





All sandwiches are served with chilli fries, greek salad and a selection of fine condiments

MINI SANDWICH BOARD

Cucumber and mint, tomato and cheddar, bread of your choice

THE DELLA TOWER

Pomme lyonnaise, mixed lettuce, char grilled peppers, water buffalo mozzarella, grilled tomatoes, cucumber, sweet mango chutney and spicy mint mayonnaise

GRILLED VEGETABLE TOASTIE

Italian country ciabatta, smoked egg plant, pesto marinated zucchini and squash with beefsteak tomatoes

THE ADVENTURE

Paneer tikka with spring greens/Russian salad/Asian coleslaw

CHINESE VEGETABLE SANDWICH

Broccoli, asparagus, baby corn, sugar snap peas, soy and ginger scents with multi grain bread

DELLA DECK - WICH

Cheddar, plum tomato, bell peppers, shallots, potatoes, cucumber with cilantro chutney





APPETIZERS

PESTO INFUSED COTTAGE CHEESE & BELL PEPPER SHASLIK

TOMATO BASIL BRUSCHETTA

Tomato and basil layered on a toasted french baguette slice

PHALDHARI SEEKH

Apples, pears, pine apple and figs marinated and cooked in clay oven

ZAFRANI PANEER TIKKA

Saffron infused cottage cheese finished in clay oven

AJWAINI PANEER TIKKA

Mild spiced ajwain cottage cheese cooked and finished in clay oven

TANDOORI KHUMB

Mushrooms marinated with cream, cheese and cooked in tandoor

VEGETABLE SEEKH

Minced vegetables on a skewer broiled in tandoor

MAKAI MALAI SEEKH

Creamy corn and cottage cheese kebab broiled in tandoor

TANDOORI GOBI

Small cauliflower cooked in a mildly spiced yoghurt emulsion

HARA BHARA KEBAB

Finely minced spinach and cottage cheese delicately coated with broccoli and pan grilled with flavors of fenugreek

ALOO METHI TIKKI

Homemade potato patties fenugreek spiced with a touch of ginger and garlic and deep fried

DAL WADA

Spicy split chickpeas or chana dal fritters

ALOO TIKKI

Homemade potato patties with spiced with touch of ginger and garlic and deep fried

ANGAARE DUM ALOO

Spicy baby potatoes





SOUPS

FROM THE SOUP TUREEN

YELLOW PEPPER CAPPUCINO

A charred aerated yellow pepper puree with gruyere foam served warm with asparagus carpaccio

ROMA TOMATO & CILANTRO

A contemporary twist of tomatoes infused with cilantro

HOT & SOUR

An infusion of spices with the tanginess – a perfect blend

SWEET CORN

An emulsion of pureed corn laced with spring greens

ALL TIME CLASSIC'S

Wild mushroom/smoked summer vegetable/mulligatawny/minestrone



SALADS

SELATA HORIATIKI

Greek country salad of juicy tomatoes, crisp cucumber, sliced red onion, green pepper, crumbly feta

RUSSIAN SALAD

All time classic

BEAN SPROUT WITH CHARRED PEPPERS

HAWAIIAN SALAD

An infusion of vegetables and pineapples

GARDEN GREENS

Onion, tomato, carrots, radish, lemon





PASTAS

AID THE CHEF IN MAKING YOUR OWN PASTA....

- Pasta** Penne/farfalle/fusilli/rigatoni/linguini/spaghetti
- Sauces** Arrabiata/alfredo/pesto/aglio oglio pepperoncino
- Vegetables** Charred peppers/grilled zucchini/shallots/roasted aubergine/peas/corn kernels/carrots/spring greens/sun dried tomatoes/mushrooms
- Add On's** Parmesan shavings/olives/smoked chilli flakes/roasted garlic



PIZZAS

10 INCHES

MARGARITA

FUNGHI

ALLE VERDURE

Topping of seasonal mixed organic greens, zucchini, brussel sprouts, sugar snap peas and parmesan.

RICOTTA, MELANZANE e POMODORINI

Chunky tomato concasse with mozzarella, ricotta, grilled aubergine and cherry tomatoes.

AACHARI PANEER TIKKA WITH SPRING GREENS

clay oven cooked cottage cheese with achari spices, spring onion and fresh mint.

CHEF'S INFLUENCE





ALL TIME FAVORITES

DOSA

Plain/Cheese/Mysore/Cashew Nut, Pea & Potato

UTTAPUM - PLAIN

Plain/Onions

PAV BHAJI

Plain/with Cheese

EXTRA PAV

MASALA PAV

CHOLE BHATURE

PURI BHAJI

NACHOS WITH CHEESE & SALSA

Mexican corn chips with sweet and spicy salsa

JALAPENO CHEDDAR POPPERS

Chilli cheese burst

CHILLI CHEESE TOAST

SMILEY'S/SHOE STRING FRIES/CHILLI WEDGES





MAIN COURSE

PANEER TIKKA

Makhani/kadhai/do pyaaza/handi lazeez/palak/
kofta/lababdar/muttar

METHI MUTTER MALAI

Fresh green peas and fenugreek cooked in a mild creamy sauce.

