

LAS OLAS



WHEN THE
★★ **SUN** ★★
GOES DOWN,
THE
SOUND
★★ GOES UP! ★★

BREAKFAST MENU

TIMEING 7:30 AM TO 12: 00 PM

Tea	60
Masala Tea	70
Black Tea	50
Green Tea	70
Coffee	80
Black Coffee	70
Hot Milk	70
Cold Milk	60
Cold Coffee	100

BREAD/TOAST

White / Brown	60
Plain Toast	70
Butter Toast	80
Cheese Chilli Toast	170
Cheese Garlic Toast	160

VEGETABLE / FRIES

Mash Potato	190
Saute Vegetable	200
Potato Wedges	190
Plain Fries	150
Parsley Cheese Garlic Fries	200
Chilly Potato Wedges	250
Mix veg pakoda	250

EGGS TO ORDER

Boiled Egg	120
Fried Egg	120
Masala Omelet	150
Cheese Omelet	170

SAUSAGES

Chicken Salami	240
Chicken Sausages	250
Chicken Nuggets	250

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* All government taxes included

SMOOTHIE /SHAKES/ FRESH FRUIT JUICE

Mango Shakes	150
Mango Shake is a cool and tempting fruit drink prepared by simply blending with mango pulp milk and sugar.	
Vanilla Shakes	150
Combine ice cream,milk and vanilla essence.	
Strawberry Shakes	150
Mixing milk with a flavouring or crush, and strawberry ice cream.	
Banana Shakes	160
A mixture of banana and cold milk.	
Papaya Shakes	160
Combine the milk,papaya and ice cubes in a blender and blend until.	
Water Melon juice	150
A healthy refreshing juice for the summers to beat the heat naturally.	
Pineapple juice	150
Pineapple juice benefits the health of your heart.	
Orange juice	180
Fresh orange and crushed ice cube.	

CHICKEN SANDWICHES

Chicken Pesto Sandwich-Plain/Grilled	260
Tender chunks of chicken breast are cooked together with onion, and pesto sauce.	
Chicken Blanco Sandwich - Plain/Grilled	270
Grilled chicken or bacon, Cheddar,lettuce and blanco sauce.	
Chicken Club sandwich	300
Double decker consisting of lettuce, chicken, egg cheese in jambo bread served with french fries.	

VEG SANDWICHES

Veg Sandwich - Plain/Grilled	170/180
Cucumber,tomato, cheese stuffed in bread served with french fries.	
Veg Cheese Sandwich- Plain/Grilled	200/210
Cheese stuffed in bread served with french fries.	
Veg Club Sandwich - Pain/Grilled	230/240
Double decker consisting of lettuce, cucumber,tomatos,cheese in jambo bread served with french fries.	

VEGETABLE SOUP

Tomato Basil	110
Tomato mixture along with the basil leaves, served hot.	
Veg Clear	100
Fresh carrot, beans,cabbage and vegetable stock.	
Cream of Mushroom	120
Fresh cream and mushroom puree.	
Cream of Broccoli	120
Blanch Broccoli Paist mix with fresh cream.	
Veg Sweet Corn	100
Sweet corn carrot,beans cabbage.	
Lemon Coriander	100
Chilli coriander paste and add some vegetable.	
Veg Hot n Sour	100
Mushroom, carrot, cabbage, add little bit chinese sauce.	
Veg Manchow	100
Choped fresh vegetable and chinese sauce.	
Veg Noodles Soup	110
Boiled noodles ,vegetable mix in chinese sauce.	

CHICKEN SOUP

Chicken Clear	150
Chicken broth chicken cube onions, garlic,thyme, lemongrass and water.	
Chicken Sweet Corn	150
Chicken and American corn mixed in hot water.	
Chicken Manchow	150
Chicken,egg and bit soya sauce.	
Chicken Hot n Sour	150
It's spicy soup of chicken and egg.	
Chicken Noodles	160
Noodles and chicken, mixed in chinese sauce.	
Sea Food Soup	180
Soothing soup packed with flavoured punch along with choice of fresh sea food.	

