



Toca Brigade & Terrace

FOOD MENU



Salads Veg / Non-Veg

Toca Chef Special Non-Veg Salad

A vibrant salad featuring a mix of fresh greens, cherry tomatoes, olives, grilled chicken, and a tangy dressing that brings out the flavors.

Chicken Caesar Salad

Crisp romaine lettuce tossed in creamy Caesar dressing, topped with succulent grilled chicken, crunchy croutons, and freshly grated parmesan cheese for a classic touch.

Mexican Bean Salad

A refreshing salad with a medley of black beans, kidney beans, corn, diced tomatoes, and avocado, drizzled with a zesty lime vinaigrette for a perfect balance of flavors.

Toca Chef Special Veg Salad

A colorful array of seasonal vegetables, mixed greens, and herbs, tossed in a house-made vinaigrette, offering a delightful crunch in every bite.

Caesar Salad Veg

Romaine lettuce with crispy croutons, drizzled with Caesar dressing and topped with vegetarian parmesan, providing a rich and savory taste experience.

Soups Veg/Non-Veg

Seafood Chowder Soup

A rich and creamy chowder filled with tender chunks of shrimp, fish, and clams, blended with potatoes and herbs, delivering a comforting bowl of ocean flavors.

Chicken Hot & Sour Soup

A perfect blend of spicy and tangy, this soup features shredded chicken, mushrooms, and tofu in a fragrant broth, spiced with white pepper and finished with fresh coriander.

Chicken Manchow Soup



A delightful Indo-Chinese soup with shredded chicken, mixed vegetables, and crispy noodles in a savory, spicy broth, garnished with spring onions.

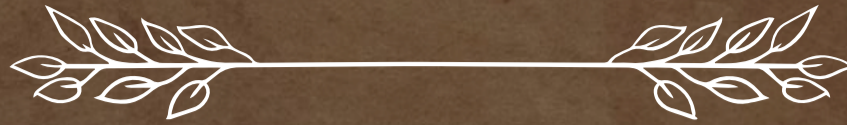
Manchow Soup Veg

A spicy and tangy vegetable soup loaded with assorted vegetables and garnished with crispy fried noodles, giving it a delightful crunch.

Cream of Mushroom Soup

Rich and velvety mushroom soup made with a blend of wild mushrooms, cream, and herbs, garnished with sautéed mushrooms and parsley.





Soups Veg/Non-Veg

Cream of Broccoli and Spinach Soup

Creamy soup made from fresh broccoli and spinach, blended until smooth, and seasoned with garlic and pepper, served with a drizzle of olive oil for richness.

Sweet Corn Soup

Crisp romaine lettuce tossed in creamy Caesar dressing, topped with succulent grilled chicken, crunchy croutons, and freshly grated parmesan cheese for a classic touch.

Hot & Sour Soup Veg

A classic hot and sour soup filled with mushrooms, bamboo shoots, and tofu in a spicy broth, providing a bold flavor profile with every spoonful.

Lemon Coriander Soup

A light and refreshing soup made with fresh lemon juice, coriander, and vegetables, perfect for cleansing the palate.

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Veg Starters

Tandoori Veg Platter

An assortment of marinated seasonal vegetables grilled to perfection in a traditional tandoor, served with mint chutney for a smoky, flavorful appetizer.

Paneer Pepper Dry

Grilled paneer cubes tossed with bell peppers, onions, and a blend of spices, creating a savory and aromatic dish that is both crispy and flavorful.

Pepper Mushroom Dry

Sautéed mushrooms cooked with a blend of spices and fresh ground pepper, offering a robust flavor that pairs well with drinks.

Nimbu Mirchi Paneer Tikka

Paneer tikka marinated in a spicy lemon and green chili mix, grilled to perfection for a tangy, spicy delight.

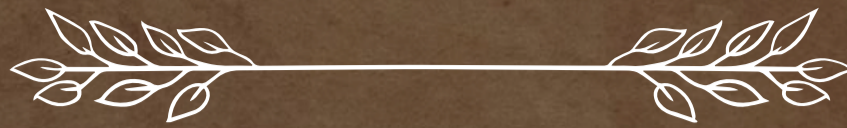
Raw Mango Paneer Tikka (Seasonal)

Seasonal raw mango and paneer tikka, marinated in a special blend of spices and grilled, providing a unique tangy flavor.

