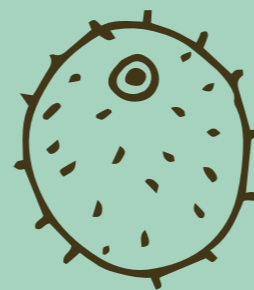



Menu





FARM TO TABLE

FARM-CAFÉ



At Tooth Mountain Farm-Cafe, we serve only fresh, local and seasonal produce grown or foraged at our Home Farm, Sister farms or sourced from trusted certified suppliers who share our commitment to sustainability and preservative/chemical-free ingredients.

Our Farm Cafe menu is guided by a clear ethos - to strengthen the link between our food, and the environment, and to further develop the relationship between Growing, Cooking and Eating food which nourishes our bodies and improves our well being.

The "Menu of the Day" can be found on the blackboard at the Cafe's entrance; the availability of produce from our Home Farm and those of our partners determine the daily menu; our dishes evolve as we work with nature and the changing seasons. Our Guests also have the option to order from the A la Carte selection available through the day.

We encourage guests to visit our Home Farm and tour the Herb Garden & Organic Farming patch where our team of Gardener's & Farmers, are on hand to answer questions on their work and on our Multi-layer Farming Technique which utilizes organic fertilizers and pesticides for all seasonal produce which guides our daily menus. Tours are available on request, please let us know when booking your stay/dining reservations with us.

The Farm-Cafe also stocks a selection of our farm-made larder staples for purchase including Pickles, Jams, Papads and other Items which guests can carry home. Our Associates would be delighted to provide a sampling kit for tasting.

Bon Appetit!



BREAKFAST : 9 AM – 11 AM

PER PERSON : @ Rs. 550



Choose any two of the following :

Choice of Fruits with various Cereals / Porridge / Muesli with Hot and Cold Milk,

OR

Choice of Eggs,
(Akuri (Parsee styled Scrambled Eggs), French Toast, Scrambled Eggs, Eggs on Toast, Masala Omelet, and Cheese Omelet _ Rs. 50 extra)

OR

Poha (a local dish made from puffed rice and peanuts with curry leaves),

OR

Aloo Parathas
(Whole-Wheat flour stuffed with boiled potatoes fried in Clarified Butter or Ghee)



All the above breakfast include your choice of Tea or Coffee and two Toast with Peanut Butter, home made Jam and Butter.

HIGH TEA : 5 PM – 6 PM

@ Rs. 500



“Indian Snack Of The Day” Or Sandwiches

Vada-Pau (local speciality)

OR

Chat/ Bhel/ Raj Kachori (Indian street food)

OR

Bhajias (Indian Tempura style deep-fat fried vegetables in gram-flour batter)

OR

Green Chutney/ Chicken Mayo Sandwich

Plus

Tea / Coffee

Malasa Chai

OR

Teapot with Milk separate; Organic Coffee served with Cookies of homemade Biscuits or Crackers.



LUNCH : 1 PM – 3 PM
DINNER : 8 PM – 10 PM

THALI : @ Rs. 1,250



Fresh Vegetable Of The Day

Seasonal and Fresh Veggies cooked with mild spices

Choice Of Chicken Dish Or Paneer (Cottage Cheese)

“Desi” Chicken or Paneer cooked in various sauces with spices and herbs

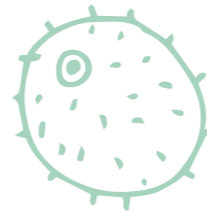


Dal Or Lentil Of The Day

Seasonal and Fresh Veggies cooked with mild spices

Rice Preparation Of The Day

Either Pulav, Steamed Rice with Ghee/Lemon Grass, Khichdi etc.



Breads Of The Day

Chappati or Tawa Paratha or Namak Ajwain Ka Paratha (Salted Caraway seeds in a thick whole wheat dough cooked in Ghee or clarified butter)

OR

Healthier Option

The dough that has been freshly made on that day will be served to you.

THALI ACCOMPANIMENTS

Curd Preparation Of The Day

Farm made curds with Jaggery / Fried Chick-Pea / Tamarind Chutney

Salad Of The Day

Varies as per main dish, Pickled Onions, Chillies to Sprouts



Accompaniments Of The Day

Farsan (deep-fat fried chick pea flour)/ Farm-made Pickles/ Signature Singdhana (Peanut) Chutneys/ Pappadum (Seasoned dough made from black gram flour)/ Farm-made white Butter/ Extra Ghee (clarified butter)

Dessert Of The Day

Rice-Pudding

OR

Ice-cream

OR

Other Indian Desserts like Halwa etc.



