

★★★
Top Rated
South Indian
Veg. Delight!



paakashala[®]

For a Tasteful Vegetarian Experience...

• Restaurant | Outdoor Catering •

MENU

India • Singapore

K N Vasudeva Adiga

Founder, Managing Director

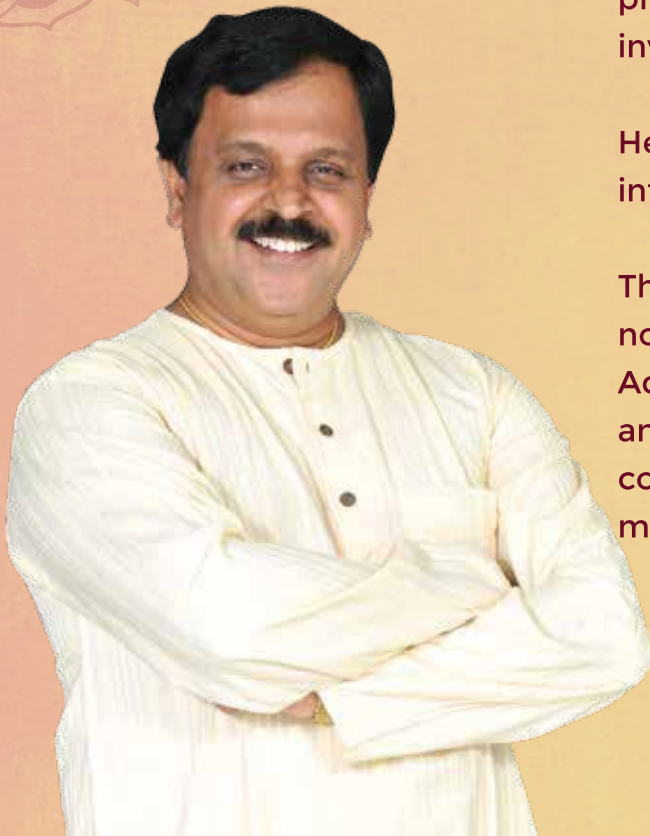


It all began in 1965, Brahmin's Coffee Bar which stand out when Shri. K N Nageshwara Adiga opened it in Shankarapuram, Bengaluru. This establishment quickly gained a following for its delectable filter coffee, traditional South Indian breakfast and special Chutney that his wife Smt. K N Saraswati prepared herself.

Shri. K N Vasudeva Adiga, the seventh child of the eight children, took it upon himself to take what his father, Shri. Nageshwara Adiga started in 1965. K N Vasudeva Adiga introduced the brand "Vasudeva Adiga's" in 1993 and launched the concept of Darshini, with more than 25 outlets in Bangalore, in response to the growing need for a broader range of food options. Which ran successfully for 23 years and sold to the New Silk Route, one of prestigious growth capital firm known for their investments into the hospitality industry.

He was interviewed and published in the renowned international magazine FORBES in 2012.

The legacy of the Brahmin's coffee bar and Adiga's is now carried forward by the present generation of the Adiga's family with established brands like Paakashala and Nandi Upachar, which continue to thrive, consistently introducing new dishes and flavours while maintaining the high standards that made it a success.



With a remarkable track record of spanning over 30 years, our founder has played a pivotal role in the successful creating of various food chains in Bengaluru.

An Engineering graduate of 1984 batch from BMS College of Engineering, Vasudeva Adiga aimed to get an MS from a US university, but, his fascination to enter the world of entrepreneurship brought him to the culinary world.

With his exposure to the food business, he explored further and made inroads into the Industry with Vasudeva Adiga's.

With this wealth of experience and deep understanding of the industry he has been instrumental in shaping Paakashala and making it a household name.

We bring immense pride in being a multi-cuisine vegetarian restaurant that offers a complete and unforgettable dining experience to your cherished customers.

Today We're a family of 2000+ members.

We strive to deliver top-notch service, a warm and inviting atmosphere, and a commitment to excellence in every aspect of your experience.



Note: If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information
We need at least 20mins to serve you | 10% Service Charge | 10% Surcharge on takeaways

Snacks & Thindi



Idli / Vada



Chow Chow Bath

🕒 IDLI (1 PCS)

Soft steamed rice cakes made from a batter of fermented rice and black lentils

VADA (1 PCS)

Deep-fried lentil donuts seasoned with spices

🕒 BUTTON IDLI SAMBAR

Miniature steamed rice cakes

RAVA IDLI (1 PCS)

Steamed semolina cakes

PODI IDLI

🕒 CURD VADA (1 PCS)

Deep-fried lentil donuts soaked in seasoned yogurt

🕒 KESARI BATH

A sweet semolina dessert enriched with ghee, saffron, and garnished with cashews

KHARA BATH

Semolina spiced with mustard seeds, curry leaves, and vegetables

CHOW CHOW BATH

A delightful combination of both sweet and spicy semolina

BISIBELE BATH

A flavorful rice and lentil dish cooked with vegetables and spices

PONGAL

A savory rice and lentil porridge, seasoned with aromatic spices, ghee, and garnished with cashews

RICE BATH OF THE DAY

🕒 SWEET PONGAL

Fragrant rice and split yellow moong dal, simmered to perfection with clarified butter, jaggery and spices

POORI SAAGU (3 PCS)

Fluffy deep-fried bread (poori) served with a flavorful South Indian vegetable stew (saagu) featuring atoes, carrots, peas, and spices



Jain

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Bajji



Bannana Buns

Snacks & Thindi

SHAVIGE BATH

Vermicelli cooked with a flavorful blend of lentils, and vegetables, garnished with coconut, cashews, and a hint of lemon.

