



# Peshwā

← ————— → Maharashtra cuisine for the world ← ————— →





Yours truly- from the *Land Of Maharashtra*

We never compromise with food. It's an innate quality, inherited from our ancestors, the *Peshwas*.

The Peshwas mean the 'foremost'. They carried forward the Maratha Empire with great respect and confidence. Anything attached to the name Peshwa can never disappoint.

Peshwas specializes in simple and nutritiously balanced Maharashtrian cuisine. Be it the delicious meal or the ambience, the music or the culture, it oozes the true Marathi spirit.

We serve an experience. An experience so incredible, that your taste buds crave for more.

We cover the varied delicacies of 6 acclaimed regions: Marathwada, Vidarbha, Konkan, Khandesh, Dakshin Maharashtra and Pashchim Maharashtra! Flavour-some variety of ingredients and peculiar Marathi recipes by our chefs, help us serve you the most delicious meal you will ever relish.

*Yes, we are confident about it!*





beverages

	<b>Baht</b>
<b>Tea (Masala)</b> <i>"Chaha" or "Chai" as we call it...most refreshing; the Indian way.</i>	<b>30.00</b>
<b>Nescafe'</b> <i>No explanation needed; this is the authentic Nescafe' taste.</i>	<b>50.00</b>
<b>Cold Coffee</b> <i>Chilled Nescafe' with a dash of chocolate powder sprinkled atop.</i>	<b>140.00</b>
<b>Piyush</b> <i>A traditional drink made by combining buttermilk and Shrikhand. (hung yoghurt mixed with sugar, flavoured with saffron and cardamom)</i>	<b>150.00</b>
<b>Mastani (Mango/Rose)</b> <i>A thick milk shake with a dollop of ice cream.</i>	<b>200.00</b>
<b>Lassi (Sweet/Salty)</b> <i>Thick churned yoghurt, sweet or salty.</i>	<b>130.00</b>
<b>Mango Lassi</b> <i>Churned yoghurt with fresh mango taste.</i>	<b>150.00</b>
<b>Thandai</b> <i>A chilled sweet milk shake with herbs, spices and almond paste.</i>	<b>150.00</b>
<b>Kokum Sarbat</b> <i>A refreshing drink from Konkan, made from Kokum fruit (Sour Apple)...a healthy antacid.</i>	<b>160.00</b>
<b>Kairi Panhe</b> <i>A rich raw mango (Kairi) drink, sweetened with jaggery, lightly flavoured with cardamom.</i>	<b>140.00</b>
<b>Solkadhi</b> <i>Another Konkan delicacy. Kokum extracts mixed with fresh coconut milk and lightly flavoured with green chillies and garlic.</i>	<b>180.00</b>
<b>Fresh Lime Soda</b> <i>Natural freshness of fresh lime juice and soda.</i>	<b>140.00</b>
<b>Kokum Soda</b> <i>Natural kokam juice mixed with soda. Water Small / Large</i>	<b>180.00</b>
<b>Bottled Mineral Water</b>	<b>20.00 / 60.00</b>
<b>Butter Milk / Masala</b> <i>A plain drink made from curd (flavored lightly with ginger and green chili juices and coriander OR just with additional of roasted cumin "Jeera." powder)</i>	<b>120.00 / 150.00</b>
<b>Limbu Sarbat</b> <i>Sweet Lemon Water</i>	<b>140.00</b>
<b>Soft Drinks</b>	<b>100.00</b>



## snacks & munchies

*Weekdays : 9.00 am to 11.30 am & 4.00 pm to 7.30 pm  
Saturday & Sunday : 7.00 am to 11.30 am & 4.00 pm to 7.30 pm*

## Vegetarian

### **Kanda / Matar / Batata Pohe**

*a recipe of soft flattened rice tempered lightly and garnished with fresh coconut and coriander (with the option of added green peas or potatoes).*

Baht  
180.00

### **Sabudana Khichadi**

*A household recipe of soaked shallow fried sago with freshly ground roasted peanuts, garnished with fresh coconut and coriander.*

