



DO REMEMBER US FOR
PRIVATE BOOKINGS, EVENTS & SPECIAL OCCASIONS
REACH US DIRECTLY ON: 9820805958

FOLLOW & RATE US ON:



STARTER

FRIES

FRENCH/ CHATPATE FRIES 435/500
TRUFFLE PARMESAN FRIES 560

CHIPS & SALSA 400

HOMEMADE TORTILLAS CHIPS SERVED WITH SPICY SALSA AND GUACAMOLE SAUCE (SEASONAL)

CHEESY GARLIC BREAD 490

HOMEMADE BRIOCHE SLIDER BUN WITH CHEESE & GARLIC BUTTER

CHEESY JALAPEÑO BALLS 560

FLAVOURED POTATO WITH CHEESE & JALAPEÑO WITH SWEET CHILLI DIP

CHICKEN LIVER PATE 530

SILKY & SMOOTH PATE IN GARLIC, ONION, THYME, BRANDY & BUTTER SERVED WITH TOASTED BREAD & PICKLE

LOADED POTATO SKIN 650

DEEP FRIED POTATO SKIN PACKED WITH REFRIED BEANS, TOMATOES, ONION & MELTED CHEDDAR CHEESE SANDHEKO

SANDHEKO

BUFF JERKY/ SUKUTI/ SMOKED CHICKEN 680

ROADHOUSE NACHOS 680

CORN CHIPS, CHEDDAR CHEESE, REFINED BEANS, TOMATO, JALAPEÑO, SALSA & SOUR CREAM

CAJUN POTATO WEDGE 490^{VEG}/680

MEDITERRANEAN SPICED POTATO WEDGES WITH BACON BITS & GARLIC MAYO

FRIED PIZZA OR MONTINAIRE PIZZA 825

LIGHT & FLUFFY SMALL FRIED PIZZA DOUGH TOPPED WITH MARINARA, BOCONCCINI & PARMA HAM

GAMBAS AL AJILLO 1550

BIG JUICY PRAWN SWIMMING IN A TASTY GARLICY OLIVE OIL, CHILI & PARSLEY SERVE WITH MULTI GRAIN BREAD

TOKYO CHICKEN 930

OUR VERSION OF CHICKEN CHILLY WITH GREEN CHILLY, GINGER, GARLIC, MIRIN & SOYA SAUCE

CRISPY CHICKEN WINGS 860

CRISPY CHICKEN WINGS WITH SWEET CHILLY SAUCE

LOCAL MOMO 370^{VEG}/470

STEAMED MOMO SERVED WITH SPICY TOMATO PICKLE

TANDOORI SLIDER 615

HOUSEMADE BRIOCHE SLIDER WITH CHICKEN TANDOORI, ONION, TOMATO, CHILLI, MINT & CORIADER YOGURT

LIGHT BITE

CLASSIC CLUB 935

TRIPPLE DECKER WITH HAM, CHICKEN, LETTUCE, TOMATO, ONION, EGG & MUSTARD MAYO SERVE WITH FRENCH FRIES

ROADHOUSE BLUES BURGER 1055

GRILLED CHICKEN PATTY, CHEDDAR CHEESE, GHERKINS, LETTUCE, TOMATO, CAMELIZED ONION & MUSTARD MAYONNAISE SERVED WITH FRENCH FRIES

