

CAFE
NILOUFER



**FINE DINE
MENU**



A Saga of Chai, Hyderabad and Emotion

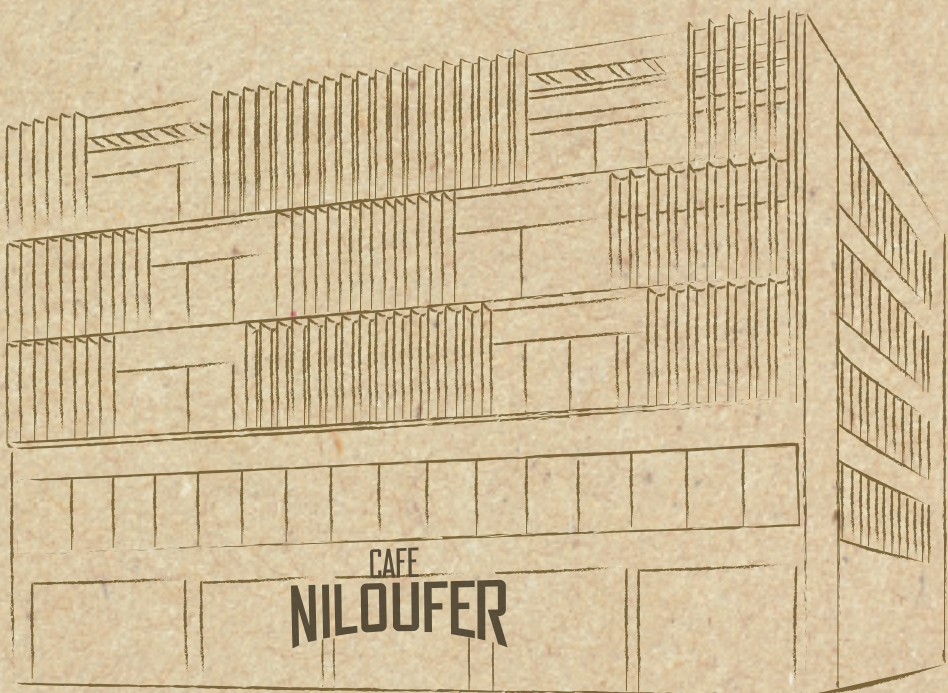
Cafe Niloufer was started in 1978 by Sri A. Babu Rao, with the single mission to create a chai that would embody the spirit of Hyderabad, a spirit that is carefree yet very particular about quality and taste!

Today, after nearly four and a half decades of success,

Cafe Niloufer has become a household name in Hyderabad! With five outlets in Lakdikapul, Red Hills, Banjara Hills, Himayatnagar and RGIA, Shamshabad, we are committed to making sure everyone has access to the taste of Hyderabad!

The Taste of Hyderabad, in Himayatnagar!

Although Cafe Niloufer is most famous for its chai, that's only where the Taste of Hyderabad begins! With our Himayatnagar outlet being our largest so far, we think it is only right that our menu reflects the boundless dishes that made up our repertoire. This menu doesn't just involve classics from our very own Hyderabad but also exotic dishes from all over the world! So take a leap into the world of Niloufer and experience lip smacking variety of dishes along with our chai!



NILOUFER HERITAGE TEAS

NILOUFER TEA	150
The perfect proportion of tea, milk and sugar.	
NILOUFER SPECIALTEA	170
A specially blended 40 year old family favourite.	
LEMON TEA	150
Tangy lemon flavours in fragrant black tea for day long refreshment.	
LEMON TEA WITH HONEY	160
KAHWA TEA	160
Carefully selected green tea leaves, herbs and spices.	
GINGER TEA	170
A delicious immunity boosting tea.	
GREEN TEA	160
A delicate antioxidant packed warm drink prepared with choicest leaves.	
GREEN TEA WITH HONEY	170
GREEN LEMON TEA	160
GREEN LEMON TEA WITH HONEY	170
KESAR TEA	180
Niloufer tea brewed with shahi saffron. The mark of royalty.	
ORANGE PEKOE	160
A cult classic with mellow taste and beautiful aroma.	
MASALA TEA	170
A strong milk tea boiled with spices and sugar.	



SPECIALITY TEAS

ORGANIC MINT TEA 180
Feel refreshed with peppermint & high-grown green tea, tastes sweet and refreshing with a cooling aftertaste.

KASHMIRI KAHWA 200
A blend of smoked green tea, almonds, saffron & spices, sweet nutty, comforting & light vegetal. Hand-crafted in small batches at the source. Inspired by the rich traditions of the valley.