SALAD VEG/NON -VEG

Chicken Cesar salad	250
Lettuce and croutons dressed in olive & lemon juice with parmesan cheese.	
Tuna Fish Salad	280
Tuna salad is typically a blend of two main ingredients tuna fish mayonnaise and lettuce.	
Greek Salad	230
Feta cheese,fresh vegetable and french dressing.	
Russian Salad	200
Coled salad with diced potato and other vegetable bound in a creamy dressing.	
Kimchee Salad	180
Cabbage,chilli and honey dressing.	
Green Salad	180
Cucumber,carrot,onion, tomatos lemon.	
Fruit Salad	250
Lemon honey dressing.	

VEG-APPETIZER CONTINENTAL

Mushroom Al Ajillo	280
A popular Spanish tapas dish,mushrooms sautéed with garlic, olive oil, lemon juice and freshly ground black pepper and chilli.	
Mushroom Magic	280
Mushroom stuffed with bell pepper garlic parsley and feta cheese.	
Mexican Burrito	280
Beans or refried beans, lettuce, salsa, cheese, sour cream and various vegetables.	
Veg Sovlaki	280
Souvlaki usually consists of vegetable that are grilled on skewers, served with rice.	
Italian Bruschetta	270
Grilled bread rubbed with garlic and topped with tomato bell pepper cheese.	
Mexican Potato with Harissa	260
Potatoes roasted with a little olive oil, salt and pepper,served with harissa sauce.	
Cheese Corn Croquettes	300
American corn salt and greted cheese deep fried in oil.	
Sesame Veg Tongrushy	270
Broccoli, snow peas, red onion, and bell pepper fried and seasoned with soya sauce seedsand sesame.	
Cheesy Nachos	280
Nachos served with fresh cheese sauce and salsa.	

NON VEG APPETIZER CONTINENTAL

Chicken Al Ajillo	350
Al Ajillo is a Spanish version of garlic chicken, grilled chicken mix with spanish herb and sauce.	
Chicken Harriso Wrap	350
Smoked chicken and totrilla wrap served with tomato salsa.	
Chicken Peri Peri	350
Chicken roast in chop cilantro, ginger, and garlic served with peri peri sauce.	
Chicken Sovlaki with Tajajiki	350
Souvlakia, is a popular Greek fast food consisting of small pieces of grilled chicken and Onion, Mix yogurt, cucumber, clove minced garlic.	
Chicken Pesto Wrap	350
Shredded chicken, soured cream, yogurt or mayonnaise with the pesto, seasoning.	
Chicken Bird Nest	350
Herb fused minced chicken balls sprinkled with vermicelli & served with tartar sauce.	
Mutton Irani Kebbi	350
It is like a burger mutton mince tossed with garlic cheese and rosemary.	
Cheese Meat Ball	380
The mutton mince is combined with breadcrumbs, egg and seasonings and then wrapped around cubes of processed cheese.	
Fish Finger	400
Finger size fish marinated & deep fried served with tartar sauce.	
Boiled fish in pepper sauce	400
Fish boiled in hot water served with pepper sauce.	
Butter Garlic Prawns	450
King prawns tossed with butter and garlic.	
Butter Garlic Squied	450
Squied tossed with butter and garlic.	
Lobster Butter Garlic	As per size

VEG MAIN COURSE

Veg Ratatouille	280
Onion, garlic, eggplant, zucchini, tomatoes, fennel, mushrooms and peppers, Sprinkle with rosemary, thyme, salt and pepper.	
Veg Au Gratin	280
Assorted vegetables (potato, tomato and carrot) sprinkle the remaining cheese on top.	
Veg Lasagna	300
Lasagna noodles, ricotta mix, sauce, and Parmesan cheese, mushrooms, green peppers, onion and garlic baked in oven.	
Vegetable Calvesh	300
Pan-fried root vegetable and rocket purée, and balsamic, onions, served with mash potato.	
Veg Mexican Style	320
English vegetable with Salsa, Mexican Rice.	
Veg Moussaka	320
Tomato puree mixture over vegetables finishing with eggplant, zucchini and cheese.	
Mushroom Ravioli	300
It is like a pudding purpose flour ranging fresh mushrooms, are mixed with Parmesan and Ricotta cheeses.	

