



PURE  
CONSCIOUSLY  
CRAFTED CUISINE

# Bagaichā

DINING MENU



# Bagaichā

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Welcome to Bagaichā, where we invite you to embark on a culinary adventure and choose your own path. Our menu is more than just a list of ingredients or a display of technical abilities. It tells the story of our passions.

For us, dining is more than just a meal. It's a celebration of life, an opportunity to craft a personal experience that lingers in your memory. Our aim is to create immersive culinary journeys that awaken your senses and leave a lasting impression.

At Bagaichā, we strive to be more than exceptional; we are committed to being unforgettable.





Our team of expert chefs has taken great care to select the finest suppliers and work closely with them to source only the best produce. As part of this commitment, we have partnered with **aQysta** to connect directly with farmers and source ingredients straight from the farm. Our responsibility is to support these individuals by executing dishes that highlight and elevate the fruits of their labor.



# OUR KITCHENS

17 Restaurants, 8 Bars, one unified experience here at Bagaichā. We aim to create immersive culinary journeys that awaken your senses and leave a lasting impression.



## Yeti

The Himalayan Kitchen



## Omakase

Modern Japanese



## Rolls & More

The Northwest Frontier



## Pure

Tuscany House



## Juicy Bites

Gourmet Burgers



## Bro Bakery

Bakery & Cake Shop



## La Pizzeria

Slice of Tuscany



## Tom Yum Thai

Thai Restaurant



## Bagaicha Bar

Cocktail Bar



## Beer Garden



## The Street Kitchen

Gourmet Street Kitchen



## Timur & Thyme

The Gin Bar



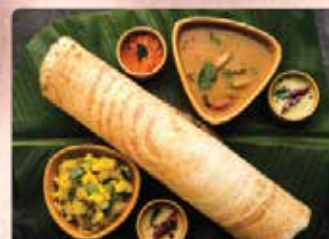
## The Glass House

Steakhouse & Grill



## Dessert Republic

Frozen Delight



## Malabar Groove

South Indian



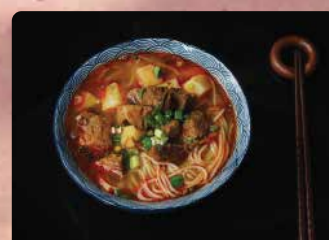
## Curry Kraft

Modern Indian Restaurant



## Dhokre

Pop-up Kitchen & Social Hub



## Kungfu Lama

Chinese Kitchen

# Bagaichā Selections

Soups	Pg No.	Mains	Pg No.
Tibetan	6	Nepali	34
Nepali	6	Chinese	37
Japanese	7	Japanese	38
Thai	7	Juicy Bites	40
Chinese	7	La Pizzeria	41
Italian	8	Italian	42
Indian	8	Indian	44
		Indian Breads & Rice	46
		Malabar Groove	47
		Thai	49
<b>Salads</b>		<b>Dessert</b>	
Italian	10	Nepali	52
Japanese	10	Street Kitchen	52
Thai	11	Thai	52
Indian	11	Italian	53
		Bakery	53
<b>Appetizers</b>		Japanese	55
Nepali	14	Indian	55
Tibetan	16		
Bhutanese	17	<b>Coffee</b>	56
Chinese	18	<b>Tea</b>	57
Japanese	20		
Rolls & Kebabs	24		
Street Kitchen	26		
Malabar Groove	27		
Indian Veg	28		
Indian Non-Veg	29		
Thai	30		
Italian	31		
La Pizzeria	32		







SOUPS





# TIBETAN SOUP

- YSU-1 **Thukpa (Veg)** (Chicken | Buff | Pork) (Mutton) 655 | 825 | 925  
Noodle soup with cabbage, carrots, vegetable or Chicken stock, bok choy, onion, ginger, garlic, green Peas, tomatoes, and spring onion, with choice of meat
- YSU-2 **Keema Thukpa** (Chicken | Buff | Pork | Mutton) 655 | 825 | 925  
Noodle soup topped with minced meat, cabbage, Carrots, chicken stock, bok choy, onion, ginger, Garlic, green peas, tomato, and spring onion
- YSU-3 **Mothuk (Veg)** (Chicken | Buff | Pork) (Mutton) 655 | 825 | 925  
A soup of vegetable stock, bok choy, onion, ginger, Garlic, peas, tomatoes, spring onion, and steamed Veg/non-veg momos
- YSU-4 **Thenthuk (Veg)** (Chicken | Buff | Pork) (Mutton) 655 | 825 | 925  
Noodle soup made with hand-pulled noodles, Radish, vegetable stock, bok choy, onion, ginger, Garlic, green peas, and tomatoes, with choice of meat
- YSU-5 **Yeti Special Thenthuk** 995  
Noodle soup with cabbage, carrots, vegetable or Chicken stock, bok choy, onion, ginger, garlic, green peas, Tomatoes, and spring onion, with choice of meat
- YSU-6 **Yeti Special Thukpa** 995  
Noodle soup topped with chicken, pork, buff, egg, Cabbage, carrot, bok choy, onion, ginger, garlic, green Peas, tomatoes, and spring onion

# NEPALI SOUP

- YSU-7 **Tomato Soup** 395  
Soup made with pureed tomatoes and Garnished with tomato slices
- YSU-8 **Mushroom Soup (Veg | Chicken)** 395 | 475  
A fragrant clear soup with veg stock and thinly Cut mushroom
- YSU-9 **Spinach and Egg Drop Soup** 475  
Spinach and beaten eggs gently cooked In vegetable stock

# JAPANESE SOUP

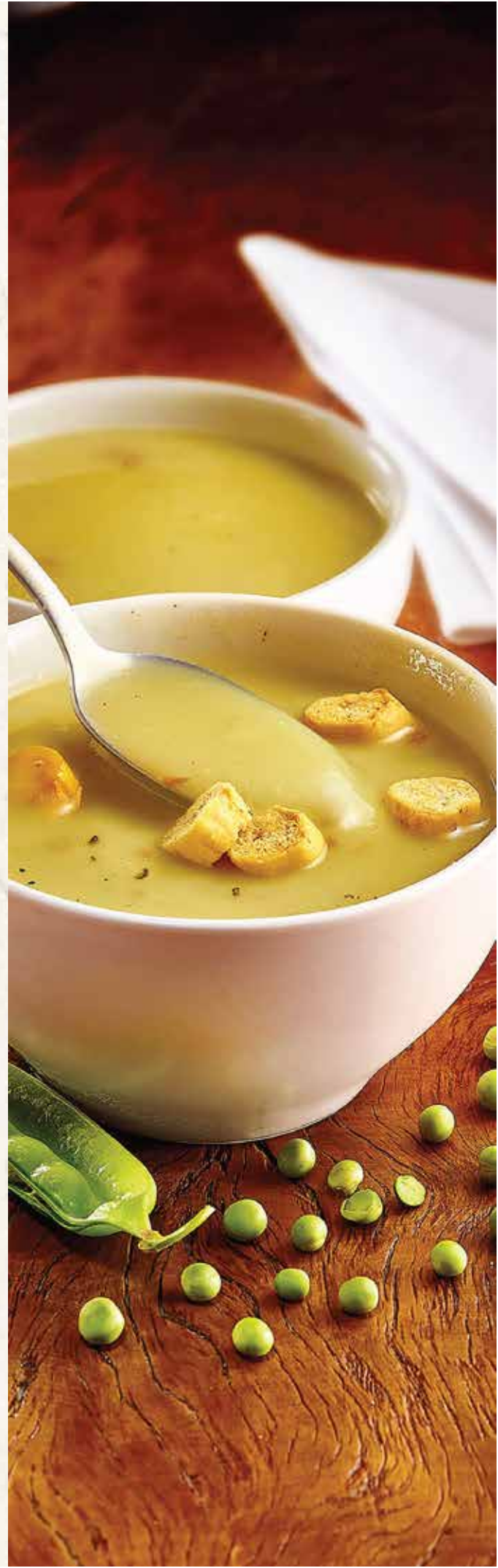
-  JSU-1 **Miso soup Wakame (Tofu | Chicken | Prawn)** 450 | 475 | 580  
Traditional Japanese soup with a soybean Paste-based broth, seaweed, green onions, And your choice of meat

# THAI SOUP

-  TSU-1 **Tom Yum Veg Soup** 650  
Thai noodle soup featuring the bold flavors of tom yum, Infused with lemongrass, lime, and tum yum chili paste
- TSU-2 **Tom Yum Sea Food** 1350 Bowl | 2700 Pot  
Thai noodle soup featuring the bold flavors Of tom yum infused with lemongrass, lime And tom yum chilli paste
- TSU-3 **Tom Zap Chicken | Pork Rib** 810 Bowl | 1620 Pot  
Hot and sour thai meat soup made with fresh Lemongrass, galangal, kaffir lime, and choice of meat
- TSU-4 **Tom Yum Noodle Soup (Chicken | Pork | Shrimp)** 810 | 915 | 1200  
Thai noodle soup featuring the bold flavors of tom yum, Infused with lemongrass, lime, and tum yum chili paste
- TSU-5 **Tom Yum Sea Food Clear Soup** 1345 Bowl | 2700 Pot  
Thai noodle soup featuring the bold flavour of Tom yum infused with lemongrass, lime and Tom yum chilli paste
- TSU-6 **Tom Kha Gai (Thai Chicken Coconut Soup)** 850 Bowl | 1700 Pot  
Thai soup with generous galangal, kaffir lime And lemon grass flavour with thai chilli And corriander

# CHINESE SOUP

-  CS-1 **Clear Soup (Veg | Chicken)** 395 | 475  
A fragrant clear soup with bok choy, beans, carrots, Baby corn, spring onion, and vegetable stock
-  CS-2 **Hot & Sour (Veg | Chicken)** 395 | 475  
Hot and sour soup with bok choy, beans, carrot, Baby corn, vegetable stock, spring onion, cabbage, Soy sauce, and vinegar







# ITALIAN SOUP

- |       |  |     |
|-------|--|-----|
| ISU-1 | <b>Mushroom Cappuccino</b>   | 555 |
|       | Truffle oil, mushroom, cream, butter, and olive oil                          |     |
| ISU-2 | <b>Minestrone Soup</b>   | 525 |
|       | Ditalini pasta, mixed vegetables, beans, fresh herbs, Parmesan, and tomatoes |     |
| ISU-3 | <b>Creamy Chicken and Marsala Soup</b>                                       | 595 |
|       | Chicken, cream, mixed vegetables, and chicken broth                          |     |

# INDIAN SOUP

- |      |   |     |
|------|---|-----|
| HS-1 | <b>Hyderabadi Style Paye Ka Shorba</b>  | 525 |
|      | A full-bodied extract of smoked lamb trotters And spring vegetables garnished with bundle of Fresh vegetables |     |
| HS-2 | <b>Kesar Aur Kali Mirch Ka Soup</b>   | 525 |
|      | A velvety rich almond soup flavoured with black Peppercorn & saffron infusion                                 |     |
| HS-3 | <b>Tomato Dhaniya Ka Shorba (Vegan)</b>   | 445 |
|      | Lightly spiced soup of tomatoes flavored with Fresh coriander and peppercorn                                  |     |
| HS-4 | <b>Khumb Nimbu Ka Rassa</b>   | 495 |
|      | Sweetness of cream mixed with tanginess of Lemon juice added to the crunchy fried Mushroom and vegetable      |     |





SALADS



# ITALIAN SALAD

- PS-1 Classic Caesar Salad Veg | Non-Veg**

775 | 875

Romaine lettuce tossed with croutons, grated Parmesan, and in-house caesar dressing