ORGANIC ASHWAGANDHA GREEN TEA 200
Boost your immunity with ashwagandha & high-grown green tea, tastes woody, light with a hint of green. Relieves stress and anxiety. Lowers blood sugar and fat.

ORGANIC JASMINE GREEN TEA 200
Distress naturally with jasmine & darjeeling green tea. Tastes fragrant & slightly herbal.

HIBISCUS LEMONGRASS TISANE 200
Discover aromatic notes of hibiscus and lemongrass in this exquisite floral blend. A first of its kind, this is a hand-crafted tisane with robust spring flavours to its credit. Its velvety liquor bears distinct flavour notes of tart and citrus with a hint of spice. Lingering long on your palate, the sweet flavour burst of this tisane promises an uplifting sensory experience.

ORGANIC CHAMOMILE GREEN TEA 220
Distress with this Egyptian botanical & Darjeeling green tea, tastes mellow, floral with a hint of green apple, helps sleep and relaxation and lowers the blood sugar, acts as anti-inflammatory.

STRESS RELIEVER 220
A soothing blend of ashwagandha, holy basil, gotu kola, ginger and other herbs that help in soothing the mind and keeping stress away. Water hyssop and licorice help in neuro stimulation which might aid in better concentration and fight mental fatigue. Choose a cup anytime in the day and enjoy optimum benefits.

DETOX HERBAL TEA 230
It is time to flush the toxins out and allow the mind and body to function at their best. This is a herbal infusion made with dandelion and milk thistle that are known to help in detoxification by aiding healthy liver functioning. Ginger, star anise, and holy basil add to the process by eliminating toxins through a more efficient digestion.

SILVER NEEDLE WHITE TEA 300
A highest grade tea which is full of antioxidants that help in strengthening heart health and lowering bad cholesterol. This tea has a light floral aroma and silky smooth texture.

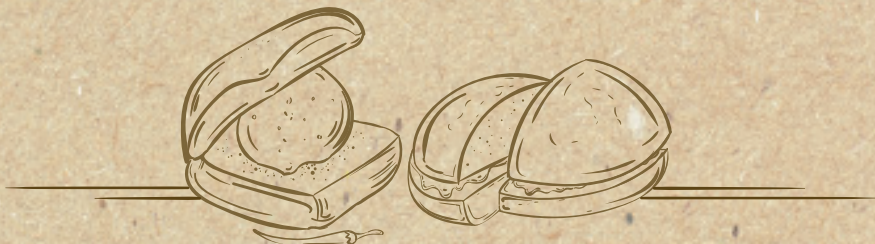


FRESHLY BREWED COFFEE

NILOUFER SPECIAL COFFEE Perfect blend of coffee and chicory brewed in Niloufer's way.	150
CAFÉ AMERICANO Dark rich coffee extract with hot water.	160
ESPRESSO A wake-me-up shot of intense coffee.	160
CAPPUCCINO Espresso coffee topped with frothy hot milk.	190
CAFÉ LATTE Espresso topped with milk and foam for mild mornings.	190
CAFÉ MOCHA Blend of espresso and chocolate topped with steamed milk	200
HOT CHOCOLATE Dark couverture chocolate topped with frothy steamed milk.	200
ADD ON FLAVOURS - Caramel - Vanilla - Hazelnut	40

TEA ACCOMPANIMENTS

VEG PUFF	40
PANEER PUFF	45
SPINACH CORN PUFF	45
VEG & CHEESE PUFF	45
ALOO SAMOSA	60
MASKA BUN An old time classic fluffy bun cut and smeared with butter and sprinkle of sugar.	80
MASALA KULCHA SANDWICH Masala Kulcha stuffed with tomato, cheese and mint chutney.	90
VADA PAV An all-time Bombay city favourite.	90



