



cafe | kraft kitchen





# THE NEST

*at Under the neem*

*This is not your usual four-walled room.*

*The space becomes what you need it to be: a brainstorming nest, a workshop playground, a co-working comfort zone, a creative lab for collaborations or a space for intimate gatherings and private dinners.*

*Your space, your way.*

*Wonder where?*

*Right above Under the neem  
on the 1st floor!*



“And the  
farmer  
said..”

*A menu that listens to  
the Earth and trusts  
the farmer; the one  
who nurtures the  
soil so we may savor  
what each season  
lovingly brings.*

‘Cause  
they know what  
the Earth intends..





# FRESH GOSSIP

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

★ NEW DISH

👨‍🍳 CHEF'S CHOICE

## KIS KHET KI MOOLI HO TUM?

Apne khet ke mooli/ paneer/ pyaaz/ aloo or mixed, filled in a multigrain parantha served with dal Moradabadi, dahi, asli gud, ghar ka achaar, makkhan

🌱👨‍🍳 825

## WINTER HARVEST SALAD

Pomelo, radish, apple and pomegranate tossed in jaggery, tamarind, chilli vinaigrette, finished with coconut, spring onion and cherry tomatoes

VEGAN 🌱★ 775

## CAESER SALAD

Crisp romaine and iceberg with toasted almonds, parmesan, olives and smoked paprika tossed in our signature Caesar emulsion

VEG: Charred broccoli florets, beetroot, peppers 🌱 775

NON VEG: Shredded chicken, mushrooms, peppers 🍗 825

## BUDDHA BOWL

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

VEGAN 🌱 795



# THE TOASTED CANVAS

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

★ NEW DISH

👨‍🍳 CHEF'S CHOICE



## AVO SRDO TST VIBES

House-made guacamole and herbed ricotta on rustic sourdough, sprinkled with chia seeds, smoked paprika accompanied by our garden fresh salad

🌱 595

## THE MEDD TOAST

Whipped hummus on toasted sourdough topped with juicy tomatoes, baked beetroot and vibrant oranges accompanied by our garden fresh salad

🌱👨‍🍳 525



## TACO BELLE

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

🌱★ 545

## TACO TORNADO

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

🌱★ 595



# COZY CAULDRON

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

 CHEF'S CHOICE



## FLORA

Smoky, fire-roasted tomatoes simmered with garden thyme and basil for a rustic, heartwarming soup

 545






## EARTHY

An earthy blend of wild mushrooms and toasted almonds, slow-cooked with caramelized onions to create a silken, aromatic broth

 545

## VIETNAMESE PHO

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

  545  595



At Under the neem,  
we follow nature's  
rhythm..

*Sourcing pure, unadulterated  
produce from our farm,  
Sabz Bagh. Our roots remain  
unchanged - crafting food  
that is seasonal, soulful, and  
sustainable, where every dish  
tells a story of its origin.*





# CURATED CRUNCHES

*From Soil to Bun;  
Curated Sandwiches & Burgers*

★ NEW DISH

👨‍🍳 CHEF'S CHOICE



## ALEXANDER

Roasted zucchini and bell peppers layered with herbed ricotta and sharp cheddar, with crushed walnut, olive tapenade, and a touch of paprika chillies in toasted sourdough

🌿★ 845

## JULIUS

Crisp falafel with yoghurt-tahini mayo, pickled vegetables, julienne cucumber and red cabbage slaw in warm herbed focaccia

🌿 845

## NAPOLEAN

Smashed herbed chicken with marinara, capers, tomato, arugula, chimichurri and melted mozzarella in grilled herbed focaccia

👨‍🍳 895



## PHANTOM

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

🌿👨‍🍳 895

## TOM CAT

Broccoli, spinach and potato patty layered with caramelized leeks, smashed avocado, tomato and truffle aioli in a buttered brioche bun

🌿 845

## MUSTANG

Juicy herbed chicken patty with roasted garlic aioli, pickled onions, vine tomato, crisp lettuce and melted cheddar in a buttered brioche bun

