

KAPUUCHKA

CONTEMPORARY INDIAN STREET FOOD CUISINE & COCKTAILS



MIENU

ORIGINAL POBCHKA

PAANI PURI OR DAHI PURI	60
PINEAPPLE PAANI PURI OR MANGO DAHI PURI	65
SAMOOSA CHAAT	75
PRAWN PURI	115

STREET FOOD

ULTA WADA PAV	95
PAV BHAJI	115
AVOCADO & POTATO CHAAT	95
CHOLE BHATURA	145
DRAGON WINGS	145
PRAWN KOLIWADA	195
BROCOLLI & CAULIFLOWER WINGS	115

SOUTH INDIAN FAVOURITE

IDLI & SAMBHAR	95
MASALA DOSA	145
LAMB UTTAPPAM	145
Delicate flavourful uttapam served as a base for a slow cooked flavoured dry lamb curry	



MAINS

CHICKEN DISHES

CHICKEN BHATTI

Smokey Chicken cooked with ginger, chilli and aromatic spices

BUTTER CHICKEN

Chicken simmered in a tomato and cashew sauce



GHEE ROAST CHICKEN

195

Tender, bone-in chicken slow-roasted in aromatic spices and rich ghee

TIKKA MASALA

190

Chicken with green pepper and onion cooked in a spiced tomato based sauce

KALA MIRCH KHEEMA KEBAAB

190

Chicken kheema kebaab served in a luscious silky gravy with a little heat of pepper and cashew.

LAMB DISHES

LAMB SHANK MASALA

295

Fall-off-the-bone tender meat enriched with deep flavors of traditional Indian spices

BLACK LAMB

240

190 A rich & rustic lamb curry cooked with roasted spices, black pepper & caramelized onions

LAMB MUGHLAI

240

190 Lamb cooked in a creamy white cashew sauce

LAMB ROGAN JOSH

240

A classic dish featuring tender lamb simmered in a fragrant, spiced gravy made with a blend of aromatic spices



TANDOOR

KASHMIRI KEBAB 175
Grilled chicken in a pineapple and chilli marinade

SEEKH KEBAB 175
Minced chicken grilled in the tandoor

BHARAVAN MURG 175
Tandoori chicken stuffed with cheese and paneer

LAMB CHOPS 235
Chops marinated in yogurt and warm spices



MASALA PRAWNS 225
Succulent prawns marinated in spiced yogurt and tandoori masala, then flame-grilled for a smoky, charred finish

PANEER TIKKA 175
Paneer marinated in fragrant spices

PAHADI FISH TIKKA 195
Kingklip marinated in chilli coriander and mint

TANDOORI AVOCADO 125



VEG DISHES

- LASOONI BURRATA PALAK** 165
Garlic infused spinach gravy served with Burrata
- PESHAWARI HANDI** 165
North Indian veg curry slow cooked with paneer in an onion sauce.
- ALOO GOBI MASALA** 165
A classic veg curry made with potatoes & cauliflower simmered in a tomato-onion gravy
- METHI MALAI KOFTA** 165
Creamy kofta cooked with fenugreek leaves in a rich cashew and onion gravy
- BURATTA PANEER MAKHANI** 165
Creamy makhni sauce topped with Burrata
- PANEER MIRCH MASALA** 165
Cottage cheese tossed in a spicy masala with black pepper and green chillies
- PANCHRATAN DAL** 145
A harmonious blend of five lentils slow-cooked with ghee, tempered with cumin, garlic, and tomatoes

- DAL PALAK** 145
Dal tadka with wilted spinach
- DAHI BHINDI** 165
Crispy okra sautéed with onions and spices, finished with a tangy yogurt masala

SEAFOOD DISHES

- GOAN FISH CURRY** 235
Kingklip simmered in a coconut based sauce infused with mustard seeds
- LOBSTER BUTTER MASALA** SQ
Lobster cooked in a smooth tomato and cashew sauce
- KING PRAWN CURRY** 265
King prawns simmered with onion in a tomato based sauce
- MUMBAI CRAB MASALA** 265
Crab simmered in rich spices that soaks into the crab
- RAVA FRIED FISH** 215
A coastal favorite: Kingklip dredged in semolina, and pan fried to a crisp, golden perfection

