

Fairfield<sup>®</sup>  
BY MARRIOTT

BENGALURU  
RAJAJINAGAR



MARRIOTT  
*on*  
Wheels

Relish the flavours of Marriott right at your home, as we deliver signature delicacies from our award winning restaurants, delivered right at your doorstep.

**We deliver with care:**



**HYGIENE**

Complete caution with regards to hygiene levels are maintained.



**PACKED WITH CARE**

Orders are safely packed. Kindly dispose the containers and exterior bag.



**DROP**

Freshly cooked food dropped at your doorstep.



**PAYMENT**

Credit/ Debit card/ UPI options available.



**PERSONNEL SAFETY**

Road safety gear and valid IDs will be provided to our delivery personnel.

To place your order, call us at **+91 83287 03535**

## SALADS & CHAAT

<b>Garden Fresh</b>	<b>170</b>
<i>Crisp romaine with tomato, carrot, red onion marinated with pesto</i>	
<b>Mixed Greens with Thai Dressing</b>	<b>170</b>
<i>Herb scented seasonal vegetables tossed with Thai dressing</i>	
<b>Samosa Chaat</b>	<b>170</b>
<i>Crispy samosa marinated with home made chutneys and finished with chopped onion, tomato and coriander</i>	

## APPETIZERS

<b>Palak Chane ki Shammi</b>	<b>190</b>
<i>Spicy baby spinach and Bengal lentil cakes with mint and yogurt chutney</i>	
<b>Dahi Ke Kebab</b>	<b>190</b>
<i>Shallow fried fish marinated in chef special masala</i>	
<b>Aloo ki Tikki</b>	<b>190</b>
<i>Famous street food topped with tangy sauce, chopped onion, tomato finished with coriander</i>	
<b>Tawa Machhi</b>	<b>220</b>
<i>Shallow fried basa fish marinated in Chef's special masala, served with mint chutney</i>	
<b>Murgh Tarasey Kebab</b>	<b>240</b>
<i>Overnight marinated chicken breast with exotic spices, green paste and yogurt, cooked on hot plate</i>	
<b>Siya Mirch Murgh</b>	<b>240</b>
<i>Hyderabadi-style chicken cooked in a mixture of black pepper, garlic and green chili</i>	
<b>Andhra Chili Chicken</b>	<b>240</b>
<i>South Indian style chili chicken</i>	
<b>Grilled Prawns</b>	<b>340</b>
<i>Herb marinated prawns cooked with olive oil and garlic, over the griddle</i>	
<b>Mutton Pepper Fry</b>	<b>360</b>
<i>Aromatic and spicy South Indian style mutton preparation</i>	

## PASTA

<b>Spaghetti Napolitana</b>	<b>270</b>
<i>Spaghetti pasta stirred with fresh basil and tomato sauce</i>	
<b>Penne Pesto</b>	<b>270</b>
<i>Penne pasta and assorted vegetables cooked with creamy pesto sauce</i>	

**Spaghetti Napolitana Chicken** 300  
*Spaghetti pasta and shredded chicken stirred with fresh basil and tomato sauce*

**Penne Pesto Chicken** 300  
*Penne pasta and shredded chicken cooked with creamy pesto sauce*

## BURGERS

**Vegetable Burger** 220  
*Fried homemade vegetable patty, tomato, cucumber, cheddar cheese and lettuce*

**Chicken Burger** 260  
*Fried chicken breast, cheddar cheese and tomato*

## WRAPS/ROLLS/STREET FOOD

**Bombay Pav Bhaji** 220  
*Famous street food from Mumbai*

**Dilli ke Chole Kulche** 220  
*Spiced chickpeas with white flour bread, topped with chopped onion and tomato*

**Mixed Vegetables and Paneer Kathi Roll** 220  
*Cottage cheese and mixed vegetables rolled in wheat roti*

**Vegetable Burrito** 220  
*Choice of veggies with onion, Mexican rice, peppers, cheese, spicy black beans, salsa*

**Chicken and Fried Egg Kathi Roll** 260  
*Chicken and fried eggs rolled in wheat roti*

**Chicken Burrito** 260  
*Shredded chicken with onion, Mexican rice, peppers, cheese, spicy black beans, salsa*

## NORTH INDIAN DELICACIES

**Dal Double Tadka with Rice** 220  
*Yellow lentil tempered with Indian spices*

**Kava Dal with Jeera Rice** 240  
*Black lentil slow cooked overnight and finished with cream and butter*

**Mirch Makai do Pyaza with Phulka** 240  
*Baby corn and bell peppers stir fried with cumin seeds, spring onions and crushed coriander*

