

# Menu



**RURAL  
BLUES**  
THE RESTOBAR



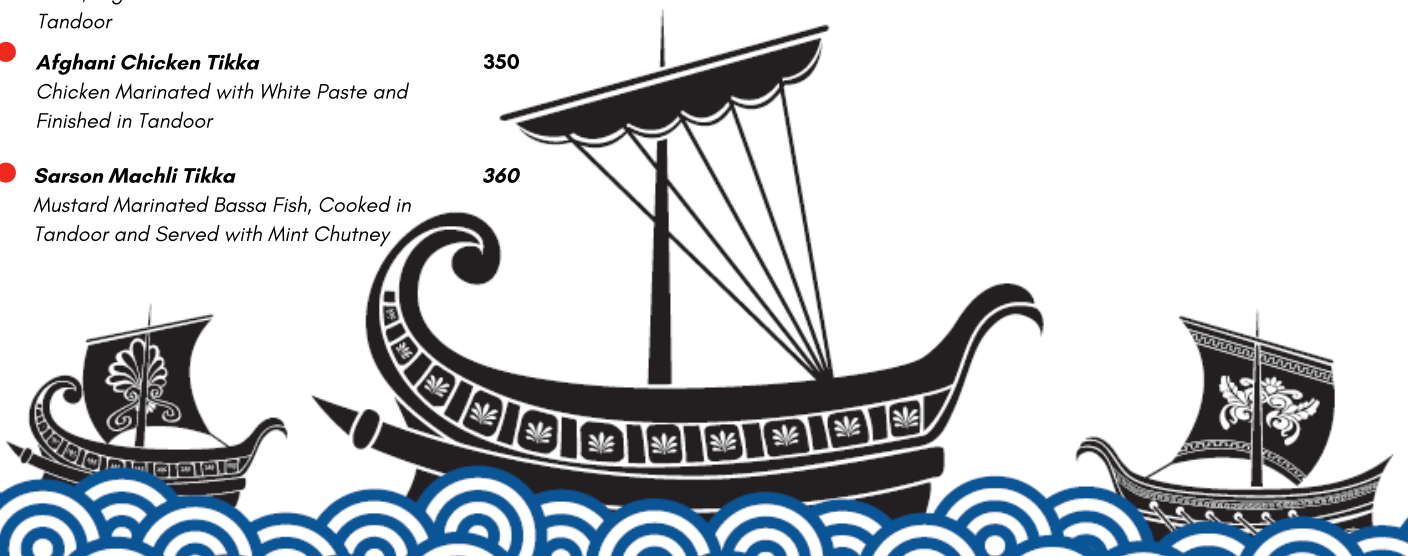
# STARTERS

● <b>French Fries</b>	215
<i>(Plain / Salted / Masala)</i>	
● <b>Cheese Garlic Bread</b>	215
<i>Humble Soft bread elevated with flavors of garlic and layered with cheese</i>	
● <b>Salt And Pepper Corn</b>	250
<i>Corn kernels fried and tossed with onions ,capsicum,Green Chilli,Peppers</i>	
● <b>Gobi Manchurian</b>	300
<i>Florets of cauliflower deep fried and tossed with chili garlic</i>	
● <b>Chili Paneer</b>	325
<i>Paneer Cubes Deep Fried and Tossed with Oriental Sauces</i>	
● <b>Chili Mushroom</b>	300
<i>Fried Mushroom Spicy Stir Fry</i>	
● <b>Pepper Fry Mushroom/Paneer</b>	300/325
<i>Diced Mushroom/Paneer Escalopes Tossed With South Indian Marinade, Curry Leaves &amp; Chili</i>	
● <b>Spring Roll</b>	275
<i>Oriental spring rolls, with sweet-chili sauce</i>	
● <b>Nachos (Veg/Chicken)</b>	250/275
<i>Nachos served with salsa and guacamole</i>	

