



UNWIND



AL FRESCO ★ BISTRO ★ LOUNGE

FOOD MENU

INDIAN SOUP

Shevayi Tomato Shorba Rs.175/-
Indian veg
Vermicelli in a thick tomato broth chilli

Badam Makai ka Shorba veg Rs225/-
Thick rich soup, holy basil oil

CLAY OVEN

VEGETARIAN

Malai Broccoli Rs275/-
Florets of Broccoli marinated with malai and cashew nut paste served with spicy thecha-mayo

Makhmali Paneer Rs275/-
Soaked in curd, cheese and cashew paste to give smooth and velvety texture & grilled to perfection for a melt-in-your-mouth feel

Til-E-Paneer Rs275/-
Soft cottage cheese marinated in yogurt & hot Indian spices

Broccoli Peas Kebab Rs275/-
Lebanese style of kebab marinated with zatar powder & tahina paste

Bahare Chaman Rs275/-
Blend of selected vegetable stuffed with cheese, spices coated with oats served with chutney

Kumbh Ka Mela Rs.300/-
Assorted handpicked mushroom mildly marinated & Som Tom

Indo Thai Seekh Rs.275/-
Combination of dried fruit & corn marinated with Thai curry paste served with peanut butter.

NON-VEGETARIAN

Hari Mirch Aur Methi Ke Kebab

Choice Fish / Jhinga Rs.325/400/-
A unique combination of Thai & Indian spice

Barbados Ke Jhinge Rs.400/-
Caribbean Malibu rum, Jerkspice, saffron & hang curd

Classic Tandoori Full/Half Rs.550/300/-
Chicken marinated in a tenderizing mixture of yogurt, lemon juice, and spices and the meat is slashed to the bone in several places helping the marinade penetrate

Lawang Lasooni Tangdi Rs.400/-
Healthy option of Tasty Aromatic flavour coated with lawang & garlic, served with pudina chutney

Zafrani Murg Tikka Rs.350/-
Combination of rich cream, yogurt & saffron served peanut chutney

Murgh Anari Seekh Rs.350/-
Mince, green spices, Halloumi cheese & anar in pocket of pita

Persian Kebab Rs.350/-
Breast boneless tikka, marinated in lemon juice, parsley, kosher salt served with lavash

Moroccan Seekh Rs.400/-
Juicy mutton minces kebab, lime, parsley, onion, cilantro, and cumin & quinoa tubule

Tandoori Pork Chop Rs.559/-
Imported Pork Chop Marinated with Indian spice, well cooked in charcoal oven served with roasted bacon apple chutney

MAIN COURSE

VEGETARIAN

Paneer Khada Masala veg	Rs.300/-
Paneer Burji	Rs.250/-
Paneer Kali Mirch	Rs.300/-
Lasooni Palak	Rs.250/-
Methi Chaman	Rs.250/-
Vegetable Jalfrazie	Rs.275/-
Vegetable Makhanwala	Rs.300/-
Okra Delhi Style	Rs.300/-
Two way Aubergine Bharta	Rs.250/-
Tamatar Aur Mrichi Ka Salan	Rs.275/-
Kofta Dill ki khushi veg	Rs.300/-
Dry fruit kofta, fresh farm green pea's gravy, cream & butter	
Kadai Tossed Exotic Vegetables veg	Rs.300/-
Semi dry spicy exotic vegetable, tomatoes & peanut	

NON-VEGETARIAN

Fish Tikka Masala	Rs.350/-
Tandoor Cook Fish Toss in Butter Garlic Masala	
Thembili ki Fish Curry	Rs.350/-
Indian Shore Salmon simmered in coconut, chilli, onion & tamarind	
Pomfret in Green Masala	Rs.400/-
Pomfret cooked in delicate green masala gravy	
Prawns in Kalimirch Masala	Rs.400/-
Prawns Toss in Tongue tickling hot black pepper gravy	
Prawn Pepper Masala	Rs.400/-
Tanjori style curries leaves & mustard seeds	
Lahori Murg	Rs.350/-
A typical North Frontier Kadai Chicken	
Murg Makh-rani	Rs.350/-
Butter Chicken	Rs.350/-
Chicken Jalfrazie	Rs.350/-
Murg Ki Kadhai	Rs.350/-
Methi Garlic Chicken	Rs.350/-
Murg Methi Yusufi	Rs.350/-
Murg Dum Asifi	Rs.350/-
Sukhaa Murg	Rs.350/-
Nizami Gosht	Rs.400/-
Lamb cubes with hot cream green curry finished with saffron and fennel	
Kareli ki Nihari	Rs.450/-
(Bony Pieces of Baby Leg, Cooked in Aromatic Gravy)	
Rogan-E-Nishat	Rs.400/-
(Lamb Chop and Cubes in Caramelized Onion, Tomato Gravy)	

