



CONRAD[®]
BENGALURU

CONRAD CULINARY AT YOUR DOORSTEP

*In these times of social distancing, we are here to bring
the Conrad magic to your home
#StaySafe*



TO START WITH

"Signature" organic quinoa salad	550
Roasted vegetables (V)	675
Peri peri chicken	
Greek salad (V)	575
Subz shikampuri tikki (V)	525
Mixed vegetables patties stuffed with cheese yogurt	
Chicken nuggets	425
Crumb fried chicken morsels	
Karnataka fried chicken	650
Chepala vepudu	775
Andhra style fried fish	
Tawa buzith chaman	495
A Kashmiri traditional aromatic and spiced cottage cheese on grilled	
Mathania mirch murgh parche	595
Rajasthani delicacy of chicken breast marinated in Mathania chilli, crushed spices and cooked on griddle	
Ajwaini tawa machli	625
Fish marinated with ginger garlic flavoured ajwain on griddle	
Sichuan tossed crispy vegetables	495
Crispy fried vegetables tossed in Sichuan sauce	
Corn salt and pepper	495
Corn kernels tossed in salt and crushed pepper	
Crispy fried fish	595
Sesame oil, spicy cilantro sauce	
Chongqing chicken	595
Sichuan peppers, dry red chili and scallions.	

FROM THE HOUSE OF CARAWAY KITCHEN

Penne arabiatta	
Vegetables (V)	775
Chicken	875
Spaghetti aglio-e-olio (V)	695
Spaghetti tossed in extra virgin olive oil flavored with garlic and pepperoncini	
Risotto primavera (V)	895
Asparagus, mushrooms, zucchini, green peas with parmesan cheese	



Chicken and mushroom risotto	950
Thyme roasted chicken, mushroom with parmesan cheese	
Norwegian salmon steak	1645
Crushed potato, olives, tomato, beans with lemon butter sauce	
Pan-roasted chicken	1200
Pan seared potato, wilted spinach, mushroom jus	
New Zealand lamb chops	2295
Wilted spinach, roasted garlic, "merlot" jus	



ALL TIME FAVOURITES

Bombay sandwich (V) <i>Street style bread layered with vegetables and processed cheese</i>	675
Grilled chicken sandwich	675
Caraway club sandwich <i>Turkey bacon, lettuce, tomato, chicken and fried egg in toasted bread</i>	775
Kathi roll <i>Wrap with onion and bell peppers</i>	675
Vegetables (V)	775
Chicken and egg	



PIZZA

Pizza margherita <i>Tomato sauce, mozzarella, basil</i>	645
Pizza primavera <i>Seasonal vegetables and Kalamata olives</i>	645
Pizza pazza <i>Tomato sauce, mozzarella, spicy chicken</i>	695
Pizza lamb pepperoni <i>Tomato sauce, mozzarella and spicy lamb salami</i>	825



FROM THE HOUSE OF INDIAN DURBAR

Paneer butter masala (V) <i>Rich cottage cheese simmered in buttered gravy of onion, tomato and cashew</i>	775
Vegetable makhanwala (V) <i>Assortment of vegetables simmered in rich tomato gravy finished with cream</i>	775
Jeera aloo (V) <i>Potatoes tempered with cumin seeds</i>	775
Baigan bharta (V) <i>Smoked eggplant cooked with ghee, fresh onion and tomatoes</i>	775
Dhaba dal tadka (V) <i>Yellow lentils tempered with garlic, ginger and cumin</i>	525
Butter chicken <i>Chicken morsels cooked in rich tomato gravy finished with cream and butter</i>	875



Kozhi varutha curry <i>South India style fried chicken curry</i>	875
Chicken chettinad <i>South Indian style chicken cooked with traditional Chettinad spice mix</i>	875
Steamed rice /Jeera rice	425
Tawa paratha	195
Kothu parotta <i>Minced Malabar paratha cooked in korma curry</i>	
Vegetables (V)	675
Chicken	775



FROM THE HOUSE OF INDIAN DURBAR (CHEF QURESHI'S SPECIAL MENU)

Subz miloni (V) <i>Shredded spinach and seasonal vegetable</i>	695
Laal mass <i>Rajastani delicacy of lamb with mathania chillis smoked with cloves</i>	895
Murgh khada masala <i>Boneless chicken tossed with onion tomato and crushed Indian masala</i>	795

