

# *Welcome to the World of Flavours!*

*Dear Patrons,*

**BouganVilla** - 'a global veg mélange' is fresh budding bloom from the bouquet of **Garden Court Restaurant Group**\*. Lately, People are becoming more aware of their diet and its consequence upon their general health and well being. This is resulting in a growing global trend to become vegetarian. The contributing factors for such a decision could come from health, environment or religious points of view. Vegetarian meals, despite perception, are by no circumstance dull or boring. On the contrary they are very appetizing, full of flavour and nutrition. At BouganVilla, we offer an eclectic cent percent vegetarian cuisine which reflects the contemporary style of cooking from across the globe - a style that embraces the concept of fresh, seasonal and exciting food. Additionally, we are happy to tailor recipes to suit your dietary requirements, taste or liking. So, experience bliss of a new vegetarian taste!

***Go vegetarian!***

*\* Garden Court Restaurant Group is a chain of Fine Dine Indian Restaurants from western suburbs of Mumbai established in 1986.*

## — Refreshers —

<b>Bottled Drinking Water</b>	<b>50</b>
<b>Fresh Lime / Aerated Drink</b>	<b>100</b>
<b>Plain Chaas / Masala Chaas</b>	<b>120</b>
<b>Sweet Lassi / Mango Lassi</b>	<b>200</b>
<b>Lemon Ice Tea / Peach Ice Tea</b>	<b>200</b>
<b>Red Bull</b>	<b>220</b>

## — Mocktails —

<b>BouganVilla Beauty</b>	<b>220</b>
<i>Pineapple juice blended with litchi crush, strawberry crush &amp; vanilla ice cream</i>	
<b>Grape Fantasy</b>	<b>220</b>
<i>Vanilla ice cream blended with grape juice</i>	
<b>Mango Melody</b>	<b>220</b>
<i>Mango juice perfectly blended with coconut milk and vanilla</i>	
<b>Dark Beauty</b>	<b>220</b>
<i>Grape juice, guava juice mixed and spiced up with black salt &amp; freshly ground black pepper, served in salted rim glass</i>	
<b>Apple G77</b>	<b>220</b>
<i>Magical blend of apple juice with our bar man's secret mixture</i>	
<b>Tropical Treat</b>	<b>220</b>
<i>Orange juice &amp; kiwi crush blended with dash of lime juice, poured on crushed ice</i>	
<b>Golden Sunset</b>	<b>220</b>
<i>Melon syrup rising in cloud of Orange Juice and Pineapple Juice</i>	

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# Soups

<b>Broccoli &amp; Cheese Soup</b>	220
<i>Creamy Italian broccoli soup with grated cheese</i>	
<b>Spinach &amp; Cheese Soup</b>	220
<i>Lush green spinach soup with light shower of grated cheese</i>	
<b>Roasted Tomato &amp; Basil Soup</b>	220
<i>Medium spicy soup made from roasted tomatoes &amp; fresh basil leaves</i>	
<b>Minestrone Soup</b>	220
<i>A classic thick Italian soup made with baby corn, broccoli, bell pepper, celery, beans and pasta</i>	
<b>Mexican Tomato Soup</b>	220
<i>Tomato soup blended with Mexican spices &amp; finished with tortilla chips</i>	
<b>Mushroom Velouté *</b>	220
<i>Creamy soup with mushrooms &amp; vegetables stock</i>	
<b>Cabbage Chowder</b>	220
<i>Creamy soup with cabbage, &amp; vegetables stock</i>	
<b>Lemon Coriander Soup</b>	220
<i>A classic blend of lemon &amp; coriander, spiked with oriental spices</i>	
<b>Hot Basil Soup</b>	220
<i>Flavorful extract of fresh vegetables, seasoned with fresh basil</i>	
<b>Rainbow Soup</b>	220
<i>Mix of fresh, colourful vegetables and barley pearls</i>	
<b>Burnt Garlic Soup *</b>	220
<i>Mix vegetables clear, spicy soup with sharp flavor of burnt garlic</i>	
<b>Five Treasure Soup</b>	220
<i>Five types of vegetables in yellow bean sauce</i>	
<b>Chinese Classic Soups</b>	220
<i>Manchow / Hot &amp; Sour / Sweet Corn</i>	