BONDA SOUP

Lentil dumplings in a spiced broth, featuring lentils, black pepper seeds, vegetables, tamarind & spices

MADDUR VADA (2 PCS)

Crispy lentil fritter with rice flour, semolina, onions, curry leaves, and a hint of spices, deep-fried to perfection.

BAJJI

Crispy fritters made from gram flour, seasoned with Indian spices, stuffed with a choice of vegetables like onions or peppers(chillis), and deep-fried to perfection

PAKODA

Crispy chickpea flour fritters, seasoned with Indian spices, featuring onions and curry leaves, deep-fried to golden perfection

BANANA BUNS

Soft, freshly baked bread rolls made with banana, premium flour, yeast, and a touch of honey for a delicate sweetness

BONDA (2PCS)

Deep-fried South Indian snack featuring spiced potato filling, enveloped in a gram flour batter

AKKI ROTTI (2 PCS)

Rice flour, water, salt, and a blend of finely chopped vegetables; pan-fried to golden perfection

RAAGI ROTTI (2 PCS)

Nutrient-rich flatbread made from finger millet flour, water, and salt, cooked on a pan. Served with a side of spiced yogurt or chutney

CHAPATHI KURMA (2PCS)

Whole wheat flatbread served with a flavorful vegetable curry made with coconut milk, tomatoes, mixed vegetables, and aromatic spices



Open Butter Masala Dose



Rava Dose

📌 PLAIN DOSE

A thin, fermented rice and urad dal crepe, served with coconut chutney and tangy sambar

MASALA DOSE

A thin rice crepe filled with spiced potato, served with coconut chutney and tangy sambar

OPEN BUTTER MASALA DOSE

Thin rice crepe filled with spiced mashed potatoes, butter and garnished with cilantro and coconut chutney

📌 RAVA DOSE

A fermented semolina batter, crisped to perfection, served with coconut chutney and tangy sambar

RAVA MASALA DOSE

Fermented semolina crepe filled with spiced mashed potatoes, onions, and herbs, served with coconut chutney and tangy sambar

📌 CHEESE PLAIN DOSE

Fermented rice and urad dal batter, cooked to perfection, topped with a generous layer of melted cheese

CHEESE MASALA DOSE

Fermented rice and urad dal batter, stuffed with a flavorful spiced potato filling, and topped with a decadent layer of melted cheese

📌 PAPER PLAIN DOSE

Extra-thin, crispy rice and urad dal crepe, prepared to perfection

PAPER MASALA DOSE

Extra-thin, crispy rice and urad dal crepe, filled with a delicious spiced potato mixture

SET DOSE

Soft and fluffy rice and urad dal pancakes, served in a set of three, with onion and carrot toppings

KHALI DOSE (2 PCS)

Fermented rice and urad dal batter, cooked to a crispy golden brown

📌 PUDI DOSE

Dose with a spiced lentil powder spread, made from urad dal, chana dal, and various spices





Plain Dose



Neer Dose

MYSURU MASALA DOSE

Dosa filled with spiced potato mixture, including boiled potatoes, mustard seeds, curry leaves, and turmeric

SAGU MASALA DOSE

Dosa stuffed with a flavorful mixed vegetable curry called "sagu," featuring potatoes, peas, carrots, and beans

PANEER MASALA DOSE

Dosa filled with a savory mixture of Indian cottage cheese (paneer), spices, and herbs

RAVA ONION MASALA DOSE

Dosa made from semolina (rava), filled with a mixture of onions, spices, and sometimes vegetables

ONION DOSE

Dosa with a generous topping of finely chopped onions and seasoned with spices

RAAGI DOSE (2 PCS)

Dosa made from finger millet (ragi) flour, offering a unique taste and nutritional profile

🕒 NEER DOSE

Thin, delicate dosa made from rice batter, typically served with a coconut chutney

Hot Beverages

COFFEE

Finely ground coffee beans brewed with hot water

BLACK COFFEE

Coffee without milk, made with finely ground coffee beans and hot water

TEA

A blend of high-quality tea leaves steeped in hot water

BLACK TEA

Tea without milk, made with a blend of high-quality tea leaves steeped in hot water

