





WELCOME TO MOCHA!

MOCHA IS A STATE OF MIND. EACH VISIT IS AN UNPARALLELED EXPERIENCE, EACH OUTLET IS A STANDALONE HAVEN CHOSEN CAREFULLY, TO INITIATE IT INTO THE MOCHA FOLD. ONCE FOUND, IT IS RECREATED AS A COMPLETE RETREAT IN THE MIDDLE OF THE BUSTLING METROPOLIS – THE RESULT IS WHAT HUNDREDS OF THOUSANDS HAVE COME TO LOVE – THE OASIS THAT MOCHA IS, A PLACE TO SUSPEND REALITY FOR FEW MOMENTS.

GO AHEAD, AND TAKE A 60 MINUTE VACATION.

LIFE CAN WAIT.



ALL DAY BREAKFAST

- **BUN MASKA & CHAI** 90g/110 kcal

Mumbai's breakfast on the go. Hot oven fresh buttered sweet bun served with our masala chai "cutting"

95/-
- **KOREAN GARLIC BREAD** 180g/ 285 kcal

Korean style bun filled with cream cheese & garlic

275/-
- **GHEE ROAST CORN & PANEER BHURJI** 300g/298 kcal

Indian spiced & rich delicacy, adopted & recurated, served with pao

275/-
- **AMRITSARI KULCHA** 450g/1198 kcal

Amritsari chole, stuffed kulcha, aam ka achar, dahi, makhan

325/-
- **LOADED SMOOTHIE BOWLS** 350g/ 435kcal

Fresh yogurt blueberry/ mixed berry topped with granola, kiwi, banana, pomegranate and pistachio

395/-
- ▲

CLASSIC BELGIAN WAFFLES 300g/605 kcal

Freshly toasted waffles served with butter, maple syrup & fresh fruits

275/-
- **ADD CHOCO-CHIP** 30g/183 kcal

75/-
- **ADD NUTELLA SAUCE** 30ml /160 kcal

75/-
- ▲

CLASSIC PAN CAKE 300g/603 kcal

Crispy stacks of freshly baked pancakes served with maple syrup

250/-
- **ADD BLUEBERRY** 30g/187 kcal

75/-
- ▲

KEEMA GHOTALA WITH MASKA PAO 350g/1032 kcal

Lamb mince in traditional Indian spices cooked on a heavy griddle, topped with eggs & served with traditional Mumbai buttered pao

495/-

EGG-CITING CHOICES

- 
ANDA BHURJI 300g/586 kcal   **250/-**
Scrambled egg with onions, tomatoes, green chillies, coriander & homemade spices
- 
SUNNY SIDE UP/ BULL'S EYE 300g/508 kcal   **250/-**
Fried eggs with yolk up & crispy, golden-brown edge

WORLD OMELETTES

All omelettes are served with buttered toast & their accompaniments

- 
TURKISH EGGS (CILBIR) 250g/322kcal   **295/-**
Poached eggs served on a bed of garlic Greek yogurt with parsley, topped with chilli butter cherry tomato & served with butter bread
- 
HASH BROWN 250g/322kcal   **325/-**
Mashed potatoes with eggs, cheese and salami
- 
SHAKSHUKA 350g/269kcal   **275/-**
Eggs simmered in tomato, capsicum, onion based Arabic spiced sauce with pita bread
- 
SRILANKAN 300g/306 kcal   **250/-**
An open-faced omelette made with red onions, chilies & curry leaves
- 
ITALIAN 300g/295 kcal   **295/-**
A crescent folded omelette stuffed with chicken sausages & white onions
- 
AFRICAN 300g/357 kcal   **325/-**
An open-faced omelette with spicy lamb mince
- 
JHAKAAS DESI 300g/291 kcal   **250/-**
Sharmaji inspired desi style omelette
- 
ADD SAUSAGES 75g/164kcal **85/-**
- 
ADD SMOKED CHICKEN 75g/144kcal **80/-**
- 
ADD BUTTERED TOAST 30g/85kcal **50/-**



Eggs



Soya



Crustaceans

Milk &
Milk products

Fish



Gluten



Nuts



Mushroom



Vegan

SOUPS & SALADS

- 
SOUP DU JOUR (SOUP OF THE DAY) 250ml/213kcal 
215/-
- Ask your server about today's soup of the day*
- 
VIETNAMESE PHO 300ml/280kcal    
225/-
- Aromatic & delicious rice noodle Vietnamese soup*
- 
TIBETAN THUKPA 300ml/180kcal    
225/-
- Aromatic Tibetan noodle broth finished with chili oil spiced with Szechwan pepper from the Himalayan foothills*
- 
APPLE, PEAR & FETA SALAD 300 g/205kcal  
350/-
- Assorted greens, apple, pear tossed with tangy dressing topped with cranberry, walnut & feta*
- 
ROASTED BEETROOT & ORANGE SALAD 300g/235kcal  
350/-
- Fresh Cream & buttery cheese served on a bed of green leaves with oven-roasted beetroot and orange in a balsamic glaze served with a slice of house baked toast*
- 
FIG & GRANNY APPLE WALDROF SALAD 300g/275kcal 
350/-
- Assorted greens, celery, figs, walnuts, & mixed with yogurt mayo dressing*
- 
SMOKED CARDINI CAESAR SALAD 300g/277kcal  
275/-
- Assorted lettuce, shaved parmesan & Caesar dressing*
- 
ADD CHICKEN 75g/144kcal
 75/-
- 
ADD SMOKED CHICKEN 75g/144kcal
 80/-
- 
ADD CHICKEN SAUSAGES 75g/164kcal
 85/-
- 
ADD PRAWNS 50g/82kcal
 150/-