**PS-2 Insalata Mista Veg | Non-Veg**

625 | 725

Baby greens combined with cherry tomatoes, Nuts, and shaved parmesan

**PS-3 Apple, Celery, and Walnut Salad**

625

Blend of apples, celery, and lettuce tossed With walnuts, mayo, and lemon

**PS-4 Roasted Broccoli Salad with Almonds**

625

Toasted almonds and broccoli tossed with Orange cinnamon dressing

**PS-5 Watermelon Feta Salad**

725

Fresh cubed watermelon, rocket leaves, Feta cheese, topped with roasted pecans

# JAPANESE SALAD

- JS-1 Spicy Salad (Salmon | Crab | Tuna)**

1680 | 1030 | 1470

Slice seafood on top of lettuce with dressing

**JS-2 Warm Salad (Chicken | Prawn)**

800 | 1260

Grilled chicken/prawn with savory sauce

**JS-3 Moriwase Seafood Salad**

1510

Mix slice seafood on top of salad with wasabi dressing

**JS-4 Wasabi Mayo with Seafood Tartare (Salmon | Tuna | Prawn)**

1680 | 1470 | 1030

Chopped seafood searved with sour wasabi mayonise

**JS-5 Kappa Salad**

570

Omakase special cucumber salad

**JS-6 Potato and Wakame Salad**

590

Creamy potato salad with truffel mayonise

**JS-7 Gomaae**

590

Spinach salad with seasame dressing

10





# THAI SALAD

TS-1	<b>Papaya Salad</b> Spicy thai salad made from shredded unripe papaya And a spicy chili pepper dressing & fish sauce	475
TS-2	<b>Som Tum</b> Thai salad made with green papaya sliced and Mixed with chili, dried shrimp, fish sauce, garlic, palm Sugar, tomato, and lime	650
TS-3	<b>Larb Chicken   Pork</b> Thai salad made with ground meat, lime juice, And fresh herbs, served with an assortment Of fresh vegetables	700   810
TA-4	<b>TUM TUM</b> Papaya salad with meat of your choice, Egg, and rice noodles	700
TA-5	<b>TUM TUM Seafood</b> Papaya salad with meat of your choice, egg, Rice noodles, and seafood	1295

# SALAD & RAITA

ISR-1	<b>Green Salad</b> Fresh field green lettuce, cucumber, tomato, Carrot & onion	400
ISR-2	<b>Himalayan Herbs Mix Kachumber</b> Cucumber, green capsicum, onion, tomato Roasted peanuts mix special masala	500
ISR-3	<b>Tandoori Chicken Chaat</b> Small pieces of chicken tikka mix with thick sauce With onion cucumber and house special masala	700
ISR-4	<b>Raita (Aap Ki Pasand)</b> (Mix   Onion   Potato   Boondi   Pineapple   Fruit)	300





**Bagaichā**

# FARM TO FORK

At Bagaicha Restaurant, in collaboration with our esteemed partners at aQysta, we proudly embrace the Farm to Fork concept.

Through this initiative, we prioritize sourcing directly from local farmers in the Kathmandu region, bypassing middlemen to guarantee farmers receive optimal returns for their produce. This approach not only supports local agriculture but also ensures our guests experience the epitome of freshness and purity in every dish. By fostering a direct connection between farmers and our kitchen, we uphold a commitment to sustainability and the highest quality dining experience.







APPETIZERS



# NEPALI APPETIZERS

	YA-1	<b>Aloo Sadheko</b> Sautéed potatoes marinated in tangy nepali spices with a dash of lemon	525
	YA-2	<b>Aloo Ko Achar</b> Marinated spiced potatoes cooked with sesame oil, lemon, herds, and sesame sauce	655
	YA-3	<b>Bhuteko Channa</b> Stir-fried chickpeas tossed with onions, tomatoes, and nepali spices	495
	YA-4	<b>Sukuti Sadheko</b> Crispy buff jerky fried with onions, tomatoes, and nepali spices	825
	YA-5	<b>Maccha Tareko</b> Batter-fried fish served with a spicy peanut sauce	935
	YA-6	<b>Masala Buff   Pork</b> Sliced pieces of buff/pork stir-fried with onion, garlic, and a thick tomato gravy	800
	YA-7	<b>Chicken Tareko</b> Batter-fried chicken chunks in a spicy peanut sauce	800
	YA-8	<b>Sekuwa</b> Chargrilled chicken served with a spicy sauce	800
	YA-9	<b>Piro Aloo</b> Darjeeling-style boiled potatoes cooked in cumin, garlic, and spicy schetzwan sauce	525
	YA-10	<b>Wai Wai Sadheko (Plain   Chicken)</b> Dry wai wai noodles tossed with onions, tomatoes, herbs, a dash of lemon and (chicken)	385   495
	YA-11	<b>Chickpeas in Black Sesame</b> Chickpeas cooked in a homemade black sesame paste	550
	YA-12	<b>Sukuti Fry</b> Crispy buff jerky fried with onions, garlic, tomatoes, and nepali spices	825
	YA-13	<b>Phokso</b> Goat lungs stir-fried with onion, tomatoes, and nepali spices	825
	YA-14	<b>Pork with Bamboo Shoot</b> Pork cooked in tomato gravy with bamboo shoot	715
	YA-15	<b>Choila</b> Grilled chicken cooked in garlic, chillies, and newari spices	850
	YA-16	<b>Mushroom Choila</b> Grilled mushroom cooked in garlic, chills, and newari spices	660
	YA-17	<b>Paneer Sadheko</b> Crispy paneer fried top with onion, tomatoes, and nepali spices	660
	YA-18	<b>Bhatmas Sadheko</b> Fried bhatmas top with onion, tomatoes, and nepali spices	550
	YA-19	<b>Pork Sadeko</b> Crispy pork fried top with onion, tomatoes, and nepali spices	825



# NEPALI APPETIZERS

YA-20	<b>Pork Sekuwa</b> Chargrilled pork served with a spicy sauce	825
YA-21	<b>Mutton Choila</b> Grilled mutton cooked in garlic, chills, and newari spices	950
YA-22	<b>Pork Ribs</b> Low and slow oven baked ribs that is tender and juicy to the bone served with inhouse sauce	1250

## PLATTER

 YA-23	<b>Yeti Veg Platter</b> Seasoned potatoes, stir-fried chickpeas, wai wai noodles, and tibetan steamed bun	1045
 YA-24	<b>Veg Momo Platter</b> Steamed veg dumplings, steamed potato dumplings, and pan-fried veg dumplings	935
YA-25	<b>Non-Veg Momo Platter</b> Steamed chicken dumplings, steamed pork dumplings, and pan-fried mutton dumplings	1320
YA-26	<b>Nepali Platter</b> Chargrilled chicken, fried buff jerky, stir-fried goat lungs, stir-fried chickpeas, and beaten rice	1375
YA-27	<b>Himalayan Platter</b> Tibetan mutton sausages, stir-fried goat lungs, chicken dry fry, spicy fried chicken, and Tibetan steamed bun	1540

## MOMO

 YA-28	<b>Steam Momo (Veg) (Chicken   Buff   Pork) (Mutton)</b> Steamed dumplings stuffed with vegetables or hand-minced meat, coriander, Onion, and ginger	465   685   850
 YA-29	<b>Yeti Special Kothey Momo (Veg) (Chicken   Buff   Pork) (Mutton)</b> Steamed and pan-fried veg or non-veg dumplings	585   740   895
 YA-30	<b>Jhol Momo (Veg) (Chicken   Buff   Pork) (Mutton)</b> Steamed veg or non-veg dumplings served in a soybean curry	585   740   895
YA-31	<b>Shabalay Momo (Chicken   Buff   Pork) (Mutton)</b> A tibetan deep-fried pie stuffed with seasoned meat	740   895
 YA-32	<b>Newari Momo Cha (Veg) (Chicken   Buff   Pork) (Mutton)</b> Steamed dumplings served with newari style sesame sauce	585   740   895
 YA-33	<b>Schezwan Momo (Veg) (Chicken   Buff   Pork) (Mutton)</b> Fried dumpling tossed in a house schezwan sauce	585   740   895



# TIBETAN APPETIZERS

	<b>YA-34 Crispy Spinach</b>	550
	Deep-fried spinach, served with tingmo (tibetan steamed bun)	
	<b>YA-35 Mushroom with Black Bean Paste</b>	740
	Sliced mushrooms cooked with black bean paste, served with tingmo (tibetan steamed bun)	
	<b>YA-36 Veg Laphing</b>	495
	Translucent cold green gram bean noodles wrapped in chopped mixed Vegetables and wai wai noodles served with chili, garlic, light soy sauce, and vinegar	
	<b>YA-37 Paneer Dry Fry</b>	595
	Batter-fried cottage cheese with tomatoes, peanuts, and bell pepper	
	<b>YA-38 Gyuma</b>	895
	Homemade tibetan mutton sausages fried with ginger and garlic	
	<b>YA-39 Lowa</b>	670
	Goat lungs stir-fried with onion, tomatoes, and tibetan spices	
	<b>YA-40 Fried Pork Lemon</b>	850
	Batter-fried sliced pork topped with a dash of lemon	
	<b>YA-41 Chicken Dry Fry</b>	695
	Batter-fried chicken tossed with tomatoes, peanuts, and bell peppers	
	<b>YA-42 Spicy Fried Chicken (Dry)</b>	800
	Batter-fried chicken wings cooked with cumin, garlic, and spicy schezwan chutney	
	<b>YA-43 Buff with Onion</b>	695
	Buff fried with onion topped with a dash of lemon	
	<b>YA-44 Chicken Laphing</b>	585
	Translucent cold green gram bean noodles wrapped in chicken and wai wai Noodles served with chili garlic, light soy sauce, and vinegar	
	<b>YA-45 Steamed Fish</b>	880
	Fish fillet steamed with ginger, garlic, and lemon in soy sauce	
	<b>YA-46 Crispy Pork Honey</b>	795
	Deep-fried pork cooked with celery, honey, and an in-house tangy sauce	
	<b>YA-47 Chilli Chicken (Dry   Gravy)</b>	740
	Chicken tossed with homemade schezwan sauce, chilies, bell peppers, onion, and garlic	
	<b>YA-48 Chicken with Soya Sauce and Mustard Sauce</b>	800
	Chicken tossed with soya sauce and mustard sauce	
	<b>YA-49 Chilli Prawns</b>	1320
	Prawns tossed with homemade schezwan sauce, chilies, bell peppers, onion, and garlic	



# TIBETAN APPETIZER

YA-50	<b>Butter-Fried Beans</b>	495
	Beans tossed in garlic and butter served with tingmo (Tibetan steamed bun)	
YA-51	<b>Chili Paneer</b>	745
	Cottage cheese tossed in a homemade schezwan Sauce, chilies, bell peppers, onions, and garlic	
YA-52	<b>Chili Mushroom</b>	795
	Batter-fried mushrooms tossed in a homemade Szechuan sauce, chilies, bell peppers, onions, and garlic	
YA-53	<b>Cheley</b>	825
	Boiled and fried buff offals cooked with onion, capsicum, Tomatoes, and spices	
YA-54	<b>Sliced Pork with Vegetable</b>	800
	Sliced blanched pork cooked in a green chili sauce, sauteed with onion, and capsicum	
YA-55	<b>Pork with Soy Sauce and Mustard Oil</b>	800
	Pork cooked in mustard oil and soy sauce	
YA-56	<b>Shapta (Chicken   Pork   Buff ) (Mutton)</b>	740   880
	Thinly sliced meat stir-fried with onion, garlic, and In-house spices	

