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# Kitchen Stories

BY KREATE HOSPITALITY

WHERE EVERY BITE TELLS A TALE

*Embark on a culinary journey where each dish unfolds a rich tapestry of flavors and the hidden tales behind them.*

*Crafted by the imaginative minds at Kreate Hospitality, our menu is a celebration of both the familiar and the novel, catering to the whims of comfort food lovers and the curiosity of gastronomic explorers alike.*

*Join us in this casual yet vibrant setting your go to nook in South Goa, where the joy of eating is matched only by the pleasure of sharing stories. Here, we believe that a good meal can make a great tale, and we invite you to become part of our narrative. So, let's raise the curtain on a dining experience that promises not just to satisfy your appetite but to stir your imagination.*

*Only at Kitchen Stories, where every bite tells a tale.*

*Curious about the stories behind your favorite dishes?*

*Follow us on Facebook and Instagram, to dive deeper into the narrative of your meal. Who knows, the story you uncover might just become the highlight of today's dining tale!*



# Breakfast High-Tea MENU

8 AM - 10.30 AM  
3 PM - 7 PM

Tea	60
Coffee	70
Milk	80

## Snacks

Poha	90
Vegetable Upma	85
Plain Paratha	50
Aloo Paratha	120
Methi Paratha	100
Paneer Paratha	140
Poori Bhaji (4 Nos)	160

SO  
HOT



Bread Jam	50	
Bread Butter	60	
Vegetable Sandwich	120	
Cheese Sandwich	150	
Tuna Sandwich	180	<input type="checkbox"/>
Maggi Noodles	90	
Boiled Egg	60	<input type="checkbox"/>
Scrambled Eggs	130	<input type="checkbox"/>
Poached Eggs	80	<input type="checkbox"/>
Fried Eggs	130	<input type="checkbox"/>
Bread Omlette	140	<input type="checkbox"/>





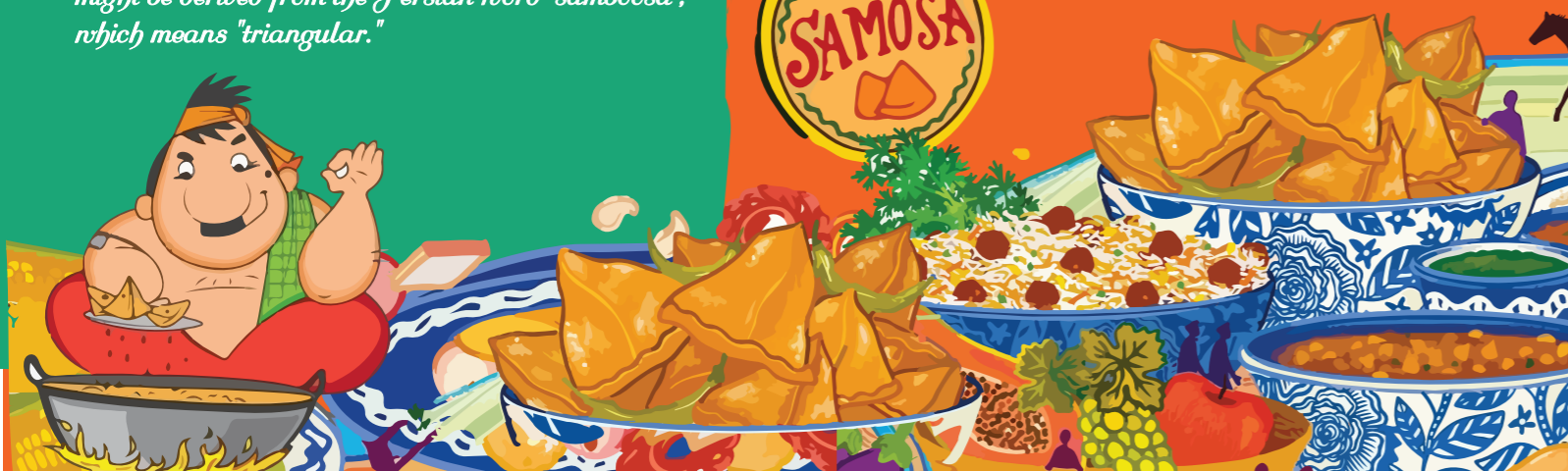
# Beverages and SNACKS

8 AM - 11:00 PM

Soda	40	Peanut Masala	125
Cold Drink	30	Green Salad	110
Packaged Drinking Water	40	Roasted Papad	40
Fresh Lime Soda	60	Fry Papad	50
Canned Juice	70	Masala Papad	70
		Onion Pakoda	150
		Mix Pakoda	180
		French Fries	130
		Egg Bhurji	140 <span style="float: right;">■</span>
		Samosa	90
		Potato Wedges	160
		Garlic Mushroom	220

## The Humble Samosa

*A Journey Across Continents: Samosas, those crispy, savory pockets of delight, boast a surprisingly long and rich history. Their origins can be traced back to Central Asia, where similar pastries were filled with meat. Over centuries, they travelled along trade routes, evolving with each culture. The Indian version, with its vegetarian fillings and burst of flavors, is a testament to this delicious evolution. (Food Fact): Did you know? The word "samosa" might be derived from the Persian word "samboosa", which means "triangular."*