MASALA TEA

Tea infused with aromatic spices like cardamom, cinnamon, and cloves

LEMON TEA

Tea with a refreshing twist of lemon added to the blend of tea leaves and hot water

MILK NANDINI

Nandini is an Indian dairy brand milk prepared from dairy

HOT BADAM MILK

Warm milk infused with almond essence or blended with almond paste

SPL ORGANIC JAGGERY COFFEE

Coffee sweetened with organic jaggery, a natural sweetener

HORLICKS

A malted milk powder drink made with hot milk, providing a wholesome and comforting beverage



Hot Badam Milk



Masala Tea

Meals

SOUTH INDIAN MEALS

NORTH INDIAN MEALS

🕒 CURD RICE

Soups

CREAM OF MUSHROOM SOUP

Fresh mushrooms, cream, onions, garlic, vegetable broth, butter, and seasoning

🕒 **CREAM OF TOMATO SOUP**

Ripe tomatoes, cream, onions, garlic, vegetable broth, butter, and a blend of herbs

HOT & SOUR SOUP

Bamboo shoots, tofu, wood ear fungus, vinegar, soy sauce, chili, and a mix of vegetables in a tangy broth

🕒 **SWEET CORN VEG SOUP**

Sweet corn kernels, mixed vegetables, vegetable broth, soy sauce, and a hint of ginger and garlic

CREAM OF PALAK SOUP

Spinach, cream, onions, garlic, vegetable broth, butter, and aromatic spices

🕒 **CREAM OF VEGETABLE SOUP**

Assorted vegetables, cream, onions, garlic, vegetable broth, butter, and a medley of herbs

🕒 **VEG CLEAR SOUP**

Clear vegetable broth with a variety of finely chopped vegetables, herbs, and spices

🕒 **LEMON CORIANDER SOUP**

Fresh coriander, lemon juice, mixed vegetables, vegetable broth, and aromatic spices

MANCHOW SOUP

Shredded vegetables, soy sauce, vinegar, garlic, ginger, and a spicy broth, topped with crispy noodles

VEG NOODLES SOUP

Noodles, mixed vegetables, soy sauce, garlic, ginger, and vegetable broth for a comforting noodle soup



South Indian Meals



Cream of Tomato Soup



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Boondi Raita

Salad / Raita

GREEN SALAD

Mixed greens, avocado slices, cucumber, cherry tomatoes, red bell peppers, balsamic vinaigrette, and toasted pine nuts

CUCUMBER SALAD

Fresh cucumbers, cherry tomatoes, red onions, feta cheese, olives, olive oil, lemon juice, and a sprinkle of oregano

ONION RAITA

Yogurt, finely chopped red onions, fresh cilantro, roasted cumin powder, and a pinch of chaat masala

BOONDI RAITA

Yogurt, boondi (crispy gram flour pearls), roasted cumin powder, finely chopped mint, and a touch of black salt

MIXED RAITA

Yogurt, diced cucumbers, grated carrots, pomegranate seeds, roasted cumin powder, and a hint of mint



Masala Papad

Papad Special

ROASTED PAPAD

Crispy lentil wafers seasoned with a blend of traditional Indian spices and slow-roasted to perfection

FRIED PAPAD

Lentil wafers deep-fried until golden brown, seasoned with a medley of Indian spices for a flavorful crunch

MASALA PAPAD

Lentil wafers topped with a zesty mix of chopped tomatoes, onions, cilantro, and a hint of tangy spices, creating a delightful appetizer

ROASTED MASALA PAPAD

Crispy lentil wafers seasoned with a blend of spices, including cumin, coriander, and chili powder, topped with diced tomatoes, onions, and fresh cilantro



Jain

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Indian Starters

VEG SHEEK KABAB

Mix of minced vegetables, spices, and gram flour, skewered and grilled to perfection

HARA BHARA TIKKA

Blend of spinach, peas, and potatoes seasoned with aromatic spices, shaped into kababs and cooked until golden

MUSHROOM TIKKA

Fresh mushrooms marinated in a spiced yogurt mixture, skewered and tandoor-grilled for a smoky flavor

TANDOORI BABY ALOO

Baby potatoes marinated in a tandoori spice blend, roasted until crisp on the outside and tender inside

MALAI PANEER TIKKA

Cubes of paneer (Indian cottage cheese) marinated in a creamy mixture of yogurt, cream, and spices, then grilled to perfection

1 PANEER TIKKA TANDOORI

Paneer cubes marinated in a traditional tandoori spice blend, skewered and cooked in the tandoor for a smoky flavor

TANDOORI GOBI

Cauliflower florets marinated in a spicy tandoori mixture and roasted in the urn-shaped oven for a flavorful bite