200.00

### **Sabudana Wada (3 pcs.)**

*Deep fried dumplings of soaked sago, diced potatoes and roasted peanuts.*

180.00

### **Misal-Pav**

*A famous dish of spicy gravy and sprouts, topped with gram flour crisps, served with bread.*

250.00

### **Batata Wada (2 pcs.)**

*Classic deep-fried dumplings of tempered mashed potatoes dipped in gram flour batter.*

150.00

### **Wada Pav**

*The same potato dumplings served in bread with tangy-spicy chutney.*

100.00

### **Sanja**

*The Maharashtrian version of Upma. This household recipe is made of semolina, tempered in clarified butter with turmeric and topped with grated coconut.*

150.00

### **Thalipeeth & Dahi**

*A thick handmade pancake of mixed pulses flour, very lightly spiced, shallow fried on griddle and served with fresh yoghurt (Dahi).*

180.00

### **Batata Bhajee**

*Deep fried potato dumpling thin potato slices dipped in a batter made of "besan" and deep fried.*

160.00

### **Kothimbir Wadi (7 pcs.)**

*Fresh coriander and gram flour mixture, steamed and deep -fried into a crispy finger snack.*

200.00

### **Sinhagad Bhajee**

*A classic road-side snack of onion dumplings, dipped in gram flour batter, served with deep fried green chili.*

180.00

### **Upma**

*Household recipe is made of semolina butter topped with grated coconut & Green peas.*

150.00

### **Potato & Onion mix Bhajee**

*Dumping dipped in gram flour batter, crispy & raw.*

200.00

### **Papad**

*A Flat thin crispy, made with black gram, usually deep fried or at times roasted.*

20.00

### **Masala Papad**

*A great starter. Deep fried Papad topped with a spicy salad of onion and tomatoes to make it appetizing.*

100.00

## Non-Vegetarian

### **Bun Omelet**

*A nostalgic college canteen recipe of onion omelette in a bun.*

200.00

### **Anda Bhurjee Bread**

*Indian style scrambled eggs with chopped onions and tomatoes.*

200.00

### **Sunny Side Up**

200.00



a coal-fired earthen pot

**tandoor**

12.00 pm to 3.00 pm  
08.00 pm to 11.00 pm



## vegetarian

### **Paneer Malai Tikka (8 pcs.)**

Dices of cottage cheese (Paneer) smeared with marinate of ginger-garlic paste, Garam Masala and special flavours, soft-cooked.

Baht  
320.00

### **Veg. Sheekh Kabab (8 pcs.)**

Chopped mixed vegetables, mixed with special herbs and fresh mint, cooked on skewers.

320.00

### **Paneer Malwani Tikka (8 pcs.)**

Dices of cottage cheese (Paneer) smeared with marinate of ginger-garlic paste and Malwani Masala soft-cooked.

320.00

### **Harabhara Kabab (8 pcs.)**

A thin pattie made of boiled vegetable and tempered lightly  
Usually shallow fried or at times deep fried.

320.00

## non-vegetarian

### **Tangdi Kabab (2 pcs.)**

Chicken leg-pieces, marinated in ginger-garlic paste and yoghurt made in special spices, soft-cooked.

350.00

### **Chicken Sheekh Kabab (8 pcs.)**

Minced chicken Kabab mildly spiced with Garam Masala, flavored with mint and dash of lemon juice, cooked on skewers.

350.00

### **Malai Tikka (8 pcs.)**

Chicken morsels marinated in mild spices and fresh cream (Malai), soft-cooked.

350.00

### **Kolhapuri Chicken Tikka (8 pcs.)**

Morsels of chicken marinated in spicy onion-garlic red Masala, soft-cooked.

350.00

### **Chicken Tandoori (Half/Full)**

A complete dressed chicken, smeared with marinate of hung curd, ginger-garlic paste, special Garam Masala and special flavours like Kasuri Methi, cooked whole.

350.00 / 500.00

### **Fish Tikka (8 pcs.)**

Fish Fillets, marinated in special Masala with ginger-garlic paste and a dash of lemon juice.