## TIBETAN PLATTER

YA-57	<b>Tibetan Platter</b>	1400
	Tibetan mutton sausages, boiled and fried buff offals, Stir-fried goat lungs, stir-fried thinly sliced chicken, and Tibetan steamed bun	

# BHUTANSESE APPETIZER

YA-58	<b>Datshi (Ema   Kewa   Spinach   Mushroom   Mix Veg)</b>	895
	Cheesy curry made with vegetable stock served with Tingmo (tibetan steamed bun)	
YA-59	<b>Sha Datshi (Chicken   Buff   Pork)</b>	895
	Cheesy curry with meat served with tingmo (Tibetan steamed bun)	
YA-60	<b>Tshoem (Chem) (Chicken   Buff   Pork)</b>	895
	Spicy cheese curry with meat served with tingmo (Tibetan steamed bun)	







# CHINESE APPETIZERS

## DIM SUMS AND WON TONS

CA-1	<b>Veg Won Ton (8 Pcs)</b> Mix vegetables stuffed crispy pastry sheets	550
CA-2	<b>Crystal Veg Dumpling (6 Pcs)</b> Beans, carrots, broccoli and baby corn	750
CA-3	<b>Wild Mushrooms Dumpling (6 Pcs)</b> Button mushrooms, black fungus, enoki, Shitake mushroom	850
CA-4	<b>Chicken Won Ton (8 Pcs)</b> Crisp fried pastry sheet stuffed minced chicken and Herbs, served with spicy sauce	795
CA-5	<b>Chicken and Chives (6 Pcs)</b> Water chestnuts, minced chicken, fresh Chives & herbs	850
CA-6	<b>Prawns Har Gaw (6 Pcs)</b> Traditional guangdong chinese style Dim sum with prawns.	1150
CA-7	<b>Prawn Won Ton (6 Pcs)</b> Crisp fried pastry sheet stuffed prawn Chunks and herbs, served with spicy sauce	1150

## STARTERS

CA-8	<b>Crispy Veg Salt and Pepper</b> Mix vegetable chunks, crisp fried and tossed In traditional salt and pepper style	650
CA-9	<b>Schezwan Chilli Garlic Tingmo</b> Cube cut tingmo bread tossed in schezwan sauce	650
CA-10	<b>Crispy Corn Kernels</b> Crispy fried sweet corn tossed with bell pepper, Salt and pepper style	695
CA-11	<b>Chilli Mushroom</b> Batter fried mushroom tossed in homemade Schezwan sauce, chillies, bell pepper Onion and garlic	795
CA-12	<b>Chilli Paneer</b> Crispy chilli paneer tossed in chinese chilli sauce With onion and bell peppers	795
CA-13	<b>Mushroom Cashewnut</b> Crisp fried mushrooms and cashewnuts tossed With soy and oyster sauce	850
CA-14	<b>Cottage Cheese Faffa</b> Cottage cheese chunks tossed in spicy coconut Sauce and basil	850





# CHINESE APPETIZERS

## STARTERS

CA-15	<b>Chilli Chicken</b> Crispy chilli chicken tossed in chinese chilli sauce With onion and bell peppers	850
CA-16	<b>Chilli Prawn</b> Crispy chilli prawn tossed in chinese chilli sauce With onion and bell peppers	11150
CA-17	<b>Chilli Fish</b> Crispy fish chunks tossed in chinese chilli sauce With onion and bell peppers	950
CA-18	<b>Crispy Pork with Honey</b> Deep fried pork cooked with celery honey and In house tangy sauce	890
CA-19	<b>Crispy Chicken Salt and Pepper</b> Crisp fried chicken tossed in traditional Salt and pepper style	850
CA-20	<b>Chicken Lolli Pop</b> Famous crispy and spicy chicken lollipops	890
CA-21	<b>Chicken Faffa</b> Crisp fried chicken tossed in creamy and Spicy coconut sauce	890
CA-22	<b>Sweet Ginger Pork Fry</b> Stir fried sliced pork with pineapple chunks And sweet ginger sauce	850



# JAPANESE APPETIZERS

## TEPPAN (Fried noodle)

- 🌿 OA-1 **Yaki Soba Japanese Fried Noodle** 780 | 880 | 1055 | 980  
 (Veg and Tofu | Chicken | Prawn | Pork)  
 Japanese style fried noodle
- 🌿 OA-2 **Steak Soba** 780 | 880 | 1055 | 980  
 (Veg and Tofu | Chicken | Prawn | Pork)  
 Fried noodle curry oil and tsunomoto
- 🌿 OA-3 **Ginger Udon** 780 | 880 | 1055 | 980  
 (Veg and Tofu | Chicken | Prawn | Pork)  
 Grilled thick noodle with egg and ginger  
 Flavour soy sauce
- 🌿 OA-4 **Omakase Sweet and Sour Udon Noodle** 780 | 880 | 1055 | 980  
 (Veg and Tofu | Chicken | Prawn | Pork)  
 Grilled noodle with savory flavour
- 🌿 OA-5 **Omakase Yakinoodle** 780 | 880 | 1055 | 980  
 (Veg and Tofu | Chicken | Prawn | Pork)  
 Grilled thick noodle with egg and tsunomoto
- 🌿 OA-6 **Spicy Okonomiyaki (Veg | Scallop)** 820 | 1055  
 Japanese style spicy pancake

## WOK (Japanese stir fry and gravy)

- 🌿 OA-7 **Yasai Itame** 800 | 880 | 1055 | 980  
 (Veg and Tofu | Chicken | Prawn | Pork)  
 Japanese stir-fried seasonal veg
- 🌿 OA-8 **Pakchoy and Mushroom Oyster Sauce and Garlic** 800 | 880 | 1055 | 980  
 (Veg and Tofu | Chicken | Prawn | Pork)  
 Stir fried veg with oyster sauce
- 🌿 OA-9 **Nasu Miso Dengaku** 800 | 880 | 1055 | 980  
 (Veg and Tofu | Chicken | Prawn | Pork)  
 Fried eggplant with miso flavor
- 🌿 OA-10 **Shogayaki** 800 | 880 | 1055 | 980  
 (Veg and Tofu | Chicken | Prawn | Pork)  
 Slice meat grilled with veg and  
 Ginger soy sauce
- 🌿 OA-11 **Mapo Tofu** 800 | 880 | 1055 | 980  
 (Veg and Tofu | Chicken | Prawn | Pork)  
 Chunk of meat with thick spicy sauce
- 🌿 OA-12 **Katsu Curry** 800 | 880 | 1055 | 980  
 (Veg and Tofu | Chicken | Prawn | Pork)  
 Japanese style curry with breaded meat
- 🌿 OA-13 **Omakase Kare** 800 | 880 | 1055 | 980  
 (Veg and Tofu | Chicken | Prawn | Pork)  
 Japanese fusion curry on top of rice
- 🌿 OA-14 **Fire Cracker** 800 | 880 | 1055 | 980  
 (Veg and Tofu | Chicken | Prawn | Pork)  
 Savory sauce cooked with veg and meat







## ROBOTAYAKI

(Grilled meat over charcoal with dipping sauce and Grilled onion and veg)

OA-15	Toriniku (Grilled Chicken) (Normal   Spicy   Teriyaki   Miso)	990
OA-16	Butaniku (Grilled Pork) (Normal   Spicy   Teriyaki   Miso)	1055
OA-17	Kohitsuji (Grilled Lamb) (Normal   Spicy   Teriyaki   Miso)	2365
OA-18	Tebasaki (Grilled Chicken Wings) (Normal   Spicy   Teriyaki   Miso)	860
OA-19	Yakitori Mix (8 Piece) (Normal   Spicy   Teriyaki   Miso)	1690
OA-20	Ebiniku (Grilled Prawn) (Normal   Spicy   Teriyaki   Miso)	1290
OA-21	Scallop (Grilled Shellfish) (Normal   Spicy   Teriyaki   Miso)	1595
OA-22	Saba (Grilled Japanese Fish) (Normal   Spicy   Teriyaki   Miso)	1595
OA-23	Unagi (Grilled Eel Fish)	1960
OA-24	Niji-Masu (Grilled Trout) (Normal   Spicy   Teriyaki   Miso)	1595
OA-25	Hamachi Collar Bone (Normal   Spicy   Teriyaki   Miso)	1960
OA-26	Hamachi (Grilled Hamachi Belly) (Normal   Spicy   Teriyaki   Miso)	1960
OA-27	Salmon Collar Bone (Normal   Spicy   Teriyaki   Miso)	1960
OA-28	Sake (Grilled Salmon Belly) (Normal   Spicy   Teriyaki   Miso)	1960
OA-29	Edamame (Soy Beans) (Normal   Spicy   Teriyaki   Miso)	620

## SUSHI

(Chef selected ingredient rolled over seaweed)

OA-30	Tempura Roll Tobasco Fried prawn roll	945
OA-31	Double Katsu Roll Fried chicken or veg roll	930
OA-32	Seafood Nachos (Salmon   Tempura Prawn   Tuna) Crispy nachoes topped with wasabi mayo, Avacado and tobiko	1935   1500   1830
OA-33	Sashimi Donburi (Salmon   Tuna   Unagi) Slice of fish on top of sushi rice	1935   1500   1830
OA-34	Sashimi Carpatio (Salmon   Tuna   Hamachi) Slice fish with sour ponzu sauce	1960



## SUSHI

(Chef selected ingredient rolled over seaweed)

OA-35	<b>Torched Spicy Seafood Roll Jalapeno</b> (Salmon   Tuna   Hamachi) Salmon sushi with jalapeno and orange sauce	1765
OA-36	<b>Maki with Wasabi and Avocado</b> (Salmon   Tuna   Hamachi) Authentic sushi roll with noori outside	1765
OA-37	<b>California Roll</b> Crabstick and avocado roll	1500
OA-38	<b>Unagi Roll</b> Grilled eel with avocado and crabstick	1935
OA-39	<b>Rainbow Roll Jalepeno</b> Mix seafood with avocado and spicy mayo	1935
OA-40	<b>Dragan Roll</b> Fried prawn, avocado and unagi roll	1935
OA-41	<b>Tourched Spicy Trout Roll</b> Trout with avocado and pickled cucumber	1500
OA-42	<b>Volcano Maki</b> Salmon and tempura prawn with wasabi Mayo tourched on top	1720
OA-43	<b>Philadelphia Roll (Avocado   Salmon)</b> Creamcheese and avocado roll	1500   1935
OA-44	<b>Avacado Roll</b> Fresh avacado and cucumber roll	950
OA-45	<b>Mix Veg Maki</b> Avocado, mushroom, mango roll	1185
OA-46	<b>Shitake Mushroom Roll</b> Teriyaki flavor shitake mushroom roll	1185
OA-47	<b>Tofu Roll</b> Homemade tofu and avocado fried roll	1185
OA-48	<b>Tempura Roll Tobasco</b> Fried veg roll	900

## NIGIRI

(Slice of meat on top of vinegar rice with wasabi and pickle ginger)

OA-49	<b>Salmon Nigiri</b> (Normal   Spicy Onion   Cheese   Torched Tanoki)	1460
OA-50	<b>Trout Nigiri</b> (Normal   Spicy Onion   Cheese   Torched Tanoki)	1180
OA-51	<b>Tuna Nigiri</b> (Normal   Spicy Onion   Cheese   Torched Tanoki)	1280
OA-52	<b>Hamachi Nigiri</b> (Normal   Spicy Onion   Cheese   Torched Tanoki)	1460
OA-53	<b>Unagi Nigiri</b>	1460
OA-54	<b>Tamago Nigiri</b>	560







