

# The Green House

*Freshly made Snacks, Fruit Juice and Ice Creams*

## REQUEST TO CUSTOMERS

- Our staff is authorised to request you to settle your bill during busy periods. when you have finished your order and other customers are waiting.
- We request you to speak in a low voice if you need to speak on your mobile phone as other guests find it disturbing to hear loud conversations.
- Small and quiet pet dogs are permitted at the table in the passage seating. Feeding your dog is NOT allowed. If any other guest is disturbed by your dog, we have to ask the dog owner to take their dog away.

## ATTENTION

If you are not given a bill for the full amount of your order, or if any money is requested without a bill, please inform the manager on **customer@houseofmg.com** stating the name of your waiter and your order will be free. We thank you for your assistance in this regard.

We charge 7% of optional service charge on the total Bill Amount before taxes.

For any complaints or feedback write us on **customer@houseofmg.com**

Find us on the web at  
**[www.houseofmg.com/pages/the-green-house](http://www.houseofmg.com/pages/the-green-house)**

# The Green House

*Freshly made Snacks, Fruit Juice and Ice Creams*

The House of MG is an iconic restored mansion built by Sheth Mangaldas Girdhardas as his family home in early 20th century. MG was a self-made man who built his fortune in the textile industry. The fourth generation of the family has converted this property into a full-service heritage hotel.

The courtyard, where Green House is located, was earlier used as parking whilst the air-conditioned area used to be the horse buggy room of the mansion.

## **RESTAURANT HOURS**

Breakfast : 07:00 - 10:30  
Snacks : 10:30 - 22:45  
Lunch : 12:00 - 14:45  
Dinner : 19:00 - 22:45

## **OTHER CHARGES**

- \* GST as applicable
- \* Service Charge 7% (Optional)
- \* Voluntary donation of Rs. 10/- to Shreyas Balgram Children's Village (Optional)

# The Green House

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- 20% Additional charge for room service.
- Voluntary contribution of INR. 10/- to Shreyas Balgram Children's village included in bill. Kindly inform service staff if you choose not to donate.
- Nominal packing charges would be applicable for takeaway parcels.
- All dishes are vegetarian unless specified otherwise.
- Many of our dishes are included in our recipe application 'Agashiye Gujarati Thali recipes' available on IOS and Android platforms.



**PATRA**

**PANKI**

**KHAMAN**

**SUKHDI**

- Scan the QR code to see the video of how to make some of the most popular dishes of The Green House cafe.

# BEVERAGE MENU

## KOMBUCHA

- Blueberry Lavender  
200 ml \_\_\_\_\_ INR. 267/-
- Coffee Vanilla  
200 ml \_\_\_\_\_ INR. 267/-
- Ginger Berry  
200 ml \_\_\_\_\_ INR. 267/-
- Red Punch  
200 ml \_\_\_\_\_ INR. 267/-

## DRINKS

- Red Bull  
250 ml. \_\_\_\_\_ INR. 297/-
- Heineken 0.0% Non Alcoholic  
250 ml. \_\_\_\_\_ INR. 297/-

## SOFTY ICE CREAM

(Served in a waffle cone)



### FLAVOURS

### SMALL    LARGE

- Seasonal Fruit \_\_\_\_\_ INR. 177/-    INR. 197/-  
(Crunchy Caramel topping)
- Chocolate \_\_\_\_\_ INR. 197/-    INR. 217/-  
(Crunchy Caramel topping)
- Fruit-Chocolate Combo \_\_\_\_\_ INR. 207/-    INR. 227/-  
Seasonal fruit vanilla combo)

*The House of MG*

THE GREEN HOUSE

A Courtyard Café



# AGASHIYE SAMPLER THALI

Lunch: 12:00 - 14:45, Dinner: 19:00 - 22:45



Presenting the quintessential thali at The Green House - A Courtyard Agashiye Café. This sampler will give you an insight into the flavour, taste & appearance of the Gujarati Thali served at the Agashiye terrace restaurant. The meal consists of Potato vegetable, Green vegetable, Chapati, Dal, Rice, Vegetable salad, Raita, Farsan & a Sweet.

580 Gms \_\_\_\_\_ **Rs. 877/-**

## FOUNDER'S DAILY MEAL



Who said diets can't be delicious? The Founder of The House of MG has a low-calorie platter daily, would you like to relish the same? The meal consists of Raagi Chapati, Dal, Cooked Pulses, Green Vegetable, Vegetable Salad, Raita & Paneer.