DAL

Tadkewali Arhar **Rs.150/-**
Yellow lentils, tempered with local spice

Dal Kabila **Rs.150/-**
Whole masoor stirred with curry leaves & touch of cream

Khaas-e-Kaali Daal **Rs.175/-**
"Black urad" simmered overnight combined with tomatoes, fresh cream and butter

RICE

PREPARATIONS

Steam Rice/Jeera **Rs.125/-**

Dum Pot Biryani

- Murgh **Rs.325/-**
- Gosht **Rs.375/-**
- Zhingha **Rs.400/-**
- Subzi **Rs.275/-**

Dal Khicdi **Rs.325/-**

ROTI

KA KHAZANA

Whole Wheat Roti **Rs.25/-**

Naan

- Plain **Rs.35/-**
- Butter **Rs.45/-**
- Garlic **Rs.45/-**

Magadh Ka Naan **Rs.50/-**
Melon seeds, poppy and Black Sesame topped

Jodhpuri Paratha **Rs.50/-**
Onion, chilli & coriander Flavoured

Masala Kulcha **Rs.50/-**

ASIAN FLAVOUR SOUP

Healthy Oriental

Veg/Chicken/Prawns Rs.175/185/200/-

Asparagus, bamboo shoot, Mushroom finished with sesame oil

Luscious egg droops Rs.175/-

A flavour of kaffir Orange

Spicy Crab Meat Rs.200/-

Traditional Chinese soup with coriander & crab

Traditional Medium thick soup

Veg / Non Veg Rs.175/225/-

Manchow / sweet corn / hot & sour

STARTERS

Hot Peri-Peri

- Cottage cheese Rs.250/-

- Chicken Rs.325/-

- Prawns Rs.350/-

Crispy Hot & Spicy Lotus Root Rs.300/-

Home recipe, Try and find out

Mushroom Trio Rs.300/-

Wok toss mushroom with chilli and oyster sauce

Tofu Chilli Garlic Rs.300/-

Silken tofu tossed in chilli garlic

Crispy Water Chestnut Rs.300/-

Tempura fried chestnut & silken tofu in hot sriracha sauce

Sauté Farm Rs.300/-

Mildly tossed green veg, glass noodles, and burnt garlic in Hunan sauce

Mongolian Stir-fry

- Chicken Rs.300/-

- Shrimp Rs.350/-

- Roasted Lamb Rs.400/-

Crispy golden meats & vegetable roll in Mongolian sauce

Lemon Chicken Rs.350/-

Oven roasted chicken tangy lemony sauce & hint of coriander

Tiger Prawns, Red Rs.400/-

Namjhin Style

Thai bird chilli with spinach, roll in chilli garlic

Chicken Koh Samui Rs.350/-

Coconut flavour green Thai sauce

Thai clouds Fish Rs.400/-

Crispy Thai fish top of with steam white egg

Pomfret Xo Chilli Dry Rs.500/-

Deep fry pomfret tossed with bell pepper & Xo

Thai sweet chilli

Chicken/Veg Rs.350/300/-

Tossed in three types bell pepper in red sauce

Blasted Red Chilli Tsing Hai Style

- Chicken Rs.350/-

- Fish Rs.400/-

- Prawns Rs.450/-

Prawns In Honey Chilli Rs.400/-

Milap of sweet and spicy

Pork in xo chilli sauce Rs.350/-

Juicy pork tenderloin cook with tangy xo chilli sauce

DIM SUM

Broccoli and Water Chestnut	Rs.300/-
Corn N Spinach	Rs.300/-
Crystal Chicken	Rs.350/-
Wasabi Prawns	Rs.400/-

MAINS

OPTION

Honey pepper sauce / Chilli garlic sauce
Thai curry Red / Green

CHOOSE ANY ONE

Seasonal Vegetable	Rs.275/-
Cottage Cheese and Tofu	Rs.300/-
Fish	Rs.350/-
Prawns	Rs.350/-
Chicken	Rs.325/-
Roasted Lamb	Rs.400/-
Pork	Rs.350/-

