



DESSERTS

Brownie with Ice Cream

490

Sizzling brownie served with Vanilla ice-cream garnished with chocolate sauce

Ice-Cream Scoop (2 scoops)

375

2 scoops of Ice-Cream of your choice garnished with Chocolate sauce

Gulab Jamun (2 pcs)

280

Fried fritter balls made of chena cheese and rice flour and soaked in cardamom-scented syrup

Gulab Jamun with Kunafa (3 pcs)

375

This fusion Indian dessert comes with Kunafa nests as the base. It is filled with fresh or thick, unsweetened cream and mini Gulab Jamuns. Finally, topped with chopped pistachios for a little colour

Tiramisu

420

Layers of vanilla sponge cake soaked in coffee and fluffy mascarpone cream and topped with generous dusting

CHOOSE YOUR APPETIZERS

- Stuffed Mushroom with Spinach and Cheese

Button Mushroom, Spinach, Cheese

425
- Falafel Platter

Chickpeas patties served with Hummus, Babaganoush, Tzatziki, Mohmara, Arabic pickle, and Pita Bread

475
- Hot Chicken Skewers

Chunks of chicken marinated in Cajun spice and grilled with Hot Sriracha sauce

425
- Crumb Fried Chicken

Crumb fried chicken strips with Tartare sauce and Fries

425
- Butter Garlic Stir

Choice of Mushroom / Chicken / Prawns sauté with butter and garlic creamy sauce

375 425 525
- Fish & Chips

Crumb fried fish with Tartare sauce and Fries

490
- Bang Bang Prawns & Chicken

550
- Sausage Skewers

Jumbo Prawns rubbed with Cajun Seasoning then skewered with spicy sausage and grilled



BURGERS

- Crispy Cottage Cheese Burger

Cottage Cheese, Lettuce, Cucumber, Tomatoes, Cheese Slice

390
- Chicken Burger

Burger Bun with Grilled Chicken Steak, lettuce, tomato, cheese, gherkin & served with fries

450
- Veg Burrito

Rice, Toasted Bell Pepper, Veggies, Seasoning, Tortilla Bread

390
- Chicken Burrito

Mexican Rice, Fried Beans, Chicken, Tortilla Bread

450
- Smoke House Wrap (BBQ)

Wrap layered with Mayonnaise, filled with julienne Lettuce, Toasted Black Beans, Grated American & Mozzarella Cheese with the filling of diced Cottage Cheese or grounded Chicken/ Prawns baked and served with Salsa

390 450 550

KEBABS AND TANDOOR

Hara-Bhara Kebab ● 390
Aromatic spices flavoured mixed vegetable deep-fried patties

Tandoori Mushroom ● 390
Mushroom marinated with Indian spices & cooked in tandoor

Veg Seekh Kabab ● 390
Roasted minced mix veggies, served with mint chutney & lachcha onion

Dahi Kebab ● 390
Deep-fried yoghurt patties

Tandoori Soya Chapp ● 425
Soya chunks cooked in spicy marinade served with Lachha onions and Mint Chutney

Malai Soya Chapp ● 450
Soya chunks cooked in Creamy sauce served with Lachha onions and Mint Chutney

Paneer Tikka ● 450
Clay oven-cooked paneer with capsicum, onion & tomatoes, Served with Mint chutney and lachcha onion

Paneer Malai Tikka ● 490
Roasted creamy cottage cheese, served with mint chutney & lachcha onion



KEBABS AND TANDOOR

Chicken Tikka ● 495

Succulent boneless chicken cooked in tandoor with yoghurt and cream with Indian spices

Murgh Malai Tikka ● 495

Creamy succulent pieces of chicken cooked in tandoor

Chicken Achari Tikka ● 495

Chicken marinated with curd & pickle cooked in clay oven

Chicken Afghani Boneless ● 495

Chicken marinated in cream, cashew paste, and selected spices cooked to perfection in tandoor

