




GALAXY



nebula

# MENU




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

7:30am - 10:30pm

## Fresh Lime Soda or Water

Lime juice served with soda / water either sweet or salted

40

## Soft Drinks (7Up / Mirinda / Pepsi)

50

## Service Tea

Black tea, milk & sugar served separately

35

## Coffee

Coffee brewed with instant coffee powder

35

## Masala Tea

Tea brewed with milk & Indian spices

35

## Cutting Chai

Tea brewed with fennel seeds and cardamom, a specialty from Mumbai

40

## Fresh Vegetable Juices (Cucumber & Mint / Ginger & Carrot)

80

## Lassi - Sweet / Salted

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

## Cold Coffee

Mix of cold Milk, Instant Coffee powder with Vanilla Ice cream.

80

## Fresh Fruit Juices

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

### Masala Papad 50

Roasted papad topped with mix of chopped onions and tomatoes

### Pakorاس 85

(Veg / Chilli / Onion / Keerai Bonda)

Delicious evening snack

### Masala Peanut 100

A tangy mix of peanuts tossed with finely chopped onion & tomatoes

### Sandwich 100

Served with Coleslaw salad & French fries.

- Cheese & Chutney
- Vegetables & Cheese
- Tomato & Cucumber
- Tomato Cheese

### Bombay Sandwich 100

Yummy popular sandwich with mashed potatoes flavoured with mint sauce

### Veg Burger 120

A delicious burger made with vegetable patty and cheese. Served with French fries.

### French Fries 110

Crispy potato fingers. All-time favorite

### Coleslaw Sandwich 110

Served with Coleslaw salad & French fries

### The Ultimate Vegetable Club Sandwich 120

Toasted sandwich made with Coleslaw, cheese, and vegetable filling

### Herbed Potato Wedges 130

Perfectly browned and crispy, these Herbed Potato Wedges will have you clamouring for more!

### Cheese Chilli Toast 110

Irresistible snack, loaded with cheese.

## • Non - Vegetarian

### Chicken Sandwich 140

Sandwich made with Chicken and mayonnaise filling.

### Chicken Burger 160

A delicious burger made with juicy Chicken patty and cheese. Served with French fries.

### Club Sandwich Chicken 160

Toasted sandwich made with Chicken, fried eggs and cheese filling.

### Fish Fingers 300

Crumb coated, deep fried fish fingers, served with tartar sauce.

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

## • Vegetarian

### Paneer Kathi Roll 190

Grilled cottage cheese and vegetables wrapped in Indian bread

## • Non - Vegetarian

### Murgh Kathi Roll 200

Chicken morsels wrapped in Indian bread





# 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*

**Dosa - Plain / Masala** 60 / 70

*Lentil and rice pancakes, served with chutney and sambar*

**Uthappam - Veg / Onion** 60 / 70

*Savoury, lentil and rice pancake*

**Vada** 30

*Fried lentil dumplings, served with chutney and sambar*

**Idli Vada Combo** 80

*2 pieces of idli and 1 vada served with chutney and sambar*

**Poori Bhaji** 75

*Deep fried Indian bread served with potato curry.*

**Tawa Paratha**

*Pan fried stuffed Indian bread, served with curd and pickle.*

- **Aloo** 85
- **Gobi** 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.

#### Dal Shorba 75

Nutritious and delicious lentil soup.

### CONTINENTAL

#### Zuppa Di Funghi Soup 80

Mushroom Soup - Italian Style

#### Broccoli Soup 90

An all-time healthy soup

#### Cream Soup 80

Cream soups with:

- Tomato
- Celery
- Veg

### 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



# SALADS

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



## • Vegetarian

### Paneer Tikka Salad 190

Mix the raw julienned vegetables, cooked paneer, ginger, cilantro, lemon juice

### Garden Fresh Salad 80

Slices of fresh tomato, cucumber, onion and carrots

### Greek Salad 100

Iceberg lettuce tossed with vegetables, vinaigrette and processed cheese

### Caesar Salad 100

Ice burg lettuce & croutons dressed with parmesan cheese, olive oil, lemon juice

### Waldorf Salad 180

A Waldorf salad is a fruit and nut salad generally made of fresh apples and walnuts, dressed in mayonnaise.

