

VADODARA · MULTI-CUISINE DINING



*Where four kitchens meet on one table —
crafted by the Master Chef*

PAN ASIAN · ITALIAN · NORTH & SOUTH INDIAN

M E N U

Our Story

Every great story has a twist. Ours? The restaurant that just couldn't pick a cuisine — and decided that was the whole point.

Chapter one starts in the late '90s, when Ambrosia opened in Vadodara with two fan-favourites under one roof: Picaso, all-out multicuisine, and Perier, South Indian & Indian comfort food at its best. Behind it all was Smita Jatia — equal parts traveller and foodie, determined to bring flavours from every corner of the map straight to Vadodara.

Chapter two? A pause. Ambrosia closed its doors in 2012.

Chapter three is the comeback — 2024, mother-son duo at the helm, bringing every old favourite back and building a fresh new menu around them, with Pan-Asian joining the cast alongside Indian, Italian, and South Indian.

So now dim sum sits down next to dal, sushi rolls in beside uppams, and pizza gets cozy with paneer tikka. Same rooftop, same great vibe, way more flavour.

Five floors up, great music, better company — this is Picaso, where every cuisine gets a seat at the table.

Welcome back. Welcome to the remix.

Coolers & Shakes

Beverages

Fresh Juice & Chaas

Fresh Watermelon Juice ₹ 310

A chilled whisper of summer — kissed with lime and cooled by fresh mint.

Fresh Orange Juice ₹ 320

Liquid sunshine, pressed to perfection.

Lassi ₹ 199

Velvety sips, four ways.

Buttermilk ₹ 199

Chilled and refreshingly simple.

Soft Drinks & Shakes

Mineral Water ₹ 130

Fresh Lime Soda ₹ 165

SWEET / SALTED

Crisp, zesty, your way.

Coke / Diet Coke / Sprite / Thums Up ₹ 120

The classics. Always right.

Chocolate Shake ₹ 395

Rich, dark, dangerously smooth.

Oreo Shake ₹ 410

Cookies, cream & pure indulgence.

Mango Shake ₹ 410

Alphonso dreams in a glass.

Mocktails

Classic Mojito ₹ 295

Timeless, minty, effortlessly refreshing.

Bubble Gum Mojito ₹ 350

Playfully sweet, impossibly fun.

Passion Fruit Mojito ₹ 350

Tropical pulp meets sparkling attitude.

Strawberry Mojito ₹ 350

Berry-bright and beautifully bold.

Green Apple Mojito ₹ 350

Tart, crisp and dangerously sippable.

Peach Lemonade ₹ 350

Sunshine and stone fruit, perfectly balanced.

Lemon Iced Tea ₹ 350

Chilled, steeped and quietly elegant.

Peach Iced Tea ₹ 350

Delicate peach, cold-brewed to calm.

Citrusy Desire ₹ 365

Four citrus souls, one vivid sip.

Spicy Watermelon ₹ 365

Sweet heat — refreshingly unexpected.

Tropical Spice ₹ 365

Wild guava with a peppery whisper.

Lychee Rose Cooler ₹ 365

Floral, delicate and quietly seductive.

Virgin Thai Basil Lemonade ₹ 365

Aromatic, zesty and beautifully complex.

Blue Lagoon Lemonade ₹ 365

Vivid, electric and impossibly pretty.

Bartender Special ₹ 415

Trust the craft. Sip the surprise.



Caffè Coffee

Hot Coffee

Espresso ₹ 225
Bold, bare and unapologetic.

Long Black ₹ 235
Dark, intense and deeply rewarding.

Cappuccino ₹ 260
Silky foam, perfectly balanced.

Caffè Latte ₹ 299
Smooth, milky and endlessly comforting.

Hot Chocolate ₹ 345
Warm, velvety and sinfully rich.

Cold Coffee

Iced Americano ₹ 260
Bold espresso, cool and unyielding.

Iced Latte ₹ 299
Chilled silk in every sip.

Affogato ₹ 315
Hot espresso meets cold ice cream — perfection.

Cold Coffee ₹ 315
Classic, creamy and effortlessly cool.

Iced Mocha ₹ 315
Coffee and chocolate — a chilled love affair.

Chef's Kettle

Soups

From the Kettle

Royal Sweet Corn (J) ₹ 340 / 399
VEG / CHICKEN
Golden, gentle and royally comforting.

Manchow ₹ 330 / 399
VEG / CHICKEN
Crispy noodles, bold broth — a classic reimagined.

Wonton ₹ 385 / 399
VEG / CHICKEN
Delicate parcels floating in a pure, aromatic broth.

Lemon Coriander (J) ₹ 285 / 399
VEG / CHICKEN
Light, bright and beautifully cleansing.

Picas'O — The Master Chef

Tom Yum ₹ 385 / 399 / 410

VEG / CHICKEN / PRAWN

Thailand's fiery soul in every spoonful.

Tibetan Thukpa ₹ 385 / 399 / 410

VEG / CHICKEN / PRAWN

Mountain warmth, slow-cooked and deeply nourishing.