CHICKEN DAIVOLA WRAP 935

SHREDDED CHICKEN, BACON, VEGGIES WITH SPICY SIRACHA SERVED WITH FRENCH FRIES

PASTA

TOMOTO & BASIL 810^{VEG}/960

PENNE/ SPEGHETTI WITH IMPORTED PELATI TOMATO SAUCE, FRESH BASIL CHICKEN BREAST, SHAVE PARMESAN & EVOO

BOLOGNESE 1060

PENNE/ SPEGHETTI WITH CHICKEN BOLOGNESE, SHAVE PARMESAN, BASIL & EVOO

SPICY MAMACITA 775^{VEG}/930

PENNE/ SPAGHETTI WITH SPICY TOMATO SAUCE, BLACK OLIVES, RUCOLA & PARMESAN

TRUFFLE MUSHROOM 900

PENNE/ SPEGHETTI PASTA SERVED WITH CREAMY TRUFFLE MUSHROOM SAUCE

CARBONARA 895^{VEG}/1080

PENNE/ SPAGHETTI WITH CHOICE OF BACON / MUSHROOM, ONION IN CREAM, EGG YOLK, PARMESAN CHEESE & BLACK PEPPER

WOOD-FIRED LASAGNA 1030^{VEG}/1180

LAYERS OF FLAT PASTA WITH MEAT SAUCE IN TOMATO & BÉCHAMEL SAUCE

ROADHOUSE SPECIAL 840^{VEG}/965

PENNE WITH MUSHROOM OR SMOKED CHICKEN, DRIED TOMATOES, CAPERS, BLACK OLIVES & FETA CHEESE

MAIN

FISH & CHIPS 1180

SERVED WITH TARTARE SAUCE

CHICKEN PARMIGIANA 1235

SHALLOW FRY BREADED CHICKEN, PARMESAN SERVED WITH POTATO & ITALIAN SAUCE

BBQ PORK CHOP 1610

BARBEQUED GLAZED PORK CHOP SERVED WITH JALAPEÑO POTATO & VEGGIES

PAN FRIED FISH 1360

PAN SEARED FISH WITH JALAPEÑO POTATOES, AND LEMON BUTTER SAUCE

LAMB RACK 2795

SERVE WITH MASH POTATO, VEGGIES & ROSEMARY GLAZE

ATLANTIC SALMON 3230

GRILLED SALMON WITH POTATO, VEGGIES & LEMON BUTTER SAUCE

SHARING PLATE

MEAT & CHEESE BOARD 1235

IMPORTED HAM, PARMESAN, GOAT CHEESE, YAK CHEESE, BLUE, BOCONCINI WITH CONDIMENTS

BRUSCHETTA AL TUSCANY 1115

FRESH TOMATO BASIL, GARLIC, CREAMY MUSHROOM & THIN SLICE OF HAM WITH TOMATO & APRICOAT JAM

ROADHOUSE PLATTER 1180

HUMMUS, TZATZIKI, MUHAMMARA, MARINATED OLIVES, SALAD & FRESH BAKED PITA

NEPALI PLATTER 1235

NEPALI STYLE SMOKED CHICKEN SANDEKO, MARINATED DRY BUFF, PEANUTS, SPICY POTATOES, PAPAD, SOY BEAN & BEATEN RICE

SOUP & SALAD

HOUSE MADE SOUP

ROASTED TOMATO 370
TRUFFLE MUSHROOM 490

GREEK SALAD 680

BELL PEPPER, CUCUMBER, ONION, BLACK OLIVES, TOMATO, FETA CHEESE & VINAIGRETTE DRESSING

BOCONCCINI & TOMATO SALAD 740^{VEG}

FRESH SMALL MOZZARELLA CHEESE & TOMATO SALAD WITH BALSAMIC REDUCTION, EVOO & MICRO HERBS

ROADHOUSE CAESAR SALAD 680^{VEG}/865

ASSORTED LETTUCE, SMOKED CHICKEN, BACON CRISPS, BUTTER CROUTONS SERVED WITH CAESAR DRESSING AND PARMESAN CRISPS

HEALTHY GREEN & QUINOA SALAD 740^{VEG}

ASSORTED LETTUCE, CUCUMBER, QUINOA, TOMATO, NUTS, APPLE OR AVOCADO (SEASONAL) WITH HONEY MUSTARD

SIGNATURE WOOD-FIRED PIZZA

