



# MAD SMOKEHOUSE

The Madness Smoke Can Create..

## MENU



## Salads

TIME:- 12:30 PM - 10:30 PM

- **Fiery Tandoori Fruit Salad** 249  
 Assortment of smoked tropical fruits flavoured with typical tandoor spices
- **Chargrilled Vegetables Salad** 249  
 Assorted exotic vegetables grilled in open fire and dressed with French mustard sauce
- **Gluten Free Quinoa Confetti Salad** 249  
 Boiled quinoa with fresh vegetables and flavoured with cumin lemon dressing.
- **Blazed Chicken with Lettuce Salad** 299  
 Charcoal fired chicken with assorted lettuce and topped with pickle mustard dressing.

## SOUPS

TIME:- 12:30 PM - 10:30 PM

- ■ **Shiddat - e- Shorba** 195  
 Dal/Murgh/Gosht
- ■ **English Country Side Cream Soup** 195  
 Celery root/ Mushroom/Broccoli /Chicken
- ■ **Mad Smoke House Burnt & Roasted Soup** 249  
 Garlic/Vegetables/Chicken

## Tuscany Wood Fired Oven Pizza (Thin Crust)

TIME:- 12:30 PM - 10:30 PM

- **Veg** 599/699  
 Pesto/Paprika/Margarita/Tandoori Paneer tikka/Jalapeno
- **Non-veg** 599/799  
 Capricciosa /Tandoori chicken tikka/Grilled chicken/Chicken sausages

Wood-burning oven in our display kitchen is certainly our specialty and what makes our Pizzas so unique is the dough & wood used, the temperature of the oven and the cooking time. It's a human way to cook and alive & interactive. From the dough preparation to Pizza baking, everything take place in front of your eyes. The higher temperatures allow for richer caramelization, and a speckled char with a flavor you can't get in a conventional oven. Wood Fire is all about infusing rich smoky flavor to the cuisine and adopting a natural and traditional method of cooking.

## Lunch Menu

TIME:- 11:00PM - 06:00 PM

- **Mozzarella Fritters With Tomato Vodka Sauce** 449  
 Batter fried mozzarella served with spicy tomato vodka sauce
- **Mad Somke Ultimate Burger** 449  
 Crisp and crunchy pattie made with potatoes and peas coated with bread crumbs served with fries
- **Choice of Pasta** 449  
 Durum wheat pasta cooked in pesto / napoletano / puttanesca / bolognese / aglio-ag-olio
- **Masala Farfalle** 449  
 Farfalle pasta cooked with onion, tomato and indian spices & served with garlic bread
- **Chicken Involtini** 590  
 Grilled stuffed chicken mousse served with vegetables and potatoes
- **Bruschetta** 399  
 Italian style ciabatta topped with tomato basil, onion and garlic
- **Risotto Con Verdure** 490  
 Italian rice cooked in seasonal greens & served with garlic bread
- **Risotto Con Gamberi** 599  
 Traditional italian rice cooked with saffron flavor mozzarella & prawns

## Barbeque

TIME:- 07:30 PM - 10:30 PM

- **Awadhi Galawat Kebab** 799  
 Invented in the city of Nawabs this is an aromatic and flavoursome grilled minced meat kebab that melts in your mouth
- **Nawabi Kalmi Kebab** 699  
 A popular kebab from Mughlai cuisine, Kalmi Kebab uses the leg piece of chicken, coated in rich and flavoursome marinade, the spices give it a depth of flavour, while the yogurt keeps them succulent and juicy and a distinctive nutty aroma from the cashews.
- **Murgh Ke Sooley** 599  
 Chicken morsels soaked overnight in fresh pomegranate & beetroot juice. It is then marinated with hung curd & cream and finished in tandoor.
- **Mexican Albondigas** 599  
 Ground chicken meat balls mixed with a variety of seasonings and served with tomato-chipotle salsa.
- **Tandoori Pomfret** 999  
 This exotic fish delicacy is a delightful amalgamation of taste and aroma, prepared with a melange of spices and grilled to perfection.
- **Tandoori Prawns** 899  
 King-sized prawns shelled, marinated with a sprinkle of aniseed, and charcoal-grilled to perfection.
- **Mad Smoke House Paneer Tikka** 509  
 Paneer Tikka with a twist. Fresh cottage cheese marinated in yogurt, chillies, saffron and our chef's secret spices. Grilled and sprinkled with cheese.

■ **Bhuna Bharwan Khumb** 399

Mushroom Cups stuffed with cheese, nuts and nicely coated with chef's special yogurt margination with some alluring seasoning! Yes, Juicy and spicy outer crust with moist and delicious filling is a must try if you are a mushroom lover.

■ **Sago Spring Rolls** 449

A fusion of flavors, you are going to love this modern spin on the Spring Rolls made with potato, broccoli, zucchini, paneer stuffing and coated with sago. This is accompanied by two exotic dipping sauces.

■ **Aatish-e-Aloo** 449

Barrel shaped potatoes filled with paneer mixture, marinated in yogurt masala and cooked in the tandoor.

■ **Tandoori Veg Skewers** 499

Try these vegetarian tandoori kebabs of fresh vegetables. These are smoked and has simple flavours of root vegetables, bell peppers, tomatoes and most importantly, a tandoori marinade.

■ **Paneer Palak Coins** 499

A treat you cannot miss! Enjoy the goodness of Palak packed between spices and paneer.

## Sizzlers

TIME:- 07:30 PM - 10:30 PM

■ **Assorted Grilled Seafood Sizzler** 799

Choice of assorted seafood served with herb rice, potatoes wedges, saute vegetables, chicken sausages along with 2 sauce dipping.

