

Soup

Tomato Soup	450/-
Hot & Sour Soup <i>Finely cut vegetables in hot hout & sour soup</i>	450/-
Vegetable Manchow Soup <i>Diced vegetables in thick and spicy Chinese Manchow Soup</i>	450/-

Snack Attack

Papad Basket <i>An assortment of papads served with a trio of accompaniments: finely diced tomato-onion mix, mango chutney and coriander- yoghurt chutney</i>	450/-
Papadam <i>(1 piece) Roasted or Fried</i>	150/-
Masala Papadam <i>(1 piece) Roasted or Fried</i>	180/-
Stuffed Papad Roll <i>(2 pieces) Served with a our home made mango chutney</i>	380/-
Maru Bahjia <i>Crispy sliced potato bhajias served with tomato chutney</i>	520/-
Stuffed Tandoori Aloo <i>(4 pieces)</i>	440/-
Hara Bara Kebab <i>(6 pieces) Deep fried green pea based cutlets served with tamarind and mint sauce</i>	520/-
Paneer Tikka <i>(4 pieces) Skewered paneer, onion and capsicum marinated in spicy yoghurt and tandoor baked</i>	620/-
Chilly Garlic Paneer (Dry) <i>Chunks of paneer in our special chilly and roasted garlic coating</i>	750/-
Paneer Chilly <i>Chunks of fried cottage cheese, green chillies and capsicum cooked in spicy sauce, garnished with fresh coriander</i>	750/-
Veg Crispy <i>Deep fried mixed vegetables cooked in an asian style sweet and spicy sauce</i>	750/-
Hakka Noodles <i>Noodles cooked with thinly sliced mixed vegetables and Chinese sauces</i>	620/-
Cheese Chilly Corn Balls <i>(4 pieces) Served with our home made chilly jam</i>	520/-
Crispy Paneer Parcels <i>(4 pieces) Served with our home made chilly jam</i>	550/-

Burgers

Crispy Paneer Burger <i>Marinated crispy paneer patty layered with our home made chutneys and fresh lettuce in a fresh sesame bun. Served with a side of chips and garden salad</i>	820/-
Chick Pea Burger <i>Chickpea and Vegetable patty layered with caramelised onions and coleslaw. Served with a side of chips and coleslaw</i>	720/-
Bollywood Bhaji Burger <i>Crunchy bhaji inspired veggie burger layered with coriander yoghurt, mango chutney and crispy papadam in a sesame bun. Served with a side of chips and garden salad</i>	720/-

Chips

Plain Chips	440/-
Bollywood Masala Chips	480/-
Mombasa Masala Chips	480/-
Szechuan Chips <i>(Hot & Saucy)</i>	480/-
Special Chilly Garlic Chips <i>Potato chips in our special roasted garlic and paprika coating</i>	480/-
Peri Peri Chips <i>(Dry)</i>	480/-
Poussin Chips	480/-
Cinemax Curly Fries	520/-

Mumbai Street Food

Dabeli <i>(1 piece) One bun with a sweet and spicy potato patty topped with chopped onions, peanuts, fresh garlic chutney, tamarind chutney and sev</i>	320/-
Vada Pav <i>(2 pieces) A Spicy potato dumpling deep fried in a gram flour batter, served in a small bun along with a hot and spicy garlic chutney</i>	380/-
Batata Vada <i>(3 pieces) Mashed potato bhajias served with spicy chutney</i>	380/-
Pav Bhaji <i>A Bombay speciality traditionally cooked on the 'tawa'- the Indian hot plate consisting of spicy mashed vegetables served with two buns and finely diced onions</i>	580/-
Extra Bun <i>(2 pieces)</i>	100/-

Mombasa Street Food

Packed Potatoes <i>(4 pieces)</i>	350/-
Swahili Kachori <i>(4 pieces)</i>	350/-
Mombasa Mix <i>A local speciality with garbazo beans, potatoes in a coconut stew topped with chunks of daal bhajia, chevdo and chutneys</i>	480/-
Daal Bhajias <i>(4 pieces)</i>	350/-
Paneer Samosas <i>(4 pieces)</i>	580/-
Vegetable Samosas <i>(4 pieces)</i>	480/-