ALL DAY BREAKFAST

MUMBAI POHA Flatten rice tempered with mustard seeds, cumin seeds, curry leaves and potatoes.	200
ALOO PARATHA Stuffed with mashed potato and Indian spices in whole wheat flat bread served with yogurt and pickle.	220
MASALA OATS Rolled oats cooked with green peas, french beans and spices.	220
TARRI POHA Nagpur special Poha served with hot gravy made with boiled black chickpeas cooked with ginger, garlic, bay leaf, curry leaves, chillies, pepper, chopped onions and tomatoes.	235
CRACKED WHEAT UPMA Roasted cracked wheat cooked with veggies and spices.	240
SABUDANA KICHIDI Soaked sabudana tossed with mashed potatoes, green chillies, peanuts and coriander.	250
PORRIDGE WITH GRANOLA Oats cooked with fresh milk and topped with granola.	250
PANEER PARATHA Crumbled paneer with Indian spices stuffed in whole wheat flat bread served with yogurt and pickle.	260
RAGI UPMA Cracked finger millet cooked with spices and topped with peanuts and cashew nuts.	260
CHOLE KULCHA Indian spiced chickpea curry served with soft and fluffy kulcha.	280
SAUTÉED VEGETABLES Garden fresh vegetables sautéed with olive oil, chilli flakes, garlic, pepper & salt.	280
FRESH CUT FRUITS Fresh and healthy seasonal fruits for the healthy you.	280
CHOLE BHATURE Fluffy deep fried leavened bread served with flavourful chickpea curry.	290
MASALA QUINOA Quinoa cooked with garlic, chilli, mixed veggies, cilantro, Indian spices and curry leaves.	300



SOUPS

ROASTED TOMATO AND BASIL Roasted tomato soup infused with basil.	260
VEG HOT AND SOUR SOUP Spicy and sour thick soup filled with vegetables.	260
VEG MANCHOW Mixed vegetables, garlic, ginger, soya sauce, ground pepper served with fried noodles.	280
WILD MUSHROOM Classic creamy mushroom soup infused with thyme.	300
BROCCOLI AND ALMOND Cream of Broccoli soup with almonds.	300
BURMESE KHOW SUEY Noodle soup made with coconut milk, Burmese spices and herbs.	320

SALADS

SPROUTS Mixed sprouts with cucumber, tomato, onion, green chillies and mint chutney garnished with pomegranate seeds.	275
GREEK Diced veggies tossed in vinaigrette dressing topped with olives and greek feta.	300
WATERMELON FETA Scoops of watermelon and lettuce tossed with orange dressing garnish with walnuts.	350
CLASSIC CAESARS Garden fresh crispy lettuce and broccoli tossed in a classic caesar dressing garnished with parmesan shaving and herb crouton.	360



APPETIZERS

PANI PURI SHOTS CLASSIC	150
Crispy poories served with classic pudina water with ragada filling.	
PANI PURI SHOTS ASSORTED	170
Experience Niloufer's fusion flavours of pineapple, anar and pudina water assortment that will blow you away.	
ONION SAMOSETTES	180
Modern version of the legendary samosa with onion filling.	
CORN SAMOSETTES	180
Modern version of the legendary samosa with corn filling.	
ONION RINGS	240
Rings of sliced onion crumbed and deep-fried.	
BEETROOT NUGGETS	270
Fresh beetroot mash stuffed with cheese and seasoned with Indian spices and crumb fried.	
MALAI PANEER ROLL	300
Crumb fried rolls made with paneer, cream, onion, garlic, cashews and spices.	
HARA BHARA BULLETS	300
Spinach, beans, green peas mix with Indian spices, panko crumbed and deep fried.	
CRISPY CORN KERNELS	320
Crispy fried corn kernels tossed in piri piri seasoning.	
SPRING ROLLS	330
An oriental delight with juliennes of cabbage, carrot, beans, bell pepper rolled in filo sheet and deep fried.	
NACHOS	330
Tortilla chips topped with cheese sauce & tomato salsa.	
CROQUETTES	330
A spicy mixture of potatoes corn and cheddar rolled into cylindrical shape and deep fried.	
PANEER POPPERS	350
Crumb fried paneer nibbles.	
FALAFEL	350
Falafel, hummus, pita bread served with pickled vegetable.	
CORN CHEESE BALLS	350
Petite bombs stuffed with cheese and American corn.	
BUTTER GARLIC BROCCOLI	390
Batter fried broccoli tossed in butter, garlic and chillies.	
JALAPENO CHEESE POPPERS	440
Name says it all.	