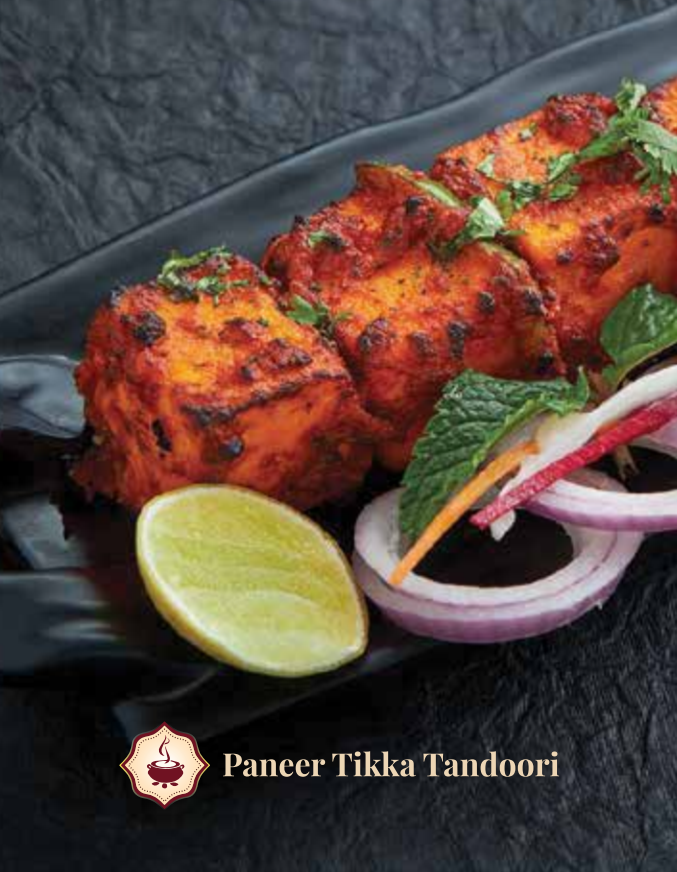
1 HARIYALI PANEER TIKKA

Green-hued paneer cubes marinated in a vibrant blend of mint, cilantro, and yogurt, then grilled to perfection

PANEER TIKKA LALMIRCHI

Paneer cubes marinated in a spicy red chili mixture, skewered, and cooked for a fiery kick

PAAKASHALA TANDOOR PLATTER



Paneer Tikka Tandoori



Malai Panner Tikka



Chinese Starters

GOBI MANCHURIAN

Marinate cauliflower florets in a seasoned batter & deep-fry to perfection and toss with chilli manchurian sauce

PANEER MANCHURIAN

Cottage cheese tossed in a flavorful blend of soy sauce, ginger, garlic, tomato sauce, and green onions, creating a delightful Indo-Chinese fusion dish

BABY CORN MANCHURIAN

Tender baby corn coated in a zesty batter, deep-fried to golden perfection, and tossed in a tangy Manchurian sauce made with soy sauce, ginger, garlic, and a hint of sweetness

MUSHROOM MANCHURIAN

Tender mushrooms tossed in a flavorful blend of soy sauce, ginger, garlic, tomato sauce, and green onions, creating a delightful Indo-Chinese fusion dish

GOBI CHILLI

Marinated Cauliflower florets in seasoned batter, perfectly deep-fried and generously coated in a flavorful manchurian sauce.

PANEER CHILLI

Paneer cubes sautéed in a blend of garlic, ginger, soy sauce, tomato sauce and bell peppers, accented with green onions and a hint of tangy vinegar

BABY CORN CHILLI

Crispy baby corn stir-fried with vibrant bell peppers, onions, and green chilies, elevated by a flavorful blend of soy sauce, ginger, and garlic, creating a spicy and savory delight

MUSHROOM CHILLI

Tender mushrooms tossed in a vibrant blend of garlic, ginger, soy sauce, tomato sauce and bell peppers, accented with green onions and a hint of tangy vinegar

GOBI 65

Cauliflower florets marinated in a seasoned batter with yogurt, ginger-garlic paste, curry leaves, red chilies, garam masala & deep fried

PANEER 65

Crispy fried paneer cubes marinated in a spicy mixture of curry leaves, red chilies, and a hint of yogurt



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Gobi Manchurian



Paneer Chilli

Chinese Starters

BABY CORN 65

Succulent baby corn marinated in a spicy mix, deep-fried to a crispy texture, and garnished with curry leaves, green chilies, and a dash of lemon for a zingy and aromatic experience

MUSHROOM 65

Tender mushrooms marinated in a blend of Indian spices, coated in a crispy chickpea flour batter, and deep-fried to golden perfection

GOBI PEPPER DRY

Cauliflower florets marinated in batter and deep-fried and tossed in soy sauce, black pepper & green onions

PANEER PEPPER DRY

Paneer cooked with a medley of colorful bell peppers and black pepper, creating a zesty and mildly spiced dish

BABY CORN PEPPER DRY

Delicate baby corn wok-tossed with black pepper, onions, and capsicum, creating a fragrant medley of flavors enhanced by a savory soy-based sauce, perfect for those who enjoy a peppery kick

MUSHROOM PEPPER DRY

Tender mushrooms sautéed with vibrant bell peppers, tossed in spices, and finished with a hint of cracked black pepper for a bold and flavourful explosion