Burmese Khaosuey ₹ 635 / 685 / 720

SERVES TWO · V / C / P

A symphony of spice, coconut and comfort — made for two.

Hot & Sour Soup ₹ 330 / 345
VEG / CHICKEN
A bold dance of fire and tang.

Oven Roasted Tomato Soup (J) ₹ 385
Charred heirlooms, basil-kissed and soul-warming.

Cream of Mushroom Soup (J) ₹ 410
Earthy, velvety and quietly luxurious.

Cream of Broccoli Soup (J) ₹ 410
Garden-fresh, creamed to elegant simplicity.

Cream of Chicken ₹ 410
Slow-simmered chicken, velvety cream — warmly indulgent.

Minestrone Soup ₹ 415
Rustic Italian warmth, simmered to perfection.



Pan Asian Appetizers

Vegetarian

- Spring Roll** ₹ 570
Crisp, golden and irresistibly light.
- Cheese Wonton** ₹ 580
Molten cheese, chili-kissed and perfectly folded.
- Vietnamese Fresh Rolls** ₹ 565
Light as air, fresh as morning — wrapped in elegance.
- Lotus Root Chips with Sriracha Mayo** ₹ 599
Delicately crisp, boldly dipped.
- Thai Guacamole with Purple Nachos** ₹ 615
East meets West — vivid, vibrant and wildly creative.
- Crispy Corn with Water Chestnut** ₹ 599
Golden crunch with a delicate sweetness within.
- Spicy Hunan Potato** ₹ 499
Rustic potatoes, ferociously spiced Hunan-style.
- Kung Pao Potato** ₹ 499
Szechuan fire, peanut crunch — wickedly addictive.
- Thai Basil Tofu** ₹ 615
Fragrant, spiced and elegantly plant-forward.
- Tin Min Mushroom** ₹ 599
Shiitake perfection in the chef's finest sauce.
- Chili Sambal King Mushroom** ₹ 599
Golden fried royalty, glazed in fiery sambal.
- Crispy Mushroom Salt & Pepper** ₹ 599
Simple seasoning, extraordinary crunch.
- Chilli Paneer (J)** ₹ 570
Fiery, saucy and unapologetically bold.
- Black Beans Cottage Cheese** ₹ 580
Earthy black bean luxury meets silken paneer.
- Thai Chili Paneer** ₹ 605
Bird's eye heat meets Thai aromatic finesse.
- Gochujang Crispy Paneer** ₹ 615
Korean heat wrapped in a golden, crackling crust.

- Szechuan Salt & Pepper Paneer** ₹ 605
Numbing, peppery and impossibly moreish.

Non-Vegetarian

- Sichuan Mala Dry Chicken** ₹ 655
Numbing spice, bold flavour — unapologetically Sichuan.
- Garlic Chicken** ₹ 655
Wok-seared, garlicky and gloriously bold.
- Cantonese Slice Chicken** ₹ 655
Delicate, aromatic and refined to perfection.
- Kung Pao Chicken** ₹ 655
Szechuan fire, peanut soul — a timeless classic.
- Crispy Spicy Honey Chicken** ₹ 655
Sweet heat, golden crunch — dangerously addictive.
- Pomfret Cantonese Steamed** ₹ 699
Pure, pristine and masterfully understated.
- Crispy Salt & Pepper Fish** ₹ 699
Crispy, peppery, bold — every bite hits different.
- Thai Basil Chili Fish Skewers** ₹ 699
Fire-kissed skewers with a Thai soul. Addictively good.
- Butter Chili Prawn** ₹ 705
Juicy prawns, rich butter — sinfully satisfying.
- Mongolian Lamb Bites** ₹ 825
Tender lamb, bold Mongolian glaze — irresistibly savoury.



Steamed & Rolled

Dim Sum, Sushi & Bao

Dim Sum — Veg [5 Pieces]

Classic Vegetable Siu Mai ₹ 615

Open-topped, timeless and beautifully crafted.

Mushroom Water Chestnut Bok Choy ₹ 615

Forest flavours, delicately wrapped and steamed.

Almond Broccoli Dim Sum ₹ 615

Nutty, green and elegantly nourishing.

Spinach & Corn Crystal Dumpling ₹ 615

Translucent, jewel-like and garden-fresh.

Chilli Oil Steamed Wonton ₹ 615

Flavourful steamed wonton in chili oil.

Edamame Cream Cheese Dim Sum ₹ 615

Creamy, fresh and beautifully unexpected.

Korean Kimchi & Cream Cheese ₹ 615

Fermented fire, cooled by velvety cream cheese.

Truffle Cheese & Chilli Dim Sum ₹ 615

Earthy truffle, molten cheese — pure indulgence, folded.

Crispy Pan-Fried Cottage Gyoza ₹ 615

Golden-bottomed, tender within — a perfect contrast.

Charcoal Dim Sum with Truffle Ricotta ₹ 625

Dramatic in colour, luxurious in every bite.

Lotus Leaf Steamed Sticky Dumpling ₹ 625

Fragrant, earthy and wrapped in ancient tradition.