👨‍🍳 895



# BRUNCH-A-TAINMENT

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



CHEF'S CHOICE



GLUTEN FREE

## BOULEVARD

A vibrant mezze spread with herbed tapenade, caramelized onion hummus, mutabal, whipped feta and herb labneh, quinoa and sprouts falafel, fattoush and freshly baked pita with crisp lavash

🌱 995

## CHATARR PATARR

Golgappa served with mint and tamarind water, paneer and amaranth tikki chaat, tandoori corn and avocado tartlets

🌱 925

## TIKKA SHIKKA

Fiery lal mirch paneer, hara bhara broccoli seekh, a tangy kasundi-beetroot tikki with peanut crunch

🌱👨🍳 925

## KUNG FOO PANDEY

Tandoori veg momo, corn, spinach and cheese manchurian, vegetable spring roll

🌱 925

## KUKKAD SHUKKAD

Filled malai murgh, fresh spring onion and murgh seekh, tangdi marinated in Lahori spices

👨🍳🌱 1095

## KEBAB ME HADDI

Aloo bhukhara shami kebab, mustard banana-wrapped fish, kali mirch murgh tikka

👨🍳🌱 1195



# FLAVOUR ODYSSEY

*Globally Inspired Mains,  
Curated with Care*

★ NEW DISH

👨🍳 CHEF'S CHOICE

🌾 GLUTEN FREE

## PATTAYA

Thai red/ green curry served with rice and accompaniments

VEGAN 🌱 1125 🍷 1225

## PARADISE

Char-grilled king oyster mushrooms on a bed of smoked potato purée, paired with roasted winter vegetables and finished with truffled mushroom red wine jus

🌱👨🍳🌾 995

## PARIS

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

🍷🌾 1225

## FISH AND CHIPS

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

🍷 1295

## LATINA

Tender river sole marinated in fresh herbs and seared to perfection, served with caramelized winter vegetables tossed in chimichurri and a silken braised leek-cream emulsion, accented by kale, walnut and parmesan pesto

🍷★ 1295



# PASTAS

★ NEW DISH

👨‍🍳 CHEF'S CHOICE

## WILD MUSHROOM AND SPINACH RAVIOLI

Spinach, mushroom and mozzarella-filled ravioli tossed in roasted pumpkin pesto and fresh tomato sauce

🌿👨‍🍳 975

## CHICKEN AND CHEESE AGNOLOTTI

Herbed chicken and cream cheese-filled tortellini tossed in roasted garlic and tomato sauce, finished with herb-infused cream

👨‍🍳 1075

## VEGAN AND GLUTEN FREE

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

🌿 1025

## PENNE ARRABIATTA

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

🌿 945 🍴 995

## SPAGHETTI AGLIO OLIO PEPPERONCINI

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

🌿 945 🍴 995

## PENNE PESTO (OLIVE OIL/CREAM)

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

🌿 945 🍴 995

## FETTUCCINE ROMESCO

Delicate ribbons of hand-cut fettuccine coated in truffled mushroom romesco, lifted by the sweetness of sun-dried tomatoes and the warmth of roasted garlic

★🌿 975 🍴 1075





# PIZZAS

 CHEF'S CHOICE

## MARGHERITA

Signature pizza sauce, fresh basil, fresh mozzarella and cherry tomato. Choice of Neapolitan/thin crust base

 825

## PEOPLE'S PIZZA

Thin-crust pizza topped with peppers, zucchini, onions, broccoli, corn and goat cheese crumble over our signature pizza sauce and mozzarella

 875

## BELLA

Artisanal Neapolitan pizza with truffled cheese sauce, wild mushrooms and caramelized leeks, finished with parmesan and chimichurri-tossed roast potatoes

  975

## GREEN GODDESS

Artisanal Neapolitan with pesto cheese sauce, spinach, crispy kale, charred broccoli, jalapeño, mozzarella, feta and a hint of lemon zest

 975

## ANARKALI

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

 925

## MADHUBALA

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

 995

## TAYLOR

Artisanal Neapolitan pizza with cheese sauce, pulled chicken, sautéed mushrooms, brie, thyme, balsamic glaze and pickled paprika

