



T's Cafe Restaurant

PWD Dak Bangla Road, Zilla Parishad Godda - 814133 Jharkhand

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### The Breakfast Menu

(07.00 Am to 10.30 Am)

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(Choice of Canned Juice, Choice of Breakfast Roll/Toast serve with butter & Preserve, Eggs to order Serve with Hash brown potatoes & Grilled Tomato, Tea/Coffee)

#### Indian Breakfast

(Choice of Butter Milk/Lassi or Choice of Aloo/Gobi Paratha or Choice of Puri Bhaji/Chole Bhuture Served with curd & pickle, Tea/Coffee)

#### Continental Breakfast

(Choice of Canned juice, Choice of Bread Roll/Toast Serve with Butter & Preserves, Tea/Coffee)

### A' La Carte'

(07.00 Am to 10.30 Am 3.30 pm to 8.00 pm)

#### Eggs Prepared as per Your Choice

(Fried/Scrambled/poached/Omelette Served with Grilled tomato, hash brown potatoes and toast)

### Poori Bhaji

(Puffed Whole Wheat Indian bread served with Spiced potato curry)

### Paratha (Aloo, Gobhi, Paneer)

(Fried Indian bread stuffed with seasoned Mixture, Served with curd & pickle)

#### Chhole Bhature

(A combination of spicy chickpeas Served with deep fried bread)

#### Choice of Cereals

(C<mark>orn</mark> Flacks, Choco Flacks, Muesli

Served with hot and cold milk)

### Preserved Juice

(Mango/Orange/pineapple)

### **SOUTH INDIAN**

All Items are Served with Shambhar and Chutney

Dosa (Plain/Masala/Paneer)

Idly/Wada/Uttapam

80/90/140



180

160



110

110

110

110

100







# All Day Dining

### Salad

The T'S Salad	120
(A perfect combination of Shredded roasted cottage cheese	
in lem <mark>on sals</mark> a de <mark>verd</mark> e fin <mark>ish</mark> ed w <mark>ith o</mark> wn <mark>speci</mark> al spices	
from malaber coast.)	
Green Fresh salad	80
Choice of Curd	70
Ra <mark>ita (Boondi/</mark> Pinea <mark>pple</mark> /Cuc <mark>um</mark> ber/ <mark>Mix v</mark> eg/Pl <mark>ain C</mark> urd)	
Charles	
Shorba	
Murgh <mark>Yakh</mark> ani <mark>Sh</mark> orba	120
(Extract of smoked chicken and mushroom cooked with	
subtle spices)	
Tamatar D <mark>hania Shorba</mark>	100
(Tomato Extract cooked with Dhania root and whole spices,	
finised with coriander)	

# INDIAN

(12:30 pm to 3.30 pm & 7:00 pm to 11:00 pm)

# **Appetizer**

3			
1	Kebab Platter (Veg/Non Veg) 30	00/4	50
	Tandoori chicken(Half/Full) 22	20/4	00
	(Spring chicken marinated with saffron and Indian spices, cooked in a clay oven)		
	Murgh Malai Tikka	2'	<b>70</b>
	(An all time favourite, chicken marinated with herbs, spices and curd, cooked in a clay oven)		
	Murgh Tangri Kebab	2'	<b>7</b> 0
	(Wooden fired chicken)		
	Anchari Murgh Tikka	2	<b>70</b>
	(Char g <mark>rilled, P</mark> ickle marinated boneless chicken cubes)		
	Mahi Tikka	2'	<b>7</b> 0
é	(Fish <mark>Marinat</mark> ed with Yellow chillies and curd, cooked in a		
	tandoor)		
NA VO	Paneer Tikka (A <mark>jwa</mark> ini/Malai/Anchari)	$\geq$ 2	20
K	(Cottage Cheese Cubes marinated in tandoori spices, grilled	k	1
1	in a tandoor)	(W	0