A-LA-CARTE MENU

PASTA BOWL

Penne Arrabbiata

(Red Sauce)

Rs. 389

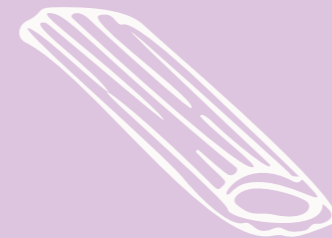
Rs. 479 (Chicken Toppings)

Penne Alfredo

(White Sauce)

Rs. 389

Rs. 479 (Chicken Toppings)



STARTERS

Vegetarian

Paneer Chilly Dry

Rs. 389

Crumb-Fried Mushrooms (V)

Rs. 275

Chilly-Cheese Toast - (2 Toasts)

Rs. 255

Hara-Bhara Kebab (V) - (4 Pcs)

Rs. 284

Potato Croquettes (V) - (4 Pcs)

Rs. 269

French Fries

Rs. 249



Non-Vegetarian

Burnt Garlic Chicken

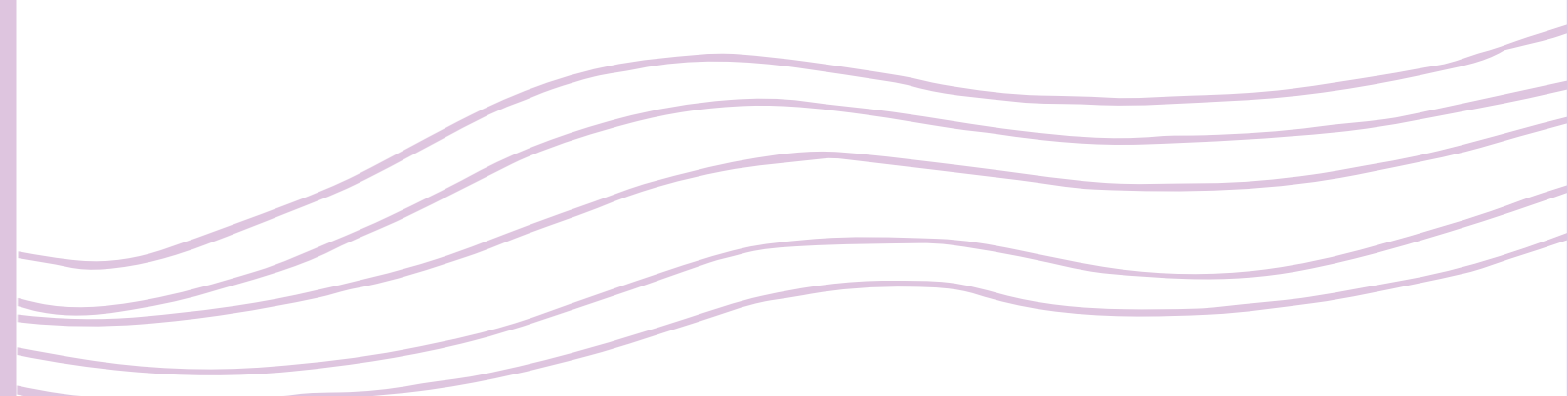
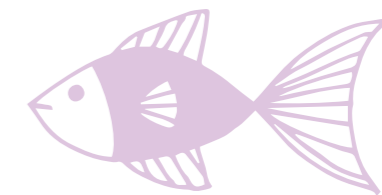
Rs. 364

