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INFINITI HOTEL,IC/CA, Scheme No.94 – Indore

BAR



BAR



THEKA COCKTAILS

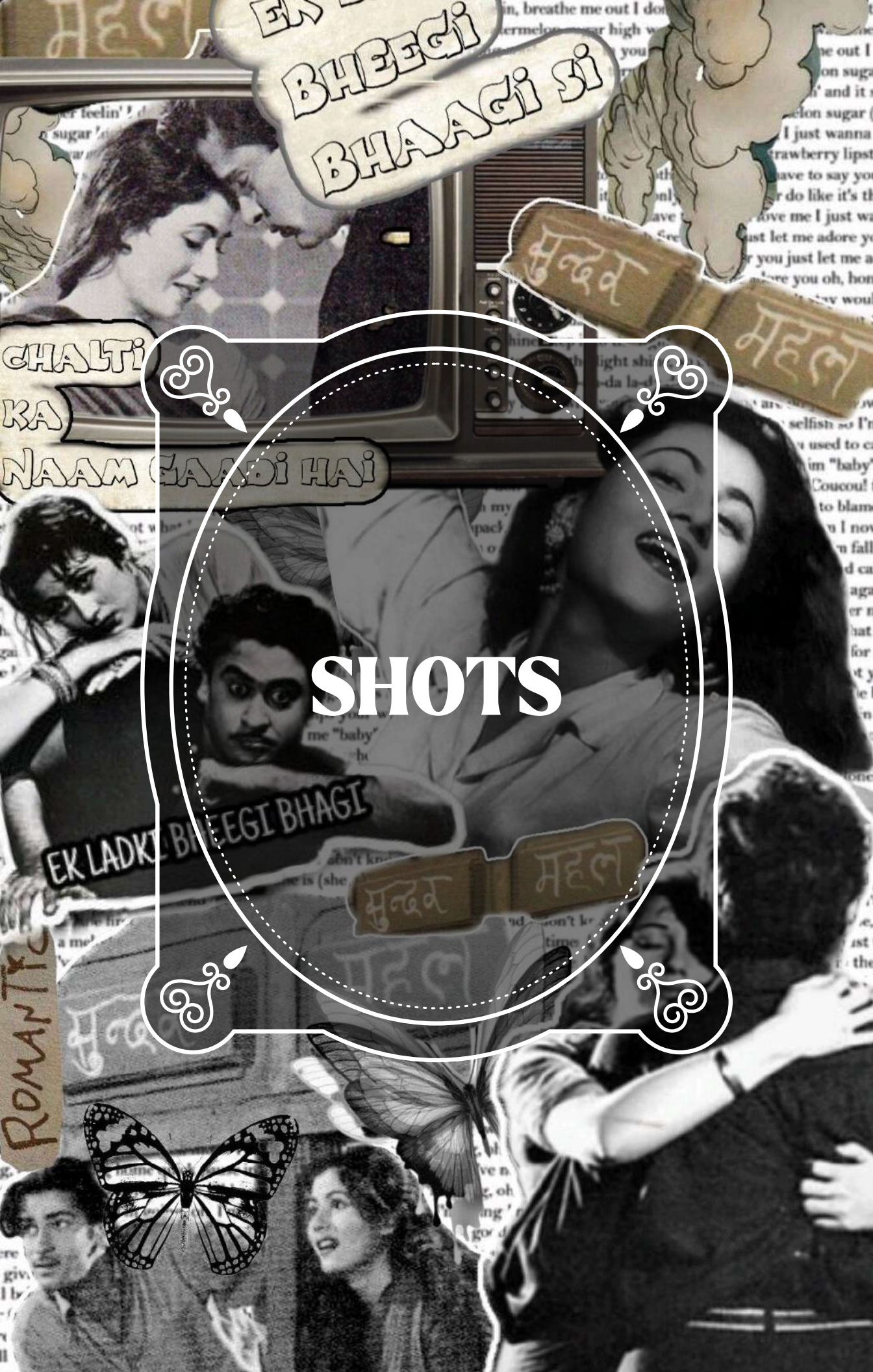
Glass

Mango Masti Martini A mango flavoured martini... shaken, not stirred. 60mL Vodka	498
Bollywood Heat Margarita Chillin drink like a bollywood masala movie. 60mL Tequila	498
Bollywood Breeze Dil chahta hai vibes in Indore. 60mL Coconut Rum	498
Rangoli Rouge Sangria Ginger-Cardamom spiced Red wine sangria with candied ginger	584
Saffron Sunset Sangria Saffron infused white wine sangria	584