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NON VEG MAIN COURSE

Chicken A La King	390
Chicken ala king is a dish consisting of diced chicken in a cream sauce and often with cherry mushrooms, and vegetables, served over rice, or bread.	
Chicken Stroganoff	390
Chicken broth and Worcestershire sauce, sour cream, seasoning with salt pepper.	
Stuffed Cheese Breast	450
Chicken breast stuffed with a cottage cheese and spinach.	
Chicken Stew	390
Chicken cooked in chicken broth, basil, garlic salt, parsley, mixed vegetables, potatoes.	
Grilled Chicken	390
A boneless breast of chicken, marinated with a special blend of seasoning, served with honey roasted BBQ Sauce	
Chicken Stripes Calvesh	390
Boneless skinless chicken breasts cooked in brown and worcestershire sauce.	
Chicken Lasagna Pie	400
Lasagna noodles, chicken breasts cut into medium size, onion, bay leaves and cheese preparation	
Lamb Goulash	400
Diced lamb leg, marinate with olive oil, large, sliced onion, cloves, crushed garlic, smoked paprika.	
Mince Meat Ravioli	400
Mutton mince egg, parsley, cheese and salt mix well, and fill pasta.	
Grilled Fish in Lemon Butter Sauce	450
Fish marinated in chopped garlic, lemon juice, salt, pepper and parsley and served with boiled vegetables.	

RICE

Mushroom Risotto	250
Rich creamy mushroom with risotto rice, brandy, parmesan.	
Broccoli Risotto	250
Rich creamy broccoli with risotto rice, brandy, parmesan.	
Exotic Risotto	250
Rich creamy exotic veg with risotto rice, brandy, parmesan.	
Mexican Risotto	250
Rich creamy bell pepper with risotto rice, brandy, parmesan.	

CHOICE OF PASTA VEG AND SAUCE

Pine Pasta	<i>Alfredo Sauce/Arrabita/Pesto/Mushroom</i>	300
Farfalle	<i>Alfredo Sauce/Arrabita/Pesto/Mushroom</i>	300
Spaghetti	<i>Alfredo Sauce/Arrabita/Pesto/Mushroom</i>	300
Marconi	<i>Alfredo Sauce/Arrabita/Pesto/Mushroom</i>	300

CHOICE OF CHICKEN PASTA AND SAUCE

Pine Pasta	<i>Alfredo Sauce/Arrabita/Pesto/Mushroom</i>	350
Farfalle	<i>Alfredo Sauce/Arrabita/Pesto/Mushroom</i>	350
Spaghetti	<i>Alfredo Sauce/Arrabita/Pesto/Mushroom</i>	350
Marconi	<i>Alfredo Sauce/Arrabita/Pesto/Mushroom</i>	350

