







GOVERNMENT TAXES AS APPLICABLE

SOUPS

FUNGO Rosemary scented creamy mushroom soup	225
TOMATO BASIL Traditional soup made with plum tomatoes and basil	195
VEGGIE CLEAR Assorted veggies in vegetable broth served with burnt garlic and sesame oil	195
SALADS	
BURRATA CAPRESE Marinated tomatoes with house made surprise marination & creamy burrata drizzled with basil pesto and balsamic reduction	675
MINTY QUINOA & AVOCADO Quinoa, avocado, cherry tomatoes, fresh mint and onion mixed with tangy lemon vinaigrette	675
FRUITY QUINOA Quinoa, exotic fruits and fresh mint mixed with orange vinaigrette	545
WATERMELON & FETA Mixed leaves, watermelon, feta cheese, home made granola drizzled with sweet balsamic reduction	375
GO PROTEIN Chickpeas, bean sprouts, kidney beans, onion, coriander, bellpeppers and cucumber	375

Soups & Salads

MEAL BOWLS

SUPER MEAL Avocado, soba noodle, garlid	tossed broccoli & button mushrooms	525
	along with apple,carrot and seasonal fruits, served topped n fruit, peanut butter, granola and chocolate flakes	525
GREEN THAI CURRY WITH Medium spiced and flavourfu carrot and broccoli.	JASMIN RICE I Thai curry with zucchini, edamame beans, shiitake mushrooms,	525
YELLOW THAI CURRY WITH Mild spiced and flavourful That carrot and broccoli	H JASMIN RICE ii curry with zucchini, edamame beans, shiitake mushrooms,	525
CAESAR TOFU Caesar salad, butter tossed to garlic bread	ofu, potato wedges and	495
ASIAN Veggie udon noodle, honey o	chili potatoes	495
VEGETABLE KUNG PAO W Spicy stir fried exotic veggies in		495
VEGGIE FRIED RICE Stir fried rice with exotic veggi	es, burnt garlic and schezwan	395
VEGGIE NOODLES		
ASIAN STYLE STIR-FRIED V (Made using vinegar that cor		475
Choice of noodles:		
• Udon - Thick wheat	flour noodle	
• Soba - Buckwheat	flour noodle	

Meal Bowls & Noodles

APPETIZERS

AVOCADO TOAST Avocado on the bed of hummus over sourdough toast	475
GUACAMOLE TOAST Guacamole on the bed of sour cream over sourdough toast	475
GUACAMUNCH Guacamole, sour cream, leafy salad, pita and schezwan lavash	475
MEZZE Hummus, muhammara, baba ghanoush, tzatziki, falafel, fattoush served with pesto crispies and pita	445
CHILI WATER CHESTNUT Asian style stir-fried crispy water chestnuts with home made plum sauce	395
STIR FRIED TOFU/COTTAGE CHEESE Asian style semi dry spicy stir fried veggies and tofu/ cottage cheese	395
LEBANESE WRAP falafel with hummus, greens, coriander, tomato and onion wrapped in whole wheattortilla	295
BARBECUE KIDNEY BEAN WRAP Refried kidney beans, barbecue sauce & greens wrapped in whole wheat tortilla	295
JALAPENO MUSHROOM CIABATTA Sautéed mushrooms, jalapenos and mozzarella baked on house baked light & crispy Italian bread	295
TOMATO MOZZARELLA CIABATTA Basil pesto on the base topped with macerated herb oil tomatoes and mozzarella baked on house baked light and crispy Italian bread	295
GRILLED VEGGIE SCHEZWAN CIABATTA Schezwan sauce on the base topped with grilled bell peppers, zucchini, mushrooms and mozzarella baked on house baked light and crispy Italian bread	295
GARLIC GOAT CHEESE CIABATTA Garlic confit, goat cheese, oven dried tomatoes, and mozzarella baked on house-baked light and crispy Italian bread.	295

Appetizers

PASTAS

CHOICE OF PASTA	475
Penne	
Spaghetti	
Ravioli (Contains Egg)	
Gluten Free Penne	
CHOICE OF SAUCE	
 Arrabbiata with bell peppers, mushrooms and olives 	
 Creamy pesto with mushrooms, broccoli and olives 	
 Alfredo with oven dried tomatoes, broccoli and olives 	
• Aglio e olio	
SANDWICHES	
VEGGIE PANINI Pan tossed bell peppers, zucchini, sautéed mushrooms, greens and aged cheddar in soft fenugreek panini	395
TOMOZZ Herb macerated tomatoes sandwiched between crispy & lite Italian ciabatta layered with basil pesto	395
GOAT CHEESE CROISSANT Signature flaky buttery croissant stuffed with goat cheese, cucumber, greens and sweet cranberry sauce	395
CLUB CROISSANT Signature flaky buttery croissant stuffed with exotic coleslaw, tomatoes, cucumber, greens and cheddar cheese	395
FETA CHEESE CROISSANT Signature flaky buttery croissant stuffed with feta cheese, fig jam, caramelized onions and greens	395

Pastas & Sandwiches

CHOOSE BETWEEN THE BASES:

	9 InchesFluffy Sour Dough	13 InchesRegular ShortcrustGluten Free
BURRACADO Basil pesto & marinara on the base, burrata, avocado, olives, macerated tomatoes, bell peppers, oven dried tomatoes and mozzarella	945	1145
BURRATA CHEESE BURST Marinara, basil and mozzarella topped with creamy burrata	845	1045
DIAVLO Marinara, pan tossed bell peppers, schezwan marinated onions, cherry tomatoes, basil and mozzarella	655	945
GOAT CHEESE & GARLIC Marinara, herb infused garlic confit, oven dried tomatoes, goat cheese and mozzarella	655	945
MARGHERITA Marinara, macerated herb olive tomatoes, fresh buffalo mozzarella and basil	655	945
PANEER TIKKA Indian spiced marinara, char-grilled cottage cheese marinated in spicy and tangy curd marination, onions, capsicum and mozzarella	655	945
PRIMAVERA Marinara, pan tossed zucchini, bell peppers, sautéed mushrooms, broccoli and mozzarella	655	945
SPICY BASILICA Basil pesto on base, herb macerated onions, jalapenos, sautéed mushrooms, broccoli and mozzarella	655	945
THAI TOFU (NO CHEESE) Schezwan on the base, garlic tossed tofu, bok choy, onion, mushrooms, cherry tomatoes and Thai peanut butter sauce	655	945

The half and half pizza customization is available only in 13" pizza variant. The higher price variant will be charged for customizing pizza in half and half

DESSERTS

TIRAMISU (contains eggs & coffee liqueur)	
The original pick me up, layers of sweetened mascarpone cream sandwiched between coffee	
liqueur soaked savoiardi biscuits and topped with unsweetened cocoa powder	
TOFFEE APPLE PUFF	325
Crispy butter puff pie cooked along with apples	
& toffee sauce, served along with cinnamon ice cream	
WAFFLE	
LOTUS BISCOFF	325
Lotus biscoff spread, lotus biscuits & dollops of biscoff cheesecake	5_5
BLUEBERRY AND CREAM CHEESE	295
Blueberry compote and cream cheese brûlée	
APPLE CRUMBLE	295
Cooked cinnamon apples, dulce de leche, whole wheat crumble, pan cake syrup and brûlée apples	
BANOFFEE	295
Nutella, banana, strawberry compote, mascarpone cream,	
chocolate flakes and whole wheat crumble	
SHAKES	
TIRAMISU SHAKE	425
Our signature tiramisu whipped together with ice cream and pasteurised milk	
AFFOGATO	395
Double shot espresso, vanilla Ice cream, pasteurized milk whipped up together	
HAZELNUT COOKIE FLUFF	395
Dark 45% couverture, toasted hazelnuts, vanilla ice cream, pasteurized milk whipped together & topped with warm lava chocolate cookie	
BANANA BERRY BOOZY	375
Ripe bananas, blueberries, raspberries, vanilla ice	3/3
cream and pasteurized milk whipped up together	
FIG & DATE	375
Overnight soaked almonds, figs and dates, whipped	
together with ripe banana to make a delicious vegan & sugar free shake	
FRAGARIA	375
lychees, strawberries, vanilla ice cream	
and pasteurized milk whipped up together	

COLD PRESS JUICES

POMEGRANATE	375
WATERMELON & MINT	225
APPLE BEETROOT	225
APPLE	225
PINEAPPLE	225
ORANGE	225
MORNING GREEN	225
Cucumber, mint, celery & apple	
SMOOTHIES	
Served with homemade granola	
APPLE PIE Himachal apples, cinnamon, toffee sauce, yogurt churned up together with ice	345
PINK Strawberries, ripe bananas, forest honey, yogurt churned together with ice and topped with a dollop of chunky peanut butter	345
MANGO Mangoes, milk, forest honey churned together with ice	345
MUD APPLE Mud apples, yogurt, forest honey churned up together with ice served topped with homemade granola	295
COOLERS	
Fizzy Fresh lime Fizzy Green Apple Lemon Iced Tea	175 175 175
Blue Pea Iced Tea	1 <i>75</i>
Hibiscus and rose iced tea	175
Peach Iced Tea	175
Kiwi Mojito	175
Lemon Mojito	175
Minty Masala Soda	175
Strawberry And Coconut Water	175
Smoked chilli garlic butter milk	175
Cumin butter milk	175
Watermelon Mojito	175
Orange Moiito	175

COFFEE

MOCHA 30% Espresso, 35% chocolate ganache & 35% steamed milk	225
ICED LATTE 30% Espresso, 70% milk poured over ice	225
MACCHIATO 30% Espresso and 70% foamed milk	195
CAPPUCCINO 30% Espresso, 35% steamed milk & 35% foamed milk	195
CAFFE LATTE 30% Espresso, 60% steamed milk & 10% foamed milk	195
FLAT WHITE 30% Espresso & 70% steamed milk	195
Iced Americano Espresso poured over ice	175
AMERICANO/LONG BLACK 30% Espresso & 70% hot water	175
ESPRESSO 100%	135
Hot Chocolate	225
Add-on flavours Hazelnut Vanila Caramel Irish cream	25
<u>TEA</u>	
Green Tea	155
Hibiscus and Lemongrass green tea	155
Chamomile	155
Blue Pea	155
Oolong Rose	155
Masala Tea	135