Thai green curry with jasmine rice Vegetables (V) Chicken	595 695
Fried rice Vegetables (V) Chicken	595 695
Wok tossed "hakka style" noodles Vegetables (V) Chicken	595 695

FROM THE HOUSE OF MIKUSU (CHEF MORJEN'S SPECIAL MENU)

Chilli garlic vegetable (V) <i>Homemade chili paste and sesame oil</i>	695
Vegetable in black pepper sauce (V) <i>Stir fried vegetable in pepper sauce</i>	695
Kung pao chicken <i>Cashew nut scallion and chili</i>	595
Wok tossed Sichuan prawn <i>Prawn tossed with dried chili, fresh celery and Sichuan sauce</i>	895



SWEET ENDINGS

Rice kheer <i>Rice pudding made with rice, sugar, milk and cardamom powder</i>	575
Semiyan payasam <i>Vermicelli simmered in milk, flavored with cardamom powder</i>	575
Gajar ka halwa	575
Fruit bowl	575



- All prices are in Indian Rupees and exclusive of applicable government taxes. Mode of payment would be cash, credit or debit cards or via online transfer.
- No other discounts will be applicable.
- We would be glad to customize your order in case of any allergies or dietary restrictions, kindly inform the order taker for the same while placing the order.
- The minimum order value for home delivery would be INR 1,000 + GST. Order needs to be placed 24 hours in advance.

Orders can be placed at Conrad Bengaluru on 080 - 2214 4444 or +91 88844 00194 or you may alternatively place order on the mobile via SMS/WhatsApp

AYUSH SPECIAL SELECTION

Our chefs have curated a healthy, immunity boosting superfood menu for you to relish.

Ingredients

Turmeric powder | Dry Ginger | Cumin | Cinnamon | Coriander | Black pepper | Basil

BEVERAGE

Turmeric essence 250

Do it yourself pouch consisting of turmeric, ginger, cloves, bay leaf, peppercorn, jaggery, cinnamon & star anise. Mix this powder with warm milk

Herbal sense 250

Do it yourself pouch consisting of dry basil leaves, cinnamon, black pepper, dry ginger & jaggery. Mix this powder with black tea, add fresh lemon juice to your taste

Kashaya 250

Do it yourself pouch consisting of peppercorn, dry ginger, jaggery, cloves and cinnamon. The perfect mix to ease out indigestion and boost immunity. Mix this concoction with hot water

SALAD

Beetroot and orange salad 400

Roasted beetroot, orange segments, and baby spinach, sun-dried tomato and roasted almond with ginger and lime vinaigrette

Organic tempered sprouts salad 400

Mixed sprouts salad tempered with cumin, garlic ginger and curry leaves

MAIN COURSE

Khichdi 475

Rice and moong dal porridge made with immune-boosting cumin, turmeric, garlic and spices

Sarson ka saag 475

A popular vegetarian dish from the Punjab region. Made from mustard greens and immune-boosting spices such as ginger and garlic

Rasam with brown rice 475

Rasam is a South Indian dish, which is tangy and spicy made with immune-boosting cumin, garlic, turmeric and spices served with brown rice

Avial 475

Avial is typically made with assorted vegetables and spices such as immune-boosting turmeric, cumin and garlic.

Kapalanga thoran 475

Stir-fried raw papaya made with an aromatic coconut mixture, immune-boosting cumin, turmeric, garlic and ginger



KIDS MENU

Cream of tomato soup with croutons (v) 350

Roasted ripe tomatoes balanced with cream and topped with crispy croutons

Dal khichdi (v) 400

Lentil and basmati rice cooked to creamy consistency

Jalapeno, cheese shots (v) 400

Garlic Aioli

Potato Smiley (V) 400

Herb Aioli

Penne in cheese sauce (v) 450

Pasta tossed in cream sauce topped with cheese

Spaghetti in tomato sauce (v) 450

Pasta tossed with roma tomato sauce, topped with parmesan cheese

Cheesy fries (v) 425

Crisp French fries topped with cheddar cheese

Chicken nuggets 450

Crumb-fried chicken morsels with tomato ketchup and mayonnaise

Crumb fried fish and chips 450

Panko-crusted fish crisp fried to golden brown perfection with tartar sauce

Butter chicken 450

Boneless tandoori chicken morsels tossed in creamy tomato sauce, served with tawa paratha

Choice of milk shakes 300

Chocolate/ Vanilla/ Oreo

Seasonal Fresh Fruit Smoothies 300

Ask your order taker for options