Thai Green Curry Dim Sum ₹ 640

WITH BROTH

Fragrant green curry broth cradling silken dumplings.

Tom Yum Dim Sum ₹ 640

WITH BROTH

Fiery, sour and aromatic — Thailand's soul in every spoonful.

Veg Dim Sum Basket ₹ 1420

An artful collection — steamed to quiet perfection.

Dim Sum — Non-Veg [5 Pieces]

Chicken Brown Garlic Dim Sum ₹ 645

Deep, roasted garlic — boldly aromatic and soul-satisfying.

Chili Oil Chicken Dim Sum ₹ 645

Fiery oil, tender chicken — simply irresistible.

Smoked Chicken Dim Sum ₹ 680

Kissed by smoke, finished with chef's quiet mastery.

Thai Chicken Dim Sum ₹ 680

Fragrant Thai spices, delicately folded and steamed.

Chicken Nam Jim Dim Sum ₹ 680

Zesty Thai dipping sauce meets succulent chicken.

Chicken Satay Dim Sum with Peanut Sauce ₹ 680

Smoky satay soul, reimaged in a delicate fold.

Prawn Butter Chili Dim Sum ₹ 715

Juicy prawns, rich butter — elegantly wrapped heat.

Non-Veg Dim Sum Basket ₹ 1520

A curated celebration of the finest flavours, steamed.

Sushi — Veg [8 Pieces]

Mix Veg Tempura Roll ₹ 680

Crispy, vibrant and crowned with red tanuki.

Crunchy Sushi Roll ₹ 799

Tart green apple meets velvety cream cheese.

Spicy Avocado Cream Cheese Jalapeno ₹ 799

Creamy, fiery and unapologetically indulgent.

Spicy Sriracha Shiitake Avocado ₹ 799

Earthy mushroom, buttery avocado — boldly sauced.

Dynamite Vegetable Roll ₹ 799

An explosive medley — bold, brilliant and beautiful.

Spicy Corn Tempura Roll ₹ 815

Sweet corn, golden fried and spiced to perfection.

Edamame Tempura Roll ₹ 815

Crispy edamame, avocado-kissed and spicy mayo-drizzled.

Truffle Avocado Cream Cheese Roll ₹ 865

Luxuriously earthy, silken and indulgently refined.

Asparagus Tempura & Jalapeño Cream Cheese ₹ 865

Crisp asparagus, fiery cream cheese — elegantly balanced.

Sushi — Non-Veg [8 Pieces]

California Roll ₹ 825

The timeless classic — clean, fresh and endlessly satisfying.

Crispy Chicken & Cream Cheese Roll ₹ 825

Golden crunch meets velvety cream — beautifully contrasted.

Korean Chicken Sushi Roll ₹ 830

Gochujang-fired chicken, rolled in bold Korean spirit.

Prawn Tempura Sushi ₹ 815

Golden tempura prawn, unagi-glazed and spicy mayo-kissed.

Spicy Prawn & Cream Cheese Roll ₹ 840

Succulent prawns, creamy richness — delicately spiced.

Spicy Salmon Roll, Cream Cheese & Truffle ₹ 1160

Premium salmon, truffle-elevated and sinfully luxurious.

Bao

Veg Tempura Bao ₹ 580

Cloud-soft bun, golden tempura — a perfect embrace.

Korean Paneer Bao ₹ 580

Gochujang-fired paneer, cradled in pillowy softness.

Crispy Mushroom Bao ₹ 595

Earthy, golden and tucked in steamed perfection.

Karaage Chicken Bao ₹ 615

NON-VEG

Japanese fried chicken, nestled in a cloud-soft bun.

From the Wok

Pan Asian Mains

Vegetarian

Exotic Wok Tossed Vegetables ₹ 560

Vibrant, flame-kissed and boldly Szechuan-sauced.

Stir Fry Vegetables in White Garlic Sauce ₹ 560

Delicate, aromatic and elegantly understated.

Seasonal Vegetables in Chili Basil Sauce ₹ 560

Fresh, fragrant and wok-tossed to Thai perfection.

Sichuan Dry Wok Vegetables ₹ 580

Numbing spice, smoky wok — unapologetically Sichuan.

Gochujang Glazed Eggplant & Sweet Potato ₹ 599

Caramelised, sticky and deeply Korean in soul.

Black Bean Tofu & Mushroom ₹ 599

Earthy, umami-rich and beautifully balanced.

Kung Pao Paneer ₹ 599

Szechuan fire meets silken paneer — wickedly addictive.

Korean Gochujang Paneer with Vegetables ₹ 599

Bold Korean heat, softened by garden freshness.

Cantonese Mix Exotic Veg with Truffle ₹ 615

Refined Cantonese elegance, elevated by truffle luxury.

Non-Vegetarian

Kung Pao Chicken ₹ 615

Cashew crunch, fiery sauce — a Szechuan legend.

Chicken Black Bean / Schezwan / Chilli Beans ₹ 615

Bold, saucy and wok-tossed to smoky perfection.

