InDa cafe

EST 2014

MENU

Hours: 8:30 am - 10:00 pm
Last order 9:45 pm

room service
+91 8891995609

WiFi
password:
welcometoinda

indafamily.in

Crafted with patience
Served with love

At InDa Café, we prepare every dish fresh, just for you. Unlike many places where food is pre-made and served quickly, we start cooking only after you place your order.

In India, many traditional dishes - like real biryani - are slow-cooked in large batches because they take time and effort to prepare. But no matter how complicated it is, once it’s ready, it can be served in less than 5 minutes. That’s why many restaurants rely on pre-made food to serve guests faster.

Of course, we could make 100 burgers in the morning and serve them throughout the day - but that’s not what we do.
Every pizza, pasta, salad, and more is prepared fresh, ensuring the best taste and quality.
It might take a little longer, but we believe great food is worth the wait.

Thank you for your patience and for choosing freshly made food!

DRINKS

COLD DRINKS

LASSI 100
plain/salty/sweet/mixed

BANANA LASSI 140

PINEAPPLE LASSI 140

MANGO LASSI 140

MILKSHAKE 150
vanilla/chocolate/oreo

FRUIT MILKSHAKE 170

ICE LEMON BLACK TEA 140

ICE AMERICANO 140
black coffee with ice

ICE LATTE 150
coffee with ice and milk

COFFEE FRAPPE 160
blended coffee with ice and milk

TIRAMISU FRAPPE 180
blended coffee with ice and milk, topped with ice cream and cocoa powder

COKE / SPRITE 80

LEMON SODA 100
plain/salty/sweet/mixed

SODA BOTTLE 70

PINEAPPLE & GINGER LEMONADE 170

PASSION FRUIT & MINT LEMONADE 170

WATERMELON & BASIL LEMONADE 170

CUCUMBER & ROSEMARY LEMONADE 170

RHUBARB & HIBISCUS LEMONADE 170

KOMBUCHA 150
hibiscus/hops

HEINEKEN NON-ALCOHOLIC BEER 150

FRESH JUICES

All juice without sugar

PINEAPPLE 130

WATERMELON 130

ORANGE 150

PAPAYA 150

MANGO 150

CARROT 150

LEMON MINT 140
**contains sugar*

MANGO LEMON MINT 170

ABC 170
apple, beetroot, carrot

SUNRISE 170
apple, orange, carrot, ginger

SUNSET 170
watermelon, pineapple, pomegranate

HOT DRINKS

TEA 60
Black / Green / Milk / Masala / Mint / Herbal / Ginger lemon honey

TURKISH-STYLE COFFEE 120
Black or with milk

CARAMEL LATTE 150
caramel syrup, milk, black coffee

TIRAMISU LATTE 150
tiramisu syrup, milk, black coffee, cocoa

MATCHA LATTE 210
ceremonial matcha, milk

PLANT-BASED MATCHA LATTE 270
ceremonial matcha, coconut or oat milk

AFFOGATO 140
vanilla ice cream, black coffee

HOT CHOCOLATE 150
milk, cocoa powder, chocolate syrup

ADD PLANT-BASED MILK 60
80 ml (coconut or oat milk)

**Vegetarian item* **Contains egg* **Chef's choice*

THE CLOUD COLLECTION

Matcha & More



COCONUT MATCHA CLOUD

Matcha coconut foam over ice coconut water

210



BLUE CLOUD VANILLA MATCHA LATTE

Vanilla foam over ice matcha latte

230



LAVENDER VANILLA CLOUD LEMONADE

Vanilla foam over lavender lemonade

190



YUZU COCONUT CLOUD LEMONADE

Coconut foam over Yuzu lemonade

190



MANGO ICE MATCHA LATTE

Ceremonial matcha over ice, coconut milk and mango puree

230



STRAWBERRY MATCHA LATTE

Ceremonial matcha over ice, milk and strawberry puree

230

BREAKFAST

STARTS FROM 8:30 AM
ALL DAY LONG

Rate **399**

Includes one of the breakfast options and a serving of
tea (black/green/milk tea/masala/ginger lemon honey)
and coffee (Turkish-style black or with milk,
Ice americano, Ice latte, Coffee frappe)
unlimited up until 12 pm

