



Frothy Mugs

Where life tastes better

Soup Bowl



Healthy Salads



LEMON CORIANDER SOUP 215

Simmered Veg broth to serve with fresh coriander and hint of fresh lemon

CREAMY MUSHROOM SOUP 215

Creamy mushroom soup cooked with onion and garlic with a hint of thyme and served with garlic bread

MANCHOW SOUP 215

A flavourful aromatic soup simmered in creamy veg broth served with garlic bread

CREAM OF TOMATO & BASIL 215

A classic favourite made with selected ripe tomatoes, blended with fresh basil and garlic, served with croutons and soup sticks

HOT & SOUR 160

A flavourful and tangy soup blended with veggies and served with crispy soup sticks

GOODIES OF VEGGIE SALAD 320

A refreshing medley of crisp Tomatoes, cucumbers, onions, peppers, fetta cheese and olives dressed in a vinaigrette dressing

HEALTHY LENTIL BOWL 330

A wholesome blend of lentils, quinoa, and soft cottage cheese, finished with a drizzle of balsamic dressing—light, filling, and full of goodness

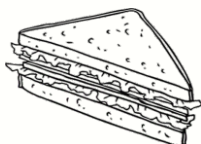
CRUNCY FRUIT SALAD 330

Crisp Seasonal fruits, celery, and crunchy walnuts, drizzled with honey and tossed in a creamy mayo dressing

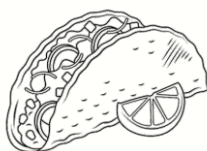
FARM FRESH GREEN SALAD 185

An assortment of onion, cucumber, beetroot, carrots, radish, and tomato, with fresh green chilli and lemon on the top

Sandwiches and Paninis



Quick Bites



BUTTER MINT VEG SANDWICH 310

Indian taste of butter and mint clubbed with farm fresh seasonal vegetables served with crunchy potato fries

CLUB SANDWICH 385

Multi-layer sandwich with the stuffing of paneer, lettuce, grilled veggies, melted cheese, served with crispy French fries

CHEESE GARLIC BREAD 240

Golden, crispy garlic bread topped with a cheddar garlic spread, served with hot chilli or Tabasco sauce

PANINI VEGETABLE FOCACCIA 380

A perfectly baked and grilled Focaccia bread stuffed with roasted bell peppers zucchini, capsicum, and melted cheddar cheese, served with crispy potato wedges

CHEESE GRILLED SANDWICH 240

Crunchy grilled cheese sandwich served with crispy golden fries by the side

PANEER TIKKA WRAP 340

Tandoor roasted chunks of paneer dressed with fresh veggies and seasoned with a dash of melted cheese and mustard sauce

GINGER MUSHROOM BOWL 340

Mushroom buttons accompanied with bell peppers carrots onion tossed in ginger coriander sauce

BURGER – CAFÉ SPECIAL 330

In-house baked buns, gently baked and filled with a crispy aloo tikki, mayo, cheese slice, spicy jalapeño, diced cucumber onion tomato, fresh lettuce and served with a side of coleslaw and crunchy fries

LOADED TACOS 340

Crispy taco shells filled with red beans, bell peppers, sour cream, fresh tomato salsa, and creamy guacamole

PALAK PAPRI CHAAT 250

Crispy pan-fried Palak leaf and papri, in yoghurt, tangy mint and sweet chutneys, dusted with aromatic spices, fruit chunks and crunchy sev

FRENCH FRIES 185

Selected finger chips deep fried and tossed with aromatic and tangy spices to offer a crunchy feast

Applicable government taxes will be added.

Pasta



Hand-crafted Pizza



AGLIO-E-OLIO 420
Spaghetti tossed in olive oil and garlic sauce with chilli flakes, topped with sprinkle of parmesan and fresh parsley

BASIL PESTO PASTA 435
Choice of pasta tossed in a fragrant Basil pesto sauce made with fresh garlic, olive oil, and parmesan

ALFREDO SAUCE PENNE PASTA 420
Pasta served in a velvety smooth white sauce made from cream and butter and choice of veggies

CREAMY MUSHROOM BASIL PESTO SAUCE 455
Fettuccine pasta enveloped in a creamy mushroom sauce with a touch of Basil Pesto

ARRABBIATA SAUCE PENNE PASTA 415
Pasta tossed in spicy tangy tomato sauce with a hint of garlic, fresh basil, Jalapeno and herbs accompanied by Garlic toastes

ADD EXTRA VEGETABLES 60
Choice of Pasta: Penne, Spaghetti Fettuccine
All pastas served with garlic bread

