

Abbiaced

**Dear Guest,**

Greeting from Hotel Brahma Horizon

We are delighted to have you stay with us and we will do our utmost to make your stay comfortable and memorable one, in our inimitable way.

As a part of the Brahma Horizon family, we are committed to providing quality experience to all our guests, and never losing the sight of our objective - to ensure our guests have a memorable stay.

At our multi cuisine restaurant Abbiocco we enhance the taste buds with the freshest ingredients and flavours, while surprising and exciting each guest with personal care and service.

Should you have any special requests, please do not hesitate to contact the Manager on duty, It is our pleasure to be of serving to you.

**Hotel Brahma Horizon**

# Breakfast

## AMERICAN BREAKFAST

INR 350

(CHOICE OF FRESH FRUITS AND SEASONAL JUICES, PLAIN OR MULTIGRAIN TOAST WITH TEA AND COFFEE WITH MORNING BAKERY)

## BAKER BASKET

INR 300

(CROISSANT, DANISH PASTRY, MUFFINS, DOUGHNUT, TOAST WITH BUTTER AND HONEY)

## CONTINENTAL BREAKFAST

INR 375

(CHOICE OF FRESH JUICE, FRESH SEASONAL CUT, CHOICE OF CEREALS CORNFLAKES/ WHEAT FLAKES/ MUESLI, BAKERY BASKET WITH TEA AND COFFEE)

## ETHNIC BREAKFAST

INR 375

(FRESH JUICE- ORANGE/WATERMELON/ TOMATO OR CHOICE OF LASSI- SWEET OR SALTED, FRUIT PLATTER, CHOICE BETWEEN- PLAIN DOSA/ MASALA DOSA/ VADA / IDLI / UTTAPAM, WITH SAMBAR OR ALOO PARATHA WITH TEA OR COFFEE)

## BREAKFAST BY ALA CARTE

### FRESH FRUITS

INR 200

### CEREALS

INR 180

(CORNFLAKES/ WHEAT FLAKES/ MUESLI)

### POORI BHAJI

INR 200

(FRIED WHOLE WHEAT DOUGH WITH POTATO CURRY)

### BELGIAN WAFFLES

INR 200

(SERVED WITH BUTTER, VANILLA, MAPLE SYRUP)

### TAWA OR TANDOORI PARATHA

INR 180

(PANEER / GOBHI/ ALOO SERVE WITH BUTTER, YOGHURT, PICKLE)

### MASALA POHA

INR 180

(FLATTERED RICE, POTATO, PEANUTS, CURRY LEAVES & AMP SPICES)

### IDLI

INR 200

(STEAMED RICE DUMPLING SERVED WITH SAMBAR & AMP COCONUT CHUTNEY)

## SIDES

### HASH BROWN

INR 140

### SEASONAL BUTTERED VEGETABLE/ GRILLED VEGETABLE

INR 160

### GRILLED TOMATO/ GRILLED MUSHROOM

INR 120

### LENTIL CHEELA

INR 140

## KIDS BREAKFAST

POTATO MASH/ HASH BROWN	INR 120
BANANA NUTELLA PANCAKES	INR 140
MIXED FRUITS SALAD WITH YOGHURT	INR 160
CARROT & PEA UTTAPAM	INR 140
ALOO PARATHA	INR 180

## BEVERAGE

CHOCOLATE OREO MILK SHAKE	INR 160
MILK COFFEE	INR 100
CAPPUCCINO	INR 150
ESPRESSO	INR 150
LATTE	INR 150
BLACK COFFEE	INR 150
COLD COFFEE	INR 200
INDIAN TEA	INR 100
BUTTER MILK	INR 100
BOURNVITA	INR 140
GREEN TEA	INR 100

# Mocktail

## QUICK FRUIT PUNCH

(MIX OF CHOPPED FRUITS, VANILLA/ STRAWBERRY ICE-CREAM AND MIXED FRUIT JUICE)

INR 200

## STRAWBERRY MARGARITA

(CONCOCTION OF STRAWBERRIES, LEMON JUICE AND ICE CUBES)

INR 200

## RAINBOW MOCKTAIL

(MANGO, STRAWBERRY AND LEMON JUICE WITH SODA AND BLUE SYRUP)

