


WELCOME TO THE
HERBIVORE *TABLE.*



HERBIVORE



Here we experiment, we discover, we dig up new recipes, we revamp beloved cuisines and then we shake all these things up so that you never have to choose between aaloo and paneer anymore.

So go ahead and explore our ever-expanding menu, one where you don't have to keep looking for the green dot anymore.



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SALADS



SALADS

PER PAX

VIETNAMESE MANGO BEANSPROUT (SEASONAL)	₹1500	₹250
A mélange of beansprouts, red cabbage, carrot, mango and feta in a chilli-honey dressing.		
RAW MANGO AND PAPAYA SALAD	₹1050	₹175
Shredded raw mango & raw papaya tossed with toasted peanuts and dessicated coconut in a soy spicy lime dressing.		
JAPANESE SPRING SALAD	₹1200	₹200
Immaculately cut red radish, carrot, cucumbers, red & yellow peppers & edamame beans with a soy sesame dressing.		
TABBOULEH SALAD	₹1050	₹175
Tabbouleh made from bulgar/quinoa with tomatoes, parsley, onion and a sprinkling of feta with a seasoning of olive oil and lime.		
WATERMELON FETA SALAD	₹1200	₹200
An all-time favourite salad with juicy cubes of watermelon, fresh basil and peppery arugula tossed together and topped with melon seeds in a balsamic dressing.		
WALDORF SALAD	₹1200	₹200
A classic with apples, walnuts and celery tossed in Mayonnaise.		

SALADS

PER PAX

CAPRESE SALAD

₹1500

₹250

Slices of chunky tomato & buffalo mozzarella in a basil balsamic dressing.

CAESARS SALAD

₹1050

₹175

Crunchy iceberg tossed in mayo with toasted walnuts topped with micro greens.

3 LEAF SALAD

₹1500

₹250

A medley of endive, lollo rosso and arugula tossed in olive oil and topped with chunks of granny smith apples, toasted walnuts and cubes of cheddar in vinaigrette.

RED SALAD

₹1200

₹200

Crunchy beet & apple marinated in lime & honey and topped with feta, toasted walnuts and micro greens.

COUSCOUS PANZANELLA

₹1500

₹250

Couscous marinated in a freshly squeezed orange - tomato juice and tossed with tomatoes, onion, peppers, celery and fresh herbs.

3 BEAN FETA SALAD

₹1200

₹200

Black eyed beans, red kidney beans and chickpeas tossed in herbs & olive oil and topped with cherry tomato and feta in lemon garlic basil dressing.

 *Minimum serving portion for all Salads: 6 pax*

SOUPS



SOUPS

PER PAX

JAPANESE SHOYU RAMEN

₹1045

₹175

A clear and spicy soup filled with the goodness of silken tofu, bokchoy, beansprouts and soba noodles. Finished off with chilli oil.

VIETAMESE PHO

₹1045

₹175

A beautifully seasoned broth full of sauté spinach, soy granules and silken tofu. Garnished with crunchy beansprouts and jalapeno.

HOT & SOUR TOFU NOODLE SOUP

₹1200

₹200

Hot & sour broth with soba noodles, mushroom and silken Tofu.

MALAYSIAN LAKSA

₹1200

₹200

A fragrant & spicy coconut based noodle soup with crunchy bits of beansprouts, cucumber, pineapple & peppers.

BURMESE KHOWSUEY

₹1000

₹250

Fresh veggies in a subtle coconut curry served with rice noodles and a variety of toppings and condiments.

TOMATO BASIL

₹900

₹150

A bright tangy tomato soup topped with basil juliennes.

POTATO LEEK & CHEDDAR

₹1045

₹175

A creamy potato and leek soup cooked with melted cheddar.

SOUPS

PER PAX

WILD MUSHROOM SOUP

₹1200

₹200

A warm & hearty soup made with the delicious trinity of button, shiitake and oyster mushroom.

BROCCOLI CHEDDAR

₹1200

₹200

A creamy cheesy and comforting soup of broccoli and cheddar cheese.



