

THE
VILLAGE
ROOFTOP

SOUPS

Rasam Soup 274

A South Indian soup known for its tangy, spicy, and sometimes sweet flavor.

Kozhi Mali Saaru 329

Tempting blend of coriander, black pepper, cumin, turmeric, garlic, chili, asafoetida, fenugreek, mustard, and cloves.

Cream of Wild Mushroom 384

Rich and full-flavored soup made with a variety of wild mushrooms.

Cream of Chicken 384

Classic creamy chicken soup.

SALADS

Caesar Salad (Veg/Chicken) 384 / 439

Romaine lettuce + iceberg + croutons + parmesan cheese tossed in Caesar dressing.

Quinoa Salad (Veg/Chicken) 494 / 549

Romaine Lettuce + Zucchini + Broccoli + Tossed in Balsamic Dressing.

Burrata Rocket Salad 604

Rocket leaf + fresh basil + cherry tomato + olive oil + burrata cheese + lemon honey dressing.

Warm Chilli Prawn Salad 659

Prawns + romaine lettuce + cherry tomato + cucumber + carrot + mint + traditional chili lemon dressing.

 Vegetarian |  Non-Vegetarian

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APPETIZERS

Ricotta Bites 	604
Fresh marinara sauce + goat cheese + feta chunks.	
Quesadilla (Veg/Chicken)  	439/494
Mushroom + spicy salsa + sour cream + guacamole.	
Fully Loaded Nachos (Veg/Chicken)  	384/439
Veg/chicken salsa + refried beans + cream cheese sauce.	
Stuffed Ancho Chillies 	439
Ricotta cheese + goat cheese + fresh tomato sauce.	
Charred Corn 	329
Fresh corn + cocktail sauce + feta cheese.	
Baked Jacket Potato 	604
Roast potato + broccoli + wild mushroom + asparagus + corn purée.	
Chettinad Potatoes Fries 	439
A South Indian dish made by roasting potatoes in Chettinad masala, which is known for its spicy flavor.	
Mushroom Pepper Fry 	439
Mushrooms are cooked with bell peppers and spices.	
Paneer 65 	494
A deep-fried, marinated paneer dish, tossed in a spicy and tangy sauce.	
Paneer Tikka 	549
Paneer cubes marinated in a spicy mixture and grilled in a tandoor.	
Tandoori Chaap (Masala/Afghani) 	494
A marinated vegetarian 'chaap' (mock meat), grilled in a tandoor.	
Green Peas Kebab 	494
A delicious and nutritious appetizer made with green peas and cheese.	
Andra Chilli Paneer 	599
Spicy Andhra-style paneer in a tangy chilli sauce.	

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APPETIZERS

Kesar Moti 	494
Button mushrooms stuffed with cheese and roasted flaxseed, cooked in cashew nut paste with the flavors of saffron.	
Kalander Cheese Kebab 	494
Parmesan & mozzarella cheese mixed with spices and cashew nut, rolled like sausages, skewered, and baked in a charcoal oven.	
Bread Cut Fire Roll 	439
A roll typically made with hang curd, paneer, finely chopped onion, capsicum, and spices, with a crispy deep-fried bread layer.	
Plain Fries 	285
A type of dish made from deep-fried potatoes, typically cut into strips or batons.	
Peri Peri Fries 	329
French fries that are seasoned with peri peri sauce or a peri peri spice blend.	
Truffle Fries 	384
French fries that have been flavored or seasoned with truffle oil or actual truffles.	
Chessy Spicy Fries 	494
French fries topped with cheese and a spicy element, often chili or other seasonings.	
Veg Chettinad 	449
Mixed veggies tossed in bold Chettinad spices.	
Paneer Sukha 	549
Dry-fried paneer with onions, coconut & spices.	
Fish Finger 	714
Classic fish fingers served with tartar sauce and pesto.	
Adana Kebab 	659
A skewered meat dish typically grilled over a charcoal fire.	
Chicken Peppers Fry 	604
Chicken cooked with bell peppers and cheese, spiced with a tangy seasoning.	
Chicken 65 	604
A deep-fried, marinated chicken dish, typically tossed in a spicy and tangy sauce.	

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APPETIZERS

Andhra Chilli Chicken

604

A spicy and flavorful chicken dish originating from Andhra, India.

Chicken Tikka

659

Chicken marinated in a mixture of Indian spices and grilled in a tandoor.