INR 200

## TWISTED LIME

(LEMON JUICE, SUGAR SYRUP AND SODA WITH A TWIST OF SALT)

INR 200

## PINEAPPLE MINT PUNCH

(PINEAPPLE CRUSH MIXED WITH MINT, LEMON JUICE, SALT AND CHOPPED PINEAPPLE)

INR 200

## AAM PANNA

(MADE OF RAW MANGOES, SUGAR AND MINT)

INR 200

## CITRUS KHUS COOLER

(LEMON MINT JUICE WITH A BLEND OF KHUS AND CRUSHED ICE)

INR 200

## KIWI VIRGIN MOJITO

(KIWI, SODA, LEMON JUICE AND HONEY)

INR 200

## KOKAM LEMONADE

(KOKUM, SODA, BLACK SALT, LEMON JUICE WITH ICE CUBES)

INR 200

## ORANGE DELIGHT

(ORANGE JUICE MIXED WITH ROSE SYRUP, SODA AND LEMON JUICE)

INR 200



### THE BANANA BLENDER

(BLEND OF BANANAS, MILK AND SUGAR)

INR 150

### THE TWISTED STRAWBERRY

(A MIX OF MILK, STRAWBERRIES AND ICE-CREAM)

INR 180

### CHOCO BLAST

(MIX OF MILK, CHOCOLATE, ICE-CREAM AND CHOCOLATE SAUCE)

INR 180

### CHOCOLATE OREO MILKSHAKE

(BLEND OF OREO, MILK WITH CHOCOLATE AND ICE-CREAM)

INR 160

### CLASSIC BUTTERSCOTCH SHAKE

(BLEND OF MILK AND BUTTER SCOTCH ICE-CREAM)

INR 160

### THE SKINNY PINEAPPLE MILKSHAKE

(A BLEND OF MILK WITH FRESH PINEAPPLE)

INR 180

### MANGO MANIA

(MANGO PULP AND MILK MIXED WITH MANGO)

INR 180

### DARK FRAPPE

(MILK AND COFFEE WITH VANILLA ICE-CREAM AND CHOCOLATE SAUCE)

INR 180



### MANGO/ STRAWBERRY/ BANANA LASSI

(CURD WITH A BLEND OF FRUIT FLAVOURS AS PER CHOICE)

INR 150

### SWEET LASSI

(CHILLED CURD WITH SUGAR SYRUP)

INR 150

### PINEAPPLE LASSI

(CURD BLENDED WITH FRESH PINEAPPLE)

INR 150

# Salad

## GREEK SALAD

(TOMATO, CUCUMBER, BELL PEPPER, FETA CHEESE, OLIVE AND LEMON DRESSING)

INR 220

## SPROUTS & TOMATO SALAD

(LENTILS SPROUTS, TOMATO, LEMON AND CHAT MASALA )

INR 200

## DAHI BHALLA

(LENTIL DUMPLING TOPPED WITH CURD, MINT AND TAMARIND CHUTNEY)

INR 220

## RUSSIAN SALAD

(MEDLEY OF FRUITS AND VEGETABLES WITH RICH CREAM)

INR 220

## ITALIAN SALAD

(COCKTAIL DRESSED PASTA SALAD)

INR 220

## TANDOORI FRUIT SALAD

(FRESH FRUITS COOKED IN INDIAN TANDOOR TO ADD SOME FLAVOUR)

INR 250

## WATERMELON & MINT SALAD

(WITH CUCUMBER AND COTTAGE CHEESE)

INR 200

## MUESLI SALAD

(MUESLI MIXED WITH FRESH CUT FRUITS, YOGHURT AND HONEY)

INR 250

## PAPDI CHAAT

(CRISPY PAPDI TOPPED WITH VEGETABLES, NAMKEEN AND CHUTNEY)

INR 200

## PEANUT CHAAT

(SAULTED PEANUTS TOPPED WITH VEGETABLES, NAMKEEN AND CHUTNEY)

INR 200

# Soup

## **HOT & SOUR**

(SPICY AND HOT SOUP MADE WITH MIXED VEGETABLE)

INR 220

## **MANCHOW SOUP**

(PERFECT BLEND OF ORIENTAL FLAVOURS SERVED WITH HOT AND SPICY TASTE)

INR 220

## **SWEET CORN SOUP**

(MILDLY SWEETENED THICK SOUP OF CORN)