475 Gms \_\_\_\_\_ **Rs. 697/-**

*The House of MG*

THE GREEN HOUSE

A Courtyard Café

# COLD PRESSED JUICES

Breakfast: 7:00 - 10:45

**Rs. 357/-**

Belly Buster



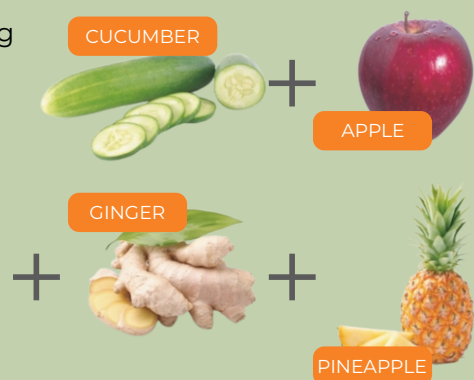
Low Carb



Blood Pressure  
Fighter



Super  
Hydrating



*The House of MG*

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# COLD PRESSED SMOOTHIES

Breakfast: 7:00 - 10:45

**Rs. 397/-**

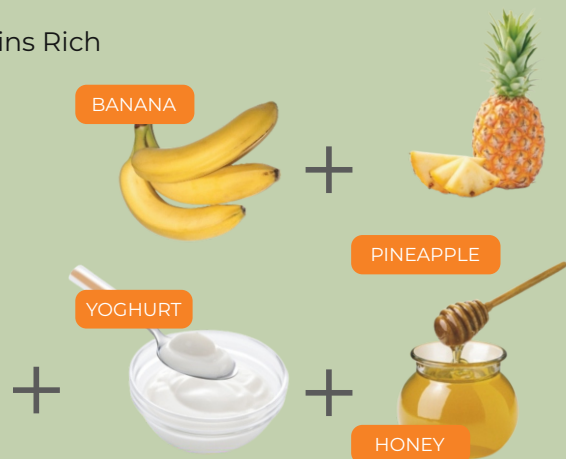
Instant Energy



Weight Loss



Vitamins Rich



*The House of MG*

THE GREEN HOUSE

A Courtyard Café

# NEW ARRIVAL

Available from 12:00 - 22:45

## HOUSE SPECIALTY SHARBAAT

### 1. Paan Sharbat

Paan Sharbat is a refreshing beverage blending betel leaves, milk, sugar, and aromatic spices, offering a unique, cooling taste.

240 ml \_\_\_\_\_ **INR. 197/-**



## CHATAAKEDAR CHAATS

### 2. Makhana Bhel

Makhana Bhel is a healthy, crunchy snack combining roasted fox nuts, veggies, tangy chutneys, and spices for a flavorful treat.

200 Gms \_\_\_\_\_ **INR. 367/-**



### 3. Basket Chaat

Basket Chaat is a delightful street food served in crispy potato baskets, filled with tangy chutneys, spiced chickpeas, and fresh toppings.

200 Gms \_\_\_\_\_ **INR. 347/-**



### 4. Sprout Chaat

Sprout Chaat is a nutritious, tangy mix of sprouted legumes, fresh veggies, zesty spices, and chutneys, perfect for a healthy snack.

200 Gms \_\_\_\_\_ **INR. 347/-**



## INTERNATIONAL OPTIONS

### 5. Roasted Garlic Pasta

Roasted Garlic Pasta features creamy sauce infused with caramelized garlic, tossed with al dente pasta, herbs, and a hint of parmesan.

200 Gms \_\_\_\_\_ **INR. 387/-**



### 6. Today Special Soup & Raab

110 ML \_\_\_\_\_ **INR. 197/-**

## INDIAN SWEETS

### 7. Beetroot Halwa

Beetroot Halwa is a luscious Indian dessert made with grated beetroot, milk, sugar, and ghee, flavored with cardamom and nuts.

Half 100 Gms | **Full 200 Gms** \_\_\_\_\_ **INR. 237/- | INR. 407/-**



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A Courtyard Café

# NEW ARRIVAL

Available from 12:00 - 22:45

## HOMEMADE ICE CREAMS & DESSERTS

Sugar Free **Option Available** - Ask Your Server

### 8. Chocolate Banana Cups

Chocolate Banana Cups are delightful treats with sliced bananas coated in rich chocolate, topped with nuts or sprinkles for a sweet bite.

150 gms \_\_\_\_\_ **INR. 247/-**



### 9. Dairy free blended chocolate ice cream

Dairy-free blended chocolate ice cream is a creamy, plant-based dessert made with cocoa, frozen bananas, and coconut milk for a guilt-free indulgence.

1 scoop, 60 gms \_\_\_\_\_ **INR. 157/-**

2 scoops, 120 gms \_\_\_\_\_ **INR. 297/-**



## HOMEMADE KULFI

### 10. Kulfi

Kulfi is a rich, dense Indian frozen dessert made from reduced milk, flavoured with spices, nuts, or fruits.

90 gms \_\_\_\_\_ **INR. 257/-**

- **Meetha Pan Kulfi** - Meetha Pan is a traditional Indian mouth freshener made with betel leaves, sweet fillings like gulkand, candied fruits, and aromatic spices.
- **Sitafal Kulfi** - Sitafal, or custard apple, is a sweet tropical fruit with creamy pulp, rich aroma, and seeds, enjoyed fresh or in desserts.
- **Jaggery Kulfi** - Jaggery is a traditional, unrefined sweetener made from sugarcane or palm sap, known for its rich, caramel-like flavor and nutrients.
- **Mawa Kulfi** - Mawa, or khoya, is a concentrated milk solid made by simmering milk, used in Indian sweets and savory dishes.
- **Faluda Kulfi** - Faluda is a refreshing Indian dessert drink made with vermicelli, sweetened milk and flavored syrups, often topped with ice cream.