PURANI DILLI KI CHAAT

- DESI CHINESE BHEL PAPDI CHAAT** 250g/202kcal

245/-

A unique fusion of Chinese crispy noodles and traditional Indian papdi tossed with bold Indo-Chinese sauces. Crunchy, tangy, and bursting with flavor—this street-style chaat delivers an unforgettable twist on two iconic cuisines
- NATRAAJ KI ALOO TIKKI CHAAT** 300g/272kcal

245/-

Crisp potato patties & chana masala topped with sweet yogurt, chutney, sev, hot and tangy chaat spices
- CRISPY PALAK PATTA CHAAT** 300g/277kcal

245/-

Crispy fried spinach leafs topped with sweet curd, tamarind glaze, chutney, aloo bhujia, pomegranate pearls and sprinkled with chef's special chaat masala
- DAHI PAPDI ALOO CHAAT** 290g/301kcal

245/-

Crispy papdi combined with masala chickpeas & aloo, sweetened curd, chutneys topped with beet juliennes & pearls pomegranate

MOCHA MEZZE & DIPS

All dips are served with pita & Lavash breads

- THREE CHEESE & SPINACH DIP** 280g/495kcal

345/-

Spinach cooked in three types of cheese Served with multigrain stick & paprika lavash
- BABA GANOUSH** 280g/ 168kcal

345/-

Grilled eggplant, tomatoes, shallot, lemon juice, olive oil and capsicum
- HUMMUS BOWL** 280g/ 345kcal

345/-

Chickpeas puree with tahini, paprika & pine nuts
- MUHAMMARA** 280g/198kcal

345/-

Smoked bell pepper dip, roasted walnuts, garlic and olive oil
- ZA'ATAR SPICED MUSHROOM & LABNEH** 280g/ 395kcal

345/-

Olive oil tossed mushroom with hint of zaatar spice served over creamy labneh & pita



Eggs



Soya



Crustaceans



Milk & Milk products



Fish



Gluten



Nuts



Mushroom



Vegan

APPETIZERS



SKILLET POUTINE (FOO-TAYN)

A French-Canadian concoction comprised of French fries & cheese sauce.
It's gross, it's messy & it's delicious



CLASSIC 300g/567kcal

250/-



PERI PERI 300g/568kcal

275/-



ADD BBQ CHICKEN 75g/156kcal

85/-



ADD GRILLED SAUSAGES 75g/206kcal

85/-



ADD SMOKED CHICKEN 75g/144kcal

80/-



MASALA PAPAD 250g/225kcal

225/-

Crisp and light poppadom topped generously with spicy tomato, onion mixed with green coriander to add a splash of freshness



CHILLI CHEESE DRAGON CIGARS

375/395/-

VEG/CHICKEN 320g/712kcal/738kcal

Spring roll sheets stuffed with cream cheese, green chilli, cottage cheese/chicken, capsicums, coriander & onions served with chipotle mayo



SALT 'N' PEPPER CORNTINI 350g/586kcal

375/-

Crispy corn niblets tossed with chilies & onions



HONEY LOTUS STEMS WITH CHILLI FRIES 350g/744kcal

350/-

Homemade fries & lotus stem tossed with honey chilli sauce



SCHEZWAN TOSSED CRISPY

375 /-

MUSHROOM & BABY CORN 350g/615kcal

Crispy fried mushroom & baby corn tossed in Schezwan sauce.



ASSORTED FALAFEL 320g/575kcal

350/-

Sesame-coated chickpeas, green peas, corn nibbles patty served with salad & dip



AVOCADO CRISPY TOAST 280g/435Kcal

395/-

Avocado mash, lettuce, cherry tomatoes, balsamic redux & feta



NAGA GHOST PEPPER CHEESE TOAST 300g/599kcal




350/-

Angrezi cheese toast spiked with Naga ghost chilli



ASSORTED BRUSCHETTAS 300g/656kcal

350/-

Toasted bread with assorted toppings onions zucchini with   
Cheddar, mushrooms with parmesan, sriracha tomatoes with mozzarella



COUNTRY STYLE COTTAGE CHEESE

375/-

WITH SMOKED TEJA CHILLI 350g/561kcal

Desi style chilli paneer made with teja chilli



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- JALAPENOS HUSH PUPPIES**
300g/778kcal




395/-

Panko coated juicy jalapenos filled with creamy cheese & deep fried. Served with sriracha chunda
- MASALENDAR NIMBU MIRCH PANEER TIKKA**
320g/601kcal



425/-

Marinated cottage cheese served with piquant onion & horseradish chutney
- OLD SCHOOL NACHOS GRANDE**
300g/680kcal




395/-

A good old Mexican recipe topped with jalapenos, sour cream & cheese
- ADD BBQ CHICKEN**
75g/156kcal

85/-

HARA BHARA RICOTTA KEBABS
350g/564kcal




345/-

Lucious & velvety vegetables hara bhara kebab shallow fried in desi ghee served with chutney