PIZZA MARGARITA 440
Seasoned with hand crushed peeled tomatoes, mozzarella cheese, fresh basil, and extra virgin olive oil

ALL LOADED CAFÉ SPECIAL 520
A delectable feast topped with mushrooms, corn, bell pepper, jalapeño, olives, red paprika, and mozzarella cheese

TANDOORI PANEER PIZZA 540
Topped with chunks of tandoori paneer with capsicum, red paprika, onion, capsicum, olives and mozzarella cheese on thin crust

VEGGIE PARADISE PIZZA 450
A flavoury foursome combo of red paprika, black olives, capsicum with vegetables and cheese

MAKE IT EXTRA CHEESY!!! 75

Applicable government taxes will be added.

Tandoori Delicacies



The Chinese Wok



PANEER TIKKA 450

ASK CHEF FOR THE FLAVOUR OF THE DAY

Tender chunks of paneer marinated in a blend of spices and yogurt, grilled to perfection in a tandoor

SESAME DAHI KEBAB 420

kebabs infused in the aroma of Indian spices, stuffed with creamy tangy yoghurt crowned with sesame

FROTHY MUGS TANDOORI PLATTER 570

An assortment of Tandoori hots, a blend of makhani and spicy delicacies accompanied by Mint/ Ananrdana chatni, served with tandoori Kulcha and chole by the side

STUFFED TANDOORI MUSHROOMS 415

Button mushrooms stuffed with a flavourful blend of cheese and spices, charred in the tandoor for a smoky bite

SOYA CHAAP MALAI/MASALA 400

Soya Chaap marinated in traditional Indian spices or marinated in cream and grilled to match your taste buds

CHOW MEIN/ HAKKA NOODLES 280

Authentic Indian style noodles stir-fried with vegetables

VEG. FRIED RICE/ SCHEZWAN FRIED RICE 280

A fragrant, wok-tossed rice with aromatic scallions and garlic, or spicy Schezwan sauce added to fried rice to give hot smoke

HONEY CHILLI POTATOES/ CAULIFLOWER 300

Double-fried crispy potato wedges/cauliflower coated in a deliciously sweet and spicy honey sauce

CHEESE CHILLI/MUSHROOM 430

Crisp fried paneer cubes/mushroom buttons tossed in a flavourful chilli garlic sauce, Ask for your choice of dry or gravy style

VEGETABLE MANCHURIAN 350

Soft, golden-fried vegetable dumplings served in a spicy Sauce. Ask for your choice of dry or gravy style

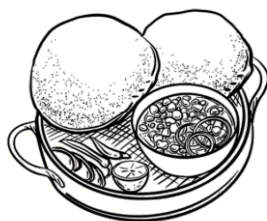
EXOTIC VEGGIES IN GARLIC SAUCE 340

Selected English vegetables tossed in hot garlic sauce

Applicable government taxes will be added.

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Flavours - North India



DAL MAKHANI

Black lentils simmered overnight in a rich, buttery tomato gravy, for deep, buttery and aromatic spice flavour.

350

GARLIC YELLOW DAL/SMOKY

Split yellow lentils tempered with tomatoes, garlic and aromatic species. To your choice could be infused with smoky ghee flavour

340

PANEER MAKHANI/KARAH

Soft paneer cubes cooked in red ripe tomato and butter gravy, With the aroma of mild spice infused for a perfect flavour

440

SEASONAL VEG.

Handpicked seasonal vegetables cooked in Indian roasted spices topped with ginger julians and green coriander

395

CHOLE BHATURE

A North Indian Dish Pairing chickpeas curry with Bhatura seasoned with onion rings, slit green chilli and lemon served with pickle or chhach

295

AMRITSARI KULCHA

Potato, onion or paneer Stuffed Tandoori kulchas served with Panjabi chole and pickle and onion

275

VEGETABLE PULAO

Fragrant basmati rice cooked with seasonal vegetables infused with Indian roasted spices

290

PARANTHA TANDOOR

Potato, onion or paneer Stuffed Tandoori parantha served with butter, pickle, curd or Chaach

130

INDIAN BREADS

Laccha Paratha / Pudina Laccha Paratha

Plain / Butter / Missi Tandoori Roti

Plain / Butter / Garlic / Chilli Garlic Chur Chur Naan

70/75
40/50/55
50/60/70/75

RICE

Steamed Rice / Jeera Rice

140/150

RAITAS

Veg / Boondi / Plain Curd

120/110/90

Applicable government taxes will be added.

