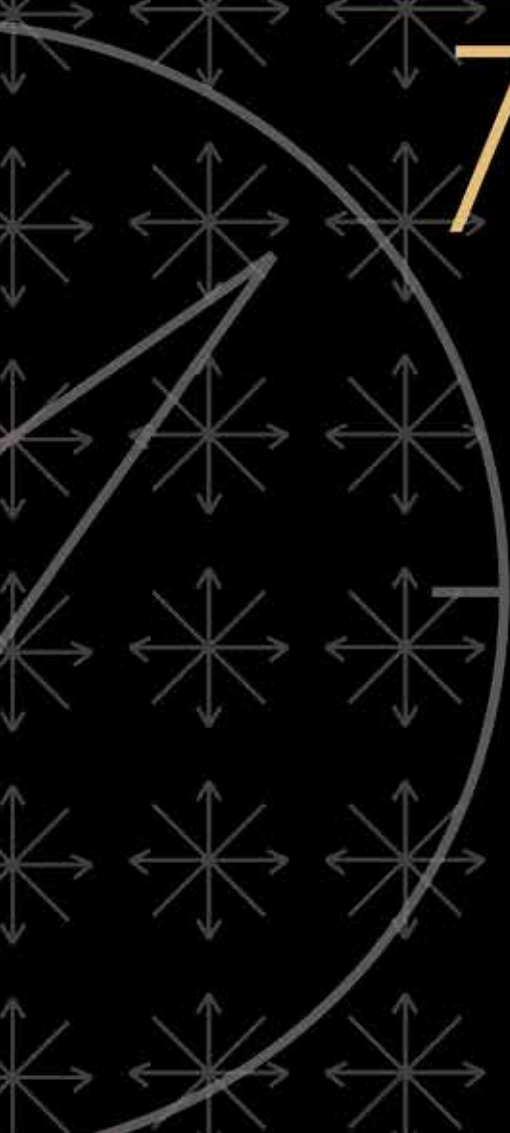
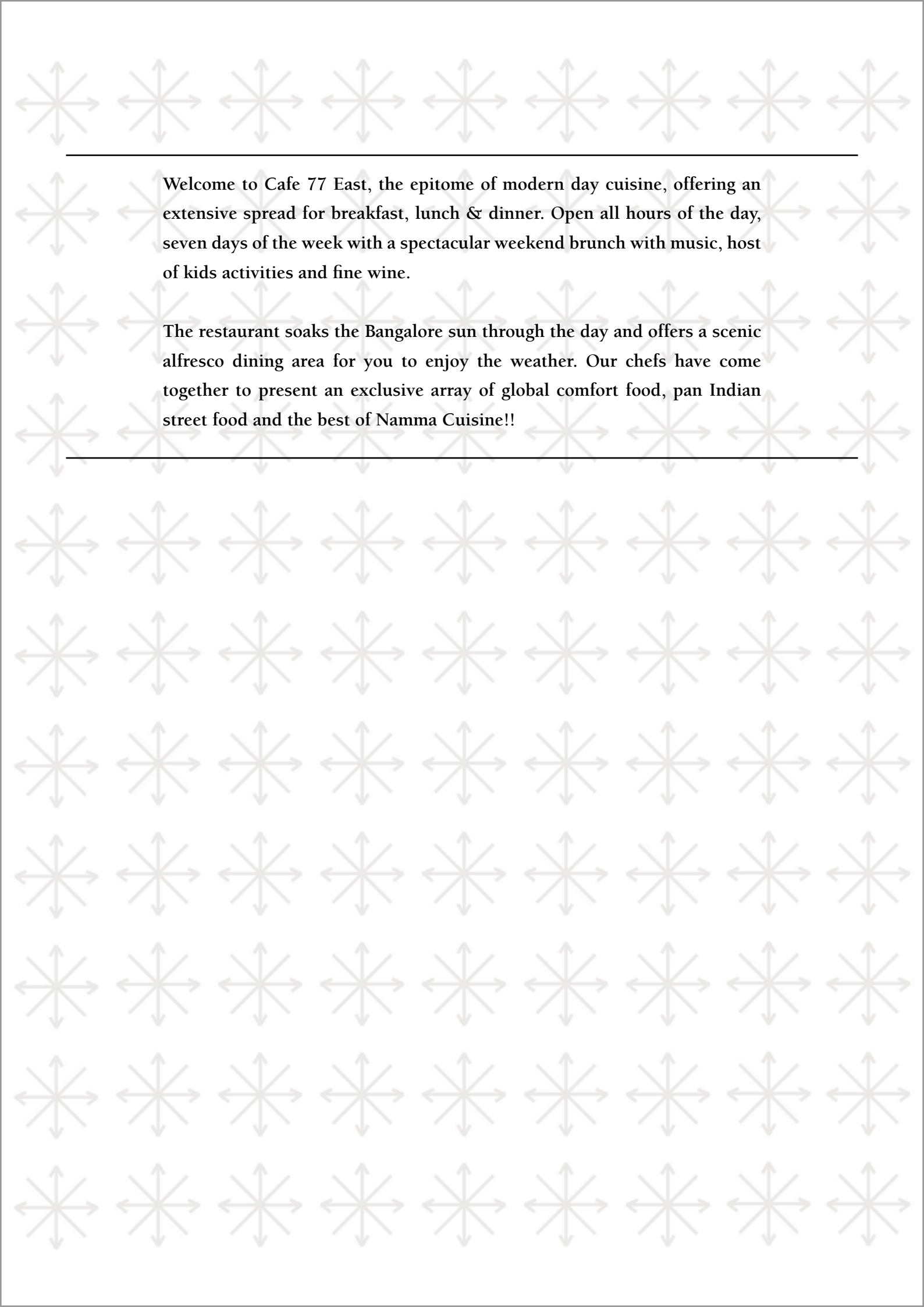


