



Serving authentic food delicacies

**Chef Driven
Kitchen & Bakery**

CORE VALUES

INTEGRITY

Being truthful, sincere, and upfront with everyone we interact with

FAMILY HOSPITALITY

The Waraahi Family's vision is to "treat everyone in a warm, friendly, genuine manner, like a family members"

PASSION

Love and believe in what we do

INNOVATION

Challenge the status quo, think creatively, and constantly evolve

SUCCESS

To become the most remarkable place in every city we operate

SIX KEYS OF WARAAHI

CATERING

*Waraahi cater your events the most memorable for your loved one's
Any kind of events from weddings to birthday*

GIFTING

We provide customised gift hampers for festivals & occasions

B2B (Business to business)

We deliver high quality products at affordable rates. Our promise is to deliver the best

B2C (Business to consumers)

Satisfy your cravings with a one stop hunger pang place Waraahi and savour the delicacies

Takeaway fresh baked breads

Mouth-watering Desserts

Scrumptious Delicacies

And all types of customised cakes!

CONSULTANCY

*Waraahi provides the best consultancy services in town
and we make sure to cater all needs well*

TEACHING

*Get an exquisite culinary learning experience of bakery & confectionery
and continental cuisine from our most experienced chefs*

BEVERAGES

8 am to 11 pm

Hot beverage

Espresso	125/-
Americano	125/-
Cappuccino	175/-
Café latte	175/-
Hazelnut cappuccino	225/-
Hot chocolate	195/-
Masala tea	95/-
Green tea	95/-

Shakes / Smoothies

Cold coffee	225/-
Lychikiri (Lychee & strawberry)	325/-
Triple berry (Strawberry, raspberry & blueberry)	325/-
Dark chocolate & hazelnut	295/-
Mocha chocolate	295/-
Strawberry shake	295/-
Avocado smoothie (Ripe avocado, yoghurt & honey)	345/-
Triple berry smoothie (Mixed berries, yogurt & honey)	325/-
Strawberry smoothie (Strawberry, yogurt & honey)	295/-
Blueberry smoothie (Blueberry, yogurt & honey)	295/-
Mango smoothie (seasonal) (Mango, yogurt & honey)	295/-

We levy 5% service charge. If you wish to remove the same please let us know

BEVERAGES

Cold beverage

Iced Americano	175/-
Lemon iced tea	195/-
Watermelon iced tea	195/-
Peach iced tea	195/-
Cranberry iced tea	195/-
Virgin mojito	195/-
Chat-pata masala soda	225/-
Pineapple & jalapeno	225/-
Cucumber & mint	225/-
Passion fruit mojito	225/-
Red bull mojito	275/-

Kombucha

Apple cinnamon	On MRP
Coffee orange	On MRP
Peach	On MRP
Ginger lemongrass (zero sugar)	On MRP
Lychee lemonade (zero sugar)	On MRP
Elderflower & melon (zero sugar)	On MRP

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BREAKFAST

8 am to 11 am

Stuffed tawa paratha (2 pcs.)

- Aloo paratha 245/-
- Paneer paratha 275/-
- Mixed paratha 295/-

Regional Favorites:

- Aloo poori 245/-
- Upma 175/-
- Vermicelli upma 175/-
- Poha 175/-
- Chhole poori 245/-
- Chhole bhature 245/-

Quick Bites:

- Maggi 145/-
- Masala Maggi 🌶️ 175/-
- Pesto maggi 195/-
- Bread & butter 125/-
- Coleslaw sandwich 🌾 225/-
- Peanut butter toast 🌾 195/-
- Assorted veg. pakoda (8 pcs.) 275/-
- Paneer pakoda (8 pcs.) 245/-
- Onion pakoda 225/-

SOUP

8 am to 11 pm

- Tomato & basil 🌿 195/-
- Tamatar dhaniye ka shorba 🌶️ 🌿 225/-
- Hot n sour 🌶️ 🌶️ 225/-
- Cream of mushroom 245/-

SALAD

8 am to 11 pm

- Greek salad** 245/-
Crispy salad mixed leaf, tomato, black olive, onion, cottage cheese, capsicum and cucumber topped with feta cheese
- Falafel** 🌿 325/-
Onion, tomato, cucumber, coriander, falafel, hummus, salad leaves & tomato salsa
- Insalata Caprese** 495/-
Marinated & blanched tomato, fresh buffalo mozzarella & homemade basil pesto
- Avocado & quinoa** 🌿 525/-
Quinoa, avocado, cherry tomatoes, fresh mint and onion mixed with tangy lemon vinaigrette

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SANDWICH

8 am to 11 pm

Grilled vegetable cheese

295/-

Onion, tomato, cucumber, capsicum,
white cheese dressing & cheddar cheese

Cream cheese bagel

295/-

In house cream cheese spread, tomato slice, cucumber,
salad leaves relish with orange & apple marmalade.

