

SOUTH DELHI
M  **LECULE**
AIR BAR | KITCHEN

LE
FUTURE
DELECTABLE
PLATES



FROM THE CHEF'S PEN

I, Mohammed Anas Qureshi, Brand Chef and Chef Rahul Khare,
Executive Chef Welcome You To The World Of Molecule.

The Menu Is Rooted In Traditions; It Combines Rustic Sensibility
With Contemporary Flair. Focusing On The Youth Of India We Are
Known To Bring Gourmet Style Global Comfort Food With
Contemporary Presentations And Culinary Styles.

You Won't Find Consistency In Our Menus Here Because We Believe
Consistency Is Death.... We Don't Want To Make Things
Monotonous.... So We Make All The Efforts To Make Our Food Not
Only Tasty But Interesting, So That Every Time You Dine With Us
You Have A Whole New Experience.

Using A Lot Of Modern Cooking Techniques, We Create Stories On
Your Table Through Our Food. The Menu Is Full Of Surprises For
Your All Kind Of Moods.

We Offer A Wide Range Of Options And Services To Reduce The
Environmental Impact Of Your Evening, While Never Compromising
The Service And Cuisine For Which Our
Legacy Is Renowned.

Having An Eccentric Menu With Delicacies From Around The World
Made With Fresh Ingredients Is An Epicurean Feast.



VEG STARTER

GOLGAPPA SHOTS 225

Masala aloo, 3 flavors of water with tamarind and mint chutney syringe

AIR BREAD 235

Four cheese sauce infused with chilli cilantro caviar and achaari paneer tikka slice

CORN POPCORN FRITTERS 255

Tempura batter fried corn fritters tossed in mild chilli dressing

MUSHROOM CHETTINAD BRUSCHETTA 255

Toasted homemade garlic bread topped with mushroom chettinad and cheese

SPICY ASIAN MUSHROOM 275

Crunchy mushroom tossed with basil and chilli

SCHZHWAN CRUNCH 275

Crisp vegetables tossed in dry red chilli and schzwan pepper

DRAGON SMOKE POPCORN 295

Flavoured popcorn tossed in liquid nitrogen

CHAAT ISLAND 295

Amalgamation of corn chat and peanuts on the beach sauce with corn sand

CUBAN CIGAR ROLLS 295

Stuffed with ratatouille and served with spicy tomato fondue and garlic aioli

EDIBLE LAVA COAL 295

Dahi ke kebab with black tempura batter in sweet chilli yoghurt

LOADED NACHOS 295

Nachos chips, tomato salsa, cumin, sour cream, refried beans

CHOLE BHATURE TACO 325

Bhature taco filled with chole masala and served with sour cream and tomato salsa

PANEER TIKKA TWO WAYS 345

Peri peri paneer and pesto paneer tikka served with tomato fondue and mint chutney

THECHA PANEER TIKKA 365

Cottage cheese marinated with spicy green chilli thecha and stuffed with red garlic chutney

MEZZE THALI 375

Beet hummus, peri peri hummus, cilantro hummus, tzatziki, quinoa falafel, arabic pickle, sambosik and pita

CHAAT HIGHWAY (LIVE) 555

Indian chaat journey from street to molecule's table

NON-VEG STARTER

AIR BREAD 225

Four cheese sauce infused with chilli cilantro caviar and achari chicken tikka slice

BUTTER CHICKEN TART 265

Succulent murg makhani, mini tart, micro cress

KOLHAPURI CHICKEN TACO 265

Soft shell taco, kohlapuri pulled chicken and pickled onion

SPICY BBQ CHICKEN WINGS 355

Chicken wings tossed in bbq sauce

CHICKEN SCHNITZEL STRIP 365

Crispy chicken strips served with spicy bbq sauce

KOHLIWADA CHICKEN 395

Masala aired potato chips served with green apple chutney and schzwan sauce

CHICKEN SAUSAGE 65 395

Chicken cheese sausage tossed with peppers, onions in 65 masala

ROASTED PAPRIKA CHICKEN 415

Succulent spicy marinated chicken chunks roasted to perfection and served with garlic aioli