380.00

### **Prawns Tikka (12 pcs.)**

Deveined fresh prawns, marinated in ginger-garlic paste and Garam Masala.

380.00

### **Prawns Keshri Tikka**

380.00

### **Bangda Tandoori**

Smeared with marinate of ginger-garlic paste and Garam Masala and special flavours.

320.00

### **Pomfret Tandoori**

Smeared with marinate of Ginger-garlic paste, Special Garam Masala and special flavours.

450.00

### **Saoji Tikka**

Morsels of chicken marinated in authentic spicy black masala.

350.00

### **Pahadi Kabab**

Morsels of chicken marinated in specially made green masala.

350.00

### **Chicken Mavla Kabab**

350.00

sea-food delights

12.00pm to 3.00 pm  
08.00 pm to 11.00 pm



<b><i>Pomfret Fry (Tawa/Rawa)</i></b>	<b>Baht</b>
<i>Pomfret marinated and shallow fried on griddle, with the option of semolina coating.</i>	<b>450.00</b>
<b><i>Surmai Fry (Tawa/Rawa)</i></b>	<b>400.00</b>
<i>Kingfish marinated and shallow fried on griddle, with the option of semolina coating.</i>	
<b><i>Bangda Rawa Fry</i></b>	<b>300.00</b>
<i>Mackerel marinated and shallow fried on griddle, with the option of semolina coating.</i>	
<b><i>Prawns Rawa Fry</i></b>	<b>400.00</b>
<i>Prawns marinated and shallow fried on griddle, with the option of semolina coating.</i>	
<b><i>Prawns Chatpata</i></b>	<b>400.00</b>
<i>Tangy prawns cooked in a mild yet spicy recipe.</i>	
<b><i>Prawns Koliwada</i></b>	<b>400.00</b>
<i>Dipped in gram flour batter and deep fried crispy prawns.</i>	



**RATE & SIZE OF FISH MIGHT CHANGE AS PER MARKET CONDITIONS & AVAILABILITY**



vegetarian cuisine

	Baht
<p> <b>Bharli Wangi</b>  <i>Small eggplants stuffed with spices, cooked in a thick coconut and peanut gravy. Goes very well with Bhakari, an India flat bread.</i></p>	300.00
<p><b>Bharli Karli</b>  <i>Small bitter-grounds stuffed with spices, cooked in a thick coconut and peanut gravy. Goes very well with Bhakari, an India flat bread.</i></p>	300.00
<p><b>Tawa Bhaji</b>  <i>Fresh mix vegetables tossed on tawa in khada masala</i></p>	300.00
<p><b>Masoor Masala</b>  <i>Whole masoor in garam masala gravy</i></p>	250.00
<p><b>Zunka</b>  <i>Dry form of *** Pithale***</i></p>	250.00
<p><b>Batata Bhaji</b>  <i>Boiled potato dices shallow fried, tempered predominantly with curry leaves, asafoetida, turmeric and chopped onions.</i></p>	250.00
<p><b>Pithale</b>  <i>A thick curry made of gram flour and onions. A must accompaniment with Indian flat bread 'Bhakari.</i></p>	270.00
<p><b>Methi Pithale</b>  <i>Greens of fenugreek cooked with gram flour and chopped onions in a flowing consistency dish.</i></p>	300.00
<p> <b>Matki Usal</b>  <i>Sprouted Moth beans cooked in onion-tomato gravy:</i></p>	350.00
<p><b>Birdyachi Usal</b> (Ask for availability)  <i>A specialty dish of Konkan. Bitter Cluster beans cooked in a fresh coconut gravy:</i></p>	320.00
<p><b>Fansachi Bhaji</b> (Only Seasonal)  <i>A delicacy of Konkan and Goa. Raw Jack-fruit cooked with select spices and scraped fresh coconut.</i></p>	300.00/350.00
<p><b>Bhendi</b> (Bharli/Parun)  <i>Ladyfingers, fried, slit and stuffed with dry spices and condiments, with coconut-based gravy:</i></p>	350.00
<p><b>Methichi Bhaji</b>  <i>Fenugreek leaves stir-fried with chopped onions, predominantly flavoured with garlic.</i></p>	350.00
<p><b>Aluche Phadphade</b> (Seasonal)  <i>A must dish in Maharashtra marriages. Colocasia (Arbi) leaves cooked with a dash of tamarind and jaggery, with a handful of soaked peanuts, split gram and cashews. Goes very well with Masala Bhat.</i></p>	320.00
<p> <b>Shev Bhaji</b>  <i>A recipe from Nagpur, thick gravy of finely chopped onions and tomatoes, flavoured with ginger-garlic &amp; topped with thick Shev. (gram flour crisps)</i></p>	350.00
<p><b>Paneer Bhurjee</b>  <i>Grated cottage cheese (Paneer), sauteed with chopped onion and tomatoes, mildly spiced with Garam Masala.</i></p>	350.00

