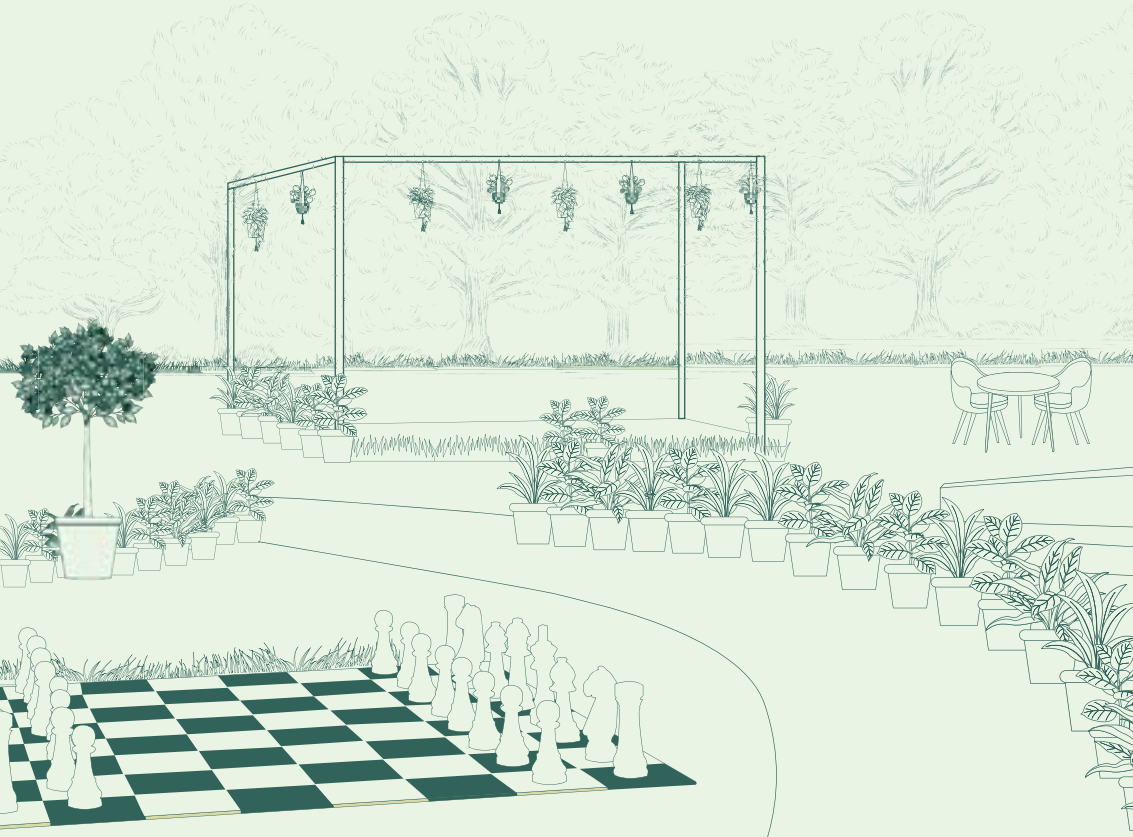




# UNDER THE neem

cafe | kraft kitchen



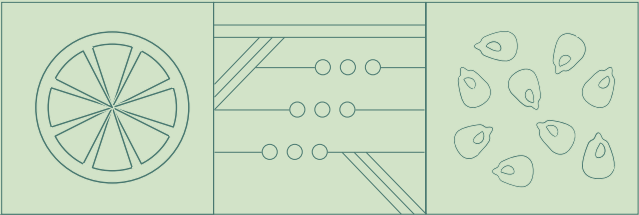
*cafe/kraft kitchen*  
**ETHOS**

Thoughtfulness can be tasted.

We strive to create a welcoming experience that exudes positivity, awareness and enriches life.

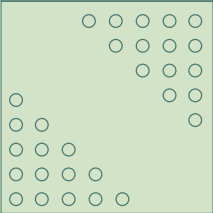
We nurture our cuisine to be prudent, honest and energetic. Where every ingredient has its place and purpose, and we are able to highlight its purest flavours.

*Welcome,  
to Under the Neem  
at Karma Chalets*

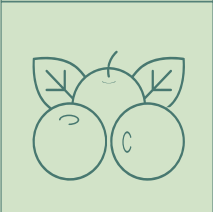
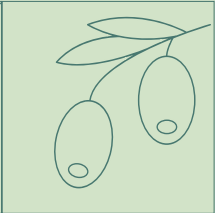
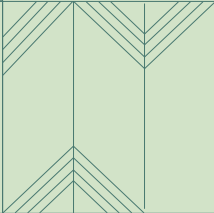


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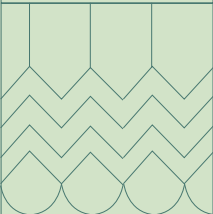
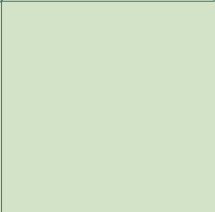


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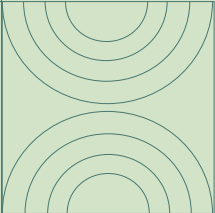
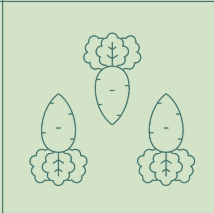
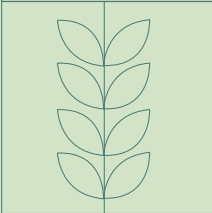
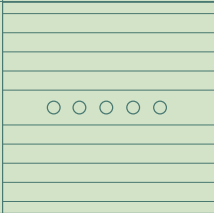
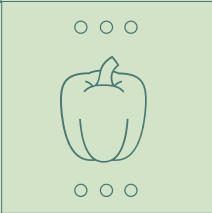


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— Served from —  
**12.30pm - 3.30pm**  
○○○



# FRESH GOSSIP

*Salads, Bowls & More!*

## KIS KHET KI MOOLI HO TUM

Apne khet ki mooli/ paneer/ pyaaz/ aloo or all mixed filled in a multigrain Paratha served with dal Moradabadi, dahi, asli gud, ghar ka achaar, makkhan ♦ V 745

## THAI RAW PAPAYA AND CITRUS SALAD

A refreshing salad made with fresh raw papaya, spring onion, chillies tossed in a tangy dressing with crunchy peanuts ♦ V 725

## PRISTINE

Burrata salad with arugula, pesto marinated grilled tomatoes, charred baby corn, roasted peppers, pomegranate caviar and balsamic gel ♦ V 825

## ROMAN

Under the Neem's interpretation of the classic Caesar salad. Crunchy iceberg and romaine tossed with croutons, Parmesan, olives, gherkins and Caesar dressing

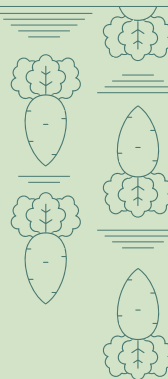
*Pumpkin crisps, bell-pepper, mushroom, broccoli* ♦ V 725  
*Chicken tikka, bell-pepper, pickled onions* ♦ NV 745

## BORIS

Mesclun salad with beetroot, roast pumpkin, goat cheese, walnut and orange in citrus cilantro vinaigrette ♦ V 725

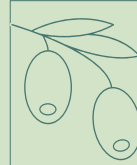
## BUDDHA BOWL

Avocado, red quinoa pearls, foxtail millets, sesame ginger glazed tofu, mesclun greens and pomegranate in a coconut and yuzu dressing ♦ VEGAN 745



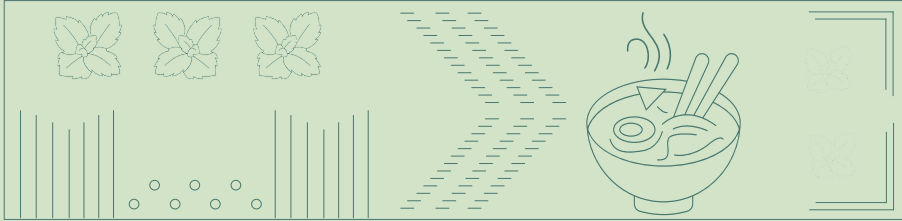
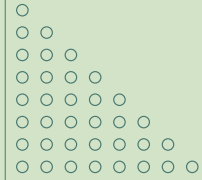
## CASABLANCA BOWL

Combining the vibrant and aromatic spices of Moroccan cuisine in a bowl - chickpeas, cous cous, cherry tomato, olives, marinated cucumber, apples, orange, walnuts, feta, Harissa vinaigrette ♦ V 745



## NINJA BOWL

Broccoli, cauliflower, kale and spinach salad with cranberries, cheddar, feta, pumpkin seeds and spiced cashew in ranch dressing ♦ V 745



# POTPOURRI

*Invigorating Soups*

## MIND

Caramelized broccoli, almond and cheddar soup ♦ V 425

## BODY

A hearty mushroom, cauliflower and wild rice soup perfect for your wintery wellness this year ♦ VEGAN 425

## SOUL

Thai flavor infused tomato and vegetable soup ♦ VEGAN 425

## MINI THUKPA

Flavourful Tibetan broth with noodles and vegetables

*With vegetable momos* ♦ V 475

*With chicken and vegetable momos* ♦ NV 525

## VIETNAMESE PHO

Iconic Vietnamese rice noodle soup with vegetables in a rich broth.

