



Nutrifavor

Foods

"A Mughlai food haven!
The flavors of Mughlai era
come alive in every dish.
The kebabs, biryani & rich
kormas are unparalleled."

Sameer Mehfooz
Media Personality

"Savor the essence of Italy
from When In Rome.
Classic pasta dishes to
amazing pizzas, each bite
is a taste of culinary per-
fection. Buon appetito!"

Rajeev Sen
Digital Marketer

"Every dish is a master-
piece, bursting with bold
flavors and aromatic spices
that pay homage to the
rich culinary heritage of
North India."

Rupen Mehta
Chartered Accountant


**SWEAR BY
BIRYANI**

**WHENTM
ROME**

**THE
GOLDEN
CAULDRON**





Step into our cutting-

Advanced Infrastructure: Equipped with cutting-edge equipment for optimal productivity.

Stringent Hygiene Protocols: Follows HACCP guidelines to ensure food safety at every step.

Workflow Optimization: Meticulously planned layout minimizes cross-contamination risks.



At our multi-cuisine kitchen

**we take pride in our unwavering
commitment to taste and quality.**

That's why we've curated separate teams for Italian, Indian, and Mughlai cuisines, each dedicated to mastering the unique flavors and techniques of their respective culinary traditions.



edge kitchen

Temperature Control: Utilizes temperature-controlled storage and cooking equipment.

Quality Ingredients: Sources only the finest ingredients from trusted suppliers.

Continuous Improvement: Committed to innovation, regularly updating processes and procedures.



Our Indian team, comprised of spice aficionados and curry enthusiasts, crafts dishes bursting with vibrant flavors and aromatic spices, celebrating the rich diversity of Indian cuisine

Our Italian team, with their passion for pasta and pizza, ensures authenticity and perfection in every bite, bringing the taste of Italy to your plate.

Mughlai team, inspired by centuries-old royal recipes and traditional cooking methods, creates indulgent dishes fit for royalty, transporting you to the majestic courts of the Mughal era.



Indulge in the rich and aromatic flavors of the Mughal era with our exquisite Mughlai menu, meticulously crafted to tantalize your taste buds and transport you to a world of culinary opulence.

Tawa Kebabs

■ Chana Cracker Kebab

Hearty black chickpeas combined with aromatic spices, shaped into savoury kebabs and shallow fried to perfection. A nutritious and flavourful option for vegetarians.

• 6 Pieces- ₹325

■ Spice Burst Paneer Kebab

Enjoy the creamy texture and subtle spices of our Paneer Kebab: crafted with mashed paneer and a touch of potato, grilled to perfection.

• 6 Pieces- ₹425

■ Chicken Haleem Kebab

Indulge in the classic flavours of our Chicken Haleem Kebab, made with a blend of traditional Haleem ingredients, grilled to perfection for a delicious twist on a beloved dish.

• 6 Pieces- ₹425

■ Chicken Cheese Gola Kebab

Our Special Chicken Cheese Gola Kebab is prepared with delicious chicken keema, infused with Swear by Biryani's special spices, and blended with cheese for a mouthwatering experience.

• 6 Pieces- ₹495

■ Mutton Shami Kebab

Tender minced mutton blended with aromatic spices, shaped into patties, and pan-fried to perfection. A classic delicacy that is sure to please!

• 6 Pieces- ₹695

■ Mutton Galouti Kebab

A flavourful combination of minced mutton and aromatic spices, expertly crafted into patties and cooked to golden perfection. A savoury delight for meat lovers!

• 6 Pieces- ₹695

Biryani

■ Veg Biryani

A flavourful blend of colourful vegetables, slow-cooked with aromatic basmati rice and Swear by Biryani's special spices. A wholesome and delicious choice for vegetarians and veggie lovers alike | Served with raita & biryani gravy.

- Regular (Serves 1-2)- ₹405
- Large (Serves 2-3)- ₹765

■ Kabuli Wali Biryani

Crafted with Swear by Biryani's special spices, enhancing the flavour of tender chickpeas. Slow-cooked with fragrant basmati rice, enriched with pure ghee and saffron | Served with raita & biryani gravy.

- Regular (Serves 1-2)- ₹395
- Large (Serves 2-3)- ₹745

■ Paneer Perfect Biryani

Prepared with our special spices, enhancing the flavour of delicious paneer. Slow-cooked with finest aromatic basmati rice, flavoured with pure ghee and saffron | Served with raita & biryani gravy.

