



BREAKFAST

Aloo Poori
Chole Poori
Butter Toast
Poha

Tandoori Parantha

Aloo Parantha
Onion Parantha
Aloo Pyaaz Parantha
Paneer Parantha
Mix Parantha
Mooli Parantha (Seasonal)
Gobhi Parantha (Seasonal)

Tea & Pakoda

Regular Tea
Hot Coffee
Mix Pakoda
Paneer Pakoda



BUN MIRACLES / PASTA

Veg. Burger
Cheese Burger
Veg Sandwich
Grilled Sandwich

Pizza

Onion Capsicum Pizza
Onion Tomato Pizza
Mushroom Pizza
Margarita Pizza
Chilly Paneer Pizza
Paneer Tikka Pizza
Ebony Special Pizza

Pasta

White Sause Pasta
Red Sause Pasta
Mix Sauce Pasta



Mocktail Bar

Fresh Lime Water Sweet / Salted
Fresh Lime Soda Sweet / Salted
Virgin Mojito
Water Melon Mojito
Green Apple Mojito
Blue Lagoon Mojito
Blue Berry Lemonade

Shakes

Vanilla Shake
Strawberry Shake
Chocolate Shake
Butterscotch Shake
Mango Shake
Oreo Shake
Kitkat Shake
Cold Coffe
Cold Coffe With Ice Cream

**BEVERAGE****Soft Drinks**

Can 200 ML
Soft Drink 250 ML
Soft Drink 1 LTR
Soft Drinks 2 LTR
Water Bottle
Soda
ICE Cube Bucket
Lassi Sweet / Salted
Mango Lasi



Soups

Cream Of Mushroom Soup

A rich and flavorful soup made with sauteed mushrooms and onions, bright herbs, and a creamy broth

Cream Of Tomato Soup

A healthy and tasty creamy soup recipe prepared mainly with ripe and juicy tomatoes and other spices

Man Chow Soup

This vegan soup is spicy, with a thick broth, yummy fried noodles and a bunch of different stir fried vegetables. It is simply delicious.

Sweet Corn Soup

Sweet corn soup is a Indo Chinese style soup made with mixed veggies, sweet corn kernels & pepper

Lemon Coriander Soup

The light and healthy, Indian-style clear vegetable soup in a lemon and coriander/cilantro flavored broth.

Veg. Hot & Sour Soup

Spicy and pungent, this traditional Chinese soup is flavoured with large amounts of red and green chillies, soya sauce and vinegar.

Tomato Aur Dhaniya Ka Shorba

A delicious thin tomato broth delicately flavoured with coriander, ginger and black pepper



CHATPATA CHAAT

Street of Ebony

Gol Gappe (6 pcs)

Bharwan Gol Gappe (6 pcs)

Dahi Bhalla

Bhalla Papdi Chaat

Aloo Tikki (1 pcs)

Aloo Tikki With Chhole

Pav Bhaji

KID'S SPECIAL

Aloo Chaat (Without Red Chilli)

Fresh Fruit Chat

Classic Fries

Onion Rings

Smiley Rings

Maggi

Cheese Fingers

STARTERS

Tandoori

Paneer Tikka

Indian cottage cheese cubes are marinated in a spiced yogurt-based marinade, arranged on skewers and grilled in the oven

Paneer Tikka Achari

The cottage cheese cubes are flavored with marination of thick curd, pickling spices and seasonings.

Paneer Tikka Ajwani

Soft Paneer is marinated in yogurt and spices along with one magical ingredient "ajwain/carom seeds" which adds a burst of flavours to this dish.

Malai Paneer Tikka

medium-spiced tikka recipe made with marinated paneer cubes and veggies. unlike the traditional tikka recipes which are known for its spicy flavours, malai tikka is mild and creamy in taste

Hariyali Paneer Tikka

cubes of paneer and veggies marinated with a paste made of cilantro & mint and then cooked until charred!

Mushroom Tikka

Mushrooms are coated with a almond milk yogurt based marinade and then roasted in the oven until cooked and little charred.

Kabab

Veg. Seek Kabab

A delicious snack cum starter made using mixed vegetables like carrot, beans, cabbage, peas, capsicum, potatoes and spices

Special Dahi Ke Kabab

This tangy, savory and delicious snack is great for sharing and is made with Curd or yogurt, gram flour, onions, ginger, chillies, coriander leaves and seasonings.

Hara Bhara Kabab

Crispy patties made with spinach, green peas, potatoes & chickpea flour



STARTERS

Chaaps

Achari Chaap

Tandoor-roasted chaap, marinated in zesty pickle, tantalizing taste buds with each smoky bite.