## SASHIMI

Slice of seafood served with wasabi and pickle ginger

OA-55	Salmon Sashimi	1460
OA-56	Trout Sashimi	1180
OA-57	Tuna Sashimi	1280
OA-58	Hamachi Sashimi	1460
OA-59	Unagi Sashimi	1460
OA-60	Tamago Sashimi	560

## FRY


	OA-61	Tempura (Veg   Prawn)	945   1290
		Fried veg or prawn in thin batter	
	OA-62	Creamy Potato Korokke (Veg   Katchubushi)	550   710
		Breaded mashed potato deep fried	
	OA-63	Agedashi Tofu (Veg   Kharage   Prawn)	560   730   925
		Homemade tofu deepfried and Served with thick sauce	
	OA-64	Katsu (Japanese Breaded Meat) (Veg   Chicken   Pork   Prawn )	665   945   980   1290
		Breaded meat with salad and onion dressing	
	OA-65	Prawn Dynamite	1375
		Deepfried bitesize prawn with spicy mayo coating	
	OA-66	Karaage	880
		Deepfried japanese marinated chicken	
	OA-67	Crispy Squid	1180
		Breaded squid rings	
	OA-68	Crab Cake with Tarter Mayo	1055
		Grilled crab cake with wasabi mayo	
	OA-69	Chashu (Chicken   Pork)	990   1055
		Slow cooked sliced meat	
	OA-70	Takoyaki (Octopus)	925
		Savory bite size ball with wasabi mayo and teriyaki	
	OA-71	Gyoza (Chicken   Mix   Prawn)	410   410   665
		Japanese style dumpling	



# ROLLS & KEBABS APPETIZERS

## VEG KATHI ROLL PLATTER (Choice of Bread- Tawa Laccha / Rumali Roti)

Choice of filling wrapped in paratha, served with potato croquettes, salad, rabri (dessert) and mint chutney



	<b>RK-1 Masala Potato Roll</b> Traditional indian spiced potato filling	625
	<b>RK-2 Hara Bhara Kabab Roll</b> Classic kabab made with a blend of beans, spinach, green peas, and potatoes cooked With indian spices	625
	<b>RK-3 Mushroom Mix Roll</b> A perfect blend of mushrooms and corn cooked with herbs and spices	625
	<b>RK-4 Paneer Classic Roll</b> Fresh chunks of paneer marinated with tandoori masala, hung curd and then grilled to perfection	625
	<b>RK-5 Paneer Makhni Roll</b> Paneer cooked with delhi darbar-style makhani gravy	625

## NON-VEG KATHI ROLL PLATTER (Choice of Bread- Tawa Laccha / Rumali Roti)

Choice of filling wrapped in paratha, served with potato croquettes, salad, rabri (dessert) and mint chutney

<b>RK-6 Double Egg Roll</b> Two eggs layered on lachha paratha	525
<b>RK-7 Chicken   Mutton Seekh Kabab Roll</b> Fresh chicken or mutton minced with ginger, garlic, indian spices rolled over skewer And grilled to perfection	855   925
<b>RK-8 Classic Chicken Roll</b> Tender chicken cooked with curd and indian spices	855
<b>RK-9 Chicken Makhani Roll</b> Roasted chicken cooked with delhi darbar-style makhani gravy	855
<b>RK-10 Bhuna Chicken Roll</b> Tender chicken chunks cooked in a spicy bhuna masala	855
<b>RK-11 Mutton Galouti Roll</b> A perfect mince mutton blended with spices	925

## ADD ON'S

<b>RK-12 Egg</b>	125
 <b>RK-13 Tawa Laccha</b> A type of flat bread made multi layered giving it a Deliciously crisp texture when cooked	225
 <b>RK-14 Rumali Roti</b> Super thin round roti, cooked over upside down kadai And folded like handkerchief	225





## FLAVORFUL GALOUTI

Served with rumali roti, onion, and mint chutney




RK-15	<b>Mutton Galouti (6 Pcs)</b>	1250
	Minced mutton or buff blended with indian spices	

## DIRECT FROM SIGRI

Onion, mint chutney and lemon wedges

RK-16	<b>Seekh Kabab</b>	825
	Chicken mixed with ginger, garlic, and indian spices Rolled over a skewer and grilled to perfection	
RK-17	<b>Chicken Tikka</b>	825
	Chicken mixed with ginger, garlic, and indian Spices rolled over a skewer and grilled to perfection	
RK-18	<b>Chicken Malai Tikka</b>	930
	Fresh chicken mixed with ginger, garlic, and indian Spices, rolled over a skewer and grilled to perfection	
 RK-19	<b>Paneer Tikka</b>	955
	Fresh chunks of paneer marinated with tandoori Masala, hung curd, and grilled to perfection	
RK-20	<b>Mutton Seekh Kabab</b>	1150
	Tender mutton minced with ginger, green chili, and Coriander, spiced with royal cumin, and saffron, Skewered and grilled	

## SANDWICHES

 RK-21	<b>Bombay Sandwich</b>	385
	Cheesy sandwich with sliced potatoes, tomatoes, cucumber, onion, mint chutney, and chaat masala	
 RK-22	<b>Loaded Cheese Sandwich</b>	440
	Loaded cheese sandwich with sliced tomatoes and chat masala	
 RK-23	<b>Grilled Cheese with Corn and Chili</b>	440
	Cheese sandwich with sweet and chili	
 RK-24	<b>Garlic Aioli BLT</b>	495
	BLT sandwich with garlic aioli spread	
 RK-25	<b>Panner Bhurji / Egg Bhurji with Buns</b>	495
	Scrambled paneer or egg with chopped Onions and tomatoes with spices served With buttered buns	



# STREET KITCHEN APPETIZERS

	SA-1	<b>Vada Pav (2 Pcs)</b> Soft bun stuffed with a fried batter-coated potato dumpling, served with green Chutney and fried chili	495
	SA-2	<b>Pani Puri</b> Deep-fried breaded sphere filled with potato, onion, or chickpea	385
	SA-3	<b>Pav Bhaji</b> Thick vegetable curry served with a soft bread roll	495
	SA-4	<b>Bhel Puri</b> Sweet, tangy, and spicy dish made with puffed rice, onions, tomatoes, and assorted chutneys	385
	SA-5	<b>Dahi Puri</b> Deep-fried breaded sphere stuffed with creamy yogurt and aromatic spices	385
	SA-6	<b>Samosa (2pcs)</b> Fried south asian pastry with a savory filling, served with assorted chutney	385
	SA-7	<b>Samosa Chaat</b> Crispy samosa crushed and topped with chole, creamy yogurt, tamarind chutney, and green chutney	470
	SA-8	<b>Nacho Corn Chaat</b> Crispy nachos served with creamy yogurt and tamarind chutney garnished With pomegranate	495
	SA-9	<b>Aloo Tikki</b> Crushed potato patty topped with creamy yogurt, tamarind chutney, green chutney, and spices	470
	SA-10	<b>Aloo Chaat</b> Crispy fried potatoes served with chutney and various indian spices	470
	SA-11	<b>Papri Chaat</b> Fried crackers loaded with creamy yogurt, tamarind chutney, green chutney, and spice	470
	SA-12	<b>Bhel Papri</b> Crispy papri and lentil dumplings loaded with yogurt, chutney, and spices	495
	SA-13	<b>Palak Patta Chaat</b> Crispy papri and lentil dumplings loaded with yogurt, chutney, and spices	470
	SA-14	<b>Dahi Bhalla Chaat</b> Deep-fried lentil fritters served with dahi, chutneys, and spices	470
	SA-15	<b>Moong Dal Chilla</b> Mung bean pancake stuffed with paneer and tamarind chutney	495
	SA-16	<b>Samosa Pav (2pcs)</b> Crispy samosa stuffed in a soft bun, served with assorted chutneys	495
	SA-17	<b>Poori Bhaji</b> Crispy fried whole wheat bread served with flavorful potato curry	495
	SA-18	<b>Chole Bhatuarey</b> Spicy and flavored chana masala, served with a deep-fried puri	580



# MALABAR GROOVE APPETIZERS

(Served with sambhar, cocunut chutney, spicy tomato chutney)

	<b>MA-1 Idli</b> Soft, pillowy steamed savory cake made from fermented rice and lentil batter	500
	<b>MA-2 Kanjeeveram Idli</b> An idli flavored with ginger powder, peppercorns, cumin, and a tempting tempering	500
	<b>MA-3 Medu Vada</b> Savory donuts made with black gram, herbs, coconut, and spices	500
	<b>MA-4 Masala Dal Vada</b> Savory, spiced, crunchy fritters that are a popular street food in south india	500
	<b>MA-5 Rasam Dal</b> Soup and fritter combination snack made with urad dal for a crisp snack and blend of Spices for juicy rasam	500
	<b>MA-6 Uppama</b> South indian breakfast made with cream of wheat or semolina flour, veggies, spices, and herbs	500
	<b>MA-7 Pongal</b> Traditional south indian dish made with rice, split yellow mung dal, ghee, cumin, Ginger, pepper, and curry leaves	500
	<b>MA-8 Pesarattu with Uppama</b> A thin breakfast crepe made with green gram, ginger, cumin & chillies	600
	<b>MA-9 Onion, Tomato, Capsicum Utthapam</b> A thicker version of dosa, topped with finely chopped vegetables like onion, Tomato, capsicum, and carrot	500
	<b>MA-10 Coconut, Chili, Onion Utthapam</b> Soft, savoury rice and coconut, griddled to perfection. Topped with colorful vegetables And served with a side of tangy coconut chutney.	600
	<b>MA-11 Fried Idli</b> Idlis cut and tossed in ghee with our chef's "Podi masala"	600
	<b>MA-12 Wayanad Egg Cutlet</b> Boiled egg stuffed with spicy potato mixture, crumb fried	400
	<b>MA-13 Kerala Style Fried Chicken</b> Marinated in ginger, garlic & hand ground spices, fried	750
	<b>MA-14 Butter Garlic Tiger Prawns</b> Tiger prawns cooked in ghee and garlic, tempered with fried chillies	1200

## TIFFIN (Served with sambhar, cocunut chutney, spicy tomato chutney)

	<b>MA-15 Combo 1</b> 2 idli + 2 masala dal vada + South Indian filter coffee	900
	<b>MA-16 Combo 2</b> 2 kanjeeveram idil + 2 medu vada + South Indian filter coffee	900
	<b>MA-17 Combo 3</b> Plain dosa + 2 medu vada + South Indian filter coffee	900
	<b>MA-18 Combo 4</b> Rava dosa plain + 1 medu vada + 1 idli + South Indian filter coffee	900