- Regular (Serves 1-2)- ₹445
- Large (Serves 2-3)- ₹845

■ Paneer Tikka Biryani

Tender paneer tikka chunks nestled in layers of aromatic basmati rice, infused with Swear by Biryani's special spices | Served with raita & biryani gravy.

- Regular (Serves 1-2)- ₹495
- Large (Serves 2-3)- ₹945

■ Paneer Malai Tikka Biryani

Succulent, creamy paneer tikka pieces marinated in aromatic spices, layered with fragrant basmati rice | Served with raita & biryani gravy.

- Regular (Serves 1-2)- ₹495
- Large (Serves 2-3)- ₹945

■ Soya Biryani

Soya chunks nestled in layers of aromatic basmati rice, infused with Swear by Biryani's special spices. A vegetarian twist on a classic dish | Served with raita & biryani gravy.

- Regular (Serves 1-2)- ₹375
- Large (Serves 2-3)- ₹715

■ Soya Chaap Biryani

Savor the unique Flavors of our Soya Chaap Biryani: tender soya chaap pieces marinated in aromatic spices, layered with fragrant basmati rice | Served with raita & biryani gravy.

- Regular (Serves 1-2)- ₹425
- Large (Serves 2-3)- ₹805

■ Soya Malai Chaap Biryani

Soft soya malai chaap pieces marinated in aromatic spices, layered with fragrant basmati rice | Served with raita & biryani gravy.

- Regular (Serves 1-2)- ₹425
- Large (Serves 2-3)- ₹805



Original Chicken Biryani

Juicy chicken marinated in Swear by Biryani's special spices, slow-cooked with aromatic basmati rice, enriched with desi ghee and Kesar | Served with raita & biryani gravy.

- Regular (Serves 1-2)- ₹475
- Large (Serves 2-3)- ₹905

Original Chicken Biryani- Boneless

Boneless chicken pieces marinated in Swear by Biryani's special spices, slow-cooked with aromatic basmati rice, enriched with desi ghee and Kesar | Served with raita and biryani gravy.

- Regular (Serves 1-2)- ₹545
- Large (Serves 2-3)- ₹1035

Wood Smoked Chicken Biryani

Hand-picked spice-marinated biryani, slow-cooked with aromatic basmati and saffron, smoked with coal and ghee | Served with raita & biryani gravy.

- Regular (Serves 1-2)- ₹495
- Large (Serves 2-3)- ₹945



Chicken Keema Biryani

Flavourful minced chicken cooked with fragrant spices, layered with aromatic basmati rice, enriched with desi ghee and Kesar | Served with raita and biryani gravy.

- Regular (Serves 1-2)- ₹495
- Large (Serves 2-3)- ₹945

Egg Biryani

Indulge in our Egg Biryani: Fragrant basmati rice cooked to perfection with boiled eggs and aromatic spices. A satisfying and flavourful meal in every bite | Served with raita and biryani gravy.

- Regular (Serves 1-2)- ₹405
- Large (Serves 2-3)- ₹765

Butter Chicken Biryani- Boneless

Treat your taste buds to our Butter Chicken Biryani: tender chicken simmered in a luscious butter chicken gravy, layered with aromatic basmati rice. A fusion of Flavors you will not forget | Served with raita and biryani gravy.

- Regular (Serves 1-2)- ₹545
- Large (Serves 2-3)- ₹1035



Chicken Tikka Biryani- Boneless

Succulent tandoori chicken pieces nestled in layers of aromatic basmati rice. A dish that promises to satisfy your cravings with every bite | Served with raita and biryani gravy.

- Regular (Serves 1-2)- ₹545
- Large (Serves 2-3)- ₹1035

Chicken Malai Tikka Biryani- Boneless

Tender, creamy tandoori chicken pieces infused with aromatic spices, layered with fragrant basmati rice. A mouthwatering fusion of tradition and taste | Served with raita and biryani gravy.

- Regular (Serves 1-2)- ₹545
- Large (Serves 2-3)- ₹1035

Makhmali Mutton Biryani

Succulent mutton, marinated with Swear By Biryani's special spices, cooked with milk. Khoya and raisins are added between the layers of slow-cooked, finest basmati rice, infused with ghee and saffron to enhance the flavour | Served with raita and biryani gravy.

