

*Pondichery  
Café*

FOOD MENU

S O F I T E L  
MUMBAI BKC

# Dear Guest

Please let us know if you are allergic to any ingredients.

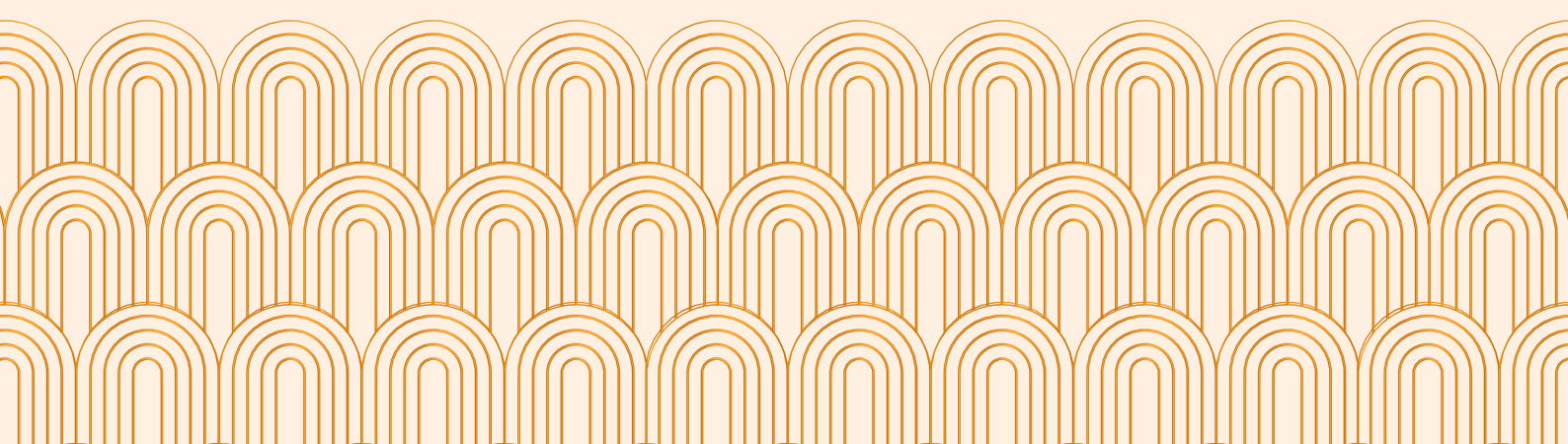
Price quoted are exclusive of government taxes as applicable.

We levy service charge @5%.

The payment of this service charge is voluntary and should you not wish to pay this amount, please do let us know so that it may be waived off.

 Vegan

 Vegetarian



# Soups

ROASTED TOMATO AND BASIL SOUP ■	525
<i>Garlic bread</i>	
WILD MUSHROOM SOUP ■	525
<i>Truffle oil, garlic bread</i>	
CHICKEN SWEET CORN SOUP	575
<i>Mild broth with egg drop</i>	
TOM YUM GOONG	575
<i>Spicy prawn broth, mushroom, tomato, lemongrass, fresh chillies</i>	
SOUP OF THE DAY (VEG   NON VEG)	525   575
<i>Please ask the server for daily selection</i>	

# Salads and Cold Appetizers

QUINOA AND ARUGULA SALAD ■ 🌱	725
<i>Dried cranberry, avocado, cherry tomato, honey mustard dressing</i>	
GRILLED PEAR AND GOAT CHEESE SALAD ■ 🌱	725
<i>Mesclun, cherry tomato, caramelized nut, maple vinaigrette</i>	
BURRATA AND TOMATO SALAD ■ 🌱	725
<i>Mesclun, pesto barley, balsamico</i>	

## KALE CAESAR SALAD

*Lettuce, sour dough crouton, anchovies, parmesan, bacon, Caesar dressing*

Vegetarian ■ 🌱	750
With poached egg	775
With Sous vide chicken	775
With grilled prawn	825
With smoked salmon	825

## NEW AGE GREEK SALAD ■

725

*Bell pepper, onion, Kalamata olives, Pomegranate, corn, cucumber, Tomato, feta, vinaigrette*