INR 220

## **LEMON CORIANDER SOUP**

(REFRESHING TASTE OF LIME SOUP WITH CORIANDER)

INR 220

## **MUSHROOM SOUP**

(CREAMY SOUP OF MUSHROOM)

INR 220

## **TAMATAR KA SHORBA**

(INDIAN STYLE THICK NECTAR OF TOMATO)

INR 220

## **INDONESIA LASKA**

(VEGETABLE SOUP FLAVOURED WITH COCONUT AND SPICES)

INR 220

## **FRENCH ONION SOUP**

(MIXTURE OF GINGER/ GARLIC AND ONION)

INR 220

## **VEGETABLE NOODLE SOUP**

(BLEND OF FRESH VEGETABLES WITH NOODLES)

INR 220

## **BURNT GARLIC SOUP**

(CREAMY SOUP WITH FLAVOURS OF BURNT GARLIC)

INR 220



# Appetisers

## CIGAR ROLLS

(CRUNCHY FRIED ROLLS STUFFED WITH VEGETABLES AND CHEESE)

INR 300

## CHILLI PANEER

(CUBES OF COTTAGE CHEESE TOSSED WITH FAMOUS CHILLI STYLE SOYA SAUCE)

INR 350

## CRISP HONEY CHILLI POTATO

(POTATO STRIPS TOSSED IN SWEET AND SPICY GLAZE)

INR 320

## CRISPY CORN SALT & PEPPER

(CRISPY CORN KERNEL, TOSSED WITH FLAVOURS OF BLACK PEPPER)

INR 350

## SPRING ROLLS- CHEF RECOMMENDATION

(A CRISPY ROLL OF THIN PASTRY FILLED WITH VEGETABLES)

INR 350

## DIM SUMS

(STEAMED DUMPLING WITH VEGETABLE FILLING SERVED WITH SWEET CHILLI AND SCHEZWAN SAUCE)

INR 300

## FRIED DUMPLINGS WITH SWEET CHILLI

(FRIED DUMPLINGS WITH VEGETABLE FILLING SERVED WITH SWEET CHILLI SAUCE)

INR 350

## CRISPY VEGETABLE

(CRISPY VEGETABLE, TOSSED WITH FLAVOURS OF BLACK PEPPER)

INR 350

## GOBHI MANCHURIAN

(CRISPY CAULIFLOWER TOSSED IN A MANCHURIAN SAUCE MADE WITH GARLIC FLAVOUR)

INR 320

## THE 65'S

(TANGY AND SPICY BLEND OF CHOICES WITH INDIAN SPICES PANEER/ VEGETABLE BALLS/ MUSHROOM)

INR 350

## PANEER PARCELS- CHEF RECOMMENDATION

(FRIED COTTAGE CHEESE COATED WITH WHEAT FLOUR AND SERVED WITH SCHEZWAN SAUCE)

INR 350

## TANDOORI CHAP- CHEF RECOMMENDATION

(PIECES OF SOYA MARINATED IN SPICES AND YOGURT, BAKED USING SKEWERS IN A CLAY OVEN)

INR 350

## DAHI KE KEBAB- CHEF RECOMMENDATION

(CRISPY FRIED YOGHURT PATTIES FILLED WITH TOMATO RELISH)

INR 300

## HARA BHARA KEBAB

(MEDLEY OF SPINACH, PEAS AND POTATO COOKED WITH INDIAN SPICES)

INR 275

## VEGETABLE GALOUTI KEBAB

(KEBAB MADE WITH CHANNA ALONG WITH POTATO, PANEER, MINT LEAVES AND MORE)

INR 300

## PESHAWARI SEEKH KEBAB

(DRY FRUIT RICH VEGETABLE KEBAB SERVED WITH CHUTNEY AND SALAD)

INR 275

## SOYA SEEKH

(MINED SOYA MIXED WITH SPICES AND COOKED IN TANDOOR)

INR 300

## TANDOORI BHAJI

(ASSORTED VEGETABLES GRILLED IN TANDOOR MASALA)

INR 260

## MALAI CHAP

(PIECES OF SOYA BAKED USING SKEWERS IN A CLAY OVEN AFTER MARINATING IN CREAM, MALAI AND CASHEWS)

