



**NATIVE** BY CHANCERY HOTELS







## GOOD MORNING

### BREAKFAST

(07:00am to 10:30am)



MYSORE DOSA	95
<i>masala or plain</i>	
DOSA	95
<i>masala or plain</i>	
RAWA DOSA	95
<i>masala or plain</i>	
PAPER DOSA	120
<i>masala or plain</i>	
UTTAPAM	95
<i>tomato/onion/mix/masala</i>	
UDID VADA	90
MYSORE BOONDA	90
BATATA WADA	90
IDLI	90
POORI BHAJI	120
CHOLE BHATURE	130
UPMA	90
BATATA POHA	90
PONGAL	90
CHOICE OF PARATHA	95
<i>paneer/aloo/gobi/mooli/methi</i>	
SAMOSA	95
MIX VEG PAKODAS	110
TRADITIONAL WAFFLES	180
<i>with maple syrup and fresh fruits</i>	



### SANDWICHES

(11:00am to 11:00pm)

THE VEGETABLE CLUB HOUSE	225
<i>cucumber, tomato, cheese, lettuce and cole slaw</i>	
VEGETABLE SANDWICH	180
<i>grilled, toasted or plain with or without cheese</i>	

MUMBAI TOASTIE	180
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*the classic street food from Mumbai. chatpata potato, sautéed peppers and onions, tomato, cucumber, cheese and mint chutney*

CHEESE CHILLY TOAST	180
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*Grated cheese, fresh green chilies and fresh coriander leaves*

### BURGERS

(11:00am to 11:00pm)

COTTAGE CHEESE BURGER	210
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VEGETABLE BURGER	210
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*(Burgers served with lettuce, tomatoes, pickled gherkins and burger relish)*

### PIZZA

(11:00am to 11:00pm)

TRADITIONAL PIZZA MARGHERITA	190
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*homemade pizza sauce, mozzarella and fresh basil*

PIZZA MEXICANA	190
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*bell peppers, olives, jalapeno chillies, corn and mozzarella*

PIZZA TIKKA	190
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*paneer tikka, onions, tomatoes, peppers, olives and mozzarella cheese*

### PASTA

(11:00 am to 11:00 pm)

PASTA POMODORO	210
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*choice of pasta cooked in our own tomato sauce flavored with basil leaves*

VEGETABLE PASTA PUTANESCA	210
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*pasta cooked with tomatoes, capers and olives*



VEGETABLE LASAGNA	210
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*fresh vegetables and oven roasted zucchini between lasagna sheets make this a meal*

\*Taxes as applicable

Our Food Contains Dairy and Nuts





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## WRAPS AND ROLLS

(11:00am to 11:00pm)

 PANEER KATHI ROLL	210
 MUSHROOM KATHI ROLL	210
 VEG SEEKH KEBAB WRAP	210
 SHREDDED VEGETABLE KATHI ROLL	210

(All the above served with mint chutney and sliced onions)

## SALADS

(11:00am to 11:00pm)

GREEN SALAD <i>garden green salad</i>	150
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GARDEN GREEN SALAD <i>Fresh vegetables on a bed of lettuce</i>	110
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TACO SALAD <i>Fresh lettuce, Tomatoes, Cucumber, Jalapenos, olives and avocado in a Taco shell</i>	150
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CEASER'S SALAD <i>Iceberg lettuce, bacon dices, parmesan Shavings and garlic croutons</i>	150
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## SOUPS

(11:00 am to 11:00 pm)

CREAM SOUP <i>broccoli/mushroom/tomato/peas</i>	110
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SWEET CORN SOUP <i>plain or with vegetables</i>	110
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MANCHOW SOUP	110
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HOT N SOUR VEGETABLE SOUP	110
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VEGETABLE NOODLE SOUP	110
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LEMON CORIANDER SOUP	110
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TOMATO DHANIYA SHORBA	110
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## STARTERS


(12:00pm to 3:00pm and 7:00pm to 11:00pm)

COTTAGE CHEESE AND POTATO CHOPS <i>served with BBQ sauce</i>	250
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MUSHROOM AND PEAS NUGGETS <i>served with our homemade cocktail sauce</i>	210
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 RAJWADA PANEER <i>cottage cheese stuffed with fresh mint and ginger, marinated in creamy yoghurt: charcoal grilled</i>	225
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PANEER TIKKA <i>Cubes of paneer in a red chilly paste, cooked in tandoor.</i>	225
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 BAGICHEY KI SUBZIAN <i>ethnic blend of vegetables in creamy yoghurt and selected hand ground spices: grilled in a tandoor</i>	190
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MALAI BROCCOLI <i>broccoli marinated in creamy yoghurt and select hand ground spices: grilled in a tandoor</i>	250
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DAHI KEBAB <i>a delicate kebab made of fresh hung yoghurt with fresh herbs and spices</i>	250
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BHARWAN TANDOORI ALOO <i>scooped potatoes, stuffed with hashed potatoes, raisins and cashewnuts, roasted over charcoal fire</i>	190
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 WOK TOSSED CHILLI PANEER <i>chinese style cottage cheese preparation with crushed red chillies, ginger and tomatoes</i>	190
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CHINESE CRUNCHY SPRING ROLL <i>fresh vegetables rolled in spring roll sheets. Golden fried and served with our special ginger soya sauce dip</i>	190
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 VEGETABLE MANCHURIAN DRY <i>vegetables chopped and shaped into roundels, deep fried and tossed with garlic and chilies in a dark soy sauce</i>	190
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## MAIN COURSE

