The Green House NANU
MANGALBAG

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 MANGALBAG

GREEN HOUSE NANU @ MANGALBAG

Green House Nanu @ Mangalbag is a garden café set within the historic family residence of the Mangaldas family. The 100-year-old compound is surrounded by a carefully preserved garden, offering a tranquil green setting in the heart of Ahmedabad. Designed for both everyday dining and special occasions, The Green House Nanu brings together the relaxed character of a garden café with the flexibility to host private gatherings, celebrations and banquets for up to 200 guests.

RESTAURANT HOURS

Snacks : 11:00 to 22:45
Lunch : 11:00 to 14:45
Dinner : 19:00 to 22:45

OTHER VENUE OF THE GREEN HOUSE

- **POL KHOLI**
  Gangadhiya ni Pol, Sankadi Sheri Road, Manek Chowk Rd, Khadia, Ahmedabad, Gujarat 380 001
- **SHREYAS FOUNDATION**
  Manek Baug Road, opp. Manekbaug Post Office, Bhudarpura, Ambawadi, Ahmedabad - 380 015
- **THE HOUSE OF MG**
  Opp. Sidi Saiyed Jali, Lal Darwaja, Ahmedabad - 380 001

The Green House
NANU
MANGALBAG

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.
- Nominal 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. 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. 87/-**

3. Hot Service Teas

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

165 ml _____ INR. 95/- **| INR. 127/-**

4. 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. 97/-**

  *Extra: Bournvita _____ **INR. 27/-**

5. House Specialty Sharbaat

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

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

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.

- **Variyali -** Refresh yourself with Variyali Sharbat, a highly aromatic drink bursting with the aroma of fennel seeds.
- **Paan Sharbat -** Paan Sharbat is a refreshing beverage blending betel leaves, milk, sugar, and aromatic spices, offering a unique, cooling taste.

THE GREEN HOUSE BEVERAGES MENU

Available from 11:00 to 22:45

6. Seasonal Fruit Juices

Our Seasonal 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. 197/-**

7. Coconut Water

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

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

8. Sugarcane Juice

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

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

9. Lime, Mint & Coriander Sharbat

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

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

10. Lemonade

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

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

11. Soda Shikanji

Fresh Lemon Shikanji Masala Soda

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

12. Lemon Iced Tea

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

240 ml _____ **INR. 187/-**

13. 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. 177/-**

14. Gulab Thandai

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

240 ml _____ **INR. 187/-**

THE GREEN HOUSE BEVERAGES MENU

Available from 11:00 to 22:45

15. 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. 227/-**

*Optional: Vanilla ice cream _____ **INR. 77/-**

16. 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. 247/-**

17. 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. 187/-**

18. Bottled / Canned Drinks

- ### Red Bull

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

- ### Heineken 0.0% Non Alcoholic

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

- ### 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. 137/-**

- ### Premium Natural Mineral Water

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

  750 ml _____ **INR. 157-**

19. Kombucha

Blueberry Lavender / Coffee Vanilla / Ginger Berry / Red Punch / Kokum Ginger /

Apple Cinnamon / Vanilla Cacao

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

TRADITIONAL GUJARATI SNACKS - DEEP FRIED

Available from 11:00 to 22:45

Jain option available

20. 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: Canteen Chai #2 or Hot Teas #3

200 Gms _____ **INR. 297/-**

21. 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 #2 or Hot Teas #3

200 Gms _____ **INR. 297/-**

22. 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 #2 or Hot Teas #3

200 Gms _____ **INR. 297/-**

23. Bataka Vada



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

Perfect with: Canteen Chai #2 or Hot Teas #3

200 Gms _____ **INR. 297/-**

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 #2 or Hot Teas #3

200 Gms _____ **INR. 297/-**

25. 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 #2 or Hot Teas #3

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

TRADITIONAL GUJARATI SNACKS - STEAMED

Available from 11:00 to 22:45

Jain option available

26. 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 #103 or Canteen Chai #2

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

27. 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 #103 or Canteen Chai #2

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

28. 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 #103 or Canteen Chai #2

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

29. 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 #103 or Canteen Chai #2

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

30. 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 #103 or Canteen Chai #2

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

31. 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 #103 or Canteen Chai #2

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

CHATAAKEDAR CHAATS

Lip-smacking side dishes served with coriander & mint chutneys

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

32. 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. 207/-**

33. 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. 277/-**

34. 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.

