

# Café Laguna Breakfast

|  |     |
|--|-----|
| <b>Choice of Cereals-Corn Flakes/Wheat Flakes/Chocós</b><br>Served with hot or cold milk   | 80  |
| <b>Oat Meal Porridge</b><br>Cooked in milk or water, as per your choice.   | 80  |
| <b>French Toast/Pancakes</b><br>Served with honey and butter.  | 60  |
| <b>Fried Egg / Sunny Side Up/ Easy Turn Over/Boiled</b><br>Eggs cooked to your choice, Served with hash brown potatoes & toasted bread.                    | 60  |
| <b>Choice of Omelette - Masala / Cheese / Mushroom/Plain/Scrambled</b><br>2 Eggs prepared to your choice, Served with hash brown potatoes & toasted bread. | 90  |
| <b>Egg Kejriwaal</b><br>Toasted bread topped with fried egg, green chili, tomatoes and cheese.   | 125 |
| <b>Cheese Slices</b><br>Two Slices served with olive stick.  | 70  |
| <b>Chicken Salami</b><br>Four slices served with hash brown potatoes and vegetable batons.   | 100 |
| <b>Chicken Sausage</b><br>Served with grilled tomato & hash brown potato.  | 100 |
| <b>Dosa-Masala / Plain</b><br>Served with sambhar and coconut chutney  | 100 |
| <b>IDLI</b><br>Served with sambhar and chutney.  | 100 |
| <b>Uttapam</b><br>Served with sambhar and coconut chutney.   | 125 |
| <b>Upma</b><br>Served with coconut chutney.  | 65  |
| <b>Poha</b><br>Served with chopped onions, lemon and sev.  | 60  |
| <b>Aloo Parantha</b><br>Served with curd and pickle  | 80  |

\*\*\*Government taxes applicable

|  |            |
|--|------------|
| <b>Gobhi Parantha</b>                                  | <b>90</b>  |
| Served with curd and pickle                            |            |
| <b>Paneer Parantha</b>                                 | <b>110</b> |
| Served with pickle and curd                            |            |
| <b>Chicken Keema Pav</b>                               | <b>250</b> |
| Served with chopped onions, lemon and fresh cream.     |            |
| <b>Mutton Keema Pav</b>                                | <b>425</b> |
| Served with chopped onions, lemon and fresh cream.     |            |
| <b>Bread -Toasted/ Buttered /Plain</b>                 | <b>30</b>  |
| <b>Milk</b>  | <b>40</b>  |
| Served cold or hot.                                    |            |
| <b>Coffee</b>  | <b>70</b>  |
| Served to your choice, black or readymade.             |            |
| <b>Tea</b>   | <b>50</b>  |
| Masala /Ginger/Plain.                                  |            |
| <b>Herbal Teas-Green/EarlGrey/Chamomile/Darjeeling</b> | <b>60</b>  |
| Served with honey and lemon.                           |            |
| <b>Hot Chocolate/Bourn vita</b>                        | <b>70</b>  |
| <b>Lassi / Butter Milk</b>                             | <b>80</b>  |
| <b>Canned Juice</b>                                    | <b>80</b>  |
| Available in Orange, Mango and Pineapple.              |            |
| <b>Seasonal Fresh Fruit Juice</b>                      | <b>90</b>  |
| Freshly squeezed juice. Watermelon /Pineapple/Orange.  |            |
| <b>Fresh Lime Water/Soda</b>                           | <b>70</b>  |
| <b>Aerated Beverages</b>                               | <b>30</b>  |

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# Soups

## Vegetarian Selection

|   |     |
|---|-----|
| <b>Cream of Tomato</b><br>Rich and creamy, ripe tomatoes blended in A savory-seasoned vegetable stock with cream.           | 90  |
| <b>Curried American Corn Soup</b><br>Grounded American corn blended with south Indian spice flair.                          | 90  |
| <b>Lemon Coriander Soup</b><br>Broth of lemon & Coriander with seasonal vegetables  | 90  |
| <b>Vegetable Noodle Soup</b><br>A western influenced soup from Philippines of noodles & vegetables juliennes                | 90  |
| <b>Vegetable Sweet Corn Soup</b><br>A comforting, healthy and delicious soup of sweet corn & vegetables                     | 90  |
| <b>Vegetable Manchow Soup</b><br>Famous Chinese street delicacy served with CHOW  | 100 |
| <b>Clear Soup of Vegetables</b><br>A light appetite stimulating broth of vegetables   | 100 |
| <b>Subz Shorba</b><br>A nutritious soup of fresh vegetables flavored with Awadhi spices                                     | 100 |
| <b>Mulligatawny</b><br>A richly South Indian flavored soup, spiced with curry powder, And garnished with rice & lemon wedge | 120 |
| <b>Minestrone</b><br>A classic Italian thick tomato soup with pasta & vegetables, topped with cheese                        | 120 |



