

3H *Kia* & RESTAURANT — café



MENU

चाय - Tea

दूध चाय (80 ml)

(With a slice of bread butter)

Ahmedabad Masala Chai	₹ 59
Delhi Adrak Chai	₹ 59
Hyderabad Irani Chai	₹ 59
Kolkata Elaichi Chai	₹ 59
Kia Special Chai	₹ 79

(Make Your Own Chai)

Add the Special Biscuit cup @ 10/-

Green Tea (100 ml)

Natural Green Tea	₹ 49
Mint Green Tea	₹ 49
Lemon & Honey Green Tea	₹ 49
D- Tox Green Tea	₹ 49
Tulsi Green Tea	₹ 49

कॉफी - Coffee

Hot (250 ml)

Madras Hot Coffee	₹ 99
Cappuccino	₹ 99
Café Latte	₹ 99
Café Mocha	₹ 99
Caramel Latte	₹ 129
Irish Latte	₹ 129
Hazelnut Latte	₹ 129

Cold (250 ML)

Iced Americano (250 ML)	₹ 149
Iced Mocha (250 ML)	₹ 199
Classic Cold Coffee (350 ML)	₹ 199
Chocolate Hazelnut Frappe (250 ML)	₹ 229
Iced Caramel Frappe (350 ML)	₹ 229

Additional Toppings:

Hazelnut, Caramel, Irish, Chocolate @ 29 each

और कुछ ठंडा गरम

Hot Chocolate (250ml)	₹ 99
Belgium Hot Chocolate (250ml)	₹ 129
Shikanji (350ml)	₹ 99
Adrak Lemon Iced Tea (350ml)	₹ 99
Mint Mojito (350ml)	₹ 149
Water Melon Mojito (350ml)	₹ 149
Raspberry Mojito (350ml)	₹ 149
Green Apple Mojito (350ml)	₹ 149
Chocolate Shake (350ml)	₹ 199
Strawberry Shake (350ml)	₹ 199
Oreo Shake (350ml)	₹ 199
Kitkat Shake (350ml)	₹ 199
Mix Berry Shake (350ml)	₹ 199

Additional Toppings:

Freshly Made Whipped Cream @ 29



starters

HARA BHARA KEBAB

299

(Delicate Kebabs Fashioned with Spinach, Green Peas & Cottage Cheese, Spiced with Herbs & Shallow Fried)

PANEER TIKKA

349

(Cubes of Fresh Cottage Cheese Marinated in Spicy Tikka Masala & Grilled In Tandoor to Perfection with Onion, Capsicum & Tomato)

HARIYALI PANEER TIKKA

379

(Cubes of Fresh Cottage Cheese Marinated in Pudina Tikka Masala & Grilled In Tandoor To Perfection with Onion, Capsicum & Tomato)

BHARWAAN MUSHROOM

399

(Fresh Mushroom Stuffed with Cheese Marinated in Yogurt Flavored With Indian Spices & Grilled In Tandoor)

STUFFED ALOO

369

(Stuffed Baby Potatoes Marinated In Yogurt, Flavored With Indian Spices & Grilled In Tandoor)

ASSORTED VEG PLATTER

419

(Platter Of Stuffed Mushrrom, Tikka, Achari Aloo, Grilled Baby Corn & Hara Bhara Kebab, Two Pieces)

TANDOORI DIM SUMS

379

(This Humble Snack Gets 'DelhiFied ' In Our Tandoori Version Steamed Mamos ,Doused In Our Chatpata Marinade and baked to Perfection In Tandoor)

TANDOORI CHEESE FONDUE

439

(A swiss dish of molten cheese, served in a fondue Pat, over a portable flame. Served with cubes of Crusty bread and assorted tandoor grilled vegetables. Best relished by dipping generosity in cheese)

CHINESE CIGAR

379

(Made by rolling a succulent stuffing of mixed Vegetables and noodles into pattles and deepfrying The cigar shaped rolls chili garlic sauce and spring Onion used to flavor the stuffing give it an unmistakable Chinese Touch)

Pasta



A favourite with almost everyone, try our wide variety of this Italian special



DRY HERB

299

A healthy choice! Garlic infused with fresh veggies and a hint of herbs

CREOLE

329

Italian and American flavors combined to create this authentic pasta!!!!

CANNELLONI

329

Italian dish of pasta stuffed spinach and cottage cheese served in creamy cheese and baked, your love for pasta will grow after trying this!

ARRABIATA IN SPAGHETTI

329

Happiness is your two favorite things coming together. Spaghetti in Creamy Arrabiata sauce topped with cheese ball is joy!

Additional Toppings: @ 30 each

ONION, PEPPERS, OLIVE, JALAPENOS, BROCCOLI,
SUNDRIED TOMATO, COTTAGE CHEESE, GOLDEN CORN,
MUSHROOMS, CARROT, BABY CORN, ZUCCHINI



Salads

CAESAR SALAD

239

Crispy lettuce and tangy cherry tomatoes rolling in our in house mayo, topped with crunchy croutons and olives and peppers – marvelous!

