

# Delivery Menu

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**ORDER WORTH INR 1000  
OR MORE AND AVAIL A  
30% DISCOUNT**

- ALL ORDERS WILL BE DELIVERED WITHIN 60 MINUTES.
- IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING.
- CONSUMING RAW AND UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES.
- GOVERNMENT TAXES EXTRA AS APPLICABLE.
- WE LEVY NO SERVICE CHARGE.
- DELIVERY CHARGES WILL VARY BASED ON DISTANCE.
- ORDERS ABOVE INR 5000 WILL BE VOID OF DELIVERY CHARGE.
- WE ACCEPT UPI, DEBIT/CREDIT CARD AND CASH PAYMENTS.

# Breakfast Menu

7:00 AM TO 11:00 AM

## PARSI BREAKFAST **INR 499**

Akuri (Parsi style scrambled eggs with fried onion, ginger, coriander, chopped chillies and black pepper)  
Bun Maska - 2 PCS (Home-made bun smothered with butter and jam)  
Murgh Outlet (Crumb coated and pan fried crispy chicken mince cutlets with spicy coriander chutney)  
Nankatai - 2 PCS (Parsi shortbread cookie)

## MUMBAI BREAKFAST **INR 499**

Misal Pav (Spicy sprouted moth bean curry topped with onion, lemon, coriander and served with pav)  
Kaande Pohe (Soft flattened rice with onion, potato and Indian spices, topped with sev)  
Vada Pav - 2 PCS (Tapioca pearls, roasted peanuts, boiled potato cutlets)  
Sabudana Vada (Fried sago dumpling served with coconut chutney and sweetened curd)

## IDLI **INR 375**

Steamed rice cake served with sambar and chutney

## MEDU VADA **INR 375**

Deep fried lentil dumpling served with sambar and chutney

## UTTAPPAM **INR 400**

Savory pancake with choice of topping - masala (or) onion, served with sambar and chutney

## UPMA **INR 400**

Roasted semolina, seasoned with tempered mustard seeds and onion

## POHA **INR 400**

Puffed rice, onion, green chilli, Indian spices

# Combo Meals

11:00 AM TO 11:00 PM

## INDIAN VEGETARIAN COMBO MEAL **INR 500**

-Kachumber Salad  
-Subji (Choose any one) Kofta Curry (or) Amritsari Chole (or) Paneer Saag  
-Dal (Choose any one) Dal Tadka (or) Lumbini Dal  
-Rice (Choose any one) Steamed Rice (or) Jeera Rice (or) Ghee Rice  
-Tawa Paratha  
-Gulab Jamun (or) Moong Dal Halwa

## INDIAN NON VEGETARIAN COMBO MEAL **INR 550**

-Kachumber Salad  
-Mains (Choose any one) Butter Chicken (or) Mangalorean Fish Curry  
-Dal (Choose any one) Dal Tadka (or) Lumbini Dal  
-Rice (Choose any one) Steamed Rice (or) Jeera Rice (or) Ghee Rice  
-Tawa Paratha  
-Gulab Jamun (or) Moong Dal Halwa

## ASIAN VEGETARIAN COMBO MEAL **INR 500**

-Kimchi  
-Chili Paneer  
-Vegetable Thai Curry - Choice of green (or) red curry  
-Vegetable Fried Rice (or) Vegetable Hakka Noodles  
-Coconut Pudding

## ASIAN NON VEGETARIAN COMBO MEAL **INR 550**

-Kimchi  
-Chili Chicken  
-Chicken Thai Curry - Choice of green (or) red curry  
-Chicken Fried Rice (or) Chicken Hakka Noodles  
-Coconut Pudding

## WESTERN VEGETARIAN COMBO MEAL **INR 500**

-Greek Salad  
-Buttered Vegetables  
-Grilled Cottage Cheese Steak with BBQ Sauce (or) Creamy Polenta with Vegetable Ragù  
-Choice of Pasta - Penne (or) Farfalle with Choice of Sauce - Arrabiatta (or) Alfredo  
-Carrot Cake

## WESTERN NON VEGETARIAN COMBO MEAL

INR 550

- Greek Salad
- Buttered Vegetables
- Herb Infused Chicken Steak with BBQ Sauce (or) Mustard
- Marinated Fish with Lemon Caper Sauce
- Choice of Pasta - Penne (or) Farfalle with Choice of Sauce - Arrabiatta (or) Alfredo
- Carrot Cake

