

Breakfast Soups Salad



Piri Piri

Breakfast

<u>Indian breakfast combo 1</u>	350
(poori-4, bhaji with packaged juice or tea or coffee)	
<u>Indian breakfast combo 2</u>	350
(poha or aloo paratha-1 with curd & tea or coffee)	
 Punjabi choley bhature 	300
(served with pickle & ring onion -subject to availability)	
Poha	200
 Baked beans with toast	250
Stuffed paratha with pickle & curd	230
(aloo/ vegetable/ gobi)	
 Stuffed paratha with pickle & curd	250
(paneer/ cheese/ egg)	
Poori bhaji with pickle	280
Butter toast-2pcs	100
Cheese sandwich/ vegetable sandwich	220
(plain/ toasted/ grilled)	
Egg omelette/ chicken sandwich	240
 Club sandwich(veg/ non veg)	320/360
served with fries	
Omelette	120/140/180/220
(plain/ masala/ cheese/ cheese mushroom)	
 <u>English breakfast</u>	450
(fried eggs-2, cocktail sausage-2, button mushroom-5, saute potatoes, tomatoes, tea or coffee, butter & jam)	
Baked beans	140
Boiled eggs/ scrambled eggs	100/200
Egg bhurji/ fried eggs	295/180
 North Indian style chili egg toast-2 	200
 Chicken sausage-4/ bacon slice-4	200/400
 Butter chiptlet/ cheese slice	25

Bread slice-2 pcs	50
Tea/ ginger tea	80/90
Masala tea/ green tea	90/80
Cappuccino/ latte/ black coffee	90/90/100
Cold coffee/ with ice cream	200/240
Fresh juice/ packed juice	180/80
Butter milk	150
Lassi/ flavoured lassi	180
Hot milk/ milk shake	90/180

Soups

Tomato	180
Sweet corn (veg/ non veg)	200/240
Minestrone (veg/ non veg)	200/240
Cream of mushroom	200
Noodles (veg/ non veg)	200/240
 Hot n sour (veg/ non veg) 	210/250
Manchow (veg/ non veg)	210/250
Lemon coriander (veg/ non veg)	210/250

Salad

Onion rings with green chilies	190
Green salad	220
Hawaiian (veg/ chicken)	300/350
Russian (veg/ chicken)	300/350
Pasta salad (veg)	300
Chicken mayo/ Chicken Strip	320/350
Chicken n prawn pasta	450
Prawns cocktail	450



fresh ingredients & Saffola oil used



spicy



chefs recommendation











taxes & service charge extra












Starters

Piri Piri

Vegetarian

 Potato fries/ spicy fries/ wedges	180/220/220
 Onion rings/ honey chilly potato 	280/280
 Crispy vegetables 	350 (hot garlic/ honey garlic sauce)
 Crispy corn	350
 Chilly pepper mushroom 	370
 Chilly paneer/ paneer manchurian	370/370
 Manchurian (vegetable/ gobi)	350
 Masala papad	180

Non Vegetarian-chicken









 Chilly egg 	310
 Chilly chicken	390
 Crispy chicken 	390 (hot garlic/ honey garlic sauce)
 Chicken 65 	390
 Chicken lollypop/ wings-8 pcs	400
 Chicken manchurian/ Szechuan 	390
 Crunchy chicken	400

Non Vegetarian-seafood



 Piri Piri-Basa fry 	480
 Basa fish finger	450
 Basa fish (rava/ tawa/ masala) 	480
 Red snapper (rava/ tawa/ masala) 	550



Non Vegetarian-seafood

 Chonak fish (rava/ tawa/ masala)	550
 King fish (rava/ tawa/ masala)	600
 Prawns (rava/ tawa/ masala)	480
 Prawns (koliwada/ masala fry) 	480
 Prawns golden fried	480
 Calamari goan chilly fry 	480

Vegetarian-continental

 Pasta (red/ white sauce)	350/400 (vegetable/ cheese-mushroom)
 Stir fry vegetables	400

Non Vegetarian-continental

 Pasta (red/ white sauce)	400/450 (chicken/ chicken n prawn)
 Chicken steak in bar-be-que sauce	550 (served with boiled vegetables & fries)
 Chicken satay with peanut sauce	550
 Prawns in ch.of sauce with salad & fries	550 (white/ butter garlic/ lemon garlic sauce)
 Prawns/ Squid golden fried	500/500
 Fish and chips	500
 Grilled fish with salad & fries	500/600/550 (Basa/ kingfish /prawns)
 Grilled fish-fresh catch	APDR (with salad, fries & rice)



Chefs special starters - 57 minutes preparation time

Spring rolls (vegetable/ chicken/ mix) 300/ 350/ 400

Chicken Schnitzel 400

Golden fried Calamari 480 Fish n Chips 500



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spicy



chefs recommendation










taxes & service charge extra

Mains one










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Indian Non-Vegetarian

Egg curry/ egg masala	295
Egg bhurji	295
Chicken curry/ masala	390
 Kadai chicken 	380
Dilli wala Butter chicken (bones/bless)	450
Chicken kolhapuri (with bones) 	380
Chicken rogan josh	380
Chicken keema masala	500
 Chicken tikka masala 	450
 Chicken shahi korma 	380



Indian-Vegetarian

Aloo mattar/ aloo jeera	295
Aloo gobi/ dum aloo	295/295
Baigan masala	295
 Bhindi masala/ bhindi aloo dry 	295
Palak paneer	360
Methi mattar malai	380
 Kaju curry/ kaju masala	450
Malai kofta (45 min.preparation time)	380
Kadi pakoda (45 min.preparation time)	350
Veg kadai/ veg hyderabadi	295
Veg kolhapuri/ mix veg masala 	295
Mattar paneer masala	360
 Paneer masala/ paneer butter masala	380
 Kadai paneer	380
 Paneer lababdar/ paneer tikka masala 	380
Paneer bhurji	395
Dal fry/ dal tadka	220/260
Dal khichdi/ dal palak	300/350
 Dal makhani (bukhara)	300
Curd rice	300

Indian Non-Vegetarian Mutton

 Mutton curry/ mutton masala	600
Mutton handi/ mutton rogan josh	600


Indian Non-Vegetarian Fish

 Basa fish/ Chonak(curry/ masala)	480/550
 Kingfish (curry/ masala)	AS PER SIZE
Pomfret (curry/ masala)	AS PER SIZE
Prawn (curry/ masala)	480



 fresh ingredients & saffola oil used

 Spicy

 Chefs recommendation

★ taxes & service charge extra