Glass

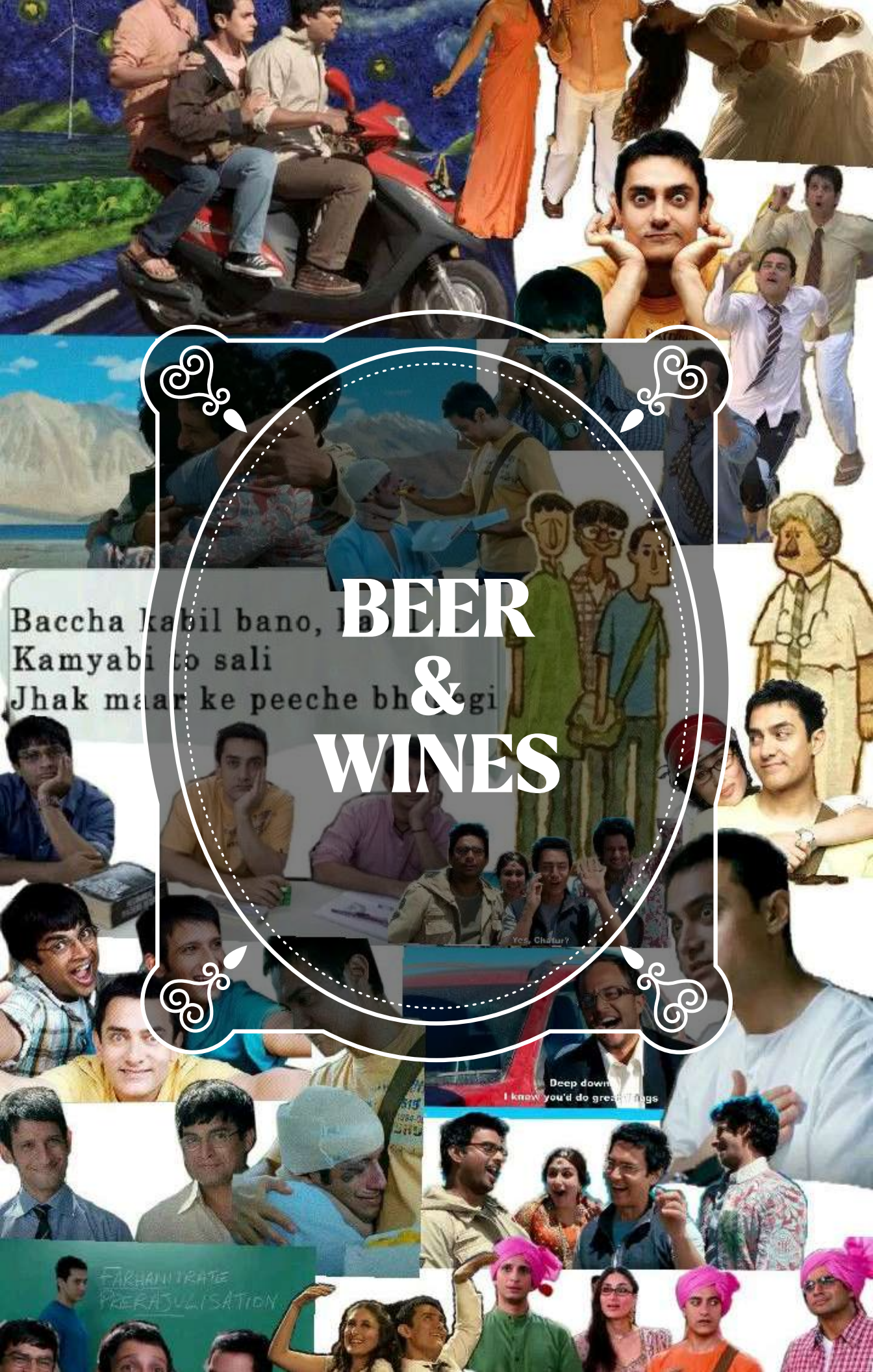
Margarita	498
Whiskey Sour	498
Manhattan	498
Martini	498
Cosmopolitan	498
Bloody Mary	498
Mojito	498
Long Island Iced Tea	784

CLASSIC COCKTAILS



SHOTS

	Solo (Each shot contains 30ml)	Flight of 6
Jägerbomb	444	1998
Jägermeister	398	1791
Mango Masala Bourbon	314	1413
Golden Spice Tequila	314	1413
B-52	444	1998



