



# MENU

## Sierra Vista



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



S  
O  
U  
P  
S

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



<b>Greek Salad</b>	<b>250</b>
Feta cheese, cucumber, tomato, bell pepper, onion, lettuce, black olives, white wine vinegar & olive oil	
<b>Fresh Tomato, Basil &amp; Boccancini Salad</b>	<b>280</b>
Dressed with virgin olive oil & balsamic reduction	
<b>Cesar's Salad- <small>Veg/NonVeg</small></b>	<b>300</b>
Romaine lettuce & croutons dressed with lemon juice, olive oil, Worcestershire sauce, garlic, dijon mustard & parmesan cheese	
<b>Spicy Corn Salad</b>	<b>200</b>
Fresh corn, onion, bell pepper dressed with honey, bell peppers, chilli flakes & herbs	
<b>Bean Sprout Salad</b>	<b>200</b>
Fresh bean sprouts, onions, tomatoes & lemon chilli	
<b>Classic Waldroff Salad</b>	<b>300</b>
Crunchy crisp apple, celery, roasted walnuts, iceberg & potato dressed with cheese mayonnaise	
<b>Cocktail Egg Salad</b>	<b>280</b>
Hard boiled eggs, potato, cubes of tomatoes, onions & jalapenos dressed with cocktail mayonnaise	
<b>Grilled Chicken Salad</b>	<b>300</b>
Garlic roasted bell pepper, pickled onion, iceberg dressed with honey mustard	
<b>Chicken Florida Salad</b>	<b>350</b>
Chunks of chicken, pineapple, peanuts & cheese mayonnaise dressed with virgin olive oil & balsamic reduction	
<b>Salad Niçoise</b>	<b>350</b>
Tuna flakes, egg, tomato, lettuce, black olives with balsamic vinaigrette & olive oil	



A  
P  
E  
T  
I  
Z  
E  
R  
S

VEG

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



<b>Cheese Potato Balls</b>	<b>280</b>
As the name suggests	
<b>Mozeralla Cheese &amp; Herbs</b>	<b>300</b>
A Delight	
<b>Mashed Potato/Cheese</b>	<b>250</b>
Not to be missed	
<b>Nachos With Salsa</b>	<b>250</b>
Tangy taste with a difference	
<b>Pumpkin Chips</b>	<b>250</b>
Savouried all over	
<b>Cheese Spinach Wraps</b>	<b>350</b>
Crunchy crisp apple, celery & roasted walnuts, iceberg potato dressed with cheese mayonnaise	
<b>Stir Fried Vegetables</b>	<b>280</b>
Hard boiled eggs, potato, cubes of tomatoes, onions, jalapenos dressed with cocktail mayonnaise	
<b>NON VEG</b>	
<b>Burnt Garlic Chicken</b>	<b>450</b>
Garlic, bell pepper & onions roasted with oyster sauce	
<b>Chicken Harrissa</b>	<b>450</b>
Red chilli paste, coriander, garlic, olive oil & African spices	



A  
P  
E  
T  
I  
Z  
E  
R  
S

<b>Thyme Garlic Chicken</b>	<b>450</b>
Grilled chicken with flavour of garlic, thyme & herbs	
<b>Polo Paprika</b>	<b>450</b>
Chicken ,olive oil, paprika, garlic & parseley	
<b>Spicy Pesto Chicken</b>	<b>450</b>
Green herbs, Pesto marinated grilled and served	
<b>Fried Chicken With Parmesan Cheese</b>	<b>500</b>
Served with salsa and cheese	
<b>Prawn Yallops</b>	<b>650</b>
Bell peppers, onions & Mexican spices	
<b>Butter Garlic Prawns</b>	<b>650</b>
An all time favourite	
<b>Fish-N-Chips</b>	<b>650</b>
With fries & sauce	
<b>Prawn/Pomfret/Kingfish(Surmai) Tempura Fried Or Koliwada Style</b>	<b>650</b>
The way you like it!	
<b>Prawn Cocktail</b>	<b>750</b>
Cocktail mayo, rum, iceberg, olives, boiled eggs & herbs	