## VEGAN COMBO MEAL

INR 500

- Sprout Salad
- Soya Garlic Tofu
- Yellow Dal (or) Grilled Vegetables
- Vegetable Pulao (or) Vegetable Fried Rice
- Cut Fruits

## KETOGENIC VEGETARIAN COMBO MEAL

INR 500

- Greek Salad
- Cheese Fritters
- Buttered Vegetables (or) Stir Fried Tofu
- Baked Cheese Pasta
- Dark Chocolate Brownie

## KETOGENIC NON VEGETARIAN COMBO MEAL

INR 550

- Greek Salad
- Chicken Nuggets
- Grilled Chicken (or) Chicken Kung Pao
- Baked Cheese Pasta
- Dark Chocolate Brownie

## Salad

11:00 AM TO 11:00 PM

## THE HEBBAL CAFÉ SALAD INR 450

Sprouts, feta cheese, sundried tomatoes, olives, walnuts

## CLASSIC CAESAR SALAD WITH GRILLED VEGETABLES INR 450

Crispy Romaine, Parmesan cheese, Caesar dressing, grilled vegetables

## CLASSIC CAESAR SALAD WITH HERB ROASTED CHICKEN

INR 500

Crispy Romaine, Parmesan cheese, Caesar dressing, chicken

## CLASSIC CAESAR SALAD WITH BACON AND ANCHOVIES

INR 550

Crispy Romaine, Parmesan cheese, Caesar dressing, bacon and anchovies

## Sandwiches, Burgers and Wraps

11:00 AM TO 11:00 PM

## MUMBAI MASALA SANDWICH

INR 550

Spiced potatoes, mint chutney, cucumber, cheese and tomatoes grilled in white bread and served with French Fries

## CHILI CHEESE TOAST

INR 550

English cheddar, chillies, coriander, served with French fries

## VEGETABLE GRILLED PANINI

INR 550

Pesto, zucchini, buffalo mozzarella, caramelized onions, served with French fries

## CHICKEN GRILLED PANINI INR 650

Chicken tikka, mint mayonnaise, caramelized onions, served with French fries

**VEGETABLE CLUB SANDWICH**  **INR 550**

Grilled peppers, zucchini, sliced tomatoes, cheddar, lettuce, served with French fries

**CHICKEN CLUB SANDWICH**  **INR 650**

Grilled chicken breast, grilled bacon, lettuce, fried egg, tomato, served with French fries

**VEGETABLE BURGER**  **INR 550**

Mixed vegetable patty, tomatoes, cheese, served with French fries

**CHICKEN BURGER**  **INR 650**

Grilled chicken patty, tomatoes, Emmental cheese, served with French fries

**PANEER KURCHAN KATHI ROLL**  **INR 600**

Flaky Indian bread with mustard and cottage cheese, served with mint chutney

**DOUBLE EGG CHICKEN KATHI ROLL**  **INR 650**

Flaky Indian bread with mustard, egg and chicken, served with mint chutney

## Appetizers

**11:00 AM TO 11:00 PM**

**LAL MIRCH KA PANEER TIKKA**  **INR 550**

Cottage cheese marinated with red chili, yogurt and Indian spices

**PALAK AUR ANJEER KI SHAMMI**  **INR 550**

Pan grilled spinach and fig medallion served with mint chutney

**TANDOORI ALOO**  **INR 550**

Baby potatoes marinated with chili, yogurt and ground Indian spices

**BHATTI KA MURGH TIKKA**  **INR 650**

Chicken morsels marinated with yogurt, red chili and roasted spices

**CHILI CHICKEN**  **INR 650**

Stir fried chicken with chili, ginger and scallions

**GOSHT KA SEEKHAN**  **INR 700**

Skewered minced lamb mixed and flavored with aromatic Indian spices and herbs

**SARSON MAHI TIKKA**  **INR 800**

Mustard, lemon and yogurt marinated seasonal fish

**TANDOORI ACHARI JHEENGA**  **INR 900**

Jumbo prawns marinated with pickling spices, lemon and cooked in a clay oven, served with mint chutney

