

The Green House

Freshly made Snacks, Fruit Juice and Ice Creams

The House of MG is an iconic restored mansion built by Sheth Mangaldas Girdhardas as his family home in early 20th century. MG was a self-made man who built his fortune in the textile industry. The fourth generation of the family has converted this property into a full-service heritage hotel.

The courtyard, where Green House is located, was earlier used as parking whilst the air-conditioned area used to be the horse buggy room of the mansion.

RESTAURANT HOURS

Breakfast: 7:00 - 10:30, Snacks: 10:30 - 22:45

Lunch: 12:00 - 14:45, Dinner: 19:00 - 22:45

OTHER CHARGES

* GST as applicable

* Service Charge 5% (Optional)

The Green House

Freshly made Snacks, Fruit Juice and Ice Creams

- 20% Additional charge for room service.
- Voluntary contribution of INR. 10/- to Shreyas Balgram Children's village included in bill. Kindly inform service staff if you choose not to donate.
- Nominal packing charges would be applicable for takeaway parcels.
- All dishes are vegetarian unless specified otherwise.
- Many of our dishes are included in our recipe application 'Agashiye Gujarati Thali recipes' available on IOS and Android platforms.



PATRA

PANKI

KHAMAN

SUKHDI

- Scan the QR code to see the video of how to make some of the most popular dishes of The Green House cafe.

AGASHIYE SAMPLER THALI

Lunch: 12:00 - 14:45, Dinner: 19:00 - 22:45



Presenting the quintessential thali at The Green House - A Courtyard Agashiye Café. This sampler will give you an insight into the flavour, taste & appearance of the Gujarati Thali served at the Agashiye terrace restaurant.

The meal consists of Potato vegetable, Green vegetable, Chapati, Dal, Rice, Vegetable salad, Raita, Farsan & a Sweet.

580 Gms _____ **Rs. 699/-**

FOUNDER'S DAILY MEAL



Who said diets can't be delicious? The Founder of The House of MG has a low-calorie platter daily, would you like to relish the same? The meal consists of Raagi Chapati, Dal, Cooked Pulses, Green Vegetable, Vegetable Salad, Raita & Paneer.