Singapore Black Pepper Chicken ₹ 639

Wok-fired to a bold, crackling finish — black pepper sings.

Cantonese Chicken ₹ 650

Ginger-bright, chili-kissed and delicately refined.

Cantonese Ginger Scallion Steamed Surmai ₹ 699

Steamed to silky perfection, kissed with sesame & ginger.

Schezwan Chili Prawns ₹ 715

Juicy prawns, blazing Szechuan — gloriously indulgent.

Prawns in Smoked Chili Sauce ₹ 715

Smoky, aromatic and hauntingly flavourful.



Curries

WITH STICKY RICE

Thai Red / Green Curry ₹ 590 / 670 / 730

VEG / CHICKEN / PRAWN

Bold, coconut-bathed and beautifully fragrant.

Thai Panang Curry ₹ 615 / 690 / 750

VEG / CHICKEN / PRAWN

Rich, nutty and deeply complex — Thailand's finest.

Thai Massaman Curry ₹ 615 / 690 / 790

VEG / CHICKEN / PRAWN

Slow-simmered, spiced and warmly indulgent.

Vietnamese Curry ₹ 615 / 690 / 750

VEG / CHICKEN / PRAWN

Lemongrass-kissed, light and gently aromatic.

Japanese Katsu Curry ₹ 615 / 695 / 750

VEG / CHICKEN / PRAWN

Golden-crusted, velvety sauce — comfort, refined.

Indonesian Rendang ₹ 615 / 695 / 790

VEG / CHICKEN / PRAWN

Deeply caramelised, spice-layered and gloriously rich.

Mapo Tofu ₹ 725

Silken tofu, trembling in fiery Sichuan bean sauce.

Bowls, Pots & Noodles

Ramen, Rice & Noodles

Ramen Bowl

VEG / CHICKEN

Miso Ramen ₹ 655 / 710

Umami-deep, soul-warming and timelessly Japanese.

Spicy Lemon Ramen ₹ 655 / 710

Bright citrus heat, swirling in a deeply savory broth.

Kimchi Ramen ₹ 655 / 710

Fermented fire, bold and unapologetically Korean.

Spicy Coconut Laksa Ramen ₹ 655 / 710

Malaysia's richest, most indulgent bowl.

Stone Pot

STICKY RICE / NOODLE · V / C / P

Bangkok Stone Pot Rice ₹ 599 / 640 / 715

Street-inspired, fragrant and sizzling with Thai soul.

Butter Garlic ₹ 599 / 640 / 715

Rich, garlicky and indulgently comforting.

Dan Dan Noodles ₹ 599 / 640 / 715

Silky noodles, spiced sauce — a Sichuan street classic.

Kung Pao Noodles ₹ 599 / 640 / 715

Noodles wok-tossed in the classic Kung Pao sauce.

Three Pepper ₹ 599 / 650 / 775

Triply spiced, wok-fired and boldly aromatic.

Rice & Noodles

V / C / P

Egg Fried Rice ₹ 445

Simple, golden and timeless.

Jasmine Rice ₹ 220

Fragrant long-grain rice — light, fluffy and aromatic.

Sticky Rice ₹ 265

Soft, chewy and delicately sweet — a classic Asian staple.

Burnt Garlic Rice ₹ 425 / 460 / 495

Smoky, caramelised and irresistibly fragrant.

Chili Garlic (Rice / Noodles) ₹ 425 / 460 / 495

Fiery, aromatic and wok-tossed to perfection.

Sichuan Rice ₹ 440 / 460 / 490

Numbing spice, smoky wok — authentically bold.

Kimchi Fried Rice ₹ 445 / 460 / 495

Tangy, fermented and boldly Korean.

Triple Rice ₹ 445 / 460 / 495

Rice, noodles and edamame — a harmonious trilogy.

Hawkers Noodles ₹ 440 / 490 / 518

Street-style, bold and unapologetically flavourful.

Pan Fried Noodles

₹ 470 / 490 / 515

SICHUAN / HOT / WHITE GARLIC

Crispy-edged, sauced your way —
deeply satisfying.

Pad Thai Noodles

₹ 540 / 580 / 640

Thailand's beloved classic — tangy,
nutty and balanced.

Cucina Italiana

Italian

Appetizers

Garlic Bread / Cheese

₹ 425 / 440

Herb-kissed, buttery and eternally beloved.

Sicilian Caponata Bruschetta (J)

₹ 440

Grilled vegetables, rustic Sicilian soul on toast.

Truffle Mushroom Crostini

₹ 440

Earthy truffle, golden toast — understated elegance.

Creamy Cheese Balls (J)

₹ 480

Crispy outside, oozing cheese inside — dangerously
addictive.

Mozzarella Sticks with Marinara

₹ 485

Crispy outside, gloriously molten within.

Jalapeno Poppers

₹ 490

Fiery pepper, oozing cheese — delightfully dangerous.

Arancia Flatbread

₹ 485

Heirloom tomato, sun-dried richness and feta
elegance.

