

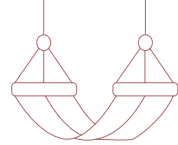


COME, BREAK BREAD AND MORE AT

#undertheneem

KARMA CHALETS BOUTIQUE HOTEL

With our single, double and three bedroom Chalets, plan a staycation and experience heartfelt hospitality at it's finest

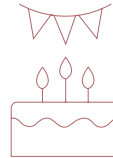


NIMOLI WELLNESS SPA

Slow down and relax while we take you on a holistic journey with our Thai & Traditional massage therapies

EVENTS AT UNDER THE NEEM

We like to be creative when given a chance. Whatever the occasion, we will personalise the perfect celebration that you're looking for. (10 to 50 guests)

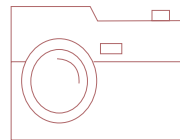


EXCLUSIVE LOCATIONS

Let us sweep you off your feet with our curated intimate experiences - a picnic in the khet or a marriage proposal under the stars? (1 to 10 guests)

LOOKING FOR A GOOD BACKDROP?

Capture the flavours of nature and let the scenery complete the frame with the perfect backdrops for any brand and all occasions



FARM TO TABLE

Take a leisurely stroll in our khet, engage with our chefs and discover the fascinating journey of seasonal produce served, from farm to table..

WE ARE PET-INCLUSIVE

The al-fresco dining area and our vegetable garden adjacent to the cafe is every pet's playground.



cafe | kraft kitchen
ETHOS

Our Summer Menu is here! We continue to grow, while staying true to our roots. This season's menu is bold, joyful, and imaginative — yet deeply grounded in our founding philosophy.

We follow nature's rhythm, sourcing seasonal produce from our farm, Sabz Bagh. Think jamun chaat, sun-ripened mangoes, and cherry tomatoes reimaged in playful and unexpected ways.

For the first time, we've brought our guests into the process — from ideas on the digital, to serving guests on the plate, we included YOU into the process of the menu curation.

However, our roots remained the same: seasonal, soulful and sustainable food that tells a story. Are you ready to savour thoughtfulness, yet again?

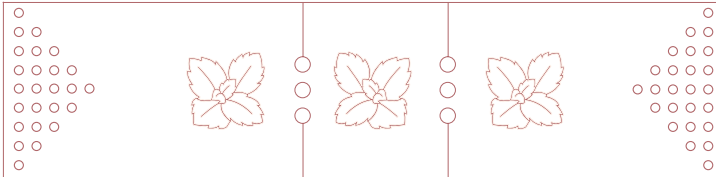
*Welcome,
To Under the Neem
At Karma Chalets*

FRESH GOSSIP

Salads, Bowls And More!

KIS KHET KI MOOLI HO TUM

Apne khet ke pyaaz/ aloo/ paneer or mixed filled in a multi-grain paratha served with dal Moradabadi, dahi, asli gud, ghar ka achaar, makkhan ♦ V 825



WATERMELON UNPLUGGED ♡ 🍷

A signature UTN salad using all parts of the magical watermelon. From rind to seed; ain't no watermelon left behind ♦ V 725

JONG'S K-AESAR SALAD ♡ 🍷

A Korean inspiration to the classic Caesar salad. A magical play on the flavours that combine a classic with the modern

Veg : Avocado, mushrooms and makhanas ♦ V 745

Non Veg : Gochujang fried chicken, pickled vegetables and mushrooms with spiced chickpeas ♦ NV 795

SIX SENSES SYMPHONY ♡

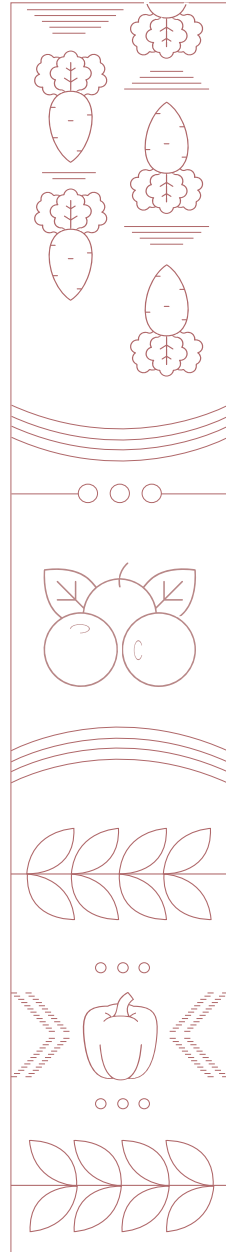
Sweet and sour mangoes with creamy burrata, tomatoes and sweet peppers tossed together in a tangy soy and sesame dressing