FOUR CHEESE CHICKEN TIKKA 445

Served with habanero sauce

ASIAN THAI CHILLI FISH 475

A spicy preparation of fish tossed in Thai spices

GARAM MASALA FISH TIKKA 485

Served with yoghurt streak and homemade mustard

CHELO KEBAB WITH KHUBOOS 525

Famous Irani mutton chelo kebab served over soft khuboos bread

PUNJABI STYLE LAMB CHOPS 565

Succulent lamb chops cooked to perfection with Indian spices

WASABI PRAWNS 595

Batter fried prawns coated with wasabi dressing

CHILLI GARLIC BUTTER POACHED PRAWNS 595

Crisp prawns poached in house speciality chilli garlic butter

All prices are exclusive of Govt. Taxes. We levy 10% service charge.

CHEF SPECIAL

AUTUM CHAAT

Crispy spinach with all the accompaniments that will linger your taste buds

255

KADHAI PANEER BAO

Soft steamed asian bao stuffed with kadhai paneer mix and mint mayo

295

LAAL MAAS RAVIOLI

An Indian-Italian fusion ravioli stuffed with laal maas

495

SMOKED BABY BACK PORK RIBS

Soft juicy ribs smoked to perfection glazed and served with house salad

695

SOUPS

MANCHOW SOUP

(VEGETABLE/ CHICKEN)

235/255

HOT AND SOUR SOUP

(VEGETABLE/ CHICKEN)

235/255

CLEAR DUMPLING SOUP

(VEGETABLE/ CHICKEN)

245/265

TOMATO AND JASMIN TEA

255

SALADS

TANDOORI SALAD

325/355

(PANEER TIKKA / CHICKEN TIKKA)

Lettuce,pepper, cucumber, tomato, pickled onion all tossed in tandoori dressing

APPLE BEETROOT

355

WALNUT SALAD

Green apple, roasted beetroot, feta cheese, roasted walnuts, olive oil and balsamic caviar.

BARLEY AVACADO SALAD

375

Barley mixed with vegetables and avacado, dressed in yuzu dressing


POACHED THAI CHICKEN SALAD

375

Shredded chicken, chinese cabbage and bell peppers tossed in Thai dressing



All prices are exclusive of Govt. Tax @ 10% and service charge @ 10%



DIM SUMS

VEG

PAN SEARED SPICY COTTAGE CHEESE DUMPLING	325
ANTIDOTE TANDOORI MOMOS	345
CHILLI GARLIC VEGETABLE DIMSUM	355
BOK CHOY MUSHROOM AND GLASS NOODLE	365
SCHEZWAN VEGETABLE DIMSUM	365



NON-VEG

NAKED CHICKEN DIM SUM	355
ANTIDOTE TANDOORI MOMO	375
SCHEZWAN CHICKEN DIM SUM	375
SHANGHAI CHICKEN DIM SUM	385
THAI BASIL CHICKEN DIM SUM	385
PRAWN HARGAO DIM SUM	415

SUSHI

VEG CALIFORNIA	415
SHITAKE TARTARE	465
SPICY SALMON	555
PRAWN TEMPURA	625



PIZZERIA



VEG



CLASSIC MARGHERITA	425
Pomodoro sauce, mozzarella cheese, confit cherry tomatoes topped with basil leaves	
FARM TO TABLE	435
Roasted pepper, onion, mushroom, tomato and basil	
PERI PERI VEGETABLES	445
Spinach, corn, mushroom, bell peppers, jalapenos, peri peri mayo	
GANG BANG	445
Corn, jalapeno, feta cheese, chilli flakes, roasted vegetables	
PANEER TIKKA MAKHANI	455
Cottage cheese tikka, mixed peppers, onion, coriander and makhani sauce	
ROYAL CHARIOT	525
Cherry mozzarella and tomato with fresh arugula, parmesan and balsamic reduction	



NON-VEG

TROPICAL CHICKEN	465
Smoked chicken, pineapple, bbq sauce and jalapeno	
CHICKEN TIKKA	475
Diced chicken tikka, onion, green chilli, coriander, mushroom	
HOT ASIAN CHICKEN	475
Schezwan sauce, chicken chunks, peppers, olive & jalapeno	
CLASSIC PEPPERONI	525
Pepperoni and jalapeno	
THE SAUSAGE FEST	555
Chicken sausage, chicken mortadella, chicken ham slice, olives, cherry tomato, jalapeños and gherkins	

All prices are exclusive of Govt. Taxes. We levy 10% service charge.