Tandoori Chicken Half/Full ● 495 / 850

Whole spring chicken Marinated, Skewered, and Roasted in a Fiery Hot Clay Oven

Chicken Lasooni Tikka ● 495

Chicken marinated in garlic and Indian spices cooked in a clay oven

Chicken Seekh Kebab ● 495

Minced chicken marinated, skewered & roasted in a fiery hot clay oven

Ajwani Fish Tikka ● 650

Succulent Boneless Fish Marinated with Indian carom spice, finished in tandoor

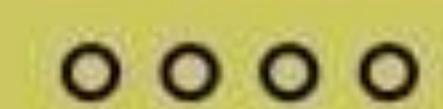
Tandoori Prawns (6 pcs) ● 650

Prawns marinated in Indian spices and cooked in Clay Oven

DESSERTS



Dessert is a course that concludes a meal. The course consists of sweet foods, such as cake, biscuit, ice cream and possibly a beverage such as dessert wine and liqueur. Some cultures sweeten foods that are more commonly savory to create desserts. In some parts of the world there is no tradition of a dessert course to conclude a meal.



CHICKEN WINGS (6 PCS)

Smoke House Wing (BBQ Wings) ● 375

Crispy & Juicy Chicken wings, with a layer of Smoky & Sweet aroma of Barbecue sauce.

Honey Delight Wings ● 375

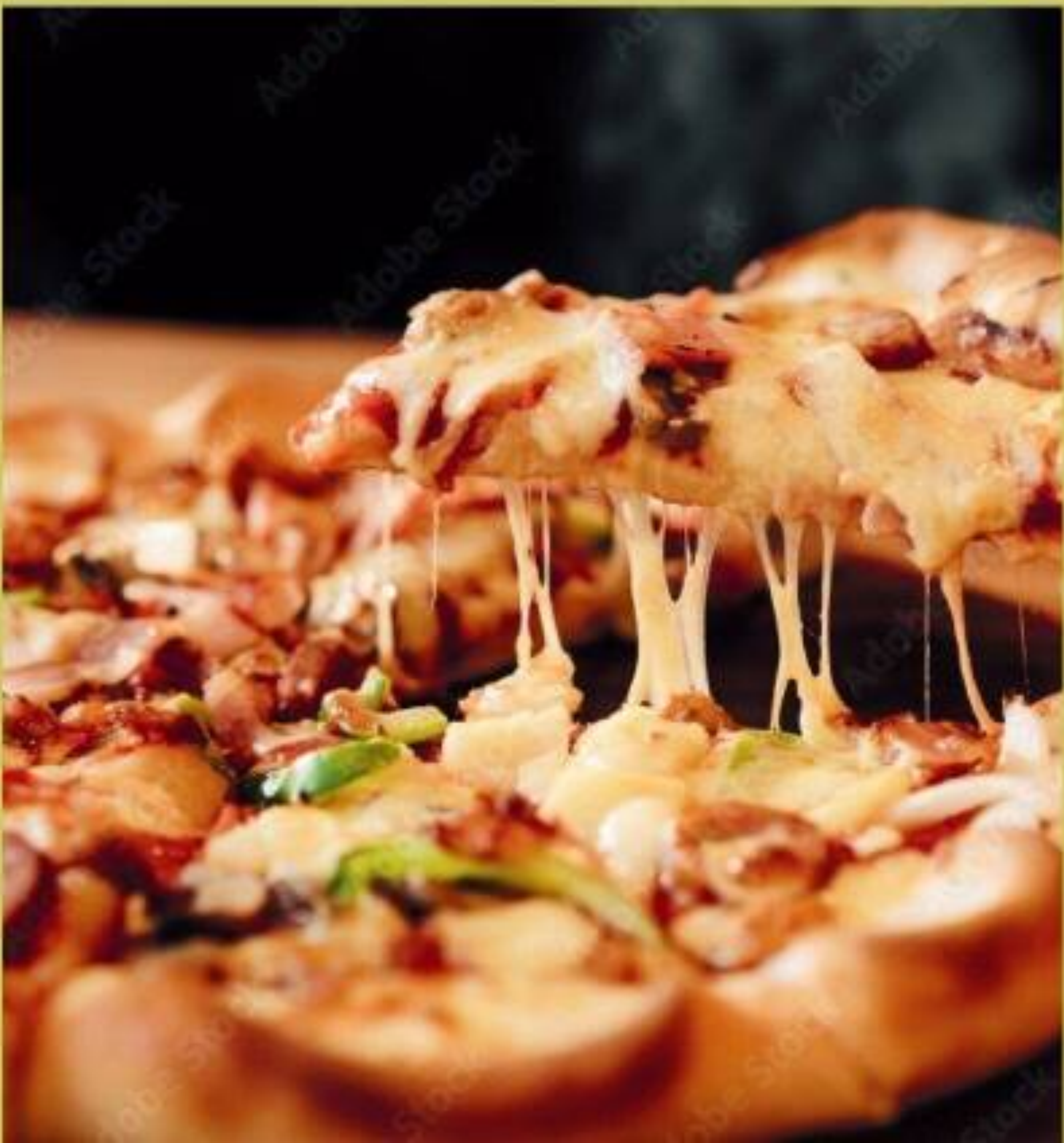
Tender, Crispy & Juicy chicken wings deep fried & tossed in honey glaze

