

ĀLĀYA

CAFE & BAR

Breakfast

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Indian Appetisers

Asian Appetisers

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Sushi

Sharing Plates

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Pizzas

Pastas

Western Mains

Indian Mains

Asian Mains

Desserts



BREAKFAST

Morning done right—from stove top classics to sweet indulgences, made fresh and served without rush.

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|  Ālaya Masala Gravy Omelette | 295 |
| <i>Signature chopped masala omelette in a rich makhani gravy — the desi breakfast that fixes everything</i> | |
|  Chimichurri Omelette | 295 |
| <i>Farm eggs topped with roasted vegetables and bright, herbaceous chimichurri</i> | |
|  Tex-Mex Omelette | 295 |
| <i>Jalapeños, cheddar, peppers, and salsa — bold and unapologetic</i> | |
|  Masala Omelette | 225 |
| <i>Green chili, onion, coriander — the street-corner classic, done properly</i> | |
|  French Toast | 329 |
| <i>Thick-cut brioche, cinnamon-dusted — served with berry compote, caramalized banana, & whipped cream,</i> | |
|  Desi French Toast | 329 |
| <i>Cardamom-soaked bread, pan-fried golden, with masala scramble chimmichuri and guacamole.</i> | |
|  French Toast Bites | 329 |
| <i>Bite-sized cubes of French toast with chocolate ganache, pancake syrup & berry compote.</i> | |
|  Berry Smoothie Bowl | 399 |
| <i>Mixed berries and banana topped with granola, seeds, and fresh fruit</i> | |
|  Classic Pancakes | 269 |
| <i>3 Buttermilk pancakes, golden and fluffy — maple syrup & butter</i> | |
|  Berry Compote & Cream Croffle | 329 |
| <i>Waffle-pressed croissant with house berry compote and whipped cream</i> | |
|  Nutella Forest Croffle | 379 |
| <i>Dark chocolate, Nutella, and toasted hazelnuts on crispy croffle</i> | |
|  Classic Breakfast | 329 |
| <i>Eggs your way, toast, hash browns, grilled tomato, and choice of sausage or bacon</i> | |
|  English Breakfast | 449 |
| <i>Eggs, choice of sausage or bacon, beans, toast, grilled tomato, and mushrooms — the full works</i> | |
|  Anda Ghotala | 269 |
| <i>Bombay's favourite egg dish — scrambled with butter and pav, served with toast.</i> | |
|  Shakshuka | 379 |
| <i>One-pan dish of eggs poached in a spicy tomato-pepper sauce, served with crusty bread.</i> | |



SOUPS

Slow-simmered, properly seasoned, served hot — comfort in a bowl, no shortcuts taken.

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|   Charred Tomato Soup <i>Add Chicken +75</i> | 249 |
| <i>Fire-roasted tomatoes, basil, and cream — smoky and rich</i> | |
|  Truffle Mushroom Soup | 319 |
| <i>Wild mushrooms, thyme, and truffle oil — earthy and elegant</i> | |
|   Hot & Sour Soup <i>Add Chicken +75</i> | 219 |
| <i>Vinegar, white pepper, silky egg ribbons, and proper heat</i> | |
|   Cream of Corn Soup <i>Add Chicken +75</i> | 199 |
|  Tom Yum Shrimp | 329 |
| <i>Lemongrass, galangal, kaffir lime, shrimp, and chili — Thai hot and sour</i> | |
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SALADS

Fresh, substantial, and never an after thought — every salad here is built to be the main event.

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|   Caesar Salad <i>Add Chicken +100 · Add Bacon +100</i> | 369 |
| <i>Crisp romaine, shaved Parmesan, house croutons, and classic Caesar dressing</i> | |
|   Muhammara Salad <i>Add Chicken +100</i> | 329 |
| <i>Mixed greens, roasted red pepper and walnut muhammara, pomegranate, and sumac vinaigrette</i> | |
|   Tex-Mex Salad <i>Add Chicken +100</i> | 369 |
| <i>Black beans, charred corn, avocado, tortilla strips, and chipotle-lime dressing</i> | |
|  Som Tom | 265 |
| <i>Green papaya, peanuts, dried shrimp, bird's eye chili, and tamarind</i> | |
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RAMEN

Deep broth, fresh noodles, slow intention — bowls that take time to build and no time at all to finish.