Tandoori Veg Platter

An assortment of marinated seasonal vegetables grilled to perfection in a traditional tandoor, served with mint chutney for a smoky, flavorful appetizer.





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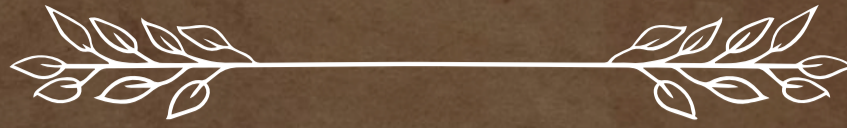
Raw Mango Paneer Tikka (Seasonal)

Seasonal raw mango and paneer tikka, marinated in a special blend of spices and grilled, providing a unique tangy flavor.

Classic Paneer Tikka

Soft paneer cubes marinated in a spiced yogurt mix, skewered and grilled until charred, served with mint chutney for a classic taste.





Veg Starters

Chilli Malai

Broccoli

Tender broccoli florets sautéed in a creamy and spicy sauce, offering a rich flavor with a hint of heat.

Curry Leaf

Paneer

Soft paneer cubes cooked with aromatic curry leaves and spices, creating a fragrant and flavorful starter.

Lime Roast

Mushroom

Marinated mushrooms roasted with lime zest and spices, resulting in a tangy and earthy flavor profile.

Paneer Ghee

Roast

Paneer cubes roasted in ghee and spices, delivering a rich, buttery flavor that melts in your mouth.

Paneer Chettinad

Spicy paneer dish cooked with Chettinad spices, coconut, and herbs, offering a burst of flavor typical of South Indian cuisine.

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Tandoori

Pineapple

Fresh pineapple marinated in spices and grilled, providing a sweet and smoky flavor that surprises the palate.

Nippat Masala

A mix of spiced and crispy fried snacks, providing an array of flavors and textures in each bite.



Non-Veg Starters

Chicken Ghee Roast

Succulent chicken pieces marinated in a rich, aromatic ghee-infused masala, served with a side of tangy chutney that enhances its flavor profile.

Chicken

Chettinad

A spicy South Indian delicacy made with tender chicken cooked in a robust blend of roasted spices and coconut, offering a perfect balance of heat and flavor.

Classic Chicken

Tikka

Marinated chicken chunks grilled to perfection, infused with traditional spices, served with mint chutney for a refreshing dip.

Pahadi Chicken

Tikka

Tender chicken marinated in a flavorful yogurt and herb blend, skewered and grilled, giving a smoky flavor that transports you to the hills of India.

Chicken 65

Crispy fried chicken pieces tossed in a spicy, tangy marinade, making it a popular and addictive starter.

Pepper Chicken

Dry (with Bone)

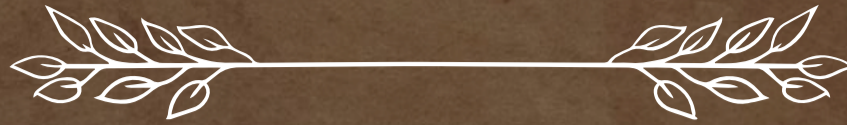
Juicy chicken pieces stir-fried with a mix of aromatic spices and pepper, delivering a savory and slightly spicy flavor, perfect for those who love bold tastes.

Curry Leaf

Chicken

Tender chicken cooked with fresh curry leaves and spices, offering a fragrant and flavorful dish that pairs well with rice or roti.





Veg Starters

China Town Paneer

Paneer cooked in a tangy Chinese-style sauce, combining sweet and savory notes for a delightful experience.

Gobi 65

Soft paneer cubes cooked with aromatic curry leaves and spices, creating a fragrant and flavorful starter.

Chilli Mushroom

Stir-fried mushrooms tossed in a spicy sauce, delivering a burst of flavor with every bite.

Dragon Paneer

Crispy paneer pieces tossed in a fiery dragon sauce, providing a spicy kick to this delectable starter.

Thai Chilli Potato

Potatoes sautéed in a spicy Thai sauce, offering a unique twist on traditional flavors.

Chilli Baby Corn

Baby corn cooked in a spicy chili sauce, providing a crunchy texture and bold flavors.