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## Salads

<b>Caesar's Salad</b>	<b>300</b>
<i>Lettuce with parmesan, croûton and grilled cottage cheese</i>	
<b>Waldrof Salad</b>	<b>300</b>
<i>World famous salad</i>	
<b>Couscous Salad</b>	<b>300</b>
<i>Couscous with exotic vegetables in lemon dressing</i>	
<b>Gado Gado</b>	<b>300</b>
<i>Indonesain speciality - mix vegetables in peanut butter dressing</i>	
<b>Farmer's Bowl</b>	<b>300</b>
<i>Green, Yellow Zucchini, Broccoli, Babycorn, Tomato, Fried Cashewnuts in mustard dressing</i>	
<b>Caprese Salad</b>	<b>300</b>
<i>Cherry tomato, mozzarella cheese with fresh basil served with lettuce salad</i>	
<b>Mexican Beans Salad</b>	<b>300</b>
<i>Baked beans, corn, Bellpepper laced in mayonnaise based dressing, finished with tortilla chips</i>	
<b>Russian Salad</b>	<b>250</b>
<i>Diced fresh vegetables &amp; cubes of pineapple with mayonnaise</i>	
<b>Khatta Mittha Salad</b>	<b>250</b>
<i>Vegetables with apple and pineapple in honey chilli dressing</i>	
<b>Pasta Salad</b>	<b>250</b>
<i>Italian pasta salad in tangy tomato and mayonnaise based dressing</i>	
<b>Sliced Green Salad</b>	<b>200</b>
<i>Freshly cut pieces of cucumber, tomato, onion, carrot etc</i>	

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## Starters

<b>Plain Nachos</b>	<b>350</b>
<i>A tortilla chip served with cheese sauce OR Mexican tomato salsa</i>	
<b>Mexican Nachos</b>	<b>400</b>
<i>Tortilla Chips with Salsa sauce, cheese sauce, finished with bellpepper, corn and baked beans</i>	
<b>C 3</b>	<b>425</b>
<i>Patties made from couscous, cheese and chili, served with mango dip</i>	
<b>Vegetable Rolls &amp; Salsa</b>	<b>425</b>
<i>Crispy fried mix veg rolls with corn &amp; cheese, served with BouganVilla style salsa</i>	
<b>Jalapeño Poppers</b>	<b>425</b>
<i>Crispy fried bullets of jalapeño &amp; cheese</i>	
<b>Corn Chili Crostini</b>	<b>425</b>
<i>Italian breads, toasted and topped with American corn and chili flakes</i>	
<b>Tomato Bruschetta</b>	<b>425</b>
<i>Italian breads, toasted and topped with tomato and fresh basil,</i>	
<b>Grilled Paneer in BBQ Sauce</b>	<b>425</b>
<i>Pan grilled cottage cheese in bar-be-que sauce</i>	
<b>Three Chili Cottage Cheese</b>	<b>425</b>
<i>Combination of red, yellow, green bell peppers and cottage cheese tossed in chili bean sauce</i>	
<b>Mongolian Cutlets</b>	<b>400</b>
<i>Deep fried vegetables cutlets tossed in tangy &amp; spicy Mongolian sauce</i>	
<b>Corn Balls Schezwan</b>	<b>400</b>
<i>American corn balls tossed in Schezwan sauce</i>	
<b>Thai Wok Vegetables</b>	<b>425</b>
<i>Spiced delight of vegetables in Thai sauce</i>	
<b>Chili Basil Paneer</b>	<b>425</b>
<i>Stir fried cottage cheese flavored with basil &amp; chili sauce</i>	
<b>Paneer Crackling Spinach</b>	<b>425</b>
<i>Cottage cheese tossed in soya flavored sauce, served with crispy fried fresh spinach</i>	
<b>Mongolian Paneer</b>	<b>425</b>
<i>Cottage cheese tossed in tangy &amp; spicy Mongolian sauce</i>	