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|   Miso Ramen <i>Add Chicken +75 · Add Pork +100 · Add Shrimp +125</i> | 399 |
| <i>Rich miso broth, house noodles, soft-boiled egg, nori, and bamboo shoots</i> | |
|   Khao Suey <i>Add Chicken +75</i> | 379 |
| <i>Burmese coconut curry broth, noodles, and crunchy toppings</i> | |
|   Tan Tan Ramen <i>Add Chicken +75</i> | 429 |
| <i>Sichuan sesame broth, spiced pork mince, chili oil, and bok choy</i> | |



BAR BITES

Quick, sharp, built to pair with what's in your glass — because the best conversations happen over something to pick at.

■ Naga Chili Toast	205	■ Masala Papad	155
■ Peanut Masala	195	■ Truffle Popcorn	205
■ Chips & Nacho Cheese	255	■ Hummus & Lavash	255

WESTERN APPETISERS

Shareable, snackable, built for the table — order a few, pass them around, argue over the last one.

Vegetarian

■ ■ Loaded Nachos	Add Chicken +75 · Add Pork +125	265
Tortilla chips, cheese, jalapeños, sour cream, salsa, and guacamole		
■ ■ Southwestern Egg Rolls	Add Chicken +100	295
Crispy rolls stuffed with spinach, black beans, corn, peppers, and melted cheese		
■ Truffle Mushroom Tarts		369
Flaky pastry shells with sautéed wild mushrooms, cream, and truffle		
■ Onion Rings		219
Beer-battered, golden-fried, served with house aioli		
■ ■ Loaded Cheesy Fries	Add Chicken +75 · Add Bacon Bits +100	269
House-cut fries with melted cheese, jalapeños, and sour cream		
■ Fries		225
Hand-cut, twice-fried, salted right		
■ Cauliflower Bites		269
Crispy-coated cauliflower florets tossed in a sweet-spicy glaze		

Non - Vegetarian

■ Spicy Chicken Tenders	· Barbecue · Chipotle Mayo · Ranch	579
Crispy chicken strips with serious heat		
■ Wings	· Barbecue · Bhut Jolokia · Tandoori	425
Crispy fried wings tossed in your choice of sauce		
■ Naga Chili Pork Belly		525
Slow-braised pork belly finished with fiery Naga chili		
■ Crispy Calamari		595
Crispy squid rings dusted with peri-peri served with spicy mayo.		



INDIAN APPETISERS

From the tandoor and the tawa—charred, spiced, marinated with intention.

Vegetarian

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|  Classic Paneer Tikka | 475 |
| <i>Chunky paneer, yoghurt, Kashmiri spices, charred in the tandoor</i> | |
|  Achari Paneer Tikka | 475 |
| <i>Paneer in pickle spices and mustard oil — tangy and punchy</i> | |
|  Malai Paneer Tikka | 475 |
| <i>Cream-and-cashew-marinated paneer, delicately grilled</i> | |
|  Malai Broccoli | 425 |
| <i>Broccoli florets in creamy cashew-yoghurt marinade, tandoor-smoked</i> | |
|  Achari Stuffed Mushroom | 465 |
| <i>Mushrooms stuffed with spiced pickle-masala filling, grilled</i> | |
|  Hara Bhara Kebab | 465 |
| <i>Spinach, green pea, and potato patties, pan-fried golden</i> | |
|  Corn & Cheese Seekh | 465 |
| <i>Sweet corn and melted cheese pressed onto skewers and grilled</i> | |
|  Tandoori Pineapple | 425 |
| <i>Pineapple rings in chaat masala, char-grilled — sweet and smoky</i> | |

