



PURE VEG

OPEN 24/7



**MULTI CUSINE RESTAURANT**

## SOUP, SALAD & PAPAD

### ASIAN HERBAL ₹200

A healthy, delicious soup featuring a nutritious blend of fresh spinach and basil infused with aromatic herbal flavors.

### CREAM OF MUSHROOM SOUP ₹200

A classic comfort soup; rich, velvety, and simmered with fresh mushrooms for a creamy finish.

### MEXICAN TORTILLA SOUP ₹200

A zesty tomato-based broth loaded with chunky vegetables and tortilla strips, capturing the authentic taste of Mexico.

### LEMON CORIANDER SOUP ₹200

A light and refreshing clear broth infused with the zest of fresh lemon and fragrant coriander leaves.

### TOMATO SOUP ₹200

A rich and creamy Indian-style tomato soup, served piping hot with crispy croutons.

### MAN MANCHOW SOUP ₹200

The classic Indo-Chinese favorite: a spicy, flavorful vegetable broth served with a topping of crunchy fried noodles.



GERMAN SALAD



GREEN SALAD



MEXICAN TORTILLA SOUP

### WALDORF SALAD ₹190

A modern American classic featuring crisp apples and chopped walnuts, dressed in a light and healthy yogurt sauce instead of traditional mayo.

### ITALIAN BROCCOLI SALAD ₹210

Tender cooked broccoli tossed in a zesty vinaigrette made with fresh lemon and vinegar.

### GERMAN SALAD ₹190

A traditional creamy salad tossed in a tangy dressing made with sour cream and vinegar.

### THAI CUCUMBR SALAD ₹185

Sliced fresh cucumbers, cilantro, and herbs tossed with roasted peanuts in a dressing that is the perfect balance of sweet and tangy.

### SPINACH STRAWBERRY FETA SALAD ₹210

A beautiful, healthy salad combining fresh spinach, sweet strawberries, and salty feta cheese, topped with peanuts and a balsamic poppyseed dressing.

### RAW PAPAYA MANGO SALAD ₹185

A cool, light salad made with shredded green mango and raw papaya, finished with the crunch of roasted peanuts.

### GREEN SALAD ₹185

A simple and refreshing platter of sliced cucumber, tomato, carrot, and onion, served with lemon wedges and green chili.

### ROSTARD PAPAD ₹80

Crispy roasted lentil cracker.

### MASALA PAPAD ₹150

Roasted papad topped with a spicy mix of onion, tomato, and coriander.

### FRY PAPAD ₹80

Traditional deep-fried crispy cracker.

## STARTERS

### GOLDEN FRITTER BALL ₹310

Golden-fried balls packed with paneer, cheese, bell peppers, olives, and spicy chili flakes.

### CHEESE SPINACH ROLL ₹350

Spinach rolls stuffed with a creamy mix of Parmesan and mozzarella, seasoned with Italian herbs.

### PESTO GRILLED COTTAGE CHEESE ₹385

Succulent grilled cottage cheese infused with a rich basil pesto and aromatic herbs.

### BARBEQUE PANEER TIKKA ₹375

Tender paneer cubes marinated in a smoky BBQ sauce and grilled to perfection.

### MEXICAN CORN TIKKI ₹299

Crispy corn and bell pepper patties with olives, served with fresh tomato salsa and mayo.

### HAZARI PANEER TIKKA ₹385

A delicious starter of Indian cottage cheese marinated in a unique yellow bell pepper sauce.

### SPL CRISPY PANEER ROLL ₹400

Cottage cheese marinated in chef's special sauce, coated in cornflakes and fried until crispy.



PESTO GRILLED COTTAGE CHEESE



SPL CRISPY PANEER ROLL

### STYLISH TANDOORI ALOO ₹350

Stuffed potatoes filled with spinach and corn, served with spiced yogurt and green chutney.

### KAJU KOTHIMBIR VADI ₹350

Crispy cashew and fresh coriander fritters served with Lasuni Thecha, a Maharashtrian classic.

### TANDOORI MALAI BROCCOLI ₹299

Broccoli florets marinated in creamy malai and cardamom, roasted to perfection in the tandoor.

### TANDOORI SOYA CHAP ₹310

Soya pieces marinated in a versatile blend of rich spices, cream, and butter, then char-grilled.

### BHURASI PANEER TIKKA ₹385

spicy paneer marinated in a yogurt beetroot sauce, served with mint chutney and onion salad.

### BRIED NEST ₹250

A crispy fried vegetable nest filled with a rich and creamy corn and vegetable mixture.

### THAI STYLE MANCHURIAN DRY ₹385

Classic vegetable cabbage fritters tossed in a flavorful Thai-style sauce and spices.

### PANEER MAKHANI BUNNY CHOW ₹285

A Fusion dish combining the creamy indian paneer curry with south african bread.



## CHAAT, DIMSUM, PASTA, PIZZA

## PUCHKA ₹199

Who could refuse our version? Crispy puris served with spicy water and sweet tamarind water.

## PAPDI CHAAT ₹199

A popular Indian snack of crispy fried dough wafers topped with sweet and sour chutneys and sev.