Served with fresh herbs and lime wedges

*With vegetables* ♦ V 475

*With chicken and vegetables* ♦ NV 525

# PICNIC PLEASURE

*Sandwiches & Burgers*

## NAPOLEON

Sun-dried tomato aioli, marinated cherry tomatoes, caramelized onions, lettuce, capers, buratta in herbed sourdough ♦ **V** 795

## JULIUS

Flax and walnut pesto, wild mushrooms, grilled vegetables, arugula, cheddar in wholewheat multigrain bagel ♦ **V** 795

## MAXIMUS

Hot honey ranch, buffalo chicken tenders, tomato, lettuce, mustard in herbed sourdough ♦ **NV** 825

## JON SNOW

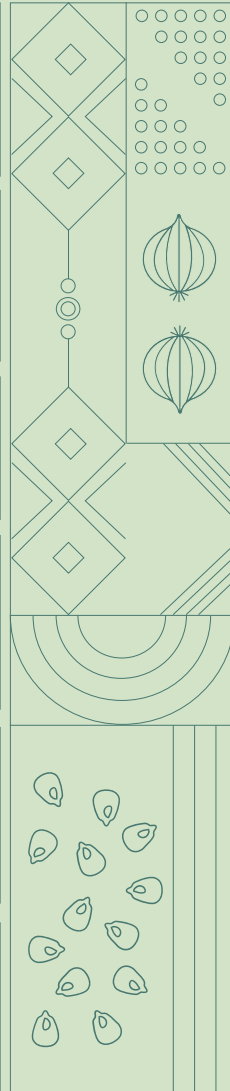
Jamaican rubbed pulled chicken, lettuce, baby radish, gherkins, dijon spread in wholewheat multigrain bagel ♦ **NV** 825

## K-POP BURGER

Sesame crusted chickpea and mushroom grilled patty, lettuce, tomatoes, kimchi, Korean gochujang mayo in brioche burger bun ♦ **V** 795

## GANGNAM BURGER

Korean crumb fried chicken, kimchi, lettuce, runny fried egg, Korean gochujang mayo in brioche burger buns ♦ **NV** 825



# BRUNCH-A-TAINMENT

## Sharing Platters

### BOULEVARD

Roasted pimento hummus, baba ganoush, labneh spearmint dip, beetroot falafel, amaranth and millet tabouleh, pickled vegetables, marinated cherry tomatoes and olives, herbed millet lavash and multigrain pita ♦ V 925

### CHATARR PATARR

Golgappa served with mint and tamarind water, mix millet papdi aloo chaat, mattar tikki ki chaat ♦ V 825

### KUNG FOO PANDEY

Tandoori veg momo, veg spring roll, Mongolian paneer ♦ V 825

### TIKKA SHIKKA

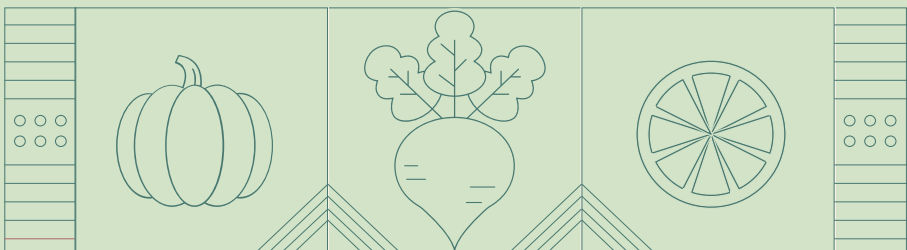
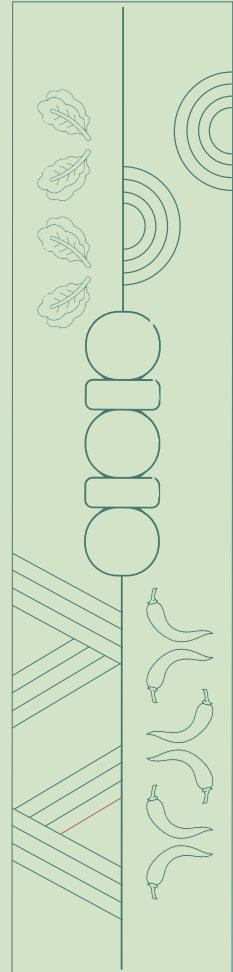
Ajwaini paneer tikka, hara bhara seekh kebab, herbed malai broccoli ♦ V 925

### KUKKAD SHUKKAD

Truffle malai tikka, bhatti ki tangdi, methi murgh tikka ♦ NV 1025

### KEBAB MEIN HADDI

Mutton shami, murgh ke soole, banana wrapped fish tikka ♦ NV 1125



# IN 80 DAYS

## International Mains

### PARADISE

Cottage cheese steak with truffle mash potatoes, corn succotash, wild mushroom and vegetable jus ♦ V 895

### HANOI

A melange of shiitake, oyster, and button mushrooms, sautéed to perfection with crunchy bok choy ♦ V 875

### EUPHORIA

Spinach, mushroom and mozzarella filled cannelloni in a sun-dried tomato sauce, baked with cheese fondue ♦ V 925

### OXFORD

Spinach and garlic filled chicken breast, grilled vegetables, truffle mash potatoes, pan jus ♦ NV 1125

### MARRAKESH

Homemade bbq spiced rubbed roast chicken, with corn and mint cous cous, buttered vegetables, red wine mushroom veloute ♦ NV 1125

### PHI PHI

Tender minced chicken with fragrant Thai basil & fiery chillies in a symphony of spicy-sweet flavours ♦ NV 1025

### FISH AND CHIPS

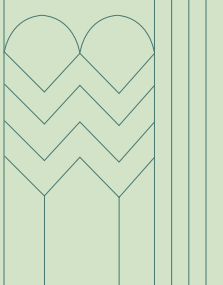
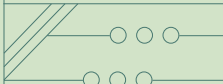
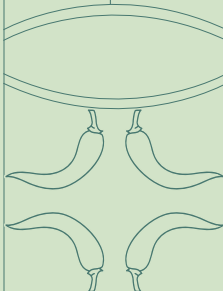
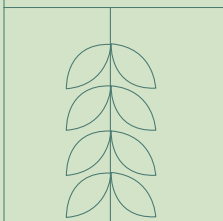
Herb marinated panko crumbed river sole served with French fries, pickled vegetables, herb and caper tartare sauce, salad ♦ NV 1225

### PARIS

Curry spiced pan fried river sole, pea puree, winter vegetables, tomato butter sauce ♦ NV 1225

### PATTAYA

Thai red/ green curry served with rice and accompaniments ♦ V 995 | NV 1125 | *Suitable for Vegans*





# PASTAS

*Filled & The Classics*

## PUMPKIN, GOAT CHEESE, SAFFRON RAVIOLI

Pumpkin, goat cheese and saffron ravioli in burnt butter sauce

◆ V 925

## CHICKEN AND CHEESE CAPPELLACCI

Chicken and mushroom cappellacci in a thyme, roast garlic and cream emulsion

◆ NV 995

## SPINACH, RICOTTA TORTELLINI

Vegan and gluten free option of spinach, cashew and ricotta tortellini in spiced tomato sauce

◆ VEGAN & GLUTEN FREE 945

## RIGATONI ARRABIATA

Rigatoni pasta tossed in a spiced tomato, garlic and herb sauce

## SPAGHETTI AGLIO OLIO PEPPERONCINI

Garlic, crushed chillies, olive oil, crushed cherry tomatoes and parmesan

## PENNE PESTO (OLIVE OIL/CREAM)

Penne tossed with fresh pesto in an olive oil or cream sauce

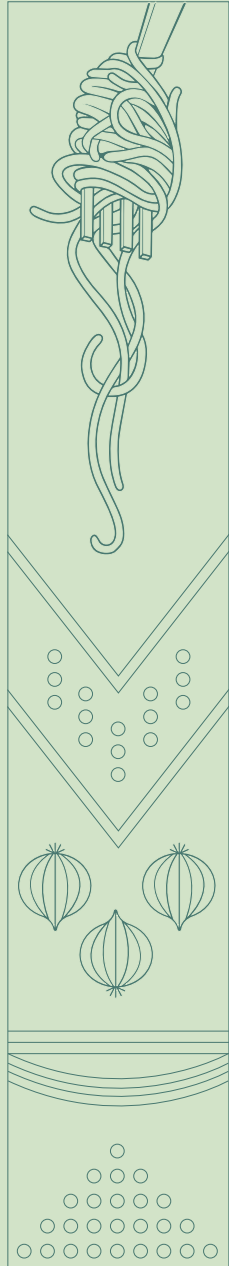
## CHARCOAL FETTUCCINE

Charcoal coloured fettuccine, smoked truffle cream sauce, assorted mushrooms and sun-dried tomatoes

Veg ◆ V 895

Chicken ◆ NV 945

Bacon ◆ NV 1095



# PIZZAS

Artisanal Sourdough Or Herbed Thin Crust

## CLASSIC MARGHERITA

Signature pizza sauce, fresh basil, fresh mozzarella and cherry tomato

Choice of artisanal sourdough or thin crust base ♦ V 795

## DIANA

Thin crust pizza with peppers, zucchini, broccoli and corn with signature pizza sauce and mozzarella ♦ V 845

## ANARKALI

Thin crust pizza of spiced tomato sauce, tandoori paneer tikka, mozzarella, onions, fresh coriander

♦ V 875

## MARIA

Artisanal sourdough pizza with cream cheese sauce topped with marinated wild mushrooms, garlic confit, paprika chillies, caramelized onions, parmesan flakes, fresh basil and microgreens ♦ V 895

## MADHUBALA

Spiced tomato sauce, chicken tikka, mozzarella, peppers, onions, coriander ♦ NV 925