475 Gms _____ **Rs. 549/-**

The House of MG

THE GREEN HOUSE

A Courtyard Café

COLD PRESSED JUICES

Breakfast: 7:00 - 10:45

Rs. 329/-

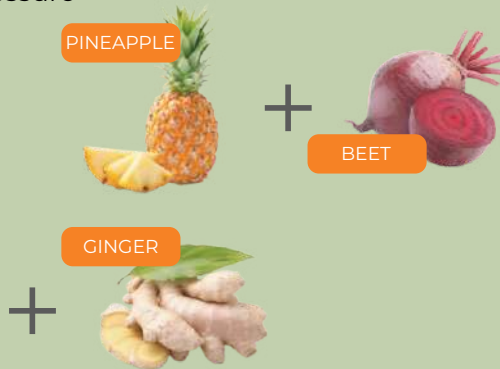
Belly Buster



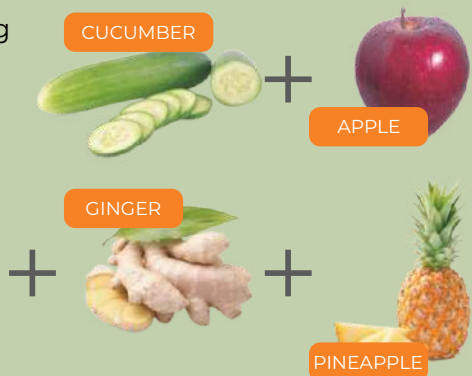
Low Carb



Blood Pressure
Fighter



Super
Hydrating



The House of MG

THE GREEN HOUSE

A Courtyard Café

COLD PRESSED SMOOTHIES

Breakfast: 7:00 - 10:45

Rs. 379/-

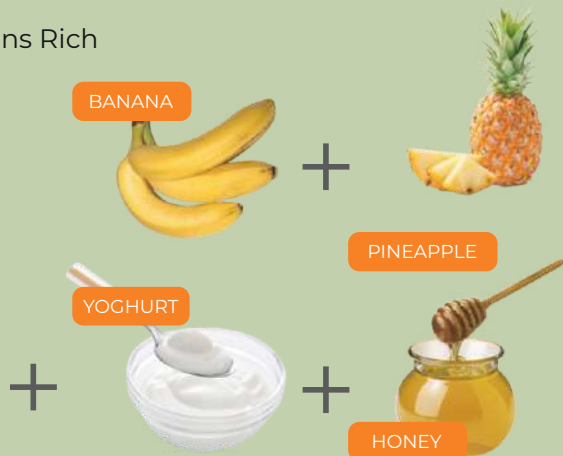
Instant Energy



Weight Loss



Vitamins Rich



The House of MG

THE GREEN HOUSE

A Courtyard Café

HOT AND COLD BEVERAGES

12:00 - 22:45

- 1. The House Speciality Sharbat**
A refreshing concoction of coconut milk, ginger & lemon.
240 ML _____ **INR. 179/-**
- 2. Kokum Sharbat**
A sweet-sour drink made from Kokum, that helps fight heat.
240 ML _____ **INR. 179/-**
- 3. Gulab / Khus Sharbat**
A soothing drink made from fresh rose petals / Khus syrup
240 ML _____ **INR. 179/-**
- 4. Kesar Sharbat**
A chilled glass of saffron flavoured drink.
240 ML _____ **INR. 179/-**
- 5. Nariyal Pani**
Fresh tender coconut water.
240 ML _____ **INR. 199/-**
- 6. Nimbu Pani**
A deliciously chilled and frothy lemonade.
240 ML _____ **INR. 139/-**
- 7. Lime, Mint & Coriander Sharbat**
A traditional drink of mint, lime and coriander.
240 ML _____ **INR. 179/-**
- 8. Lemon Iced Tea**
An ideal summer drink with fresh lemon juice, black tea and antioxidants.
240 ML _____ **INR. 199/-**
- 9. Fresh Lime/Ginger Lime Soda**
Fresh lemon juice stirred with cold sparkling soda and a side of sweetener. Also served with a dash of ginger as an option.
240 ML _____ **INR. 179/-**
- 10. Chaas**
Salted buttermilk garnished with cumin seeds and mint leaves.
240 ML _____ **INR. 199/-**
- 11. Lassi**
Thick buttermilk flavoured with rose, khus or saffron.
240 ML _____ **INR. 249/-**
- 12. Gulab Thandai**
A rich milk based drink made with traditional paste of fresh roses..
240 ML _____ **INR. 199/-**
- 13. Faluda - Rose, Khus or Kesar**
A milkshake of steamed vermicelli and vanilla ice cream topped with basil seeds.
240 ML _____ **INR. 289/-**
- 14. Cold Coffee**
A Freshly brewed coffee with frothy chilled milk.
240 ML _____ **INR. 249/-**
Optional dollop of vanilla ice-cream.
(Extra charge of INR. 85/-)
- 15. Seasonal Fresh Fruit Juices**
Freshly made juice of orange, watermelon, pineapple, sweet lime or other seasonal fruits.
240 ML _____ **INR. 219/-**
- 16. Seasonal Milk Shakes**
Freshly made milk shakes of seasonal fruits.
300 ML _____ **INR. 219/-**
- 17. Aerated Drinks (with service)**
Cola/Orange/Lemon/Schweppes Soda/Diet Coke
300 ML _____ **INR. 159/-**
- 18. Mineral Water (with service)**
Bottled mineral water.
500 ML _____ **INR. 99/-**
- 19. Hot Coffees**
Espresso
Double 60 ML / Single 30 ML **INR. 145/-** **INR. 99/-**
Cappuccino/Café latte/Black coffee **INR.179/-**
- 20. South Indian Coffee**
Traditional South Indian Coffee decoction with milk served in a steel cup.
165 ML _____ **INR. 179/-**
- 21. Canteen Chai**
A shot of soul warming hot masala chai.
70 ML _____ **INR. 79/-**
- 22. Hot Teas**
Masala Tea/**Service Tea (Darjeeling Green or Black)**
165 ML _____ **INR.95/-INR. 149/-**
- 23. Milk (Hot or Cold)**
165 ML _____ **INR. 99/-**
Extra :With energy booster (Bournvita) **INR. 20/-**
- 24. Fresh Sugar Can Juice**
165 ML _____ **INR. 199/-**

The House of MG

THE GREEN HOUSE

A Courtyard Café

TRADITIONAL GUJARATI SNACKS - DEEP FRIED

12:00 - 22:45

25. Methi Na Gota

Dumplings of gram flour & fenugreek, seasoned with traditional Indian spices, served with fresh unsweetened curd and green chillies & onion.

