

# HOT BEVERAGES

## TEA & COFFEE

**Masala Chai** Rs 90

---

A fresh infusion of tea, ginger, masala and milk together.

**Assam Tea** Rs 95

---

Malty tea from the tea gardens of Assam.

**Earl Grey** Rs 95

---

A classic, aromatic black tea delicately infused with natural oil of bergamot.

**Green Tea** Rs 95

---

A light, refreshing green tea with a smooth, clean finish & delicate grassy notes.

**Americano** Rs 125

---

Freshly ground black coffee.



# COLD BEVERAGES

**Milk Shakes**

Rs 170

Banana / Belgian Choco/ Blueberry.

**Smoothies**

Rs 190

Apple /Banana /Mixed fruit /Seasonal fruits.

**Cold Coffee**

Rs 150

A rich and refreshing chilled coffee.

**Buttermilk**

Rs 60

A cool and refreshing classic.

**Lassi [Sweet or Salted]**

Rs 95

A smooth and refreshing yogurt-based beverage, delicately balanced for a rich and cooling taste.

**Mineral Water**

On MRP

Pure mineral water, offering a clean and refreshing hydration experience.

**Iced Tea**

Rs 125

A crisp, refreshing blend of brewed tea served chilled over ice, delicately balanced for a smooth and revitalizing sip.

**Iced Americano**

Rs 125

A bold, chilled espresso diluted with cold water over ice, delivering a smooth, clean coffee with a refreshing edge.



# BREAKFAST

Choice of Cereals

Rs 150

Corn flakes/Wheat Flakes/Chocó's/Muesli served with honey, hot or cold milk.

Toast

Rs 120

Perfectly golden and crisp, our toast is lightly buttered and warm, offering a simple yet satisfying bite with every crunch.

Idli

Rs 90

Steamed rice cake with sambar & chutney.

Uttappam

Rs 140

(Plain / Tomato / Onion / Mix) Fermented rice lentil pancake with sambar & chutney

Upma

Rs 140

South Indian delicacy made from roasted semolina ,tempered with spices, nuts, and finely chopped vegetables.

Poha

Rs 100

Rice flakes tossed with vegetables; spices & peanuts Served with nylon Sev.

Choice of Paratha

Aloo/Paneer/Cauliflower

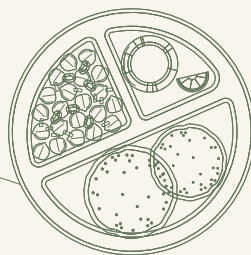
Rs 170

Shallow fried stuffed Indian bread served with curd & pickle.

Poori Bhaji

Rs 170

Deep fried Indian bread with spiced potato & peas curry.



# SALADS

**Greek Salad**

Rs 225

Diced cucumber, tomato, red onions, bell peppers, Crisp iceberg, feta with citrus lemon oregano dressing.

**Paneer Caesar Salad**

Rs 225

Lettuce tossed in Caesar dressing cherry tomato, olives, croutons and grilled paneer.

**Home grown sprout chat**

Rs 225

Moong and chana sprouts with onion, tomato, chutney & tamarind sauce.

**Classic Green Salad**

Rs 175

Cucumber, Tomato, Carrot & Onion.

**Chef special salad**

Rs 270

Our chef's recommendation, blending fresh ingredients with innovative culinary techniques.



# SOUPS

Full / Half

## Tomato Basil Soup

Rs 170/ 110

A smooth, velvety tomato and basil infusion, offering a balanced depth with a refined, aromatic finish.

## Cream of Mushroom

Rs 170 / 110

Mushroom paste diluted with rich vegetable stock and finished with cream.

## Sweet Corn

Rs 170 / 110

A comforting bowl of crushed sweet corn simmered with vegetables and subtle seasonings, smooth, mildly sweet, and warming.

## Manchow

Rs 170 / 110

A spicy Indo-Chinese favourite with finely chopped vegetables in a flavourful broth, topped with crispy fried noodles for the perfect crunch.

## Hot & Sour

Rs 170 / 110

A bold and tangy Indo-Chinese broth loaded with fresh vegetables, balanced with chilli heat and a zesty vinegar kick.



# SIDES N SLIDERS

Garlic Bread

Rs 170

Crisp French baguette with the infusion of herb garlic butter.

Cheese Chilli Toast

Rs 180

Bread topped with mixture of cheese, bell peppers and chilli flakes, toasted.

Veg Cheese Burger

Rs 170

Homemade potato veg patty between bun with onion, tomato, lettuce and mayonnaise.

