

NILOUFER HERITAGE TEAS

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



SPECIALITY TEAS

	KASHMIRI KAHWA 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.	180
	ORGANIC MINT TEA Feel refreshed with peppermint & high-grown green tea, tastes sweet and refreshing with a cooling aftertaste.	180
	ORGANIC ASHWAGANDHA GREEN TEA 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.	200
000	ORGANIC JASMINE GREEN TEA Distress naturally with jasmine & darjeeling green tea. Tastes fragrant & slightly herbal.	200
	ORGANIC CHAMOMILE GREEN TEA 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.	220
	STRESS RELIEVER 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.	220
	HIBISCUS LEMONGRASS TISANE 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.	200
	DETOX HERBAL TEA 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.	230
	SILVER NEEDLE WHITE TEA 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.	300



FRESHLY BREWED COFFEE

NILOUFER SPECIAL COFFEE Perfect blend of coffee and chicory brewed in Niloufer's way.	150
CAPPUCCINO Espresso coffee topped with frothy hot milk.	190
CAFÉ LATTE Espresso topped with milk and foam for mild mornings.	190
CAFÉ AMERICANO Dark rich coffee extract with hot water.	160
ESPRESSO A wake-me-up shot of intense coffee.	160
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	30
PANEER PUFF	35
SPINACH CORN PUFF	35
VEG & CHEESE PUFF	35
ALOO SAMOSA	50
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.	80
VADA PAV An all-time Bombay city favourite.	85



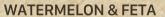
ALL DAY BREAKFAST

MUMBAI POHA Flatten rice tempered with mustard seeds, cumin seeds, curry leaves and potatoes.	170
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.	220
ALOO PARATHA Stuffed with mashed potato and Indian spices in whole wheat flat bread served with yogurt and pickle.	200
CRACKED WHEAT UPMA Roasted cracked wheat cooked with veggies and spices.	200
SABUDANA KICHIDI Soaked sabudana tossed with boiled potatoes, green chillies, peanuts and coriander.	220
PORRIDGE WITH GRANOLA Oats cooked with fresh milk and topped with granola.	240
MASALA OATS Rolled oats cooked with green peas, french beans and spices.	200
PANEER PARATHA Crumbled paneer with Indian spices stuffed in whole wheat flat bread served with yogurt and pickle.	240
RAGI UPMA Cracked finger millet cooked with spices and topped with peanuts and cashew nuts.	240
FRESH CUT FRUITS Fresh and healthy seasonal fruits for the healthy you.	265
CHOLE KULCHA Indian spiced chickpea curry served with soft and fluffy kulcha.	240
CHOLE BHATURE Fluffy deep fried leavened bread served with flavourful chickpea curry.	250
SAUTÉED VEGETABLES Garden fresh vegetables sautéed with olive oil, chilli flakes, garlic, pepper & salt.	240
MASALA QUINOA Quinoa cooked with garlic, chilli, mixed veggies, cilantro, Indian spices and curry leaves.	265



SOUPS

ROASTED TOMATO & BASIL A unique combination of smoked tomatoes and fresh basil served with cheese sticks.	240
VEG MANCHOW Mixed vegetables, garlic, ginger, soya sauce, ground pepper served with fried noodles.	250
BROCCOLI & ALMOND Cream of Broccoli soup with almonds.	275
CALADO	
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.	290
GREEN GODDESS Farm fresh lettuce and char-grilled veggies drizzled with a citronette dressing.	330
CLASSIC CAESARS Garden fresh crispy lettuce and broccoli tossed in a classic caesar dressing garnished with parmesan shaving and herb	345
crouton.	330



Scoops of watermelon and lettuce tossed with orange dressing garnish with walnuts.

