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.

Apart from the nip in the air, winter in the North brings with it a bounty of vegetables - radish, leafy greens, beetroots and carrots. The herbs are on full display, citrus fruits take centre stage and hot chocolates are a warm welcome.

Our Chefs have fun playing with some unique combinations. Have you ever tried a karonda-kishmish chicken? There is also a smokey gondhraj dressing that features in our menu and probably a 'must try'. Our take on using shakarkandi in Chattar Pattar may surprise some.

Nothing here is random. It is grown, selected and 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

This is not your usual four-walled room. It's a fluid, multipurpose haven where furniture moves, ideas flow, and nothing's ever static - except the good vibes!

Designed to be immersive, intuitive, and inspired by nature and novelty, the space could be: a brainstorming nest, a workshop playground, a co-working comfort zone, or a creative lab for collaboration.

At The Nest, expect cozy corners, community tables, earthy aesthetics, and unexpected sparks of joy - paint-splattered afternoons and coffee-fueled brainstorms to dreamy weekend brunches with a side of inspiration.

The Breakfast Club

Everyday from 8:30 to 10:30am

Thinking of paranthas for breakfast?
Think regional.

You'll love our French toast,
It has a touch of Japan in it!

There will be upma and idli's to start your morning...
And lucky you, we make it millet-healthy.

We'll serve up your morning plate with relishes and dips,
But here you'll find them to be organic.

Mornings at Under The Neem are our favourite time of the day. The smell of freshly ground coffee, your favourite kind of eggs, the winter sun filtering through the neem leaves and Jungle Babblers on your table for some good-morning company.

We don't wish to give away any more. So instead, we'll reserve a table for you and let you discover the rest, whenever you say.



Scan for Menu






Food,
as winter intended.
Rooted in the season.
Made with thought.

Fresh Gossip

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

Veg Non-veg Vegan Gluten Free Seeds and Nuts



ASIAN HARVEST

Asian salad with raw papaya, cherry tomato, spring onion and beans, crushed peanuts tossed with coriander, chilli, jaggery with a tamarind dressing

825

CHEF'S MORNING WALK SALAD

Freshly picked lettuce and vegetables on a winter morning walk in Sabz Bagh tossed with charred gondhoraj lemon, mahua and extra virgin olive oil dressing

825

CAESAR SALAD

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

825 *(charred brocolli florets, beetroot, peppers)*

875 *(shredded chicken , mushroom, peppers)*

KIS KHET KI MOOLI HO TUM

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

875

PRISTINE

Buratta cheese, marinated beetroot, citrus wedges, tomatoes, house mix seeds and mesclun in a light pesto vinaigrette

875



Bowl Me Up

A little from the earth, a little from the season.
All brought together in a bowl.

Veg Vegan Gluten Free Seeds and Nuts



BUDDHA BOWL

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

875

HOLA

Cilantro lemon rice, red beans, roasted corn & sweet potatoes, pico de gallo, guacamole, fajita veggies, tex-mex cashew cream

875

QUINO - WAH!

Warm Asian flavored quinoa bowl with pan seared cottage cheese, charred broccoli and corn, crisp shallots and scallions

875







ALL DAY

Chilled bowl of berries, chia seeds, thick berry yoghurt, house granola, banana, nuts and chocolate buttons

875

The Toasted Canvas

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

Veg Non-veg Vegan Seeds and Nuts

SCRAM-TOAST

Traditional sourdough toast with masala tofu scramble, vegan cashew spread, confit cherry tomatoes, jalapeno and garlic

675

AVO SRDO TST VIBES

House-made guacamole on a rustic sourdough, sprinkled with chia seeds, smoked paprika

725

TACO BELLE

Crisp taco of chipotle spiced paneer with refried beans, grilled vegetables, crunchy lettuce, guacamole, sour cream and fresh salsa

625

TACO TORNADO

Slow-cooked chicken tinga with crunchy lettuce, guacamole, sour cream, salsa, onions in a crisp taco