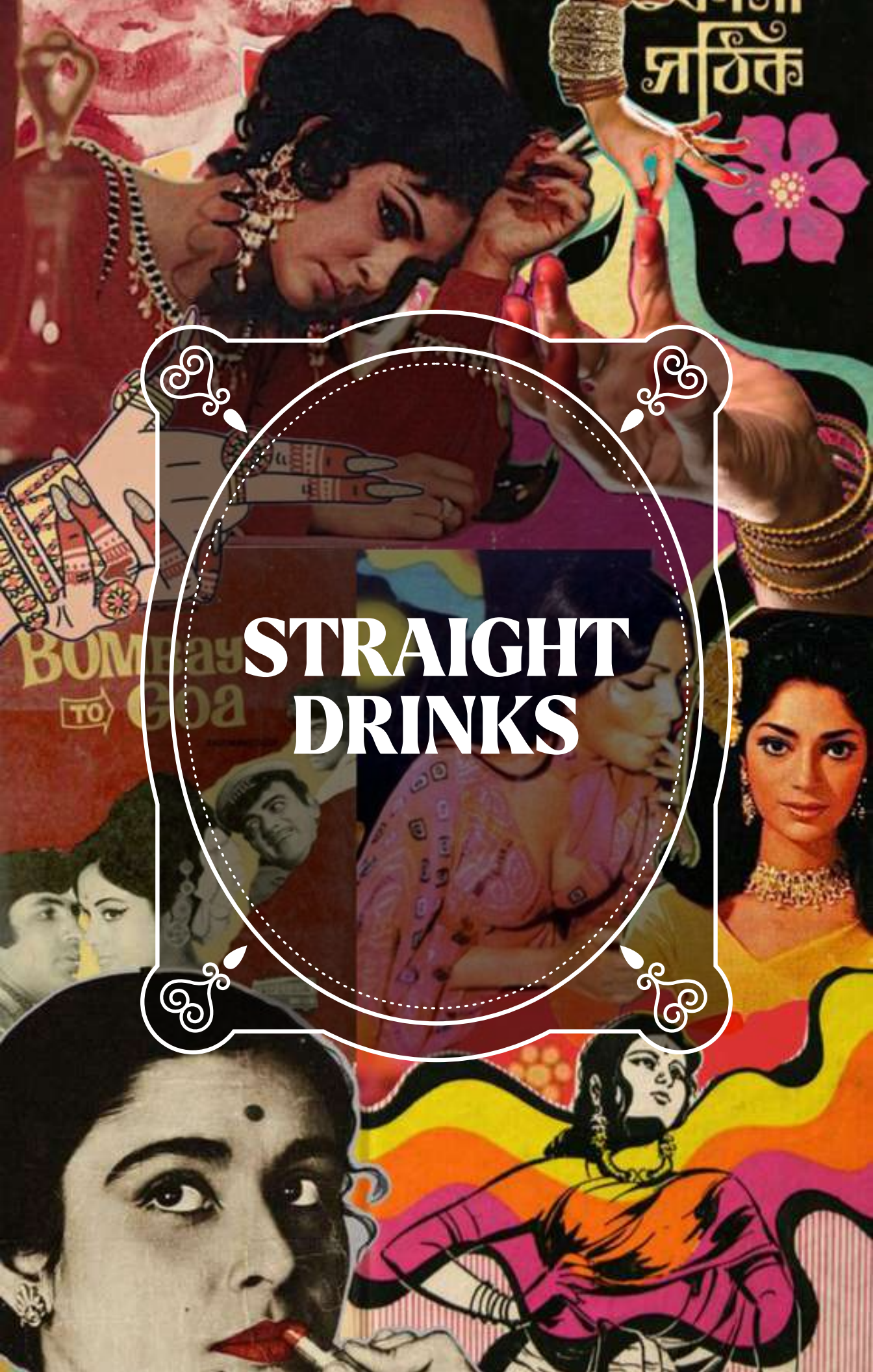
BEER & WINES

BEER

	Solo	Flight of 4
Stok Lager 500ml	484	1694
Heineken 500ml	494	1729
Kingfisher Premium 650ml	484	1694
Kingfisher Ultra 500ml	424	1484
Kingfisher Strong 500ml	474	1659
Budwieser 500ml	494	1729
Corona Extra 330ml	554	1939
Hoegaarden 330ml	554	1939
Stok Wheat 500ml	424	1484
Stok Strong 500ml	424	1484
Bira Boom 500ml	554	1939
Kingfisher Ultra Max 500ml	474	1659
Budwieser Magnum 500ml	554	1939
Bacardi Breezer 275ml	324	1134

	Glass 150 ml	Bottle 750 ml
Sula Shiraz	544	2176
Luz Maria Merlot	-	2176
Altozano Tempranillo Syrah	-	2999
Sula Sauvignon Blanc	544	2176
Trapiche Pinot Grigio	-	2776
Sula Zinfandel	544	2176
Sula Brut Sparkling Wine	-	2376
Martini Prosecco	-	2999

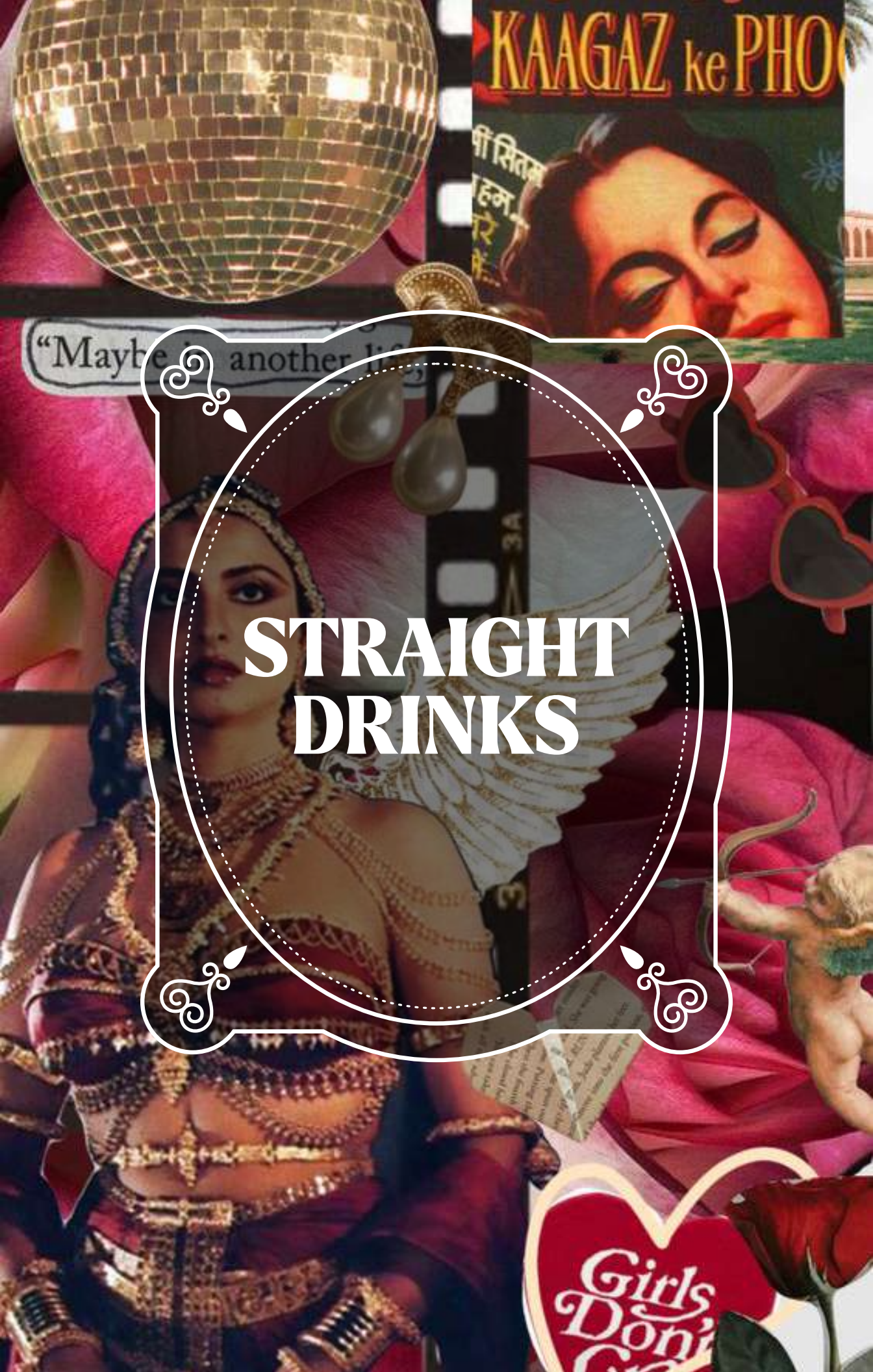
WINE



STRAIGHT DRINKS

WHISKEY

	30 ml	360 ml
Blenders Pride	184	1656
Signature Premier	184	1656
Antiquity Blue	204	1836
Blenders Pride Reserve	204	1836
VAT 69	284	2556
Black Dog Black Reserve	284	2556
Royal Ranthambore	284	2556
100 Pipers	304	2736
Johnnie Walker Red Label	304	2736
Ballantines Finest	324	2916
Ballantines Barrel 7 Y.O.	334	3006
Jameson	344	3096
Johnnie Walker Blonde	324	2916
Ballantine's Bourbon Barrel 7 Y.O.	324	2916
Jack Daniel	348	3132
Black & White	324	2916
100 Pipers 12 Y.O.	348	3132
Dewars 12 Y.O.	384	3456
Johnnie Walker Black Label	464	4176
Chivas Regal 12 Y.O.	464	4176
Monkey Shoulder	454	4086
Indri	454	4086
Glenlivet 12 Y.O.	484	4356
Glenfiddich 12 Y.O.	484	4356
Godawan 02	484	4356
The Singleton 12 Y.O.	484	4356