**Nizami Subz Handi with Rice** 240  
*Seasonal mixed vegetables cooked in tomato and cashew gravy*

<b>Kumbh Hara Pyaaz with Rice</b> <i>Mushroom cooked with tomato gravy and flavoured with spring onion</i>	<b>280</b>
<b>Paneer Lababdar with Tawa Paratha</b> <i>Cottage cheese cooked in lababdar gravy, finished with cream</i>	<b>280</b>
<b>Paneer Matar Malai with Tawa Paratha</b> <i>Cottage cheese, green peas simmered in rich cashew nut base gravy</i>	<b>280</b>
<b>Methi Macchli with Rice</b> <i>Basa fish prepared in onion, tomato and fenugreek</i>	<b>300</b>
<b>Pudina Macchli ka Salan with Rice</b> <i>Basa fish cooked with onion, tomato, and mint gravy</i>	<b>300</b>
<b>Murgh Tariwala with Rice</b> <i>Home-style chicken curry with fresh coriander</i>	<b>300</b>
<b>Choosa Khaas Makhni with Tawa Pulao</b> <i>Tandoori chicken cooked in a tomato and cashew nut based gravy, finished with fresh cream</i>	<b>320</b>
<b>Begumati do Pyaza</b> <i>Chicken cooked with coriander and spring onion, reminiscent of the cooking style of the royal palace</i>	<b>320</b>
<b>Laal Maas with Safed Rice</b> <i>A Rajasthani delicacy of lamb cooked with chillies</i>	<b>420</b>
<b>Lagan ka Bhuna Gosht with Warqi Paratha</b> <i>Small lamb cubes flavoured with cassia buds and red chili, cooked in a lagan</i>	<b>420</b>
<b>North Indian Veg Thalli</b> <i>Subz handi, paneer makhani, dal tadka, curd, sada chawal, phulka and gulab jamun</i>	<b>340</b>
<b>North Indian Non Veg Thalli</b> <i>Butter chicken, paneer do pyaza, dal tadka, curd, sada chawal, phulka and gulab jamun</i>	<b>370</b>
<b>SOUTH INDIAN DELICACIES</b>	
<b>Avial with Rice</b> <i>Mixed vegetables made with fresh coconut and curd</i>	<b>220</b>
<b>Vendakai Pulusu with Ghee Rice</b> <i>Ladyfinger tempered with South Indian spices and finished with tomato gravy</i>	<b>240</b>
<b>Mix Veg Korma with Tawa Paratha</b> <i>A South Indian preparation with coconut, curry leaves and home-grounded spices</i>	<b>240</b>
<b>Vegetable Chettinad with Rice</b> <i>Mixed vegetables cooked with our homemade chettinad gravy</i>	<b>240</b>

<b>Malabar Fish Curry with Rice</b>	<b>300</b>
<i>A delicious, creamy fish curry with goodness of coconut milk and full of chillies, coriander and mustard seeds</i>	
<b>Mangalorean Fish Curry with Rice</b>	<b>300</b>
<i>This Mangalore Catholic fish curry is both fiery and tangy, with traditional ingredients like coconut, tamarind, and plenty of red chillies</i>	
<b>Chicken Chettinad with Rice</b>	<b>300</b>
<i>Traditional South Indian chicken curry flavoured with coriander seeds, black pepper and curry leaves</i>	
<b>Andhra Chicken Curry With Rice</b>	<b>300</b>
<i>Combination of Southern spices tossed with diced chicken</i>	
<b>Natti-style Mutton curry with Rice</b>	<b>420</b>
<i>Karnataka style mutton curry made with home-grounded spices</i>	
<b>South Indian Veg Thali</b>	<b>340</b>
<i>Sambar, avial, rice, curd, papad, chapati and payasam</i>	
<b>South Indian Veg Thali</b>	<b>370</b>
<i>Sambar, chicken chettinad, avial, rice, curd, papad, chapati and payasam</i>	
<b>RICE &amp; BREADS</b>	
<b>Lemon Rice</b>	<b>220</b>
<i>Rice tempered with spices like mustard seeds, curry leaves and has peanuts for the crunch and lemon juice for that tangy flavor</i>	
<b>Vegetable Pulao</b>	<b>220</b>
<i>Mixed vegetables tempered with ghee and rice</i>	
<b>Chettinad Mushroom Biryani</b>	<b>280</b>
<i>Mushroom biryani prepared in South Indian home-grounded spices</i>	
<b>Vegetable Biryani</b>	<b>280</b>
<i>Homemade indian spices and mint flavored vegetable cooked with saffron-scented rice</i>	
<b>Sofiyani Biryani</b>	<b>360</b>
<i>Mildly spiced saffron spring chicken layered in fragrant basmati rice</i>	
<b>Garlic Bread (4 pcs)</b>	<b>120</b>
<b>Masala Garlic Bread (4 pcs)</b>	<b>120</b>
<b>Indian Breads (2 pcs)</b>	<b>100</b>
<i>Ghee tawa paratha/chapatti/warqi paratha/anda paratha</i>	

## DESSERTS

<b>Parrupu Payassam</b> <i>A South Indian dessert made with moong dal, coconut milk and jaggery</i>	<b>160</b>
<b>Sheer Khurma</b> <i>Hyderabadi vermicelli dessert made with sweetened milk and dry nuts</i>	<b>170</b>
<b>Gulab Jamun</b> <i>Milk dumpling dipped in saffron-scented sugar syrup</i>	<b>170</b>
<b>Rasmalai</b> <i>Dumpling made from cottage cheese soaked in sweetened, thickened milk and delicately flavored with cardamom</i>	<b>170</b>
<b>Shahi Tukda</b> <i>Bread soaked with house syrup, topped with rabdi and nuts</i>	<b>170</b>

## WE DELIVER WITH CARE

- **Hygiene:** Complete caution with regards to hygiene levels are maintained
- **Packed with care:** Orders are safely packaged. Kindly dispose the containers and exterior bag
- **Drop:** Freshly cooked food dropped at your doorstep
- **Payment:** Online payment secured via UPI/NEFT/IMPS
- **Personal safety:** Read safety gear and valid IDs will be provided to our delivery personnel

## DELIVERY GUIDELINES

- All prices are in INR and exclusive of taxes.
- Orders are taken between 11 am – 9 pm
- Kindly allow us 45 - 60 minutes to prepare and deliver your order
- Minimum order amount is INR 500 plus taxes
- Free contactless delivery within 8 km radius.
- Please call/WhatsApp us at +91 8328703535/+91 7829022217 or e-mail [kartick.moral@marriott.com](mailto:kartick.moral@marriott.com)

## SCAN TO PAY SECURELY