### CONTINENTAL


 **COTTAGE CHEESE STEAK** 225  
*pan sautéed mashed cottage cheese steak flavored with select herbs and spices, served with a velvety white wine flavored sauce and grilled garden vegetables*


**ITALIAN RISOTTO STEAK** 225  
*char grilled vegetables and confit of capers, olive and tomato; served with extra virgin olive oil and balsamico*

 **MARCO INDIAN VEGETABLE PIE** 225  
*fresh vegetable tossed in mild English style curry sauce and baked with a cheesy potato crust*

### CHINESE

**EXOTIC VEGETABLES IN SICHUAN SAUCE** 165

 **VEGETABLE MANCHURIAN** 165

 **WOK TOSSED VEGETABLES IN GINGER SOYA SAUCE** 165

**CHINESE GREENS IN BLACK BEAN SAUCE** 165

**VEGETABLE HAKKA NOODLES** 150

 **CHILLY GARLIC NOODLES** 150

**VEGETABLE FRIED RICE** 150

 **SPICY TOMATO AND GINGER FRIED RICE** 150


### INDIAN

 **NAZAAKAT E PANEER** 215  
*creamy spinach stuffed cottage cheese with delicately spiced gravy*

**PANEER TIKKA MASALA** 215  
*cubes of paneer, cooked in a clay oven, and then simmered in a rich tomato gravy*

**KHUMB METHI CHAMAN** 175  
*fresh button mushroom simmered in a creamy fenugreek flavored gravy*

**NIZAMI SUBZ KORMA** 175  
*garden vegetables simmered on slow fire in a mild spiced gravy*


 **BHINDI NAIN TAARE** 175  
*diced lady fingers tossed with bell peppers, tomatoes and select ground spices*

**DO KHILE PHOOL** 175  
*tandoor roasted florets of cauliflower and broccoli served in a rogani gravy*


**DUM ALOO** 175  
*potatoes simmered in aniseeds and dry ginger flavored yoghurt gravy with Kashmiri chillies and saffron*


**TEEKHE CHATPATE MASALEDAR ALOO** 175  
*baby potatoes tossed with tangy and aromatic spices*

**MAKHANI DAL BINA MAKKHAN** 165  
*black lentils simmered overnight with chef's secret spices, deliciously creamy but made without any cream and butter*

 **TADKEWALI LASOONI DAL** 150  
*combination of yellow lentils tempered with red chillies, garlic buds and baby onions in pure desi ghee*

**CHOLE MASALA** 150  
*chickpeas simmered for long hours with select herbs and crushed spices*

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## BASMATI KHAZANA




<b>AWADHI DUM BIRYANI</b> <i>an aromatic preparation of long grain basmati rice with vegetables and dry fruits- dum cooked; served with chutney and burrani raita</i>	210
<b>PULAO OF YOUR CHOICE</b> <i>jeera pulao/mutter pulao/vegetable pulao</i>	190
<b>JEERA RICE</b>	180
<b>GHEE RICE</b>	180
<b>STEAMED RICE</b>	180

## TANDOOR SE

<b>CHOICE OF NAAN</b> <i>makhani naan, cheese naan, lasooni naan, plain naan</i>	50
<b>CHOICE OF KULCHA</b> <i>aloo kulcha, pyaaz kulcha, paneer kulcha, mix vegetable kulcha</i>	75
<b>CHOICE OF PARATHA</b> <i>lacchedar paratha, mirch paratha, ajwaini paratha</i>	60
<b>ROTI</b> <i>tandoor roti, missi roti</i>	40
<b>ASSORTED BREAD BASKET</b>	175
<b>RAITA</b> <i>boondi/aloo with fresh mint/ pineapple/ fresh fruit/ mix vegetable</i>	90

## COMBOS

(4:00 pm to 7:00 pm)


<b>PANEER TIKKA MASALA</b>	275
 <b>MILI JULI SUBZI</b>	250
 <b>NIZAMI SUBZ KORMA</b>	250
<b>DAL MAKHANI</b>	225
 <b>DAL TADKA</b> <i>(all the above served with jeera pulao or tawa roti)</i>	190

## DESSERTS

<b>KALA JAMUN</b> <i>bursting with saffron, roasted nuts and honey</i>	130
<b>GULAB JAMUN</b>	130
<b>RASMALAI</b>	150
<b>PHIRNI</b>	150

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## BEVERAGES

SEASONAL FRESH FRUIT JUICES	80
MILK SHAKES	125
<i>chocolate/vanilla/butterscotch/ strawberry and mango</i>	
COLD COFFEE	125
SMOOTHIES	150
<i>strawberry/mango/kiwi/chocolate/ banana/pinacolada/watermelon ginger</i>	
LASSI	150
<i>sweet or salted</i>	
FRESH LIME	125
ICED TEA	125
<i>lemon/peach</i>	
AERATED BEVERAGES	110
TEA	50
FILTER COFFEE	75
CAPPUCCINO	80
LATTE	120
CAFÉ MOCHA	120
ESPRESSO	120
MINERAL WATER (1ltr)	50

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Make your event truly memorable



*Ebony* *Ivory*  
BANQUET HALL BANQUET HALL

Facilities for **50** to **250** People  
Package Starts at **270/-\*** per head




### PLAN FOR

Weddings | Sangeet | Gettogethers | Birthdays  
Seminars etc

**NATIVE**  
BY CHANCERY HOTELS

For Reservation call or write us on  
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