# Lunch & Dinner MENU

12:00 PM - 3:00 PM  
7:00 PM - 10:30 PM

## Soups 150ml

Choice of Tomato Soup <i>(Tomato/ Tomato Basil/Corn Tomato/Cheese Corn)</i>	160
Green Minestrone soup <i>(Italian broth of spinach with cheese, Vegetables &amp; Macaroni)</i>	160
Broccoli Almond Trio <i>(A Three types of green enriched with cream and spiked with garlic &amp; garnished with almond)</i>	210
Rice Sizzling Soup <i>(A spicy tangy soup with bon rice &amp; vegetables)</i>	160
Cream of Mushroom <i>(A velvety blend of mushrooms, cream, and aromatic herbs)</i>	210
Manchow <i>(Thick veg &amp; mushroom soup flavoured with dark soya and topped with crispy noodles)</i>	160
Sula-La-Tang <i>(Peaking style hot &amp; sour soup with vegetables)</i>	160

TUK TUK INTO  
DELICIOUSNESS



## Non-Veg Soups 150ml

Cream of Chicken <i>(A rich and velvety soup made with chicken broth, cream, and tender chunks of chicken, creating a comforting and Savory delight.)</i>	210 <span style="float: right;">■</span>
Chicken Manchow <i>(Thick veg, mushroom &amp; chicken soup flavoured with dark soya and topped with crispy noodles)</i>	185 <span style="float: right;">■</span>
Sula-La-Tang <i>(Peaking style hot &amp; sour soup with vegetables &amp; chicken)</i>	185 <span style="float: right;">■</span>



## Salads 100 gm

- Original Green salad** 110  
*(Slices of fresh vegetables on the bed of crispy lettuce)*
- BBQ Veggie Salad** 130  
*(Fresh exotic veggies tossed in spicy BBQ dressing layered with crispy iceberg lettuce)*
- Caeser Salad** 180  
*(A timeless Caesar Salad, blending crisp romaine lettuce, Parmesan cheese, crunchy croutons, and zesty Caesar dressing)*
- Hawaiian Slaw Salad** 150  
*(Traditional coleslaw with pineapple served in cocktail sauce)*
- Mexican Salad** 120  
*(Garden fresh greens, beans, tomatoes and corn, tossed in salsa dressing, topped with crispy tortilla chips)*

## Non-Veg Salads 100 gm

- Caeser Chicken Salad** 200   
*(A classic Caesar Chicken Salad featuring grilled chicken, crisp romaine lettuce, Parmesan cheese, croutons, and caeser dressing)*
- Roast Chicken Salad** 210   
*(Chicken, lettuce, broccoli, olive, black pepper with lemon dressing)*
- Tuna Salad** 230   
*(Tuna, tomato, lettuce, black olives with vinaigrette and lemon dressing)*



# Did you know?

## Ketchup's Humble Beginnings

Ketchup actually originated in China as a fermented fish sauce called "ke-chiap." Over time, the recipe traveled the world, eventually evolving into the tomato-based condiment we know today.

## Chat 150 - 200 gm

- Pani Puri Shots (8pcs)** 99  
*(Crispy semolina shells filled with spicy, tangy, and flavourful mashed potatoes, chickpeas, and tamarind water)*
- Basket Chat (8pcs)** 180  
*(Crispy basket filled with potatoes, chickpeas, yogurt, chutneys, and crunchy sev)*
- Palak Pata Chat** 180  
*(Whole spinach leaves batter fried, topped with curd and chutney)*
- Aloo ki Tikkiya Chat** 180  
*(Crispy aloo tikki topped with tamarind and mint chutney)*

## The Panipuri Saga

*Pani Puri, also known by various regional names such as Golgappa, Puchka, and Pani Patashhe, is a popular street food in India. It is a beloved snack that consists of small, round, hollow puris filled with a mixture of spicy and tangy flavored water, tamarind chutney, mashed potatoes, chickpeas, and various spices. The exact origin of Pani Puri is a matter of debate, and it is challenging to pinpoint its exact history. However, the dish has deep roots in Indian culinary traditions and street food culture.*

*One theory suggests that Pani Puri originated in the Indian state of Uttar Pradesh, specifically in Varanasi, during the 19th century. It is said to have been inspired by the traditional Indian practice of eating flavored water with small wheat crisps. Over time, the dish evolved, and the puris became smaller and filled with a combination of ingredients to create the popular Pani Puri we know today.*

*Another theory suggests that Pani Puri has its roots in the Marwari community of Rajasthan. According to this theory, the snack was introduced as a popular street food in the markets of Rajasthan before spreading to other parts of India.*

*Regardless of its precise origin, Pani Puri has become a ubiquitous and cherished street food across India, with regional variations in the fillings and the flavors of the spicy water. It has also gained popularity in other South Asian countries and has become a favorite among people with diverse culinary preferences. The delightful combination of crispy puris, tangy water, and flavorful fillings makes pani puri quintessential and iconic Indian street food.*