PASTA

CHOICE OF SAUCE

AGLIO E OLIO PEPERONCINO	422
ARRABIATA	455
ALFREDO	465
MOLECULE'S SPECIAL	475
MUTTON BOLOGNESE	525

CHOICE OF PASTA

SPAGHETTI
PENNE
FUSILLI

MAINS INDIAN

ALL INDIAN MAINS ARE SERVED WITH
DAL MAKHANI AND CHOICE OF
INDIAN BREAD

KADHAI (CHICKEN/ PANEER) COMBO	545/495
MAKHANI (CHICKEN/ PANEER) COMBO	555/515
CHEESY LABABDAR (CHICKEN/ PANEER) COMBO	565/515
METHI MALAI (CHICKEN/ PANEER) COMBO	565/515
TAWA MASALA (CHICKEN/ PANEER) COMBO	555/515
MUSHROOM HARA PYAAZ COMBO	495
PURANI DILLI MUTTON KORMA COMBO	595

All prices are exclusive of Govt. Taxes. We levy 10% service charge.

BIRYANI

(SERVED WITH SALAN AND RAITA)

VEGETABLE ZAFRANI BIRYANI 375

MURGH TAWA BIRYANI 435

GOSHT BIRYANI 495

MAINS ASIAN

VEG

THAI STREET 485

Thai basil vegetables with fried rice / hakka noodles

BLACK MAMBA 495

Long beans with black bean sauce and jasmine rice / hakka noodles

MOFU TOFU 525

Steam tofu soy chilli garlic and flat noodles / jasmine rice

NON-VEG

CHICKEN NEST 585

Shredded chicken in the nest with jasmine rice

FISH NAMPRIK 595

Grill fish namprrik sauce with Japanese mushroom fried rice/ flat noodle

HERBY PRAWN 625

Stir fry prawn chilli basil sauce with basil fried rice/ hakka noodles

HOT ASIAN STONE BOWL (LIVE)

555/595

SAUCES

SCHEZWAN SAUCE

BASIL CHILLI SAUCE

VEG/NON VEG

VEG/NON VEG

VEG/NON VEG

RICE

JASMINE

BASMATI

ACCOMPANIED WITH - CORN, MUSHROOM, SPRING ONION, PEANUTS, BEAN SPROUTS, BROCCOLI.

