ESTD
2024

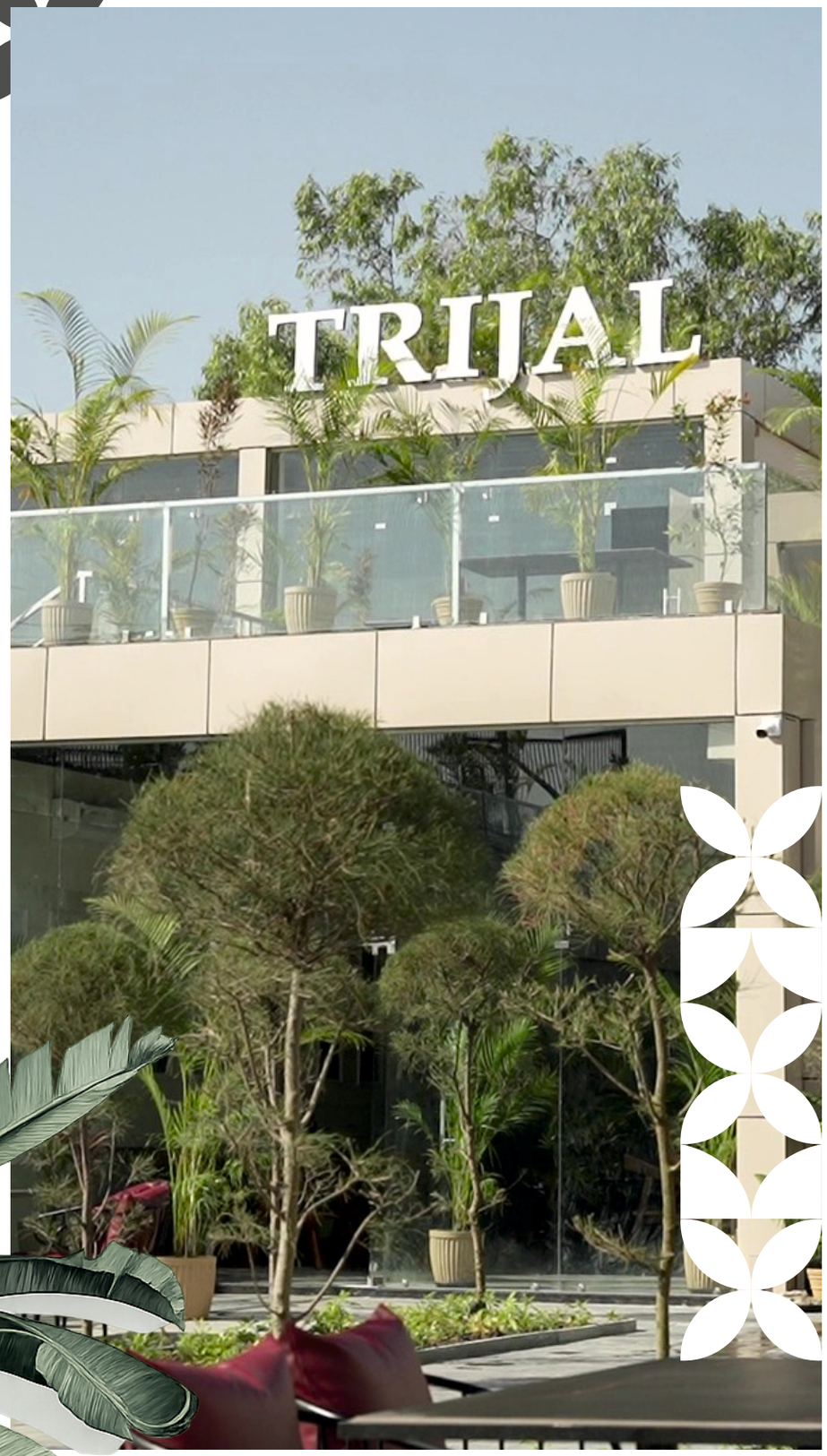
TRIJAL
Restaurant

PURE VEG | FINE DINE | BANQUETS

WHERE TASTE MEETS ELEGANCE









MOJITO

Choice Of Mojito – Virgin / Water Melon /Green Apple / Passion Fruit Pina Colada / Kiwi — 209

(A refreshing blend of fresh mint, lime, and sparkling fizz perfect for a cool, classic refreshment.)

MOCKTAILS

Guava Martini — 249
(Remium Guava Mocktail with a Tangy twist and elegant presentation.)