Panini

345/-

Caramelized onion, grilled bell pepper,
sauteed mushroom, oven dried tomato,
salad leaf & cheddar in a soft whole wheat panini

Croissant

395/-

Goat cheese, mixed green leaves, cucumber, oven
dried tomatoes drizzled with sweet cranberry sauce

APPETIZERS

French fries

195/-

Peri-peri fries

225/-

Masala french fries

225/-

Crunchy pop fries

295/-

Falafel platter

395/-

Crispy corn

245/-

Cheesy garlic bread (baked on sourdough toast) (3 pcs.)

295/-

Jalapeno & mushroom (baked on sourdough toast) (3 pcs.)

325/-

Basil pesto, tomato & mozzarella (baked on sourdough toast)(3 pcs.)

325/-

Guacamole with bursting tomatoes (on sourdough toast)(2 pcs.)

425/-

Creamy hummus & avocado (on sourdough toast) (2 pcs.)

445/-

Avocado & mushroom toast (on sourdough toast) (2 pcs.)

475/-

Chilli garlic mushroom (Dry/ Semi gravy)

275/-

Basil pesto mushroom (Dry/ Semi gravy)

295/-

Chilli paneer (Dry/ Semi gravy)

425/-

 Vegan  Spicy  Whole Wheat

Govt. Taxes as applicable

BURGER

8 am to 11 pm

(with french fries)

Veggie 245/-

Our best-selling burger with crispy veg. patty, fresh onion, cucumber, tomato, salad leaf and our signature sauce

Spinach & corn 245/-

Crispy spinach & corn patty, cucumber, tomato, salad leaf and our signature sauce

Schzewan paneer 🌶️ 245/-

Crispy and spicy paneer patty with special schzewan sauce, cucumber, tomato & salad leaf

Cheese Slice (extra) 20/-

TURKISH PIDE (14")

(serving time 15-20 minutes)

Makhani 745/-

Sauteed onion, pan-fried bell pepper, corn, oven-dried tomato, smoky mozzarella & roasted sesame seeds

Chilli basil pesto 🌶️ 745/-

Basil chilli pesto, sauteed onion, pan fried bell pepper, sauteed mushroom, smoky mozzarella, roasted sesame seeds & chilli oil

BUTTER PUFFS

Vegetable puff 120/-

Chilli onion & mushroom 🌶️ 150/-

Tandoori paneer & corn 150/-

🌿 Vegan 🌶️ Spicy 🌾 Whole Wheat

Govt. Taxes as applicable

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WRAPS

8 am to 11 pm

Masala Chaap Roll 🌶️ 🌾 295/-

Tender pieces of marinated chaap cooked to perfection in a medley of aromatic spices, wrapped in warm, whole wheat wrap

Schezwan Paneer & corn 🌶️ 🌾 295/-

Schezwan cottage cheese, salad leaves, pan fried bell pepper, corn & onion

Falafel 🌾 🌿 325/-

Hummus, falafel, salad leaves, tomato salsa, corn, onion, & lemon

NOODLES

Hakka noodles 275/-

Street style noodles tossed with veggies & aromatic seasoning

Chilli Garlic 🌶️ 🌿 325/-

Street style noodles tossed in a chili sauce with veggies & aromatic seasoning

Udon noodle (Contain rice wine) 🌾 🌶️ 🌿 445/-

Thick wheat flour noodles tossed with veggies and topped with roasted sesame seeds

Tibetan Veggie Thukpa 🌶️ 🌿 475/-

Savory noodle soup featuring tender noodles, fresh vegetables, and aromatic spices in a rich broth

RICE & CURRIES

Vegetable fried rice 🌿 275/-

Fluffy rice tossed with chopped exotic veggies flavoured with aromatic seasoning

Green Thai curry with jasmine rice 🌶️ 🌿 495/-

A fragrant, creamy coconut-based curry with fresh green herbs, vegetables, and aromatic spices, served alongside soft, fluffy jasmine rice