♦ V 775

BUDDHA BOWL

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

♦ VEGAN 775



♡ NEW DISH

🍷 CHEF'S CHOICE

🌾 GLUTEN FREE

THE TOASTED CANVAS

Light Bites

AVO SRDO TST VIBES ♡

Avocado on a sourdough toast with chia seeds, a hint of smoked paprika and a light touch of cheese

♦ V 475

SHROOM & CAFFEINE TOAST ♡ 🧑🍳

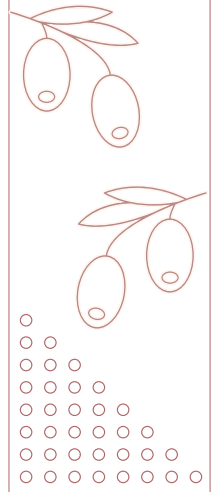
Wild mushrooms with herbs, garlic, arugula on espresso mascarpone sourdough toast

♦ V 425

THE MEDD TOAST ♡

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

♦ V 425



COZY CAULDRON

Soups For The Body, Mind & Soul

NATSU ♡

Tomato soup with a hint of miso, togarashi, scallions, vegetable and tofu

♦ V 525

ZUCCA ♡

Roast pumpkin with garlic, sage, pesto, feta and spiced pumpkin seeds

♦ V 525

VIETNAMESE PHO

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

Veg ♦ VEGAN 525

Chicken ♦ NV 575

♡ NEW DISH

🧑🍳 CHEF'S CHOICE

🌾 GLUTEN FREE

CURATED CRUNCHES

Sandwiches & Burgers

ALEXANDER ♥

Burrata, blistered mushrooms, basil pesto, walnuts, balsamic glaze in a crusty wholewheat ciabatta

♦ V 825

NAPOLEAN ♥

Herbed chicken, roast peppers, avocado, sun-dried tomatoes, mustard cheese sauce in a wholewheat ciabatta

♦ NV 845

JULIUS ♥

Falafel, pickled vegetables, hummus and cabbage slaw with yoghurt spread grilled in a tomato and rosemary focaccia ♦ V 825

HITLER ♥

Chicken pepperoni, chicken ham, cajun spiced chicken, onions and chipotle sauce in grilled focaccia

♦ NV 875

PHANTOM ♥ 🍷

Barbequed portobello and wild mushrooms, Emmenthal, caramelized onions, sun-dried tomatoes with a smoky red pepper spread in a burger bun

♦ V 825

TOMCAT ♥

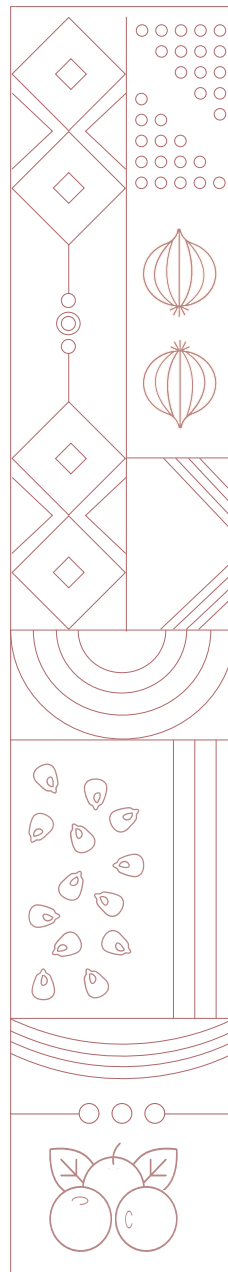
Broccoli, spinach, potato and quinoa burger with roast aubergine spread and chimmichurri salsa