Minimum serving portion for Soups: 6 pax

Minimum serving portion for Burmese Khowsuey: 4 pax



APPETISERS



APPETISERS

PER PIECE/
100 GRAMS



SERVING QUANTITY: 1 DOZEN

CARAMELISED ONION FETA/SPINACH CORN PARMESAN/ EXOTIC VEGGIE PARMESAN/PESTO MUSHROOM FETA/ PANEER MAKHANWALA.	₹780	₹65
Served on a Tart Base or a Crostini or a Vol au vent.		
MEXICAN POTATO SKINS	₹780	₹65
An assortment of veggies cooked in creamy chipotle sauce baked in potato skins topped with mozzarella cheese.		
POTATO & MOZZARELLA CROQUETTES	₹600	₹50
Crumb fried potato & mozzarella croquettes with dipping sauce.		
MEXICAN MINI TACOS	₹600	₹50
Mexican rice, refried beans, guacamole, salsa and sour cream in mini hard shell tacos.		
THAI PANEER SATAY	₹1080	₹90
Paneer marinated in Thai red or green curry paste, served with dipping sauce.		
THAI SATAY	₹960	₹80
Paneer/Tofu/ Asian Vegetables marinated in Asian flavours of galangal & lemongrass.		
JAPANESE YAKITORI STICKS	₹960	₹80
Paneer/Tofu/Asian vegetables marinated in chilli soy and served with a dipping sauce.		

APPETISERS

PER PIECE/
100 GRAMS

THAI SPRING ROLLS

₹540

₹45

Vegetable spring rolls served with a jaggery chilli sauce.

STUFFED BAKED MUSHROOMS

₹780

₹65

Mushroom baked with a herbed cheese filling.

KEBABS

₹780

₹65

Shikhampuri - a medley of paneer and potato tossed in Indian spices.

Galouti kebab - Melt in your mouth Galouti made from rajma, paneer & ground spices.

Hara-bhara - A subtly spiced kebab of potatoes, peas and spinach.

served with mint chutney.

EMPANADA

₹900

₹75

A Spanish snack stuffed with corn, peppers and cheese, served with a dipping sauce.

JEWEL OF INDIA CHAAT

₹660

₹55

Spiced microgreens, pomegranate and sweet potato served Indian street food-style

ASSORTED COCKTAIL SAMOSA

₹600

₹50

Classic Potatoes & pea

Paneer & Jalapeno

Oriental - Asian vegetable filling

served with dipping sauce.

APPETISERS

PER PIECE/
100 GRAMS



SERVING QUANTITY: 2 DOZEN

JAPANESE SUSHI

₹1200

₹50

Sushi with assorted fillings of soy, gari, wasabi.

SERVING QUANTITY: 1KG

PATATA BRAVAS

₹750

₹50

Cubes of fried potato served with salsa and aioli.

GARLICKY MUSHROOM

₹1000

₹50

Mushroom stir-fried in butter, garlic & Parmesan
and topped with chives.

STIR-FRIED WATER CHESTNUT

₹900

₹90

Crunchy water chestnuts stir-fried
in a butter garlic sauce.

KEBABS

₹780

₹78

Tandoori Paneer - Cottage cheese marinated in
a smokey tandoori masala.

Pahari Aloo - Potatoes tossed in yoghurt based
marinade with spices.

served with mint chutney.

SANDWICHES



SANDWICHES

PER PIECE

RUSSIAN SALAD	₹1045	₹175
A medley of carrot, beans, pineapple, green peas and potato tossed in mayonnaise and mustard.		
ROASTED AUBERGINE & RED PEPPER	₹1350	₹225
Oven roasted aubergine & pepper with aioli, arugula & basil leaves		
MUSTARD PANEER WITH OLIVES	₹1350	₹225
Cubes of paneer tossed in mustard & mayo with olive & parsley		
MUSHROOM PÂTÉ WITH CHEESE	₹1045	₹175
Minced mushroom, olive oil, tomatoes & cheese.		
HARISSA PANEER	₹1350	₹225
Cubes of paneer, tomato, beet and cucumber tossed in harissa,		
TANDOORI PANEER MAYO	₹1350	₹225
Smoky tandoori paneer tossed in mayo.		
HARABHARA KEBAB	₹1200	₹200
Sour cream & spicy garlic chutney with Hara Bhara kebab.		
FALAFEL WRAP	₹1350	₹225
Falafel with pickled veggies, hummus and sour cream in pita bread.		