# INDIAN VEG APPETIZERS

HA-1	<b>Chakhana Platter</b>	400
HA-2	<b>Popcorn With Sesame Glazed Pistachios</b>	400
HA-3	<b>Papdi Chaat</b>	425
HA-4	<b>Mirch Aur Malai Ki Seekh</b> Paneer and cream kebab coating of Green and red chilli paste	795
HA-5	<b>Bharwan Khumb Kali Mirch</b> Fresh button mushrooms stuffed and marinated With a peppery yoghurt masala	795
HA-6	<b>Zafrani Paneer Tikka</b> Cottage cheese, chilli with special lahori masala	795
HA-7	<b>Khumb Ki Galouti</b> A speciality from lucknow of flavourful 'Melt in the mouth' mushroom mince patties cooked On griddle pan and served with ulte tawe ka paratha	850
HA-8	<b>Veg Gilafi Seekh Kebab</b> Mix chops vegetable preparation with a coating of Tomato onion and bell pepper	795
HA-9	<b>Dahi Ke Kebab</b> Fried hung yoghurt patty flavoured with cardamom, Onion, cashew nuts and green chillies	850
HA-10	<b>Beetroot Ka Cutlet</b> Deep fried beetroot patty, marinated with indian Spices served with paratha	795
HA-11	<b>Til Wala Aloo Nazakat</b> Crispy fried potato shells, filled with paneer And potato mixture	795
HA-12	<b>Tandoor Ke Phool</b> Broccoli and cauliflower with cream, cardamom, And coriander stem; smoke cooked in the tandoor	850
HA-13	<b>Mushroom Ghee Roast</b> Mushroom cooked with desi ghee and chilli Mix mangalorean spices	850
HA-14	<b>Tandoori Phladari Shashlik</b> Savoury cauliflower, potatoes, paneer and bell paper, Pineapple marinated in mustard and white pepper, Grilled in tandoor	850
HA-15	<b>Hara Bhara Kebab</b> Spinach and corn patty with a mild flavour filled With nuts and shallow fry	795
HA-16	<b>Andhra Chilli Fry</b> Paneer/mushroom cooked in andhra style Green spices	850
HA-17	<b>Mushroom/Paneer Butter Pepper Garlic</b> Coated fried mushroom/paneer cooked with Butter and pepper garlic fry	850
HA-18	<b>Paneer 65</b> Cottage cheese, flour, spices herb and curry leaves	850





## INDIAN NON-VEG APPETIZERS

HA-19	<b>Murgh Malai Tikka</b> Chicken cubes flavored with cream, cardamom, And coriander stem; smoke cooked in the tandoor	900
HA-20	<b>Murgh Ki Kalmi</b> Chicken drumsticks marinated with exotic spice And cooked in the clay pot oven	900
HA-21	<b>Chettinad Lollipop</b> Deep fried chettinad spices chicken wings Tossed with tomato and curry leaves	850
HA-22	<b>Gilafi Chicken Seekh Kebab</b> Minced chicken preparation with a coating of Tomato onion, and bell pepper	850
HA-23	<b>Goan Chicken Cafreal</b> Overnight marinated chicken cubes exotic goan spiced	850
HA-24	<b>Suntala Ka Tandoori Chicken Tikka</b> Orange juice marinated chicken cube, hung Yogurt and house spiced mix	850
HA-25	<b>Tandoori Chicken</b> Classic tandoori chicken, the king of kebabs	850
HA-26	<b>Goan Spiced Chicken Strips</b> Chicken supreme marinated in house special Goan spice	850
HA-27	<b>Gosht Seekh Kebab</b> Skewered lamb mince spiked with garlic, Coriander and spices, grilled in clay oven	1050
HA-28	<b>Roti Pe Boti</b> Pork boti kebab topped on baby tandoori bread	900
HA-29	<b>Raan-E-Sikandari (Order One Day Prior)</b> Heavily spiced with the flavours of ginger, cumin And garlic served with garlic naan or saffron pulao	2795
HA-30	<b>Tandoori Thecha Jhinga</b> Jhinga marinated with garlic, green chillies and Peanuts. A maharashtrian delicacy	1250
HA-31	<b>Macher Chop</b> Fish croquette marinated with bengali spices	900
HA-32	<b>Punjabi Teekhi Macchi</b> Freshest chunks of sole flavoured with mustard Oil & carom seeds cooked in clay oven	900
HA-33	<b>Andhra Style 65 (Chicken   Prawns)</b> Tossed with shallots and spicy andhra Green masala paste	850   1050
HA-34	<b>Butter Pepper Garlic Fish</b> Prawns/sole cooked with butter pepper garlic sauce	1250
HA-35	<b>Rawa Fry (Sole   Prawns   Trout)</b> Choice of fish marination with chef special masala Coated with semolina and deep fry	1250
HA-36	<b>Pacha Meen Masala</b> Fish fillet marinated in green masala and shallow fry	900

# THAI APPETIZERS

TA-1	<b>Spring Roll Chicken</b> Crispy and savory spring rolls filled with tender Chicken or shrimp filling	570
TA-2	<b>Chicken Wings</b> Crispy chicken wings, seasoned with a flavourful Blend of herbs and spices	750
TA-3	<b>Pork Ribs</b> Pork, cooked to perfection and seasoned with a Delightful blend of thai spices	850
TA-4	<b>Shrimp with Lemon Sauce</b> Grilled shrimp served with lemon butter sauce	1350
TA-5	<b>Crispy Pork</b> Seasoned and deep-fried pork	915
TA-6	<b>Fried Fermented Pork</b> Deep-fried fermented pork infused with aromatic Herbs and spices	850
TA-7	<b>Chicken Cashew Nut</b> Deep-fried chicken combined with cashew nuts, Vegetables, and a thick sauce	700
TA-8	<b>Holy Basil K-Pow</b> (Chicken   Pork   Crispy Pork   Shrimp) Stir-fried meat with holy basil, garlic, and Thai spices	700   810   915   1290
TA-9	<b>Mix Vegetable</b> (Tofu   Chicken   Pork   Shrimp) Assortment of fresh and colorful vegetables (Add meat of choice)	540   700   810   1290
TA-10	<b>Cashew Nut Stir-Fry</b> (Chicken   Pork   Shrimp) Deep-fried meat combined with crispy cashew Nuts, vegetables, and a thick sauce	700   810   1290
TA-11	<b>Tod Mun Gung</b> (Deep Fried Shrimp Cake) (4 Pcs) Thai style deep fried shrimp and minced shrimp Mixed with spices. Served with sweet sauce.	850

## STIR-FRIED

TA-12	<b>Shrimp with Tamarind Sauce</b> Shrimp fried topped with tamarind sauce fried Shallot and fried red chilli.	850
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# ITALIAN APPETIZERS

## SMALL PLATES

PA-1	<b>Fungi Stuffed with Veg and Cheese</b> Baked mushrooms stuffed with vegetables And cheese	675
PA-2	<b>Spinach and Cheese Croquettes</b> Deep-fried spinach and cheese croquettes served With in-house spicy dip and marinara sauce	625
PA-3	<b>Bruschetta Con Fungi</b> Cheese and mushroom ragout spread on crostini And baked in salamander oven	675
PA-4	<b>Cheese Balls</b> Deep-fried mixture of mozzarella and light cheddar Cheese served with garlic mayo and marinara sauce	655
PA-5	<b>Spicy Bruschetta</b> Toast topped with tomato chunks, parmesan cheese, Chili flakes, basil, and balsamic vinegar	580
PA-6	<b>Bruschetta Con Pollo A Jalapeno</b> Toast topped with minced chicken and pomodoro Sauce, baked with mozzarella cheese and jalapeño	800
PA-7	<b>Crispy Parmesan Chicken</b> Breaded chicken breast covered in tomato sauce, Mozzarella, and parmesan	800
PA-8	<b>Chicken Bacon Wrapper</b> Pan-fried chicken strips wrapped in bacon, served With in-house herb mayo sauce	875
PA-9	<b>Garlic Shrimp with Lemon Butter</b> Pan-tossed marinated shrimp served with garlic Butter sauce	985
PA-10	<b>Pork Belly with Red Wine Sauce</b> Roasted pork served with red wine sauce	985
PA-11	<b>Fish Orly</b> Batter-fried fish served with tartar sauce	985

## SIDES

PA-12	<b>Fries Regular</b>	290
PA-13	<b>Spicy Fries</b>	325

# LA PIZZERIA APPETIZERS

LA-1	<b>Stuffed Garlic Bread</b>	590
	Stuffed garlic bread with mozzarella, jalapeño, And sweet corn	
LA-2	<b>Chicken Stuffed Garlic Bread</b>	700
	Stuffed garlic bread with mozzarella, chicken, Jalapeño, and sweet corn	
LA-3	<b>Jalapeño Cheese Popper</b>	595
	Deep-fried, cheese balls stuffed with diced jalapeño, Coated in crispy breadcrumbs and served with honey Mustard sauce	
LA-4	<b>Jalapeño Cheese Popper with Bacon</b>	700
	Deep-fried, cheese balls stuffed with diced jalapeño Bacon, coated in crispy breadcrumbs and served With honey mustard sauce	
LA-5	<b>Baked Confit Tomato</b>	590
	Fresh baked bread with tomato and pesto topping	
LA-6	<b>Baked Garlic Flat Bread with Cheese</b>	590
	Fresh baked bread with garlic infused olive oil, sweet Corn, and jalapeno	
LA-7	<b>Baked Flat Bread with Minced Chicken and Confit Tomato</b>	700
	Fresh baked bread with garlic infused olive oil, cheese, And marinated chicken	
LA-8	<b>Baked Jacket Potato</b>	430
	Oven baked potato stuffed with cheese served with Chilly mayo	







MAINS





# NEPALI MAINS


	<b>YM-1 Aloo Tarkari</b>	<b>625</b>
	Finely chopped potatoes slow-cooked in tomato Gravy with onions, chilies, coriander, and spices	
	<b>YM-2 Gobi Aloo Tarkari</b>	<b>625</b>
	Finely chopped potatoes and cauliflower slow-cooked in Tomato gravy with onions, chilies, coriander, and spices	
	<b>YM-3 Pahadi Dal</b>	<b>715</b>
	Black lentils cooked with spinach, onion, ginger, garlic, And a blend of in-house spices	
	<b>YM-4 Saag Paneer Gravy</b>	<b>770</b>
	Spinach paste and finely chopped cottage cheese Cooked in a tomato gravy with onion, chilies, and spices	
	<b>YM-5 Paneer Curry</b>	<b>770</b>
	Finely chopped cottage cheese cooked in a Tomato gravy with onion, chilies, and spices	
	<b>YM-6 Mushroom Curry</b>	<b>770</b>
	Finely chopped mushrooms cooked in tomato Gravy with onion, chilies, and spices	
	<b>YM-7 Saag Maas</b>	<b>990</b>
	Spicy mutton curry cooked with spinach paste, Onion, tomatoes, garlic, ginger, chilies, and spices	
	<b>YM-8 Chicken Saag</b>	<b>935</b>
	Spicy chicken curry cooked with spinach paste, Onion, tomatoes, garlic, ginger, chilies, and spices	
	<b>YM-9 Pork Curry</b>	<b>900</b>
	Pork curry cooked with potatoes, cinnamon, bay Leaf, nutmeg, onion, tomatoes, ginger, garlic, and Green chilies	
	<b>YM-10 Pork Stew with Seasonal Vegetable</b>	<b>900</b>
	Pork fingers cooked with spicy tomato gravy with Bok choy, onion, garlic, ginger, and tomatoes	
	<b>YM-11 Fried Green Beans with Black Bean Sauce</b>	<b>605</b>
	French beans tossed with black bean sauce, garlic, And onion	
	<b>YM-12 Fried Mix Vegetable</b>	<b>550</b>
	Mushroom, bok choy, cabbage, carrots, beans, And baby corn sautéed in butter with garlic and onion	



