

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 **customercare@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
customercare@houseofmg.com

Find us on the web at
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

Freshly made Snacks, Fruit Juice and Ice Creams

- 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. 297/-**
- Coffee Vanilla
200 ml _____ **INR. 297/-**
- Ginger Berry
200 ml _____ **INR. 297/-**
- Red Punch
200 ml _____ **INR. 297/-**

DRINKS

- Red Bull
250 ml _____ **INR. 327/-**
- Heineken 0.0% Non Alcoholic
250 ml _____ **INR. 327/-**

SOFTY ICE CREAM

(Served in a waffle cone)



FLAVOURS

SMALL LARGE

- | | | |
|---|-------------------|-------------------|
| ● Seasonal Fruit
(Crunchy caramel topping) | INR. 197/- | INR. 217/- |
| ● Chocolate
(Crunchy caramel topping) | INR. 217/- | INR. 237/- |
| ● Fruit-Chocolate Combo
(Seasonal fruit vanilla combo) | INR. 227/- | INR. 247/- |

The House of MG

THE GREEN HOUSE

A Courtyard Café

COLD PRESSED JUICES

Available from 7:00 to 10:45

INR. 437/-

Belly Buster



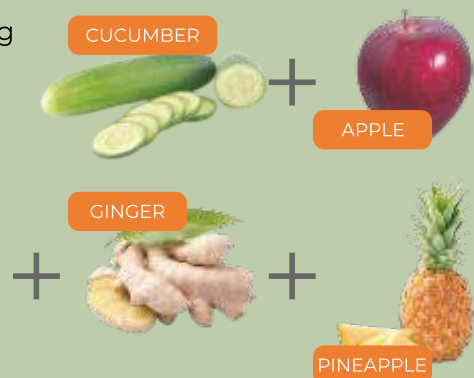
Low Carb



Blood Pressure
Fighter



Super
Hydrating



The House of MG

THE GREEN HOUSE

A Courtyard Café

COLD PRESSED SMOOTHIES

Available from 7:00 - 10:45

Rs. 437/-

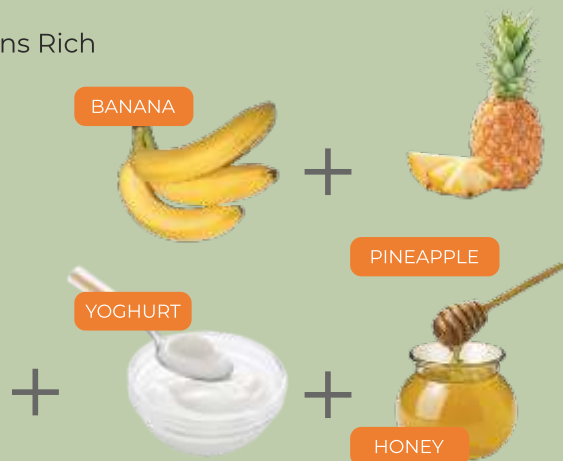
Instant Energy



Weight Loss



Vitamins Rich



The House of MG

THE GREEN HOUSE

A Courtyard Café

THE GREEN HOUSE BEVERAGES MENU

Available from 10:30 to 22:45

1. House Specialty Sharbaat

Revitalise with fresh coconut water blended with creamy coconut pulp, ginger, and a zest of lemon.

240 ml _____ **INR. 217/-**

Exotic Sharbats: A distinctive blend of refreshment, soothing the senses and invigorating the palate with its exotic cooling properties, offering a perfect escape on a warm day.

- **Kokum** - Cool off with Kokum Sharbat, a tangy beverage crafted from Garcinia Indica, packed with antioxidants.
- **Khus** - Savor the earthy depth of Khus Sharbat, created with authentic vetiver syrup, a natural coolant.
- **Gulab** - Experience the soothing elegance of the flavorful Gulab Sharbat, made from freshly picked rose petals.
- **Variyali** - Refresh yourself with Variyali Sharbat, a highly aromatic drink bursting with the aroma of fennel seeds.
- **Kesar** - Enjoy a chilled glass infused with the luxurious flavour of saffron.
- **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/-**



2. Nariyal Pani

Delight in the pure, rejuvenating flavour of fresh, tender coconut water.

240 ml _____ **INR. 237/-**

3. Nimbu Pani

A deliciously chilled glass of lemonade, bursting with tangy freshness.

240 ml _____ **INR. 167/-**

4. Lime, Mint & Coriander Sharbat

This refreshing detox drink, perfect for any occasion, features a traditional blend of lime, mint, and coriander.

240 ml _____ **INR. 217/-**

5. Faluda

A creamy milkshake infused with your choice of Rose, Khus, or Kesar, served with steamed vermicelli, rich vanilla ice cream, and basil seeds - each sip is a treat.

240 ml _____ **INR. 327/-**

6. Cold Coffee

The refreshing taste of cold coffee, made with freshly brewed coffee and frothy chilled milk, is perfect for a refreshing pick-me-up. For an extra indulgence, add a dollop of vanilla ice cream.