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VEG STARTER FROM TANDOOR

Veg Sheek Kabab	300
<i>Seekh kabab is usually made of vegetable minced and grilled on skewers in a charcoal or tandoor oven.</i>	
Corn Malai Sheek Kabab	300
<i>Here is a wonderful vegetarian kabab it is made by sweet corn, mashed potatoes and processed cheese.</i>	
Tandoori Khumb	300
<i>Button mushroom marinated with Indian spices, curd. It's a healthy and tasty kebab.</i>	
Baby Corn Tandoori	280
<i>Babycorn marinate in tandoori red masala skewered in clay oven served with mint sauce.</i>	
Baby Potato Tandoori	280
<i>A baby potato boiled in hot water and mix all ingredients, roast in clay oven.</i>	
Paneer Tikka	330
<i>Cottage cheese cubes marinated with hung curd and Indian spices.</i>	
Paneer Malai Tikka	330
<i>Cottage cheese cubes marinated fresh cream and processed cheese, served with cream sauce.</i>	
Paneer Pudina Tikka	330
<i>Cottage cheese cubes marinated in mint and Indian spices.</i>	
Paneer Achari Tikka	330
<i>Cottage cheese cubes marinated with mix pickle, and cooked in clay oven, served with mint sauce.</i>	
Veg Platter	900
<i>Assorted vegetable and 5 types of chef secret marination.</i>	

NON VEG STARTER

Tandoori Murg Half/Full	300/550
<i>Chicken is marinated overnight with spicy and yogurt, cooked in clay oven.</i>	
Afghani Murg Half/Full	300/550
<i>With bone chicken mixed in lime juice, ginger, garlic, cream, cardamom, cashew nut paste.</i>	
Chicken Banjara Kabab	350
<i>Chicken breast marinated in roast gram flour, and star aniseed served with hot and juicy.</i>	
Chicken Bang Bang Kabab	350
<i>It's a boneless part of leg, mix in Indian whole spices and served with smokey flavored.</i>	
Chicken Peswari Kabab	350
<i>Chicken boneless marinated in cheese and creamy cashew sauce served with mint sauce.</i>	
Chicken Seekh Kabab	350
<i>Chicken mince mixed with chopped onions and selected masala cooked in skewer.</i>	
Chicken Galafi Sheek	350
<i>Chicken mince ginger garlic, egg, bell pepper.</i>	
Chicken Malai Tikka	350
<i>Small pieces of chicken cooked in a cheese cream sauce.</i>	
Chicken kalimirchi	350
<i>Diced chicken with yoghurt and peppercorn served with mint sauce.</i>	
Lahsooni Kabab	350
<i>Chicken boneless garlic and little bit Indian spices served with mix sauce.</i>	

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Achari Chicken Tikka	350
Diced chicken marinated with indian spices pickle and cooked in clay oven.	
Tangdi	350
Chicken drumstick marinated with yoghurt and indian spice.	
Mutton Sheek Kabab	350
Mutton mince mixed with onions,egg cheese and indian spices.	
Pomfret Haryali	(as per size)
Fresh mint and coriander leaves mixture.	
Pomfret Tandoori	(as per size)
Fish is marinated with spicy and yogurt cooked in clay oven.	
Pomfret Las Olas Special	(as per size)
Chef's secret ingredient.	
Red Snapper Tandoori	(as per size)
Guest choice preparation.	
Fish Tikka	400
Diced fish marinated with indian spices pickle and cooked in clay oven.	
Fish Ajwain Tikka	400
Diced fish marinated with carom seed spices and cooked in clay oven.	
Fish Amritsari	400
Spicy fish with indian spices and battered deep fried,served crispy & hot.	
King Prawns Tandoori	450
King prawns marinated with indian spices and cooked in clay oven.	
Non-Veg Platter	1500
5 Type of kebabs made by chef's secret ingredients.	
Sea Food Platter	1800
5 Type of sea food ,made by chef's secret ingredients.	

VEG MAIN COURSE FROM INDIAN CURRY

Dal Tadka	230
Delicately spiced pigeon peas preparation.	
Dal Makhani	250
Black lentils red kidney beans cooked in clay oven,finished with butter cream.	
Dal Bukhara	250
Black lentils,cooked over night on clay oven.	
Dal Dhaba Style	250
Bengal gram black, red lentils, some mild flavour of spice.	
Rajma Rasila	230
Red kidney beans and tomato puree preparation.	
Paneer Tikka Masala	280
Cottage cheese yogurt and tomato in rich gravy.	
Paneer Butter Masala	280
Cottage cheese onion tomato gravy finished with butter cream.	
Paneer Lababdar	280
Cottage cheese ,bell tossed with chopped capsicum in rich tomato gravy.	
Paneer Makhani	280
Cottage cheese preparation in rich tomato gravy and butter.	
Paneer Dhaniya Adhraki	280
Cottage cheese mix with coriander and indian spices.	
Kadal Paneer	280
Cottage cheese tossed with diced onion,tomato,capsicum in indian spices.	