Non - Vegetarian

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|--|---------------------------------|
|  Classic Chicken Tikka | 525 |
| <i>Yoghurt-and-spice-marinated chicken thighs, charred at high heat</i> | |
|  Tandoori Chicken | Half 375 Full 725 |
| <i>Whole leg and breast marinated overnight, roasted in the tandoor</i> | |
|  Tandoori Wings | 525 |
| <i>Chicken wings, tandoori spice, grilled crisp</i> | |
|  Fish Tikka | 565 |
| <i>Fish fillets in turmeric-chili-mustard marinade, tandoor-cooked</i> | |
|  Spicy Chicken Tikka | 525 |
| <i>Chicken tikka with Kashmiri chili and black pepper</i> | |
|  Malai Chicken Tikka | 525 |
| <i>Cream-marinated chicken, barely spiced, slow-grilled</i> | |
|  Mutton Seekh Kebab | 625 |
| <i>Hand-minced mutton, ginger, green chili, and fresh herbs on charcoal skewers</i> | |
|  Chicken Seekh Kebab | 595 |
| <i>Spiced minced chicken, charcoal-grilled on skewers</i> | |



ASIAN APPETISERS

Wok heat, sharp flavours, fast hands—the kind of starters that make you forget you ordered mains.

Vegetarian

-  **Classic Chili Paneer** 375

Crispy paneer wok-tossed with peppers, onions, and house chili sauce
-  **Crispy Honey Lotus Stem** 375

Thinly sliced lotus root, fried crisp and glazed with honey and sesame
-  **Mushroom Chili Dry** 375

Button mushrooms flash-fried with green chili, soy, and garlic
-  **Baby Corn Chili Dry** 355

Crispy baby corn tossed with peppers and chili sauce
-  **Corn Pepper Salt** 355

Sweet corn flash-fried with crushed black pepper and sea salt

Non - Vegetarian

-  **Classic Chili Chicken** 425

Golden-fried chicken in soy-chili-garlic glaze
-  **Chicken Salt & Pepper** 425

Crispy prawns with house wasabi mayo
-  **Wasabi Prawns** 525

Crispy prawns with house wasabi mayo
-  **Butter Garlic Prawns** 525

Prawns sautéed in brown butter, garlic, and white wine
-  **Prawn Tempura** 575

Shatteringly crisp tempura prawns with soy sauce & spicy sriacha mayo
-  **Thai Chicken Satay** 465

Lemongrass-turmeric chicken skewers with peanut dipping sauce
-  **Smoked Pork Belly Skewers** 525

Charred pork belly glazed with house eel sauce
-  **Crispy Konjee Lamb** 525

Spice-crust lamb, fried crisp — bold and textured



MOMO'S & DIMSUMS

*Folded, steamed, fried, and sauced—the Northeast's favourite comfort food,
plus dim sum traditions from across asia.*

Vegetarian

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|---|-----|
|  Classic Veg Momo | 325 |
| <i>Hand-folded, steamed, served with fiery house chutney</i> | |
|  Cheese Momo | 355 |
| <i>Steamed momos with a molten cheese filling</i> | |
|  Jhol Momo | 365 |
| <i>Steamed momos in tangy, spiced sesame-tomato jhol</i> | |
|  Tandoori Momo | 365 |
| <i>Steamed momos finished in the tandoor with spiced yoghurt glaze</i> | |
|  Truffle Mushroom DimSum | 465 |
| <i>Steamed parcels with wild mushroom and truffle</i> | |
|  Edamame Cream Cheese Dim Sum | 465 |
| <i>Steamed dim sum with edamame and cream cheese</i> | |

Non - Vegetarian

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|---|-----|
|  Classic Chicken Momo | 415 |
| <i>Hand-minced chicken, ginger, steamed with</i> | |
|  Chicken Chili Oil Momo | 415 |
| <i>Steamed chicken momos in house chili oil, toasted sesame, and Sichuan pepper</i> | |
|  Balinese Curry Momo | 415 |
| <i>Steamed chicken momos in fragrant Balinese coconut curry</i> | |
|  Prawn Har Gow | 525 |
| <i>Crystal-skinned steamed prawn dumplings, delicate and translucent</i> | |
|  Tandoori Chicken Momo | 415 |
| <i>Chicken momos glazed with tandoori masala, finished over high heat.</i> | |
|  Pan Fried Gyoza | 415 |
| <i>Classic Gyoza with crisp base, served with soy vinegar dipping sauce.</i> | |



SUSHI

Clean cuts, seasoned rice, precise rolls — no fusion gimmicks, just technique and quality ingredients.