## Non Vegetarian Selection

|  |     |
|--|-----|
| <b>Cream of Chicken</b>  | 120 |
| A classical creamy soup of chicken, seasoned with celery, chicken stock, cooked in cream and milk. |     |
| <b>Curried American Corn Soup with Chicken</b>   | 120 |
| American corn grounded and blended with chicken & South Indian spice flair.                        |     |
| <b>Chicken Manchow Soup</b>  | 120 |
| Famous Chinese street delicacy served with Chicken & CHOW  |     |
| <b>Lemon Coriander Soup with Chicken</b>   | 120 |
| Broth of lemon & Coriander with Chicken & seasonal vegetables                                      |     |
| <b>Chicken Noodle Soup</b>   | 110 |
| A western influenced soup from Philippines, of noodles & chicken strips                            |     |
| <b>Sweet Corn Soup with Chicken</b>  | 120 |
| A comforting, healthy and delicious soup, of sweet corn & chicken cubes.                           |     |
| <b>Clear Soup of Chicken</b>   | 100 |
| A light appetite stimulating broth of chicken.   |     |
| <b>Murg Ka Shorba</b>  | 110 |
| A flavorful Awadhi chicken soup with the twist of Indian spices.                                   |     |
| <b>Mulligatawny with Chicken</b>   | 130 |
| A richly flavored South Indian soup, spiced with curry powder garnished with rice.                 |     |
| <b>Minestrone with Chicken</b>   | 130 |
| An Italian thick tomato soup with pasta & chicken, topped with cheese                              |     |

# The Indian Trail

## Appetizers

|   |     |
|---|-----|
| <b>Aloo Matar Ki Tikki</b><br>Mashed Potato patties filled with a stuffing of spiced peas,<br>served with date chutney and mint chutney.          | 175 |
| <b>Hara Bhara Kebab</b><br>Mashed vegetables mixed with pickling spices and crispy shallow fried,<br>served with date chutney and mint chutney.   | 175 |
| <b>Aachari Paneer tikka</b><br>Chunks of paneer marinated with curd and pickling spices,<br>served with mint chutney.                             | 300 |
| <b>Malai Paneer Tikka</b><br>Cubed paneer coated with cardamom flavored cashew and cream marinade,<br>cooked in tandoor served with mint chutney. | 300 |
| <b>Chicken Drum Sticks</b><br>Chicken wings marinated and deep fried served with Szechuan sauce.  | 320 |
| <b>Chicken Tikka</b><br>Tender chicken morsels marinated in traditional tandoor masala<br>cooked in tandoor, served with mint chutney.            | 275 |
| <b>Murg Malai Tikka</b><br>Boneless chicken chunks coated with cashew paste, cream and butter<br>cooked in tandoor, served with mint chutney      | 275 |
| <b>Thai Fish Cake</b><br>Fish Patties flavored with Thai aromatic herbs, served with sweet chili dip.   | 350 |
| <b>Machhi Tikka Ajwaini</b><br>Chunks of fish marinated with curd and tandoori spices, flavored with<br>Carom seeds served with mint chutney.     | 350 |
| <b>Fish Tikka Chatpata</b><br>Fish Marinated with pickling tangy spices, cooked in tandoor, served with mint chutney.                             | 350 |

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**Mutton Ki Galouti** 400  
Mouth melting minced mutton patties with aromatic spices, shallow fried with egg white, served with mint chutney.