INR 350

## PANEER ANGARA

(SPICY PANEER TIKKA GRILLED TO PERFECTION)

INR 360

## MARWADI PANEER TIKKA

(PANEER TIKKA MARINATED IN GREEN CHILLI AND COCONUT FLAVOURS)

INR 360

## IMLI WALE CHATPATE TANDOORI ALOO

(TANGY POTATO WITH COOKED WITH TAMARIND AND LEMON)

INR 300

## BALACHI ALOO

(CLAY OVEN BAKED POTATO)

INR 300

## VEGETABLE KEBAB PLATTER

(CHEF SELECTION OF VEGETABLE KABAB- TWO PIECES PER KABAB)

INR 500

## MINI CHEESE PUFF

(STUFFED WITH SPINACH AND CHEESE)

INR. 320

# Sandwich

## VEGETABLE SANDWICH

(ASSORTED VEGETABLES WITH SLICE OF BREAD)

INR 200

## CHEESY DUO

(GRILLED SANDWICH WITH A BLAST OF CHEESE)

INR 250

## NEVER ENDS

(TRIPLE LAYERED SANDWICH WITH SECRET FLAVOURS)

INR 260

## GRILLED VEGETABLE PANINI

(GRILLED HALF LOAF STUFFED WITH AROMATIC VEGETABLES)

INR 250

## OPEN HOUSE SANDWICH

(CHOICE OF TOPPING -CHEESE, ONION AND BELL PEPPER)

INR 280

## WAFFLE SANDWICH

(BLEND OF VEGETABLES AND CHEESE SERVED WITH MUSTARD SAUCE)

INR 280

## JUHU CHOWPATI SANDWICH

(POTATO, CUCUMBER, TOMATO AND ONION SANDWICH WITH BUTTER AND MINT CHUTNEY TOPPED WITH CHEESE)

INR 280

# Burger

## VEGETABLE CHEESE BURGER

(VEGETABLE STEAK WITH CHEESE STUFFED IN A BUN)

INR 220

## SPINACH AND COTTAGE CHEESE BURGER

(CONCOCTION OF SPINACH AND COTTAGE CHEESE PATTY SERVED WITH A BLEND OF SAUCES)

INR 350

## INNER DESIRE BURGER

(VEGETABLE CUTLET STUFFED WITH MELTING CHEESE IN A BUN)

INR 300

## BRAHMA HORIZON SPECIAL BURGER

(MUSHROOM PATTY WITH SPICY SAUCE AND CHEESE)

INR 300

# Wraps

## VEGETABLE PANEER WRAP

(BLEND OF SPICY, TANGY PANEER AND VEGETABLES SERVED WITH MINT SAUCE)

INR 250

## ALOO CHEESE WRAP- CHEF RECOMMENDATION

(CONCOCTION OF ALOO AND CHEESE SERVED WITH SPICY MINT SAUCE)

INR 220

# Indian Mains

## PANEER NAGORI- CHEF RECOMMENDATION

(COTTAGE CHEESE COOKED IN SPICY INDIAN GRAVY)

INR 450

## PANEER KALEJI- CHEF RECOMMENDATION

(MARINATED COTTAGE CHEESE CUBES COOKED IN TANGY AND SPICY BROWN GRAVY)

INR 450

## PANEER KOLHAPURI

(A TARTY SABZI PREPARED WITH GROUND SPICES, TOMATO AND FRESH SOFT PANEER IN SPICY GRAVY)

INR 425

## SHAHI PANEER

(MILD FLAVOUR COTTAGE CHEESE IN WHITE GRAVY)

INR 450

## KADAI PANEER

(ALL TIME FAVOURITE MEDLEY OF ONION, CAPSICUM AND PANEER)

INR 425

## PANEER MAKHANI

(MILD DELICACY OF COTTAGE CHEESE CUBES IN RICH TOMATO GRAVY)

INR 450

## NARGISI KOFTA

(SOFT GOLDEN FRIED PANEER- POTATO KOFTE COOKED IN THICK CURRY)

INR 450

## MALAI KOFTA

(PANEER KOFTA IN RICH CASHEWS NUT GRAVY OR TOMATO GRAVY)

INR 450

## SOYA KEEMA- CHEF RECOMMENDATION

(MINCED SOYA COOKED IN SPICY INDIAN MASALA)