EGGS

SET BREAKFAST
Eggs your way: boiled, fried, scrambled, or as an omelette, with a grilled chicken skewer, house-made rajma beans, salad, sourdough toast, and butter

SALMON BENEDICT
Poached eggs on our signature sourdough toast with cured Norwegian salmon, gherkins, cream cheese and hollandaise sauce

CHICKEN BENEDICT
Poached eggs on our signature sourdough toast with grilled chicken, gherkins, mayonnaise and hollandaise sauce

TURKISH EGGS
Poached eggs on yoghurt with chilli butter and pita

BACON EGG AND CHEESE
Soft house-made bun with cheese, scrambled eggs and crispy bacon, served with salad

OMELETTES

All served with salad, our signature house-made sourdough toast and butter

MASALA OMELETTE
3 eggs, red onion, tomato, green chilli, coriander leaves

BACON ONION OMELETTE
3 eggs, bacon, onion, mozzarella cheese

MUSHROOM ALFREDO OMELETTE
3 eggs, creamy cheese sauce, mushrooms

MEXICAN OMELETTE
3 eggs, tomato sauce, rajma beans, capsicum, green chilli, mozzarella cheese, yoghurt, coriander leaves

GREEN OMELETTE
3 eggs, fresh spinach, cheese, mixed seeds

SALMON AND CREAM CHEESE OMELETTE
3 eggs, cured salmon, cream cheese, capers

BREAKFAST PIDE

All served with salad

CREAMY CHEESE PIDE WITH EGG
Crisp-edged boat bread with white sauce, stretchy mozzarella, soft paneer, and sun-dried tomato and egg

TOMATO CHEESE PIDE WITH CHICKEN AND EGG
Oven-fired Turkish boat with tangy tomato sauce, juicy chicken, sweet onion, and bubbling cheese and egg

SHAKSHUKA IN PIDE
Warm pide filled with eggs gently cooked in a rich tomato and bell pepper sauce, served with salad

PANCAKES

BANANA PANCAKES
Pancakes layered with banana, topped with banana glaze, served with fresh fruit, honey, and ice cream

CHOCO-NUTELLA PANCAKES
Pancakes layered with banana, topped with chocolate-nutella sauce, served with fresh fruit and ice cream

CHEESE MUSHROOM PANCAKES
Pancakes topped with cheese mushroom sauce served with salad

BACON PANCAKES
Pancakes layered with cheese, crispy bacon, and scrambled eggs, topped with hollandaise sauce, served with salad

**Contains egg* **Chef's choice*

**All served with your choice of Tea & Coffee unlimited up until 12 pm*

PORRIDGE

SWEET OATMEAL
Rolled oats cooked with coconut milk, topped with apple, banana, peanut butter, nuts, seeds and cinnamon

SALTY OATMEAL
Rolled oats cooked with water and salt, topped with sun-dried tomatoes, cheese-mushroom sauce, seeds and nuts

TURMERIC OATMEAL
Rolled oats cooked with water, salt, turmeric and flax seeds, topped with mushrooms, cheese and coriander leaves

FRUIT

FRUIT SALAD
All seasonal fruit, topped with chia seeds, served with muesli, honey and curd

GO GREEN SMOOTHIE BOWL
Spinach, mint, lemon, banana, pineapple, topped with pineapple, kiwi, muesli, coconut, nuts and seeds

TROPICANA SMOOTHIE BOWL
Papaya, mango, banana, pineapple, topped with watermelon, pomegranate, muesli, coconut and seeds

BERRY BLAST SMOOTHIE BOWL
Banana, papaya, mixed berries, topped with muesli, kiwi, goji berries, pomegranate, seeds and coconut

PURE VEG BREAKFAST

VEG SET BREAKFAST
Grilled mushrooms, house-made rajma beans, salad, toast and butter

SCRAMBLED PANEER ON TOAST
Spiced crumbled paneer cooked with vegetables. Served on toast, topped with coriander leaves

TURKISH-STYLE VEG BREAKFAST
Roasted tomatoes and chickpeas on yoghurt with chilli butter and pita

VEG PIDE
Oven-fired Turkish boat with tomato sauce, cheese, bell pepper, zucchini, onion, sun-dried tomatoes

ROASTED VEGETABLES ON PITA
Cauliflower, carrot, green beans, onion, bell pepper, served over pita with pesto sauce