CRISPY BABYCORN

Tender babycorn coated in a delicate batter, deep-fried to golden perfection

CRISPY VEG

A medley of assorted fresh vegetables, lightly battered and crisped to a delightful texture

CRISPY FRIED VEG MANCHURIAN

Crispy-fried vegetable balls in a tantalizing Manchurian sauce, blending savory and tangy flavors

VEG BALL CHILLI

Flavorful vegetable balls tossed in a zesty chili sauce, creating a harmonious balance of spice and crunch



Baby Corn 65



Crispy Babycorn





Chinese Starters

VEG BALL MANCHURIAN

Vegetable balls immersed in a savory Manchurian gravy, delivering a rich and satisfying taste

VEG BALL IN HOT GARLIC SAUCE

Succulent vegetable balls coated in a spicy-hot garlic sauce, offering a bold and aromatic experience

JULIAN PANEER

Julian Cut cottage cheese tossed with chinese hot and sour sauce

PAAKASHALA PANEER SPL DRY

Our chef's special dry paneer preparation, showcasing a symphony of spices and unique flavors

North Indian Curry

ALOO GOBI

Fresh cauliflower and potatoes sautéed with aromatic spices.

ALOO JEERA (DRY)

Potatoes tossed with cumin seeds, creating a flavorful dry dish

ALOO METHI

Potatoes cooked with fenugreek leaves, delivering a delightful herbal twist

ALOO MUTTER

Potatoes and peas in a spiced tomato-based gravy

BHINDI DO PAIZA

Okra cooked with onions, offering a savory and slightly sweet taste

BHINDI FRY

Crispy fried okra seasoned with Indian spices

BOILED VEGETABLE

A medley of boiled vegetables seasoned with mild spices



Aloo Gobi



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North Indian Curry

CHANNA MASALA

Chickpeas in a flavorful blend of spices and tomato-based sauce

🍲 DAL FRY

Lentils tempered with aromatic spices and herbs

🍲 DAL MAKHANI

Black lentils and kidney beans simmered in a rich, creamy tomato sauce

DAL METHI

Lentils cooked with fenugreek leaves for a unique flavor profile

DAL PALAK

Lentils combined with spinach, creating a nutritious and flavorful dish

DAL TADKA

Tempered lentils with cumin, mustard seeds, and aromatic spices

GOBI MASALA

Cauliflower cooked in a spiced tomato-based masala

🍲 GREEN PEAS MASALA

Tender green peas in a luscious and spiced tomato gravy

KADAI MIX VEG

Assorted vegetables cooked in a wok with aromatic spices

KADAI PANEER

Paneer (Indian cottage cheese) and bell peppers in a spiced tomato gravy

KAJU MASALA

Cashews in a rich and flavorful masala sauce

🍲 KAJU MUTTER

Cashews and peas in a mildly spiced tomato-based gravy.



Kaju Masala



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North Indian Curry

KASHMIRI GOBI

Cauliflower prepared in a Kashmiri-style, featuring aromatic spices.

MALAI KOFTA

Deep-fried vegetable dumplings in a creamy tomato and cashew sauce.

MALAI METHI MUTTER

Creamy fenugreek and peas curry with cashews, cream, and aromatic spices.

MIX VEG CURRY

Assorted vegetables cooked in a rich tomato-based curry with a blend of spices.

MUSHROOM MASALA

Mushrooms cooked in a spiced onion-tomato gravy with a touch of cream.

NAVRATAN KORMA

Mixed vegetables and nuts in a mild, flavorful cashew-based curry.

PAAKASHALA SPL CURRY

A rich blend of Amul butter, paneer and a medley of mixed vegetables crafted from luscious tomato puree, finely chopped onions, creamy cashew nuts with spices.

PALAK PANEER

Cottage cheese cubes in a spinach puree, seasoned with Indian spices.

PANEER BHURJI

Scrambled cottage cheese with onions, tomatoes, and spices.

PANEER BUTTER MASALA

Soft paneer cubes in a rich, creamy tomato and butter sauce.

PANEER KOFTA

Fried cottage cheese balls in a velvety tomato-based gravy.



Palak Paneer



Jain

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North Indian Curry

PANEER KURMA

Paneer cooked with a mix of vegetables in a coconut-based curry.

🕒 PANEER MUTTER

Cottage cheese and peas in a spiced tomato gravy.

🕒 PANEER PASANDA

Sliced paneer stuffed with nuts and served in a flavorful creamy sauce.

🕒 PANEER TIKKA MASALA

Grilled paneer tikka in a luscious tomato and cream-based curry.

SHAHI PANEER

Royal paneer cubes in a rich, aromatic cashew and cream sauce.

STUFFED CAPSICUM

Bell peppers filled with a spiced mixture of potatoes and paneer.

STUFFED TOMATO

Tomatoes stuffed with a savory mixture of paneer and spices.

VEG DO-PAYZA

Mixed vegetables in a thick onion and tomato gravy.