Malaysian yellow curry with blue jasmine rice 🌶️ 🌿 525/-

A vibrant, aromatic curry blended with turmeric and spices, served with visually stunning blue pea jasmine rice

Chilli paneer with fried rice 🌶️ 525/-

Sizzling chili paneer accompanied by savory aromatic fried rice

🌿 Vegan 🌶️ Spicy 🌾 Whole Wheat

Govt. Taxes as applicable

THIN CRUST PIZZA

8 am to 11 pm

8" (approx) 11"

Veggie supreme

Italian marinara, smoky mozzarella, grilled bell pepper, sauteed mushroom, broccoli florets & black olive

495/-

845/-

Hot `n spicy lover`s

Basil pesto, macerated onion, homemade jalapeno, sautéed mushroom, broccoli florets, parmesan, smoky mozzarella & chili oil

495/

845/-

Caramelized onion & goat cheese

Italian marinara, smoky mozzarella, caramelized onion, oven dried tomatoes & goat cheese

495/-

845/-

Classic Margherita

Italian marinara, smoky mozzarella, tomato, fresh buffalo mozzarella & basil leaf

495/-

845/-

Tandoori Paneer Tikka

Cottage cheese, tandoori sauce, pan fried bell pepper, sweet corn, macerated onion, chopped coriander & smoky mozzarella

495/-

845/-

Chilli pepper & cherry tomato

Chili garlic, marinara sauce, spiced macerated cherry tomatoes, onion, grilled bell peppers & smoky mozzarella

495/-

845/-

Bacino

Basil pesto, pan fried bell-pepper, sauteed onions, oven dried tomato, smoky mozzarella & feta cheese

495/-

845/-

Pizza Indiano

Marinara, grilled bell pepper, sauteed onion, garlic confit, jalapeno, smoky mozzarella & feta cheese

495/-

845/-

The Half & Half Pizza customization is available only in 11"

Whole wheat 30/-, Gluten free 100/- & Vegan option available



Vegan



Spicy



Whole Wheat

Govt. Taxes as applicable

PASTA

8 am to 11 pm

(Choose your pasta Penne / Spaghetti)

Alfredo	475/-
Dairy cream, onion, garlic, broccoli, black olive, oven-dried tomatoes & parmesan	
Basil pesto	475/-
Basil pesto, onion, garlic, broccoli, black olive & parmesan	
Oven dried tomato & broccoli Aglio-e-olio 🌶️	475/-
Onion, garlic, chilli flakes, oven dried tomato, broccoli, basil, black olive & parmesan	
Arrabiata 🌶️🌶️	475/-
Italian marinara, onion, garlic, grilled bell pepper, sauteed mushrooms, red pepper flakes & parmesan	
Rosso sauce	495/-
Italian marinara, dairy cream, onion, garlic, grilled bell pepper, broccoli, black olives & parmesan	

Gluten free & vegan options available 100/- extra

HIDDEN CRUST PIZZA

First time in India
(serving time 20-25 minutes)

8" (approx) 12"

Mediterranean garden	595/-	925/-
Italian marinara, smoky mozzarella, grilled bell pepper, sauteed mushroom, broccoli florets & black olive		
Four seasons melt	595/-	925/-
Italian marinara, fresh buffalo mozzarella, goat cheese, smoky mozzarella & parmesan		
Rome around 🌶️🌶️	595/-	925/-
Chili garlic marinara, macerated onion, cherry tomatoes, black olives, broccoli florets, smoky mozzarella & chilli oil		
Schezwan onion & goat cheese 🌶️	595/-	925/-
Schezwan marinara, macerated onion, grilled bell pepper, sweet corn, smoky mozzarella & goat cheese		

The Half & Half Pizza customization is available only in 12"

Vegan options available



Vegan



Spicy



Whole Wheat

Govt. Taxes as applicable

STARTERS

1 pm to 11 pm

Paneer Tikka (8 pcs)  325/-

A popular Indian appetizer made with cubes of paneer & veggies marinated with yogurt and spices.

Malai Paneer Tikka (8 pcs) 345/-

Spiced tikka made with marinated paneer cubes & veggies, mild and creamy in taste.