  995





## This winter,

*We return with a menu that feeds the soul -  
echoing grandmothers' kitchens, infused with  
globetrotting stories and touched by the zest  
of a discerning new generation.*

*A return to roots, a nod to sustainability,  
and a celebration of food that nourishes,  
not just the body, but the soul.*

# CURRY QUEST

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



CHEF'S CHOICE



GLUTEN FREE

## PIND DI PASAND

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

🌱🍌 925

## SHAAKHAM

Seasonal veggies tossed with nigella, fenugreek, and mustard seeds - light, spiced and full of texture

🌱🍌 845

## MAHARAJ

Beetroot and dates kofta simmered in a rich tomato and carrot gravy infused with fennel

🌱🍌 925

## MALAI

Our homage to North Indian comfort - fresh fenugreek leaves and garden peas folded into a velvety cream and cashew gravy, perfumed with cardamom

🌱🍌 845

## PUNJABI

Winter preparation of mustard greens simmered overnight on clay oven served with desi gud and saffed makkhan

🌱🍌 845



## RESHAM

Amritsari style tawa murg finished with tomatoes, green chillies, coriander and a hint of qasuri methi in an earthy beetroot infused gravy

🌱🍌 1075

## UTTERLY BUTTERLY MURGH

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

🌱🍌 1075

## HANDI

Tender mutton simmered in a claypot for over 3 hours. This recipe from an 80 year old veteran does not have any souring agent; no tomato, yoghurt or lemon

🌱🍌 1125



# SANGAT



## VEG BIRYANI

🌱 1145

## CHICKEN BIRYANI

🍗 1245

## JEERA PULAO

🌱 645

## STEAMED RICE

🌱 595

## DAL MAKHANI

🌱 725

## YELLOW DAL

🌱 625

## INDIAN BREAD

Paranthas: *mirch | pudina | lachha*

Naan: *plain | butter | garlic | cheese*

Roti: *tandoori | missi | ajwaini | makkai*

Gluten free: *healthy millet roti  
finished in tawa*

🌱 160

## RAITA | CURD

🌱 495

## POTATO MASH

## FRENCH FRIES

## SAUTEED VEGETABLES

🌱 495



# FROSTY PARADISE

*Wholesome treats for happy hearts!*

 CHEF'S CHOICE

## IRRESISTIBLE

Rich dark chocolate brownie with macadamia kunafa crust served with raspberry oreo ice cream and premium matcha

CONTAINS EGG 🍳 595

## GRIN

Classic Baileys Tiramisu

CONTAINS EGG 🍳 625

## ROYALTY

Soft, syrup-soaked gulab jamuns paired with thandai and orange infused cream, dusted with aromatic fennel crumble

🍷 595

## ORCHARD

Buttery pie filled with mulled berries and caramelised apples, paired with lemon custard and vanilla ice cream

🍷 625



## BUGS BUNNY

Warm gajar ka halwa crowned with shards of peanut brittle and a scoop of kesar pista ice cream

 575

## CREAMY RICH PAAN/ KESAR STICK KULFI

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

🍷 425

## KESAR PISTA MATKA KULFI

Sugar free

🍷 445

## GOURMET ICE CREAMS BY TANGELO

*Ice cream flavours:*

Belgian dark chocolate fudge cake

Vanilla oreo raspberry

Salted caramel (Vegan and sugar free)

🍷 495



Listen  
to the  
farmer  
through  
this menu..

*For he knows the story  
the soil has been  
waiting to tell.*



BEVERAGE

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# (NO)CKTAILS

GLASS 595

PITCHER 2875

## WAKA WAKA

SEASONAL | TANGY | SPICY

Inspired by the ever popular margarita, this berry drink balances sweet, sour and spice harmoniously with natural seasonal ingredients like ripe and raw 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

## BLUE CHRISTMAS

FRUITY | HERBAL | FIZZY

Blueberries, orange chunks, ginger, Sabz Bagh mint and ginger ale

## 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 punch of cumin and rock salt, topped with sparkling ginger fizz



# (HO)CKTAILS

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## (N)ULLED WINE

SPICED | HERBAL | HEARTY

Warm up with our non-alcoholic mulled wine, rich in spices and infused with fruits