## THAI "YUM" SALAD

*Onion, tomato, garlic, chilli, celery*

With tofu and cashewnut	725
With chicken   prawns	725   825

# Appetizers

## VEGETARIAN SUSHI ASSORTMENT

1425

*Selection of six sushi, wasabi, pickled ginger, soya sauce*

## NON VEGETARIAN SUSHI & SASHIMI ASSORTMENT.

1525

*Selection of six sushi and sashimi, wasabi, pickled ginger, soya sauce*

## SICHUAN CHILLI CHICKEN

925

*Wok tossed chicken, onion, bell pepper, green chilies, Asian sauces*

## THAI GAI PING

925

*Marinated chicken skewers, tamarind - chilli dip, greens*

## BBQ CHICKEN WINGS

925

*Mesclun salad*

RIVER SOLE GOUJONS	1025
<i>Crumbed fish slices, lemon, rocket and parmesan salad Pommery mustard, tartar sauce</i>	
MEDITERRANEAN PLATTER	1375
<i>Spanish Pork ham, smoked salmon, smoked chicken, avocado mole 2 types of cheeses, Tzatziki, Mustard, greens, sour dough bread</i>	
PRAWN SALT N PEPPER	1075
<i>Tossed with onion, bell pepper and Asian spices</i>	
BOMBAY BAKED NACHOS ■	875
<i>Pico de gallo, avocado mole, mozzarella cheese sauce, refried beans</i>	
PAKORAS	
<i>Chickpea batter fritters</i>	
Mixed vegetable 🍷	825
Onion bhajia 🍷	825
Cottage cheese 🍷	925
Egg	875
SUBZ GALAWAT ULTE TAWA KA PARATHA - JYRAN SPECIALITY ■	875
<i>Pan seared vegetable galettes marinated with Indian spice</i>	
SHAHI GALAWAT KE KEBAB - JYRAN SPECIALITY	1025
<i>Mouth melting lamb mince patty, pan seared and marinated with chef's secret spices</i>	

## Tandoori Appetizers

LEHSUNI JHINGA	1425
<i>Jumbo prawns, yoghurt - garlic marinade, charcoal roast, mint chutney</i>	

MUTTON SHEEKH KEBAB	1025
<i>Ground lamb skewers, charcoal roast, mint chutney</i>	
HIGHWAY MURGH TIKKA	975
<i>Chicken marinated in yoghurt, red chilli, spices, charcoal roast, mint chutney</i>	
PANEER SASHLIK ■	875
<i>Cottage cheese, bell pepper, yoghurt marinade, charcoal roast, mint chutney</i>	
ANAR BADAM KE ALOO	875
<i>Potato with almond and fresh pomegranate cooked in a clay oven</i>	

## Sandwich and Burgers

*All sandwiches and burgers are served with french fries or side salad*

GRILLED VEGETABLE SCARMOZA SANDWICH ■ 🍌	850
<i>Lettuce, grilled pepper, zucchini, tomato, arugula, cheese, jalapeno, avocado</i>	
<i>Choice of bread - white / multigrain / sour dough</i>	
CLASSIC CLUB SANDWICH ■ 🍌	950
<i>Grilled chicken, lettuce, tomato, emmenthal, fried egg</i>	
<i>Bacon, turkey ham</i>	
<i>Choice of bread - white / multigrain / sour dough</i>	
CROQUE MONSIEUR	1020
<i>Turkey Ham, gruyere, béchamel sauce, golden buttered toasted bread</i>	
CAPRESE PANINI	850
<i>Tomato, buffalo mozzarella, pesto, arugula, avocado</i>	
BOMBAY GRILLED SANDWICH ■ 🍌	850
<i>Curried potato, onion, beetroot, bell pepper, cheese</i>	
<i>choice of bread - white/ brown</i>	

GRILLED CHICKEN AND AVOCADO SANDWICH	950
<i>Sous vide chicken, mayonnaise, jalepeno, avocado mole, emmenthal</i>	
<i>Choice of bread - white/ brown</i>	
MUMBAI PAAV ■ 🍌	
<i>With potato vada, garlic chutney</i>	925
<i>With upside down masala omelette</i>	950
KATHI ROLL ■ 🍌	
<i>Cottage cheese, onion, bell pepper</i>	925
<i>Chicken tikka, onion, egg</i>	950
VEGETABLE BURGER ■ 🍌	1020
<i>Double potato patties, lettuce, tomato, caramelized onion, yellow cheddar, south west sauce</i>	
CORN FED CHICKEN BURGER	1050
<i>Double Chicken patties, lettuce, tomato, caramelized onion, cheddar, fried egg, south west sauce</i>	
TENDERLOIN BURGER	1100
<i>Double tenderloin patties, lettuce, tomato, caramelized onion, Gherkin, cheddar, fried egg, south west sauce</i>	