- Regular (Serves 1-2)- ₹695
- Large (Serves 2-3)- ₹1325

Original Mutton Biryani

Tender mutton, marinated with Swear by Biryani's special spices, slow-cooked with fragrant basmati rice, and enriched with pure desi ghee and saffron | Served with raita and biryani gravy.

- Regular (Serves 1-2)- ₹645
- Large (Serves 2-3)- ₹1225

Original Mutton Biryani- Boneless

Juicy, boneless mutton marinated with Swear By Biryani's special spices, slow-cooked with fragrant basmati rice, and infused with pure desi ghee and saffron | Served with raita and biryani gravy.

- Regular (Serves 1-2)- ₹695
- Large (Serves 2-3)- ₹1325



Kormas

Mughlai Chicken Korma

Tender chicken simmered in a velvety gravy, enriched with exotic spices. A regal dish that exudes elegance and flavour!

- Serves 1- ₹375
- Serves 2- ₹695

Mughlai Mutton Korma

Succulent mutton cooked to perfection in a velvety smooth gravy, enriched with traditional Mughlai spices. A culinary masterpiece that is sure to impress!

- Serves 1- ₹495
- Serves 2- ₹945

Yoghurt Chicken Korma- Boneless

Boneless chicken pieces marinated in yoghurt and cooked in a luscious gravy, bursting with rich flavours. A delectable twist on a classic dish!

- Serves 1- ₹425
- Serves 2- ₹745





Welcome to a culinary journey through the heart of North India, where vibrant flavors and rich traditions await. Indulge in our carefully crafted menu, inspired by the diverse culinary heritage of the region.

Appetizers

■ Paneer Tikka

Soft & juicy paneer cubes marinated with classic tikka spices | Roasted in tandoor

- 4 pieces- ₹385
- 6 pieces- ₹545

■ Paneer Achari Tikka

Soft & juicy paneer cubes marinated with achari twist of spices | Roasted in tandoor

- 4 pieces- ₹385
- 6 pieces- ₹545

■ Paneer Malai Tikka

Soft & juicy paneer cubes marinated with hang curd & cream | Roasted in tandoor

- 4 pieces- ₹405
- 6 pieces- ₹575

■ Soya Chaap

Succulent soya chaap marinated with classic tikka spices | Roasted in tandoor

- 4 pieces- ₹265
- 6 pieces- ₹375

■ Soya Achari Chaap

Succulent soya chaap marinated with achari twist of spices | Roasted in tandoor

- 4 pieces- ₹265
- 6 pieces- ₹375

■ Soya Malai Chaap

Succulent soya chaap marinated with hang curd & cream | Roasted in tandoor

- 4 pieces- ₹295
- 6 pieces- ₹405



■ Chicken Tikka

Tender boneless thigh pieces marinated with classic tikka spices | Roasted in tandoor

- 4 pieces- ₹415
- 6 pieces- ₹585

■ Chicken Achari Tikka

Tender boneless thigh pieces marinated with achari twist of spices | Roasted in tandoor

- 4 pieces- ₹415
- 6 pieces- ₹585

■ Chicken Malai Tikka

Tender boneless thigh pieces marinated with hang curd & cream | Roasted in tandoor

- 4 pieces- ₹445
- 6 pieces- ₹635

■ Chicken Seekh Kebab

Minced chicken thigh marinated with special spices | Roasted in tandoor

- 4 pieces- ₹325
- 6 pieces- ₹445



■ Tandoori Chicken

A classic tandoori marination | Roasted in tandoor

- 4 pieces- ₹495
- 8 pieces- ₹845

■ Afghani Chicken

A creamier yet spicy marination | Roasted in tandoor

- 4 pieces- ₹495
- 8 pieces- ₹845

■ Tangri Kebab

Chicken legs in classic tandoori marination with a twist | Roasted in tandoor

- 4 pieces- ₹495
- 8 pieces- ₹845

Main Courses

■ Paneer Butter Masala

Tender paneer pieces simmered in a creamy tomato sauce, delicately spiced to perfection.

- 500 ml (serves 1- 2)- ₹355
- 1000 ml (serves 2- 3)- ₹695

■ Paneer Lababdar

Chunks of paneer cooked in a rich and flavourful gravy, enriched with a blend of spices, and finished with a touch of cream.