Crispy Corn Kernels

Deep-fried corn kernels seasoned with spices, offering a delightful crunch and taste.

Tai Pai Cauliflower

Deep-fried corn kernels seasoned with spices, offering a delightful crunch and taste.

Peanut Masala

DSpiced peanuts served as a crunchy snack, perfect for pairing with drinks.



Non-Veg Starters

Tandoori Chicken Platter

An assortment of marinated chicken pieces grilled in a tandoor, served with a side of mint chutney for a smoky and flavorful start.

Tandoori Chicken

Chicken marinated in spices and yogurt, grilled to perfection, offering a smoky flavor that tantalizes the taste buds.

Mutton Sukkha

A dry, spiced mutton preparation with traditional flavors, cooked until tender for a rich taste experience.

Mutton Pepper Dry

Mutton stir-fried with black pepper and spices, delivering a hearty and peppery flavor.

Mutton Chop

Tender and juicy mutton chops marinated in spices and grilled to perfection, served with a mint chutney for added zest.

Butter Garlic Prawn

Juicy prawns sautéed in butter and garlic, offering a rich and decadent taste that's perfect for seafood lovers.

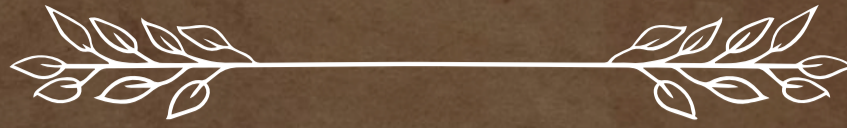
Tandoori Jhinga

Marinated prawns grilled in a tandoor, resulting in a smoky flavor and tender texture.

Prawn Koliwada

Spicy and crispy prawn fritters seasoned with local spices, a popular dish from Kolhapur.





Non-Veg Starters

Prawn 65

Fried prawns tossed in a spicy batter, creating a crispy, flavorful appetizer.

Butter Garlic

Gun Powder

Prawn

Prawns cooked in a buttery garlic sauce with a hint of spice, providing a luxurious taste.

Pan Fry Chilli Fish

Fish fillets pan-fried with a spicy marinade, offering a crispy exterior and flaky texture.

Kasundi Fish Tikka

Fish fillets marinated in kasundi (mustard sauce) and grilled, creating a unique and flavorful experience.

Clay Pot Tandoori

Wings

Chicken wings marinated in spices and slow-cooked in a clay pot for a smoky and juicy taste.

Chicken Tangdi

Kebab

Marinated chicken drumsticks grilled until perfectly charred and juicy, served with mint chutney.

Chicken Afghani

Kebab

Juicy chicken kebabs marinated with Afghan spices, offering a rich and flavorful experience.

Malai Chicken

Kabab

Creamy chicken kebabs marinated in a rich mixture of yogurt and spices, grilled until golden.



Egg Starters

Egg Chilli

Spicy scrambled eggs.

Egg Pepper Dry

Eggs cooked with peppers and spices.

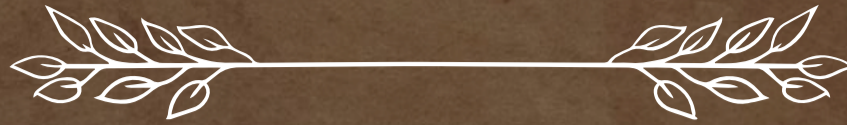
Egg Buri

Spiced boiled eggs.

Egg Omelette

Classic omelette cooked with fresh herbs.





Non-Veg Starters

Chicken Banjara

Spicy grilled chicken pieces, seasoned with traditional spices, providing a robust flavor.

Prawn Cijiana

Prawns cooked in a special sauce inspired by traditional recipes, delivering a delightful taste.

Fiji Crispy Fish

Crispy fried fish with a flavorful batter, perfect for seafood lovers.

Prawn Pepper Dry

Prawns cooked with a mix of spices and peppers, creating a savory and spicy appetizer.

Lemon Roast Chicken

Chicken marinated with zesty lemon and herbs, then roasted to achieve a golden, crispy skin while retaining juiciness inside.

Andhra Chilli Chicken

A fiery chicken dish marinated with spicy red chillies and garlic, capturing the essence of Andhra cuisine, best enjoyed with steamed rice.