Authentic Indian Vegetarian Restaurant

Chaat

Specialities from Mumbai's Chowpatty Beach

Pani Puri <i>(6 pieces) Light and crispy puris served with a stuffing of lightly spiced chick peas, potatoes and green grams along with tamarind chutney and spicy mint flavoured water</i>	460/-
Sev Puri <i>(6 pieces) Crispy flat puris topped with potatoes, onions, sev, tamarind & garlic chutney Puffed rice mixed with crushed puris, potatoes, chick peas, onions, garlic and tamarind chutney</i>	460/-
Dahi Puri <i>(6 pieces) Crispy puris stuffed with lightly spiced potatoes, chick peas and green grams topped with savoury yoghurt, tamarind and mint chutney</i>	460/-
Bhel Puri <i>Puffed rice mixed with crushed puris, potatoes, chick peas, onions, garlic and tamarind chutney</i>	490/-
Chinese Bhel <i>Fried noodles with spring onions, capsicums and onions in special Chinese style tomato sauce</i>	520/-
Samosa Chaat <i>Crispy Punjabi Samosas topped with spices, onions, chick peas, sev, yoghurt, tamarind, coriander and garlic chutney</i>	520/-
Dahi Papdi Chaat <i>A crispy sweet, spicy and tangy chaat that packs a whole lot of flavour. Crispy papdi (fried flat puris), potatoes, chickpeas, onions topped with sev, yogurt, and a variety of chutneys.</i>	460/-
Nacho Chaat <i>A Mexican spin on the traditional Indian chaat that includes kidney beans, onion, tomato and nacho chips</i>	480/-

Naan Rolls

Paneer Tikka Naan Roll	790/-
Vegetable Kebab Naan Roll	740/-

Naanza

The new fusion phenomenon- The deliciousness of a Naan and a pizza in one awesome combo!

Paneer Makhni Naanza	720/-
Veggie Naanza	650/-

Sandwiches

Bombay Sandwich <i>Served with a side of chips and garden salad</i>	550/-
Grilled Paneer Sandwich <i>Served with a side of chips and garden salad</i>	590/-

South Indian Specials

Dosa

Masala option - Extra Ksh 100/- on indicated cost

Plain	480/-
Rawa	560/-
Rawa Onion	560/-
Crispy Paper	660/-
Mysore	560/-
<i>Originating in Mysore, this version of the dosa is layered with a special mild red chilli chutney.</i>	
Cheese	560/-
<i>Dosa with an inside layer of melted cheese</i>	
Garlic	560/-
<i>Dosa with an inside layer of garlic chutney</i>	
Palak	560/-
<i>Dosa with an inside layer of lightly spiced spinach</i>	

Already filled Dosas

Spring	690/-
<i>Dosa filled with Chinese stir-fry style sliced onions, capsicums, cabbage and carrots.</i>	
Chopsuey	690/-
<i>Dosa with a filling of Chinese noodles and vegetables in sweet tomato sauce</i>	
Paneer	790/-
<i>Dosa with crumbled cottage cheese filling</i>	
Pav Bhaji	690/-
<i>Dosa with seasoned mashed vegetable filling</i>	
Cheese Pav Bhaji	690/-
<i>Dosa with seasoned mashed vegetable filling and melted cheese</i>	

Additional Toppings	50/-
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Utappa

Mixed	540/-
<i>(your choice of topping: Onion, Tomato, or Capsicum)</i>	
Masala	580/-
<i>Topped with a layer of dry spiced potato and onion curry</i>	

Iddly/Vada

Iddly Sambhar	520/-
<i>Steamed rice cakes served with spicy sambhar and coconut chutney</i>	
Mendu Vada Sambar	520/-
<i>Deep fried lentil cake served with the spicy sambhar and coconut chutney</i>	
Iddly Vada Mix	520/-
<i>A portion of both iddly and mendu vada served with sambhar and coconut chutney</i>	