## Pizza

MARGHERITA ■ 🍌	850
<i>tomato, mozzarella, fresh basil leaves</i>	
GIARDINIERA	
<i>Tomato, bell pepper, artichoke, olives, jalapeno, cherry mozzarella, arugula</i>	870
<i>Tomato and pesto base</i>	950

HORTELANA ■ 🍌	870
<i>Tomato, grilled zucchini, bell pepper, mushroom, ricotta, corn, jalapeno, mozzarella. Tomato base</i>	
PANEER TIKKA PIZZA ■ 🍌	870
<i>Cottage cheese, tomato, bell pepper, onion, nigella seeds, mozzarella. Tomato base</i>	
POLO FORZA	950
<i>Grilled chicken, mushroom, bell pepper, artichoke, pickled onion, arugula. Tomato and pesto base</i>	
CHICKEN INDIANNA	950
<i>Chicken tikka, onion, tomato, fresh chillies, pickled onion, jalapeno, Tomato base</i>	
AMERICANA	970
<i>Pork pepperoni, mozzarella, arugula Tomato base</i>	

## *Pasta and Risotto*

PENNE AND MUSHROOM AGLIO OLIO PEPPERONCINO	950
<i>Chilli , garlic, truffle oil, cherry tomato, basil leaves</i>	
FUSSILI ARRABIATA ■	950/975/1020
<i>Tomato sauce, chilli flakes Veggies / chicken / prawn</i>	
FUSSILI CHICKEN ALFREDO	1020
<i>Grilled chicken, mushroom, cream sauce, parmesan</i>	
FETTUCCHINI GAMBERI	970
<i>Prawn, garlic, cherry tomato, arugula, parmesan</i>	
LINGUINI BOLOGNESE	950
<i>Meat sauce. Lamb / Tenderloin</i>	
RISOTTO MANTECATO AL PARMIGIANO CON POLLO	970
<i>Parmigiano cheese and chicken risotto</i>	
WILD MUSHROOM RISOTTO 🍌	950
<i>With truffle oil and herbs</i>	



# Western Mains

QUICHE LORRAINE	950
<i>Pastry crust, egg, ham, Swiss cheese, Served with green salad</i>	
MEDITERRANEAN QUICHE	925
<i>French pastry crust, oven dried tomato, zucchini, pepper, goat cheese; served with green salad</i>	
CORN FED GRILLED CHICKEN	1050
<i>Mashed potato, mushroom jus, sautéed greens</i>	
COQ AU VIN	1050
<i>Chicken braised with red wine, mushroom and onion</i>	
CONFIT DUCK	1250
<i>Sarladaise potato, beetroot and orange salad, confit garlic Thyme jus</i>	
FISH AND CHIPS	1150
<i>Crispy beer batter fish, tartar sauce, salad, pommes frites</i>	
CHILEAN SEABASS ACQUA PAZZA	2500
<i>Tomato, white wine, Kalamata olives, capers, French beans</i>	
GRILLED SCOTTISH SALMON	1350
<i>Spaghetti aglio olio, grilled asparagus, lemon butter</i>	
GRILLED TIGER PRAWNS	2350
<i>Mushroom risotto, sautéed greens</i>	
GRILLED NEW ZEALAND LAMB CHOPS	2350
<i>Single bone chops, mashed potato Steamed vegetables, jus</i>	

GRILLED TENDERLOIN 1250  
*Mashed potato, steamed vegetables, jus*

SIDES 250  
*Pommes puree: mash potato*  
*Pommes frites: French fries*  
*Steamed vegetables*  
*Green asparagus*  
*Salad Mesclun : Mixed leaves*

## Asian Mains

THAI CURRY WITH JASMINE RICE- RED AND GREEN ■ 850  
*Vegetable, tofu, eggplant, basil and coconut milk*  
*Chicken, eggplant, basil, coconut milk ,served with st*

WOK TOSSED ASIAN GREENS 850  
*Soy garlic basil sauce*  
*Sichuan sauce*  
*Black bean sauce*

GRAPHAO GAI 950  
*Wok tossed minced chicken with long beans, basil, chilli and garlic*