Salt and Pepper Chicken

Rs. 379

Fish Rawa Fry / Fish & Chips

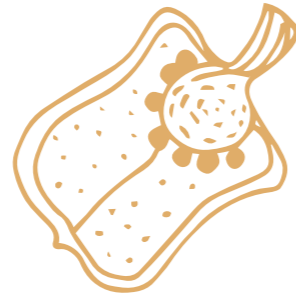
Rs. 419



MAIN-COURSE

Vegetarian

- Mix Veg (V)
- Palak Saag (V)
- Dum Aloo (V)
- Paneer Kofta
- Palak Paneer



- Rs. 249
- Rs. 249
- Rs. 269
- Rs. 389
- Rs. 365

Non-Vegetarian

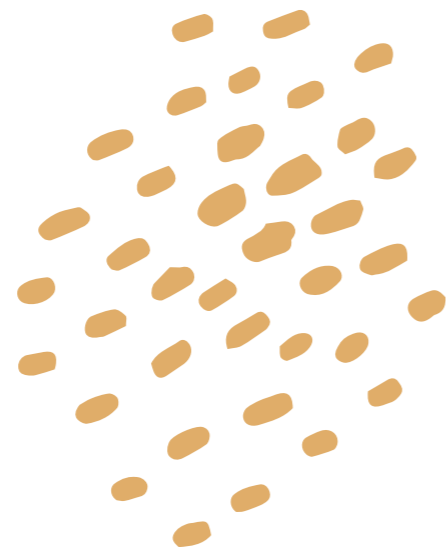
- Butter Chicken
- Chicken Kolhapuri
- Mutton Gravy
- Egg Gravy



- Rs. 389
- Rs. 369
- Rs. 479
- Rs. 249

Accompaniments

- Boondi/Veg Raita
- Roasted Papad - (Two)
- Masala Papad (V) - (Two)
- Green Salad (V)
- Boiled Eggs - (2 Eggs)



- Rs. 199
- Rs. 49
- Rs. 79
- Rs. 149
- Rs. 109

Lentils / Daal

- Dal Tadka (V)
- Dal Makhni (V)

- Rs. 219
- Rs. 319

Rice

- Dal Khichdi (V)
- Steamed Rice (V)
- Jeera Rice (V)
- Veg Pulao (V)
- Veg Fried Rice (V) - (With or Without Eggs)
- Chicken Fried Rice



- Rs. 243
- Rs. 183
- Rs. 249
- Rs. 289
- Rs. 289
- Rs. 349

Noodles

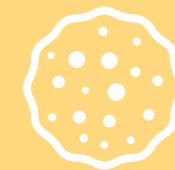
- Veg Noodles (V)
- Chicken Noodles



- Rs. 319
- Rs. 365

Breads and Rotis

- Phulka
- Tawa Paratha
- Ajwain Ghee Paratha



- Rs.57
- Rs.88
- Rs.109

Healthy Options

(One of the following which has been freshly kneaded.) - Ask a service person

- Jowari (Sorghum)
- Jav - (Barley)
- Bajra (Pearl Millet)
- Nachani (Ragi)



- Rs.109

BEVERAGES

Hot Beverages

Hot Chocolate/Bournvita	Rs. 249
Black Coffee/Americano	Rs. 149
Milk Coffee	Rs. 169
South Indian Filter Coffee	Rs. 169
Green Tea (V) -(Served without Milk)	Rs. 149
Masala Chai - (Ginger / Lemon Grass)	Rs. 149



Cold Beverages

Seasonal Fresh Juice (V)	Rs. 249
Sweet Lassi / Chaas	Rs. 207
Red Bull	Rs. 309
Iced-Tea - Lemon (V)	Rs. 219
Diet Cola	Rs. 149
Coca-Cola / Fanta/ Thumsup / 7Up / Pepsi	Rs. 79
Cold Coffee	Rs. 269
Tonic Water with Lemon (V)	Rs. 209
Fresh Lime Water / Soda with Jaggery (V)	Rs. 115



Smoothies

Chocolate/ Vanilla / Seasonal Fruit	Rs. 379
Bottled Water	Rs. 79
Fresh Coconut Water (V)	Rs. 149

SANDWICHES

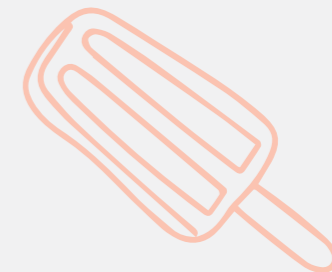
(All come with French-Fries and Ketchup)

Tuna Sandwich	Rs. 389
Shredded Chicken Toast Sandwich	Rs. 359
Cheesy Onion and Peppers (Veg.)	Rs. 349



DESSERT

Dessert of the Day	Rs. 349
Caramel Custard	Rs. 289
Home made Ice-creams - (2 Scoops)	Rs. 289
Phirni Matke Wali	Rs. 289
Gulab Jamun - (2 Pcs)	Rs. 289



- Notes -

- Our prices are exclusive of 5% GST.
- You can leave gratuity and we will put in the collective pool and make sure it is given to all the staff equally especially to those that work behind the scenes.
- We use A2 Milk for all our dairy based products like Paneer, Ghee, Mawa etc. Which are all made at the Farm itself.
- Vegan options _ "V"

Tooth Mountain Hospitality Pvt. Ltd.
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