675



Cozy Cauldron

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

Veg Non-veg Vegan Seeds and Nuts



FLORA

Slow roasted tomato and fennel soup
595

EARTHY

Wild mushroom and caramelised onion soup with thyme and toasted almonds
595

NIMOLI WELLNESS

Lemongrass and kaffir lime infused corn soup finished with coconut milk and a hint of ginger
595

VIETNAMESE PHO

Iconic Vietnamese rice noodle soup with vegetables in a rich broth. Served with fresh herbs and lime
595
625

"A little warmth, ladled with love"



Picnic Pleasure

From Soil to Bun;
Curated Sandwiches & Burgers

Veg Non-veg Contains egg Seeds and Nuts

TOMCAT

Smoky corn and zucchini quinoa burger with kasundi aioli, slow cooked tomato chilli relish and vegetable slaw
895

MUSTANG

Citrus pepper grilled chicken with avocado, zucchini ribbons and green chilli lemon oil in a soft toasted burger bun
945

SPECTRE

Burrata, pickled onions, sun-dried tomato, roast pumpkin and pesto, grilled in rosemary olive focaccia
895

SPITFIRE

Double smash mutton burger, caramelised onions, cheddar, gherkins, tomatoes and lettuce on a buttered brioche bun
975

SAMURAI

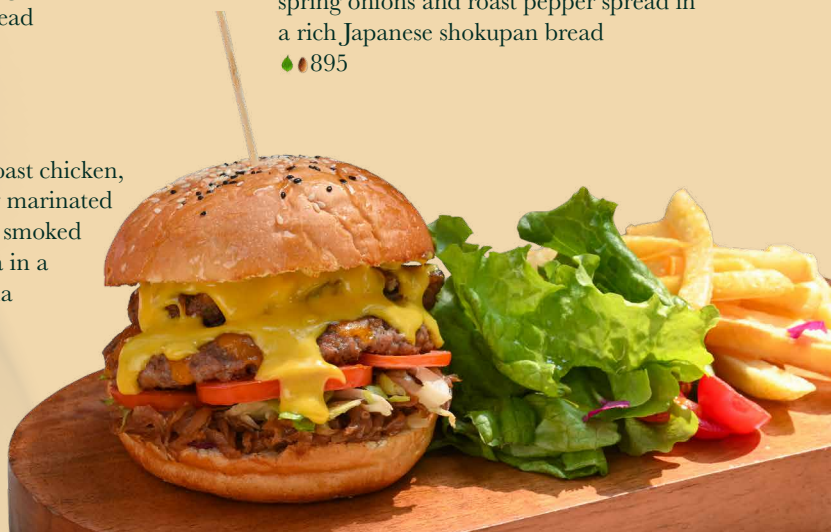
Chicken Katsu sando with tonkatsu sauce, green apple and cabbage mustard slaw in Japanese shokupan bread
945

NINJA

Teriyaki glazed king oyster and cremini mushrooms, pickled cucumber, charred spring onions and roast pepper spread in a rich Japanese shokupan bread
895

GODFATHER

Chicken pepperoni, roast chicken, smoked cheese, lightly marinated onions, roast peppers, smoked chilli aioli and arugula in a rosemary olive focaccia
945



Brunch-a-Tainment

Shared Flavors, Shared Laughter;
Platters for Families and Friends

Veg Non-veg Seeds and Nuts



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, fattoush, pita and lavash

1075

TIKKA SHIKKA

Zaffrani paneer tikka.
Sesame crusted beetroot seekh.
Saffron cheese filled mattar broccoli ki shami.

1075

KUNG FOO PANDEY

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

1025



CHATARR PATARR

Golgappa served with mint and tamarind water.
Kachori mattra chaat.
Shakarkandi, palak aur methi ke Jallandhari sharley.

975

KEBAB ME HADDI

Mutton paan leaf kebab.
Sarson and fennel fish tikka.
Afghani murgh tangdi.

1275



KUKKAD SHUKKAD

Tandoori butter murgh tikka.
Chives and chicken seekh.
Patila murgh kebab.