VEGETABLES / CHICKEN
350g/512 kcal/545kcal




325/395/-

MANCHURIAN POPS

Tender & flavorful veg/chicken balls tossed with soya chilli sauce

ROASTED ALMOND & MALAI




425/450/-

PANEER /CHICKEN
320g/615kcal/635kcal

Roasted almond, cheese & Cream flavored cubes charred in the tandoor

ACHARI PANEER / CHICKEN TIKKA
350g/610kcal/585kcal



395/425/-

Chunks of paneer / chicken marinated with pickle & Indian spices

FIERY THECHA CHICKEN
320g/542kcal




425/-

Deliciously spicy fried chicken bursting with flavors of Maharashtrian thecha and curry leaves

SPICY TERYAKI CHICKEN
320g/482kcal




425/-

Chicken tossed with celery, ginger, bird eye chilli & teriyaki sauce

TANGRA CHILLI CHICKEN
320g/494kcal




395/-

Hot & spicy chilli chicken come from the Hakka Chinese colony of east Calcutta

MOCHA FRIED CHICKEN
320g/712kcal




425/-

Peri Peri marinated fried chicken pops











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- 
DRUMS OF HEAVEN 350g/542kcal 
425/-

Crispy fried juicy chicken wings tossed with sweet & spicy chilli sauce
- 
HIMALAYAN SPICED MUSHROOM 350g/494kcal 
395/-

Hung curd marinated stuffed mushrooms roast to perfection served with onion & chutney
- 
DAHI KE KEBABS 320g/615kcal/635kcal 
395/-

Cottage cheese and hung curd medallions served with mint chutney
- 
FIERY CHICKEN WINGS 320g/600kcal 
425/-

Chicken wings tossed with spicy sriracha sauce & served with sour cream
- 
GUNPOWDER CHICKEN HUMMUS 400g/542kcal 
395/-

Chickpea hummus topped with crispy chicken tossed in fiery podi masala
- 
KOREAN FRIED CHICKEN 350g/515kcal 
395/-

Crispy deep-fried chicken tossed in Korean gochujang chili sauce garnish with spring onion & sesame seed
- 
HIMALYAN SPICED CHICKEN TIKKA 320g/525kcal 
425/-

Morsels of chicken marinated in a fiery mix of chef's secret spices
- 
PURANI DILLI CHICKEN TIKKA 320g/632kcal 
425/-

Juicy chicken tikka tossed with smoked chilli butter & chef's special spices
- 
BHATTI KA MURG 450g/447kcal 
450/-

Discover the taste of decadence. Juicy spring chicken marinated in exotic spiced yoghurt & completed to a crisp finish in the bhatti
- 
NAAN SENSE SEEKH 380g/842 Kcal 
450/-

Ground mutton mince seekh infused with the flavors of Kashmir valley & served with naan
- 
PINK PEPPER BUTTER GARLIC PRAWNS 275g/585kcal 
525/-

Prawns tossed with garlic butter pepper sauce
- 
WOK TOSSED BIRD EYE CHILLI FISH / PRAWNS 320g/485kcal/508kcal 
495/525/-

Fish / prawns splashed in olive oil & cooked with garlic & red chillies



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SHARING PLATTERS

Dare to share!!!

-  **MEDITERRANEAN MEZZE** 500g/976kcal  **495/-**
Pita, falafel, fatayer, sambousek, feta, lavash, gherkins & olives served with tzatziki, mutabal & hummus
-   **ASSORTED KEBAB VEG/CHICKEN** 500g/891kcal  **575/595/-**
Chef's choice veg/chicken samplers
-  **SPICED HUMMUS AWARMA**  **475/525/-**
CHICKEN/LAMB 350g/658kcal/696kcal
Roasted chickpeas hummus topped with spicy chicken/lamb served with Syrian bread & pickled salad
-  **LEBANESE KEBAB** 500g/819kcal  **625/-**
Shish taouk, harissa chicken, chicken seekh, pita, salad, hummus & tzatziki
-  **OTTOMAN PLATTER** 550g/995kcal  **650/-**
Treat yourself to an extravaganza Ottoman feast fit for a Sultan!!

BURGERS

All burgers are served with fries & salad

-  **ADD FRIES** 70g/210kcal **60/-**
-  **EXOTICA SPICY VEGGIE** 230g/424kcal  **295/-**
Golden crumbed vegetarian patty
-  **SPICY CHIPOTLE & CHEESE** 230g/893 kcal  **295/-**
Classic Swiss cheese burger with twist of chipotle
-  **MOCHA CHICKEN** 230g/538kcal  **325/-**
Mocha style fried chicken burger
-  **OMG GRILLED CHICKEN CHEESE** 230g/515kcal  **350/-**
Cajun spiced chicken patty grilled and served in a bun



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PANINI & WICHES

Traditional multigrain panini served with individual stuffing, fries & accompanying sauces