## 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



# PASTA

## VEG

### ***Velvety Spaghetti***

**450**

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

### ***Penne Alu Napoletana***

**450**

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

### ***Penne Paprika***

**450**

Excotic 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 bronised chicken, carrots, olive oil & herbsin 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



## 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

CHOOSE  
ANY ONE

## 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 spaghetti

## SAUCES

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

D  
E  
S  
I

## 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



<i>Prawn Tandoori</i>	650
<i>Pomfret Tandoori</i>	650
<i>Non Veg Platter</i>	1800

## CURRIES

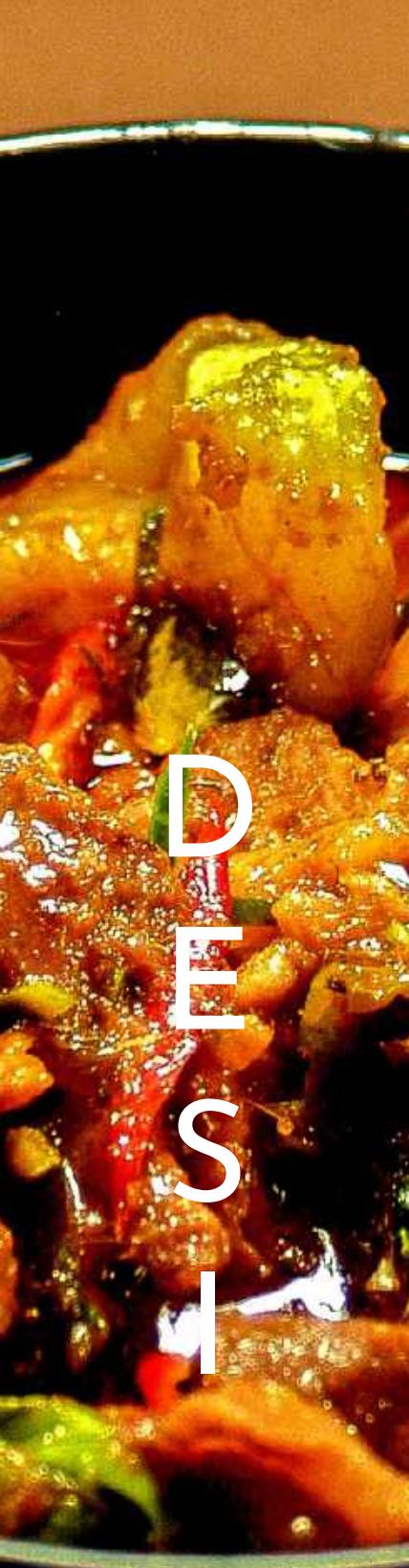
VEG 

<i>Veg Chowgra</i>	350
A selected vegetable curry - Hyderabadi style; reflective of the royal cuisine	

<i>Veg Falguni</i>	350
Fresh green vegetables like spinach & fresh methi cooked in freshly extracted coconut milk & selected spices	

<i>Kaju Dingree Mutter</i>	350
A delicious combination of mushrooms green peas & cashews cooked in a rich creamy tomato sauce	

<i>Paneer Delight</i>	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**

D  
E  
S  
I



<i>Veg Biryani</i>	350
<i>Chicken Biryani</i>	450
<i>Mutton Biryani</i>	550
<i>Veg Raita</i>	150
<hr/> <b>INDIAN BREADS</b> <hr/>	
<i>Roti</i>	40
<i>Butter Roti</i>	50
<i>Naan</i>	80
<i>Butter Naan</i>	100
<i>Garlic Naan</i>	120
<i>Cheese Garlic Naan</i>	150
<i>Butter Kulcha</i>	100
<i>Cheese Butter Kulcha</i>	150
<i>Laccha Paratha</i>	100



*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



# D E S E R T S

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