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<b>Seekh Kabab</b>	<b>400</b>
<i>Kurkure Kabab / Bikaneri Seekh / Moti Kabab</i>	
<b>Tandoori Kalimirch Aloo *</b>	<b>400</b>
<i>Baby potatoes marinated with tandoori masala with a hint of black pepper and char grilled in clay oven</i>	
<b>Bharwan Aloo Tandoori *</b>	<b>400</b>
<i>Char grilled potatoes stuffed with grated cottage cheese, herbs &amp; green chili</i>	
<b>Bharwan Mushroom Tandoori *</b>	<b>425</b>
<i>Char grilled mushrooms stuffed with grated cottage cheese, grated cheese, chooped mushroom and herbs</i>	
<b>Bhatti Ka Bhutta</b>	<b>425</b>
<i>Baby corn marinated with chef's special masala and char grilled in clay oven</i>	
<b>Tandoori Broccoli</b>	<b>425</b>
<i>Medium spicy, char grilled florets of Broccoli</i>	
<b>Paneer Angara Tikka</b>	<b>425</b>
<i>Red hot chunks of cottage cheese, char grilled in clay oven</i>	
<b>Paneer Lasooni Tikka *</b>	<b>425</b>
<i>Spice infused garlicky chunks of cottage cheese grilled in clay oven</i>	
<b>Paneer Achari Tikka</b>	<b>425</b>
<i>Cottage cheese cubes marinated in mix of five spices, char grilled in clay oven</i>	
<b>Pahadi Bharwan Paneer Tikka</b>	<b>425</b>
<i>Cottage cheese stuffed with mint &amp; spices, coated with chef's special masala and char grilled in clay oven</i>	
<b>Subz Tandoori Guldasta</b>	<b>850</b>
<i>Variety of char grilled kebabs served on king size platter</i>	

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# ———— Pizzas & Pasta ————

<b>Jalapeño Tomato &amp; Fresh Basil Pizza</b>	<b>400</b>
<i>Mexican green jalapeño, tomato &amp; aromatic fresh basil sprigs</i>	
<b>Garden Fresh Pizza *</b>	<b>400</b>
<i>Capsicum, Onion, Babycorn, American Corn</i>	
<b>Cheese Pizza</b>	<b>400</b>
<i>Plain Cheese Pizza made from permesan and mozzarella cheese</i>	
<b>Corn Feast Pizza</b>	<b>400</b>
<i>Pizza topped with American corn and babycorn</i>	
<b>Pizza Alfredo</b>	<b>400</b>
<i>Pizza laden with alfredo sauce topped up with basil, babycorn and bellpepper</i>	
<b>Paneer Tikka Pizza</b>	<b>400</b>
<i>Pizza laden with cottage cheese</i>	
<b>Make Your Own Pizza (select any four toppings)</b>	<b>400</b>
<i>Capsicum, Onion, Tomato, Bellpeppers, Mushroom, Babycorn, American Corn, Cottage Cheese, Green jalapeño</i>	
<b>Spaghetti Bolognaise</b>	<b>450</b>
<i>Chopped vegetables cooked with soya chunks in arbiatta sauce, served along with spaghetti</i>	
<b>Spaghetti Aglio Olio *</b>	<b>450</b>
<i>Spaghetti tossed in olive oil, freshly minced garlic &amp; chili flakes</i>	
<b>Mac &amp; Cheese</b>	<b>450</b>
<i>Kids favourite macaroni cooked with cheese sauce, fnished with grated cheese and baked</i>	
<b>Lasagne BouganVilla</b>	<b>550</b>
<i>Layered pasta with exotic vegetables, cream sauce &amp; tomato sauce</i>	
<b>Baked Lasagne</b>	<b>550</b>
<i>Layered pasta with red sauce and sliced exotic vegetables, topped up with white sauce and mozzarella, baked in oven</i>	
<b>Make Your Own Pasta</b>	<b>450</b>
<i>Penne / Spaghetti / Macaroni - tossed with exotic vegetables in sauce</i>	
<i>Arabiatta Sauce - Tomato concasse spiced with chili &amp; Italian herbs</i>	
<i>Pesto Sauce - Classic sauce made with fresh basil and parmesan cheese</i>	
<i>Alfredo Sauce - Classic alfredo sauce with cream, butter, lemon grass, parsley and parmesan cheese</i>	