**Prawn Tandoori Kebab** 450  
Handpicked prawns marinated with curd and tandoor spread, served with mint chutney.

## Choice of Dals

**Dal Makhni** 200  
Black lentils cooked overnight on tandoor, and finished with butter & cream.

**Raajma Raseela** 200  
Kidney Beans cooked in rich tomato gravy.

**Amti Daal** 180  
A Maharashtrian thin and tangy tempered spicy dal preparation.

**Café Laguna Dal Tadka** 175  
Chef special yellow dal tempered to perfection.

**Dal Lehsooni Tadka** 150  
Boiled lentils with a load of roasted garlic and whole red chilies.

## Seasonal Vegetarian Specialties

**Yakhni Kofte** 225  
Deep fried vegetable dumplings cooked in aromatic curd gravy.

**Khumb Matar Masala** 225  
Mushrooms and peas stir fried with tomatoes and Indian spices.

**Mix Veg Kolhapuri** 225  
Seasonal vegetables cooked in thick spicy Kolhapur style gravy.

**Khumb Makai Saag Waala** 225  
Mushroom and Corn pearls cooked in rich spinach gravy

**Sabzi Kadhai Masala** 200  
Vegetables Stir fried with coriander seeds and cubes of onion tomato and capsicum

**Subz Makhni** 200  
Garden fresh vegetables simmered in rich cream and tomato gravy.



## Choice of Potatoes

|  |     |
|--|-----|
| <b>Dum Aloo Banarsi</b>  | 225 |
| Roasted baby potatoes simmered on low fire with a delicate flavor of honey and cardamom. |     |
| <b>Jeere Waale Aloo</b>  | 175 |
| High flame tossed potatoes with cumin and turmeric.                                      |     |
| <b>Aloo Dahi Waale</b>   | 175 |
| Potatoes simmered in yogurt gravy.   |     |

## Cauliflower Varietals

|   |     |
|---|-----|
| <b>Gobhi Tikka Masala</b>   | 225 |
| Tandoori marinated florets of cauliflower cooked in rich tomato gravy.              |     |
| <b>Gobhi Miloni</b>   | 175 |
| Cauliflower and green Peas simmered with rich aromatic spinach and fenugreek gravy. |     |

## Okra Specialties

|  |     |
|--|-----|
| <b>Bhindi Maharani</b>   | 225 |
| Quick fried okra married with rich cashew, onion and tomato gravy. |     |
| <b>Bhindi Aamchoori</b>  | 225 |
| A tangy preparation of okra with mango and ginger powder.          |     |
| <b>Bhindi Do Pyaza</b>   | 175 |
| A traditional double onion preparation with tomatoes.              |     |

## Paneer Selections

|  |     |
|--|-----|
| <b>Paneer Tikka Lababdar</b>   | 450 |
| Tandoor cooked cottage cheese in a rich creamy tomato gravy.               |     |
| <b>Paneer Saag Waala</b>   | 400 |
| Paneer simmered in rich spinach gravy.                                     |     |
| <b>Kadhai Paneer</b>   | 400 |
| Cubed paneer stir fried with coriander seed, capsicum tomatoes and onions. |     |

## Egg Preparations

|   |     |
|---|-----|
| <b>Egg Bhurji Masala</b>                                    | 225 |
| Hard boiled eggs fried and cooked in a akuri masla gravy.   |     |
| <b>Egg Korma</b>  | 225 |
| Hard boiled eggs in a thick cashew, onion and tomato gravy. |     |
| <b>Egg Butter Masala</b>                                    | 275 |
| Hard Boiled eggs in a rich creamy buttered tomato sauce.    |     |

## Chicken Selections

|   |     |
|---|-----|
| <b>Murg Ka Mukul</b>  | 475 |
| A creative chicken delicacy, roasted and shredded are tossed with a host of spices, yogurt and almonds.       |     |
| <b>Murg Ka Salan</b>  | 475 |
| Hyderabadi chicken delicacy cooked with sesame, chili, peanuts & tamarind.                                    |     |
| <b>Raara Chicken Tikka Masala</b>   | 450 |
| Morsels of chicken marinated, cooked in tandoor and simmered in minced chicken flavored with aromatic spices. |     |
| <b>Chicken Kolhapuri</b>  | 400 |
| All time favorite kolhapuri style chicken preparation.  |     |
| <b>Butter Chicken</b>   | 425 |
| All time favourite, tandoori chicken cooked in rich buttered tomato gravy.                                    |     |
| <b>Café Laguna Homemade Chicken Curry</b>   | 400 |
| All time favorite, tandoori chicken cooked in rich buttered tomato gravy.                                     |     |

## Mutton Selection

|   |     |
|---|-----|
| <b>Laal Maans</b>   | 500 |
| A traditional Rajasthani spring mutton preparation, braised in hot mathania red chilies and smoked with cloves. |     |
| <b>Mutton Roganjosh</b>   | 500 |
| a scrumptious delicacy from the Kashmiri cuisine cooked in ghee, flavored with fennel and cardamom.             |     |
| <b>Mumbai Mutton Masala</b>   | 500 |
| Mumbai style mutton with home spices and potatoes.  |     |