## RAJ KACHORI CHAAT ₹250

Umbo crispy kachori filled with potato, boiled moong dal, yogurt, spices, and chutneys.

## BASKET CHAAT ₹250

Edible basket puri filled with boiled potato, corn, green sauce, date chutney, curd, and fresh coriander.

## SWEET POTATO CHAAT ₹210

Roasted sweet potato cubes topped with tangy chutneys and fresh pomegranate seeds.

## MEXICAN MANGO DAHI PURI ₹250

Crispy puris filled with corn, rajma, and mango, topped with fresh mango chutney and tangy yogurt.

## CUCUMBER CHAAT ₹190

Refreshing cubed cucumber tossed with onion, tomato, green chutney, lemon juice, sev, and pomegranate.

## CHINESE BHEL ₹250

A crispy fusion of Indian chaat and Chinese flavors — fried noodles tossed with fresh veggies, tangy sauces, and served with creamy mayo and ketchup.



CHINESE BHEL

## DAM DAMA MOMOS ₹370

Home-style dumplings filled with cheese, vegetables, and sweet corn.

## PAN TOSSED MOMOS ₹370

Wok-tossed dumplings cooked in a spicy chili and garlic basil sauce.

## MAC N CHEESE PASTA ₹320

A crowd favorite; classic pasta served in a rich and creamy white cheese sauce.

## CREAMY GARLIC PENNE PASTA ₹320

Penne pasta tossed in melted butter and garlic with a medley of exotic vegetables.

## SPICY FUSILLI PASTA ₹320

Fusilli pasta prepared with tri-color bell peppers, chili flakes, olive oil, and herbs.

## CLASSIC MARGHERITA PIZZA 8/10 IN ₹300/₹370

Traditional pizza topped with fresh tomato slices, mozzarella cheese, olives, and herbs.

## CHIMI CHURI PIZZA 8/10 IN ₹300/₹370

Topped with bell peppers, mushrooms, black olives, and onions, finished with zesty chimichurri sauce.

## EAST MEET WEST PIZZA 8/10 IN ₹300/₹370

A fusion pizza with sirka onion paneer, broccoli, baby corn, and zucchini in red and green sauces.

## TANDOORI PANEER TIKA PIZZA 8/10 IN ₹310/₹385

Loaded with spicy tandoori paneer tikka, capsicum, onion, tomato, and plenty of cheese.



CLASSIC MARGHERITA PIZZA



CREAMY GARLIC PENNE PASTA



## MAIN COURSE

**PANEER LABABDAR** ₹385

Soft malai paneer simmered in a rich, creamy tomato gravy with chopped capsicum.

**PANEER ADRAKI HARA DHANIYA** ₹370

Malai paneer cooked with fresh coriander and ginger flavors; a medium-spicy delight.

**PANEER HANDI** ₹385

Delicious and creamy paneer gravy cooked traditionally in a clay pot (handi).

**KADHAI PANEER** ₹385

A popular dish featuring malai paneer and fresh bell peppers cooked in a spicy kadhahi masala.

**PANEER HYDERABADI** ₹385

A green-hued Hyderabad specialty with paneer cubes, spinach, and fresh coriander.

**VEG DIWANI HANDI** ₹350

A royal mix of assorted vegetables cooked in a rich and creamy gravy.

**VEG NIZAMI HANDI** ₹350

A royal Hyderabad vegetarian dish featuring colorful vegetables in a flavorful gravy.

**VEG RAJWADA** ₹350

Spinach and mixed Indian vegetables cooked home-style with medium spice.

**DINGRI DOLMA** ₹360

Mushrooms and grated paneer cooked in a savory onion masala semi-gravy.

**KUMBH HARA PIYAZA** ₹360

Fresh mushrooms and spring onions tossed in a flavorful dry tomato masala.



DAL MAKHANI



KOFTA DARWAR

**ALO GOBI ADRAKI** ₹300

Potato and cauliflower tossed with chopped onion, tomato, and ginger in a dry gravy.

**BHENDI KI TARAI** ₹310

A popular Indian okra masala dish cooked with onions and tomatoes.

**SOYA CHAP KI MASALA** ₹320

Soya chaap cooked in a spicy red gravy with aromatic Indian garam masala.

**PINDI CHOLE** ₹300

Boiled Kabuli chana cooked in authentic Punjabi style spices.

**KOFTA DARWAR** ₹320

A royal platter featuring a trio of Nargisi kofta, Malai kofta, and Mix Veg kofta.

**DAL BATI CHURMA (2 PIECES)** ₹350

A popular traditional Rajasthani dish served with savory lentils and sweet churma.

**DAL TADAKA** ₹250

Yellow lentils tempered with aromatic spices, garlic, and cumin.

**DAL PALAK** ₹250

Nutritious lentils cooked with fresh spinach and mild spices.

**DAL MAKHANI** ₹285

Traditional Dal Makhani slow-cooked in our kitchen with rich spices.

## INDIAN BREAD

TANDOORI ROTI PLAIN

₹65

Traditional whole wheat flatbread baked in a clay oven.

TANDOORI ROTI BUTTER

₹75

Classic tandoori roti brushed with a generous layer of butter.