Suggested accompaniment: Canteen Chai #21 or Masala Tea #22

200 Gms _____ **INR. 299/-**



26. Bhajiyas (Bataka/ Onion/ Marcha)

Fritters of Potato/ Onion/ Green Chilly Served with Mint-Coriander & Dates- Tamarind Chutney.

Suggested accompaniment: Canteen Chai #21 or Masala Tea #22

200 Gms _____ **INR. 299/-**



27. Bataka Vada

Spiced mashed potato balls dipped in gram flour batter served with fresh salad.

Suggested accompaniment: Canteen Chai #21 or Masala Tea #22

200 Gms _____ **INR. 299/-**



28. Dalvada

Split green grams dumplings served with green chillies and onions.

Suggested accompaniment: Canteen Chai #21 or Masala Tea #22

200 Gms _____ **INR. 299/-**



29. Samosa (Paneer/ Aloo Mutter)

Triangular pockets of dough with filling of cottage cheese or peas and potato.

Suggested accompaniment: Canteen Chai #21 or Masala Tea #22

200 Gms _____ **INR. 299/-**



30. Fried Snacks platter- Choose any 3

Dalvada/ Methi na Gota / Samosa / Bhajiya /Bataka Vada.

Suggested accompaniment: Canteen Chai #21 or Masala Tea #22

300 Gms _____ **INR. 359/-**



The House of MG

THE GREEN HOUSE

A Courtyard Café

TRADITIONAL GUJARATI SNACKS - STEAMED

12:00 - 22:45

31. Patra

Steamed colocasia leaf rolls layered with seasoned gram flour sprinkled with sesame seeds.

Suggested accompaniment: Shrikhand #118 or Canteen Chai #21

200 Gms _____ **INR. 229/-**



32. Dhokla

Steamed cakes made from fermented batter of rice and lentils, seasoned with mustard and sesame seeds tempering.

Suggested accompaniment: Shrikhand #118 or Canteen Chai #21

200 Gms _____ **INR. 229/-**



33. Dudhi Muthiya

Steamed tea time snack made from seasoned bottle gourd, rice and mixed pulses.

Suggested accompaniment: Shrikhand #118 or Canteen Chai #21

200 Gms _____ **INR. 249/-**



34. Palak Methi Na Muthiya

Steamed preparation made of lentil rice flour with spinach and fresh green fenugreek, which is tempered with mustard and sesame seeds.

Suggested accompaniment: Shrikhand #118 or Canteen Chai #21

200 Gms _____ **INR. 249/-**



35. Handvo

A baked spicy lentil cake made with rice and different lentils fermented batter mixed with spices.

Suggested accompaniment: Shrikhand #118 or Canteen Chai #21

200 Gms _____ **INR. 299/-**



36. Panki

Savoury rice flour pancakes cooked between banana leaves served with yoghurt.

Suggested accompaniment: Raita #74

200 Gms _____ **INR. 219/-**



37. Steamed Snacks platter- Choose any 3

Patra / Dhokla / Panki / Muthiya / Handvo.

Suggested accompaniment: Shrikhand #118 or Canteen Chai #21

300 Gms _____ **INR. 329/-**



The House of MG

THE GREEN HOUSE

A Courtyard Café

CHATAAKEDAR CHAATS

Lip-smacking side dishes served with coriander & mint chutneys

12:00 - 22:45

38. Pani Puri

Crisp semolina puris to be filled with mint flavoured spiced water, diced potatoes & grams.

200 Gms _____ **INR. 199/-**



39. Sev Puri

Fried canapes topped with diced potatoes, pulses, pomegranate seeds, hot & sweet chutneys and fried vermicelli.

200 Gms _____ **INR. 269/-**



40. Dahi Chutney Puri

Crisp semolina puris stuffed with mashed potatoes and grams, topped with yoghurt and garnished with spices.