-  **THE BMT {MOCHA CLASSIC}** 250g/351kcal  **295/-**
Fresh black pepper, mozzarella, sliced tomatoes, fresh basil with olive oil, balsamic vinegar & served with a tangy salsa
-  **GARDEN FRESH** 250g/399kcal  **295/-**
Mushrooms, jalapenos, onions & flavored herbs topped with mozzarella. Served with fresh basil pesto
-  **CAJUN SPICED COTTAGE CHEESE** 250g/401kcal   **295/-**
Cottage cheese, jalapenos, bell peppers, onions, flavored herbs topped with cheddar cheese & served with fresh basil pesto.
-  **LEBANESE CHICKEN** 210gm/489kcal   **325/-**
Lebanese style chicken served with hummus
-  **ROAST CHICKEN** 250g/396kcal   **325/-**
Apple wood fire roasted chicken with coleslaw & spicy mayo served with salsa
-   **GRILLED TIKKA SANDWICH** **295/325/-**
PANEER / CHICKEN 250g/569kcal/527kcal  
Grilled sandwich served with individual stuffing

BAOS & MOMOS

-  **WILD MUSHROOM & PEPPER BAO** 300g/335 kcal    **295/-**
Fried wild mushroom, pepper tossed with gochujang sauce
-  **FIRE CRACKER COTTAGE CHEESE BAO** 300g/360 kcal    **295/-**
Open faced bao filled with batter fried spicy cottage cheese & sriracha mayo
-  **TERIYAKI CHICKEN BAO** 300g/348 kcal    **325/-**
Open faced bao filled with teriyaki chicken & micro greens
-  **GRILLED SAMBAL CHICKEN BAO** 300g/342 kcal    **325/-**
Chicken marinated with sambal Oelek, soy, lemongrass and grilled



- 

TIBETAN STYLE STEAMED MOMOS VEG / CHICKEN 225/250/-
Classic steamed momos 300g/526kcal/527kcal 🌾
- 

BUTTER CHILLI GARLIC MOMOS VEG / CHICKEN 250/275/-
 300g/634kcal/635kcal 🌾🌿
Momos tossed in butter garlic chilli sauce & served with chef's special sauce
- 

TANDOORI MOMOS VEG / NON VEG 250/275/-
 300g/460kcal/461kcal 🌾🥛
Tandoori momos served with sharp chilli sauce

THIN CRUST PIZZAS

- 
THREE CHEESE MARGHERITA 350g/640kcal 🌾🥛
Classic margherita with three cheese & basil leaves 395/-
- 
FARM FRESH 450g/1067kcal 🌾🥛🍄
Mushrooms, corns, assorted bell peppers, onions, black olives, jalapenos & cheese 445/-
- 
ROASTED GARLIC MUSHROOM & THREE CHILLI 450g/785kcal 🌾🥛🍄
Roasted garlic mushroom, cheese, jalapenos, chipotle & green chili 445/-
- 
BLACK OLIVES, MUSHROOM AND CORN 450g/640kcal 🌾🥛🍄
Wild mushroom, onions, fresh jalapenos, mozzarella cheese & extra virgin olive oil 445/-
- 
BROCCOLI & SPINACH 450g/862kcal 🌾🥛
Broccoli, spinach, corn, jalapeno, mozzarella & aged parmesan cheese 445/-
- 
OG SMOKED CHICKEN 450g/892kcal 🌾🥛
Italian tomatoes sauce, mozzarella, onion, smoked Cajun chicken, jalapenos & black olives 495/-



Eggs



Soya



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Milk &
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PERI-PERI CHICKEN PIZZA 450g/952kcal   **495/-**
Hot & spicy chicken topped with cheese, feta, red chillies, onions & capsicum


MEATZAA 450g/1250kcal   **525/-**
Mutton keema, mutton boti, chicken seekh, specially designed for meat lovers

 
PANEER / CHICKEN TIKKA 420g/922kcal/872kcal    **475/495/-**
Tandoori paneer/chicken tikka, tomatoes & onions with Indian flavored pizza sauce

HALF N HALF 420g
Half-half pizza charged at the higher price of the two

MOCHA SIZZLERS

Served with noodles/ fried rice







COTTAGE CHEESE MEDALLIONS 550g/673kcal    **495/-**
Seasoned & crumbed cottage cheese accompanied with vegetables


VEG SHASHLIK 550g/776kcal     **495/-**
Cubes of cottage cheese grilled with onions & capsicum


CHIPOTLE & CHEESE STEAK 550g/812kcal    **495/-**
Exotic roasted vegetables & cheese medallion served with spicy chipotle creamy sauce & grilled vegetables


PERI-PERI CHICKEN 550g/902kcal   **525/-**
Chicken marinated with peri-peri sauce


CHICKEN SHASHLIK 550g/788kcal     **525/-**
Chicken cubes grilled with onions & capsicums served with makhani gravy

 
ORIENTAL VEG / CHICKEN 550g/884kcal/698kcal    **495/525/-**
Mixed vegetables / chicken dumpling served in grilled vegetables & soya chilli garlic sauce


TEX-MEX GRILLED CHICKEN 550g/712kcal     **525/-**
Grilled chicken breast & sausages served in barbeque & stroganoff sauce


TANDOORI CHICKEN 700g/1031Kcal  **525/-**
Hung curd marinated chicken roasted in tandoor for perfection & served with tawa pulao, mint chutney & raita