240 ml _____ **INR. 287/-**

*Optional: Vanilla ice cream _____ **INR. 95/-**

THE GREEN HOUSE BEVERAGES MENU

Available from 10:30 to 22:45

7. Seasonal Fresh Fruit Juices

Our Seasonal Fresh Fruit Juices are freshly made from oranges, watermelons, pineapples, sweet limes, and other seasonal fruits. Each glass bursts with natural sweetness and essential nutrients for a healthy refreshment anytime.

240 ml _____ **INR. 247/-**

8. Seasonal Milkshakes

Our Seasonal Milk Shakes are freshly blended with the ripest seasonal fruits. Each shake offers a creamy, refreshing taste that perfectly captures the season's essence.

240 ml _____ **INR. 257/-**

9. Lemon Iced Tea

It is an ideal summer drink featuring fresh lemon juice, black tea, and antioxidants for a refreshing boost.

240 ml _____ **INR. 227/-**

10. Fresh Lime/Ginger Lime Soda

Relish the tangy freshness of lime juice mixed with cold, sparkling soda. Add a hint of ginger for an extra zing.

240 ml _____ **INR. 217/-**

11. Chaas

Cool off with the traditional refreshment of Chaas, salted buttermilk beautifully garnished with cumin seeds and mint leaves. It offers a cool reprieve at any time of day.

240 ml _____ **INR. 237/-**

12. Lassi

A thick, creamy buttermilk delicately flavoured with rose, Khus, or saffron, it is a sweet and satisfying drink with a rich texture.

240 ml _____ **INR. 307/-**

13. Gulab Thandai

A rich, milk-based drink infused with a traditional paste made from fresh roses. Sweet, fragrant, and indulgent.

240 ml _____ **INR. 237/-**

14. Aerated Drinks

You can choose from various chilled fizzy drinks: Cola, Orange, Lemon, Schweppes Soda, or Diet Coke. They are served for your convenience.

300 ml _____ **INR. 177/-**

15. Premium Natural Mineral Water

Pure, natural mineral water, bottled at the source and served in an elegant glass bottle.

750 ml _____ **INR. 197/-**

THE GREEN HOUSE BEVERAGES MENU

Available from 10:30 to 22:45

16. Hot Coffees

- **Espresso**

A robust and rich shot of coffee.

Single (30 ml) _____ **INR. 117/-**

Double (60 ml) _____ **INR. 207/-**

- **Cappuccino/Café Latte/Black Coffee**

A smooth and satisfying coffee experience tailored to your taste.

240 ml _____ **INR. 217/-**

- **South Indian Coffee**

Indian filter coffee, or filter kaapi, blends strong chicory-infused coffee with hot milk and sugar through a traditional filter. It is loved for its robust flavour and frothy top, served in a classic steel set.

165 ml _____ **INR. 217/-**

17. Canteen Chai

A shot of hot masala chai, a spiced tea blend with black tea and aromatic spices like cardamom, cinnamon, and ginger, is ideal for a comforting break.

70 ml _____ **INR. 107/-**

18. Hot Teas

Choose between a robust Masala Tea or **a refreshing Service Tea (Darjeeling Green or Black).**

165 ml _____ **INR. 117/- | INR. 167/-**

19. Milk (Hot or Cold)

- A refreshing glass of milk served hot or cold.
- Extra: Add an energy booster with Bournvita to boost nutrition and flavour.

165 ml _____ **INR. 117/-**

*Extra: Bournvita _____ **INR. 30/-**

20. Fresh Sugarcane Juice

The hydrating and revitalising taste of fresh sugarcane juice, packed with essential nutrients and antioxidants, for a natural energy boost.

165 ml _____ **INR. 237/-**

The House of MG

THE GREEN HOUSE

A Courtyard Café

TRADITIONAL GUJARATI SNACKS - DEEP FRIED

Available from 12:00 - 22:45

Jain option available

21. Methi Na Gota

Crispy, golden dumplings made from gram flour and fresh fenugreek leaves, lightly spiced with traditional Indian flavours and served with refreshing unsweetened curd, green chillies, and onions for a balanced bite.

Perfect with: Canteen Chai #17 or Hot Teas #18

200 Gms _____ **INR. 427/-**



22. Bhajiyas (Bataka/Onion/Marcha)

Hot, crispy fritters made from your choice of potato, onion, or green chilli, each offering a burst of savoury goodness. Enjoy them with a tangy mint-coriander chutney and a sweet date-tamarind chutney for the perfect balance of flavours.

Perfect with: Canteen Chai #17 or Hot Teas #18

200 Gms _____ **INR. 427/-**



23. Bataka Vada

Soft, spiced mashed potato balls wrapped in a crispy gram flour coating are served with a fresh and vibrant salad. They are a comforting snack with just the right amount of spice.

