

Note from the Manager

Welcome to Capital Kitchen!

Embark on a flavorful odyssey around the world, as you explore our diverse menu, crafted to delight your senses.

At Capital Kitchen, we believe every bite should be a celebration of global cuisine.

Our multicultural menu is a testament to the artistry of international cooking, with dishes carefully selected to showcase the rich flavors and traditions of diverse cultures.

From spicy Indian curries to rich Italian pastas, every dish is a masterpiece.

Our chefs have curated a culinary journey that promises:

Authentic flavors from around the globe

Fresh, locally sourced ingredients

Innovative twists on classic dishes

Our knowledgeable staff stand ready to guide you through our menu, offering recommendations tailored to your tastes. Whether you're a seasoned foodie or a curious explorer, we're dedicated to making your dining experience unforgettable.

As you savor our global cuisine, we invite you to:

Explore new flavors

Discover hidden gems

Indulge in the art of multicultural dining

Raise your fork to the joy of sharing meals, and toast to the beauty of global cuisine.

Bon Appétit

SOFT BEVERAGES

Evian 750 ml	550
Terchu Sparkling Water 750 ml	550
Red Bull	400
Himalayan Mineral Water 750 ml	450
Tonic Water	400
Sparkling Water 330 ml	400
Fresh Lime	385
Aerated Beverages	385

Iced Teas	650
Lemon Peach Green Apple	

SINGLE ORIGIN TEA	600
Assam Darjeeling	
English Breakfast	
Chamomile	
Mint	
Green	

SELECTION OF COFFEE	600
Cappuccino	
Latte	
Flat white	
Americano	
Espresso	
Doppio	

SMOOTHIES	750
Greek yoghurt based smoothies	
Papaya 201 kcal 180 ml	
Banana 201 kcal 180 ml	
Kiwi 201 kcal 180 ml	

MILKSHAKES	750
Choice whole milk, skimmed milk and almond milk	
Banana Caramel 460 kcal 300 ml	
Belgian Chocolate 427 kcal 300 ml	
Strawberry 398 kcal 300 ml	
Classic Vanilla 396 kcal 300 ml	

SEASONAL FRESH JUICES	700
Watermelon Sweetlime Orange Pineapple Green	

Masala Chaas	650
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Lassi	650
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Cold coffee	650
Hazelnut Caramel Vanilla	

KINDLY INFORM OUR ASSOCIATES OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

Kindly ask your server for various beverage inclusions

 Vegetarian  Non-Vegetarian  Chef's Specialty  Healthy Option

List of Allergens:

Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya 
Peanuts  Crustaceans  Sesame  Celery  Sulphites 

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As per the guidelines issued by Food Safety and Standard Authority of India (FSSAI) an average active adult requires 2000 kcal of energy per day. However, the actual calories needed may vary per person.

ALL DAY BREAKFAST

 **PANCAKES** 1375

291 kcal | 190 gms
Served with a choice of any 2-
chocolate syrup, maple syrup, whipped cream or hazelnut spread |    

 **EGGS TO ORDER** 1375

Served with grilled tomato and hash brown along with a choice of
whole wheat, white or multigrain toast, butter and preserves |   

Omelette 434 kcal | 260 gms
Scrambled 283 kcal | 170 gms
Poached 277 kcal | 230 gms
Akuri 292 kcal | 200 gms

Parsi style scrambled eggs with onions, chillies and coriander

INDIAN BREAKFAST

 **POHA** 1375

333 kcal | 250 gms
Flattened rice, onion, peanuts, potatoes
Served with mint chutney, sev, chopped onions and lemon |    

 **POORI BHAJI** 1550

339 kcal | 350 gms
Oil blanched whole wheat bread, potato curry
Served with chopped onions and pickle |  

 **PARATHA** 1550

350 kcal | 160 gms
Choice of filling - aloo, gobhi, paneer, mixed vegetable |    

 **IDLI SAMBHAR** 1550

551 kcal | 600 gms
Served with 3 types of chutneys, podi and ghee |   

BREAKFAST IN A BOWL

 **FRUIT BOWL** 875

190 kcal | 210 gms | lemon, honey, rock salt

 **SUPERSEED BOWL** 875

260 kcal | 150 gms | assorted seeds
Served with plain yoghurt and honey | 

 **CEREAL BOWL** 875

141 kcal | 115 gms | choice of muesli, corn, wheat, oat meal or
chocolate flakes Served with a choice of almond, soy,
lactose free or skimmed milk and assorted dry fruit |    

