

# Ethos

*cafe | kraft kitchen*

This season, our approach goes deeper into how we source, prepare, and present what reaches your plate.

At Under The Neem, every ingredient is chosen with care. From how it is grown at Sabz Bagh to how it is handled in our kitchen, we remain mindful of its journey. The focus stays on freshness, seasonality, and preserving what the ingredient already holds.

Some dishes carry this thought more closely. Watermelon Unplugged is one of them. Created with a no-waste approach, it brings together every part of the fruit - from rind to seed, turning what is often overlooked into something complete.

The menu also opens itself to you. With our People's Pizza, the process becomes shared. The farmers guide what is in season, while you choose what speaks to you, and our chefs bring it together with their craft.

Nothing here is random. It is grown, selected and then carefully curated. The names may feel playful, but each one holds a story. Come, taste 'thoughtfulness' at Under The Neem.



# The Nest

*A space that becomes what you need it to be*

Set just above Under The Neem, The Nest is shaped by light, air, and you.

*Some days, it holds space for quiet work. On others, for conversations, workshops, or gatherings that bring people closer.*

## **What it can hold?**

- Workshops, sessions, and shared learning
- Intimate gatherings of friends and family
- Corporate meetings and boardroom conversations
- Creative expressions; from music to art

**Or simply, whatever you want it to be**

*Nothing here is fixed. You can work, create, host, or simply be.  
The Nest takes the form you give and it stays with you long after.*

# The Breakfast Club

8:30 am to 10:30 am, everyday day

*Mornings at Under The Neem begin softly. The kind where you don't have to rush, and the day unfolds at its own pace.*

The Breakfast Club is less about a fixed spread and more about a way to begin. You can move between a thoughtfully prepared buffet or dishes made just for you; depending on how the morning finds you.

Reclaim your day with a breakfast that evolves. Thoughtfully curated and ever-changing, no two mornings feel quite the same... giving you a reason to return, again and again.

Everything is designed to feel easy, nourishing, and just right for the hour.

*Because some mornings deserve a better start.*



Scan for Menu





The background of the page is a soft, out-of-focus image of green leaves, likely from a plant like a succulent or a similar foliage, creating a natural and fresh aesthetic.

# Food

*We didn't overthink it  
We just followed the season*

# Fresh Gossip

*From Earth's Soul to Your Bowl;  
Every Salad Tells a Story..*

🌱 Veg 🍴 Chefs Choice 🌱 Vegan



## KIS KHET KI MOOLI HO TUM

Apni khet ki aloo/ gobhi / paneer /  
pyaaz or mixed filled in a multi-grain  
paratha served with dal Moradabadi, dahi,  
asli gud, ghar ka achaar, makkhan

🌱 845

## WATERMELON UNPLUGGED

A signature UTN salad using all parts of  
the magical watermelon. From rind to  
seed; aint no watermelon left behind

🌱 775

## SIX SENSES SYMPHONY

Sweet and sour mangoes with creamy  
burrata, tomatoes and sweet peppers tossed  
together in a tangy soy and sesame dressing

🌱 795

## BUDDHA BOWL

Avocado, red quinoa pearls, foxtail  
millets, sesame ginger glazed tofu,  
mesclun greens and pomegranate in a  
coconut and yuzu dressing

🌱 845



# The Toasted Canvas

*Light, Toasted, Nurtured;  
Zesty Bites Topped with Farm-Fresh Goodness!*

🌱 Veg 🍄 Non-veg 🍷 Chefs Choice

## TACO BELLE

Chipotle-spiced paneer with refried beans, grilled vegetables, crisp lettuce, guacamole, sour cream, and fresh salsa

🌱🍷 625

## TACO TORNADO

Slow-cooked chicken tinga with crisp lettuce, guacamole, sour cream, salsa, crispy onions

🍄 675

## AVO SRDO TST VIBES

House-made guacamole and herbed ricotta on rustic sourdough, sprinkled with chia seeds, smoked paprika

🌱🍷 675

## THE MEDD TOAST

Whipped hummus on toasted sourdough topped with juicy tomatoes, baked beetroot and zesty oranges

🌱 625



# Cozy Cauldron

*Earth-to-Bowl Soups;  
Nurtured by Nature, Loved by the Farmer*

🌱 Veg 🍆 Non-veg 🍷 Chefs Choice 🌿 Vegan



## FLORA

Slow-roasted tomato & rosemary soup finished with a touch of basil oil

🌱 575

## ZUCCA

Velvety pumpkin & coconut soup with ginger, lemongrass, and a hint of chilli

🌱🍷 575

## VIETNAMESE PHO

Iconic vietnamese rice noodle soup with vegetables in a rich broth. Served with fresh herbs and lime

🌱🌿 575

🍆 625

” Sun-grown.  
Soil-held.  
Soul-served.”