- 500 ml (serves 1- 2)- ₹355
- 1000 ml (serves 2- 3)- ₹695

■ Paneer Tikka Masala

Grilled paneer tikka pieces simmered in a creamy tomato gravy, seasoned with a medley of spices for a burst of flavour.

- 500 ml (serves 1- 2)- ₹395
- 1000 ml (serves 2- 3)- ₹745

■ Paneer Do Pyaza

Paneer pieces and onions cooked to perfection in a flavourful gravy, creating a dish that is both hearty and satisfying.

- 500 ml (serves 1- 2)- ₹355
- 1000 ml (serves 2- 3)- ₹695

■ Kadhai Paneer

Indulge in our Kadhai Paneer: tender paneer cubes with bell peppers and onions, tossed in a spicy kadhai masala for a flavourful delight

- 500 ml (serves 1- 2)- ₹375
- 1000 ml (serves 2- 3)- ₹725

■ Palak Paneer

Savor the freshness of spinach and the creaminess of paneer in our Palak Paneer.

- 500 ml (serves 1- 2)- ₹355
- 1000 ml (serves 2- 3)- ₹695

■ Palak Corn

Experience the delightful combination of flavours and textures in our Palak Corn.

- 500 ml (serves 1- 2)- ₹295
- 1000 ml (serves 2- 3)- ₹545

■ Matar Paneer

Succulent paneer pieces and green peas simmered in a creamy tomato sauce, creating a dish that is perfect for any occasion.

- 500 ml (serves 1- 2)- ₹355
- 1000 ml (serves 2- 3)- ₹695



■ Kadhai Vegetables

A blend of colourful vegetables sautéed with bell peppers and onions, tossed in a spicy kadhai masala for a satisfying vegetarian option.

- 500 ml (serves 1- 2)- ₹345
- 1000 ml (serves 2- 3)- ₹645

■ Soya Masala Chaap

Succulent soya chaap pieces marinated in a blend of spices, grilled to perfection, and served with a tangy masala gravy.

- 500 ml (serves 1- 2)- ₹295
- 1000 ml (serves 2- 3)- ₹545

■ Soya Malai Chaap Gravy

Tender soya chaap pieces simmered in a velvety malai gravy, infused with aromatic spices, and finished with a touch of cream.

- 500 ml (serves 1- 2)- ₹345
- 1000 ml (serves 2- 3)- ₹645



■ Dal Makhni

Black lentils, slow-cooked to perfection in a creamy tomato puree, seasoned with aromatic spices for a comforting meal.

- 500 ml (serves 1- 2)- ₹275
- 1000 ml (serves 2- 3)- ₹495

■ Malai Kofta

Soft and melt-in-your-mouth koftas made with paneer and khoya, served in a velvety smooth gravy that's bursting with flavour.

- 500 ml (serves 1- 2)- ₹375
- 1000 ml (serves 2- 3)- ₹695

■ Rajma Masala

Red kidney beans simmered in a rich and spicy tomato gravy, creating a dish that is both comforting and satisfying.

- 500 ml (serves 1- 2)- ₹225
- 1000 ml (serves 2- 3)- ₹415

■ Chana Masala

Chickpeas cooked in a tangy tomato-based gravy, seasoned with a blend of aromatic spices for a satisfying meal.

- 500 ml (serves 1- 2)- ₹255
- 1000 ml (serves 2- 3)- ₹455

■ Dal Tadka

Lentils cooked to perfection and tempered with aromatic spices, creating a dish that is both comforting and wholesome.

- 500 ml (serves 1- 2)- ₹255
- 1000 ml (serves 2- 3)- ₹455



■ Butter Chicken | Bone & Boneless

Succulent chicken simmered in a creamy tomato sauce, delicately spiced, and finished with a hint of sweetness for a delightful dish.

- 500 ml (serves 1- 2)- ₹445
- 1000 ml (serves 2- 3)- ₹795

■ Chicken Rara | Bone & Boneless

Tender chicken pieces cooked in a spicy tomato-based gravy, infused with minced meat for a hearty and satisfying meal.

- 500 ml (serves 1- 2)- ₹495
- 1000 ml (serves 2- 3)- ₹945

■ Chicken Tikka Masala | Bone & Boneless

Tandoori chicken tikka pieces cooked in a creamy tomato-based gravy, infused with aromatic spices for a rich and flavourful dish.