♦ V 825

MUSTANG ♥

Japanese style fried chicken, tonkatsu sauce, slaw, fried egg, sesame spread in brioche burger buns

♦ NV 845



♥ NEW DISH

👨‍🍳 CHEF'S CHOICE

🌾 GLUTEN FREE

BRUNCH-A-TAINMENT

Sharing Platters

BOULEVARD ♥

Roasted pimento and carrot muhammara, sun-dried tomato and mint hummus, baba ganoush with sesame chilli oil, tzatziki with zathar and mint, beetroot falafel, fatoush, pickles, freshly baked pita and lavash ♦ V 945

CHATARR PATARR ♥

Golgappa served with jamun, mint and tamarind water, palak patta croquettes chaat, avocado corn chaat in phyllo cups and dahi bhalla trifle ♦ V 845

KUNG FOO PANDEY ♥ 🍳

Tandoori veg momo, lemon grass paneer with togarashi peanut butter, Korean baked cauliflower ♦ V 845

TIKKA SHIKKA ♥

Lahori paneer tikka, beetroot & akhrot malai seekh, broccoli cauliflower and badam tikki ♦ V 945

KUKKAD SHUKKAD ♥

Hara masala murgh tikka, baked chicken 'patti' samosa, tandoori tangdi kebab ♦ NV 1045

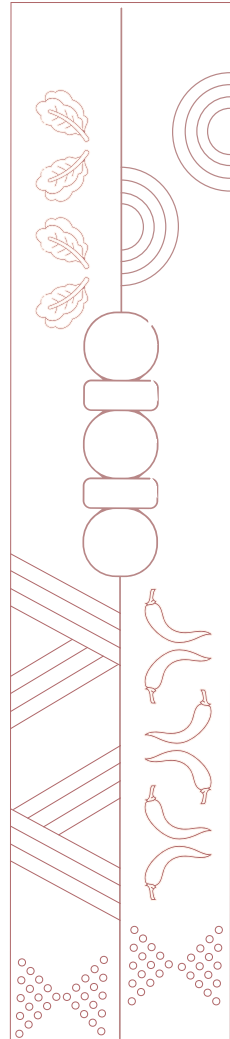
KEBAB MEIN HADDI ♥ 🍳 🌾

Mutton paan kebab, mango leaf wrapped tawa fish, Zafrani malai chicken seekh ♦ NV 1175

♥ NEW DISH

🍳 CHEF'S CHOICE

🌾 GLUTEN FREE



FLAVOUR ODYSSEY

International Mains

PARADISE ♥

Crumb fried cottage cheese with peppers and sun-dried tomato, mushroom ragout, truffled potato puree, dukkah spiced vegetables, roasted squash & veg jus

♦ V 925

SICILY ♥

Broccoli, cauliflower and cheese cannelloni in a sage and tomato sauce

♦ V 945

BUENOS ♥ 🌱

Roast chicken breast filled with sun-dried tomatoes, spinach and mozzarella, spiced carrot puree, mushroom risotto, chimichurri sauce and red pepper wine jus

♦ NV 1145

FISH AND CHIPS

Herb marinated panko crumbed river sole served with french fries, pickled vegetables, herb and caper tartare sauce, salad

♦ NV 1275

PATTAYA

Thai red/ green curry served with rice and accompaniments

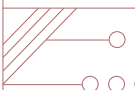
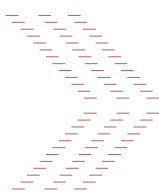
♦ VEGAN 1075

♦ CHICKEN 1175

♥ NEW DISH

👨‍🍳 CHEF'S CHOICE

🌱 GLUTEN FREE



PASTAS

Filled And The Classics

WILD MUSHROOM & SPINACH RAVIOLI ♡ 🍷

Mushroom, spinach & mozzarella filled ravioli in a red pepper tomato sauce

♦ V 925

CHICKEN AND CHEESE AGNOLOTTI ♡

Herbed chicken & cheese filled agnolotti in a rich roast beet jus

♦ NV 995

VEGAN RICOTTA TORTELLINI ♡

Sun-dried tomato and vegan ricotta tortellini in a spiced walnut and caramelized onion tomato sauce