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Palak Paneer	280
Cottage cheese, spinach, tempered with garlic and red whole chilli.	
Mutter Paneer	280
Cottage cheese, fresh green peas, cooked in cashew and tomato puree.	
Paneer Bhurji	280
Cottage cheese tossed in bell pepper and onion.	
Malai Coffta	300
Stuffed cottage cheese dumpling simmered in creamy gravy.	
Aloo Mutter	230
Baby potato, fresh green peas cooked in tomato gravy.	
Aloo jeera	220
Potato tempered with cummin seed and indian spice.	
Mutter Mushroom	270
Fresh button mushroom, green peas cooked in tomato gravy.	
Chana Masala	250
Chickpeas cooked with spices in traditional punjabi style.	
Bhindi Masala	220
Lady finger tossed with baby onion & and sprinkled with fresh chopped coriander.	
Aloo Gobi Masala	250
Deep fried potato and cauliflower cooked in North Indian spices.	

NON - VEG MAIN COURSE

Egg Curry	280
Boiled egg cooked in tomato, onion gravy and spices.	
Butter Chicken	350
Tandoori chicken cooked in rich tomato gravy, flavoured with fresh cream and butter.	
Kadai Chicken	350
Chicken with diced capsicum, tomato, onion tempered with coriander seeds and red chilli.	
Chicken Jalfreji	350
Julienne cut of bell pepper, onion, finished with tomato and cashew gravy.	
Chicken Tikka Masala	350
Chicken tikka masala is a dish of chunks of roasted marinated chicken in a spiced curry sauce.	
Chicken Do Pyaza	350
Chicken finished in onion tomato gravy flavoured with cinnamon.	
Chicken keema Masala	350
Chicken minced cooked with fresh onion tomato gravy.	
Chicken Lababdar	350
Chicken gravy, prepared with chicken and cooked in a onion, tomato, cashewnut.	
Chicken Kolhapuri	350
Hot and spicy chicken cooked in Kolhapuri masala.	
Chicken Curry	350
Chicken mix the ginger-garlic paste, turmeric powder, salt, the red chilli powder tomato gravy.	
Chicken Changezi	350
Creamy, spicy red gravy Chicken cooked in indian spices.	
Chicken Sagwala	350
Chicken cooked in fresh spinach gravy.	
Chicken kalimarchi	350
Chicken marinated with yoghurt and peppercorn.	
Mughlai Chicken	350
Mughlai chicken preparation of cashew nut gravy and cream sauce, finished with butter.	

Punjabi Chicken	350
Chicken pieces cooked in onion tomato gravy creates an authentic Dhaba style chicken curry. Delicious and tasty	
Mutton Curry	390
Mutton curry is an Indian curry dish that is prepared from mutton and onion tomato.	
Handi Mutton	390
This dish is made in a special clay pot, which is rounded at the bottom and narrow. Near the mouth called handi	
Fish Curry	400
Fish cooked in onion tomato gravy & indian spices.	

FLAVOR OF RICE

Plain Rice	160
Basmati rice cooked in hot water.	
Jeera Rice	170
Cooked rice tempered with cummin seed.	
Peas Pulao	190
Fresh green peas tossed with basmati rice.	
Veg Pulao	190
Assorted vegetable tossed with basmati rice.	
Curd Rice	250
Curd rice prepared with steamed rice and plain curd, tempering of mustard seeds, chillies Curry leaves for extra taste.	
Dal Khichdi	270
Home made rice and lentil preparation.	