VEG HYDERABADI

Spicy mixed vegetable curry with a Hyderabadi twist.

🕒 VEG MAKHANWALA

Mixed vegetables in a buttery, tomato-based curry.

VEG SHAHI PANEER

Assorted vegetables with paneer in a royal, creamy sauce.

VEGETABLE JALFREZI

Stir-fried mixed vegetables in a tangy and spicy tomato-based sauce.



Vegetable Jalfrezi



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Roti Ka Pariwar

ROTI

A classic unleavened Indian bread made with whole wheat flour, water, and a pinch of salt.

NAAN

Soft, leavened bread crafted from refined flour, yogurt, yeast, and a touch of ghee.

KULCHA

A delightful variation of naan, featuring all-purpose flour, yogurt, and baking powder for a lighter texture.

BUTTER ROTI

Our traditional roti generously brushed with clarified butter (ghee) for a rich and flavorful experience.

BUTTER NAAN

Soft naan enhanced with the indulgence of clarified butter, adding a luscious touch to every bite.

BUTTER KULCHA

Our soft kulcha, elevated with the richness of clarified butter, promising a delightful melt-in-the-mouth sensation

GARLIC NAAN

Naan infused with minced garlic, offering a savory and aromatic twist to your dining experience.

STUFFED KULCHA

Soft bread stuffed with a delectable mixture of spiced potatoes, peas, and herbs, creating a satisfying and flavorful combination.

STUFFED PARATHA

Whole wheat bread filled with a mixture of spiced vegetables, delivering a hearty and fulfilling taste.

CHEESE KULCHA

A fusion delight, our kulcha stuffed with a blend of cheeses for a gooey and indulgent treat.

CHEESE NAAN

Soft naan generously layered with a blend of cheeses, creating a harmonious balance of textures and flavors.



Rotis

Roti Ka Pariwar

ALOO PARATHA (1 PC) WITH CURD

Wholesome whole wheat bread stuffed with seasoned mashed potatoes, served with cooling yogurt on the side.

CHANNA BHATURA

Light and fluffy deep-fried bread (bhatura) paired with a flavorful chickpea curry (channa) for a satisfying meal.

GOBI PARATHA (1) WITH CURD

Nutrient-packed whole wheat bread filled with spiced cauliflower, served with a side of refreshing yogurt.

ONION KULCHA

Our signature kulcha enriched with the sweet and tangy flavor of caramelized onions, adding a delightful twist to your palate.

PANEER KULCHA

KASHMIRI NAAN

A royal treat, our naan enriched with dried fruits and nuts, bringing the taste of Kashmir to your table

ROTI BASKET

An assortment of traditional rotis, offering a variety of textures and flavors to complement your meal.

LACHHA PARATHA

Multi-layered whole wheat bread, brushed with ghee, creating a crispy and flaky texture.

EXTRA BHATURA

An additional serving of our light and fluffy deep-fried bread to complete your feast.

MASALA KULCHA

Our kulcha elevated with a blend of aromatic spices, creating a savory and fragrant experience.

PANEER PARATHA

Wholesome paratha filled with spiced cottage cheese (paneer), offering a satisfying and protein-packed option.



Paneer Paratha

Chinese Rice & Noodles

VEG FRIED RICE

A blend of jasmine rice, colorful mixed vegetables, scrambled tofu, and a dash of soy sauce, wok-tossed to perfection.

VEG NOODLES

Thin eggless noodles stir-fried with an assortment of crisp vegetables and seasoned with a light soy-based sauce.

VEG HAKKA NOODLES

Hakka-style noodles wok-tossed with julienned vegetables, garlic, and a hint of sesame oil for a delightful fusion flavor.

VEG SCHEZWAN FRIED RICE

Fragrant basmati rice stir-fried with a fiery Schezwan sauce, mixed vegetables, and a touch of garlic.

VEG SCHEZWAN NOODLES

Eggless noodles bathed in a bold Schezwan sauce, combined with a medley of vegetables.

PANEER FRIED RICE

Succulent cubes of paneer (Indian cottage cheese) sautéed with aromatic basmati rice, colorful veggies, and soy sauce.

KAJU FRIED RICE

Cashew-infused fried rice featuring a symphony of vegetables, toasted cashews, and a drizzle of soy sauce, promising a rich and flavorful experience.

PANEER NOODLES

Soft paneer chunks mingling with eggless noodles, crisp vegetables, and a subtle blend of spices.

MUSHROOM FRIED RICE

Fragrant jasmine rice stir-fried with plump mushrooms, vibrant vegetables, and a touch of soy sauce, creating a savory and satisfying dish.

MUSHROOM NOODLES

Eggless noodles tossed with savory mushrooms, a variety of crisp veggies, and a light soy-based sauce, delivering a umami-packed culinary experience.



Veg Noodles



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Indian Rice Specials

① BASUMATI RICE PLAIN

Premium long-grain basmati rice cooked to perfection.