Nati Style Chicken

Traditional South Indian style chicken prepared with rustic spices, slow-cooked for maximum flavor and tenderness.

Chilli Chicken

Crispy chicken tossed in a spicy, tangy sauce with bell peppers and onions, creating a deliciously bold flavor profile that pairs perfectly with fried rice.



Continental Appetizers (Veg)

Mexican Nachos

Crisp tortilla chips topped with melted cheese, jalapeños, and fresh salsa, served with guacamole and sour cream for a satisfying snack.

Spicy Cottage Cheese

Popcorn

Crunchy popcorn coated with a spicy cottage cheese seasoning, providing a unique twist on a classic snack.

Jalapeno Cheese Nuggets

Bite-sized cheese nuggets infused with spicy jalapeño, deep-fried to a golden brown, perfect for those who love a kick of heat in their appetizers.

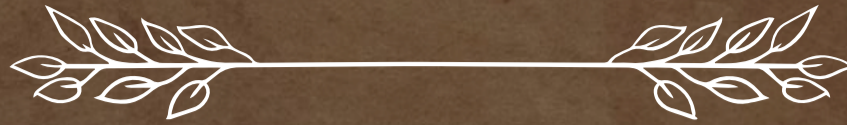
Fries Bucket (3 Different Types)

A selection of three styles of fries: classic salted, Cajun spiced, and cheesy loaded, served with a variety of dipping sauces for an ultimate fry experience.

Cottage Cheese Pineapple Skewers

Grilled skewers featuring marinated cottage cheese and juicy pineapple, delivering a sweet and savory flavor combination, ideal for a light appetizer.





Non-Veg Starters

Dragon Chicken

A fusion dish featuring crispy chicken pieces in a sweet and spicy sauce, garnished with fresh spring onions, ideal for those who enjoy a mix of flavors.

Drums of Heaven

Crispy chicken drumsticks marinated in spices and deep-fried to perfection, offering a crunchy exterior and juicy meat inside, served with a side of spicy dip.

Sweet Chilli Wings

Chicken wings coated in a sweet and spicy glaze, perfectly cooked for a sticky, flavorful experience that's hard to resist.

Crispy Hunan Chicken

Tender chicken pieces coated in a spicy Hunan sauce, deep-fried for a crispy texture, served with sautéed vegetables for added crunch.

Little Bird Chicken

Delicately spiced fried chicken bites, served with a tangy sauce, perfect for snacking or sharing among friends.

Chicken Manchurian

A popular Indo-Chinese dish featuring battered chicken in a sweet and savory sauce with vegetables, perfect as a starter or main course.



Continental Appetizers (Veg)

Peri Peri Fries

Crispy fries tossed in a spicy peri peri seasoning, offering a flavorful kick with each bite, perfect for spice lovers.

Cheese Loaded Fries

Golden fries generously topped with melted cheese and jalapeños, creating a rich and indulgent treat that's hard to resist.

Cajun Spiced Fries

Crispy fries seasoned with bold Cajun spices, adding a zesty flavor that elevates the classic fry experience.

Classic Salted Fries

Perfectly fried and seasoned with a touch of salt, these fries are a timeless classic that pairs well with any meal.

Herbs Spiced Onion Rings

Crispy onion rings coated in a flavorful herb batter, providing a crunchy texture and aromatic taste that's perfect for sharing.

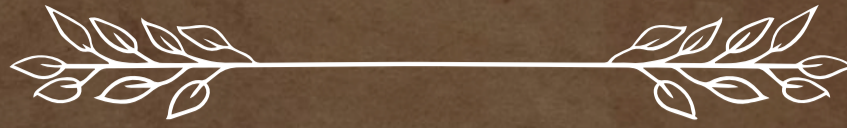
Corn Jalapeno Cheese Balls

Soft, cheesy balls filled with sweet corn and spicy jalapeños, deep-fried to a golden brown for a delightful and creamy appetizer.

Cheese Chilli Garlic Bread

Toasted garlic bread topped with melted cheese and a hint of chili, providing a perfect blend of flavors in every bite, great as a side or snack.





Continental Appetizers (Non-Veg)

Italian Grilled Chicken

Juicy chicken marinated in Italian herbs and spices, grilled to perfection and served with a tangy dipping sauce.