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SOUP

	SICILIAN MINESTRONE 289 kcal 180 gms Tomato, beans, celery, carrot, pasta    	1090
	EDAMAME AND ASPARAGUS SOUP 105 kcal 180 gms Edamame, asparagus, shallots   	1090
	SMOKED CHICKEN ORZO SOUP 196 kcal 180 gms Chicken, orzo pasta   	1090
 	BHUNI MAKKI KA SHORBA 251 kcal 180 gms Corn, coriander, black pepper   	1090

SALAD

	QUINOA, CITRUS, GRANNY SMITH AND FETA CHEESE SALAD 285 kcal 200 gms Feta, tomatoes, cucumber, olives, red onions, quinoa, arugula, citrus dressing 	1690
	VEGAN PROTEIN RICH SALAD BOWL 197 kcal 200 gms Hummus, guacamole, tofu batons, vegetables, seeds, nuts      	1690
	GRILLED CHICKEN AND AVOCADO SALAD 533 kcal 250 gms Chicken, avocado, mushroom, truffle oil, wine jus     	2060
	SMOKED SALMON SALAD 380 kcal 200 gms Smoked salmon, crème fraiche, capers, lettuce    	2060

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APPETIZERS

	CHOICE OF PANEER TIKKA AJWAINI PANEER TIKKA Yoghurt, ajwain, mint chutney 🍌🥛🌿🥜	1940
	BANARASI PANEER TIKKA Yoghurt, pickled spices, mint chutney 851 kcal 300 gms 🥛🌿	
	MUSHROOM DUPLEX 341 kcal 280 gms Mushrooms, cheese, sweet-pepper, olive 🥛🥜🌿🥒	1940
	HARE MATAR BADAM KI TIKKI 457 kcal 285 gms Green peas, aromatic spices, almond flakes 🥛🍌🌿🥒	1940
	KASUNDI MAHI TIKKA 348 kcal 210 gms River Sole, ground mustard, yoghurt, spices 🥛🌿🍌🐟	2360
	BEER BATTERED PRAWNS 250 kcal 280 gms Prawns, spicy tomato sauce 🥛🥜🌿🍷🧪	2360
	CHOICE OF MURG TIKKA PERI-PERI MURG TIKKA Peri-peri masala, yoghurt, spices, mint chutney LASOONI MURG TIKKA Yoghurt, garlic, spices, mint chutney 490 kcal 290 gms 🥛🌿	2200
	GOSHT KI GILAFI SEEKH 500 kcal 300 gms Minced lamb, coriander, mint, aromatic spices 🥛	2360

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SANDWICH, BURGERS & WRAPS

🍃	CLASSIC FOCACCIA SANDWICH (Grilled/Toasted/Plain) 409 kcal 380 gms Fresh pesto, bocconcini & tomatoes 🥛🌾🥒🍅	1670
🍃	CAPITAL VEGETABLE CLUB SANDWICH 498 kcal 380 gms Grilled vegetables, coleslaw, tomatoes, cucumber, cheddar 🥛🌾🥒🥒🥒	1820
🍃	CAPITAL VERDE BURGER 560 kcal 350 gms Vegetable patty, gherkins, coleslaw, tomatoes, cheddar 🥛🌾🥒🥒🥒🥒	1820
🍃	KOLKATA PANEER KATHI ROLL 600 kcal 300 gms Cottage cheese, lachha paratha, onion, mint chutney 🥛🌾🥒🥒	1760
	CHOICE OF BOMBAY TOASTIE	
🍃	MASALA BOMBAY TOASTIE 590 kcal 300 gms Masala potato, onion, mint chutney 🥛🌾🥒🥒	1820
⬆️	CHICKEN TIKKA TOASTIE 590 kcal 300 gms Diced of chicken tikka, aromatic spices, onion, mint chutney 🥛🌾🥒🥒🥒🍅	1820
⬆️	JERK SPICED CHICKEN BURGER 750 kcal 350 gms Minced chicken patty, pickles, melted cheddar 🥛🌾🥒🥒🥒🥒	1995
⬆️	CAPITAL NON VEG CLUB SANDWICH 753 kcal 40 0gms Chicken slaw, fried egg, tomatoes, lettuce, cheddar 🥛🌾🥒🥒🍅🥒	1995
⬆️	INDIAN INSPIRED CHICKEN BUNNY CHOW 455 kcal 300 gms Curried chicken, chef's salad 🥛🌾🥒🥒	1995
⬆️	KOLKATA CHICKEN KATHI ROLL 700 kcal 320 gms Spiced chicken, lachha paratha, onion, mint chutney, egg 🌾🥒🍅🥒🥒🥛	1995

