



MENU

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*) **80**
Banana lassi **120**
Pineapple lassi **120**
Mango lassi **140**
Milkshake (*vanilla/chocolate/oreo*) **140**
Fruit milkshake **150**
Iced tea **140**
(*black or green, chilled with ice cubes*)
Iced chai latte **150**
Iced coffee **150**
(*Lavazza coffee, safe ice, milk, ice cream*)

FRESH JUICES

- Pineapple **120**
Orange **140**
Papaya **130**
Watermelon **120**
Mango **100**
Carrot **100**
Lemon mint **100**
Mango lemon mint **120**
ABC **120**
Sunrise **140**
apple, orange, carrot, ginger
Sunset **140**
watermelon, pineapple, pomegranate

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

HOT DRINKS

- 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 (*Lavazza*) **110**
Turkish-style coffee with milk (*Lavazza*) **110**
Caramel latte (*Lavazza*) **140**
Affogato (*vanilla ice cream, Lavazza coffee*) **120**
Hot chocolate **120**

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 120**
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
-  **HONEY CAKE 180**
traditional layered cake served in a jar, 175g
-  **CHOCOLATE PEANUT MOUSSE 180**
chocolate dessert with peanuts served in a jar, 190g
-   **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 options and serving of
tea (black/green/chai/masala)
and coffee (black/milk, hot or cold)
unlimited up until 12 pm

EGGS

EGGS ANY KIND

Boiled/fried/scrambled/omelette, with grilled chicken, homemade baked 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 chili butter and pita

BACON EGG AND CHEESE

Soft bun with cheese, scrambled eggs and crispy bacon, served with salad

OMELETTS

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, black 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



TOMATO CHEESE PIDE WITH CHICKEN AND EGG



SHAKSHUKA IN PIDE

PANCAKES

BANANA PANCAKES

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



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

Cooked with coconut milk, topped with apple, banana, peanut butter, nuts, seeds and cinnamon

SALTY OATMEAL

Cooked with water, salt and masala, topped with tomatoes, cheese-mushroom sauce, seeds and nuts

TURMERIC OATMEAL

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 baked beans, salad, toast and butter

VEG PIDE

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

PANEER BHURJI

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 chili butter and pita

ADD-ONS

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

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

Toast & butter **40**

Side of fruit **140**

Plain oatmeal **120**

Muesli with milk or yoghurt **140**

Sautéed mushrooms **100**

Grilled paneer **120**

Grilled chicken (100g) **160**

Cured salmon (60g) **270**

Bacon (60g) **170**

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



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

 *Vegetarian item



*Contains egg



*Chef's choice

PIZZA
small/8" large/12"

 MARGHERITA 200 / 390 Tomato sauce, mozzarella, basil	 NON VEG EL DIABLO 270 / 530 Tomato sauce, mozzarella, chicken, mushrooms, bell pepper, red onion, jalapeno
 MARINARA 150 / 280 Tomato sauce, oregano, garlic oil	 LAMB PEPPERONI PIZZA 280 / 550 Tomato sauce, mozzarella, lamb pepperoni
 POMODORI SECCHI 230 / 450 Tomato sauce, mozzarella, sun-dried tomatoes, paneer, basil pesto	BACON-ONION 270 / 520 Tomato sauce, mozzarella, bacon, onion
 VEGETARIANA 230 / 450 Tomato sauce, mozzarella, eggplant, bell pepper, red onion	SALMON PIZZA 320 / 600 Tomato sauce, mozzarella, cured salmon, fresh cream, parsley
 VEGANA 190 / 370 Tomato sauce, eggplant, bell pepper, onion, zucchini, garlic oil, parsley	SEAFOOD PIZZA 300 / 590 Tomato sauce, mozzarella, calamari, prawns, garlic oil, parsley
 JIMMI PESTO'S PIZZA 230 / 450 White sauce, mozzarella, spinach, paneer, basil pesto	NON VEG CALZONE 280 / 550 Tomato sauce, mozzarella, bacon, mushrooms, red onion,
 OLIVE FUNGHI 230 / 440 Tomato sauce, mozzarella, mushrooms, olives	CREAMY CHICKEN PIZZA 270 / 530 Creamy white sauce, mozzarella, chicken, sun-dried tomatoes
 VEG EL DIABLO 240 / 470 Tomato sauce, mozzarella, mushrooms, bell pepper, red onion, jalapeno	CHICKEN MUSHROOM 240 / 480 Tomato sauce, mozzarella, mushrooms, chicken
 QUATTRO FORMAGGI 260 / 550 Tomato sauce, mozzarella, cheddar, parmesan, paneer	 SUPREME 300 / 590 Tomato sauce, mozzarella, bacon, chicken, capsicum, onion, olives
 VEG CALZONE 230 / 450 Tomato sauce, mozzarella, eggplant, bell pepper, olives	ADD-ONS <i>Add to any pizza</i>
 WHITE QUATTRO FORMAGGI 260 / 550 Creamy white sauce, mozzarella, cheddar, parmesan, paneer	Extra mushrooms 100 Extra paneer 120 Extra cheese 100 Extra olives 60 Extra jalapeño 50 Extra vegetables 60 Extra chicken (100g) 160 Cured salmon (60g) 270 Extra Bacon (60g) 170 Extra seafood (80g) 200

 *Vegetarian item

 *Chef's choice

PASTA
fresh homemade fettuccine

-  **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 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

MAIN COURSE

-  **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 fillet marinated and grilled. Served with sautéed vegetables and rice

ADD-ONS
Add to any dish

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

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

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