Garlic Mushroom with Herbs

₹ 485

Earthy, garlicky and fragrant with Italian herbs.

Burrata with Pesto & Cherry Tomato

₹ 580

Creamy, fresh and effortlessly Italian.

French Fries

₹ 355

Golden, crisp and always the right choice.

Truffle Fries

₹ 375

Crispy, parmesan-dusted and truffle-kissed luxury.

Pasta

Spaghetti Aglio e Olio

₹ 510 / 525

VEG / CHICKEN

Burnt garlic, olive oil and Italian soul —
simply perfect.

Penne in Alfredo Sauce

₹ 515

Rich, creamy and cloaked in classic Italian
indulgence.

Penne Arrabbiata / Pink Flamingo
Sauce

₹ 515

Fiery tomato rage or blush-pink elegance — you
choose.

Rigatoni Arrabbiata

₹ 515

Chunky tomato, garlic & fiery chilli — bold and
rustic.

Baked Mac & Cheese

₹ 515

Mozzarella, cheddar and pure comfort — oven-golden.

Penne with Creamy Pesto

₹ 515 / 599

VEG / CHICKEN

Chunky basil pesto, parmesan-crowned and
gloriously fresh.

Truffle Penne Alfredo

₹ 540 / 565

VEG / CHICKEN

Shiitake, fresh mushroom and truffle —
decadently refined.

Truffle Rigatoni

₹ 565

Rich truffle cream, ridged rigatoni — earthy,
indulgent.

Cacio e Pepe

₹ 615

Two ingredients, infinite elegance — Rome in a bowl.

Ricotta & Spinach Ravioli

₹ 615

Pillowry pasta, creamy ricotta and garden-fresh
spinach.

Baked Truffle Pasta

₹ 625

Oven-kissed, truffle-luxurious and deeply indulgent.

Pizza — Veg ————— NEAPOLITAN / THIN

Queen's Margherita (J) ₹ 815 / 680

Fresh mozzarella, ripe tomatoes and basil — pizza in its purest form.

Fresh Farm Pizza (J) ₹ 815 / 680

Garden vegetables, sweet corn and olives on a classic tomato base.

Four Cheese Pizza ₹ 815 / 680

Four melted cheeses, one glorious slice.

The Fiery Feast Pizza ₹ 799 / 699

Fresh mozzarella, red peppers and a fiery Tabasco kick.

Truffle Mushroom Pizza ₹ 815 / 715

Earthy mushrooms drizzled with luxurious truffle oil.

Chatpata Tandoori Paneer Pizza ₹ 815 / 715

Spiced paneer, colourful peppers and jalapeños — India meets Italy.

Pesto Burrata Pizza (J) ₹ 915 / 799

Creamy burrata, rich pesto and sun-dried tomatoes.

Pizza — Non-Veg — NEAPOLITAN / THIN

Pepperoni Chicken Pizza ₹ 815 / 750

Double the meat, double the satisfaction.

Barbeque Chicken Pizza ₹ 915 / 850

Smoky Moroccan-spiced chicken on a rich, cheesy base.

Chatpata Chicken Pizza ₹ 915 / 850

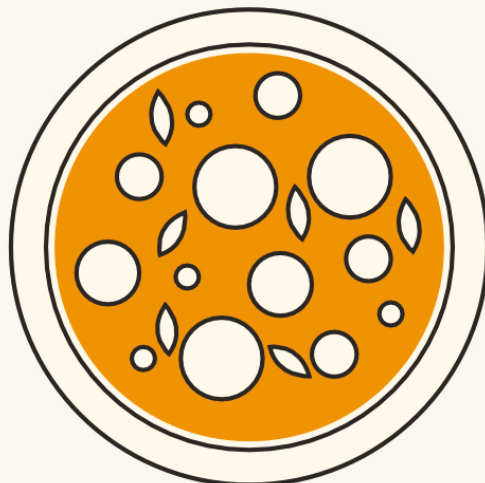
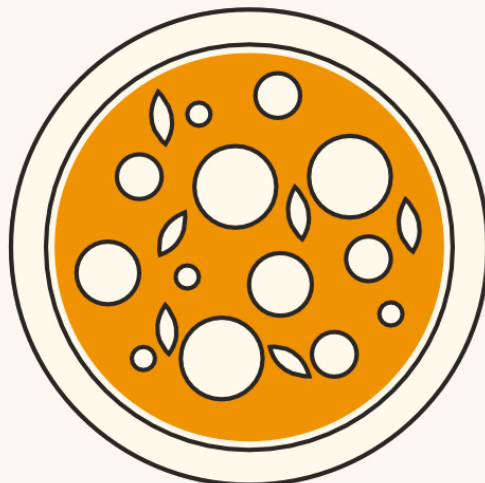
Tandoori chicken, BBQ sauce and cheese — boldly desi.

Chicken Tikka Masala Pizza ₹ 915 / 850

India's favourite curry, reimagined on a crispy base.