Hariyali Chaap

A rich and spicy soya chaap is cooked into a creamy mixture of spinach, onion, tomato and spiced flavor of cumin, ginger-garlic, coriander, black pepper and garam masala.

Masala Chaap

This soya chaap masala has a delectable gravy with aromatics, whole spices, and tender chunks of soya chaap.

Malai Chaap

A vegetarian delight bursting with smoky, spicy goodness - Grilled cubes of soya chaap marinated in house-made malai marinade, tossed with onions & pepper

Afgani Chaap

Soya chaap pieces marinated in a creamy and aromatic Afghani-style gravy.



China To Ebony**French Fries**

Made by deep-frying potato strips

Peri Peri Fries

Super crunchy, golden french fries sprinkled with bold Peri Peri masala for a spicy twist

Spring Roll

A tantalizing fusion of fresh, crunchy vegetables, aromatic seasoning, and a delicate, crispy wrapper.

Veg. Manchurian (Dry/Gravy)

A delicious Indo-Chinese dish of veggie balls dunked into a sauce with hot, sweet, sour and salty flavors

Honey Chilly Potato

Sliced potatoes coated in red chilli, deep fried with the garlic paste and spring onions. Sautéed with capsicum, honey, salt, soya sauce and chilli sauce.

Honey Chilly Cauliflower

Fried cauliflower florets are tossed in a honey chilli sauce that's sweet and spicy.

Special Crispy Corn

Spicy corn made by frying corn kernels coated with flour and then tossing it with spices.

Chilli Paneer Dry

A fusion recipe, Indian cottage cubes are tossed in a balanced manchurian sauce

Chilly Paneer Gravy

Crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar, chilli sauce!

Chilly Chaap

Wok tossed soya chaap pieces with onion, peppers, spring onion, and special chili sauce.



CHINESE

Noodles**Veg. Noodles**

Cooked noodles tossed with flavorful vegetables, herbs, and seasonings.

Chilly Garlic Noodles

Noodles cooked with dry red chillies and red chili sauce for a vibrant, lightly spicy dish

Singapuri Noodles

Noodles stir fried with a rich savory curry sauce and loaded with vegetables.

Veg Hakka Noodles

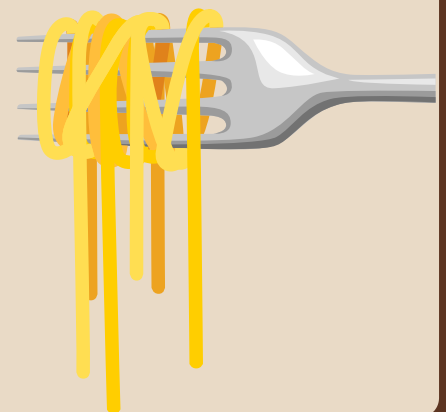
Stir-fried noodles tossed with crisp vegetables and a peppery, spicy sauce.

Schezwan Noodles

A spicy, flavourful and tasty dish that is made by cooking noodles with schezwan sauce, tempered spices & vegetables.

Ebony Special Cheese Noodles

Combining cooked noodles with various cheeses, often melted into a sauce or sprinkled on top.



Rice Pulao & Biryani

Veg Fried Rice
Schezwan Fried Rice
Mexican Fried Rice
Veg Biryani
Kashmiri Pulao
Mutter Onion Pulao
Veg Pulao
Jeera Rice
Steam Rice

**SATH SATH****Salads & Raita**

Green Salad
Masala Ring Onion Salad
Alloo Chana Chat
Peanut Masala
Roasted Papad
Fried Papad
Masala Papad
Plain Curd
Boondi Raita
Jeera Raita
Mix Raita
Pineapple Raita



Paneer Ki Diwangi

Matar Paneer

A classic Punjabi vegetarian curry of paneer & green peas simmered in a tomato, onion and spices masala.

Paneer Butter Masala

Known as butter paneer is a rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.

Shahi Paneer (Red / White)

It features paneer (Indian cottage cheese) cooked in a velvety tomato or yogurt based curry, enriched with cream, nuts and aromatic spices.

Kadhai Paneer

Paneer and bell peppers are cooked in a spicy masala

Cheese Tomato

Rich, creamy tomato based curry cooked with soft paneer/cottage cheese.

Punjabi Paneer Bhurji

Scrambled paneer (Indian cottage cheese) cooked with onion, tomatoes and spices!