GOONG PHAD CHHA 1150  
*Wok tossed prawns with Asian vegetables and herbs*

PLA PHAD PONG KARI 1050  
*Wok tossed fish with curried onion and celery sauce*

## THAI FRIED RICE

*With pokchoy, onion, tomato topped with a fried egg*

<i>Vegetarian</i>	900
<i>Chicken</i>	950
<i>Prawn</i>	1050

## PHAD THAI

*Stir fried sweet and sour flat noodles, chives, sprouts, tofu.*

<i>Chicken</i>	950
<i>Prawns</i>	1050

## HAKKA NOODLES

<i>Vegetarian</i>	900
<i>Chicken</i>	950
<i>Prawn</i>	1050

STEAMED JASMINE RICE	600
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## *Indian Curries*

SHAHI PANEER ■	950
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*Cottage Cheese, onion, tomato and cashew gravy with Indian spices*

SANGRI KE KOFTE – TUSKER SPECIALITY ■	950
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*Cottage cheese and Bamnera bean dumplings, tomato and yoghurt gravy*

SUBZ PANCHMELA – TUSKER SPECIALITY ■	850
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*Selection of 5 vegetables with Rajasthani spices*

LASANIYA BATAKA – TUSKER SPECIALITY ■	850
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*Gujarati potato dish with garlic, onion and tomato*

GATTA NU SHAAK – TUSKER SPECIALITY ■ <i>Steamed and fried gram flour dumpling in yoghurt and tomato gravy</i>	850
RAJASTHANI KADHI – TUSKER SPECIALITY <i>Spicy yoghurt gravy, a delicacy of Rajasthan</i>	850
PUNJABI BAINGAN BHARTA ■ <i>Oven roasted eggplant mash with onion, tomato and garlic</i>	850
GANDANE KA SAAG – JYRAN SPECIALITY ■ <i>Chopped spinach and mustard leaves tempered with garlic and red chillies</i>	850
ALOO AAP KI PASAND ■ <i>Sada Jeera aloo</i> <i>Masala aloo</i> <i>Aloo gobhi matar Tariwala aloo</i>	850
BUTTER CHICKEN – JYRAN SPECIAL <i>Charcoal grilled chicken in tomato and cashew sauce</i>	1050
TARIWALA MURGH <i>Home style thin chicken curry, Indian spices</i>	1050
NALLI NIHARI – JYRAN SPECIAL <i>Chef's secret recipe of lamb shank curry cooked with exotic spices</i>	1040
BHUNA GOSHT <i>Lamb on bone cooked with onions and Indian spices</i>	1250
MALWANI POMFRET CURRY <i>Fish simmered in red chilli and coconut curry, flavoured with kokam</i>	1200
KADHAI JHINGA <i>Prawns tossed with onion, bell pepper, tomato and spices</i>	1250

VEGETABLE BIRYANI ■	950
<i>Aromatic rice preparation with vegetable and saffron cream</i>	
MURGH DUM BIRYANI	1050
<i>Chicken biryani cooked with long grain rice, saffron milk and aromatic Indian spices</i>	
MUTTON AWADHI BIRYANI	1250
<i>Saffron flavoured rice preparation with lamb</i>	
MASALA BAJRA PULAO - TUSKER SPECIAL	850
STEAMED BROWN RICE	600
STEAMED BASMATI RICE	500
PIND DE CHOLE ■	850
<i>A Punjabi specialty preparation made with chick peas tempered with dry pomegranate seeds and asafoetida</i>	
DAL - AL - JYRAN ■	900
<i>Black lentils cooked overnight on a clay oven finished with butter and cream</i>	
YELLOW DAL TADKA	850
<i>Yellow lentils tempered with garlic and cumin</i>	
INDIAN TANDOORI BREADS	250
<i>Naan / Roti / Parantha</i>	
<i>Plain / Butter / Garlic butter</i>	
<i>Kulcha</i>	300
<i>Potato / Cottage Cheese / Onion / Cheese</i>	
SIDES	
<i>Raita - Kachumber / Aloo -Boondi / Cucumber-mint / Tomato-Basil</i>	200
<i>Plain curd</i>	200
<i>Indian green salad</i>	200
<i>Masala papad</i>	250

CHEESE PLATTER 1050  
*Selection of five cheeses, sliced apple, walnuts,  
red grapes fig compote*

## Dessert

SEASONAL FRUIT SALAD ■ 750

GULAB JAMUN ■ 750  
*Deep fried sweet cheese dumplings, sugar syrup*

ASSORTED KULFI ■ 750  
*Please ask server for daily selection*

ICE CREAM SELECTION ■ 750  
*Choice of three scoops, please ask server for daily selection*