■ **Grilled Prawn Sizzler** 699

Served with herbs rice, potato wedges, saute vegetables, chicken sausages along with 2 sauce dipping.

■ **Oriental Chilly Chicken Sizzler** 699

Served with fried rice or noodles, fried egg, potatoes wedges, veg rolls, saute vegetables along with 2 sauce dipping.

■ **Minced Chicken Patty sizzler** 699

Served with herbs rice, fried egg, potato wedges, saute vegetables, chicken sausages along with 2 sauce dipping.

■ **Tangdi Kebab Sizzler** 699

Served with veg biryani, potato wedges, stuffed -potatos, mushroom paneer balls, saute vegetables along with 2 sauce dipping.

■ **Mexican Meat Ball Sizzler** 699

Served with herbs rice, fried egg, potato wedges, saute vegetable, chicken sausages along with 2 sauce dipping.

■ **Veg Shashlik Sizzler** 599

Served with veg biryani, potato wedges, stuffed -potatoes, mushroom paneer balls, saute vegetables along with 2 sauce dipping.

■ **Veg Cutlet Sizzler** 699

Served with veg biryani, potato wedges, stuffed - potatoes, mushroom paneer balls, saute vegetables along with 2 sauce dipping.

■ **Paneer Tikka Sizzler** 599

Served with veg biryani, potato wedges, stuffed -potatoes , mushroom paneer balls, saute vegetables along with 2 sauce dipping.

■ **Veg Biryani Sizzler** 599

Served with paneer makhani, potato wedges, stuffed - potatoes, mushroom paneer balls, saute vegetables along with 2 sauce dipping.

■ **Oriental Veg Manchurian Sizzler** 599

Served with fried rice or noodles, fried egg, potato wedges, veg rolls, saute vegetable along with 2 sauce dipping.

## Main Course

TIME:- 07:30 PM - 10:30 PM

■ **Nihari Gosht** 799

From the royal kitchens of the Mughals, Nihari is cooked all night. A deliciously smooth flour-based stew with slow cooked mutton and a myriad of spices.

■ **Keema Gurda Kaleji** 799

A nice and spicy curry made with lamb kidneys, liver and minced meat. This is a brilliant combination and tastes like heaven when combined together.

■ **Kashmiri Kukkad** 799

Whole pieces of chicken legs & breast marinated with Kashmiri spices & cooked in tomato onion gravy

■ **Banjara Murgh Masala** 749

This is a popular chicken curry in which boneless chicken pieces are served in thick gravy. The surprising factor is the masala, which is prepared using aromatic and delicious spices that makes the dish flavourful.

■ **Paneer – As you wish** 499

Makhani / Kadai / Korma

■ **Broccoli with Roasted Bell pepper** 425

Broccoli is finished in a gravy made of freshly ground and roasted spices like coriander and red chillies which gives it an extra punch.

■ **Bhuna Gavran Bhaji** 499

Bhuna- technically it's not a dish. It's a way of cooking in villages of India. At the end, you wind up really big flavours and not a lot of sauce. Semi dry curry.

■ **Daal Mad Smoke house** 499

Dal MS is rich, hearty and delicious. It is a velvety smooth black lentil dal slow cooked in a tomato-based sauce on wood fire for at least 18 hours.

## Slow Fire Cooking

TIME:- 07:30 PM - 10:30 PM

Please ask Chef to show you around for our live display of slow fire cooked dishes in earthen pots

While our times are flooded with innovative modes of cooking that include microwaves, multi-cookers and air fryers, slow fire cooking uses minimum liquids and involves very little evaporation, the outcome is not just delicious but also nutritionally rich.

One could add all the ingredients at the same time. One doesn't need to add much oil as long as there is enough moisture. Slow heat not only enhances the flavours but also increases the nutritional value of foods.

For all those who believe that slow cooking takes away the flavour of spices, we have some classic dishes live for you like Dum Biryani, Nihari and Daal Makhni which are known for their aroma and taste. All these dishes are cooked for long hours over slow fire.

## Rice/Indian Breads

TIME:- 07:30 PM - 10:30 PM

Steamed Rice/Bhuna Pulao 225/325

### Indian Breads

Masala Naan	100
Naan/Plain/Butter/	100
Bakarkhani Parantha	125
Kulcha Plain/Masala	90
Roti	80

## DESSERTS

TIME:- 12:30 PM - 10:30 PM

Melting Magic Heart Marquise 499

Sizzling Brownie With Vanilla Ice Cream 399

Matka Kulfi 199

Kullad Phirni 199

## LIVE SEA FOOD GRILL

Please ask Chef to show you around for our live display of fresh catch from near by Koena River.

VEG NON VEG GST AS APPLICABLE AND WE LEVY 5 % SERVICE CHARGE

## About Mad Smoke House

Mahabaleshwar is not just the place for sightseeing, but it also enables you to steal a self-indulgent moment for yourself as well. Mad Smoke House is all about madness that a smoke can create.

From sea food sizzlers to vegetable sizzlers, Mad Smokehouse is not only well known for its lip-smacking sizzlers but its full-on charcoal grill. Its serves both Indian and Mediterranean barbecue. Grill-yourself meats or veggies are the star, alongside the delectable side dishes. Also serving up some of the finest Dimpukhts it's all about slow-cooked meats, dum biryanis and dals in earthen pots. Its live charcoal-wood smoker pits are proudly on display for 6 hours.

Another highlight is the wood-burning oven in our display kitchen is certainly our specialty and what makes our Pizzas so unique is the dough & wood used, the temperature of the oven and the cooking time. It's a human way to cook and alive & interactive.

This charming open-air restaurant serves Italian wood fired Tuscany Pizzas where our guests can also pick their own herbs from the herb garden in the restaurant -for the freshest Pizza prepared in the most flavourful way.