## Veg Starters

<b>Peri Peri Crackers</b> (Batter fried crispy potato wrapped in peri-peri spices & served with tartar sauce)	180
<b>Jalapeno Cheese Pouch</b> (Cheese & jalapeno blended with herbs & olives served with tartar sauce and salsa)	260
<b>Hunter Gun Rolls</b> (Crunchy rice dumplings loaded with parsley, sun dried tomato and cheddar cheese along with unique seasoning powder and deep fried)	260
<b>Orange Cilantro Cottage Cheese</b> (Herb Marinated cottage cheese Grilled with orange sauce)	320
<b>Veg Shaslik with BBQ Sauce</b> (Baby corn, broccoli, zucchini, potato, carrot, cauliflower marinated in tomato & barbeque sauce)	260
<b>Spinach Parmesan Nuggets</b> (Deep fry crunchy nuggets made by spinach & parmesan cheese flavoured by herbs n garlic served hot)	210
<b>Jacket Stuffed Potato</b> (Oven Roasted skin potato with tangy spicy vegetable filling served with bbq sauce & Cheese chilly garlic toast)	210
<b>Italian Crostini</b> (Italian plum tomatoes, cheese, olive oil, basil topped on sliced French bread)	180
<b>Signature Cheesy Garlic Bread</b> (Fresh Italian loaf topped with garlic butter, speciality cheese)	160
<b>Nachos Cheese Herbs Sauce &amp; Salsa</b> (Corn chips smothered with creamy mustard cheese served with salsa sauce)	260
<b>Cocktail Tacos</b> (Crisp corn tortilla stuffed with red kidney beans, tomatoes and topped with pickled salsa, sour cream, veggie)	260
<b>Traditional Falafel</b> (All-time fav Lebanese Appetizer)	210
<b>Shanghai Paneer Chilly</b> (Crispy fried paneer tossed in dark soya sauce)	320
<b>Indo-Chinese Manchurian Dry</b> (Mixed veg dumpling fried and tossed with garlic flavoured tangy sauce)	210
<b>Finger Spring Roll</b> (Chinese vegetable wrapped in a pancake and crisp fried, served with chilli garlic sauce)	210
<b>Crunchy Crackers</b> (Diced vegetable coated with batter, crisp fried and served with spicy sauce)	225
<b>Choice of Paneer Tikka</b> (Malai/ Tandoori/ Pesto/ Haryali)	320
<b>Haryali khass Kebab</b> (Shami of spinach, peas, capsicum and Paneer topped with cashew nut)	180

## Non-Veg Starters

<b>Chicken Popcorn</b> (Bite-sized and crispy Chicken Popcorn, offering a flavourful and seasoned wist on the classic popcorn chicken experience.)	280	🇮🇳
<b>Chilly Chicken</b> (Wok-tossed spicy and flavourful chicken stir-fry, a perfect blend of eat and Savory goodness.)	280	🇮🇳
<b>Peri Peri Chicken Wings</b> (Peri Peri Chicken Wings: Succulent, crispy wings coated in a bold and fiery peri peri sauce)	310	🇮🇳
<b>Stir Fried Chicken in Sichuan sauce</b> (Wok-tossed chicken in a spicy and aromatic Szechwan sauce, creating a delectable fusion of heat and Savory goodness.)	295	🇮🇳
<b>Sichuan Chilli Prawns</b> (Prawns tossed with Sichuan peppercorn and spring onion)	450	🇮🇳
<b>Kung Pao Chicken</b> (Chicken tossed with cashew, fried ginger and soya)	320	🇮🇳
<b>Choice of Chicken Tikka</b> (Tandoori/ Kali Mirch/ Malai/ Lucknowi)	310	🇮🇳
<b>Tandoori Chicken</b> (Marinated in a vibrant mix of yogurt and spices, this grilled dish boasts smoky flavors and tender textures, delivering an authentic taste of Indian cuisine.)	250/475	🇮🇳
<b>Tandoori Peri Peri Chicken</b> (Boneless chicken cubes relished in peri peri and tandoori masala)	325	🇮🇳
<b>Fish Tawa Masala</b> (Marinated fish in indian Spices and pan fry)	320	🇮🇳
<b>Fish &amp; Chips</b> (Batter fried fish & chips, tartar sauce, mashie peas)	330	🇮🇳