## vegeterian cuisine

<b>Matar Usal</b> <i>Fresh green peas cooked in coconut-based green gravy.</i>	Baht 250.00
 <b>Veg. Kolhapuri</b> <i>Dices of vegetable cooked in a spicy red Kolhapuri gravy.</i>	320.00
<b>Wangyache Bharit</b> <i>Egg plant roasted, mashed and tempered with onion, tomatoes and special Maharashtrian spices.</i>	320.00
<b>Paneer Butter Masala</b>	320.00
<b>Palak Paneer</b>	320.00
<b>Flower Matar Dry</b>	300.00
 <b>Paneer Tikka Masala</b>	320.00

## koshimbir (raita)

<b>Khamang Kaakdi</b> <i>Finely chopped cucumber mixed with crushed &amp; roasted peanuts and chopped green chillies, tempered lightly with clarified butter, cumin seeds and asafoetida.</i>	120.00
<b>Kaakdi / Kaanda / Tomato Raita</b> <i>Chopped Cucumber/Onion/Tomato mixed with yoghurt (Dahi).</i>	120.00
<b>Pineapple Raita</b> <i>Dices of Pineapple in yoghurt.</i>	120.00
<b>Boondi Raita</b> <i>Crisp boondi (fried gram mini-balls) in yoghurt.</i>	120.00
<b>Mixed Vegetable Raita</b> <i>Mixed vegetables in yoghurt, flavoured with special masala.</i>	120.00
<b>Green Salad</b>	120.00

## aamti (dal)

*aamti is a thin gravy prepared from cooked lentils, which is usually mixed with rice.*

 <b>Tikhat Aamti</b> <i>A special Maratha recipe with chopped onions.</i>	<b>Baht</b> <b>280.00</b>
<b>Puneri Aamti</b> <i>A recipe from Pune...with tamarind, jaggery and Goda Masala (a special combination of spices) sweet and tangy.</i>	<b>280.00</b>
<b>Fodniche Varan</b> <i>Made from split green gram (Moog), very lightly tempered with clarified butter (Ghee) and green chillies.</i>	<b>230.00</b>
<b>Dal Methi</b> <i>Fenugreek leaves added to Dal (cooked grams), tempered with red chillies and fenugreek seeds.</i>	<b>260.00</b>
<b>Dal Fry</b> <i>A favourite recipe of Dal (yellow pigeon peas), flavoured mildly with garlic, tempered with mustard seeds and asafoetida.</i>	<b>230.00</b>
<b>Dal Tadka</b> <i>Most popular Indian yellow lentil stew. Cooked yellow lentils (or mixed lentils) tempered with onion, tomato and Indian spices. Usually mixed with white rice or as a side dish with Indian bread.</i>	<b>250.00</b>
<b>Kadhi</b> <i>Traditional recipe of buttermilk thickened with gram flour, tempered with cumin seeds and curry leaves.</i>	<b>230.00</b>
<b>Tomato Saar</b> <i>Maharashtrian style tomato soup, thickened with fresh coconut milk and lightly tempered with cumin seeds and curry leaves.</i>	<b>200.00</b>
<b>Plain Varan</b> <i>A plain boiled split gram with turmeric powder, cumin seeds, Asafoetida and salt.</i>	<b>180.00</b>



