

# SALADS

### Classic Caesar Salad

- ▲ Grilled chicken 🗓 🗞
  Kcal 816
- Grilled vegetables 🗓 🗞 Kcal 543

### ■ Mezze Platter ① Nezze Platter ② Nezze Platter ③ Nezze Platter ⑤ Nezze Platter ⑤ Nezze Platter ⑥ Nezze Platter Pl

Kcal 680

Hummus, babaganoush, Labnah, marinated olives and soft pita

#### Greek Salad A

Kcal 398

Tomato, cucumber, pepper, feta cheese, pita chips, olives, low fat, lemon oregano vinaigrette

### ■ Apple and Walnut Salad <sup>®</sup>

Kcal 724

Masculine leaves, pomegranate seeds, Musk melon, and mustard lemon dressing

### Booster Bowl W

350 gms, 724 Kcal

Immunity food quinoa, avocado, feta cheese, nuts, farm greens, pomegranate, EVOO dressing

#### ■ VEGETARIAN ▲ NON- VEGETARIAN

W VEGAN W NUTS ☐ DAIRY SHELLFISH A SULPHITES FISH © EGG

**®** GLUTEN ♥ PORK E EARN POINTS

Allow us to fulfill your needs, please let us know if you have special dietary requirements, food allergies or food intolerances. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

We use ghee, butter, refined vegetable oil, olive oil in our cooking.

# daily treats

# SANDWICHES, BURGERS AND WRAPS

### ■ Classic Club Sandwich ↑ No. 1

Kcal 1100

Pork bacon, creamy chicken, lettuce, fried egg, tomato

### ▲ Tenderloin Steak Sandwich 18

Kcal 950

Baguette bread, caramelized onion, honey mustard and cheese

# ■ Chicken Tikka Sandwich in Pita 18

Kcal 724

Masculine leaves, pomegranate seeds, Musk melon, and mustard lemon dressing

### Smoked Salmon Croissant

Kcal 701 🕺 🗞 💚 🖂

Cream cheese, onion, lettuce, capers and Dijon mustard

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### ■ Hot Dogs 1 Note

Kcal 1060

New Zealand lamb seek kebab, cheese and pickles

### ▲ Cheese Burger (1 % ∅)

Kcal 950

Sesame bun, buffalo tenderloin steak, cheddar, grilled bacon, fried, pickled relish