Sunset Cooler — 249
(A colorful Tropical cooler crafted with fruity Flavors and Refreshing Fizz.)

Litchi Delight — 249
(Sweet Lychee blended into a smooth, Refreshing Mocktail with Floral notes.)

Shirley Temple — 249
(The timeless classic made with Fruity Flavors and Sparkling Refreshment.)

Ginger Crown Cooler — 249
(A spicy Ginger-infused cooler balanced with Citrus and Refreshing Fizz.)

Jamun Shot — 249
(A bold Jamun-Flavored Refresher packed with Sweet and Tangy Indian Flavors.)

Mango Margarita — 249
(Rich mango blended with citrus for a tropical twist on a classic favorite.)

Secret Grapes — 249
(A refreshing Grape Cranberry-based signature Mocktail bursting with fruity goodness.)

SHAKES

Kit Kat Royal Crunch Shake (Creamy shake loaded with crunchy KitKat pieces and chocolate goodness.)	259
Oreo Emperor Blast (Thick, creamy Oreo shake packed with cookies in every sip.)	259
Strawberry Silk Shake (strawberry flavors blended into a silky smooth creamy shake.)	259
Peanut Butter Banana Shake (Creamy peanut butter blended with ripe bananas for a protein-rich delight.)	259
Blueberry White Chocolate Shake (Creamy peanut butter blended with ripe bananas for a protein-rich delight.)	269
Nutella Brownie Shake (Rich Nutella blended with fudgy brownie pieces for pure chocolate indulgence.)	269
Lotus Biscoff Royale (Premium Lotus Biscoff spread and biscuits blended into a luxurious shake.)	389

ICE TEA

Choice Of Ice – Tea – Lemon / Peach Passion Fruit / Pinacolada (Refreshing Brewed tea infused with lemon / Peach / Passion Fruit/ Pina Colada / for a Cooling Experience.)	189

COLD COFFEEE

Signature Cold Coffee (Rich coffee blended with creamy milk for the perfect café-style refreshment.)	249
Oreo Blast Cold Coffee (Classic cold coffee loaded with Oreo cookies and creamy goodness.)	259
Brownie Bite Cold Coffee (Smooth cold coffee blended with rich brownie chunks for chocolate lovers.)	259
Butterscotch Frappe (Creamy butterscotch blended into an indulgent café-style frappe.)	259
Dark Mocha Thunder (Bold coffee and dark chocolate blended for an intense mocha experience.)	259
Lotus Biscoff Coffe King (Bold coffee and dark chocolate blended for an intense mocha experience.)	289

REFRESHER

SOFT BEVERAGES (Coke / Sprite / Diet Coke) Served by glass (Your Favorite Chilled Soft Drink served Ice Cold.)	79
FRESH LIME WATER (Freshly squeezed lime served chilled for instant refreshment.)	89
FRESH LIME SODA (Sweet / Salted / Mixed) (Freshly Squeezed lime & Soda served chilled for instant Refreshment.)	129
ENERGY DRINKS (Refresh and Recharge with a Premium Energy Drink.)	199



ENERGY MOCKTAILS

Red Bull Berry Buzz (Energize your day with Red Bull blended with juicy mixed berries)	319
Royal Red Bull Blaze (A premium Red Bull creation with bold flavors and an energetic finish.)	319
Tropical Energy Blast (A premium Red Bull creation with bold flavors and an energetic finish)	319
Green Apple Bull Fizz (Crisp green apple paired with Red Bull and sparkling fizz.)	319
Red Bull Sunrise (A vibrant sunrise-inspired energy mocktail with refreshing citrus notes.)	319

SALAAD

Garden Green Salad	159
Greek Salad	199
Peanut Chaat	199
Peanut Garlic	215
Russian Salad	229

PAPAD

Plain Papad (Fried / Roasted)	49
Masala papad (Fried /Roasted)	79

PAKODA

Mix Pakoda	220
Paneer Pakoda	289



SANDWICH

Cottage Cheese Sandwich (Grilled bread with Indian cheese & chef special spices.)	119
Bombay Kachcha (cheese chutni sandwich.)	119
Russian Sandwich (Grilled Bread With Colslow Salad & vegetable.)	129
Spinch Corn Sandwich (Combination of fresh spinach & American corn.)	129
Thunder Paneer Sandwich (Cube of Cottage & Onion Tomato Chilly.)	149
Mayo B.B.Q. Paneer Sandwich (Mayo Layered Bread Slice with Chef Special Delicacy.)	149
Paneer Tikka Sandwich (Flavoured Bread Roasted Paneer Tikkka.)	169
Trijal Special Sandwich (Chef Special.)	199