RAINBOW CAKE ■ 750  
*Seven colour moist cake, Italian butter cream, namelaka rose dust*

PASSION AND COCONUT PANACOTTA ■ 750  
*Fresh coconut cream, passion fruit jelly*

NEWYORK CHEESE CAKE 850  
*Baked cream cheese ,crunch almond base ,berry compote*

70% CHOCOLATE BATENOIR 850  
*Baked chocolate fudge, cocoa whipped ganache, vanilla ice cream*

MADAGASCAR CRÈME BRULEE 750  
*Almond biscotti, macaroon*

# Little Guest's Menu

ROASTED TOMATO SOUP 950  
*Slow roasted tomato soup, garlic, thyme, onion, tomato*

## Mains

NAPOLITAN ■ 525  
*Spaghetti, fresh oven roasted tomato sauce, basil, parmesan*

FISH AND CHIPS 625  
*Crisp tempura fish, tartar sauce, salad, French fries*

CHICKEN BURGER 525  
*Chicken patty, romaine lettuce, tomato, fried egg, cheddar, beet-root and onion relish, onion rings*

## Pizza 8 inch

MARGHERITA ■ 650  
*Oven dried tomatoes, mozzarella, fresh basil leaves*

POLO FORZA 675  
*Chicken tikka, onion, tomato, fresh chillies, pickled onion, jalepeno, Tomato base*

## Dessert

RAINBOW CAKE 425  
*Seven colour moist cake, Italian butter cream, namelaka rose dust*

70% CHOCOLATE BATENOIR ■ 425  
*Baked chocolate fudge, cocoa whipped ganache, vanilla ice cream*

KIDS SUNDAE ICE CREAM ■ 425

## Soup

MULLIGATAWNY- 182 KCAL ■ 655  
*Cumin, Madras curry spices, red lentils, garlic, onion, Tomatoes, pea, vegetable broth*

## Appetizer

CHILLI MOCK MEAT - 304 KCAL ■ 655  
*Wok Tossed Onion, Pepper, Soy Sauce*

## Main Course

CHILEAN SEABASS ACQUA PAZZA-245KCAL 2380  
*Tomato, white wine, Kalamata olives, capers, French beans*

CHICKEN BASQUAISE- 399 KCAL 1390  
*Tomatoes, red and green peppers, white wine, garlic, olive oil, fresh herb salad*

EGGPLANT INVOLTINI - 340 KCAL ■ 900  
*Eggplant, tomatoes, garlic, pine nuts, ricotta, lemon zest, fresh herbs, low fat parmigiano cheese*

## Dessert

NEWYORK CHEESE CAKE - 124 KCAL. ■ 750  
*Baked cream cheese ,crunch almond base ,berry compote*

MADAGASCAR CRÈME BRULE - 350KCAL 850  
*Almond biscotti, macaroon*



# Discover De-Light

A gastronomic adventure in healthy eating. De-Light by Sofitel is a pleasurable surprise of refined taste with the freshest ingredients and tempting flavors. Developed exclusively by Thalassa Sea & Spa, the recognized nutrition and wellness experts in France for over 40 years. De-Light reflects the unique skills of our Sofitel Chefs in creating innovative array of well-balanced, low calorie meals to help you meet your health and weight goals in delicious style

## Appetizer

1. SPINACH AND LENTIL SOUP - 98 KCAL ■

*Parmesan cheese, basil, lentils, carrots, spinach, lemon*

2. QUINOA AND ARUGULA SALAD - 72 KCAL ■

*Dried cranberry, avocado, cherry tomato, honey mustard dressing*

## Main Course

1. ROASTED NEW ZEALAND LAMB- 320 KCAL

*Cumin crusted New Zealand lamb, cumin, lemon and coriander roasted aubergine, spiced tomato sauce*

2. EGGPLANT INVOLTINI - 340 KCAL ■

*Eggplant, tomatoes, garlic, pine nuts, ricotta, lemon zest, fresh herbs, low fat parmigiano cheese*

# Dessert

1. PASSION AND COCONUT PANACOTTA - 168 KCAL ■

*Fresh coconut cream, passion fruit jelly*

2. FRESH CUT FRUIT - 196 KCAL ■

Please choose one appetizer, one main and one dessert

INR 2380/- (includes non-vegetarian main course)

INR 2050/- (includes vegetarian main course)



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