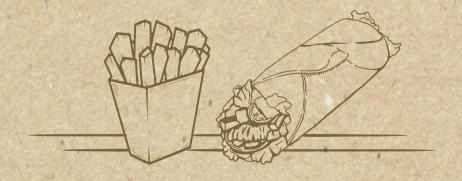


APPETIZERS

PANI PURI SHOTS CLASSIC Crispy poories served with classic pudina water with ragada filling.	135
PANI PURI SHOTS ASSORTED Experience Niloufer's fusion flavours of pineapple, anar and pudina water assortment that will blow you away.	165
ONION SAMOSETTES Modern version of the legendary samosa with onion filling.	165
CORN SAMOSETTES Modern version of the legendary samosa with corn filling.	165
ONION RINGS Rings of sliced onion crumbed and deep-fried.	225
FRENCH FRIES Crispy fries served with ketchup.	225
PIRI PIRI FRIES Crispy french fries dusted with piri piri seasoning.	240
SCHEZWAN FRIES Crispy fries tossed in schezwan sauce.	240
BEETROOT NUGGETS Fresh beetroot mash stuffed with cheese and seasoned with Indian spices and crumb fried.	240
CHEESE GARLIC TOAST Garlic toast topped with mozzarella cheese and gratinated.	250
PANEER POPPERS Crumb fried paneer nibbles.	310
CHEESY FRIES WITH SALSA Crispy fries served with cheese sauce and salsa.	270
MALAI PANEER ROLL Crumb fried rolls made with paneer, cream, onion, garlic, cashews and spices.	270
CRISPY CORN KERNELS Crispy fried corn kernels tossed in piri piri seasoning.	290
SPRING ROLLS An oriental delight with juliennes of cabbage, carrot, beans, bell pepper rolled in filo sheet and deep fried.	300
NACHOS Tortilla chips topped with cheese sauce & tomato salsa.	320
CROQUETTES A spicy mixture of potatoes corn and cheddar rolled into cylindrical shape and deep fried.	320
CHILLI MUSHROOM Diced onion, capsicum and mushroom tossed in chilli sriracha sauce.	330

APPETIZERS

DRAGON CHILLI MUSHROOM Diced mushroom, bell peppers, onion, hot chilli paste, Fried cashews in tomato sauce.	330
CORN CHEESE BALLS Petite bombs stuffed with cheese and American corn.	335
CHILLI BASIL PANEER Diced paneer, bell peppers, onion and fresh basil tossed in homemade sauce.	350
THAI PAI BABYCORN Crispy fried baby corn tossed in sweet and spicy sauce.	330
HARA BHARA BULLETS Spinach, beans, green peas mix with Indian spices, panko crumbed and deep fried.	290
JALAPENO CHEESE POPPERS Name says it all.	400
FALAFEL Falafel, hummus, pita bread served with pickled vegetable.	330
MIXED PLATTER Two pieces of beetroot nuggets, jalapeno cheese poppers, croquettes and malai paneer rolls.	425



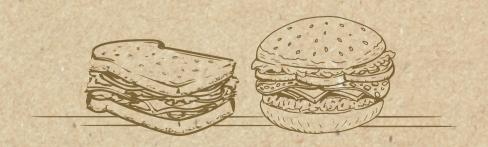
GRILLED SANDWICHES

(CHOICE OF BREAD - WHITE OR MULTIGRAIN)

CORN AND CHEESE Corn and cheese mixture layered between two slices of mubread and grilled.	285 ultigrain
SPINACH AND CORN Spinach and corn stuffed with cheese between two slices multigrain bread and grilled.	285 of
LEBANESE DELIGHT Hummus, lettuce, falafel, pickled veg, garlic mayo and haris layered between two slices of white bread and grilled.	295 ssa
GRILLED HERB COTTAGE CHESE SANDWICH Cottage cheese marinated with herbs and spices, pesto management of the sauteed vegetables.	295 ayo,
PESTO GRILLED Bell peppers, zucchini and pesto sauce layered and grilled multigrain bread.	310 in
VEG GRILL Grilled veggies, mayo, cheese lettuce layered between two multigrain bread and grilled.	310 slices of
PANEER TIKKA MINT MAYO Paneer tikka and mint mayo layered between two slices of grain bread and grilled.	multi-

BURGERS

VEG SUPREME Spread of tomato chutney, lettuce, vegetable patty topped with onions and cucumber.	210
PIRI PIRI PANEER Spread of mint mayo, lettuce, paneer patty topped with seasoned onions.	240
CONTINENTAL Corn, cheese, jalapeno patty, tomato, lettuce, gherkin & garlic mayo.	285



PIZZAS

	THIN CRUST	NEAPOLITAN
PANEER TIKKA Tomato concasse, cheese, paneer tikka, capsicum tomato.	440	460
VEGGIE SUPREME Tomato concasse, onion, green chilli, peppers, sweet corn, mozzarella, and Italian seasoning.	440	460
MARGHERITA Tomato concasse, mozzarella, bocconcini, fresh basil.	440	460
MEXICANO Spicy tomato sauce, American corn, peppers, jalapenos, onions, mozzarella and Mexican herbs.	420	440
EXOTIC GARDEN GREENS Broccoli, bell peppers, zucchini, onion, mushroom, sweet corn, tomato sauce and mozzarella cheese.	460	515
PANEER BBQ & CARAMELIZED ONIONS Tomato concasse, BBQ paneer, caramelized onions, mozzarella and Italian seasoning.	440	490
CAPRESE Pesto sauce, sliced tomato, bocconcini, mozzarella.	440	490
WILD MUSHROOMS Wild mushrooms and mozzarella.	460	490
PASTAS		
PENNE ALA ARRABBIATA Penne pasta tossed in spicy tomato sauce and peppers.		460
PENNE ALFREDO Penne pasta tossed in peppers, cream sauce and sprinkle or parmesan.		480
PENNE AURORA (PINK SAUCE) Penne pasta tossed in a delicious combination of white and arrabbiata sauce.		460
SPAGHETTI AGLIO OLIO Spaghetti pasta tossed with extra virgin olive oil, garlic and parsley.		480
PENNE AL PESTO Penne pasta tossed in basil pesto sauce.		460
LASAGNA Assorted exotic vegetables, cooked in bechamel sauce and layered between pasta sheets. Served with garlic toast.		460
MAC N CHEESE Macaroni pasta cooked in creamy cheesy sauce and baked.		460