## BARBIE

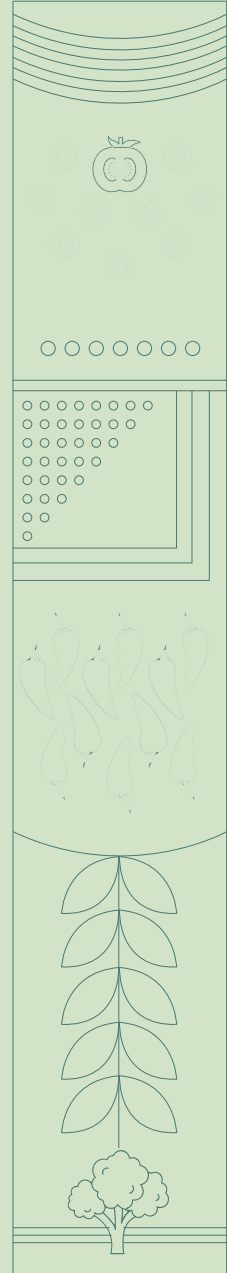
Artisanal sourdough pizza with smoked chicken, sun-dried tomatoes, roast peppers, basil and goat cheese on pesto sauce and mozzarella ♦ NV 945

## THE QUEEN

Thin crust pizza of signature pizza sauce with tandoori chicken tikka, peri peri chicken, smoked chicken and chicken ham with olives, mozzarella, jalapenos and microgreens ♦ NV 1025

## THE OG

Herbed tomato sauce, pepperoni, arugula on a sourdough base ♦ NV 1095



# SAFFRON STROKES

## Indian Mains

### PIND DI PASAND

Kadhai paneer: Paneer tossed with peppers, onions and tomatoes with pomegranate and spiced crushed coriander, chili and fennel ♦ V 845

### PANCHAYAT

Seasonal tawa tarkari cooked in tomato and onion gravy, tempered with moringa, cumin, kalonji, methi and saunf ♦ V 795

### KISAN

Mattar and mint koftas cooked in a flavourful beetroot and tomato gravy ♦ V 845

### SARSON KA SAAG

Winter preparation of mustard greens simmered overnight on a clay oven served with desi gud and safed makkhan ♦ V 795

### UTTERLY BUTTERLY MURGH

Clay oven roasted chicken tandoori on the bone cooked in a creamy tomato and ginger gravy with a hint of truffle oil ♦ NV 925

### RESHAM

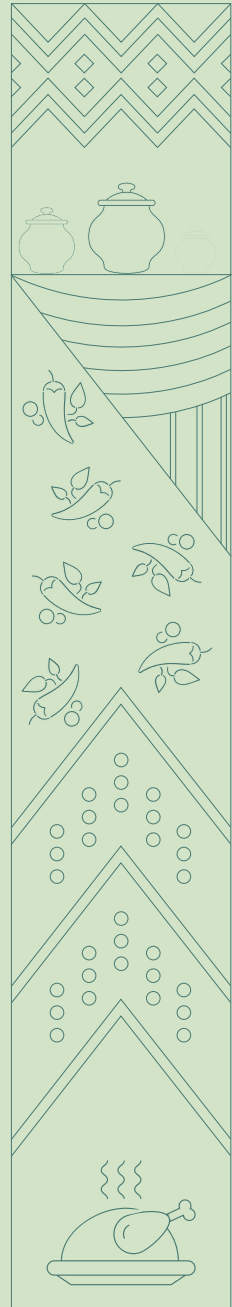
Amritsari style tawa boneless chicken finished with tomatoes, green chillies, coriander and a hint of qasuri methi ♦ NV 975

### HANDI

Moringa methi gosht: A slow cooked mutton preparation with methi leaves and drumsticks in aromatic spiced gravy cooked in an earthenware pot ♦ NV 995

### RAJPUT

Lal Maas: Rajsthani fiery boneless mutton curry with mathania chillies and desi ghee, smoked with cloves ♦ NV 1095



# SANGAT

Vegetable biryani ♦ V 975

Chicken biryani ♦ NV 1075

Jeera pulao ♦ V 525

Steamed rice ♦ V 475

Yellow dal ♦ V 525

Kali dal ♦ V 545

Indian breads ♦ V 150

*Paranthas - mirch | pudina | lachha*

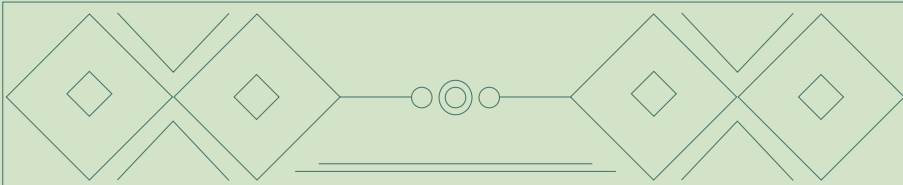
*Naan - plain | butter | garlic | cheese*

*Roti - tandoori | missi | ajwaini | makki ki roti*

Raita | Curd ♦ V 445

Potato mash | French fries |

Sautéed vegetables ♦ V 445



# AS SWEET AS

## SMILE

Double choco biscoff brownie served with vanilla ice cream ♦ **EGGLESS** 545

## JOLLY

Warm apple walnut pie with salted maple syrup and vanilla bean ice cream ♦ **EGGLESS** 575

## GRIN

Classic Baileys Tiramisu ♦ **CONTAINS EGG** 575

## LAUGH

Two pieces of the quintessential, traditional gulab jamun, beetroot chocolate soil, blueberry compote pistachio brittle, kesar pista ice cream ♦ 525

## BUGS BUNNY

Organic Sabz Bagh gajar ka halwa with peanut brittle served hot with saffron and pistachio ice cream ♦ 525

## INNOCENCE

Eggless waffles: The original with maple syrup, Karma honey and whipped cream ♦ **EGGLESS** 545

## STACKED

Eggless waffles with banana, winter berries, nuts and cream ♦ **EGGLESS** 545

## GOURMET ICE CREAMS *By Tangelo*

Belgian dark chocolate fudge cake

Vanilla raspberry oreo

Strawberry

Blackcurrant *Vegan, Sugar Free*

Nutty fudge *Vegan, Sugar Free*

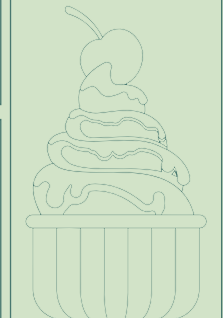
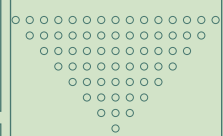
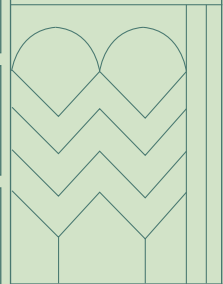
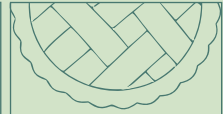
♦ 445

## KULFI

Creamy rich paan / kesar stick kulfi with chia seeds, rose syrup, caramel nuts and praline dust ♦ 345

## MATKA KULFI

Kesar / pista *Sugar free* ♦ 395

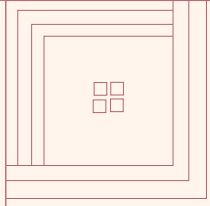


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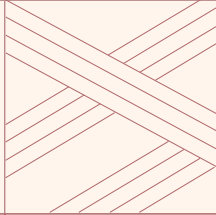
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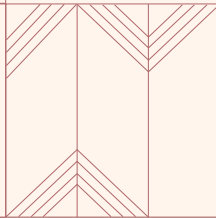
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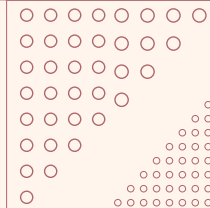


—Served from—  
3.30pm - 6.30pm

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# FRESH GOSSIP

*Salads, Bowls & More!*

## KIS KHET KI MOOLI HO TUM

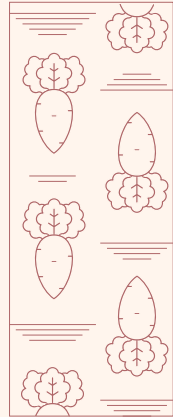
Apne khet ki mooli/ paneer/ pyaaz/ aloo or all mixed filled in a multigrain Paratha served with dal Moradabadi, dahi, asli gud, ghar ka achaar, makkhan ♦ V 745

## ROMAN

Under the Neem's interpretation of the classic Caesar salad. Crunchy iceberg and romaine tossed with croutons, Parmesan, olives, gherkins and Caesar dressing

*Pumpkin crisps, bellpepper, mushroom, broccoli* ♦ V 725

*Chicken tikka, bellpepper, pickled onions* ♦ NV 745



# POTPOURRI

*Invigorating Soups*

## BODY

A hearty mushroom, cauliflower and wild rice soup perfect for your wintery wellness this year ♦ VEGAN 425

## SOUL

Thai flavor infused tomato and vegetable soup ♦ VEGAN 425

## MINI THUKPA

Flavourful Tibetan broth with noodles and vegetables

*With vegetable momos* ♦ V 475

*With chicken and vegetable momos* ♦ NV 525

# PICNIC PLEASURE

*Sandwiches & Burgers*

## NAPOLEON

Sun-dried tomato aioli, marinated cherry tomatoes, caramelized onions, lettuce, capers, buratta in herbed sourdough ♦ V 795

## JULIUS

Flax and walnut pesto, wild mushrooms, grilled vegetables, arugula, cheddar in wholewheat multigrain bagel ♦ V 795

## MAXIMUS

Hot honey ranch, buffalo chicken tenders, tomato, lettuce, mustard in herbed sourdough ♦ NV 825