Bombay Grilled Sandwich

Rs 160

Spiced potato mixture in bread with green chutney slice of onion, tomato and cucumber.

Club Sandwich

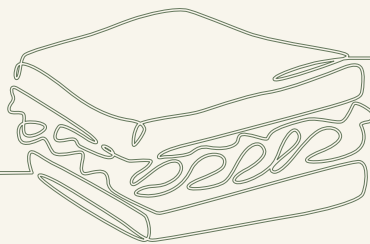
Rs 175

A vibrant triple-decker of fresh vegetables and rich spreads, crafted for the perfect bite every time.

Calm Kitchen Special Sandwich

Rs 225

In house specialty - an elevated sandwich with rich layers, clean flavors, and a perfectly composed finish.



Mix Veg Pakora

Rs 165

Assorted veg dipped in gram flour batter served with chutney.

Paneer Pakora

Rs 180

Pieces of paneer coated with gram flour batter fried till crisp served with chutney.

French Fries/Potato Wedges

Rs 140

Premium potatoes, expertly fried to a golden finish and delicately seasoned for a refined, indulgent bite.

Cheesy Fries / Cheesy Wedges

Rs 170

Golden-fried potatoes layered with rich, velvety cheese for a decadent, indulgent finish.

Masala Peanut

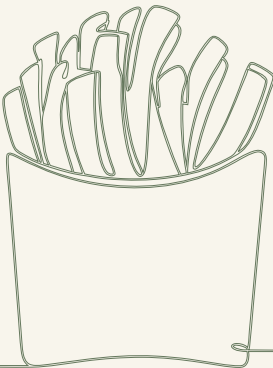
Rs 125

Crisp roasted peanuts tossed in a refined blend of aromatic spices for a bold, savory indulgence.

Masala Papad

Rs 85

Crisp roasted papad topped with spiced vegetables for a flavorful indulgence.



# ITALIANO MEXICANO

## Choice of Pizza

|                     |               |
|---------------------|---------------|
| <b>Extravaganza</b> | <b>Rs 400</b> |
|---------------------|---------------|

Grilled exotic vegetables, cheese, basil and olive oil.

|                   |               |
|-------------------|---------------|
| <b>Margherita</b> | <b>Rs 400</b> |
|-------------------|---------------|

A classic pizza with tomato, mozzarella & fresh basil.

|                   |               |
|-------------------|---------------|
| <b>Farm House</b> | <b>Rs 450</b> |
|-------------------|---------------|

Cheese, Onion, bell peppers, tomato & mushroom.

## Choice of Pasta

|                         |               |
|-------------------------|---------------|
| <b>Penne /Spaghetti</b> | <b>Rs 350</b> |
|-------------------------|---------------|

Arrabbiata/ Alfredo/ Aglio e olio/ Pesto / Mac & Cheese.

|                              |               |
|------------------------------|---------------|
| <b>Nachos with Guacamole</b> | <b>Rs 250</b> |
|------------------------------|---------------|

Crisp nachos with avocado dip, cheese sauce and spicy tomato salsa.

|                      |               |
|----------------------|---------------|
| <b>Loaded Nachos</b> | <b>Rs 280</b> |
|----------------------|---------------|

Layers of nachos, black beans, jalapeno, sour cream, cheese sauce, spicy tomato salsa topped with cheddar cheese and gratinated.

|              |               |
|--------------|---------------|
| <b>Tacos</b> | <b>Rs 300</b> |
|--------------|---------------|

Soft tortilla with spiced veggies and salsa.

|                       |               |
|-----------------------|---------------|
| <b>Veg Quesadilla</b> | <b>Rs 320</b> |
|-----------------------|---------------|

Melted cheese with peppers and onions.

|                |               |
|----------------|---------------|
| <b>Burrito</b> | <b>Rs 325</b> |
|----------------|---------------|

Rice, beans, veggies, cheese & sour cream.

# ORIENTAL

**Veg Manchurian** Rs 250

---

Fried veg dumpling in Manchurian sauce.

**Crispy fried veg** Rs 260

---

Fried vegetables with peppers & Chinese spices.

**Salt & Pepper Mushrooms** Rs 290

---

Fried Mushrooms tossed with salt & crushed black peppers.

**Paneer Chilli** Rs 275

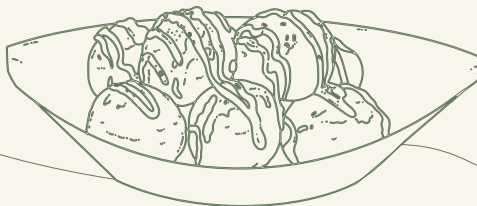
---

Cottage cheese tossed in peppers & Chilli

**Salt & Pepper Paneer** Rs 300

---

Fried paneer tossed with salt and crushed black peppers.



