



IKAT MENU

12:30 PM TO 3 PM AND 7:30 PM TO 11:30 PM

SOUPS

	₹
TOMATO AND SMOKED BELL PEPPER SOUP <i>Served with toasted homemade crispies, cumin n pepper breadsticks & butter</i>	140
TOMATO MINISTRONE <i>A broth of fresh tomato along with chopped veggies & pasta, topped with grated cheese</i>	140
CREAM SOUP <i>Choice of cream soup - vegetable, spinach, mushroom, broccoli</i>	140
MANCHOW SOUP <i>Served with crispy fried noodles</i>	140
VEG SWEET CORN SOUP <i>All time favourite</i>	140
BURNT GARLIC VEGETABLE SOUP <i>Clear soup with oriental greens topped with fried chopped garlic</i>	140
LEMON CORIANDER SOUP <i>A hearty healthy broth spiked with lemon & coriander</i>	140
SOUP OF THE DAY <i>Ask your server for today's choice</i>	140

GREENS

	₹
TANDOORI FIRE <i>Romaine, tandoori red hot cottage cheese, feta, cucumber, red onions and pita chips</i>	275
GREEK SALAD <i>Fresh lettuce, cucumber, cherry tomatoes, olives and tri pepper in olive oil dressing along with cheese</i>	270



KEBABS AND CURRIES

	₹
PANEER ACHARI TIKKA <i>Soft cottage cheese marinated with a spicy pickle mix, char grilled in the earthen pot</i>	300
PANEER MULTANI TIKKA <i>Cottage cheese marinated with chopped greens & hung yoghurt and skewered in tandoor</i>	300
TANDOORI ALOO <i>Stuffed potatoes skewered & cooked in clay oven</i>	250
TANDOORI GOBI <i>Batter fried cauliflower, smoked in tandoor</i>	220
SUBZ KI SEEKH <i>A mixture of fried veggies along with cottage cheese minced & blended with the spices, skewered & roasted in tandoor</i>	200
STUFFED HARABHARA TIKKI <i>Stuffed with cheese & mint, deep fried</i>	210
MATAR MAKAI KI TIKKI <i>A mixture of mashed corn & green peas, deep fry</i>	210
PANEER PESHAWARI <i>Chunks of paneer cooked with khada masala finished with cubes of tri pepper, tomato, onions & finished with kadhai masala</i>	300
PANEER DO PYAZA <i>Cubes of paneer, tossed in an onion gravy, finished with baby onions & green pepper, tampered with mustard seeds & dry red chilli</i>	300
PANEER AMBARSARIYA <i>A subtle amritsari preparation of paneer cubes in a tomato onion cashew masala</i>	310
MALAI KOFTA <i>Deep fried smooth dumplings of cottage cheese blended in rich creamy cashew gravy</i>	300
KOFTA LAJEEZ <i>Soft cottage cheese dumplings, stuffed with nuts, served in rich creamy silk smooth cashew gravy</i>	300



KEBABS AND CURRIES

KASHMIRI DUM ALOO

Baby potatoes simmered in makhani gravy finished with cream

JEERA ALOO

*Baby potatoes tossed in cumin seeds & seasoned with chopped masala
(Ask your server if you want to add choice of capsicum, green peas, and tomatoes)*

KHOYA KAJU PISTA CURRY

Cashew and pista blended in a saffron gravy

METHI MATTAR MALAI

Fresh methi n green peas in a creamy rich gravy

BAGAIRA BAINGAN

Hyderabadi preparation of masala baingan in a peanut & sesame gravy tempered with fenugreek, mustard seeds & red chilli dry

BHINDI DO PYAZA

Ladies finger tossed in a kadhai along with onion tomato masala & baby onions

VEG JALFREZI

Batons of baby corn, beans, zucchini, tripepper, cabbage, tomato, cottage cheese stir fried in tangy spicy tomato gravy finished with lemon juice

SUBZ KHAZANA

Assortment of small cubes of vegetables, cooked in yellow gravy

SUBZ KHORMA

Mixed fresh vegetable cooked to perfection in creamy cashew gravy

LASOONI PALAK

Spinach scrambled with kernels of brown garlic, finished with chefs secret spices finished with white butter

MOTIYA SAAG

A hearty combination of corn & spinach paste cooked together blended with cream with a hint of fried chopped garlic tempered in ghee

ALOO GOBI SIALKOTI

Potato cubes and cauliflower florets cooked in spicy yellow gravy

₹

240

230

350

270

230

230

230

220

240

230

220

220



KEBABS AND CURRIES

DAL MAKHANI

Black lentil prepared in a signature recipe of the chef

DAL FRY

Yellow lentils cooked with a traditional tampering

RICE

SUBZ BIRYANI

Classic indian preparation of stir fried rice cooked with tempting veggies along by fragrant spices