Flavours - South India



Sweet Teeth



GHEE MASALA DOSA/PLAIN	240/210
RAWA GHEE MASALA DOSA/PLAIN	240/210
UTTAPAM - ONION/ MASALA	215/245
IDLI SAMBAR	185
VADA SAMBAR	185
CAFÉ FROTHY MUGS COMBO Idli, Vada, Choice of Uttapam or Masala Dosa, Sambhar	395
EXTRA SAMBAR	50
WALNUT BROWNIE	280
CHOCO TRUFFLE	280
WALNUT PIE	315
WAFFLES WITH ICE CREAM	285
GULAB JAMUN	200
THE FROTHY MUGS AFFOGATO A scoop of Ice cream floating in a shot of brewed espresso to make a delightful combo of Hot, cold, sweet and bitter	320
CHOICE OF ICE CREAM Vanilla, strawberry, chocolate, butterscotch Service with the choice of chocolate/strawberry or Kiwi sauce	210

Applicable government taxes will be added.

Frothy Mugs



SIP *chill* REPEAT

Refreshing Beverage/ Mocktails



Aerated Drinks



FRUIT PUNCH Crushed ice chilled pulpy fruity punch, topped with the freshness of mint and lemon Ask for the choice of seasonal fruit	240
ICE TEA – PEACH/ LEMON/ APPLE Blended with Crushed ice and freshly brewed black tea	195
VIRGIN MOJITO A classic combination of mint, lime, and choice of water or soda perfect drink for every occasion	215
LEMONADE – SWEET/ SALTED/ MASALA Refreshing lemonade, mint with the choice of sweet, salted, or masala served with soda/water	175
BLUE OCEAN A tropical drink with curacao and citrus combination served with soda or ginger ale	210
GREEN APPLE A refreshing drink with the tartness of green apples and flavours of mint and lemon	210
PASSION FRUIT MOJITO Passion fruit crush shaken vigorously with a hint of mint served with refreshing soda and topped with lemon	220
MINERAL WATER	50
PEPSI/COKE/ THUMS UP/ SPRITE	100
DIET COKE	115
RED BULL	180

Applicable government taxes will be added.

The Coolers/ Coffee/ Smoothies



Hot Cofee/Tea



COLD COFFEE	195
COLD COFFEE	220
Served with a scoop of Ice cream of your choice	
LATTE	185
MOCHA	185
AMERICANO	160
SHAKES – VANILLA/ BUTTERSCOTCH	245
CHOCOLATE/STRAWBERRY/ OREO	
SEASONAL SMOOTHIE (Mango/Banana/Kiwi)	245
EXTRA WHIPPED CREAM	40

Vanilla/chocolate/caramel/hazelnut syrup, or a scoop of ice cream for an extra punch

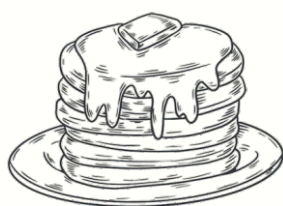
LATTE	175
MOCHA	175
AMERICANO	150
CAPPUCCINO	175
ESPRESSO SINGLE/ DOUBLE	100/120
HOT CHOCOLATE	225
ADD FLAVOURS	40

Vanilla/ Caramel/ Hazelnut

THE FROTHY MUGS LEAF TEA/LOPCHU	140
A special blend with Lopchu Darjeeling golden green leaf tea, for mood enhancing tea experience	
DARJEELING/ MASALA TEA	120
Premium Darjeeling, or selected spices Masala chai, with or without milk	
GREEN/ LEMON DIP DIP TEA	105
Light, aromatic green tea or lemon tea for a refreshing sip	
GINGER HONEY LEMON TEA	110
A soothing blend of ginger, honey, and lemon—perfect for when you need a little comfort	

Applicable government taxes will be added.

Breakfast/ All Day Along



CHOLE BHATURE

A North Indian Dish Pairing chickpeas curry with Bhatura seasoned with onion rings, slit green chilli and lemon served with pickle or chhach

295

PURI BHAJI

Potato Curry served with deep fried wheat bread and pickle curd by the side

250

BREAD BUTTER TOAST

Two slices of plain or toasted breads served with butter, jam, marmalade and choice of Tea/coffee

150

CEREAL BOWL

Cornflakes/Chocos/Muesli served with hot or cold milk

150

TANDOORI PARANTHA

Potato, onion or paneer Stuffed Tandoori parantha served with butter, pickle, curd or Chaach

130



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