# NEPALI MAINS



	YM-13	<b>Fried Green Cabbage</b> Pan-tossed green cabbage	495
	YM-14	<b>Saag with Dal Badi</b> Lentils cooked in an aromatic spinach curry with tomatoes, onions, ginger, and garlic	715
	YM-15	<b>Fried Mushroom Gravy</b> Crispy fried mushrooms cooked in tomato gravy with chilies	770
	YM-16	<b>Fried Bok Choy</b> Wok-tossed bok choy sauteed with garlic and onions	605
	YM-17	<b>Egg Curry</b> Hard-boiled eggs cooked in a gravy made with spices, onions, tomatoes, and herbs	440
	YM-18	<b>Nepali Gravy (Chicken   Mutton   Fish)</b> A traditional nepali spicy meat curry cooked with onions, tomatoes, ginger, Garlic, chilies, and in-house spices	880   935   825
	YM-19	<b>Bamboo Shoot Gravy (Chicken   Pork)</b> Chicken or pork cooked with bamboo shoots in a spicy curry with coriander, Cumin, onion, tomatoes, garlic, ginger, chilies, and spices	935
	YM-20	<b>Doh Nai</b> Pork cooked with black sesame sauce along with onion, tomatoes, ginger, Garlic, bamboo shoot, green chili, and spices	990
	YM-21	<b>Assamese Pork Curry</b> Traditional assamese pork curry cooked with potatoes, cinnamon, bay leaf, nutmeg, onion, tomatoes ginger garlic and green chilly	990
	YM-22	<b>Fried Mushroom Gravy</b> Crispy fried mushrooms cooked in tomato gravy with chilies	770
	YM-23	<b>Fried Mushroom Dry</b> Crispy fried mushrooms cooked in tomato gravy with chilies, served dry	770

## NEPALI THALI SET

	YM-24	<b>Veg Thakali Thali (Paneer   Mushroom)</b> A complete nepali meal with choice of vegetarian curry, black lentils, fermented Leafy greens, spinach, fried potatoes, pickles, fried bittergourd, lentil wafers, curd, and komolar kheer, served with rice/flat bread	1320
	YM-25	<b>Non-Veg Thakali Thali (Egg   Chicken) (Pork   Buff) (Mutton)</b> A complete nepali meal with choice of egg curry or meat, black lentils, fermented Leafy greens, spinach, fried potatoes, pickles, fried bittergourd, lentil wafers, curd, and komolar kheer, served with rice/flat bread	1320   1650   1980

# SIDES




## RICE

-  YS-1 **Steamed Rice** 310  
Fragrant steamed rice
-  YS-2 **Sticky Rice | Brown Rice | Black Rice | Red Rice** 350  
Choice of your rice
- YS-3 **Fried Rice (Veg | Egg) (Chicken | Pork | Buff)** 495 | 615  
Pan-fried rice with mixed vegetables or meat
- YS-4 **Chilli Garlic Fried Rice (Veg | Egg)** 550 | 615  
(Chicken | Pork | Buff)  
Pan-fried rice with mixed vegetables, garlic,  
And chillies (add meat or egg)

## NOODLES

-  YS-5 **Noodles (Veg) (Chicken | Pork | Buff | Egg)** 440 | 615  
Stir-fried noodles with vegetables (add meat or egg)
-  YS-6 **Chilli Garlic Noodles** 440 | 615  
(Veg) (Chicken | Pork | Buff | Egg)  
Pan-tossed noodles with vegetables,  
Garlic, chillies (add finely chopped meat or egg)
- YS-7 **Yeti-Special Noodles** 740  
Stir-fried noodles with mixed vegetables, and  
A combination of chicken, pork, buff, and egg
-  YS-8 **Roasted Papad** 110
-  YS-9 **Dry Thukpa** 655 | 825 | 925  
(Veg) (Chicken | Buff | Pork | Mutton)  
Spicy pan-fried vegetables and sliced meat with noodles

## BREADS

-  YS-10 **Phapar ko Roti** 275  
Flat bread made with buckwheat flour
-  YS-11 **Lachcha Paratha** 160  
Flaky, layered, and buttery flatbread
-  YS-12 **Ulla Tawa Paratha** 160  
Paratha cooked on an inverted tawa or kadai
-  YS-13 **Dhindo** 275  
Thick, sticky porridge-like dish made with buckwheat flour
-  YS-14 **Tingmo** 190  
Steamed bun
-  YS-15 **Kulcha (1 Pc)** 385 | 495 | 605  
(Aloo | Onion | Aloo and Onion Gobi )  
(Egg | Cheese)  
(Paneer)
-  YS-16 **Chapati (Plain | Butter)** 95 | 105



# CHINESE MAINS

Please pick your favourite rice/ noodles with main course.

CM-1	<b>Chilli Paneer Gravy</b> Crispy chilli paneer tossed in chinese chilli sauce With onion and bell peppers	850
CM-2	<b>Exotic Vegetable Black Pepper Sauce</b> Stir fried vegetables tossed in black pepper sauce	750
CM-3	<b>Mix Veg Hot Garlic Sauce</b> Exotic vegetables with hot garlic sauce	850
CM-4	<b>Chilli Chicken Gravy</b> Crispy chilli chicken tossed in chinese chilli Sauce with onion and bell peppers	950
CM-5	<b>Chicken in Black Pepper Sauce</b> Stir fried sliced chicken tossed in Black pepper sauce	950
CM-6	<b>Sweet and Sour Pork</b> Diced pork tossed with vegetables with Sweet and sour sauce	950

## RICE AND NOODLES

CS-1	<b>Steamed Rice</b>	310
CS-2	<b>Sticky Rice</b>	350
CS-3	<b>Fried Rice (Veg) (Chicken   Pork ) (Prawn)</b> Crispy chilli chicken tossed in chinese Chilli sauce with onion and bell peppers	495   615   740
CS-4	<b>Chilli Garlic Fried Rice (Veg) (Chicken   Pork ) (Prawn)</b> Crispy chilli prawn tossed in chinese chilli sauce With onion and bell peppers	495   615   740
CS-5	<b>Hakka Noodles (Veg) (Chicken   Pork ) (Prawn)</b> Crispy fish chunks tossed in chinese chilli sauce With onion and bell peppers	495   615   740
CS-6	<b>Chilli Garlic Noodles (Veg) (Chicken   Pork ) (Prawn)</b> Crispy fish chunks tossed in chinese chilli sauce With onion and bell peppers	495   615   740



# JAPANESE MAINS

## RAMEN

OM-1	<b>Authentic Soy Ramen</b> (Veg and Tofu   Chicken   Prawn   Pork) Authentic japanese ramen with soy flavour	1055
OM-2	<b>Spicy Ramen</b> (Veg and Tofu   Chicken   Prawn   Pork) Savory ramen with spicy broth	1055
OM-3	<b>Tan Tan Ramen</b> (Veg and Tofu   Chicken   Prawn   Pork) Creamy thick soup with homemade noodle	1055
OM-4	<b>Curry Ramen</b> (Veg and Tofu   Chicken   Prawn   Pork) Curry flavour ramen	1055
OM-5	<b>Tempura Soba</b> (Veg   Prawn) Fried tempura with buckwheatnoodle And warm soup	1055
OM-6	<b>Ten Zaru Soba</b> (Veg   Prawn) Fried tempura with cold buckwheat noodle	1055
OM-7	<b>Omakase Chef Ramen</b> (Veg and Tofu   Chicken   Prawn   Pork) Sweet and sour omakase fusion ramen	860
OM-8	<b>Tori Soba</b> (Veg and Tofu   Chicken   Prawn   Pork) Chicken with buckwheat noodle and warm soup	1055
OM-9	<b>Gyoza with Spicy Soup</b> (Chicken   Pork) Japanese dumpling with spicy ramen soup	730







# JAPANESE MAINS

## DONBURI

(Japanese sticky rice bowl with kimchee and miso soup)

-  OM-10 Chahan  
(Veg and Tofu | Chicken | Prawn | Pork)  
Japanese style fried rice 820 | 950 | 1050 | 980
-  OM-11 Kimchi Chahan  
(Veg and Tofu | Chicken | Prawn | Pork)  
Savory kimchi fried rice 820 | 950 | 1050 | 980
-  OM-12 Omakase Fried Rice  
(Veg and Tofu | Chicken | Prawn | Pork)  
Japanese style fried rice with egg  
And oyster sauce 820 | 950 | 1050 | 980
- OM-13 Katsu Donburi (Chicken | Pork) 990 | 1050  
Breaded meat cooked with egg
- OM-14 Kharage Donburi 990  
Fried chicken with warm rice
-  OM-15 Fire Cracker Donburi  
(Veg and Tofu | Chicken | Prawn | Pork)  
Sweet and spicy sauce with meat on rice 820 | 950 | 1050 | 980
-  OM-16 Mapo Tofu Donburi  
(Veg and Tofu | Chicken | Prawn | Pork)  
Tofu with spicy paste on top of rice 820 | 950 | 1050 | 980
-  OM-17 Nasumiso Donburi  
(Veg and Tofu | Chicken | Prawn | Pork)  
Fried eggplant with miso on rice 820 | 950 | 1050 | 980
- OM-18 Shogayaki Donburi (Chicken | Prawn | Pork) 820 | 950 | 1050 | 980  
Slice meat with ginger soy sauce
-  OM-19 Tempura Donburi (Veg and Tofu | Prawn) 950 | 1050  
Fried prawn or veg on top of rice

## BENTO BOX

(Japanese style lunch box with 9 variety of side dish  
And your choice of main dish)

- OM-20 Seafood Bento Box (Salmon | Prawn | Unagi) 1940 | 1720 | 1940  
Chicken marinated and deep-fried until  
Crispy and golden brown
-  OM-21 Bento Box  
(Veg | Chicken | Pork | Duck) 1080 | 1290 | 1290 | 1940  
Grilled veg or selected meat glazed with a  
glossy, sweet, and savory teriyaki sauce

# JUICY BITES

## BURGERS (All burgers served with french fries and coleslaw)

JB-1	<b>Farm House Burger</b> Exotic veggies, pickled onion, truffle mayo Homemade sauce lettuce and cheese	595
JB-2	<b>Beetroot and Feta Burger</b> Beetroot, feta cheese, guacamole, caramelized Onion, lettuce and melted cheese	625
JB-3	<b>Veggie Delight</b> Crispy potato & cheese patty, fresh tomato, Garlic mayo lettuce and double cheese	595
JB-4	<b>Broccoli and Cheese Burger</b> Broccoli and cheddar cheese patty burger With lettuce and homemade dip	645
JB-5	<b>Pulled Jackfruit Burger (Seasonal)</b> Pulled jackfruit chunks with lettuce leaves And cheesy dip	625
JB-6	<b>Chicken Steak Burger</b> Juicy chicken patty with melted cheese, dill Cucumber pickle, lettuce and spicy beer mustard	695
JB-7	<b>Louisiana Chicken Burger</b> Homemade buttermilk chicken breast crispy Fried with melted cheese, caramelized onion, Salad and homemade sauce	675
JB-8	<b>Lamb Steak Burger</b> Ground lamb patty top with dijon aioli, tomato Slice, greens, homemade pickle and melted cheese	895
JB-9	<b>Pulled Pork Burger</b> Sticky pulled pork, homemade pickles, Coleslaws, fried onion and cheese slice	675
JB-10	<b>Kingston Chicken Burger</b> Jerk spiced caribbean style chicken fillet With egg, cheese and lettuce	695
JB-11	<b>Cheese Lamb Burger</b> Barbecue lamb steak with melted cheese, Tomato, pickles, bacon and spicy beer mustard	895
JB-12	<b>BLT Burger with Cheese</b> Classic bacon lettuce and tomato combination With melted cheese	745
JB-13	<b>Timur &amp; Thyme Buff Steak</b> Buff steak marinated with traditional nepali and italian Herbs with melted cheese, caramalised onions, Lettuce and homemade dip	795