non vegeterian gravy



 <b>Chicken Kolhapuri</b> <i>Kolhapuri vibrant and spicy red chicken gravy (Rassa) with special spices.</i>	Baht 350.00
 <b>Chicken Saoji</b> <i>An exotic and spicy recipe from Nagpur. Chicken cooked with Warhadi' black Masala in dry coconut gravy.</i>	350.00
<b>Chicken Mahvani</b> <i>Tenderly cooked chicken in a special coconut-based gravy, with predominant flavour of caraway seeds (Shahi Jeera) and juliennes of ginger.</i>	350.00
 <b>Chicken Mirch Masala</b> <i>Chicken sauteed in an interesting green masala of coriander and green chilies, cooked to perfection.</i>	350.00
<b>Chicken Methi</b> <i>Complimenting flavors of fresh fenugreek leaves and chicken, cooked together in a thick onion gravy.</i>	350.00
<b>Kombadi Wade (5 pcs.)</b> <i>Deep-fried gram flour dumplings served with chicken in coconut-based gravy with mild ginger-garlic paste.</i>	400.00
<b>Mutton Wade</b> <i>Deep-fried gram flour dumplings served with soft-cooked mutton in coconut-based gravy with ginger-garlic paste.</i>	500.00
<b>Mutton Mahvani</b> <i>Tenderly cooked mutton in a special coconut-based gravy, with predominant flavour of caraway seeds (Shahi Jeera) and juliennes of ginger.</i>	400.00
 <b>Mutton Kolhapuri</b> <i>Mutton cooked in a Kolhapuri spicy red gravy (Rassa) with special spices.</i>	400.00
 <b>Mutton Saoji</b> <i>Exotic and spicy recipe from Nagpur. Mutton cooked with 'Warhadi' black masala in dry coconut gravy.</i>	400.00
<b>Mutton Kheema</b> <i>Perfect blend of flavor and spice. Minced meat cooked with onions, tomatoes and Garam Masala.</i>	400.00
<b>Mutton Sukka / Chicken Sukka</b> <i>Specially from Kolhapur, perfectly cooked tender pieces of mutton / chicken with masala of onion, ginger, garlic and coconut.</i>	400.00/350.00
<b>Anda Curry</b> <i>Boiled eggs cooked in thin onion-tomato gravy and spices.</i>	300.00
<b>Anda Masala</b> <i>Boiled eggs cooked in thick onion-tomato gravy with spices.</i>	300.00
 <b>Tambda Rassa</b> <i>An authentic, traditional spicy thin red gravy recipe from Kolhapur.</i>	150.00
<b>Pandhra Rassa</b> <i>An authentic, traditional thin white gravy recipe from Kolhapur.</i>	150.00
 <b>Varadhi Chicken / Mutton</b> <i>Varadhi style spicy rassa</i>	350.00/400.00
 <b>Kaala Chicken / Mutton</b> <i>Old Traditional Recipe From Konkan Region In Which Dry Coconut &amp; Onions Are Directly Burnt On Flames With Raw Spices.</i>	350.00/400.00