# Picnic Pleasure

*From Soil to Bun;  
Curated Sandwiches & Burgers*

🌱 Veg 🍷 Non-veg 🍴 Chefs Choice



## ALEXANDER

Warm focaccia layered with creamy burrata and butter-roasted mushrooms, finished with toasted walnuts, fresh greens, basil oil, and a light raw mango–coriander glaze

🌱 875

## HITLER

Grilled focaccia with rosemary roast chicken, cucumber mint relish, pickled onions and light smoked paprika lemon yoghurt dressing

🍷 925

## TOMCAT

Smoky corn and zucchini quinoa burger with kasundi aioli, slow-cooked tomato–chilli relish, and a crisp summer vegetable slaw

🌱🍴 875

## MUSTANG

Citrus pepper grilled chicken with avocado, zucchini ribbons, seasonal greens, and green chilli–lemon oil in a soft toasted burger bun

🍷 925

# Brunch-a-Tainment

*Shared Flavors, Shared Laughter;  
Platters for Families and Friends*

◆ Veg 🍌 Non-veg 🍷 Chefs Choice 🍷 Gluten Free

## BOULEVARD

Middle Eastern mezze platter with roasted pimento and carrot muhammara, sun-dried tomato and mint hummus, baba ganoush with sesame chilli oil, tzatziki with za'atar, beetroot falafel, fatoush, pickles, and warm pita and lavash

◆ 🍷 1025

## CHATARR PATARR

Golgappa served with mint and tamarind water, raw mango chana chaat in phyllo cups, anaardana and cucumber dahi papdi chaat

◆ 945

## KUNG FOO PANDEY

Tandoori veg momos with smoked tomato-chilli chutney. Corn, spinach & cheese manchurian with toasted sesame, and crunchy vegetable spring rolls

◆ 975

## TIKKA SHIKKA

Lahori paneer tikka, beetroot and akhrot malai seekh, kaffir lime kunafa dahi kebab

◆ 1025

## KUKKAD SHUKKAD

Malai chicken with a soft cheese and mint centre, crisp chicken, thyme and green pea patti samosas, and tandoori tangdi kebabs

🍌 1145

## KEBAB ME HADDI

Mutton & paan leaf kebab, mango leaf-wrapped fish with a tangy kokum glaze, and kali mirch chicken tikka

🍌 🍷 🍷 1245



“ Let the  
season  
decide ..”

# In 80 Days

*Globally Inspired Mains,  
Curated with Care*

🌱 Veg 🍗 Non-veg 🌿 Vegan 🍷 Gluten Free



## PARIS

Roast chicken breast filled with sun-dried tomatoes, spinach and mozzarella, on a cumin-scented potato mash, charred corn relish, grilled vegetables and red wine pepper jus

🍷 1295

## FISH AND CHIPS

Crisp herb-crumbed river sole with rosemary fries, seasonal pickles, and a lemony herb-mustard-caper tartare

🍷 1375



## PARADISE

Charred portobello mushrooms with truffled potato purée, seasonal vegetables and a rich vegetable jus

🌱 1195

## PATTAYA

Thai red or green curry served with rice and accompaniments

🌱 1225

🍷 1325

# Pastas

🌱 Veg 🍷 Non-veg



## WILD MUSHROOM AND SPINACH RAVIOLI

Spinach, mushroom, and mozzarella-filled ravioli tossed in beetroot and walnut pesto

🌱 995

## SPAGHETTI AGLIO OLIO PEPPERONCINI

Spaghetti with confit cherry tomatoes, garlic, and crushed chilli in olive oil, finished with aged parmesan and a hint of lemon zest

🌱 975

🍷 1075

## PENNE ARRABIATTA

Penne with a slow-simmered tomato and garlic sauce, finished with basil and olive oil

🌱 975

🍷 1075

## PENNE PESTO (OLIVE OIL OR CREAM)

Penne with fresh basil pesto, zucchini, mushrooms, broccoli with olive oil and parmesan

🌱 975

🍷 1075

## FETTUCCINE IN EARTHY FOREST CREAM

Delicate ribbons of hand-cut fettuccine coated in truffled mushroom cream sauce with sun-dried tomatoes and roasted garlic.