Perfect with: Canteen Chai #17 or Hot Teas #18

200 Gms _____ **INR. 427/-**



24. Dalvada

Bite into crunchy, flavorful dumplings made from split green grams, served hot with green chillies and onions for that extra zing.

Perfect with: Canteen Chai #17 or Hot Teas #18

200 Gms _____ **INR. 427/-**



25. Samosa (Paneer / Punjabi)

Flaky, fried wheat flour triangles filled with your choice of soft cottage cheese or a spiced peas-and-potato mixture are a classic treat.

Perfect with: Canteen Chai #17 or Hot Teas #18

200 Gms _____ **INR. 427/-**



26. Fried Snacks Platter (Choose any 3)

Can't decide? How about a platter with three crispy, deep-fried favourites: Dalvada, Methi Na Gota, Samosa, Bhajiya, or Bataka Vada. A feast of flavours in every bite.

Perfect with: Canteen Chai #17 or Hot Teas #18

300 Gms _____ **INR. 477/-**



The House of MG

THE GREEN HOUSE

A Courtyard Café

TRADITIONAL GUJARATI SNACKS - STEAMED

Available from 12:00 - 22:45

Jain option available

27. Patra

Tender, steamed rolls of colocasia leaves, each layer filled with seasoned gram flour and sprinkled with crunchy sesame seeds, are a healthy, flavourful treat.

Perfect with: Shrikhand #134 or Canteen Chai #17

200 Gms _____ **INR. 317/-**



28. Dhokla

Fluffy cakes from fermented rice and lentil batter are delicately steamed and topped with fragrant mustard and sesame seed tempering. They are a light, delicious snack.

Perfect with: Shrikhand #134 or Canteen Chai #17

200 Gms _____ **INR. 317/-**



29. Dudhi Muthiya

A warm, comforting snack made from seasoned bottle gourd, rice, and mixed pulses, steamed to perfection and ready to melt in your mouth.

Perfect with: Shrikhand #134 or Canteen Chai #17

200 Gms _____ **INR. 327/-**



30. Palak Methi na Muthiya

Visualise soft, bite-sized pieces of steamed lentil rice flour mixed with fresh spinach and fenugreek, all tempered with the nutty flavour of mustard and sesame seeds.

Perfect with: Shrikhand #134 or Canteen Chai #17

200 Gms _____ **INR. 327/-**



31. Handvo

A slice of savoury baked lentil cake made from fermented rice and lentil batter mixed with aromatic spices. Crispy on the outside, sprinkled with sesame seeds, soft on the inside, and bursting with flavour, it's a delight to eat.

Perfect with: Shrikhand #134 or Canteen Chai #17

200 Gms _____ **INR. 407/-**



32. Panki

Delicate, savoury rice flour pancakes cooked between fragrant banana leaves to preserve their moist, soft texture. Served with creamy yoghurt, they're a treat for the senses.

Perfect with: Raita #78

200 Gms _____ **INR. 357/-**



33. Steamed Snacks platter (Choose any 3)

Can't choose just one? Settle for a platter filled with your choice of three light, steamed favourites: Patra, Dhokla, Muthiya, or Handvo—a variety of textures and flavours.

Perfect with: Shrikhand #134 or Canteen Chai #17

300 Gms _____ **INR. 477/-**



CHATAAKEDAR CHAATS

Lip-smacking side dishes served with coriander & mint chutneys

Available from 12:00 - 22:45

Jain option available

34. Pani Puri

Crisp semolina puris are ready to be filled with extraordinary, mint-flavoured spiced water, tender diced potatoes, and savoury grams. Every bite delivers a burst of flavour.

200 Gms _____ **INR. 257/-**



35. Sev Puri

Golden fried canapés topped with diced potatoes, pulses, juicy pomegranate seeds, tangy chutneys, and a sprinkle of crunchy fried vermicelli.

200 Gms _____ **INR. 347/-**



36. Dahi Chutney Puri

Crisp semolina puris are filled with creamy mashed potatoes and tender grams, topped with rich yoghurt and a sprinkle of aromatic spices. They are the perfect balance of crunch and creaminess.

200 Gms _____ **INR. 387/-**



37. Dahi Papdi Chaat

Crispy fried canapés layered with mashed potatoes, cool yoghurt, and a medley of hot and sweet chutneys.

200 Gms _____ **INR. 387/-**



38. Dahi Vada

Soft, pillowy lentil balls soaked in velvety yoghurt, drizzled with assorted chutneys, and finished with a dash of fragrant spices.

200 Gms _____ **INR. 387/-**



39. Palak Patta Chaat

Crunchy deep-fried spinach leaves topped with cooling yoghurt and tangy sweet chutneys.

200 Gms _____ **INR. 387/-**



40. Patra Chaat

Crispy colocasia leaves coated with zesty chutneys, creamy yoghurt, and a sprinkle of spices, finished with crunchy sev.