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PASTA AND RISOTTO

🟢	MAC ‘N’ CHEESE 735 kcal 32 5gms Cheese 🥛🧄	1870
	CHOICE OF PASTA 325 gms Penne, fusilli, spaghetti, fettuccini, whole wheat, orecchiette	
🟢	ARRABBIATA 430 kcal 325 gms Tomato sauce, garlic, red chilli, olive oil 🍅🧄🌶️🫒	1870
🟢	ALFREDO 481 kcal 325 gms Parmesan, garlic, butter 🧀🧄🧈	1870
🟢	AL PESTO 451 kcal 325 gms Basil, garlic, pine nuts, parmesan 🌿🧄🌰🧀	1870
🟢	AGLIO OLIO PEPERONCINO 623 kcal 325 gms Extra virgin olive oil, chili flakes, garlic, parsley 🫒🌶️🧄🌿	1870
🟢	POMODORO BASILICO 559 kcal 350 gms Pelati tomatoes, basil, garlic, parmesan 🍅🌿🧄🧀	1870
🔺	BOLOGNESE 623 kcal 350 gms Mince lamb, fresh tomatoes, parmesan 🍖🍅🧀🌿🥬🧄🧪	2120
🟢	RISOTTO FUNGHI 536 kcal 350 gms Arborio, ceps, shimeji, truffle oil, parmesan 🍄🍄🍄🍄🧀🌿🧪	2200
🔺	SAFFRON SHRIMP RISOTTO 456 kcal 310 gms Arborio, shrimp, saffron, parmesan 🍤🍷🌿🧀🧪	2530

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PIZZA

🟢	CLASSIC MARGHERITA 1072 kcal 390 gms Mozzarella, basil, tomato sauce 🍷🍌🍅🌿	2120
🟢	VEGETARIANA 1336 kcal 550 gms Onions, sundried tomatoes, olives, peppers, corn, jalapeños, mozzarella, cheese, basil 🍷🍌🍅🌿	2120
🟢	BOSCAIOLA 1337 kcal 550 gms Ceps, shimeji, red onion, mozzarella, herbs, tomato sauce 🍷🍌🍅🌿	2120
🔺	FRUTTI DI MARE 1532 kcal 550 gms Shrimps, smoked salmon, calamari, garlic confit, caper 🍷🍌🍅🌿🐟🐙	2480
🔺	CONTADINA 1336 kcal 550 gms Chicken sausage, sundried tomatoes, smoke cheese, mozzarella, basil 🍷🍌🍅🌿	2360
🔺	PEPPERONI 1244 kcal 425 gms Pork pepperoni, mozzarella, tomato sauce, chilli flakes 🍷🍌🍅🌿🔪	2360

LOCAL DELICACIES

🟢	CHOLE SAMOSA CHAAT 416 kcal 220 gms Yoghurt, saunth chutney, mint chutney, sev 🍷🍌🍅🌿	1320
🟢	JALEBI CHAAT 700 kcal 250 gms Jalebi, yoghurt, saunth chutney, spices, mint chutney, sev 🍷🍌	1320
🟢	CHOLE BHATURE 561 kcal 475 gms Spiced chickpea curry, golden fried puffed bread, pickle 🍷🍌🍅🌿	2050
🟢	RAJMA CHAWAL 874 kcal 600 gms Kidney beans, onions, tomatoes, steamed rice, spiced ‘mukka pyaaz’ 🍷🍌🍅🌿	2050
🟢	KADHI CHAWAL 656 kcal 600 gms Gram flour onion dumplings, spiced yoghurt, steamed rice 🍷🍌🍅🌿	2050

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MAINS

	PANEER LABABDAR 627 kcal 250 gms Clay oven cottage cheese, tomatoes, cream 	1815
	SUBZ HANDI 339 kcal 400 gms Seasonal vegetables, cashew nut, cream 	1815
	MAWA MALAI KOFTA 412 kcal 375 gms Cottage cheese dumplings, saffron, cashew nut 	1815
	ALOO GOBHI 365 kcal 380 gms Potatoes, cauliflower, Indian spices 	1815
	DAL MAKHANI 653 kcal 275 gms Black lentil, tomatoes, cream, butter 	1815
	DAL TADKA 383 kcal 250 gms Yellow lentil, onion, tomatoes, asafoetida 	1815
	LASOONI PALAK 340 kcal 260 gms Spinach, garlic, green chilli, ghee, cream 	1815
	SUBZ BIRYANI 338 kcal 560 gms Basmati rice, vegetables, ghee, green chilli, whole spices 	2310
	MURGH MAKHANI 591 Kcal 300 gms Chicken tikka, tomatoes, cream, butter, cashew-nuts, kasoori methi 	2180
	KODI VARUVAL WITH MALGA PODI 614 kcal 300 gms Chicken cubes, south Indian spices, ghee, curry leaves 	2180
	ROGNI GOSHT 740 kcal 400 gms Spicy mutton chunks, whole spices, onion, garam masala 	2310
	MUTTON PEPPER FRY 859 kcal 400 gms Spicy mutton, south Indian spice mix, onion, tomatoes 	2310
	MASALA PRAWN 720 kcal 320 gms Prawns, Indian spices, ghee 	2310
	ALLEPPEY MEEN CURRY 336 kcal 220 gms River sole, raw mangoes, coconut milk 	2180
	HOME-STYLE EGG CURRY 396 kcal 425 gms Eggs, onions, tomatoes, aromatic spices 	1920