## Local Delicacies

**11:00 AM TO 11:00 PM**

**BABY CORN PEPPER FRY**  **INR 550**

Crispy fried baby corn with black pepper, curry leaves and Indian spices

**BENDAKAI PULUSU**  **INR 550**

Soft cooked okra with onion, tomatoes, tamarind and whole spices

**CHICKEN CHETTINAD**  **INR 750**

Chicken cooked with fresh coconut, red chili and coriander

**CHICKEN SUKKA**  **INR 750**

Chicken tossed with roasted coconut, chili, curry leaves and roasted spices

**MUTTON ARCOT**  **INR 850**

Slow cooked lamb with coconut and chilies

**MANGALOREAN PRAWN CURRY**  **INR 900**

Prawns simmered in coconut milk, red chili and tamarind

**TAWA FISH FRY**  **INR 900**

Pan seared kingfish marinated in chili paste

## Indian Mains

**11:00 AM TO 11:00 PM**

**PANEER LABABDAR**  **INR 600**

Cottage cheese cooked in rich tomato, onion and cashew nut gravy

**DUM ALOO KASHMIRI**  **INR 600**

Baby potatoes cooked in a yogurt gravy with dry ginger, fennel and Indian spices

**SUBZ KADAI**  **INR 600**

Seasonal vegetables tossed with tomatoes, onion, bell peppers and roasted Indian spices

**YELLOW DAL TADKA**  **INR 600**

Yellow lentils tempered with cumin, red chili and coriander

**LUMBINI DAL**  **INR 600**

Overnight simmered black lentils finished with tomatoes, fresh cream and clarified butter

**MURGH DHANIYA KORMA**  **INR 750**

Chicken morsels cooked in fresh coriander, brown onion and yogurt gravy

**BUTTER CHICKEN**  **INR 750**

Tandoori chicken tikka cooked in a tomato gravy with dried fenugreek, cream and butter

**ROGAN JOSH**  **INR 850**

Lamb braised with garlic, ginger and aromatic spices

**KADHAI JHEENGA**  **INR 900**

Tiger prawns tossed with bell peppers, onion and tomatoes

## Rice and Biryani

**11:00 AM TO 11:00 PM**

**VEGETABLE DUM BIRYANI**  **INR 650**

Layered basmati rice cooked with vegetables in a clay pot

**CHICKEN DUM BIRYANI**  **INR 700**

Layered basmati rice cooked with chicken in a clay pot

**LAMB DUM BIRYANI**  **INR 800**

Layered basmati rice cooked with lamb in a clay pot

**JEERA PULAO**  **INR 500**

Basmati rice tossed with cumin

**SUBZ PULAO**  **INR 500**

Basmati rice tossed with vegetables

**STEAMED RICE**  **INR 350**

Steamed basmati rice

**MASALA KHICHDI**  **INR 450**

Rice and pulses cooked with tempered cumin and turmeric, served with curd

**CURD RICE**  **INR 400**

Soft cooked rice and yogurt tempered with mustard and curry leaves

## Indian Bread

**11:00 AM TO 11:00 PM**

**TAWA PARATHA**  **INR 150**

Giddle fried whole wheat bread - Choice of plain (or) butter

## Western Mains

**11:00 AM TO 11:00 PM**

**NEAPOLITAN**  **INR 600**

Choice of pasta - Penne / Spaghetti / Farfalle - tossed with tomatoes, garlic, onions and herbs

**MORNAY SAUCE**  **INR 600**

Choice of pasta - Penne / Spaghetti / Farfalle - cooked with Béchamel sauce and cheddar cheese