200 Gms _____ **INR. 387/-**



41. Makai Chaat

A delicious and tangy snack made with boiled corn, spices, and a variety of vegetables. It's a refreshing and healthy dish that's perfect as an appetizer or a light meal.

200 Gms _____ **INR. 387/-**



42. Moong Dal Kachori Chaat

Crispy pastry pockets filled with spiced lentils, topped with smooth yoghurt, tangy chutneys, and fresh garnishes for a savoury explosion of flavours.

200 Gms _____ **INR. 387/-**



CHATAAKEDAR CHAATS

Lip-smacking side dishes served with coriander & mint chutneys

Available from 12:00 to 22:45

Jain option available

43. 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. 407/-**



44. 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. 387/-**



45. 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. 387/-**



The House of MG

THE GREEN HOUSE

A Courtyard Café

VEGETABLE PREPARATIONS

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

Jain option available

46. Makai Patra

Steamed colocasia leaf rolls, delicately cooked with sweet corn, create a unique blend of flavours and textures.

Perfect with: Indian Breads #62 to #68 and Shrikhand #134

230 Gms _____ **INR. 507/-**



47. Sev Tomato

A Gujarati classic—a sweet and sour tomato curry topped with crunchy gram flour noodles (sev).

Perfect with: Indian Breads #62 to #68 and Shrikhand #134

230 Gms _____ **INR. 507/-**



48. Palak Paneer

Creamy, mildly spiced spinach gravy enveloping tender cottage cheese cubes.

Perfect with: Indian Breads #62 to #68, Papad #80 and Raita #78

230 Gms _____ **INR. 517/-**



49. Paneer Bhurji / Mixed Vegetables with Paneer

Scrambled cottage cheese sautéed with onions, tomatoes, and capsicum in a spicy gravy / Paneer and seasonal vegetables cooked in a flavorful, tangy gravy.

Perfect with: Indian Breads #62 to #68, Papad #80 and Raita #78

230 Gms _____ **INR. 517/-**

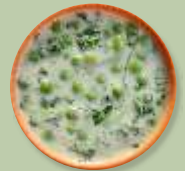


50. Methi Mutter Malai

Fresh fenugreek leaves and green peas simmered in a rich, creamy sauce. A smooth and savoury indulgence.

Perfect with: Indian Breads #62 to #68, Papad #80 and Raita #78

230 Gms _____ **INR. 517/-**



51. Chole Chana

Chickpeas are cooked in rich, spicy North Indian-style rich and flavoured gravy.

Perfect with: Bhatura #68 or Puri #67 and Shrikhand #134

230 Gms _____ **INR. 447/-**



52. Aachari Aloo

Potato cubes tossed in a tangy pickle spice mix with fresh coriander and green chillies for a zesty kick.

Perfect with: Indian Breads #62 to #68, Papad #80 and Raita #78

230 Gms _____ **INR. 447/-**



53. Besan Gatta nu Shaak

Steamed gram flour dumplings infused with spices, served in a tangy yoghurt-based curry. A Rajasthani speciality.

Perfect with: Indian Breads #62 to #68

230 Gms _____ **INR. 477/-**



VEGETABLE PREPARATIONS

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

Jain option available

54. Corn Bharta

Sweet corn and tomatoes slow-cooked in a rich, fresh tomato gravy bursting with flavour.

Perfect with: Indian Breads #62 to #68 and Raita #78

230 Gms _____ **INR. 507/-**



55. Mung Dal Bhindi (Okra)

Lightly spiced green gram paired with tender, spiced okra. A simple yet flavorful combination.

Perfect with: Indian Breads #62 to #68

230 Gms _____ **INR. 507/-**



56. Kacha Kela, Karela, Kaju

Crispy chips made from raw bananas, bitter gourd, and cashews, seasoned with fresh green masala, are a Green House speciality.

Perfect with: Indian Breads #62 to #68 and Kadhi #60

230 Gms _____ **INR. 517/-**



57. Today's Green Vegetable

A fresh, seasonal green vegetable cooked to perfection. It's a simple, healthy option.

Perfect with: Indian Breads #62 to #68 and Raita #78

230 Gms _____ **INR. 517/-**

58. Today's Potato Vegetable

Potatoes, the versatile staple, are prepared in today's special recipe. Ask your server for details.

Perfect with: Indian Breads #62 to #68

230 Gms _____ **INR. 417/-**

DAL / KADHI

59. Today's Dal

A comforting pulse soup, delicately spiced and perfect with a side of rice.

Perfect with: Taj, Laving Rice #71 and Papad #80

230 Gms _____ **INR. 287/-**



60. Besan ni Kadhi

A rich and tangy soup made from gram flour and yoghurt, seasoned with mustard seeds, fenugreek seeds, and fragrant curry leaves. A Gujarati favourite.

Perfect with: Baked Khichdi #69, Plain Khichdi #72 and Papad #80

230 Gms _____ **INR. 287/-**



61. Panchkuti Dal

A hearty blend of five mixed pulses, slow-cooked with aromatic spices, creating a nutritious and flavorful soup.