Vegetarian

- **Spicy Avocado Tempura Roll** 565
Tempura avocado, seasoned rice, spicy mayo, and tobiko
- **Avocado Cream Cheese Roll** 565
Avocado and cream cheese in nori and sushi rice
- **Edamame Avocado Roll** 565
Fresh edamame and ripe avocado rolled tight

Non - Vegetarian

- **Dragon Roll** 665
Tempura shrimp, avocado, and eel sauce — the show piece roll
- **Prawn Tempura Roll** 665
Crispy prawn tempura, cucumber, and avocado
- **Crab Stick Roll** 665
Crab stick, cucumber, and mayo in seasoned rice and toasted sesame

SHARING PLATES

Built for the middle of the table—platters meant to be passed, picked at, and fought over.

Vegetarian

- **Veg Mezze Platter** 599
Hummus, baba ganoush, muhammara, falafel, spinach cheese cigar, pickled vegetables, lavash, and pita
- **Tandoori Veg Platter** 699
Paneer tikka, malai broccoli, and hara bhara on one board
- **Alaya Veg Western Sampler** 699
Southwest egg rolls, onion rings, barbeque cauliflower bites.

Non - Vegetarian

- **Non-Veg Mezze Platter** 765
Merguez kebab, shish taouk, baba ganoush, hummus, muhammara, lavash, and pickles
- **Tandoori Non-Veg Platter** 765
Chicken tikka, seekh kebab, tandoori wings, and fish tikka
- **Wings Platter** 765
Crispy wings in all three sauces — barbecue, bhut jolokia, and tandoori
- **Alaya Non-Veg Western Sampler** 765
Chicken southwest egg rolls, crispy chicken tenders, barbeque wings



PIZZA'S

Neapolitan-inspired, wood-fired, hand-stretched — thin crust, quality toppings, no assembly-line shortcuts.

Vegetarian

-  **Chili Garlic Crisp Margherita** 425
San Marzano tomato, fresh mozzarella, basil, and house chili garlic crisp
-  **Truffle Mushroom & Caramelised Onion** 479
Wild mushrooms, caramelised onion, truffle oil, and fontina
-  **Mediterranean Pizza** 479
Artichokes, sun-dried tomatoes, olives, feta, and oregano
-  **Roasted Veggie Chimichurri** 479
Seasonal roasted vegetables, chimichurri, and crumbled goat cheese
-  **Fiery Tandoori Paneer** 479
Tandoori paneer, charred peppers, red onion, and mint chutney
-  **Paneer Makhani Pizza** 479
Butter-masala-sauced paneer on a mozzarella base
-  **Tandoori Veg Overload** 479
Every tandoori vegetable we have, loaded onto one pizza

Non - Vegetarian

-  **Chicken Chili Garlic Crisp** 525
Grilled chicken, chili garlic crisp, mozzarella, and fresh scallions
-  **Pepperoni** 605
Classic pepperoni, mozzarella, and San Marzano sauce
-  **Double Pepperoni** 695
Twice the pepperoni, same thin crust
-  **Hot Honey Pepperoni** 625
Pepperoni pizza finished with a drizzle of hot honey
-  **Meat Lovers** 695
Pepperoni, sausage, bacon, and ham on a loaded cheese base
-  **Tandoori Meat Lovers** 525
Tandoori chicken, seekh kebab, tikka, and spiced lamb
-  **Barbecue Pineapple Chicken** 525
Grilled chicken, caramelised pineapple, jalapeno barbecue sauce, and mozzarella



BURGERS & HANDHELDS

Smashed, grilled, toasted, and loaded — comfort food with serious flavour and no shortcuts.