Hariyali Paneer Tikka (8 pcs) 325/-

A classical flavoured north indian paneer starter recipe with mint & fresh coriander spice coating.

Tandoori Mushroom (8 pcs)  375/-

An Indian appetizer made by marinating mushrooms with spices, herbs & yogurt, grilled to perfection

Makhmali Seekh Kebab (6 pcs) 295/-

Soft and succulent vegetable kebabs seasoned with various spices

Dahi Ke Kebab (6 pcs) 325/-

Savory snack made with curd, gram flour, ginger, chilies, coriander leaves & seasonings

Hara Bhara Kebab (6 pcs) 295/-

Savory snack made with mixed vegetables, gram flour, ginger, chilies, coriander leaves & seasoning

Stuffed Tandoori Aloo (6 pcs) 295/-

Barrel shaped potatoes filled with paneer mixture, marinated in yogurt masala and cooked in the tandoor

Malai Broccoli (6 pcs) 375/-

Broccoli coated with a creamy marinade and flavored with spices like cardamom, garam masala roasted to perfection in oven

Punjabi Soya Chaap (8 pcs)  295/-

Golden-brown patties blending fenugreek leaves and corn with aromatic spices, a crispy vegetarian delight

We levy 5% service charge. If you wish to remove the same please let us know

STARTERS

1 pm to 11 pm

- Afghani Soya Chaap** (8 pcs) 295/-
Soya chaap marinated in creamy Afghani spices, grilled to perfection for a smoky flavor explosion.
- Achari Paneer Tikka** (8 pcs)  345/-
Succulent cottage cheese marinated in tangy yogurt, infused with pickling spices and aromatic herbs
- Lehsuni Paneer Tikka** (8 pcs) 345/-
Garlic-marinated paneer cubes, char-grilled for a tasty and aromatic delight
- Paneer Banjara Tikka** (8 pcs) 345/-
Succulent paneer cubes marinated in spiced yogurt and roasted gram flour, offering a creamy, smoky, and nutty flavor
- Mushroom Malai Tikka** (8 pcs) 375/-
Tender mushrooms marinated in a rich, creamy blend of spices and herbs
- Veg. Tandoori platter** (15 pcs) 725/-
(assortment of 5 starters)

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MAIN COURSE

1 pm to 11 pm

Paneer Butter Masala	425/-
A comforting and flavorful dish with a luscious blend of tomatoes, spices, and paneer, finished with a buttery touch	
Paneer Tikka Masala 🌶️🌶️	495/-
Clay oven grilled cottage cheese flavoured with homemade aromatic spices	
Paneer Lababdar 🌶️	495/-
Cottage cheese cubes are bathed in a creamy tomato sauce, fragrant with spices & topped with cheese	
Kadhai Paneer 🌶️	425/-
Tender paneer cubes stir-fried with bell peppers, onions, and a fragrant blend of spices	
Palak Paneer	425/-
A green and creamy delight where paneer is cooked in a velvety spinach (palak) gravy, infused with aromatic spices	
Paneer Pasanda	495/-
Stuffed paneer in a rich, creamy sauce made with tomatoes, cashews, and aromatic spices	
Malai Kofta (white/red)	495/-
A rich and creamy Indian dish consisting of deep-fried paneer and vegetable dumplings.	
Rajma Masala 🌶️	295/-
Kidney beans with fresh aromatic spices cooked in onion based mild spicy curry	
Chana Masala 🌶️	325/-
A classic Indian dish with tender chickpeas cooked in a flavorful blend of tomatoes, onions, and aromatic spices	
Navratan korma (white gravy)	495/-
A creamy, mildly spiced curry with a medley of nine vegetables and nuts in a rich, flavorful white gravy	
Mixed Vegetable	345/-
Seasonal vegetable medley, a culinary journey through the ever-changing tapestry of natures	
Kadhi Pakoda	325/-
Tangy yogurt sauce with crispy, flavorful gram flour pakoras	

 Vegan  Spicy  Whole Wheat

Govt. Taxes as applicable

Soya Chaap Masala

345/-

Tender pieces of marinated chaap cooked to perfection in a medley of aromatic spices with makhani gravy

Mushroom Mutter Masala

395/-

A delectable combination of mushrooms and green peas cooked in a rich and tangy tomato base

Vegetable jalfrezi

325/-

A flavorful and vibrant combination of assorted vegetables, cooked together in aromatic spices

Dum Aloo Punjabi

325/-

Baby potatoes cooked in a rich, spicy gravy with a blend of bold Punjabi spices.