RICE DISHES

MUGHLAI CHICKEN BIRYANI	195
A Fragrant rice dish cooked with spices and chicken	
LAMB BIRYANI	245
Fragrant rice dish cooked with spices and lamb	
VEG PULAO	125
A fragrant rice dish cooked with saffron, dry fruits & subtle spices, offering a sweet & savory balance	
VEG DUM BIRYANI	175
Fragrant rice dish cooked with aromatic spices and mixed seasonal veg	

KASHMIRI PULAO RICE

85

SIDES

CHEESE, CHILLI AND GARLIC NAAN 75

STEAMED BASMATI RICE 75

JEERA RICE 75

PLAIN NAAN

LATCHAA PARATHA

ALOO PARATHA 65

ROTI 25

MASALA PAPAD 45

Roasted papad served with sambals, masala & chutney

BUTTER NAAN 45

GARLIC NAAN 55

DESSERTS

GADBAD FALOODA 85
Falooda served with jelly, tutti fruity, fruits, cream, cream cheese, vermicelli subja seeds and ice cream

MINI KESAR RASMALAI OR GULAB JAMUN 85

GULAB JAMUN CHEESCAKE 85

MASALA CHAI CRÈME BRÛLÉE 85

SHAHI TUKDA 85
Our Indian spin on bread pudding

SOJI WITH TOASTED BANANA 85
Semolina cooked with caramelized banana

CHOCOLATE POP 85

KULFI ASSORTED 85



45 STEAMED COCONUT MODAK SERVED WITH VANILLA ICE-CREAM 85

55 Pillowy steamed rice flour dumpling with a molten center of caramelized coconut and jaggery

SPECIAL PAANS (SEASONAL) 35

CARAFES



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| Watermelon & Basil carafe | 175 |
| Pink grapefruit & Rosemary carafe | 185 |
| Flavored iced tea carafees | 165 |
| Citrus breeze carafee | 185 |

DESIGNER MOCKTAILS



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| Blue cucumber cooler | 75 |
| Virginia mango spicy daiquiri | 75 |
| Mango ginger & citrus spike | 75 |
| Chilli passion fruit mojito | 65 |
| Coconut kulki | 75 |
| Orange blossom | 65 |
| Mango Lassi | 65 |
| Rose Falooda | 75 |



COLD BEVERAGES



JUICES

ORANGE/CRANBERRY	45
APPLE/MANGO	45

MIXERS

SODA WATER (200ml)	25
DRY LEMON (200ml)	25
INDIAN TONIC (200ml)	25
PINK TONIC (200ml)	25
LEMONADE (200ml)	25
GINGER ALE (200ml)	25
COKE/LITE/ZERO (300ml)	30
FANTA/SPRITE/STONEY (300ml)	30
CREME SODA (300ml)	30
APPLETIZER/GRAPETIZER	35
TOMATO COCKTAIL (200ml)	55
RED BULL	48

CORDIALS

ROSES COLA TONIC	12
ROSES LIME	12
ROSES PASSIONFRUIT	12
Blue berry cordial	12

WATER

STILL OR SPARKLING (SMALL)	30
STILL OR SPARKLING (LARGE)	45

ICED COFFEE

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ICED TEAS

LEMON ICED TEA	45
PEACH ICED TEA	45

MILKSHAKES

DRIVE IN POPCORN SHAKE	95
LEMON CHEESE CAKE SHAKE	85
REGULAR MILKSHAKES	75

HOT BEVERAGES



NON ALCHOLIC DOM PEDRO	75
COFFEE AFFAGATO	65
AMERICANO	26
CAPPUCCINO	30
CAFE LATTE	30
FLAT WHITE	30
MOCHA	48
SINGLE ESPRESSO	25
DOUBLE ESPRESSO	30
HOT CHOCOLATE	45
MACCHIATO	25

TEA	
MASALA CHAI	45
ROOIBOS	20
CHAMOMILE	20
PEPPERMINT	20
CEYLON	20
EARL GREY	20

ARTISANAL COFFEE

ROSE CARDAMOM LATTE	50
MANGO TUMERIC LATTE	50
HAZELNUT PRALINE	50
BROWN SUGAR CARDAMOM	50