# Main course MENU

World Cuisine

250€M



<b>Stuffed Ravioli in Neapolitan Sauce</b> <i>(Homemade stuffed ravioli in a spicy tomato sauce finished with pepper sauce or with veggies in pesto cream sauce)</i>	320
<b>Penne with Vegetable</b> <i>(Penne prepared with vegetables with choice of tomato/cheese/pesto sauce)</i>	310
<b>Hummus</b> <i>(The most famous dish in the world made from chickpea paste served with garlic bread and grilled vegetable)</i>	280
<b>Baked Macaroni</b> <i>(With pineapple &amp; without pineapple. our famous baked macaroni pineapple with perfect crust)</i>	280
<b>Vegetable Lasagne</b> <i>(Layers of lasagne sheet with nepolitan, cheesy white &amp; creamy spinach sauce)</i>	290
<b>Mushroom Divine</b> <i>(Mushroom marinated in spices stuffed with herb and glassed with brown sauce served on the bed of Garlic sautéed spinach accompaniment with butter rice &amp; Exotic veg.)</i>	280
<b>Baked Spinach and Cheese Dumplings</b> <i>(Spinach and cheese dumplings on a bed of tomato sauce topped with cheese sauce and baked)</i>	290
<b>Paneer Corn Enchilladas</b> <i>(Tortilla stuffed in corn and paneer with spice)</i>	280
<b>Quesadilla</b> <i>(Tortilla filled with corn panner, beans, capsicum, tomatoes and topping with cheese)</i>	260
<b>Mexican Hot Pot</b> <i>(A combination spicy rice with exotic vegetable salsa curry)</i>	330
<b>Skewered Cottage Cheese Mozzarella</b> <i>(Cottage cheese stuffed with mozzarella topped with tomato basil sauce served with herb rice &amp; buttered vegetable)</i>	340
<b>Stir Fried Vegetables</b> <i>(An Assortment of Vegetables in hot garlic sauce).</i>	260
<b>Thai Red Curry / Green Curry</b> <i>(An Array of vegetables in a choice of thai red or green curry)</i>	310

<b>Veg Hakka Noodles</b> <i>(Boiled Noodles and julienne cut vegetables and capsicum cooked in hakka style)</i>	240
<b>Veg. Thukpa</b> <i>(Disputed dish between China &amp; Tibetan must have)</i>	265
<b>Fried Rice</b> <i>(Basmati Rice tossed with vegetables &amp; Chinese seasoning)</i>	225
<b>Szechwan Fried Rice</b> <i>(Basmati Rice cooked in szechwan sauce)</i>	235
<b>Vegetable Dumpling in Manchurian Sauce</b> <i>(Veg Dumpling in all-time favourite soya flavoured sauce)</i>	245
<b>Paneer Chilli Gravy</b> <i>(Batter fried Diamond cut cottage cheese tossed with onion &amp; capsicum in a word famous spicy sauce)</i>	280

## World Cuisine

Non Veg

<b>Penne with Chicken</b> <i>(Penne prepared with chicken with choice of tomato/cheese/pesto sauce)</i>	345	☐
<b>Classic Chicken Steak</b> <i>(Served with broccoli, mushroom, mash potato and special inhouse sauce)</i>	450	☐
<b>Chicken Hakka Noodles</b> <i>(Boiled noodles and julienne cut vegetables capsicum &amp; chicken cooked in hakka style )</i>	280	☐
<b>Chicken Thukpa</b> <i>(Disputed dish between China &amp; Tibetan must have)</i>	300	☐
<b>Chicken Fried Rice</b> <i>(Basmati Rice tossed with vegetables, chicken &amp; Chinese seasoning)</i>	270	☐
<b>Chicken Szechwan Fried rice</b> <i>(A fiery twist on the classic fried rice, featuring tender chicken and bold szechwan seasonings)</i>	280	☐
<b>Chicken Stroganoff</b> <i>(Chicken sauteed with onion, mushroom, capsicum in white sauce and serve with butter rice)</i>	300	☐
<b>Thai Red Curry / Green Curry</b> <i>(An Array of vegetables &amp; Chicken in a choice of thai red or green curry)</i>	360	☐



# MENU

## Goan Special



- Chicken Koliwada** 290 ■  
(Spiced and crispy deep-fried chicken bites)
- Chicken Lolipop** 300 ■  
(One of the all-time favourite starters from the Indo-Chinese cuisine-required no intro)
- Prawn Koliwada** ■  
(Spiced and crispy deep-fried prawns bites)
- Prawns Butter Garlic** ■  
(Prawns sautéed in a luscious buttery garlic sauce, creating a rich and flavorful seafood delicacy)
- Fish Finger** ■  
(Crispy breaded fish strips, a popular and savory snack or appetizer known for its golden exterior and tender, flaky fish inside.)

- Kingfish Fry** ■  
(Choice of preparation-Rawa/ Masala/ Recheado)
- Pomfret Fry** ■  
(Choice of preparation-Rawa/ Masala/ Recheado)
- Bangda Fry** ■  
(Choice of preparation-Rawa/ Masala/ Recheado)
- Chonak** ■  
(Choice of preparation-Rawa/ Masala/ Recheado)
- Tiger Prawns Fry** ■  
(Marinated in aromatic spices and pan-fried)

Fish and Prawns rates Depends on Market Price & Size

## The Coastal Delicacy

**Chicken Kolinada and the Legacy of the Portuguese**  
Chicken Kolinada, the spicy and crispy fried chicken dish from Goa, is a fusion of flavors reflecting the region's rich history. The Portuguese, who ruled Goa for centuries, introduced vinegar pickling, a technique used in Kolinada. This, combined with Indian spices and chilies, creates a unique and irresistible dish. Chicken Kolinada is a perfect example of how cultural exchange can lead to culinary innovation.

*(Food Fact):* Kolinada literally translates to "police station" in Marathi. The origin of the name remains a mystery, adding to the intrigue of this delicious dish.

*Recommended Pairing:* Kingfisher Lager - A chilled Kingfisher lager is the perfect complement to the heat of Chicken Kolinada. The light and refreshing lager cuts through the spice, cleansing the palate for each delicious bite.