♦ VEGAN 945

PENNE ARRABIATTA

Penne pasta tossed in a spiced tomato, garlic and herb sauce

SPAGHETTI AGLIO OLIO PEPPERONCINI

Garlic, crushed chillies, olive oil, crushed cherry tomatoes and parmesan

PENNE PESTO (OLIVE OIL/CREAM)

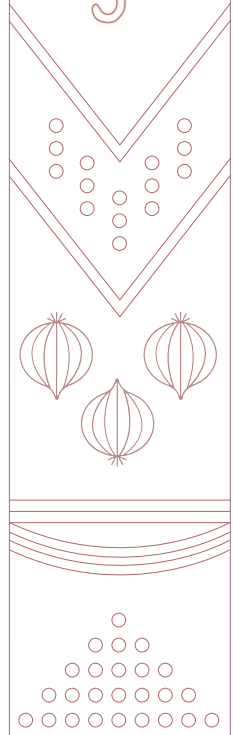
Penne tossed with fresh pesto in an olive oil or cream sauce

CHARCOAL FETTUCCINE

Charcoal coloured fettuccine, smoked truffle cream sauce, assorted mushrooms and sun-dried tomatoes

♦ V 895

♦ CHICKEN 945



♡ NEW DISH

👨‍🍳 CHEF'S CHOICE

🌾 GLUTEN FREE

PIZZAS

CLASSIC MARGHERITA

Signature pizza sauce, fresh basil, fresh mozzarella and cherry tomato

Choice of artisanal sourdough or thin crust base

♦ V 795

BELLA ♡ 🍷

Artisanal sourdough pizza with three cheese sauce, wild mushrooms, rosemary roast potato, red and green pesto

♦ V 925

ANARKALI

Thin crust pizza of spiced tomato sauce, tandoori paneer tikka, mozzarella, peppers, onions, fresh coriander

♦ V 895

GREEN GODDESS ♡

Artisanal sourdough pizza with basil pesto sauce, cheese, broccoli, spinach and asparagus

♦ V 925

MADHUBALA

Thin crust pizza of spiced tomato sauce, mozzarella, tandoori chicken tikka, peppers, onions, fresh coriander

♦ NV 945

TAYLOR ♡

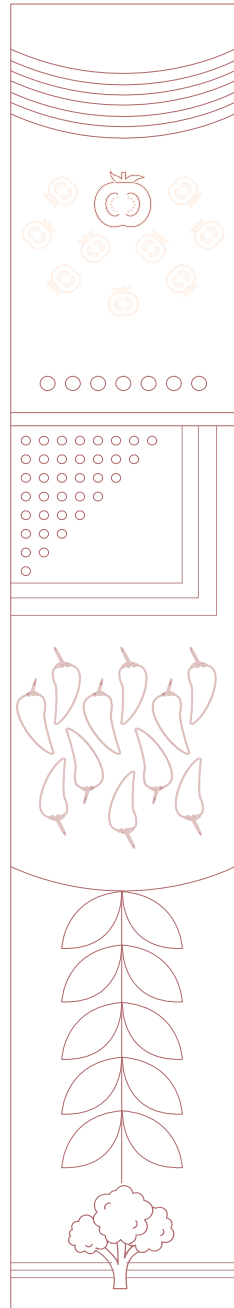
Artisanal sourdough pizza with three cheese sauce, garlic roast chicken, cherry tomato, spinach and pickled paprika

♦ NV 975

BEYONCE ♡

Thin crust pizza of tomato sauce, barbequed chicken, chicken ham and roast chicken with olives, jalapenos and herbs

♦ NV 1075



♡ NEW DISH

🍷 CHEF'S CHOICE

🌾 GLUTEN FREE

A menu

"BY THE PEOPLE FOR THE PEOPLE"

This pizza was crafted by one of you...