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## — Main Course - Global —

<b>Mexican Corn Rice</b>	<b>425</b>
<i>American corns, baked beans &amp; rice tossed with spicy Mexican blend of peppers</i>	
<b>Stroganoff</b>	<b>525</b>
<i>Our chef's version - Exotic vegetables simmered in brown sauce, served with parsley rice</i>	
<b>Risotto</b>	<b>525</b>
<i>Traditional Italian risotto rice with exotic veggies in creamy sauce</i>	
<b>Dill Mix Veg Baked Rice</b>	<b>525</b>
<i>Diced vegetables &amp; fresh dill on bed of rice, topped with cheddar cheese &amp; baked well</i>	
<b>Exotic Vegetables Alfredo</b>	<b>525</b>
<i>Exotic vegetables tossed in cheese sauce, served with bell pepper rice</i>	
<b>Golden Baked Vegetable Princess</b>	<b>525</b>
<i>Mixed vegetables with asparagus in tomato cream sauce</i>	
<b>Farmer's Pie *</b>	<b>525</b>
<i>Soya chunks tossed with hot spices and topped with garlic mashed potatoes, served with garlic breads</i>	
<b>Cottage Cheese Basilico</b>	<b>525</b>
<i>Pan grilled cottage cheese, served with couscous and cajun spiced vegetables</i>	
<b>Veg. Cutlet Sizzler (BBQ / Brown / Pepper Sauce)</b>	<b>700</b>
<b>Grilled Baby Potato Sizzler (BBQ / Brown / Pepper Sauce) *</b>	<b>700</b>
<b>Cottage Cheese Steak (BBQ / Brown / Pepper Sauce)</b>	<b>750</b>
<b>Extra Cutlet (1 Pc)</b>	<b>120</b>
<b>Extra Cottage Cheese Steak (1 Pc)</b>	<b>150</b>

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## *———— Main Course - Oriental ————*

<b>Fried Rice / Hakka Noodles</b>	<b>400</b>
<i>Stirred fried rice / noodle done in a wok with variety of veggies</i>	
<b>Orental Rice of your choice</b>	<b>425</b>
<i>Burnt Chili Rice / Burnt Garlic Rice / Shanghai Fried Rice / Thai Chilly Fried Rice</i>	
<b>Korean Rice</b>	<b>525</b>
<i>Korean style exotic vegetables on bed of butter fried rice</i>	
<b>Masamman Curry</b>	<b>525</b>
<i>A classical coconut based curry served with steam rice</i>	
<b>Satay Cottage Cheese Rice</b>	<b>525</b>
<i>Butter fried rice with cottage cheese satay rolled in Worcestershire sauce</i>	
<b>Pot Rice / Noodles</b>	<b>525</b>
<i>Chinese Pot Rice / Thai Pot Rice / Chinese Pot Noodles / Coriander Pot Noodles</i>	
<b>Veg Pepper Tomato Noodles</b>	<b>425</b>
<i>Stirred fried noodles done in a wok with variety of veggies, tomato &amp; black pepper powder</i>	
<b>Mongolian Noodles</b>	<b>525</b>
<i>Exotic Vegetables tossed in Mongolian sauce, served on a bed of flat rice noodles</i>	
<b>Pan-Fried Noodles</b>	<b>525</b>
<i>Crispy noodles with choice of sauce &amp; vegetables on top</i>	
<i>(Sauce - Schezwan / Manchurian / Hot garlic )</i>	
<b>Kaukswe *</b>	<b>525</b>
<i>Mildly spiced Burmese wholesome meal served with toppings like noodles, sprouts, and coriander sprigs, spring onion &amp; brown onion.</i>	
<b>Vegetables in Choice of Sauce</b>	<b>425</b>
<i>Yellow Bean / Manchurian / Hunan / Hot Garlic / Schezwan</i>	
<b>Paneer in Choice of Sauce</b>	<b>450</b>
<i>Yellow Bean / Manchurian / Hunan / Hot Garlic / Schezwan</i>	
<b>Thai Curry with Rice</b>	<b>700</b>
<i>Choose your Curry - Red / Green</i>	
<i>Choose your Rice - Steamed Rice / Basil Rice / Cilantaro Rice / Bellpepper Rice</i>	

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## ————— *Main Course - Indian* —————

<b>Subzi Surkh Masala</b>	425
<i>Chopped mix vegetables &amp; Cottage Cheese cooked in red gravy</i>	
<b>Subzi Aftabi</b>	425
<i>Chopped mix vegetables &amp; Cottage Cheese cooked in reddish brown gravy</i>	
<b>Subzi Amritsari</b>	425
<i>Mix vegetables cooked in typical Punjabi blend of spices &amp; tomato puree</i>	
<b>Subzi Rajwadi Masala</b>	425
<i>Mix vegetables cooked in brown gravy with chef special rajwadi masala</i>	
<b>Subzi Mastani</b>	425
<i>Mixed vegetables in creamy buttery yellow gravy</i>	
<b>Subzi Asmani Korma</b>	425
<i>Mixed vegetables &amp; processed cheese cooked in rich gravy with dash of mint</i>	
<b>Panchratna Subzi (Jain Speciality)</b>	425
<i>Mix vegetables cooked in Chef's special medium spicy Jain Gravy</i>	
<b>Choice of Palak Preparation</b>	425
<i>Corn Palak / Aloo Palak / Lasoni Palak</i>	
<b>Soyabean Kheema</b>	425
<i>Soya meal granuels cooked with green peas in mild Indian spices</i>	
<b>Choice of Aloo Preparation</b>	425
<i>Dum Aloo Punjabi / Jeera Aloo / Aloo Gobhi Adraki</i>	
<b>Chhole Rasile</b>	425
<i>Chickpeas cooked in spicy &amp; tangy curry - best with roomali &amp; rice preparations!</i>	
<b>Dingri Mutter *</b>	450
<i>Green peas cooked with mushroom, in freshly ground blend of spices</i>	
<b>Kadai Babycorn</b>	450
<i>Tender babycorns cooked with traditional Kadai Masala</i>	
<b>Kehkashan Kofta</b>	450
<i>Mix vegetables mini dumplings cooked in tomato base gravy</i>	
<b>Chilly Milly Kofta</b>	450
<i>Minced vegetables dumplings cooked in medium spicy brown gravy</i>	
<b>Makhmali Kofta</b>	450
<i>Cottage cheese dumplings stuffed with dry fruits and cheese, finished with creamy gravy</i>	