# LA PIZZERIA MAIN

Choice of Pizza Base – Neapolitana | Thin Crust | Buckwheat

	LM-1	<b>Margherita Pizza</b> Mozzarella cheese with tomato and basil	920
	LM-2	<b>Garden</b> Chopped mixed vegetables with garlic and olive oil	955
	LM-3	<b>Giardiniera</b> Grilled and marinated vegetables with pesto sauce	975
	LM-4	<b>Cheese Lovers</b> Double topping mozzarella cheese pizza	1150
	LM-5	<b>Quattro Formaggi</b> A flavorful blend of mozzarella, gouda, edam, cheddar Cheese, olive oil, and arugula	1295
	LM-6	<b>Truffled Mushroom</b> Truffle roasted mushroom, arugula, garlic-infused Olive oil, parmesan, and mozzarella	1150
	LM-7	<b>The Vegan</b> Rosemary herbs crust, minced garlic, red onion, Roasted bell pepper, and broccoli	1045
	LM-8	<b>Bacon &amp; Blue</b> Romaine, bacon, red onion, tomato, mozzarella Cheese and blue cheese	1250
	LM-9	<b>Bufalina Pizza</b> Fresh buffalo mozzarella, cherry tomatoes, olives, Pesto sauce, basil	1250
	LM-10	<b>Peri Peri Hawaiian</b> Grilled marinated chicken, sun-dried tomatoes, Olive oil, and sliced pineapple	1045
	LM-11	<b>Chicken Supreme</b> Chili chicken, chicken tikka, grilled chicken with Mozzarella cheese and olive oil	1095
	LM-12	<b>CTP</b> Chicken tikka, cilantro, onion, and mozzarella cheese	1160
	LM-13	<b>Backyard BBQ Chicken</b> Onion, cilantro, bbq chicken with mozzarella cheese	1095
	LM-14	<b>American (Pepperoni)</b> Pepperoni and mozzarella cheese	1150
	LM-15	<b>American Hot</b> Pepperoni with mozzarella cheese, and jalapeños	1150
	LM-16	<b>Arugula &amp; Prosciutto</b> Prosciutto ham with arugula, olives, and Shaved parmesan	1250
	LM-17	<b>The Beast</b> Chunky tomatoes, meatballs, bacon, sausage, And ham with mozzarella cheese	1250

BUCKWHEAT

THIN CRUST

NEPOLITANA



# LA PIZZERIA MAIN






Choice of pizza base - Neapolitana | Thin Crust | Buckwheat

LM-18	<b>Smoked Chicken Pizza</b> Smoked chicken, green olive, jalapeno	1295
 LM-19	<b>Mexicana Pizza (Veg   Chicken)</b> Sweet corn, black olive, jalapeno, capsicum, onion/ smoked chicken	995   1250
 LM-20	<b>Make Your Own Pizza (Choose any Four)</b> <b>Veg Toppings:</b> Green olive, black olive, jalapeno, mushroom, sweetcorn, Pineapple, eggplant, broccoli, baked garlic, Pesto sauce, tomatoes  <b>Non Veg Toppings:</b> grilled chicken, chicken tikka, bacon, ham, sausage, Meat balls, mozzarella, cheddar, parmesan, pepperoni	1200   1295

## ITALIAN MAINS

### PASTA

Choice of pasta - Fusilli | Penne | Spaghetti (\*Add Vegetable 100 \*Add Chicken 150 \* Add Bacon 150)

 PM-1	<b>Alfredo</b> Choice of pasta in a classic creamy cheese sauce garnished with parmesan	800
 PM-2	<b>Pomodoro</b> Choice of pasta in a chili garlic pomodoro sauce garnished with parmesan	800
 PM-3	<b>Arabiatta</b> Choice of pasta in a spicy tomato and basil sauce	800
 PM-4	<b>Aglio E Olio</b> Pasta tossed in olive oil, garlic, and parsley, garnished with parmesan cheese	800
 PM-5	<b>Cacio E Pepe</b> Pasta tossed in pecorino romano and black pepper-based sauce	875
 PM-6	<b>Spinach and Ricotta Ravioli</b> Homemade spinach and ricotta-stuffed pasta served with pomodoro or cream sauce	875
PM-7	<b>Bolognese</b> Choice of pasta mixed with minced meat, pomodoro sauce, garnished with parmesan	985



# ITALIAN MAINS

## PASTA

PM-8	<b>Spaghetti Alla Carbonara</b> Spaghetti with bacon and creamy sauce made from egg, pecorino romano, and black pepper	985
PM-9	<b>Frutti Di Mare</b> Choice of pasta tossed with calamari, prawns, cherry tomatoes, and white wine sauce	985
PM-10	<b>Tortellini Con Pollo</b> Chicken-stuffed homemade pasta served with pomodoro or cream sauce	985
 PM-11	<b>Risotto Alla Zaffarno Con Verdure</b> Risotto cooked with sauté vegetable and mix in saffron sauce	935
 PM-12	<b>Risotto Fungi</b> The classic of northern italian cooking	935
PM-13	<b>Cheesy Chicken Risotto with Broccoli</b> Rice cooked with chicken creamy sauce	1155
PM-14	<b>Risotto Di Gambari Piselli E Pomodoro</b> Prawns and peas mix with tomato sauce	1320

## GRILLS

PM-15	<b>Grilled Chicken</b> Marinated chicken served with english mustard and mushroom sauce	1235
PM-16	<b>Fish and Chips</b> Batter-fried sea bass fish served with mashed potato	1320
PM-17	<b>Grilled Trout</b> Himalayan trout marinated in lemon butter sauce, served with grilled vegetables	1450
PM-18	<b>Italian pan-fried chicken</b> Marinated chicken thigh served with brown sauce and herbed rice	1100
 PM-19	<b>Cottage Cheese Steak</b> Grilled paneer fillets stuffed with corn and spinach, served with cheese sauce and mashed potatoes	1320
PM-20	<b>Pork chop with Cranberry and Red Wine Sauce</b> Pork chops are browned then served in a cranberry and red wine sauce with fresh herbs	1610
PM-21	<b>Grilled Tenderlion</b> Please select the doneness of the meat (well, medium or rare done)	1320
PM-22	<b>Grilled Salmon</b> Taste the mediterranean in our salmon filet grilled to perfection and topped with garlic herb Butter and served with parmesan garlic broccoli	3950



# INDIAN MAINS

## VEGETARIAN

	HM-1	<b>Dal Tadka</b> Yellow lentils cooked with fresh green herbs, cumin and garlic	650
	HM-2	<b>Dal Bukhara Makhani Style</b> Slow cooked black lentils, white butter, ginger, garlic, tomato and cream	750
	HM-3	<b>Tomato Pappu/Saag Pappu</b> Tomato pappu being arhar dal cooked with chop Onion, tomato, garlic and curry leaves	650
	HM-4	<b>Hing Dhaniya Ke Aloo</b> Potato tossed with coriander, asafoetida & cumin seed	600
	HM-5	<b>Dum Aloo Kashmiri</b> Baby potatoes cooked in traditional kashmiri style	700
	HM-6	<b>Gobhi Aloo Methiwale</b> Fried gobhi, aloo cooked in onion tomato masala	650
	HM-7	<b>Nadru Yakhni</b> Delicacy from kashmir, rich in aroma and Loaded with spices	700
	HM-8	<b>Paneer Tikka Makhani</b> Cubes of panner tikka cooked in a rich creamy Tomato butter gravy	950
	HM-9	<b>Kadai Paneer</b> Cottage cheese, bell pepper and tomato juliennes Crushed coriander seeds cooked in rich tomato gravy	950
	HM-10	<b>Paneer Butter Masala</b> Char grilled cottage cheese, cooked in onion Tomato gravy and butter	1000
	HM-11	<b>Khumb Matar Malai</b> Creamy mushroom curry with cardamom, cashew nut and green peas	950
	HM-12	<b>Mushroom Do Pyaza</b> Mushroom cooked with lightly caramelized onion, tomato and ground spices	950
	HM-13	<b>Veg Pulao</b> Aromatic rice dish cooked with mixed vegetables, Basmati rice, and mild spices	525
	HM-14	<b>Veg Biryani</b> A traditional hyderabadi biryani cooked with an Assortment of vegetables, served with burani raita	525





# INDIAN MAINS

## NON-VEGETARIAN

HM-15	<b>Murgh Kali Mirch Dahiwala</b> Boneless chicken pieces cooked in peppery yoghurt Cashew nut gravy	1050
HM-16	<b>Murgh Tikka Lababdar</b> Chicken tikka cooked in thick lababdar gravy	1050
HM-17	<b>Murgh Tikka Makhani</b> Chicken tikka simmered in smooth, creamy Tomato gravy, flavoured with dried fenugreek and Enriched with butter	1050
HM-18	<b>Delhi Style Murgh Korma</b> Chicken cubes cooked in a smooth and rich brown Onion and cashew gravy	1050
HM-19	<b>Butter Chicken</b> Chicken simmered in tomato gravy with kasoori Methi, finished with butter & cream	1050
HM-20	<b>Kadhai Chicken</b> Chicken, bell pepper and tomato juliennes crushed Coriander seeds cooked in rich tomato gravy	1050
HM-21	<b>Chicken Xacuti</b> Chicken, poppy seed paste, toasted grated Coconut, and dried red chilli	1050
HM-22	<b>Dal Gosht</b> Split bengal gram and boneless lamb cooked Together and tempered with asafoetida	1200
HM-23	<b>Dogri Khatta Meat</b> A kashmiri delicacy	1200
HM-24	<b>Hari Mirchi Ka Bhuna Gosht</b> A treat for spicy food lovers	1200
HM-25	<b>Andhra Mutton Curry</b> Spicy delicious gravy of lamb meat cooked With onion, tomato & poppy seed paste	1200
HM-26	<b>Chingri Malai Curry</b> Bengali style prawns simmered in a coconut milk curry	1200
HM-27	<b>Fish Moilee</b> Sole fish tempered with turmeric, coconut oil, curry leaves, mustard seeds & lemon	1200
HM-28	<b>Hyderbadi Chicken Biryani</b> A traditional hyderabadi biryani cooked with Marinated chicken, served with burani raita	690
HM-29	<b>Egg Biryani</b> Fragrant basmati rice cooked with aromatic biryani Spices, herbs, and boiled eggs	580



# INDIAN BREADS & RICE

HBR-1	<b>Tandoori Roti (Plain   Butter)</b> Indian breads cooked inside of tandoor	95   115
HBR-2	<b>Lachha Paratha (Green Chilli   Red Chilly   Mint)</b> Crispy layered whole wheat bread finished With butter and coriander	195
HBR-3	<b>Stuffed Kulcha (Potato   Onion   Cheese)</b> Bread made with choice of masala filling And baked in tandoor	245   275   350
HBR-4	<b>Naan</b> (Plain   Butter   Garlic   Hari-mirch   Cheese) Traditionally made with refined flour And baked in tandoor	245   245   245   245   350
HBR-5	<b>Roti Basket (With Cheese)</b> Handpicked selection of assorted indian Breads to enjoy your meal	600   700
HBR-6	<b>Plain Rice</b> Fluffy white long grain basmati rice	325
HBR-7	<b>Pulao Rice (Jeera   Peas   Mix Vegetable)</b>	375
HBR-8	<b>Kashmiri Pulao</b> Delicious variant of rice pulao made with nuts, saffron and some fresh fruits	375
HBR-9	<b>Lemon Rice</b> Flavours of lemon juice, curry leaves, turmeric, whole chillies and mustard seeds	425
HBR-10	<b>Chapati (Plain   Butter)</b> Flavours of lemon juice, curry leaves, turmeric, whole chillies and mustard seeds	95   125



# MALABAR GROOVE MAINS

Main course served with south indian papaddoms, fried chili, raita, portion of rice or Malabari parontha

