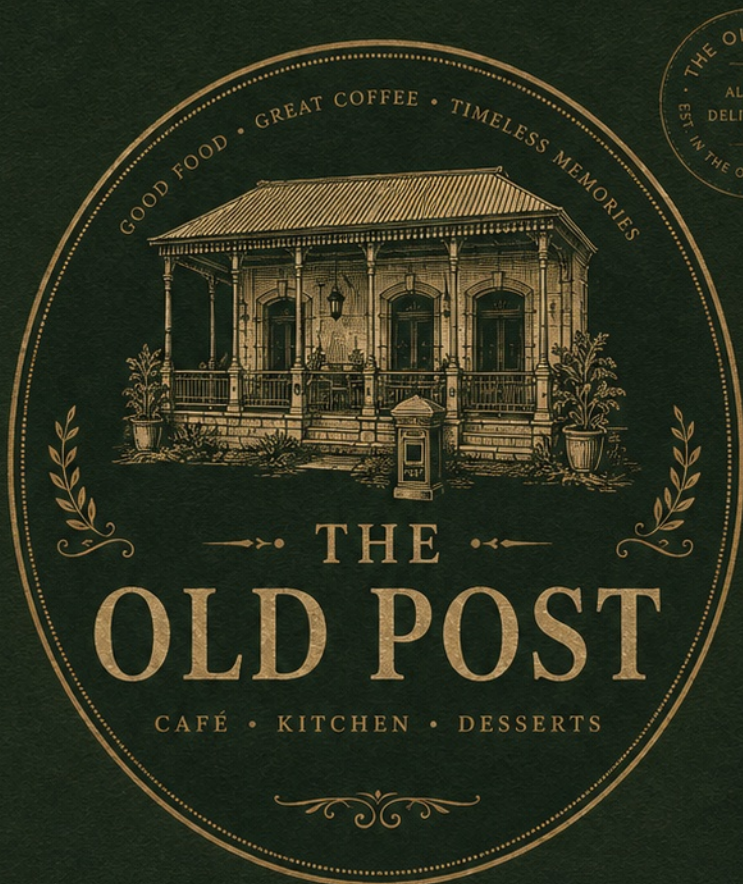


→→→ ESTABLISHED IN THE OLD POST OFFICE ←←←



Dine-In Menu

*Every letter that ever mattered passed through
a room like this once. Sit a while.
Something is on its way to you.*



→→→ DELIVERIES DAILY, SINCE WHENEVER ←←←

How to read the post

The kitchen is sorted the way the building once was. Each counter below is a department, every dish is marked so you know at a glance what is in it. Breads and rice live under **Stamps & Seals** — order them alongside anything from **Main Despatch**.



VEGETARIAN



CONTAINS EGG



NON-VEGETARIAN

THE DEPARTMENTS

The Counter Coffee & chai

Telegrams Soups

Small Parcels Starters

The Tandoor Room Off the skewer

Registered Post Mini meals

Main Despatch The Indian kitchen

Air Mail Indo-Chinese

Penne Pasta

The Hot Plate Sizzlers

The Sorting Office Sandwiches & rolls

Stamps & Seals Breads & rice

Coolers & Return to Sender Drinks & desserts



*A glimpse of the old post office building,
verandah and pillars*

The Counter

No. 01

Coffee, chai and the long wait between posts

VEGETARIAN

Post House Filter Coffee	40
South Indian filter coffee, brewed strong, pulled with hot milk	
Cutting Chai / Masala Chai	40
Boiled the long way with ginger, cardamom and clove	
Hot Chocolate	65
Dark chocolate melted into hot milk, not powder	
Cold Coffee, Old Post style	130
Blended cold, thick and unsweetened until you say otherwise	
Cappuccino / Café Latte	150
Double shot, steamed milk, from our espresso counter	
Cold Coffee with Ice Cream	180
The same, with a scoop folded through	

Telegrams

No. 02

Soups. Short, hot and to the point.

VEGETARIAN

Hot & Sour	100
Clear, peppery, sharp with vinegar and shredded vegetables	
Cream of Tomato	160
Slow-cooked tomato, finished with cream and croutons	
Manchow	160
Dark, garlicky, crowned with fried noodles	

NON-VEGETARIAN

Manchow — Chicken	210
Built on chicken stock, with shredded chicken	
Granny's Chicken Soup	210
Clear broth, soft chicken, black pepper. For a cold evening.	

Small Parcels

No. 03

Things to open first

VEGETARIAN

French Fries	100
Thick cut, twice fried, salted hot	
Cheese Garlic Bread	150
Garlic butter through the loaf, baked under cheese	
Veg Spring Roll	170
Crisp rolls, cabbage and carrot, sweet chilli alongside	
Cheesy French Fries	180
Fries under a molten cheese blanket	
Chilli Cheese Toast	180
Green chilli and cheese, grilled till blistered	
Cheese Nuggets	230
Golden outside, stretching inside	

NON-VEGETARIAN

Chicken Spring Roll	270
Minced chicken and spring onion, fried crisp	

The Tandoor Room

The clay oven runs all day. Everything here comes off a skewer.