Peri-Peri Hot Wings ● 390

Braised Chicken Wings cooked in a spicy Peri-Peri marinade

Crackling Wings (Crispy Wings) ● 390

Marinated chicken wings in buttermilk, seasoning, and garlic salt & crispy fried



PIZZA'S (10")

0
0
0
0

Margherita ● 490

Pizza Sauce, Cherry Tomatoes, Fresh Basil & Mozzarella

Cheese Over-Loaded ● 550

Double loaded Mozzarella, Cheddar, Parmesan

Supreme Sicilian ● 550

Bell Peppers, Onion, Mushrooms, Gherkins, Pizza Sauce, Mozzarella

Bohemian Rhapsody ● 550

Tomatoes, Mozzarella, Baby corn, Capsicum, Jalapeno, olives, zucchini

Indian Magic ● 550

Tomato Sauce/Coriander mint chutney, Chicken Tikka, Onion, Capsicum, fresh Coriander, Mozzarella

Barbecued Chicken ● 550

Tomato Sauce, Mozzarella, Barbecued Chicken

Moroccan Chicken Pizza ● 550

Pizza with the toppings of Moroccan sauce, Moroccan roasted Chicken Chunks, Veggies & Mozzarella Cheese

Classic Pepperoni ● 550

Chicken pepperoni, fresh Mozzarella, Pizza sauce

Marine Gems Pizza (Seafood) ● 650

Prawns, Fish, squid & Mozzarella



DELIGHT IN EVERY BITE ○○○

Indulge in Scrumptious Continental dishes
and Pastas

Continental food is a category of cuisine that includes dishes from France, Italy, and Spain. It's characterized by the use of ingredients like olive oil, wine, and herbs, and cooking techniques like roasting, frying, and baking.

"Unleash Your Inner Pasta Lover" "A Pasta Experience Like
No Other" "Savor the Deliciousness" "Pasta Perfection
Crafted for You"



CONTINENTAL

Chicken Stroganoff ● 550
Classic Creamy Russian Chicken Dish served with Herbed Rice

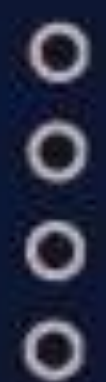
Spicy Bird (Chicken Paprika) ● 550
Chunks of Chicken marinated with Spicy Paprika Sauce served with Rice

Grilled Chicken ● 550
Marinated & Grilled Chicken Breast served with Sauté Vegetables and Mashed Potatoes