APPETIZERS

FRENCH FRIES Crispy fries served with ketchup.	250
PIRI PIRI FRIES Crispy french fries dusted with piri piri seasoning.	270
SCHEZWAN FRIES Crispy fries tossed in schezwan sauce.	270
CHEESE GARLIC TOAST Garlic toast topped with mozzarella cheese and gratinated.	270
CHEESY FRIES WITH SALSA Crispy fries served with cheese sauce and salsa.	300
THAI PAI BABYCORN Crispy fried baby corn tossed in sweet and spicy sauce.	350
BABY CORN SALT & PEPPER Deep fried baby corn tossed in onion, ginger and garlic.	350
DRAGON CHILLI MUSHROOM Diced mushroom, bell peppers, onion, hot chilli paste, Fried cashews in tomato sauce.	360
MUSHROOM 65 Mushroom marinated with Indian spices and deep fried, tempered with mustard seeds, curry leaves & yoghurt.	370
PANEER 65 Paneer marinated with Indian spices and deep fried, tempered with mustard seeds, curry leaves & yoghurt.	370
CHILLI MUSHROOM Diced onion, capsicum and mushroom tossed in chilli sriracha sauce.	390
BROCCOLI, QUINOA AND ALMOND KEBAB Broccoli and Quinoa patties shallow fried and served with pesto mayo.	380
CHILLI PANEER Diced paneer, bell peppers and onion tossed in dark soya sauce.	380
CHILLI BASIL PANEER Diced paneer, bell peppers, onion and fresh basil tossed in homemade sauce.	390
MIXED PLATTER Two pieces of beetroot nuggets, jalapeno cheese poppers, croquettes and malai paneer rolls.	425

BURGERS

VEGETABLE AND CHEESE Veg patty, coleslaw, lettuce and cheese.	230
PIRI PIRI PANEER Piri piri paneer patty, sliced tomato, onion, cucumber and lettuce.	285
CONTINENTAL Corn, cheese, jalapeno patty, tomato, lettuce, gherkin & garlic mayo.	285

GRILLED SANDWICHES

(CHOICE OF BREAD - WHITE OR MULTIGRAIN)

BOMBAY CHOWPATTY Potato, tomato, cucumber, onion and cheese layered between two slices of white bread and grilled.	280
CORN AND CHEESE Corn and cheese mixture layered between two slices of white bread and grilled.	300
SPINACH AND CORN Spinach and corn sandwich stuffed with cheese and grilled.	300
LEBANESE DELIGHT Hummus, lettuce, falafel, pickled veg, garlic mayo and harissa layered between two slices of white bread and grilled.	300
VEG GRILL Grilled veggies, mayo, cheese lettuce layered between two slices of white bread and grilled.	320
PANEER TIKKA MINT MAYO Paneer tikka and mint mayo layered between two slices of white bread and grilled.	325
PANEER HYDERABADI Paneer cooked in spicy Hyderabadi style layered between two slices of white bread and grilled.	330



PIZZAS

	<u>THIN CRUST</u>	<u>NEAPOLITAN</u>
MARGHERITA Tomato concasse, mozzarella, bocconcini, fresh basil.	480	530
FIELD OF GREENS Sautéed spinach, corn, feta cheese, mozzarella cheese and sundried tomatoes.	500	550
VEGGIE SUPREME Tomato concasse, onion, green chilli, peppers, sweet corn, mozzarella, and Italian seasoning.	520	530
MEXICANO Spicy tomato sauce, American corn, peppers, jalapenos, onions, mozzarella and Mexican herbs.	520	530
EXOTIC GARDEN GREENS Broccoli, bell peppers, zucchini, onion, mushroom, sweet corn, tomato sauce and mozzarella cheese.	520	530
PANEER BBQ & CARAMELIZED ONIONS Tomato concasse, BBQ paneer, caramelized onions, mozzarella and Italian seasoning.	520	530
PANEER TIKKA Tomato concasse, cheese, paneer tikka, capsicum tomato.	530	530
CAPRESE Pesto sauce, sliced tomato, bocconcini, mozzarella.	530	550
WILD MUSHROOMS Wild mushrooms and mozzarella.	530	550



PASTAS

SPAGHETTI AGLIO OLIO	480
Spaghetti pasta tossed with extra virgin olive oil, garlic and parsley.	
PENNE ALA ARRABBIATA	490
Penne pasta tossed in spicy tomato sauce and peppers.	
PENNE AL PESTO	500
Penne pasta tossed in basil pesto sauce.	
PENNE AURORA (PINK SAUCE)	500
Penne pasta tossed in a delicious combination of white and arrabbiata sauce.	
PENNE AL FUNGI	500
Penne pasta tossed in mushroom sauce.	
MAC N CHEESE	500
Macaroni pasta cooked in creamy cheesy sauce and baked.	
LASAGNA	500
Assorted exotic vegetables cooked in bechamel sauce, layered between pasta sheets and baked. Served with garlic toast.	
PENNE ALFREDO	520
Penne pasta tossed in peppers, cream sauce and sprinkle of parmesan.	