- 500 ml (serves 1- 2)- ₹445
- 1000 ml (serves 2- 3)- ₹795

■ Chicken Handi | Bone & Boneless

Succulent chicken pieces are simmered in a rich and fragrant gravy, slow-cooked to perfection, offering an authentic culinary experience.

- 500 ml (serves 1- 2)- ₹445
- 1000 ml (serves 2- 3)- ₹795

■ Kadhai Chicken | Bone & Boneless

Tender chicken cooked with bell peppers, onions, & tomatoes in a spicy kadhai masala.

- 500 ml (serves 1- 2)- ₹445
- 1000 ml (serves 2- 3)- ₹795

■ Chicken Lababdar | Bone & Boneless

Tender chicken pieces cooked in a rich and creamy gravy, infused with aromatic spices, and finished with a touch of cream.

- 500 ml (serves 1- 2)- ₹445
- 1000 ml (serves 2- 3)- ₹795

■ Chicken Afghani Gravy | Bone & Boneless

Succulent chicken pieces marinated in a blend of spices and yogurt, simmered in a creamy gravy for a rich and flavourful dish.

- 500 ml (serves 1- 2)- ₹445
- 1000 ml (serves 2- 3)- ₹795



■ Egg Curry

Boiled eggs cooked in a rich and flavourful tomato-based gravy, seasoned with aromatic spices for a satisfying meal.

- 500 ml (serves 1- 2)- ₹225
- 1000 ml (serves 2- 3)- ₹415

North Indian Meal Bowls



- Rajma Rice Bowl- ₹215
- Chhole Rice Bowl- ₹215
- Dal Tadka Rice Bowl- ₹215
- Dal Makhni Rice Bowl- ₹245
- Kadhi Pakoda Rice Bowl- ₹215
- Palak Corn Rice Bowl- ₹295
- Palak Paneer Rice Bowl- ₹295

- Matar Paneer Rice Bowl- ₹295
- Paneer Tikka Masala Rice Bowl- ₹345
- Egg Curry Rice Bowl- ₹215
- Chicken Korma Rice Bowl- ₹395
- Chicken Tikka Masala Rice Bowl- ₹395
- Butter Chicken Rice Bowl- ₹445



Asian Meal Bowls

- Chilli Paneer Rice Bowl – ₹365
- Hot Garlic Paneer Rice Bowl – ₹365
- Schezwan Paneer Rice Bowl- ₹365
- Black Pepper Paneer Rice Bowl- ₹365
- Black Bean Paneer Rice Bowl- ₹395



- Chilli Chicken Rice Bowl- ₹395
- Hot Garlic Chicken Rice Bowl- ₹395
- Schezwan Chicken Rice Bowl- ₹395
- Black Pepper Chicken Rice Bowl- ₹395
- Black Bean Chicken Rice Bowl- ₹425

Meal Combos | Thalies

- Dal Makhni, Kulcha Combo- ₹275
Dal makhni, 1 aloo pyaz kulcha served with raita, sirka onion & chutney

- Chana Masala Kulcha Combo
- ₹275

Chana Masala, 1 aloo pyaz kulcha served with raita, sirka onion & chutney

- Rajma Masala Kulcha Combo
- ₹275

Rajma Masala, 1 aloo pyaz kulcha served with raita, sirka onion & chutney

- Egg Curry Kulcha Combo- ₹275

Egg Curry, 1 aloo pyaz kulcha served with raita, sirka onion & chutney

■ Paneer Tikka Masala, Butter Naan Combo- ₹395

Paneer tikka masala, 1 butter naan served with raita, sirka onion & chutney

■ Butter Chicken, Butter Naan Combo- ₹445

Butter Chicken- Boneless, 1 butter naan served with raita, sirka onion & chutney

■ Veg Executive Thali- ₹425

Paneer Butter Masala, Dal Makhni, Mixed Vegetables, Lachha Parantha (2 pieces), Raita, Rice & 1 Gulab Jamun

■ Non Veg Executive Thali- ₹445

Butter Chicken, Dal Makhni, Mixed Vegetables, Lachha Parantha (2 pieces), Raita, Rice & 1 Gulab Jamun