Fish Finger

Crispy battered fish fillets, deep-fried until golden brown, served with a side of tangy tartar sauce for dipping.

Chicken Popcorn

Bite-sized pieces of chicken marinated in spices, battered, and fried until crispy, served with a spicy dipping sauce.

BBQ Chicken Wings

Tender chicken wings tossed in a smoky barbecue sauce, served with celery sticks and ranch dressing.

Peri Peri Chicken Wings

Spicy chicken wings marinated in peri peri sauce, grilled to enhance the flavor, served with a cooling dip.

Chicken Mince Loaded Fries

Crispy fries topped with spicy minced chicken, melted cheese, and a drizzle of tangy sauce, perfect for sharing.

Veg Main Course

Paneer Butter Masala

Soft paneer cubes simmered in a rich, creamy tomato sauce infused with butter and aromatic spices, served with naan.

Veg Kadhai

A colorful mix of seasonal vegetables stir-fried in a spicy onion-tomato gravy, garnished with coriander.

Palak Paneer

Paneer cubes cooked in a smooth, spiced spinach gravy, complemented by a touch of cream.

Veg Jalfrezi

A medley of vegetables sautéed in a tangy sauce with bell peppers and spices, offering a burst of flavors.

Veg Dewani Handi

A traditional slow-cooked vegetable curry, rich in spices, served in a clay pot to enhance its flavor.

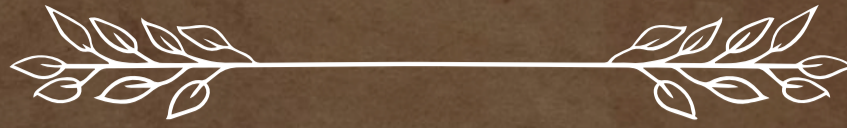
Mushroom Masala

Fresh mushrooms cooked in a spicy onion and tomato sauce, finished with fresh herbs.

Veg Hyderabad

A spicy and aromatic mixed vegetable dish inspired by Hyderabad cuisine, with a unique blend of spices.





Veg Main Course

Malabar Mixed Veg

A coconut-based mixed vegetable curry, enriched with traditional Malabar spices for a delightful taste.

Dal Makhani

Creamy black lentils cooked slowly with butter and spices, garnished with fresh coriander and cream.

Dal Palak

Lentils cooked with spinach and spices, providing a nutritious and flavorful dish.

Dal Tadka

Spiced lentils tempered with ghee, garlic, and cumin, offering a rich and hearty flavor.

Dal Fry

Simple yet flavorful yellow lentils cooked with spices and tempered with aromatic ghee.

Non - Veg Main Course

Fish Amritsari

Marinated fish fillets coated in a spiced gram flour batter and fried until crispy, served with mint chutney.

Butter Chicken

Tender chicken pieces cooked in a rich and creamy tomato sauce, renowned for its flavor and aroma.

Chicken Tikka Masala

Grilled chicken pieces simmered in a spiced creamy sauce, served with naan or rice.

Chicken Kholapuri

Spicy chicken curry with a rich coconut and spice base, known for its unique flavor profile.

Chicken Maharani

A royal chicken curry featuring rich spices and creamy texture, perfect for special occasions.

Chicken Hyderabadi

A flavorful chicken dish prepared with aromatic spices and herbs, embodying the essence of Hyderabadi cuisine.

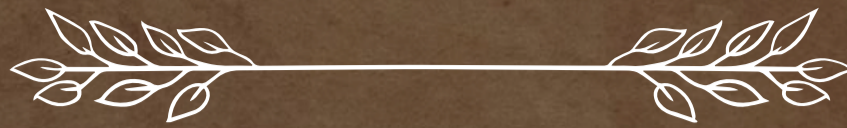
Kadai Chicken

Chicken cooked with bell peppers and a spicy tomato-based gravy, served in a traditional kadai (wok).

Malabar Chicken

A coconut-based chicken curry with authentic Malabar spices, served with rice or roti.





Indian Breads

Cheese Chilli Garlic Naan

Soft naan stuffed with a blend of cheese, chili, and garlic, baked in a tandoor for extra flavor.

Garlic Naan

Fluffy naan brushed with garlic butter, perfect for pairing with rich curries.