## JON SNOW

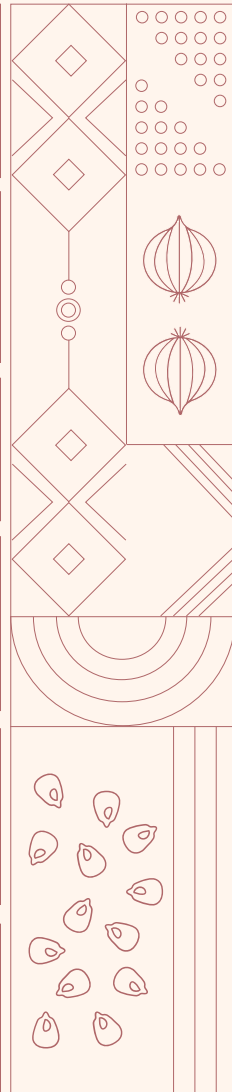
Jamaican rubbed pulled chicken, lettuce, baby radish, gherkins, dijon spread in wholewheat multigrain bagel ♦ NV 825

## K-POP BURGER

Sesame crusted chickpea and mushroom grilled patty, lettuce, tomatoes, kimchi, Korean gochujang mayo in brioche burger bun ♦ V 795

## GANGNAM BURGER

Korean crumb fried chicken, kimchi, lettuce, runny fried egg, Korean gochujang mayo in brioche burger buns ♦ NV 825





# BRUNCH-A-TAINMENT

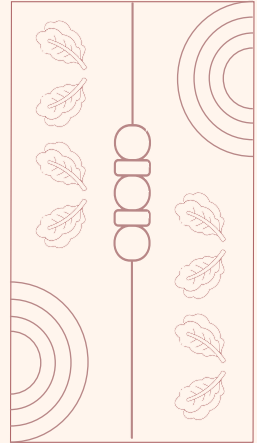
## Sharing Platters

### BOULEVARD

Roasted pimento hummus, baba ganoush, labneh spearmint dip, beetroot falafel, amaranth and millet tabouleh, pickled vegetables, marinated cherry tomatoes and olives, herbed millet lavash and multigrain pita ♦ V 925

### CHATARR PATARR

Golgappa served with mint and tamarind water, mix millet papdi aloo chaat, mattar tikki ki chaat ♦ V 825



# IN 80 DAYS

## International Mains

### PARADISE

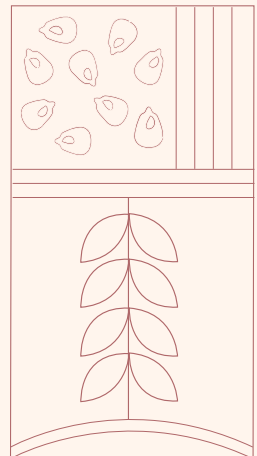
Cottage cheese steak with truffle mash potatoes, corn succotash, wild mushroom and vegetable jus ♦ V 895

### OXFORD

Spinach and garlic filled chicken breast, grilled vegetables, truffle mash potatoes, pan jus ♦ NV 1125

### FISH & CHIPS

Herb marinated panko crumbed river sole served with French fries, pickled vegetables, herb and caper tartare sauce, salad ♦ NV 1225



# PASTAS

*Filled & The Classics*

## RIGATONI ARRABIATA

Rigatoni pasta tossed in a spiced tomato, garlic and herb sauce

## LINGUINE AGLIO OLIO PEPPERONCINI

Garlic, crushed chillies, olive oil, crushed cherry tomatoes and parmesan

## PENNE PESTO (OLIVE OIL/CREAM)

Penne tossed with fresh pesto in an olive oil or cream sauce

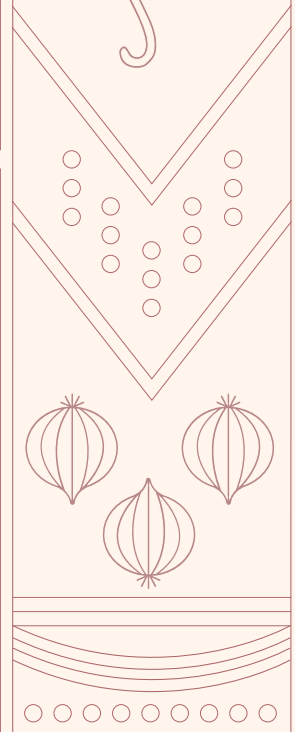
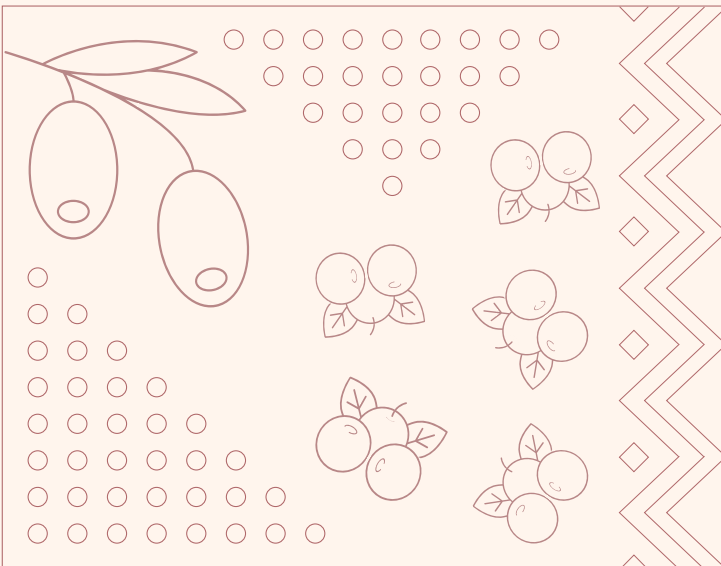
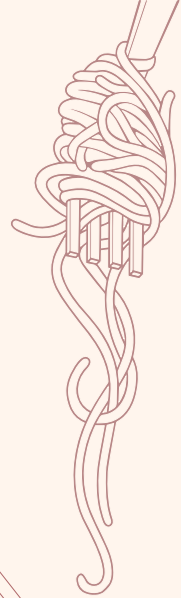
## CHARCOAL FETTUCCINE

Charcoal coloured fettuccine, truffle cream sauce, assorted mushrooms and sun-dried tomatoes

Veg ♦ V 895

Chicken ♦ NV 945

Bacon ♦ NV 1095



# PIZZAS

Artisanal Sourdough Or Herbed Thin Crust

## CLASSIC MARGHERITA

Signature pizza sauce, fresh basil, fresh mozzarella and cherry tomato

Choice of artisanal sourdough or thin crust base ♦ V 795

## DIANA

Thin crust pizza with peppers, zucchini, broccoli and corn with signature pizza sauce and mozzarella ♦ V 845

## ANARKALI

Thin crust pizza of spiced tomato sauce, tandoori paneer tikka, mozzarella, onions, fresh coriander

♦ V 875

## MARIA

Artisanal sourdough pizza with cream cheese sauce topped with marinated wild mushrooms, garlic confit, paprika chillies, caramelised onions, parmesan flakes, fresh basil and microgreens ♦ V 895

## MADHUBALA

Spiced tomato sauce, chicken tikka, mozzarella, peppers, onions, coriander ♦ NV 925

## BARBIE

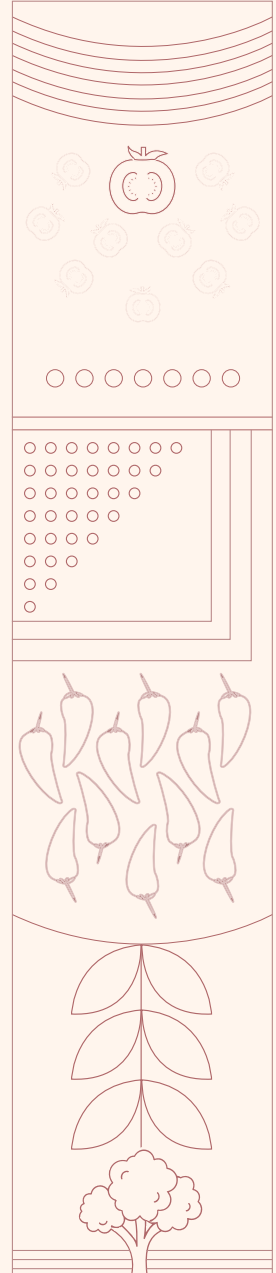
Artisanal sourdough pizza with smoked chicken, sun-dried tomatoes, roast peppers, basil and goat cheese on pesto sauce and mozzarella ♦ NV 945

## THE QUEEN

Thin crust pizza of signature pizza sauce with tandoori chicken tikka, peri peri chicken, smoked chicken and chicken ham with olives, mozzarella, jalapenos and microgreens ♦ NV 1025

## THE OG

Herbed tomato sauce, pepperoni, arugula on a sourdough base ♦ NV 1095



# SAFFRON STROKES

## Indian Mains

### PIND DI PASAND

Kadhai paneer: Paneer tossed with peppers, onions and tomatoes with pomegranate and spiced crushed coriander, chili and fennel ♦ V 845

### SARSON KA SAAG

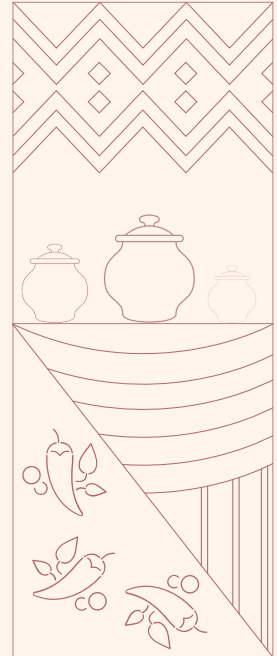
Winter preparation of mustard greens simmered overnight on a clay oven served with desi gud and safed makkhan ♦ V 795