PULAO

Choice of mixed vegetable / corn/ dhingri palak / jeera onion/soya chunks / bilaiti subz

KHICHDI

Rice & lentil cooked together with vegetables, tampered with ghee, served with kadhi

CURD RICE

Plain rice mixed with yoghurt spiced with curry leaves & mustard seeds

STEAMED RICE

	₹
DAL MAKHANI <i>Black lentil prepared in a signature recipe of the chef</i>	200
DAL FRY <i>Yellow lentils cooked with a traditional tampering</i>	140
RICE	₹
SUBZ BIRYANI <i>Classic indian preparation of stir fried rice cooked with tempting veggies along by fragrant spices</i>	220
PULAO <i>Choice of mixed vegetable / corn/ dhingri palak / jeera onion/soya chunks / bilaiti subz</i>	210
KHICHDI <i>Rice & lentil cooked together with vegetables, tampered with ghee, served with kadhi</i>	190
CURD RICE <i>Plain rice mixed with yoghurt spiced with curry leaves & mustard seeds</i>	165
STEAMED RICE	140



INDIAN BREADS

TANDOORI ROTI	₹ 45
TANDOORI BUTTER ROTI	50
PLAIN NAAN	45
BUTTER NAAN	55
GARLIC NAAN	60
CHEESE NAAN	90
LACHCHEDAR PARATHA	50
PUDINA PARATHA	55
CHILLI PARATHA	50
PLAIN KULCHA	45
PYAZ KULCHA	55

SIDE ORDERS

RAITA <i>(Choice of vegetables / boondi / cucumber/potato/pineapple)</i>	₹ 50
ROASTED PAPAD	25
MASALA PAPAD	35
GREEN SALAD	50
BUTTER MILK	70



ORIENTAL STARTERS

COTTAGE CHEESE SALT N PEPPER

Batter fried crispy cottage cheese tossed in wok with chopped onion & crushed fresh pepper

₹
300

CHILLI PANEER HAKKA

Stir fried cottage cheese batons with tri pepper & chilli greens finished with a dash of soya & seasoning

300

CRISPY CHILLI VEGETABLES

Assortment of thinly sliced vegetables, flour coated & fried, tossed in a spicy chilli sauce

240

TOWNES CHILLI BABY CORN

Crispy fried baby corn tossed with chilli flakes in a tangy sauce

240

CAULIFLOWER GINGER CHILLI

Flowrets of cauliflower batter fried and tossed in soya ginger sauce finished with thinly sliced chilli green

230

BABY CORN & WATER CHESTNUT PEPPER GARLIC DRY

Batter fried crispy baby corn and water chestnut, cooked on the wok with finely chopped onions & freshly grounded pepper, finished with oriental spice mix

250

HONEY CHILLI POTATO

Crispy fried match stick potato tossed in honey chilli sauce, finished with chopped spring onion

250

CHILLI PANEER

Batons of cottage cheese lightly fried & tossed along with tri-pepper batons & green chilly

310

VEG FRIED WONTON

Crispy fried miniature wonton rolls filled with chopped veggies & cheese hot garlic sauce

230

VEGETABLE MANCHURIAN

Crispy fried dumplings tossed in manchurian style served dry or semi dry as per requirement

255

VEG SPRING ROLL

Crispy fried wonton rolls loaded with vegetables & cabbage juliennes, served with chilly garlic dip

225



ORIENTAL MAIN COURSE

MIX VEGETABLE IN CHILLI CORIANDER

Oriental greens cooked in a chilli coriander sauce

₹

290

CORN TSING HOI POTATO

Small cubes of crispy fried potato & corn tossed with burnt garlic, chopped bell pepper trio finished with a light devilled sauce

260

EXOTIC VEG IN HOT GARLIC SAUCE

Assortment of sliced carrot, twin flowers, zucchini, oriental/ pak choi cabbage, and bell pepper trio tossed together on the wok in a spicy sichuan and hunan sauce

260

MAPO TOFU

Tofu cubes cooked along with vegetables in chilli soya sauce

260

WATER CHESTNUT & BABY CORN HUNAN SICHUAN

A hearty combination of water chestnut & baby corn cooked with sichuan chilly & hunan sauce

270

MIX VEGETABLE IN HUNAN SAUCE

Array of oriental greens cooked together in hunan sauce

260

STIR-FRIED ORIENTAL GREENS

Quick tossed oriental greens sautéed with light soya

260

QUICK FRIED ORIENTAL VEGETABLE WITH WHOLE GARLIC

Quick stirs fried combination of oriental/ pak choi cabbage, vegetable with fried garlic

