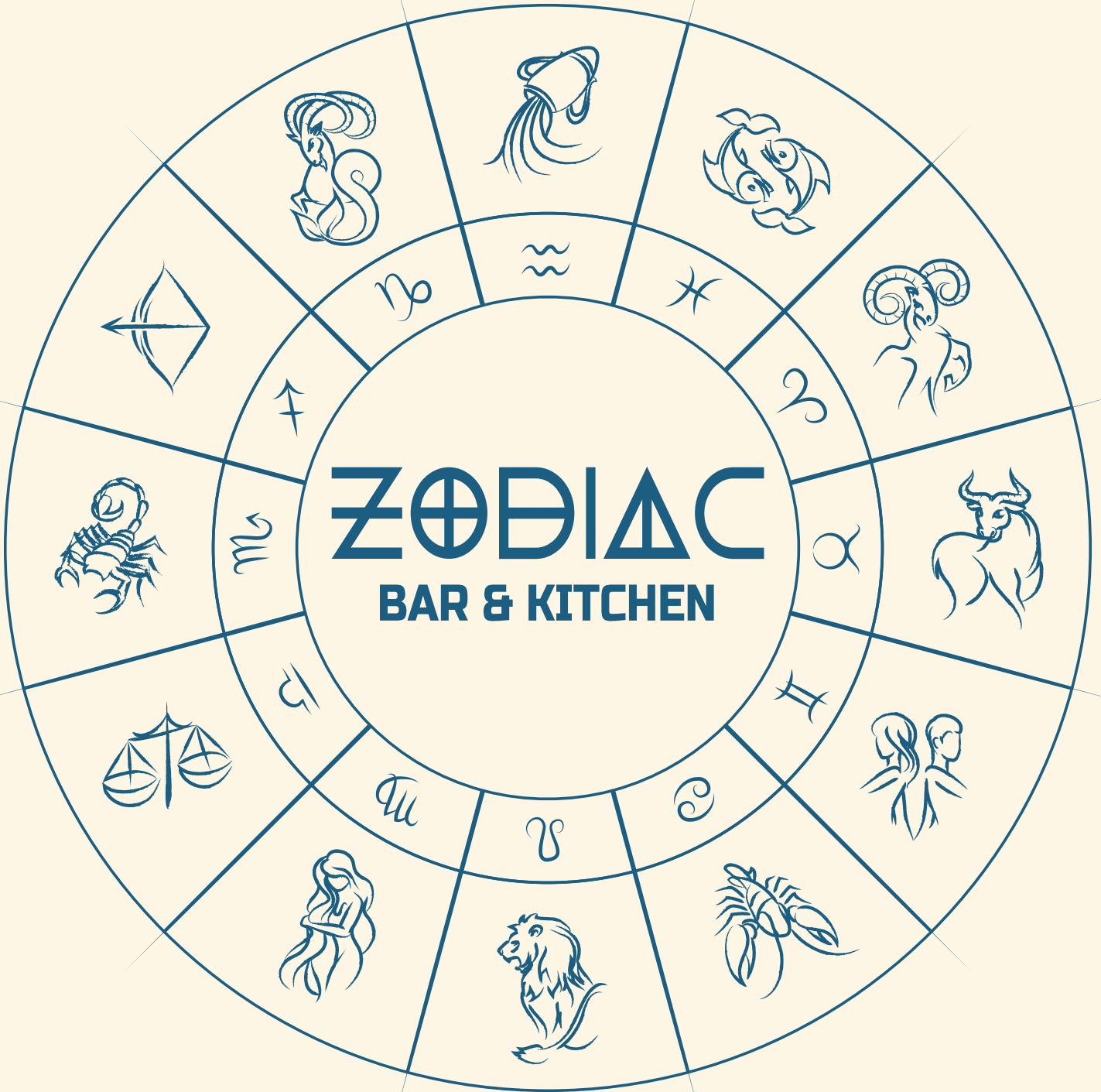


# Zodiac Menu



**ZODIAC**  
BAR & KITCHEN

# BAR NIBBLES

## Ocean Onion Rings, Peri Peri Mayo

Onion Rings coated with ocean batter, fried crisp, served with peri peri dust

## Maddur Vada Dipsticks, Kalandai Chutney, Paruppu Podi Dust

Potato sticks dipped in Maddur batter fried crisp and served with Kalandai chutney