INR 450

## BHARWA BHINDI

(STUFFED OKRA WITH INDIAN SPICES)

INR 425

## MIXED VEGETABLE

(FANCY MEDLEY OF VEGETABLES)

INR 380

## BABY CORN MUSHROOM TAKATAK

(MUSHROOM AND BABY CORN TOSSED IN SPICY MASALA)

INR 425

## NILGIRI KORMA

(ASSORTED VEGETABLES SIMMERED IN SPINACH GRAVY)

INR 425

## DUM ALOO KASHMIRI

(SCOOPED POTATO STUFFED WITH COTTAGE CHEESE, DRY FRUITS SERVED IN RICH TOMATO GRAVY)

INR 425

## ALOO GOBHI

(FRESH CAULIFLOWER TOSSED WITH TOMATO, GINGER, GREEN CHILLY)

INR 425

## DAL MIRCH MASALA

(DAL COOKED WITH RANGE OF GREEN AND RED CHILLI)

INR 325

## DAL MAKHANI- CHEF RECOMMENDATION

(RICH AND TRADITIONAL NORTH INDIAN BLACK DAL)

INR 400

## RAJMA KHAAS

(DELICIOUS KIDNEY BEANS COOKED IN THICK GRAVY WITH LOTS OF INDIAN WHOLE SPICES)

INR 400

## PINDI CHOLEY WITH KULCHA- CHEF RECOMMENDATION

(CHICKPEA MADE WITH ONION, TOMATO MASALA AND SERVED WITH STUFFED KULCHA)

INR 500

## RAJASTHANI SPECIALITY

### DAL BAATI

(A CONCOCTION OF DAL AND BAATI RAJASTHANI STYLE)

INR 400

### GATTA CURRY

(RAJASTHANI PREPARATION OF GRAM FLOUR DUMPLINGS IN YOGURT GRAVY)

INR 425

### PAPAD MANGODI KI SABZI

(POPPADUMS AND MANGODI IN TEMPERED YOGHURT CURRY)

INR 375

### RAJASTHANI KADHI

(SPICY YOGURT BASED GRAVY, THICKENED WITH GRAM FLOUR)

INR 400

## THALI

### RAJASTHANI THALI - ON REQUEST

(POPPODUMS, CHUTNEY, PICKLES, SALAD, THREE DIFFERENT TYPE OF RAJASTHANI VEGETABLES, ONE TYPE OF DAL, KADHI, TWO TYPE OF TRADITIONAL RAJASTHANI BREADS, BAATI, RICE, DESSERT AND BUTTER MILK)

INR 800

### SWASTHIK THALI - ON REQUEST

(POPPODUMS, CHUTNEY, PICKLES, SALAD, THREE DIFFERENT TYPE OF VEGETABLES, ONE TYPE OF INDIAN DAL, KADHI, TWO TYPE OF TRADITIONAL INDIAN BREADS, RICE, DESSERT AND BUTTER MILK)

INR 750

# Rice & Biryani

### STEAMED RICE

(FLUFFY STEAMED BASMATI)

INR 220

### JEERA RICE

(CUMIN TEMPERED BASMATI)

INR 260

### KASHMIRI PULAO

(RICE TOSSED WITH GOODNESS OF FRUITS AND GHEE)

INR 350

### BHUTTA PULAO

(RICE COOKED WITH YELLOW CORN)

INR 350

### HYDERABADI VEGETABLE DUM BIRYANI

(TRADITIONAL WAY OF SLOW COOKED DUM BIRYANI)

INR 450

# Asian Mains

## Chinese & Thai

### ASIAN GREENS

(EXOTIC VEGETABLES STIR FRIED IN YOUR CHOICE OF SAUCE - ALMOND AND HOT GARLIC SAUCE)

INR 380

### KHOW SUEY

(KHOW SUEY WITH VIBRANT FLAVOURS, NOODLES CURRY AND VEGETABLES)

INR 400

### AMERICAN CHOP SUEY

(A DELIGHTFUL PREPARATION OF CRISPY NOODLES WITH VEGETABLES AND TANGY SAUCE)

INR 380

### NOODLES CHOICE

(HAKKA/ SCHEZWAN/CHILLY GARLIC AND SINGAPORE STYLE)

