

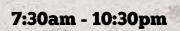


# nebula MARENTU



Timings: 12.00 pm to 3.00pm - 7.00pm to 10.30pm Please allow a minimum of 30 minutes after placing the order. Prices are in INR. | Taxes extra as applicable | Delivery charges applicable. For reservations, please contact: +91 96865 77164 / +91 4005 3399

# BEVERAGES



Fresh Lime Soda or Water Lime juice served with soda / water either sweet or salted	40
Soft Drinks (7Up / Mirinda / Pepsi)	50
<b>Service Tea</b> Black tea, milk & sugar served separately	35
<b>Coffee</b> Coffee brewed with instant coffee powder	35
Masala Tea Tea brewed with milk & Indian spices	35
<b>Cutting Chai</b> Tea brewed with fennel seeds and cardamom, a specialty from Mumbai	40
Fresh Vegetable Juices (Cucumber & Mint / Ginger & Carrot)	80
<b>Lassi - Sweet / Salted</b> Yogurt based popular drink from Punjab	80
Hot Chocolate Chocolate flavored hot milk.	55
Milk Shake (Vanilla / Strawberry / Banana / Chocolate) Cold beverage made with ice cream, milk & your choice of flavor.	80
<b>Cold Coffee</b> Mix of cold Milk, Instant Coffee powder with Vanilla Ice cream.	80
<b>Fresh Fruit Juices</b> Seasonal fresh fruit juice.	80
Cold Coffee with a scoop of Ice Cream Cold coffee served with a scoop of ice cream	90

# ALL DAY DINING

### 10:30am - 10:00pm

### Vegetarian

<b>Masala Papad</b> Roasted papad topped with mix of chopped onions and tomatoes	50
Pakoras (Veg / Chilli / Onion / Keerai Bonda) Delicious evening snack	85
<b>Masala Peanut</b> A tangy mix of peanuts tossed with finely chopped onion & tomatoes	100
Sandwich Served with Coleslaw salad & French fries. • Cheese & Chutney • Vegetables & Cheese • Tomato & Cucumber • Tomato Cheese	100
<b>Bombay Sandwich</b> Yummy popular sandwich with mashed potatoes flavoured with mint sauce	100
<b>Veg Burger</b> A delicious burger made with vegetable patty and cheese. Served with French fries.	120
<b>French Fries</b> Crispy potato fingers. All-time favorite	110
<b>Coleslaw Sandwich</b> Served with Coleslaw salad & French fries	110
<b>The Ultimate Vegetable</b> <b>Club Sandwich</b> Toasted sandwich made with Coleslaw, cheese, and vegetable filling	120
Herbed Potato Wedges Perfectly browned and crispy, these Herbed Potato Wedges will have you clamouring for more!	130
<b>Cheese Chilli Toast</b> Irresistible snack, loaded with cheese.	110

# • Non - Vegetarian

<b>Chicken Sandwich</b> Sandwich made with Chicken and mayonnaise filling.	140
<b>Chicken Burger</b> A delicious burger made with juicy Chicken patty and cheese. Served with French fries.	160
<b>Club Sandwich Chicken</b> Toasted sandwich made with Chicken, fried eggs and cheese filling.	160
<b>Fish Fingers</b> Crumb coated, deep fried fish fingers,	300

#### WRAPS (11.30am to 3pm | 7pm to 10pm

### Vegetarian

**Paneer Kathi Roll** Grilled cottage cheese and vegetables wrapped in Indian bread 190

### • Non - Vegetarian

Murgh Kathi Roll Chicken morsels wrapped in Indian bread

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200

# BREAKFAST

# 7:30am - 10:00am

Idli - 2 pcs	50
Steamed rice cakes, served with chutney and sambar	
Thatte Idli	30
Steamed rice cakes, served with chutney and sambar	
<b>Dosa - Plain / Masala</b> Lentil and rice pancakes, served with chutney and sambar	60 / 70
Uthappam - Veg / Onion Savoury, lentil and rice pancake	60 / 70
Vada	30
Fried lentil dumplings, served with chutney and sambar	
Idli Vada Combo 2 pieces of idli and 1 vada served with chutney and sambar	80
2 pieces of fair and 1 vada served with chattley and sambar	
<b>Poori Bhaji</b> Deep fried Indian bread served with potato curry.	75
Tawa Paratha	
Pan fried stuffed Indian bread, served with curd and pickle.	
<ul> <li>Aloo</li> <li>Gobi</li> </ul>	85 85
• Paneer	100
Fresh Cut Fruits	100
A mix of seasonal fresh cut fruits.	
Eggs to order	100