**MUSHROOM RISOTTO**  **INR 600**

Arborio rice cooked with Parmesan cheese and mushroom

**CHICKEN AND LEEK RISOTTO**  **INR 700**

Arborio rice cooked with leek and tender chicken pieces

**SAGE ROAST CHICKEN**  **INR 750**

Served with baby potatoes, sautéed vegetables and mustard jus

**GRILLED AUSTRALIAN LAMB RACK**  **INR 1200**

Served with fondant potatoes, glazed carrots and rosemary jus

**GRILLED SALMON**  **INR 900**

Served with sautéed carrots, zucchini and caper butter sauce

## Asian Mains

**11:00 AM TO 11:00 PM**

**KUNG PAO CHICKEN**  **INR 650**

Chicken morsels tossed with cashew nut, scallion and chillies in Kung Pao sauce

**STIR FRY**

ASIAN VEGETABLES IN HOT GARLIC SAUCE  **INR 550**

CHICKEN IN BLACK BEAN SAUCE  **INR 650**

PRAWNS IN SCHEZWAN PEPPER SAUCE  **INR 900**

## THAI GREEN/RED CURRY WITH JASMINE RICE

VEGETABLE 	INR 650
CHICKEN 	INR 750
PRAWNS 	INR 900

## FRIED RICE

VEGETABLE 	INR 550
CHICKEN 	INR 650
SEAFOOD 	INR 800

## WOK TOSSED NOODLES

VEGETABLE 	INR 550
EGG 	INR 550
CHICKEN 	INR 650

## For The Kids

11:00 AM TO 11:00 PM

### MAC N CHEESE

Baked macaroni pasta in cheese sauce

### DONALD DUCK BOOSTER

Spaghetti with lamb meat balls and tomato sauce

### WARM CHOCOLATE FUDGE

Soft creamy chocolate with sugar, milk, butter and vanilla extract

### RED VELVET OREO CHEESECAKE

Oreo crust with fresh cream cheese, egg and sugar

## Desserts

11:00 AM TO 11:00 PM

### SINGLE ORIGIN CHOCOLATE CRÈME BRÛLE

INR 400

Palm sugar and cardamom infused chocolate custard

### SUGAR FREE CHEESECAKE

INR 400

Cookie crust, fresh cream cheese, egg

### BAKED BELGIAN TART

INR 400

Served with citrus mascarpone cream and roasted hazelnut nougat

### KESARI RASMALAI

INR 375

Poached cheese disc with saffron milk

### GULAB JAMUN

INR 375

Fried cottage cheese dumplings, soaked in saffron sugar syrup

## Cakes (1 Kg)

11:00 AM TO 11:00 PM

### OLD FASHIONED CAKE

INR 1299

Dark chocolate, dark chocolate sponge, whipped cream, egg

### SEASONAL FRESH FRUIT CAKE

INR 1299

Exotic fresh fruits, vanilla sponge, whipped cream

### WILD FOREST CAKE

INR 1299

Dark chocolate, dark chocolate sponge, whipped cream, cherry fruit compote



**RED VELVET CAKE** 🟡 **INR 1299**

Velvet sponge, cream cheese, white chocolate, whipped cream, egg

**BLUEBERRY BAKED CHEESECAKE** 🟡 **INR 1299**

Cookie base, cream cheese, egg, cream, blueberry compote

## *Pastries (250 Gms)*

**11:00 AM TO 11:00 PM**

**OLD FASHIONED PASTRY** 🟡 **INR 299**

Dark chocolate, dark chocolate sponge, whipped cream, egg

**SEASONAL FRESH FRUIT PASTRY** 🟢 **INR 299**

Exotic fresh fruits, vanilla sponge, whipped cream

**RED VELVET PASTRY** 🟡 **INR 299**

Velvet sponge, cream cheese, white chocolate, whipped cream, egg

**BLUEBERRY BAKED CHEESE PASTRY** 🟡 **INR 299**

Cookie base, cream cheese, egg, cream, blueberry compote

## *Chef Crafted Cookies (Set of 6 pieces)*

**11:00 AM TO 11:00 PM**

**SOFT CENTERED CHOCOLATE COOKIES** 🟡 **INR 349**

Refined flour, butter, dark chocolate, egg

**PEANUT BUTTER COOKIES** 🟡 **INR 349**

Refined flour, peanut butter, egg

**RED VELVET COOKIES** 🟡 **INR 349**

Refined flour, butter, egg, cream cheese

## *Tea Cake and Muffins (1 piece)*

**11:00 AM TO 11:00 PM**

**CARROT & RAISIN MUFFINS (SUGAR FREE)** 🟡 **INR 79**

Refined flour, butter, raisins, egg

**VANILLA TEA CAKE** 🟡 **INR 79**

Refined flour, butter, egg, sugar

**MARBLE TEA CAKE** 🟡 **INR 79**

Refined flour, butter, egg, sugar, cocoa powder