Café

77 EAST





Welcome to Cafe 77 East, the epitome of modern day cuisine, offering an extensive spread for breakfast, lunch & dinner. Open all hours of the day, seven days of the week with a spectacular weekend brunch with music, host of kids activities and fine wine.

The restaurant soaks the Bangalore sun through the day and offers a scenic alfresco dining area for you to enjoy the weather. Our chefs have come together to present an exclusive array of global comfort food, pan Indian street food and the best of Namma Cuisine!!

ALL DAY BREAKFAST

Continental Breakfast

Choice of freshly squeezed juices or a fruit platter
Croissant, muffin and Danish or toasts butter, preserves
Tea /coffee or hot chocolate

475

North Indian Breakfast

Puri Bhaji; deep-fried semolina and wheat flour bread with
curried potatoes or Aloo Paratha; potato stuffed griddle cooked
bread, yoghurt, pickle Choice of cut fruits, Lassi or freshly
squeezed juice Masala chai / coffee

Healthy Breakfast

A choice of freshly squeezed juice. A fruit Platter
Choice of cereal (Corn flakes, wheat flakes, Choco flakes)
Hot or cold skimmed milk (low cholesterol, low fat)
Tea /coffee

Gluten Free Breakfast

Eggs: Fried- sunny side up, over easy, scrambled, boiled,
poached or omelette with house garden tomato salad, sautéed
mushrooms, Gluten free bread toasts
Banana - date smoothie or A choice of freshly squeezed juice
Tea or coffee

South Indian Breakfast

Idli; steamed rice cakes or Dosai; Crisp griddle fried rice
and lentil pancakes, mustard seeds tempered potatoes,
with curried "Arhar" lentils and coconut chutney. Choice
of cut fruit, freshly squeezed juice Coorg kaapi / tea

Two Eggs Any Style

Fried- sunny side up, over easy, scrambled, boiled, poached or
omelette with potato salad & marinated garden tomatoes

275

Egg White Frittata

Spinach and tomatoes (low cholesterol, low fat)

Classic Waffles

Maple syrup, fruit compote, whipped cream

French Toasts

Forest honey, fruit compote

Inspired Pancakes

Caramelized coconut, jaggery and raisins,
With "elaichi" (cardamom) banana and honey

Baker's Basket (choose any three)

Freshly baked croissants, muffins, Danish pastry, doughnuts,
Or toasted bread - white/brown/multigrain with butter and
preserves

Choice of Cereals

Whole milk/skimmed milk/yoghurt
Corn flakes, wheat flakes, all bran, fruit loops, choco flakes,
muesli

275

Steel Cut Oatmeal Porridge

"Masala Inspired" or with Whole/skimmed milk

Fruit Platter

Sliced fresh fruits

275

Smoothie

Soya milk / Yoghurt
Kiwi / Banana / Very Berry / Carrot apple / spinach cucumber

Paratha

Griddle cooked whole wheat bread filled with spiced potatoes,
cauliflower or cottage cheese, ginger, onion, green chilies, best
relished with yoghurt and pickle

Puri Bhaji

Deep-fried semolina and wheat flour bread with curried
potatoes

Dosa or Uttappam

Griddle cooked rice and split "urad" lentil crepes with
mustard tempered potatoes Or Rice and split "urad" lentil
pancake served with curried "Arhar" lentils and chutney