STRAIGHT DRINKS

GIN

	30 ml	360 ml
Nicobar Dry Gin	288	2592
Amrut Nilgiris Dry Gin	288	2592
Beefeater	288	2592
Tanqueray London Dry Gin	288	2592
Bombay Sapphire	288	2592
Jaisalmer	484	4356

	30 ml	360 ml
Smirnoff Vodka Plain / Flavoured	184	1656
Absolut	274	2466
Grey Goose	424	3816
Ciroc Vodka	444	3996

VODKA

STRAIGHT DRINKS

RUM

**CAFÉ
&
BEVERAGES**

Americano	100
Cappuccino	135
Hot Lemon Tea	70
Green Tea	70
Masala Tea	80
Oreo Shake	234
Chocolate Shake	234
Lemon Iced Tea	234
Cold Coffee	234
Soda Water	74
Natural Mineral Water Bottle	74
Red Bull	194
Tonic Water	134
Ginger Ale	134
Aerated Drinks Cans	74
Juice 200ml	134
Fresh Lime Water (Sweet / Salted / Mixed)	120
Fresh Lime Soda (Sweet / Salted / Mixed)	130
Kesaria Lassi	154
Spiced Butter Milk	125
Virgin Mary	214
Virgin Colada	214
Virgin Mojito	214

