



M E N U

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

room service
+91 8891995609



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.

Obviously, 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 cooked 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 (*plain/salty/sweet/mix*) 80
Banana lassi 120
Pineapple lassi 120
Mango lassi 140
Milkshake (*vanilla/chocolate/oreo*) 140
Fruit milkshake 150
Ice lemon black tea 140
Ice chai latte 150
Ice americano (*black coffee with ice*) 140
Ice latte (*coffee with ice and milk*) 150
Coffee Frappe (*blended coffee with ice and milk*) 150

Coke / Sprite 70
Lemon soda (*plain/salty/sweet/mixed*) 100
Soda bottle 70
Pineapple & ginger lemonade 140
Passion fruit & mint lemonade 140
Watermelon & basil lemonade 140
Cucumber & rosemary lemonade 140
Lavender lemonade 140
Kombucha (*hibiscus/hops*) 120
Heineken Non-alcoholic beer 150

FRESH JUICES

All juice without sugar

Pineapple 120
Orange 140
Papaya 140
Watermelon 120
Mango 120
Carrot 120
Lemon mint (*contains sugar*) 120
Mango lemon mint 120
ABC 120
Sunrise 140
apple, orange, carrot, ginger
Sunset 140
watermelon, pineapple, pomegranate

HOT DRINKS

Prepared without sugar

Black tea 50
Green tea 50
Milk tea (*not chai*) 50
Masala tea 60
Mint tea 50
Herbal tea 60
Ginger lemon honey 60
Turkish-style black coffee 110
Turkish-style coffee with milk 110
Caramel latte (*caramel syrup, milk, black coffee*) 140
Affogato (*vanilla ice cream, black coffee*) 120
Hot chocolate (*milk, cocoa powder, chocolate syrup*) 120
Add plant-based milk 80 ml (*coconut or oat milk*) 50

DESSERTS

 **INDA BANOFFEE 150**
biscuit base, banana, toffee, peanuts, 150g

 **HEY LIZZY 150**
oreo base, banana, peanut butter, ice cream and chocolate, 200g

 **CHIA-PUDDING 150**
coconut milk, chia seeds, mixed fruit, 160g

  **FRUIT MIX 250**
seasonal fruit, ice cream or curd, 250g

 **COLD WATERMELON 100/200**
sweet, juicy, chilled watermelon, 750g/1500g

 **BIG FRUIT PLATTER 410**
watermelon, pineapple, oranges, banana perfect to share, 1500g

 **ICE CREAM 150**
3 scoops of vanilla ice cream with fruit slices, 120g

 **BROWNIE 180**
chocolate brownie served with ice cream, 150g

 **BISCOFF CHEESECAKE 190**
no-bake jar cheesecake with Lotus Biscoff cookies, 160g contain gelatin

 **HONEY CAKE 180**
traditional layered cake served in a jar, 175g

 **CHOCOLATE PEANUT MOUSSE 180**
chocolate dessert with peanuts served in a jar, 190g contain gelatin

  **COCONUT NAPOLEON 200**
layers of puff pastry with smooth coconut cream, 140g

 **MATCHA NAPOLEON 200**
puff pastry layered with velvety matcha cream, 140g

 **PISTA NAPOLEON 200**
layers of puff pastry with rich pistachio cream, 140g

 *Vegetarian item  *Contains egg  *Chef's choice

B R E A K F A S T

STARTS FROM 8:30 AM
ALL DAY LONG

Rate **349** Rs

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

EGGS

EGGS ANY KIND

Boiled/fried/scrambled/omelette, with grilled chicken, homemade rajma beans, salad, sourdough toast and butter



SALMON BENEDICT

Poached eggs on sourdough toast with cured salmon, gherkins, cream cheese and hollandaise sauce

CHICKEN BENEDICT

Poached eggs on 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 bun with cheese, scrambled eggs and crispy bacon, served with salad

OMELETTES

All served with salad, sourdough toast and butter

MASALA OMELETTE

3 eggs, red onion, tomato, green chili, coriander leaves



MEXICAN OMELETTE

3 eggs, tomato sauce, rajma beans, capsicum, green chili, mozzarella cheese, yoghurt, coriander leaves

BACON ONION OMELETTE

3 eggs, bacon, onion, mozzarella cheese

GREEN OMELETTE

3 eggs, fresh spinach, cheese, mixed seeds



MUSHROOM ALFREDO OMELETTE

3 eggs, creamy cheese sauce, mushrooms

SALMON AND CREAM CHEESE OMELETTE

3 eggs, cured salmon, cream cheese, capers

BREAKFAST PIDE

All served with salad



CREAMY CHEESE PIDE WITH EGG

Flat bread, white sauce, mozzarella, paneer, sun-dried tomato and egg



TOMATO CHEESE PIDE WITH CHICKEN AND EGG

Flat bread, tomato sauce, chicken, onion, cheese, and egg



SHAKSHUKA IN PIDE

Flat bread, tomato sauce, and eggs

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, salt and masala, topped with 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, homemade rajma beans, salad, toast and butter