200 Gms _____ **INR. 299/-**



41. Dahi Papdi Chaat

A mixture of fried canapes topped with mashed potatoes, yoghurt and garnished with hot & sweet chutneys.

200 Gms _____ **INR. 299/-**



42. Dahi Vada

Soft lentil balls dunked in yoghurt and topped with different kinds of chutneys and garnished with spices.

200 Gms _____ **INR. 299/-**



43. Chaat (Palak patta/ Aloo patty)

Coated deep fried spinach leaves or Potato patty topped with Yoghurt and garnished with hot & sweet chutney

200 Gms _____ **INR. 299/-**



The House of MG

THE GREEN HOUSE

A Courtyard Café

VEGETABLE PREPARATIONS - WITH GRAVY

Lunch: 12:00 - 14:45, Dinner: 19:00 - 22:45

44. Makai Patra

Steamed Colocasia rolls cooked with sweet corn.

Suggested Accompaniment: Indian Breads #60 to #67 and Shrikhand #118

230 Gms _____ **INR. 359/-**



45. Sev Tomato

Gujarati style sweet and sour tomato curry prepared with tomatoes and gram flour noodles.

Suggested Accompaniment: Indian Breads #60 to #67 and Shrikhand #118

230 Gms _____ **INR. 359/-**



46. Palak Paneer

Cottage cheese cubes cooked in creamy and mildly spiced spinach gravy.

Suggested Accompaniment: Indian Breads #60 to #67, Papad #75 and Raita #74

230 Gms _____ **INR. 399/-**



47. Paneer Bhurji/Mixed Vegetables with Paneer

Scrambled cottage cheese with onions, tomatoes & capsicum blended into a spicy gravy/Paneer and seasonal vegetables cooked in spicy gravy.

Suggested Accompaniment: Indian Breads #60 to #67, Papad #75 and Raita #74

230 Gms _____ **INR. 399/-**



48. Methi Mutter Malai

Fresh fenugreek leaves and green peas cooked in cream and spices.

Suggested Accompaniment: Indian Breads #60 to #67, Papad #75 and Raita #74

230 Gms _____ **INR. 399/-**



49. Chole Chana

Chickpeas cooked in a rich spicy North Indian style gravy.

Suggested Accompaniment: Bhatara #66 or Puri #65 and Shrikhand #118

230 Gms _____ **INR. 359/-**



50. Aachari Aloo

Potato cubes tossed in pickle spice mix, coriander and chillies.

Suggested Accompaniment: Indian Breads #60 to #67, Papad #75 and Raita #74

230 Gms _____ **INR.299/-**



51. Besan na Gatta nu Shaak

Steamed gram flour dumplings flavoured with spices in a yoghurt based curry.

Suggested Accompaniment: Indian Breads #60 to #67 or Rajasthani Meal #72

230 Gms _____ **INR. 369/-**



VEGETABLE PREPARATIONS - DRY

Lunch: 12:00 - 14:45, Dinner: 19:00 - 22:45

52. Corn Bharta

Corn & tomatoes cooked in fresh tomato gravy.

Suggested Accompaniment: Indian Breads #60 to #67 and Raita #74

230 Gms _____ **INR. 359/-**



53. Mung Dal Bhindi (Okra)

Lightly spiced green gram cooked with spicy okra.

Suggested Accompaniment: Indian Breads #60 to #67

230 Gms _____ **INR. 359/-**



54. Kacha Kela, Karela, Kaju

Crispy chips of raw banana, bitter gourd and cashews seasoned with fresh green masala.

Suggested Accompaniment: Indian Breads #60 to #67 and Kadhi #58

230 Gms _____ **INR. 359/-**



55. Today's Green Vegetable

A seasonal green vegetable.

Suggested Accompaniment: Indian Breads #60 to #67 and Raita #74

230 Gms _____ **INR. 359/-**

56. Today's Potato Vegetable

Potato is a versatile vegetable, ask for today's special.

Suggested Accompaniment: Indian Breads #60 to #67

230 Gms _____ **INR. 299/-**

DAL / KADHI

57. Today's Dal

A pulse soup prepared with spices.