1175

BAO - TOX

Exotic wild mushroom dimsum.
Oriental chilli cheese dimsum.
Crispy tofu and zucchini bao with lemongrass and peanut sauce.
1075

BAO - BARIAN

Shanghai chicken dimsum.
Spicy basil chicken dimsum.
Bao with crunchy chicken, sriracha and honey.
1175





In 80 Days

Globally Inspired Mains, Curated with Care

Veg · Non-veg · Contains egg · Gluten Free · Seeds and Nuts · Vegan

THE SEA HAS A CALENDAR TOO.

Some catches are best left to another season. Turn to the last page to discover what's in season, month by month.

SORRENTO

Cannelloni filled with Sabz Bagh seasonal greens, lemon ricotta and walnuts with a tomato sauce, finished with gratinated pumpkin pesto fondue

1225

PARADISE

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

1225

PATTAYA

Thai red or green curry served with rice and accompaniments

1275

1375

NEW ORLEANS

Creole spiced roast chicken leg, lemon and parmesan roast potatoes, charred vegetables, red pepper jus

1325

CANTON

Asian steamed sea bass, glazed mushrooms and pokchoy in a light aromatic broth

1425

LONDON

Crisp herb-crumbed river sole with rosemary fries, seasonal pickles and herb ranch

1425

NAPLES

Chicken breast filled with pesto, sun-dried tomatoes and fresh mozarella, stir fried mushroom and zucchini noodles, herbed potato pavé, light mustard cream sauce

1325

Pastas

Veg Non-veg Seeds and Nuts

PENNE ARRABIATTA

Penne in slow simmered tomato and garlic sauce, finished with chilli, basil and olive oil
1025
1125

SPAGHETTI AGLIO OLIO PEPPERONCINI

Spaghetti with confit cherry tomatoes, garlic, crushed chilli in olive oil, finished with aged parmesan and a hint of lemon zest
1025
1125

PENNE PESTO (OLIVE OIL OR CREAM)

Penne with fresh basil pesto, zucchini, mushrooms, broccoli with olive oil and parmesan
1025
1125

BEETROOT CASARECCE

Artisanal beetroot flavored casarecce pasta served with trapanese style chunky tomato and basil pesto sauce finished with toasted almonds
1075

CHARCOAL FETTUCCINE

Charcoal fettuccine, sun-dried tomato and wild mushrooms in a truffled cream sauce
1075
1175

WILD MUSHROOOM & CREAM CHEESE RAVIOLI

Wild mushroom, sun-dried tomato and thyme ravioli paired with light miso, cream and aragula sauce
1075





Pizzas

Veg Non-veg

PEOPLE'S PIZZA

Thin-crust pizza topped with pepper, zucchini, corn, broccoli, cherry tomatoes, lemon ricotta over our signature tomato sauce and mozarella
975

ANARKALI

Thin-crust pizza with spiced tomato sauce, tandoori paneer tikka, mozarella, peppers, onions and fresh coriander
1025

"We let the season... set the toppings!"

MARGHERITA

Signature pizza sauce, fresh basil, mozarella and cherry tomato.
Choice of neapolitan or thin crust base
925

BELLA

Neapolitan pizza with wild mushroom, roast garlic and chilli crisp on a creamy spinach and cheese sauce finished with scarmoza
1025

MONROE

Thin crust cajun spiced chicken, red paprika and our signature three cheese sauce
1075

TAYLOR

Neapolitan pizza topped with chicken pepperoni, smoked chicken, chicken ham, caramelized onion, arugula and capers on marinara sauce
1125

Indian Mains

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

Veg Non-veg Gluten Free Seeds and Nuts

PIND DI PASAND

Kadhai paneer: paneer tossed with peppers, onions and tomatoes with pomegranate, spiced crushed coriander, chilli and fennel
1045

MAHARAJ

Paneer, beetroot and nut koftas in a tomato and saunf gravy
1045

MANDALA

Cottage cheese rolls filled with Sabz Bagh winter greens in a brown onion and yoghurt gravy flavoured with cardamom
1045