### Grilled Herb Chicken Burger

Kcal 650 🖞 🗞

Chicken breast, sautéed mushrooms, fries and pickles

### ■ Chicken Kathi Rolls 18 8

Kcal 950

Egg wrap, mint mayo and Peri-peri fries

### New Zealand Lamb Seekh Kebab Wrap ↑

Kcal 1150

Mint mayo and Peri-peri fries

### ■ Vegetable Club Sandwich

Kcal 950

Cucumber, tomato, cheese, avocado and cheese

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Tomato Basil Panini 18 88

Kcal 850

Basil pesto, lettuce and balsamic vinegar

Gongura Spiced Paneer Sandwich ↑
 Sandw

Kcal 847 served with peri peri fries

Mediterranean Grilled Vegetable 1 %

Kcal 650

Baguette bread, goat cheese and balsamic

Paneer Kathi Rolls 18

Cal 850

Whole wheat flat bread and peri peri fries

🖲 Vegan Wrap 🗞 🍑

Kcal 650

Avocado, hummus and tahini and house salad

Vegetable Burger 18

Kcal 845

Potato and pea Patti, sesame bun

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# daily treats

# HOT AND COLD APPETIZERS

### ■ Mustard Fish Fingers 1 % \$2

Kcal 450

Tartar sauce and potato wedges

### Chicken Nachos

Kcal 950

Refried beans, cheese, tomato salsa, guacamole, sour cream

### Goan Cafreal Chicken Fingers

Kcal 590 🗂 🗞 🔘

Coriander and mint marinated with Peri-peri dip

### Nachos

Kcal 850

Tortilla chips, spicy tomato salsa, guacamole, sour cream

# Spring Rolls \u22a

Kcal 600

Vegetables and sweet chilli sauce

### Aloo Bhujia

Kcal 550

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### ■ Bruschetta A N N P

Kcal 450

Toasted Italian bread, extra virgin olive oil, tomato bocconcini, basil pesto

### Marinated Olives A

Kcal 688

Garlic picked onion & pepper chino marinated

# **LOCAL SELECTION**

# 🖪 Murgh Malai Kebab 🛭 🗑

Kcal 1100

Chicken thigh, cream cheese, cardamom, milk spices

### 

Kcal 700

Murrel fish, local spice mix, onion, lemon

### Mirapakai Kodi <sup>a</sup>

Kcal 980

Chicken cooked with fresh green chills and curry leaves

# Royyala Vepudu 1 52

Kcal 700

Pan fried prawns, black pepper, chilli, lemon

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#### Chilli Fritters

Kcal 850

Aka-Mirchi bhaji-local favorite, onion, lemon

■ Lal Mirch ka Paneer Tikka ®

Kcal 1150

Mint mayo and Peri-peri fries

Jodhpuri Aloo Bhujiya

Kcal 450

Onions, tomato, green chilli, coriander

# RICE BOWL MEAL

Chicken Tikka Makhani Rice <sup>a</sup>

Kcal 1150

Tandoori chicken tikka pieces in a creamy tomato-based sauce, served with fragrant basmati rice

▲ Mutton Seekh Masala Rice <sup>a</sup>

Kcal 900

Tender mutton (goat meat) skewers in a spicy masala gravy, served with rice

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### ■ Thai Red Curry Chicken 😭 ∀

Kcal 1050

Thai-inspired dish featuring chicken cooked in a red curry paste coconut milk sauce, served with jasmine rice.

### Bisi Bele Bath <sup>a</sup>

Kcal 760

A traditional South Indian rice dish cooked with lentils, assorted vegetables, and aromatic spices

### Masala Khichidi

Kcal 890

A comforting Indian dish made from rice and lentils, typically seasoned with ghee and mild spices

# Rajma Chawal <sup>a</sup>

Kcal 670

A popular North Indian dish consisting of red kidney beans cooked in a thick tomatobased gravy, served with steamed rice

#### Kadi Chawal <sup>a</sup>

Kcal 750

A North Indian dish where gram flour (besan) and yogurt are cooked together to make a tangy curry, served with rice

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## ■ Thai Green Curry Vegetable ♥

Koal 950

A Thai dish featuring mixed vegetables cooked in a vibrant green curry paste made from green chili peppers, coconut milk, and aromatic herbs, served with jasmine rice.

# **DESSERTS**

### ▲ Classic Vanilla Crème Brulée

Kcal 520 1 (1)

A creamy vanilla custard topped with caramelized sugar

### ■ Warm Chocolate Brownie with Vanilla Ice Cream (1) (1) (2)

Kcal 550

Moist chocolate brownie served warm with a scoop of vanilla ice cream

### ▲ Tiramisu 🛔 🔘

Kcal 525

Traditional Italian dessert made with mascarpone cheese and coffeesoaked ladyfingers

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### Coconut and Mango Panna Cotta

Kcal 450

Coconut milk, agar-agar - a dairy free treat / sugar free

### ■ Gulab Jamun ↑ ■ ※

Koal 352

Sweetened fried cottage cheese dumplings

### Kesari Rasmalai 19

Kcal 240

Poached cottage cheese dumplings in saffron scented reduced milk

### ■ Khubani ka Meetha

Kcal 352

A popular sweet dish from Hyderabadi cuisine made from dried apricots, sugar and nuts

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# COFFEE

Espresso

Cappuchino 1

Café Latte 1

Café Mocha 1

Afagato 1

Flat White 1

Cold Brew

Macchiato 1

Freshly Brewed Coffee 1

Flavoured Coffee a

Caramel | Mocha | Vanilla | Hazelnut

Decaffeinated Coffee

Hot Chocolate 1

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# TEA

Indian Chai 🖞 Regular | Masala | Ginger

Assam Tea

Darjeeling Tea

Earl Grey Tea

Blueberry Tea

Mango Tea

# **COLD BEVERAGES**

Milkshakes A

Fresh Juices
Orange | Watermelon | Pineapple

Lassi 🗓 Sweet | Salted

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