Grilled Catch (Grilled Fish) ● 550
Fish with mashed potatoes & sautéed veggies



PASTAS



Choose Your Own Pasta 450 525 575

Choice of Pasta:
Penne
Spaghetti

Choice of Sauce:
Alfredo
Arrabbiata
Pesto
Mix Rostella sauce

Spaghetti Aglio-E-Olio 450 525 575
Classic Italian olive oil-based pasta finished with garlic, chilli flakes, Parsley & parmesan cheese



TANDOORI'S AND : KEBABS

Chicken tikka kebab requires skinless and boneless chunks of chicken necessarily taken from breast. On the other hand, chicken tandoori can be made with both half and full chicken

o
o
o
o



SIDES & ROTIS

◦
◦
◦
◦

In simple words, roti is a flatbread made with wholemeal wheat flour. It is known as “atta” in hindi.

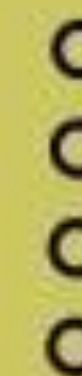
Atta is also used to make other breads like paratha and puris in India on a daily basis.

Roti is simplest bread that is made everyday in Indian households. It is made with only 2 ingredients- atta (the wheat flour) and water.

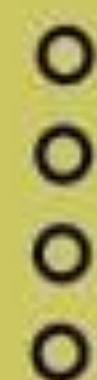
◦
◦
◦
◦



INDIAN DISHES



Indian cuisine, the foods and methods of their preparation traditional to India. India does not have a single cuisine. Due to its wide variety of climates, soil types, cultures, and religions, as well as influences from other countries, India has a diverse range of cuisines.



CHOOSE YOUR SALADS



Greek Salad 350

Self Pepper, Cucumber, Tomato, Onion, Olive, Iceberg Lettuce, And Feta Cheese and lemon vinegar

Ceaser Salad 390 450 490

Salad with iceberg & romaine lettuce, cucumber, cherry tomatoes, and Toasted croutons dressed in mayonnaise

Green Apple & Toasted Walnut Salad 390 450 490

Served with choice of topping like Cottage Cheese/ Chicken/ Prawns dressed in honey lime juice

Russian Salad 350 450 490

Pineapple, Potatoes, eggs, carrots, peas, and a mayonnaise-based dressing

Fiturr Special 350 450 490

Avocado, Coriander, fresh lime juice and grated lime zest, shallot finely chopped, celery, light olive oil, salt and pepper / Veg / Chicken/ Prawns

Corn Chat Salad 290

Corn, Onion, Tomatoes, Green chilies, Lemon Juice



CHOOSE YOUR APPETIZERS



French Fries / Peri-Peri / Cheesy 290 325 350

Deep fried Potato Chips topped with choice of flavour served with Mayo spiced Dip

Garlic Bread (4 pcs) 290

Rubbed With Compound Butter

Garlic Bread with Cheese (4 pcs) 325

Garlic Bread with Mozzarella

Whirl Wind Veggies (Sautéed Veggies) 375

Exotic Vegetables Sautéed with Garlic, Butter & crushed black pepper

Baked Nachos 375

Tortilla chips topped with jalapeno, cheese, Salsa, Baked Beans

Jalapeno Cheese Poppers 375

Jalapeno stuffed with cheese and served with dip

Hummus Heaven 425

A delightful beetroot hummus, and coriander hummus, Served with Pita Bread

CHOOSE FROM OUR SELECTION OF CHICKEN WINGS AND PIZZA'S

"The only way to eat wings: with messy hands and a satisfied smile."

"Good friends and great wings make for the perfect combination."

"I like my wings how I like my life: saucy and full of flavor."

When life gives you lemons, sell them and buy pizza.

Pizza is the circle of life.

I followed my heart, and it led me to pizza.