SANDWICHES

PER PIECE

BURRITO

₹1350

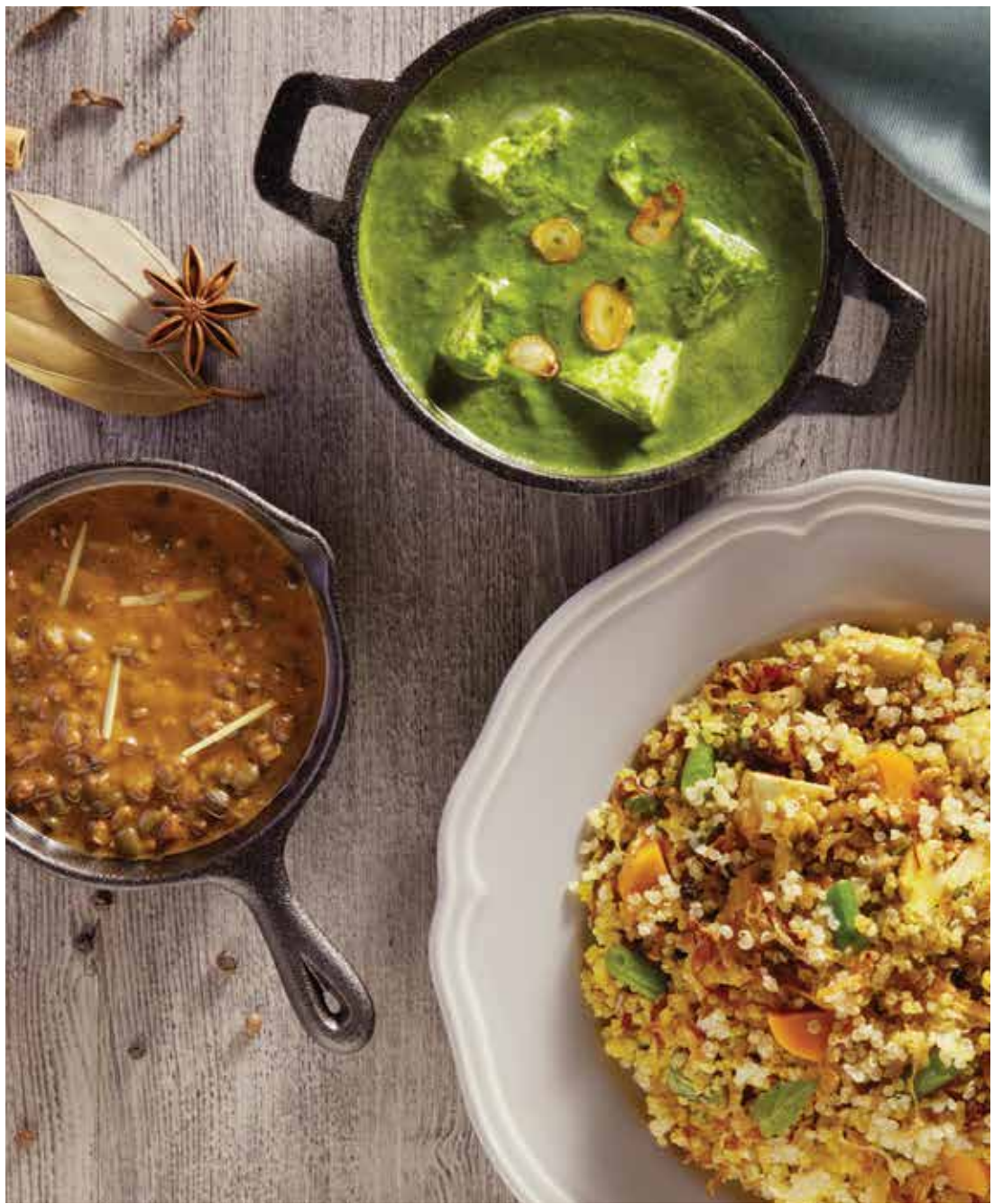
₹225

Mexican rice, herb tossed soy and fresh veggies
all wrapped up in a corn and wheat tortilla with
guacamole, salsa and sour cream.



Made with multigrain bread

Minimum serving portion: Half Dozen



MAIN COURSE



INDIAN

PER PAX

PANEER MAKHANWALA	₹1170	₹195
Soft cottage cheese in simmered tomato cashew gravy, topped with milk cream.		
KOFTA CURRY	₹1170	₹195
Soft cottage cheese balls in a cashew nut, onion and tomato gravy.		
SLOW COOKED DAL MAKHANI	₹1050	₹175
A charcoal smoked mixed lentils and rajma tempered with cream, white butter and spices.		
YELLOW DAL	₹1050	₹175
A homely tangy moong or tuvar dal - complete comfort food.		
AMRITSARI CHOLE	₹1050	₹175
Authentic Amritsari chole, simmered for an hour in a thick bottom kadhai to intensify the flavours, garnished with slivers of fresh ginger.		
PUNJABI KADHI	₹960	₹160
A subtly spiced yoghurt based kadhi with crispy pakoras.		
MATTAR METHI MALAI	₹1170	₹195
A Punjabi concoction of green peas, fenugreek & heavy cream cooked in spices.		
MUSHROOM MATAR MASALA	₹1050	₹175
Mushroom and peas cooked in rich tomato cashew gravy.		