Upma

Mustard seeds, curry leaves and onion tempered semolina with
chutney

Idli

Steamed rice cakes, curried "Arhar" lentils, chutney

Vegetarian Non Vegetarian Signature (CP) Contains Pork

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HOT BEVERAGES

- Espresso
- Macchiato
- Cafe Latté
- Freshly Brewed Coffee
- Cappuccino

- Decaffeinated Coffee
- Latté Macchiato
- “Coorg” Filter Kaapi
Organic Coffee and chicory mix from the hills of Coorg
- Tea
Taj blend, English breakfast tea, Assam, Darjeeling, masala decaffeinated tea
- Herbal Tea
Chamomile, earlgrey, jasmine, lemon, ginger, peppermint, green
- “Kerala “Meter Chaya
Traditional roadside tea and milk concoction served with froth and flair
- Malts
Bournvita, Horlicks

INTERNATIONAL SELECTION

200

SOUPS


- Oven Roasted Tomato & Pimento 300
Cumin and pepper crostini
- Shatavari Rassa 
Mildly spiced asparagus soup, missi swirls
- Chicken Consommé 400
Asian spiced tortellini
- “Kerala” Crab Bisque
Seafood butter
- Lime Leaf and Fresh Chili Broth
Flavorful broth with choice of vegetables and mushrooms, Chicken and prawns

SALADS

- Melon and Feta Salad 400
Olive tapenade
- Curried Artichoke and Fennel Salad
Tomato dressing
- Heirloom Tomato, bocconcini and Sweet basil Salad
Basil pesto, tomato jelly
- Prawn and Green Mango Salad  700
Lemon, chili and Coorg honey dressing

APPETIZERS

- Jalapeno Cheese Melt 400
Jalapeno tomato tapenade, sharp cheddar
- Garlic Rubbed Boneless Chicken Wings 450
Ginger soya glaze
- Home Cured Salmon with Fennel and Beet 
Pine nuts, goat cheese, rocket leaves
- Chicken Brochettes
Vietnamese dip

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HAPPILY BREADED...

A choice of White / brown / multigrain bread, accompanied with fries and mesclun

■ **Lebanese Spiced Artichokes, Peppers, Tomato, Lettuce** 400
Sundried tomato labneh

■ **Inspired Tartines from “Indian Street Flavors”**
Paneer shatavari (Spiced cottage cheese and asparagus)

■ **Waffle Slider**
Mushroom ragout

■ **Bombay Toastie**
Spiced griddle cooked potato and vegetable mash

■ **Mangalorean Ghee Roast Chicken, sliced Red Onions, Cheese** 500
Minted mayo

■ **Bombay Toastie**
Keema ghotala (curried lamb mince with scrambled egg)

■ **Dhania Adrak Murgh**
(coriander ginger flavored chicken)

■ **Waffle Slider** 550
Asian spiced crab ragout

ALL-TIME FAVORITES

■ **Veggie Club** 450
Lettuce, roasted vegetables, artichokes, cheese, tomatoes

■ **The Green Burger**
Quinoa and vegetable patty, cheddar cheese, mesclun, sesame focaccia

■ **Classic Club (CP)** 550
Roast chicken salad, black forest ham, lettuce, fried egg, tomatoes

■ **In-house Burger** 
Minced lamb patty or Mexican spiced chicken patty, cheddar cheese, sesame focaccia

PASTA SELECTION AND RISOTTO

Large Plate Small Plate

Spaghetti, Fusilli, Fettuccini, 500 300
With choice of sauces, seasonal vegetables and meats
■ Napolitano / Alfredo / Aglio Olio Pepperoncino / Primavera / Arabiatta / Bluecheese
■ Carbonara (CP) / Meat Ragout / Pan Fried Chicken


■ **Potato and Asparagus Gnocchi** 
Potato crisps, parmesan shavings

■ **Mushroom Risotto**
Truffle oil, parmesan shavings

■ **“Signature” Risotto Milanese** 700 400
Prawn confit, sun dried tomato and asparagus

PIZZAS


■ **Margherita** 500 300
Tomatoes, mozzarella and basil.