Extra Toppings / Cheese / Chicken ₹ 55 / 70 / 85

*Extra cheese,
Extra bell pepper,
Zucchini,
Broccoli,
Mushroom,
Paneer,
Sundried tomato,
Sweet corn,
Jalapeno,
Sliced tomato.*



Indian Starters

Chaat

Dahi Papdi Chaat ₹ 225

Crispy, creamy, tangy — chaat perfection in every bite.

Sev Papdi Chaat ₹ 225

Every layer a surprise — crunchy, tangy, utterly addictive.

Palak Papdi Chaat ₹ 225

Classic chaat, fresh green twist — irresistibly crispy.

Vegetarian

Paneer Tikka (J) ₹ 515

MALAI / LASUNI / PAHADI / AMRITSARI

Four beloved avatars of India's most cherished starter.

Paneer Hilltop Tikka (J) ₹ 515

Smoky, spiced paneer straight from the tandoor.

Achari Paneer Tikka ₹ 515

Tangy pickle spices, smoky paneer — bold and rustic.

Multani Paneer Tikka ₹ 515

Creamy, mildly spiced and melt-in-your-mouth tender.

Pesto Paneer Tikka (J) ₹ 515

Tandoori paneer with an unexpected, fragrant Italian twist.

Paneer Cheese Kabab (J) ₹ 515

Soft paneer, melted cheese and smoky tandoor magic.

Stuffed Mushroom Tikka ₹ 515

Earthy mushrooms, filled and charred to smoky perfection.

Tandoori Broccoli with Garlic Butter ₹ 485

Charred florets, rich garlic butter — surprisingly irresistible.

Crispy Corn & Cheese Tikki ₹ 480

Golden, crunchy and oozing with melted cheese.

Veg Seekh Kabab ₹ 475

Herb-rich, chargrilled and beautifully spiced.

Non-Vegetarian

Murgh Tikka ₹ 610

MALAI / LASUNI / AMRITSARI

Tender chicken, yogurt-marinated and kissed by the tandoor.

Non-Vegetarian

Achari Murgh Tikka ₹ 610

Pickle-spiced chicken, smoky and boldly tangy.

Multani Murgh Tikka ₹ 610

Creamy, delicately spiced and melt-in-your-mouth tender.

Bhatti Ka Murgh ₹ 460 / 715

HALF / FULL

Whole chicken, charred in chef's fiery tandoori masala.

Surmai Fish Tikka ₹ 699

KASUNDI / MALAI / PAHADI / AMRITSARI

King fish, four ways — each more irresistible than the last.

Tandoori Sunhera Prawns ₹ 799

Golden, smoky and spiced to tandoor perfection.

Prawns Achari ₹ 799

Juicy prawns, fiery pickle marinade — gloriously bold.

Lamb Seekh Kabab ₹ 815

Minced lamb, fresh herbs and charcoal — a timeless classic.

Ghar ki Rasoi

Indian Mains

Vegetarian

Paneer (Toofani / Tikka Masala / Kadar) (J) ₹ 515

Bold, saucy and cooked three irresistible ways.

Shahi Paneer ₹ 515

Royally creamy, mildly spiced and luxuriously smooth.

Paneer Lababdar ₹ 515

Silken paneer in a rich, buttery tomato embrace.

Paneer Cheese Masala ₹ 515

Double indulgence — paneer and melted cheese in rich masala.

Lasuni Palak Paneer ₹ 515

Velvety spinach, roasted garlic and soft paneer.

Paneer Khurchan ₹ 515

Skillet-scraped, caramelised and deeply aromatic.

Paneer Angara ₹ 515

Smoky, charcoal-kissed and fiercely flavourful.

Achari Paneer ₹ 515

Tangy pickle spices, bold and beautifully rustic.

Vegetarian

Paneer Bhurji <i>Rustic, spiced and scrambled to homely perfection.</i>	₹ 515
Paneer Chettinad <i>South Indian spice at its most fierce and fragrant.</i>	₹ 515
Cheese Butter Masala (J) <i>Rich, buttery and gloriously indulgent.</i>	₹ 520
Kaju Masala / Kaju Curry (J) <i>Plump cashews bathed in a deeply spiced gravy.</i>	₹ 525
Kaju Paneer Masala <i>Cashews and paneer — a rich, nutty celebration.</i>	₹ 535
Cheese Kofta Masaledar <i>Oozing cheese dumplings in a bold, spiced gravy.</i>	₹ 520
Spinach / Haryali Kofta <i>Herb-stuffed dumplings, slow-cooked in a fiery, aromatic gravy.</i>	₹ 499
Vegetable (Kolhapuri / Makkhanwala / Kadai) <i>Three bold personalities, one incredible vegetable story.</i>	₹ 499
Vegetable Diwani Handi <i>A royal pot of mixed vegetables, slow-cooked to perfection.</i>	₹ 499
Lasuni Palak <i>Silky spinach, roasted garlic — rustic and deeply comforting.</i>	₹ 499
Subz Miloni <i>A medley of seasonal vegetables in a fragrant gravy.</i>	₹ 499
Nawabi Vegetable <i>Regal, aromatic and fit for royalty.</i>	₹ 510
Mushroom (Masala / Makhani / Do Pyaza) <i>Earthy mushrooms, three irresistible ways.</i>	₹ 515
Chhole Pindi <i>Rustic, smoky chickpeas cooked the old Pindi way.</i>	₹ 505
Non-Vegetarian	
Andhra Egg Curry <i>Fiery, bold and unapologetically Andhra.</i>	₹ 499
Egg Bhurji Masala <i>Spiced scrambled eggs — rustic and comforting.</i>	₹ 499
Murgh Makhani <i>Tender chicken, slow-simmered in velvety butter tomato sauce.</i>	₹ 615