MEXICAN CHILI BEAN SALAD

239

Inspired by the spicy stew, this salad makes liberal use of tomatoes and spice tossed with beans and tortilla chips topped with fresh cheese and more veggies.



sizzlers

INDIANO

379

Diced, veggie cubes tossed in a spicy masala and mixed in brown gravy. Served with a side of fragrant pulao and grilled Indian vegetable.

MEXICANO

379

Diced paneer tossed in Mexican sauces and served with delicious hot pot rice with grilled veggies and Nacho Chips.

ITALIANO

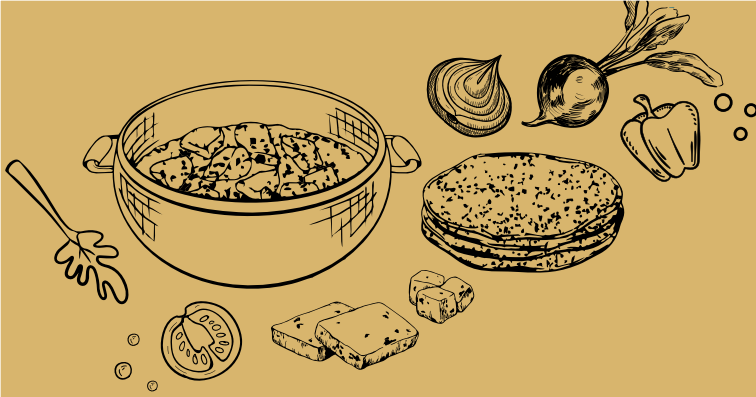
379

Garlic bread and a generous helping of pasta served on a sizzler plate with veggies – droolworthy!

ORIENTAL SIZZLER

379

For the love of Chinese – this delicious platter comes with stir fried veggies, French fries, honey fried rice and some cottage cheese chilly with assorted in veg hot garlic sauce.



VEG HANDI

(A Medley Of Mildly Roasted Mixed Vegetables in Light Brown Gravy)

369

VEG KOLHAPURI

(Lightly Roasted Mixed Vegetables In Spicy Red Gravy With A Tadka Of Kolhapuri Mirchis)

369

CORN CAPSICUM MASHROOM

(Mixed Bell Peppers, Corn And Mashrrom Cooked In Brown Gravy)

389

PANEER MAKHANI

(Specially Of The House, Cubes Of Cottage Cheese In A Creamy Tomato Gravy)

419

KADHAI PANEER

(Paneer And Colorful Bell Peppers Sauteed In Light Brown Gravy)

419

KHOYA KAJU

(Roasted Cashew nuts In Creamy Sweet Gravy)

439

KAJU CURRY

(Roasted Cashew nuts Cooked In Rich, Creamy Onion-Tomato Based Spicy Gravy)

449

M a i n C o u r s e

NAVRATNA KORMA

419

(A Beautiful Madly Of a Veggies, Fruits And Dry Fruits In Creamy And Sweet Cashew Nut Gravy)

PALAK PANEER

419

(Paneer Cubes Cooked In An Onion Tomato Spinach Based Gravy Flavored With India Spices)

JEERA ALOO

319

(A Mildly Spiced Dish Made of Boiled Potatoes & Cumin)

DUM ALOO

379

(Stuffed Baby Potatoes , Simmered In Smooth, Creamy Brown Gravy.)

Rice Meals



CHEESY FIESTA

379

Rice mixed with cheese sauce – sounds unusual? Try this for its amazing texture and oozy cheesy taste – we promise it will be worth it!

PAPRIKA VEG

379

Rice flavored with assorted veggies tossed in paprika sauce – a complete meal in itself!

THAI GREEN CURRY

379

Broccoli & and other fresh vegetables served in Thai curry flavored with fresh basil and accomplished by burnt garlic rice

THAI RED CURRY	379
Flavorful Thai curry served with yellow, red bell pepper and lemon grass served with burnt garlic rice	
DICED COTTAGE CHEESE WITH CORN CORIANDER RICE	379
Tangy yet tasty!! Cottage cheese cubes tossed in Mexican sauce & served with corn and coriander rice will be your new favorite.	
TEX MEX POT	379
Craving for the authentic Mexican dish? We bring you Mexican paradise loaded with diced cottage cheese & Mexican rice/ tortillas topped with sour cream	
SHASHLIK EXOTIC VEG	379
Sautéed vegetables, Pepper rice in Creole sauce and served with onion rings	
PALAK KHICHDI	239
Scucculent in garlicy spinach gravy combined with rice and lentils	
MASALA KHICHDI	239
Vegetable and toor dal Khichdi tempered with select hand beaten spices	
JEERA RICE	209
Basmati rice tempered with butter and cumin seeds	
BIRYANI PEDIA	379
Dum Biryani the way you like it , we have just made it , simple as you like it.	
HYDERABADI BIRYANI	379
Aromatic preparation of Rice , Vegetables and Green Gravy	