INDIAN

PER PAX

RAJMA MASALA

₹1050

₹175

Good old rajma masala. Best had with basmati rice.

LASOONI PALAK PANEER

₹960

₹160

Garlic infused baby spinach and cottage cheese.

AMRITSARI GOBHI MATAR

₹960

₹160

The ever-popular duo of cauliflower and green peas, tempered in Indian spices.

SARSON KA SAAG (SEASONAL)

₹1050

₹175

A North Indian winter favourite made with mustard leaves and spices and served with white butter & gur.

KERALA STEW WITH APPAM

₹1500

₹250

Cooked in coconut oil, a traditional coconut based stew with carrots, cauliflower, french beans.

CHANAR DALNA

₹1000

₹170

Signature Bengali dish of paneer and peas cooked in thick tomato gravy and Indian spices.

DUM SUBZ BIRYANI

₹1170

₹195

with rice or bulgar wheat.

Long grain basmati cooked in an earthen pot with assorted vegetables and spices.

PUNJABI KULCHAS(12PCS)

₹480

₹40

LACCHA PARATHA(12PCS)

₹600

₹50

ASIAN

PER PAX

THAI CURRY WITH STEAMED RICE	₹1500	₹250
Option of spiced and fragrant coconut based red or green curry with vegetables like baby corn, red and yellow peppers and mushroom.		
SPICY STREET PAD THAI	₹1200	₹200
Delicious traditional Thai comfort food of flat rice noodles stir-fried with a variety of veggies and tofu.		
INDONESIAN NASI GORENG	₹1500	₹250
Indonesian fried rice stir fried in a fiery sambal with a variety of veggies & tofu.		
NASI LEMAK	₹1500	₹250
A Malay dish of rice cooked in coconut milk and served with sambal, toasted peanuts & pickled cucumber & carrot.		
MUSHROOM PANEER CHILLI	₹1200	₹200
A spicy semi dry dish of mushroom & paneer cooked in Asian spices		
STIR FRIED GINGER GARLIC VEGETABLES	₹1200	₹200
A variety of vegetables like mushroom, baby corn, carrots, red & yellow peppers stir fried with galangal & Thai chilli.		
AUBERGINE IN SCHEZWAN SAUCE	₹1200	₹200
Aubergine & red & yellow peppers cooked in a spicy schezwan sauce.		

ASIAN

PER PAX

JAPANESE KATSU CURRY	₹1770	₹295
A subtly spiced gravy of baby corn, spinach, mushroom and lotus stem in a Japanese soy based sauce.		
STEAMED RICE/ SPRING ONION RICE/ BURNT GARLIC RICE/ BASIL RICE/ TENDER COCONUT & CHIVES RICE/	₹800	₹135
HAKKA NOODLES/ UDON NOODLES.	₹1200	₹200

MEXICAN

PER PAX

BURRITO BOWL	₹1500	₹250
Tangy Mexican rice topped with guacamole, salsa, sour cream, chipotle paneer, lollo rosso, served with a side of Nachos.		
FAJITAS/ HARD SHELL TACO/ ENCHILADA	₹1500	₹250
All served with refried beans, salsa, guacamole & sour cream Mexican rice, Green shallots and cheddar cheese.		
CHEESE QUESADILLA	₹1200	₹200
Wheat tortilla with Pico de gallo, melted mozzarella & cheddar cheese.		
PAELLA	₹1500	₹250
Tangy saffron rice with exotic veggies, saffron cauliflower florets & buttered mushrooms.		

ITALIAN

PER PAX

EXOTIC VEGETABLE & SPINACH LASAGNE	₹1650	₹275
Layers of spinach & cottage cheese with sautéed minced baby corn, zucchini, mushroom broccoli.		
PASTA	₹1350	₹225
<i>choose from Penne / Fusili</i>		
Pasta with a choice of sauce		
Arabiatta- Tomato sauce		
Alfredo- Creamy cheese sauce		
Pesto- Green sauce with Basil & Pine nut		
WILD MUSHROOM RISOTTO	₹1500	₹250
Quinoa /Arborio- Made with oyster, shiitake, common mushroom and arborio rice cooked in a creamy white sauce.		
RAVIOLI	₹1500	₹250
Spinach, feta & walnuts with lemon butter sauce.		
Pumpkin & Ricotta ravioli with a Tomato sauce.		



Minimum serving portion: 6pax

DESSERTS



DESSERTS

PER PIECE/
100 GRAMS



SERVING QUANTITY: 1 DOZEN

DRY FRUIT PHIRNI

₹1080

₹90

Classic North Indian sweet rice pudding with assorted dry fruits.