BEVERAGES

BEVERAGES

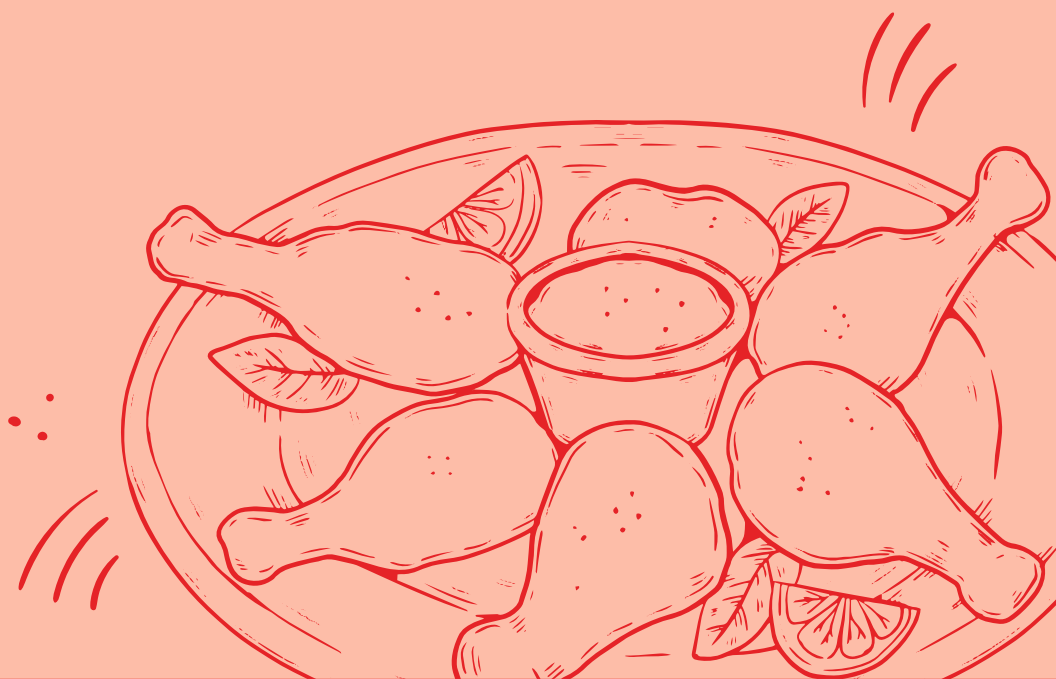


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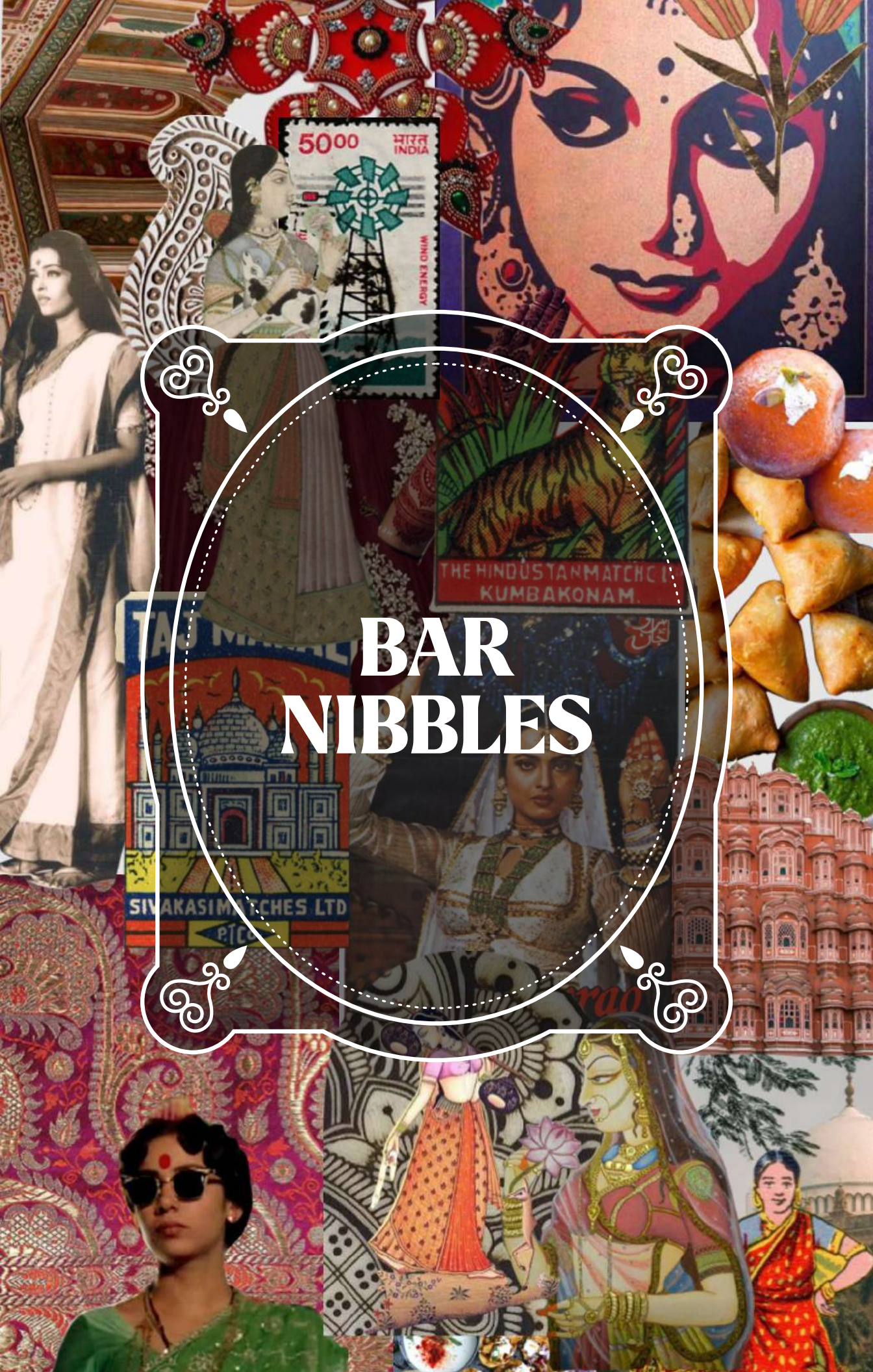
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INFINITI HOTEL,1C/CA, Scheme No.94 – Indore

MENU



FOOD



BAR NIBBLES

BAR NIBBLES

Roasted Moong Papad	94
Loaded Papad Masala	124
Cheese Poppers Deep-fried balls made with a mixture of beet, cheese & spices, served with spicy honey lime sauce	324
Samosa Swirls Golden parcels of crispy pastry filled with a savory blend of spiced potatoes and peas, served with chilli tamatar chutney	324
Lahsooni Chilli Peanuts Roasted Peanuts tossed with onion tomato lime, chaat masala & fried garlic	224
Makhani Overloaded Nachos Crispy nachos loaded with creamy makhni gravy, grated paneer, and a zesty onion-tomato relish	324
Kurkuri Bhindi Thinly sliced okra tossed in rice flour, deep fried & sprinkled with chatpata masala	274
Onion Rings Curry Masala Classic Onion rings batter fried & tossed in curry masala	274
Chimichuri Potato Wedges Crispy fried potato wedges tossed in desi chimichuri	224
Chana Roast Fried chickpea salad tossed with various spicy & tangy ingredients served on a bed of spiced dahi	274
OG Peanut Chaat Classic Peanut chaat with onion & tomatoes	224
Theka Chicken Popcorn Small but mighty bursts of succulent chicken marinated in a tantalizing blend of aromatic spices served with mint chutney	354



SOUPS & SALADS

SOUPS

Cream of Tomato Soup 199

Smooth tomato purée enriched with fresh cream and herbs, finished with a hint of butter.

Lemon Corriander Soup 199

Light and refreshing soup made with vegetable broth, lemon juice, coriander leaves, and spices.

Manchow Soup 199

A spicy and tangy Indo-Chinese soup made with mixed vegetables, paneer, crispy noodles, flavored with soy sauce and vinegar.

Hot & Sour Soup 199

Tangy and spicy soup with mixed veggies and Asian spices.

Lal Channa Chaat 224

Chaat made from desi channa tossed with various spicy and tangy ingredients

Green Salad 149

A classic salad made with thinly sliced onion, cucumber, tomato, and green chili, seasoned with lemon juice, salt, and chopped coriander.

Boondi Raita 149

Chilled curd mixed with crispy boondi, seasoned with mild spices.

Beetroot & Pineapple Raita 149

Pineapple Cubes and beetroot Juice mixed with yogurt and seasoned with salt, roasted cumin powder, and a splash of lemon juice.

SALADS



STARTERS

STARTERS-VEG

Dahi Kebab

299

Rich Dahi cutlets deep fried to perfection

Soya Chaap

249

Soya Marinated in tandoori spices & char grilled served with mint chutney, laccha onion & lemon

Tandoori Aloo

299

Baby Potatos chargrilled with Tandoori Masala served with mint chutney, laccha onion & lemon

Cafreal Paneer Tikka

249

Paneer marinated in coriander, chillies & coconut cream, served with spiced dahi, laccha onion & lemon

Paneer Corn Seekh Kebab

249

Paneer & Corn mixed with Indian Spices & chargrilled. Served with spicy mayo

Cheese Lifafa

249

Mixed veg & cheese enclosed in a paratha pocket, served with spicy mint chutney

Pepper Tossed Mushrooms

249

Button Mushrooms tossed with curry leaves, Peppercorn & kashmiri mirch

Theka Chilli Paneer

249

Cubes of paneer tossed in a spicy garlic sauce with bell peppers and onions

Gobi Manchurian

249

Crispy coin manchurian tossed in a spicy ginger soy sauce

Honey Chilly Babycorn

249

Crispy fried babycorn tossed in honey chilli sauce



STARTERS-NON VEG

Egg Chilli Batter fried eggs tossed with bell peppers & onion in chilli garlic sauce	299
Theka Chilli Chicken Deep fried chicken chunks tossed with onions & bellpeppers in shezwan sauce	374
Chetnad Chicken Tikka Chicken chunks cooked with Chetnad spices, dahi, red chillies & curry patta	374
Andhra Chicken Fry Chicken Thigh Coated with besan, andhra spices & deep fried. Served with spicy mint chutney	374
Tava Chicken Chicken Tangdi cooked with Indian spices & dahi	374
Tandoori Chicken Tangdi Chicken Tangdi marinated in a spicy yogurt marinade, skewered and grilled in the tandoor until succulent and flavorful.	399
Cheese Chicken Tangdi Chicken Tangdi chargrilled & loaded with cheese	399
Shezwan Chicken Lolipops Chicken drumsticks batterfried & tossed in shezwan sauce	374
Sheesh Kebab Tender & Juicy Mutton Keema skewers served with spicy mint chutney, laccha onion & lemon	399
Bhuna Mutton Mutton chunks slow cooked Indian Spices & Dahi	399
Kasundi Fish Tikka Fish tikka marinated in mustard & Indian Spices & chargrilled, served with spicy mint chutney, laccha onion & lemon	399
Spicy Fish Fry Tender fish fillets marinated in bold spices and shallow-fried to crispy perfection.	399