Vegetarian

-  **Garden Burger** 365

Potato and vegetable patty, lettuce, tomato, and house sauce
-  **Mushroom & Spinach Burger** 395

Grilled mushroom spinach patty spinach, melted Swiss, and garlic aioli
-  **Tandoori Paneer Burger** 395

Tandoori-spiced paneer patty, mint chutney, pickled onion, and lettuce
-  **Truffle Mushroom Melt** 425

Wild mushrooms, caramelised onions, melted cheese, and truffle aioli
-  **Charred Garden Focaccia** 425

Charred seasonal vegetables, creamy hummus, whipped feta, pickled onions, and greens on in-house garlic focaccia
-  **Makhani Paneer Croffle** 375

Paneer makhani on a crispy buttery croffle. Pure indulgence!

Crossaint X Waffle

Non - Vegetarian

-  **Smashed Chicken Cheese Burger** 525

Double-smashed patty, American cheese, pickles, caramelised onions, and house sauce
-  **Smashed Lamb Cheese Burger** 525

Double-smashed patty, American cheese, pickles, caramelised onions, and house sauce
-  **Truffle Chicken Burger** 545

Double-smashed patty, truffle mayo, gruyère, rocket, and crispy onions
-  **Truffle Lamb Burger** 565

Smashed patty, truffle mayo, gruyère, rocket, and crispy onions
-  **Angry Bird Burger** 525

Spicy chicken patty, bhut jolokia mayo, pickled jalapeños, and slaw
-  **Spicy Korean Chicken Burger** 525

Crispy fried chicken, gochujang glaze, pickled daikon, and sriracha mayo
-  **Ultimate BLT** 465

Thick-cut bacon, butter lettuce, ripe tomato, and chili garlic crisp mayo on toasted ciabatta bread
-  **Pulled Pork Burger** 425

Slow-smoked pulled pork, tangy slaw, barbecue sauce, and pickles
-  **Makhani Chicken Croffle** 395

Chicken makhani on a crispy buttery croffle. Pure indulgence!

Crossaint X Waffle



PASTA'S

Al dente, properly sauced, generously portioned — Italian fundamentals with no corner-cutting.

  Arrabiata <i>Add Chicken +100 ·</i>	375
<i>Penne in fiery San Marzano tomato sauce with garlic, chili flakes, and basil</i>	
  Alfredo <i>Add Chicken +100 · Add Bacon +100</i>	375
<i>Fettuccine in rich Parmesan cream sauce</i>	
  Aglio e Olio <i>Add Chicken +100 ·</i>	375
<i>Spaghetti with golden garlic, olive oil, chili flakes, and parsley</i>	
  Pesto alla Genovese <i>Add Chicken +100 ·</i>	395
<i>Fresh basil, pine nuts, Parmesan, and olive oil pounded into a vibrant green sauce</i>	
  Truffle Mac & Cheese <i>Add Chicken +100 ·</i>	425
<i>Elbow pasta baked in three-cheese sauce with truffle oil</i>	
  Lasagna <i>Add Chicken +100 ·</i>	395
<i>Layers of pasta, béchamel, bolognese, and melted cheese, baked golden</i>	
 Tuscan Chicken Pasta	495
<i>Grilled chicken, sun-dried tomatoes, spinach, and garlic cream sauce</i>	

WESTERN MAINS

The centre of the plate—protein treated with respect, sauces made properly, sides that earn their place.

 Barbecue Cottage Cheese Steak	575
<i>Thick-cut paneer steak, charred and glazed with smoky barbecue sauce</i>	
 Chimichurri Cauliflower Steak	575
<i>Whole roasted cauliflower steak with chimichurri and toasted almonds</i>	
  Mexican Burrito Bowl <i>Add Chicken +100 ·</i>	425
<i>Seasoned rice, black beans, charred corn, guacamole, salsa, and sour cream</i>	
 Grilled Salmon with Capers & Dill	895
<i>Pan-seared salmon fillet with lemon-caper-dill sauce</i>	
 Grilled Fish with Lemon Pepper Sauce	775
<i>Fresh catch, simply grilled, with a sharp lemon-pepper butter sauce</i>	
 Grilled Peri-Peri Chicken	695
<i>Spatch cocked half chicken, marinated in house peri-peri, grilled until charred</i>	
 Butter Garlic Prawns	725
<i>Juicy prawns sautéed in butter garlic, served with cilantro rice, vegetables, and mashed potatoes.</i>	



INDIAN MAINS

The heart of the kitchen—slow-cooked gravies, tempered dals, and recipes that have been argued over for generations.