VEG PIDE

Flat bread, tomato sauce, cheese, bell pepper, zucchini, onion, sundried tomatoes



SCRAMBLED PANEER ON TOAST

Spiced crumbled paneer cooked with vegetables. Served on toast, topped with coriander leaves



ROASTED VEGETABLES ON PITA

Cauliflower, carrot, green beans, onion, bell pepper, served over pita with pesto sauce

TURKISH-STYLE VEG BREAKFAST

Roasted tomatoes and chickpeas on yoghurt with chilli butter and pita

ADD-ONS

Toast & butter **40**

Extra pita bread **40**

2 plain pancakes **100**

Side of fruit **140**

Fruit of choice **140**

Plain oatmeal **120**

Muesli with milk or yoghurt **140**

Scoop of ice cream **40**

Extra chocolate-nutella sauce **40**

Extra honey **30**

2 eggs (fried or boiled) **50**

2 eggs (omelette or scrambled) **80**

Extra cheese **100**

Sautéed mushrooms **100**

Grilled paneer **120**

Grilled chicken (100g) **160**

Cured salmon (60g) **270**

Bacon (60g) **170**

Extra hummus **80**

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 250

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

CHICKEN HUMMUS 290

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

MUSHROOM HUMMUS 290

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

BUFFALO HUMMUS 290

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

SANDWICHES & WRAPS

Served with coleslaw and fries

ROMAN HOLIDAY 270

Sautéed mushrooms, tomato, mozzarella, basil pesto

MAMMA MIA 270

Grilled eggplant, capsicum, tomato, paneer, green olives

FORTUNA 270

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

BLT SANDWICH 290

Crispy bacon, fresh tomatoes, lettuce leaves, mayonnaise and mustard

ROAST BEEF SANDWICH 500

Loaded with roasted buffalo, sliced pickles and mustard-butter. Served with coleslaw and potato wedges

FROM THE OVEN

Served with salad

KHACHAPURI WITH GREENS 250

Flat bread, cheese, mixed greens

ADJARIAN KHACHAPURI 250

Flat bread, cheese, egg (cheese boat)

TOMATO CHICKEN PIDE 270

Flat bread, tomato sauce, chicken, onion, cheese

CREAMY CHEESE PIDE 270

Flat bread, white sauce, mozzarella, paneer, sun-dried tomato

LAHMACUN 290

Turkish-style pizza topped with a mix of minced buffalo, peppers, tomato, herbs and spices

SALADS & BOWLS

THAI YUM-YAM SALAD 210

Papaya, capsicum, cucumber, herbs, ginger-lemon-honey dressing

GEORGIAN SALAD 210

Tomato, cucumber, red onion, coriander leaves, walnuts, and herbs

ORIGINAL BOWL 340

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

QUINOA PAPAYA BOWL 340

Quinoa, rajma beans, fresh spinach, cucumber, coriander leaves, and sweet papaya, topped with chia seeds and cashew nuts. Homemade sauces: honey-mustard and basil pesto

GRILL BOWL 340

Locally grown greens and herbs, grilled pineapple, paneer, tomatoes, capsicum, rajma beans and sweet corn, mixed seeds. Homemade sauces: honey-mustard and basil pesto

GREEN GOODNESS BOWL 340

Lemon-curry chickpeas, fresh broccoli, cucumber, fresh salad and coriander leaves, mozzarella cubes, topped with mixed seeds and almonds. Homemade sauces: ginger-lemon-honey and basil pesto

SALMON POKE BOWL 390

Cured salmon, red rice, cucumber, carrot, red cabbage, lettuce, marinated ginger, topped with mixed seeds, seaweed and peanuts. Homemade sauces: ginger-lemon-honey and basil pesto

PIZZA

small/8" large/12"