230 Gms _____ **INR. 297/-**

35. Dahi Papdi Chaat



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

230 Gms _____ **INR. 297/-**

36. 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. 297/-**

37. Palak Patta Chaat



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

230 Gms _____ **INR. 297/-**

38. Patra Chaat



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

230 Gms _____ **INR. 297/-**

CHATAAKEDAR CHAATS

Lip-smacking side dishes served with coriander & mint chutneys

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

39. 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. 297/-**

40. Basket Chaat



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

230 Gms _____ **INR. 297/-**

41. Samosa Chaat



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

230 Gms _____ **INR. 297/-**

ACCOMPANIMENTS

42. Raita



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

200 Gms _____ **INR. 187/-**

43. Plain curd



Refreshing, homemade yoghurt is simply delicious and versatile.

200 Gms _____ **INR. 167/-**

44. Urad Papad



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

2 Pcs _____ **INR. 87/-**

45. Sarevda



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

2 Pcs _____ **INR. 87/-**

VEGETABLE PREPARATIONS

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



46. Palak Paneer

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

Perfect with: Indian Breads #55 to #61, Papad #44 and Raita #42

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



47. 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 #55 to #61, Papad #44 and Raita #42

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



48. 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 #55 to #61

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



49. Chole Chana

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

Perfect with: Bhatura #61 or Puri #60 and Shrikhand #103

230 Gms _____ **INR. 297/-**



50. Methi Mutter Malai

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

Perfect with: Indian Breads #55 to #61, Papad #44 and Raita #42

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



51. Corn Bharta

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

Perfect with: Indian Breads #55 to #61 and Raita #42

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



52. Today's Green Vegetable

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

Perfect with :Indian Breads #55 to #61 and Raita #42

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



53. Today's Potato Vegetable

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

Perfect with: Indian Breads #55 to #61

230 Gms _____ **INR. 297/-**



54. Panchkuti Dal

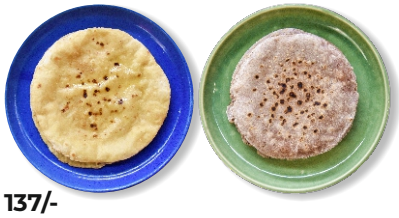
A comforting pulse soup, delicately spiced and perfect with a side of rice.

Perfect with: Plain Rice #64 and Papad #44

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

INDIAN BREADS

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



55. Phulka Rotli / Ragi Rotli

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

Perfect with: All Vegetable Preparations #46 to #54

3 Pcs _____ **INR. 137/-**



56. Bajri Rotla / Makai Rotla

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

Perfect with: Winter Special & All Vegetable Preparations #46 to #54

1 Pcs _____ **INR. 167/-**



57. Methi Thepla

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

Perfect with: Shrikhand #103 or Raita #42

1 Pcs _____ **INR. 167/-**



58. 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 #54

2 Pcs _____ **INR. 227/-**



59. Stuffed Paratha

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

Perfect with: All Vegetable Preparations #46 to #54 or Raita #42

2 Pcs _____ **INR. 237/-**



60. 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 #54 or Mango Rus (Seasonal) and Shrikhand #103

6 Pcs _____ **INR. 227/-**



61. Bhatura

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

Perfect with: Chole Chana #49 and Shrikhand #103

2 Pcs _____ **INR. 227/-**

RICE PREPARATIONS

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

62 Baked Masala Khichdi



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

Perfect with: Papad #44

300 Gms **INR. 317/-**

63. Vegetable Pulav



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

Perfect with: Papad #44

250 Gms **INR. 297/-**

64. Plain Rice



Steamed to fluffy perfection, light and wholesome.

Perfect with: Dal #54 or Papad #44

200 Gms **INR. 207/-**

65. 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: Papad #44

200 Gms **INR. 267/-**

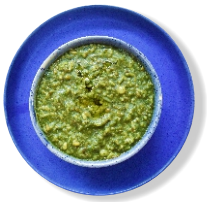
66. Vegetable Khichdi with Paneer



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

250 Gms **INR. 317/-**

67. Palak Khichdi



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

200 Gms **INR. 287/-**

MEAL BY ITSELF

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



68. Dal Baati & Churma

Dal Baati Churma, accompanied by garlic chutney and refreshing chhas (Buttermilk).

575 Gms _____ **INR. 437/**



69. Agashiye Sampler Thali

A curated Gujarati thali featuring potato curry, seasonal green vegetable, chapati, dal, rice, vegetable salad, raita, farsan (savory snack), chhas (Buttermilk), and a traditional sweet, offering an authentic representation of our rich culinary tradition.

950 Gms _____ **INR. 997/-**



70. Chole Bhature Thali

The menu Includes Chole Masala, Bhature, Boondi Raita, Seasonal Salad, Adad Papad, and chhas (Buttermilk).

590 Gms _____ **INR. 877/-**



71. Mung Dal Khichdi with Aloo Rasawala & Kadhi

The menu features Mung Dal Khichdi with Kadhi, Bataka Rasawala, Kachumber, Adad Papad, and chhas (Buttermilk).