### UTTERLY BUTTERLY MURGH

Clay oven roasted chicken tandoori on the bone cooked in a creamy tomato and ginger gravy with a hint of truffle oil ♦ NV 925

### RAJPUT

Lal Maas: Rajasthani fiery boneless mutton curry with mathania chillies and desi ghee, smoked with cloves ♦ NV 1095



# SANGAT

Vegetable biryani ♦ V 975

Chicken biryani ♦ NV 1075

Jeera pulao ♦ V 525

Steamed rice ♦ V 475

Yellow dal ♦ V 255

Kali dal ♦ V 545

Indian breads ♦ V 150

*Tawa rotis (2 pieces) | Tawa paratha*

Raita | Curd ♦ V 445

Potato mash | French fries |

Sautéed vegetables ♦ V 445

# AS SWEET AS

## SMILE

Double choco biscoff brownie served with vanilla ice cream ♦ **EGGLESS** 545

## JOLLY

Warm apple walnut pie with salted maple syrup and vanilla bean ice cream ♦ **EGGLESS** 575

## BUGS BUNNY

Organic Sabz Bagh gajar ka halwa with peanut brittle served hot with saffron and pistachio ice cream ♦ 525

## INNOCENCE

Eggless waffles: The original with maple syrup, Karma honey and whipped cream ♦ **EGGLESS** 545

## STACKED

Eggless waffles with banana, winter berries, nuts and cream ♦ **EGGLESS** 545

## GOURMET ICE CREAMS *By Tangelo*

Belgian dark chocolate fudge cake

Vanilla raspberry oreo

Strawberry

Blackcurrant *Vegan, Sugar Free*

Nutty fudge *Vegan, Sugar Free*

♦ 445

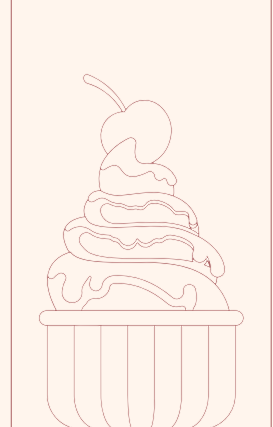
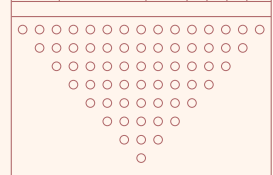
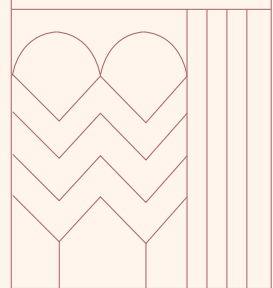
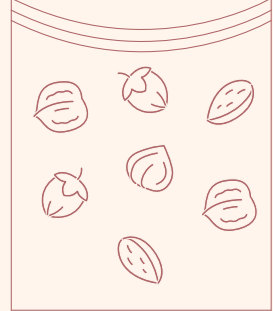
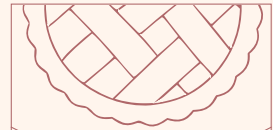
## KULFI

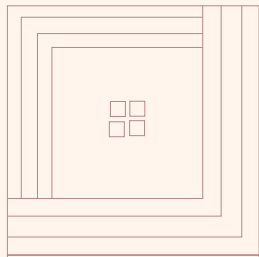
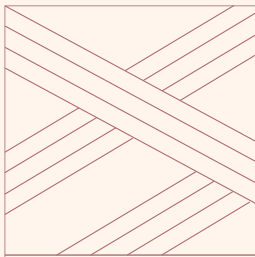
Creamy rich paan / kesar stick kulfi with chia seeds, rose syrup, caramel nuts and praline dust ♦ 345

## MATKA KULFI

Kesar / pista

*Sugar free* ♦ 395



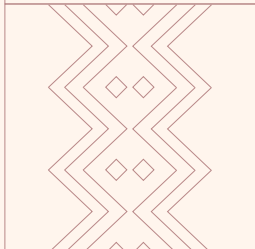
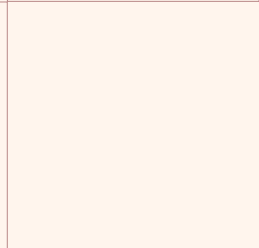
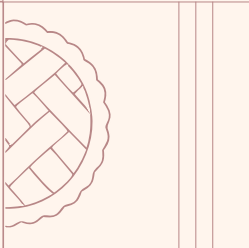


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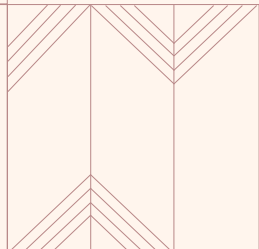


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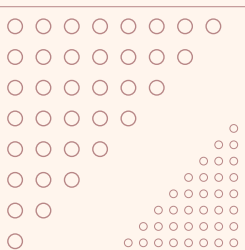
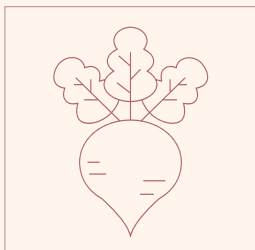
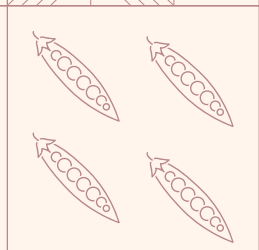
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— Served from —  
**6.30pm - 10.30pm**  
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# FRESH GOSSIP

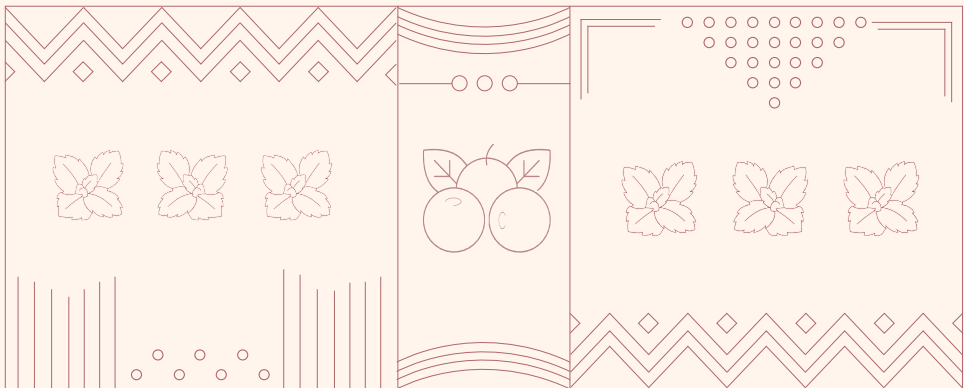
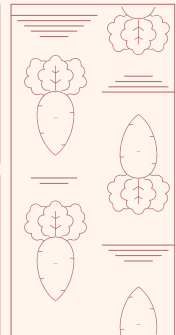
*Salads, Bowls & More!*

## KIS KHET KI MOOLI HO TUM

Apne khet ki mooli/ paneer/ pyaaz/ aloo or all mixed filled in a multigrain Paratha served with dal Moradabadi, dahi, asli gud, ghar ka achaar, makkhan ♦ V 745

## THAI RAW PAPAYA & CITRUS SALAD

A refreshing salad made with fresh raw papaya, spring onion and chillies tossed in a tangy dressing with crunchy peanuts ♦ V 725



## PRISTINE

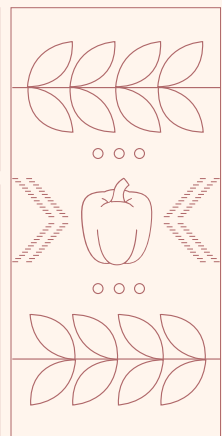
Burrata salad with arugula, pesto marinated grilled tomatoes, charred baby corn, roasted peppers, pomegranate caviar and balsamic gel ♦ V 825

## ROMAN

Under the Neem's interpretation of the classic Caesar salad. Crunchy iceberg and romaine tossed with croutons, Parmesan, olives, gherkins and Caesar dressing

*Pumpkin crisps, bellpepper, mushroom, broccoli* ♦ V 725

*Chicken tikka, bellpepper, pickled onions* ♦ NV 745



# POTPOURRI

## Invigorating Soups

### MIND

Caramelised broccoli, almond and cheddar soup ♦ V 425

### BODY

A hearty mushroom, cauliflower and wild rice soup perfect for your wintery wellness this year ♦ VEGAN 425

### SOUL

Thai flavor infused tomato and vegetable soup ♦ VEGAN 425

### MINI THUKPA

Flavourful Tibetan broth with noodles and vegetables

*With vegetable momos* ♦ V 475

*With chicken and vegetable momos* ♦ NV 525

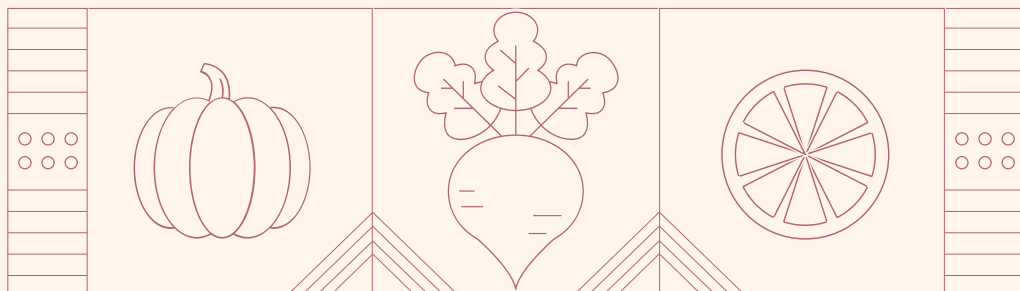
### VIETNAMESE PHO

Iconic Vietnamese rice noodle soup with vegetables in a rich broth. Served with fresh herbs and lime wedges

