



# PALAZZO INN

[www.vegetariano.co.in](http://www.vegetariano.co.in)

[www.palazzoinn.in](http://www.palazzoinn.in)



**VEGETARIANO**  
Restaurant  
**MENU**





## PALAZZO INN

### Best Services Offered

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#### ROOMS

**HOTEL PALAZZO INN** possesses 52 rooms that include 27 Deluxe, 9 Classic, 10 Executive and 6 VIP Rooms.

#### LUXURY HALLS FOR WEDDING CEREMONIES & RECEPTIONS

**HOTEL PALAZZO INN** provides three types of art décor halls, which can accommodate 50 to 500 guests for personal, business and numerous other occasions.

##### **1. DI-FESTA**

State of art décor like Italian marble flooring, artistically covered pillars, crystal chandeliers, which add up to make your event memorable. It can accommodate up to 500 guests.

##### **2. PRANZO**

Offers event space to accommodate up to 100 guests. An ideal space for an impressive birthday parties, anniversary or for hosting a reception.

##### **3. TERRAZZO**

Ideal for group looking for a more exclusive venue. It can accommodate up to 300 guests.

#### ROOF TOP VEGETARIANO RESTAURANT

A fine dining pure vegetarian Restaurant offering diverse cuisines, such as **North Indian, South Indian, Chinese, Continental**, it is adorned by the rapid cascading of **Artificial Waterfalls** situated along with both the entrances. It also offers **Gazebo's/Huts, Open Lounge Area** and **Beautifully Decorated Hall** ideal for **Candle Light Dinner, Family Get-together & Personal Meetings**.

#### CAFÉ DAY TE LOUNGE

A 24 hour gourmet grab and go lounge at lobby serving fresh coffee beverages and snacks options.

#### CONFERENCE HALL

**THE PALAZZO INN**, New Delhi offers Conference halls, refurbished to include the latest in business facilities, while still retaining the elegance and Hi-Tech modern facilities and digital equipments in conference room.



## BEVERAGES

### Shakes

- OLD SCHOOL CHOCOLATE MILK SHAKE** 265  
Chocolate fudge and vanilla
- THE OREO FAMILY** 290  
Chocolate / mint / strawberry
- BANANA CREAM PIE** 290  
Banana, vanilla cake, whipped cream
- BUTTERSCOTCH SEA SALT Caramel** 290  
Butterscotch ice cream, caramel, and pinch of sea salt
- SUMMER SUNSET** 290  
Mixed berries, vanilla, dash of chocolate
- THE SNICKERS SHAKE** 315  
Chocolate fudge, snickers, vanilla ice cream
- NUTELLA BROWNIE** 315  
Chocolate fudge, brownie, nutella

### Freak Shake

- FIRE CRACKER** 380  
Chocolate shake, whipped cream, brownie, nutella, chocó chips
- WHITE WALKERS** 380  
Whipped cream, white chocolate, caramel sprinkles, mini marshmallows
- MOCHA MINT** 380  
Vanilla, mint, oreo, brownie, lots of goodies
- PINK DRAGON** 380  
Strawberry, vanilla, sprinkles, muffin and candies

### Smoothies

- SMOOTH MOVE** 290  
Vanilla, honey nut, yogurt, bananas and peach
- BLUEBERRY BREAKFAST** 290  
Blueberry, frozen yogurt, apple juice, cinnamon
- Caramel Espresso** 290  
Caramel, espresso short, frozen yogurt
- ROSE LASSI SMOOTHIE** 290  
Rose syrup, yogurt with nuts
- GO GETTER** 290  
Kiwi, frozen yogurt, flax seeds, hint of mint

