

P·E·P·P·E·R·A·Z·Z·I[®]
your multi-starrer restaurant



ANAND THAKKAR'S

SIGNATURE MENU



SOUPS

 Veg.

Jalapeno Cheese Soup

190/-

Mousse of cheese, jalapeno peppers, celery, garlic, with veg veloute topped with jalapeno and cheese

Soup-in-a-bread-bowl

Broccoli Cheddar Cheese Soup

208/-

A rich concoction of broccoli florets simmered in traditional cheddar cheese veloute

Thai Coconut Soup

208/-

House favorite diced cut vegetables with fresh coriander & Garlic tossed in thai style

Mexican Chilly Bean Soup

190/-

Soup made from refried beans

Vegetable Lemon Coriander Clear Soup

172/-

Vegetable clear stock delicately flavoured with fresh Coriander and Garlic

 Non-veg.

Broccoli Cheddar Cheese Chicken Soup

226/-

Thai Coconut Chicken Soup

244/-

Thai Coconut Sea Food Soup

262/-



ANAND THAKKAR'S

SIGNATURE MENU



STARTERS



Veg.

Mezze Platter

370/-

Hummus, Sundried Tomato Hummus,
Babaganoush Pitta pockets, Crudites

Water Chestnuts in Plum

307/-

Crispy golden fried water chestnuts tossed
in plum sauce

Cottage Cheese Pesto

280/- •

Finger cut cottage cheese tossed in pesto sauce

Dragon Paneer

280/-

Cottage cheese tossed in hot garlic sauce
served on the bed of crackling spinach

Cheese Fondue

406/-

Accompanied with sauted exotic vegetables,
focaccia, whole wheat breads in olive oil and herbs

Spicy Cheese Spinach Balls

307/-

Crumb fried sauteed spinach tossed in olive oil,
garlic, basil and herbs

Nachos Grande

307/- •

Crisp corn tortillas topped with refried beans,
chopped tomatoes, onion, bell pepper, shredded cheese
& jalapenos served with sour cream & salsa dip



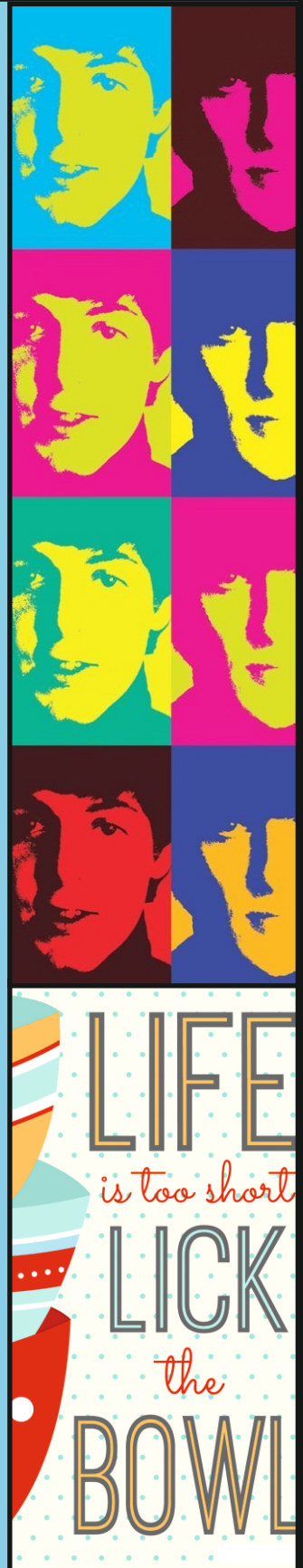
Non-veg.

Chicken Peri Peri

442/-

Tandoori BBQ Khazana

730/-



ANAND THAKKAR'S SIGNATURE MENU



MAIN COURSE



Veg.