*With vegetables* ♦ V 475    *With chicken and vegetables* ♦ NV 525







# BRUNCH-A-TAINMENT

## Sharing Platters

### BOULEVARD

Roasted pimento hummus, baba ganoush, labneh spearmint dip, beetroot falafel, amaranth and millet tabouleh, pickled vegetables, marinated cherry tomatoes and olives, herbed millet lavash and multigrain pita ♦ V 925

### KUNG FOO PANDEY

Tandoori veg momo, veg spring roll, Mongolian paneer ♦ V 825

### TIKKA SHIKKA

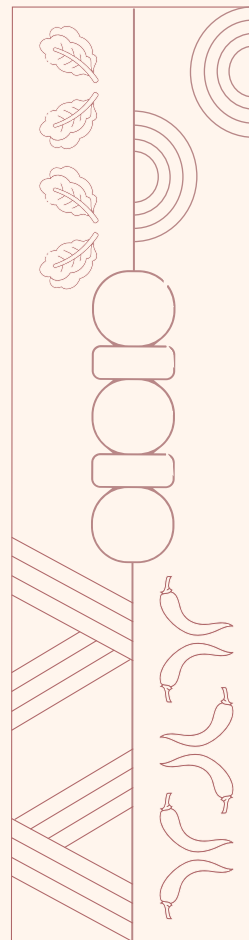
Ajwaini paneer tikka, hara bhara seekh kebab, herbed malai broccoli ♦ V 925

### KUKKAD SHUKKAD

Truffle malai tikka, bhatti ki tangdi, methi murgh tikka ♦ NV 1025

### KEBAB MEIN HADDI

Mutton shami, murgh ke soole, banana wrapped fish tikka ♦ NV 1125



# IN 80 DAYS

## International Mains

### PARADISE

Cottage cheese steak with truffle mash potatoes, corn succotash, wild mushroom and vegetable jus ♦ V 895

### HANOI

A melange of shiitake, oyster, and button mushrooms, sautéed to perfection with crunchy bok choy ♦ V 875

### EUPHORIA

Spinach, mushroom and mozzarella filled cannelloni in a sun-dried tomato sauce, baked with cheese fondue ♦ V 925

### OXFORD

Spinach and garlic filled chicken breast, grilled vegetables, truffle mash potatoes, pan jus ♦ NV 1125

### PHI PHI

Tender minced chicken with fragrant Thai basil and fiery chillies in a symphony of spicy-sweet flavours ♦ NV 1025

### FISH & CHIPS

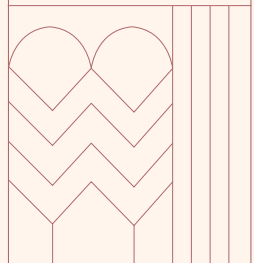
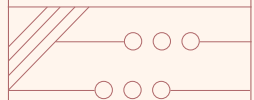
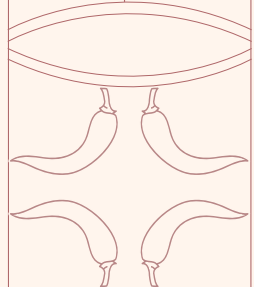
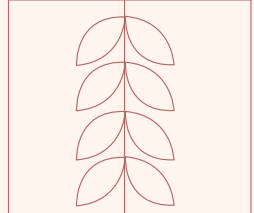
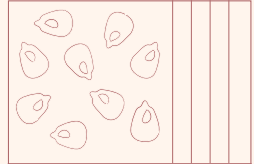
Herb marinated panko crumbed river sole served with French fries, pickled vegetables, herb and caper tartare sauce, salad ♦ NV 1225

### PARIS

Curry spiced pan fried river sole, pea puree, winter vegetables, tomato butter sauce ♦ NV 1225

### PATTAYA

Thai red/ green curry served with rice and accompaniments ♦ V 995 | NV 1125 | *Suitable for Vegans*



# PASTAS

## *Filled & The Classics*

### PUMPKIN, GOAT CHEESE, SAFFRON RAVIOLI

Pumpkin, goat cheese and saffron ravioli in burnt butter sauce

♦ V 925

### CHICKEN AND CHEESE CAPPELLACCI

Chicken and mushroom cappellacci in a thyme, roast garlic and cream emulsion

♦ NV 995

### SPINACH, RICOTTA TORTELLINI

Vegan and gluten free option of spinach, cashew and ricotta tortellini in spiced tomato sauce

♦ VEGAN & GLUTEN FREE 945

### RIGATONI ARRABIATA

Rigatoni pasta tossed in a spiced tomato, garlic and herb sauce

### LINGUINE AGLIO OLIO PEPPERONCINI

Garlic, crushed chillies, olive oil, crushed cherry tomatoes and parmesan

### PENNE PESTO (OLIVE OIL/CREAM)

Penne tossed with fresh pesto in an olive oil or cream sauce

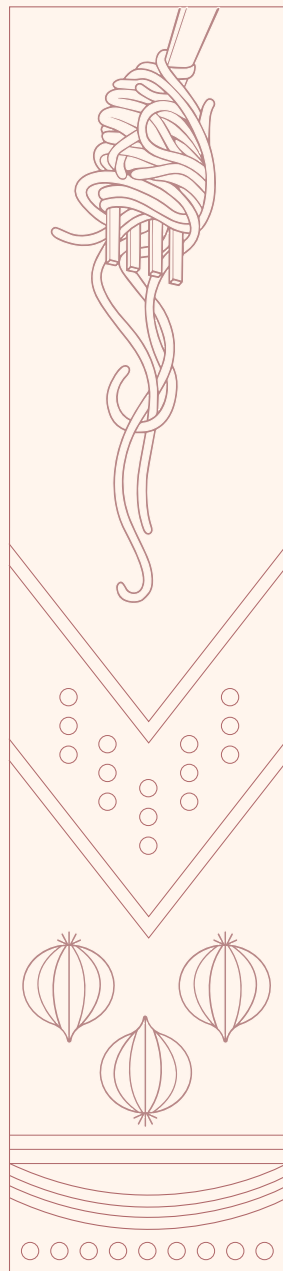
### CHARCOAL FETTUCCINE

Charcoal coloured fettuccine, truffle cream sauce, assorted mushrooms and sun-dried tomatoes

Veg ♦ V 895

Chicken ♦ NV 945

Bacon ♦ NV 1095



# PIZZAS

Artisanal Sourdough Or Herbed Thin Crust

## CLASSIC MARGHERITA

Signature pizza sauce, fresh basil, fresh mozzarella and cherry tomato

Choice of artisanal sourdough or thin crust base ♦ V 795

## DIANA

Thin crust pizza with peppers, zucchini, broccoli and corn with signature pizza sauce and mozzarella ♦ V 845

## ANARKALI

Thin crust pizza of spiced tomato sauce, tandoori paneer tikka, mozzarella, onions, fresh coriander

♦ V 875

## MARIA

Artisanal sourdough pizza with cream cheese sauce topped with marinated wild mushrooms, garlic confit, paprika chillies, caramelised onions, parmesan flakes, fresh basil and microgreens ♦ V 895

## MADHUBALA

Spiced tomato sauce, chicken tikka, mozzarella, peppers, onions, coriander ♦ NV 925

## BARBIE

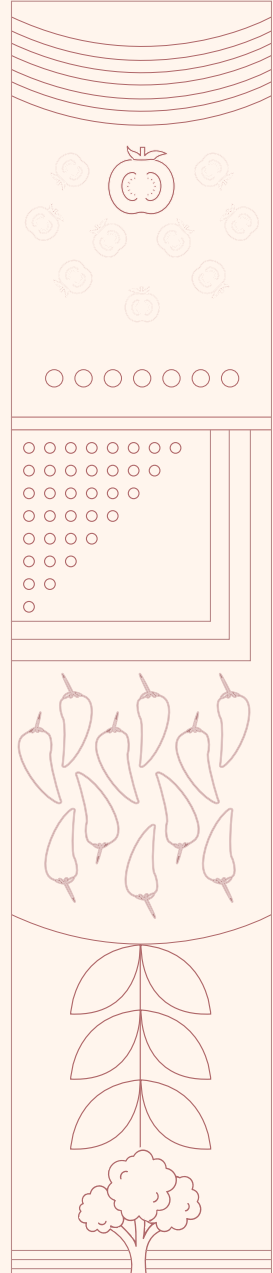
Artisanal sourdough pizza with smoked chicken, sun-dried tomatoes, roast peppers, basil and goat cheese on pesto sauce and mozzarella ♦ NV 945

## THE QUEEN

Thin crust pizza of signature pizza sauce with tandoori chicken tikka, peri peri chicken, smoked chicken and chicken ham with olives, mozzarella, jalapenos and microgreens ♦ NV 1025

## THE OG

Herbed tomato sauce, pepperoni, arugula on a sourdough base ♦ NV 1095



# SAFFRON STROKES

## Indian Mains

### PIND DI PASAND

Kadhai paneer: Paneer tossed with peppers, onions and tomatoes with pomegranate and spiced crushed coriander, chili and fennel ♦ V 845

### PANCHAYAT

Seasonal tawa tarkari cooked in tomato and onion gravy, tempered with moringa, cumin, kalonji, methi and saunf ♦ V 795

### KISAN

Mattar and mint koftas cooked in a flavourful beetroot and tomato gravy ♦ V 845

### SARSON KA SAAG

Winter preparation of mustard greens simmered overnight on a clay oven served with desi gud and safed makkhan ♦ V 795