RICE PREPARATIONS

Option of Stella Rice Or Thai Jasmine Rice (Choose Any One)

Brunt Chilli Rice / BBQ Fried Rice /
Butter garlic Seasonal Vegetable

OPTION

Vegetables	Rs.250/-
Chicken	Rs.300/-
Prawns	Rs.350/-
Sea Food	Rs.400/-
Pork	Rs.350/-
Mix meat Rice	Rs.450/-

CHOICE OF

NOODLES

Regular Noodles /Udon / Soba

Mild OR Spicy

Vegetables & Tofu	Rs.300/-
Eggs	Rs.300/-
Chicken	Rs.350/-
Sea Food	Rs.400/-
Pork	Rs.350/-

CONTINENTAL SOUP

Zuppa de Fungi Rs.200/-
Truffled mushroom soup

Windies Pumpkin Rs.200/-
An aromatic pumpkin soup & half n half

Grilled Corn & Curry Chowder Rs.200/-
A Tex- max favourite with hints of local flavour

SALAD

Tomato Basil
Veg/Chicken/Prawns Rs.225/250/300/-
Served with red onion, cucumber, olive, arugula lettuce & balsamic reduction

Broccoli, Avocado & Kale Rs.225/-
Quiona, kalsundimustard dressing,
Veg/Grill Chicken.

Asian Roasted Squash & crispy
Veg/Chicken Rs.175/225/-
Spring onion, cilantro combination of hot & citrus dressing

Ceaser Salad Veg/Chicken Rs.225/300/-
(Fresh Farm Lettuce with Bread Croutons, Olive and Vegetable)

FLAT BREADS PIZZA BURGER SANDWICH

Gourmet Veggie Flat Bread Rs.200/-
A mix grilled exotic veggie, scarmoza cheese

Three Mushroom Flat Bread Rs.200/-
Three kind of mushroom, goat cheese & truffle oil

Char Smoke Chicken Flat Bread Rs.250/-
Spicy flat bread with black mountain cheddar cheese

Black pepper Salami Flat Bread Rs.250/-
Chicken salami baked with Emmental cheese

PIZZA

PIZZA BASES TO CHOOSE FROM

- MIST SIGNATURE THIN CRUST
- HIGH FIBBER MULTI GRAIN
- HEALTHY WHOLE WHEAT

PIZZA TOPPINGS & CHEESE TO CHOOSE

FIAMMA **Rs.500/-**

(Tomato, mozzarella with onions, crushed chillies, olives and oregano)

CAPRESE **Rs.500/-**

(Fresh tomatoes, buffalo mozzarella, basil and extra virgin olive oil)

SPINACI ROMANA **Rs.500/-**

(Garlic wilted spinach with buffalo mozzarella, pine nuts, tomato, and extra virgin olive oil)

LAZIO **Rs.550/-**

(Artichokes, sun dried tomato, roast garlic, caramelized onions and parmesan)

MUSTARD CHICKEN WITH GARLIC CONFIT AND THYME **Rs.600/-**

(Pommery grilled chicken with slow poached garlic infused with thyme)

SALAMI WITH JALAPENO **Rs.600/-**

(Spicy salami with jalapeno and fresh fennel leaves)

OCEANIC PEARL **Rs.650/-**

(Calamari and shrimp with chilli, garlic and olive oil, provolone)

SMOKED SALMON AND DILL **Rs.650/-**

(Tomato, fresh mozzarella cheese, onions and fresh dill with Norwegian cold smoked salmon)

CAPRICCIOSO **Rs.600/-**

(Anchovies with capers & green pepper with provolone)

REGULAR ITALIAN

WILD MUSHROOM **Rs.600/-**

TRIFOLIATE

(Garlic parsley and white wine braised mushrooms, with goat cheese)

PIZZA ALA NEPOLITANA **Rs.500/-**

(Fresh farms vegetables, Cajun spice, olive, caper, scarmoza cheese)

PIZZA ALA RUSTIKA **Rs.550/-**

(Chicken coin salami, mozzarella cheese & chilli flakes)

PIADINES

(Salad served with pizza) Complimentary

Ceaser Salad

(Fresh Farm Lettuce with Bread Croutons, Olive and Vegetable)

SALUTE KHORYATIKI

(Fresh vegetable with lemon, garlic, oregano, olive oil, feta and olives)