Perfect with: Taj, Laving Rice #71 and Papad #80

230 Gms _____ **INR. 307/-**



INDIAN BREADS

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

62. Phulka Rotli

Soft and light whole wheat Indian bread, perfect for soaking up flavorful gravies.

Perfect with: All Vegetable Preparations #46 to #58

6 Pcs | Extra (3 Pcs) _____ **INR. 287/-** | INR. 177/-



63. Bajri Rotla / Makai Rotla

Thick, hearty Indian bread made from millet or maize flour, served with a generous dollop of fresh white butter, is ideal for pairing with rich winter vegetable dishes.

Perfect with: Winter Special Vegetable preparations #46 to #58

2 Pcs | Extra _____ **INR. 287/-** | INR. 207/-



64. Methi Thepla

Savoury roasted bread made from millet flour and fresh fenugreek leaves, offering a slightly spiced, aromatic bite.

Perfect with: Shrikhand #134 or Raita #78

2 Pcs | Extra _____ **INR. 287/-** | INR. 207/-



65. Sada Paratha

Golden, flaky Indian bread made from whole wheat flour, folded to perfection, is a versatile side dish for any meal.

Perfect with: All Vegetable Preparations #46 to #58

2 Pcs | Extra _____ **INR. 277/-** | INR. 187/-



66. Stuffed Paratha

Indian bread generously filled with spiced mashed potatoes served with a dollop of fresh white butter.

Perfect with: All Vegetable Preparations #46 to #58 or Raita #78

2 Pcs | Extra _____ **INR. 287/-** | INR. 207/-



67. Sadi Puri

Crispy, deep-fried wheat flour puris, light and airy, perfect with rich curries or a sweet Mango rus (thick puree-like juice, seasonal).

Perfect with: All Vegetable Preparations #46 to #58 or Mango Rus (Seasonal) and Shrikhand #134

6 Pcs | Extra _____ **INR. 277/-** | INR. 197/-



68. Bhatura

Puffy, deep-fried puris made from wheat flour, best enjoyed with spiced chickpeas.

Perfect with: Chole Chana #51 and Shrikhand #134

2 Pcs | Extra _____ **INR. 277/-** | INR. 197/-



The House of MG

THE GREEN HOUSE

A Courtyard Café

RICE PREPARATIONS

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

Jain option available

69. Baked Masala Khichdi

A comforting blend of rice and lentils, baked with fragrant spices for a subtly spiced, creamy texture.

Perfect with: Kadhi #60 or Papad #80

300 Gms _____ **INR. 397/-**



70. Vegetable Pulav

Tender rice mingled with crisp peas, carrots, and beans, all infused with aromatic spices.

Perfect with: Kadhi #60 or Papad #80

250 Gms _____ **INR. 357/-**



71. Taj Laving Rice

Steamed to fluffy perfection, light and wholesome.

Perfect with: Dal #59/61 or Kadhi #60 or Papad #80

200 Gms _____ **INR. 277/-**



72. Plain Khichdi

A nourishing mix of broken wheat and mung dal, simmered with vegetables and spices, or a traditional blend of yellow pigeon peas and rice, seasoned delicately.

Perfect with: Kadhi #60 or Papad #80

200 Gms _____ **INR. 327/-**



73. Vegetable Khichdi with Paneer

Savoury rice, yellow pigeon peas, sautéed vegetables, and creamy paneer offer a hearty and flavorful experience.

250 Gms _____ **INR. 397/-**



74. Palak Khichdi

A wholesome blend of rice, lentils, and spinach, delicately spiced and simmered to create a flavorful, nutrient-rich dish.

200 Gms _____ **INR. 357/-**



The House of MG

THE GREEN HOUSE

A Courtyard Café

MEAL BY ITSELF

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

Jain option available

75. Dal Baati & Churma

A classic Rajasthani feast featuring rustic baati – golden, crispy wheat flour balls – served with a hearty mixed pulse dal and sweet, ghee-laden churma - coarsely ground wheat flour that is then mixed with ghee (clarified butter) and sugar.

250 Gms _____ **INR. 357/-**



76. Founder's Daily Meal

Experience a balanced, low-calorie platter inspired by our founder's healthy dining habits. Includes ragi (finger millet) chapati, dal, cooked pulses, green vegetables, fresh salad, raita, and paneer.

475 Gms _____ **INR. 777/-**



77. Agashiye Sampler Thali

A curated taste of our Gujarati thali: potato vegetable, green vegetable, chapati, dal, rice, vegetable salad, raita, farsan (savory snack), and a sweet treat. An accurate representation of traditional flavours.

580 Gms _____ **INR. 957/-**



ACCOMPANIMENTS

78. Raita

Cool and creamy yogurt with crunchy boondi (minute fried gram flour balls) or fresh vegetables, perfect for balancing spicier dishes.