Non-Vegetarian

Murgh Tikka Masala BONELESS <i>Chargrilled chicken, smothered in rich, aromatic masala.</i>	₹ 615
Murgh Methi Garlic BONE / BONELESS <i>Fragrant fenugreek, bold garlic — rustic and satisfying.</i>	₹ 599 / 615
Bhuna Murgh Lasunwala BONE / BONELESS <i>Slow-bhuna chicken with deep, roasted garlic flavour.</i>	₹ 599 / 615
Murgh Tariwala (Home Style) BONE / BONELESS <i>Just like home — soulful, comforting and cooked the old way.</i>	₹ 599 / 615
Gosht Rogan Josh / Kadai <i>Slow-cooked lamb, rich spices and pure Kashmiri soul.</i>	₹ 699 / 715
Mutton Curry BONE / BONELESS <i>Bold, hearty and slow-cooked to melt-in-your-mouth perfection.</i>	₹ 699 / 715
Fish Curry / Fish Tikka Masala <i>Tender fish in a tangy, aromatic gravy or bold spicy masala.</i>	₹ 699
Prawns Curry / Prawns Tikka Masala <i>Plump prawns, fragrant coastal gravy or richly spiced masala.</i>	₹ 715

Biryani

Handi Biryani <i>Rustic, pot-cooked and wonderfully aromatic.</i>	₹ 465
Murgh Dum Biryani <i>Slow-steamed, fragrant and layered with tender chicken.</i>	₹ 699
Hyderabadi Dum Biryani VEG / CHICKEN / MUTTON <i>The legendary dum, layered and sealed with saffron.</i>	₹ 485 / 699 / 725
Hyderabadi Dum Biryani FISH / PRAWN <i>Coastal treasures folded into fragrant, spiced rice.</i>	₹ 715 / 720

Dal & Rice

- Dal Fry / Tadka (J)** ₹ 399
Simple, soulful and tempered with love.
- Dal Makhani** ₹ 440
Slow-cooked overnight, buttery and deeply indulgent.
- Steamed Rice / Jeera Rice (J)** ₹ 299 / 315
Pure and simple, or cumin-kissed and fragrant.

Tandoor & Table

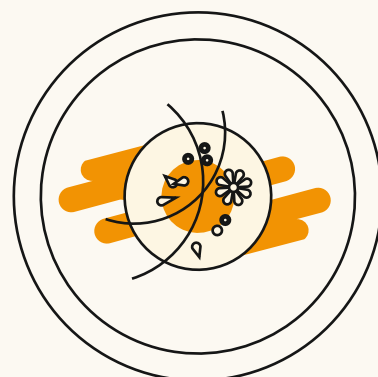
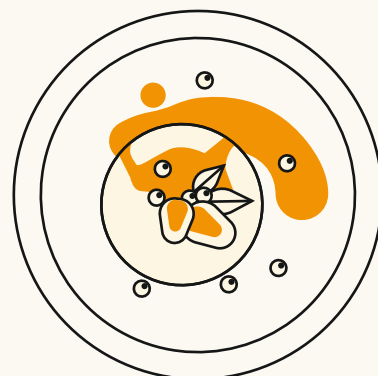
Breads & Accompaniments

Breads

- Tandoori Roti** PLAIN / BUTTER ₹ 65 / 75
Wholesome, charred and straight from the tandoor.
- Missi Roti** ₹ 120
Earthy, spiced and wholesome — a true Indian classic.
- Tandoori Paratha** ₹ 135
Crisp, buttery and kissed by the tandoor flame.
- Lachha Paratha** PLAIN / BUTTER / PUDHINA ₹ 135
Flaky layers, crisp edges and beautifully rustic.
- Kulcha** PLAIN / PANEER ₹ 120 / 269
Flaky, stuffed and gloriously golden.
- Kulcha** PYAZ / ALOO ₹ 175
Rustic, hearty and packed with homely goodness.
- Paneer & Green Chili Kulcha** ₹ 269
Spiced paneer filling with a fiery green chili kick.
- Naan** PLAIN / BUTTER / LASUNI ₹ 120 / 125 / 130
Soft, pillowy and irresistibly fresh-baked.
- Stuffed Garlic Naan** ₹ 185
Roasted garlic, tucked inside pillowy soft naan.
- Cheese Naan / Cheese Garlic Naan** ₹ 269 / 279
Soft naan, oozing with melted cheese — pure comfort.
- Mozzarella & Chili Naan** ₹ 269
Molten mozzarella, chili heat — East meets West.