# ORIENTAL MAINS

**Green Thai Curry** Rs 325

Vegetable cooked in green Thai curry with basil, coconut milk served with steamed rice.

**Vegetable in Sichuan** Rs 300

Vegetables Cooked in spicy Sichuan gravy .

**Fried Rice** Rs 270

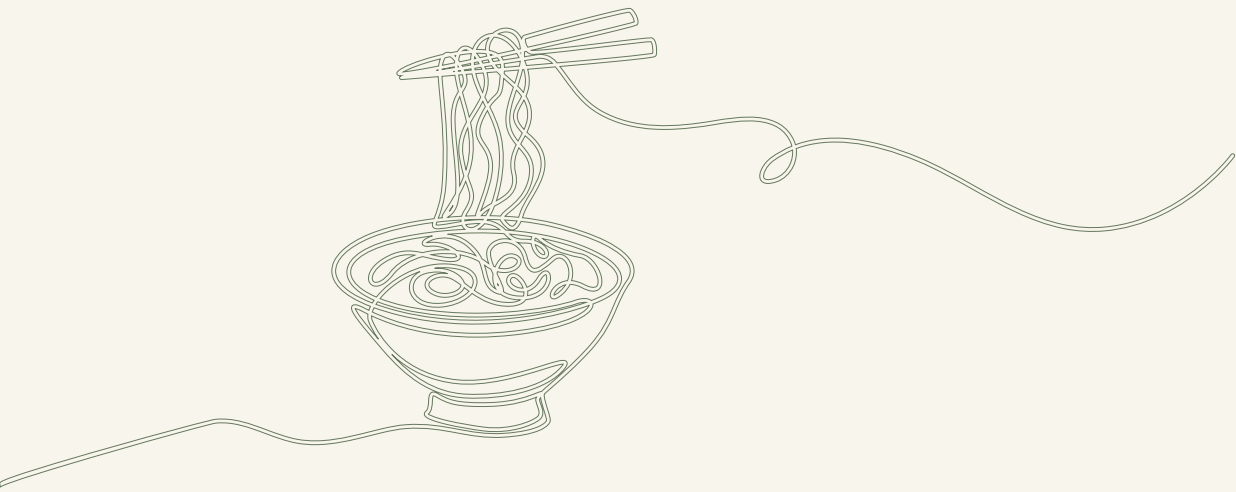
Vegetable/Sichuan/Burnt garlic.

**Noodles** Rs 270

Vegetable/Sichuan/Burnt garlic.

**Manchurian Rice or Noodles** Rs 290

Rice or noodles tossed with vegetable dumplings.



# INDIAN APPITIZERS

**Paneer Tikka** Rs 300

Yogurt-marinated paneer skewered with peppers and onions; clay-oven roasted for a smoky, charred finish.

**Malai Paneer Tikka** Rs 320

Creamy, cheese-marinated paneer cubes delicately spiced and tandoor-grilled for a rich, smoky, melt-in-the-mouth delight.

**Achari Paneer Tikka** Rs 320

Paneer cubes marinated in tangy pickle spices and yogurt, tandoor-grilled for a bold, smoky, and zesty flavour.

**Malai Broccoli** Rs 325

Broccoli marinated with rich creamy yoghurt & spices.

**Hara Bhara Kabab** Rs 225

Shallow fried spinach, potatoes, green pea patty with cashew.

**Dahi kabab** Rs 270

Hung curd patty crumbed and deep fried.



# INDIAN MAIN COURSE

**Paneer Lababdar** **Rs 350**

Soft cottage cheese cubes simmered in a rich, creamy tomato-onion gravy infused with aromatic spices and a hint of butter.

**Paneer Kadai** **Rs 350**

Succulent paneer tossed with crunchy capsicum & onions in a bold,freshly ground Kadai masala gravy, bursting with smoky North Indian flavours.

**Palak Paneer** **Rs 350**

Soft paneer cubes simmered in a smooth, vibrant spinach gravy infused with garlic, cumin, and mild Indian spices.

**Paneer Butter Masala** **Rs 350**

Soft paneer cubes simmered in a rich, buttery tomato gravy, delicately spiced and finished with fresh cream for a smooth, indulgent flavour.

**Paneer Bhurji** **Rs 350**

Grated paneer cooked with chop masala and spices .

**Jeera Aloo** **Rs 250**

Potatoes tossed with roasted cumin seeds, fresh herbs, and mild spices.