130 Gms _____ **INR. 237/-**



79. Plain curd

Refreshing, homemade yoghurt is simply delicious and versatile.

130 Gms _____ **INR. 217/-**



80. Urad Papad

Crisp, roasted papadam made from urad dal, offering a satisfying crunch.

2 Pcs _____ **INR. 107/-**



81. Sarevda

Rice flour crackers with a delightful crunch, perfect for snacking.

2 Pcs _____ **INR. 107/-**



The House of MG

THE GREEN HOUSE

A Courtyard Café

COMBOs

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

Jain option available

82. Palak Paneer with Phulka Roti & Panchkuti Dal

Creamy, mildly spiced spinach curry with tender paneer, served alongside whole wheat phulka roti (puffed flatbread) and a rich, spiced mixed pulses soup.

Perfect with: Buttermilk #11

100 Gms Palak Paneer + 3 pc Phulka + 100 Gms Dal _____ **INR. 517/-**



83. Paneer Bhurji with Paratha & Curd

Spicy scrambled paneer with onions, tomatoes, and capsicum, served with flaky paratha and smooth plain yoghurt.

100 Gms Paneer Bhurji + 1 pc Paratha + 100 Gms Curd _____ **INR. 547/-**



84. Today's Potato Veg with Puri & Shrikhand

Seasonal spiced potato curry paired with crispy puris (puffed deep-fried bread) and rich, saffron-infused shrikhand.

Perfect with: Buttermilk #11

100 Gms Potato Veg + 3 pc Puri + 100 Gms Shrikhand _____ **INR. 567/-**



85. Sukhi Bhaji with Thepla & Curd

Spiced potato cubes tossed with coriander and chillies, served with soft, millet-based thepla (baked flat bread) and fresh curd.

100 Gms Sukhi Bhaji + 1 pc Thepla + 100 Gms Curd _____ **INR. 547/-**



86. Chole with Bhature & Shrikhand

Hearty chickpea curry with rich spices served with fluffy bhature (puffed deep-fried bread from North India) and smooth, sweet shrikhand.

Perfect with: Buttermilk #11

100 Gms Chole + 1 pc Bhature + 100 Gms Shrikhand _____ **INR. 587/-**



87. Mung Dal Khichdi with Aloo Rasawala & Kadhi

A comforting Gujarati khichdi made from mung (mung beans) dal and rice, complemented by sweet and sour potato curry and a tangy kadhi.

Perfect with: Buttermilk #11

200 Gms Mung Dal Khichdi + 100 Gms Aloo Rasawala + 100 Gms Kadhi _____ **INR. 547/-**



88. Baked Khichdi with Papad & Kadhi

Oven-baked rice and lentil mix seasoned with gentle spices, served with crisp papad and a flavorful kadhi.

Perfect with: Buttermilk #11

200 Gms Baked Khichdi + 100 Gms Kadhi + 1 Pc Papad _____ **INR. 397/-**



SOUTH INDIAN

All items are served with sambhar (a spicy and tangy lentil stew with vegetables seasoned with tamarind and traditional South Indian spices), tomato chutney, and coconut chutney.

Available from 10:30 to 22:45

Jain option available

89. Plain Dosa

Crispy, golden crepe made from fermented rice and lentil batter.

Perfect with: South Indian Coffee #16

200 Gms _____ **INR. 357/-**



90. Masala Dosa

Savoury dosa filled with spiced potato mix.

Perfect with: South Indian Coffee #16

200 Gms _____ **INR. 397/-**



91. Plain Rava Dosa

Crispy semolina crepe with a choice of Mysore or mint chutney.

Perfect with: South Indian Coffee #16

200 Gms _____ **INR. 357/-**



92. Rava Masala Dosa

Crispy semolina crepe stuffed with spiced potato.

Perfect with: South Indian Coffee #16

200 Gms _____ **INR. 397/-**



93. Plain Mysore Dosa

Savoury semolina crepe with a spiced potato filling.

Perfect with: South Indian Coffee #16

200 Gms _____ **INR. 357/-**



94. Mysore Masala Dosa

Semolina crepe with a flavorful spiced potato filling. Choose from Mysore or mint chutney.

Perfect with: South Indian Coffee #16

200 Gms _____ **INR. 397/-**



95. Mint Masala Dosa

Crispy dosa filled with a spiced potato mix served with mint chutney.

Perfect with: South Indian Coffee #16

200 Gms _____ **INR. 437/-**



The House of MG

THE GREEN HOUSE

A Courtyard Café

SOUTH INDIAN

All items are served with sambhar (a spicy and tangy lentil stew with vegetables seasoned with tamarind and traditional South Indian spices), tomato chutney, and coconut chutney.

Available from 10:30 to 22:45

Jain option available

96. Onion Chilli Dosa

A selection of plain, Mysore, and rava dosa offers various flavours and textures.

