Taashee

SOUPS

- **CREAM OF MUSHROOM SOUP** ₹219
  Mushrooms sauteed in butter, blended with vegetable stock and finished with cream.

- **CREAM OF TOMATO SOUP** ₹199
  Slow-simmered tomatoes blended until smooth, with a swirl of cream.

- **TOMATO BASIL SOUP** ₹219
  Ripe tomatoes simmered with garlic and fresh basil for a bright, fragrant broth.

- **CREAM OF BROCCOLI SOUP** ₹249
  Broccoli florets blended into a velvety soup with a splash of cream.

- **CHICKEN CLEAR SOUP** ₹239
  A clear chicken broth with shredded chicken, slivers of carrot and spring onion.

- **MINESTRONE SOUP** ₹249
  A rustic Italian soup of beans, small pasta and seasonal vegetables in a tomato broth.



Veg Non-veg

Taashee

SALADS

CAESAR SALAD
Veg ₹279 / Grilled chicken ₹349

Romaine and golden croutons tossed in a creamy yoghurt, lemon and garlic dressing.

GREEN SALAD
Veg ₹149

Slices of cucumber, tomato, carrot and onion, served with a wedge of lime.

RUSSIAN SALAD
Veg ₹249 / Grilled chicken ₹319

Diced potato, carrot and peas folded into lightly seasoned eggless mayonnaise.

GARDEN GREEN SALAD
Veg ₹199 / Grilled chicken ₹279

Tender salad leaves, cucumber and bell peppers tossed in a light herb vinaigrette.

KACHUMBER SALAD
Veg ₹149 / Grilled chicken ₹229

Finely diced cucumber, tomato and onion with fresh coriander, green chilli and lime.

MIXED TOASTED SALAD
Veg ₹279 / Grilled chicken ₹349

Crisp greens and colourful vegetables with toasted seeds and a citrus dressing.

● Veg ● Non-veg



Taashee

VEGETARIAN TANDOORI STARTERS

- **CHARRED PANEER SHASHLIK** ₹399
  Paneer, peppers and onions, tandoor charred with aromatic spices.

- **MALAI PANEER TIKKA** ₹399
  Creamy paneer marinated in yogurt and gentle spices for a mild yet rich flavour.

- **PAHADI PANEER TIKKA** ₹415
  Herb marinated paneer with mountain-inspired spices.

- **CHATPATA TANDOORI CHAAP** ₹369
  Smoky soya chaap tossed in punchy, tangy tandoori marinade.

- **DAHI KE KEBAB** ₹369
  Delicate hung curd kebabs with crispy golden crust.

- **TANDOORI BHARWA ALOO BOMBS** ₹299
  Potatoes hollowed and filled with rich savoury filling coated with sesame.

- **TANDOORI MOMO** ₹279
  Momos coated in smoky tandoori marinade, charred in tandoor.

- **VEGETARIAN TANDOORI PLATTER**
  Paneer tikka, tandoori chaap and stuffed potatoes, served with mint chutney.

● Veg ● Non-veg



Taashee

NON-VEGETARIAN TANDOOR STARTERS

- **CHICKEN TIKKA ANGARA** ₹429
  Classic chargrilled chicken with a smoky spice marinade.

- **MURGH MALAI TIKKA** ₹449
  Creamy chicken tikka with cheese, cardamom and white pepper.

- **FISH TIKKA AJWAINI** ₹549
  Tender fish marinated in aromatic Indian spices, grilled until smoky.

- **CHICKEN / MUTTON SEEKH KEBAB** ₹429 / ₹529
  Tender minced meat skewers, infused with aromatic spices and chargrilled to smoky perfection.

- **TAASHEE MURGH PAHADI TIKKA** ₹459
  Chicken marinated with coriander, mint, green chilli and mountain-inspired spices.

- **NON-VEGETARIAN TANDOORI PLATTER**
  Chicken tikka, malai tikka, fish tikka and seekh kebab, served with mint chutney.

● Veg ● Non-veg



Taashee

VEGETARIAN CHINESE STARTERS

- **SCHEZWAN CRISPY VEGETABLES** ₹349
  Batter-fried vegetables tossed in a fiery Schezwan sauce with garlic and chillies.

- **SESAME CHILLI BROCCOLI** ₹379
  Tender-crisp broccoli glazed with chilli-garlic sauce and toasted sesame seeds.

- **DRAGON PANEER** ₹359
  Crispy paneer strips tossed in a bold, sweet-and-spicy sauce with crunchy vegetables.

- **VEGETABLE SPRING ROLLS** ₹329
  Golden, crispy rolls stuffed with seasoned vegetables, served with sweet chilli dip.