## CHARRED BLISS FROM THE GRILL

● <b>Tandoori Soya Chaap</b>	325
<i>Soya Sticks Marinated with Masala and Cooked in Tandoor</i>	
● <b>Afghani Paneer Tikka</b>	325
<i>Paneer Marinated with White Paste and Finished in Tandoor</i>	
● <b>Tandoori Paneer Tikka</b>	325
<i>Paneer Marinated with Kashmiri Chilli and Indian Masala</i>	
● <b>Chilli Broccoli</b>	345
<i>Broccoli Marinated with Cheese and Cream, Served Along with Coriander Chutney</i>	
● <b>Tandoori Chicken Tikka</b>	350
<i>Boneless Chicken Marinated with Chilli, Yoghurt and Cooked in Tandoor</i>	
● <b>Afghani Chicken Tikka</b>	350
<i>Chicken Marinated with White Paste and Finished in Tandoor</i>	
● <b>Sarson Machli Tikka</b>	360
<i>Mustard Marinated Bassa Fish, Cooked in Tandoor and Served with Mint Chutney</i>	

● <b>Masala Omelette</b>	225
<i>Onion ,Tomato ,Green chili and Coriander</i>	
● <b>Chilli Fish</b>	360
<i>Stir fry with basil, chili</i>	
● <b>Fish Finger</b>	360
<i>Basa strips marinated and crumb fried served with tartare sauce and Fries</i>	
● <b>Chilli Chicken</b>	350
<i>Garlic and chili paste tossed chicken tenders</i>	
● <b>Chicken Lollipop</b>	360
<i>Processed chicken wings with spicy sauce</i>	
● <b>Ghee Roast Chicken</b>	350
<i>Mangalorean must try with prominent flavor of ghee and chili</i>	
● <b>Roast Chicken Masala</b>	425
<i>Kerala Style Chicken Curry Infused with Curry Leaf and Masala</i>	
● <b>Pepper Fry Beef</b>	360
<i>Diced Beef Escalopes Tossed With South Indian Marinade, Curry Leaves &amp; Chili</i>	
● <b>Beef Roast</b>	360
<i>Beef onion roasted masala</i>	
● <b>Chilli beef</b>	360
<i>Garlic and chili paste tossed beef</i>	
● <b>Chilli Pork</b>	360
<i>Garlic and chili paste tossed pork</i>	
● <b>Pork Roast</b>	360
<i>Pork onion roasted masala</i>	
● <b>Tawa Prawns</b>	425
<i>Marinated prawns cooked on tawa , Served along masala onion</i>	



## SUMPTUOUS SOUPS

- ● **Mushroom and Broth Soup (Veg / Chicken)** 145/155  
Mixed Flavorful Mushrooms Enticed By Robust Pepper
- **Roasted tomato and rosemary soup** 145  
Italian Tomato Infused with Rosemary Served with Pesto Crostini

## GLUTTONY BETWEEN BREAD SLICES

- **Crumb Fried Vegetable Burger** 340  
Vegetable Patty, Onion, Tomato, Greens , Cheese Sause
- **Triple Patty Chicken Burger** 375  
Chicken With Celery,Thyme,Onion Served With In-House Bun, Fresh Green &Fries.
- **Beef Burger** 425  
Rosemary ,caramelized onion , tomato ,cheese ,gherkin, cheese sauce and chili mayo

## PASTA ITALIANO

*Choose from Penne/Spaghetti/Farfalle*

- ● **Arabiatta (Veg/ Chicken/ Prawns)** 325/365/425  
Spicy Tomato Sauce, Cheese And Basil
- ● **Alfredo (Veg/ Chicken/ Prawns)** 325/365/425  
Pasta Cooked In Cheese Sauce
- ● **Rose Veg/ Chicken/ Prawns)** 325/365/425  
Pasta With White And Tomato Sauce