BURGER

Veg Delight Burger (Served With Potato Petty & vegetable.)	119
Mushroom Mega Bite Burger (Served With Botton Mushroom & Onion Garlic Sauce Of Cheese.)	119
Paneer Tikka Burger (Flavoured Berger Roasted Paneer Tikkka.)	129
Indori Burger (Served With Potato Petty & Sev Pride Of Malwa.)	199



SOUP

Sweet Corn (Oriental Creamy Corn Soup.)	219
Lemon Chilli Coriander Soup (Taste it to Soothe your sense.)	219
Tomato Soup (Rich Creamy Soup Served With Bread Croutons.)	219
Lahsuni Tamatar Dhaniya Shorba (An Indian version of Classical Tomato soup scented with fresh Coriander & Fried Garlic.)	219
Spinach Burnt Garlic Soup (Oriental Soup Garnished with Burnt Garlic.)	229
Manchow / Peri Peri Manchow Soup (Indo Chinese Spicy Soup Accompanied with Fried Noodles.)	229
Cream of Broccoli (Broccoli Puree enriched with Cream & sprinkled with Garlic.)	229
Khaosuey Soup (Coconut Milk Based Ample of Accompaniments.)	269
Tom Yum Phak (Thai Veg Soup sprinkled With Galangal Lemon Grass & Hot Chilli.)	269

MEDITERRANEAN APPETIZER

Jalapeno Cheese Poppers (A Classic American Finger.)	329
Arancini Balls (Italian Rice Balls That Are Typically Coated with Bread Crumbs.)	329
Corn Cheese Nuggets (Crunchy & Crispy With Cheese inside.)	329
Burrata Cheese Rolls (A fresh soft Italian cheese with a buttery flavour.)	349

ORIENTAL APPETIZER

Soya Chilli Chunks (A Protein-rich, Indo Chinese Dish.)	319
Chilli Veg Manchurian (Crispy Fried Dumpling Tossed in Spicy & Tangy Manchurian Sauce.)	319
Paneer Hong Kong (A Traditional Chinese dish where spicy Marinated Paneeris coated in threads of flour.)	379
Stuffed Chilli Mushroom (Classic Recipe with a Filling of Fresh Bread Crumbsseasoned with Garlic.)	379
Paneer Kung Pao (Diced Paneer & Mixed Vegetables with Kung Pao Sauce.)	379
Waterchest Nut with Hot Garlic Sauce (Crispy Fried Waterchest nut with Hot Garlic Sauce.)	379

PANNINI

Mushroom Pannini (Grilled Panini Stuffed with Flavored Mushroom / Mildly Spicy.)	369
Loaded Veg Pannini (Grilled Panini Stuffed with Exotic Vegetables / Mildly Spicy.)	369

SIZZLERS

Exotic Veg Sizzlers (Potato Wedges, English Vegetables, Veg Pilaf Rice, Mildly Spicy.)	499
Oriental Sizzlers (Noodles, Fried Rice, Manchurian Balls, Mildly Spicy.)	499
Sandwich Cheese Steak (Herb Crusted Paneer Steak, Pilaf Rice, Mild Spicy.)	499
Maxican Sariff Sizzler (Exotic Vegetables, Tex Mex Rice, Seasoned Potato Wedges, Spicy.)	499

PIZZA

Margherita Pizza (Margherita Pizza (A typical Neapolitan Pizza.)	329
Farm Fresh Pizza (Onion, bell peppers, and corn with Mozzarella / Mildly Spicy.)	369
Four Cheese Pizza (Pizza Topped with 4 types of cheese / Mildly Spicy.)	369
All in One Pizza (Chef Special Delicacy / Mild Spicy.)	389

WRAPS

Paneer Hummus Wrap (Paneer Wrapped with Capsicum & Onion in Masala Loaded Wrap.)	249
Mexican Wrap (Spicy Mexican Style Wrap loaded with beans, Jalapeno, olive, Cheese in a Loaded Wrap.)	249
Paneer Tikka Wrap (Grilled Masala Paneer wrapped with Capsicum and Tomato.)	249

