



MENU

Sierra Vista

A close-up photograph of two white ceramic cups filled with coffee. The top cup is held by a hand and shows a heart-shaped latte art. The bottom cup also features latte art. The background is blurred, focusing on the coffee.

B E V E R A G E S

<i>Hot Milk</i>	100
<i>Cold Milk</i>	100
<i>Butter Milk</i>	60
<i>Tea</i>	50
<i>Hot Coffee</i>	80
<i>Lassi- Sweet/Salted</i>	150
<i>Lemon Tea</i>	60
<i>Black Tea</i>	50
<i>Green Tea</i>	100
<i>Black Coffee</i>	100
<i>Juice Glass</i>	100
<i>Soda</i>	60
<i>Soft Drinks</i>	80
<i>Energy Drink</i>	300

A vertical image on the left side of the page shows a bowl of shrimp soup. The soup is orange-colored and contains large shrimp, mushrooms, and green herbs. The bowl has a blue and white checkered pattern around the rim. The word "SOUPS" is written vertically in large white letters over the image.

SOUPS

<i>Mushroom Cappuccino Soup</i>	180
Mushroom, cream cinnamon flavoured	
<i>Broccoli Almond Soup</i>	200
Broccoli puree & roasted almond seasoned with herbs	
<i>Passata Di Vendure</i>	200
Cream of vegetable sprinkled with fresh parmesan cheese	
<i>Tomato Basil Soup</i>	150
Tomato & basil pesto	
<i>Burnt Garlic Soup- Veg/NonVeg</i>	200
Choice of vegetables or chicken flavoured with burnt garlic and chives	
<i>Lemon Corriander Soup- Veg/NonVeg</i>	200
Chopped fresh vegetables, lemon & herbs in a rich broth	
<i>Ziuppa Di Polo</i>	250
Thick chicken broth soup flavoured with wine & herbs	
<i>Corn & Polo Chowder</i>	250
Fresh corn milk chowder with grilled chicken & herbs	
<i>Potato Leek With Shrimp</i>	300
Soup made of fresh herbs & shrimps with saffron	
<i>Spinach & Coconut Rasam- Veg/NonVeg</i>	350
Rasam made with spinach puree, coconut puree, spices and herbs	
<i>Seafood Thakli Rasam</i>	350
Spicy broth of dates-tomatoes and South Indian spices	



S A L A D S

Greek Salad

Feta cheese, cucumber, tomato, bell pepper, onion, lettuce, black olives, white wine vinegar & olive oil

250

Fresh Tomato, Basil & Boccancini Salad

Dressed with virgin olive oil & balsamic reduction

280

Cesar's Salad- Veg/NonVeg

Romaine lettuce & croutons dressed with lemon juice, olive oil, Worcestershire sauce, garlic, dijon mustard & parmesan cheese

300

Spicy Corn Salad

Fresh corn, onion, bell pepper dressed with
honey, bell peppers, chilli flakes & herbs

200

Bean Sprout Salad

Fresh bean sprouts, onions, tomatoes & lemon chilli

200

Classic Waldroff Salad

Crunchy crisp apple, celery, roasted walnuts, iceberg & potato dressed with cheese mayonnaise

300

Cocktail Egg Salad

Hard boiled eggs, potato, cubes of tomatoes, onions & jalapenos dressed with cocktail mayonnaise

280

Grilled Chicken Salad

Garlic roasted bellpepper, pickled onion, iceberg dressed with honey mustard

300

Chicken Florida Salad

Chunks of chicken, pineapple, peanuts & cheese mayonnaise
dressed with virgin olive oil & balsamic reduction

350

Salad Nicoise

Tuna flakes, egg, tomato, lettuce, black olives
with balsamic vinaigrette & olive oil

350



APPETIZERS

VEG

<i>Bruschetta Pomodoro</i>	280
Fresh tomato, basil, garlic, olives & mozzarella cheese	
<i>Garlic Bread</i>	200
Infused with garlic, butter & herbs	
<i>Garlic Bread With Cheese</i>	280
Garlic, herbs, olives & mozzarella cheese.	
<i>Sourdough Garlic Bread Cheese</i>	300
Sourdough, basil, olive, bell pepper, mozzarella cheese	
<i>Cream Cheese Roasted Herbs Potatoes</i>	280
Our chefs special as the name suggests	
<i>Baked Cheese Broccoli</i>	300
Cream cheese, broccoli & herbs	
<i>Cajun Spicy Cottage Cheese</i>	350
A Mexican speciality - must try	
<i>Peri Peri Cottage Cheese</i>	350
Red chilly paste, white wine vinegar, bell pepper & peri peri spices	
<i>Burnt Garlic Cottage Cheese</i>	350
Bell pepper, garlic and flavours of chilly oyster sauce	
<i>French Fries</i>	200
We make them the classic way	
<i>French Fries With Cheese</i>	250
Cheesy french fries	