Laccha Paratha

Layered flatbread made from whole wheat flour, flaky and delicious, served with curries or raita.

Chur Chur Paratha

Crispy and flaky flatbread with a mix of spices, served with a side of yogurt and pickle.

Naan

Classic Indian flatbread baked in a tandoor, soft and warm, perfect for scooping up curries.

Kulcha

Stuffed flatbread baked in a tandoor, available with various fillings like paneer or potato.

Roti

Traditional unleavened flatbread made with whole wheat flour, served warm.



Pasta Veg / Non - Veg

Lasagna Chicken Pasta

Layers of pasta, grilled chicken, and rich cheese, baked until golden and bubbling.

Lasagna Veg Pasta

A delightful mix of vegetables and cheese layered between pasta sheets, baked to perfection.

Mac'n' Cheese Pasta Non-Veg

Creamy macaroni pasta topped with cheese and non-veg toppings, baked until golden.

Penne Alfredo Non-Veg Pasta

Penne pasta in a rich and creamy Alfredo sauce with grilled chicken pieces.

Mac'n' Cheese Pasta

Classic baked macaroni with a creamy cheese sauce, a favorite among kids and adults alike.

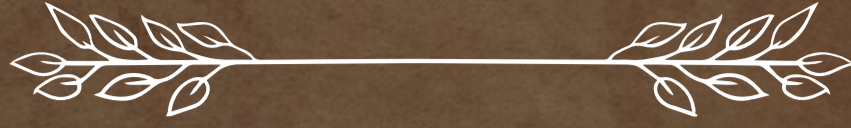
Penne Alfredo Veg Pasta

Penne pasta tossed in a rich Alfredo sauce with seasonal vegetables.

Pasta Carbonara Veg

Pasta tossed in a creamy carbonara sauce with seasonal veggies, finished with parmesan.





Continental Veg / Non - Veg (Mains)

Cafreal Chicken Steak

Juicy chicken steak marinated in cafreal spices, grilled and served with a side of salad.

Cocreatore Stuffed Grilled Steak

Grilled steak stuffed with a rich filling, served with a side of sautéed vegetables.

Pasta Veg / Non - Veg

Spaghetti Bolognese Chicken Pasta

Classic spaghetti served with a savory Bolognese sauce made with ground chicken.

Veg Penne Arrabiata Pasta

Penne pasta tossed with a spicy tomato sauce and a mix of seasonal veggies.

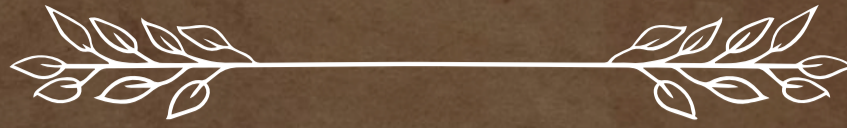
Aglio Olio Non-Veg

Spaghetti sautéed in olive oil with garlic and chili flakes, topped with non-veg options.

Aglio Olio Veg

Spaghetti sautéed in olive oil and garlic, garnished with parsley and chili flakes.





Rice & Noodles

Veg Biryani

Aromatic basmati rice cooked with mixed vegetables and a blend of spices, served with raita.

Veg Hyderabad Biryani

Flavorful biryani made with basmati rice and seasonal vegetables, inspired by Hyderabad cuisine.

Ghee Rice

Fragrant basmati rice cooked in ghee and spices, perfect as a side dish.

Jeera Rice

Cumin-flavored basmati rice, a simple and flavorful accompaniment to curries.

Veg Pulao

Flavored rice cooked with seasonal vegetables and aromatic spices.

Peas Pulao

Fragrant rice cooked with fresh green peas and spices, perfect for any meal.

Dal Kichdi

Comforting dish made with lentils and rice

Chicken Dum Biryani

Aromatic basmati rice layered with marinated chicken, slow-cooked to perfection in a sealed pot, and served with raita.

Mutton Dum Biryani

Tender pieces of marinated mutton cooked with basmati rice in traditional dum style, resulting in a flavorful, fragrant biryani.



Pizza Veg / Non - Veg

Meat Lover Pizza

A hearty pizza topped with a variety of meats, cheese, and zesty tomato sauce.