VEGETARIAN

Paneer Tikka 280

Cottage cheese in yoghurt and red spice, charred on the edges

Lasooni Paneer Tikka 290

Heavy with garlic, cream and pepper

Pahari Paneer Tikka 290

Green marinade — mint, coriander, green chilli



The Mail Bag — Veg

MIXED GRILL FOR TWO

Four paneer and vegetable kebabs off the tandoor, kachumber salad, mint chutney and hot roti

645

NON-VEGETARIAN

Chicken Tikka 290

Boneless thigh, classic red marinade, smoked in the tandoor

Pahari Chicken Tikka 300

The hill version — mint and coriander, fresher, sharper

Malai Chicken Tikka 320

Cream, cheese and white pepper. Mild, rich, tender.

Chicken Seekh Kabab 330

Minced chicken with onion and coriander, moulded on the skewer



The Mail Bag — Non-Veg

MIXED GRILL FOR TWO

Four kebabs off the tandoor, kachumber salad, mint chutney and hot roti

695

From the oven, made whole

VEGETARIAN

Tandoori Kebab Roll — Paneer Tikka 220

Paneer tikka, onions and chutney, rolled hot in roti

Amritsari Stuffed Kulcha with Chole 270

Stuffed kulcha baked against the clay, split and buttered, served with our chole

Naan-Base Tandoori Pizza — Paneer Tikka 350

Naan from the tandoor, cheese and tikka

NON-VEGETARIAN

Tandoori Kebab Roll — Seekh Kabab 240

Seekh kabab, onions and chutney, rolled hot in roti

Naan-Base Tandoori Pizza — BBQ Chicken 380

Naan from the tandoor, cheese and barbeque chicken

Registered Post

No. 05

Mini meals. One plate, everything on it, nothing else needed.



VEGETARIAN

Tandoori Aloo Paratha with Raita

Stuffed paratha off the tandoor, butter, raita, pickle

180

Poori Bhaji

Puffed pooris with potato bhaji, the way a morning should start

190

Veg Manchurian with Noodles

Manchurian balls in dark sauce over hakka noodles

200

Veg Manchurian with Fried Rice

The same, with fried rice instead

210

Rajma & Lemon Rice

Kidney beans simmered thick, lemon rice alongside

210

Lemon Rice & Masala Dal

Tempered dal, lemon rice, papad

230

Veg Fried Rice with Hot & Sour Vegetables

Fried rice under a sharp vegetable gravy

230

Chilli Paneer with Ginger Rice

Chilli paneer, ginger rice, spring onion

250

Chole Bhature with Raita

THE ONE EVERYBODY COMES FOR

Slow-cooked chole, two hot bhature, raita and onion

230



CONTAINS EGG

Egg Curry & Jeera Rice

Two eggs in onion-tomato masala, cumin rice

320



NON-VEGETARIAN

Chicken Fried Rice with Chilli Chicken

Both plates on one. Generous.

460

Main Despatch

No. 06

The Indian kitchen. Order breads from Stamps & Seals.



VEGETARIAN — DAL

Dal Fry

Yellow dal, onion and tomato, coriander

100

Dal Tadka

Finished with ghee, garlic and dried chilli

130



VEGETARIAN — PANEER & VEGETABLES

Paneer Bhurji

Crumbled paneer, onion, capsicum, green chilli. Dry.

300

Paneer Tikka Masala

Tandoori paneer returned to a thick tomato gravy

300

Palak Paneer

Spinach ground fine, paneer soft in it

320

Paneer Lababdar

Rich, faintly sweet, onion and cashew base

320

Cheese Butter Masala

Butter, tomato, cream and cheese. Our richest.

360



VEGETARIAN — BIRYANI

Veg Dum Biryani

Vegetables and rice cooked under a sealed lid, raita alongside

270

Main Despatch, continued



CONTAINS EGG

Egg Curry	Boiled eggs in onion-tomato masala	210
Egg Bhurji	Scrambled with onion, chilli and coriander	230
Egg Biryani	Layered rice and egg, sealed and steamed	260



NON-VEGETARIAN

Malai Chicken	Cream and cashew, mild and heavy	350
Masala Chicken	Home-style, onion-tomato, generous with spice	350
Kadai Chicken	Cooked hard in the kadai with capsicum and crushed coriander seed	350
Chicken Dum Biryani	Hyderabadi style. Broken at the table. Raita and salan.	360

Butter Chicken

HOUSE CLASSIC

370

Tandoori chicken in tomato, butter and cream. The one you already know.

Air Mail

Indo-Chinese. Hot wok, dark sauce.