Boiled / Poached / Fried / Omelette / Egg white Omelette

# SOUPS

Lunch & Dinner 12 noon - 3pm and 7pm - 10pm

# • Vegetarian

#### INDIAN

Tomato Dhaniya Shorba	75
Served piping hot, this shorba combines the goodness of tomatoes and coriander.	
<b>Dal Shorba</b> Nutritious and delicious lentil soup.	75

#### CONTINENTAL

Zuppa Di Funghi Soup Mushroom Soup - Italian Style	80
Broccoli Soup An all-time healthy soup	90
Cream Soup Cream soups with: • Tomato • Celery • Veg	80

#### SOUTH INDIAN

Melagu Rasam		100
Tangy lentil broth flavoured with	coriander	



# • Non - Vegetarian

#### CONTINENTAL

Cream of Chicken Soup	90
Cream soup with cooked Chicken	
Chicken & Broccoli Soup	110

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# SALADS



Lunch & Dinner 12 noon - 3pm and 7pm - 10pm

### Vegetarian

<b>Paneer Tikka Salad</b> Mix the raw julienned vegetables, cooked paneer, ginger, cilantro, lemon juice	190
<b>Garden Fresh Salad</b> Slices of fresh tomato, cucumber, onion and carrots	80
<b>Greek Salad</b> Iceberg lettuce tossed with vegetables, vinaigrette and processed cheese	100
<b>Caesar Salad</b> Ice burg lettuce & croutons dressed with parmesan cheese, olive oil, lemon juice	100
<b>Waldorf Salad</b> A Waldorf salad is a fruit and nut salad generally made of fresh apples and walnuts, dressed in mayonnaise.	180
Iceberg with Crushed Garlic and Lemon Dressing A superb option for weight watchers. Crispy Iceberg lettuce dressed with garlic and lemon dressing	120

### • Non - Vegetarian

<b>Caesar Salad</b> A house specialty with iceberg lettuce, chicken and Caesar dressing.	139
<b>Murgh Tikka Salad</b> Tangy shredded char grilled chicken with tomatoes, onions and pepper.	200
Chicken with Steamed Veggies in Mustard Dressing A healthy salad that combines the proteins and all the goodness of vegetables in a tangy mustard dressing	180

# $\widehat{\mathbb{Q}}$ CHEF'S SIGNATURE DISHES $\widehat{\mathbb{Q}}$

### • Non Vegetarian

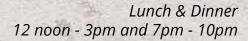
#### Warm Chicken Salad

210

Chicken chunks, capsicum, broccoli, baby corn, lettuce & bok choy tossed with balsamic vinegar



# STARTERS



# Vegetarian

#### **SOUTH INDIAN**

<b>Mushroom Pepper Fry</b> A popular dish, made in South Indian style.	210
Baby Corn Pepper Fry	190
Crispy fried baby corn tossed with ground peppercorn	

#### TANDOOR

Hara Bhara Kabab An all time Favorite, made with a mix of vegetables	170
<b>Tandoori Subzi</b> Assorted vegetables - baby corn, cauliflower, potatoes, marinated in fresh ground spices and char-grilled.	220
<b>Dahi Paneer Tikki</b> Delicately flavored, soft tasty vegetarian kababs made with hung curd, cottage cheese and spices.	210

#### TANDOOR

Paneer Tikka	240
Cottage cheese marinated with spices, cooked in a clay oven.	
• Ajwaini	
• Hariyali	
Lal Mirch	
• Achari	
• Lahori	2.30
Vegetarian Platter	300
Assortment of vegetarian kababs.	1.

# $\widehat{\mathbb{Q}}$ CHEF'S SIGNATURE DISHES $\widehat{\mathbb{Q}}$

### • Veg Starter

Broccoli Kasundi	190

### • Non Veg Starter

Koli Vepudu	250
Peshawari Murgh Tikka	275

# **STARTERS**

Lunch & Dinner 12 noon - 3pm and 7pm - 10pm

### • Non - Vegetarian

#### TANDOOR

#### Chicken Tikka

275

Chicken pieces marinated in the flavor of your choice.

- Malai
- Achari
- Hariyali
- Lal Mirch
- Lahori

#### **Tandoori** Chicken

Whole chicken steeped in marinade of aromatic Indian spices; char grilled in the clay oven.