🌱 1025

🍷 1125

# Pizzas

🌱 Veg 🍄 Non-veg 🍷 Chef's Choice

## MARGHERITA

Signature pizza sauce, fresh basil, fresh mozzarella and cherry tomato  
Choice of neapolitan or thin crust base  
🌱 895

## PEOPLE'S PIZZA

Thin-crust pizza topped with peppers, zucchini, corn, cherry tomatoes, lemon ricotta over our signature pizza sauce and mozzarella  
🌱🍷 945

## BELLA

Artisanal Neapolitan pizza with cheese sauce, truffled wild mushrooms, red and green pesto, roasted baby potatoes, finished with parmesan  
🌱 995

## ANARKALI

Thin-crust pizza with spiced tomato sauce, tandoori paneer tikka, mozzarella, peppers, onions, and fresh coriander  
🌱 975

## MADHUBALA

Thin-crust pizza with spiced tomato sauce, mozzarella, tandoori chicken tikka, peppers, onions, and fresh coriander  
🍄 1045

## TAYLOR

Artisanal Neapolitan pizza with cheese sauce, pulled herbed chicken, barbeque chicken sausage and pickled paprika  
🍄 1075



# Indian Mains

*A Celebration of Indian Dishes;  
Flavorful Journeys from Soil to Spoon..*

🌱 Veg 🍖 Non-veg 🌿 Vegan 🍷 Gluten Free

## PUNJABI

Rajasthani gatta curry cooked in a rich spiced yogurt gravy

🌱🍷 895

## MAHARAJ

Mixed Summer greens and bottle gourd koftas simmered in a pumpkin tomato gravy infused with pesto

🌱 995

## PIND DI PASAND

Kadhai paneer: Paneer tossed with peppers, onions and tomatoes with pomegranate and spiced crushed coriander, chili and fennel

🌱🍷 995

## KAIRI

Stir fried okra cooked with crisp onion, tangy tomatoes, raw mangoes finished with aromatic spices

🌱🍷🌿 875

## MULTANI HANDI GOSHT

Claypot mutton slow-cooked with caramelised onions, whole spices, and fresh herbs

🍖🍷 1195

## RESHAM

Amritsari style tawa murgh finished with onions, tomatoes, green chillies, coriander and a hint of qasuri methi

🍖🍷 1145

## UTTERLY BUTTERLY MURGH

Clay oven roasted boneless chicken cooked in a creamy tomato and ginger gravy with a hint of truffle oil

🍖🍷 1145



# Sangat

🌱 Veg 🍗 Non-veg 🌿 Vegan 🍷 Gluten Free

## VEG BIRYANI

🌱🍷 1225

## CHICKEN BIRYANI

🍗🍷 1325

## JEERA PULAO

🌱🍷 695

## STEAMED RICE

🌱🌿🍷 625

## DAL MAKHNI / KALI DAL

🌱🍷 795

## YELLOW DAL

🌱🍷 695

## INDIAN BREAD

Paranthas - mirch | pudina | lachha  
Naan - plain | butter | garlic | cheese  
Roti - tandoori | missi | ajwaini  
Gluten free - millet roti finished in tawa  
🌱 170

## RAITA | CURD

🌱 525

## POTATO MASH

## FRENCH FRIES

## SAUTEED VEGETABLES

🌱 575

” We don't chase  
ingredients...

We wait  
for them ”



# Frosty Paradise

*Desserts, finished with a touch of sweetness*

◆ Veg ● Contains egg



## KESAR PISTA MATKA KULFI

*Sugar free* ◆ 475

## CREAMY RICH STICK KULFI - PAAN, KESAR OR MANGO

With chia seeds, rose syrup,  
caramel nuts and praline dust

◆ 445



## IRRESISTABLE

Flourless dark chocolate cake, berry coulis

*Contains egg* ● 675

## GRIN

Classic baileys tiramisu

*Contains egg & alcohol* ● 695

## MANGO TRES LECHES

Mango millet tres leches with coconut  
crumble, mahua molasses

◆ 675

## RASMALAI

◆ 625

## GOURMET ICE CREAMS

*By Tangelo*

Ice Cream Flavours :

Alphonso mango

Butterscotch caramel cake

Belgian dark chocolate fudge

*(Vegan and sugar free)*

◆ 525

*Sometimes, all you  
need is one good*

# Beverage

*to stay a little longer*



# (No)cktails

Pitcher 🍹 2975



## WAKA WAKA

Inspired by the ever popular margarita, this drink balances sweet, sour and spice harmoniously with natural seasonal ingredients like berries, natural turmeric, agave syrup and light spices