650 Gms _____ **INR. 697/-**

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 11:00 to 22:45
Jain option available

72. Plain Dosa



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

Perfect with: South Indian Coffee #1

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

73. Masala Dosa / Mysore Masala Dosa



Thin, crisp dosas filled with spiced potato masala. Served with sambhar and chutneys, offering classic South Indian flavours.

Perfect with: South Indian Coffee #1

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

74. Mint Masala Dosa



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

Perfect with: South Indian Coffee #1

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

75. Onion Chilli Dosa / Spinach and Cheese Dosa



Crisp dosa topped with onions and green chillies/ Golden dosa filled with fresh spinach and melted cheese, accompanied by sambhar and chutneys.

Perfect with: South Indian Coffee #1

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

76. Dosa Platter



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

Perfect with: South Indian Coffee #1

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

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 11:00 to 22:45
Jain option available

77. Plain Idli



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

Perfect with: South Indian Coffee #1

3 Pcs, 180 Gms _____ **INR. 247/-**

78. Uttapam



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

Perfect with: South Indian Coffee #1

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

1 Piece each, 160 Gms _____ **INR. 347/-**

79. Uttapam Platter



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

Perfect with: South Indian Coffee #1

1 Piece each, 240 Gms _____ **INR. 387/-**

80. 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 #45

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

INTERNATIONAL OPTIONS

Salads & Snacks

Available from 11:00 to 22:45

Jain option available

81. 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.

180 Gms **INR. 337/-**

82. 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. 337/-**

83. Hummus with Pita Bread



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

200 Gms **INR. 317/-**

84. 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. 387/-**

85. 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. 497/-**

86. 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. 597/-**

87. Aglio Olio Peperoncino



A classic Italian pasta with olive oil, sautéed garlic, chilli flakes, oregano, and parsley, offering bold yet simple flavours.

250 Gms **INR. 367/-**

88. 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.

240 Gms **INR. 347/-**

INTERNATIONAL OPTIONS

Salads & Snacks

Available from 11:00 to 22:45

Jain option available

89. Roasted Garlic Pasta



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

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

90. Bruschetta



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

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

91. Stir-Fried Exotic Vegetables in Garlic Soy Sauce



A vibrant medley of broccoli, baby corn, bell peppers, and beans tossed in a savoury garlic soy sauce — glossy, aromatic, and wholesome.

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

92. Hunan Style Chilli Tofu (Vegan)



Crispy tofu tossed in a spicy Hunan-style sauce infused with garlic, ginger, and dry red chillies, finished with a hint of soy.

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

93. Hakka Noodles



Soft noodles tossed with garlic, carrots, and vegetables in aromatic Asian sauces for a comforting Indo-Chinese favourite.

250 Gms _____ **INR. 267/-**

STRAIGHT FROM THE STREET

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

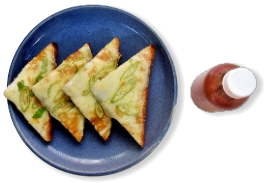
94. French Fries / Peri Peri French Fries
Classic potato chips served with ketchup.
200 Gms _____ **INR. 207/-**



95. 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. 247/-**



96. 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. 227/-**



97. 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. 317/-**



98. 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. 177/-**



99. 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. 227/-**



100. 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. 317/-**



INDIAN SWEETS

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

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

101. 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. 217/-**

102. Chilled Rabdi



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

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

103. 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 #26 to #31

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

104. Beetroot Halwa



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

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

105. Today's Sweet

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

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

HOMEMADE ICE CREAMS / DESSERTS

106. Home Made Ice Creams



Indulge in a scoop of our rich, homemade ice cream flavours, such as Kesar Variali, Vanilla, Chocolate, Pan Gulkand, Roasted Almond, Dry Fruits or seasonal fruits Ice Creams

1 scoop, 60 gms _____ **INR. 167/-**

107. 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. 147/-**

108. Kulfi (Meetha Pan / Sitafal / Jaggery / Mawa / Faluda)



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

90 gms _____ **INR. 227/-**

KIDS MENU

Available from 11:00 to 22:45

Jain option available

109. Fresh Fruit Juice

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

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



110. Chocolate Banana Smoothie

Milk mixed with banana and garnished with chocolate syrup.

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



111. Spiral-Shaped Dosa with Cheese and Sambhar

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

7 inch _____ **INR. 327/-**



112. Garlic Bread / Cheesy Olive Garlic Bread

Homemade multigrain bread drenched in a butter, herb mixture and loaded up with mozzarella cheese!

4 pcs _____ **INR 227/-** | **INR 277/-**