PASTAS

- | | | |
|---|---|--------------|
|  | WILD MUSHROOM SPAGHETTI 450g/895kcal    | 425/- |
| | <i>Assorted mushrooms tossed in burnt garlic sauce over spaghetti.</i> | |
|  | PINK SAUCE PENNE 450g/913kcal    | 425/- |
| | <i>Penne pasta tossed in spicy creamy tomato sauce with exotic vegetables</i> | |
|  | ALL AMERICAN MAC & CHEESE 450g/840kcal   | 425/- |
| | <i>Macaroni tossed with corns, cheese sauce & topped with English cheddar & baked</i> | |
|  | BOSS STYLE SPAGHETTI 450g/840kcal    | 425/- |
| | <i>Spaghetti tossed with spinach, onions, mushrooms & sundried tomatoes in butter, chilli herb garlic sauce</i> | |
|  | SPAGHETTI AGLIO OLIO PEPEROCINO 450g/856kcal    | 425/- |
| | <i>Spaghetti tossed with garlic, extra virgin olive oil and chilli flakes</i> | |
|  | CREATE YOUR OWN 450g/501kcal/964kcal/854kcal | 425/- |
| | <i>Choice of Pastas: Penne / Spaghetti / Fusilli</i> | |
| | <i>Choice of Gourmet Sauces: Spicy Arrabiata/ Cheesy Alfredo/ Pesto   </i> | |
|  | ADD EXTRA VEGGIES 75g/67kcal | 75/- |
|  | ADD CHICKEN 75g/144kcal | 75/- |
|  | ADD SMOKED CHICKEN 75g/144kcal | 80/- |
|  | ADD PRAWNS 50g/82kcal | 150/- |



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MOCHA MAINS

EUROPEAN

-  **GRILLED EXOTIC VEGETABLES** 350g/498kcal  **375/-**
Herbed olive & garlic marinated seasonal grilled vegetables served with cheddar & spinach mash
-  **HERBED MARINATED GRILLED CHICKEN** 450g/604kcal/514kcal  **525/-**
Grilled chicken with mashed potatoes & sautéed vegetables, served with creamy whole grain mustard / porcini mushroom sauce
-  **OLD SCHOOL FISH & CHIPS** 450g/785kcal  **495/-**
Mocha's twist on British classic fish & chips served with tartar sauce
-  **TUSCAN CHICKEN** 450g/575kcal  **495/-**
Chicken cooked in cream & Dijon sauce with sundried tomatoes & wilted spinach
-  **GRILLED FISH WITH LEMON CAPER SAUCE** 450g/769kcal  **525/-**
Grilled fish served over mashed potatoes & exotic grilled vegetables with lemon caper butter sauce

PAN ASIAN

-  **BURMESE KHAO SUEY** 350g/672kcal  **325/-**
A one pot meal with noodles cooked in coconut gravy & served with condiments
-  **ADD CHICKEN** 75g/144kcal **75/-**
-  **ADD PRAWNS** 50g/82kcal **150/-**
-  **STIR FRIED SEASONAL VEGETABLES IN BLACK BEAN SAUCE** 400g/442kcal  **350/-**
Assorted vegetables tossed with black beans & chilli sauce

-  **KUNG PAO CHICKEN** 400g/707kcal    **425/-**
Oriental preparation with light soya & cashew nut
-  **BRAISED CHICKEN IN SMOKED CHILLI SAUCE** 400g/715kcal   **375/-**
Chicken cooked in house smoked chilli sauce
-   **KOREAN SPICY VEG / CHICKEN RAMEN** 375g/472kcal    **295/325/-**
Ramen bowl with mushroom, pok choy, chicken /tofu, and bean sprouts in a soya-based garlic sesame-flavored broth
-   **VEGETABLES / CHICKEN MANCHURIAN STYLE** 400g/755kcal/715kcal   **395/425/-**
Balls tossed in Manchurian style spicy gravy
-   **CHINA BOWL VEG/CHICKEN** 400g/618kcal/498kcal    **325/350/-**
Hakka noodles / fried rice served with black pepper sauce
-   **THAI GREEN CURRY VEG/CHICKEN/PRAWN** **395/425/525/-**
500g/637kcal/620kcal   
Traditional Thai curry served with steamed rice or Canai roti
-   **KIMCHI FRIED RICE BOWL VEG/CHICKEN** 450g/647 Kcal   **295/325/-**
Homemade kimchi, sesame seeds & spring onion
-   **DANDAN NOODLES BOWL VEG/ CHICKEN** **295/325/-**
450g/592 Kcal/622kcal   
Noodles tossed with minced vegetables/chicken in spicy chilli sauce
-   **HAKKA NOODLES VEG/CHICKEN/PRAWNS** **225/250/325/-**
300g/225kcal/253kcal/245kcal   
Shredded vegetables, noodle tossed with light soya sauce
-   **CHILLI GARLIC NOODLES / RICE VEG/CHICKEN/PRAWNS** **225/250/325/-**
300g/235kcal/263kcal   
Noodles/rice tossed with chilli garlic sauce
-   **BUTTER PEPPER GARLIC FRIED NOODLES / RICE VEG/CHICKEN/PRAWNS** **250/275/325/-**
300g/235kcal/263kcal    
-   **TRIPLE SCHEZWAN RICE VEG/CHICKEN/PRAWNS** **395/425/475/-**
450g/505 Kcal/587 kcal    
Hakka noodles, fried rice and crispy noodles in spicy sauce



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INDIAN CURRIES

- SPINACH & GARLIC TEMPERED PUNJABI DAL TADKA**
350g/460kcal

345 /-

A wholesome yellow dal cooked with baby palak tempered with onion, tomato garlic & desi ghee
- ASSORTED TAWA VEGETABLE MASALA**
400g/385kcal