Accompaniments

- Papad** ROASTED / FRIED (J) ₹ 65
Crisp, light and the perfect start.
- Masala Papad** ROASTED / FRIED (J) ₹ 95
Tangy, spiced and impossible to eat just one.
- Cheese Masala Papad (J)** ₹ 145
All the classics, elevated with melted cheese.
- Plain Curd** ₹ 165
Simple, fresh and quietly essential.
- Vegetable Raita (J)** ₹ 210
Cool, creamy and the perfect curry companion.
- Pineapple / Boondi / Mix Veg Raita** ₹ 210
Chilled, flavoured and three ways delightful.
- Green Salad (J)** ₹ 250
Fresh, crisp and refreshingly simple.



South Indian Appetizers

Vegetarian

Paneer 65 ₹ 415

Crispy, fiery and dangerously addictive.

Malabari Paneer (Dry) (J) ₹ 480

Paneer meets Kerala's fierce coastal spice.

Chettinad Paneer (Dry) (J) ₹ 480

Fiercely spiced, boldly flavoured and authentically Chettinad.

Mushroom Chettinad Dry ₹ 460

Earthy mushrooms, blazing with Chettinad's legendary spice.

Non-Vegetarian

ALL BONELESS

Chicken 65 ₹ 470

Fiery, crispy and gloriously addictive — a South Indian legend.

Black Pepper & Curry Leaf Chicken ₹ 599

Bold pepper heat, fragrant curry leaves — simply irresistible.

Chettinad Mutton (Dry) ₹ 599

Tender mutton, fiercely spiced the Chettinad way.

Malabari Mutton (Dry) ₹ 699

Coconut-marinated mutton with gentle Malabar warmth.

Madurai Mutton (Dry) ₹ 699

Bold, rustic and packed with fierce Madurai spirit.

Chettinad Prawn (Dry) ₹ 715

Juicy prawns, blazing with authentic Chettinad fire.



South Indian Mains

Vegetarian

Malabar Paneer (Gravy) (J) ₹ 499

Soft paneer simmered in a rich, aromatic South Indian gravy.

Paneer Chettinad (Gravy) (J) ₹ 499

Fiercely spiced, boldly sauced and authentically Chettinad.

Vegetable Kurma (J) ₹ 499

Garden vegetables slow-cooked in a creamy coconut gravy.

Vegetable Stew (J) ₹ 480

Gentle coconut milk, fresh vegetables — light and soothing.

Malabari Vegetable (J) ₹ 470

Coastal Malabar flavours wrapped around tender mixed vegetables.

Non-Vegetarian

BONE / BONELESS

Chicken Stew ₹ 599

Tender chicken, gentle coconut milk — warmly comforting.

Chicken Ghee Roast ₹ 599 / 650

Pure ghee, bold spices and slow-roasted South Indian soul.

Madurai Chicken (Gravy) ₹ 599 / 650

Fierce Madurai spices simmered into a deeply rustic gravy.

Chettinad Chicken (Gravy) ₹ 599 / 650

South India's most legendary spice blend, slow-cooked.

Madurai Mutton (Gravy) ₹ 680 / 699

Rustic, deeply spiced and cooked the old Madurai way.

Chettinad Mutton (Gravy) ₹ 680 / 699

Melt-in-your-mouth mutton, blazing with Chettinad fire.

Andhra Fish Curry ₹ 699

Tamarind-sharp, fiery and boldly Andhra in every bite.

Dakshin

South Indian Rice & Bread

South Indian Rice

Lemon Rice (J)

₹ 350

Ghee-tempered, zesty and sunshine-bright.

Curd Rice (J)

₹ 365

Cool, creamy and the ultimate South Indian comfort.

South Indian Bread

Neer Dosa (J)

₹ 140

Delicate, lace-thin and feather-light.

Appam (J)

₹ 140

Crispy edges, pillowy centre — fermented coconut perfection.

Malabar Paratha

₹ 149

Flaky, layered and irresistibly soft — a coastal classic.

Egg Appam

₹ 165

Classic appam crowned with a perfectly set egg.

Appalam 2 PCS

₹ 135

Thin, crispy and the perfect South Indian finale.

Dolci

Desserts

Millionaire Chocolate Truffle Cake

₹ 520

Layers of pure chocolate decadence — unapologetically indulgent.

Lotus Biscoff Cheesecake

₹ 545

Velvety, caramel-spiced and impossibly creamy.

Lava Cake with Ice Cream

₹ 585

Warm, gooey chocolate meets cold vanilla — sheer perfection.

Gulab Jamun 2 PCS

₹ 149

Soft, syrup-soaked and melt-in-your-mouth divine.





Thank You

WE HOPE TO SEE YOU AGAIN

VISIT US

5th Floor, Zorba Complex, Aksar Chowk,
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TIMINGS

12:00 PM – 2:45 PM · 7:00 PM – 10:45 PM

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