

## Navam Signature

	<b>Panki *</b> Panki All-time Favourite Traditional Gujarati Snack Made With Rice Flour	220/-
	<b>Patra Samosa (J)</b> Colocasia Leaves Wrapped With Well-spiced Stuffing Of Crushed Green Peas And French Beans,	220/-
	<b>Lilva Ni Kachori (J)</b> A Traditional Gujarati Farsan Made with Fresh Tuvar	220/-
	<b>Smoky Cottage cheese (J)</b> Marinated cottage cheese with smoky taste	190/-
	<b>Chole Bhatura *</b> A Tempting And Flavourful Dish From Palatable Punjabi Cuisine	310/-
	<b>Dal Dhokli (J)</b> All Time Favourite, Traditional Gujarati One Pot Meal Consisting Of Wheat Dough Dipped In Tangy Toor Dal	280/-
	<b>Paniyaram Handvo *</b> Mini Paniyaram Handvo Is A Gujarati Delicacy Made With Fermented Rice And Lentil Batter, Filled With The Goodness Of Fresh Vegetables,	230/-
	<b>Sizzling Paneer</b> Cottage cheese Cubes served with Navam special sauce with Crackling Corienders on tops	280/-

## Light Bite Starters

	<b>Undhiyu Samosa *</b> An Gujarati Special Undhiyu Stuff In Samosa	220/-
	<b>Dahi wada (J)</b> Homemade Fried Lentil Dumpling Fritters, Dunked In Creamy Whipped Yogurt And Topped With Both Spicy And Sweet Chutneys.	165/-
	<b>Butter Podi idli (J)</b> Steamed Idlis In A Spicy Ground Lentil Condiment Known As Podi.	140/-
	<b>Mini Khowsey Wati (J)</b>	160/-
	<b>Papad Churi (J)</b> Papad Churi Is A Preparation Of Crushed Papads Which Are Tossed In Spices And Ghee	140/-
	<b>Masala Khichiya Papad ( Fried/Roasted) *</b> Crispy Rice Flour Papad Top With Miced Onions, Tomatoes, Cucumber Garnished With Sev	160/-

Signature & Light Bite Starters

## Mumbai Eat Street

- Pav Bhaji** \* (V) 190/-  
*(An all-time Mumbai favorite dish made with Indian spices and assorted vegetables and butter, served with super soft pav (2pcs))*
- Pani Puri** \* (V) 160/-  
*A Dozen Handpicked Ingredients That Go Into Creating The Most Flavourful Pani Puri In Town. We Dare You To Eat Just One!*
-  **Dahi Khasta Kachori** (V) 190/-  
*Crispy Kachori Stuffed With Yogurt, Chutney And More, Creating This Deliciously Tangy And Vibrant Snack.*
-  **Baby Batata wada** 180/-  
*All-Time Mumbai Favourite Street Food*
- Mumbai Grill S/W** \* 220/-  
*A Traditional (club) Sandwich Gets The Veggies And 2 Layers Of Cheese! The Favourite Sandwich Is Stuffed With Fresh Vegetables, Green Mint Chutney, Herbs And Amul Butter Which Makes It All Time Classic Grill Sandwich.*
- Chilly Cheese Grill S/W** \* 220/-  
*Yum!! Well Blend Of Amul Cheese With Chopped Capsicum And Onion Stuffed Into An Super Soft Bread To Deliver You Perfect Taste.*

## Health Is Wealth

-  **Avocado Bhakhri** (V) 320/-  
*Served On Gluten-free Whole Wheat Bread, Hass Avocado, Pesto, Roasted Tomatoes, Fresh Basil And Oregano. Lime And Olive Oil.*
-  **Baked Beans on Biscuit Khakhra** \* 260/-  
*A Healthy Biscuit Khakhra Topped With Baked Beans And Garnished With Red Cabbage With Olive Oil*
- Falafel in Jowar Pita Pocket** \* 320/-  
*Jowar Pita Pockets Filled With Grilled Green Peas Pattice, Garlic Chutney And Low-cal Coleslaw Salad.*
- Hummus With Wheat Pita** (V) 310/-  
*Hummus With Pita Bread Is A Classic Middle Eastern Snack*
- Fada Ni Khichdi** (V) 320/-  
*An Easy, Tasty And More Importantly Healthy Meal Made With Broken Wheat, Moong Dal, Vegetables And Dry Spices.*
- Rice Khichu** (V) 220/-  
*Chokha Nu Khichu Is Made Of Rice Flour And Spices And Served Hot, Drizzled With A Bit Of Oil, And Topped With Red Masala Called Methia ..*

# International Taste

## Pizza

**Margarita** (J) 320/-  
Thin Crust Pizza Topped Tomato, Basil & Cheese Th

**Vegginator** \* 350/-  
Three Types Of Bel Pepper, Onions, Olive, Corn & Cheese

 **Tandoori Paneer Pizza** \* 380/-  
An Indian Speciality Tandoori Panner With Onions Topped With Three Types Of Cheese.

## Pasta

**Penne Arabiata** \* 350/-  
Penne Prepared In A Spicy Arrabbiata (tomato Sauce).with Saute Vegetable

 **Penne Alfredo** 350/-  
Pasta With Creamy Alfredo (white) Sauce With Saute Vegetables

## More

**French Fries** 220/-  
Classic Salted French Fries Served With Ketchup.

 **Chilli Garlic Fries** (J) 260/-  
Classic Salted French Fries Toss With Green Chilly And Garlic

 **Nachos Overload** 340/-  
Tortial Chips Topped With Veggies , Olives , Jalapenos & Sour Cream & House Made Melted Cheese & Salsa Sauce.