Punjabi Curries

Methi Mutter Malai	950/-
<i>Green peas and fenugreek leaves in a rich cream based curry</i>	
Malai Kofta	950/-
<i>Mixed vegetable and cottage cheese dumplings in mild cashewnut and yoghurt gravy.</i>	
Navratan Korma	950/-
<i>Mixed vegetables in a delicately seasoned mild curry garnished with nuts. in the preparation of this speciality The word 'navratan' refers to the 9 different types of vegetables, fruits and nuts used</i>	
Corn Masala	950/-
<i>Sweet corn in thick gravy</i>	
Corn Coconut	950/-
<i>Sweet corn in coconut curry</i>	
Vegetable Toofani	950/-
<i>Minced vegetables in an extra spicy tomato gravy</i>	
Daal Tadka	950/-
<i>A combination of yellow lentils cooked with fresh tomato and herbs in a spicy sauce topped with fried garlic, other spices and seasoning.</i>	
Daal Makhni	950/-
<i>(Black Daal) Mixed black lentil curry cooked overnight with tomatoes, cream and clarified butter A particularly good choice to accompany the dry dishes.</i>	
Vegetable Jalfrezy	950/-
<i>Mixed lightly fried vegetables (capsicum, onion, tomato, cauliflower and potato) in onion and tomato gravy</i>	
Vegetable Kolapuri	950/-
<i>Mixed vegetables (carrots, french beans, green peas and cauliflower) in spicy tomato and onion gravy, garnished with fried chillies</i>	
Dum Aloo Kashmiri	950/-
<i>Potatoes stuffed with mashed vegetables and cottage cheese served in thick gravy</i>	
Chana Masala	950/-
<i>Chick peas in lightly spiced onion and tomato gravy</i>	
Kaju Curry	950/-
<i>Delicately roasted cashewnuts in a rich paneer and cream based gravy</i>	
Rice	
Plain Rice	640/-
Jeera Fried Rice	690/-
<i>Fried rice seasoned with fried cumin seeds</i>	
Vegetable Biryani	850/-
<i>A rice dish containing an assortment of vegetables cooked with spices mixed with mild vegetable curry.</i>	
Hyderabadi Biryani	850/-
<i>A hot and spicy version of the vegetable biriyani with added cubes of cottage cheese</i>	
Tawa Pulao	690/-
<i>(Pav Bhaji Style) A dry vegetable and rice dish mixed with khada pav bhaji curry</i>	

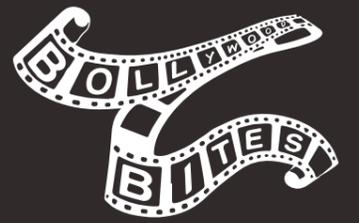
Paneer Dishes

Kadai Paneer	1060/-
<i>Slices of cottage cheese and capsicum cooked in tomato and onion gravy</i>	
Paneer Makhni	1060/-
<i>Cubes of cottage cheese cooked in a rich but mild butter based gravy</i>	
Paneer Capsicum & Corn Masala	1060/-
<i>Slices of cottage cheese, capsicum and sweet corn cooked in thick tomato and onion gravy</i>	
Paneer Bhurji	1060/-
<i>Crambled cottage cheese cooked in spices and light gravy</i>	
Paneer Tikka Masala	1060/-
<i>Tandoor baked paneer, capsicum and onions in spicy tomato and onion gravy</i>	
Palak Paneer	1060/-
<i>Seasoned blended spinach gravy with pieces of cottage cheese in a mild curry</i>	
Methi Paneer	1060/-
<i>Paneer cooked with fresh fenugreek leaves</i>	
Special Korma	1060/-
<i>Paneer and cheese in a delicious cashewnut gravy</i>	
Tawa Paneer	1060/-
<i>Cottage cheese with slices of capsicum and onion cooked with spices on the traditional hot plate- the tawa</i>	

Breads

Naan: Flat leavened bread baked in the traditional clay tandoor

Plain Naan	170/-
Butter Naan	190/-
Garlic Naan	190/-
Methi Naan	190/-
<i>(topped with fresh fenugreek)</i>	
Turbo Naan	190/-
<i>(topped with green chillies)</i>	
Tandoori Roti	170/-
<i>(plain/ buttered) Flat leavened bread made from brown wheat flour</i>	
Bhatura	380/-
<i>(2 pieces) Deep fried, leavened plain flour puris</i>	
Plain Tawa Parantha	190/-
Aloo Parantha	380/-
<i>Served with raita and pickles</i>	
Extra Raita & Pickle	100/-
Extra Salad portion	120/-



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Please specify your preference for Punjabi Dishes: Mild, Medium or Hot.
All Dishes will be prepared Medium spicy unless otherwise requested.
All our Naans are Eggless

NOTE: ALL PRICES INCLUDE VAT AND CATERING LEVY. SERVICE CHARGE IS NOT INCLUDED

Drinks

Sodas	150/-
Mineral Water 330ml	180/-
Mineral Water 700ml	250/-
Filtered Water 1 Litre	200/-
Fresh Lime Soda	200/-