350 /-
- Assorted spring vegetables cooked with freshly grounded spices simmered in pickle tomato onions gravy
- LAHSOONI PALAK KHICHDI**
650g/715kcal

295 /-
- An Indian preparation with rice lahsooni palak. Served with curd & pickle
- ADD TANDOORI CHICKEN**
75g/144kcal

95 /-
- ADD KEEMA**
47g/148kcal

115 /-
- DAL MAKHANI**
400g/610kcal

375 /-
- Slow simmered black lentils with butter & cream
- MUSHROOM CORN HARA PYAZ MASALA**
400g/485kcal

395 /-
- A delightful combination of mushrooms, corns & spring onions cooked in onions- tomatoes masala gravy
- COTTAGE CHEESE KOFTA CURRY**
400g/528kcal

395 /-
- Cottage cheese & ricotta cheese dumplings cooked rich velvety gravy
- MARTABANI CHOLE / PANEER**
400g/485kcal/528kcal

375/395 /-
- Chole/paneer cooked with sirka soaked baby onions in a piquant Punjabi pickle masala
- SMOKED MAKHANI PANEER/CHICKEN**
380g/637kcal/601kcal

425/475 /-
- Juicy paneer/chicken cooked in rich creamy tomatoes & cashew gravy
- PANEER / CHICKEN TIKKA BUTTER MASALA**
400g/768kcal/533kcal










425/475 /-
- Juicy paneer/chicken tikka cooked with onions & tomatoes masala
- LAHORI CHATKARA TAWA CHICKEN**
400g/659kcal

475 /-
- A flavorful smokey & spicy Lahori Street preparation with aromatic spices, yogurt & lemon juice
- BHAVNAGRI CHILLI TAWA PANEER/CHICKEN**
400g/768kcal/533kcal

425/475 /-
- Paneer/ Chicken cooked on the heavy griddle with onion , tomato gravy & bhavnagri chilli for prolong time

- ▲ **MATKA CHICKEN** 450g/593kcal  **475/-**
Chicken cooked in earthen pot with perfect blend of chicken & spices in a lip-smacking combination
- ▲ **MURG RARA MASALA** 400g/613kcal  **475/-**
Spring chicken marinated in roasted spices and slow cooked in a robust chicken keema, tomato & onion gravy
- ▲ **SMOKED CHICKEN BARRA** 400g/573kcal  **495/-**
Soft and juicy smoked chicken cooked in a flavorful and aromatic gravy with hint of desi ghee
- ▲ **MUTTON ROGAN JOSH** 450g/716kcal  **545/-**
Kashmiri lamb curry with aromatic spices
- ▲ **ROTI PE GHEE ROAST BOTI** 450g/864kcal    **550/-**
Lamb cooked with aromatic Mangalorean spices finished with desi ghee & served with Malabari paratha
- ▲ **CHEF DOGRA'S PAHARI MEAT** 450g/ 734 kcal  **545/-**
Slow cooked juicy succulent pieces of lamb wrapped in perfect blend of Himachali aromatic spices & herbs
- ▲ **DUM BIRYANI – VEG/ CHICKEN/GOSHT** 650g/946kcal/964kcal/952kcal   **375/425/475/-**
Served with burani raita & gravy

BREADS & MORE

- PLAIN / BUTTER/ TANDOORI ROTI** 80g/150kcal  **55/65/-**
- BUTTER PAO** 60g/180kcal  **55/-**
- CANAI ROTI** 160g/265kcal  **120/-**
- KULCHA** 180g/295kcal  **95/-**
- KHAMIRI ROTI** 120g/213kcal  **75/-**
- PLAIN / BUTTER / GARLIC NAAN** 180g/282kcal/283kcal/286kcal   **65/75/80/-**
- LACHHA/GARLIC/MIRCHI PARATHA** 160g/234kcal/236kcal/241kcal  **75/-**
- STEAMED /JEERA RICE** 200g/236kcal/275kcal **135/150/-**
- BURANI/MIX VEG RAITA** 150g/140kcal /145kcal  **185/205/-**



Eggs



Soya



Crustaceans

Milk &
Milk products

Fish



Gluten



Nuts



Mushroom



Vegan

THE GREAT SHAKES

- 

MOCHA SHAKE 415ml/476kcal 

Our version of the ever popular “cold coffee”

250/-
- 

TIRAMISU 415ml/468kcal 

Inspired by the classic Italian dessert, rich, creamy & oh so delicious!!!

250/-
- 

LOTUS BISCOFF 475ml/496kcal   

Sip on perfection with our irresistible Biscoff shake a caramelized delight infused with the crunchiness of Lotus Biscoff cookies

250/-
- 

BLUEBERRY BRAIN FREEZER 415ml/472kcal 

A blend of forest blue berries, cherries, banana, hung curd & Low cal vanilla ice cream

250/-
- 

KIT KAT 415ml/580kcal 

Everyone's favorite chocolate bar blended with chocolate ice-cream & chocolate sauce

250/-
- 

SNICKERS BAR 415ml/517kcal  

A liquid snickers bar you can drink!

250/-
- 

TOBLERONE 415ml/608kcal 

Toblerone chunks blended with chocolate ice-cream & nougat

250/-
- 

OREO COOKIE & FUDGE BROWNIE 415ml/790kcal  

Vanilla ice-cream blended with homemade fudge brownie & crushed Oreo cookies

250/-
- 

SEA SALT CARAMEL 415ml/485kcal

Rich and creamy shake with silky caramel flavor topped with flaky sea salt. A delightful treat for salted caramel lovers!!