■ **Ortolano** 
Grilled and confit vegetables, feta

■ **Bianco**
Arugula, goat cheese, feta, spiced figs, parmesan shavings

■ **Tandoori Chicken** 700 400

■ **Pancetta and Leek (CP)**
Italian bacon, tender leeks

■ **Wellington Kheema Pizza** 
Lamb mince topping from the famous “Army cantonment”

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MAINS

Large Plate Small Plate

■ **Mushroom and Philly Cheese Stuffed Crepes** 
Sundried tomato pesto, grilled artichokes

850 500


■ **Slow Roasted Chicken**
Mushroom risotto, steamed vegetables, cocoa jus

950 550

■ **Sea Bass**
Minted pea ragout, fennel shavings, citrus puree

2200 1400

■ **“Chimi Churi” prawns**
Lemon risotto, buttered vegetables, caper butter

■ **Confit Lamb Shanks** 
Palm crushed potatoes, garlic glazed seasonal vegetables, rosemary, jus Sautéed spinach, merlot glazed shallots, pumpkin puree, pan jus

Red or Green Thai Curry, Steamed Rice

■ **Chicken**

750 450

■ **Prawns**

950 550

■ **Vegetable Thai Curry**

600 350

STREET FOOD RECONSTRUCTED

■ **“Spoonwali” Papdi Chaat**
All time favorite, our way

500

■ **“Multi Grain” Cheese Frankies** 

■ **Char Grilled Chicken**

700

■ **Madras Curried Seafood**

800

■ **Cottage Cheese**

500

■ **Shakargandi Aur Singadhe Ki Chaat** 500
Sweet potato and water chestnuts with tangy Indian spices

■ ■ **Kotthu Parota**
Shredded paratha tossed with chicken or vegetables and spicy gravy

■ **Mumbai Prawn Bhel Puri** 700
Crispy fried prawn, Mumbai bhel chaat, tamarind relish

■ **“Gilli” Biryani---OUR CREATION** 

■ **Mutton** 700

■ **Chicken** 600

■ **Vegetable** 450

Large Plate Small Plate

KEBABS & CURRIES

■ **Theecha Paneer Tikka** 400 250
Chili relish stuffed cottage cheese, clay oven grilled, mint chutney


■ **Achari Broccoli**
Broccoli florets infused with a pickle marinade, 'finished in the clay oven'.

■ **Paneer Lahori**
Cottage cheese and bell peppers steeped in rich tomato sauce

■ **“Tilwali” Bhindi**
Garden grown okra tossed with onion and tomatoes, flavored with sesame seeds

■ **Makai Lasooni Palak**
Golden corn kernels with garlic tempered spinach

■ **Dal Tadka**
Stewed “Moong & Arhar” lentils, flavored with cumin and garlic

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Dal Makhni

Black lentils slow cooked overnight with tomatoes, finished cream and home churned butter

“Mom’s Style” Khichdi

Cumin tempered rice & “moong” lentils kedgeree

Steamed Basmati Rice

300

Large Plate Small Plate

Murgh Kalimirch Tikka

Tandoor roasted chicken, home ground Tellicherry black pepper-mustard yogurt marinade, mint chutney

700

400

Murgh Changezi

Slow cooked chicken in tomato-fenugreek emulsion

Murgh Tariwala

Home style light chicken curry, flavored with fresh coriander

Bhatti Ka Jhinga

Prawns in home ground marinade, tandoor cooked

950

600

Laal Mirch Ka Tandoori Murgh

Chicken steeped in a marinade of aromatic spices, grilled on glowing ambers, imparting a smoky flavor

Md. Ali Seekh Kebab

Minced lamb skewers, mint chutney

Rogani Nalli

Lamb shanks, patiently cooked with aromatic spices

TANDOOR BAKED BREADS

Roti

Whole wheat bread - plain, butter

125

Paratha

Flaky whole wheat; plain, butter or mint

Khameeri Naan

Leavened refined flour bread; plain, garlic, cheese or butter

Kulcha

Stuffed leavened refined flour bread; Coriander-ginger spiced potatoes or spiced cottage cheese

SIMBLEY SOUTHERN

Large Plate Small Plate

400

250

Koonu Fry

Marinated local mushrooms fried crisp and tossed with fresh ginger, onion and tomatoes

Mor Kali Uppu Urundai

Steamed rice dumplings tossed with home ground spice and lentil powder

Kundapur” Mushroom curry

Mushroom simmered in coconut masala, subtly spiced

Zucchini Kara Poriyal

Courgettes tossed along with fresh coconut and mild spices

Pookose Pattani Kurma

Cauliflower and snow peas cooked traditional style

Vegetable Mappas

Vegetables simmered in coconut sauce, flavored with fennel seeds

Bisibella Huli Anna, Potato Curls

Blend of Sona Masoori rice, tempered lentils and vegetables, A Karnataka staple

Thayir Sadam

Granny’s” rice and yoghurt preparation with traditional accompaniments

Kaikari Brinji

Melange of vegetables and rice cooked to perfection, Madurai style

Malabari Parota

Flaky, north Malabar bread, slow cooked on the griddle

125

“Cast Iron” Appams

Hoppers, leavened rice bread cooked in a traditional vessel

Large Plate Small Plate

Chemmeen Porichathu





Arabian prawns steeped in red chili marinade, crisp fried

950

550

Nellore Prawn Curry

Prawns cooked in spicy tomato gravy

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700
Mutton Pepper Fry
Slow cooked lamb tossed with crushed black pepper, an all-time favorite