Paneer Pasanda

Soft Paneer Sandwiches are filled with aromatic nut & spice mixture, later fried until crisp and served with a luxurious gravy.

Paneer Do Pyaza

A rich, creamy curry of soft succulent paneer and plenty of onions in a wonderful medley of spices, herbs and tomatoes

Paneer Lababdar

A rich and creamy vegetarian north Indian curry with paneer and homemade cashew tomato gravy.

Paneer Tikka Butter Masala

Cubes of paneer (Indian cottage cheese), onions and peppers are marinated with yogurt and spices, grilled

Palak Paneer (Sesional)



MAIN COURSE

LENTILS

Dal Tadka

The most popular North Indian side dishes made with split lentils, plenty of aromatic spices and herbs.

Dal Makhani

A popular North Indian dish where whole black lentils & red kidney beans are slow cooked with spices, butter & cream.

Sabjiya

Methi Mater Masala

A delicious gravy curry made with fresh methi (fenugreek leaves) and green peas

Malai Kofta Red / White Gravy

A delicious dish of fried balls of potato and paneer in a rich and creamy mild gravy made with sweet onions and tomatoes.

Achari Aloo

Baby potatoes are marinated in pickling spices and cooked in a slightly tangy and spicy gravy

Jeera Aaloo

Made with potatoes, spices & cumin as the main ingredients

Mix Vegetable

Cauliflower, peas, carrots and beans cooked in an aromatic onion tomato masala!

Vegetable Jalfrezi

Veggies, paneer and all cooked together in a tangy tomato sauce.

Matar Mushroom

Cooking green peas & mushrooms in an onion tomato gravy.

Mushroom Masala

Mushrooms Cooked in a creamy tomato-based sauce & aromatic spices



Sabjiya

Kashmiri Dum Aloo

A flavorful, spicy, warming and tangy recipe of baby potatoes slow-cooked in a yogurt based gravy or sauce

Mushroom Da Pyaza

A flavourful, delicious semi-gravy prepared by cooking mushroom in onion tomato-based gravy

Soya Chap Masala

A unique and protein-rich indian curry recipe made with soya chaap and a unique spice rich gravy sauce.

Kadhi Pakoda

Crisp & soft pakoras served in a creamy and flavorsome yogurt sauce

Corn Palak

A delightful blend of fresh spinach and sweet corn, cooked to perfection in a rich, flavorful sauce.

Sev Bhaji

Crispy, deep-fried gram flour noodles cooked in a spicy coconut-onion sauce

Bhindi Masala (Seasonal)

Made with okra, onion, tomatoes & spices!

Bhindi Do Pyaza (Seasonal)

A flavorful Indian dish of okra with lots of onions, garlic, & aromatic spices

Gazar Matar (Seasonal)

Very tasty combination of carrots and peas cooked with authentic Indian Masalas

Sarso Ka Saag (Seasonal)

A blend of mustard leaves (sarson) with spinach leaves, which gives it a creamy texture and a very distinctive taste

Aloo Methi (Seasonal)

A popular dry curry sabzi made with potato cubes and fresh fenugreek leaves

Kadahi Chaap Gravy

Protein-rich indian curry recipe made with soya chaap and a unique spice rich gravy sauce

Chana Masala

Made with white chickpeas, onions, tomatoes, spices and herbs.



MAIN COURSE

Breads

Plain Tandoori Roti

Butter Tandoori Roti

Onion Butter Roti

Missi Roti

Onion Missi Roti

Laccha Paratha

Pudina Paratha

Mirchi Paratha

Plain Naan

Butter Naan

Garlic Naan

Stuffed Naan

Stuffed / Onion Kulcha

Paneer Kulcha



Desserts

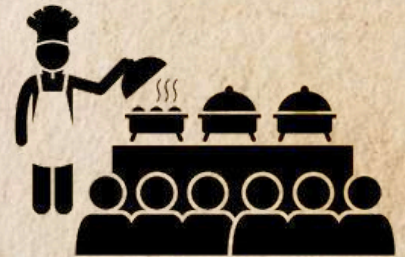
Gulab Jamun
Sponzy Rasgulla
Ras Malai
Ebony Special Kheer

Ice Cream

Vanila
Chocolate
Strawberry
Butterscotch
Tilla Kulfi
Rabri Faluda



Our Services

**Room's****Food****Meeting Hall****Party Hall**

Comfortable Rooms With Amenities Like Air Conditioning, Heating,
Refrigerator and Wi-Fi With Free Parking & 24-hour Security.

+91 82785 00056, +91 82785 00057