BIRYANI VEG

Lucknowi Veg Biryani	300
Carrot, beans, peas and cottage cheese green peas cooked in gravy of spicy yogurt and Mix with aromatic basmati rice.	
Hyderabadi Veg Biryani	300
Aromatic preparation of basmati rice and vegetable with the tempered whole spices.	

BIRYANI NON - VEG

Lucknowi Chicken Biryani	350
Chicken cooked in gravy of spicy yogurt and mix with Aromatic basmati rice.	
Hyderabadi Chicken Biryani	350
Aromatic preparation of basmati rice and chicken with the tempered whole spices.	
Fish Dum Biryani	380
Preparation of basmati rice and fish with the tempered whole spices.	
Prawns Dum Biryani	400
King prawns cooked in gravy of spicy yogurt and mix with aromatic basmati rice.	
Prawns Green Pulao	400
Chef's secret rice and spices.	

BREAD FROM TANDOOR

Plain Roti	40
Tandoori roti is made with whole wheat flour and traditionally cooked in a clay oven.	
Butter Roti	45
Tandoori roti is made with whole-wheat flour and traditionally cooked in a clay oven and served with butter cube.	
Missi Roti	60
Missi roti is made with gram flour onion, ginger, coriander leaf cooked in a clay oven.	

Lachha Paratha	70
Lachha paratha a multi layered paratha made with whole-wheat flour and cooked in a clay oven.	
Khasta Roti	80
Khasta roti a mixture of semolina refined flour, combined with fennel seed and carom seeds.	
Plain Naan	80
Naan is made with refined flour and traditionally cooked in a clay oven.	
Butter Naan	90
Butter naan is made with refined flour and traditionally cooked in a clay oven.	
Butter Garlic Naan	100
Naan is made with refined flour and chopped garlic cooked in a clay oven and served with butter cube.	
Cheese Garlic Naan	110
Garlic naan is made with refined flour and chopped garlic cooked in a clay oven.	
Mix Veg Paratha (2 piece)	150
Chopped vegetable mix with indian spice and stuffed with wheat flour dough.	
Aloo Paratha/Aloo Kulcha (2 piece)	150
Crushed potato mix with indian spice and stuffed with (wheat,refined)flour dough.	
Onion Paratha/Onion Kulcha (2 piece)	150
Chopped onion mix with indian spice and stuffed with (wheat,refined)flour dough.	
Paneer Paratha/Paneer Kulcha (2 piece)	160
Mash paneer mix with indian spice and stuffed with (wheat,refined) flour dough.	

KEEMA NAAN /PARATHA

Chicken keema Naan/Paratha	150
Naan stuffed with spicy chicken mince stuffing served with a plain curd and pickle.	
Mutton keema Naan/Paratha	180
Stuffed with spicy mutton mince stuffing served with a plain curd of choice and pickle.	

VEG CHINESE STARTER

Veg Manchurian	250
Manchurian made of deep fried mixed vegetable dumplings tossed in spicy Chinese sauces.	
Chilly Paneer	270
Deep fried paneer a combination of the best Indian and chinese sauces.	
Crunchy Corn	270
American Corn, deep fried with corn flour, salt, chilli, schezwan pepper powder, and served crunchy.	
Crispy Veg	250
Mixed vegetables fried crispy and tossed in a delicious Indo Chinese sweet chilli sauce.	
Chilly Baby Corn	250
Fresh deep fried baby corn mix with Indo Chinese sauce and served with schezwan sauce.	
Baby Corn Salt n Pepper	250
Fresh deep fried baby corn tossed with onion and bell pepper.	
Mushroom 65	270
Mushrooms coated in a delicious Indian spice better and deep fried until brown.	
Veg Spring Roll	280
Spring Rolls are crispy deep fried snacks filled with a delicious stuffing of vegetables.	
Chilly Potato	250
Deep fried crispy potato tossed in sweet and sour chilli sauce.	
Chilly Mushroom	270
Mushroom capsicum and spring onions tossed with chinese sauce.	
Veg Salt n Pepper	270
Mixed vegetables fried to a crisp and tossed in a delicious soy sauce,red chilli sauce,salt and black pepper.	
Gobi Manchurian	250
Coated with corn flour chinese spices and deep fried in oil.	