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# HOT AND COLD BEVERAGES

12:00 - 22:45

1. **The House Speciality Sharbat**  
A refreshing concoction of coconut milk, ginger & lemon.  
240 ML \_\_\_\_\_ **INR. 197/-**
2. **Kokum Sharbat**  
A sweet-sour drink made from Kokum, that helps fight heat.  
240 ML \_\_\_\_\_ **INR. 197/-**
3. **Gulab/Khus Sharbat**  
A soothing drink made from fresh rose petals / Khus syrup  
240 ML \_\_\_\_\_ **INR. 197/-**
4. **Kesar Sharbat**  
A chilled glass of saffron flavoured drink.  
240 ML \_\_\_\_\_ **INR. 197/-**
5. **Nariyal Pani**  
Fresh tender coconut water.  
240 ML \_\_\_\_\_ **INR. 217/-**
6. **Nimbu Pani**  
A deliciously chilled and frothy lemonade.  
240 ML \_\_\_\_\_ **INR. 147/-**
7. **Lime, Mint & Coriander Sharbat**  
A traditional drink of mint, lime and coriander.  
240 ML \_\_\_\_\_ **INR. 197/-**
8. **Lemon Iced Tea**  
An ideal summer drink with fresh lemon juice, black tea and antioxidants.  
240 ML \_\_\_\_\_ **INR. 207/-**
9. **Fresh Lime/Ginger Lime Soda**  
Fresh lemon juice stirred with cold sparkling soda and a side of sweetener. Also served with a dash of ginger as an option.  
240 ML \_\_\_\_\_ **INR. 197/-**
10. **Chaas**  
Salted buttermilk garnished with cumin seeds and mint leaves.  
240 ML \_\_\_\_\_ **INR. 217/-**
11. **Lassi**  
Thick buttermilk flavoured with rose, khus or saffron.  
240 ML \_\_\_\_\_ **INR. 277/-**
12. **Gulab Thandai**  
A rich milk based drink made with traditional paste of fresh roses..  
240 ML \_\_\_\_\_ **INR. 217/-**
13. **Faluda - Rose, Khus or Kesar**  
A milkshake of steamed vermicelli and vanilla ice cream topped with basil seeds.  
240 ML \_\_\_\_\_ **INR. 297/-**
14. **Cold Coffee**  
A Freshly brewed coffee with frothy chilled milk.  
240 ML \_\_\_\_\_ **INR. 257/-**  
Optional dollop of vanilla ice-cream.  
(Extra charge of INR. 85/-)
15. **Seasonal Fresh Fruit Juices**  
Freshly made juice of orange, watermelon, pineapple, sweet lime or other seasonal fruits.  
240 ML \_\_\_\_\_ **INR. 229/-**
16. **Seasonal Milk Shakes**  
Freshly made milk shakes of seasonal fruits.  
300 ML \_\_\_\_\_ **INR. 237/-**
17. **Aerated Drinks (with service)**  
Cola/Orange/Lemon/Schweppes Soda/Diet Coke  
300 ML \_\_\_\_\_ **INR. 157/-**
18. **Premium Natural Mineral Water in Glass Bottle**  
750 ML \_\_\_\_\_ **INR.177/-**
19. **Hot Coffees**  
Espresso  
Single 30 ML / **Double 60 ML** \_INR. 107/- \_**INR. 187/-**  
Cappuccino/Café latte/Black coffee\_\_\_\_\_ **INR. 197/-**
20. **South Indian Coffee**  
Traditional South Indian Coffee decoction with milk served in a steel cup.  
165 ML \_\_\_\_\_ **INR. 197/-**
21. **Canteen Chai**  
A shot of soul warming hot masala chai.  
70 ML \_\_\_\_\_ **INR. 87/-**
22. **Hot Teas**  
Masala Tea/**Service Tea (Darjeeling Green or Black)**  
165 ML \_\_\_\_\_ INR. 107/- **INR. 147/-**
23. **Milk (Hot or Cold)**  
165 ML \_\_\_\_\_ **INR. 107/-**  
Extra : With energy booster (Bournvita)\_\_\_\_ **INR. 27/-**
24. **Fresh Sugarcane Juice**  
165 ML \_\_\_\_\_ **INR. 217/-**

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# TRADITIONAL GUJARATI SNACKS - DEEP FRIED

12:00 - 22:45

## 25. Methi Na Gota

Dumplings of gram flour & fenugreek, seasoned with traditional Indian spices, served with fresh unsweetened curd and green chillies & onion.

Suggested accompaniment: Canteen Chai #21 or Masala Tea #22

200 Gms \_\_\_\_\_ **INR. 387/-**



## 26. Bhajiyas (Bataka/Onion/ Marcha)

Fritters of Potato/ Onion/ Green Chilly Served with Mint Coriander & Dates- Tamarind Chutney.

Suggested accompaniment: Canteen Chai #21 or Masala Tea #22

200 Gms \_\_\_\_\_ **INR. 387/-**



## 27. Bataka Vada

Spiced mashed potato balls dipped in gram flour batter served with fresh salad.

Suggested accompaniment: Canteen Chai #21 or Masala Tea #22

200 Gms \_\_\_\_\_ **INR. 387/-**



## 28. Dalvada

Split green grams dumplings served with green chillies and onions.

Suggested accompaniment: Canteen Chai #21 or Masala Tea #22

200 Gms \_\_\_\_\_ **INR. 387/-**



## 29. Samosa (Paneer / Punjabi)

Triangular pockets of dough with filling of cottage cheese or peas and potato.

Suggested accompaniment: Canteen Chai #21 or Masala Tea #22

200 Gms \_\_\_\_\_ **INR. 387/-**



## 30. Fried Snacks platter (Choose any 3)

Dalvada / Methi na Gota / Samosa / Bhajiya / Bataka Vada.

Suggested accompaniment: Canteen Chai #21 or Masala Tea #22

300 Gms \_\_\_\_\_ **INR. 437/-**



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# TRADITIONAL GUJARATI SNACKS - STEAMED

12:00 - 22:45

## 31. Patra

Steamed colocasia leaf rolls layered with seasoned gram flour sprinkled with sesame seeds.

Suggested accompaniment: Shrikhand #131 or Canteen Chai #21

200 Gms \_\_\_\_\_ **INR. 287/-**



## 32. Dhokla

Steamed cakes made from fermented batter of rice and lentils, seasoned with mustard and sesame seeds tempering.

Suggested accompaniment: Shrikhand #131 or Canteen Chai #21

200 Gms \_\_\_\_\_ **INR. 287/-**



## 33. Dudhi Muthiya

Steamed tea time snack made from seasoned bottle gourd, rice and mixed pulses.

Suggested accompaniment: Shrikhand #131 or Canteen Chai #21

200 Gms \_\_\_\_\_ **INR. 297/-**



## 34. Palak Methi na Muthiya

Steamed preparation made of lentil rice flour with spinach and fresh green fenugreek, which is tempered with mustard and sesame seeds.

Suggested accompaniment: Shrikhand #131 or Canteen Chai #21

200 Gms \_\_\_\_\_ **INR. 297/-**



## 35. Handvo

A baked spicy lentil cake made with rice and different lentils fermented batter mixed with spices.