RICE BOWLS

JEERA RICE WITH PANEER MAKHANI Jeera rice served with paneer makhani and raita.	350
TAWA PULAO Flavourful basmati rice cooked with tomatoes, onion and Indian spices on tawa and served with raita.	370
PIRI PIRI COTTAGE CHEESE Piri piri cottage cheese served with piri piri flavoured rice.	350
SPINACH RICE & VEG PAPRIKA Veggies & cubes of cottage cheese tossed in paprika sauce served with spinach rice.	350
VEGETABLE FRIED RICE WITH CHILLI PANEER Fresh vegetable tossed with basmati rice and served with chilli paneer gravy.	380
SAMBAR RICE (SMALL / BIG) A flavourful rice dish made with lentils, rice, mixed vegetables and spices.	250/350
PESTO GRILLED COTTAGE CHEESE Pesto marinated grilled cottage cheese, herb rice, sautéed vegetables and served with creamy pesto sauce.	540
WAFFLES	
CLASSIC Served with butter & pancake syrup.	265
CHOCOLATE OVERLOAD Waffle topped with Belgian choco chips & warm chocolate fudge.	285
NUTELLA & VANILLA ICE CREAM Crispy waffle topped with nutella and vanilla ice cream.	305
PANCAKES	
CLASSIC PANCAKE WITH MAPLE SYRUP	100000
Pancake served with pancake syrup and butter.	265
	265
Pancake served with pancake syrup and butter. CARAMELIZED BANANA & SALTED CARAMEL	

PASTRIES & DESSERTS

PASTRIES

PINEAPPLE	•	110
BUTTER SCOTCH	•	120
RASMALAI THANDAI	•	120
RED VELVET	•	130
CHOCOLATE	•	130
BLACK FOREST	•	130
ALMOND BURFI	•	140
KAJU KATLI	•	140
TRES LECHES	•	150
BELGIAN CHOCOLATE	•	150
DESSERTS		
APRICOT FUSION	•	180
RASMALAI DELIGHT	•	180
FRESH FRUIT CUSTARD	•	180
PULL ME UP (HAZELNUT CHOCOLATE)	•	250
HOT BELGIAN CHOCOLATE BROWNIE WITH VANILLA ICE CREAM	•	250
BELGIAN CHOCOLATE MOUSSE	•	150
RUSSIAN MEDOVIK	•	150
BLUEBERRY CHEESE CAKE	•	140
CHOCOLATE MUD PIE	•	130
CHOCOLATE MUD PIE FRESH FRUIT TART	•	130 120

ICED TEAS & COLD COFFEE

17年16日的中国大学的发展了19年18日,1981年中国	
CLASSIC COLD COFFEE	240
LEMON ICED TEA	220
PEACH ICED TEA	230
PASSION FRUIT ICED TEA	230
STRAWBERRY ICED TEA	230
MOCKTAILS	
APPLE BLOSSOM	220
CRANBERRY KISS	220
BLUE LAGOON	220
PINA COLADA	220
VIRGIN MOJITO	230
PASSION FRUIT MOJITO	230
MASALA COLA	170
FRESH LIME SODA	150
ORANGE CHATPATA	210
MANGO CHATPATA	230
ANAR CHATPATA	230
CHILLI GUAVA	230
WATER MELON CHATPATA	230
FRESH JUICES	
PINEAPPLE	180
WATER MELON	180
CARROT	180
APPLE	200
ABC (APPLE-BEETROOT-CARROT)	230
MINERAL WATER (COST DRIVE)	40 PEP 1477
MINERAL WATER / SOFT DRINK	AS PER MRP

MILKSHAKES / FRAPPES

STRAWBERRY	220
CHOCOLATE	220
BANANA	220
OREO	220
NUTELLA	240
KITKAT	250
SALTED CARAMEL	240
BROWNIE	250
STRAWBERRY WHITE CHOCOLATE	250
NUTTY NUTELLA	260
BISCOFF	280
SMOOTHIES	
CHOCOLATE BANANA	260
DATES, FIGS, BANANA	260