## Coolers

**TANGO PUNCH** 300  
Lemonade and orange juice  
and mint

**KALA KHATTA** 300  
Kala Khatta and Lime Juice

**SPICY GUAVA** 300  
Fresh ginger, guava juice and fizz

**LITCHI LEMONGRASS** 300  
Litchi juice, lemongrass and fizz  
with mint

**VIRGIN MARY** 300  
Tomato juice, tobassco and  
ground pepper

**STRAWBERRY BANANA  
MARGARITA** 300  
Frozen blended mocktail

**CHERRY COCKTAIL** 300  
Cheery with coke, vanilla and  
lime

**COCONUT LEMONADE** 300  
Lime, coconut and fizz

**AAM RAS COLADA** 300  
Mango juice, pineapple, coconut  
and crushed ice

**BLUE SHOE** 300  
Curacao, cranberry juice

**WATERMELON SANGRIA** 300  
Orange juice, peach crush  
with fresh water melon

**MOJITOS** 300  
Mint/watermelon/blueberry

## Tea

**MASALA CHAI** 110

**JASMINE TEA** 110

**GREEN AND LEMON** 110

## Ice Tea

**PEACH AND APRICOT** 200

**GINGER N LEMON** 200

**CAN BERRY** 200

## Coffee by Cafe Coffee Day

**CAPPUCCINO** 170

**AMERICANO** 170

**AFFOGATO** 170

**LATTE** 170

**ESPRESSO** 170



## Beverages

ICE CUBE	40
SODA	50
BOTTLED WATER	60
COKE/FANTA/LIMCA (CAN)	99
DIET COKE	125
GINGER ALE	175
RED BULL	200
ICED AMERICANO	280
COLD COFFEE	290
VIETNAMESE ICED COFFEE	290
ICED LATTE	290
OREO COLD COFFEE	325
NUTELLA COLD COFFEE	325



## Sandwich

VEG. SANDWICH	159
VEG. GRILLED SANDWICH	200
VEG. CHEESE SANDWICH	230
VEG. CHEESE GRILLED SANDWICH	260

## Snacks

FRENCH FRIES	220
ASSORTED PAKORAS	240
PANEER PAKORAS	275



# CONTINENTAL CUISINES

## Pastas

### PASTA IN RED SAUCE

(With garlic bread)

### PASTA IN WHITE SAUCE

(With garlic bread)

### TWIN SAUCE PASTA

(With garlic bread)

### GARLIC BREAD

PLAIN (4 Pcs)

### GARLIC BREAD WITH

CHEESE (4 Pcs)

## Salads

### FRESH GREEN SALAD

### CLASSIC CEASER

Croutons, fresh greens with caesar dressings

### SPROUTED BEANS

Healthy mix of sprouts

### WATERMELON FETA

Watermelon , feta, cheese, flaxseeds, fresh greens

### ITALIAN PASTA SALAD

Smoked peppers with pesto pasta

### NUTRITION POWER HOUSE

Rocket Leaves Tossed with Quinoa in a Cheese Lemon Dressings

## Pizza

Regular / Large

### 315 MARGHERITA 215 / 315

Classic margherita with mozzarella, fresh basil, origano with extra virgin olive oil

### 315 FRESH VEGGIE PIZZA 285 / 415

Assorted peppers, corn, mushroom, olive, sundried tomato, mozzarella & cheddar cheese