## fish gravy

	Baht
<b>Goan Fish Curry</b> (Bangda/Surma/Pomfret) <i>Staple food of Goa. Fish cooked in tangy and spicy red gravy with dash of tamarind and smooth fresh coconut gravy.</i>	330.00 / 380.00 / 420.00
<b>Malvani Fish</b> (Bangda/Surma/Pomfret) <i>Fish cooked in coconut-based gravy with a coastal punch by addition of Kokum fruit (Sour Apple).</i>	330.00 / 380.00 / 420.00
<b>Maasyache Kalvan</b> (Bangda/Surma/Pomfret) <i>Fish curry recipe. A typical home-made recipe of onion and coconut curry.</i>	330.00 / 380.00 / 420.00
<b>Goan Zinga Masala</b> <i>Prawns Curry Goan style, with a hint of spices and full of flavour.</i>	400.00
<b>Malvani Prawn Curry</b> <i>Prawns cooked in a coconut-based gravy with special spices like Nagkeshar and Tirphala.</i>	400.00
<b>Prawns Kalvan</b> <i>Recipe of marinated prawns cooked in onion-coconut curry.</i>	400.00
<b>Crab Curry</b> <i>Whole crab cooked in a malvani style spice and tangy gravy of coconut base.</i>	420.00
<b>Tisrya Sukka / Curry</b> <i>clams - mussels (shimplya) cooked freshly ground coconut based gravy with whole Garam Masala.</i>	400.00
<b>Prawns Fry Masala</b> <i>Prawns fry masala is a simple delicious flavourful dish made of fresh Prawns, onions, tomatoes &amp; spice powders. It is also known as Prawns fry masala pairs well with Rice Bhakari or Chapati (Poli)</i>	400.00
<b>Sukka (Dry Fish)</b> <i>Kindly ask for availability</i> <i>Bombil Chutney / Sukat Chutney (Ask for availability)</i> <i>Dry preparation of Bombay Duck Fish.</i>	300.00

RATE & SIZE OF FISH MIGHT CHANGE AS PER MARKET CONDITION & AVAILABILITY

<b>Poli</b> (Chapati) <i>Flatbread of wheat flour; rolled and roasted on a griddle.</i>	<b>Baht</b> <b>40.00</b>
<b>Tandulachi Bhakari</b> <i>Hand-flattened rice flour bread, roasted on a griddle then puffed on fire.</i>	<b>100.00</b>
<b>Jwarichi Bhakri</b> <i>Hand-flattened sorghum (Jowar) flour; roasted on a on a griddle then puffed on fire.</i>	<b>100.00</b>
<b>Bajrichi Bhakri</b> <i>Hand-tapped Pearl millet (Bajra) flour; roasted on a flat pan, then puffed on fire.</i>	<b>100.00</b>
<b>Puri</b> (5 pcs.) <i>Deep-fried flat bread, made from wheat flour.</i>	<b>100.00</b>
<b>Tandoor Roti</b> (Plain) <i>Variety of wheat flour flat bread cooked in tandoor.</i>	<b>50.00</b>
<b>Tandoor Roti</b> (Butter) <i>Variety of wheat flour flat bread cooked in a tandoor with butter.</i>	<b>60.00</b>
<b>Naan</b> (Plain) <i>Variety of flat bread of refined wheat flour; cooked in a tandoor.</i>	<b>70.00</b>
<b>Naan</b> (Butter) <i>Variety of flat bread of refined wheat flour; cooked in a coal-fired earthen pot.</i>	<b>80.00</b>
<b>Wade</b> <i>Deep-fried mixed flour dumplings, a perfect combination with Malvani chicken or mutton gravy.</i>	<b>150.00</b>
<b>Garlic Naan</b> <i>Refined wheat flour flattened bread, studded with chopped garlic and cooked in a tandoor.</i>	<b>100.00</b>
<b>Kulcha</b> <i>Yeast free leavened Indian bread prepared from refined wheat flour.</i>	<b>100.00</b>
<b>Tandoori Paratha</b> <i>A multi layered Indian bread made with wheat flour (or refined wheat flour) cooked in a tandoor.</i>	<b>90.00</b>