🍷 575

## CHAMOMILE TODDY

AROMATIC | COMFORTING | CALMING

Apple cider, chamomile tea leaf, cinnamon sticks, lemon juice, cloves, ginger, star anise and honey

🍷 575

## SAFFRON, PISTACHIO TURMERIC LATTE

FULL-BODIED | SPICED | HEALING

Experience the aromatic harmony and wellness of saffron, pistachio and turmeric in our luscious golden milk

🍷 595



# SODAS

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525

## ORANGE BANTA MASALA SODA

Most famous tangy Indian soda with orange, 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 jaggery syrup and soda



# KOMBUCHA

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525

*A probiotic, fizzy, fermented tea with immense health benefits for the gut.*

## ORANGE BASIL

The quintessential favourite

## SEASONAL FLAVOUR

Ask for our freshly fermented seasonal flavour

# ICED TEAS

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525

## LEMONGRASS BASIL ICED TEA

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

## PEACH AND HIBISCUS ICED TEA

Refreshingly fruity peach and hibiscus iced tea, a perfect blend of sweet and floral flavours



# FRESH JUICE

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525

Pure, seasonal, freshly squeezed juice.  
No sugar added

# THICK SHAKES

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575



## PEANUT BUTTER AND BERRY SHAKE

A perfect blend of peanut butter, ice cream, milk and ice studded with some assorted berries

## THICK OREO SHAKE

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

### ADD ONS:

Oat milk / Almond milk / Soy milk

100

# SMOOTHIES

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575

## BEET AND BERRY SMOOTHIE

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

## ANTI-OXI CHOCO SMOOTHIE

Spinach, banana and almond butter milk with raw cacao

# INDIAN COOLERS

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545

## MASALA CHAACH

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

## MATHURA KI LASSI

Yoghurt, pistachio, a hint of organic rose water, cardamom and Mathura ke pede

## NIMBU AUR GUD KI SHIKANJI

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





# DECADENT HOT CHOCOLATE

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595

## CLASSIC HOT CHOCOLATE

Sumptuous dark chocolate with a hint of fragrant vanilla, topped with cinnamon

## CHRISTMAS HOT CHOCOLATE

Indulge in rich chocolate with festive peppermint, soaked fruits and a sprinkle of holiday cheer



# COLD COFFEE

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## UNDER THE NEEM CLASSIC COLD COFFEE

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

🔥 545

## IRANIAN COLD COFFEE

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

🔥 575

## VIETNAMESE COLD COFFEE

Cold coffee enhanced with  
sweetened condensed milk

🔥 575

### ADD ONS:

*Oat milk / Almond milk / Soy milk* 🔥 100

*Chocolate / Hazelnut / Biscoff / Caramel*

🔥 100

*Espresso shot* 🔥 175

# 100% ARABICA BEAN COFFEES

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### ICED/ HOT:

AMERICANO 🔥 545

CAFFE LATTE 🔥 545

CAPPUCCINO 🔥 545

CAFE MOCHA 🔥 545

ESPRESSO 🔥 475

## DATES CINNAMON COFFEE

🔥 625

## VANILLA CAPPUCCINO/LATTE 🔥 625

## HAZELNUT CAPPUCCINO/ LATTE 🔥 625

### ADD ONS:

*Oat milk / Almond milk / Soy milk* 🔥 100

*Chocolate / Hazelnut / Biscoff / Caramel*

🔥 100

*Espresso shot* 🔥 175

# KNOW YOUR 'CHA'

*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.*

595

## 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 STRAWBERRY LATTE

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

## MOCHA MATCHA SHAKE

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



# ARTISANAL TEAS

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525

## 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 • 495

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Desi masala chai

Ginger lemon honey tea

Mystical Assam black tea

Emerald green tea

## MISCELLANEOUS

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Aerated beverages with lemon and ice • 395

Perrier water with lemon and ice • 395

Mineral water with lemon and ice • 210