Suggested Accompaniment: Plain Rice #70 and Papad #75

230 Gms _____ **INR. 199/-**



58. Besan Ni Kadhi

Gram flour & yoghurt soup, seasoned with mustard, fenugreek seeds & curry leaves.

Suggested Accompaniment: Baked Khichdi #68, Plain Khichdi #71 and Papad #75

230 Gms _____ **INR. 199/-**



59. Panchkuti Dal

5 Mixed pulses soup prepared with spices.

Suggested Accompaniment: Plain rice #70, and Papad #75

230 Gms _____ **INR. 219/-**



The House of MG

THE GREEN HOUSE

A Courtyard Café

INDIAN BREADS

Lunch: 12:00 - 14:45, Dinner: 19:00 - 22:45

60. Phulka Rotli

Whole wheat Indian bread.

Suggested Accompaniment: All Vegetable Preparations #44 to #56

6 Pcs | Extra (3 Pcs) _____ **INR. 199/-** | INR. 129/-



61. Bajri Rotla / Makai Rotla

Baked thick Indian bread made from millet / maize flour served with fresh white butter.

Suggested Accompaniment: Winter special vegetable preparations #44 to #56

2 Pcs | Extra _____ **INR. 199/-** | INR. 149/-



62. Methi Thepla

Roasted bread from millet flour and fresh fenugreek leaves.

Suggested Accompaniment: Shrikhand #118 or Raita #74

2 Pcs | Extra _____ **INR. 199/-** | INR. 149/-



63. Sada Paratha

Folded Indian bread, made from wheat flour dough.

Suggested Accompaniment: All Vegetable Preparations #44 to #56

2 Pcs | Extra _____ **INR. 199/-** | INR. 149/-



64. Stuffed Paratha

Indian bread with a stuffing of mashed potato, served with a dollop of fresh white butter.

Suggested Accompaniment: All Vegetable Preparations #44 to #56 or Raita #74

2 Pcs | Extra _____ **INR. 199/-** | INR. 149/-



65. Sadi Puri

Deep fried wheat flour puris.

Suggested Accompaniment: All Vegetable Preparations #44 to #56 or Mango Rus (Seasonal) and Shrikhand #118

6 Pcs | Extra _____ **INR. 199/-** | INR. 149/-



66. Bhatura

Deep fried made from wheat flour puris.

Best Accompanied with Chole #49 and Shrikhand #118

2 Pcs | Extra _____ **INR. 199/-** | INR. 149/-



67. Assorted Gujarati Bread Platter (any 3)

2 Pcs Phulka/ 1 Bajri or Makai rotla/ 1 Thepla/ 1 Paratha / 2 Puri

Best Accompanied with all vegetables preparations: #44 to #56

3 Pcs _____ **INR. 369/-**

The House of MG

THE GREEN HOUSE

A Courtyard Café

RICE PREPARATIONS

Lunch: 12:00 - 14:45, Dinner: 19:00 - 22:45

68. Baked Masala Khichdi / Vegetable Khichdi with Paneer

Baked melange of rice and mixed lentils seasoned with light spices. Yellow pigeon peas and rice mixed with sautéed garlic paste vegetables and paneer.

Suggested Accompaniment: Kadhi #58 or Papad #75

300 Gms _____ **INR. 249/-**



69. Vegetable Pulav

Fresh peas, carrot and beans with spices tossed in rice.

Suggested Accompaniment: Kadhi #58 or Papad #75

250 Gms _____ **INR. 249/-**



70. Plain Rice

Plain steamed rice or basic Gujarati khichdi of lentils & rice with light spices.

Suggested Accompaniment: Dal #57/59 or Kadhi #58, Papad #75

200 Gms _____ **INR. 199/-**



71. Fada ni Khichdi / Plain Khichdi / Tuver ni khichdi

Nutritious broken wheat and Mung dal simmered with vegetable and spices.

Yellow pigeon peas and rice simmered with regular spices and salt.

Suggested Accompaniment: Kadhi #58 or Papad #75

200 Gms _____ **INR. 249/-**



MEAL BY ITSELF

72. Dal Baati & Churma

A staple meal of Rajasthan - Baati is coarse wheat flour balls, served with mixed pulse dal and churma - a sweet prepared by grinding baati and mixing it with ghee and sugar.