**roti**

**Vegetarian****Steamed Rice***Plain Basmati rice.***Baht  
150.00****Veg. Pulao***Long-grain rice, cooked with vegetables and spiced lightly with cloves, cardamom, cinnamon and Bay leaves.***200.00****Masale Bhaat***Small grain rice cooked with select spices, Goda Masala and vegetables. Goes well with Aluche Phadphade.***280.00****Moogachi Khichadi***Split green gram and rice, cooked together to a soft consistency and tempered lightly.***250.00****Fodnicha Bhaat***A household recipe of rice, tempered and cooked with chopped onion.***220.00****Tawa Pulao***Rice with fresh vegetables tossed on tawa or pan***250.00****Half Steamed Rice****100.00****Curd Rice****250.00****Veg. Biryani***Veg Biryani is an aromatic rice dish made by cooking basmati rice with Mixed Veggies, Herbs & Biryani Spices***300.00****Non-Vegetarian****Chicken Biryani***A one dish meal of long grain rice and chicken cooked with spices, condiments and fried onions, then laced with curry.***380.00****Mutton Biryani***A one dish meal of long grain rice and marinated mutton cooked with spices, condiments and fried onions, then laced with curry.***400.00****Kolambi Khichadi***Authentic konkan rice preparation of prawns***450.00****Prawns Biryani***A one dish meal of half-cooked long grain rice and marinated prawns cooked with spices, condiments and fried onions.***450.00****Egg Biryani***A one dish meal of long grain rice and boiled eggs cooked with spices, condiments and fried onions, then laced with curry.***300.00****Egg Pulao***Basmati Rice flavored with cardamom and cinnamon and laced with fried onion and Indian masalas. Served with boiled egg.***280.00**



vegetarian

<b>Shrikhand Puri</b> (5 pcs Puri)	Baht 250.00
<b>Amrakhand Puri</b> (5 pcs Puri)	250.00
<b>Puri Bhaji</b> (5 pcs Puri) <i>Boiled potatoes cooked in onion thick gravy, served with deep-fried flat bread.</i>	220.00
<b>Veg. Pulao &amp; Tomato Saar</b> <i>Long-grain rice, cooked with vegetables and spiced lightly with cloves, cardamom, cinnamon and Bay leaves served with a thin soup of tomatoes and fresh coconut milk.</i>	250.00
<b>Moogachi Khichadi &amp; Kadhi</b> <i>Split green gram and rice, cooked together to a soft consistency and tempered lightly served with tempered buttermilk thickened with gram flour.</i>	250.00
<b>Aloo Paratha, Dahi &amp; Pickle</b> <i>Variety of wheat flour flat bread, stuffed with spiced mashed potatoes served with yoghurt and pickle.</i>	220.00
 <b>Zunka, Bhakri, Thecha, Taak</b> (Buttermilk) <i>Zunka is dry pithala goes with bhakri, thecha is made up of green chilli, garlic with raw onion.</i>	300.00
<b>Pithale, Bhakri, Thecha, Taak</b> (Buttermilk)	300.00

non-vegetarian

<b>Kheema Paratha</b> <i>Variety of wheat flour flat bread, stuffed with spiced minced meat.</i>	320.00
<b>Kheema Pav</b> <i>A minced meat cooked with onion garlic and tomatoes served with bread.</i>	320.00

## vegetarian

	Baht
<b>Peshwa Thali limited</b> (Not available on Saturday) Dry Veg, Veg gravy, Sprouts preparation, Poli (Indian flat bread), Salad (Raita), Fried Snack, Butter milk, Dal, Rice preparation, and a sweet dish.	400.00
<b>Peshwa Maha Thali unlimited</b> (Available only on Saturday)	500.00
<b>Peshwa Special Silver Thali</b> (Maharashtrian Pangat ) (Only Available on Booking minimum 15)	600.00

## non-vegetarian

(Minimum 30 minutes preparation time)