## Cheese Chilli Toast, Cheese Dust

Toasted Slices of Bread topped with cheddar cheese and chopped green chilli

## Crispy Chilli Corn Kernel, Papadam Crisp

American corn fried crisp, tossed with chilli flakes, and bell peppers, and served with papadum flakes

## Fully Loaded Veg Nachos

Nachos loaded with baked beans, cheese, jalapenos, bell peppers and shallots

## Mac And Cheese Pakora Bites, Hot Garlic Chutney

Macaroni pasta with three cheese stuffed batter, fried and served with spicy garlic dip

## Cheese & Cherry Pineapple Tart, Green Apple Gel

Cheese, Cherry and Pineapple, Mixed With Herbs & Spices, Served with Green Apple gel

## Peri Peri French Fries

French fries with peri peri sprinkles

## Classic Crispy Fries

# BAR NIBBIES

## Twisted Chakhna

Varieties of nuts (cashew, peanuts, toasted masala chana,) tossed with chatpata masala

## Chicken 65

Chicken Leg Boneless Marinated And Tossed In 65 Special Masala

## Braised Guntur Chilli Chicken

Traditional chicken from the Andhra region marinated and cooked with Guntur chili & freshly ground spices

## Amritsari Fish N Chips With Desi Ghee Hollandaise

Punjabi style marinated, crumb fried fish & chips served with Desi ghee hollandaise

## Zodiac Fried Chicken (Zfc) Wings, Bbq Mayo

Chicken marinated with salt n pepper and chefs twisted ground spices, baked in the oven, deep fried

## Fully Loaded Chicken Nachos

Nachos Loaded With Baked Beans, Cheese, Jalapenos, Bell Peppers and Shallots

## Chatpata Roasted Peanut Chakhna

## Cocktail Veggie Triangles

# SOUPS & SALADS

## Tomato Soup, Pepper & Basil Rusk

Cream of tomato soup served with pepper basil rusk

## Broccoli Cappuccino, Chilli Saffron Lavash

Cream of broccoli soup served with saffron lavash

## Bone Marrow Soup, Chilli Garlic Rusk

Mutton bone marrow soup served with chilly garlic naan lavash

## Pan Stirred Shrimp Soup, Prawn Crackers

Shrimp soup served with Bok Choy and prawn crackers

## Mushroom Cappuccino, Truffle Twists

Blend of Fresh button Mushrooms, garlic and rosemary flavoured with nutmeg

## Caesar Salad

Iceberg lettuce, garlic croutons, homemade caesar dressing topped with shaved Parmesan

ADD :- CHICKEN (50)

## Easy Garden Greens

On a Bed of lettuce loaded with sliced cucumber, tomato, onion, capsicum, radish, lemon and green chili

## Water Melon Salad, Kalakhatta Reduction

Chilled Fresh Watermelon Served With Iceberg Lettuce, crushed Peanut And Kala Khatta Reduction, Black Salt



# SOUPS & SALADS

| Hot & Sour Veg

| Hot & Sour Chicken

| Manchow Veg

| Manchow Chicken

| Veg Clear Soup

| Chicken Clear Soup

| Dhokla & Anjeer Salads, Frozen Kales  
& Corn Cheese Puff

Dhokla salads with anjeer, frozen kale and corn cheese puff

# TAPAS VEG

## Zodiac Assorted Platter

Halloumi samosa, cheesy corn cigar, potato and chickpeas filled in semolina shell, Cranberry & Avocado detox, Avocado Crushed, Salsa and peri peri sauce.

## Masala Paneer Bhurji, Parmesan And Black Pepper Tart

Tawa Paneer Bhurji Tossed With Bell Peppers, Indian Spices And Served In a Tart Made Of Parmesan Cheese And Black Pepper

## Chilli Potato Sambousek, Sriracha And Sweet Chilli Glaze

Chilli potato filled in hand made samosa, tossed with sweet chilli sauce and sprinkled with white sesame seeds

## Packed Carnatic Paneer And Cheese, Cheese Dust

Paneer Stuffed With 2 Types Of Cheese, Batter Fried, Served With Tadka Mayo

## Wild Truffle Mushroom

Three Types Of Hand Picked Wild Mushrooms (Enoki, Shimji And Bottom Mushroom) Tossed in Tandoori Sauce

