander, turmeric, and chilli powder

DAL

- Dal Dhaba**


 (Reg./Jain)
 345/-
- A delicious lentil preparation simmered with aromatic spices
- Dal Tadka**



 (Reg./Jain)
 325/-
- Lentil curry with a burst of flavors from the tempered spices
- Dal Fry**



 (Reg./Jain)
 325/-
- 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/-
- Dal Dhaba with 2 Butter Tandoori Roti**

245/-
- Dum Aloo Punjabi with butter naan**

345/-
- Paneer Butter Masala with Butter Naan**
375/-
- Kadhai Paneer with 2 Lachha Paratha**

375/-
- Chur-Chur Naan with Dal Makhani**
375/-
- Paneer Lababdar with Garlic Naan**

395/-
- Malai Kofta with Butter Naan**
375/-
- Mushroom Mutter Masala with 4 Butter Tawa Roti**

375/-

THALI

(serving time 20-25 minutes) (serves minimum 2)

- Premium**
625/-
- 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
- Executive**
725/-
- 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

RICE/BIRYANI

Steamed Rice	  (Reg./Jain)	245/-
Peas (mutter) Pulao	  (Reg./Jain)	275/-
Jeera Rice	  (Reg./Jain)	275/-
Plain Khichdi	 (served with curd & achar) (Reg./Jain)	275/-
Masala Khichdi	  (served with curd & achar)	295/-
Vegetable Pulao	 (Reg./Jain)	325/-
Vegetable Biryani	  (served with raita)	395/-
Hyderabadi Biryani	  (served with raita)	425/-

INDIAN BREADS

Tawa Roti	45/-
Butter Tawa Roti	55/-
Tandoori Roti	45/-
Butter Tandoori Roti	55/-
Missi Roti	75/-
Jungli Roti	 125/-
Lachha Parantha	125/-
Mirchi Lachha Parantha	 145/-
Pudina Lachha Parantha	145/-
Lehsuni Parantha	145/-
Aloo Pyaaz Parantha	175/-
Butter Naan	125/-
Garlic Naan	145/-
Chur-chur Naan	195/-
Stuffed Naan	225/-
Cheese Naan	245/-

SIDES

Plain Curd	75/-
Buttermilk (Chaach)	95/-
Masala Buttermilk	95/-
Sweet Lassi	95/-
Vegetable Raita	175/-
Boondi Raita	175/-
Roasted Papad (2 pcs.)	75/-
Roasted Masala Papad (2 pcs.)	125/-
Green Salad	125/-

 Vegan  Spicy  Whole Wheat  Gluten free

Govt. Taxes as applicable

GOURMET DESSERTS (100% egg-free)

Walnut Fudgy Brownie	245/-
Rich, fudgy chocolate brownie loaded with crunchy walnuts.	
Walnut & Chocolate Truffle	275/-
A decadent chocolate truffle cake infused with crunchy walnuts.	
Belgian Milk Cake	275/-
Soft and fluffy milk-based ganache layered cake with the richness of Belgian milk chocolate.	
Lotus Biscoff Cheesecake	295/-
Creamy baked cheesecake infused with caramelized Biscoff spread and digestive biscuit base.	
Blueberry Cheesecake	295/-
Classic baked cheesecake topped with luscious blueberry compote	

ICE CREAMS

French Vanilla (per scoop)	75/-
Belgian Chocolate (per scoop)	95/-
Alphonso Mango Delight (per scoop)	105/-
Paan (per scoop)	105/-

KULFI

Classic Malai Kulfi	75/-
Royal Rabri Kulfi	75/-

JAR CAKES

Black Forest with Sour Cherries	225/-
Multiple layers of rich and moist chocolate sponge cake with whipped cream frosting, filled with a dark cherry compote and topped with chocolate flakes	
Fresh Pineapple	225/-
Forever favorite pineapple cake using slices of freshly crushed pineapple and whipped cream icing on a vanilla sponge	
Valrhona Chocolate Crunch	245/-
Layered on a dark chocolate sponge filled with French Valrhona chocolate & hazelnut whipped cream ganache, chocolate callets, and butterscotch praline.	

DRY CAKES

(4inches / 125 gms)

Caramelized Mawa	200/-
Traditional Indian-style dry cake with caramelized dry mawa for a rich, nutty flavor.	
Roasted Almonds & Chocolate Chunks	225/-
Soft & nutty cake with roasted almonds & chunky chocolate pieces	
Honey Walnut & Raisins	225/-
Cake infused with honey, crunchy walnuts & sweet raisins	

General Policies

1. **Allergy Disclaimer:** If you have any food allergies or dietary restrictions, please inform your server before placing an order.
2. **Special Dietary Options:** We offer gluten-free, vegan, and Jain-friendly options—please ask your server for details.
3. **Spice Levels:** Some dishes are prepared with bold spices. Please let us know if you prefer a milder version.
4. **Customization Policy:** Customizations are available upon your request—please ask your server for details.
5. **Organic & Fresh Ingredients:** We strive to use the freshest and highest-quality ingredients in all our dishes.

Ordering & Serving

6. **Portion Sizes:** Serving sizes are mentioned in the menu; if unsure, ask our staff for guidance.
7. **Preparation Time:** Freshly prepared dishes may take extra time. Your patience is appreciated.
8. **No Outside Food & Beverages:** We do not allow outside food or drinks to maintain quality.
9. **Dine-in & Takeaway:** Some menu items are available for dine-in only. Please check with our team.
10. **Leftovers & Takeaway:** We recommend consuming food fresh. Leftovers taken home are at the customer's discretion.

Pricing & Payments

11. **Taxes & Service Charges:** Prices are subject to applicable taxes. A 5% service charge is added, which can be removed on request.
12. **Billing Policy:** Please check your bill before payment. Disputes after leaving the restaurant may not be entertained.
13. **Modes of Payment:** We accept cash, credit/debit cards, and digital payments. No personal checks are accepted.

Other Important Notes

14. **Food Waste Policy:** We encourage responsible consumption. Please order as per your appetite.
15. **Photography & Social Media:** Feel free to take pictures, but kindly avoid disturbing other guests. Tag us on social media!
16. **Peak Hours & Waiting Time:** During busy hours, service may take longer than usual. Thank you for your patience.
17. **Kids Policy:** Parents/guardians are responsible for supervising their children at all times.
18. **Pets Policy:** Only service animals are allowed in the restaurant. (Outdoor premises only)
19. **Right to Refuse Service:** The management reserves the right to refuse service to any guest behaving inappropriately.