PEOPLES PIZZA

Thin crust pizza with peppers, broccoli, olives, sun-dried tomato & corn with our signature pizza sauce & mozzarella

◆ V 845

CURRY QUEST

Indian Mains

PIND DI PASAND 🍛

Kadhai paneer: Paneer tossed with peppers, onions and tomatoes with pomegranate and spiced crushed coriander, chili and fennel ♦ V 875

MAHARAJ ♥ 🍷 🍛

Seasonal bottle gourd and aloo bukhara kofta in a tomato and pumpkin gravy flavoured with saunf and cardamom ♦ V 875

RUTU ♥ 🍛

Seasonal mixed vegetables tossed in a base of tempered summer greens ♦ V 795

KAIRI ♥ 🍛

Kairi bhindi : stir fried okra cooked with crisp onion, raw mango & aromatic spices ♦ VEGAN 795

PUNJABI ♥ 🍛

Kadhi : Pakodas cooked in a rich spiced yoghurt gravy. A perfect Summer dish. ♦ V 795

RESHAM 🍷 🍛

Amritsari style tawa murgh finished with tomatoes, green chillies, coriander and a hint of qasuri methi ♦ NV 995

UTTERLY BUTTERLY MURGH 🍛

Clay oven roasted boneless chicken tikkas cooked in a creamy tomato and ginger gravy with a hint of truffle oil ♦ NV 975

MATKA ♥ 🍛

A very unique age-old recipe that does not use any souring agent. No yoghurt, tomato or lemon. Tender spring mutton cooked for 4 hours in a sealed pot with aromatic spices and onions ♦ NV 995