**Cheese Garlic Bread** \* 260/-  
A Plain Jane Combination Of Authentic Garlic Spread With Lots Of Mozzarella Cheese. Simple And Sinful!

**Tacos** 280/-  
House Made Crisp Tortillas With Creole Spiced Creamy Mexican Beans, Jalapeno & Cheese

**Cheesy Jalapeno Poppers** (J) 290/-  
Jalapeno Poppers Are Filled With A Rich Creamy Cheese Stuffed With Miced Cut Jalapeno And Fried Until Golden And Bubbly!

## Farali Jaman

 **Kand Patice** 290/-  
Delicious Farali Patties Are Made With Purple Yam Stuff With Crushed Peanuts

**Sabudana Wada** 180/-  
Ghee Scented Sago Sauteed With Curry Leaves, Potatoes And Crushed Peanuts. Served With Cucumber & Peanut Rellish

**Sabudana Khichdi** 220/-  
Fasting Food, Good Source Of Energy, Easy To Digest, Rich Source Of Carbohydrates

 **Rajgira Ni Puri Bateka Nu Shaak** 320/-  
Puffed Bread That Is Made From Rajgira Flour Served With Farali Bateka

**Samo With Rajgira kadhi** 280/-  
Gluten-free Vrat Rajgira Kadhi Is A Yogurt-based Curry Specially Made During Navratri Or Other Fasting Days. Served With Samo

# Main Course

## Traditional Taste

	<b>Dal Bati Churma*</b> A Rajasthani Classic Of Lentils Served With Wheat Dumplings, Fried And Soaked In Ghee.	340/-
	<b>Bhindi Masala with fulka Roti*</b> (J) Bhindi Is Traditional Masala Curry Made With Indian Spices, Herbs And Okra Served With Wheat Flatbread	310/-
	<b>Baigan Bharta with Bajri Rotla</b> Smoky Roasted Brinjal Combined With Green Chillies Cooked In Freshly Ground Home Made Masalas Served With Bajri Rotla	320/-
	<b>Gatta nu Shaak with Goba Bhakhri*</b> A Classic Rajasthani Combination Of Tiny Chickpea Dumplings, Bathed In A Spicy Yoghurt Gravy And Served With Hot Seasoned "goba" Flatbreads.	330/-
	<b>Kaju Karela Kis Mis with Fulka Roti*</b> (J) Gujarati Dish Made Using Ghee Coated Crunchy Cashews And Jaggery Sweetened Bitter Melon. If You're A Karela Fan, Dont Miss This!	310/-
	<b>Methi Thepla with Batata Sabji*</b> Fenugreek Flavored Flatbreads Served With A Sautéed Spicy Potato Dish.	280/-
	<b>Vagharelo Rotlo</b> Healthy One Pot Meal Comprising Of Bajre Ka Rotla And Chef's Speical Tadka Which Awakens The Spices	280/-
	<b>Gujarati Puranpoli with Tikhari Khadi</b> (J) Sweet Lentil Stuffed Flatbreads Laced With Saffron, Cardamom And Nutmeg Is Offset By The Delicately Spiced Yoghurt Kadhi.	320/-
	<b>Shrikhand Puri*</b> Saffron Shrikhand (sweetened Yoghurt) Is Balanced By A Savoury, Served With Golden Puris Fresh Out Of The Frying Pan.	320/-
	<b>Dum Aloo With Trikoni Paratha*</b> Gujarati dish made using ghee-coated crunchy cashews and jaggery-sweetened bitter melon. If you're a Karela fan, don't miss this!	