Potato Dumplings with Paperika Sauce **406/-**

House favourite hand rolled mashed potatoes served in paprika sauce and Italian Herb rice

Paneer Tikka Methi Garlic Masala **307/-**

Highly recommended by the Chef

Foil Cook Mexican Chilly Paneer With Rice **406/-**

Chef's Supper Special

Dal Bukhara **307/-**

Traditional rich whole black lentils simmered overnight

Vegetable Chaupitas **406/-**

Diced cut English vegetables - Babycorn, Cottage cheese broccoli and Garlic served in creole sauce accompanied with buttered Capsicum Rice

Ravioli in Creole Sauce **370/-**

Hand-made pasta stuffed with artichoke, Corn, Spinach and cheddar cheese served in mix of Alfredo cheese sauce and Tomato Basil sauce

Spaghetti Aglio Olio **370/- •**

Khow Suey **406/-**



ANAND THAKKAR'S

SIGNATURE MENU



MAIN COURSE

 Non-veg.

Fettuccinni Bolognaise **460/-**

Chicken Stronganoff with Rice **505/-**

Chicken Tikka Methi Garlic Masala **406/-**

Brown gravy, Methi flavour, Boneless Chicken
roasted in tandoor

Lal Maas **460/-**

Tender pieces of mutton with bone (marinated with
yogurt) in spicy red brown gravy

Mutton Rogan Josh **460/-**

Lamb slow cooked with aroma of Kashmiri spice - with bone

KP special Chicken Desi Masala **460/-**

Chef's Special Dish

Hydrabadi Dum Murgh ki Biryani **352/-**



SOUPS



WESTERN



Veg.

Jalapeno Cheese Soup

190/-

Mousse of cheese, jalapeno peppers, celery, garlic, with veg veloute topped with jalapeno and cheese

Tomato Basil Herb Soup

190/-

Soup made from purred Tomato, Garlic and fresh Basil

Minestrone Soup Hearty Italian Farmer's Delight

190/-

The Italian classic - tomato and Kidney beans soup flavoured with basil pesto

Broccoli Almond Soup

208/-

Puree of Broccoli served with toasted Almonds

Chick Pea Spinach & Garlic Soup

190/-

Mushroom Cappuccino Soup

208/-

SOUP-IN-A-BREAD-BOWL

Broccoli Cheddar Cheese Soup

208/-

A rich concoction of broccoli florets simmered in traditional cheddar cheese veloute

Potato & Leek Soup

208/-

Our immensely popular blend of leeks thickened with potato starch and flavoured with Parmesan



Non-veg.

Broccoli Cheddar Cheese Chicken Soup

226/-



SOUPS



MEXICAN

Mexican Chilly Bean Soup

190/-

Soup made from refried beans

House Favourite Chowder Soup

190/-

Mexican Tortilla Soup

190/-

PAN ASIAN

 Veg.

Hot And Sour Soup

172/-

One of the most popular soups, this is famed for its clever balance of flavours. The hotness comes from pepper, the sourness comes from vinegar

Vegetable Lemon Coriander Clear Soup

172/-

Vegetable clear stock delicately flavoured with fresh Coriander and Garlic

Thai Coconut Soup

208/-

House favourite diced cut English Vegetables tossed in Thai sauce and coconut milk

 Non-veg.

Thai Coconut Chicken Soup

244/-

Thai Coconut Sea Food Soup

262/-

Chicken Manchow

226/-

Hot And Sour Chicken

226/-

Sweet Corn Chicken Soup

208/-



SALADS



WESTERN

Fattoush

262/-

Classic Greek salad of tossed fresh green Lettuce with lemon parsley dressing with onions, cucumber crescents and feta cheese

Caesar Salad

262/-

Iceberg lettuce tossed in a Parmesan dressing, kalamata olives, garlic croutons and Parmesan shavings