BRAISED CHICKEN WITH LEMONS

(Moroccan style pickle of chicken and lemon served with mustard)

EXTRA SALAD WILL BE CHARGED

VEG/CHICKEN **Rs.150/200/-**

BURGER

Green Pea & Bean **Rs.250/-**
A patty of vegetable, hummus, zatar spice & tangy mango Chutney fries served with tomato and thyme Mock tail

Taxi Maxi **Rs.300/-**
Chicken mince patty cook with Mexican spice, sunny side up & fries, poached raw mango Mock tail

Galavati Burger **Rs.400/-**
Tender Lamb mince patty cook with Indian Deccan spice, Monterrey jack cheese & fries, served with cherry Virgin Mojito

Fish Steak Burger **Rs.350/-**
Grilled Panco coated basa fish, Lemon Chilli Dip, served with jamun and black salt Mock tail

Spicy chicken sliders **Rs.300/-**
Brunt Garlic, hot peri peri, & fries

Korean sliders (Lamb/Prawns) **Rs.350/-**
Small prawns cook in honey, soy, ginger with fries, Siracha Mayo

Ham and bacon Burger
Char grilled ham, rap with bacon served with honey mustard mayo

SANDWICHES

Black Island S/w **Rs.189/-**
option of grilled Chicken
Black china mushroom, Multigrain Bread, mouth melting cheddar cheese, paprika fries

Aubergine & Bocconcini **Rs.189/229/-**
S/W / CHICKEN
Crusty ciabatta, caramelized onion, jalapenos, fries

Ham and Cheese S/W **Rs.199/-**
Combination of Smoked grilled ham with slice cheese, caramelized onion, and grilled tomatoes

Unwind Club S/W **Rs.229/-**
with bacon **Rs.249/-**
Slice of vegetable, cottage cheese, grilled smoked chicken, Fresh egg & banana mock tail

CONTINENTAL STAR TERS

VEGETARIAN
Soft & Hard Gnocchi **Rs.250/-**
Handmade pasta & fresh water chestnut toss in basil garlic sauce

Plantain & Pepper Fitters **Rs.250/-**
Shallow fry fitters dipped in tangy sauce

Crostini **Rs.200/-**
Choice of Bread
- Rye/ French / Garlic baguette
Toppings
- Mushroom Rugu, Tomato, Basil, Chicken, Prawns

Asparagus on Toast (egg) **Rs.250/-**
Row of Asparagus baked, mild spicy Hollandaise Sauce

BBQ Pork Ribs 4pices **Rs.399/-**
Brazilian pork Ribs roll in Testy Jamaican bbq. Sauce served with crunchy potato fries

COURSE

VEGETARIAN

Slow grilled harissa cottage cheese, piquant ratatouille. Basil pesto & saffron dill sauce **Rs.350/-**

Eggplant Zucchini Parmagiano **Rs.350/-**
Parmesan baked vegetable topped with Mozzarella

NON-VEGETARIAN

Cilantro Garlic Fish - Basa **Rs.325/-**
- Indian salmon **Rs.350/-**
Field beans, baby tomatoes, new baby potatoes

Lemon Rosemary Seared **Rs.350/-**
Chicken Breast
Mashed potatoes, Lebanese bread and cacik

RICE PREPARATIONS

Wild Mushroom Risotto
Veg

Rs.300/-

DESSERTS

Drunken Pineapple
with Vanilla /Chocolate

Rs.225/-

American Chocolate
Mud Pie (egg)

Rs.275/-

Fried Plantains with Ice Cream

Rs.250/-

Coconut Dumplings

Rs.250/-

BAR

BITES

Paneer Chilli	Rs.300/-
Kung Puo Potato	Rs.300/-
Garlic Bread	Rs.250/-
Garlic Baked Potatoes veg	Rs.300/-
Crispy Vegetable, Hot Garlic Sauce	Rs.325/-
Kele aur peas ke samosa (jain) 6 pc	Rs.300/-
Vegetable Cocktail samosa 6pc	Rs.300/-
Chicken Chilli	Rs.300/-
Hot Buffalo Wings with peri peri sauce 8pc	Rs.400/-
Teriyaki Chicken Wings 8pc	Rs.400/-
Herbs Garlic Crispy Lamb	Rs.450/-
Cha Co Chetty Fish 6pc	Rs.375/-

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