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	GOSHT BIRYANI 959 kcal 680 gms Basmati rice, mutton, ghee, green chilli, whole spices	2530
	JEERA RICE 441 kcal 300 gms Basmati rice, cumin	945
	STEAMED BASMATI RICE 251 kcal 250 gms Basmati rice	945
	RAITA 183 kcal 200 gms Yoghurt, cumin powder, red chili powder	550
INDIAN CRAFT BREAD		
	TANDOORI ROTI 255 kcal 120 gms Wheat flour	595
	LACHHA PARATHA 407 kcal 140 gms Wheat flour, ghee	595
	NAAN 313 kcal 120 gms Refined flour, salt	595
	BUTTER NAAN 409 kcal 120 gms Refined flour, butter	595
	CHEESE NAAN 409 kcal 120 gms Refined flour, butter	750
	MISSI ROTI 409 kcal 120 gms Gram flour, spices, butter	595
	MALABARI PARATHA 500 kcal 120 gms Refined flour, ghee	750

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CONTINENTAL

	PALACE FISH ‘N’ CHIPS 570 kcal 380 gms Tartare sauce, fries 	2110
	NAPOLEON PRAWNS 423 kcal 325 gms Butter seared vegetables, nut potatoes, caper berry 	3380
	HANOI GRILLED LAMB CHOPS 570 kcal 420 gms Glass noodles, lettuce, chilli & sea salt 	3460
	GRILLED NORWEGIAN SALMON 514 kcal 265 gms Sautéed vegetables, baby spuds, citrus sauce 	3380
	NASI GORENG 302 kcal 160 gms Spices, vegetables, fried eggs, prawns, chicken satay 	2110
	SPRING ROAST CHICKEN 823 kcal 550 gms Legumes, mushroom sauce 	2420
	VEG MOROCCAN STEW 320 kcal 300 gms Vegetables, cous cous, tomato ragout 	1815
	SPINACH AND RICOTTA CANNELLONI 459 kcal 220 gms Pasta, cheese, spinach, tomato sauce 	1815

PLATTER

	FALAFEL MEZZE PLATTER 690 kcal 400 gms Falafel, hummus, muttabal, tabbouleh, tzatziki, pita bread 	1940
	CAPITAL PAN CHEESE SIZZLER 857 kcal 280 gms Cottage cheese, seasonal vegetables, cilantro basil sauce 	1940
	CAPITAL PAN CHICKEN SIZZLER 637 kcal 280 gms Grilled chicken, seasonal vegetables, barbeque sauce 	2110

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SMALL BITES

	GRILLED MUSHROOMS 75 kcal 120 gms Mushrooms, garlic, herbs, olive oil	650
	SAUTÉED VEGETABLES 110 kcal 120 gms Vegetables, black pepper, garlic	650
	POTATO WEDGES 140 kcal 120 gms Garlic aioli, ketchup 🥔🌿	1045
	FRENCH FRIES 312 kcal 240 gms Garlic aioli, ketchup 🥔🌿	1045
	GARLIC CHEESE TOAST 312 kcal 240 gms Garlic, butter, cheese 🧄🧈🧀	1510
	ASSORTED PAKODAS 540 kcal 240 gms Vegetables, gram flour, mint chutney 🥕🌿🍵	1510

DESSERT

	GULAB JAMUN 370 kcal 190 gms Condensed milk, pistachio, rose essence 🥛🥜🌸	1180
	KESARI RASMALAI 387 kcal 160 gms Fresh cottage cheese, malai, saffron milk 🧀🥚🌸	1180
	ICE CREAM DELIGHT 250 kcal 135 gms Three flavours of ice-cream 🍦	1180
	CHOICE OF ICE-CREAM 213 kcal 135 gms Banana caramel strawberry Belgian chocolate coffee 🍦	1180
	APPLE CINNAMON CRUMBLE 630 kcal 180 gms Cinnamon, raisin, butter, vanilla sauce 🍏🌿🧈🍷	1180
	CLASSIC TIRAMISU 560 kcal 210 gms Mascarpone, ladyfinger cookie, coffee, baileys 🍷🧀🍪☕🍸	1180
	BAKED CHEESECAKE 650 kcal 180 gms Cheese, milk, eggs 🧀🥛🥚	1180

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