- **CHILLI PANEER** ₹389
  Crispy paneer tossed with bell peppers, onions, and a fiery Indo-Chinese sauce.

- **GOBHI MANCHURIAN** ₹339
  Crispy cauliflower florets tossed in a bold, tangy chilli-garlic sauce with aromatic Asian spices.

- **HONEY CHILLI POTATO** ₹299
  Crispy potato fingers coated in a sweet, spicy honey-chilli glaze.



● Veg ● Non-veg

Taashee

NOODLES

VEG HAKKA / CHICKEN NOODLES — Veg ₹249 / Chicken ₹299
Wok-tossed noodles with crisp vegetables and a choice of chicken.

CHILLI GARLIC NOODLES — Veg ₹269 / Chicken ₹319
Stir-fried noodles tossed with garlic, chillies and crunchy vegetables.

SCHEZWAN NOODLES — Veg ₹269 / Chicken ₹319
Wok-tossed noodles in a bold, fiery Schezwan sauce.

NON-VEGETARIAN CHINESE STARTERS

CHILLI CHICKEN — ₹399
Crispy chicken tossed with bell peppers, onions, and a fiery chilli-garlic sauce.

CRISPY CHILLI LAMB — ₹529
Thinly sliced crispy lamb tossed with peppers in a fiery, sweet-and-spicy glaze.

DRAGON CHICKEN — ₹429
Crispy chicken strips tossed in a bold, sweet-and-spicy sauce with roasted cashews.

HONEY CHILLI CHICKEN — ₹419
Golden-fried chicken glazed with honey, chillies, and toasted sesame seeds.

CHICKEN LOLLIPOP — ₹399
Crispy, juicy chicken drumettes marinated in aromatic spices and fried to perfection.

● Veg ● Non-veg



Taashee

CONTINENTAL SNACKS

- **FISH FINGERS** ₹499
  Strips of white fish in golden breadcrumbs, served with a wedge of lemon.

- **MUSHROOM BLASTER** ₹349
  Stuffed mushroom caps in a spicy tomato arrabbiata with garlic and chilli.

- **MUSHROOM DUPLEX** ₹369
  Two mushroom caps sandwiched around a cheese filling, crumbed and fried.

- **CHEESE BALLS / CHEESE & CORN BALLS** ₹329
  Golden bites with a melted cheese centre, plain or studded with sweet corn.

- **FRENCH FRIES** ₹199
  Potato fries with crisp edges, fluffy centres and a light sprinkling of salt.

- **PERI-PERI PRAWNS** ₹599
  Prawns seared with fiery peri-peri chilli, garlic and a squeeze of lemon.

- **FALAFEL & HUMMUS PITA** ₹349
  Warm pita filled with crisp chickpea falafel, smooth hummus and crunchy vegetables.

- **VEGETARIAN LEBANESE PLATTER** ₹499
  A mezze of hummus, crisp falafel, warm pita and tangy pickled vegetables.



Veg Non-veg

Taashee

VEGETARIAN MAIN COURSE

- **DAL MAKHANI** ₹349
  Slow-cooked black lentils simmered in a rich, creamy, buttery gravy.

- **DAL TADKA / LEHSOONI** ₹299
  Yellow lentils tempered with aromatic spices and fragrant garlic.

- **DOODH WALI DAL** ₹329
  Delicate yellow lentils simmered to a creamy consistency with mild spices.

- **ALOO KE GUTKE** ₹299
  Traditional Pahadi-style potatoes tossed with mustard seeds and aromatic spices.

- **VEG JALFREZI** ₹369
  Garden-fresh vegetables tossed in a tangy, spiced tomato masala.

- **DUM ALOO AMRITSARI** ₹369
  Tender baby potatoes slow-cooked in a rich, Punjabi-style gravy.

● Veg ● Non-veg



Taashee

VEGETARIAN MAIN COURSE

- **PALAK PANEER** ₹399
  Soft cottage cheese cubes simmered in a smooth, flavourful spinach gravy.

- **PANEER BUTTER MASALA** ₹399
  Tender cottage cheese in a velvety tomato and butter gravy.

- **PANEER LABABDAAR** ₹419
  Succulent paneer in a rich, velvety tomato-cashew gravy, delicately finished with cream and aromatic spices.

- **PANEER TIKKA MASALA** ₹429
  Tandoor-grilled paneer, capsicum and onions simmered in a smoky, spiced tomato gravy.

- **MUSHROOM DO PYAAZA** ₹379
  Juicy mushrooms cooked with layers of onions and robust Indian spices.

- **METHI MATAR MALAI** ₹379
  Tender green peas and fragrant fenugreek in a delicate, creamy gravy.