Rolls | Wraps

■ Paneer Tikka Roll- ₹325

■ Paneer Malai Tikka Roll- ₹345

■ Chilli Paneer Roll- ₹275



■ Soya Chaap Roll- ₹245

■ Soya Malai Chaap Roll- ₹265

■ Bhuna Chicken Roll- ₹295

■ Chilli Chicken Roll- ₹295

■ Chicken Tikka Roll- ₹325



■ Chicken Malai Tikka Roll- ₹345

■ Butter Chicken Roll- ₹345

Breads

Tandoori Roti- ₹40

Tandoori Butter Roti- ₹50

Lachha Parantha - ₹70

Plain Naan- ₹70

Butter Naan- ₹80

Garlic Naan- ₹90

Aloo Pyaz Kulcha- ₹100

Pyaz Kulcha- ₹100

Aloo Kulcha- ₹100

Paneer Kulcha- ₹110

Special Khamiri Roti- ₹60

Lachha Parantha Tawa- ₹60

Rumali Roti- ₹40

Rice

Steamed Rice, 500 Gm- ₹155

Steamed Brown Rice, 500 Gm- ₹175

Jeera Rice, 500 Gm- ₹175

Matar Pulao, 500 Gm- ₹215

Veg Pulao, 500 Gm- ₹245

Ghee Rice, 500 Gm- ₹215

Raita & Salad

Classic Raita, 250 gm- ₹85

Burani Raita, 250 gm- ₹110

Mixed Salad- ₹145



Embark on a culinary journey through the heart of Italy with our meticulously crafted Italian menu. Indulge in authentic flavors and exquisite dishes handcrafted by our dedicated Italian culinary team.

Appetizers

🔴 Fish & Chips- ₹495

Crispy fried basa fillet, fries | Served with tartar sauce

🟢 Onion Rings- ₹195

Crumb fried onion rings | Served with peri peri dip

🔴 Crispy Fried Chicken- ₹395

Crispy fried chicken breast boneless, fries | Served with siracha mayo

🔴 Chicken Popcorn- ₹295

Bite sized chicken pieces | Crispy, Fried | Served with peri peri dip

🔴 Barbecue Chicken Wings- ₹445

4 pcs of full chicken wings tossed in barbecue sauce

🟢 Fries- ₹195

🟢 Potato Wedges- ₹245

🔴 Chicken Cheese Roll- ₹345

Chicken rolled around a layer of cheese | Crispy, Fried | 3 Pcs

🟢 Hummus with Pita- ₹275

Meshed chickpeas blended with tahini, lemon juice and garlic | homemade pita bread

Add-ons:

Falafel: +₹45

Pulled chicken with garlic & Cheese: +₹95

Minced chicken in red sauce: +₹95



Soups

■ **Cream Of Mushroom Soup- ₹245**

Mushroom Puree, Garlic, Cream & Italian herbs | Served with garlic bread

■ **Tomato Basil Soup- ₹245**

Italian tomatoes, Basil & Italian herbs | Served with garlic bread

■ **Minestrone Soup- ₹265**

Assorted vegetables, Italian tomatoes & herbs

■ **Chicken Minestrone Soup- ₹295**

Chicken, selected vegetables, Italian tomatoes & herbs

■ **Thyme Chicken Soup- ₹295**

Chopped chicken, Carrots, Thyme, Cream & Italian herbs | Served with garlic bread

Salads

■ **Caesar Salad- ₹345**

Chopped romaine lettuce, Croutons, Creamy dressing | Garnished with parmesan cheese
Add-ons: Chicken: +₹75 | Cottage Cheese: +₹75

■ **Greek Salad- ₹395**

Cucumber, Tomatoes, Bell peppers, Olives, Lemon, Dijon mustard & feta cheese
Add-ons: Chicken: +₹75 | Cottage Cheese: +₹75

Pasta

■ **Alfredo White Sauce Pasta - ₹395**

Creamy Alfredo sauce infused with garlic and Parmesan cheese, served with garlic bread.
Choice of pasta: Penne, Spaghetti, Fettuccine
Add-ons: Chicken: +₹95 | Vegetables: +₹55 | Mushrooms: +₹55

■ **Arrabiata Red Sauce Pasta- ₹445**

Classic Arrabiata sauce infused with Italian herbs and Parmesan cheese, served with garlic bread.
Choice of pasta: Penne, Spaghetti, Fettuccine
Add-ons: Chicken: +₹95 | Vegetables: +₹55 | Mushrooms: +₹55

■ **Alla Rosa Pasta- ₹395**

Delicious blend of Alfredo and Arrabiata sauce with Italian herbs and Parmesan cheese, served with garlic bread.
Choice of pasta: Penne, Spaghetti, Fettuccine
Add-ons: Chicken: +₹95 | Vegetables: +₹55 | Mushrooms: +₹55

■ **Vegetable Lasagna- ₹495**

Layers of fresh pasta sheets, assorted vegetables, and Mozzarella cheese, seasoned with Italian herbs, topped with pink sauce, served with garlic bread.