♥ NEW DISH

🍷 CHEF'S CHOICE

🍛 GLUTEN FREE



SANGAT

VEGETABLE BIRYANI 🍛 ♦ V 1045

CHICKEN BIRYANI 🍛 ♦ **NV** 1145

JEERA PULAO 🍛 ♦ V 545

STEAMED RICE 🍛 ♦ V 495

YELLOW DAL 🍛 ♦ V 575

KALI DAL 🍛 ♦ V 675

INDIAN BREADS ♦ V 150

Paranthas - mirch | pudina | lachha

Naan - plain | butter | garlic | cheese

Roti - tandoori | missi | ajwaini

RAITA | CURD ♦ V 445

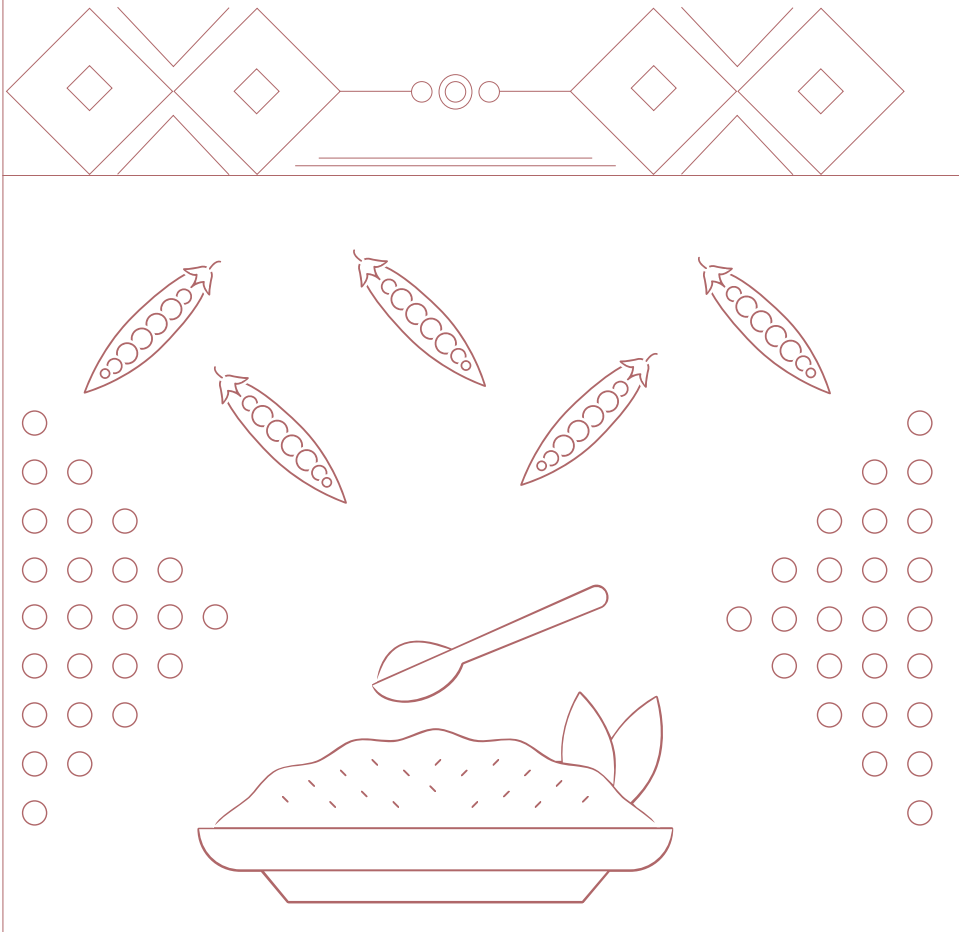
POTATO MASH | FRENCH FRIES |

SAUTÉED VEGETABLES ♦ V 445

♥ NEW DISH

👨‍🍳 CHEF'S CHOICE

🍛 GLUTEN FREE



FROSTY PARADISE

Desserts

IRRESISTABLE ♥

Rich dark chocolate brownie with macadamia kunafa crust served with raspberry oreo ice cream & premium matcha sauce ♦ **CONTAINS EGG** 575

GRIN 👑

Classic Baileys Tiramisu
♦ **CONTAINS EGG** 595

ROYALTY ♥

Gulab jamun, pista, saffron
and rose falooda trifle in
a glass ♦ 575

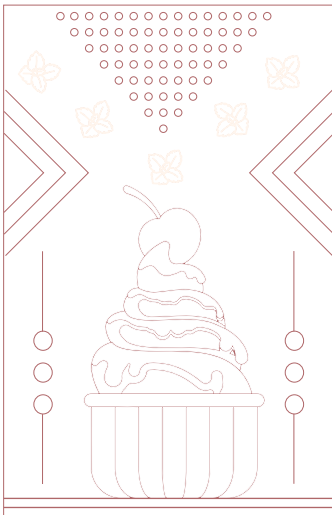


ORCHARD ♥

Warm biscoff apple crumble pie, miso toffee sauce, lemon custard and
vanilla icecream ♦ **EGGLESS** 595

CELEBRATION ♥ 👑

Mango and passionfruit cheesecake with a splash of sauces, berries and
fennel crumble ♦ **EGGLESS** 595



KULFI

Paan / Kesar / Mango / Malai

*Creamy rich stick kulfi with chia seeds, rose syrup, caramel nuts
and praline dust ♦ 375*

MATKA KULFI

Kesar pista *Sugar free* ♦ 395

GOURMET ICE CREAMS

By Tangelo

Mango Raspberry

Coffee Brownie

Belgian Dark Chocolate

Fudge Cake

Vegan, Sugar Free ♦ 445



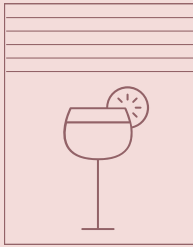
NEW DISH



CHEF'S CHOICE

18% GOVERNMENT TAXES AS APPLICABLE | WE LEVY AN OPTIONAL 7% SERVICE CHARGE



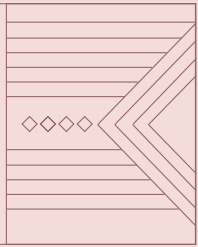


(NO)CKTAILS

♦ GLASS | 575 ♦

♦ PITCHER | 2675 ♦

SERVES 5-6



WAKA WAKA ♦ SEASONAL | TANGY | SPICY

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

GURLZ JUS WANNA H'VE FUN ♦ BOTANICAL | FLORAL | PIQUANT

Experience the essence of botanical bliss through infused juniper berries, rose cordial, floral ice cubes with a refreshing splash of tonic water and a calming blue hue of the mystical butterfly pea flower