MAIN COURSE | CONTINUED



● Veg ● Non-veg

Taashee

NON-VEGETARIAN MAIN COURSE

- **MUTTON ROGAN JOSH** ₹649
  Tender mutton slow-cooked in a rich Kashmiri-style gravy, infused with fragrant spices and deep, aromatic flavours.

- **PAHADI MURG JHOL** ₹459
  A rustic Himalayan-style chicken curry, simmered in a flavourful broth with traditional Pahadi spices and fresh coriander.

- **LAAL MAAS** ₹679
  A fiery Rajasthani delicacy featuring succulent mutton simmered in a bold red chilli gravy, bursting with robust, smoky flavours.

- **TAASHEE MURG MAKHANI** ₹499
  Our signature butter chicken, featuring tender tandoori chicken in a silky tomato-butter gravy, enriched with cream and a hint of sweetness.

- **PESHAWARI KADHAI CHICKEN** ₹469
  Juicy chicken tossed with crushed spices, tomatoes, ginger, and green chillies in a robust, Peshawari-style masala.

- **MURG METHI MALAI** ₹489
  Succulent chicken simmered in a luscious cream-based gravy, delicately flavoured with fragrant fenugreek and aromatic spices.

● Veg ● Non-veg



Taashee

NON-VEGETARIAN MAIN COURSE

MURG DHANIYA ADRAKI ₹469
Tender chicken cooked with fresh coriander, julienned ginger, and hand-ground spices for a vibrant, aromatic finish.

GOAN FISH CURRY ₹599
Tender fish simmered in a tangy coconut-based curry, infused with coastal spices, tamarind, and a gentle chilli warmth.

JHINGA MASALA ₹649
Succulent prawns tossed in a rich, slow-cooked onion-tomato masala, layered with bold spices and coastal flavours.

NARGISI KOFTA ₹529
Boiled eggs encased in delicately spiced minced meat, served in a rich, velvety Mughlai-style gravy.

CHICKEN CHANGEZI ₹469
Tender chicken simmered in a decadent, mildly tangy tomato-onion gravy, enriched with cream and bold Mughlai spices.

MURG LABABDAAR ₹489
Juicy chicken in a luscious, rich tomato-cashew gravy, offering a delicate sweetness and lingering warmth of aromatic spices.

MAIN COURSE | CONTINUED

● Veg ● Non-veg



Taashee

INDIAN BREADS & KULCHAS

Traditional favourites baked to complement every curry

- **TANDOORI ROTI** ₹49
  Whole-wheat flatbread, freshly baked in the tandoor.

- **BUTTER ROTI** ₹49
  Soft tandoori roti finished with melted butter.

- **PLAIN NAAN** ₹59
  Classic, pillowy leavened bread from the tandoor.

- **BUTTER NAAN** ₹69
  Soft naan generously brushed with butter.

- **GARLIC NAAN** ₹79
  Warm naan layered with garlic and fresh coriander.

- **CHEESE GARLIC NAAN** ₹129
  Cheese-filled naan with garlic and herbs.

- **MISSI ROTI** ₹69
  Rustic gram-flour bread infused with traditional spices.

- **LACHHA PARATHA** ₹69
  Flaky, layered whole-wheat paratha, tandoor-baked.

- **PUDINA PARATHA** ₹69
  Layered paratha scented with fresh mint.

- **AMRITSARI ALOO KULCHA** ₹119
  Crisp stuffed kulcha with a spiced potato filling.

- **PANEER KULCHA** ₹139
  Golden kulcha stuffed with seasoned cottage cheese.

Prices per piece | Applicable taxes extra

● Veg ● Non-veg



Taashee

CONTINENTAL MAIN COURSE

ROASTED & GRILLED CHICKEN — ₹499

Chicken roasted until tender, then finished on the grill for a smoky edge.

Choice of sauce — Tomato sauce / Caper butter sauce

GRILLED FISH — ₹599

A fish fillet grilled until lightly charred on the outside and flaky at the centre.

Choice of sauce — Lemon butter sauce / Caper butter sauce

CHICKEN PARMIGIANA — ₹549

A crisp, breaded chicken cutlet baked under a layer of melted mozzarella.

Choice of sauce — Tomato sauce / Basil pesto

COTTAGE CHEESE STEAK — ₹449

A thick-cut paneer steak seared on both sides until golden.

Choice of sauce — Tomato sauce / Basil pesto

● Veg ● Non-veg



Taashee

PASTA

PENNE — Veg ₹379 / Chicken ₹429

Ridged pasta tubes that catch the sauce, tossed with vegetables or tender chicken.

Choice of sauce — Alfredo / Arrabbiata / Pesto / Mixed (tomato & cream) / Cheese

SPAGHETTI — ₹379

Long strands of spaghetti tossed with your chosen sauce and finished with herbs.