## Tandoori Truffle & Cheese Burst

Amristari Kulcha stuffed with chopped shallots, Cheese, Fresh Coriander and finished with truffle mayo

## Hummus Sampler & Pita Bread With Char Grilled Mushroom

Three kinds of hummus served with pita bread and barbequed grilled mushroom

# TAPAS VEG

## Paneer Tikka Khurchan Tacos

Paneer Khurchan cooked with chatpata masala, filled in hard shell tacos

## Cheesy Corn Cigars

Thin wonton sheet filled with cheddar cheese, kernels corn deep fried and peri peri mayo dip

## Falafel N Tahini On Pita

Loaded Middle eastern chickpea fritters, served with garlic tahini dip

## Cheese Burst Jalapeno Poppers

Our chefs special crumb fried cheese dumplings mixed with chopped jalapenos and ranch dip

## Tangra Style Chilli Paneer

Indo - Chinese style paneer dish with spicy chilli sauce

## Sriracha Chilli Babycorn

Deep fried babycorn tossed with diced onion, coloured peppers, green chilli, coriander, scallions and sriracha sauce

## Crispy Lotus Stem, Smoked Honey Chilli

Imported Lotus fried crisp, wok tossed in smoky chilli sauce

## Beetroot & Cream Cheese Tikki, Fennel Chutney

Mashed beetroot filled with cream and nuts, served on bed of mint and tamarind chutney

## Avocado Puchka Chaat, Angoori Chutney

Variation yogurt puchka with Avocado chutney, mint chutney, nylon sev and sweet chutney foam

## Bombay Bhel, Yoghurt Spheres

Countryside street food, tangy sauces

# TAPAS NON VEG

## Tempura Dynamite Prawns, Lemon Grass Foam

Tempura fried prawns tossed in homemade sriracha dressing & served with lemongrass chilli air

## Rock Prawn Thecha, Chutney Foam

Prawns marinated in thecha masala, tossed with onion and capsicum, served with kothmir foam

## Prawns Harissa

Prawns marinated with hand made harissa spice and garlic, served on a bed of mixed salad

## Meen Pollichathu, Moilee Sizzles

Kerala Meen marinated with Kerala spices, wrapped in banana leaves and cooked, served on a sizzler with moilee sauce

## Mutton Sukka, Gun Powder

Mutton slow-cooked with Indian spices specially nutmeg, fennel seeds, cinnamon, and Podi dust

## Mutton Galouti, Crispy Roomali Cannelloni, Mint And Coriander Foam

Classic Mutton galouti stuffed in crispy roomali, with lemon and chilli air

## Classic La-za-ji

Mouth numbing Spicy Chicken with dry red chilli and scallions

## Sriracha Chilli Chicken

Crispy Fried Diced Chicken Tossed in Sriracha Chilli Sauce

# TAPAS NON VEG

## Peri Peri Chicken Tenders

Grilled tender chicken supreme marinated with peri peri spice served with Ranch Dip

## Chicken Candy, Gondhoraj Coulis

Diced chicken cooked with thyme cream sauce, shaped like a candy - served with gondhoraj makhani sauce.

## Braised Chicken Tikka Tacos, Achari Mayo

Chicken tikka tossed with spices and filled in tacos

## Hummus & Pita Bread ,Cajun Spiced Grilled Chicken

Three kinds of hummus served with pita bread and Cajun spiced chicken

## Braised Nandu Beef, Plaintain Chips

Kerala fried beef with pepper sauce, served with plaintain chips

## Wok Tossed Belgium Pork Belly

Sliced Belgium pork roasted tossed with sliced onion, black beans and spices

## Coorgi Style Pandi Roast

Traditional Coorgi Style Pot Roast Pork Chunks  
Cooked with Spices and Kachumpuli

## Keema Kulcha, Mint Jalapeno

Minced mutton mixed with Indian spices, filled in mini kulcha, served with Jalapeno raitha

## Caribbean Chicken Wings, 3x Spice

Chicken wings tossed in spicy caribbean sauce

# Grills

## Khadak Paneer Sheek Kebab, Mint Jalapeno Dip

Minced paneer, aromatic spices formed cylinders around skewers & cooked in tandoor

## Paneer Multani Tikka, Beetroot Gel

Paneer Marinated in multani masala, served with beetroot mayo.