Mutton Seekh Kebab

659

A cylindrical-shaped kebab made from minced mutton, seasoned with spices, and cooked in a tandoor.

Chicken Seekh Kebab

604

A cylindrical-shaped kebab made from minced chicken, seasoned with spices, and cooked in a tandoor.

Crispy Gambas Fingers

714

A delectable mixture of fresh prawns, savory seasonings, and Thai sheet, deep-fried to crisp perfection.

Chicken Nuggets

549

Chicken meat battered or breaded and then baked or deep-fried.

Mutton Kola Urundai

659

A dish made by first cooking mutton and then mixing it with a special masala to form meatballs (kola). The mixture is then shaped and fried.

Pomfret Tawa Fry

989

Pomfret fish, known for its mild taste and flat shape, is marinated with a blend of spices and shallow-fried on a tawa (flat pan) until crispy.

Lamb Taquitos

769

Pulled lamb + guacamole + sour cream + tortilla.

Chicken Chettinad

659

A fiery chicken curry made using Chettinad spices, typically from the Tamil Nadu region.

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Chicken Sukha ▲

599

Dry chicken with coastal-style coconut masala.

Fish koliwada ▲

649

Crispy, spicy batter-fried fish Punjabi style.

Fish Racheado (Sole/Prawn) ▲

649 / 699

Goan-style spicy, tangy pan-fried fish or prawns.

CONTINENTAL MAIN COURSE

Stuffed Cottage Cheese Steak ■ ▲

769

Cottage cheese, sautéed vegetables, herb rice, and roasted bell pepper sauce.

Roasted Vegetable Enchiladas ■ ▲

714

With spicy hot sauce and Monterey cheese with roasted vegetables, crema mexicana, and spicy chicken.

Mexican Burrito Bowl (Veg/Chicken) ■ ▲

714 / 769

Includes Mexican rice, spicy salsa, refried beans, cheese sauce, iceberg lettuce, corn, and guacamole. There's a note to add "spicy chicken."

Grilled Chicken Breast ▲

714

Served with sautéed vegetables and mashed potatoes with mushroom sauce and red wine sauce.

Mediterranean Grilled Fish ▲

934

With beans, lemony potato, Kalamata olives, and caper-garlic sauce.

Grilled Fish ▲

879

Sole fish served with sautéed vegetables and mashed potatoes, topped with lemon butter sauce.

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WRAPS AND BURGERS

Falafel Wrap

439

A Middle Eastern vegetarian wrap filled with falafel, iceberg lettuce, tomato, onion, labneh, hummus, and finished with a spicy chilly mayo.

Grilled Chicken Wrap

494

Juicy taouk chicken combined with mint, onion, beetroot slices, avocado, and feta cheese, all wrapped for a flavorful, fresh bite.

Tofu Burger

549

A vegetarian delight featuring crispy tofu, salad, fries, cheddar cheese, and mayo for a satisfying crunch and creamy finish.

Chicken Boston Burger

549

Crispy chicken patty served with fries, salad, caramelized onion, and American cheese, offering a hearty Boston-style flavor.

Boston Lamb Burger

659

Juicy imported lamb patty paired with American cheese, caramelized onion, lettuce, salad, and fries for a bold and savory burger experience.

LEBANESE PLATTERS

Hot Mezze

1099

A platter of falafel, sambousek, zatar bread, hummus, labneh, thome, fil-fil, pickles, pita, and muhammara for a warm, traditional starter.

Falafel Platter

659

Falafal + Pita Bread+ Hummus+Muhammara+Picklet +Fil-Fill+ Labaneh

Shish Taouk

879

Marinated chicken thighs cooked in earthy spices and served with hummus, labneh, muhammara, fil-fil, pickles, and pita.

Lebanese Mixed Grill

1539

A hearty platter with lamb chop, adana kebab, falafel, shish taouk, hummus, labneh, muhammara, thome, fil-fil, pickles, and pita.

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NAPOLETANA PIZZA

Margherita Pizza 659

A classic pizza with San Marzano tomatoes, fresh basil, mozzarella, and cheddar cheese.

Rocket Burrata Pizza 769

San Marzano tomato base topped with rocket leaves, mozzarella, cheddar cheese, and creamy burrata.

Farmer's Pizza 604

Packed with flavor and color: onion, bell peppers, broccoli, sweet corn, olives, and sundried tomato on a San Marzano base with mozzarella and cheddar cheese.

