



PURE VEGETARIAN

MENU

Go Vegetarian !

The word "vegetarian" comes from the Latin word "vegetus" meaning full of vitality, vigorous and cheerful.

The Vegetarian Alternative

A quiet revolution is going on throughout the world. Especially in the western countries, millions of people are becoming vegetarians. People from all walks of life are quitting the meat habit for good. They have good reasons for giving up meat, fish and eggs. Here's some of them:

Ethics

We must understand that animals suffer intensely when they are slaughtered. Why must we inflict such pain on other living beings? We cannot give life, therefore we have no right to take it away.

Spiritual Considerations

Human life is meant for developing divine qualities, one of which is mercy. Animals do not have a developed sense of compassion. If we are actually superior to animals, we should prove it, not by slaughtering them, but by sparing them.

Another Good Reason

There is a popular myth that vegetarian food means boring boiled vegetable and salad. How untrue! Vegetarian cuisine has been developed over thousands of years in different parts of Asia. In India alone there are at least 12 distinctive regional cuisines, each with thousands of varieties of sumptuous dishes.

Health

A Healthy Vegetarian Diet Can Promote:

- Good Health and Longevity
- A healthier Heart, Liver & Kidneys
- Vitality for the young and old
- Clarity of the mind & Weight Control
- An improved Immune System
- Peaceful Temperament

"Vegetarian food leaves a deep impression on our nature. If the whole world adopts vegetarianism, it can change the destiny of humankind."

- Albert Einstein



Pure Vegetarian

**& LUNCH
DINNER**

TIMING : 12:15 PM TO 11:00 PM

CREAM OF TOMATO SOUP

A blend of garden fresh tomatoes



SOUP STATION

 CREAM OF TOMATO SOUP A BLEND OF GARDEN FRESH TOMATOES	255
CREAM OF MUSHROOM SOUP CREAMY BLEND OF MUSHROOMS	275
 MINISTRONE SOUP A UNIQUE AROMATIC BLEND OF VEGETABLES AND TOMATO SOUP	275
 VEGETABLE CLEAR SOUP A SOUP WITH THE GOODNESS AND AROMA OF FRESH VEGETABLES	255
 VEGETABLE SWEET CORN SOUP CREAMY CORN SOUP	275
 HOT & SOUR SOUP A "FAT FREE" SPICY AROMATIC SOUP FLAVOURED WITH CHINESE SEASONINGS	255
MANCHOW SOUP CORIANDER FLAVOURED VEGETABLES, SOYA BASED SOUP, SERVED WITH CRISPY NOODLES	275

SALADS & RAITA

 GREEN SALAD ASSORTMENT OF GARDEN FRESH SEASONAL GREENS	175
 RUSSIAN SALAD ASSORTED FRUITS & VEGETABLES TOSSED IN MAYONNAISE	275
 RAITA BOONDI/PINEAPPLE/MIXED VEGETABLE	215
MIXED FRUIT RAITA CHILLED CHURNED YOUGHRT WITH FRUITS	215
CURD	165