Fresh Juices

Seasonal please ask waiter for availability

	Glass	Jug (1L)
Ganga Jamuna (orange and tangerine)	420/-	1190/-
Ganga Jamuna Saraswati (orange, pineapple and tangerine)	420/-	1190/-
Mara Mari (orange and pineapple)	420/-	1190/-
Musambi (orange)	420/-	1190/-
Santra (tangerine)	390/-	1150/-
Ananas (pineapple)	350/-	1020/-
Passion Fruit	350/-	1020/-
Watermelon	350/-	1020/-
Lime	350/-	1020/-
Mango	350/-	1020/-
Carrot	350/-	1020/-

Lassi

A chilled Indian drink made from yoghurt and crushed ice. It can be served mango flavoured, sweetened or salted

	Glass	Jug (1L)
Sweet Lassi	350/-	1020/-
Salty Lassi	350/-	1020/-
Mango Lassi	390/-	1150/-

Jal Jeera

A refreshing Indian drink (Jal means water, Jeera is cumin) Spiced with ground cumin powder, black salt, mint, lemon, dry mango powder etc. This is generally served as an appetizer as it is intended to "startle" the taste buds and aid in digestion

Jal Jeera	170/-
Jal Jeera Soda	190/-

Milkshakes

Deliciously thick and frothy milkshakes

Chocolate	440/-
Vanilla	440/-
Strawberry	440/-
Strawberry Frappe <i>Strawberry ice cream and milk blended with ice and topped with whipped cream and strawberry sauce</i>	440/-
Oreo shake	480/-
Thandai	440/-

Faludas

Royal Faluda <i>(Rose sherbet flavoured Indian milkshake with Ice-cream & faluda vermicelli)</i>	520/-
Kesar Faluda <i>(Saffron flavoured Indian milkshake with Ice-cream & faluda vermicelli)</i>	520/-

Coffees

Espresso	150/-
Espresso Macchiato	200/-
Americano	200/-
Cappuccino	250/-
Caramel Cappuccino	280/-
Latte	250/-
Caramel Latte	280/-
Hot Chocolate	280/-
Mocha Coffee	280/-
Cold Coffee <i>A classic blend of coffee, milk and ice cream</i>	440/-
Frappes <i>Coffee blended with milk and ice, topped with whipped cream and a delicious topping of your choice</i> - Mocha Frappe - Caramel Frappe	440/-
Mocha Shake <i>A blend of espresso, ice cream and chocolate</i>	440/-
Freddo Cappuccino <i>Espresso shaken and poured over ice and topped with cold foam and a dusting of cocoa</i>	300/-
Affogato <i>Affogato = drowned; Ice cold vanilla ice cream drowned in a shot of espresso</i>	380/-

Teas

Chai <i>Brewed to perfection</i>	200/-
Cutting Chai <i>Mumbai's famous refreshing half cup chai with double the flavor</i>	200/-
Masala Chai <i>Indian spiced tea made with whole spices</i>	250/-
Adrak wali Chai <i>An invigorating tea simmered with fresh ginger root</i>	250/-
Chocolate Chai <i>Rich chocolately goodness meets spicy chai</i>	250/-
Kashmiri Chai <i>Aromatic, delicately spiced, light tea made with cinnamon, cardamom & saffron (no milk)</i>	280/-
Iced Tea <i>Classic Lemon Passion Mango</i>	300/-

Mocktails

Pineapple & Mint	420/-
Lime & Mint	420/-
Pineapple & Ginger Sparkler	420/-
Pineshapple	420/-
Mojito <i>Classic Strawberry Watermelon Passion Mango</i>	420/-
Classic Lemonade	420/-
Strawberry Lemonade	420/-
Mango Mule	420/-
Pina Colada	420/-
Frozen Strawberry Daiquiri	420/-

Desserts

Gajjar Halwa Sundae 560/-
A spin on the classic Indian dessert - Gajjar Halwa layered with vanilla ice-cream and topped with whipped cream

Mango Mastani 520/-
A rich and thick mango milkshake topped with vanilla ice cream, mango pieces, cherries and tutti frutti named after the famous Bajirao's Mastani

Kulfi Falooda 520/-
A rich summer dessert with kulfi topped with falooda, sabja seeds, rose syrup and dry fruits

Choc-nut Sundae 450/-
Layers of vanilla and chocolate ice cream topped with oreos, nuts and chocolate sauce

Chocolate Samosa 520/-
Served with ice-cream garnished with roasted cashew nuts

Char-Grilled Tandoori Pineapple 350/-
Topped with toasted coconut flakes and served with Vanilla Ice-cream

Chocolate Pani Puri Shots

A chocolatey twist to the traditional pani puri- served with a chilled milkshake shot

1 Piece 150/-

3 Pieces 400/-

Ice-cream (per scoop) 200/-
(Vanilla, Strawberry, Chocolate, Kesar Badam Pista)

Designer Sundaes

Create your own sundae from a selection of different toppings. To make your unique edible art.