MM-1	<b>Malabari Prawn Curry</b> Mildly spiced kerela tiger prawn curry	1500
MM-2	<b>Thevda Prawn Curry</b> A local favourite in kochi waterfront, spicy, dry coconut infused prawn curry, served dry	1500
MM-3	<b>Prawn/Chicken Chettinad</b> Bay prawns tossed in chettinad masala, spicy	1500   900
MM-4	<b>Kerala Fish Moille</b> Bassa fish, cooked in coconut cream gravy	900
MM-5	<b>Malabari Fish Curry</b> Fish cooked in a curry leaf & desiccated coconut gravy	900
MM-6	<b>Kottayam Coconut Chicken</b> Very mild chicken curry, cooked in lightly spiced coconut milk & potatoes	900
MM-7	<b>Kozi Vartha Curry (Kerela Style Chicken Curry)</b> Boneless chicken curry with coconut, cumin and malabar chilies	900
MM-8	<b>Madras Chicken Cashew Curry</b> Boneless chicken, cooked in mildly spiced curry with cashew paste	900
MM-9	<b>Kannur Chicken Sukha</b> Recipe from the district of north kerela, dry preparation of chicken	900
MM-10	<b>Mutton Coconut Fry</b> Succulent mutton, pan tossed with malabar spices	900
MM-11	<b>Pepper Fry (Mutton   Buff)</b> Mutton or beef cooked in spicy dry spices, tossed with fresh coconut	900
 MM-12	<b>Vegetable Stew</b> Seasonal vegetables, cooked in a fresh ground coconut gravy	500
 MM-13	<b>Pumpkin Pullisery</b> Yellow pumpkin, cooked in coconut milk dried red chilli & curry leaves	500



# MALABAR GROOVE MAINS

## DOSA

Served with Coconut Chutney, Tomato Chutney, Sambhar

MM-14	<b>Chicken Dosa</b> Crispy and fluffy dosa filled with a flavorful Spiced minced meat filling	700
MM-15	<b>Mutton Dosa</b> A crispy dosa filled with tender, and spiced mutton	700
MM-16	<b>Prawn Dosa</b> Thin rice and lentil crepe stuffed with prawn Curry and mash potato	900
MM-17	<b>Paneer Dosa</b> A savoury indian pancake, that is stuffed with Cottage cheese	600
MM-18	<b>Cheese Dosa</b> South indian rice & lentil crepe topped with Sauce or curry, crunchy veggies, fresh herbs, And plenty of cheese	600
MM-19	<b>Plain Dosa`</b> Thin crepe prepared with soaked rice, served With sambar and chutney	500
MM-20	<b>Masala Dosa</b> Crispy and spicy dosa served with coconut Chutney and sambhar	600
MM-21	<b>Rava Dosa (Plain   Masala)</b> Thin crisp fried crepe made with semolina Rice flour, spices, and ghee	600   700
MM-22	<b>Mysore Dosa (Plain   Masala)</b> Crisp and soft dosa spiced with red chutney And served with a potato dish, along with Coconut chutney	650   750

## THALI SET

MM-23	<b>Thali</b> (Vegetable   Chicken Cashew Curry   Mutton Coconut Fry   Malabari Fish Curry   Malabari Prawn Curry ) Rice/2 pcs parathas/2 pcs chapati, sambhar, Rasam, thoran , vegetable stew , achar, Pappadam, raita or 'more', dessert Of the day	800   900   900   1200   1500
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# MALABAR GROOVE MAINS

## EXTRAS

-  **MM-24 Sambhar** 150  
Yellow lentil cooked with vegetables and South Indian spices with a hint of tamarind
-  **MM-25 Rice** 250
-  **MM-26 Malabari Parantha (Per Piece)** 150

## THAI MAINS

- TM-1 Green Curry (Chicken | Pork | Shrimp)** 750 | 850 | 1250  
Meat cooked in coconut milk base infused  
With fragrant green chili, thai herbs, and zesty  
Lime leaves
- TM-2 Red Curry (Chicken | Pork | Shrimp)** 750 | 850 | 1250  
Meat cooked in coconut milk, red chili, thai  
Herbs, lime leaves, pineapple and green  
Vegetables
- TM-3 Panang (Chicken | Pork | Shrimp)** 810 | 915 | 1290  
Tender meat cooked with coconut milk,  
Panang curry paste, kaffir lime leaves,  
And thai basil
- TM-4 Fish Curry** 2150  
Tender fish fillets cooked in thai curry,  
Infused with a medley of fresh herbs  
And spices.
- TM-5 Pad Thai** 700 | 810 | 1080  
Rice noodles stir-fried with fresh vegetables,  
Eggs, and our signature thai sauce
- TM-6 Pineapple Fried Rice  
(Chicken | Pork | Shrimp)** 750 | 850 | 1250  
Stir fried rice with vegetables, pineapple  
With choice of meat
- TM-7 Fried Rice (Chicken | Pork | Shrimp)** 700 | 810 | 1080  
Stir fried rice with vegetables with  
Choice of meat

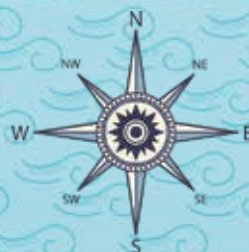




# CUISINES

## FROM AROUND THE WORLD

Satisfy your wanderlust through flavors at Bagaicha , where our menu proudly presents cuisines from around the world. Immerse yourself in a culinary journey featuring the best dishes from diverse corners of the globe.

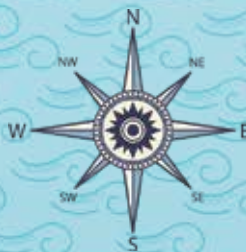




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# JAPANESE DESSERTS

OD-1	<b>Molten Chocolate Lava Cake</b> Rich chocolate cake with warm, gooey Chocolate center	630
OD-2	<b>Sharing Fruit and Dessert Platter</b> Seasonal assorted fruit platter with wasabi Ice-cream and cheesecake	1290
OD-3	<b>Creme Brulee</b> Creamy custurd center and with a Caramelized sugar top	600
OD-4	<b>Matcha Cheesecake</b> Creamy cheesecake balanced between A buttery and a delicate matcha-infused Filling	600

# INDIAN DESSERT

HD-1	<b>Motichoor Golgappa With Basundi Shot</b>	450
HD-2	<b>Pan Cannoli</b>	450
HD-3	<b>Kulfi</b>	450
HD-4	<b>Cheese Cake Laddoo Shot</b>	450
 HD-5	<b>Rabri</b> An indigenous sweetened desiccated Milk product containing distinctive Hard layers of malai	450



# COFFEE

## HOT BEVERAGES

C-1	Espresso	325
C-2	Doppio	450
C-3	Espresso Macchiato	400
C-4	Espresso Con Pana	400
C-5	Cappuccino	400
C-6	Americano Royal	400
C-7	Australian Cappuccino	400
C-8	Americano	325
C-9	Flat White	450
C-10	Vietnamese Coffee	500
C-11	Flavor Latte (Vanilla, hazelnut, caramel)	500
C-12	Cafe Mocha	450
C-13	Hot Chocolate	450
C-14	Dalgono	400
C-15	Irish Coffee	1350
C-16	Mocha Madness	400

## COLD BEVERAGES

C-17	Iced Americano	325
C-18	Iced Latte	400
C-19	Iced Caramel Latte	450
C-20	Affogato	450
C-21	Iced Mocha	450
C-22	Cold Brew	450
C-23	Coffee Tonic	650

## BLENDED BEVERAGES

C-24	Frappuccino	450
C-25	Caramel Frappe (With whipped cream)	525





# TEA

T-1	Little Buddha Flower	500
T-2	Matcha	500
T-3	Mogu-Mogu	400
T-4	Hibiscus	400
T-5	Blue Pea Tea	350
T-6	Lemon Grass	350
T-7	Rose Glow	350
T-8	Kashmir Khawa	400
T-9	Chamomile	350
T-10	Masala Tea	250
T-11	Honey Ginger Lemon	350
T-12	Darjeeling Tea	250
T-13	Earl Gray Tea	250
T-14	Assam Tea	250



FOOD

CULTURE

CONVERSATION

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# BAKERY

## ECLAIR

BK-19	Pastry Cream	275
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## TARTS

BK-20	Apple Crumble Tart	400
BK-21	Lemon Meringue Tart	400
BK-22	Raspberry Tart	400
BK-23	Strawberry Tart	400

## PATISSERIES

BK-24	Feuilletine	600
BK-25	Carrot Cake	500
BK-26	Basque Burnt Cheesecake	600
BK-27	Blueberry Cheesecake	600
BK-28	Ferrero Rocher	600
BK-29	Chocolate Tea	600
BK-30	Choco Loco	600
BK-31	Classic Black Forest	600
BK-32	Lotus Cheesecake	600
BK-33	Nutella Chocolate	600
BK-34	Ruby Red Velvet	600
BK-35	Tiramisu	600
BK-36	Classic Opera	600
BK-37	Mango Cheesecake	600

## PASTRIES

BK-38	Red Velvet Cup Cake	200
BK-39	Caneles	250







# ITALIAN DESSERTS

PD-1	<b>Banoffee Pie</b> Buttery graham cracker crust filled with a Creamy caramel, fresh bananas, and topped With whipped cream	530
PD-2	<b>Fried Coconut Ice-Cream with Pistachios</b> Creamy fried coconut ice cream served with Lightly salted pistachios	530
PD-3	<b>Blueberry Cheesecake</b> Creamy no-bake cheesecake on a buttery graham Cracker base, topped with blueberry pie filling	640
PD-4	<b>Tiramisu</b> A classic italian dessert made with Ladyfingers dipped in espresso and layered With mascarpone cheese and cocoa powder	640

# BAKERY

## COOKIES

BK-1	Chocolate Chips	200
BK-2	Dark Chocolate Chips Cookies	200
BK-3	Red Velvet	200
BK-4	Macaron	150

## VIENNOISERIES

BK-5	Croissant	250
BK-6	Almond Croissant	300
BK-7	Chocolate Croissant	300
BK-8	Pain Au Raisin	350
BK-9	Bicolor Pain au Croissant	350
BK-10	Bicolor Pistachio Croissant	400
BK-11	Bicolor Strawberry Croissant	400
BK-12	Ferrero Rocher Croissant	600
BK-13	Midnight Croissant	600
BK-14	Raspberry Croissant	500
BK-15	Yuzu Croissant	600
BK-16	Multi Grain Croissant	280
BK-17	Multi Grain Choco Croissant	350
BK-18	Croissant Roll	500

# NEPALI DESSERTS

-  **YD-1 Yomari** 360

Steamed rice flour dumpling filled with  
Nutella / chaku
-  **YD-2 Baked Rasogulla** 360

Sweet milk ball-shaped dumplings baked in  
Thick caramelized milk
-  **YD-3 Juju Dhau Brulee** 360

Classic nepali yogurt with a crunchy sugar  
Topping
-  **YD-4 Komolar (Orange) Kheer** 360

Traditional nepali-style orange rice pudding

# STREET KITCHEN DESSERTS

-  **SD-1 Paan Ki Phirni** 385

Gulkand flavored rice pudding
- SD-2 Kesar Pista Falooda** 385

Kesar pista ice cream with rabri and falooda
- SD-3 Rainbow Falooda** 385

Ice cream topped with a number of fruity syrups  
And falooda

# THAI DESSERTS

-  **TD-1 Mango Sticky Rice** 600

Sweet and creamy coconut-infused sticky rice  
Paired with ripe, juicy mango slices
-  **TD-2 Sago Mix Fruit** 490

Savor the creamy texture of tropicana balls  
Combined with a medley of fresh and juicy  
Seasonal fruits







DESSERT