① GHEE RICE

Fragrant basmati rice infused with clarified butter (ghee) for a rich flavor.

① JEERA RICE

Basmati rice seasoned with cumin seeds, adding a subtle, aromatic twist.

① DAL KHICHDI

A comforting blend of lentils and rice seasoned with mild spices.

PALAK KHICHDI

Nutrient-packed spinach khichdi with a harmonious mix of lentils and rice.

① PEAS PULAO

Basmati rice cooked with sweet peas, creating a delightful, colorful pulao.

① VEG PULAO

A medley of seasonal vegetables combined with aromatic basmati rice.

KASHMIRI PULAO

Fragrant rice dish enriched with dry fruits, nuts, and exotic Kashmiri spices.

NAVARATHAN PULAO

Fragrant Basmati rice infused with mixed vegetables, cocktail fruits, cashews, and raisins, served in a luscious Cashew gravy.

① VEG BIRYANI

Flavorful biryani with mixed vegetables, basmati rice, and aromatic spices.

VEG HYDERABADI BIRYANI

Spicy Hyderabad-style biryani with a medley of vegetables and basmati rice.

① KAJU MUTTER PULAO

Cashew and green peas pulao, a delightful combination of crunch and sweetness.



Veg. Biryani



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Indian Rice Specials

MUGHLAI BIRYANI

Royal biryani with succulent meat, fragrant rice, and rich Mughlai spices.

MUSHROOM BIRYANI

A delectable biryani featuring tender mushrooms, basmati rice, and spices.

📌 PANEER BIRYANI

Fragrant biryani combining succulent paneer with aromatic basmati rice.

CORN PALAK BIRYANI

Biryani with the goodness of corn and spinach, offering a unique flavor.

📌 MUTTER PANEER BIRYANI

Biryani featuring the classic combination of peas (mutter) and paneer.



Jeera Rice

Chats

SAMOSA (1 PC)

Triangular pastry pockets filled with spiced potatoes, peas, and Indian spices, deep-fried until golden brown.

VADA PAV (1 PC)

Hollow puris filled with spiced potatoes, chickpeas, and topped with yogurt, tamarind chutney, and sev.

📌 DAHI PURI

Hollow puris filled with spiced potatoes, chickpeas, and topped with yogurt, tamarind chutney, and sev.

📌 BHEL PURI

Puffed rice mixed with chopped vegetables, tamarind chutney, and spices for a crunchy and tangy snack.

📌 CHEESE MASALA PAV BHAJI

Mixed vegetables cooked in a flavorful spice blend, served with buttered buns and topped with melted cheese.

📌 CHEESE PAV BHAJI

DAHI SAMOSA CHAAT

Crisp samosas topped with yogurt, chutneys, and spices for a delightful chaat experience.



Dahi Puri





Pav Bhaji



Pani Puri

JAIN PAV BHAJI
Mixed vegetables without onions and garlic, cooked in a spiced tomato-based gravy, served with buttered buns.

MASALA PAV BHAJI
Spiced mashed vegetables served with buttered buns, garnished with onions, cilantro, and a dash of lemon.

MASALA PURI
Crispy puris topped with spiced mashed potatoes, peas, and a medley of chutneys.

PANEER PAV BHAJI
Mixed vegetables with paneer (Indian cottage cheese), served with buttered buns and garnished with cilantro.

PANI PURI (7 PCS)
Hollow puris filled with a mixture of flavored water, tamarind chutney, potatoes, and chickpeas.

PAPADI CHAAT
Crispy papdis topped with potatoes, chickpeas, yogurt, and various chutneys.

PAV BHAJI
Mixed vegetables cooked in a spiced tomato-based gravy, served with buttered buns and garnished with onions and cilantro.

SAMOSAS MASALA
Samosas broken into pieces and mixed with spiced potatoes, peas, and chutneys.

SEV BATATA PURI
Crisp puris filled with spiced potatoes, topped with sev (thin gram flour noodles), and various chutneys.

SEV PURI
Flat puris topped with spiced mashed potatoes, onions, sev, and chutneys.

SPECIAL PAV BHAJI

DHAI BALLA
Soft lentil dumplings soaked in yogurt and topped with tamarind chutney and spices.

EXTRA BUTTER PAV (2 PCS)
Buttered buns served with an additional dollop of butter for a rich and indulgent experience.

Cold Beverages



Butter Milk

BUTTER MILK

Cultured yogurt, water, fresh coriander, cumin, mint, and a pinch of salt blended to perfection.

FRESH LIME JUICE

Zesty lime juice, a touch of sugar, and a hint of salt for a refreshing citrus burst.

FRESH LIME SODA

Sparkling soda with freshly squeezed lime juice, sugar, and a dash of salt over ice.

LIME SODA (MASALA)

A classic blend of carbonated water, lime syrup, and a sprinkle of salt for a crisp, tangy delight.

JAL JEERA DRINK

Cumin-infused tamarind water, mint, coriander, and a medley of spices for a savory, invigorating experience.