Rolls & more



POTATO PUNCH ROLL

(Tandoori Potatoes Marinated In Indian Spices, Rolled In Indian Bread With Onions, Lettuce & Mint)

239

PANEER TIKKA ROLL

(Tandoori Paneer Tikka Marinated In Indian Spices, Rolled In Indian Bread With Onions, Lettuce & Mint Sauce)

259

MUSHROOM PANEER ROLL

(Tandoori Mushroom & Tandoori Paneer Tikka Marinated In Indian Spices , Rolled In Indian Bread with Onions , Lettuce & Mint Sauce)

259

HARA BHARA HARIYALI ROLL

(Pieces of Hara Bhara Kebab Rolled In Indian Bread With Onions, Lettuce & Mint Sauce)

269

SPINACH CORN & CHEESE ROLL

(Spinach Corn & Cheese Masala Rolled In Indian Bread With Onions, Lettuce & Mint Sauce)

269

GARLIC BREAD

139

GARLIC BREAD WITH CHEESE

199

GARLIC BREAD WITH CHEESE & CHILLI

219

FRENCH FRIES

149

FRENCH FRIES WITH CHEESE

199

CHEESY BBQ FRIES

279

CHEESE NACHOS

279

more



Lebanese

FALAFEL IN PESTO HUMMUS **279**

(Whole Wheat Pita Bread Wrap Of Falafel Balls In Lebanese Sauces, Topped With Picked Lettuce, Doused in Pesto Hummus)

PANEER SHAWARMA **269**

(Cottage Cheese Marinated In Lebanese Spices, Grilled And Rolls In Freshly Made Pita Bread with Pickles & Cabbage, Generously Topped With Tahini, Harissa Hummus and Garlic Sauce)

MUSHROOM PANEER SHAWARMA **269**

(Mushroom And Cottage Cheese Marinated In Lebanese Spices, Grilled And Rolled In Freshly Made Pita Bread with Pickles & Cabbage Generously Topped With Tahini, Harissa Hummus and Garlic Sauce)

MIXED SHAWARMA **269**

(Cottage Cheese, Mushroom and Potato Marinated In Lebanese Spices, Grilled And Rolls In Freshly Made Pita Bread with Pickles & Cabbage, Generously Topped With Tahini, Harissa Hummus and Garlic Sauce)



All sandwiches are served between two slices of wholesome brown bread– those looking for white bread, kindly request for it.

COLESLAW

139

This all-time favorite comes with a generous helping of in-house mayo and veggies mixed with our secret spice concoction and some spicy jalapenos for an extra kick.

CHEESE CHUTNEY

149

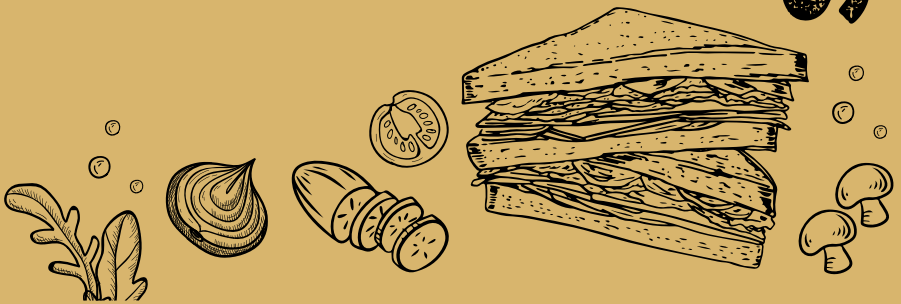
The cheese chutney sandwich is our tribute to the Amdavadi Foodie spirit. Slathered in minty green chutney and topped with heaps of shredded cheese, this one's simply stunning.

VEGETABLE SANDWICH

129

A healthy option with Delicious combo of seasonal veggies paired with chutney and lightly shredded cheese.

sandwiches





ALL AMERICAN CLUB 189
Varietea's special club sandwich

3 CHEESE ARTISAN 189
Features a layer of melted cheese, creamy cheddar and mozzarella cheese

SMOKEY GRILLED TOMATO 189
Thick-Cut Tomato slices dipped in herb butter and grilled to smoky goodness, topped with melted mozzarella

GRILLED VEG. PESTO 159
Inspired by Chef Special for those looking for something healthy.

VEGETABLE GRILLED 159
Swear on the vegetables! Grill sandwich is the best choice of a quick bite.

SPICY COTTAGE CHEESE SANDWICH 189

Grilled sandwiches

Special Pav

BHUNA MUSHROOM PAV 149
SOYA CHAAP PAV 149
PANEER TIKKA PAV 149
PAV PLATTER 249