PLATES

PLATES-VEG

Aloo Tikki Sandwich with mint chutney

274

Crispy potato patties in a sandwich served with refreshing mint chutney & potato chips

Grilled Veg Coleslaw Sandwich

299

Veg coleslaw with butter & mint chutney sandwiched & grilled, served with ketchup & potato chips

Paneer Bhurji Pav

349

Spiced scrambled paneer, onions, tomatoes, and green chillies served with 2 soft, buttered pav.

Makhan da Aloo Paratha

249

2 pc stuffed paratha served with a side of yogurt

Paneer Kathi Roll

374

Soft paratha filled with paneer tikka, onions, and mint chutney, rolled into a wrap.

Theka Special Butter Khichadi

324

Amchoor flavoured Panchratna Daal and rice based Khichadi. A theka OG

Dal Makhni Rice Bowl

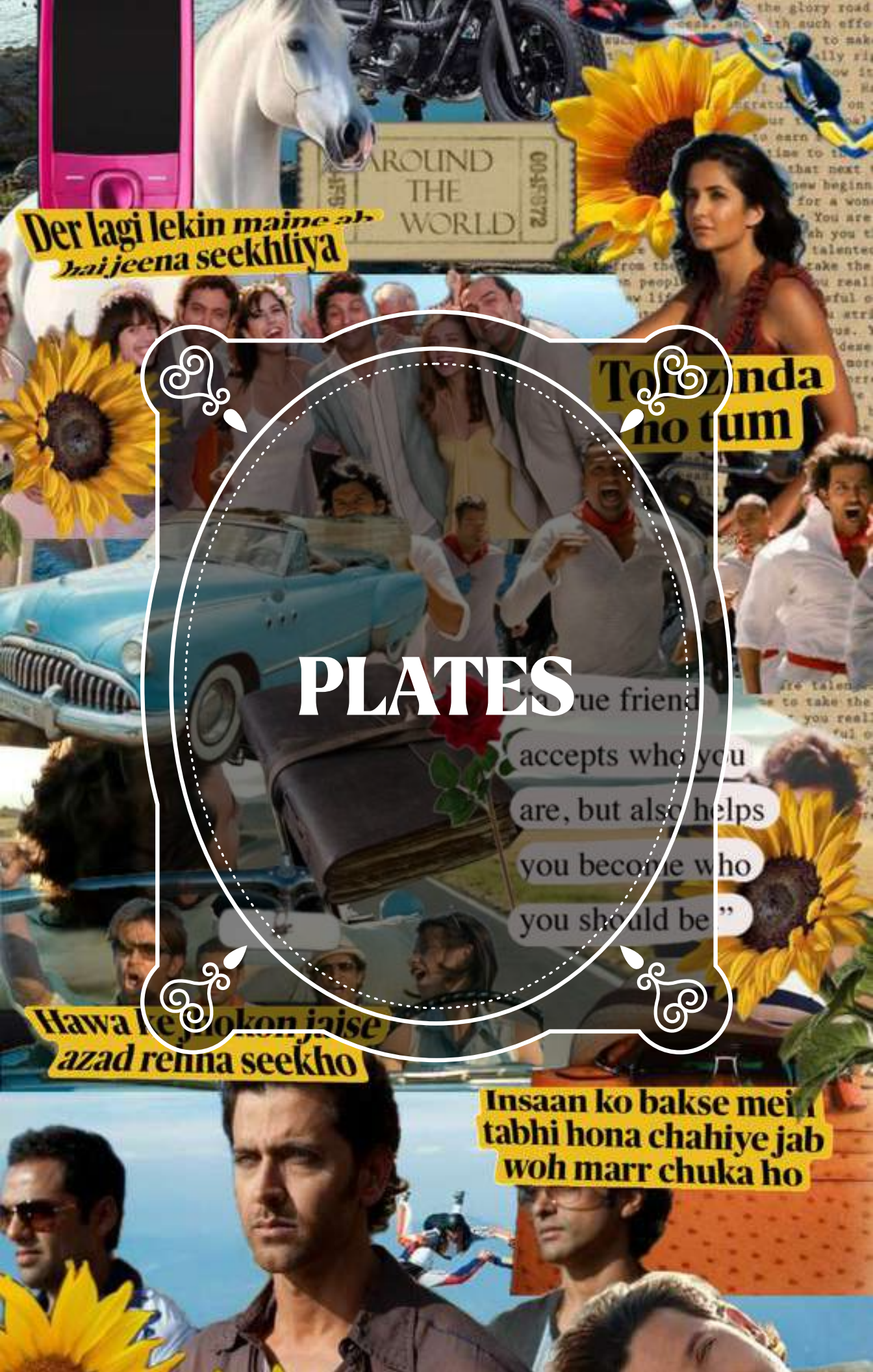
374

Kali Dal & Rice served with Yoghurt

Theka Maggi

224

Maggi Cooked in a garlicy cream sauce. Double the masala, double the fun



PLATES–NON VEG

Anda Bhurji Pav

324

Spiced scrambled eggs, onions, tomatoes, and green chillies served with 2 soft, buttered pav.

Goan Ros Omlette

299

Masala Omlette in a light coconut cream gravy

Chicken Coleslaw Sandwich

324

Creamy Chicken with butter & cheese served with mint chutney & potato chips

Chicken Keema Pav

349

A Mumbai-style classic flavorful chicken keema paired with 2 soft, buttered pav

Chicken Kathi Roll

349

Soft paratha filled with chicken tikka, onions, and mint chutney, rolled into a wrap.

