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918, Ch2, South Main, New Kantharaj Urs Rd, Lakshmipuram,
Mysuru, Karnataka 570004

Salt

A pinch of passion in every dish



SOUP

Sweet Corn Soup (Veg / Non Veg) — Rs 180/280
Indo Chinese style soup made with mixed veggie, sweet corn kernels & pepper.

Tom Yum Soup (Veg / Chicken) — Rs 180/250
A classic Thai hot and sour soup flavored with lemongrass, kaffir lime leaves, galangal, and chilli, finished with fresh herbs.

Cream of / Mushroom/ Broccoli — Rs 250/280
Rich and creamy soup prepared with fresh herbs and cream

Roasted Tomato Basil Soup — Rs 220
Slow-roasted tomato soup infused with fresh basil and herbs, finished with a touch of cream.

Manchow Soup (Veg/Chicken) — Rs 180/280
A spicy Indo-Chinese soup made with finely chopped vegetables, soy, garlic, and topped with crispy noodles.

Lemon Coriander Soup (Veg/Chicken) — Rs 180/280
A light and tangy vegetable soup infused with fresh lemon juice and aromatic coriander leaves.

Chicken Clear Soup with Vegetables — Rs 240
Light clear chicken broth with tender chicken and fresh seasonal vegetables.

Hot & Sour Soup (Veg/ Chicken) — Rs 180/250
Spicy and tangy soup with vegetables or chicken, flavored with soya, pepper and vinegar.

Cream of Chicken Soup — Rs 250
Smooth and creamy chicken soup with mild herbs and pepper.

Allergen Indicators

Celery · Crustaceans · Dairy-Free · Fish · Gluten · Lupin · Mollusc · Mustard · Nuts · Peanuts · Sesame · Soya · Sulfites · Mushroom · Sulphite

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Watermelon Feta Salad

SALAD

Green Salad — Rs 150
Fresh garden greens with cucumber, carrot and tomatoes, served with a light lemon olive oil dressing.

Healthy Sprouts Salad — Rs 180
Assorted sprouts with chopped cucumber, carrot and apple with lemon and pepper dressing

Watermelon Feta Salad — Rs 240
Watermelon cubes with baby lettuce, feta cheese, honey balsamic dressing

Greek Salad — Rs 240
Cucumber, tomatoes, red onion, olives, and feta cheese tossed with olive oil and lemon dressing.

Classic Caesar Salad (Veg/Chicken / Prawns) — Rs 260/280/350
Crisp romaine lettuce, classic Caesar dressing, parmesan shavings, garlic croutons, topped with grilled chicken or sautéed prawns.

Seasonal Fruits Salad — Rs 220

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Tandoori Starters Veg

Achari Aloo — Rs 280
Baby potatoes rubbed with mango pickle tandoori masala and fresh coriander leaves

Broccoli Cheese Wali — Rs 310
Fresh broccoli marinated with cream, cooked in clay oven

Paneer Tikka Hariyali /Malai/ Achari — Rs 310
Soft cottage cheese cubes marinated in flavorful spices and grilled in a traditional clay oven.

Dahi Ke Kebab — Rs 280
Yoghurt & cheese patties cooked on a griddle

Stuffed Tandoori Mushroom Cheese — Rs 310
Cheese-stuffed mushrooms marinated in tandoori spices and roasted on charcoal oven.

Kebab Platter Vegetarian — Rs 699
Hara Bhara Kebab, Brocolli, Baby corn, Veg Sheekh Kebab, Paneer Tikka

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Non Veg Tandoori Platter

Tandoori Starters

Chicken Tikka/Harayali/Malai — Rs 340
Succulent boneless chicken pieces marinated in signature spice blends, yoghurt, and herbs, then roasted in a traditional clay tandoor for a smoky, flavorful finish, served with mint chutney and pickled onion rings

Kalmi Kebab — Rs 350
Creamy marinated chicken leg kebabs roasted in tandoor served with pickled onion rings and mint chutney

Tandoori Chicken (Half /Full) — Rs 380/650
Whole chicken marinated in yoghurt, aromatic indian spices, slow-roasted in a traditional

Mahi Tikka — Rs 390
Fish rubbed with pickle yoghurt masala, finished with tandoori oven

Tandoori Jhinga — Rs 440
Fresh prawns marinated in spiced yogurt and grilled in a tandoor to perfection.

Mutton Galouti Kebab — Rs 430
A royal Awadhi delicacy of finely minced mutton, delicately spiced and shaped into patties, slow-cooked to a silky texture for a melt-in-the-mouth experience. Served with paratha tacos and pickled onions.