250 Gms _____ **INR. 249/-**



73. Founder's Daily Meal / Agashiye Sampler Thali

Raagi chapati, dal, pulses, salad, green vegetable, raita & paneer. Potato vegetable, green vegetable, chapati, dal, rice, salad, raita, farsan, sweet.

475 Gms | **580 Gms** _____ **INR. 649/- | INR. 799/-**



ACCOMPANIMENTS

74. Raita/ Plain curd

A side dish of yoghurt and vegetables or droplets of chickpea flour batter called boondi/ Fresh plain yoghurt

130 Gms _____ **INR. 169/-**



75. Urad Papad / Sarevda

Crisp roasted Papadum made from urad dal / Rice flour cracker.

2 Pcs _____ **INR. 55/- | INR.99/-**



COMBOS

Lunch: 12:00 - 14:45, Dinner: 19:00 - 22:45

76. Palak Paneer with Phulka Roti & Panchkuti Dal

Cottage cheese cubes cooked in creamy & mildly spiced spinach gravy served with Whole wheat Indian bread & Mixed pulses soup prepared with spices.

Suggested Accompaniment: Buttermilk #10

100 Gms Palak Paneer + 3 pc Phulka + 100 Gms Dal _____ **INR. 389/-**



77. Paneer Bhurji with Paratha & Curd

Scrambled cottage cheese with onions, tomatoes & capsicum blended into a spicy gravy served with folded Indian bread made from wheat flour dough & Plain Yogurt.

100 Gms Paneer Bhurji + 1 pc Paratha + 100 Gms Curd _____ **INR. 419/-**



78. Today's Potato Veg with Puri & Shrikhand

Potato is a versatile vegetable Ask for Today's special served with deep fried wheat flour puri & thick & smooth flavored hung curd.

Suggested Accompaniment: Buttermilk #10

100 Gms Potato Veg + 3 pc Puri + 100 Gms Shrikhand _____ **INR. 449/-**



79. Sukhi Bhaji with Thepla & Curd

Potato cubes tossed with some spice mix, coriander & chillies served with roasted bread from millet flour & fresh fenugreek leaves.

100 Gms Sukhi Bhaji + 1 pc Thepla + 100 Gms Curd _____ **INR. 419/-**



80. Chole with Bhature & Shrikhand

Chickpeas cooked in a rich spicy North-Indian style gravy served with deep fried maida & wheat flour puri & smooth flavored hung curd.

Suggested Accompaniment: Buttermilk #10

100 Gms Chole + 1 pc Bhature + 100 Gms Shrikhand _____ **INR. 479/-**



81. Mung Dal Khichdi with Aloo Rasawala & Kadhi

Gujarati Khichdi - lightly spiced mung dal & rice served with Gujarati style sweet & sour potato curry & Gram flour & yogurt soup.

Suggested Accompaniment: Buttermilk #10

200 Gms Mung Dal Khichdi + 100 Gms Aloo Rasawala + 100 Gms Kadhi _____ **INR. 519/-**



82. Baked Khichdi with Papad & Kadhi

Baked melange of rice & mixed lentils seasoned with light spices served with crisp roasted papadum made from urad dal & gram flour & yoghurt soup.

Suggested Accompaniment: Buttermilk #10

200 Gms Baked Khichdi + 100 Gms Kadhi + 1 Pc Papad _____ **INR. 299/-**



SOUTH INDIAN

All items are served with one portion of sambhar, tomato & coconut chutney

10:30 - 22:45

83. Plain Idli

Steamed rice and lentil cakes, served with different chutneys and sambhar - a hot spicy lentil soup with mixed vegetables

Suggested Accompaniment: South Indian Coffee #20

3 Pcs, 120 Gms _____ **INR. 219/-**



84. Plain Dosa

Crispy, savoury crepe made from fermented batter of rice and lentil, served with different chutneys and sambhar - a hot spicy lentil soup with mixed vegetables.

Suggested Accompaniment: South Indian Coffee #20

200 Gms _____ **INR. 249/-**

With masala _____ **INR. 29/-**



85. Plain Rava/ Mysore/ Mint Dosa

An option of savoury semolina crepe served with different chutneys and sambhar - a hot spicy lentil soup with mixed vegetables. Choose between mysore chutney or mint chutney flavour.