Suggested accompaniment: Shrikhand #131 or Canteen Chai #21

200 Gms \_\_\_\_\_ **INR. 367/-**



## 36. Panki

Savoury rice flour pancakes cooked between banana leaves served with yoghurt.

Suggested accompaniment: Raita #79

200 Gms \_\_\_\_\_ **INR. 327/-**



## 37. Steamed Snacks platter (Choose any 3)

Patra / Dhokla / Muthiya / Handvo.

Suggested accompaniment: Shrikhand #131 or Canteen Chai #21

300 Gms \_\_\_\_\_ **INR. 437/-**



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# CHATAAKEDAR CHAATS

Lip-smacking side dishes served with coriander & mint chutneys

12:00 - 22:45

## 38. Pani Puri

Crisp semolina puris to be filled with mint flavoured spiced water, diced potatoes & grams.

200 Gms \_\_\_\_\_ **INR. 237/-**



## 39. Sev Puri

Fried canapes topped with diced potatoes, pulses, pomegranate seeds, hot & sweet chutneys and fried vermicelli.

200 Gms \_\_\_\_\_ **INR. 317/-**



## 40. Dahi Chutney Puri

Crisp semolina puris stuffed with mashed potatoes and grams, topped with yoghurt and garnished with spices.

200 Gms \_\_\_\_\_ **INR. 347/-**



## 41. Dahi Papdi Chaat

A mixture of fried canapes topped with mashed potatoes, yoghurt and garnished with hot & sweet chutneys.

200 Gms \_\_\_\_\_ **INR. 347/-**



## 42. Dahi Vada

Soft lentil balls dunked in yoghurt and topped with different kinds of chutneys and garnished with spices.

200 Gms \_\_\_\_\_ **INR. 347/-**



## 43. Palak Patta Chaat

Coated deep fried spinach leaves and garnished with Yoghurt and hot & sweet chutney.

200 Gms \_\_\_\_\_ **INR. 347/-**



## 44. Patra Chaat

Crispy colocasia leaves smeared with tangy chutneys, yogurt, and spices, topped with crunchy sev. A delightful, savory Indian street food favorite

200 Gms \_\_\_\_\_ **INR. 347/-**



## 45. Makai Chaat

Crispy corn kernels tossed with zesty spices, fresh veggies, and tangy chutneys, a delightful blend of flavors and textures. Irresistible snack

200 Gms \_\_\_\_\_ **INR. 347/-**



## 46. Moong Dal Kachori Chaat

Crispy pastry filled with spiced lentils, topped with yogurt, chutneys, and fresh garnishes for a savory explosion of flavors.

200 Gms \_\_\_\_\_ **INR. 347/-**



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# VEGETABLE PREPARATIONS - WITH GRAVY

Lunch: 12:00 - 14:45, Dinner: 19:00 - 22:45

## 47. Makai Patra

Steamed Colocasia rolls cooked with sweet corn.

Suggested Accompaniment: Indian Breads #63 to #69 and Shrikhand #131

230 Gms \_\_\_\_\_ **INR. 457/-**



## 48. Sev Tomato

Gujarati style sweet and sour tomato curry prepared with tomatoes and gram flour noodles.

Suggested Accompaniment: Indian Breads #63 to #69 and Shrikhand #131

230 Gms \_\_\_\_\_ **INR. 457/-**



## 49. Palak Paneer

Cottage cheese cubes cooked in creamy and mildly spiced spinach gravy.

Suggested Accompaniment: Indian Breads #63 to #69, Papad #81 and Raita #79

230 Gms \_\_\_\_\_ **INR. 467/-**



## 50. Paneer Bhurji / Mixed Vegetables with Paneer

Scrambled cottage cheese with onions, tomatoes & capsicum blended into a spicy gravy/Paneer and seasonal vegetables cooked in spicy gravy.

Suggested Accompaniment: Indian Breads #63 to #69, Papad #81 and Raita #79

230 Gms \_\_\_\_\_ **INR. 467/-**



## 51. Methi Mutter Malai

Fresh fenugreek leaves and green peas cooked in cream and spices.

Suggested Accompaniment: Indian Breads #63 to #69, Papad #81 and Raita #79

230 Gms \_\_\_\_\_ **INR. 467/-**



## 52. Chole Chana

Chickpeas cooked in a rich spicy North Indian style gravy.

Suggested Accompaniment: Bhatura #69 or Puri #68 and Shrikhand #131

230 Gms \_\_\_\_\_ **INR. 407/-**



## 53. Aachari Aloo

Potato cubes tossed in pickle spice mix, coriander and chillies.

Suggested Accompaniment: Indian Breads #63 to #68, Papad #81 and Raita #79

230 Gms \_\_\_\_\_ **INR. 407/-**



## 54. Besan Gatta nu Shaak

Steamed gram flour dumplings flavoured with spices in a yoghurt based curry.

Suggested Accompaniment: Indian Breads #63 to #68

230 Gms \_\_\_\_\_ **INR. 437/-**



# VEGETABLE PREPARATIONS - DRY

Lunch: 12:00 - 14:45, Dinner: 19:00 - 22:45

## 55. Corn Bharta

Corn & tomatoes cooked in fresh tomato gravy.

Suggested Accompaniment: Indian Breads #63 to #69 and Raita #79

230 Gms \_\_\_\_\_ **INR. 457/-**



## 56. Mung Dal Bhindi (Okra)

Lightly spiced green gram cooked with spicy okra.

Suggested Accompaniment: Indian Breads #63 to #69

230 Gms \_\_\_\_\_ **INR. 457/-**



## 57. Kacha Kela, Karela, Kaju

Crispy chips of raw banana, bitter gourd and cashews seasoned with fresh green masala.