Makkai Palak

295/-

Indulge in the flavorsome blend of spinach meets the sweetness of corn

Sev Tamatar

295/-

A tangy tomato-based curry topped with crunchy sev (crispy chickpea noodles) for a delightful contrast of textures

Aloo Do Pyaaza

325/-

A cooked cubed potato with onions, tomatoes, and a blend of spices like cumin, coriander, turmeric, and chilli powder

THALI

(serving time 20-25 minutes)

Premium

625/-

Dal dhabha, kadhai paneer, vegetable jhalfrezi , peas pulao, boondi raita, pickle, salad, roasted papad, fudgy brownie, choice of bread -
1 Garlic naan/ 2 Lachha Paratha/ 3 Butter Tandoori roti

Executive

725/-

Dal makhani, malai kofta(red), paneer lababdar, veg. pulao, veg raita, salad, pickle, roasted papad, fudgy brownie, choice of bread -
1 Garlic naan/ 2 Lachha Paratha/ 3 Butter Tandoori Roti

 Vegan  Spicy  Whole Wheat

Govt. Taxes as applicable

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COMBOS

1 pm to 11 pm

Rajma Chawal	195/-
Chhole Chawal	195/-
Dal Dhaba with 2 Butter Tandoori Roti 🌶️	225/-
Dum aloo punjabi with butter naan	325/-
Paneer Butter Masala with Butter Naan	325/-
Kadhai Paneer with 2 Lachha Paratha 🌶️	375/-
Chur-Chur Naan with Dal Makhani	345/-
Paneer Lababdar with Garlic Naan 🌶️	395/-
Mushroom Mutter Masala with 4 Butter Tawa Roti 🌶️	345/-
Kadhi Chawal 🌶️	225/-

DAL

Dal Dhabha 🌶️	295/-
A delicious lentil preparation simmered with aromatic spices	
Dal Tadka	295/-
A comforting lentil curry with a burst of flavors from the tempered spices	
Dal Fry 🌶️	295/-
A popular Indian dish made from cooked yellow lentils, tempered with spices like cumin, and whole red chilies	
Smoky Dal Makhani	375/-
A creamy & indulgent Punjabi lentil dish slow-cooked with butter, cream, and aromatic spices	
Dal Panchmel	345/-
A hearty, flavorful mix of five lentils cooked with spices, offering a wholesome and comforting dish	
Amritsari Kali Dal	345/-
Slow-cooked black lentils in a rich, spiced tomato gravy	

RICE / BIRYANI

Steamed Rice	175/-
Peas Pulao	195/-
Jeera Rice	195/-
Plain Khichdi	225/-
Masala Khichdi	245/-
Vegetable Pulao	275/-
Vegetable Biryani 🌶️	345/-
Hyderabadi Biryani 🌶️🌶️	375/-
Kashmiri Pulao	395/-

INDIAN BREADS

1 pm to 11 pm

Tawa Roti	35/-
Butter Tawa Roti	45/-
Tandoori Roti	45/-
Butter Tandoori Roti	55/-
Lachhha Parantha	95/-
Mirchi lachha parantha	125/-
Pudina Parantha	125/-
Lehsuni Parantha	125/-
Missi Roti	75/-
Jungli Roti	125/-
Butter Naan	95/-
Garlic Naan	145/-
Chur-chur Naan	175/-
Stuffed Naan	225/-

SIDES


Plain Curd	95/-
Buttermilk (Chaach)	95/-
Masala Buttermilk	105/-
Lassi	125/-
Vegetable Raita	125/-
Boondi Raita	125/-
Pineapple Raita	145/-
Roasted Papad 2pcs.	65/-
Roasted Masala Papad 2pcs.	95/-
Green Salad	95/-

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JAIN MENU

8 am to 11 pm

SALAD

- Greek salad** 245/-
Crispy salad mixed leaf, tomato, black olive, cottage cheese, capsicum and cucumber topped with feta cheese
- Avocado & quinoa**  525/-
Quinoa, avocado, cherry tomatoes, fresh mint mixed with tangy lemon vinaigrette