## Sea Food

|  |     |
|--|-----|
| <b>Goan Prawn Curry</b>  | 525 |
| A Goan prawn specialty simmered in grounded staple spices and vinegar flavored with kokum served with a portion of rice.                       |     |
| <b>Malabar Prawn Curry</b>   | 525 |
| Handpicked prawns cooked in coconut milk and South Indian coastal spices served with a portion of rice.  |     |
| <b>Amritsari Fish Tikka Masala</b>   | 525 |
| Marinated tandoor cooked fish chunks simmered in rich onion tomato gravy served with a portion of rice.  |     |
| <b>Café Lagoon Malvani Fish Curry</b>  | 425 |
| Chef's special local delicacy served with a portion of rice.   |     |
| <b>Rawa Koliwada Masala Fried Fish</b>   | 400 |
| Fish Marinated with local masalas and vinegar coated with semolina and deep fried served lemon vinegar tossed salad and small portion of rice. |     |

## Rice Preparations

|  |     |
|--|-----|
| <b>Keema Pulao</b>   | 250 |
| A minced mutton and rice preparation with rich aromatic spices.  |     |
| <b>Aloo Ki Tehri</b>   | 150 |
| A staple homemade turmeric and cumin scented rice with potatoes.   |     |
| <b>Curd Rice</b>   | 150 |
| A stomach soothing blend of steamed rice and curd tempered with curry leaves, mustard and whole red chilies. |     |
| <b>Dal Khichdi</b>   | 150 |
| A wholesome blend of lentil and rice tempered with household spices and ghee served with pickle.             |     |
| <b>Vegetable Pulao</b>   | 150 |
| Steamed basmati rice tossed in ghee with whole garam masala and seasonal vegetables.                         |     |

|  |     |
|--|-----|
| <b>Peas Pulao</b>  | 100 |
| Steamed basmati rice tossed in ghee with green peas.   |     |
| <b>Jeera Pulao</b>   | 100 |
| Steamed basmati rice, tempered with heeng, jeera and ghee.   |     |
| <b>Steamed Rice</b>  | 100 |
| Dehradoon basmati rice steamed to perfect palate.  |     |
| <br>   |     |
| <b>Choice of Hyderabad Dum Biryani</b>   |     |
| A classical, eye catching all time favourite rice dish of the Mughal Nizams loved by, all served with raita. |     |
| <b>Vegetable</b>   | 225 |
| <b>Egg</b>   | 225 |
| <b>Chicken</b>   | 325 |
| <b>Mutton</b>  | 400 |
| <b>Prawn</b>   | 450 |
| <br>   |     |
| <b>Indian Breads</b>   |     |
| <b>Tandoori Roti</b>   | 25  |
| <b>Hari Mirch Ki Tandoori Roti</b>   | 30  |
| <b>Lachha Parantha</b>   | 35  |
| <b>Laal Mirchi Ka Lachha Parantha</b>  | 40  |
| <b>Pudina lachha Parantha</b>  | 35  |
| <b>Cheese &amp; Chilli Lachha Parantha</b>   | 70  |
| <b>Naan</b>  | 30  |
| <b>Garlic Naan</b>   | 40  |
| <b>Cheese Naan</b>   | 55  |
| <b>Olive Naan</b>  | 80  |
| <b>Olive Cheese &amp; Garlic Naan</b>  | 110 |
| <b>Onion Kulcha</b>  | 70  |
| <b>Aloo Kulcha</b>   | 70  |
| <b>Paneer Kulcha</b>   | 100 |
| <b>Keema Kulcha</b>  | 120 |
| <br>   |     |
| <b>Comfort Food</b>  |     |
| <b>Mix Vegetable Raita</b>   | 60  |
| <b>Boondi Raita</b>  | 60  |
| <b>Dahi Fry</b>  | 75  |
| <b>Plain Curd</b>  | 75  |
| <b>Papad</b>   | 15  |
| <b>Garden Green Salad</b>  | 60  |

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# Chaats & Snacks

## Mix Vegetable Pakoda

Deep fried chickpea flour coated assortment of vegetables. served with green chutney.

100

## Dahi Poori

Combination of papdi, curd, sev, boiled potatoes, coriander, onion and assortment of chutney.

100

## Sev Poori

Combination of papdi, sev, boiled potatoes, coriander, onion and assortment of chutney.

90

## Paani Poori

Potato, onion, chickpeas, coriander chutney stuffed crispy puri drenched in sour and spicy mint flavored water.

90

## Ragda Patties

A popular street fast food...shallow fried potato patties topped with ragda and mint and tamarind chutney.

90

## Bhel Poori

A Mumbai street delicious mixture of puffed rice, sev, tomato, potato, onion and sweet-sour-spicy chutneys

60

## Chinese Bhel

Deep Fried chow and shredded cabbage tossed in schezuan sauce and ketchup.

