The Green House NANU

REQUEST TO CUSTOMERS

- Our staff is authorised to request you to settle your bill during busy period, when you have finished your meal 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 **99099 82455** stating the name of your waiter and your order will be free. We thank you for your assistance in this regard.

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

SCAN QR CODE FOR MENU

The Green House NANU

OTHER CHARGES

- GST as applicable
- Voluntary donation of Rs. 10/- to Shreyas Balgram Children's Village (Optional)
- Voluntary contribution of INR. 10/- to Shreyas Balgram Children’s village included in bill. Kindly inform service staff if you choose not to donate.
- Rs. 10/- Packing charges would be applicable for takeaway parcels.
- All dishes are vegetarian.
- Buy the complete set of Agashiye recipe books in Ahmedabad Trunk Shop.
- Scan the QR code to see the video of how to make some of the most popular dishes of The Green House Nanu Mangalbag café

PATRA

MOHANTHAL

THE GREEN HOUSE BEVERAGES MENU

Available from 11:00 to 22:45

1. 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. 167/-**

2. Masala 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.

165 ml _____ **INR. 87/**

3. House Specialty Sharbaat

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

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

4. 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. 217/-**

*Optional: Vanilla Ice Cream _____ **INR. 67/-**

5. 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. 227/-**

6. Chaas (Pudina / Masala) - Buttermilk

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. 185/-**

7. Bottled / Canned Drinks

- Aerated Drinks

  Thums Up / Sprite / Coke / Diet Coke

  300 ml _____ **INR. 127/-**

- Premium Natural Mineral Water

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

  750 ml _____ **INR. 147-**

8. Kombucha

Blueberry Lavender / Coffee Vanilla / Ginger Berry / Red Punch / Kokum Ginger / Apple Cinnamon / Vanilla Cacao

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

TRADITIONAL GUJARATI SNACKS - DEEP FRIED

Available from 11:00 - 22:45

Jain option available

9. Methi Na Gota

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

Perfect with: Masala Chai #2

200 Gms _____ **INR. 263/-**

10. 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: Masala Chai #2

200 Gms _____ **INR. 263/-**

11. 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: Masala Chai #2

200 Gms _____ **INR. 263/-**

12. Dalvada

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

Perfect with: Masala Chai #2

200 Gms _____ **INR. 263/-**

TRADITIONAL GUJARATI SNACKS - STEAMED

Available from 11:00 - 22:45

Jain option available

13. 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 #52 or Masala Chai #2

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

14. 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 #52 or Masala Chai #2

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

15. 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 #52 or Masala Chai #2

200 Gms _____ **INR. 247/-**

16. Palak Methi na Muthiya

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

Perfect with: Shrikhand #52 or Masala Chai #2

200 Gms _____ **INR. 247/-**

17. 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 #52 or Masala Chai #2

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

18. 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 #52 or Masala Chai #2

200 Gms _____ **INR. 367/-**

CHATAAKEDAR CHAATS

Lip-smacking side dishes served with coriander & mint chutneys

Available from 11:00 - 22:45
Jain option available

19. Sev Puri

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

230 Gms **INR. 267/-**

20. Dahi Papdi Chaat

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

230 Gms **INR. 287/-**

21. Dahi Vada

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

230 Gms **INR. 287/-**

22. Palak Patta Chaat

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

230 Gms **INR. 287/-**

23. Patra Chaat

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

230 Gms **INR. 287/-**

24. Moong Dal Kachori Chaat

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

230 Gms **INR. 287/-**

25. Samosa Chaat

Samosa Chaat is a delicious street-style dish made with crispy samosas topped with tangy chutneys, yogurt, and spices.

230 Gms **INR. 287/-**

VEGETABLE PREPARATIONS

Available from 11:00 to 14:45 for Lunch & 19:00 - 22:45 Dinner
Jain option available

26. Palak Paneer

Creamy, mildly spiced spinach gravy enveloping tender cottage cheese cubes.
Perfect with: Indian Breads #35 to #38 and Papad #34
230 Gms _____ **INR. 317/-**

27. 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 #35 to #38 and Papad #34
230 Gms _____ **INR. 317/-**

28. 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 #35 to #38 and Papad #34
230 Gms _____ **INR. 293/-**

29. Chole Chana

Chickpeas are cooked in rich, spicy North Indian-style rich and flavoured gravy.
Perfect with: Puri #38 and Shrikhand #52
230 Gms _____ **INR. 245/-**

30. Methi Mutter Malai

Fenugreek leaves and green peas simmered in a rich, creamy sauce. A smooth and savoury indulgence.
Perfect with: Indian Breads #35 to #38 and Papad #34
230 Gms _____ **INR. 317/-**

31. Corn Bharta

Sweet corn and tomatoes slow-cooked in a rich, tomato gravy bursting with flavour.
Perfect with: Indian Breads #35 to #38 and Papad #34
230 Gms _____ **INR. 307/-**

32. Panchkuti Dal

A hearty blend of five mixed pulses, slow-cooked with aromatic spices, creating a nutritious and flavorful soup.
Perfect with: Plain Rice #39 and Papad #34
230 Gms _____ **INR. 199/-**

ACCOMPANIMENTS

33. Plain curd

Refreshing, homemade yoghurt is simply delicious and versatile.
200 Gms _____ **INR. 167/-**

34. Urad Papad

Crisp, roasted papadum made from urad dal, offering a satisfying crunch.
2 Pcs _____ **INR. 77/-**

INDIAN BREADS

Available from 11:00 to 14:45 for Lunch & 19:00 - 22:45 Dinner

35. Phulka Rotli

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

Perfect with: All Vegetable Preparations #26 to #32

3 Pcs. _____ **INR. 127/-**

36. Methi Thepla

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

Perfect with: Shrikhand #52 and Plain Curd #33

1 Pc. _____ **INR. 157/-**

37. 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 #26 to #32 and Plain Curd #33

1 Pc. _____ **INR. 137/-**

38. 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 #26 to #32 or Mango Rus (Seasonal) and Shrikhand #52

6 Pcs. _____ **INR. 177/-**

RICE PREPARATIONS

39. Plain Rice

Steamed to fluffy perfection, light and wholesome.

Perfect with: Dal #32 or Papad #34

200 Gms _____ **INR. 207/-**

40. Palak Khichdi

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

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

STRAIGHT FROM THE STREET

Available from 11:00 to 22:45
Jain option available

41. French Fries / Peri Peri French Fries

Classic potato chips served with ketchup.

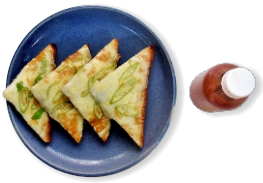
200 Gms _____ **INR. 197/-**

42. Vegetable Grilled Sandwich

Crispy toasted bread filled with fresh vegetables, melted cheese, flavorful seasonings, and grilled to golden perfection for a delicious, satisfying bite.

180 Gms _____ **INR. 235/-**

43. 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.

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

44. 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.

3 Pcs _____ **INR. 297/-**

45. 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.

160 Gms _____ **INR. 175/-**

46. 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.

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

47. 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. 297/-**

48. 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. 393/-**

49. Pizza Veggie Overload

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

10 Inches _____ **INR. 437/-**

INDIAN SWEETS

Sugar Free/Low Fat option available
Ask Your Server for Stevia-Based Alternatives.

Available from 11:00 to 22:45 Dinner

50. Mohanthal

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

100 Gms_____**INR. 197/-**

51. Chilled Rabdi

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

200 Gms _____**INR. 337/-**

52. 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 #13 to #18

100 Gms_____**INR.197/-**