🍹 645

## SUMMER WINE

A perfect Summer Sangria with juiciest mélange of mixed mango and melon immersed in sparkling non-alcoholic wine with a herby-peppery-sweet earthy finish of fresh thyme

🍹 645

## TAKE MY BREATH AWAY

Small batch orange kombucha, infused with the vibrant flavors of hand-picked Italian basil, peaches and a hint of citrusy summer orange, served chilled over frozen peach cubes

🍹 645

## BOMBAY TO GOA

Discover the tantalizing flavors of the Western Ghats, where the zing of kokum, the sweetness of pomegranate and the tanginess of orange blend seamlessly with a punch of cumin and rock salt, topped with a sparkling ginger fizz

🍹 645



# Fresh and Fizzy

## BANTA MASALA SODA

Most famous tangy Indian soda with lemon, jeera, ginger, pepper, black salt, syrup & mint topped up with soda

🔥 575

## PUDINA MASALA SODA

Freshly crushed pudina and coriander leaves, cumin, a dash of lemon juice combined with jaggery and soda

🔥 575

## JAMUN & POMEGRANATE ICED TEA

Refreshingly fruity fresh jamun or java plum and pomegranate juice with brewed iced tea

🔥 575

## PEACH & BUTTERFLY PEA FLOWER ICED TEA

Our unique butterfly pea flower & peach iced tea, a vibrant infusion of colour. A crisp refreshing taste

🔥 575

# Kombuchas

*A light, fermented brew that refreshes the mind, and supports gut health*

## ORANGE BASIL

The quintessential favourite

🔥 575

# Fresh Juice

Pure, seasonal, freshly squeezed juice. No sugar added

🔥 595

“ Summer  
doesn't sit  
still..

It flows,  
fizzes, and  
refreshes ..



# Thick Shakes

## MATCHA MANGO LATTE

Seasonal mango blends with premium matcha, a hint of chilled coconut milk and simple syrup

🔥 625

## THICK OREO SHAKE

Crunchy oreo, chocolate ice cream dark chocolate, blitzed together with milk

🔥 625

## MANGO AND BERRY SHAKE

A perfect blend of mango puree, mango ice cream, milk and ice studded with some assorted berries

🔥 625



# Smoothies

## WILD BERRY SMOOTHIE

Blueberries, blackberries, strawberries, blackcurrant with organic karma honey and yoghurt

🔥 625

## MANGO BANANA SMOOTHIE

Seasonal mango, banana and organic Karma honey with yoghurt

🔥 625

# Indian Coolers

## AAM PANNA

The ultimate cooler. Oven roasted mangoes with lemon, masala, sugar and mint

🔥 575

## NIMBU AUR GUD KI SHIKANJI

Lemon and jaggery with a hint of mint & black salt topped up with water. An all-year refresher!

🔥 575

## MASALA CHAACH

Light drink of churned buttermilk and black salt enjoyed with a tadka of curry leaves, red chilli and mustard seeds

🔥 575

## MANGO SAFFRON PISTA LASSI

Seasonal mango, yoghurt, pistachio, a hint of rose water, cardamom and sugar

🔥 575



# Cold Coffee

## UNDER THE NEEM CLASSIC COLD COFFEE

Our signature cold coffee; an all time favourite for the past 8 years

₹ 595

## VIETNAMESE COLD COFFEE

Strong cold coffee enhanced with sweetened condensed milk

₹ 625

# 100% Arabica Bean Coffees



Iced/ Hot

Americano ₹ 575

Caffe latte ₹ 575

Cappuccino ₹ 575

Cafe mocha ₹ 575

Add ons:

Oat milk / Almond milk ₹ 125

Chocolate / Hazelnut ₹ 125

Espresso Shot ₹ 225



# Made-In-House

Desi masala chai

🔥 525

Ginger lemon honey tea

🔥 525

## Miscellaneous

Aerated beverages with lemon and ice

🔥 445

Sparkling water with lemon and ice

🔥 445

Mineral water with lemon and ice

🔥 210

# Under The Neem

*At Karma Chalets*

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## 18% Government Taxes As Applicable

Prices are in INR and exclusive of taxes. We do not charge any service charge.  
If you enjoyed the service, you may leave a tip in our tipping box.

Images are for representation purposes only.

Kindly inform us of any allergies or preferences.  
For nutritional details, please ask our team.

 [undertheneem](#)

 [karmachalets](#)

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Where our ingredients begin

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Condé Nast  
**Traveller**

INDIA  
**GoodHomes**

TRAVEL+  
LEISURE

月刊 **Chalo**

Outlook  
**traveller**

**APN**