Vegetarian

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|  Yellow Dal Tadka | 365 |
| <i>Turmeric-simmered lentils with crackling cumin-garlic tadka</i> | |
|  Dal Makhani | 395 |
| <i>Black lentils and kidney beans, slow-cooked overnight with butter and cream</i> | |
|  Paneer Butter Masala | 425 |
| <i>Soft paneer in rich tomato-cream gravy</i> | |
|  Paneer Makhani | 425 |
| <i>Paneer in silky, butter-finished makhani sauce</i> | |
|  Kadai Paneer | 425 |
| <i>Paneer with capsicum and onion in freshly ground kadai masala</i> | |
|  Saag Paneer | 425 |
| <i>Fresh spinach purée with paneer, garlic, and cream</i> | |
|  Veg Jalfrezi | 395 |
| <i>Seasonal vegetables in tangy, spiced tomato-pepper sauce</i> | |
|  Dhaba Style Dal | 395 |
| <i>Chana dal, smoky and rustic, with raw onion and green chili</i> | |

Non - Vegetarian

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|  Murgh Tikka Masala | 495 |
| <i>Charred chicken tikka in spiced, creamy tomato gravy</i> | |
|  Murgh Makhani | 495 |
|  Kadai Murgh | 495 |
| <i>Chicken in freshly pounded spice mix with peppers and tomatoes</i> | |
|  Chicken Dil Pasand | 495 |
| <i>Chicken in luxurious cashew and poppy seed gravy</i> | |
|  Mutton Curry | 565 |
| <i>Slow-braised mutton on the bone in a deeply spiced onion gravy</i> | |

BREADS

Naan	125
Cheese Naan	149
Garlic Naan	125
Tandoori Roti	79
Green Chili Garlic Naan	149
Green Chili Lachha Parantha	149

RICE

Vegetarian

Steamed Rice	139
Jeera Rice	159
Veg Briyani	369

Non - Vegetarian

Chicken Briyani	429
Mutton Briyani	529



ASIAN MAINS

The fast flames, deep flavour, and comforting bowls inspired by Asian street kitchens and modern classics.

Vegetarian

🍱 Szechuan Vegetables	425
🍱 Paneer Chilli Gravy	465
🍱 Thai Basil Vegetables	465
🍱 Black Bean Sauce with Vegetables	425

Non- Vegetarian

🍱 Chili Chicken Gravy	475
🍱 Kung Pao Chicken	475
🍱 Thai Basil Ginger Prawn	525
🍱 Fish in Black Bean Sauce	525

RICE & NOODLES

Vegetarian

Hakka Noodles	300
Chili Garlic Noodles	325
Veg Fried Rice	300
Burnt Garlic Fried Rice	325

Non- Vegetarian

Hakka Noodles
Egg Fried Rice
Chili Garlic Noodles
Burnt Garlic Fried Rice

Chicken - Pork - Prawn- Mix

375 | 395 | 425 | 525

DESSERTS

The finish line—sweet, indulgent, and never rushed. Because every meal deserves a proper ending.

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|  Nutella Brownie & Ice Cream | 329 |
| <i>Dense, fudgy chocolate brownie with Nutella, served warm with vanilla ice cream</i> | |
|  Cheesecake | 329 |
| <i>Creamy, dense, New York-style with a buttery biscuit base</i> | |
|  Tiramisu | 349 |
| <i>Espresso-soaked lady fingers, mascarpone cream, dusted with cocoa</i> | |
|  French Toast Bites | 329 |
| <i>Bite-sized cubes of French toast with chocolate ganache ,pancake syrup & berry compote.</i> | |