## Taste of Punjab

	<b>Chole Bhatura</b> An Interpretation Of A Classic North Indian Combination Of Whole Chickpeas Fragrant With Garam Masala And Served With Hot Bhatura	310/-
	<b>Paneer Bhurji with Laccha Paratha*</b> Savour the flavours of this scrambled paneer dish, where crumbled paneer is cooked with onions, tomatoes, and spices, resulting in a flavourful and protein-rich delight that can be enjoyed with Laccha Paratha.	320/-
	<b>Paneer Tikka Masala with Trikoni Paratha*</b> Meltingly Soft Chunks Of Cottage Cheese Bathed In Spiced Butter Gravy And Served With Flaky Parathas.	360/-
	<b>Veg Kadai with Laccha Paratha*</b> Indian Gravy Comprising Of A Mixture Of Veggies In Cooked In A Mediums Spicy Yellow Gravy Flavored With A Special Kadai Masala Served With Laccha Parathas	360/-
	<b>Malai Kofta with Laccha Paratha*</b> Batter Fried Dumpling With Dryfruit In A Creamy Sauce	360/-
	<b>Paneer Makhani Biryani with Raita*</b> An Irresistible And Aromatic Dish Prepared By Chefs "navam Specials".	315/-
	<b>Dal Makhani with jeera Rice*</b> Silky, rich N Creamy Slow Cooked Black Lentils With Mellow Smoothness A Navam Signature Dish Served With Jeera Rice	295/-
	<b>Methi Malia Mutter with Lachha Paratha</b> An exclusive combo of tender green peas and cottage cheese.	360/-
	<b>Aloo Mutter with Fulka Roti</b> Delight in the classic combination of Aloo and peas cooked in a rich and flavourful gravy, creating a comforting and delicious dish.	320/-
	<b>Rajwadi Dum Aloo With Trikoni Paratha*</b> Indulge in the flavours with this dish that features baby potatoes cooked in a rich and white aromatic cashew gravy, infused with Kashmiri spices, creating a creamy and flavourful delight.	360/-

## Rice Khichdi etc.

	<b>Vaghareli Masala Khichdi with guju Kadhi</b> (J) Split Yellow Lentils And Rice Simmered With Peppercorns And Cloves. Served With A Generous Dollop Of Homemade Ghee Complemented With Delicately Spiced Yoghurt Kadhi	295/-
	<b>Moogdal KhIchdi with Kadhi</b> (J) Light, Comforting Dish Made With Rice And Moong Lentils. Served With Your Choice Of Gujarati Or Marwadi Kadhi	295/-
	<b>Steam Rice with Gujarati Dal*</b> The Evergreen Combination Of Steamed Basmati Rice Served With Lightly Tempered Gujarati Style Lentils.	285/-
	<b>Dal Khichdi</b> (J) A Delicious And Comforting Healthy Meal, Made From Rice And Pulse Cooked With Non Spicy.	285/-
	<b>Veg Pulav with Gujarati Kadhi</b> Seasoned Vegetable And Basmati Rice Cooked Together With Indian Herbs.   Served With Raita   And Gujarati Kadhi.	290/-

## Beverages

<b>Litchi Berry Refresher</b>	150/-
<b>Cranberry with Litchi bobba</b>	150/-
<b>Aam Panna</b>	150/-
<b>Plain Chaas</b> <i>Your Meal Is Not Complete Without Chhas!</i>	140/-
<b>Masala Chaas</b> <i>Your Meal Is Not Complete Without Chhas!</i>	140/-
<b>Sweet Lassi</b> <i>Sweetend, Creamy Yoghurt Drink.</i>	180/-
<b>Masala Tea</b> <i>Our Traditional Masala Chai With Abundance Of Strong Indian Spices And Flavourful Handpicked Teas.</i>	80/-
<b>Coffee</b> <i>The Richness Of Nescafe Coffee</i>	140/-
<b>Soft Drinks</b> <i>Coca cola / Thums up / Sprite / Mirinda</i>	60/-
<b>Mineral Water</b>	25/-

## Coolers

<b>Fresh Coconut Water</b> <i>Original Nariyal Paani</i>	160/-
<b>Black Lemonade</b> <i>Black Lemonade Mix,charcoal Lemonade,ice Cubes</i>	180/-
<b>Peach Ice Tea</b> <i>A Hint Of Peach With Our Impeccably Brewed Iced Chai. An Excellent Thirst Quencher.</i>	160/-
<b>Lemon Ice Tea</b> <i>Refreshing Beverage Prepared Fresh Topped With Ice Cubes</i>	160/-
<b>Cold Coffee</b> <i>Rich Creamy Cold Coffee</i>	240/-

# Desserts

<i>Strawberry Cheese Cake</i>	130/-
<i>Black Current Ice-cream</i>	130/-
<i>American Nut Ice-cream</i>	130/-
<i>Vanilla Ice-cream</i>	110/-
<i>Choco chips Ice-cream</i>	110/-
<i>Moong Dal Halva</i>	220/-
<i>Rainbow Kulfi</i>	180/-
<i>Guava Ice cream</i>	180/-
<i>Punjabi Malai Kulfi</i>	170/-
<i>Sizzling Brownie With Vanilla Ice Cream</i>	320/-

## Extra's

<i>Fulka Roti</i>	45/-
<i>Puri (2 Pcs)</i>	60/-
<i>Bhathura</i>	80/-
<i>Methi Thepla</i>	55/-
<i>Trikoni Paratha</i>	65/-
<i>Laccha Paratha</i>	75/-
<i>Goba Bhakhri</i>	70/-
<i>Bajra Rotla</i>	75/-
<i>Puran Poli</i>	140/-
<i>Baati 2 Pcs</i>	120/-
<i>Pani Puri</i>	60/-
<i>Kadhi</i>	80/-
<i>Dal</i>	90/-
<i>Roasted Papad</i>	40/-
<i>Extra Butter / Cheese</i>	50/-
<i>Special Fafda ( 500 gm)</i>	350/-