No Onion, No Garlic preparations on request

Jain preparation available



*Taxes as applicable






PANEER TIKKA

Bar-b-qued kebabs made with home-made chunks of cottage cheese

INDIAN SPECIALITIES

TANDOORI KHAZANA

	PANEER TIKKA BAR-B-QUED KEBABS MADE WITH HOME-MADE CHUNKS OF COTTAGE CHEESE	395
	PAHADI PANEER TIKKA AROMATIC FLAVOURED COTTAGE CHEESE IN CORIANDER AND MINT	395
	SHAHI PANEER TIKKA DRY FRUITS STUFFED COTTAGE CHEESE, MARINATED WITH CASHEWNUT AND YOGHURT, CHAR-GRILLED	395
	ACHARI PANEER TIKKA COTTAGE CHEESE MARINATED IN PICKLES MASALA AND BAR-B-QUED	395
	RAJMA GALOUTI FINE PASTE RAJMA TEMPERED WITH GARAM MASALA	385
	DAHI KE KEBAB ROLLS OF THICK CURD MILDLY SPICED AND BAR-B-QUED	385
	HARA BHARA KEBAB A ROASTED SPINACH TIKKI KEBAB	385
	TANDOORI MALAI BROCCOLI BROCCOLI FLORETS ARE COATED WITH RICH CREAMY MALAI MARINADE	405
	KHUMB GALOUTI KEBAB JUICY MINCED MUSHROOM, PAN GRILLED WITH CLARIFIED BUTTER	405
	TANDOORI KHUMB CHARCOAL GRILLED MUSHROOMS STUFFED WITH CHEESE AND HERBS	405
	BHUTTE KE KEBAB FRESH CORN KEBAB GRILLED IN TANDOOR	385
	SHAHI BHARWAN ALOO POTATO BARREL STUFFED WITH CASHEWNUTS AND COTTAGE CHEESE	425
	CHATPATA ACHARI ALOO TANGY AND SPICY BABY POTATOES, WELL-SEASONED WITH PICKLING SPICES AND CHAR-GRILLED	385
	KEBAB PLATTER AN ASSORTMENT OF KEBABS	675

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DAL CASA

Black lentils simmered overnight and enriched with butter and cream - Casa Kitchen Speciality

SABJI KADHAI SE

 DAL CASA	495
BLACK LENTILS SIMMERED OVERNIGHT AND ENRICHED WITH BUTTER AND CREAM - CASA KITCHEN SPECIALITY	
DAL PANCHRATAN	435
LIP SMACKING COMBO OF FIVE POPULAR LENTILS TEMPERED WITH INDIAN SPICES, WITH A HINT OF KASOORI METHI	
 DAL SUNEHRI	395
SIMMERED YELLOW LENTILS TEMPERED WITH CUMIN, GARLIC AND TOMATOES	
AMRITSARI RAJMA	415
OVERNIGHT SOAKED RAJMA COOKED TO PERFECTION	
 PANEER TIKKA LABABDAR	435
BAR-B-QUED CHUNKS OF COTTAGE CHEESE COOKED IN RICH AND CREAMY TOMATO GRAVY	
 PANEER BUTTER MASALA	435
SOFT CHUNKS OF COTTAGE CHEESE WITH BUTTER AND CREAM - CASA KITCHEN SPECIALITY	
PALAK PANEER	435
INDIAN COTTAGE CHEESE WITH SPINACH PUREE TEMPERED WITH INDIAN SPICES	
PANEER KADHAI	435
COTTAGE CHEESE TOSSED WITH ONION AND CAPSICUM IN KADHAI GRAVY	
PANEER DO PYAZA	435
COTTAGE CHEESE TOSSED IN KHARA MASALA	
 PANEER JHALFREZI	435
CHUNKS OF PANEER TOSSED IN TANGY GRAVY	
SUBZ MALAI KOFTA	435
VEGETABLES & COTTAGE CHEESE DUMPLINGS COOKED IN RICH WHITE GRAVY	
CHENA MALAI KOFTA	435
CURDLE MILK CHEESE DUMPLINGS SERVED WITH SAFFRON GRAVY	
CASA OLIVE KOFTA	495
MANZANILLA OLIVE & COTTAGE CHEESE SERVED WITH A RICH CREAMY GRAVY	
 SHAAM AUR SAVERA	495
SPINACH & COTTAGE CHEESE KOFTAS IN RICH TOMATO GRAVY	
KHUMB KHARA MASALA	435
FRESH BUTTON MUSHROOMS TEMPERED WITH INDIAN WHOLE FIVE SPICES, COOKED IN ONION TOMATO GRAVY	
VILAYATI SUBZ PANCHMEL	415
EXOTIC VEGETABLES COOKED WITH INDIAN SPICES AND FLAVOURS	
LASOONI PALAK	415
GARDEN FRESH SPINACH COOKED WITH GARLIC MUST TRY FOR NON-GREEN EATERS	
 METHI MATAR MALAI	415
FENUGREEK AND GREEN PEAS IN BUTTERY CREAMY GRAVY	

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SHAAM AUR SAVERA

Spinach and cottage cheese koftas
in rich tomato gravy.