Suggested Accompaniment: Indian Breads #63 to #69 and Kadhi #61

230 Gms \_\_\_\_\_ **INR. 467/-**



## 58. Today's Green Vegetable

A seasonal green vegetable.

Suggested Accompaniment: Indian Breads #63 to #69 and Raita #79

230 Gms \_\_\_\_\_ **INR. 467/-**

## 59. Today's Potato Vegetable

Potato is a versatile vegetable, ask for today's special.

Suggested Accompaniment: Indian Breads #63 to #69

230 Gms \_\_\_\_\_ **INR. 377/-**

# DAL / KADHI

## 60. Today's Dal

A pulse soup prepared with spices.

Suggested Accompaniment: Plain Rice #72 and Papad #79

230 Gms \_\_\_\_\_ **INR. 257/-**



## 61. Besan ni Kadhi

Gram flour & yoghurt soup, seasoned with mustard, fenugreek seeds & curry leaves.

Suggested Accompaniment: Baked Khichdi #70, Plain Khichdi #73 and Papad #81

230 Gms \_\_\_\_\_ **INR. 257/-**



## 62. Panchkuti Dal

5 Mixed pulses soup prepared with spices.

Suggested Accompaniment: Plain rice #72, and Papad #81

230 Gms \_\_\_\_\_ **INR. 277/-**



# INDIAN BREADS

Lunch: 12:00 - 14:45, Dinner: 19:00 - 22:45

## 63. Phulka Rotli

Whole wheat Indian bread.

Suggested Accompaniment: All Vegetable Preparations #47 to #59

**6 Pcs** | Extra (3 Pcs) \_\_\_\_\_ **INR. 257/-** | INR. 157/-



## 64. Bajri Rotla / Makai Rotla

Baked thick Indian bread made from millet / maize flour served with fresh white butter.

Suggested Accompaniment: Winter special vegetable preparations #47 to #59

**2 Pcs** | Extra \_\_\_\_\_ **INR. 257/-** | INR. 187/-



## 65. Methi Thepla

Roasted bread from millet flour and fresh fenugreek leaves.

Suggested Accompaniment: Shrikhand #131 or Raita #79

**2 Pcs** | Extra \_\_\_\_\_ **INR. 257/-** | INR. 187/-



## 66. Sada Paratha

Folded Indian bread, made from wheat flour dough.

Suggested Accompaniment: All Vegetable Preparations #47 to #59

**2 Pcs** | Extra \_\_\_\_\_ **INR. 247/-** | INR. 167/-



## 67. Stuffed Paratha

Indian bread with a stuffing of mashed potato, served with a dollop of fresh white butter.

Suggested Accompaniment: All Vegetable Preparations #47 to #59 or Raita #79

**2 Pcs** | Extra \_\_\_\_\_ **INR. 257/-** | INR. 187/-



## 68. Sadi Puri

Deep fried wheat flour puris.

Suggested Accompaniment: All Vegetable Preparations #47 to #59 or Mango Rus (Seasonal) and Shrikhand #131

**6 Pcs** | Extra \_\_\_\_\_ **INR. 247/-** | INR. 177/-



## 69. Bhatura

Deep fried made from wheat flour puris.

Best Accompanied with Chole #52 and Shrikhand #131

**2 Pcs** | Extra \_\_\_\_\_ **INR. 247/-** | INR. 177/-



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# RICE PREPARATIONS

Lunch: 12:00 - 14:45, Dinner: 19:00 - 22:45

## 70. Baked Masala Khichdi

Baked melange of rice and mixed lentils seasoned with light spices.

Suggested Accompaniment: Kadhi #61 or Papad #81

300 Gms \_\_\_\_\_ **INR. 357/-**



## 71. Vegetable Pulav

Fresh peas, carrot and beans with spices tossed in rice.

Suggested Accompaniment: Kadhi #61 or Papad #81

250 Gms \_\_\_\_\_ **INR. 327/-**



## 72. Plain Rice

Plain steamed rice or basic Gujarati khichdi of lentils & rice with light spices.

Suggested Accompaniment: Dal #60/62 or Kadhi #61 or Papad #81

200 Gms \_\_\_\_\_ **INR. 247/-**



## 73. Plain Khichdi

Nutritious broken wheat and Mung dal simmered with vegetable and spices. Yellow pigeon peas and rice simmered with regular spices and salt.

Suggested Accompaniment: Kadhi #61 or Papad #81

200 Gms \_\_\_\_\_ **INR. 297/-**



## 74. Vegetable Khichdi with Paneer

Yellow pigeon peas and rice mixed with sautéed garlic paste vegetables and paneer.

250 Gms \_\_\_\_\_ **INR. 357/-**



## 75. Palak Khichdi

A wholesome Indian dish made with rice, lentils, and spinach, cooked to perfection with aromatic spices, offering a nutritious and flavorful meal.

200 Gms \_\_\_\_\_ **INR. 327/-**





## MEAL BY ITSELF

Lunch: 12:00 - 14:45, Dinner: 19:00 - 22:45

### 76. Dal Baati & Churma

A staple meal of Rajasthan - Baati is coarse wheat flour balls, served with mixed pulse dal and churma - a sweet prepared by grinding baati and mixing it with ghee and sugar.

250 Gms \_\_\_\_\_ **INR. 327/-**



### 77. Founder's Daily Meal

Who said diets can't be delicious?

The Founder of The House of MG has a low-calorie platter daily, would you like to relish the same? The meal consists of Raagi Chapati, Dal, Cooked Pulses, Green Vegetable, Vegetable Salad, Raita & Paneer.

475 Gms \_\_\_\_\_ **INR. 707/-**



### 78. Agashiye Sampler Thali

Presenting the quintessential thali at The Green House - A Courtyard Agashiye Café. This sampler will give you an insight into the flavour, taste & appearance of the Gujarati Thali served at the Agashiye terrace restaurant. The meal consists of Potato vegetable, Green vegetable, Chapati, Dal, Rice, Vegetable salad, Raita, Farsan & a Sweet.