INR 380

### RICE CHOICE

(HAKKA/ SCHEZWAN /FRIED / CHILLY GARLIC AND SINGAPORE STYLE)

INR 380

### THAI CURRY

(CURRY OPTION- GREEN/ RED)

INR 380

### VEGETABLE MANCHURIAN

(ASSORTED VEGETABLE BALLS SERVED WITH CHOICE OF MANCHURIAN/ HOT GARLIC/ SWEET AND SOUR SAUCE)

INR 400

### VEGETABLE CHOP SUEY

(COOKED WITH VEGETABLES SUCH AS BEAN SPROUTS, CABBAGE, CELERY AND BOUND IN A STARCH-THICKENED SAUCE)

INR 380

## Sizzlers

### PANEER HUNGAMA

(GRILLED COTTAGE CHEESE SERVED WITH RICE)

INR 480

### TUMMY HACKER

(COTTAGE CHEESE CUTLET SERVED WITH TANGY SAUCE WITH PINEAPPLE, POTATO AND STUFFED TOMATO)

INR 480

### VEGETABLE SEEKH KABAB SIZZLER

(AN INNOVATIVE PRESENTATION OF TRADITIONAL KEBABS ON A BED OF VEGETABLES WITH PULAO)

INR 480

# International Mains

## PIZZA

### MARGHERITA

(FRESH TOMATO SAUCE AND MOZZARELLA CHEESE WITH CAPSICUM, ONION, MUSHROOM, OLIVES AND JALAPEÑO )

INR 350

### FETA WITH OLIVE & JALAPENO

(CRISPY CRUST TOPPED WITH OLIVE, JALAPENO AND FETA CHEESE)

INR 350

### COUNTRY YARD

(SUPER VEGETABLE PIZZA WITH BELL PEPPER, OLIVE, MUSHROOM, ONION AND TOMATO)

INR 375

### WILTED SPANISH COTTAGE CORN

(HERBED SPANISH PIZZA TOPPED WITH CORN AND COTTAGE CHEESE)

INR 380

### PANEER TIKKA

(PANEER TIKKA, CAPSICUM, ONION, CORIANDER, ROASTED GARLIC AND MOZZARELLA)

INR 375

### HAWAIIAN EXOTICA

(TOPPED WITH BELL PEPPERS, PINEAPPLE, TOMATO, BASIL, CHEESE AND MUSHROOM)

INR 350

### PIZZA ALA FUNGI

(MARGHERITA WITH MUSHROOM AND JALAPENO)

INR 380

### LIBERTY VEGGIE

(BABY CORN, BROCCOLI, OLIVE AND BELL PEPPERS)

INR 350

### PERI PERI PINO

(MOZZERLLA AND FETA CHEESE WITH CAPSICUM, TOMATO, OLIVES AND JALAPENO)

INR 350

### QUATTRO STAGIONI

(ASSORTED AUBERGINE AND ZUCCHINI, MUSHROOMS MIXED WITH OLIVES, CORNS AND MOZZARELLA)

INR 350

### SOYA PIZZA- CHEF RECOMMENDATION

(PIZZA WITH THE GOODNESS OF SOYA CHUCKS)

INR 400

### INDIANO PIZZA

(SPICY PIZZA WITH COMBINATION OF TOMATO SAUCE, ONION, CAPSICUM, GARLIC TOPPED WITH OLIVE, MUSHROOM, JALAPENO AND FETA CHEESE)

INR 400

### BURRITO

(MEXICAN FLAT BREAD ROLL CONSISTS OF RED BEANS, EXOTIC VEGETABLES AND CHEESE SERVED WITH SALSA)

INR 250

# Pasta

## SMOKY AIOLI ALFREDO

(SMOKED PASTA WITH MUSHROOM AND GARLIC IN WHITE SAUCE)

INR 350

## EXTRAVEGANZA

(PASTA WITH MIXED VEGGIES WITH CHOICE OF SAUCE - BECHEMAL/ARRABITA)

INR 380

## PENNE ALDO PIZZOLA

(PASTA WITH TOMATO CONCASSE TOPPED WITH OREGANO AND BASIL)

INR 380

## SICILLION ALLA NORMA

(SPAGHETTI SERVED WITH MEDLEY IN CREAMY AND SPICY SAUCE)