SUBZ CRÈME DELLA

Garden fresh vegetables cooked aromatically with a blend of spices and served in a handi

SUBZ KOFTA LAJAWAB

Cottage cheese, almonds, cashew nuts and sultanas made into balls fried and cooked in rich creamy sauce

ALOO

Gobhi/shimla mirch/jeera/muttar/dum/baingan

MIX VEGETABLE JAIPURI

Garden fresh vegetables cooked aromatically with a blend of spices and served in a handi

SUBZ LABABDAR

Assorted vegetables cooked in whole crushed spices

NAVRATNA KHORMA

Dices of mixed vegetables prepared in rich white gravy with dry

EXOTIC VEGETABLE JALFREZI

Cooked in silky smooth cream sauce, along with spices cooked with exotic vegetables

KOLHAPURI

Vegetables/baingan
Assorted vegetables cooked in whole crushed spices

BHARE MIRCH KA SALAN

Green peppers stuffed with cottage cheese, mashed potato, peas, cashew nuts, ginger and Indian spices in chefs special sauce

CHANA PESHAWARI

Garbanzo beans cooked with garlic, ginger

BAINGAN BHARTA

Peeled eggplant delicately flame broiled, then sautéed with green peas

KHER SANGRI

An all time marwadi classic scented and braised with cumin

GHATTE KI SUBZI

Please let us know if you are allergic to any ingredients.
All vegetarian dishes are also available in Jain preparations.
All prices are in Indian Rupees and subject to Government taxes. We levy 10% service charge.





MAIN COURSE

DAL

DAL CREME DELLA

Yellow lentils soaked overnight and braised with cumin, garlic and coriander.

DAL MAKHANI

The whole black lentil delicacy simmered on slow fire and tempered with tomato, garlic, ginger, butter and fresh cream

DAL LAHSUNI

A yellow dal tempering of garlic

RAJMA RASSILA

Red kidney beans cooked with potatoes, tomatoes, herbs and spices

DAL

Palak/panchmel/tadka/fry

BIRYANI & PULAO'S

All rice preparations served with burani raita, papad & homemade pickles

LUCKNOWI DUM BIRYANI

CREME DELLA BIRYANI

Rice with cubes of cottage cheese topped with onions

HYDERABADI BIRYANI

KASHMIRI PULAO

Rice with dry fruits & nuts

VEGETABLE PULAO

Rice cooked with mixed vegetables

JEERA PULAO

Rice with jeera

PEA PULAO

Rice with green peas

STEAMED RICE





MAIN COURSE

FLAT BREADS

NAAN

Plain/garlic/clarified butter/cheese

ROTI

Whole wheat/butter/missi

KULCHA

Plain/stuffed

PARATHAS

Paratha's served with black dal, yoghurt & homemade pickles

SZECHUAN PANEER

CHILLI CHEDDAR

ALOO/GOBHI/METHI/PUDINA/MOOLI/MUTTAR

LACCHEDAR PARATHA

SIDE ORDERS

RAITA

Burani/mixed vegetable/boondi/cucumber & mint

PAPPADAMS

Roasted/fried/masala





DESSERTS

KESARI RASMALAI

Saffron infused cream cheese patty served in condensed milk

GULAB JAMUN

Soft fried cheese balls soaked in sugar syrup

MALAI KULFI

Flavored Indian ice cream made from concentrated milk

RAJ BHOG

Deep-fried roundel of cottage cheese & flour in sweetened syrup

MOONG DAL HALWA

Lentil cooked with sweetened milk & served warm

GAJAR HALWA

Freshly grated carrots cooked with sweetened milk & served warm

CHOICE OF ICE CREAM



PASTRIES

THE FOREST

Black/white/ebony & ivory

CHOCOLATE MUD CAKE

CHOCOLATE WALNUT BROWNIE

PASTRIES

Blueberry/dutch truffle/hawaain/malta orange/rum n raisin

CHEESE CAKES

Blueberry/strawberry/orange/lemon chiffon

(Obviously all our Desserts are Eggless)





BEVERAGES

JUICE BAR

Choose from the following to make your own juice

Watermelon/grape/sweet lime/pineapple/tomato/mixed fruit/
carrot/orange (seasonal)/mango(seasonal)

SMOOTHIE BAR

Choose from the following to make your own combination smoothie

Mango/grenadine/strawberry/chocolate/mixed fruit/banana/apricot & honey

THICK SHAKE

Choose from the following to make your own combination thick shake

Orange/mango/strawberry/vanilla/banana/peanut butter/choco chip cookie

FLAVORED SODA'S

Choose from the following to make your own combination smoothie

Orange/mango/grenadine/strawberry/kiwi/currant/peach/apricot

SUGARCANE JUICE

SUGARCANE INFUSIONS

Strawberry & lime/pomegranite/peach/mango & chilli

LASSI

Sweet/salted

CHASS

Plain/masala

ICED TEA

Peach/Apricot/Strawberry & Mint/Lemon

CANNED JUICES

Orange/pineapple/mango/mixed fruit/guava/
Cranberry/apple/tomato

AERATED WATER

FRESH LIME FIZZ

Sweet/salted

HIMALAYAN MINERAL WATER

AAVA MINERAL WATER





HOT BEVERAGES

MASALA TEA

Rich spicy tea with a blend of exotic Indian spices

SELECTION OF TEA

Green/lemon green/peppermint lemon/chamomile/english breakfast

DOPPIO

Double shot of espresso served in demitasse cup

CAFFÉ LATTE

Double espresso shot with steamed milk and light foam

ESPRESSO

30ml shot of pure coffee extract

CAPPUCCINO

Single espresso shot with thick foam of steamed milk