ADD-ONS

Sourdough toast & butter **40**
Pita bread **40**
2 plain pancakes **100**
Side of fruit **140**
Fruit of choice **140**
Plain oatmeal **120**
Muesli with milk or yoghurt **160**
Scoop of ice cream **50**
Extra chocolate-nutella sauce **50**
Extra honey **30**

2 eggs (fried or boiled) **60**
2 eggs (omelette or scrambled) **100**
Extra cheese **120**
Sautéed mushrooms **100**
Grilled paneer **120**
Grilled chicken (100g) **160**
Cured salmon (60g) **270**
Bacon (60g) **170**
Extra hummus **100**
Extra rajma beans **50**

**Vegetarian item* **Chef's choice*

**All served with your choice of Tea & Coffee unlimited up until 12 pm*

LUNCH & DINNER

STARTS FROM 12 PM

APPETIZERS

HUMMUS PLATTER 300
Creamy chickpea paste served with a side of fresh vegetables and pita

CHICKEN HUMMUS 400
Creamy hummus with grilled chicken, tahini sauce and served with a side of fresh vegetables and pita

MUSHROOM HUMMUS 350
Creamy hummus with grilled mushrooms, tahini sauce and served with a side of fresh vegetables and pita

BUFFALO HUMMUS 430
Creamy hummus with grilled buffalo loin, tahini sauce, and served with a side of fresh vegetables and pita

SOURDOUGH SANDWICHES
Served with coleslaw and potato wedges

ROMAN HOLIDAY 310
Sautéed mushrooms, tomato, mozzarella, basil pesto

MAMMA MIA 310
Grilled eggplant, bell pepper, tomato, paneer, green olives

FORTUNA 330
Tuna, fresh tomatoes, cucumber, red onion, salad leaves, red cabbage, mayonnaise

BLT SANDWICH 330
Crispy bacon, fresh tomatoes, lettuce leaves, mayonnaise and mustard

ROAST BEEF SANDWICH 500
Loaded with roasted buffalo, sliced pickles and mustard-butter

FROM THE OVEN
Served with salad

KHACHAPURI WITH GREENS 320
Golden Georgian cheese boat: pillowy bread filled with molten cheese and mixed greens

ADJARIAN KHACHAPURI 320
Georgia's famous cheese boat: pillowy bread filled with molten cheese and a soft egg on top

TOMATO CHICKEN PIDE 340
Oven-fired Turkish boat with tangy tomato sauce, juicy chicken, sweet onion, and bubbling cheese

CREAMY CHEESE PIDE 340
Crisp-edged boat of golden dough with white sauce, stretchy mozzarella, soft paneer, and sun-dried tomato for a sweet-tart finish

CREAMY MUSHROOM TRUFFLE PIDE 360
Our richest pide: white sauce, mozzarella, and sautéed mushrooms, finished with a drizzle of truffle oil

SALADS & BOWLS

THAI YUM-YAM SALAD 210
Papaya, capsicum, cucumber, herbs, ginger-lemon-honey dressing

GEORGIAN SALAD 250
Tomato, cucumber, red onion, coriander leaves, walnuts, and herbs

ORIGINAL BOWL 380
Red rice, fries, fresh carrots, red cabbage, cucumber, greens and herbs, lemon-curry chickpeas, seeds, and peanuts. House-made sauces: ginger-lemon-honey and basil pesto

QUINOA PAPAYA BOWL 380
Quinoa, rajma beans, fresh spinach, cucumber, coriander leaves, and sweet papaya, topped with chia seeds and cashew nuts. House-made sauces: honey-mustard and basil pesto

GRILL BOWL 380
Locally grown greens and herbs, grilled pineapple, paneer, tomatoes, bell pepper, rajma beans and sweet corn, mixed seeds. House-made sauces: honey-mustard and basil pesto

GREEN GOODNESS BOWL 380
Lemon-curry chickpeas, fresh broccoli, cucumber, fresh salad and coriander leaves and mozzarella cubes, topped with mixed seeds and almonds. House-made sauces: ginger-lemon-honey and basil pesto

SALMON POKE BOWL 480
Cured Norwegian salmon, red rice, cucumber, carrot, red cabbage, lettuce, marinated ginger, topped with mixed seeds, seaweed and peanuts. House-made sauces: ginger-lemon-honey and basil pesto