ROSE RASMALAI

₹1080

₹90

Delectable rose-flavoured rasmalai topped with rose petals and pistachio slivers.

SERVING QUANTITY: 1 KG

GAJJAR HALWA

₹750

₹75

Popularly known as gajrela in north India, a simple but delicious carrot halwa cooked with dry fruits and condensed milk.

APPLE CRUMBLE

₹1500

₹150

Sweet warm apples and golden crumb topping, makes the perfect dessert.

PINEAPPLE UPSIDE DOWN CAKE

₹1800

₹180

A classic cake baked with juicy pineapple rings buried in the sponge and topped with bright red cherries.



DIPS



ARTISANAL



SERVING QUANTITY: 400 GRAMS

MEXICAN SEVEN LAYERED DIP

₹570

Popular dip with refried beans, guacamole, sourcream, tomatoes, spring onion, olives and cheddar cheese.

GREEK SEVEN LAYERED DIP

₹570

Layers of hummus, cucumber, tomatoes, olives, spring onions, parsley, herbed cream cheese.

MEDITERRANEAN THREE TIER DIP

₹570

Layers of harissa hummus, muhammara, pesto hummus.

HUMMUS AMBARSARIYA

₹570

Smooth hummus spiced with flavours of Amritsar.

SERVING QUANTITY: 225 GRAMS

ITALIAN THREE TIER DIP

₹570

Layers of sundried tomato cream cheese herbed cream cheese, pesto cream cheese.

MEXICAN



SERVING QUANTITY: 225 GRAMS

GUACAMOLE

₹390

Fresh lemony avocado dip with onion tomato chilly coriander and spices.

TOMATO SALSA

₹290

A tangy tomato Mexican favourite dip onion tomato chilly coriander and spices.

MANGO SALSA

₹390

A twist to the traditional salsa with raw and ripe mangoes spices and salad.

MEDITERRANEAN

SERVING QUANTITY: 225 GRAMS

OLIVE PARSLEY HUMMUS

₹225

SUNDRIED TOMATO HUMMUS

₹250

HARISSA HUMMUS

₹250

BEETROOT HUMMUS

₹250

JALAPENO HUMMUS

₹250

CHIPOTLE HUMMUS

₹250

MEDITERRANEAN



SERVING QUANTITY: 225 GRAMS

BABA GANOUSH ₹290

Roasted aubergine dip.

MUHAMMARA ₹390

Red pepper, walnut, pomegranate dip.

LABNEH ₹390

Goat cheese yogurt dip.

TZATZIKI ₹390

Goat cheese with cucumber and dill.

ITALIAN

SERVING QUANTITY: 225 GRAMS

BASIL PESTO PHILLY CHEESE ₹450

Basil pine nut parmesan lemon with philly cheese dip.

SUNDRIED TOMATO PHILLY CHEESE ₹390

Sundried tomato herbs & philly cheese.

CONTINENTAL



SERVING QUANTITY: 225 GRAMS

HERBED CREAM CHEESE & SOUR CREAM ₹390

SPICY CREAM CHEESE & SOUR CREAM ₹390

GOAT CHEESE HERB DIP ₹450

THAI

SERVING QUANTITY: 225 GRAMS

SWEET SOUR CHILLY GARLIC DIP ₹290

A Thai sweet sour chilly jaggery dip.

Catering Services

- Please note all ingredients used are authentic from country of origin and vegetarian.
- Custom designed party menus from over 3000 recipes to cater to your exclusive themes, service requirements and special needs like salt or sugar free, allergies, jain, vegan.
- Organic or low calorie can be made available.
- Cooking the starters, curries, barbecues, pastas, soups and main courses with ingredients from Herbivore (if needed for parties) charges are separate, will be discussed at time of placing orders.
- Party orders are for a minimum of 50 pax covers with a minimum of seven items or dishes per party order if you wish us to come and cater the same with equipment.
- Parties below 50 covers will be cooked and can be delivered to party venue.
- We can assist you with crockery and cutlery hirers and service people hiring agencies and event management agencies for your party needs. All charges will be quoted by the agencies concerned.
- All non-disposable containers will attract a deposit.
- All products and menus are subject to availability of ingredients and resources.
- All orders must be confirmed minimum 4 working days before and party order for above 50 people a week before, and 40% advance on party catering.
- All non-disposable containers must be washed before they are returned.
- All non-disposable containers must be returned within 24 hours to the following address.
- For customer service kindly call our number: +91 9821024405