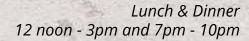
• Half • Full	275 550
<b>Tangdi Kabab</b> Succulent chicken legs marinated in Indian spices, grilled in clay oven.	300
Fish Tikka • Lal Mirch • Pudinawale • Achari • Ajwain	330
<b>Non - Vegetarian Platter</b> Assortment of fish, chicken & kababs.	395
Tandoori Prawns	520

Delicately flavored prawns, grilled in clay oven

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# MAIN COURSE



# • Vegetarian

#### INDIAN

<b>Aloo - Matar/Jeera/Methi/Gobi</b> Potatoes tossed with Jeera / Matar / Methi.	170
<b>Bhindi Do Pyaza</b> A delicious subzi made with one part Okra and double quantity of Onions.	170
<b>Bhindi Aloo</b> A simple preparation, made with Okra and potatoes.	170
<b>Veg Kolhapuri</b> A spicy mixed vegetable preparation. This is a very popular dish from Kolhapur.	180
<b>Kadai Subzi</b> Kadai Subzi offers 100% satisfaction, with its peppy flavour and delightful texture.	170
<b>Mushroom Masala</b> Mushroom Masala is a dry dish and excellent combination to be served with Indian breads.	200
<b>Choice of Palak</b> Nutritious vegetable gravy made using vitamin rich spinach with sweet corn / Mushrooms / Paneer.	
• Corn	190
Mushroom	200
Paneer	
rancei	230
Paneer Khurchan	230 230

# • Vegetarian

#### INDIAN

Kadai Paneer Paneer cooked in a kadai with flavourful masalas, crunchy onions and capsicum.	230
<b>Dum Paneer Kali Mirch</b> Cottage cheese flavoured with black peppercorns & slow cooked to perfection.	230
<b>Paneer Tikka Masala</b> A popular paneer gravy made with Paneer Tikka in makhani gravy.	240
<b>Malai Kofta</b> This is the most sought after dish. The soft, creamy (dumpling) comes alive in a yummy gravy.	<b>240</b> kofta
<b>Kaju Matar Makhana</b> A creamy and delicious dish prepared with cashew green peas and puffed lotus seeds.	<b>210</b> nuts,

#### DALS

<b>Rasam</b> This tangy, soupy preparation is a must in a South Indian meal.	100
Yellow Dal Palak / Tomato / Tadka / Fry Yellow lentils served as per your choice	150
<b>Dal Makhani</b> Black gram dal simmered overnight on the tandoo finished with home churned butter and cream	<b>180</b>

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#### SOUTH INDIAN

Andhra Tomato Pappu	140
A delicacy from Andhra Pradesh	

# MAIN COURSE

### • Vegetarian

#### CONTINENTAL

<b>Penne Pasta Arrabbiata Sauce</b> Arrabbiata sauce is a spicy sauce made from garlic, tomatoes, and red chili peppers cooked in olive oil.	230
<b>Penne Pasta in Creamy Sauce</b> This dish is a hot favorite with kids	230
<b>Spaghetti in Arrabbiata Sauce</b> Arrabbiata sauce is a spicy sauce made from garlic, tomatoes, and red chili peppers cooked in olive oil	230
<b>Spaghetti in Creamy Sauce</b> Pasta tossed with a creamy sauce	230
<b>Veggie Casserole</b> Baked creamy vegetables and cottage cheese with a base of tomato basil sauce	240
Sautee Vegetables	180
<b>Cannelloni Ricotta with Spinach</b> Cannelloni tubes (pasta) stuffed with spinach, ricotta cheese, bell peppers and herbs, Baked with ivon sauce (mix sauce)	230

# Baked with ivory sauce (mix sauce)

### • Vegetarian

#### PIZZA

Margherita	180
A classic tomato, cheese and fresh lemon basil	
Ortolana	200
Tomato and cheese pizza topped with onions and tri peppers	
Al-Funghi	200
Tomato and cheese topped with fresh mushrooms and oregano	