**Vegetarian item* **Contains egg* **Chef's choice*

GARLIC BREAD

GARLIC BREAD 150
Fresh-baked from our pizza dough, golden, buttery, and loaded with garlic

GARLIC BREAD WITH CHEESE 200
The same, topped with melted mozzarella

BRICK OVEN PIZZA
small/8'' large/12''

MARGHERITA
280 / 430
Tomato sauce, mozzarella, basil

MARINARA
210 / 320
Tomato sauce, oregano, garlic oil

POMODORI SECCHI
320 / 490
Tomato sauce, mozzarella, sun-dried tomatoes, paneer, basil pesto

VEGETARIANA
320 / 490
Tomato sauce, mozzarella, eggplant, bell pepper, red onion

VEGANA
270 / 410
Tomato sauce, eggplant, bell pepper, onion, zucchini, garlic oil, parsley

JIMMY PESTO'S
320 / 490
White sauce, mozzarella, spinach, paneer, basil pesto

OLIVE FUNGHI
310 / 480
Tomato sauce, mozzarella, mushrooms, olives

VEG EL DIABLO
330 / 510
Tomato sauce, mozzarella, mushrooms, bell pepper, red onion, jalapeño

QUATTRO FORMAGGI
370 / 570
Tomato sauce, mozzarella, cheddar, parmesan, paneer

WHITE QUATTRO FORMAGGI
370 / 570
Creamy white sauce, mozzarella, cheddar, parmesan, paneer

NON-VEG EL DIABLO
380 / 590
Tomato sauce, mozzarella, chicken, mushrooms, bell pepper, red onion, jalapeño

JACKSON LAMB PEPPERONI
400 / 610
Tomato sauce, mozzarella, lamb pepperoni

NEW
ROAST BEEF ONION
440 / 670
Tomato sauce, mozzarella, onion, house-made roasted buffalo

BACON-ONION
380 / 590
Tomato sauce, mozzarella, bacon, onion

SALMON
440 / 680
Tomato sauce, mozzarella, cured Norwegian salmon, fresh cream, parsley

SEAFOOD
420 / 650
Tomato sauce, mozzarella, calamari, prawns, garlic oil, parsley

CREAMY CHICKEN
380 / 590
Creamy white sauce, mozzarella, chicken, sun-dried tomatoes

CHICKEN MUSHROOM
330 / 510
Tomato sauce, mozzarella, mushrooms, chicken

SUPREME
4:20 / 650
Tomato sauce, mozzarella, bacon, chicken, bell pepper, onion, olives

ADD-ONS
Add to any pizza

Extra mushrooms **100**
Extra paneer **120**
Extra cheese **120**
Extra olives **60**
Extra vegetables **60**

NEW
Extra jalapeño **60**
Extra chicken (100g) **160**
Extra roast beef (100g) **250**
Extra cured salmon (60g) **270**
Extra bacon (60g) **170**
Extra seafood (80g) **200**

**Vegetarian item* **Chef's choice*

PASTA

Fresh, house-made fettuccine made with eggs
Ask your waiter for a pure vegetarian option

ARRABBIATA 240
Sautéed tomatoes, onions, garlic, red chilli, cheese

ALLA NORMA 290
Eggplant, tomato sauce, cottage cheese

ZUCCHINI E POMODORI SECCHI 290
Zucchini, sun-dried tomatoes, green peas, cheese

JIMMY PESTO'S 280
Basil pesto, spinach, tomato, cheese blend

MUSHROOM ALFREDO 290
Roasted mushrooms with creamy cheese sauce

CHICKEN ALFREDO 300
Roasted chicken with creamy cheese sauce

POLLO ROSA 320
Chicken, tomato sauce, paprika, cream, cheese

CARBONARA 340
Bacon, egg, cheese

BUFFALO POLPETTE 360
Buffalo meatballs, tomato sauce, mozzarella cheese

LEMON CAPER TUNA 300
Tuna, capers, garlic, parmesan cheese, lemon and parsley

SALMON & RICOTTA 390
Norwegian salmon, house-made ricotta sauce, capers, rosemary