CAFE NILOUFER MAINS

LEBANESE PLATTER	450
Couscous/Flavoured rice, falafal, hummus, garlic mayo, harissa & pickled veggies.	
BROCCOLI AND SPINACH GRATIN	520
Broccoli and spinach cooked in cheese sauce and baked. Served with garlic bread.	
HUMMUS WITH SPICEY KEEMA PANEER	520
Hummus, Indian spiced keema paneer served with pita bread.	
PESTO GRILLED COTTAGE CHEESE	560
Pesto marinated grilled cottage cheese, herb rice, sautéed vegetables and served with creamy pesto sauce .	
CAJUN SPICED GRILLED COTTAGE CHEESE	560
Cajun spiced grilled cottage cheese, sauteed vegetables, herb rice and served with Cajun spiced sauce.	
TAWA PANEER	560
Indian spice marinated paneer, grilled on tawa and served with coriander rice and salad.	

RICE BOWLS

JEERA RICE WITH PANEER MAKHANI

400

Jeera rice served with paneer makhani and raita.

SPINACH RICE & VEG PAPRIKA

400

Veggies & cubes of cottage cheese tossed in paprika sauce served with spinach rice.

MEXICAN RICE WITH GRILLED VEGGIES

400

Mexican rice, grilled veggies, burnt corn and salsa, harissa & pickled veggies.

PIRI PIRI COTTAGE CHEESE

400

Piri piri cottage cheese served with piri piri flavoured rice.

TAWA PULAO

420

Flavourful basmati rice cooked with tomatoes, onion and Indian spices on tawa and served with raita.

VEGETABLE FRIED RICE WITH CHILLI PANEER

450

Fresh vegetables tossed with basmati rice and served with chilli paneer gravy.

SAMBAR RICE (SMALL / BIG)

300 / 400

A flavourful rice dish made with lentils, rice, mixed vegetables and spices.



PASTRIES & DESSERTS

PASTRIES

PINEAPPLE	☑	130
BUTTER SCOTCH	☑	130
RED VELVET	☑	140
CHOCOLATE	☑	140
BLACK FOREST	☑	140
GERMAN BLACK FOREST	☑	140
TRES LECHES	☑	150
BELGIAN CHOCOLATE	☑	150
RASMALAI THANDAI	☑	150
ALMOND BURFI	☑	160
KAJU KATLI	☑	160

DESSERTS

RASMALAI (2 PCS)	☑	150
APRICOT FUSION	☑	200
RASMALAI DELIGHT	☑	200
GULAB JAMUN DELIGHT	☑	200
PULL ME UP (HAZELNUT CHOCOLATE)	☑	270
HOT BELGIAN CHOCOLATE BROWNIE WITH VANILLA ICE CREAM	☑	270
BELGIAN CHOCOLATE MOUSSE	☑	170
BLUEBERRY CHEESE CAKE	☑	160
CHOCOLATE MUD PIE	☑	160
FRESH FRUIT TART	☑	120
DOUGHNUTS	☑	100
SIZZLING BROWNIE	☑	250

☑ EGGLESS (VEG)

ICED TEAS & COLD COFFEE

CLASSIC COLD COFFEE	280
LEMON ICED TEA	230
PEACH ICED TEA	230
PASSION FRUIT ICED TEA	230
STRAWBERRY ICED TEA	230

MOCKTAILS

FRESH LIME SODA	150
MASALA COLA	180
CRANBERRY KISS	220
BLUE LAGOON	230
PINA COLADA	230
VIRGIN MOJITO	250
PASSION FRUIT MOJITO	230
ORANGE CHATPATA	230
MANGO CHATPATA	250
ANAR CHATPATA	250
CHILLI GUAVA	250
WATER MELON CHATPATA	250



MILKSHAKES / FRAPPES

STRAWBERRY	230
CHOCOLATE	230
OREO	250
KITKAT	260
BROWNIE	260
STRAWBERRY WHITE CHOCOLATE	260
NUTTY NUTELLA	260
BISCOFF	280

FRESH JUICES

PINEAPPLE	180
WATER MELON	180
CARROT	190
APPLE	200
ABC (APPLE-BEETROOT-CARROT)	230
MINERAL WATER / SOFT DRINKS	AS PER MRP

SUMMER SPECIALS

BUTTER MILK	80
NILOUFER SPECIAL LASSI	130
LEMON GRASS AND GINGER LEMONADE	230
CUCUMBER BASIL LEMONADE	230
WATER MELON LEMONADE	230