### UTTERLY BUTTERLY MURGH

Clay oven roasted chicken tandoori on the bone cooked in a creamy tomato and ginger gravy with a hint of truffle oil ♦ NV 925

### RESHAM

Amritsari style tawa boneless chicken finished with tomatoes, green chillies, coriander and a hint of qasuri methi ♦ NV 975

### HANDI

Moringa methi gosht: A slow cooked mutton preparation with methi leaves and drumsticks in aromatic spiced gravy cooked in an earthenware pot ♦ NV 995

### RAJPUT

Lal Maas: Rajasthani fiery boneless mutton curry with mathania chillies and desi ghee, smoked with cloves ♦ NV 1095



# SANGAT

Vegetable biryani ♦ V 975

Chicken biryani ♦ NV 1075

Jeera pulao ♦ V 525

Steamed rice ♦ V 475

Yellow dal ♦ V 525

Kali dal ♦ V 545

Indian breads ♦ V 150

*Paranthas - mirch | pudina | lachha*

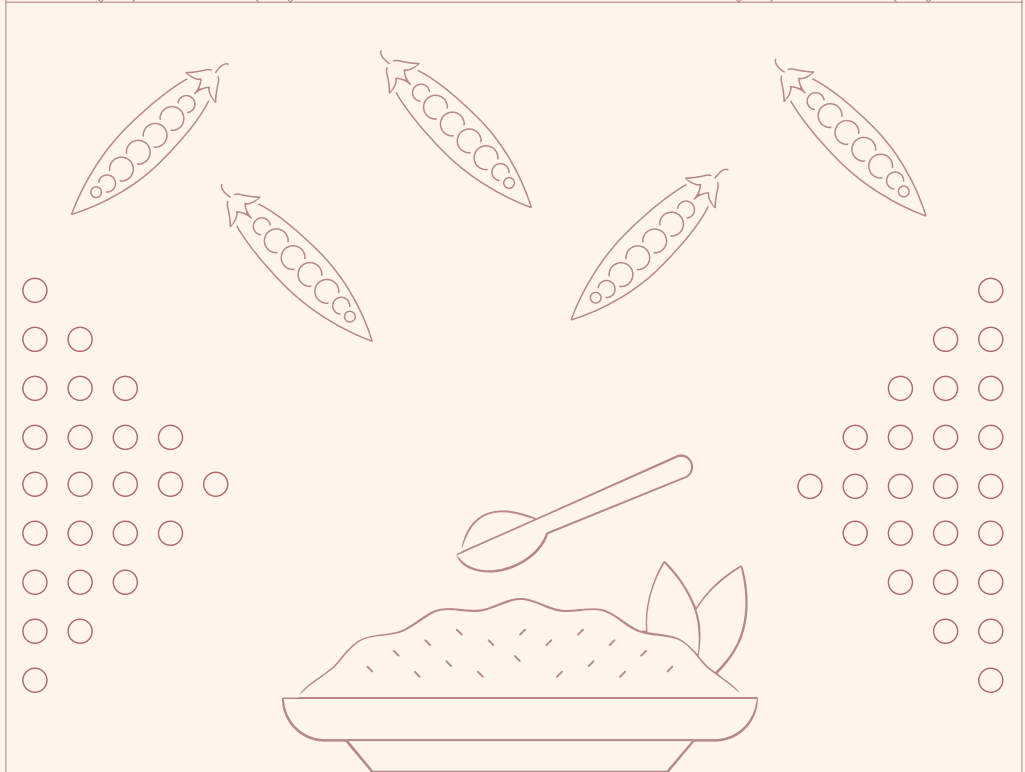
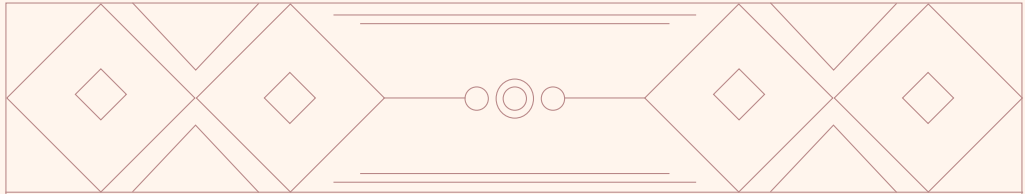
*Naan - plain | butter | garlic | cheese*

*Roti - tandoori | missi | ajwaini | makki ki roti*

Raita | ♦ V 445

Potato mash | French fries |

Sautéed vegetables ♦ V 445



# AS SWEET AS

## SMILE

Double choc biscoff brownie served with vanilla ice cream ♦ **EGGLESS** 545

## JOLLY

Warm apple walnut pie with salted maple syrup and vanilla bean ice cream ♦ **EGGLESS** 575

## GRIN

Classic Baileys Tiramisu ♦ **CONTAINS EGG** 575

## LAUGH

Two pieces of the quintessential, traditional gulab jamun, beetroot chocolate soil, blueberry compote pistachio brittle, kesar pista ice cream ♦ 525

## BUGS BUNNY

Organic Sabz Bagh gajjar ka halwa with peanut brittle served hot with saffron and pistachio ice cream ♦ 525

## GOURMET ICE CREAMS

*By Tangelo*

Belgian dark chocolate fudge cake

Vanilla raspberry oreo

Strawberry

Nutty fudge *Vegan, Sugar Free*

Blackcurrant *Vegan, Sugar Free*

♦ 445

## KULFI

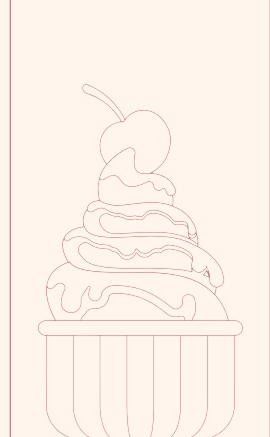
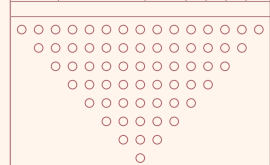
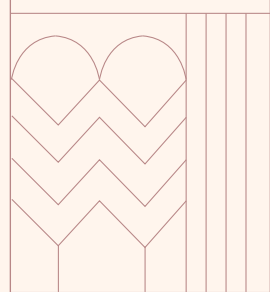
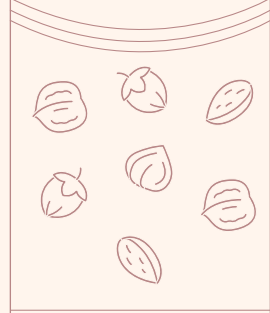
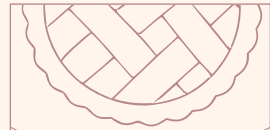
Creamy rich paan / kesar stick kulfi with chia seeds, rose syrup, caramel nuts and praline dust