SEAFOOD 360
Squid, prawns, tomatoes, capers, chilli, parsley

BURGERS

House-made bun. Served with coleslaw and fries

VEG CHEESEBURGER 390
Black bean and mushroom patty, slice of cheese, lettuce, tomato, and pickles

CHICKEN CHEESEBURGER 410
Grilled chicken patty, sun-dried tomatoes, cheese, olives, onion, lettuce

DOUBLE CHICKEN CHEESEBURGER 460
Two grilled chicken patties, sun-dried tomatoes, melted cheese, olives, onion, and crisp lettuce

DOUBLE CHEESEBURGER 480
Two juicy buffalo patties, two slices of melted cheese, pickles, and onion

SURF & TURF BURGER 510
Two buffalo patties topped with grilled prawns, melted cheese, pickles, onion, and lettuce

BIG KAHUNA BURGER 550
A big buffalo patty wrapped in bacon, with two cheeses, grilled pineapple, pickles, onion, tomato, and lettuce

MAIN COURSE

GRILLED PANEER STEAK 400
Smoked paprika grilled paneer with the side of sautéed vegetables and herb rice

HERB-GRILLED STEAK (*chicken/buffalo*) 420/450
Chicken or buffalo grilled with garlic and mixed herbs, served with quinoa and sautéed vegetables

MUSHROOM CREAM STEAK (*chicken/buffalo*) 450/480
Chicken or buffalo grilled and finished with a creamy mushroom sauce, served with quinoa and sautéed vegetables

GRILLED SEAFOOD PLATE 540
Mixed seafood (prawns, squid, baby octopus, fish) grilled with garlic, lemon and chilli and served with herb rice

FISH STEAK 490
Boneless white fish fillet, marinated and grilled, served with sautéed vegetables and herb rice

ADD-ONS

Add to any dish

Sautéed mushrooms **100**
Grilled paneer **120**
Extra cheese **120**
White or red rice **120**
Quinoa **130**

Grilled chicken (100g) **160**
Roast beef (100g) **250**
Cured salmon (60g) **270**
Bacon (60g) **170**
Grilled vegetables **150**
Side of fries or potato wedges **150**
Side of peri-peri fries **170**

**Vegetarian item* **Contains egg* **Chef's choice*

DESSERT SPECIALS



Chocolate Brownie

180

Chocolate brownie served with ice cream, 150g



InDa Banoffee

170

Parfait dessert with biscuit base, banana, house-made toffee, and peanuts, 150g

Biscoff Cheesecake

190

No-bake jar cheesecake with Lotus Biscoff cookies, 160g
***contains gelatin**



Hey Lizzy

170

Oreo base, banana caramelized in peanut butter, topped with ice cream and chocolate, 200g





Honey Cake

180

A traditional Eastern European layer cake with multiple thin, caramelized honey-infused sponges layered with a rich, tangy sour cream, 150g



Classic New York Cheesecake

250

A rich and creamy cheesecake with a buttery biscuit crust. Smooth, classic, and timeless, 150 g

Chocolate Peanut Mousse

180

Chocolate dessert with peanuts, served in a jar, 190g
***contains gelatin**



Mango & Passion Fruit Cheesecake

300

Our signature cheesecake topped with vibrant fresh mango puree and passion fruit compote, 170 g





Coconut Napoleon

200

Layers of puff pastry with smooth coconut cream, 140g



Nutella & Nuts New York Cheesecake

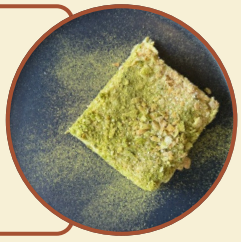
300

Creamy New York cheesecake finished with generous swirls of Nutella and a sprinkle of crushed nuts, 170 g

Pista Napoleon

200

Layers of puff pastry with rich pistachio cream, 140g



Big Fruit Platter

600

Big platter of seasonal fruit, perfect to share, 1500g



Ice Cream

150

3 scoops of vanilla ice cream with fruit slices, 120g

Chia Pudding

170

Coconut milk, chia seeds, mixed fruit, 160g

Fruit Mix

250

Seasonal fruit, ice cream or curd, 250g

Cold watermelon

120/240

Slices of sweet, juicy, chilled watermelon, 750g/1500g

**Vegetarian item* **Contains egg* **Chef's choice*