## PIZZA {THIN CRUST} 11 INCHES

- **Margherita** 330  
Tomato, Basil, Garlic, Oregano
- **Quattro Stagioni** 345  
Zucchini, Mushroom, Bell Pepper, Sundried Tomato And Olives
- **Rural Garden** 345  
Broccoli, Bell pepper,Spinach Jalapenos and onion
- **Paneer Sika Tikka** 365  
Tandoori paneer onion green chilli and capsicum
- **Quattro Fromage** 365  
Pizza Mozzarella ,Bocconcini, Parmesan ,Cheddar, Black olive and Balsamic Onion
- **Chicken Tikka** 375  
Tandoori Chicken Tikka , Onion , Green Chili And Bell Pepper
- **Vienesse** 375  
Cheese, Tomato , Chicken Sausage And Sundried Tomato.
- **Hawaiian chicken pizza** 375  
Pineapple, Peri Peri Chicken, Olive ,Cherry Tomato And Jalapenos.
- **Ala Divola Pizza** 465  
Pork pepperoni, Chili flakes and Jalapenos

## MAIN COURSE

- **Aanda Bhurji** 225  
Green Chili, Cilantro , Pepper , Onion , Tomato
- **Kadhai Paneer** 325  
Prominent Flavors of roasted coriander, cumin and red whole Kashmiri chili
- **Dal Makhani** 265  
Delicious black urad dal slow cooked to attain a perfect texture
- **Home Style Dal Fry** 250  
Arhar dal tempered with garlic and cumin seed



- **Paneer Makhani** 325  
Diced Paneer in Mellow Tomato Gravy ,Enriched With Cashew Paste, Cream and Honey
- **Soy Chili Paneer Gravy** 325  
Paneer Dices In Chili Soy Sauce
- **Mushroom Makai Matar** 325  
Mushroom Green Peas & Corn Cooked in Yellow Gravy
- **Bhindi do Pyaza** 325  
Lady Fingers Cooked with Onion and Tomato Based Gravy
- **Corn Palak Paneer** 325  
A Beautiful Preparation Involving Corn Spinach and Cottage Cheese
- **Purani Delhi Soya Chaap** 350  
Soya sticks cooked in an onion tomato gravy
- **Paneer Tikka Masala** 325  
Roasted paneer slabs served in onion tomato gravy
- **Amritsari Chicken** 400  
Chicken Curry Infused with Black Cardamom and Finished with Egg Omlette
- **Chicken Tika Masala/ Makhani** 375  
Roasted Boneless morsels of chicken in onion masala /creamy tomato gravy
- **Kadhai Chicken** 375  
Prominent Flavors of roasted coriander, cumin and red whole Kashmiri chili
- **Home-Style Chicken / Mutton Curry** 400/  
425  
Basic preparation in north indian style with homemade masala
- **Chili chicken Gravy** 375  
Fried Chicken In Spicy Sauce With Chili Paste And Soy
- **Grilled Beef Steak** 315/  
(200 gms / 400 gms) 500  
Flattened tenderloin infused with rosemary ,mash potato, vegetables
- ● **Red/Green Thai Curry** 325/345/425  
(Veg / Chicken/ Prawns)  
Flavorful Thai Herbs And Spices Cooked with Coconut Milk
- **Roast Chicken** 425  
Chicken with Mash Potato and Mushroom Jus

## RICE AND BRIYANI

- **Steam Rice/Jeera Rice** 175/215
- **Vegetable Biryani** 265
- **Chicken Biryani** 375  
Chicken Marinated In Curd And Spices, Cooked In Cover To Retain Maximum Flavor
- **Mutton Biryani** 450  
Marinated lamb braised along rice and aromatic spices

## NOODLES AND RICE

- ● **Hakka Noodles** 235/245/255/275  
(Veg/Egg/Chicken/ Prawns)  
Asian Green Wok Tossed Noodles
- ● **Fried Rice** 235/245/255/275  
(Veg/Egg/Chicken/ Prawns)  
Wok Tossed Veg With Basmati Rice
- ● **Chilli Basil Noodles** 235/245/255/275  
(Veg/Egg/Chicken/ Prawns)  
Asian Green Wok Tossed Noodles with chilli and Basil

## INDIAN BREAD

- **Kerala Porota** 60
- **Tandoori Roti** 65
- **Plain Naan** 75

## DESSERTS

- **Chocolate Brownie** 225
- **Rasamalai** 175

*\*Government Taxes as Applicable  
\*We do Levy Service Charge*