TANDOORI BAHAR

Dahi Ki-Nazakat Kebab (Hung Curd Kebabs, Deep Fried Preparation, Mild Taste.)	319
Subz-e-Badashai Kebab (Taste it to Soothe your sense.)	329
Onion Cheese Chilly Kabab (Combination of chesse & chilli With Mild Spicy Kabab.)	349
Paneer Nazrana (Cottage cheese with smoked Indian Spices.)	389
Soya Chaap (Red marination, medium spicy.)	389
Kasundi Paneer Tikka (Bengali variety of Mustard Sauce or relish.)	389
Naseman Tikka (Stuffed Paneer Coated in Charcoal Oven With Some Indian Spicy.)	399
Chaman A Jalapeno (Cottage Cheese, Fusion Indo-Mexican, Mildly Spicy.)	399





THAI

Hakka Noodles (Hakka Noodles -The Devotion of Chow-mein, an Indo-Chinese Staple.)	319
Burnt Garlic Noodles (Oriental preparation/ dominating Flavour of Burnt Garlic.)	329
Cilantro Noodles (Chinese) (Typically refers to a dish of Noodles tossed in an aromatic and often Spicy or Zesty Sauce.)	329
Fried Rice	349
American Chop-suey (Preparation to make American Chop-Suey and Tangy flavour.)	369
Stire Fried Vegetable (Vegetable tossed with garlic, ginger & some Chinese sauces.)	389
Thai Curry with Burnt Garlic Rice (Red/Yellow/Green -Thai Preparation, Exotic Vegetables with Coconut Milk.)	419
Lotus Dream	419

CONTINENTAL

Burrito Bowl (Traditional Mexican Bowl, Mild Spicy.)	349
Baked Vegetable A U Gratin (Oven baked white béchamel sauce vegetable with cheese on top.)	399
Baked Enchiladas (Tortilla Stuffed Veggie and Baked Beans, Mild Spicy.)	399
Vegetable Cannelloni (Cylindrical Stuffed Pasta.)	399
Mushroom Duplex (Stuffed mushroom with onion, garlic with mixed herbs.)	399
Quesadillas (A quesadilla is a popular Mexican dish made from a tortillafilled primarily with cheese and the exterior is crispy.)	399

FRIES

Peri Peri Fries (French fry tossed in spicy peri peri masala.)	199
Fresh Fries (Plain\salted)	199
Cheese Fries (French fries topped with creamy cheese sauce.)	209

PASTA

Aglio Olio (Pasta tossed with Italian seasoning, mildly spicy)	369
Neapolitiana (Red Sauce Pasata) (Mild Spicy Tomato and Hot Pepper Sauce Tossed with Pasta, Finished with Olive Oil and Served with Garlic Bread.)	399
Cheesy Alfredo Pasta (White Sauce) (Cheese Sauce with a Hint of Onion and Exotic Veggies, Finished with Parsley.)	399
Mix Sauce Pasta (Pink Sauce) (Spicy Marinara & Béchamel Sauce Mixed into Pink Sauce, Mildly Spicy.)	399
Cheesy Spaghetti (Spagheti Pasta Cheese Sauce Alferedo Sauce.)	399

ROLLS

Paneer Schezwan Roll (Marinated and Pan-Fried Paneer, Stuffed in Phila Sheet.)	269
Oozy Cigar Roll (Deep fried, Spinach Mozzarella, Processed Cheese, Sweet Chilli.)	269
Dragon Roll (Crispy Roll Sheet, Chef Special Sauce, Mildly Spicy.)	269

CURD PREPARATION

Plain Curd	179
Choice of Raita (Pineapple /boondi/vegetable/fruit.)	199

CHAAT

Pani Poori (Crispy Balls Filled With Flavoured Water.)	99
Choley Tikiya (Famous Chickpea Curry With Fried Potato Bar Topped with Ratlami Sev.)	149
Dahi Poori (Crispy Balls Topped With Curd & Chutney.)	149
Papdi Chaat (Crispy Fried Dough Wafer Topped with Chutney.)	199
Mexican Chaat (Thin Layered pasta sheets with Creamy Cheese, Mild Spicy.)	199
Palak Patta Chaat (Crispy Fried Spinach Leaves Topped with a Monsoon of Mumbai.)	229