## Anghari Chicken Tikka With Mint Jalapeno Raitha

Chicken marinated in roasted bell pepper masala and cooked in tandoor

## Salt & Pepper Chicken Wings

Oven roasted salt & pepper marinated chicken wings with jalapeno raitha

## Duo Chicken Wings Platter

Clay oven chicken drums, salt & pepper chicken wings on a Bed Of Salad, Served With Hot salsa

## Tandoori Chicken Half

## Tandoori Chicken Full

Whole chicken marinated with Ginger, garlic, lemon, indian spices and yogurt and chargrilled

## Lahori Chargha, Tempered Cream

Chicken marinated and steam cooked, grilled and served with tadka cream

## Tandoori Grilled Chicken Wings, Jalapeno Cream

Tandoori marinated chicken wings tossed with spicy tangy sauce

## Tandoori Malai Murgh, Butter Cream Sizzle

Murgh malai kebab served with tempered cream

## Raunaq E Seekh, Sizzling Cream

Minced Mutton Seekh, mixed with nawabi masala and served with sizzling cream

# Grills

## Ambadi Fish Tikka, Pomegranate Pachadi

River sole fish marinated in Gongura Pickle, basted in tandoor, served with mint & pomegranate raita

# PIZZAS

## Tawa Paneer Roast Pizza

Paneer ghee roast served on pizza topping

## Truffle and wild mushroom pizza

Sautéed Enoki, Shimji And Truffle Topped on Pizza With Truffle Oil

## Pulled Chicken Methi Tikka Pizza

Pizza with hand pulled Methi Malai chicken tikka & bell peppers

## Spanish Piquillo Pizza, Goat Shish Kabab

A Turkish delicacy, Pizza with Piquillo peppers & tender Goat seekh Kebab

## Beef Pepperoni Pizza

Pizza with pepperoni and cheese

## Chorizo Sausage Pizza

Chorizo Pork sausage, colour peppers, Mozzarella and tomato sauce



# Burgers, Baos & Pavs

## Pav Bhaji, Thyme Butter

Mumbaiya style bhaji with thyme butter and maska pav

## Truffle Shroom Slider

Shiitake, truffle mayo, english cheddar, parmesan

## The Zodiac Fried Chicken Burger

Fermented hot sauce, fried chicken, green lettuce, pickled cucumber. Best enjoyed with spicy mayo

## The Zodiac Beast Lamb Burger

Animal sauce, grilled lamb patty, garlic chimichurri, english cheddar, caramelised onions, tomato, greens

## Smash Buff Cheese Burger

Animal sauce, english cheddar, double beef patties, green lettuce.

## Meaty Might Beef Burger

Beef patty, Bacon Strips, Cheese Slice, caramelised onions, lettuce and tomato

## Butter Chicken Bao, Green Chilli Mayo

Classic hand pulled butter chicken served in steamed Bao's

## Hot Garlic Chicken Bao

Wok tossed spiced chicken filled in steamed bao served with mint mayo

## Kadai Vegetable & Paneer Burger

# PASTA & RISOTTO

## Penne Alfredo, Charcoal Malai Chicken

Penne cooked with rich creamy white sauce & Charcoal Malai chicken

## Rotolini

Spinach, corn and ricotta filled baked pasta

## Classic Mac N Cheese

Macaroni and cheese Casserole gratinated with cheddar cheese

## Spaghetti Keema Ghotala, Sunny Side Up

Spaghetti, Keema, Creamy Cheese Sauce with coloured Peppers and Broccoli, Sunny side up

## Penne Arrabiatta

spicy tomato sauce with roasted exotic vegetable  
ADD :- CHICKEN (50)

## Shroom Risotto, Parmesan Crisp

Mushroom cooked with parmesan cheese.  
Risotto and cheesy sauce

## Farmer Chicken Risotto

Risotto with chicken, spinach puree, cream and cheese

# Mains Vegetarian

## Herb Crusted Paneer Tikka With Pelati

### Tomato Makhani, Laccha Paratha

Paneer stuffed with tomato cashew mixture pelati  
tomato makhani with laccha partha

## Paneer Tawa Masala, Methi Paratha

Tandoor Cooked Paneer Tossed In Indian  
Tawa Masala

## Re-invented Matar Paneer, Togarashi Kulcha

Mutter paneer served with togarashi kulcha

## Aubergine Steak Moussaka, Chilli

### Bhaghara Salan, Ajwaini Paratha

Thinly sliced aubergines layered with baingan bharta,  
served with bhaghara gravy and ajwaini paratha

