





Dilli Da Dabba

NAMKEEN LITTLE TREATS

SHAKAR PARA •

NAMAK PARA •

GUR PARA•

CHANA JOR GARAM • •

MASALA ALOO CHIPS •

SPICED PEANUTS ••

Choose Any Three For 399

Indian families and Namkeen stay very close to our hearts. A plethora of different snacks are devoured across different communities, while in the northern region, namkeens are treasured to a whole new level. They not only add spice to your life but serve as the best snacks with tea. Mister Chai unveils the perfect combo of sweet

and spicy treats to savour with your family. 'Dilli ka dabba' hits nostalgia and brings you a string of memories to

hai time is super special for

muse on.



The Tribunal Dav

RIGHT FROM THE STREETS OF AAMCHI-MUMBAI

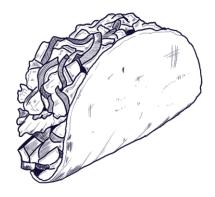
* VADA •

KANDA BHAJIYA •

BHAAJI • •

Served with Tamarind Chutney and Mint Chutney

Any One For 249 All Three For 699 ossed in a bit of green chili and red chutney, he who slipped a batata vada between a pav made history in the 1970s. The bread roll resides between the two pieces of white bread known as the vada pav; a mouth-watering savior that is known to satiate the gut wrenching appetite from time-to-time. With Vada, Kanda Bhajiya, Bhaaji and Keema, here's a tribute to the local streets of Aamchi Mumbai.



Lhurchan Gemi (Vraps

KATHITURNED INTO TACOS WITH CHOICE OF TRADITIONAL FILLINGS

* MURGH TIKKA PEPPER FRY ••

AMBALA BOTI MASALA

PANEER KASUNDI •••

Served with Mint Chutney and Kachumber Salad.

Choose any one 499

skewer roasted paratha bread wrap originally from the state of Kolkata, has evolved over the decades and turned out to be a whole new version of what we know as Mexican-inspired-Burrito. Little did the British babus too fastidious to touch the kebabs, knew that even in the 21st century this Indian-inspired-Kathito could further be evolved as a new version of taco-mexicana!



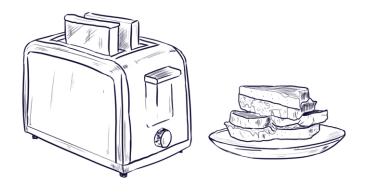
Durani Dilli Ki Galiyaan

TEA TIME LOCAL OLD DELHI SPECIALITIES

PALAK PATTA CHAAT ••
PUNJABI ORIGINAL 2.0 ••

★ BUTTER CHICKEN SAMOSA •

Any one for 249 Any three for 699 ade with a liberal dose of spices, the trend of tasting this tangy delicacy started in India in the 16th century as a means to prevent an outbreak of Cholera. Thoroughly tossed with dried ginger, tamarind sauce and cilantro mint it takes you on a journey of veritable bombs of seasonings bursting inside your mouth. As it gets soggy very fast, try the melt in mouth taste of the Amchoori Chaat and resolve the mystery of whether it's the crisp, the crunch, the spice or the tang that makes the Indian Chaat so special and unforgettable.



Toastic with a Twist

GIVING EUROPEAN TWIST TO OUR VERY OWN MUMBAI TOASTIE WITH CHOICE OF INTERNATIONAL FILLINGS

CHICKEN TIKKA, INR 599
SWEET PEPPERS, OLIVE, JALAPENO

BOTI KEBAB, LACCHA ONIONS, INR 699
CHUTNEY SPREAD, AMUL CHEESE

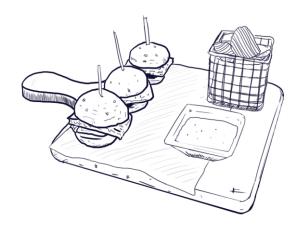
* FIVE SPICE POTATO, ••• INR 499

MUSTARD MAYO, CHEDDAR CHEESE

Served with mint chutney, tomato ketchup and spiced potato chips

hey say that love knows no boundaries. No culture, no religion, nor tradition. Only when it's true and abound, it travels from far countries and beyond borders to clasp the admirer into it's arms. Such is the taste of these special International fillings from Europe that will make your taste buds confess their love for Mumbai's twisted toasties... Why?

Because there's love in its' every bite.



Desi Twist on American Gliders

SLIDERS DONE INDIAN WAY WITH TRADITIONAL KEBAB FILLINGS

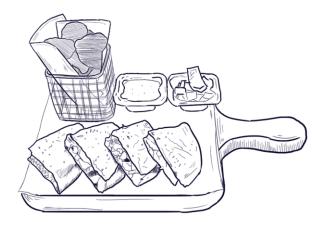
MUTTON CHAPLI, •
EMMENTHAL, MASALA ONION

* AMRITSARI MACCHI, *
CHOWNKE MATAR MASH, TARTARE

PANEER TIKKA, MANGO CHUTNEY, ••
ONION TOMATO SALAD

Served with Side Portion of Spiced Potato Chips and Mint Chutney

Any one for 349 Any two for 699 style, what goes beyond squeezing a lemon wedge on top of an American dish is more than just a sourly Indian twist. Conventional wisdom about kebabs states that even though they seem to have travelled from the Middle East, they were eaten by the people of North India as a savory item for breakfast. To bring back the tasteful memories from Mughlai Rasoi, here are American sliders transformed with exposure to the Indian spices.