Suggested Accompaniment: South Indian Coffee #20

200 Gms _____ **INR. 249/-**



86. Mysore Masala/ Mint Masala/ Onion Chilli Dosa

An option of savoury semolina crepe served with spiced potato, different chutneys and sambhar - a hot spicy lentil soup with mixed vegetables. Choose between mysore chutney or mint chutney flavour or green chilli and onion.

Suggested Accompaniment: South Indian Coffee #20

200 Gms _____ **INR. 319/-**



87. Dosa Platter

A taster of plain, mysore and rava dosa.

Suggested Accompaniment: South Indian Coffee #20

245 Gms _____ **INR. 369/-**



88. Uttapam

A thick savoury pancake made from fermented batter of rice and black lentils, served with different chutneys and sambhar, a hot spicy lentil soup with mixed vegetables.

Suggested Accompaniment: South Indian Coffee #20

Any one flavour Masala/Coconut/Tomato/Onion Chilli/Cheese INR. 45/-

1 Piece each, 110 Gms _____ **INR. 299/-**



89. Uttapam Platter

Four varieties of mini uttapams with: tomatoes, onions, chillies and masala.

Suggested Accompaniment: South Indian Coffee #20

1 Piece each, 170 Gms _____ **INR. 399/-**



90. Lemon Curd Rice

Pre-cooked rice with fresh youghurt, coconut chutney and lemon zest tempered with mustard and curry leaves.

Suggested Accompaniment: Sarevda #75

200 Gms _____ **INR. 299/-**



INTERNATIONAL OPTIONS

Salads & Snacks

12:00 - 22:45

91. Corn Chilli Soup with Caramelized Onions & Cheese Grilled Toast with Citrus Salad Side

Fresh Corn with Green Chilli & coriander, & Citrus Salad on the side

160 Gms _____ **INR. 449/-**



92. Fresh Green Leafy Citrus Salad with Lemon Dressing

Fresh spinach, cabbage, red cabbage pickled cucumber, carrot, date and sunflower seeds tossed in a lemon vinaigrette dressing with caramelised wall nuts.

160 Gms _____ **INR. 329/-**



93. Greek Salad with Salted Cottage Cheese

Country salad with juicy tomatoes, crisp cucumbers, sliced onions, plump olives topped with salted cottage cheese served with a mustard vinaigrette dressing.

200 Gms _____ **INR. 329/-**



94. Cheese Nachos with Fresh Salsa

Corn chips topped with refried beans, cheese sauce and tomato salsa.

200 Gms _____ **INR. 369/-**



95. Pizza Margarita

Our Italian styled thin and crisp crust artisanal pizza using the family recipe Extra toppings (mushroom / capsicum / cottage cheese) INR 50 Each.

10 Inches _____ **INR. 549/-**



96. Pizza Veggie Overload

Black olives, Green olives, Mushrooms, Capsicum, Onions, Jalapeño & Sundried Tomatoes 10 Inch

10 Inches _____ **INR. 599/-**



97. The House of MG Pizza Toasties

Variety of 4 house speciality toasties on french loaf - fenugreek malai, pav bhaji, spinach corn & spiced mashed potato topping.

4 Pcs _____ **INR. 329/-**



98. Hummus with Pita Bread

Creamy light hummus served with artisanal* pita bread.

180 Gms _____ **INR. 299/-**



99. Penne Arrabbiata with Toasted Bread Slice with Hubs on Side

A delightful pasta bursting with the flavour of garlic, oregano, chillies and cheese in a tomato gravy served with garlic bread.

200 Gms _____ **INR. 329/-**



100. Bruschetta

Toasted artisanal bread with fresh tomato, olive oil & herbs.

140 Gms _____ **INR. 269/-**



INTERNATIONAL OPTIONS

Salads & Snacks

12:00 - 22:45

101. Toasted Club Sandwich

Double layered toasted sandwich in artisanal bread with tomato, cucumber, onion with grilled cottage cheese served with french fries and tomato ketchup.