	100
Tandoori Subz Seekh Kabab	190
(A combination of mix green vegetable Paneer keema & cooked in a tandoor)	200
Hara Bhara Kebab	180
(An all-time favourite, prepared with spinach and green	
peas)	
Aatish-e-Aloo	180
(C <mark>risp</mark> y Stuffed Potat <mark>oes S</mark> kewe <mark>red a</mark> nd finished with tandoor)	675
Mushroom Tikka	170
(Mushroom covered with yell <mark>ow m</mark> erinated yogu <mark>rt co</mark> oked in	
clay oven)	
	000
Main Course	Way.
M <mark>urgh Musallam</mark>	600
(Combination of whole chicken and egg, subtly flavoured	$\bigcirc$
with indian spice and cooked in onion based gravy)	
Murgh Punjabi	550
(Whole chicken cooked in spicy gravy)	C 'ng Hayard
Mutton Rogan-E-Josh	340
(Traditional Kashmiri lamb curry cooked in onion and tomatogravy)	Laure &
Butter Chicken	310
(Roasted tandoori chicken cooked in makhani gravy and	
finished with butter and cream)	WE SEE
M <mark>urgh Tikka Lababdar</mark>	300
(T <mark>end</mark> er ch <mark>unk</mark> s of C <mark>hicke</mark> n co <mark>oked</mark> in makhani gr <mark>avy</mark>	Pos
Fi <mark>nis</mark> hed with butte <mark>r and cheese)</mark>	
D <mark>ha</mark> ba Murgh	300
(C <mark>urr</mark> y cut <mark>chic</mark> ken c <mark>ooke</mark> d in <mark>mild</mark> spice <mark>with</mark> thin <mark>grav</mark> y)	
E <mark>gg Curry/ Do Pyaza/ Masala</mark>	160
(E <mark>gg c</mark> ooke <mark>d in</mark> your <mark>choi</mark> ce of <mark>grav</mark> y)	
Paneer Punjabi	330
(C <mark>ott</mark> age Cheese Co <mark>oked</mark> in Sp <mark>icy g</mark> ravy)	
Paneer Tikka Butter Masala	270
(Chunks of cottage cheese from the tandoor finished in	
smooth cheese gravy)	220
Paneer Aap ki Pasand  (Kadhai / Buttor / Kooma / Makhani)	230
(Kadhai /Butter/Keema /Makhani)  Paneer Tawa Masala	230
	230
(Shredded cottage cheese with onions and bell pepers in a mild tomato sauce)	

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	Mushroom Peas Curry	210
1	(Melange of green peas & button mushroom cooked in onion	
1	gravy)	
	Mushroom Do Pyaza	210
	Malai Kofta	210
	(Saffron Flavoured cottage cheese dumpling cooked in	
	cashew nut gravy)	
	Makai Palak	180
	(Dent c <mark>orn coo</mark> ked i <mark>n sp</mark> inach gravy)	
	Dum Aloo Kashmiri	180
	(Stuffed potato in a creamy kashmiri style gravy)	
	Dal Makhani	180
		100
	(At all time favorite that needs no explanation)	
	Subz Jalfrezi	170
	(Assorted of vegetables cooked with special potli masala	
	with seasame oil)	
	Subz Keema	170
	(Chef's own keema vegetable with tamarind flavour cooked	
	in tomato & lemon)	
	Methi Malai Muttor	220
	(Green peas cooked with Indian Spices)	
		170
	Aloo Gobhi Adraki	170
	Dal Tadka Dal Tadka	140
)		
2	INDIAN & ORIENTAL	
5	(12:30 pm to 3:30 pm & 7:00 pm to 11:00 pm)	
-		
	Biryani & Rice	
	Hydrabadi Gosht Ki Biryani	320
	(Tender Pieces of lamb marinated in curd and spices, cooked	020
	with basmati rice)	
		290
	Murgh Dum Biryani	290
	(Chef's own version of chicken biryani, Served with your	
	choice of raita)	
	Subz Biryani Subz Biryani	170
	(Arom <mark>atic com</mark> bina <mark>tion</mark> of ve <mark>get</mark> able <mark>s and</mark> bas <mark>mati</mark> rice, <mark>dum</mark>	
	cooked with traditional spices)	
	Choice of Pulao Choice of Pula	160
	(Jeera/Vegetable/Barista/Kashmiri)	
S. A.	Basmati Rice	110
5		V
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Tanuoor Ki Tokii	0.110.170
	0/60/50
Stuff Kulcha Stuff Kulcha	70
Laccha Paratha Pa	50
Missi Roti	50
Tawa Roti	20
Tandoori Roti	25
Tandoori Basket	170
(Assorted Indian Bread/Roties from Tandoor)	
Soup	
Hot N Sour/Sweet corn/Manchow/Clear/	80
Lemon Coriander	100/120
(Veg/Non Veg)	
ORIENTAL	7
(12:30 pm to 3:30 pm & 7:00 pm to 11:00 pm)	
Chilli Chicken	270
(Diced chicken marinated in soya, salt, and rice wine,	Illia, and a
sauteed with chilli and spring onion)	Contract
Burnt Garlic Chicken	270
(Deed fried chicken tossed in ginger and garlic sauce)	
Chicken Honey Pepper	270
(Chicken tossed in sesame honey pepper dressing)	
Chicken Lollipop	270
(Chicken wings deep fried and served with hot garlic sauce)	
Spring Roll(Veg/Non Veg)	180/230
Schezwan Paneer	200
(Stir-frid cottage cheese tossed in Schezwan sauce)	200
Chilli Paneer	200
(Batter-fried cottage cheese cooked with bell pepper, onion and chilli)	
Veg Salt N Papper	160
(Mixed vegetables sauteed with salt and pepper)	
Veg Manchurian Veg Manchurian	160
(Veg Dumpling deep fried served with Chinese sauce)	
Corn Salt And Pepper	180
(Deep fried corn and sauteed with garlic onion & paper)	