Kulchadillar

LOCAL INDIAN VERSION OF MEXICAN QUESADILLAS

CHICKEN TIKKA MASALA •

INR 599

★ SEEKH KEBAB MASALA •

INR 699

PANEER JALFAREZI ••

INR 499

Served with Side Portion of Spiced Potato Chips and Kachumber Salad ho would've thought the culinary metamorphosis of Mexican and Indian cuisines could leave a lasting and imperishable taste to remember forever? Here's a number of options of the newly invented Indian Kulchas made into Mexican Quesadillas with tasty fillings of Indian style vegetarian and non vegetarian masalas. Relish the taste of Mexican Quesadillas as Indian Kulchadillas to have something to remember us by!



Chai Li Tapri

THE GREAT INDIAN TEA EXPERIENCE... BEST WHEN SHARED!

CUTTING CHAI

Ginger, cardamom

MERI APNI CUTTING

Choose your ingredients — adrak, sauf, elaichi, tulsi, ajwain

KADAK MASALA CHAI

Assam tea, masala, strong

Pot for one guest INR 449 Pot for two guests INR 799 ravel to India, and you're bound to come across the roadside tea-stall, often referred to by Mumbaikars as a 'Tapri'. These are usually nothing more than a shanty, but offer the most delightfully strong and sweet masala chai served by tea boys in glasses carried in the iconic wire-mesh holder.



Black Tear

POST FERMENTED TEA.
TASTEFUL CUP OF BLISS.

EARL GREY

BLUEBERRY & POMEGRANATE

LYCHEE WITH ROSE & ALMOND

Black Tea With Flavour

POST FERMENTED TEA.

SAVOUR THE FLAVOUR.

ITALIAN ALMOND

NATURAL CEYLON GINGER

Any one for INR 449

DARJEELING TEA

ASSAM TEA

BLACK TEA INFUSED OSMANTHUS FLOWER

WALTRIUM ESTATE

KENILWORTH ESTATE

SHANNON ESTATE

UVA HIGHLAND ESTATE

Any one for INR 449



Herbal Teas

NO CAFFEINE. RICH FLAVOURS. HEALTHIER CHOICE.

CHAMOMILE
PEPPERMINT
ROSEHIP & HIBISCUS

Any one for INR 449

here's something to be said for herbal teas, and people have been saying it all the way back to Ancient China and Egypt. Known to be a drink that helps calm the nerves, ease the senses and relieve stress, its medicinal properties are second only to its delicious taste. With a wide variety of infusions, each with their own benefits, a good cup of herbal tea is just what the doctor ordered!



Green Teas

CHINESE ORIGIN. SOOTHES HANGOVER AND REJUVENATES.

NATURAL JASMINE

SENCHA

Any one for INR 449

Jolong Tear

MORE THAN BLACK.
LESS THAN GREEN.
DELICATE AND MYSTERIOUS.

OOLONG

TIE GUAN

Any one for INR 449





ONE COUNTRY. ONE BEVERAGE.
MANY FLAVOURS.

KASHMIRI KAHWA TULSI TEA KALI MIRCH TEA

Any one for INR 449

beverage across India, and predictably so, the drink has undergone various changes depending on the palate it attempts to suit. Every culture has developed its own ways to brew and flavour their tea, resulting in some truly wonderful flavours across the country.



The Microbrewery

FRESHLY BREWED COFFEE

DOPPIO

ESPRESSO

JUST BLACK

CAPPUCCINO

CAFE LATTE

CAFE MACCHIATO

CAFÉ MOCHA

Any one for INR 449

appiness can't be bought, but you can get pretty close with a cup of our freshly brewed coffee. Whether it's to kickstart your day or to give you that much needed pick me up, our range of coffee will surely do the trick. Happy sipping!



Single Origin Coffee

KNOW YOUR COFFEE BETTER

MONSOON MALABAR
RAIN FOREST
COLOMBIAN COFFEE
JAMAICAN BLUE MOUNTAIN

Any one for INR 499

ike a glass of fine wine, coffee can be distinguished by the region the beans are grown in. Our range of single origin coffee gives you the purest flavours from some of the world's best-known regions, leaving you perfectly refreshed for the day ahead.



Wholesome. Hearty. Vutritions

TREAT YOUR TASTE BUDS

he most important aspect of food is the nutrition, second only to the tantalizing taste that it leaves in the mouth. We believe in hospitality from the heart, which means providing our guests with the best and the most wholesome food possible. Our new menu aims to provide healthy, unprocessed and organic food that has incredible effects on your health and will leave you feeling as light as a feather. With responsibly sourced ingredients combined to form mouthwatering dishes, you won't need to keep count of your calories!