Mutton Seekh Kebab — Rs 399
Juicy minced mutton skewers, spiced and grilled to smoky perfection, served with mint chutney.

Non Veg Tandoori Platter — Rs 950
A curated platter of signature tandoori delights featuring chicken tikka, achari fish tikka, succulent tandoori prawns, and flavourful mutton seekh kebab.

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Oriental Starters Veg

Babycorn salt & Papper — Rs 250
Crispy baby corn tossed with salt and papper

Crispy Honey Sesame Potato — Rs 260
Served with Mayo and Ketchup

Golden Fried Babycorn — Rs 240
Batter fried babycorn served with sweet chili dip

Veg Momos (6 pieces) — Rs 250
Steamed momo served with spicy chutney

Crispy Corn Salt and Pepper — Rs 240
Crispy sweet corn wok tossed with salt and pepper

Veg Spring Roll — Rs 270
Crispy rolls stuffed with spiced vegetables,
served with a tangy dipping sauce.

Manchurian — Rs 250/250/280/310
Babycorn, Gobi, Mushuroom, Paneer

Chilli — Rs 250/250/280/310
Babycorn, Gobi, Mushuroom, Paneer

Paneer Satay — Rs 320
Perfectly grilled and nicely charred paneer cubes
in skewers with mouth watering peanut sauce.

Crunchy Kung pao Babycorn — Rs 270
Crispy babycorn with peanuts tossed with kung pao sauce

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Dragon Chicken

Oriental Starters Non Veg

Honey Sesame Chicken — Rs 310
Wok tossed crispy chicken with honey and sesame

Chicken Lollipop — Rs 310
Deep Fried chicken with spicy red masala

Chicken Spring Roll — Rs 310
Roll filled with chicken, vegetables served with a tangy sauce

Chilli Chicken — Rs 310
Wok Tossed chicken with onions, bell peppers soya & chilli

Chicken Momos — Rs 340
Steamed chicken momo served with Chuntney

Chicken wings Barbeque style (Peri Peri) — Rs 330
Crispy fried chicken wings in spicy barbecue sauce

Dragon Chicken — Rs 340
Stir-fried chicken with cashew nuts tossed in a tomato sweet chilli sauce

Chilli Fish — Rs 380
Wok tossed fish with onions, bell peppers, soya and chilli

Golden Fried Prawns — Rs 399
Golden batter fried prawns served with hot garlic sauce .

Butter Garlic Prawns — Rs 399
Pan grilled prawns with Garlic, lemon and butter

Manchurian Chicken/Fish/ Prawns — Rs 310/380/399
Crispy fried, tossed in spicy, tangy garlic-soy sauce

Fish Tempura with sweet chilly Sauce — Rs 375
Batter fried fish served with sweet chilli sauce

Lemon Basil Chilly Fish — Rs 375
Pan fried basa fish tossed with lemon chilli sauce



South Indian Starters - Veg

Pakoda Onion/Mixed veg/ Paneer/ — **Rs 180/180/190**
Crispy and flavorful pakoda is a popular snack among street food lovers.
It is a crispy and crunchy snack made with a mixture of vegetables

Mirchi Bajji — **Rs 180**
Crispy chili fritter stuffed with a tangy filling and
served with onions and chat masala

Panner Ghee Roast — **Rs 320**
Cottage cheese cooked with mangalore red masala and ghee

Mushroom Pepper Fry — **Rs 280**
Mushroom Cooked With Onion and Garlic,
Fresh Ground Pepper

Gobi 65 — **Rs 240**
Crispy Fried Cauliflower Served With Curry
Leaves And Green Chilles

Moringa Soppu Cutlet — **Rs 260**
Shallow fried Drumstick leaves cutlet served with mint
chutney

Allergen Indicators

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South Indian Starters Non - Veg

Tawa Fish — Rs 375
Basa fish fillet marinated with spicy red masala cooked on tawa

Ghee Roast Chicken/ Fish/Mutton — Rs 330/370/400
A delectable dish that combines succulent chicken with aromatic spices and ghee

Pepper Fry Chicken/ Prawn/Mutton — Rs 330/399/400
Succulent pieces cooked in blend of freshly crushed black pepper, curry leaves, and slow-roasted spices.

Chicken 65 — Rs 310
Crispy fried chicken in a tangy and spicy batter. A dish that will leave you wanting for more.