**Aloo gobi Adraki** **Rs 290**

Potatoes and cauliflower sautéed with fresh ginger, aromatic spices, and herbs for a warm, earthy, and delicately spiced delight.

**Kadhai Veg** **Rs 275**

Seasonal vegetables sautéed with capsicum and onions in a bold, freshly ground kadai masala gravy, rich in rustic North Indian flavors.

**Veg Kolhapuri** **Rs 300**

A fiery medley of vegetables cooked in a bold, aromatic Kolhapuri masala with coconut and red chillies, delivering a rich and spicy punch.

Mushroom Mutter

Rs 350

Rich curry made with mushroom & peas cooked in thick tomato gravy.

Dal Fry

Rs 250

Yellow lentils tempered with ghee, garlic, cumin, and aromatic spices for a comforting, homestyle classic.

Dal Tadka

Rs 275

Slow-cooked yellow lentils finished with a sizzling tempering of ghee, garlic, cumin, and red chilies for a rich, aromatic flavour.

Dal Palak

Rs 290

Wholesome lentils simmered with fresh spinach, garlic, and mild spices for a nourishing and flavorful comfort dish..

Dal Makhani

Rs 325

Black lentils simmered overnight cooked with tomato puree, cream and butter.

Peas Pulao

Rs 225

Aromatic basmati rice cooked with sweet green peas, whole spices, and a touch of ghee for a light yet flavorful delight..

Veg Pulao

Rs 250

Fragrant basmati rice tossed with seasonal vegetables and whole spices, lightly seasoned for a wholesome and aromatic one-pot classic.

Vegetable Biryani

Rs 350

Fragrant basmati rice layered with garden-fresh vegetables, aromatic whole spices, and slow-cooked to perfection for a rich, royal flavour  
Served with Vegetable raita.

Steamed Rice

Rs 175

Light, fluffy steamed rice with a delicate aroma.

Jeera Rice

Rs 200

Rice tempered with cumin for a warm, aromatic flavor.

# INDIAN BREADS

|                                 |        |
|---------------------------------|--------|
| Tandoori Roti [Plain or Butter] | Rs 70  |
| Laccha Paratha                  | Rs 125 |
| Naan Plain or Butter            | Rs 125 |
| Garlic Naan                     | Rs 150 |
| Cheese Naan                     | Rs 175 |
| Tawa Pulka Plain or Butter      | Rs 40  |
| Missi Roti                      | Rs 100 |
| Bajra Rotlo                     | Rs 90  |



# KATHIYAWADI SPECIAL MENU

**Ringan No Olo** **Rs 290**

Fire-roasted brinjal mashed with garlic, onion, and local spices.

**Lasaniya Bataka** **Rs 250**

Potatoes cooked in a bold garlic-flavoured gravy, rich and spicy.

**Bharela Ringan** **Rs 250**

Stuffed baby brinjals simmered in a traditional spicy Kathiyawadi masala.

**Sev Bhaji** **Rs 225**

Thick, spicy curry topped with crunchy sev, a true Kathiyawadi comfort dish.

**Dhokli Nu Saak** **Rs 290**

Soft gram flour dumplings cooked in Gujarati traditional style.

**Khichadi Kadhi** **Rs 250**

Gujarati style kadhi served with plain khichadi.

**Dahi Tikhari** **Rs 175**

A tangy, mildly spicy yogurt curry, tempered with aromatic spices..

**Moong Masala** **Rs 170**

Perfectly cooked moong lentils in a rich, aromatic masala.

**Masala Khichdi** **Rs 220**

A classic comfort dish of rice and lentils with mild spices.

**Kadhi** **Rs 220**

A warm and comforting yogurt curry with subtle spices.

# SWEET TOOTH

**Gulab Jamun** **Rs 190**

Delicate milk-solid dumplings, gently fried and immersed in a fragrant sugar syrup for a rich, indulgent finish.

**Phirni** **Rs 200**

Creamy slow-cooked rice pudding flavoured with saffron and cardamom, delicately chilled and garnished with nuts.

**Custard Cream** **Rs 200**

Creamy vanilla custard folded with fresh seasonal fruits, served chilled for a refreshing dessert.

**Sheer Khurma** **Rs 200**

A rich and aromatic vermicelli dessert, slow-cooked with milk, dates, and nuts for a luxurious, indulgent experience.

**Moong-dal Halwa** **Rs 200**

A rich, slow-cooked delicacy of finely roasted moong lentils, finished with a luscious texture and a warm, indulgent sweetness.

**Ice Cream Flavours** **Rs 175**

Please ask server for your selection.