BOMBAY TO GOA ♦ TANGY | COOLING | AROMATIC

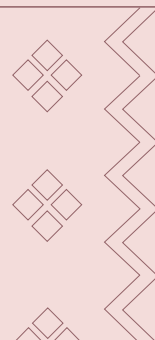
Discover the tantalizing flavors of the Western Ghats, where the zing of kokum, the sweetness of pomegranate and the tanginess of orange, blend seamlessly with a pinch of cumin & rock salt, topped with sparkling ginger fizz

SUMMER WINE ♦ CITRUSY | SPARKLING | FLORAL

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

TAKE MY BREATH AWAY ♦ SOUR | HERBACEOUS | FERMENTED

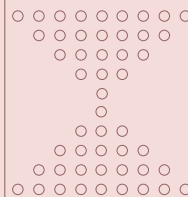
Small batch orange kombucha, infused with the vibrant flavors of hand-picked Italian basil, peaches and a hint of citrusy summer orange, served chilled over frozen peach cubes





SODAS

◆ 495 ◆



BANTA MASALA SODA

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

PUDINA MASALA SODA

Freshly crushed pudhina and coriander leaves, cumin, a dash of lemon juice combined with jagger syrup and soda

KOMBUCHA

◆ 475 ◆

A probiotic, fizzy, fermented tea

ORANGE BASIL

The quintessential favourite

SEASONAL FLAVOUR

Ask for our freshly fermented seasonal flavour

FRESH JUICE

◆ 495 ◆

Pure seasonal, freshly squeezed juice from the fruits in season!



ICED TEAS

◆ 495 ◆



LEMONGRASS BASIL ICED TEA

Garden fresh basil and organic lemongrass with freshly brewed tea poured over lemon and ice

JAMUN & POMEGRANATE ICED TEA

Refreshing, fresh jamun or Java plum and pomegranate juice with brewed ice tea

PEACH & BUTTERFLY PEA FLOWER ICED TEA

Our unique butterfly pea flower and peach iced tea, a vibrant infusion of colour with a crisp, refreshing taste

THICK SHAKES

♦ 525 ♦

REALLY COOL EARTH SHAKE

Naturally cooling elements -
Tamarind, sabja seeds, rose, mint &
cooling spices blended with vanilla
ice cream and ice

THICK OREO SHAKE

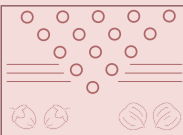
Crunchy oreo, chocolate ice cream
dark chocolate, blitzed together
with milk

MANGO AND BERRY SHAKE

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

ADD ONS ♦ 70 ♦

Oat milk | Almond milk | Soy milk



SMOOTHIES

♦ 525 ♦



WILD BERRY BEETROOT SMOOTHIE

Blueberries, blackberries, strawberries, blackcurrant, beetroot and
dry fruits with organic karma honey and yoghurt

MANGO BANANA SMOOTHIE

Seasonal mango, banana and organic karma honey with yoghurt

INDIAN COOLERS

♦ 495 ♦

NIMBU AUR GUD KI SHIKANJI

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

AAM PANNA

Oven roasted mangoes with lemon,
masala, sugar & mint

MASALA CHAACH

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

MANGO SAFFRON PISTA LASSI

Seasonal mango, yoghurt, pistachio,
organic rose water, cardamom & sugar

GOND KATIRA NIMBU PANI

This traditional Summer cooler is prepared using 'Gond katira'
or almond gum - an ayurvedic cooler, basil or sabja seeds, a pinch
of edible camphor, lemon, mint and jaggery syrup



COLD COFFEE

UNDER THE NEEM CLASSIC COLD COFFEE ♦ 525

Our signature cold coffee; an all time favourite for the past 7 years

IRANIAN COLD COFFEE ♦ 545

An aromatic, flavourful cold coffee with notes of saffron, pistachio and cardamom

VIETNAMESE COLD COFFEE ♦ 545

Cold coffee enhanced with sweetened condensed milk

ADD ONS

Oat milk | Almond milk | Soymilk ♦ 70

Chocolate | Hazelnut | Biscoff | Caramel ♦ 50

Espresso Shot ♦ 125

100% ARABICA BEAN COFFEES

AMERICANO *Iced/ Hot* ♦ 525

CAFFE LATTE *Iced/ Hot* ♦ 525

CAPPUCCINO *Iced/ Hot* ♦ 525

CAFE MOCHA *Iced/ Hot* ♦ 575

AFFOGATO ♦ 595

Luscious vanilla ice cream bathed in bold,
aromatic espresso and rich chocolate brownie