 <b>Chicken Thali</b> (Kolhapuri) Chicken Sukka (dry), Chicken Rassa (gravy), Tambda Rassa, Pandhra Rassa, Dahi Kanda (onion in yoghurt), Poli/Bhakari (flat bread), Rice, Papad & Sweet. (limited)	550.00
 <b>Chicken Thali</b> (Malvani) Chicken Sukka (dry), Malvani Chicken Rassa (gravy), Dahi Kanda (onion in yoghurt), Poli/Bhakari (flat bread), Rice, Solkadhi, Papad & Sweet. (limited)	550.00
 <b>Mutton Thali</b> (Kolhapuri) Mutton Sukka (dry), Mutton Rassa (gravy), Tambda Rassa, Pandhra Rassa, Dahi Kanda (onion in yoghurt), Poli/Bhakari (flat bread), Rice, Papad & Sweet. (limited)	600.00
 <b>Mutton Thali</b> (Malvani) Mutton Sukka (dry), Malvani Mutton Rassa (gravy), Dahi Kanda (onion in yoghurt), Poli/Bhakari (flat bread), Rice, Solkadhi, Papad & Sweet. (limited)	600.00
<b>Fish Thali</b> (Bangda, Surmai, Pomfret) Fish fry (dry), Fish Curry (gravy), Dahi Kanda (onion in yoghurt), Poli/Bhakari (flat bread), Rice, Solkadhi, Papad & Sweet. (limited)	450.00 / 550.00 / 600.00
<b>Egg Masala Thali</b> Anda Curry (boiled egg in gravy), Anda Bhurjee (Indian Scrambled eggs), Dahi Kanda (onion in yoghurt), Poli/Bhakari (flat bread), Rice, Papad & Sweet. (limited)	420.00
<b>Kolambi Thali</b> (Prawns) Kolambi Masala, Kolambi Rawa Fry, Kolambi Rassa, Sukat chutney with solkadhi, bhakri, sweet. (limited)	600.00
<b>Extra on Demand</b> (Only for Veg. Thali)	
<b>Bhaji</b>	100.00
<b>Curd</b>	100.00
<b>Aamti</b>	100.00
<b>Gravy</b>	100.00
<b>Steamed Rice</b>	100.00

<b>Shira</b> <i>Semolina soft-cooked in clarified butter (Ghee) and sweetened.</i>	<b>Baht</b> <b>150.00</b>
<b>Pineapple Shira</b> <i>Shira cooked with pineapple.</i>	<b>170.00</b>
<b>Shrikhand</b> <i>Hung yoghurt mixed with sugar, flavoured with saffron and cardamom. Eaten with Puri (deep-fried bread).</i>	<b>220.00</b>
<b>Aamrakhand</b> <i>Mango flavored Shrikhand.</i>	<b>270.00</b>
<b>Puran Poli</b> <i>Flat bread stuffed with a soft mixture of cooked split Bengal gram &amp; jaggery.</i>	<b>180.00</b>
<b>Aamras (Seasonal)</b> <i>Thick, creamy mango pulp.</i>	<b>250.00</b>
<b>Dudhi Halwa</b> <i>Grated bottle gourd cooked with clarified butter (ghee), Khawa (thickened milk) and sweetened milk.</i>	<b>200.00</b>
<b>Gajar Halwa</b> <i>Grated carrots cooked with clarified butter (ghee), Khawa (thickened milk) with sweetened milk.</i>	<b>200.00</b>
<b>Ukadiche Modak (Only with prior order)</b> <i>Steamed rice flour dumplings, stuffed with an interesting mixture of fresh coconut and jaggery.</i>	<b>80.00</b>
<b>Baasundi</b> <i>Thick, sweetened cardamom flavoured condensed milk, garnished with nuts and served chilled or warm.</i>	<b>250.00</b>
<b>Gulabjam (3 pcs.)</b> <i>Deep-fried dumplings of Khawa (thickened milk) soaked in sugar syrup with cardamom.</i>	<b>150.00</b>

## sweets





- *Orders take minimum 30 minutes to be served.*
- *Do not cancel the order once placed.*
- *Rates of fish recipes might change as per conditions.*
- *We provide services for Outdoor Caterings.*
- *Special menu card is available at the Reception.*
- *We provide Home Delivery services.*
- *Food once delivered needs to be consumed within the next 2 hrs.*

### ***Restaurants Timings:***

*Weekdays :*

*9.00 am to 11.30 pm (Snacks time: 9.00 am to 11.30 am & 4.00 pm to 7.30 pm)*

*Saturday & Sunday:*

*7.00 am to 11.30 pm (Snacks time: 7.00 am to 11.30 am & 4.00 pm to 7.30 pm)*

### ***Location:***

*Peshwa Novotel Bangkok Sukhumvit 20*

*19/9 Sukhumvit 20 Alley, Khwaeng Khlong Toei, Khlong Toei, Bangkok 10110, Thailand*

*For More Detail Please Call*

***Thailand: +66 63 121 2240***