PUNJABI - SARSON KA SAAG

Winter preparation of mustard greens simmered overnight on a clay oven served with desi gud and safed makkhan
925

BHUMI

A delicately spiced, rustic farmer-style preparation of tender radish, radish leaves, makhanas and cashew tempered with Indian spices
925



UTTERLY BUTTERLY MURGH
Clay oven roasted boneless chicken cooked in a creamy tomato and ginger gravy with a hint of truffle oil
1175

KHATMIT MURGH
Chicken cooked in our signature gravy of capsicum, onions and tomatoes stuffed with karonda and raisins
1175

HANDI
Clay pot mutton, slow-cooked with caramelised onion, whole spices and fresh herbs
1275

DAKHNI
'Kuta hua gosht' - slow-cooked and pounded mutton with aromatic whole spices, ginger and garlic infused with rustic flavours
1275

"Winter tastes better when shared"



Sangat

VEG BIRYANI
1275

CHICKEN BIRYANI
1375

JEERA PULAO
775

STEAMED RICE
725

DAL MAKHNI / KALI DAL
825

YELLOW DAL
725

INDIAN BREAD
Paranthas - mirch | pudina | lachha
Naan - plain | butter | garlic | cheese
Roti - tandoori | missi | ajwaini | makkai
Gluten free - healthy millet roti finished in tawa
180

RAITA | CURD
575

POTATO MASH

FRENCH FRIES

SAUTEED VEGETABLES
595

Frosty Paradise

Desserts, finished with a touch of sweetness

Veg Contains egg Seeds and Nuts

IRRESISTABLE

Flourless dark chocolate and sea salt cake, mixed nut praline, warm chilli infused chocolate sauce, candied orange
Contains egg 695

PICK ME UP

Classic Baileys Tiramisu
Contains egg & alcohol 725

TRES LECHES

A take on the classic - flavored with pistachio and a kunafa crunch
695

ORCHARD

Brown butter, fig and apple pie with miso caramel sauce
675

BRULEE

Classic creme brulee topped with berries
Contains egg 675





DONT MESS WITH MY HALWA

Warm gajar ka halwa layered with crispy filo, yuzu rabri and mascarpone frosting
675

KULFI

Kesar or paan kulfi with chia seeds, rose syrup and parline dust
475

MATKA KULFI

Sugar free 525

ICE CREAM

By Tangelo

Ice Cream Flavours :

Chocolate hazelnut *(Dairy, sugar)*

Italiano tutti frutti *(Dairy, sugar)*

Mixed berries *(Vegan, sugar free)*

575


Sometimes, all you
need is one good
Beverage
to stay a little longer

(No)cktails

Pitcher 3175



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 sparkling ginger fizz
695

BLUE CHRISTMAS

A mojito of blueberries, lemon, ginger and mint muddled and topped up with ginger ale
695

WAKA WAKA

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.
695



(Ho)cktails

(N)ULLED WINE

Warm up with our non-alcoholic mulled wine, rich in spices infused in citrus juice with orange peels, sweet fennel bulbs and tart raspberries
695

CHAMOMILE TODDY

A fragrance-forward, warming potion of soothing chamomile, green tea, and spices, steeped in bubbling apple juice and perked up with a dash of apple cider vinegar
695

Fresh and Frizzy

ANAAR CHAAT BANTA MASALA SODA
Indian soda with pomgranate, lemon, jeera, ginger, pepper, black salt, syrup and mint
625

PUDHINA MASALA SODA
Freshly crushed pudhina, coriander leaves, cumin and a dash of lemon juice shaken with jaggery syrup and soda
625

"A little sparkle in the cold breeze.

Fresh pours, bright flavours and a reason to raise a toast."