ADD ONS

Oat milk | Almond milk | Soymilk ♦ 70

Chocolate | Hazelnut | Biscoff | Caramel ♦ 50

Espresso Shot ♦ 125

KNOW YOUR 'CHA'

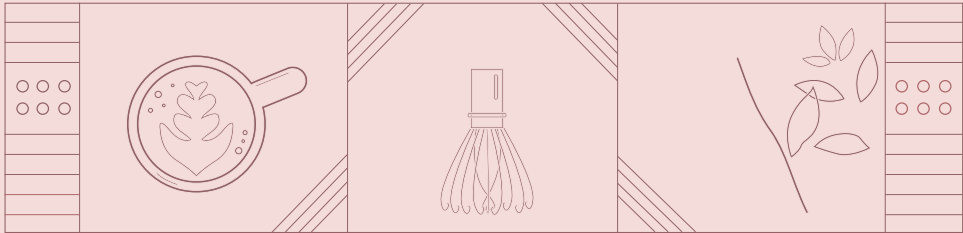
◆ 545 ◆

MATCHA

Matcha is vibrant green tea powder prepared by steaming leaves and grinding it in a stone grinder. It has a bright green colour, notes of umami and a hint of bitterness to it

HOJICHA

Hojicha is a distinctive Japanese green tea that's been roasted in a porcelain pot over charcoal. It has a unique toasty and an earthy aroma, quite distinct from other Japanese teas that are usually steamed



YUZU MATCHA BOBA LEMONADE

Premium matcha with yuzu lemon, syrup, tapioca pearls and chilled soda with ice

ICED DIRTY MATCHA

Double shot of espresso with matcha latte poured over ice

MATCHA MANGO LATTE

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

MATCHA STRAWBERRY COOLER

Homegrown strawberry puree, chilled rose milk, basil seeds, nuts and dry fruits with premium matcha

HOT CHA-PUCCINO

A unique blend of the notes of hojicha and coffee coming together in a cappuccino.

ICED HOJICHA LATTE

Toasty hojicha with milk and ice

MOCHA HOJI BOBA SHAKE

Dark chocolate, espresso, vanilla ice cream and milk with earthy tones of Hojicha with tapioca pearls

ARTISANAL TEAS

♦ 475 ♦

FIND YOUR PASSION

A delightful blend of dried wild apples, hibiscus, rose-hips, raisins, cinnamon, cloves, Indian rose and citrus peel

Infuse for 5 mins ♦ Tisane

HIMALAYAN LEGACY

A unique blend of Oolong tea with Himalayan tulsi and rhododendron. Warm earthy-like petrichor is the aroma. Nutty with a hint of sweetness

Infuse for 5 mins ♦ Oolong Tea

MADE-IN-HOUSE

♦ 445 ♦

DESI MASALA CHAI

GINGER LEMON HONEY TEA

MYSTICAL ASSAM BLACK TEA

EMERALD GREEN TEA

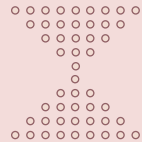
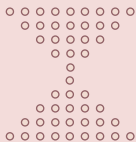
CHAMOMILE HERBAL TEA

MISCELLANEOUS

SPARKLING WATER WITH LEMON & ICE ♦ 345

AERATED BEVERAGES WITH LEMON & ICE ♦ 295

MINERAL WATER WITH LEMON & ICE ♦ 195



UNDER THE NEEM

At Karma Chalets

18% GOVERNMENT TAXES AS APPLICABLE
WE LEVY AN OPTIONAL 7% SERVICE CHARGE



[karmachalets](#)



[undertheneem](#)

undertheneem@karmachalets.co.in
www.karmachalets.co.in

+91 9625291720 | 8076299737

Sector-80, NH 8 Gurugram,
Haryana 122002