Andra Chilli Chicken — Rs 310
Spicy Chicken cooked with green chilli and coriander leaves

Kundapur Chicken sukka — Rs 310
Uses Generous Amount Of Grated Coconut and Mixed With Spice Mixture

Rava Fried Fish — Rs 375
Basa fish marinated in spicy masala, coated with rava, and crispy fried

Curry Leaves Fish Fry — Rs 375
Basa fish marinated with curry leaves paste and local spices, cooked on tawa with coconut oil

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Dungar Aloo Palak

Main Course Veg

Coorg Kummu Curry — Rs 280
Coorg delicacy mushroom cooked in a mildly spiced coconut gravy, flavored with roasted spices and regional Coorg masala.

Dal Makhani/Fry — Rs 260
Slow cooked black lentils with red kidney beans, finish with cream and butter

Paneer Tikka Masala — Rs 300
Paneer tikka cooked with rich tomato gravy

Coorg Veg Curry — Rs 240
Vegetables cooked with coconut paste and local spices

Paneer Lababdar — Rs 300
Soft paneer cubes cooked in a rich, creamy tomato gravy with mild spices and a hint of sweetness.

Kadai Subzi — Rs 240
Mixed vegetables tossed in a spicy aromatic kadai masala with capsicum and tomato

Subz Nizami Handi — Rs 260
Mix vegetable cooked with rich cashew gravy and finished with spinach

Veg Jalfrezi — Rs 240
Semi dry mix veg preparation

Dungar Aloo Palak — Rs 240
Potato cooked with spinach gravy

Bhindi Do Pyaza — Rs 220
Ladyfinger and diced onion cooked with onion tomato gravy

Subz Kolhapuri — Rs 240
Delicious spicy mixed vegetables dish which has its origin in Kolhapur



Main Course Non-Veg

Dum Bhuna Gosht — Rs 400
Mutton slow cooked with onion and whole spices

Mutton Rogan Josh — Rs 400
A rich, flavorful curry with tender chunks of mutton and aromatic spices. A spicy, aromatic curry made with tender pieces of muttton.

Murgh Tikka Masala — Rs 340
Chargrilled chicken tikka in a rich, creamy tomato gravy with aromatic Indian spices.

Coorg Chicken Curry — Rs 290
Chicken cooked with coconut paste and local spices

Butter Chicken — Rs 320
Tandoor grilled chicken simmered in a rich, cashew buttery tomato gravy with mild spices & a creamy finish.

Kadai Chicken — Rs 300
Chicken braised with onions, tomatoes masala flavored with fresh coarsely ground whole spices and tossed with diced onion and

Methi Murgh — Rs 320
Chicken cooked with fenugreek leaves and creamy gravy

Chicken Chettinad — Rs 310
Chicken cooked with roasted spices and coconut paste

Coorg Fish Curry — Rs 340
Basa Fish cooked with coconut paste and local spices

Prawns Masala — Rs 350
Prawns cooked with onion, tomato masala, finish with fresh coriander

Murgh Hyderabadi — Rs 320
Chicken is cooked in a rich, spicy and aromatic gravy flavoured with garam masala, coconut paste

Mysore Chicken Curry — Rs 320
A mouth watering and rich chicken curry prepared with coconut spices paste


Chicken Biryani

Biriyani / Rice

Murgh Dum Biryani — Rs 295
Mutton slow cooked with onion and whole spices

Coorg Chicken Pulao — Rs 295
Chicken and rice cooked with green masala and long grain rice

Mutton Dum Biryani — Rs 360
Tender lamb & saffron flavored basmati rice served with mix veg raita

Fried Rice Veg/ Chicken / Prawns — Rs 250/280/399
Wok-tossed rice with choice of veg, chicken, or prawns.

Ghee Rice/Jeera Rice — Rs 220
One Pot Delicious Rice Cooked With Ghee

Coorg Pulao (Veg/Chicken/Mutton) — Rs 240/300/360
Chicken and long grain rice cooked in a green sala paste till dum, served with onion pachadi

Curd Rice — Rs 190
Mashed rice with curd, curry leaves, Asafetida & mustard seeds tempering

Steamed Rice — Rs 190
Perfectly cooked plain Sona Masoori rice, soft and light.

Subz Biryani — Rs 280
Fragrant basmati rice layered with mixed vegetables, herbs, and aromatic spices, slow-cooked on dum.

