

breakfast

Choice of cereal	200
Ask for available options. Served with a choice of hot or, cold milk.	
Freshly cut seasonal fruit	200
Changes according to availability	
Indore style poha	200
Topped with sev and peanuts	
Besan cheela	250
Stuffed with paneer masala, served with tamarind chutney	
Choice of paratha	250
Choose between aloo, paneer or, cheese. Served with butter, chutney and house made pickle. Add yogurt - Rs. 50	
Aloo poorie	250
Tangy aloo tamatar sabzi with crisp poori	
Chole bhature	250
Served with chutney and house made pickle.	
Pancakes	300
Served with butter and maple syrup or, nutella and biscuit crumble	
Choice of omelette	300
Choose between plain, masala or cheese. Served with hash browns, grilled tomato, toast and butter Add sausages and bacon - Rs. 150	
Scrambled eggs	300
Served with hash browns, grilled tomato, toast and butter.	
French toast	300
Served with butter and maple syrup or, nutella and biscuit crumble	

all day!

Posh maggi Choose between plain, vegetable, cheese and jalapeño or, peri peri	150
Bread roll Stuffed with aloo masala. Served with chutney and ketchup.	200
French fries Choose between salted or, spicy. Add cheese sauce - Rs. 50	200
Aloo chana chaat Spicy, tangy chaat topped with peanuts and sev.	200
Bhel puri Topped with sev and peanuts	200
Vegetarian momos Stuffed with spring onion, carrots, celery, sweet corn, water chestnuts. 6 pieces. Served with hot garlic and mayonnaise.	250
Baarish wale pakore Crisp mixed vegetable pakoras, sprinkled with chaat masala. Served with chutney	250
Cheesy garlic bread Melty cheese and on crisp toast.	300
Honey chili potatoes / mushrooms Crispy potatoes tossed with honey and soy!	300 / 350
Mall road spring roll (veg / chicken) Served with hot garlic and sweet chili sauce	300 / 350
Chili paneer Crisp paneer, tossed in sweet and spicy sauces with onions and mixed peppers	350
Vegetarian manchurian Crisp manchurian in spicy sauce!	350
Mushrooms on toast Creamy mushrooms with cheese and herbs on toast	350
Chicken momos Stuffed with spicy chicken. Served with hot garlic and mayonnaise.	300
Kerala chicken pakora popcorn Crisp chicken bites, served with hot garlic sauce.	350
Chili chicken Crisp paneer, tossed in sweet and spicy sauces with onions and mixed peppers	375

Spicy chicken stir fry 375
With mixed peppers, hoisin and oyster sauce

sandwiches & burgers
served with fries

Home style veggie (v) 250
With onions, tomatoes, cucumber and capsicum.

Crispy veggie burger (v) 300
Veggie patty, coleslaw, fresh tomatoes

Vegetarian club sandwich (v) 350
Triple layer sandwich with coleslaw, mustard, fresh tomatoes, basil pesto

Grilled chicken burger (nv) 350
Peri peri grilled chicken fillet, mustard sauce, coleslaw, fresh tomatoes

Fried chicken burger (nv) 350
Fried chicken fillet, barbecue sauce, gherkins, coleslaw

Chicken club sandwich (nv) 400
Triple layer sandwich with fried egg, coleslaw, mustard, fresh tomatoes, basil pesto

pasta

choose between spaghetti or penne / served with garlic bread

Arrabbiata (v) 400
Slow cooked tomatoes, basil, olive oil

Alfredo (v) 400
Creamy white sauce, mushrooms

Pink! (v) 400
Delhi's favourite pasta! Tomato and cream.

Spaghetti aglio e olio (v) 400
Olive oil, garlic, chili, oregano, parsley

Piri piri (v) 400
Spicy butter and bird's eye chili sauce, cheese, parsley

soups

Tomato and basil soup (v) Served with garlic bread.	300
Manchow (v / nv) Topped with crispy fried noodles.	300 / 325

mains

Thai red curry (v / nv) Aromatic red chili and coconut milk curry with seasonal greens. Served with rice, fried onions and peanuts.	450 / 550
Vegetables or, chicken in hot garlic sauce (v / nv) Stir fried chicken in sweet and spicy garlic sauce. Served with rice.	450 / 550
Chili garlic noodles (v/nv) Noodles tossed with onion, carrots, peppers and cabbage. Choose between classic or spicy.	300 / 400
Good ol' fried rice (v/nv) With soy, sesame oil, hot sauce and your choice of protein. Choose between classic or spicy.	300 / 400
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Piri piri grilled chicken (nv) With grilled vegetables, fries and sauce.	450
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Dal tadka (v) Arhar dal with homely ghee tadka with cumin, onion and tomatoes.	300
Dal makhani (v) Overnight simmered and topped with butter.	350
Aloo jeera (v) Simple, flavourful and delicious	300
Home style mix vegetables (v) Seasonal vegetables tempered with tomato masala.	350
Paneer butter masala (v) Paneer in creamy tomato and cashew gravy	400

Paneer / chicken do pyaaza (v/nv) Creamy tomato curry with onions cooked in two ways	400 / 450
Kadhai paneer / chicken (v/nv) Spicy onion tomato masala with charred onions and tomatoes	400 / 450
Chicken curry (nv) Pressure cooked chicken in a home style curry	500
Butter chicken (nv) Tandoori chicken cooked in a creamy tomato and cashew gravy.	500
Mutton roganjosh (nv) Mutton cooked over 4 hours in a brown onion and tomato curry	600
Vegetable and paneer biryani (v) Served with raita and salan.	400
Chicken biryani (nv) Served with raita and salan.	500

roti / rice	
Tawa roti (Set of 3)	100
Tawa paratha (Set of 3)	200
Malabar paratha (Set of 3)	250
Steamed rice	200
Jeera rice	250

raita / salad / papad	
Boondi raita	150
Green salad	150
Plain papad	100
Masala papad	150

dessert

Gulab jamun (v) Hot, warming and absolutely delicious.	200
Park cafe ice cream sundae (v) Vanilla ice cream layered with jelly, local jam, house cake and biscuit crumb	300
Chocolate sundae (v) Vanilla ice cream with brownie, chocolate bits, hot chocolate sauce and nuts	350