Kombuchas

A probiotic, fizzy, fermented tea

ORANGE BASIL
The quintessentail favourite
625

Iced Teas

LEMONGRASS BASIL & JASMINE ICED TEA
Garden fresh basil and lemongrass with freshly brewed jasmine tea poured over lemon and ice
625

SABZ BAGH KINNOW & HIBISCUS ICED TEA
A refreshing kinnow and hibiscus iced tea. A perfect blend of sweet and floral flavors sourced from our farm, Sabz Bagh
625



Fresh Juice

Pure, seasonal, freshly squeezed juice. No sugar added
645

Thick Shakes

STRAWBERRY MATCHA LATTE

Seasonal strawberries blend with premium matcha, milk and simple syrup
695

THICK OREO SHAKE

Crunchy oreo, chocolate ice cream dark chocolate, blitzed together with milk
695

Smoothies

BEET & BERRY SMOOTHIE WITH MAHUA

Blueberries, blackberries, strawberries, blackcurrant, beetroot and dry fruits sweetened with mahua and yoghurt
695



MAHUA
An indigenous flower with a story to tell.

Found across the forests of central and eastern India, Mahua (Madhuca longifolia) is a seasonal flower valued in traditional food cultures for its naturally sweet, rich character.

Indian Coolers

NIMBU AUR GUD KI SHIKANJI

Lemon and jaggery with a hint of mint and black salt topped up with water. An all-year refresher!
625

KESAR PISTA LASSI

Yoghurt, pistachio, a hint of organic rose water, cardamom with Kashmiri saffron
625

Decadent Hot Chocolate

CHRISTMAS HOT CHOCOLATE

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

695

CLASSIC HOT CHOCOLATE

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

695





Cold Coffee

UNDER THE NEEM CLASSIC COLD COFFEE

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

645

VIETNAMESE COLD COFFEE

Cold coffee enhanced with sweetened condensed milk

645

"The season may change.

Our coffee doesn't."

Curated Hot Coffees



BROWN BUTTER JAGGERY SEA SALT CAPPUCCINO

Home-made caramel jaggery, nutty brown butter and a touch of sea salt poured over a double shot of coffee. *Warm, complex and comforting*

645

COOKIE CREAM LATTE

Indulgent creamy cookies with rich chocolate, honey, milk and strong coffee. *Destined to become your favourite latte*

645

DATES CINNAMON LATTE MACCHIATO

House-made date and cinnamon infusion with dark coffee and milk. *Spicy and wintery*

645

100% Arabica Bean Coffees

Cappuccino | Iced/ Hot	625
Americano | Iced/ Hot	625
Caffe Latte | Iced/ Hot	625
Cafe Mocha | Iced/ Hot	625
Espresso Shot | Iced/ Hot	475

Add ons:

Oat milk / Almond milk	*125*
Chocolate / Hazelnut	*125*
Espresso Shot	*225*

Made-In-House

Desi masala chai
575

Ginger lemon honey tea
575

Chamomile green tea
575

Kashmiri kahwa
575

Miscellaneous

Aerated beverages with lemon and ice
495

Perrier water with lemon and ice
495

Mineral water with lemon and ice
210



" Until the season turns again..."

The know-how of choosing the right fish in the right season!

Did you know some fish need a break from our plates during certain months? Respecting their breeding seasons helps protect marine populations and gives them time to replenish. Feel free to take this information with you and do your bit to help sustainable fishing and consuming. The first step starts with you.

Here's a seasonal guide to making more mindful seafood choices. Fish depicted in different months indicate the month in which they should be consumed.

Months	*Kingfish*	*Sea Bass*	*Pomfret*	*Prawns*	*White Prawns*	*Lobster*
Jan						
Feb						
Mar						
Apr						
May						
Jun						
Jul						
Aug						
Sep						
Oct						
Nov						
Dec						

KNOW YOUR FISH

Seasonal recommendations by Know Your Fish.
For more information, visit ***www.knowyourfish.org.in***

Under The Neem

At Karma Chalets

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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SABZ BAGH
VEGETATION ~ RECREATION ~ EDUCATION

Where our ingredients begin

Condé Nast Traveller GoodHomes INDIA TRAVEL+ LEISURE 月刊 Chalo Outlook traveller APN