### 265 PANEER TIKKA PIZZA 320 / 435

Spiced paneer, onion, green capsicum, red paprika & tomatoes in tandoori sauce

### BABY CORN PIZZA 320 / 435

Fresh vegetables topped with baby corn

### 245 MUSHROOM PIZZA 320 / 435

### 270

Fresh vegetables topped with mushroom

270

315

315

380



## APPETIZERS



- |   |            |   |            |
|---|------------|---|------------|
| <b>KESARI PANEER TIKKA</b>  | <b>415</b> | <b>CORN KABAB</b>   | <b>340</b> |
| It's spicy, juicy, light and slightly smoky marinated skewers of paneer are grilled in a super hot tandoor  |            | Prepared by grating or blending the corn shells and mixing it with other vegetables. A perfect and mouthwatering snack that can be served as starters |            |
| <b>PUDINA PANEER TIKKA</b>  | <b>415</b> | <b>AMRITSARI CHAAP</b>  | <b>340</b> |
| Basically, it is an extension to the popular spicy paneer tikka masala where mint sauce is added to the tikka masala                                  |            | Traditionally it is prepared from soya chunks and soya beans which is grounded together and mixed with all purpose flour                              |            |
| <b>MALAI TANDOORI BROCOLLI</b>  | <b>430</b> | <b>TANDOORI MUSHROOM</b>  | <b>355</b> |
| Broccoli, flavoured with cream, cheese, cardamom powder, and garam masala is then cooked in the oven until browned tastes great with cilantro chutney |            | Healthy and tasty tandoori mushrooms served with assorted veggies are maintained in a exotic mix of spices, later grilled for a Smokey flavor         |            |
| <b>TANDOORI TILL ALOO</b>   | <b>420</b> | <b>TANDOORI PLATTER</b>   | <b>655</b> |
| Tandoori potatoes made with spiced yogurt and other, steamed them in pressure cooker until al dente and not mushy                                     |            | Amritsari Chaap, Aachari Paneer Tikka, Tandoori Mushroom, Corn Kabab, Tandoori Stuff Aloo (3 pcs each)  |            |
| <b>DAHI KE KABAB</b>  | <b>325</b> | <b>PALAZZO INN SPECIAL PLATTER</b>  | <b>755</b> |
| Vegetarian kabab made of hung curd, paneer, flour and basic spice powder served with mint sauce   |            | Malai Chaap, Amritsari Chaap, Pudina Paneer Tikka, Tandoori Aloo, Dahi Kabab (4 pcs each)   |            |
| <b>PINEAPPLE TIKKA</b>  | <b>355</b> | <b>HARABARA KABAB</b>   | <b>325</b> |
| Tender, Juicy, spicy, tangy and little sweetish ... these pineapple skewers are delightfully mouthwatering  |            | North Indian appetizer made with spinach, boiled potatoes, peas, spices and herbs, pan fries, baked and grilled                                       |            |

# APPETIZERS

- VEGETABLE SPRING ROLL** 325  
Spring rolls prepared from paste of rice flour and water that is stamped into bamboo mats and dried, rice paper wrappers are translucent, brittle & delicate
- SHANGHAI ROLL** 325  
Asian feast stuffed with chopped baby corn, mushroom, broccoli fried until crispy served with sweet chili sauce
- CRISPY HONEY CHILLI POTATOES** 325  
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
- VEGETABLE SALT & PEPPER** 345  
Assorted veggies dipped in a creamy batter and fried crisp.
- CRISPY CORN PEPPER SALT** 325  
Sprinkle red chili powder, cumin powder and chaat masala. sprinkle some onions and chopped coriander leaves
- VEGETABLE MANCHURIAN DRY** 355  
Manchurian Dry is a tasty Indo-Chinese starter dish of fried veg. balls in a spicy, sweet and tangy sauce.
- CHILLI PANEER DRY** 355  
Paneer chunks sautéed with spices, chilies, capsicum, and soy sauce
- CHINESE GREENS** 345  
Chinese broccoli is a dark green vegetable with thick stalks, large flat leaves and tiny flower buds
- CHILLI CHEESE TOASTIES** 355  
Spread chilly cheese toast mixture on toasted bread side. Add Butter or tawa, place bread slice
- BABY CORN TEMPURA** 355  
Best chilly, garlic, pepper 'sauce' with toasted sesame seeds, this recipe of chili garlic baby corn salt and pepper is quick
- SMOKY VEGGIES SALT AND PEPPER** 415  
Drizzle the vegetables with some oil and sprinkle some salt and pepper on top





# MAIN COURSE

## PANEER MAKHANI

Soft and mellow paneer cubes cooked in spicy and rich mughlai gravy of tomato, cashew nuts, milk cream and butter makes an irresistibly delicious combo

## KADHAI WALA PANEER

Cottage cheese cooked in spicy tomato gravy flavored with capsicum and coriander seeds