580 Gms \_\_\_\_\_ **INR. 877/-**



## ACCOMPANIMENTS

### 79. Raita

A side dish of yoghurt and vegetables or droplets of chickpea flour batter called boondi

130 Gms \_\_\_\_\_ **INR. 217/-**



### 80. Plain curd

Fresh plain yoghurt

130 Gms \_\_\_\_\_ **INR. 197/-**



### 81. Urad Papad

Crisp roasted Papadum made from urad dal

2 Pcs \_\_\_\_\_ **INR. 97/-**



### 82. Sarevda

Rice flour cracker.

2 Pcs \_\_\_\_\_ **INR. 97/-**



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A Courtyard Café

## COMBOs

Lunch: 12:00 - 14:45, Dinner: 19:00 - 22:45

### 83. Palak Paneer with Phulka Roti & Panchkuti Dal

Cottage cheese cubes cooked in creamy & mildly spiced spinach gravy served with Whole wheat Indian bread & Mixed pulses soup prepared with spices.

**Suggested Accompaniment: Buttermilk #10**

100 Gms Palak Paneer + 3 pc Phulka + 100 Gms Dal \_\_\_\_\_ **INR. 467/-**



### 84. Paneer Bhurji with Paratha & Curd

Scrambled cottage cheese with onions, tomatoes & capsicum blended into a spicy gravy served with folded Indian bread made from wheat flour dough & Plain Yogurt.

100 Gms Paneer Bhurji + 1 pc Paratha + 100 Gms Curd \_\_\_\_\_ **INR. 497/-**



### 85. Today's Potato Veg with Puri & Shrikhand

Potato is a versatile vegetable Ask for Today's special served with deep fried wheat flour puri & thick & smooth flavored hung curd.

**Suggested Accompaniment: Buttermilk #10**

100 Gms Potato Veg + 3 pc Puri + 100 Gms Shrikhand \_\_\_\_\_ **INR. 517/-**



### 86. Sukhi Bhaji with Thepla & Curd

Potato cubes tossed with some spice mix, coriander & chillies served with roasted bread from millet flour & fresh fenugreek leaves.

100 Gms Sukhi Bhaji + 1 pc Thepla + 100 Gms Curd \_\_\_\_\_ **INR. 497/-**



### 87. Chole with Bhature & Shrikhand

Chickpeas cooked in a rich spicy North-Indian style gravy served with deep fried maida & wheat flour puri & smooth flavored hung curd.

**Suggested Accompaniment: Buttermilk #10**

100 Gms Chole + 1 pc Bhature + 100 Gms Shrikhand \_\_\_\_\_ **INR. 537/-**



### 88. Mung Dal Khichdi with Aloo Rasawala & Kadhi

Gujarati Khichdi - lightly spiced mung dal & rice served with Gujarati style sweet & sour potato curry & Gram flour & yogurt soup.

**Suggested Accompaniment: Buttermilk #10**

200 Gms Mung Dal Khichdi + 100 Gms Aloo Rasawala + 100 Gms Kadhi \_\_\_\_\_ **INR. 497/-**



### 89. Baked Khichdi with Papad & Kadhi

Baked melange of rice & mixed lentils seasoned with light spices served with crisp roasted papadum made from urad dal & gram flour & yoghurt soup.

**Suggested Accompaniment: Buttermilk #10**

200 Gms Baked Khichdi + 100 Gms Kadhi + 1 Pc Papad \_\_\_\_\_ **INR. 357/-**



# SOUTH INDIAN

All items are served with one portion of sambhar, tomato & coconut chutney  
10:30 - 22:45

## 90. Plain Dosa

Crispy, savoury crepe made from fermented batter of rice and lentil, served with different chutneys and sambhar - a hot spicy lentil soup with mixed vegetables.

**Suggested Accompaniment: South Indian Coffee #20**

200 Gms \_\_\_\_\_ **INR. 327/-**



## 91. Masala Dosa

An option of savoury semolina crepe served with different chutneys, potato filling and sambhar - a hot spicy lentil soup with mixed vegetables.

**Suggested Accompaniment: South Indian Coffee #20**

200 Gms \_\_\_\_\_ **INR. 357/-**



## 92. Plain Rava Dosa

An option of savoury semolina crepe served with different chutneys and sambhar - a hot spicy lentil soup with mixed vegetables. Choose between mysore chutney or mint chutney flavour.

**Suggested Accompaniment: South Indian Coffee #20**

200 Gms \_\_\_\_\_ **INR. 327/-**



## 93. Rava Masala Dosa

An option of savoury semolina crepe served with different chutneys, potato filling and sambhar - a hot spicy lentil soup with mixed vegetables. Choose between mysore chutney or mint chutney flavour.

**Suggested Accompaniment: South Indian Coffee #20**

200 Gms \_\_\_\_\_ **INR. 357/-**



## 94. Plain Mysore Dosa

An option of savoury semolina crepe served with spiced potato, different chutneys and sambhar - a hot spicy lentil soup with mixed vegetables. Choose between mysore chutney or mint chutney flavour or green chilli and onion.

**Suggested Accompaniment: South Indian Coffee #20**

200 Gms \_\_\_\_\_ **INR. 327/-**



## 95. Mysore Masala Dosa

An option of savoury semolina crepe served with spiced potato, different chutneys, potato filling and sambhar - a hot spicy lentil soup with mixed vegetables. Choose between mysore chutney or mint chutney flavour or green chilli and onion.

**Suggested Accompaniment: South Indian Coffee #20**

200 Gms \_\_\_\_\_ **INR. 357/-**





## SOUTH INDIAN

All items are served with one portion of sambhar, tomato & coconut chutney  
10:30 - 22:45

### 96. Mint Masala Dosa

An option of savoury semolina crepe served with spiced potato, different chutneys and sambhar - a hot spicy lentil soup with mixed vegetables. Choose between mysore chutney or mint chutney flavour or green chilli and onion.