260

AMERICAN CHOPSUEY

Fried noodles topped with juliennes of veg cooked in choice of sauce - chilli soya, sichuan, cantonese, shanghai style

260

VEGETABLE SICHUAN CHILLI

Assortment of oriental greens. Tossed in wok in spicy sichuan chilli sauce

260

VEG DUMPLINGS IN CHOICE OF SAUCE

Vegetable dumplings served with choice of sauce - oyster, manchurian, hoisin sauce, chilli soya

260



ORIENTAL RICE & NOODLES

VEG HAKKA NOODLE

Noodles tossed with julienne veggies in light soya

₹

220

CHILLI GARLIC NOODLE

Noodles tossed with julienne veggies in chilli garlic sauce

220

BUTTER GARLIC NOODLE

Noodles tossed with julienne veggies in butter and garlic with chilli paste

200

SINGAPORE NOODLE

Wok tossed noodles cooked with veggies in singapore style

220

CHILLI LEMONY NOODLE

Wok tossed noodles cooked with veggies cooked with a lemony texture

220

BURNT GARLIC RICE

Wok tossed rice cooked with chopped veggies along with brown crispy fried chopped garlic & chilli oil

220

VEG FRIED RICE

Wok tossed rice cooked with chopped veggies

220

CORN FRIED RICE

Wok tossed noodles cooked with veggies & corn

220

CORIANDER FRIED RICE

Wok tossed noodles cooked with veggies with green coriander paste

220



GLOBAL MENU

COTTAGE CHEESE STEAK

Stuffed cottage cheese patty in rosemary sauce accompanied with sautéed veggies & herbs pilaf

EXOTIC VEG AND BABY CORN FLORENTINE

Melange of exotic veggies and baby corn cooked in béchamel sauce and gratinated, served with crispy garlic bread

RAGOUT OF SUMMER VEGGIES

A healthy assortment of veggies stewed & blended with oats served with bread rolls & butter

BARBEQUED RANCH COTTAGE CHEESE SHASHLIK

Cubes of cottage cheese, tri pepper onions & tomato skewered & topped with barbeque sauce, served on a bed of rice pilaff

VEGGIE GRILLED STEAK

Panco crumbed patty of veggies stuffed with mozzarella, golden fried served with cheese sauce, along with cous-cous & crispy eggplant

PASTAS

ALFREDO

Choice of penne / farfalle in parmesan pepper and cheesy cream sauce

NEPOLITANA

Choice of penne / farfalle in fresh italian tomato & basil sauce

ROMAN

Choice of penne / farfalle in a melange of creamy béchamel & tomato sauce

PUTANESCA

Choice of penne / farfalle in black olives, eggplant, capsicum in tomato sauce

BASIL PESTO

Choice of penne / farfalle in creamy basil pesto

MAC N CHEESE

Localised macaroni blended in cheesy cream sauce topped with pineapple cubes & gratinated

₹

300

270

260

300

260

₹

270

270

270

270

280

275



SANDWICHES & BURGERS

	₹
GRILLED VEG CLUB SANDWICH	160
VEG BURGER	140
COTTAGE CHEESE VEG BURGER	165
EXTRA CHEESE	25

DESSERTS

	₹
ANGOORI BASUNDI	150
<i>Small sweet chenna dumplings soaked in saffron flavoured sweetened condensed milk</i>	
SHAHED E JAAM	150
<i>Elongated deep fried mawa dumplings, stuffed with pistachio and honey, soaked in sugar syrup & served hot</i>	
BAKED BOONDI	150
<i>Sweet boondi over a bed of rabdi and baked</i>	
TIRAMISU	150
<i>A delectable soft creamy dessert with blend of coffee powder and cocoa</i>	
WALNUT BROWNIE WITH VANILLA ICE CREAM N CHOCOLATE SAUCE	150
<i>A delectable soft eggless brownie with hot chocolate</i>	
BROWNIE WITH VANILLA ICE CREAM	150
DESSERT OF THE DAY	135
<i>Ask your server for today's choice of special</i>	

COOLERS

	₹
SHAKES	140
<i>Chocolate / strawberry / mango/vanilla blends with milk, vanilla & choice of flavoured</i>	
SMOOTHIES	160
<i>Banana / tropicana /pineapple / healthy herbs / vanilla combination of yoghurt, choice of flavoured, Hint of cream & honey</i>	
LASSI	100
<i>Plain /rose/ sweet / strawberry /mango / dry fruits</i>	
BUTTERMILK	70
<i>Plain/jeera/masala</i>	