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<b>Lahori Kofta</b>	<b>450</b>
<i>Mix vegetables mini dumplings cooked in rich yellow gravy</i>	
<b>Paneer Makhanwala</b>	<b>450</b>
<i>Cottage cheese in a creamy tomato gravy - a traditional north Indian dish</i>	
<b>Matka Paneer</b>	<b>450</b>
<i>Cottage cheese cubes in cinnamon flavoured red gravy 'Dum Cooked' in a clay pot</i>	
<b>Methi Paneer Lasooni *</b>	<b>450</b>
<i>Diced paneer &amp; chopped fresh green fenugreek tossed with garlic &amp; mild spices</i>	
<b>Paneer Gulnar</b>	<b>450</b>
<i>Diamond cut cottage cheese simmered in medium spicy brown gravy flavoured with pomogranate</i>	
<b>Atish-e-Paneer</b>	<b>450</b>
<i>Chili spiked char grilled cottage cheese cooked with spicy gravy</i>	
<b>Paneer Saagwala</b>	<b>450</b>
<i>Cottage cheese cubes tossed with leafy vegetables &amp; herbs</i>	
<b>Paneer Darbari</b>	<b>450</b>
<i>Diamond cut cottage cheese cooked in mildly spiced cashew gravy</i>	
<b>Paneer Peshawari</b>	<b>450</b>
<i>Cubes of cottage cheese &amp; bellpeppers cooked with traditional yellow gravy</i>	

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## — Breads - Indian —

<b>Tandoori Roti / Kulcha</b>	<b>65</b>
<i>Palm flattened whole wheat or refined flour bread baked in clay oven</i>	
<b>Naan / Paratha</b>	<b>85</b>
<i>Refined flour or whole wheat Indian bread cooked on charcoal in clay oven</i>	
<b>Roomali Roti</b>	<b>120</b>
<i>Skillfully done wafer thin refined flour Indian bread cooked on a dome griddle</i>	
<b>Atta Roomali Roti</b>	<b>130</b>
<i>Skillfully done wafer thin whole wheat Indian bread cooked on a dome griddle</i>	
<b>Lachhedar Paratha / Chura Paratha</b>	<b>130</b>
<i>Clay oven cooked flaky &amp; layered wheat flour bread</i>	
<b>Reshmi Paratha</b>	<b>180</b>
<i>Mouth melting refined flour Indian bread cooked on griddle</i>	
<b>Stuffed Paratha / Kulcha</b>	<b>180</b>
<i>Scrumptious Indian bread with your choice of stuffing (spiced potato / cottage cheese / onion)</i>	
<b>Lasooni Naan / Lasooni Paratha *</b>	<b>160</b>
<i>Garlic flavored leavened bread made of refined flour or wheat flour</i>	
<b>Cheese Naan / Cheese Paratha</b>	<b>220</b>
<i>Leavened bread made of refined flour or wheat flour stuffed with grated cheese</i>	
<b>Roti Ki Tokri</b>	<b>450</b>
<i>Assortment of Roti, Kulcha, Naan, Paratha, Roomali, Missie Roti</i>	
<b>With Ghee (Per bread)</b>	<b>30</b>

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## ———— *Dal & Rice - Indian* ————

