

Fairfield[®]

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

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

APPETIZERS

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

PASTA

Spaghetti Napolitana	270
<i>Spaghetti pasta stirred with fresh basil and tomato sauce</i>	
Penne Pesto	270
<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

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

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

DESSERTS

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

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

SCAN TO PAY SECURELY