VEGETARIAN

Veg Hakka Noodles	Stir-fried with shredded vegetables and soy	190
Veg Fried Rice	Wok-tossed, high heat, spring onion	190
Veg Manchurian Dry	Crisp vegetable balls in a thick garlic-soy glaze	200
Veg Schezwan Noodles	Noodles in schezwan chilli paste. Properly hot.	200
Chilli Paneer Dry	Paneer, onion and capsicum in chilli-soy	260



CONTAINS EGG

Egg Fried Rice	Rice, egg, spring onion, white pepper	210
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NON-VEGETARIAN

Chilli Chicken Dry	Battered chicken, capsicum, green chilli	280
Chicken Manchurian Noodles	Manchurian chicken over hakka noodles	280
Stir-Fried Chicken Hakka Noodles	Shredded chicken through the noodles	290
Chicken Fried Rice	Rice tossed with chicken and spring onion	290

Penne

No. 07

Italian pasta. Ask for it hot or mild.

VEGETARIAN

Corn & Capsicum	280
Sweet corn and peppers in a light cream sauce	
Onion, Tomato & Capsicum	280
Red sauce, herbs, garlic	
Mushroom, Capsicum & Onion	280
Mushroom cooked down into the sauce	
Barbeque Paneer	320
Smoky barbeque sauce, grilled paneer	

NON-VEGETARIAN

Smoked Chicken	340
Smoked chicken in cream and pepper	

The Hot Plate

No. 07

Sizzlers. They arrive loud. Lean back.

VEGETARIAN

Sizzler — Indian	420
Kebabs, spiced rice, sautéed vegetables, gravy poured at the table	
Sizzler — Chinese	420
Manchurian, noodles, vegetables, dark sauce	
Sizzler — Italian	420
Herbed vegetables, pasta, red sauce	

NON-VEGETARIAN

Sizzler — Chicken	450
Choose Indian, Chinese or Italian	

The Sorting Office

No. 07

Sandwiches, rolls and burgers. Fastest thing in the building.

VEGETARIAN

Vegetarian Frankie	140
Spiced vegetable filling rolled in a fresh paratha	
Jumbo Veg Burger	180
Crumb-fried patty, lettuce, sauce, sesame bun	
Grilled Veg Cheese Sandwich	180
Vegetables and cheese, pressed till golden	
Paneer Bhurji Grilled Sandwich	230
Crumbled paneer masala, grilled	
Veg Club Sandwich	320
Three storeys, cut in four, wafers on the side	

CONTAINS EGG

Egg Bhurji Grilled Sandwich	200
Scrambled egg masala, grilled	
Egg & Cheese Grilled Sandwich	230
Simple and good	

NON-VEGETARIAN

Chilli Chicken Grilled Sandwich	230
Chilli chicken between grilled slices	
Chicken Frankie	250
Chicken and onion, chutney, rolled hot	
Smoked Chicken Grilled Sandwich	250
Smoked chicken, mustard, grilled	
Chicken & Cheese Grilled Sandwich	280
Both, generously	
Jumbo Chicken Burger	290
Chicken patty, cheese and slaw	
Chicken Club Sandwich	420
Three storeys, cut in four, wafers on the side	



Stamps & Seals

No. 11

Breads, rice and the small necessities — all vegetarian



FROM THE TANDOOR

Tandoori Roti — plain	25
Tandoori Roti — butter	35
Tandoori Paratha — butter	35
Tandoori Naan — butter	45
Tandoori Kulcha — butter	45
Bhatura	30
Garlic Naan	130
Garlic and coriander pressed into the dough	
Cheese Garlic Naan	190
The same, sealed with cheese	



RICE & SIDES

Roasted Papad	20
Fry Papad	25
Masala Papad	35
Onion, tomato, chilli, lemon	
Steamed Rice	85
Jeera Rice	100
Basmati tempered with cumin and ghee	



EXTRAS

Extra Butter	20
Extra Raita / Curd	25
Extra Bhatura	30
Extra Puri (5 pcs)	50
Extra Cheese	50

Coolers

No. 12

Mocktails and quenchers — all vegetarian

Mineral Water	30
Buttermilk	50
Salted, spiced, cold	
Fresh Lime — water	50
Fresh Lime — soda	75

Fresh Lemon & Ginger	75
Sharp, with crushed ginger	
Red Jewel	100
Sparkling raspberry	
Juice	100
Orange or pineapple	
Mojito — Lemon & Mint	130
Muddled mint, lime, soda	
Pina Colada	130
Coconut and pineapple, blended cold	

Return to Sender

No. 13

Desserts — all vegetarian

Ice Cream	65
Chocolate, vanilla, strawberry or mango	



Sizzling Brownie

MOST ORDERED DESSERT

250

Warm brownie on a hot plate, chocolate sauce poured at the table.



Before you order

All prices in Rs. Taxes as applicable.

Mineral water: Rs. 30.

Please tell us about any allergies before you order.