# $\widehat{\mathbb{Q}}$ CHEF'S SIGNATURE DISHES $\widehat{\mathbb{Q}}$

### Vegetarian

Subzi Jhilmil	180
Paneer Chatpata	230

### • Non-Vegetarian

Afghani Chicken Korma	290
Tangdi Biryani	300



# **MAIN COURSE**



Lunch & Dinner 12 noon - 3pm and 7pm - 10pm

### • Non-Vegetarian

#### **INDIAN Egg Masala** 160 Egg served in a thick spicy gravy. 290 Dhaba Murgh A rustic, deliciously spicy Indian dhaba style chicken in a thick gravy. Lasooni Murgh 290 This simple dish uses the strong flavours of the Balti paste such as cumin, coriander and other authentic spices with garlic. ..... Methi Murgh 290 Tender chicken pieces cooked in a delicious earthy sauce flavored with fresh fenugreek leaves. ..... **Kadai Murgh** 290 Kadai chicken is mildly flavored with spices and capsicum. ..... Murgh Tikka Masala 295 Chicken marinated in yogurt & spices, char-grilled in clay oven and then served in a creamy tomato gravy ..... 290 **Murgh Makhani** Succulent pieces of chicken in rich creamy gravy, a classic staple of Punjab. ..... **Gosht Kali Mirch** 390 Spicy lamb flavoured with black pepper ...... **Mutton Rogan Josh** 390 A scrumptious delicacy from the Kashmiri cuisine distinguished by its thick, aromatic, flavourful red sauce and tender meat.

### Non-Vegetarian

#### CONTINENTAL

Grilled Chicken with Mushroom A Red Wine Sauce This all-time favourite chicken is served with your choice of sauce.	290
<b>Chicken Stroganoff</b> Chicken in ultra-creamy sauce served with rice and sautéed / boiled vegetables.	290
Chicken Casserole All-time favourite.	290
<b>Spaghetti Chicken</b> Aglio Liguine E Olio is a simple Italian dish of garlic, olive oil, parsley and chicken.	280
<b>Chicken Penne Arrabbiata</b> All-time favourite.	280

#### FISH

Grilled Fish on a Bed of Spaghetti Aglio Olio	340
Fish served with spaghetti and vegetables tossed in chilli olive oil	
Poached Fish with	
Mustard Sauce	340
Poached fish served with herb rice and boiled vegetable	

#### PIZZA

#### Al-Funghi De Polo

A classic tomato, cheese and chicken supreme marinated with basil and roasted garlic

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**Polo De Barbecue** 

230

230

Chicken tikka pizza with plum tomato sauce and Indian spices and herbs

# ACCOMPANIMENTS

#### **ROTI / INDIAN BREADS**

Roti	40
Whole wheat bread, cooked in the clay oven.	- Et -
Butter Roti	50
• Methi Roti Whole wheat rotis made using Fenugreek leaves.	50
Chilli Onion Roti	50
Naan	40
Leavened bread made with refined flour. Served plain, with garlic or butter.	
• Butter / Garlic	50
Paratha	40
Whole wheat bread, cooked in the clay oven.	성실을 1
• Butter / Pudina	50
• Lal Mirch Paratha	50
Chapati/ Phulka	30
Спарати гника	30
Stuffed Kulcha	80
• Aloo	1.2
• Veg	4. 1.
• Gobi	
Bread Basket	205



Lunch & Dinner 12 noon - 3pm and 7pm - 10pm

#### RICE

Steamed Rice	100
Curd Rice	80
Pulao • Veg • Peas	130
<ul> <li>Jeera</li> <li>Papad</li> <li>Roasted</li> </ul>	30
• Fried Raita	35 
Cucumber / Mixed Vegetable	
Biryanis	

A delicacy of long grain basmati rice, flavored with Indian spices, served with mirchi ka salan and raita.

• V	egetable Biryani	195
• E	gg Biryani	220
• C	hicken Biryani	280
• M	utton Biryani	340
• P	rawn Masala Biryani	530

# DESSERTS

Lunch & Dinner 12 noon - 3pm and 7pm - 10pm

Ice Cream Vanilla / Mango / Chocolate / Strawberry / Butter Scotch	90
<b>Gulab Jamun</b> This delicious dessert consists of dumplings traditionally made of thickened or reduced milk, soaked in cardamom flavored sugar syrup.	90
Rasmalai Cottage cheese dumplings served in rich creamy saffron milk.	100
Indian Dessert of the Day	100
<b>Blow Hot Blow Cold</b> Hot Gulab Jamun served with a dollop of Vanilla ice cream.	110
<b>Fresh Fruit Salad with Ice Cream</b> Fresh cut fruits served with a dollop of Ice Cream.	120
Warm Chocolate Brownie with Ice Cream	125



Kindly let us know if you have any dietary restrictions or special request