FRESHLY MADE HAND-STRETCHED PIZZA, TOPPED WITH THE BEST INGREDIENTS & BAKED TO PERFECTION

MARGHERITA 870

TOMATO SAUCE, BUFFALO MOZZARELLA,
PARMESAN & BASIL

FARMHOUSE 930

SEASONAL GRILLED VEGETABLES, SUN-DRIED
TOMATOES & GARLIC

THE GREEK 930

FETA CHEESE, CHERRY TOMATOES, RED ONION,
OLIVES & OREGANO

MUSHROOM WITH HERBS 965

FRESH MUSHROOM, TRUFFLE OIL & ROCKET LEAF

CLASSIC HAWAIIAN 1060

HAM OR SMOKED CHICKEN, SLICED
PINEAPPLE & MOZZARELLA

CARBONARA 1110

CREAMY SAUCE, SMOKY BACON OR SMOKED CHICKEN
BASIL & PARMESAN

ALA RUCOLA 995

ROCKET LEAVES, SUN-DRIED TOMATOES & GARLIC
PARMESAN CREAM

MEXICANA 965^{VEG}/1120

SMOKED CHICKEN, JALAPEÑOS, CORN, CAPSICUM,
ROASTED TOMATOES, ONION, BLACK OLIVES
& CILANTRO

HAM & MUSHROOM 1120

HAM, ROASTED MUSHROOM & BLACK OLIVES

CAPRICCIOSA 1110

HAM, ARTICHOKE, MUSHROOM,
OLIVES & GARLIC

SMOKED CHICKEN 1120

TOMATO SAUCE, MOZZARELLA & SMOKED CHICKEN

CHICKEN TANDOORI 1110

LOCAL'S FAVORITE ROASTED CHICKEN
IN TANDOORI SPICES

FOUR CHEESE & HERBS 1110

MOZZARELLA, YAK CHEESE, PARMESAN
& CHEDDAR CHEESE

SPICY TUNA 1060

TUNA, CHILLI FLAKES, GHERKINS, ONIONS &
CORINDER LEAF

BARBEQUED PULLED PORK 1240

PULLED PORK, PINEAPPLE, JALAPEÑOS & BELL PEPPER

PEPPERONI 1110/1240

CHICKEN/ PORK SALAMI, BUFFALO MOZZARELLA
& TOMATO SAUCE

SALAMINO 1120

TOMATO SAUCE, MOZZARELLA
& SLICES OF IMPORTED SALAMI

RUSTICANA 1120

COMBINATION OF IMPORTED HAM, SALAMI &
FRESH MOZZARELLA

ROADHOUSE BLUES 1240

SMOKED CHICKEN, JALAPEÑOS, PEPPERONI &
CHEDDAR CHEESE

BACON & SUN DRIED TOMATOES 1110

BACON, SPINACH, SUN DRIED
TOMATO & GARLIC

MORTEDELLA E PISTACHIO 1360

MORTEDELLA HAM, MOZZARELLA CHEESE, BOCONCCINI
CHEESE, DRIZZLE OF HONEY CHILI & DUST WITH PISTACHIO
POWDER

ANY HALF & HALF TOPPING PIZZA OF YOUR CHOICE 1110^{VEG}/1240

MAKE YOUR OWN PIZZA 1110^{VEG}/1240

ONLY 4 TOPPINGS [PEPPERONI / SMOKED CHICKEN /
HAM / SALAMI / BACON / SPICY TUNA / CHICKEN
TANDOORI]

EXTRA TOPPING

ONION / TOMATO / GARLIC	110
SUN DRIED TOMATO	125
BELL PEPPER / SPINACH	135
SWEET CORN / PINEAPPLE	180
ROCKET LEAVES	200
GRILLED VEGETABLES	220
JALAPEÑO PEPPER / BLACK OLIVES	225
BASIL PESTO	230
MUSHROOM	230
SPICY TUNA / TUNA FISH	240
YAK CHEESE	275
HAM / SALAMI	310
SMOKED CHICKEN	300
BACON	365
PARMESAN	335
MOZZARELLA	335
CHICKEN TANDOORI / PEPPERONI	335
PULLED PORK	335
PORK PEPPERONI	365

DESSERT

SIZZLING FUDGE BROWNIE WITH ICE CREAM 560

RED VELVET CAKE 685

DARK CHOCOLATE & CARAMEL CAKE 560

NEW YORK STYLE CHEESE CAKE 745

CLASSIC TIRAMISU 745

BIRTHDAY CAKES AVAILABLE (PRE-ORDER)