Green Salad with Italian Dressing

244/-

Garden fresh vegetables tossed with Italian dressing

MEXICAN

Mexican Potato Salad

262/-

Mexican Tortilla Salad

262/-

PAN ASIAN

Raw Papaya Salad

244/- •

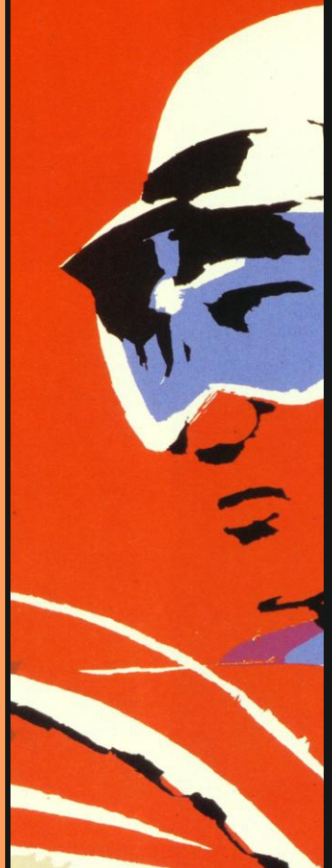
 Non-veg.

Chicken Caesar Salad

334/-

Breast Piece of Chicken cut into slices mixed with Lettuce, Olives tossed with Caesar dressing

EB



MAIN COURSE

Float Like A
BUTTERFLY



Lasooni Palak

307/- •

Veg Lahori

307/-

Nizami Handi

307/- •

Melange of vegetables stir fried with spinach and cottage cheese flavoured with Ajwain cooked in brown gravy

Dum Aloo Kashmiri

307/-

Potato stuffed with mawa, dry fruits cooked in rich cashew gravy with a dash of tomatoes and finished with dry fruits and cream

Balti Baby Vegetable

307/-

Stir fried vegetables tossed with spicy Masalas & smooth tomato gravy

Sabz Shikari Masala

307/- •

Garden fresh vegetables spiced with chef's special shikari masala tossed in onion gravy

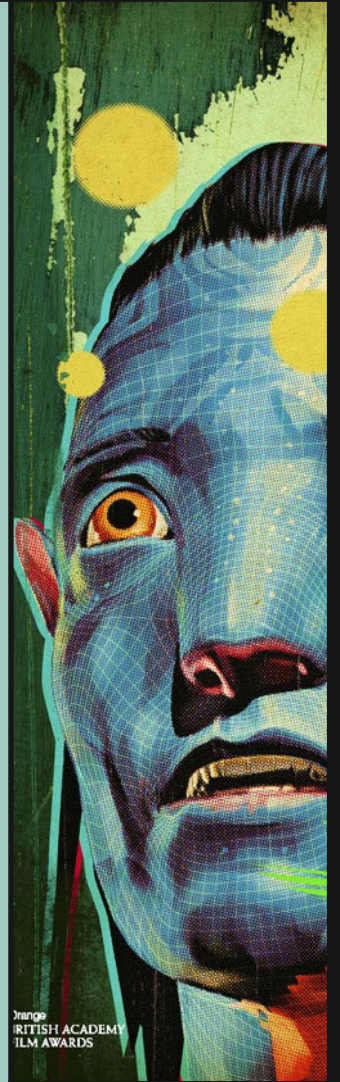
Vegetable Begum Bahar

307/-

Exotic Vegetables in Saffron gravy

Paneer Mirch Kurchan

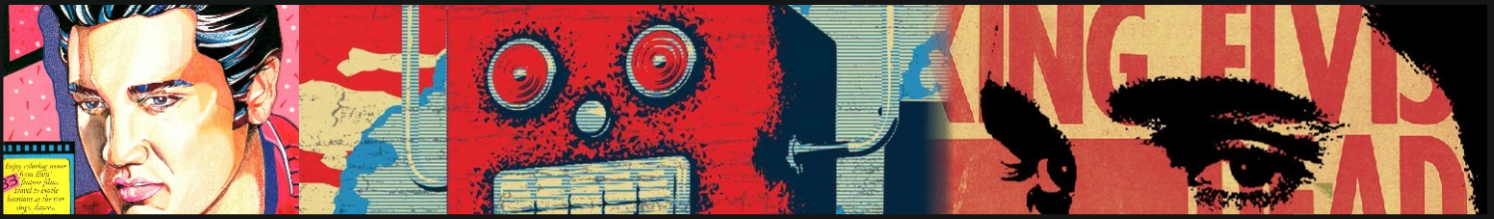
307/-



Orange
BRITISH ACADEMY
FILM AWARDS



MAIN COURSE



Non-veg.