-  **MARGHERITA**
200 / 390
Tomato sauce, mozzarella, basil

 **MARINARA**
150 / 280
Tomato sauce, oregano, garlic oil

  **POMODORI SECCHI**
230 / 450
Tomato sauce, mozzarella, sun-dried tomatoes, paneer, basil pesto

 **VEGETARIANA**
230 / 450
Tomato sauce, mozzarella, eggplant, bell pepper, red onion

 **VEGANA**
190 / 370
Tomato sauce, eggplant, bell pepper, onion, zucchini, garlic oil, parsley

  **JIMMI PESTO'S PIZZA**
230 / 450
White sauce, mozzarella, spinach, paneer, basil pesto

 **OLIVE FUNGHI**
230 / 440
Tomato sauce, mozzarella, mushrooms, olives

  **VEG EL DIABLO**
240 / 470
Tomato sauce, mozzarella, mushrooms, bell pepper, red onion, jalapeno

 **QUATTRO FORMAGGI**
260 / 550
Tomato sauce, mozzarella, cheddar, parmesan, paneer

 **VEG CALZONE**
230 / 450
Tomato sauce, mozzarella, eggplant, bell pepper, olives

  **WHITE QUATTRO FORMAGGI**
260 / 550
Creamy white sauce, mozzarella, cheddar, parmesan, paneer

 **NON VEG EL DIABLO**
270 / 530
Tomato sauce, mozzarella, chicken, mushrooms, bell pepper, red onion, jalapeno

 **LAMB PEPPERONI PIZZA**
280 / 550
Tomato sauce, mozzarella, lamb pepperoni

 **ROAST BEEF ONION PIZZA**
310 / 600
Tomato sauce, mozzarella, onion, homemade roast beef

BACON-ONION
270 / 520
Tomato sauce, mozzarella, bacon, onion

SALMON PIZZA
320 / 600
Tomato sauce, mozzarella, cured salmon, fresh cream, parsley

SEAFOOD PIZZA
300 / 590
Tomato sauce, mozzarella, calamari, prawns, garlic oil, parsley

NON VEG CALZONE
280 / 550
Tomato sauce, mozzarella, bacon, mushrooms, red onion

 **CREAMY CHICKEN PIZZA**
270 / 530
Creamy white sauce, mozzarella, chicken, sun-dried tomatoes

CHICKEN MUSHROOM
240 / 480
Tomato sauce, mozzarella, mushrooms, chicken

 **SUPREME**
300 / 590
Tomato sauce, mozzarella, bacon, chicken, capsicum, onion, olives

ADD-ONS

Add to any pizza

- Extra mushrooms **100**
- Extra paneer **120**
- Extra cheese **100**
-  Extra Burrata cheese **350**
- Extra olives **60**
- Extra jalapeño **50**
- Extra vegetables **60**
- Extra chicken (100g) **160**
- Extra roast beef (100g) **250**
- Cured salmon (60g) **270**
- Extra Bacon (60g) **170**
- Extra seafood (80g) **200**

PASTA

fresh homemade fettuccine made with eggs

-  **ARRABBIATA 220**
Sautéed tomatoes, onions, garlic, red chili, cheese
-   **ALLA NORMA 260**
Eggplant, tomato sauce, cottage cheese
-  **SUN-DRIED TOMATOES ZUCCHINI 260**
Zucchini, sun-dried tomatoes, green peas, cheese
-   **JIMMI PESTO'S 250**
Basil pesto, spinach, tomato, cheese blend
-  **MUSHROOM ALFREDO 260**
Roasted mushrooms with creamy-cheese sauce
- CHICKEN ALFREDO 270**
Roasted chicken with creamy-cheese sauce
-  **TOMATO CHICKEN CREAMY PASTA 290**
Chicken, tomato sauce, paprika, cream, cheese
- CARBONARA 280**
Bacon, egg, cheese
-  **MEATBALLS PASTA 330**
Buffalo meatballs, tomato sauce, mozzarella cheese
- TUNA PASTA 270**
Tuna, capers, garlic, parmesan cheese, lemon and parsley
- SALMON & RICOTTA 350**
Salmon, homemade ricotta sauce, capers, rosemary
-  **SEAFOOD 330**
Squid, prawns, tomatoes, capers, chili, parsley

BURGERS

Served with coleslaw and fries

-  **VEG BURGER 390**
Black bean and mushroom patty, lettuce, tomato, pickles
- CHICKEN CHEESEBURGER 390**
Grilled chicken patty, sun-dried tomatoes, cheese, olives, onion, lettuce
-  **DOUBLE CHICKEN CHEESEBURGER 490**
2 chicken patty, sun-dried tomatoes, cheese, olives, onion, lettuce
- DOUBLE CHEESEBURGER 390**
2 buffalo patties, 2 cheese slices, pickles, onion
- SURF & TURF BURGER 390**
2 buffalo patties, grilled prawns, 2 cheese slices, pickles, onion, lettuce
-  **BIG KAHUNA BURGER 500**
Big buffalo patty, wrapped in bacon, 2 types of cheese, grilled pineapple, pickles, onion, tomato, lettuce
-  **GRILLED PANEER STEAK 400**
Smoked paprika grilled paneer with the side of sautéed vegetables and rice
- HERB STEAK (chicken/buffalo) 410/450**
Chicken or buffalo grilled with garlic and mixed herbs served with quinoa and sautéed vegetables
-  **MUSHROOM STEAK (chicken/buffalo) 450/480**
Chicken or buffalo served with creamy mushroom sauce and sautéed vegetables
-  **SEAFOOD PLATE 530**
Mixed seafood (prawns, squid, baby octopus, fish) grilled with garlic, lemon and chilli and served with rice
- FISH STEAK 480**
White fish boneless filet marinated and grilled. Served with sautéed vegetables and rice

MAIN COURSE

ADD-ONS

Add to any dish

- Sautéed mushrooms 100
- Grilled paneer 120
- Extra cheese 100
-  Burrata cheese 350
- White or red rice 120
- Quinoa 130
-  Grilled chicken (100g) 160
- Extra 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