Bisi Bele Bath — Rs 240
A traditional Karnataka dish made with black lentils, rice and spices. A rich, flavorful and comforting dish that is perfect for a hearty meal

Palak Kichdi — Rs 220
Spinach and rice cooked together, tempered with ghee and cumin seeds

Dal Kichdi — Rs 220
Dal and rice cooked together, tempered with ghee and cumin seeds



Indian Breads

Choice of Roti Plain//Pudina / Butter	**Rs 60//70**
Choice of Naan Plain / Butter / Cheese / Garlic	**Rs 85**
Choice of Kulcha Plain / Pudina / Onion / Garlic / Masala	**Rs 80**
Choice of Paratha Laccha / Pudina	**Rs 80**
Choice Of Stuffed Paratha Aloo / Gobi // Panner / Cheese	**Rs 120//130**
Akki Roti	**Rs 60**
Appam	**Rs 70**
Kerala Parotta	**Rs 60**

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Brownie with Ice Cream

Desserts

Gulab Jamun — Rs 140
Soft milk dumplings soaked in warm sugar syrup, flavored with cardamom.

Rasmalai — Rs 220
Soft cottage cheese dumplings soaked in chilled saffron milk, garnished with nuts.

Gajar Halwa (Seasonal) — Rs 220
Slow-cooked grated carrots with milk, sugar, and ghee, finished with dry fruits.

Classic Ice Cream Selection — Rs 140
Vanilla / Chocolate / Strawberry / Butterscotch / Mango

Brownie with Ice Cream — Rs 190
Warm chocolate brownie served with a scoop of vanilla ice cream.

Classic Cheesecake — Rs 220
Smooth and creamy baked cheesecake with a biscuit base.

Crème Caramel — Rs 150
Silky baked custard topped with caramel glaze.

Sizzling Brownie with Ice cream — Rs 250

Hot Beverages

Masala Tea / Ginger Tea — Rs 60
Traditional Indian tea infused with spices or fresh ginger.

Green Tea — Rs 40
Light and refreshing herbal infusion.

South Indian Filter Coffee — Rs 60
Strong and aromatic freshly brewed filter coffee.

Cappuccino — Rs 150
A classic Italian coffee made with freshly brewed espresso, steamed milk, and a layer of rich, velvety milk foam.

Hot Chocolate — Rs 150
Rich and creamy hot chocolate beverage



Evening Hi Tea Menu

Mini Samosa — Rs 150
Crispy bite-sized samosa filled with spiced potato stuffing.

Assorted Pakoda — Rs 180
(Mirchi Bhaji / Mixed Vegetable / Onion / Paneer)
A selection of traditional Indian fritters, deep-fried to golden perfection.

Cheese Chilli Toast — Rs 220
Toasted bread topped with melted cheese, green chilli, and herbs.

Potato Cheese Balls — Rs 220
Crispy fried potato and cheese croquettes with a soft, creamy center.

French Fries (Peri Peri /Classic Salted) — Rs 220
Golden fried potato fries seasoned with classic salt or spicy peri peri mix.

Herbed Potato Wedges — Rs 180
Crispy potato wedges tossed with herbs and seasoning

Vegetable Cutlet — Rs 220
Pan-fried patties made with mixed vegetables and aromatic spices.

Paniyaram with Chutney — Rs 220
Soft and fluffy South Indian dumplings made from fermented rice and lentil batter, lightly crisp on the outside and served with coconut chutney.

Kathi Roll (Veg / Chicken) — Rs 150/250
A popular Indian street-style wrap made with a soft paratha, filled with spiced vegetables or tender chicken, layered with onions, chutneys, and rolled to perfection.

Chicken Nuggets — Rs 250
A popular Indian street-style wrap made with a soft paratha, filled with spiced vegetables or tender chicken, layered with onions, chutneys, and rolled to perfection.

Peri Peri Crispy Fried Chicken Wings — Rs 320
Juicy chicken wings fried and tossed in a spicy peri peri seasoning.



Cold Beverages

Iced Caramel Macchiato	Rs 180
Iced Americano	Rs 220
Cappuccino	Rs 110
Cookie Crumble Crunchy Frappe	Rs 220
Iced Tea	Rs 140
Virgin Mojito Watermelon/ Bluberry/strawberry	Rs 180
Cold Coffee	Rs 220
Hazelnut Coffee with Ice Cream	Rs 220
Milk Shake (Seasonal)	Rs 180
Shirley Temple	Rs 180
Lime Soda(Sweet & Salt)	Rs 180
Lime Juice(Sweet & Salt)	Rs 180
Aerated Beverages Coca-Cola & Sprite	Rs 80
Diet Coke	Rs 80
Gingerale	Rs 80
Seasonal Fresh Fruit Juice	Rs 140