MAIN COURSE

Khumb Mutter Hara Pyaz (Button Mushroom, Spring Onion, Brown Gravy Medium Spicy.)	329
Lahsuniya Methi (Garlic Flavoured, Fenugreek Leaves, Brown Gravy, Medium Spicy.)	329
Tarkari Masaledar (Authentic Spicy Mix Vegetables, Orange Gravy.)	329
Bhindi Do Pyaza (Lady Finger preparation, dominating Flavor of Onion.)	329
Veg Kolhapuri (Mixed Vegetables, Spicy.)	329
Veg Jalfrezi (A Popular South Asian Vegetable.)	329
Reshmi Palak (Spinach as base Ingredient, Brown Gravy, Medium Spicy.)	349
Methi Palak Papad (Fresh Methi Leaves in Creamy Onion Gravy with Indian Spices crowned with Cream Cheese with Crushed Roasted Papad.)	349
Mughlai Soya Chaap Masala (Soya chaap served in Chatpata Gravy.)	349
Dum Aloo Banarsi (Stuffed Potato in Creamy Spicy Gravy.)	349
Vegetable Handi Lazeez (Mix Vegetable with Cream Cheese.)	349
Rajasthani Lal Mushroom Masala (Soothing Spicy Gravy.)	369
Subz – e – Khwaish (English Vegitable With Coconut Creamy Gravy.)	369
Paneer Rajwadi Masala (Stuffed Paneer in Cheese Sauce.)	399
Paneer Kandhari (Cottage Cheese, Creamy & Little Spicy Preparation.)	399
Paneer Lababdar (A Rich Creamy & Mild Spicy.)	399
Paneer Cheese Ghotala (Creamy Cheese Paneer Street Food.)	399
Subz Shahi Sona (Served With three Type of gravy Red , White, Green.)	399
Paneer–La–Zawab Tikka Masala (Chatpata Paneer tikka served with spicy gravy.)	399
Paneer Valcano (A Dramatic Paneer Dish.)	399
Paneer Maratha (A Pride of Maharashtra – Spicy Paneer Dish.)	399
Kaju Curry (White / Red) (Cashewnut Base Preparation, Mild & Sweet in Taste.)	429

DESI BAHAREIN (HOME STYLE)

Hing Dhaniye ke Chatpate Aloo (All Vegetable Aloo prepred with Coriender & Hing.)	299
Sev Tamater/ Doodh Sev (Pride Of Malwa.)	299
Awadi Mutter Aloo (Combination of Aloo Mutter With Medium Spicy.)	299
Aloo Jeera (None Made Vegetable.)	299
Aloo Methi (Mixing With Aloo & Fresh Methi Leave.)	299
Mirch ka Besan	299
Bhindi (Home Style)	299
Bharwa Mirchi (Stuffed Chilly With Indian Spicy.)	299
Aloo Tamatar ka Jhol (Home Made Aloo & Tamatar.)	299

CHOICE OF KOFTA CURRY

Malai Kofta/ Corn Cheese/ Vegetable Kofta/ Anguri kofta (Choice of gravy - White, Red, Yellow.)	299

DAL PREPARATION

Dal Tadka	289
Dal Makhani	329
Dal ke Do Milan	329
Trijal Dal Bagar	329



INDIAN BREADS

Tandoori Butter Roti	39
Tandoori Plain Roti	39
Tawa Plain Roti	39
Tawa Butter Roti	39
Lachha Paratha	59
Missi Roti	69
Kulcha (Plain/ Stuffed)	69
Butter Naan	79
Pudina Paratha	79
Plain Naan	79
Garlic Naan	89
Chilly Garlic Naan	89
Jodhpuri Paratha	89
Aloo Paratha	99
Paneer Paratha	109
Cheese Garlic Naan	129
Rotiyo Ki Tokri	419



RICE PREPARATION

Steamed Rice	229
Jeera Rice	239
Mutter Pulav / Veg Pulav	249
Chilli Onion Rice	249
Kashmiri Pulav	269

BIRYANI PREPARATION
(SERVED WITH, RAITA & PAPAD)

Zaffrani Biryani	399
Veg Handi Biryani	399
Great Indian Kichidi	419
Paneer Tikka Biryani	419

DESSERT COUNTER

Gulab Jamun	89
Mawa Bati	89
Kashmiri Chaap (Deep fried bread, served with rabdi.)	189
Torta Goloda Di Chocolata (Brownie with vanilla ice cream, served on sizzler platter with chocolate sauce.)	189
Lehsun ki Kheer (A Speciality from the Kitchen of Awadh's – Called Benami Kheer.)	199
Aam Khand (Seasnal)	199
Shrikhand (Seasnal)	199
Fruit Custurd	199
Ras Malai	229
Rasgulla	229
Malai Chaap	229
Gulab Jamun with Rabdi (Deep Fried Dough Ball, Served with Rabdi.)	229
Jalebi with Rabdi (Funnel Cake Indian Dessert, Served with Rabdi.)	229