 NAVRATAN KORMA CUBES OF VEGETABLES AND DRY FRUITS IN SILKY GRAVY	415
DUM ALOO PUNJABI POTATOES IN A DELICIOUS RED GRAVY	415
ALOO DO PYAZA DICED POTATOES IN MASALA GRAVY WITH ONIONS	415
ALOO JEERA POTATO TOSSED WITH CUMIN SEEDS	415
 PINDI CHANA CHICK PEAS COOKED WITH AROMATIC INDIAN SPICES	415
 AMERICAN CORN PALAK A MÉLANGE OF AMERICAN CORN AND SPINACH WITH AROMATIC INDIAN SPICES	415
 SUBZ BAHAR ASSORTED VEGETABLES TOSSED IN RED GRAVY	415
MAUSAM KI SABJI SARSON DA SAAG/ALOO GOBHI/BHINDI DO PYAZA	415
SUBZ KADHAI TANDOORI CHARCOAL GRILLED VEGETABLE TOSSED IN RICH SMOOTH GRAVY	415
 VEGETABLE JHALFREZI EXOTIC VEGETABLE TOSSED IN TANGY GRAVY	415

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VEGETABLE BIRYANI

A mixed vegetable, Mughlai pulao flavoured with Rose Petals and saffron

BREADS

 NAAN (PLAIN, BUTTER)	95
A POPULAR LEAVENED BREAD OF EXQUISITE TASTE COOKED IN TANDOOR	
GARLIC NAAN	95
NAAN INFUSED WITH A NICE GARLIC FLAVOUR	
 OLIVE CHEESE NAAN	125
AMAZING TOPPING OF OLIVES AND CHEESE ON NAAN	
 PESHAWARI NAAN	125
FILLED WITH DESICCATED COCONUT, RAISINS AND ALMONDS.	
KHURMI NAAN	115
ENHANCE WITH GARLIC AND TANGYNESS	
KULCHA (MASALA, ONION)	115
A POPULAR LEAVENED BREAD STUFFED WITH YOUR CHOICE OF FILLING	
 PANEER KULCHA	130
A POPULAR LEAVENED BREAD STUFFED WITH COTTAGE CHEESE	
 BUTTER LACHCHA PARATHA	95
A LAYERED INDIAN BREAD	
 PUDINA LACHCHA PARATHA	115
A LAYERED INDIAN BREAD SPRINKLE WITH MINT LEAVES	
PYAZ LACHCHEDAR PARATHA	115
LACHCHA PARATHA STUFFED WITH ONION	
 KHASTA ROTI	115
CHEF SPECIAL CRAFTED PUFF BREAD DOUGH	
 MISSI ROTI	95
INDIAN BREAD MADE WITH GRAM FLOUR	
 TANDOORI ROTI (PLAIN, BUTTER)	75
INDIAN BREAD MADE WITH WHOLE WHEAT FLOUR	
 PAPAD	55
 MASALA PAPAD	75
PAPAD GARNISHED WITH ONIONS AND TOMATOES, SPRINKLED WITH CHILLIES AND CORIANDER	

RICE

VEGETABLE BIRYANI	395
A MIXED VEGETABLE, MUGHLAI PULAO FLAVOURED WITH ROSE PETALS AND SAFFRON	
 LEMON RICE	295
RICE, TEMPERING SPICES & CURRY LEAVES WITH TWIST OF BENGAL	
 VEGETABLE PULAO	295
A VERSATILE RICE PREPARATION WITH SEASONAL VEGETABLES	
 PEAS PULAO	295
THE CHOICEST OF BASMATI RICE TOSSED WITH PEAS	
 JEERA PULAO	295
THE CHOICEST OF BASMATI RICE FLAVOURED WITH CUMIN SEEDS	
PLAIN RICE	235
THE CHOICEST OF BASMATI RICE COOKED TO PERFECTION	