### Iceberg with Crushed Garlic and Lemon Dressing 120

A superb option for weight watchers. Crispy Iceberg lettuce dressed with garlic and lemon dressing

## • Non - Vegetarian

### Caesar Salad 139

A house specialty with iceberg lettuce, chicken and Caesar dressing.

### Murgh Tikka Salad 200

Tangy shredded char grilled chicken with tomatoes, onions and pepper.

### Chicken with Steamed Veggies in Mustard Dressing 180

A healthy salad that combines the proteins and all the goodness of vegetables in a tangy mustard dressing



## CHEF'S SIGNATURE DISHES



## • Non Vegetarian

### Warm Chicken Salad 210

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





# STARTERS

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

## • Vegetarian

### SOUTH INDIAN

#### Mushroom Pepper Fry 210

A popular dish, made in South Indian style.

#### Baby Corn Pepper Fry 190

Crispy fried baby corn tossed with ground peppercorn

### TANDOOR

#### Hara Bhara Kabab 170

An all time Favorite,  
made with a mix of vegetables

#### Tandoori Subzi 220

Assorted vegetables - baby corn, cauliflower, potatoes, marinated in fresh ground spices and char-grilled.

#### Dahi Paneer Tikki 210

Delicately flavored, soft tasty vegetarian kababs made with hung curd, cottage cheese and spices.

### TANDOOR

#### Paneer Tikka 240

Cottage cheese marinated with spices, cooked in a clay oven.

- Ajwaini
- Hariyali
- Lal Mirch
- Achari
- Lahori

#### Vegetarian Platter 300

Assortment of vegetarian kababs.



## CHEF'S SIGNATURE DISHES



## • 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 275
- Full 550

#### Tangdi Kabab 300

Succulent chicken legs marinated in Indian spices, grilled in clay oven.

#### Fish Tikka 330

- Lal Mirch
- Pudinawale
- Achari
- Ajwain

#### Non - Vegetarian Platter 395

Assortment of fish, chicken & kababs.

#### Tandoori Prawns 520

Delicately flavored prawns, grilled in clay oven



# MAIN COURSE

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

## • Vegetarian

### INDIAN

#### Aloo - Matar/Jeera/Methi/Gobi 170

Potatoes tossed with Jeera / Matar / Methi.

#### Bhindi Do Pyaza 170

A delicious subzi made with one part Okra and double quantity of Onions.

#### Bhindi Aloo 170

A simple preparation, made with Okra and potatoes.

#### Veg Kolhapuri 180

A spicy mixed vegetable preparation. This is a very popular dish from Kolhapur.

#### Kadai Subzi 170

Kadai Subzi offers 100% satisfaction, with its peppery flavour and delightful texture.

#### Mushroom Masala 200

Mushroom Masala is a dry dish and excellent combination to be served with Indian breads.

#### Choice of Palak

Nutritious vegetable gravy made using vitamin rich spinach with sweet corn / Mushrooms / Paneer.

- Corn 190
- Mushroom 200
- Paneer 230

#### Paneer Khurchan 230

A creation of cottage cheese with a serene aroma of spices

#### Paneer Butter Masala 230

It is a rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.

## • Vegetarian

### INDIAN

#### Kadai Paneer 230

Paneer cooked in a kadai with flavourful masalas, crunchy onions and capsicum.

#### Dum Paneer Kali Mirch 230

Cottage cheese flavoured with black peppercorns & slow cooked to perfection.

#### Paneer Tikka Masala 240

A popular paneer gravy made with Paneer Tikka in makhani gravy.

#### Malai Kofta 240

This is the most sought after dish. The soft, creamy kofta (dumpling) comes alive in a yummy gravy.