Perfect with: South Indian Coffee #16

245 Gms _____ **INR. 477/-**



97. Spinach and Cheese Dosa

Savoury dosa filled with fresh spinach and melted cheese.

Perfect with: South Indian Coffee #16

245 Gms _____ **INR. 477/-**



98. Dosa Platter

A tasting platter featuring plain, Mysore, and rava dosa, perfect for sampling different flavours.

Perfect with: South Indian Coffee #16

245 Gms _____ **INR. 477/-**



99. Plain Idli

Soft, steamed rice and lentil cakes for a traditional South Indian experience.

Perfect with: South Indian Coffee #16

3 Pcs, 120 Gms _____ **INR. 307/-**



100. Uttapam

A thick, savoury pancake made from fermented rice and black lentils is available in masala, coconut, tomato, onion chilli, or cheese flavours.

Perfect with: South Indian Coffee #16

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

1 Piece each, 110 Gms _____ **INR. 437/-**



101. Uttapam Platter

Four mini uttapams with distinct flavours: tomatoes, onions, chillies, and masala.

Perfect with: South Indian Coffee #16

1 Piece each, 170 Gms _____ **INR. 477/-**



102. Lemon Curd Rice

Fragrant rice with fresh yoghurt, coconut chutney, and a hint of tangy lemon, topped with crispy mustard seeds and curry leaves.

Perfect with: Sarevda #81

200 Gms _____ **INR. 397/-**



INTERNATIONAL OPTIONS

Salads & Snacks

Available from 12:00 to 22:45

Jain option available

103. Fresh Green Leafy Citrus Salad with Lemon Dressing

A refreshing medley of fresh spinach, crunchy cabbage, tangy pickled cucumber, and vibrant carrots tossed with date and sunflower seeds in a zesty lemon vinaigrette and finished with caramelised walnuts.

160 Gms _____ **INR. 417/-**



104. Greek Salad with Salted Cottage Cheese

This Mediterranean delight features juicy tomatoes, crisp cucumbers, red onions, plump olives, savoury salted cottage cheese, and a tangy mustard vinaigrette.

200 Gms _____ **INR. 417/-**



105. Cheese Nachos with Fresh Salsa

Crispy corn chips layered with gooey cheese sauce and topped with vibrant, fresh tomato salsa for a satisfying crunch and burst of flavour.

200 Gms _____ **INR. 477/-**



106. Pizza Margarita

Enjoy our Italian-style thin, crisp-crust pizza crafted from a cherished family recipe.

For an extra INR 50 each, top it with your choice of mushrooms, capsicum, or cottage cheese.

10 Inches _____ **INR. 677/-**



107. Pizza Veggie Overload

A flavour-packed pizza topped with black and green olives, mushrooms, capsicum, onions, jalapeños, and sun-dried tomatoes, all on a perfectly crisp crust.

10 Inches _____ **INR. 757/-**



108. Hummus with Pita Bread

Creamy, light hummus paired with warm, artisanal pita bread for a delightful, healthy snack.

180 Gms _____ **INR. 397/-**



109. Penne Arrabbiata with Toasted Garlic Bread

Penne pasta is tossed in a spicy tomato sauce rich with garlic, oregano, and chilli. It is served with crispy toasted garlic bread for a complete Italian experience.

200 Gms _____ **INR. 427/-**



110. Toasted Club Sandwich

A satisfying double-layered toasted sandwich with ripe tomatoes, crisp cucumber, and onions, layered with grilled cottage cheese and served with golden French fries and tangy tomato ketchup.

280 Gms _____ **INR. 427/-**



INTERNATIONAL OPTIONS

Salads & Snacks

Available from 12:00 to 22:45

Jain option available

111. Bruschetta

Crispy, toasted artisanal bread topped with juicy tomatoes, aromatic olive oil, and a blend of fresh herbs creates flavour in every bite.

140 Gms _____ **INR. 357/-**



112. Baked Macaroni with Cheese

Creamy macaroni baked to perfection in a rich mornay sauce served with herbed bread on the side for a comforting, cheesy delight.

200 Gms _____ **INR. 547/-**



113. 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. 427/-**



114. Corn Chilli Soup with Fried Onion & Garlic Mix with Garlic Bread

This hearty soup bursts with sweet corn, zesty green chillies, and fresh coriander. It is accompanied by crispy garlic bread and a sprinkle of fried onion and garlic mix for extra flavour.

160 Gms _____ **INR. 547/-**



115. Today Special Soup & Raab

110 MI _____ **INR. 217/-**

HOMEMADE ICE CREAMS & DESSERTS

Sugar Free Option Available - Ask Your Server

116. 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. 277/-**



117. Home Made Ice Creams

Indulge in a scoop of our rich, homemade ice cream flavours, such as Kesar Variali, Vanilla, Chocolate, Pan Gulkand, Lemongrass, Green Tea, Jamun, Natural tender coconut ice cream or seasonal fruit with a praline crunch.