PRICES ARE INCLUSIVE OF ALL APPLICABLE TAXES

Beverage

MINERAL WATER 120

FRESH LEMON SODA 155

COKE/FANTA/SPRITE 150

HOMEMADE ICED TEA

LEMON / PEACH 370

PERRIER 330_{ML} 530

TONIC WATER 435

GINGER ALE 530

SHAKE VANILLA/CHOCOLATE 340

LASSI SWEET/BANANA 280/310

FRESH FRUIT JUICE

ORANGE / SWEET LIME 560

WATERMELON 490

FRUIT & VEGGIE JUICE 490

APPLE, CARROT, ORANGE & GINGER
(BEETROOT OPTIONAL)

BREAKFAST IN A GLASS 490

OATS, BANANA, ALMONDS, HONEY &
YOGURT

PEACH & BANANA

SMOOTHIE 465

HOT LEMON WITH HONEY 220

HOT CHOCOLATE 310

TWININGS TEA 250

SERVED IN A POT CHOICE OF GREEN
/ MINT / ASSAM LEMON /
DARJEELING OR EARL GREY

Mocktail

VIRGIN MOJITO 435

FRESH MINT, LEMON,
SUGAR & SODA

ICE-CREAM FLOAT 435

COLA, SCOOP OF VANILLA ICE CREAM
& WHIPPED CREAM

LEMONADE/MINT LEMONADE 310

REFRESHING LEMONADE WITH MINT

FRUITY LEMONADE 310

LEMONADE WITH HINTS OF PASSION
FRUIT & CHERRY



ESPRESSO 245

THE BLEND FEATURING THE FINEST
ARABICA VARIETIES

DOPPIO 330

DOUBLE SHOT OF ESPRESSO

CAPPUCCINO 330

ESPRESSO WITH HOT FROTHED MILK

ICED CAPPUCCINO 340

CAPPUCCINO WITH ICE & SYRUP

ICED AMERICANO 340

BALANCED WITH AMERICANO & SYRUP

CAFFÈ MOCHA 370

ESPRESSO WITH HOT FROTHED MILK &
CHOCOLATE SYRUP

AMERICANO 270

ESPRESSO WITH HOT WATER

CAFFÈ LATTÈ 340

ESPRESSO WITH HOT MILK

ICED LATTÈ/MOCHA 370

COLD BLENDED ESPRESSO WITH MILK
& CHOCOLATE SYRUP

OREO AFFOGATO 370

DOPPIO & VANILLA ICE CREAM
TOPPED WITH OREO

House Wine

RED / WHITE

GLASS 740

BOTTLE 3710

Please ask your waiter
for the wine list

Cocktail

MOJITO 875

WHITE RUM, SODA, LEMON CHUNK &
CRUSHED MINT

PINA COLADA 775

WHITE RUM, COCONUT CREAM &
PINEAPPLE JUICE

CAIPIRINHA 810

RUM LIME WEDGES, BROWN SUGAR
ON CRUSHED ICE

MARGARITA/PEACH

MARGARITA 810/965

TEQUILA, TRIPLE SEC & FRESH LEMON
JUICE WITH ICE

LONG ISLAND ICED TEA 1280

TEQUILA, WHITE RUM, VODKA, GIN
TRIPLE SEC, LIME JUICE TOPPED
WITH COLA

GIN & TONIC 1235

GIN PAIRED WITH TONIC

SANGRIA

BY GLASS 865

BY PITCHER 4095

MULLED WINE 895

RED WINE WITH VARIOUS MULLING
SPICES

HOT RUM PUNCH 715

RUM WITH SPICES & BRANDY

Beer

CARLSBERG CAN/650_{ML} 615/810

SAN MIGUEL, TUBORG, GORKHA 650_{ML} 810

SOMMERSBY APPLE CIDER 250_{ML} 530

HEINEKEN 330_{ML} 865

Local

Spirit 60ML

REGULAR/PREMIUM 560/ 685

BRANDY / RUM / GIN / VODKA / WHISKEY

Imported

Spirit 60ML

CHIVAS REGAL 1115

BLACK LABEL 1090

RED LABEL 865

JACK DANIEL'S 900

TEQUILA SHOT(30ML) 510

BEEFEATER GIN 865

SMIRNOFF 865

BAILEY'S 900

BACARDI 865

CAPTAIN MORGAN 865

NAPOLEON-VSOP 1060

Corkage PER BOTTLE

WINE 1500

WHISKEY/VODKA/GIN/COGNAC 2500