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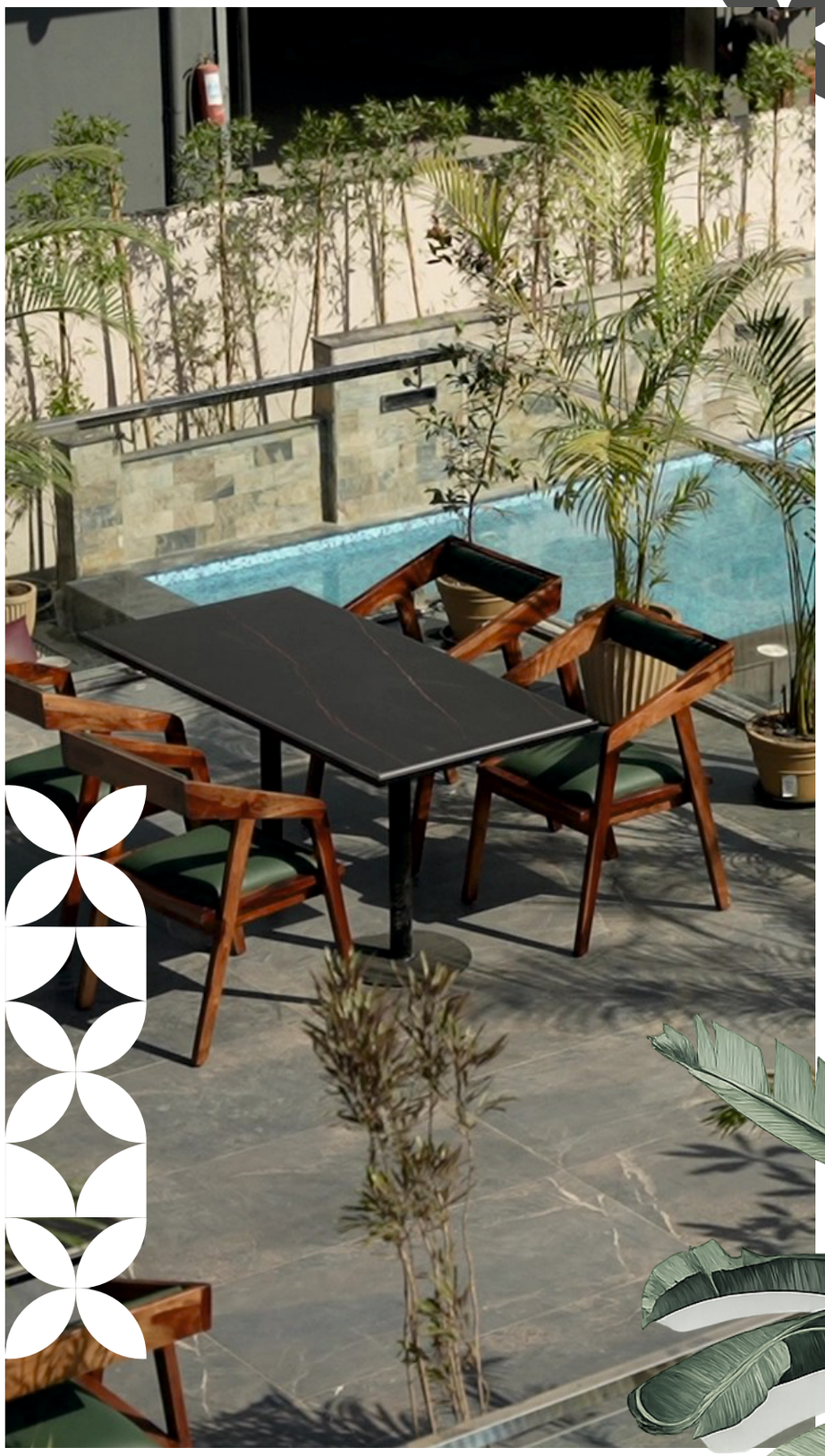
TRIJAL
Restaurant

TAXES APPLICABLE

WE LEVY 5% SERVICE CHARGE

TERMS & CONDITIONS

- Once Order is placed will not be cancelled.
- After the order placed, it will take 20-25 mins to get prepared.
- Please do inform your Server for any of the concerned allergies.
- Outside food is not allowed.
- We only receive payments in INR.
- Management Reserves the rights.



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Bicholi Mardana Bypass,
Near Sampat Palace, Indore

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