Toto 399/-
1 Scoop of icecream with 7 toppings

Mega 499/-
2 Scoops of icecream with 7 toppings

Kulfi

Classic 'Indian Ice Cream', made from milk flavoured with either saffron, dried or fresh fruit.

Malai Kulfi 540/-

Mango Kulfi 540/-

Kesar Kulfi 540/-

Thandai Kulfi 540/-

Cocktails

Frozen Gin & Tonic 550/-
Chill out with this refreshing and delicious Frozen Gin and Tonic. Blended with ice, tonic, gin, and simple syrup, this summer cocktail slushie has a thirst-quenching twist and all of the flavors you love from a classic gin and tonic.

Bikini Martini 550/-
A titillating blue colored cocktail drink that is irresistible by its looks, taste and name. A blend of Gordon's Gin, Blue Curacao and pineapple.

Mojito 550/-
Bubbly rum classic Cuban cocktail, minty-fresh, citrusy and a little sweet. Choose from...
- Classic Mojito
- Strawberry Mojito
- Mango Mojito

Mumbai Cosmo 600/-
Vodka, Triple Sec, Lime and the summer cooler Roohafza make a delicious Bollywood version of the classic cocktail

Pink Angel 600/-
Creamy and ginny, treat yourself to a little taste of heaven. Gin, Triple Sec, cream and rose syrup served chilled in a martini glass and garnished with dried rose petals

Sassi Lassy 650/-
Bright, refreshing and combining the traditional taste of a mango lassi with the tropical flavours of coconut & dark rum. You'll never look at a lassi again in the same way.

Pink Gin Spritz 550/-
Pretty as a picture and utterly delicious, this refreshing cocktail is perfect for enjoying in the sunshine. Gordon's Pink Gin with crisp refreshing soda water with a flourish of citrus.

Mango (Margarita) 550/-
with Chilli Salt
Inspired by the taste of a Mombasa favourite, a little heat hits the lips first with the chilli powder infused salt that rims the glass that's then cooled down with the icy blend of Jose Cuervo, Triple Sec, Lime and Mango that quickly follows.

Frozen Strawberry Daiquiri 550/-
Smooth creamy frozen strawberries blended with Bacardi, lemon, sugar and topped with a splash of soda

Pina Colada 550/-
The summer favourite - a tangy sweet blend of Malibu, fresh pineapple, pineapple juice & coconut cream

Old Fashioned 600/-
A sophisticated blend of bourbon, bitters, soda and sugar, the name comes from the way it is made, with people heading to cocktail bars and requesting for their drink to be created in the 'old fashioned way'.

Black Salt Mint Julep 600/-
Bourbon, sugar, water, crushed or shaved ice, and fresh mint topped with black salt for a Indian twist to a classic cocktail

Espresso Martini 650/-
The Espresso Martini is the perfect pick-me-up with its boozy magical powers. Vodka, Kahlua and an espresso shaken over ice.

Drinks from the Bar

Beers

Tusker Lager 350/-

Tusker Lite 350/-

Tusker Malt 350/-

White Cap Lager 350/-

Spirits

Jack Daniels 350/-

Johnnie Walker 350/-
(Black)

Famouse Grouse 300/-

Johnnie Walker 300/-
(Red)

Bombay Sapphire Gin 300/-

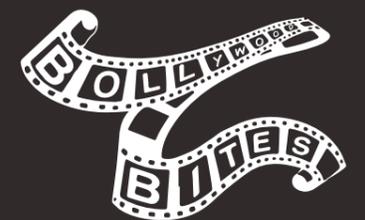
Captain Morgan 250/-

Gordon's Gin 200/-

Smirnoff Vodka 200/-

Alcohol will not be served to persons under the age of 18.

Alcoholic drinks will only be served with meals.



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