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RAVIOLI AGLIO OLIO

Stuffed pasta tossed in olive oil, garlic, and chilli flakes

CONTINENTAL FARE

COTTAGE CHEESE STEAK

SUCCULENT COTTAGE CHEESE PATTIE GRILLED WITH OLIVE, CILANTRO TAPENADE, SERVED WITH BROWN SAUCE

475

VEGETABLE AU GRATIN

ASSORTED SEASONAL VEGETABLES COMBINED IN WHITE SAUCE, TOPPED WITH CHEESE AND BAKED

475

VEGETABLE FLORENTINE

A COMBINATION OF MIXED VEGETABLES IN CREAMY WHITE SAUCE ON A BED OF SPINACH TOPPED WITH CHEESE AND BAKED

475

CANNELLONI A'LA FLORENTINA

CANNELLONI PASTA FILLED WITH WELL COOKED SPINACH A RICOTTA CHEESE THAT MELTS IN YOUR MOUTH

475

VEGETABLE TETRAZZINI

A CREAMY CHEESE SAUCE PASTA, EXOTIC VEG SERVE WITH GARLIC TOAST

475

VEGETABLE LASAGNE

A DISH PACKED WITH LAYERS OF PASTA SHEETS ALTERNATED WITH VEGETABLES IN A COMBINATION OF CHEESE AND TOMATO SAUCE

475

FOUR CHEESE PASTA

PENNE PASTA TOSSED IN MOZZARELLA, GRUYERE, CHEDDAR AND PARMESAN CHEESE

475

PASTA AGLIO OLIO

PASTA TOSSED IN OLIVE OIL, GARLIC AND CHILLI FLAKES

475

RAVIOLI AGLIO OLIO

STUFFED PASTA TOSSED IN OLIVE OIL, GARLIC AND CHILLI FLAKES

475

PENNE ARRABIATA

TUBULAR PASTA TOSSED IN SPICY TOMATO SAUCE

475

QUESADILLA

A MEXICAN ALL TIME FAVOURITE PREPARATION

475

ENCHILADAS

A FLOUR TORTILLA ROLLED WITH FRENCH BEANS AND EXOTIC VEGETABLES BAKED WITH CHEESE SAVOURY SAUCE.

475

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CHINESE BHEL

Crispy fried noodles combined with mixed vegetables tossed with sweet and sour sauce

ASIAN STARTERS

-  **AMERICAN CORN SALT 'N' PEPPER** **395**
CRISPY GOLDEN FRIED CORN KERNELS, TOSSED WITH
SPRING ONION AND PEPPER
- CHILLI MUSHROOM** **375**
MUSHROOMS TOSSED IN HOT AND SPICY SOYA SAUCE
-  **CHINESE BHEL** **345**
CRISPY FRIED NOODLES COMBINED WITH MIXED VEGETABLES
TOSSED WITH SWEET AND SOUR SAUCE
-  **CRISPY CHILLI BABY CORN** **375**
BATTER FRIED BABY CORN COMBINED IN CHILLI GARLIC SAUCE
- PANEER 65** **375**
BATTER FRIED DELICIOUS CUBES OF PANEER, TEMPERED AND STIR
FRIED WITH MUSTARD SEEDS AND CURRY LEAVES...
AN IDEAL ALL-TIME FAVOURITE STARTER
-  **VEGETABLE SPRING ROLL** **395**
CRISPY DEEP FRIED ROLLS FILLED WITH EXOTIC VEGETABLES
- VEGETABLE CONJINARO** **395**
CRISPY BATTER FRIED VEGETABLES TOSSED IN SPECIAL CONJI SAUCE