<b>Dal Tadka</b>	<b>300</b>
<i>Yellow lentils with the classic tempering of spices</i>	
<b>Dal Makhani</b>	<b>320</b>
<i>Black lentils simmered overnight with ginger &amp; garlic, tempered with home churned butter &amp; finished with cream</i>	
<b>Steamed Rice</b>	<b>320</b>
<i>Plain rice steamed to perfection</i>	
<b>Jeera Rice</b>	<b>360</b>
<i>Basmati rice tempered with butter &amp; cumin seeds</i>	
<b>Khichadi of Your Choice</b>	<b>425</b>
<i>Masala Khichadi / Dal Khichadi / Oats Khichadi</i>	
<b>Broccoli Khichadi</b>	<b>475</b>
<i>Rice cooked with yellow lentils, couscous, broccoli &amp; spices</i>	
<b>Tawa Pulao</b>	<b>475</b>
<i>Spicy rice tossed with tomatoes &amp; veggies</i>	
<b>Subzi Dum Biryani</b>	<b>475</b>
<i>Combination of rice &amp; mix vegetables &amp; potatoes dum cooked with whole spices</i>	
<b>Hyderabadi Biryani</b>	<b>475</b>
<i>Rice and mix vegetables 'Dum' cooked together in browned onion stock with special spices</i>	

## ———— *Accompaniments & Side Orders* ————

<b>Fried Papad / Roasted Papad</b>	<b>50</b>
<i>Deep fried wafer thin lentil crisps</i>	
<b>Masala Papad</b>	<b>80</b>
<i>Spiced Indian crisps with sprinkled spices &amp; chopped onion, coriander</i>	
<b>Masala Roomali Papad</b>	<b>280</b>
<i>Double roasted handkerchief-like Indian bread with sprinkle of spices</i>	
<b>Plain Curd</b>	<b>150</b>
<i>Nutritive &amp; creamy homemade curd</i>	
<b>Raita of your choice</b>	<b>180</b>
<i>Boondi / Mint / Pineapple</i>	
<b>Garlic Breads *</b>	<b>200</b>
<i>Oven fresh garlic toasts</i>	
<b>Garlic Breads with Cheese *</b>	<b>250</b>
<i>Garlic toasts with grated cheese</i>	

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## — Shakes & Smoothies —

<b>Ferrero Rocher Shake</b>	<b>300</b>
<i>Hazelnut chocolate sauce, milk, chocolate ice-cream blended &amp; served with whipped cream &amp; ferrero rocher chocolate on top</i>	
<b>Chocolate Brownie Shake</b>	<b>280</b>
<i>Chocolate brownie, chocolate ice-cream &amp; chocolate sauce blended with milk, topped with whipped cream</i>	
<b>Strawberry Shake</b>	<b>280</b>
<i>Strawberry ice-cream , cheese and cookies blended with milk, topped with whipped cream</i>	
<b>Mango Smoothie</b>	<b>280</b>
<i>Mango pulp &amp; vanilla ice-cream churned with low calorie curd</i>	
<b>Cool California Smoothie</b>	<b>280</b>
<i>Strawberry crush, orange crush, vanilla ice cream churned with low calorie curd</i>	

## — Desserts (all desserts are egg less) —

<b>Gulkand Shots</b>	<b>150</b>
<i>Candied rose petals blended with Vanilla, served in shot glasses</i>	
<b>Ice Cream</b>	<b>150</b>
<i>Two scoops - ask for the available flavours</i>	
<b>Malai Kulfi</b>	<b>200</b>
<i>Traditional Indian ice cream made with creamy milk</i>	
<b>Kulfi Falooda</b>	<b>250</b>
<i>Traditional kulfi topped with 'falooda' &amp; rose syrup</i>	
<b>Hot Gulab Jamun</b>	<b>150</b>
<i>Traditional Indian sweet made of dumplings of refined flour &amp; milk products soaked in sugar syrup</i>	
<b>Meva Rabadi</b>	<b>300</b>
<i>Rich rabadi mixed with chopped dry fruits</i>	
<b>Sizzling Walnut Brownie</b>	<b>300</b>
<i>Brownie slice topped with vanilla ice-cream, dressed with chocolate sauce, served in sizzling way</i>	
<b>Chocolate Avalanche</b>	<b>350</b>
<i>A block of chocolate sponge and ice-cream served with chocolate sauce</i>	

Items marked \* cannot be served in Jain Style.

Government taxes are charged as applicable. We do not take service charge.

Cooking Medium: Refined Sunflower Oil / Ghee / Butter / Olive Oil

Please let us know if you have intolerance to any food ingredients, we will take care while cooking.