Kane Rava Fry
Marinated lady fish, semolina crusted and fried crisp

Syrian Christian Meen Manga Curry
Seer fish cooked with green mango and mild spices

Karandi Omelettete Varutha Kozhambu
Cooked in a cupped ladle and simmered in roasted chili and coconut curry

Kori Ghee Roast
Mangalorean delicacy of boneless chicken, clarified butter and home ground spices


Attu Irachi Kara Kozhambu
Spicy home-style lamb curry, a Chettinad delicacy

Telangana Mutton Biryani
Rice and tender lamb cooked on "dum", subtly spiced

DESSERT SAMPLERS

Lime Crème Brûlée
Traditional French custard with a twist of citrus

Baileys "Across the Nilgiris"
Ooty walnut fudge, white coffee ice cream, Baileys caramel sauce

"Big Bad" Brownie 
Chocolate mousse, berry confit

Gulab Jamun
Saffron frogurt

Tilli Wali Kulfi
Patiently reduced milk on a stick, nut chikki

400 SELECTION OF HOME MADE ICE CREAMS & SORBETS

ICE CREAM SCOOPS

Double Single

White Coffee 300 200

Berry & Mint

Banana & Salted Caramel

Kerala Vanilla Bean

"Godhi Bella"
Broken wheat, jaggery, banana

Bitter Chocolate




SORBETS

400

Mango & Passion Fruit 300 200

Peach & Orange

Tamarind & Guntur Chilli 

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SUGAR FREE DESSERT SELECTION

- **Semiya Paal Payasam** 400
Vermicelli slow cooked in milk, flavored with "Idukki" elaichi
- **Pista Rabdi**
Reduced milk cream, sliced pistachio
- **Fresh Fruit Platter**
Seasonal fruit slice sampler
- **Boston Berry and Lemon Cheesecake**
Berry compote
- **Carrot and Date Cake Sandwich**
"SANDWICH" with a 360 degree sweet twist

MUNCHKIN MENU

- **The Popeye Show** 300
Creamy spinach soup the way Popeye loves it
- **Pizza for Sweet Kids**
Nutella, cream cheese, berry compote
- **Spaghetti Swirl**
Tomato/cream sauce
- **Panko Fingers** 300
Crumb fried chicken / fish tenders, fries
- **Sliders & Fries**
Chicken, cheddar cheese Vegetable, potatoes
- **Mac 'n' Cheese**
Macaroni, cheese sauce
- **Brownie**
Double fudge chocolate, homemade vanilla ice cream
- **Milk shakes**
*Strawberry
Mango
Vanilla
Chocolate*
- **Hot Chocolate**

MOCKTAILS

- Root and Shoot Martini** 400
Delicious blend of ginger and fresh pomegranate
- Immse Hannu Rassa**
Local grown tamarind doused with spiced syrup
- Asian Pear and Apple Martini**
Fresh Pears muddled with Apple nectar
- Fruit Sangria**
Spiced grape juice with fresh cut fruits
- Clash of the Titans**
A surprising clash of flavours of apple, strawberry and cola
- Strawberry Fields**
Strawberry, lime and sugar, blended
- Virgin Mojito**
Lime, mint and soda based refresher
- Virgin Pinacolada**
Coconut, pineapple and cream

SOFT BEVERAGES

- Flavoured Iced Tea** 250
Choice of peach, classic lemon, elder flower, spiced)
- Fresh Juices**
- Aerated Beverages** 200
Pepsi, Diet Pepsi, Coke, Diet Coke, 7 up, Sprite, Fanta, Miranda
- Red Bull**
- Packed juices**
Orange, apple, grapes, tomato, mango, litchi, peach, guava, cranberry, pineapple, mixed fruit
- Tonic Water** 150
- Ginger Ale**
- Fresh lime soda/water**
- Himalayan 500 ml/1000 ml** 90/150
- Aquafina 500 ml/1000 ml** 60/110
- Perrier 330 ml** 225

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