275/-
- 

BLACK FOREST 415ml/613kcal  

A slice of the classic cake blended with chocolate ice-cream & topped with Swiss chocolate

275/-
- 

STRAWBERRY CHEESECAKE 415ml/522kcal 

Our strawberry cheesecake blended with ice-cream & graham cracker powder




265/-
- 

FERRERO ROCHER 415ml/695kcal 




Crunchy bits of Rocher in perfect harmony with creamy chocolate

285/-

FREAK SHAKES

- 
NUTELLA & PRETZEL 450ml/768kcal  

Nutella meets crunchy pretzels in a decadent chocolate fusion

315/-
- 
FUDGE BROWNIE 450ml/594kcal  

Chocolate brownies with a mix of vanilla ice cream topped with colourful gems

315/-

FRUITILICIOUS MOCHA TEAS

- LEMON & MINT GREEN ICED TEA** 420ml/191kcal

Refreshing mix of the nourishing green brew with a hint of tangy lemon & mint

165/-
- LEMON/PEACH ICED TEA** 420ml/279kcal/289kcal

Your choice of lemon & peach flavor

145/165/-
- POMEGRANATE JASMINE** 550ml/225kcal

Fresh pomegranate juice based jasmine iced tea

225/-
- MANGO, STRAWBERRY & CHAMOMILE** 550ml/235kcal

Mango based chamomile iced tea with fresh mint

225/-
- PEACH & VALENCIA ORANGE** 550ml/248kcal

Fresh orange juice based peach iced tea

250/-



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COOLERS & SMOOTHIES

COUNTRY LEMONADE 420ml/293kcal <i>The quintessential summer cooler</i>	145/-
PINK LEMONADE 420ml/296kcal <i>Lemonade with a cranberry twist</i>	145/-
BERRY BLAST 330ml/268kcal <i>Strawberry, raspberry, & any other berry you can think of..All blended to make a blast</i>	165/-
PEACH & WATERMELON NOJITO 440ml/172kcal <i>Fresh watermelon, peach & mint topped with lemonade</i>	195/-
CRANBERRY & ROSEMARY SPRITZER 440ml/182kcal <i>Smoked Rosemary, cranberry juice topped with sprite</i>	195/-
MOCHA BRAMBLE 440ml/151kcal <i>Fresh Oranges, pomegranate juice, lemon wedges, grenadine topped with limca</i>	195/-
PASSIONFRUIT & DRAGON FRUIT FIZZ 440ml/189 <i>Fresh Dragon fruit, Passion fruit puree, mint leaves with soda</i>	195/-
KIWI / MALTA NOJITO 440ml/182kcal/151kcal <i>Kiwi/Malta chunks muddled with mint & lemon</i>	195/-
MIAMI MELONS 330ml/53kcal <i>A delicious concoction of watermelon chunks blended with pure guava juice. Check out these Miami melons!</i>	195/-
SPICY GUAVA / MANGO BLAST 400ml/245kcal <i>Fresh coriander, green chilly muddled with lime & topped with guava /mango juice</i>	225/-
FIG & COCONUT SMOOTHIE 330ml/298kcal  <i>Fig, banana, coconut milk, cinnamon, honey, orange juice</i>	225/-
MANGO & CHIA SMOOTHIE 330ml/288kcal  <i>Refreshing mango smoothie with chia seeds</i>	225/-



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KIWI BANANA & HONEY SMOOTHIE 330ml/291kcal 
Low on calorie beverage made with yoghurt

225/-

RED BULL ENERGY DRINK 250ml/112kcal

235/-

BOTTLED WATER 1000ml

65/-

FRESH LIME SODA/WATER 440ml/69kcal

125/-

AERATED WATER 300ml/132kcal

125/-

SPECIALITY COFFEES

SINGLE ORIGIN

Gourmet coffees grown in select plantations. All specialty coffees are brewed & served black in French Press/V60 pour over/Aero press

MONSOON MALABAR ARABICA 350ml/74 kcal 

145/-

Soaking in the soul of the monsoons by exposing freshly picked green coffee beans to moisture-laden monsoon winds, there's very special kind of flavor the process of 'Monsooning' brings to this coffee. Big, bold & intense. That's your cup. Its petrichor in a cup

MYSORE NUGGETS 350ml/74 kcal 

185/-

Only 2% of India's biggest & boldest beans have the privilege to be qualified as Mysore Nuggets. These AAA Arabica beans are extra-large, uniform, bluish green. When unroasted, the beans stand out with their clean, polished look. In the cup, this coffee's does hold back. Full bodied with a strong aroma & well balanced flavor. It's rare, it's premium & it's Indian coffee gold

KALLEDEVARAPURA ESTATE 350ml/74 kcal 

185/-

The misty peaks of Baba Budangiri hills are the home of what we think is India's finest cup. Don't take our word for it. Soak in this satisfying artisanal coffee that envelope your senses with deep, complex flavors & earthy, natural sweetness

NILGIRI COFFEE 350ml/74 kcal 

185/-

This coffee is wild (seriously, there's a spotted leopard sanctuary right next to it) & is Tamil Nadu's finest. Grown alongside sugar canes, oranges, & eucalyptus this coffee brings together the notes of jaggery, herbs & citrus to form our most distinct tasting coffee.