## Pizza 25 cm

- Prince Margarita** 280  
(Fresh tomato sauce, sliced tomatoes, mozzarella cheese and sprinkled with oregano, served with fresh basil)
- Mad- Max Pizza** 285  
(Handmade pizza base topped with Exotic vegetable & Cheese)
- Green Pesto Pizza** 310  
(Pesto sauce topped with chopped sun-dried tomatoes, roasted garlic, mushroom, black berries and peppers)
- Masala Tandoori Paneer Pizza** 325  
(Spicy chunks of barbequed Paneer and capsicum topped with masala Laccha onion)



## Non-Veg Pizza 25 cm

- Indo Chicken Tikka Pizza** 350 ■  
(The wholesome flavour of tandoori masala with Chicken tikka, onion, red paprika, mint mayo)
- BBQ Chiken Pizza** 420 ■  
(BBQ chicken on a pizza base and loads of cheese & bbq Sauce)

## The Pizza Story

Pizza tracing its roots back to the flatbreads with toppings that were popular with ancient Egyptians, Greeks and Romans. However modern pizza - the flatbread with tomato sauce, cheese and toppings was born in Italy in the city of Naples.

When king and queen of Italy visited Naples in 1889 they tried an assortment of pizza called pizza mozzarella from pizzeria Brandi and the pie took its new name from the queen Margherita Pizza.

Later pizza travelled with Italian immigrants from Naples to other parts of the world in the late 19th century.





# Sizzler

400 gm



- Pattaya Chilly Affair** 410  
 (Thai style spring rice and fiery potatoes on the bed of long leaf noodles topped with Thai chilli sauce serve along with chefs special sprinkled fries & sautéed veggies)
- Riding Cowboy** 410  
 (Stripes of veggies tossed in spicy Mexican bean sauce wrapped in tortillas and served on bed of Mexican rice with crispy nachos and sautéed veggies)
- Chinese Sizzler** 380  
 (A fresh vegetable made into Manchurian & noodles with Chinese sauce along with French fries)

## Non-Veg Sizzler 400 gm

- Chilli Chek Sizzler** 550   
 (Crispy chicken in spicy chilli sauce serve with vegetables and choice of noodles or rice)
- Fish Tikka Sizzler** 600   
 (Indian spiced fish tikka on the bed of vegetables serve with choice of rice or noodles)
- Prawns in Garlic Sauce Sizzler** 750 



## Thukpa Trails

A traditional noodle soup, Thukpa traces its origin from the Amdo region in Tibet. During celebration of Losar, Tibetan new year as part of ritual special variety of thukpa prepared and presented as an offerings. Thukpa came India with Dalai Lama in 1959 and the humble bowl of warm thukpa introduced by mother of Dalai Lama to the refugee community in India. Soon it become popular and spread many parts of India.

# Main course MENU

Indian

- World Famous Paneer Preparation** 310  
 (Paneer Butter Masala / Kadhai Paneer Masala)
- Cheese Butter Masala** 335  
 (Traditional delicacy required no intro)
- Paneer Tufani** 310  
 (Batons of paneer, capsicum & onion in a spicy tomato gravy)
- Paneer makai Bhuna Masala** 325  
 (Paneer with corn in a spicy and flavourful masala)
- Paneer Tikka Lababdar** 325  
 (Charcoal grilled fresh paneer tikka in a delicious rich tomato gravy)
- Paneer Bhurji** 325  
 (Grated paneer with chopped onion, tomato, capsicum garnished with fresh coriander leaves)
- Paneer Bikaneri** 325  
 (A delhi style stuffed paneer tossed with whole spices in traditional bikaneri masala)
- Lasooni Paneer** 310  
 (Paneer cubes and khada Masala simmered in brown gravy)
- Veg Jaipuri** 280  
 (Fresh Vegetable Cooked with grated vegetables in spiced thick gravy garnished with papad)
- Vegetable Jhalfrezi** 280  
 (A spicy blend of garden fresh vegetables, tomatoes, onions and capsicum with exotic veg and herbs)
- Diwani Subz Handi** 280  
 (A hyderabadi delicacy of baby indian veggies tossed in rustic spinach masala)
- Navaratan Korma** 295  
 (Assorted vegetables, cocktail fruits and cottage cheese simmered in rich cashew gravy)
- Subz Vilayati** 295  
 (Combination of Indian & Exotic Vegetable tossed in Awadhi gravy)
- Shabnam Curry** 310  
 (Button Mushroom in Brown Gravy)
- Corn Capsicum Masala** 280  
 (A delightful combination of corn kernels and capsicum)
- Aloo Aap Ki Pasand** 220  
 (Jeera /Gobhi/Mutter/Lashooni /Palak/Achari/Hing dhaniya chatpata)
- Malai Kofta** 320  
 (Soft delicious dumpling of cottage cheese, potatoes and dry fruits served in flavoursome sauce)
- Amritsari Chhole** 280  
 (Traditional kabuli chana soaked overnight with our special potli masala and then spiked with amchur in brown onion masala)