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BURMESE KHOW SUEY

Noodle dish with coconut milk soup and served with an assortment of toppings

RICE & NOODLES

-  **VEGETABLE HAKKA NOODLES** 345
WOK TOSSED NOODLES WITH VEGETABLES
- CHILLI GARLIC NOODLES** 345
NOODLES AND VEGETABLES TOSSED TOGETHER FOR CHILLI LOVERS
-  **VEGETABLE FRIED RICE** 345
LONG GRAINED RICE SAUTEED WITH VEGETABLES
- BURNT GARLIC FRIED RICE** 345
ASIAN STYLE RICE FLAVOURED WITH BURNT GARLIC

VEGETABLES

-  **CHILLI PANEER** 375
SOFT CHUNKS OF COTTAGE CHEESE TOSSED IN
CHILLI GARLIC SAUCE
- EXOTIC VEGETABLES IN HUNAN SAUCE** 375
VEGETABLES TOSSED IN MILD GARLIC SAUCE,
SPICED WITH CHILLI FLAKES
- VEGETABLES IN DEVIL SAUCE** 375
GARDEN FRESH VEGETABLES TOSSED IN HOT
AND SPICY SAUCE
- VEGETABLE MANCHURIAN** 375
VEGETABLE DUMPLINGS SERVED IN MANCHURIAN SAUCE
-  **SWEET AND SOUR VEGETABLES** 375
EXOTIC VEGETABLES IN SWEET AND SOUR SAUCE
- EXOTIC VEGETABLES IN SCHEZWAN SAUCE** 375
STIR FRIED EXOTIC VEGETABLES SERVED IN
TANGY SCHEZWAN SAUCE
- TSING HOI POTATO** 375
GOLDEN FRIED POTATO CUBES TOSSED WITH
SPICY CHILLI GARLIC SAUCE
- BURMESE KHOW SUEY** 375
NOODLE DISH WITH COCONUT MILK SOUP AND SERVED
WITH AN ASSORTMENT OF TOPPINGS
- GREEN THAI VEGETABLE CURRY** 425
DRY ROAST SPICES, BLEND WITH LEMON GRASS, GARLIC, GALANGAL,
GINGER, CHILIES, ONION, CORIANDER, BASIL, LIME LEAF, VINEGAR, AND SALT.

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MIXED GRILL AMERICANO

Potato Rosti, Fries, Exotic Vegetable,
Bechamel, Slider



SIZZLERS

ASIAN SIZZLER PLATTER 555
KIMCHI, NOODLES, RICE, STIR-FRY VEGGIES,
TSING-HOI

ITALIAN SIZZLER PLATTER 555
PASTA, POTATO WEDGES, EXOTIC VEG
CHEESE STEAK, DEMI GLAZE

 **MEXICAN SIZZLER PLATTER** 555
NACHOS, SALSA, RICE, FRIES, VEGETABLE PERI PERI

NORTH INDIAN SIZZLER PLATTER 555
PALAK ROTI, PANEER TAKATAK, JHALFREZI,
KASHMIRI ALOO, RICE

MIXED GRILL AMERICANO 555
POTATO ROSTI, FRIES, EXOTIC VEGETABLE,
BECHAMEL, SLIDER

COTTAGE CHEESE STEAK 555
SUCCULENT COTTAGE CHEESE PATTIE GRILLED WITH OLIVE,
CILANTRO TAPENADE, SERVED WITH BROWN SAUCE

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ALL THE VIRGIN MOJITO

GREEN APPLE | ORANGE | WATERMELON | MINT



COLD BEVERAGES

ENERGY DRINK	225
AERATED DRINKS	105
MINERAL WATER BY GLASS	55
PACKAGED DRINKING WATER	
LASSI	130
PLAIN, SWEET, SALTED, MASALA OR FRUIT FLAVOURED	
MILK SHAKES	185
CHOICE OF STRAWBERRY, VANILLA, CHOCOLATE, MANGO	
ICED TEA	135
YOUR CHOICE OF FLAVOUR - LEMON, PEACH	
MASALA THUMS UP	135
THE 1977 COLA DRINK MADE EXCITING WITH ROASTED CUMIN POWDER, BLACK SALT AND CHAAT MASALA	
TONIC WATER	135
FRUIT JUICE (CANNED)	125
CHOICE OF FRUIT JUICES-ORANGE, PINEAPPLE, APPLE, LITCHI, CRANBERRY	
FRESH LIME SODA	135
SODA	55