APPETIZERS

Cheese Potato Balls

As the name suggests

280

Mozzeralla Cheese & Herbs

A Delight

300

Mashed Potato/Cheese

Not to be missed

250

Nachos With Salsa

Tangy taste with a difference

250

Pumpkin Chips

Savoured all over

250

Cheese Spinach Wraps

Crunchy crisp apple, celery & roasted walnuts,
iceberg potato dressed with cheese
mayonnaise

350

Stir Fried Vegetables

Hard boiled eggs, potato, cubes of tomatoes, onions,
jalapenos dressed with cocktail mayonnaise

280

NON VEG

Burnt Garlic Chicken

Garlic, bell pepper & onions roasted with oyster sauce

450

Chicken Harrissa

Red chilli paste, corriander, garlic, olive oil & African spices

450



APPETIZERS

Thyme Garlic Chicken 450

Grilled chicken with flavour of garlic, thyme & herbs

Polo Paprika 450

Chicken ,olive oil, paprika, garlic & parseley

Spicy Pesto Chicken 450

Green herbs, Pesto marinated grilled and served

Fried Chicken With Parmesan Cheese 500

Served with salsa and cheese

Prawn Yallops 650

Bell peppers, onions & Maxican spices

Butter Garlic Prawns 650

An all time favourite

Fish-N-Chips 650

With fries & sauce

Prawn/Pomfret/Kingfish(Surmai) Tempura Fried Or Koliwada Style 650

The way you like it!

Prawn Cocktail 750

Cocktail mayo, rum, iceberg, olives, boiled eggs & herbs

thin
crust

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10"
+
12"

VEG

Margherita Pizza

350/400

Fresh tomato slices & basil topped with mozeralla

Farmhouse Pizza

350/400

Farmfresh exotic vegetables topped with mozerella

BBQ Mushroom Pizza

350/400

Fresh BBQ mushrooms tossed & topped with mozeralla

Paneer Tikka Pizza

350/ 400

All time favourite paneer tikka topped with morzerella

NON VEG

Chicken Golden Delight Pizza

450/550

BBQ chicken, corn & bell peppers topped with morzerella

Chicken Fiesta Pizza

450/550

Grilled peri peri chicken with bell peppers, olives & onions topped with morzerella

Chicken Pepperoni Pizza

500/600

Pepperoni, bell peppers & onions topped with mozerella

Chicken Sausage Pizza

500/600

Sausages & bell peppers seasoned with Italian herbs topped with mozeralla cheese & a generous drizzle of olive oil



VEG

Velvety Spaghetti

450

Spaghetti delicacy tossed with corn, mushrooms & bell pepper in a creamy sauce

Penne Alu Napoletana

450

Delicious penne with rich garlic flavoured tomato sauce garnished with parmesan cheese & basil

Penne Paprika

450

Exotic vegetables tossed with paprika sauce

Ravioli with Cheese Spinach Sauce

450

Our home made pasta -a must try!

NON VEG

Ala Bolognese

550

Chicken meat cooked in a rich tomato sauce along with red wine & basil

Puttanesca

550

Spaghetti tossed with browned chicken, carrots, olive oil & herbs in a tomato based sauce

Agli Olio e Peppercino

550

Stir fried pasta with olives, broccoli, chicken, bell peppers, wine, chilli flakes & basil.