NON - VEG

Chilli Chicken	300
Deep fried chicken a combination of the best Indian and chinese sauces.	
Chicken Salt n Pepper	300
Chicken fried to a crisp and tossed in a delicious soy sauce,red chilli sauce, tomato ketchup, salt and black pepper.	
Chicken /Prawns Spring Roll	300/400
Spring Rolls are crispy deep fried snacks filled with a delicious stuffing of chicken/prawns.	
Chicken Manchurian	300
Mix chicken minced with soya sauce, salt, ginger garlic , red chilli powder and pepper powder add egg white and flour.	
Chicken LollyPop	320
Indo Chinese batter fried chicken lollipop, hot & crunchy on the outside, served with schewan sauce.	
Chicken 65	300
Chicken 65 is a spicy, deep-fried chicken marinated with the paste made above along with pepper powder, ginger, garlic paste and salt.	
Chicken Crispy	320
Crispy sesame chicken is another one for the honey archives. Sweet, salty, crispy, sticky and a little bit spicy.	
Egg Chilli	250
Deep fried egg a combination of the best Indian chinese sauces and onion,bell pepper.	
Chilli Fish	350
Deep fried fish a combination of the best Indian chinese sauces and onion,bell pepper.	
Chilli Prawns	450
Deep fried prawns a combination of the best Indian chinese sauces.	
Golden Fried Prawns	450
Golden fried Prawns is a simple yet very luscious dish made with prawns marinated in a very simple battered paste and deep fried until golden.	

VEG MAIN COURSE CHINESE

Veg Manchurian Gravy	270
Manchurian gravy is a delicious chinese vegetable machurian. It is deep fried veg balls in spicy gravy.	
Mushroom Chilly Gravy	270
Delicious chilli mushroom tossed with chilli garlic and chinese sauce.	
Chilly Paneer Gravy	280
Chilli paneer is very popular Indo Chinese recipe. It's a tangy, juicy and spicy gravy.	
American Chop suey	280
American Chopsuey is a delightful preparation of crispy fried noodles served with rice veggies and sauce.	
Hakka Noodles	250
Hakka Noodles is an Indo Chinese preparation made by tossing boiled noodles and stir fried vegetables in Chinese Sauces.	
Hong Kong Style Noodles	250
Hong Kong style noodles consisting of flour noodles pan fried until crispy, and served together with vegetables	

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NON VEG MAIN CORSE

Chicken Red Thai Curry	320
Coconut milk and curry paste make an irresistible sauce mix in the curry paste, zucchini, bell pepper.	
Chicken GreenThai Curry	320
Green curry paste with coconut milk, chicken and seasonings.	
Chicken Manchurian	320
Manchurian gravy is delicious. It is deep fried chicken balls in spicy gravy.	
Chilly Chicken Gravy	320
Chilli chicken is very popular Indo Chinese recipe. It's a tangy, juicy and spicy gravy.	
Chicken Hakka Noodles	280
The noodles tossed with garlic, chicken, egg and lots of vegetables.	
Egg Noodles	250
The noodles tossed with garlic and egg.	
Prawns Hakka Noodles	400
The noodles tossed with garlic, egg, prawns and lots of vegetables.	