Mutton Biryani

424

A fragrant rice dish cooked with marinated chicken pieces, caramelized onions, and aromatic spices



INDIAN MAINS

CURRIES-VEG

Dal Makhani Slow-cooked black lentils and kidney beans simmered in a rich and creamy tomato-based gravy, finished with butter and cream.	324
Theka Dal Tadka Dal boiled & seasoned with a tadka made with mustard seeds, dried red chillies & curry leaves	274
Navratan Korma Mixed vegetables and paneer cooked in a rich and creamy gravy made with cashews and aromatic spices	324
Mixed Veg in Spicy Gravy A medley of garden-fresh vegetables simmered in a bold and flavorful Mangalorean-style spicy gravy, enriched with coastal spices and aromatic herbs	274
Bhindi Masala Crispy fried bhindi tossed with onion tomato masala & Indian spices	274
Aloo Do Pyaza Potato cooked with bellpeppers and caramalised onions	274
Imli ke Khatte Aloo Baby Potatoes cooked in a tangy Imli gravy	274
Kadai Paneer Paneer cooked with bellpeppers in garam masala	324
Lahsooni Palak Paneer Soft cubes of paneer simmered in a creamy spinach gravy, infused with the bold flavour of roasted garlic and a touch of aromatic spices.	324
Theka Paneer Makhani Paneer cubes in our special Makhani Gravy	349
Sev Tamatar An Indori-style tomato curry simmered with spices and sev, creating a tangy, hearty gravy infused with bold, homestyle flavors.	274
Kaju Korma Cashew nuts cooked in creamy korma Gravy	394



INDIAN MAINS

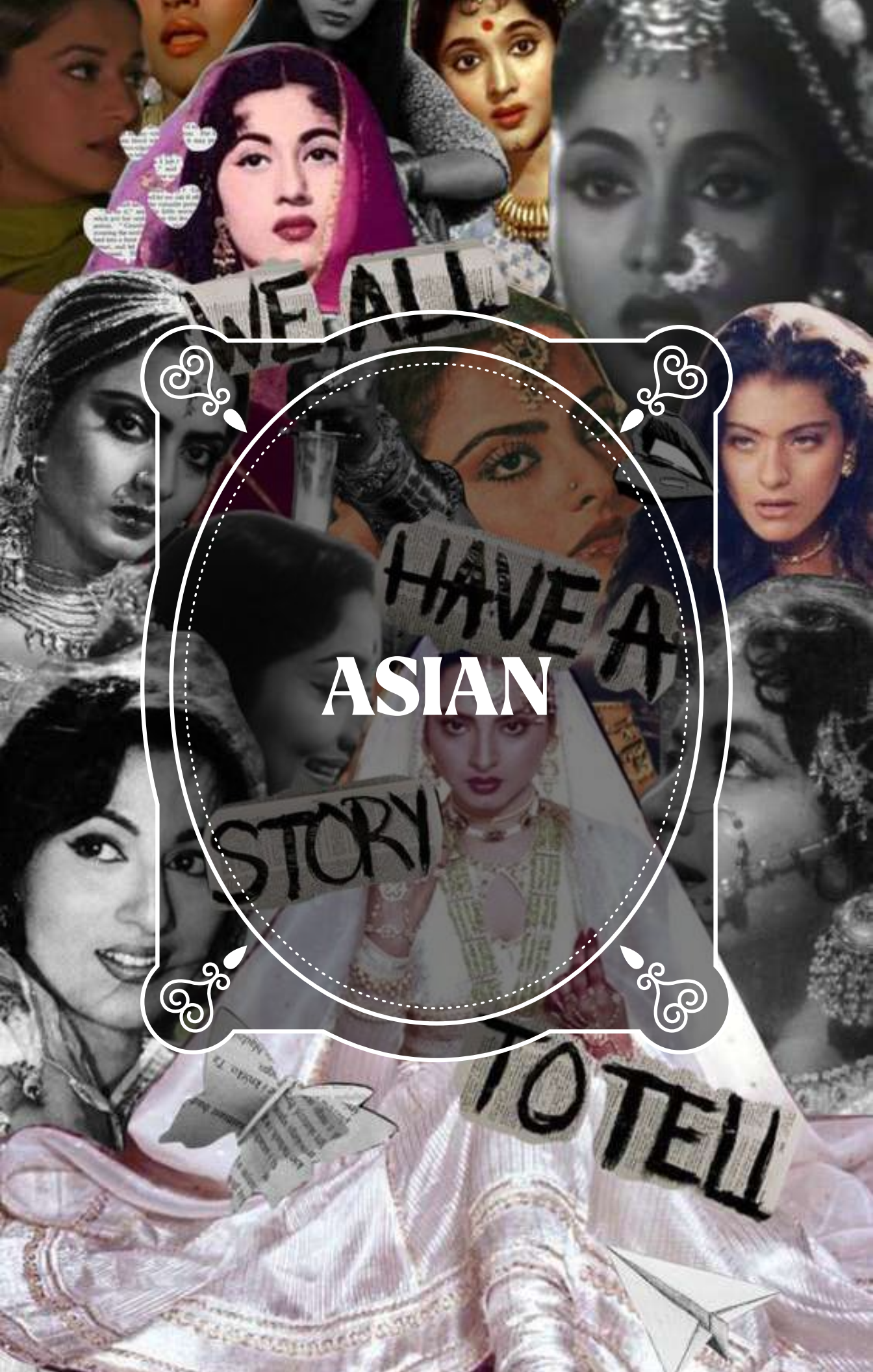
CURRIES-NON VEG

Theka Anda Curry Boiled eggs with fried potatoes cooked in thick creamy tomato gravy	299
Theka Butter Chicken Chicken Chunks in our special Makhani Gravy	374
Lahsooni Palak Murg Chicken tossed in a flavourful garlic spinach gravy	349
Imli Murg chicken cooked in a tangy Imly gravy	349
Gheewala Mutton Succulent pieces of mutton slow-cooked in a rich, aromatic gravy infused with desi ghee and traditional spices, delivering a deeply satisfying and indulgent experience.	394
Goan Fish Curry Fried fish simmered in a tangy, spicy gravy made with coconut milk, tomatoes, tamarind, and a blend of traditional Goan spices.	394