ORANGE JUICE

Pure, freshly squeezed orange juice, capturing the vibrant essence of sun-kissed oranges.

PINEAPPLE JUICE

Tropical paradise in a glass, featuring ripe pineapple juice with a touch of sweetness.

WATERMELON JUICE

Juicy watermelon, perfectly blended to create a cooling and hydrating beverage.

FRUIT PUNCH

A delightful mix of assorted fruits, each contributing to a vibrant, fruity ensemble.

MUSAMBI JUICE

Sweet and tangy musambi (sweet lime) juice, a tropical delight for the taste buds.

POMEGRANATE JUICE

Rich pomegranate nectar, pure and unadulterated, delivering a burst of antioxidants.



Pomegranate Juice

Lassi

LASSI SALT

A refreshing blend of yogurt, water, and a pinch of salt, creating a savory symphony for your taste buds.

LASSI SWEET

A mix of yogurt, water, and a hint of sweetness, topped with a dollop of cream for a heavenly experience.

MASALA LASSI

Yogurt-based delight, infused with aromatic spices, creating a balance of savory and spice.

MANGO LASSI

Ripe mangoes harmoniously blended with yogurt and a touch of sweetness, offering a tropical escape in every sip.



Mango Lassi

Milkshakes

COLD BADAM MILK

Chilled almond milk blended with a hint of cardamom and a touch of sweetness.

BANANA MILKSHAKE

Creamy blend of ripe bananas, milk, and a dash of vanilla essence.

MANGO MILKSHAKE

Luscious mango puree combined with cold milk for a refreshing tropical indulgence.

VANILLA MILKSHAKE

Smooth vanilla ice cream blended with cold milk, creating a classic and velvety treat.

CHOCOLATE MILKSHAKE

Rich chocolate syrup mixed with cold milk, delivering a decadent chocolate experience.

BANANA VANILLA MILKSHAKE

A delightful fusion of ripe bananas and creamy vanilla, perfectly blended for a unique flavor twist.



Chocolate Milkshake



Carrot Halwa



Gud Bud Icecream

Soft Drinks

MINERAL WATER (500 ML)

CAN DRINKS

Sweets

CARROT HALWA

Finely grated carrots cooked with ghee, milk, sugar, and cardamom, garnished with chopped nuts.

CHANDRAHARA

Flaky pastry made from all-purpose flour, ghee, and a touch of sugar, deep-fried to golden perfection.

HAL BAI (2 PCS)

Creamy yogurt-based curry with fenugreek leaves, mustard seeds, and aromatic Indian spices.

GULAB JAMOON (1 PC)

Deep-fried milk dumplings soaked in sugar syrup, flavored with cardamom and rose water, and topped with pistachios.

Desserts

FRUIT MIXTURE

Fresh seasonal fruits tossed in a light citrus dressing.

FRUIT MIXTURE WITH ICE CREAM SCOOP

A delightful blend of fresh fruits topped with a scoop of premium vanilla ice cream.

CARROT HALWA WITH ICE CREAM

Traditional Indian carrot halwa paired with a luscious scoop of vanilla ice cream.

GULAB JAMOON WITH ICE CREAM

Soft, syrup-soaked gulab jamun served alongside a scoop of decadent vanilla ice cream.

GUD BUD ICECREAM

A unique treat featuring jaggery-infused ice cream with a hint of cardamom.



We need at least 20mins to serve you | 10% Service Charge | 10% Surcharge on takeaways

Desserts



Falooda

GULKAND ICE CREAM

Rose petal-infused ice cream with the sweet touch of gulkand.

BANANA SPLIT ICE CREAM

A classic dessert with bananas, ice cream, and indulgent toppings.

FRUIT SALAD PLAIN

A refreshing medley of seasonal fruits for a light and healthy option.

FRUIT SALAD WITH ICE CREAM

Fresh fruit salad elevated with a scoop of velvety ice cream.

FALOODA

A rich and creamy dessert drink with layers of falooda noodles, basil seeds, and ice cream.

Sandwich

VEG SANDWICH

Fresh vegetables, lettuce, and special sauce layered between slices of whole-grain bread.

VEG CHEESE SANDWICH

A blend of creamy cheese, crisp veggies, and our signature spread tucked into soft, multigrain bread.

VEG GRILL SANDWICH

Grilled medley of seasoned vegetables, perfectly pressed between slices of artisanal bread.

VEG CHEESE GRILL SANDWICH

Grilled goodness featuring a melty cheese mix combined with flavorful grilled vegetables in every bite.

BREAD BUTTER

Our artisanal bread, toasted to perfection and generously slathered with creamy butter.

BREAD BUTTER JAM

Classic treat of toasted bread, with smooth butter and a dollop of your favorite fruit jam.



Veg Cheese Sandwich



Jain

We need at least 20mins to serve you | 10% Service Charge | 10% Surcharge on takeaways

Thank You!



Bengaluru