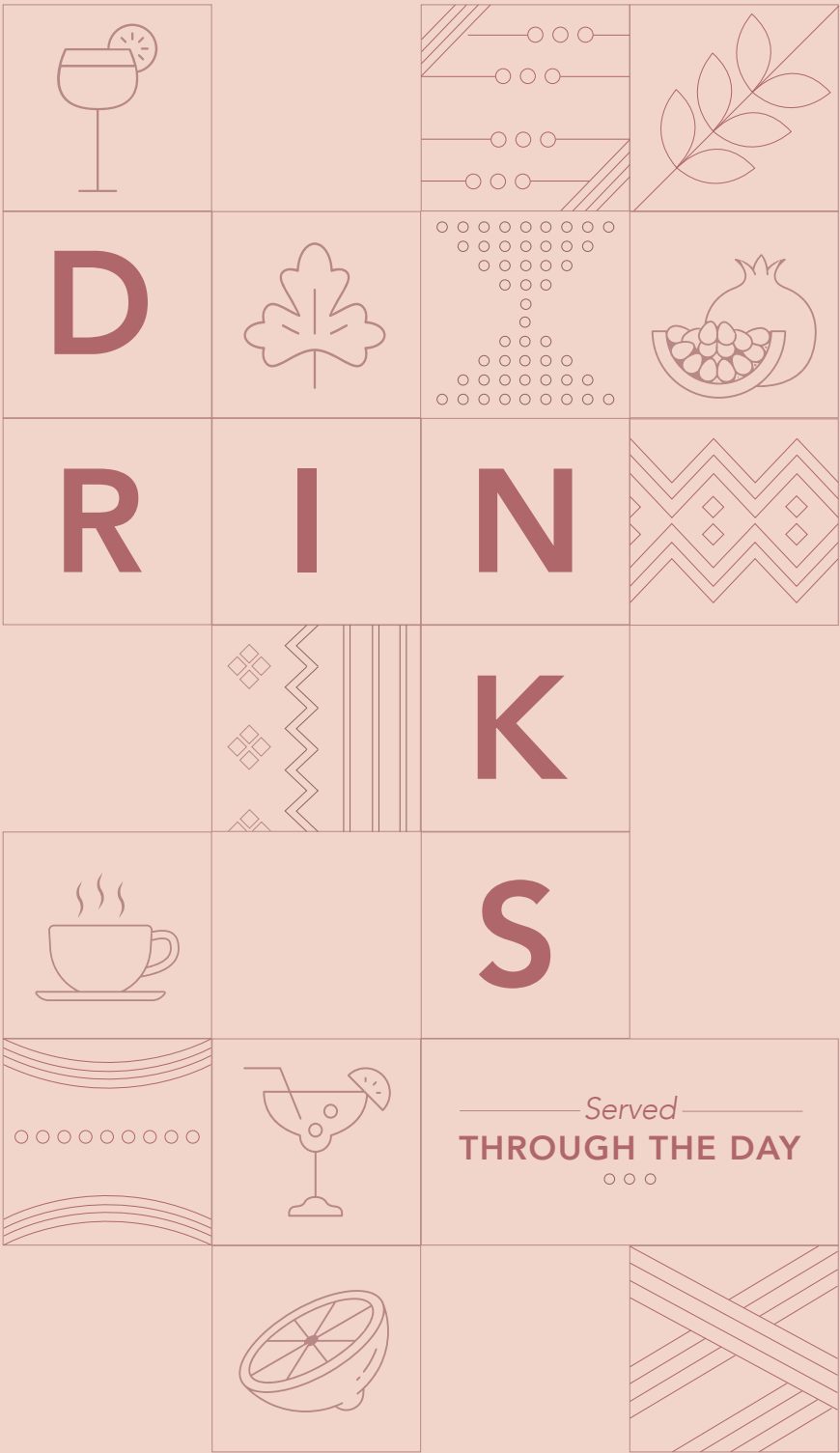
♦ 345

## MATKA KULFI

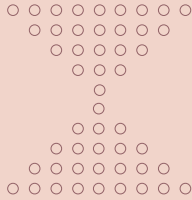
Kesar / pista

*Sugar free* ♦ 395





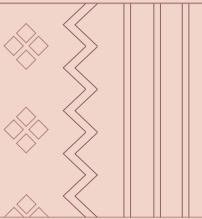
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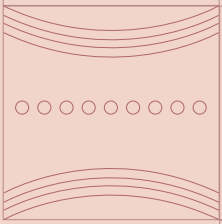
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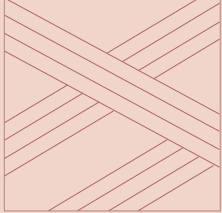
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— Served —  
**THROUGH THE DAY**  
○○○







# (NO)CKTAILS

◆ GLASS | 545 ◆

◆ PITCHER | 2225 ◆

SERVES 5-6



## WAKA WAKA ◆ SEASONAL | TANGY | SPICY

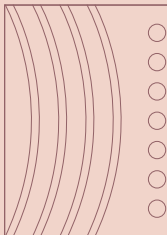
Inspired by the ever popular margarita, this drink balances sweet, sour and spice harmoniously with natural seasonal ingredients like berries, natural turmeric, agave syrup and light spices

## GURLZ JUS WANNA H'VE FUN ◆ BOTANICAL | FLORAL | PIQUANT

Experience the essence of botanical bliss through infused juniper berries, rose cordial, floral ice cubes with a refreshing splash of tonic water and a calming blue hue of the mystical butterfly pea flower

## BOMBAY TO GOA ◆ TANGY | COOLING | AROMATIC

Discover the tantalizing flavors of the Western Ghats, where the zing of kokum, the sweetness of pomegranate and the tanginess of orange, blend seamlessly with a pinch of cumin & rock salt, topped with sparkling ginger fizz



# (HO)CKTAILS

TOASTY WINTER WARMERS

◆ 525 ◆



## (N)ULLED WINE ◆ FRUITY | SPICY | WOODY

Warm up with our non-alcoholic mulled wine, rich in spices and infused with fruity depth

## HOT TODDY ◆ AROMATIC | HERBAL | TANGY

Apple cider, tea leaf, cinnamon sticks, lemon juice, cloves, ginger, star anise and honey

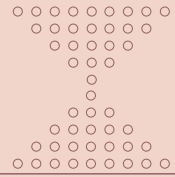
## SAFFRON, PISTACHIO, TURMERIC LATTE ◆ EARTHY | CREAMY | RICH

Experience the aromatic harmony and wellness of saffron, pistachio and turmeric in our luscious golden milk



# SODAS

◆ 475 ◆



## BANTA MASALA SODA

Most famous tangy Indian soda with lemon, jeera, ginger, pepper, mint leaves and black salt

## PUDHINA MASALA SODA

Freshly crushed pudhina and coriander leaves, cumin, a dash of lemon juice combined with soda

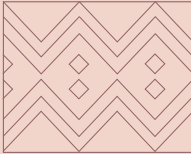
# KOMBUCHA

◆ 445 ◆

A pro-biotic, fizzy, fermented tea. It's health benefits for the gut have made it an absolute rage across the globe!

## ORANGE BASIL

*The quintessential favourite*



# ICED TEAS

◆ 495 ◆



## PEACH & HIBISCUS ICED TEA

Refreshingly fruity peach and hibiscus iced tea, a perfect blend of sweet and floral flavors

## BUTTERFLY PEA FLOWER & GREEN APPLE ICED TEA

Our unique butterfly pea flower and green apple iced tea, a vibrant infusion of color. A crisp, refreshing taste

# FRESH JUICE

*PURE SEASONAL, FRESHLY SQUEEZED JUICE*

◆ 475 ◆

Fresh juices from the fruits in season!

# THICK SHAKES

CHOICE OF MILK | OAT MILK | ALMOND MILK

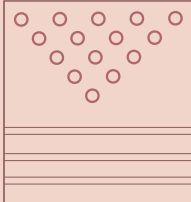
◆ 495 ◆

## THICK CHOCOLATE OREO SHAKE

Crunchy oreo, chocolate ice cream, dark chocolate, blitzed together with milk

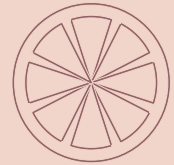
## WINTER BERRY SHAKE

A perfect blend of winter berries, dates, ice cream and granola



# SMOOTHIES

NO SUGAR ADDED



## WILD BERRY SMOOTHIE

Blueberries, blackberries, strawberries and blackcurrant with organic Karma honey and yoghurt ◆ 495

## AVOCADO COCONUT SMOOTHIE

A luscious blend of ripe avocado, fresh banana, and creamy coconut milk. A refreshing, tropical delight ◆ 595

# INDIAN COOLERS

◆ 475 ◆

## NIMBU AUR GUD KI SHIKANJI

Lemon and jaggery with a hint of mint and black salt topped up with water. An all-year refresher!

## MASALA CHAACH

Light drink of churned buttermilk and black salt enjoyed with a tadka of curry leaves, red chilli and mustard seeds



## SAFFRON, PISTA LASSI

Real, thick yoghurt, Kashmiri saffron, a hint of organic rose water, pistachio and sugar

# DECADENT HOT CHOCOLATE

## CLASSIC HOT CHOCOLATE ♦ 525

Sumptuous dark chocolate with a hint of fragrant vanilla and topped with cinnamon

## CHRISTMAS HOT CHOCOLATE ♦ 575

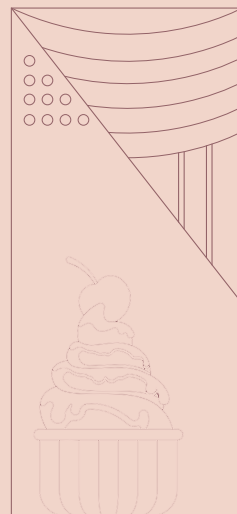
Indulge in rich chocolate with festive peppermint, soaked fruits and a sprinkle of holiday cheer

## MEXICAN HOT CHOCOLATE ♦ 575

A velvety blend of dark chocolate infused with warm cinnamon, cloves and a subtle undertone of chili

### ADD ONS ♦ 50

Vanilla | Hazelnut | Biscoff | Caramel



# COLD COFFEE

CHOICE OF MILK | OAT MILK | ALMOND MILK

♦ 495 ♦

Under The Neem Classic cold coffee

ADD ONS ♦ 50

Vanilla | Hazelnut | Biscoff | Caramel

# CRAFTED COFFEES

**AMERICANO** *Iced/ Hot* ♦ 525

**CAFE LATTE** *Iced/ Hot* ♦ 525

**ESPRESSO SHOT** *Iced/ Hot* ♦ 425

**CAPPUCCINO** *Iced/ Hot* ♦ 525

**CAFE MOCHA** *Iced/ Hot* ♦ 575

## AFFOGATO

Luscious vanilla ice cream bathed in bold, aromatic espresso and rich chocolate brownie

♦ 595

## ESPRESSO TONIC

The citrus, sweet and floral flavours of tonic water match the strong, bold, spiced notes of coffee  
♦ 595

## HONEY CINNAMON COFFEE

Honey and cinnamon in coffee ♦ 575

## VANILLA CAPPUCCINO/LATTE

Cappuccino/ Latte with a touch of vanilla flavour ♦ 575

## HAZELNUT CAPPUCCINO/LATTE

Cappuccino/ Latte with a touch of hazelnut ♦ 575

# ARTISANAL TEAS

♦ 475 ♦

## FIND YOUR PASSION

A delightful blend of dried wild apples, hibiscus, rose-hips, raisins, cinnamon, cloves, Indian rose and citrus peel

*Infuse for 5 mins* ♦ *Tisane*

## HIMALAYAN LEGACY

A unique blend of Oolong tea with Himalayan Tulsi and rhododendron. Warm earthy like petrichor is the aroma. Nutty with a hint of sweetness.

*Infuse for 5 mins* ♦ *Oolong Tea*



# MADE-IN-HOUSE

◆ 445 ◆

DESI MASALA CHAI

GINGER LEMON HONEY TEA

MYSTICAL ASSAM BLACK TEA

EMERALD GREEN TEA

CHAMOMILE HERBAL TEA

# MISCELLANEOUS

SPARKLING WATER WITH LEMON AND ICE ◆ 345

AERATED DRINKS WITH LEMON AND ICE ◆ 295

MINERAL WATER ◆ 195