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Schezwan Chicken with Pepper	280
(Chicken Sauteed with ginger, garlic and pepper corn in a tomato honey chilli sauce)	
Chicken in Black Pepper Sauce	280
(Diced <mark>chicken</mark> simmered in <mark>black pepper</mark> sauce)	
Chick <mark>en in H</mark> ot G <mark>arli</mark> c Sau <mark>ce</mark>	280
(Deep f <mark>ried Di</mark> ced C <mark>hick</mark> en in <mark>hot</mark> garli <mark>c sa</mark> uce)	

# Rice & Noodles

Hakka <mark>Noodles (Ve</mark> g/Non Veg)	170/210
Chilli <mark>Garlic Noodl</mark> es	170/210
Fried Rice (Chicken/Egg/Vegetables)	210/180/160
Garlic Fri <mark>ed Rice</mark>	180
(Fried rice with garlic and chilli)	

### CONTINENTAL SELECTION

(12:30 pm to 3.30 pm & 7:00 pm to 11:00 pm)

Topping (Olive/Jalapeno/Corn/Cheese/Chicken)

### Soup

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Cream Soup (Veg/Non Veg) 110	<mark>/12</mark> 0
Chick <mark>en Sizzler</mark>	350
Vegetable Sizzler	250
Pasta (Veg/Non Veg) 180	/280
(Penne/ <mark>Fusilli</mark> /Far <mark>falle</mark> /spag <mark>he</mark> tti)	
Sauce Alfredo/Arrabiata/Aglio e Olio/Bolognaise	
Pizza Margherita	240
(Mozzarella cheese <mark>fres</mark> h Basil, Oregano)	
Pizza <mark>Gard</mark> enia	280
(An As <mark>sorted of pepper</mark> , corn, jalapano, olives <mark>and</mark> sand <mark>ried</mark> tomato)	
T's Sp <mark>ecial Chicken Tikka</mark> Piz <mark>za</mark>	300

30/40



### **DESSERT**

(12:30 pm to 3.30 pm & 7:00 pm to 11:00 pm)

Tutti Fruiti	120
Ic <mark>e Cream Flavours</mark>	90
Moong Dal Halwa	60
G <mark>ula</mark> b ja <mark>mu</mark> n	70

### BEVERAGE

Cold Coffee (Plain/with Icecream)	100/120
Lassi / Chass	70
(Sweet/Salted/Masala/plain)	
Aerated Beverage (300 ml)	50
Fresh Lime Soda/Water	60
Packaged Drinking Water (1Ltr)- As Per MRP	
Mocktail	100
(Fresh Mint Mojito/Blue Legon/Fruit Punch)	

# Tongue Tickler & Health Corner

Chicken Kathi Roll	250
Club Sandwich (Veg/Non Veg) 17	0/210
Sandwich-Plain/Grilled/Toast 15	0/180
(Veg/Non Veg)	
Paneer Kathi Roll	210
Cheese Chilly Toast	210
Paneer Pakoda	210
Vegetable Pakoda	110
French Fries	90
Masala Papad	50

<sup>\*</sup> Please specify your choice of plain, Toast or Grill for sandwich peparation.







- \* Terms & Conditions :
- Government Taxes (GST) will be charged extra as applicable.
- Please Allow 20-25 minutes to serve better.
- Outside Food/Drinks/Alcoholic beverages strictly not allowed.
- Menu items are subject availability of commodities.
- For Special dietary requirements, please contact to our service team.
- Order once placed will not be cancelled.
- \* All right reserved by the management.



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