# Indian Main course MENU Non Veg



- Mutton Rogan Josh** 420   
*(Juicy mutton cubes cooked with Indian herbs and spices)*
- Rara Gosht** 420   
*(Classic slow cooked mutton in rich spices)*
- Fish Curry** 310   
*(Fish cooked in a onion & tomato curry and ampered with mustard seeds and curry leaves)*
- Murg Makhani (Butter Chicken)** 335   
*(Charcoal grilled morsels of chicken cooked in reach tomato gravy)*
- Chicken Tikka Masala** 345   
*(World renowned chicken tikka cooked in a creamy tomato gravy with aromatic spices)*

- Tawa Chicken** 345   
*(Boldly spiced tawa roasted masala)*
- Kadai Chicken** 330   
*(Boneless chicken tossed with dices onion, capsicum & tomato cooked in a special spice blend)*
- Chicken Kolhapuri** 340   
*(Bold and spicy Indian gravy cooked with bay leaf, cinnamon, cloves and black pepper)*
- Egg Curry** 230   
*(Rich tomato curry cooked with boiled egg along with herbs and spices.)*



## Bebinca: A Layered Legacy

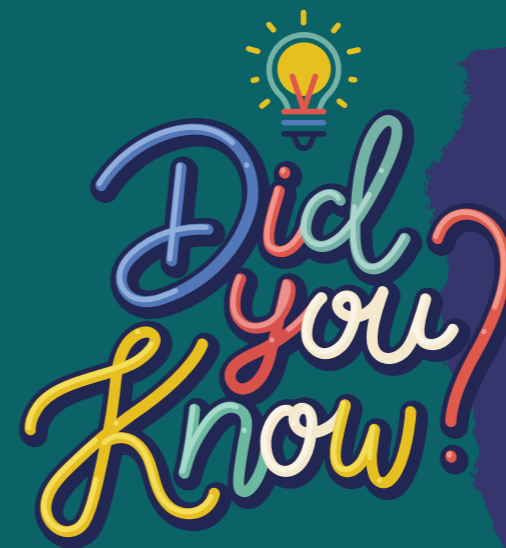
*Legend has it that this decadent dessert was born in a 17th century Goan convent. With an abundance of leftover egg yolks from starching habits, a resourceful nun (possibly named Bebiana) whipped up a unique treat. Layers of creamy egg yolk, coconut milk, and local spices were built upon each other, creating a masterpiece as delightful as it is ingenious. While the truth may be shrouded in time, Bebinca's rich flavor and layered beauty are a testament to Goan culinary creativity.*

## Goan

- Mutton Xacuti** 450   
*(Tender mutton in spicy coconut curry)*
- Prawn Xacuti** 360   
*(Tender prawn in spicy coconut curry)*
- Prawn Balchao** 350   
*(Prawns pickled in a spicy and tangy authentic balchao gravy)*
- Goan Prawn Curry** 340   
*(Prawn Cooked in traditional goan curry enriched with local spices)*
- Goan Fish Curry** 330   
*(Fish Cooked in traditional goan curry enriched with local spices)*

- Rawa Fried Fish** 330   
*(Pan fried fish in a spicy marination & coated with semolina)*
- Chicken Vindaloo** 310   
*(A spicy and tangy Goan curry marinated chicken cooked with vinegar, red chillies, and aromatic spices.)*
- Chicken Kafreal** 310   
*(A goan Speciality of chicken flame in green marination)*
- Chicken Xacuti** 300   
*(Tender chicken in spicy coconut curry)*

*Fish and Prawns rates Depends on Market Price & Size*



**The World's Spiciest Fruit**  
The Bhut Jolokia pepper, also known as the Ghost Pepper, originates from Northeast India and is considered one of the world's spiciest fruits (yes, it's technically a fruit!).

## The Alluring Thali A Symphony of Flavors

*The thali, a visually stunning platter featuring an array of regional dishes, is a cornerstone of Indian cuisine. Its origins can be traced back to South India, where it was traditionally served on banana leaves. Each compartment of the thali represents a different taste and texture, creating a harmonious symphony of flavors. (Food Fact): The number of dishes on a thali can vary depending on the region and occasion. Some elaborate South Indian feasts can feature upwards of 20 different dishes!*



## Breads 50 gm onwards

<b>Tandoori Roti Butter/ Plain</b> (Whole wheat bread baked in clay oven)	40 / 50
<b>Naan/Butter Naan/Chur Chur Naan</b> (Traditional refined floor bread baked in clay oven)	60 / 70
<b>Cheese Garlic Olive Naan</b> (Naan stuffed with cheese and topped with garlic & Olive)	90
<b>Cheese Naan</b> (Naan Stuffed & topped with cheese)	85
<b>Stuffed Tandoori Kulcha/Paratha</b> (Choice of filling spiced potatoes /paneer/onion /garlic/methi / Pudina)	90
<b>Missi Roti</b> (Traditional masala besan roti)	60
<b>Laccha Paratha</b> (Layered and butter whole wheat bread, crispy and flaky)	60
<b>Rotiyon Ki Tokri</b> (A basket of assorted naan, roti, kulcha and missi roti)	350
<b>Amritsari Kulcha</b> (Required no intro)	90