Pizza Marinara Seafood

Seafood pizza topped with a tangy marinara sauce and fresh herbs.

Farmhouse Veg Pizza

A delicious pizza topped with fresh vegetables and a blend of cheeses.

Hawaiian Chicken Pizza

Sweet and savory pizza topped with chicken and pineapple.

Potato Pesto with Hazelnut Pizza

Unique pizza topped with pesto sauce, roasted potatoes, and crunchy hazelnuts.

Pizza Marinara

Classic marinara pizza with a blend of cheese and fresh basil.

Fiery Hut Pizza

Spicy pizza loaded with assorted toppings for those who love heat.

Margherita Pizza

Traditional pizza topped with fresh tomatoes, mozzarella, and basil.

Hawaiian Veg Pizza

Veggie pizza topped with pineapple for a sweet twist.





Rice & Noodles



Chicken

Hyderabadi Biryani

A spicy and aromatic biryani featuring chicken cooked with basmati rice and Hyderabadi spices, garnished with fresh herbs.

Nati Style Chicken Dum Biryani

Traditional Karnataka-style biryani with country chicken, basmati rice, and a unique blend of local spices for an authentic flavor.

Egg Biryani

Basmati rice and boiled eggs cooked together with aromatic spices, garnished with caramelized onions and cilantro.

Thai Green Curry

Veg

Thai-inspired dish with mixed vegetables simmered in a creamy, aromatic green curry sauce, served with steamed rice.

Thai Green Curry

Chicken

A flavorful green curry with tender chicken pieces, enriched with coconut milk and Thai herbs, served with steamed rice.

Thai Green Curry

Prawn

Fresh prawns cooked in a spicy Thai green curry sauce, infused with coconut milk, lemongrass, and kaffir lime leaves, served with rice.

Burnt Garlic Veg

Noodles

Stir-fried noodles with vegetables and a rich burnt garlic flavor, offering a satisfying crunch and aroma.

Burnt Garlic Egg Noodles

Egg noodles stir-fried with vegetables, egg, and a bold burnt garlic flavor, adding a smoky touch to the dish.

Burnt Garlic Chicken Noodles

Chicken noodles tossed with vegetables and garlic, with a distinctive burnt garlic taste that enhances the overall flavor.

Veg Noodles

Classic stir-fried noodles with fresh vegetables and a savory sauce, a go-to comfort dish.

Chicken Noodles

Stir-fried noodles with tender chicken pieces and mixed vegetables in a mildly spiced sauce.

Egg Noodles

Soft noodles tossed with scrambled eggs and fresh vegetables, seasoned with spices for a balanced taste.

Schezwan Veg Noodles

Spicy stir-fried noodles with vegetables and Schezwan sauce, perfect for those who enjoy a bit of heat.

Schezwan Egg Noodles

Noodles stir-fried with scrambled eggs, vegetables, and spicy Schezwan sauce for a fiery twist.





Rice & Noodles



Schezwan Chicken Noodles

Spicy chicken noodles tossed with vegetables and Schezwan sauce, delivering bold flavors with every bite.

Schezwan Veg Fried Rice

Basmati rice stir-fried with vegetables and Schezwan sauce, creating a spicy and flavorful dish.

Schezwan Egg Fried Rice

Fried rice with scrambled eggs, vegetables, and Schezwan sauce for a spicy kick.

Schezwan Chicken Fried Rice

Basmati rice stir-fried with chicken, vegetables, and Schezwan sauce for a bold, spicy flavor.

Veg Fried Rice

Classic vegetable fried rice made with basmati rice, fresh vegetables, and aromatic spices, lightly stir-fried.

Burnt Garlic Chicken Fried Rice

Chicken fried rice enhanced with burnt garlic for a smoky, aromatic touch.

Burnt Garlic Egg Fried Rice

Basmati rice stir-fried with scrambled eggs, vegetables, and a bold burnt garlic aroma.

Burnt Garlic Veg Fried Rice

Fried rice with mixed vegetables and a rich burnt garlic flavor, adding depth to the dish.

Chicken Fried Rice

Flavorful fried rice with tender chicken pieces, vegetables, and a hint of soy sauce.

Egg Fried Rice

Fried rice with scrambled eggs and vegetables, lightly seasoned with soy sauce and spices.