#### Kaju Matar Makhana 210

A creamy and delicious dish prepared with cashew nuts, green peas and puffed lotus seeds.

### DALS

#### Rasam 100

This tangy, soupy preparation is a must in a South Indian meal.

#### Yellow Dal

#### Palak / Tomato / Tadka / Fry 150

Yellow lentils served as per your choice

#### Dal Makhani 180

Black gram dal simmered overnight on the tandoor finished with home churned butter and cream

### SOUTH INDIAN

#### Andhra Tomato Pappu 140

A delicacy from Andhra Pradesh



# MAIN COURSE

Lunch & Dinner  
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## • Vegetarian

### CONTINENTAL

#### **Penne Pasta Arrabbiata Sauce 230**

Arrabbiata sauce is a spicy sauce made from garlic, tomatoes, and red chili peppers cooked in olive oil.

#### **Penne Pasta in Creamy Sauce 230**

This dish is a hot favorite with kids

#### **Spaghetti in Arrabbiata Sauce 230**

Arrabbiata sauce is a spicy sauce made from garlic, tomatoes, and red chili peppers cooked in olive oil

#### **Spaghetti in Creamy Sauce 230**

Pasta tossed with a creamy sauce

#### **Veggie Casserole 240**

Baked creamy vegetables and cottage cheese with a base of tomato basil sauce

#### **Sautee Vegetables 180**

#### **Cannelloni Ricotta with Spinach 230**

Cannelloni tubes (pasta) stuffed with spinach, ricotta cheese, bell peppers and herbs, 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



## CHEF'S SIGNATURE DISHES



## • 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.

#### Dhaba Murgh 290

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

#### Murgh Makhani 290

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 / Red Wine Sauce 290

This all-time favourite chicken is served with your choice of sauce.

#### Chicken Stroganoff 290

Chicken in ultra-creamy sauce served with rice and sautéed / boiled vegetables.

#### Chicken Casserole 290

All-time favourite.

#### Spaghetti Chicken 280

Aglio Liguine E Olio is a simple Italian dish of garlic, olive oil, parsley and chicken.

#### Chicken Penne Arrabbiata 280

All-time favourite.

### 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 230

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

#### Polo De Barbecue 230

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





# ACCOMPANIMENTS

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



## ROTI / INDIAN BREADS

### Roti 40

Whole wheat bread, cooked in the clay oven.

- **Butter Roti** 50
- **Methi Roti** 50  
*Whole wheat rotis made using Fenugreek leaves.*
- **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.

- **Butter / Pudina** 50
- **Lal Mirch Paratha** 50

### Chapati/ Phulka 30

### Stuffed Kulcha 80

- **Aloo**
- **Veg**
- **Gobi**

### Bread Basket 205

## RICE

### Steamed Rice 100

### Curd Rice 80

### Pulao 130

- **Veg**
- **Peas**
- **Jeera**

### Papad

- **Roasted** 30
- **Fried** 35

### Raita 60

Cucumber / Mixed Vegetable

### Biryanis

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

- **Vegetable Biryani** 195
- **Egg Biryani** 220
- **Chicken Biryani** 280
- **Mutton Biryani** 340
- **Prawn Masala Biryani** 530





# DESSERTS

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

## Ice Cream

90

Vanilla / Mango / Chocolate / Strawberry / Butter Scotch

## Gulab Jamun

90

*This delicious dessert consists of dumplings traditionally made of thickened or reduced milk, soaked in cardamom flavored sugar syrup.*

## Rasmalai

100

*Cottage cheese dumplings served in rich creamy saffron milk.*

## Indian Dessert of the Day

100

## Blow Hot Blow Cold

110

*Hot Gulab Jamun served with a dollop of Vanilla ice cream.*

## Fresh Fruit Salad with Ice Cream

120

*Fresh cut fruits served with a dollop of Ice Cream.*

## Warm Chocolate Brownie with Ice Cream

125

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

# GALAXY

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 **BRIGADE**  
HOSPITALITY