## Thali

<b>Goan Fish Thali</b> (Fish curry, vegetable, rice, papad, pickle, salad, fish fry, & sol kadi)	249	🇮🇳
<b>Chicken Thali</b> (Chicken curry, vegetable, roti, dal, rice, papad, pickle, salad)	249	🇮🇳
<b>Punjabi Thali</b> (Paneer sabzi, veg sabzi, dal, rice, roti, papad, pickle, salad, gulab jamun)	249	
<b>Goan Veg Thali</b> (Rice, dal/kadhi, sabzi, salad, papad, pickle sole kadi)	200	

## Basmati Ki Khushboo 300 gm.

<b>Steamed Rice</b> (Plain Basmati Rice)	150	
<b>Jeera Rice</b> (Basmati rice tossed with a light touch of cumin)	160	
<b>Pulao Ki Peshkash</b> (Choose from: vegetable/makai/ mutter/cheese masala)	220	
<b>Masala Khichadi</b> (Perfect combination of lentil & rice with vegetable and spices cooked sealed pot)	220	
<b>Subz Chilman Biryani</b> (Saffron Flavoured long grain rice cooked with vegetables and spices garnished with crisp fried onions mint)	260	
<b>Kacchi Lagaan Biryani</b> (It's a preparati on where rice and mains are cooked together with spinach, mint, paneer and indian veggies on slow fire to share their actual flavour. Served in earthen pot)	260	
<b>Chicken Biryani</b> (Chunks of chicken cooked with basmati rice in layers topped with saffron, brown onion and gee sealed in a pot)	290	🇮🇳

## Dal

<b>Dal Makhani</b> (Lentil Delicacy simmered all night on charcoal and flavoured with a dash of butter)	225
<b>Dal Tadka</b> (Yellow Lentil Cooked with herbs and spices served with a cumin and garlic)	210
<b>Dal Fry</b> (Yellow lentil with herbs and spices)	180



## Naan

### The Bread Fit for Royalty (Almost)

Naan, the fluffy leavened bread we love to pair with curries, has a history as rich as its texture. Evidence suggests similar flatbreads were enjoyed in ancient Mesopotamia. The word "naan" itself comes from the Persian word for "bread." Interestingly, legend has it that naan was introduced to the Mughal court in India, but the first attempts involved baking it on hot stones in the tandoor. (Food Fact): The tell-tale char on naan comes from the intense heat of the tandoor, which can reach upwards of 900 degrees Fahrenheit! Recommended Pairing: Lassi (Yogurt-Based Beverage) - Lassi, a creamy yogurt drink, comes in both sweet and savory varieties. The savory lassi, flavored with cumin and mint, is the perfect partner for naan and curries. Its cooling properties balance the spice and richness of the food.

## The Accidental Invention

### Sambhar and a Royal Legacy

Sambhar, the lentil and vegetable stew that warms hearts across South India, might have a surprising origin story. Legend has it that the dish is named after Chhatrapati Sambhaji, son of the Maratha emperor Shivaji. One tale suggests that Sambhaji, visiting a royal kitchen in Thanjavur, found himself without his usual cook. Deciding to whip up a meal himself, he experimented with lentils, vegetables, and a touch of tamarind (a departure from the usual kokum). The resulting concoction was a hit, and the dish was named "Sambhar" in his honor.

(Food Fact): While the historical accuracy of this story is debated, it does highlight the spirit of culinary improvisation that often leads to delicious discoveries.



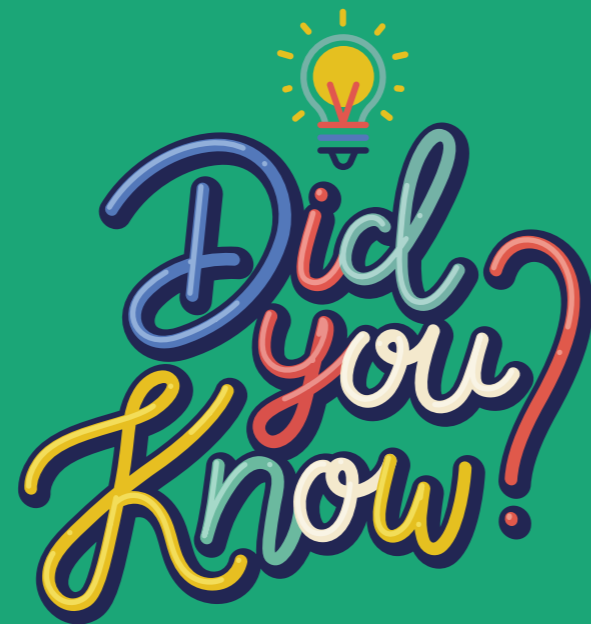


# Accompaniments

## Beverages

100 gm

<b>Raita</b> (Beaten Yoghurt seasoned with freshly powdered roasted cumin seeds. (with Choice of pomegranate /Vegetables/Pineapple/Bondi)	85
<b>Roasted Papad</b> (Crisp Indian Lentil Pancake)	40
<b>Fried Papad</b> (Crisp Indian Lentil Pancake fried)	50
<b>Masala Papad</b> (Crisp Indian Lentil Pancake – fried and garnished with finely chopped onions, Green chilli, tomato and fresh coriander)	70
<b>Masala Cheese Papad</b> (Crisp Indian Lentil Pancake – Roasted and Topped with finely chopped onions, Green chilli, tomato and baked with cheese)	85
<b>Aerated Beverage</b>	30
<b>Chhaas</b> (Plain/masala)	80
<b>Mineral water</b>	40



**Pizza Popularity**  
Italy may be the birthplace of pizza, but the United States consumes the most pizza globally, with Americans devouring an estimated 3 billion pizzas per year!