MOCKTAILS

MAID MARION	215
A PEACH & STRAWBERRY FIZZ	
CUCUMBER & CURRY LEAF LEMONADE	215
A CUCUMBER & LIME COOLER WITH A DELICIOUS WHIFF OF CURRY LEAF	
JADE GARDEN	215
REFRESHING WITH PINEAPPLE, KHUS, LIME AND LEMONADE	
TROPICAL SUMMER	215
LONG & FRUITY WITH MIXED JUICES SIPPED THROUGH A ZINGY RIM	
PINA NINA	215
A VIRGIN PINA COLADA WITH A HINT OF PINK	
FLAVOURED LEMONADES	215
GREEN APPLE BLUE LAGOON WATERMELON	
APRIL LADY	215
A DELICIOUS MANGO COLADA WITH HINT OF MINT	
BUTTERSCOTCH CHOCO BLITZ	215
A CREAMY CRUNCHY SHAKE	
FLAVOURED VIRGIN MOJITO	215
GREEN APPLE ORANGE WATERMELON MINT	

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CAPPUCCINO

Good times start with great coffee

HOT BEVERAGES

THE TEA TABLE

ASSAM TEA BRISK AND MALTY WITH A BRIGHT COLOUR AND A TOUCH OF FRUITNESS	125
DARJEELING TEA THIN BODIED LIGHT COLOURED LIQUOR WITH A FLORAL AROMA	125
GREEN TEA REFRESHING HEALTHY TEA WITH GOODNESS OF ANTI-OXIDANTS	125

THE COFFEE BAR

COFFEE GOOD TIMES START WITH GREAT COFFEE	115
CAPPUCCINO ESPRESSO PREPARED IN A LARGE CUP WITH HOT STEAMED FROTHY MILK	175
ESPRESSO A CONCENTRATED BEVERAGE BREWED BY FORCING HOT WATER UNDER PRESSURE THROUGH FINELY GROUND COFFEE	155
CAFÉ LATTE COFFEE WITH EQUAL AMOUNT OF HOT MILK	175
COFFEE FRAPPE REFRESHING COLD COFFEE	225
COFFEE FRAPPE WITH ICE CREAM COLD COFFEE WITH ICE CREAM	235

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MALAI KULFI

Indian ice - cream with pistachio, almonds,
flavoured with saffron



THIS IS NOT ACTUAL PICTURE

DESSERTS

CHOCOLATE MUD SLICE A DECADENT, RICH CHOCOLATE CAKE GLAZED WITH CHOCOLATE GANACHE	245
CHOCOLATE BROWNIE HOT CHOCOLATE BROWNIE SERVED WITH ICE-CREAM	275
TUTTI-FRUITTI SUNDAE SEASONAL FRUITS SERVED WITH ICE-CREAM	275
GULAB JAMUN DEEP FRIED DUMPLINGS SERVED IN SWEET SYRUP	125
MALAI KULFI INDIAN ICE-CREAM WITH PISTACHIO, ALMONDS, FLAVOURED WITH SAFFRON	205
SELECTION OF ICE-CREAM VANILLA, STRAWBERRY, CHOCOLATE, BUTTERSCOTCH	155
CHOCOLATE MONTE CARLO THE ONE OF ITS KIND..OLD FASHIONED, LIP SMACKING LAYERS OF SPONGE AND BISCUITS INTERLACED WITH YUMMY CHOCOLATE SAUCE AND VANILLA ICE CREAM	325
CLASSIC TIRAMISU ITALIAN DESSERT, LAYERS OF ESPRESSO-SOAKED LADYFINGERS, AIRY CREAM MADE FROM MASCARPONE	355
DESSERT PLATTER ASSORTMENT OF DESSERTS	525

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SCAN FOR **GOOGLE**



SCAN FOR **FACEBOOK**

Thank You