80



# From The Wok

## Manchurian Style...

|           |     |
|-----------|-----|
| Vegetable | 150 |
| Paneer    | 225 |
| Chicken   | 200 |
| Fish      | 300 |
| Prawn     | 400 |

## Hunan Style...

|           |     |
|-----------|-----|
| Vegetable | 175 |
| Paneer    | 250 |
| Chicken   | 225 |
| Fish      | 325 |
| Prawn     | 425 |

## Hong Kong Style...

|           |     |
|-----------|-----|
| Vegetable | 175 |
| Paneer    | 225 |
| Chicken   | 250 |
| Fish      | 300 |
| Prawn     | 400 |

## Szechuan Style...

|           |     |
|-----------|-----|
| Vegetable | 175 |
| Paneer    | 250 |
| Chicken   | 250 |
| Fish      | 300 |
| Prawn     | 450 |

## Rice and Noodles

|           |     |
|-----------|-----|
| Vegetable | 110 |
| Paneer    | 250 |
| Egg       | 125 |
| Mushroom  | 150 |
| Chicken   | 150 |
| Prawn     | 250 |

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# Pizza and Pasta

## **Pizza Margherita**

275

A typical Neapolitan pizza, made with tomato garlic sauce, Mozzarella cheese & fresh basil.

## **Pizza Verdure**

300

A traditional pizza topped with tomato sauce, Mediterranean vegetables & mozzarella cheese.

## **Laguna Aachari Chicken Tikka Pizza**

325

Pizza base topped with shredded achari chicken tikka and mozzarella cheese.

## **Choice of Pasta with Vegetables**

250

Penne/Fusili/Spaghetti served with the your choice of Tomato, Cream or Basil Sauce

## **Choice of Pasta with Chicken**

300

Penne/Fusili/Spaghetti served with the your choice of Tomato, Cream or Basil Sauce.

# Sandwiches

|  |     |
|--|-----|
| <b>Chicken Club Sandwich</b>   | 275 |
| A traditional chicken & fried egg 3 layered toasted Sandwich served with french fries. |     |
| <b>Cheese &amp; Chicken Sandwich</b>   | 250 |
| All time favorite served plain, toasted or grilled.                                    |     |
| <b>Barbecued Chicken Sandwich</b>  | 250 |
| Barbecued Chicken dressed in mustard mayo served toasted.                              |     |
| <b>Pesto Dressed Chicken Sandwich</b>  | 250 |
| Pesto dressed chicken toasted and served with french fries.                            |     |
| <b>Chicken Sandwich</b>  | 225 |
| Any time light meal chicken and mayonnaise Sandwich served plain, toasted or grilled.  |     |
| <b>Vegetable Club Sandwich</b>   | 250 |
| Traditional 3 layered toasted bread, vegetable Sandwich served with french fries.      |     |
| <b>Cheese &amp; Vegetable Sandwich</b>   | 225 |
| Served plain, toasted or grilled.  |     |
| <b>Corn &amp; Capsicum Sandwich.</b>   | 225 |
| A complete fulfilling toasted Sandwich with mayo dressed corn and capsicum.            |     |
| <b>Broccoli &amp; Corn Sandwich</b>  | 225 |
| A healthy combination of broccoli & corn served with toasted bread.                    |     |
| <b>Vegetable Sandwich</b>  | 200 |
| A quick light filling vegetable Sandwich served plain, toasted or grilled.             |     |
| <b>Cheese Sandwich</b>   | 200 |
| Served plain toasted or grilled.   |     |
| <b>Bombay Sandwich</b>   | 250 |
| A famous Bombay street and Tiffin grilled Sandwich served with green chutney.          |     |

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# Desserts

|  |     |
|--|-----|
| <b>Chocolate Brownie</b>   | 150 |
| Warm Chocolate brownie Served with vanilla ice-cream.  |     |
| <b>Mango Mousse</b>  | 100 |
| A mango flavored, whipped and air lifted creamy dessert.   |     |
| <b>Chocolate Mousse</b>  | 110 |
| A chocolate flavored, whipped and air lifted creamy dessert.   |     |
| <b>Crème Caramel</b>   | 100 |
| A classic custard dessert with a layer of soft caramel topped with cream.                                      |     |
| <b>Beetroot Halwa</b>  | 110 |
| Hand grated beetroot cooked with condensed milk and khoya and raisins.   |     |
| <b>Rasgulla</b>  | 80  |
| Cottage cheese dumpling soaked in rose water and sugar syrup.  |     |
| <b>Gulab Jamun</b>   | 100 |
| Deep fried cottage cheese dumpling soaked in sugar syrup served hot or cold with a scoop of vanilla ice cream. |     |
| <b>Choice of Ice creams</b>  | 110 |
| Vanilla/Strawberry /Chocolate  |     |