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THE ITALIANS

From the land of renaissance & Pasta comes a revolutionary way of enjoying coffee. It's called Espresso, which really means a coffee prepared 'specially for you'. It also means coffee 'made quickly' An Espresso 'shot' is a concentrated shot of 30ml of pure coffee made by forcing water through coffee grounds under great pressure. It's by this 'shot' of coffee that all Italians swear by.

ESPRESSO 30ml/9 kcal 85/-
A 30 ml shot of pure coffee extract


AMERICANO 300ml/18 kcal 105/-
Double shot espresso with hot water

CAPPUCCINO 180ml/94 kcal   145/-
Single espresso shot with a thick foam of steamed milk

AFFOGATO 150ml/194 kcal  150/-
A scoop of vanilla ice cream drowned with a shot of espresso

CAFÉ LATTE 240ml/103 kcal  150/-
A double espresso shot with steamed milk & light foam

CAFÉ MOCHA 240ml/225 kcal  155/-
Espresso combined with chocolate sauce & steamed milk

SALTED CARAMEL FRAPPÉ 440ml/364 kcal  195/-
Espresso, chocolate sauce, caramel, sea salt & ice cubes.
A perfect blend of sweet & salty

ENHANCE YOUR ITALIAN COFFEE WITH ANY OF THESE FLAVORS 60/-

Hazelnut/Vanilla/Caramel/Cinnamon/Irish Cream
20ml/79 kcal /81 kcal /81 kcal /81.5 kcal /85 kcal 



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COFFEE ALTERNATIVES

HOT CHOCOLATES

ULTIMATE 440ml/388 kcal 

A tall mug of Swiss Chocolate drowned in steamed milk, topped with whipped cream & chocolate sprinkles.

265/-

LINDT 440ml/544 kcal 

*Sheer Indulgence, half a bar of Premium Lindt Chocolate melted in steamed milk & topped with fresh whipped Cream.
We guarantee, you have not had anything better*

315/-

SEA SALT CARAMEL 440ml/515kcal 

Rich & creamy milk hot chocolate with sea salt & caramel sauce

315/-

TEAS

MASALA CHAI CUTTING 100ml/76 kcal 

Inspired by the great Indian tradition of double strength brewed Spiced Tea, served in a "cutting" glass.

85/-

GREEN /EARL GREY/ASSAM/CHAMOMILE TEA 150ml/1 kcal /1 kcal

85/-

MOROCCAN MINT TEA 200ml/33 kcal

Premium Black tea served with lots of mint.

110/-

FRESH JUICES @ 195/-

SWEET LIME 330ml/108kcal

ORANGE 330ml/108kcal

APPLE 330ml/158kcal

PINEAPPLE 330ml/119kcal

APPLE CARROT GINGER 330ml/144kcal

APPLE BEETROOT CARROT 330ml/144kcal

ORANGE CELERY 330ml/144kcal



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DESSERTS

-  **RASMALAI CHEESE CAKE** 200g/531 kcal   **290/-**
Rasmalai layered with mascarpone cheese and served with saffron rabri
-  **LOTUS BISCOFF CHEESECAKE** 160g/511 kcal   **295/-**
A thick buttery biscoff biscuit crust, topped with luscious cream cheese topping & creamy biscoff spread
-  **HAZELNUT MOCHA CHEESECAKE** 160g/725kcal    **295/-**
Coffee based cheesecake with hazelnut chocolate & caramelized popcorn crunch
-  **BANOFFEE PIE** 200g/531 kcal   **290/-**
A classic pudding of banana & toffee
-  **BLUEBERRY CHEESE CAKE** 160g /481 kcal   **265/-**
Buttery graham cracker crust, creamy cheesecake center & a tangy blueberry swirl
-  **MOCHA LAVA-LAVA** 220g/715kcal    **225/-**
Hot molten chocolate under a simmering brownie crust, it's not like we didn't warn you!
-  **THAT CHOCOLATE THING** 250g/928 kcal    **260/-**
Rich gooey chocolate cake layered with dark chocolate ganache. Served with chocolate ice-cream.
-  **SIZZLING BROWNIE** 280g/825 kcal     **290/-**
Stacks of chocolate brownies with gooey fudge sauce & walnut served over sizzling plate.
-  **TRES LECHES** 300g/695 kcal     **295/-**
Rich & moist sponge cake soaked in three types of milk-condensed, evaporated & whole milk
-  **TIRAMISU** 200gm/464kcal    **295/-**
The timeless Italian dessert-sponge cake drowned in a freshly pulled espresso And topped with mascarpone cheese
-  **CHOCOLATE AVALANCHE** 450g/1580 kcal    **299/-**
Chocolate mousse, chocolate brownie, chocolate fudge & chocolate truffles topped with chocolate ice cream. A land slide of chocolate!!
- ADD ICE CREAM** 90 g/193 kcal **65/-**



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TERMS & CONDITIONS

GST as applicable.

Please let your order taker know about your allergens.
Please allow 25 to 30 minutes for food to be served on the table as the food is being prepared fresh as per your order.

Please mention for Veg / Non-Veg preferences & for specific food allergies, if any, while placing order.





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HANDMADE RESTAURANTS

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