CHEERS



SPILL THE TEA SIS



FLEX



## Dessert 100 gm

<b>Choice of Ice Cream</b> (Vanilla/ Strawberry/Mango/ Butter scotch/Chocolate)	80
<b>Gulab Jamun</b> (A typical Indian sweet)	80
<b>Smoky Brownie</b> (Rich chocolate brownie & vanilla ice cream drizzled with chocolate fudge & serve sizzling)	210
<b>Triple Sundae-</b> (Vanilla , Chocolate And strawberry ice cream with fresh fruits in dessert sauce and nuts)	180
<b>Fresh Fruit Salad</b>	180
<b>Bebinca</b> (Rich and layered Goan dessert, characterized by its multi-layered cake-like structure, made with coconut milk, flour, eggs, and sugar.)	360
<b>Cheese Cake</b> (Required no intro)	360
<b>Dry Fruit Halwa</b> (Made with different dry fruits and milkcake)	120
<b>Sukhdi</b> (A traditional Gujarati sweet, made with just three ingredients- wheat flour, ghee, and jaggery)	120



## The Emperor's Bitter Surprise

### How Chai Became a National Treasure

Forget fancy tea ceremonies! Chai's story starts with a royal tantrum. Mughal emperors, so the tale goes, weren't fans of plain tea. One, perhaps Akbar the Great, found it too bitter. Enter the ingenious chefs! They added a splash of milk, a sprinkle of sugar, and a dash of Indian magic - cardamom, ginger, cloves. Voila! Masala chai was born, a happy accident that transformed a bitter brew into a beloved national beverage. Chai stalls became social hubs, a place for gossip, business deals, or simply a comforting cup in hand. So next time you sip your chai, remember - it's a delicious reminder of how even a royal blunder can lead to something truly special.

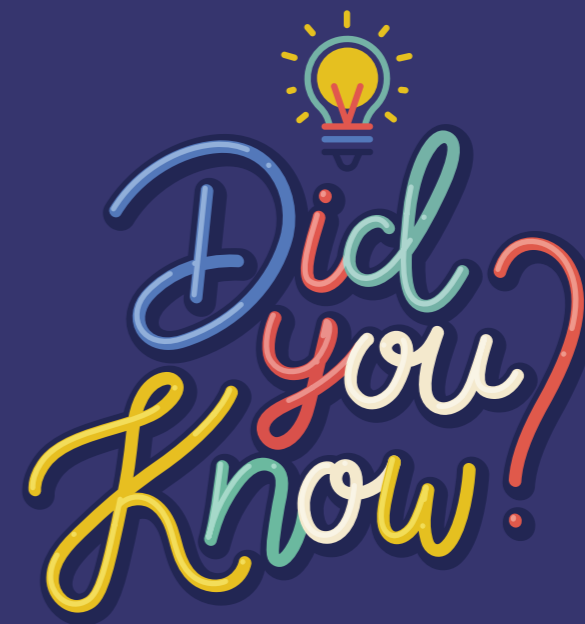


# MENU

## Regional Cuisine



Handvo	225	Chole Bhature	280
Khaman	180	Rajma Chawal	260
Chaat Chatori Station		Kadhi Chawal	260
Cold (Dahi puri/Sevpuri/Papdi/Bhel Puri)	210	Amritsari Chole with Kulcha	280
Hot (Aloo Tikki/Ragda/Samosa)	230	Rotlo/Bhakri – Oro – Sev Tameta	260
		Luchi Aloo Dam / Luchi Dim Kosha	250



**Watermelons were the first water jugs or containers. Africans carried them across the hot deserts so they would always have a drink handy.**

### *Aloo ki Sabzi And the Rise of the Potato*

*The ubiquitous aloo ki sabzi (potato curry) is a testament to the fascinating exchange of ingredients between continents. Potatoes, originally from South America, arrived in India via European trade routes in the 16th century. Initially viewed with suspicion, they eventually became a staple food, particularly during famines. Aloo ki sabzi, simple yet comforting, is a true example of culinary innovation. (Food Fact): Today, India is the world's second-largest producer of potatoes!*



#### TERMS & CONDITIONS

Taxes as applicable.  
If you are allergic to certain items kindly inform the order taker.  
Food preparation will take minimum 25 minutes after placing the order.  
Jain option is available but requested to communicate with order taker.  
Our Food is prepared in cotton seeds oils & RO. Water.  
Sizzles & kebab platter will take minimum 30 minutes after placing the order.  
Order once placed will not cancelled.  
All settlement to be done in Indian rupees.  
All major credit/debit cards accepted.  
Certain menu items subject to availability to raw material.  
Fish and Prawns rates are Depend on Market Price & Size