Truffled Mushroom Pizza 659

Aromatic truffle oil drizzled over wild mushrooms, San Marzano tomato, mozzarella, and cheddar cheese.

Peri Peri Chicken Pizza 769

San Marzano tomatoes topped with Peri Peri chicken, sundried tomatoes, mozzarella, and cheddar cheese.

Americana Pizza 824

A classic combo of San Marzano tomato, pork pepperoni, jalapeños, mozzarella, and cheddar cheese.

Hot Chicken Pizza 769

Spicy and aromatic with San Marzano tomato, onion, basil, green chili, brown garlic, mozzarella, and cheddar cheese.

MAKE YOUR OWN PASTA

Pasta (Spaghetti / Penne) 494 / 549

Choose between spaghetti or penne with your choice of sauce and toppings for a customizable Italian experience.

Sauce Options:

Vegetarian: Arrabbiata, Pink, Alfredo, Pesto | Non-Vegetarian: Chicken Bolognese

Toppings

Olives, mushroom, broccoli, bell peppers, sweet corn, zucchini, sun-dried tomato

Add-ons 329

Truffle cream, goat cheese, parmesan, truffle oil, burrata

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INDIAN COASTAL –

MAIN COURSE

Kerala Dal Fry

439

A dish made from bitter gourd (karela) cooked with lentils, spices, and herbs.

Tomato Pappu

439

A lentil curry cooked with tomatoes and tempered with spices.

Dal Makhani

549

A rich, creamy dish made with whole black lentils and kidney beans.

Vegetable Stew

549

A mild, creamy curry with mixed vegetables.

Paneer Vindaloo

659

A tangy and spicy dish with paneer cooked in a vinegar-based sauce.

Veg Nizami

659

A flavorful mixed vegetable dish, possibly from the Nizam region (Hyderabad).

Khajuri Malai Kofta

714

Soft dumplings (koftas) made from khajur (dates) and cream, cooked in a rich gravy.

Paneer Handi

659

Paneer cooked in a rich, thick gravy in a traditional handi (clay pot).

Kadhai Paneer

659

Paneer cooked in a wok-like vessel with onions, peppers, tomatoes, and spices.

Paneer Lahsooni

714

A garlic-flavored paneer dish, cooked in a spicy, flavorful gravy.

Paneer Butter Masala

659

A creamy, buttery curry made with paneer and a rich tomato-based gravy.

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INDIAN COASTAL –

MAIN COURSE

Chicken Stew	604
A mild, creamy stew made with chicken, vegetables, and spices.	
Chicken Ghee Roast	699
Spicy, slow-roasted chicken in ghee with coastal-style masala	
Malabar Chicken Curry	769
A coconut-based chicken curry from the Malabar coast of Kerala.	
Chicken Vindaloo	659
A spicy, tangy chicken curry with vinegar, originating from Goan cuisine.	
Coastal Spicy Minced Chicken	604
A coastal-style dish made with minced chicken and a blend of spices.	
Malabar Fish Curry	824
A tangy and spicy curry made with fish, cooked with coconut milk and regional spices.	
Rara Murgh	769
Chicken Pieces cooked in rich gravy with chicken mince. It has a unique texture and spicy, tangy taste.	
Butter Chicken	769
A popular creamy chicken curry cooked with butter, tomatoes, and spices.	
Kadhai Chicken	714
A spicy chicken curry cooked with peppers, onions, and tomatoes in a wok-like vessel.	
Chicken Lababdar	714
A rich, creamy chicken curry made with tomatoes, cream, and aromatic spices.	
Mutton Coastal Curry	989
A flavorful mutton curry made with coastal spices and ingredients.	

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RICE & BIRYANI

Steam Rice	Vegetarian	274
Jeera Rice	Vegetarian	329
Lemon Rice	Vegetarian	384
Curd Rice	Vegetarian	384
Coastal Chicken Biryani	Non-Vegetarian	824

BREADS

Tawa Roti (Plain/Butter)	Vegetarian	65 / 76
Tandoori Roti (Plain/Butter)	Vegetarian	76 / 87
Lachha Paratha (Plain/Butter)	Vegetarian	98 / 109
Malabar Paratha	Vegetarian	109
Naan (Plain/Butter/Garlic/Cheese)	Vegetarian	98 / 109 / 120 / 164

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