Chicken Tikka Methi Garlic Masala

406/-

Brown gravy, Methi flavour, Boneless Chicken roasted in tandoor

Murgh Makhani

406/-

Tender Chicken cooked in a spicy, creamy, rich gravy of tomato

Chicken Lababdar

406/-

Rich makhani gravy and boneless chicken

Chicken Kali Mirch

406/-

Spicy brown gravy with a flavour of black pepper and boneless chicken

Kadai Chicken

406/-

Chicken with bone in onion gravy with marination of Indian spices

Lal Maas

460/-

Tender pieces of mutton with bone (marinated with yogurt) in spicy red brown gravy

Mutton Rogan Josh

460/-

Lamb slow cooked with aroma of Kashmiri spice - with bone

Undda Curry

307/-

Egg Brown Gravy

Handi Chicken

460/-

Boneless Chicken in Brown Gravy

KP special Chicken Desi Masala

460/-

Chef's Special Dish



MAIN COURSE



RICE



Veg.

Pardah Dum Biryani

307/-

Vegetable and rice cooked in old nizan style served with pukhtapyaaz

Steamed Rice

262/-

Tarkari Kesari Biryani

307/-

Hyderabadi Biryani

307/-

Jeera Rice

280/-

Green Peas Pulao

307/-



Non-veg.

Chicken Dum Biryani

352/-

A Mughlai preparation of long grain rice with Bone Chicken

Mutton Biryani

352/-

Anda Biryani

280/-

Boiled Egg in Brown Gravy

Hydrabadi Dum Murgh ki Biryani

352/-

KHICHDI

Dal Palak Khichdi

307/-

Dal Khichdi

307/-

Dal Handi

307/-

LENTILS

Dal Bukhara

307/-

Dal Tadka

262/-

Dal Dhabewali

280/-



MAIN COURSE



INDIAN BREADS

Roti	46/-
Missi Roti	54/-
Naan	64/-
Garlic Naan	73/-
Hariyali Naan	73/-
Cheese Naan	100/-
Masala garlic naan	100/-
Laccha Paratha	73/-
Stuffed Paratha	82/-
Pudina paratha	73/-
Kulcha	64/-
Paneer kulcha	82/-

ACCOMPANIMENTS

Veg raita	172/-
Roasted Papad	37/-
Fried Papad	46/-
Masala Papad	64/-
Masala Cheese Papad	127/-
2 Pcs platter	



MAIN COURSE



THE POPULAR HAWKER'S CHINESE

■ Veg.

Vegetable Manchurian	307/-
American Chopsuey	307/-
Vegetable Triple Schzewan Rice	325/-
Chilly Garlic/ Hakka / Schzewan Noodles	280/-
All Stir Fried Combos	406/-

Prepared in choice of Sauces
Hot Garlic Sauce / Schzewan Sauce / Black Bean Sauce

Eight Treasure Vegetable tossed in Black Bean Sauce accompanied with Chinese Rice	406/-
---	-------

● Non-veg.