SANDWICH

- Grilled vegetable cheese** 295/-
Cucumber, salad leaf, white cheese dressing & cheddar cheese
- Cream cheese bagel** 295/-
In house cream cheese spread, tomato slice, cucumber, salad leaves relish with orange & apple marmalade.
- Panini**  345/-
Grilled bell pepper, salad leaf & cheddar in a soft whole wheat panini

 Vegan  Spicy  Whole Wheat

Govt. Taxes as applicable

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THIN CRUST PIZZA

8 am to 11 pm

	7"	11"
Veggie supreme Italian marinara, smoky mozzarella, grilled bell pepper, broccoli florets & black olive	495/-	845/-
Classic Margherita Italian marinara, smoky mozzarella, tomato, fresh buffalo mozzarella & basil leaf	495/-	845/-
Savory Pepper Pizzetta 🌶️ Marinara, pan-fried bell-pepper, macerated cherry tomato, smoky mozzarella & goat cheese	495/-	845/-

PASTA / NOODLE

(Choose your pasta Penne / Spaghetti)

Alfredo Dairy cream, broccoli, black olive & parmesan	475/-
Arrabiata 🌶️🌶️ Italian marinara, grilled bell peppers, red pepper flakes & parmesan	475/-
Hakka noodles Street style noodles tossed with veggies & aromatic seasoning	275/-
Udon noodles 🌶️🌶️🌾 Thick wheat flour noodles tossed with veggies and topped with roasted sesame seeds	445/-

 Vegan  Spicy  Whole Wheat

Govt. Taxes as applicable

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STARTERS

1 pm to 11 pm

Malai Paneer Tikka (8 pcs)	345/-
Spiced tikka made with marinated paneer cubes & veggies, mild and creamy in taste	
Makhmali Seekh Kebab (6 pcs)	295/-
Soft and succulent vegetable kebabs seasoned with various spices	
Dahi Ke Kebab (6 pcs)	325/-
Savory snack made with curd, gram flour, ginger, chilies, coriander leaves & seasonings	
Malai Broccoli (6 pcs)	375/-
Broccoli coated with a creamy marinade and flavored with spices like cardamom, garam masala roasted to perfection in oven	
Hara Bhara Kebab (6 pcs)	295/-
Savory snack made with vegetabels, gram flour, ginger, chilies, coriander leaves & seasoning	
Afghani Soya Chaap (8 pcs)	295/-
Soya chaap marinated in creamy Afghani spices, grilled to perfection for a smoky flavor explosion	
Tandoori Platter (assortments of 5 snacks) (15 pcs)	725/-

MAIN COURSE

Paneer Butter Masala	425/-
A comforting and flavorful dish with a luscious blend of tomatoes, spices, and paneer, finished with a buttery touch	
Palak Paneer	425/-
A green and creamy delight where paneer is cooked in a velvety spinach (palak) gravy, infused with aromatic spices	
Malai Kofta (white/red)	495/-
A rich and creamy Indian dish consisting of deep-fried paneer and vegetable dumplings.	
Paneer Pasanda	495/-
Stuffed paneer in a rich, creamy sauce made with tomatoes, cashews, and aromatic spice	

We levy 5% service charge. If you wish to remove the same please let us know

MAIN COURSE

1 pm to 11 pm

Makkai palak	295/-
Indulge in the flavorsome blend of spinach meets the sweetness of corn	
Vegetable Jalfrezi	325/-
A flavorful and vibrant combination of assorted vegetables, cooked together in aromatic spices	
Navratan Korma (white gravy)	495/-
A creamy, mildly spiced curry with a medley of nine vegetables and nuts in a rich, flavorful white gravy	

DAL

Dal Tadka	295/-
A comforting lentil curry with a burst of flavors from the tempered spices	
Dal Fry 🌶️	295/-
A popular Indian dish made from cooked yellow lentils, tempered with spices like cumin, and whole red chilies	
Dal Panchmel	345/-
A hearty, flavorful mix of five lentils cooked with spices, offering a wholesome and comforting dish	
Amritsari Kali Dal	345/-
Slow-cooked black lentils in a rich, spiced tomato gravy	

RICE

Steamed Rice	175/-
Peas Pulao	195/-
Jeera Rice	195/-
Khichdi	225/-
Kashmiri Pulao	395/-
Vegetable Pulao	275/-

Note- Please mention your preference for Jain food to the server while placing the order

We levy 5% service charge. If you wish to remove the same please let us know