Wholesome. Hearty. Nutritions

TREAT YOUR TASTE BUDS

JUICES

IMMUNE BOOST

Carrot, orange, green apple, celery, ginger Rich in immune-supportive vitamins

DIGESTIVE

Carrot, pineapple, celery, ginger, lime Supports healthy digestion

DETOX

Beetroot, cucumber, green apple, carrot, celery, kale, ginger Packed with detox-boosting antioxidants

Any one for INR 550

SMOOTHIES

TROPICAL GLOW

Pineapple, cucumber, banana, lime, coconut milk. Natural enzymes and antiinflammatory nutrients aid digestion

GREEN POWERHOUSE

Green apple, banana, cucumber, celery, romaine lettuce, kale, chia seed, ginger, fresh herbs, coconut water. A refreshing blend of super greens to help you detoxify

MATCHA SUPERCHARGER

Banana, spinach, cashew nuts, matcha green tea, medjool date, unsweetened nondairy milk. An energy-boosting, antioxidant powerhouse





ICED COLD TEAS

THE USUAL Lemon / Peach

APPLE CINNAMON ICE TEA
BERRY DELIGHT

Any one for INR 449

or its relatively short history, Iced Tea has travelled a great distance. Originating almost 5000 years ago, it's true arrival can be pegged to the 1904 World Fair at St. Louis, where plantation owner Richard Blechnyden added ice to his free tea samples to battle the hot Missouri weather. At present, few beverages can compete with the refreshing nature or versatility of Iced Tea - innumerable flavours and variations, each as delicious as the next.



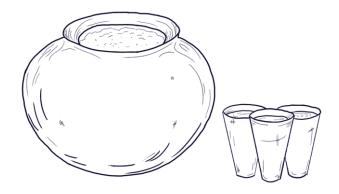


A TALL, COOL GLASS OF YOUR FAVOURITE CUPPA'JOE

NANI'S COLD COFFEE
HAZELNUT COFFEE
MINTED COLD COFFEE
CAFÉ FRAPPE

Any one for INR 449

true "all-day" beverage, cold coffee has admirers across the globe. But the question remains - when did the world's most popular hot beverage go cold? One legend traces it back to 17th century Vienna, where a departing Turkish army left behind an enormous surplus of coffee beans, which led locals to begin experimenting with brewing. One such experiment decided that hot brewing is far too common, so it was made cold instead - and the rest they say is history!



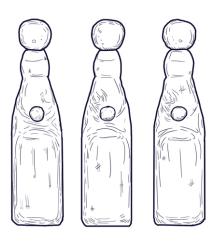


INDIA'S POPULAR YOGHURT BASED DRINK ALSO CALLED "BUTTER MILK"

PLAIN CHAACH
MASALA CHAACH
MINT & AJWAIN CHAACH
JEERA CHAACH

Any one for INR 449

mongst the most commonly consumed 'cold drinks' in India, 'Chhaachh' is a sibling to the renowned 'Lassi', separated only by the inclusion of water and lack of sugar in the former. Enhanced by adding various spices, Chhaachh is known for its ability to cool the body and aid digestion.



Indian Charka

NON ALCOHOLIC BEVERAGES FROM THE "GOOD OLD DAYS"

MASALA COLA

Coke masala

NIMBU LEMON

Sprite, lemon juice, homemade masala

ORANGE GINGER PUNCH

Orange chunks, orange juice, lemon, brown sugar, ginger, ginger ale

AAM ZHOR

Mango pulp, mint, black salt, chaat masala

TEEKHA LEMONADE

Chili, rose drink

SHARBET-E-PAAN

Apple juice, glukand, soda

Any one for INR 449

Indians have always managed to adapt foreign flavours to suit their own palates, and this is clear in the case of beverages. By adding some masalas here, some ginger there and even an occasional green chili, the subcontinent has given birth to truly unique drinks with a desi twist.





NICE AND MESSY!

BREAKFAST SHAKE

Chocolate donut, caramel, milk, sugar

CHOCOLATINE

Chocolate, chocolate syrup, vanilla ice cream, milk, sugar

STRAWBERRY MANGO

Strawberry, mango, milk, vanilla ice cream

YOGHURT SHAKE

Baked yoghurt, milk, cardamom, sugar

COOKIES & CREAM

Cookies, milk, ice cream, cream

Any one for INR 449

n import from the vintage diners of America, the milkshake is a thick, creamy and legendary beverage, known the world over for its variety of flavourseach one more irresistable than the last! Slurp up one just on its own or let it give your meal some company, either way it's absolutely heavenly!



Goft Beverages

ALL TIME FAVOURITES

STILL WATER & SERVICES SMALL **INR 229** ooking to quench your thirst? Take your pick from our wide STILL WATER & SERVICES **INR 329** LARGE selection of all time favourites SPARKLING WATER & SERVICES INR 249 that are good for any and all seasons. **SMALL SPARKLING WATER & SERVICES INR 379** LARGE **ENERGY DRINK INR 299** FRESHLY SQUEEZED JUICES **INR 349** FRESH LIME WATER/ SODA **INR 349**

INR 299

AERATED WATER AND SERVICES

"Each cup of tea represents an imaginary voyage"

- Catherine Douzel

