

*Food for  
the body is  
not enough.  
there must be  
food for the soul.*

THE  
beanerys™  
exceptionally rich  
CAFÉ & RESTAURANT

specialized in premium coffee catering in weddings & events

best in organising birthday parties, corporate events & kitties

## IGNITIONS

STEAMED DIMSUM	50	VEG. SOOLI KABAB	95
FRIED DIMSUM	65	VEG SOYA KABAB	110
SAMOSA CHAT	65	HARA BHARA KABAB	110
ROLLS- VEG/VEG KABABS/PANEER	95	ढाह! DAHI KABAB	130
SPRING ROLLS	95	RAJMA GULATI KABAB	130
MUSHROOM MASALA TIKKA	110	PURE PANEER TIKKA	130
PUDINA PANEER TIKKA	110	CHILLY PANEER (DRY/GRAVY)	130
VEG MIX PAKODE	110	THE TANDOOR TIKKA PLATTER	225
PEPPERY MANCHURIAN (DRY/GRAVY)	110	MIXOFALL	

## SOUPS & SALADS

CREAM OF TOMATO	85	FRESH GREEN SALAD	60
SWEET CORN	85	'APNA' KACHUMBER SALAD	75
HOT & SOUR	85	VIGOROUS SPROUTS SALAD	95
MINISTRONE	95	CORN N' CAPSICUM SALAD	95
MANCHOW	95	VELVETY RUSSIAN SALAD	125

## RECOMMENDATIONS

<b>PANEER 65</b> <i>spicy &amp; deep fried paneer cubes coated in masala</i>	130
<b>VEG CHILLY PEPPER</b> <i>a pack full of crispy veggies followed by peppers</i>	155
<b>CRISPY AMERICAN CORN</b> <i>crispy corn seasoned with pepper and tinched with lemon</i>	95
<b>CANDLE KABAB</b> <i>you should TRY it to KNOW it</i>	165
<b>INDO-AMERICAN WEDDING</b> <i>american vegetables served with rice</i>	145
<b>VEG CHILLY LOLLIES</b> <i>a chinese veg tangy &amp; spicy lollipops</i>	125
<b>SAUTE VEGGIES</b> <i>low fat, high fibre vegetables</i>	145
<b>FAKED &amp; BAKED</b> <i>baked veggies in white sauce loaded with cheese</i>	145
<b>ARABIAN CHEESE BREAD</b> <i>The Beanerys speciality</i>	115

## MAIN COURSE

<b>NUTAN NARGIS KOFTA (YELLOW)</b> 165 <i>paneer, potato, mawa kofta cooked in spicy onion &amp; cashew gravy</i>	<b>JEERA ALOO TAKATAK</b> 105 <i>dry serving of chatpate potato cubes</i>
<b>CHETAVANI KOFTA (RED)</b> 165 <i>spicy veg kofta served with chatpati red gravy</i>	<b>ALOO GOBHI ADRAKI</b> 125 <i>cooked potato and cauliflower in aromatic ginger tomato gravy</i>
<b>KABIL-E-KADHAI PANEER</b> 165 <i>spicy paneer and capsicum cubes in indian gravy</i>	<b>SABJIYO KI GHAPLEBAZI</b> 135 <i>mixed veggies tossed in medium spicy tomato gravy</i>
<b>PANEER KASOORI METHI</b> 165 <i>paneer cubes cooked in inhouse red gravy with aroma of methi</i>	<b>MATAR MUSHROOM MASALA</b> 135 <i>served mushrooms and green peas in masaledar style</i>
<b>PANEER TIKKA LABABDAR</b> 175 <i>punjabi classic paneer tikka served in spicy red gravy</i>	<b>POPEYE PALAK PANEER</b> 155 <i>cottage cheese cooked in creamy spinach gravy</i>
<b>BUTTER PANEER MASALA</b> 175 <i>paneer cubes cooked in butter and inhouse tomato gravy</i>	<b>CREAMY CORN PALAK</b> 145 <i>a creamy spinach recipe served with corn</i>
<b>LUBHAWANA SHAHI PANEER</b> 175 <i>khaasam-khas paneer in white gravy (non spicy dish)</i>	<b>GARAM GATTA MASALA</b> 155 <i>besan dumplings simmered in yogurt curry (shan-e-rajasthan)</i>
<b>SOYA TIKKA MASALA</b> 175 <i>sehatmand soya cooked in chatpati red gravy</i>	<b>MAGICAL MALAI MATAR</b> 165 <i>green peas cooked in inhouse tomato gravy &amp; indian spices</i>
<b>MAST MALAI KOFTA (WHITE)</b> 175 <i>paneer kofta cooked in creamy cashew gravy</i>	<b>DUM ALOO KASHMIRI</b> 155 <i>potato cubes cooked in velvety smoked gravy</i>
<b>TODAY'S SPECIAL</b> 195 <i>from chef's choice</i>	<b>THE BEANERYS' PANEER MIX</b> 195 <i>our very own</i>

## INDIAN LENTILS

<b>DAL FRY</b> 140	<b>DAL TADKA</b> 140
<b>DAL PANCHRATNI</b> 150	<b>DAL MAKHNI</b> 150
<b>DAL DHABA</b> 150	<b>DAL PESHAWARI</b> 170
<b>DAL BANJARA</b> 170	<b>DAL BUKHARA</b> 170

## BASMATI

<b>STEAMED RICE</b> 75	<b>JEERA RICE</b> 85
<b>PEAS PULAO</b> 95	<b>VEG PULAO</b> 115
<b>FRIED RICE</b> 95	<b>SUBJ BIRYANI</b> 125

## ADDITIONS

ROASTED/FRIED PAPAD	15	BOONDI RAITA	75
MASALA PAPAD	25	VEG RAITA	85
PLAIN CURD	35	ANANAS RAITA	95
TAZA MASALA CHACCH	40	HARIYALI RAITA	115
ओ काके! LASSI	60		

## SIZZLERS

HAOCHI CHINESE	155
EARTH QUAKE	180
PANEER SHASLIK	220

## SWEET TOOTH

GULAB JAMUN (per pc)	35
GULAB JAMUN WITH ICECREAM	65
BROWNIE WITH HOT CHOCOLATE & ICECREAM	105

# Custom Orders

if you want us to cook something for you  
specially & specifically,  
feel free to share the recipe !