

MAINS VEGETARIAN ●

Rich vegetarian recipes laced
with exotic spices, fresh ingredients

Kadai Veg / Paneer

Assorted vegetables with onion, bell pepper,
and tomato in a yellow masala gravy.

550/570

Vegetable Angara

Assorted Indian vegetables in a hot pungent gravy,
it's a delight for spicy food lovers.

550

Tawa Mushroom

A delectable dish featuring cubes of mushroom with onion, tomato,
bell pepper, chilli, and coriander seeds, cooked in tomato onion gravy.

550

Paneer Pasanda

Spiced paneer sandwiches stuffed in a brown onion creamy gravy,
flavoured with fenugreek, topped with cheese and nuts.

570

Paneer Tikka Masala

Tandoori paneer tikka cooked in a tangy, spicy, Kashmiri chilli,
yoghurt, red tomato masala gravy.

570

Methi Matar Malai

Cashew nut fried with fresh methi, matar & cream cheese
in chef's special milky cashew gravy.

570

Lasooni Palak Paneer

Cubes of paneer in an onion, garlic, and spinach gravy; a house special.

570

MAINS NON VEGETARIAN ●

Our gourmet preparations of
protein for a satiating indulgence

Recheado Prawns Curry

Prawns in a homemade Goan spiced, recheado masala,
which is sweet, sour and spicy.

699

Malipuram Fish Curry

Basa fish in a spicy red curry made with a homemade
Hyderabadi spice blend of coconut and chilies.

599

Malvani Fish Curry - Surmai / Pomfret

A classic Konkani delicacy, cooked in a rich cashew, coconut creamy curry,
infused with the flavours of curry leaves and chilli.

699

Govt. taxes as applicable. We levy 10% Service Charge. Please request your
server for any special dietary needs or inform of any allergies or intolerances.



INDIAN BREADS

If thou tastest a crust of bread, thou
tastest all the stars and all the heavens

Roti / Butter Roti	60 / 65
Naan / Butter Naan	70 / 80
Garlic Naan / Butter Garlic Naan	90 / 100
Cheese Naan / Cheese Garlic Naan	120 / 150
Kulcha / Butter / Onion / Cheese	95/100/110/120
Missi Roti	60
Millet Roti	80
Lachha Paratha	90
Aloo Paratha / Paneer Paratha	150
Roti Basket	650

- Roti, Naan, Missi, Khasta, Kulcha, Millet, Lachha, Methi, Makki, Pudina.

BIRYANI & RICE

Aromatic masterpieces bursting
with heavenly flavours & fragrance

Dum Pukht Biryani - Veg / Chicken / Mutton	499 / 550 / 650
A regal Kolhapuri delicacy infused with home spices full of aromatic flavours served with a salan gravy on the side.	
Thanjavur Vegetable Pulao	499
An Indian assorted vegetable rice pulao with Thanjavur spices full of aromatic flavours.	
Steamed Rice	220
Jeera Rice	290
Indrayani Ghee Rice	290
Curd Rice	399
Dal Palak Khichdi	399
Dal Khichdi (Indrayani)	399

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DAL

Savor the homely recipes
that will make you nostalgic

Yellow Dal	330
Dal Tadka	350
Thikri Ki Dal	360
Dal Makhani	370

DESSERTS

A party without
cake is just a meeting!

Brownie with Ice Cream	360
Salted Caramel Chocolate Tart	320
Chocolate Ganache Cake	320
Raspberry Icing Cheesecake	320
Blueberry Cheesecake	320
Baked Churros Toffee Caramel & Chocolate Sauce	330
Panna Cotta of The Day (Chocolate, Mango, Blueberry, Raspberry)	320
Kunafa A classic Middle Eastern semolina pastry filled with a cream cheese custard topped with pistachios.	320
Lauki Halwa	320
Shrikhand Saffron	320
Gulab Jamun	250
Gulab Jamun with Ice Cream	300
Tart Ice Cream - (Vanilla / Chocolate / Strawberry / Butterscotch / Mango)	250

**We wish you a wonderful dining experience at 24K Kraft Brewzz
and do explore our exciting seasonal & event menus.**

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