**Suggested Accompaniment:** South Indian Coffee #20

200 Gms \_\_\_\_\_ **INR. 397/-**



### 97. Onion Chilli Dosa

A taster of plain, mysore and rava dosa.

**Suggested Accompaniment:** South Indian Coffee #20

245 Gms \_\_\_\_\_ **INR. 437/-**



### 98. Spinach and Cheese Dosa

A savory South Indian crepe filled with fresh spinach and melted cheese, a perfect blend of flavors and textures. served with different chutneys and sambhar - a hot spicy lentil soup with mixed vegetables.

**Suggested Accompaniment:** South Indian Coffee #20

245 Gms \_\_\_\_\_ **INR. 437/-**



### 99. Dosa Platter

A taster of plain, mysore and rava dosa.

**Suggested Accompaniment:** South Indian Coffee #20

245 Gms \_\_\_\_\_ **INR. 437/-**



### 100. Plain Idli

Steamed rice and lentil cakes, served with different chutneys and sambhar - a hot spicy lentil soup with mixed vegetables

**Suggested Accompaniment:** South Indian Coffee #20

3 Pcs, 120 Gms \_\_\_\_\_ **INR. 277/-**



### 101. Uttapam

A thick savoury pancake made from fermented batter of rice and black lentils, served with different chutneys and sambhar, a hot spicy lentil soup with mixed vegetables.

**Suggested Accompaniment:** South Indian Coffee #20

Any one flavour Masala/Coconut/Tomato/Onion Chilli/Cheese INR. 57/-

1 Piece each, 110 Gms \_\_\_\_\_ **INR. 397/-**



### 102. Uttapam Platter

Four varieties of mini uttapams with: tomatoes, onions, chillies and masala.

**Suggested Accompaniment:** South Indian Coffee #20

1 Piece each, 170 Gms \_\_\_\_\_ **INR. 437/-**



### 103. Lemon Curd Rice

Pre-cooked rice with fresh youghurt, coconut chutney and lemon zest tempered with mustard and curry leaves.

**Suggested Accompaniment:** Sarevda #82

200 Gms \_\_\_\_\_ **INR. 377/-**



# INTERNATIONAL OPTIONS

## Salads & Snacks

12:00 - 22:45

### 104. Corn Chilli Soup with Fried Onion & Garlic Mix with Garlic Bread

Fresh Corn with Green Chilli & coriander, & Citrus Salad on the side

160 Gms \_\_\_\_\_ **INR. 497/-**



### 105. Fresh Green Leafy Citrus Salad with Lemon Dressing

Fresh spinach, cabbage, red cabbage pickled cucumber, carrot, date and sunflower seeds tossed in a lemon vinaigrette dressing with caramelised wall nuts .

160 Gms \_\_\_\_\_ **INR. 377/-**



### 106. Greek Salad with Salted Cottage Cheese

Country salad with juicy tomatoes, crisp cucumbers, sliced onions, plump olives topped with salted cottage cheese served with a mustard vinaigrette dressing.

200 Gms \_\_\_\_\_ **INR. 377/-**



### 107. Cheese Nachos with Fresh Salsa

Corn chips topped with refried beans, cheese sauce and tomato salsa.

200 Gms \_\_\_\_\_ **INR. 437/-**



### 108. Pizza Margarita

Our Italian styled thin and crisp crust artisanal pizza using the family recipe

Extra toppings (mushroom / capsicum / cottage cheese) \_\_\_\_\_ INR 50 Each.

10 Inches \_\_\_\_\_ **INR. 617/-**



### 109. Pizza Veggie Overload

Black olives, Green olives, Mushrooms, Capsicum, Onions, Jalapeño & Sundried Tomatoes 10 Inch

10 Inches \_\_\_\_\_ **INR. 687/-**



### 110. The House of MG Pizza Toasties

Variety of 4 house speciality toasties on french loaf - fenugreek malai, pav bhaji, spinach corn & spiced mashed potato topping.

4 Pcs \_\_\_\_\_ **INR. 377/-**



### 111. Hummus with Pita Bread

Creamy light hummus served with artisanal\* pita bread.

180 Gms \_\_\_\_\_ **INR. 357/-**



### 112. Penne Arrabbiata with Toasted Garlic Bread

A delightful pasta bursting with the flavour of garlic, oregano, chillies and cheese in a tomato gravy served with garlic bread.

200 Gms \_\_\_\_\_ **INR. 387/-**



### 113. Bruschetta

Toasted artisanal bread with fresh tomato, olive oil & herbs.

140 Gms \_\_\_\_\_ **INR. 327/-**



## INTERNATIONAL OPTIONS

Salads & Snacks

12:00 - 22:45

### 114. Toasted Club Sandwich

Double layered toasted sandwich in artisanal bread with tomato, cucumber, onion with grilled cottage cheese served with french fries and tomato ketchup.

280 Gms \_\_\_\_\_ **INR. 387/-**



### 115. Baked Macaroni with Cheese

Creamy mac & cheese pasta cooked with mornay sauce & baked. with herbed bread on side

200 Gms \_\_\_\_\_ **INR. 497/-**



## HOMEMADE ICE CREAMS & DESSERTS

12:00 - 22:45

**Sugar Free option-** ask server for availability.

### 116. Home Made Ice Creams

Kesar Variati / Vanilla / Chocolate / Pan Gulkand / Lemon Grass / Green Tea / Seasonal fruit with praline crunch.

1 scoop, 60 gms | **2 scoops, 120 gms** \_\_\_\_\_ **INR. 187/- | INR. 277/-**



### 117. Pan Platter

Folded betel leaf stuffed with fresh coconut & after mints, served on a platter of ice with rose petals.