FRIED RICE VEG/NONVEG

Veg Fried Rice	250
Rice is made by cooking rice in finely chopped vegetables and chinese sauces.	
Szechwan Fried Rice	260
Spicy and tasty stir fried indo chinese recipe of vegetables and rice in schezwan sauce.	
Triple Fried Rice	280
Triple fried rice combines noodles, fried rice, crispy noodles and a spicy vegetable gravy.	
Chicken Fried Rice	300
Rice is made by cooking rice in chopped egg chicken and chinese sauces.	
Egg Fried Rice	280
Fried egg tossed with boiled rice and chinese sauce.	
Chicken Triple Fried Rice	320
Triple schezwan rice, combines noodles, fried rice, crisp noodles and a spicy chicken gravy.	
Chicken Noodles Fried Rice	300
Boiled rice fried with noodles chicken,egg and chinese sauce.	
Prawns Fried Rice	350
Rice is made by cooking rice in Julienne prawns and chinese spices.	

GOAN APPETIZER

Chicken Rawa Fry	320
Crispy chicken strips marinated in homemade spice, coated with semolina and shallow fried in fresh coconut oil.	
Goan Style Chilli Chicken	320
Chicken chunks marinated with earthy spice with chilli, raw onion and bell pepper.	
Prawns Golden Fry Goan Style	450
King prawns coated with cheese, refine flour and deep fried in oil.	
Squid Chilli Fry	390
Squids marinated in spices, sauteed with bell pepper and onion.	
Squid Batter Fry	390
Squid coated with refine flour, black pepper and deep fried in oil.	

Rawa Fry Mackerel/ King Fish /Chonak/Prawns 300/350/380/400

Marinated in home made masala coated with semolina and pan fried in fresh coconut oil.

Masala Fry King Fish/Chonak/ Prawns/Crab as per size

All coated with freshly home made grounded spicy paste and sauteed in coconut oil.

MAIN COURSE GOAN

Prawns Curry/ King Fish Curry 400/380

Goan classic curry made with prawns or choice of fish.

Galinha Cafreal 350

Traditional rice portuguese dish made with chicken thickly marinated in fresh cilantro, onion and spices.

Xacutti Chicken /Mutton/Prawns 320/350/400

Meat of your choice cooked in very famous goan xacutti masala.

Chicken Caldin/Prawns Caldin 300/400

Unique non spicy curry cooked with ginger, garlic, chillies and coconut milk.

Prawns Vindaloo 450

Traditional goan dish flavoured with chilli, garlic, and vinegar it's spicy and tangy.

CURD SELECTION

Plain Curd 50

Butter Milk Plain/ Masala 100

Lassi Sweet/Salted 100

Pineapple Raita 120

Mix Veg Raita 120

Boondi Raita 120

Burani Raita 110

Mint Raita 110

Cucumber Raita 110

CHAAT

Rosted Papad/Fried 50

Masala Papad 100

Aloo Chaat 130

Aloo Chana Chaat 170

Peanut Masala 170

* We don't levy service charge.

* All government taxes included

VEG ITALIAN PIZZA

Margarita Pizza	320
Made with San Marzano tomatoes, mozzarella fior di latte, fresh basil, salt And extra-virgin olive oil	
Paneer Pizza	350
Indian cottage cheese melts with butter, and cheese	
Exotic Veg Pizza	350
Mozzarella Cheese and assorted vegetable	

NON VEG ITALIAN PIZZA

Chicken Blanco Pizza	400
Chicken mince, garlic, cheese, blanco awesome balanced of ingredients.	
Pesto Chicken Pizza	400
Spread roasted garlic on pizza crust and top with pesto sauce, arranged chicken.	
Keema Flat Bread Pizza	450
Crispy and Grilled naan flat-bread layered with mutton and spices.	

DESSERT

Mexican Churros	150
Banana Flambe	150
Fried Ice Cream	150
Serradura	100
Chocolate pestry	150
Blackforest pestry	150
Paineapple pestry	150
Gulab Jamun	120
Bibinca	100
Vanilla Ice Cream	100
Chocolate Ice Cream	100
Mango Ice Cream	110
	100

* We don't levy service charge.

* All government taxes included