

SQUARE MEALS

<ul style="list-style-type: none"> Choley Bhature 🌶️ Spicy curried chickpeas, fermented bread Vegetable Mappas, Appam 🍃 Vegetable, coconut milk, fennel, fermented bread Paneer Lahori, Butter Garlic Naan Cottage cheese, bell peppers, rich tomato gravy Subz Panchtaran, Roti Beans, carrot, spinach, cauliflower, lotus root, green peas, yellow chilli cashew gravy Bean Curd Saag Wala, Makki Roti 🍃🍃 Tofu, leafy spinach paste, garlic oil Alleppey Chemmeen Curry with Appam 🌶️ Prawn, coconut, fermented bread Chepala Pulusu, Steamed rice 🌶️🍃 Traditional Andhra style fish curry Butter Chicken, Garlic Naan Char grilled chicken, buttery tomato gravy Kori Gassi, Malabari Paratha 🌶️ Mangalorean chicken curry, flaky bread Mutton Irachi Pepper Fry, Malabari Paratha 🌶️ Shredded Lamb, brown onion, pepper corn, flaky bread Gosht Kadha Masala, Garlic Kulcha 🌶️ Tender lamb boneless, cooked Indian spices 	<p>825</p> <p>875</p> <p>1000</p> <p>1000</p> <p>1000</p> <p>1500</p> <p>1500</p> <p>1250</p> <p>1500</p> <p>1500</p> <p>1500</p>
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SIDES

<ul style="list-style-type: none"> Dal Tadka Dal Makhani Bissibele Huli Anna Multigrain Khichdi 🍃🍃 Oats, bajra, red rice, green moong, spices, olive oil Thayir sadam Basmati rice Steamed / ghee / lemon / green peas Raita Indian breads Roti (plain, butter) Khameeri Naan (plain, garlic, cheese, butter) Kulcha (plain, stuffed) 	<p>625</p> <p>625</p> <p>550</p> <p>550</p> <p>500</p> <p>500</p> <p>250</p> <p>250</p>
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BIRYANI 🍃

<ul style="list-style-type: none"> Nizami Subz Biryani Aromatic and a subtle flavoured dum biryani Hydrabadi Chicken Biryani 🌶️ Boneless chicken, basmati rice, yoghurt, chilli, coriander, mint Awadhi Gosht Biryani Tender lamb morsels, basmati rice, saffron, clarified butter 	<p>1100</p> <p>1300</p> <p>1400</p>
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DESSERTS SAMPLER

<ul style="list-style-type: none"> Zaffarani Malai Kulfi Saffron reduced milk, sweetened, almond chikki Rasmalai Cottage cheese, saffron milk reduction Angoori Rabdi (Sugarfree) Reduced milk dumplings Mocha Chocolate Black Bottom Pie (Eggless) Oreo crust, whipped coffee brulee, chocolate ganache, cream Klimpt Hazelnut mousse, double chocolate brownie, rocher glaze Spiced Apple Cake Apple & hazelnut sponge, maple butter cream 	<p>750</p> <p>750</p> <p>750</p> <p>750</p> <p>750</p> <p>750</p>
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ICE CREAMS

<ul style="list-style-type: none"> Banana and salted caramel Bitter chocolate Cheesecake, oreo 	<p>625</p> <p>625</p> <p>625</p>
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ESSENTIALS

JUICES

Fresh	350
Canned	150

MILKSHAKE

Strawberry / Banana Carmel / Chocolate / Vanilla	500
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COFFEE

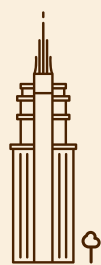
Hot	500
Macchiato / Ristretto / Flat white Latte / Cappuccino / French press	
Iced	
Frappe / Mocha / Fresh Mint Vanilla and Cinnamon	

SIGNATURE TEAS

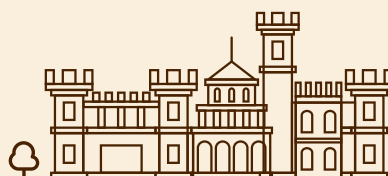
Signature Tea / TWG	500
Selection of: Earl Grey / Chamomile / English Breakfast / Darjeeling / Assam	
Indian Masala Chai	500

WATER

Perrier	350
Still Himalayan / Veen	250/350
Energy Drink	250
Aerated Beverages	150



Café
77 EAST



🍃 Vegetarian 🍃 Non Vegetarian 🌶️ Spicy

Prices mentioned above are in Indian rupees, exclusive of applicable government taxes. We levy no service charge. Please inform us if you are allergic to any ingredient.

🍃 Vegan 🍃 Gluten Free 🍃 CP Contains Pork

Dishes marked with mentioned symbols can be prepared vegan or gluten free.