Prawn Marinara

650

Penne pasta with fresh prawns, olives, bell peppers combined in a creamy tomato sauce & flavoured with herbs



ENTREE

VEG

BBQ Vegetables 450

*Cottage Cheese Steak With
Mushroom Pepper Sauce* 450

*Broccoli, Mushroom, Asparagus,
Cottage Cheese With Rosemary
Sauce* 500

NON VEG

*Chicken Breast In Crispy
Panko- Parmesan Cheese* 600

Smoked Paprika Roasted Chicken 600

Beer Baked Roasted Chicken 650

Grilled Cheese Sausage 650

*Fish Steak With Lemon
Butter Sauce* 750

Prawns In Orange Wine Sauce 750

SIZZLERS

VEG

**Exotic Veg Sizzler
With Garlic Sauce Sizzler** 700

**Paneer Steak Sizzler With
Green Peppercorn Sauce Sizzler** 700

Paneer Shaslik Sizzler 700

Asian Vegetable Sizzler 700

NON VEG

Chicken Garlic Pepper Sizzler 800

Roasted Chicken Sizzler 800

Prawn Peri Peri Sizzler 850

**Grilled Fish With Lemon
Butter Sauce Sizzler** 850

Sizzlers served with boiled vegetables, caramalised onions,
stuffed capsicum, cheese corn, french fries/mashed
potatoes, butter parsley rice/butter spagetti

SAUCES

CHOOSE
ANY ONE

- Blackpepper
- Oyster
- Peri Peri
- Lemon Pepper
- Garlic
- Thyme Garlic
- Burnt Garlic
- Butter Garlic
- Honey Chilli
- Wine Orange
- Creamy Wine



DESI

TANDOORI

VEG

Paneer Kandhari Tikka 350

Paneer cubes stuffed with cashew & chilli, marinated in masala & roasted in the tandoor

Paneer Tikka Nirala 350

Paneer cubes stuffed with corn & cheese; marinated with yoghurt & our special masala

Tandoori Cheese Mushroom Tikka 300

Tandoori Aloo 250

Assorted Tandoori Veg Platter 1100

A grilled vegetarian presentation

NON VEG

Tandoori Murg 700

A whole chicken marinated in our special masala with yoghurt & roasted in the tandoor.

Tandoori Cheese Ki Sheek 450

Minced chicken shredded, skewered & topped with cheese

Murg Makhmali Kabab 450

Chicken pieces marinated in yoghurt & spices having an delicious cinnamon flavour

Murg Kandhari Tikka 450

Gram flavoured marinated kabab



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Prawn Tandoori

650

Pomfret Tandoori

650

Non Veg Platter

1800

A wholesome assortment from the tandoor

CURRIES

VEG

Veg Chowgra

350

A selected vegetable curry - Hyderabadi style; reflective of the royal cuisine

Veg Falguni

350

Fresh green vegetables like spinach & fresh methi cooked in freshly extracted coconut milk & selected spices

Kaju Dingree Mutter

350

A delicious combination of mushrooms green peas & cashews cooked in a rich creamy tomato sauce

Paneer Delight

400

Cottage cheese, capsicum & onions cooked in a rich cashew tomato base



NON VEG

Butter Chicken

650

Boneless tandoori roasted chicken in rich tomato gravy - an all time favourite

Avadhi Chicken

600

Chicken cooked in lemon yellow gravy topped with egg white

Peshawari Mutton

650

An exotic flavourful lamb curry

Fish Curry

750

Pomfret/ kingfish/ prawns cooked in a delicious gravy

MUST ADD

Dal Fry

200

Dal Tadka

200

Dal khichdi

300

Steamed Rice

160

Jeera Rice

180



DESI

<i>Veg Biryani</i>	350
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<i>Chicken Biryani</i>	450
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<i>Mutton Biryani</i>	550
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<i>Veg Raita</i>	150
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INDIAN BREADS

<i>Roti</i>	40
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<i>Butter Roti</i>	50
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<i>Naan</i>	80
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<i>Butter Naan</i>	100
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<i>Garlic Naan</i>	120
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<i>Cheese Garlic Naan</i>	150
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<i>Butter Kulcha</i>	100
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<i>Cheese Butter Kulcha</i>	150
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<i>Laccha Paratha</i>	100
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Steamed Jasmine Rice 250

Chicken In Hunan Sauce 450

Burnt Garlic Fried Rice 280 350

Thai Fried Rice 350 450

Wok Tossed Noodles 280 350

Thai Curry- Red/Green 350 450

*Exotic Veggies In
Chilli Oyster Sauce* 350 450

VEG

NON VEG



DESSERTS

<i>Gajar Halwa (Seasonal)</i>	<i>200</i>
<i>Moong Dal Halwa</i>	<i>200</i>
<i>Gulab Jamun</i>	<i>200</i>
<i>Shahi Tukda</i>	<i>250</i>
<i>Sizzling Brownie With Ice Cream</i>	<i>350</i>
<i>Caramel Custard</i>	<i>200</i>
<i>Ice Cream</i>	<i>150</i>