LACHHA PARATHA

₹90

Crispy, flaky, multi-layered whole wheat flatbread cooked in the tandoor.

PUDINA PARATHA

₹90

Flaky layered paratha infused with dried mint leaves for a refreshing aroma.

NAAN PLAIN

₹80

Soft and fluffy leavened flatbread baked to perfection in the tandoor.

NAAN BUTTER

₹90

Soft tandoori naan topped with a melting layer of butter.



GARLIC NAAN



LACHHA PARATHA



TANDOORI ROTI

PLAIN KULCHA

₹90

Soft, mild leavened bread, perfect for pairing with spicy curries.

BUTTER KULCHA

₹100

Traditional soft kulcha finished with a glaze of butter.

MASALA KULCHA

₹120

Spicy stuffed bread filled with a mix of potato, paneer, onion, and vegetables.

GARLIC NAAN

₹110

Aromatic naan topped with chopped garlic and coriander, baked in the tandoor.

CHEESE NAAN

₹115

Delicious naan stuffed with melting cheese, a favorite for all ages.



## RICE & NOODLES

**VEG BIRYANI** ₹375

Aromatic basmati rice cooked with mixed vegetables and traditional spices.

**NAWABI TAHIRI** ₹375

A unique green garlic and vegetable biryani cooked in a special Putu style.

**VEG PULAO** ₹300

Light and fluffy basmati rice tossed with garden-fresh Indian vegetables.

**TAWA PULAO** ₹300

Popular Mumbai street food; rice tossed with veggies and spicy Pav Bhaji masala.

**STEAM RICE** ₹250

Simple, hot, and fluffy steamed white rice.

**JEERA RICE** ₹260

Basmati rice tempered with aromatic cumin seeds and coriander.

**GHEE RICE** ₹300

Rich and fragrant rice cooked with pure desi ghee and mild spices.



TAWA PULAO



CHILLY GARLIC NOODLES



VEG BIRYANI

**VEG FRIED RICE** ₹300

Classic wok-tossed rice with fresh vegetables, soy sauce, and green onions.

**CURD RICE** ₹220

Comforting South Indian dish made with yogurt, rice, and a mustard tempering.

**SCHEZWAN FRIED RICE** ₹310

picy stir-fried rice loaded with vegetables and tossed in fiery Schezwan sauce.

**VEG HAKKA NOODLES** ₹300

Soft noodles stir-fried with crunchy cabbage, beans, bell peppers, carrots, and onions.

**CHILLY GARLIC NOODLES** ₹310

Spicy noodles tossed with fresh vegetables and a bold kick of chili and garlic.

**SCHEZWAN NOODLES** ₹310

Wok-tossed noodles with mixed vegetables, coated in hot and spicy Schezwan sauce.

## SNACKS

**VEG BURGER** ₹250

A savory vegetable patty served in a soft bun with lettuce, tomato, and creamy mayo.

**VEG SANDWICH** ₹150

Fresh bread layered with crunchy cucumber, tomato, and green chutney.

**GRILLED SANDWICH** ₹180

Toasted to perfection with a warm, gooey vegetable and cheese filling.

**CLUB SANDWICH** ₹190

A hearty triple-decker sandwich stacked with fresh veggies, cheese, and sauces.

**FRENCH FRIES ( PLAIN )** ₹150

Classic golden potato fingers, salted and fried to crisp perfection.

**FRENCH FRIES ( PERI PERI )** ₹175

Crispy fries dusted with spicy and tangy Peri Peri seasoning for an extra kick.

**NACHOS** ₹200

Crunchy tortilla chips served with a side of cheesy dip and salsa.



CRISPY GARLIC POTATO WEDGES



FRENCH FRIES

**CRISPY GARLIC POTATO WEDGES** ₹185

Thick-cut potato wedges fried crisp and tossed with aromatic garlic and herbs.

**PANEER CHILLY ROLL** ₹225

Spicy, stir-fried paneer and veggies wrapped in a soft roll for a quick, tasty bite.

**ONION PAKODA** ₹200

Crispy, golden fritters made with sliced onions and spiced chickpea flour.

**MIX VEG PAKODA** ₹200

Assorted fresh vegetables dipped in batter and deep-fried until golden brown.

**CHEESE PAKODA** ₹250

Melty cheese cubes coated in a spiced batter and fried—a cheese lover's delight.

**MASALA TEA** ₹65

Traditional Indian chai brewed with ginger, cardamom, and aromatic spices.

**COFFEE** ₹65

Hot, freshly brewed coffee to perk up your senses.



## KUCH MITHA HO JAYE

**GULAB JAMUN (2 PCS)**

₹80

Soft, melt-in-the-mouth berry-sized balls soaked in rose flavored sugar syrup.

**MOONG DAL HALWA**

₹160

A rich and classic Indian dessert made with yellow lentils, ghee, milk, and nuts.

**RAS MALAI (2 PCS)**

₹150

Soft cottage cheese sponge patties served in chilled, thickened saffron milk.

**ICE CREAM**

₹120

A cool and creamy treat to end your meal on a sweet note.



GULAB JAMUN