Choice of sauce — Alfredo / Pesto / Arrabbiata / Mixed (tomato & cream)

GARLIC BREAD & TOAST

GARLIC BREAD — ₹199

Bread toasted with garlic butter and a scattering of parsley.

CHEESE CHILLI TOAST — ₹279

Golden toast layered with molten cheese and green chilli.

OTC GARLIC BREAD — ₹279

Garlic bread topped with onion, tomato, capsicum and melted cheese.

Veg Non-veg



Taashee

WRAPS

MEXICAN WRAP
Veg ₹279 / Chicken ₹329

A warm tortilla rolled with peppers, sweet corn and tangy tomato salsa.

INDIAN BURRITO WRAP
Veg ₹279 / Chicken ₹329

Masala rice, onions and mint chutney rolled into a toasted wrap.

SANDWICHES

VEG GRILLED SANDWICH
Seasonal vegetables and green chutney pressed between crisp, grilled slices.

₹279

CHICKEN TIKKA SANDWICH
Smoky chicken tikka tucked into toasted bread with onion and mint chutney.

₹349

CHICKEN SANDWICH
Shredded chicken folded into creamy black-pepper mayonnaise on soft bread.

₹329

PANEER TIKKA SANDWICH
Charred paneer tikka, peppers and mint chutney layered in toasted bread.

₹319

TRIPLE CHEESE SANDWICH
Three cheeses melted together between buttery, golden slices.

₹329

INDIAN SANDWICH
Soft bread layered with potato, cucumber, green chutney and chaat masala.

₹249

Veg Non-veg



Taashee

CHAKNA & BAR BITES

Bold little bites, made for good company

- **MASALA PEANUTS** ₹149
  Roasted peanuts tossed with onion, tomato, chilli and lemon.
- **MASALA PAPAD** ₹129
  Crisp papad topped with onion, tomato and chaat spices.
- **CRISPY CORN CHAAT** ₹249
  Golden sweet corn tossed with chilli, lime and chaat masala.
- **CHANA JOR GARAM** ₹149
  Crunchy pressed chickpeas with tangy masala and fresh herbs.
- **PERI-PERI FRIES** ₹229
  Golden fries dusted with our punchy peri-peri seasoning.
- **ROASTED MASALA MAKHANA** ₹229
  Crunchy fox nuts coated in a warm, savoury spice blend.

THE SHARING PLATTER

- **TAASHEE CHAKNA PLATTER** ₹499
  A generous mix of masala peanuts, chana jor garam, crispy corn and peri-peri fries, served with house dips.

TAASHEE SPECIALS

- **BBQ CHICKEN WINGS** ₹399
  Juicy wings in a sticky, smoky, sweet-tangy BBQ glaze.
- **HOT MOZZA MESS** ₹350
- **CHILLI CHEESE TOAST** ₹279
  Golden toast layered with molten cheese and green chilli.
- **GALAUTI TACOS** ₹399
  Galauti kebabs in crisp tacos with mint chutney and pickled onions.



Suggested dine-in prices | Applicable taxes extra

● Veg ● Non-veg

Taashee

DESSERTS

Sweet endings, with a Taashee twist

TAASHEE SIGNATURE

MASALA JAMUN KULFI WITH PINEAPPLE KULFI

Tangy jamun kulfi with a touch of chaat masala, paired with sweet pineapple kulfi for a refreshing sweet-and-spiced finish.

CLASSIC FAVOURITES

CHOCOLATE MOUSSE

Silky chocolate mousse with a light, airy texture and rich cocoa notes.

TIRAMISU

Coffee-soaked sponge layered with mascarpone cream and finished with a dusting of cocoa.

GULAB JAMUN

Soft golden dumplings soaked in fragrant cardamom and rose-scented sugar syrup.



● Veg

Taashee

ICE CREAMS & KULFIS

Creamy classics and refreshing favourites

SELECTION OF ICE CREAMS

- **CLASSIC VANILLA**
  Smooth, creamy vanilla ice cream with a delicate, mellow finish.
- **CHOCOLATE**
  Rich chocolate ice cream with a deep cocoa flavour.
- **BUTTERSCOTCH**
  Creamy caramel ice cream with crunchy butterscotch pieces.
- **STRAWBERRY**
  Sweet strawberry ice cream with a bright, fruity finish.

KULFI COLLECTION

- **MALAI KULFI**
  Classic slow-reduced milk kulfi, rich and delicately creamy.
- **KESAR PISTA KULFI**
  Saffron-infused kulfi with pistachios and a touch of cardamom.
- **MANGO KULFI**
  Creamy kulfi blended with the sweetness of ripe mango.
- **PINEAPPLE KULFI**
  Bright pineapple folded into creamy kulfi for a tropical finish.



- Veg