1 scoop, 60 gms _____ **INR. 207/-**

2 scoops, 120 gms _____ **INR. 307/-**



118. 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. 177/-**

2 scoops, 120 gms _____ **INR. 327/-**



HOMEMADE KULFI

Available from 10:30 to 22:45

Jain option available

119. Kulfi

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

90 gms _____ **INR. 287/-**

- **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.



The House of MG

THE GREEN HOUSE

A Courtyard Café

STRAIGHT FROM THE STREET

Available from 12:00 to 22:45

Jain option available

120. Bhakhri Pizza

A unique Indian-style pizza on a wheat flour base, topped with tangy tomato concasse, fresh onion, capsicum, and melted cheese for a delicious fusion of flavours.

6 Inches _____ **INR. 397/-**



121. French Fries / Peri Peri French Fries

Classic potato chips served with ketchup.

200 Gms _____ **INR. 257/-**



122. Chipiya Sandwich

A crispy grilled sandwich filled with fresh tomato, cucumber, onion, and tangy chutney, nestled between slices of artisanal bread and cooked in a unique metal clasp.

110 Gms _____ **INR. 307/-**



123. Vada Pav

Mumbai's beloved street snack – a spicy, fried potato ball encased in a crispy gram flour crust and served in a bread bun with a layer of fiery red garlic chutney.

100 Gms _____ **INR. 287/-**



124. Dabeli

A flavorful Kutch speciality, this 'pressed' burger features a spicy-sweet mashed potato filling topped with pomegranate seeds and roasted peanuts for an irresistible taste.

110 Gms _____ **INR. 227/-**



125. Cheese Toast/Chilli Cheese Toast

Toasted artisanal bread generously topped with bubbling melted cheese, with or without sliced green chillies, for a gooey, savoury treat.

75 Gms _____ **INR. 287/-**



126. Bhaji Pav

A spicy, seasoned mash of mixed vegetables served with hot, crusty bread buns for a comforting and hearty snack. Amongst the most famous street food in Western India.

250 Gms _____ **INR. 397/-**



127. Fafda

Crispy, crunchy gram flour strips, seasoned lightly, are irresistibly addictive. Gujaratis love this traditional snack with their favourite chutney and shavings of raw papaya.

250 Gms _____ **INR. 307/-**



INDIAN SWEETS

Sugar Free/Low Fat option available

Ask Your Server for Stevia-Based Alternatives.

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

128. Sukhdi

A traditional, sweet delight made from whole wheat flour and jaggery, enriched with sesame seeds and garnished with fragrant rose petals.

Full 250 Gms _____ **INR. 457/-**



129. Mohanthal

A rich, cardamom-infused gram flour sweet cooked in ghee and garnished with a sprinkle of dry fruits for a luxurious treat.

Half 100 Gms | **Full 200 Gms** _____ **INR. 257/- | INR. 447/-**



130. Malpuva

Golden, deep-fried pancakes drenched in warm saffron-flavoured sugar syrup, topped with almonds and rose petals for a decadent dessert experience.

Half 3 Pcs | **Full 6 Pcs** _____ **INR. 257/- | INR. 447/-**



131. Jalebi

Crispy, spiral-shaped sweet made from fermented flour with a delicate crust and a melting soft centre, soaked in hot saffron syrup and garnished with rose petals.

Half 3 Pcs | **Full 6 Pcs** _____ **INR. 257/- | INR. 447/-**



132. Malpuva / Jalebi with Chilled Rabdi

Deep-fried pancakes or jalebi paired with chilled, thickened sweet milk flavoured with saffron and cardamom for a delightful combination.

Full 250 Gms _____ **INR. 477/-**



133. Chilled Rabdi

Rich, sweetened milk thickened and flavoured with saffron and cardamom, served chilled for a refreshing end to your meal.

Full 280 Gms _____ **INR. 437/-**



134. Shrikhand

Smooth and creamy hung curd, flavoured with cardamom, saffron, or pistachio, and served chilled for a luxurious finish to your meal.

Suggested Accompaniment: All steamed Snacks #27 to #33

Half 100 Gms | **Full 200 Gms** _____ **INR. 257/- | INR. 447/-**



135. 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. 257/- | INR. 447/-**



136. Today's Sweet

A delectable sweet surprise of the day prepared fresh to delight your palate.

Half 100 Gms | **Full 200 Gms** _____ **INR. 257/- | INR. 447/-**

KIDS MENU

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

Jain option available

137. Fresh Fruit Juice

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

220 ml _____ **INR. 227/-**



138. Chocolate Banana Smoothie

Milk mixed with banana and garnished with chocolate syrup.

220 ml _____ **INR. 357/-**



139. 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/-**



140. 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/-**



141. 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/-**



142. Make Your Own Pasta

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

100 gms _____ **INR. 327/-**



143. Crispy Waffle

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

4 pcs _____ **INR. 327/-**



144. 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/-**