■ **Chicken Lasagna - ₹495**

Layers of fresh pasta sheets, minced chicken, and Mozzarella cheese, seasoned with Italian herbs, topped with white sauce, served with garlic bread.

■ **Spaghetti Aglio E Olio- ₹395**

Traditional Italian pasta dish featuring Spaghetti cooked with olive oil, garlic, Italian herbs, and Parmesan cheese, served with garlic bread.
Add-ons: Chicken: +₹95 | Vegetables: +₹55 | Mushrooms: +₹55

■ **Spaghetti Bolognese- ₹495**

Spaghetti served with a meat-based sauce made with minced chicken and Italian herbs, served with garlic bread.



■ **Spaghetti al Pesto di Spinaci e Pollo- ₹445**

Spaghetti with chicken and spinach in pesto sauce, served with garlic bread.

■ **Spaghetti con Polpette di Pollo al Forno- ₹445**

Spaghetti served with baked chicken meatballs, seasoned with Italian herbs, served with garlic bread.

■ **Maccheroni al Formaggio | Mac n Cheese- ₹445**

Baked macaroni and cheese with Italian herbs, served with garlic bread.

■ **Gnocchi al Arrabbiata- ₹395**

Handmade gnocchi pasta served in Arrabbiata sauce, served with garlic bread.

■ **Gnocchi al Pesto- ₹345**

Handmade gnocchi pasta served in creamy pesto sauce, served with garlic bread.

Pizzas

■ **Margherita Pizza- ₹445**

10 inch | Italian tomato sauce, Mozzarella Cheese, Fresh basil

■ **Four Cheese Pizza- ₹545**

10 inch | Italian tomato sauce, Feta, Cheddar, Parmesan & Mozzarella Cheese, Olives, Nuts

■ **Exotic Vegetables Pizza- ₹545**

10 inch | Italian tomato sauce, Mozzarella Cheese, Bell peppers, Broccoli, Jalapenos, Olives

■ **Peri Peri Cottage Cheese Pizza - ₹545**

10 inch | Italian tomato sauce, Mozzarella Cheese, Peri peri chicken, Onions, Capsicums, Sliced paprika

■ **Pesto Cottage Cheese Pizza- ₹595**

10 inch | Italian tomato sauce, Mozzarella Cheese, Pesto cottage cheese, Sautéed cherry tomatoes

■ **Pollo Pollo Pollo Pizza- ₹595**

10 inch | Italian tomato sauce, Mozzarella Cheese, Chicken breast, Chicken salami, Chicken sausages, Onions

■ **Smoked Chicken Pizza- ₹645**

10 inch | Italian tomato sauce, Mozzarella Cheese, Smoked chicken, Caramelized onion, Capsicums

■ **Cipolla Pollo Pizza- ₹595**

10 inch | Italian tomato sauce, Mozzarella Cheese, Chicken chunks, Onions, Tabasco sauce, Red chilli

■ **Peri Peri Chicken Pizza- ₹545**

10 inch | Italian tomato sauce, Mozzarella Cheese, Peri peri chicken, Onions, Capsicums, Sliced paprika



Risottos

■ Risotto al Pollo- ₹595

Creamy risotto infused with tender chicken pieces, a comforting and satisfying Italian classic.

■ Risotto Primavera- ₹545

A garden-fresh blend of vegetables harmoniously combined with creamy risotto, delivering a burst of flavor with every bite.

■ Risotto al Funghi- ₹595

Indulge in the decadent combination of creamy risotto and tender mushrooms, a true taste of Italy's rustic flavors.