Pizza makes everything better.

o o o o



INDIAN MAINS (VEG)

Aloo Jeera ● 290
Sauteed Potatoes with Cummin seed

Dal Tadka / Fry ● 395
Boiled Indian lentils tempered with Indian spices

Mushroom-Do- Pyaza ● 390
Double-cooked mushroom with fried onion and chopped masala

Aloo-Gobi-Adraki ● 390
Potatoes & Cauliflower cooked with ginger & Indian spices

Makhani Soya Chapp ● 390
Soya Chaap, Buttery & Creamy, a traditional favourite of North Western Frontier Cuisine

Kali Mirch Soya Chapp ● 390
Marinated in Indian aromatic spices, garlic ginger and Kali Mirch curry

Masala Soya Chapp ● 390
Marinated in turmeric, red chilli, curd, and cooked in traditional north Indian style



INDIAN MAINS (VEG)

Kolhapuri Sabzi ● 395
Carrots, beans, cauliflower, peas, and more nutritious veggies cooked in a Spicy Kolhapuri masala

Dal Makhani ● 425
An Earthen, Smoky, Buttery & Creamy, Indian black lentil preparation, a traditional favourite of North Western Frontier Cuisine

Paneer Tikka Masala ● 450
Paneer tikka cooked in chopped tomato, Onion & herbs garnished

Kadhai Paneer ● 450
Cottage cheese cooked with tomato, capsicum and onion in rich brown gravy

Paneer Lababdar ● 450
Cottage cheese cooked in tomato-based butter & cream rich smooth gravy

Paneer Butter Masala ● 490
Chunks of cottage cheese cooked in tomato-based gravy finished with loads of butter & cream

INDIAN MAINS (NON-VEG)

Chicken Home-Style ● 490

Chicken cooked with Indian herbs in home style

Murgh Kolhapuri ● 490

Chicken cooked in western Kolhapuri style with regional spice combination

Murgh Kalimirch ● 490

Chicken cooked in Cashew gravy finished with roasted, crushed black pepper & cream

Murgh Makhani ● 525

Chicken Tikka Cooked in Butter Enriched Tomato Gravy, finished with Cream

Murgh Tikka Masala ● 525

Chicken Tikka cooked in aromatic spices enriched tomato gravy finished with Buttercream

Kadhai Murg ● 525

Chicken cooked in western Kolhapuri style with regional spice combination

Murgh Korma ● 575
(Old Delhi Style)

Chicken cooked in ghee, Indian spices and paste of fried onions and curd & Garnished With coriander and ginger



RICE BIRYANI

Steamed Rice ● 225

Jeera Rice ● 250

Veg Pulao ● 250

Veg Biryani ● 350

Chicken Biryani ● 525

Chicken Tikka Biryani ● 590

Fish/Prawn Biryani ● 650

SIDES

Green Salad 225
Onion/Tomatoes/Cucumber /Lemon Juice for dressing

Raita 175 / 225
Mix/Pineapple

ROTIS

Roti 60 / 70 / 90
Plain Roti / Butter Roti / Missi

Lachha Parantha 100
Pudina Parantha / Green Chilli / Aiywari

Naan 90/ 100 / 190
Plain / Butter / Cheese Garlic, Garlic, Cheese Chilli
Garlic, Cheese Butter

Stuffed Tandoori Paratha 110/ 110/ 110/ 190
Aloo / Onion / Mix / Paneer



GOAN DELIGHTS

Cafreal (Chicken / Prawns) ● ● 475 550
The Cafreal preparation involves green chillies, fresh coriander leaves, local spices, and lime juice

Recheado (Chicken / Kingfish / Prawns) ● ● 450 475 550
Recheado paste is prepared by grinding Kashmiri chillies and other whole spices

Goan Curry (Fish / Prawns) ● 475 550
Traditional goan curry served with a choice of Kingfish, Prawn served with rice and kokum water

Goan Style Rawa / Masala Fry 475/550/475
Kingfish / Prawns / Squid ●

Choice of Whole Seafood and Cooking ● APS
Kingfish / Pomfret / Red Snapper / Lobster / Crab