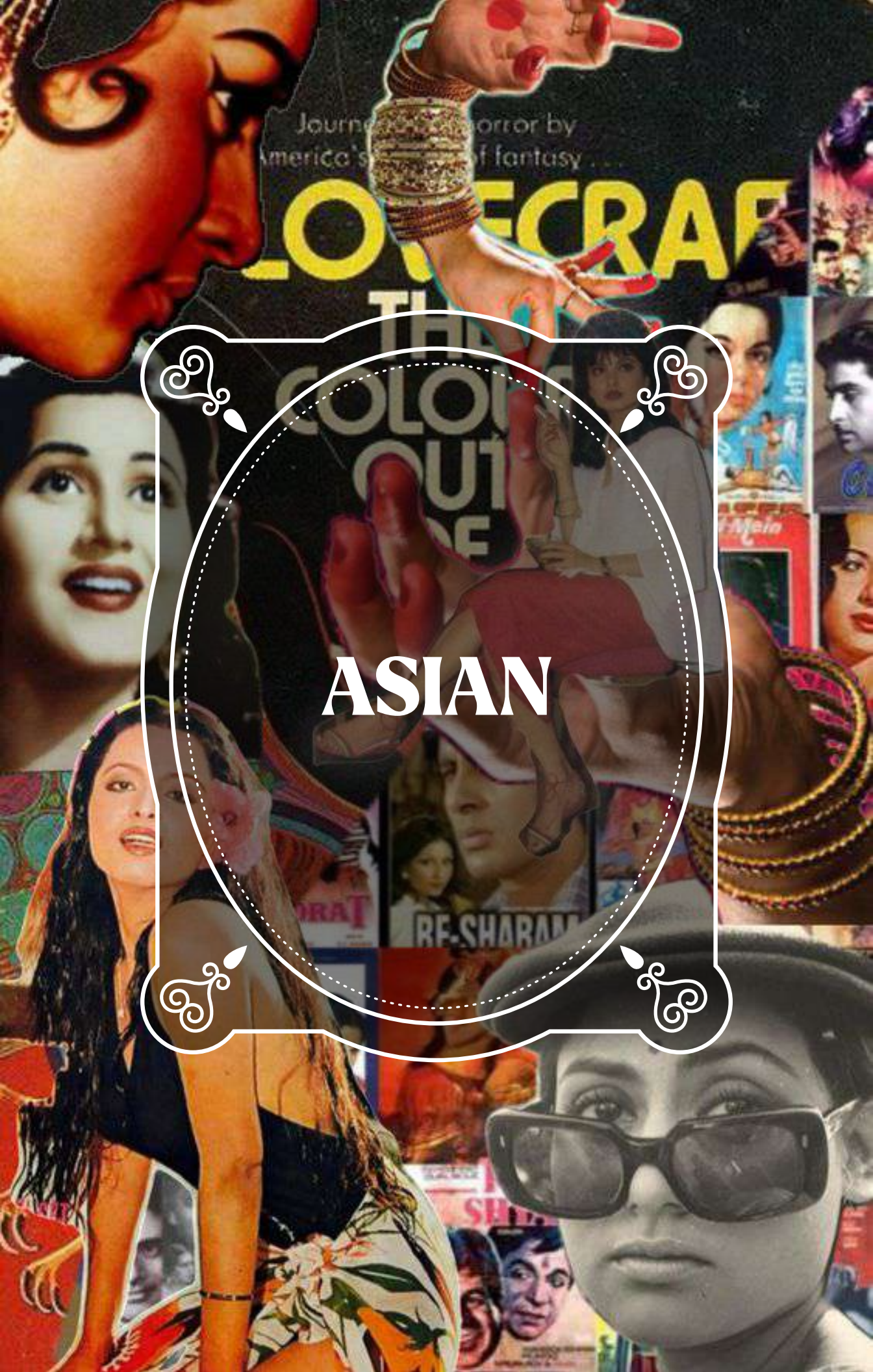
STAPLES

Steamed Rice	194
Jeera Rice	194
Chilli Onion Pulao	194
Bun Maska (1pc)	49
Naan (Plain/Butter)	74
Lachha Paratha	64
Mirchi Paratha	64
Stuffed Onion Kulcha	94
Kulcha stuffed with a onion masala served with a side of yogurt	
Tandoori Roti (Plain/Butter)	54
Chilli Garlic Naan	84



ASIAN-VEG

Butter Garlic Mushroom Mushrooms tossed with buttery garlic sauce	299
Mixed Veg in Hot Garlic Sauce A medley of fresh vegetables tossed in a bold and spicy hot garlic sauce	299
Paneer in Spicy Black Beans Sauce Paneer cubes cooked with onions & bell peppers in a buttery garlic sauce	349
Burnt Garlic Fried Rice A fragrant dish made with cooked rice stir-fried with mixed vegetables like carrots, peas, corn, and bell peppers & Garlic	249
Schezwan Fried Rice Spicy rice stir-fried with vegetables and Schezwan sauce	249
Veg Chow Mein Kolkata style Indo-chinese noodles cooked with saucy assorted vegetables	274
Veg Hakka Noodles Noodles dry tossed with assorted vegetables & asian spices	249
Chilly Garlic Noodles Wok-tossed noodles infused with aromatic garlic and a hint of fiery chilli.	274



ASIAN-NON VEG	
Chicken in Spicy Black Bean Sauce Fried CHicken cubes tossed in a Spicy Black Bean Sauce	349
Egg Fried Rice A classic version made with cooked rice stir-fried with scrambled eggs and mixed veggies	249
Chicken Chow Mein Noodles cooked with spicy chicken gravy	299



DESSERT

DESSERT

Gulal Jamun with Icecream

174

Brownie With Ice Cream

249

Warm, fudgy brownie served with a scoop of creamy vanilla ice cream.

Flavours of Ice Cream (Vanilla / Butterscotch / Chocolate)

149