## Babycorn, Mushroom And Broccoli

### In Chilli Hoisin Sauce

Served with veg fried rice

## Baked Methi Corn Palak , Green Chilli Naan

Corn palak tossed in a wok, mixed with chef spl spices,  
baked and served with green chilli naan

## Dal Makhni, Brown Garlic Naan

Dal makhani is made of black lentils, red kidney beans  
flavours of rich butter & cream, served with garlic naan

## Dhaba Style Dal Tadka

Simmered yellow moong dal with onion and tomato  
tempered with ghee, mustard and chilli

# Main Non Veg

## Cornish Chicken Tikka Masala

Chicken tikka masala served with Cornish crunchy cheese naan

## Handpulled Butter Chicken

Butter chicken, a curry of chicken in spiced tomato, butter & cream, served with butter naan

## Oven Roasted Chicken

Rosemary n red wine marinated roasted half chicken sauteed vegetables and green pepper jus

## Lamb Shank Rogan Josh, Kalonji Naan

Slow cooked lamb shank braised with gravy flavoured with spices & brown onion

## Laal Maans, Millets Paratha

A Rajasthani Delicacy, Mutton Curry Flavoured With Mathania Chilli & Kachari, served with Bajra Paratha

## Goan Curry Coconut Rice (Fish/prawn)

Regional food popular in Goa, adding spices with fish/prawn and served with coconut rice

## Beef Kuttan, Kuttu Parota, Sunny Side Up

Beef tenderloin slow cooked on hot plate with southern spices, served on crushed malabari parota with sunnyside up.

## Prawn Chettinad, Lemon Rice & Papadum

Shrimp tossed in chettinadu masala, Served on a Bed of Lemon Rice With Crispy Papadum

# Main Non Veg

Thai Curry ( Red / Green ) -- Veg

Thai Curry ( Red / Green ) -- Chicken

Thai Curry ( Red / Green ) -- Seafood

Choice of Red (or) Green thai paste thickened with coconut milk served with steamed rice

Pan Seared Beef Tenderloin

Tender grilled beef steak with fondant potato, buttered broccoli and red wine jus

## STAPLES

Nizami Tarkari Biryani, Papad Cigar

Hyderabadi style biryani prepared from rice & exotic vegetables using the dum method of cooking

Gundappa Donne Biryani, Carnatic Fried Chicken

Karnataka Village Style Biryani preparation served with Crispy Fried Chicken

Spiked Kacche Gosht Ki Biryani, Hari Mirch Ka Salan

Spiced mix of meat & rice cooked on open fire and served with mirchi salan

Butter Chicken Biryani, Singada Raitha

Wholesome long rice slow cooked with butter chicken

# STAPLES

| Fried Rice - Burnt Garlic \ Sichuan

Veg:

Egg:

Chicken:

Mixed ( veg, chicken, egg, prawn)

| Noodles - Burnt Garlic \ Sichuan

Veg:

Egg:

Chicken:

Mixed ( veg, chicken ,egg ,prawn)

| Choice Of Pulao

Jeera

Veg

Mutter

| Roti \ Butter Roti

+ | Naan \ Garlic Naan \ Butter Naan

| Laccha Paratha/ Methi Paratha/  
| Chilli Paratha/ Ajwaini Paratha

+ | Water Chestnut Raitha

ZODIAC  
BAR & KITCHEN

GST AS APPLICABLE | 10% SERVICE CHARGE

# MEETHA

## Tender Coconut Mousse

Tender coconut pulp, Palm Jaggery, fresh cream

## Tres leches

With saffron 3 milk

## Caramel Chocolate Cheese Cake

Traditional new york style cheese cake served with caramel sauce & chocolate wafer

## Chocolate Dirt Pile

Chocolate sponge crumble, sugar coated nuts and chocolate sauce with vanilla ice cream to enhance the taste

## Chocolate Snickers, Goopy Chocolate

## Brownie & Nutty Ice Cream

Brownie stuffed inside a chocolate dome and served with nutty ice cream

## Gulab Jamun, Frozen Rabdi & Rose

Gulab Jamun with liquid nitrogen frozen rabdi and rose

## Texture Of Rasmalai

Rasmalai with three type of milk

## Coconut & Jaggery Caramel,

## Cotton Candy Floss

Coconut Jaggery pudding with candy floss