Main Courses



■ Grilled Chicken with Sautéed Vegetables- ₹495

Choice of Carb:Mashed potato or Brown rice with herbs

Choice of Sauce: Creamy mushroom, Demi-glaze or Cream paprika

■ Grilled Cottage Cheese with Sautéed Vegetables- ₹495

Choice of Carb:Mashed potato or Brown rice with herbs

Choice of Sauce: Creamy mushroom, Demi-glaze or Cream paprika

■ Grilled Stuffed Chicken Breast with Sautéed Vegetables- ₹495

Choice of Carb:Mashed potato or Brown rice with herbs

Choice of Sauce: Creamy mushroom, Demi-glaze or Cream paprika

■ Stuffed Cottage Cheese with Pesto Rice- ₹445

Creamy cottage cheese parcels filled with aromatic pesto, served alongside fragrant rice for a flavourful vegetarian delight.

■ Chicken Roulade- ₹495

Tender chicken breast rolled around a savory filling, creating a flavorful culinary delight | Potatoes, Sautéed vegetables

■ Funghi Strongoff- ₹445

Earthy mushrooms simmered in a creamy sauce with onions and herbs, a comforting and satisfying meal option | Served with rice

■ Pollo Strongoff- ₹495

Succulent chicken strips in a rich and creamy sauce, a comforting and hearty dish | Served with rice

■ Grilled Fish with Sautéed Vegetables- ₹545

Choice of Carb:Mashed potato or Brown rice with herbs

Choice of Sauce: Creamy mushroom, Demi-glaze or Cream paprika

Desserts



Gulab Jamun- ₹85

A quintessential Indian sweet, with its soft, melt-in-your-mouth texture and fragrant syrup, offering a taste of traditional indulgence.

Gulab Jamun with Rabri- ₹155

Indulge in the rich combination of soft gulab jamun immersed in fragrant syrup, served with creamy rabri for a decadent and luxurious dessert experience.

Golden Crest from Swear by Biryani- ₹140

Indulge in 'The Golden Crest,' a signature dessert of Swear by Biryani, meticulously crafted with baked flour, rabri, and saffron. Served with care and affection, it's the perfect finale to your meal, guaranteed to satisfy your sweet cravings.



Classic Brownie- ₹125

Indulge in the timeless goodness of our rich and fudgy brownie, a decadent treat that never goes out of style.

New York Cheese Cake Jar- ₹260

Treat yourself to a taste of New York with our velvety smooth cheesecake, crafted with love and served in a convenient jar for your enjoyment.

Blueberry Cheese Cake Jar- ₹280

Indulge your senses with our heavenly blueberry cheesecake, featuring a velvety smooth texture and bursts of juicy blueberries, all in a convenient jar for your pleasure.

Nutella Cheese Cake Jar- ₹320

Satisfy your sweet cravings with our irresistible Nutella cheesecake, a heavenly blend of creamy cheesecake and rich Nutella, all packaged in a convenient jar for your enjoyment.



Beverages

Lemon Ice Tea- ₹145

Quench your thirst with the crisp and citrusy taste of lemon-infused iced tea, a perfect balance of sweet and tart flavours.

Peach Ice Tea- ₹145

Dive into the sweet and juicy flavour of ripe peaches combined with refreshing iced tea, creating a delightful and thirst-quenching beverage.



Blueberry Shake- ₹220

Treat yourself to the velvety smoothness of a classic milkshake infused with the bold and juicy taste of ripe blueberries.

Mixed Berry Shake- ₹220

Delight your taste buds with the vibrant flavors of assorted berries blended together into a luxuriously smooth milkshake.

Chocolate Shake- ₹220

Indulge your sweet tooth with the irresistible richness of chocolate blended into a creamy milkshake, creating a heavenly treat.

Passion Fruit Ice Tea- ₹165

Transport yourself to a tropical paradise with the exotic and tangy flavor of passion fruit blended with refreshing iced tea.



Caramel Frappe- ₹260

Indulge in the luxurious sweetness of caramel swirled into a frosty and creamy frappe, offering a delightful combination of rich flavor and smooth texture that's sure to satisfy.

Hazelnut Frappe- ₹260

Savor the nutty goodness of hazelnut infused into a frosty and creamy frappe, creating a decadent and indulgent beverage.

Belgian Chocolate Frappe- ₹260

Treat yourself to the irresistible sweetness of Belgian chocolate combined with the creamy goodness of a frosty frappe.

Cold Brew Coffee- ₹220

Awaken your senses with the bold and smooth flavour of cold brew coffee.



We ensure the highest standards of packaging and prioritize safe delivery methods to ensure the freshness and safety of your food.

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