## *Nazaara Specials*

**4:00 PM TO 11:00 PM**

## *Appetizers*

**KANDHARI PANEER TIKKA** 🟢 **INR 650**

Char-grilled cottage cheese, pomegranate yogurt marinade

**DUDHIYA PANEER** 🟢 **INR 650**

Pan grilled cottage cheese steaks stuffed with fig chutney

**TILASHMI ALOO NAZAKAT**  **INR 600**

Char-grilled stuffed potatoes, spiked with sesame

**SUBZ NAWABI SEEKH**  **INR 600**

Hand ground green peas and beans gratinated with cheese

**SARSON PHOOL BAAG**  **INR 650**

Charred broccoli marinated with kasundi mustard and cream cheese

**NADROO KI CHAAMP**  **INR 650**

Braised lotus stem, shallow fried and flavored with Kerala black cardamom

**MAHI AJWAINI TIKKA**  **INR 800**

Freshly caught fish fillet, charred in the tandoor, flavored with carom seeds

**BHATTI DA JHEENGA**  **INR 900**

Tiger prawns marinated with fresh ground spices, a specialty from 'Amritsar'

**KALMI KEBAB**  **INR 700**

House spiced chicken legs cooked in the tandoor

**DHUNGARE MURGH**  **INR 700**

Chicken morsels smoked with spices, cooked in the tandoor

**MURGH SEEKH GILAFI**  **INR 700**

Skewered hand ground chicken coated with bell peppers

**LUCKNOWI SEEKH**  **INR 800**

Classic lamb minced kebab, skewered and cooked in the tandoor

**TANDOORI CHAAMPEIN**  **INR 850**

Overnight fennel marinated lamb chops and potatoes, flame cooked on charcoal

## Mains

**PEEPAY WALE CHOLE**  **INR 700**

Chickpeas cooked with carom seeds and pickled resham patti chilies

**VILAYATI KADHAI SUBZI**  **INR 700**

A mélange of exotic vegetables tossed in onions and tomatoes

**BHUNA SAAG**  **INR 700**

Assortment of mountain grown green leaves cooked with garlic and ghee

**BAINGAN SARAF**  **INR 700**

Chunky aubergine mash with smoky Indian tempering

**DHINGRI DOLMA**  **INR 750**

A Lucknowi style mushroom preparation garnished with grated paneer

**PANEER KALIYAN**  **INR 700**

Cubes of paneer simmered in a smooth yogurt based gravy

**MAKHMALI KOFTE**  **INR 800**

Cottage cheese dumplings simmered in a rich nut gravy

**MAHI SUNEHRI**  **INR 800**

Indian sea bass simmered in onion and yogurt gravy, cooked in mustard oil

**KACCHI MIRCH KA JHEENGA**  **INR 900**

Arabian sea prawns cooked along with spring onion and green peppercorns

**BUTTER CHICKEN**  **INR 800**

A classic preparation of chicken chunks cooked in the tandoor and simmered in a cashew and tomato gravy

**TARIWALA MURGH**  **INR 800**

Home - style chicken curry with bone

**MURGH SIRKA PYAAZ**  **INR 850**

Country style boneless chicken preparation cooked with pickled onions

**SASRANGA MEAT**  **INR 900**

Slow braised chunks of grass fed lamb, flavored with Kashmiri spices

**GOSHT NIHARI**  **INR 900**

Overnight simmered cuts of lamb flavored with a blend of spices


**NALLI ROGAN JOSH**  **INR 900**

A classic preparation of lamb shanks from the northern region of India

**MURGH MASALA ROAST**  **INR 1100**

Spring chicken marinated in robust spices and baked in the oven

## Dal

**DAL NAZAARA**  **INR 700**

Our signature black lentils slow cooked for long hours in a copper urn

**DAL SULTANI**  **INR 650**

Smoked yellow lentil with cream and a hint of yogurt

## Breads

**ZAFRANI TAFTAN**  **INR 225**

**BAKARKHANI**  **INR 225**

## Desserts

**NAZAARA BALAI TUKDA**  **INR 450**

A royal style bread and butter pudding

**GULAB - E - GULKAND**  **INR 400**

Milk dumplings stuffed with refreshing rose petal jam

**BHURE CHAWAL KI KHEER**  **INR 400**

Brown rice pudding mixed with saffron and nuts