2 Pcs \_\_\_\_\_ **INR. 97/-**



*The House of MG*

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# STRAIGHT FROM THE STREET

12:00 - 22:45

## 118. Bhakhri Pizza

Indian-style wheat our pizza base topped with tomato concasse, onion, capsicum & cheese.

6 Inches \_\_\_\_\_ **INR. 357/-**



## 119. Potato Chips

Classic potato chips served with ketchup.

200 Gms \_\_\_\_\_ **INR. 237/-**



## 120. Chipiya Sandwich

A crispy sandwich grilled in metal tongs with tomato, cucumber, onion and chutney filling in artisanal bread.

110 Gms \_\_\_\_\_ **INR. 277/-**



## 121. Vada Pav

This "common man's" snack from the streets of Mumbai is a fried, spiced potato ball with a crispy gram flour crust sandwiched in a bread bun layered with special red garlic chutney.

100 Gms \_\_\_\_\_ **INR. 257/-**



## 122. Dabeli

Popular snack of Kutch, Dabeli is a 'pressed' burger with a filling of spicy, sweet tangy mashed potato, pomegranate seeds and roasted peanuts.

110 Gms \_\_\_\_\_ **INR. 207/-**



## 123. Cheese Toast/Chilli Cheese Toast

A slice of toast with bubbling melting cheese, with or without sliced green chillies using artisanal bread.

75 Gms \_\_\_\_\_ **INR. 257/-**



## 124. Bhaji Pav

Liberally seasoned mash of mixed vegetables served with hot, crusty bread buns.

250 Gms \_\_\_\_\_ **INR. 357/-**



## 125. Fafda

A fried crispy crunchy tasty, lightly seasoned gram flour strips. Addictive & scrumptious !

250 Gms \_\_\_\_\_ **INR. 275/-**



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# INDIAN SWEETS

Lunch: 12:00 - 14:45, Dinner: 19:00 - 22:45

**Sugar Free/Low Fat option available (Except no. 112,113)**

Ask server for items that are available made with Stavia instead of sugar.

## 126. Sukhdi

A delicious traditional sweet made of whole wheat flour and jaggery with sesame seeds and garnished with rose petals.

Full 250 Gms \_\_\_\_\_ **INR. 417/-**

## 127. Mohanthal

Gram flour cooked in ghee with a touch of cardamom garnished with dry fruits.

Half 100 Gms | **Full 200 Gms** \_\_\_\_\_ **INR. 237/- | INR. 407/-**

## 128. Malpuva

Mouth-watering deep fried pancakes dipped in hot saffron flavoured sugar syrup and garnished with almonds & rose petals.

Half 3 Pcs | **Full 6 Pcs** \_\_\_\_\_ **INR. 237/- | INR. 407/-**

## 129. Jalebi

Lip-smacking spiral shaped sweet with a crisp crust and melting soft center, dipped in hot saffron flavoured sugar syrup and garnished with rose petals.

Half 3 Pcs | **Full 6 Pcs** \_\_\_\_\_ **INR. 237/- | INR. 407/-**

## 130. Malpuva / Jalebi with Chilled Rabdi

Mouth-watering deep fried pancakes dipped in hot sugar syrup with thickened sweet milk, flavoured with saffron and cardamom.

Full 250 Gms \_\_\_\_\_ **INR. 437/-**

## 131. Chilled Rabdi

Thickened sweet milk flavoured with saffron and cardamom.

Full 280 Gms \_\_\_\_\_ **INR. 397/-**

## 132. Shrikhand

Thick and smooth hung curd flavoured with either cardamom, saffron or pistachio, served chilled.

**Suggested Accompaniment: All steamed Snacks #31 to #37**

Half 100 Gms | **Full 200 Gms** \_\_\_\_\_ **INR. 237/- | INR. 407/-**

## 133. Today's Sweet

Sweet of the day.

Half 100 Gms | **Full 200 Gms** \_\_\_\_\_ **INR. 237/- | INR. 407/-**



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# KIDS MENU

Available from 12:00 to 14:45 for Lunch & 19:00 - 22:45 Dinner

Jain option available

## 134. Fresh Fruit Juice

Freshly made juice of orange / watermelon / pineapple / sweet lime or other seasonal fruits.

220 ml \_\_\_\_\_ **INR. 227/-**



## 135. Chocolate Banana Smoothie

Milk mixed with banana and garnished with chocolate syrup.

220 ml \_\_\_\_\_ **INR. 357/-**



## 136. Cheesy Paneer Paratha

Paratha is a popular North Indian flatbread dish made with whole wheat flour dough stuffed with grated paneer (Indian cottage cheese) mixed in spices.

2 pcs small \_\_\_\_\_ **INR. 227/-**



## 137. Spiral Shape Dosa with Cheese and Sambhar

Crispy savory crepe made from fermented batter of rice and lentil, served with sambhar and chutneys.

7 inch \_\_\_\_\_ **INR. 227/-**



## 138. Garlic Bread / Cheesy Olive Garlic Bread

Home made multi grain bread drenched in a butter, herb mixture and loaded up with mozzarella cheese!

4 pcs \_\_\_\_\_ **INR 227/- | INR 277/-**



## 139. Make Your Own Pasta

A delightful pasta with an choice of penne / spaghetti / macaroni and sauce of red / white / mix.

100 gms \_\_\_\_\_ **INR. 327/-**



## 140. Crispy Waffle

Crispy waffle served with a spread of honey, butter and dash of lemon.

4 pcs \_\_\_\_\_ **INR. 327/-**



## 141. Banana Pancakes

Double layered pancakes with banana, orange chocolate spread and served with vanilla ice cream

200 gms \_\_\_\_\_ **INR. 327/-**

Add on vanilla ice cream scoop \_\_\_\_\_ **INR. 47/-**