All Stir Fried Combos	
Chicken	505/-
Fish	640/-
Prawns	730/-

Prepared in choice of Sauces
Hunan Sauce / Schzewan Sauce / Black Bean Sauce
Sambal / Lemon Cilantro / Plum Sauce

Chicken Fried Rice	307/-
--------------------	-------

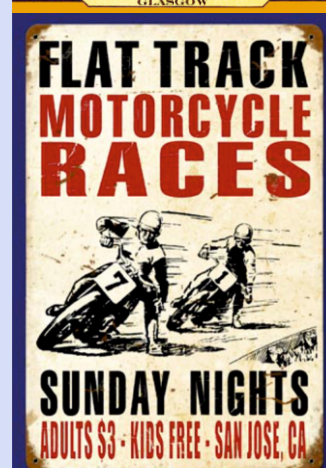
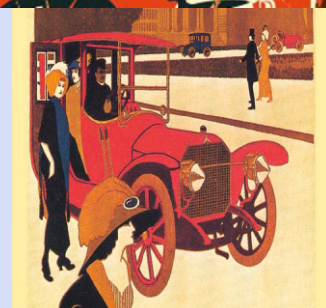
Chopped Chicken with Egg and Rice tossed

Egg Fried Rice	280/-
----------------	-------

Egg and Rice

Chicken Manchurian (Dry / Gravy)	460/-
----------------------------------	-------

Fine Chopped Chicken deep fried with flavour of Soya Garlic



★ Signature Dish, ● New

MAIN COURSE

HAVANA

Cuba

THAI CURRIES

■ Veg.

Thai Green Curry

Baby corn colored bell peppers, carrot, french beans, broccoli, zucchini, lemon grass, celery served with Thai green curry paste and coconut milk, accompanied with steamed rice

406/-

Thai Red Curry

Cottage cheese served with Thai red curry paste and coconut paste accompanied with steamed rice

406/-

Khowsuey

406/- •

● Non-veg.

All Stir Fried Combo (Choice of your sauce)

640/-

Chicken

460/-

Fish

550/-

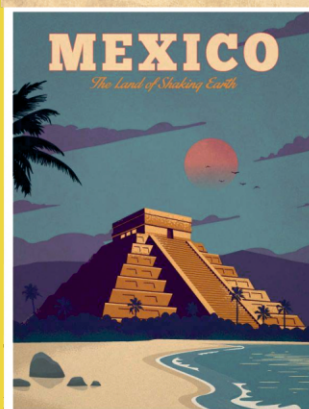
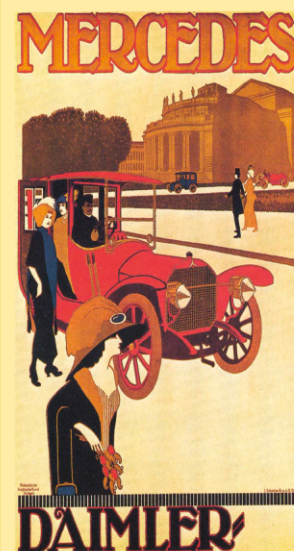
Prawns

640/-

In Thai sweet chilly sauce

Thai Fish Curry with Sticky Rice

640/-



Terms & Conditions

- Aerated Water, Packed Drinking water, All types bottled and mineral water is served “loose” and rates include service offered
- Synthetic Syrups used where required
- Frying Medium - Refined veg. oil / Hydrogenated fat
- Volume / Weight / M.R.P are subject to change subject to Vadodara Jurisdiction
- Please allow us upto TWENTY minutes for your preparation to be served.
- All item prices indicated in figures are in INR (GST Extra).
- JAIN FOOD available on request

RATATOUILLE

By P·E·P·P·E·R·A·Z·Z·I

P·E·P·P·E·R·A·Z·Z·I[®]
your multi-starrer restaurant



{ Ahmedabad / Rajkot / Vadodara
Vishakhapatnam (Vizag) / Kolkata }



gourmet resto café

{ Ahmedabad
(Prahlanagar, Judges Bungalow Road)
Rajkot / Vadodara }

P·E·P·P·E·R·A·Z·Z·I[®]
your multi-starrer restaurant

Outdoor Catering Services

Contact : +91 96385 44455

Ventures By

ANAND HEENA THAKKAR