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MAINS EUROPEAN

VEG

VEGETABLE AND CHEESE STRUDEL WITH PEPPER COULIS AND DRESSED FRUITS 365

COTTAGE CHEESE ROULADE WITH SPICY TOMATO GRAVY 445

RISOTTO A LA MILANESE 455

NON-VEG

SPRING BABY BARBEQUE CHICKEN 415

POOR FISHERMAN'S DREAM 595

LAAL MAAS RISOTTO 615

BRAISED LAMB CHOP WITH RED WINE JUS AND ZUCHHINI AND SPAGHETTI PASTA 625

SIDES AND BREADS

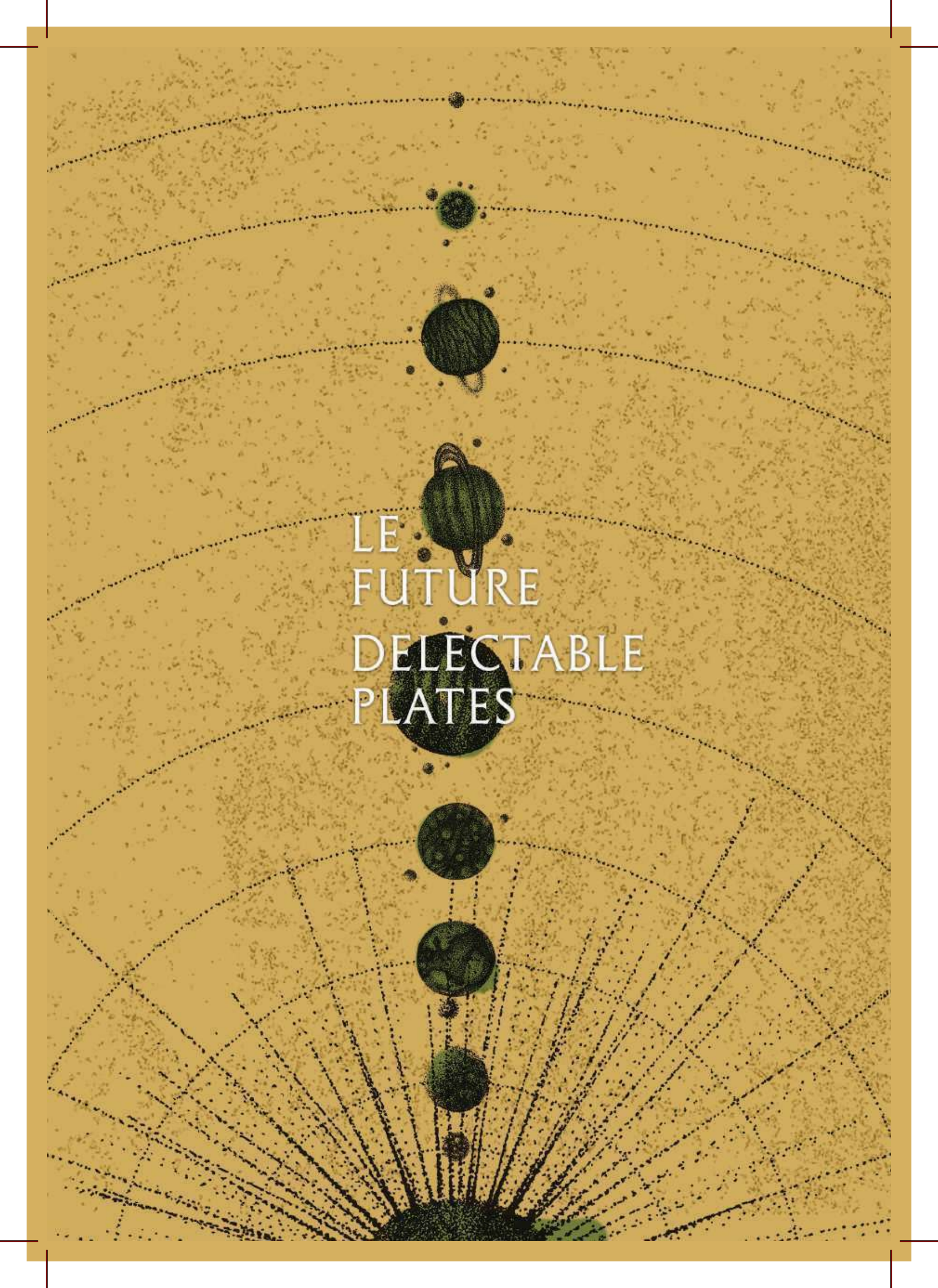
FRENCH FRIES	195
DAL MAKHANI	215
DAL DHABA	195
STEAM RICE	185
VEGETABLE RAITA	115
ROTI	70
BUTTER ROTI	75
NAAN	80
BUTTER NAAN	85
GARLIC NAAN	95
LACCHA PARATHA	100
HARI MIRCHI KA PARATHA	100
SHEERMAL	115

DESSERT

GULAB JAMUN BAKED CHEESECAKE	335
Blueberry compote, gulab jamun carpaccio	
INTERNATIONAL HALWAI	345
Crazy fusion of an Indian and European dessert	
CHOCOLATE FONDANT	345
Served with vanilla ice-cream	
GAJAR HALWA CANOLI WITH RABRI FOAM	355
Italian pastry filled gajar halwa and served with saffron rabri foam and pistaschio dust	
TEXTURES OF SHRIKHAND (LIVE)	695



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A-3, Green park main road, Delhi, India