INR 350

## CLASSIC AGLIO OLIO- CHEF RECOMMENDATION

(OLIVE OIL, GARLIC, FRESH BASIL TOPPED WITH CHEESE)

INR 350

## PASTA PIZZIOLA

(TOMATO SAUCE, MUSHROOM, OLIVE, CHILLI FLAKES, OREGANO AND CHEESE)

INR 380

## BOLOGNESE

(TOMATO SAUCE WITH SOYA MEAT, FRESH BASIL AND CHEESE)

INR 380

## BOSCAIOLA

(TOMATO SAUCE WITH MUSHROOM, FRESH BASIL AND CHEESE)

INR 350

## SIDES

### GARLIC BREAD WITH CHEESE

(BAKED BREAD WITH TONS OF CHEESE, HERBS AND GARLIC)

INR 180

### CHILLI CHEESE TOAST

(OPEN SANDWICH WITH CHEESE AND CHILLI SPREAD ON TOP)

INR 250

### BRAHMA HORIZON SPECIAL LASAGNA

(BAKED PASTA RIBBONS WITH CREAMY CHEESE SAUCE AND VEGETABLES)

INR 300

### HOLY BASIL

(CRUNCHY BARQUENTS TOPPED WITH PESTO AND TOMATO)

INR 120

### FETA ALA FUNGI

(TOPPED WITH MUSHROOM AND FETA CHEESE)

INR 180

### CHEESE, JALAPENO & EXOTICA

(MEDLEY OF CHEESE WITH CONDIMENTS)

INR 180

### BRUSCHETTA

(GRILLED BREAD RUBBED WITH GARLIC AND TOPPED WITH OLIVE OIL AND SALT. INCLUDES TOPPINGS OF TOMATO, VEGETABLES, CHEESE)

INR 200



# Lebanese

## PITA BREAD WITH HUMMUS

(LEAVENED FLAT BREAD SERVED WITH HUMMUS)

INR 160

## FALAFEL WITH HUMMUS

(OWN SPICED GARBENJO CUTLET SERVED WITH HUMMUS)

INR 280

## PITA POCKETS

(PITA BREAD STUFFED WITH CHOICE OF STUFFING - BASIL VEGETABLE/ SPICY COTTAGE CHEESE)

INR 250

# Raita

## PLAIN RAITA

INR 140

## VEGETABLE RAITA

INR 200

## BOONDI RAITA

INR 180

## MINT RAITA

INR 150

# Indian Breads

## TANDOORI ROTI

INR 75

## NAAN (PLAIN/ BUTTER)

INR 90

## CHEESE NAAN

INR 130

## STUFFED KULCHA

(ALOO/ PANEER/ ONION/ MIXED)

INR 150

## PUNJABI CHUR CHUR NAAN

INR 160

## GARLIC NAAN

INR 130

## CHILLI PARATHA

INR 150

## PUDINA PARATHA

INR 150

## MUGHLAI PARATHA

INR 150

\*Taxes as Applicable

# Dessert

## MELTED SANDWICH

(MELTED CHOCOLATE SANDWICH SERVED WITH ICE CREAM)

INR 275

## BANANA SPLIT

INR 240

## HOT BROWNIE

INR 320

## CHOCOLATE PANNA COTTA

INR 275

## KULFI WITH FRESH FRUITS

INR 300

## BELGIAN CHOCOLATE MOUSSE

INR 350

# Sundaes

## CHOCOLATE SUPREME

(CHOCOLATE ICE-CREAM WITH CHOCOLATE SAUCE AND CRUSHED BROWNIE)

INR 240

## BANANA STRAWBERRY BLAST

(STRAWBERRY ICE-CREAM AND BANANA TOPPED WITH STRAWBERRY SYRUP AND DRY FRUITS)

INR 240

## KITKAT SUNDAE

(VANILLA ICE-CREAM AND CRUSHED KIT-KAT WITH CHOCOLATE SAUCE)

INR 280

## OREO MONSTER

(VANILLA ICE-CREAM AND OREO WITH CHOCOLATE SYRUP)

INR 280

## TRIPLE TOWER OF DOOM

(CHOPPED MIXED FRUITS, THREE TYPE OF ICE-CREAMS, DRY FRUITS AND STRAWBERRY)

INR 320



Hotel Brahma Horizon



Brahma Horizon



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