280 Gms _____ **INR. 329/-**



102. Baked Macaroni with Cheese

Creamy mac & cheese pasta cooked with mornay sauce & baked. with herbed bread on side

200 Gms _____ **INR. 439/-**



HOMEMADE ICE CREAMS & DESSERTS

12:00 - 22:45

Sugar Free option- ask server for availability.

103. Home Made Ice Creams

Kesar Variali / Vanilla / Chocolate / Cappuccino Cinnamon / Coffee Orange / Seasonal fruit with praline crunch.

1 scoop, 60 gms | **2 scoops, 120 gms** _____ **INR. 149/- | INR. 219/-**



104. Pan Platter

Folded betel leaf stuffed with fresh coconut & after mints, served on a platter of ice with rose petals.

2 Pcs _____ **INR. 79/-**



The House of MG

THE GREEN HOUSE

A Courtyard Café

STRAIGHT FROM THE STREET

12:00 - 22:45

105. Bhakhri Pizza

Indian-style wheat our pizza base topped with tomato concasse, onion, capsicum & cheese.

6 Inches _____ **INR. 269/-**



106. Potato Chips

Classic potato chips served with ketchup.

200 Gms _____ **INR. 179/-**



107. Chipiya Sandwich

A crispy sandwich grilled in metal tongs with tomato, cucumber, onion and chutney filling in artisanal bread.

110 Gms _____ **INR. 219/-**



108. Vada Pav

This “common man’s” snack from the streets of Mumbai is a fried, spiced potato ball with a crispy gram flour crust sandwiched in a bread bun layered with special red garlic chutney.

100 Gms _____ **INR. 199/-**



109. Dabeli

Popular snack of Kutch, Dabeli is a ‘pressed’ burger with a filling of spicy, sweet tangy mashed potato, pomegranate seeds and roasted peanuts.

110 Gms _____ **INR. 149/-**



110. Cheese Toast/Chilli Cheese Toast

A slice of toast with bubbling melting cheese, with or without sliced green chillies using artisanal bread.

75 Gms _____ **INR. 199/-**



111. Bhaji Pav

Liberally seasoned mash of mixed vegetables served with hot, crusty bread buns.

250 Gms _____ **INR. 259/-**



The House of MG

THE GREEN HOUSE

A Courtyard Café

INDIAN SWEETS

Lunch: 12:00 - 14:45, Dinner: 19:00 - 22:45

Sugar Free/Low Fat option available (Except no. 112,113)

Ask server for items that are available made with Stavia instead of sugar.

112. Sukhdi

A delicious traditional sweet made of whole wheat flour and jaggery with sesame seeds and garnished with rose petals.

Full 250 Gms _____ **INR. 349/-**



113. Mohanthal

Gram flour cooked in ghee with a touch of cardamom garnished with dry fruits.

Half 100 Gms | **Full 200 Gms** _____ **INR. 219/- | INR. 349/-**



114. Malpuva

Mouth-watering deep fried pancakes dipped in hot saffron flavoured sugar syrup and garnished with almonds & rose petals.

Half 3 Pcs | **Full 6 Pcs** _____ **INR. 219/- | INR. 329/-**



115. Jalebi

Lip-smacking spiral shaped sweet with a crisp crust and melting soft center, dipped in hot saffron flavoured sugar syrup and garnished with rose petals.

Half 3 Pcs | **Full 6 Pcs** _____ **INR. 219/- | INR. 329/-**



116. Malpuva / Jalebi with Chilled Rabdi

Mouth-watering deep fried pancakes dipped in hot sugar syrup with thickened sweet milk, flavoured with saffron and cardamom.

Full 250 Gms _____ **INR. 349/-**



117. Chilled Rabdi

Thickened sweet milk flavoured with saffron and cardamom.

Full 280 Gms _____ **INR. 329/-**



118. Shrikhand

Thick and smooth hung curd flavoured with either cardamom, saffron or pistachio, served chilled.

Suggested Accompaniment: All steamed Snacks #31 to #37

Half 100 Gms | **Full 200 Gms** _____ **INR. 219/- | INR. 249/-**



119. Today's Sweet

Sweet of the day

Half 100 Gms | **Full 200 Gms** _____ **INR. 219/- | INR. 299/-**

The House of MG

THE GREEN HOUSE

A Courtyard Café