## PANEER LABABDAR

Cubes of cottage cheese cooked with ginger in tomato onion chop gravy

## PALAK PANEER PUDINA MASALA

Cottage cheese in a delicious mix of mint and spinach

## PANEER PAKEEZA

Cottage cheese slice and cooked in tomato gravy

## PANEER BHURJEE NAWABI

Minced cottage cheese tossed with chopped onion, capsicum and tomato

## DAL SULTANI

Its porridge-like thick, creamy texture is incredibly homey, but it is the combination of Indian spices and aromatics, fried in ghee that make this dish come alive with flavor

## DAL MAKHANI

Dal has whole black lentils cooked with butter and cream and simmered on low heat for that unique flavor. It tastes best with garlic naan

## DAL BUKHARA

Dal has whole black lentils cooked with butter and simmered on low heat for that unique flavor. It tastes best with garlic naan

## PALAZZO SPECIAL DAL`

Dal has whole black lentils tendered kidney beans cooked with butter and cream and simmered on low heat for that unique flavor. It tastes best with garlic naan.

## 495 TAWA SUBZI MASALA 460

Lotus cucumber, baby corn, broccoli, cauliflower, carrot

## 495 KADHAI SOYA CHAAP 460

Traditionally, it is prepared from soya chunks and soya beans which is grounded together and mixed with all purpose flour

## 495 TAWA MUSHROOM MASALA 460

A quick stir fry of mushrooms in pav bhaji masala that is also mixed with sautéed onions and tomatoes.

## 495 MATAR MUSHROOM 460

Cooked in rich Indian curry with flavored spices, green peas, mushrooms, onion & tomatoes

## 495 MUSHROOM DO PAYAZA 460

Garden farm mushrooms tossed with sauté dice onion and tomato in exotic Indian sauce

## 480 KASHMIRI DUM ALOO 460

Spicy and delish is this Kashmiri Dum Aloo where baby potatoes are simmered (dum cooked) in a spicy curd (yogurt) based gravy or sauce.

## 405 SARSO KA SAAG (SEASONAL) 460

A famous Punjabi dish made from mustard green (Sarson) with spices, ginger & garlic

## 435 CORN PALAK 460

Mellow preparation of natured-rich spinach and sweet golden corns

## 470 CHANA PINDI WALA 460

Choley has been go to dish with tomato gravy

## HANDI KI SABZI 460

Mixed vegetable curry with cream

## 460 KOFTA DIL KUSH 460

Cottage cheese and spinach dumping cooked in rich tomato gravy



## Rice & Biryani

STEAMED RICE	240
JEERA RICE	260
VEG. PULAO	260
PANEER & PEAS PULAO	315
VEG. BIRYANI	350
HYDERABADI BIRYANI	415

## Raita & Papad

POTATO RAITA	245
MIX VEG. RAITA	245
FRUIT RAITA	260
BOONDI RAITA	245
PINEAPPLE RAITA	270
BEATROOT RAITA	270
ROASTED / FRIED PAPAD (2 PCS)	65
MASALA PAPAD (2 PCS)	90

## Breads

TANDOORI ROTI	55
BUTTER ROTI	60
MISSI ROTI	70
LACHHA PRANTHA	95
PUDINA PARANTHA	95
MIRCHI PRANTHA	95
ALOO PARANTHA	95
GOBHI PARANTHA	95
PANEER PARANTHA	105
MIXED PARANTHA	105
PLAIN NAAN	105
BUTTER NAAN	120
GARLIC NAAN	130
<b>BREAD BASKET</b>	<b>885</b>
Tandoori Roti 2 pc, Butter Roti 2 pc, Missi Roti 2 pc, Lachha Parantha 2 pc, Butter Naan 1 pc, Garlic Naan 1 pc Stuff Parantha 1 pc	



# CHINESE

## Soups

### LEMON AND CORIANDER SOUP 260

Made with mix vegetables, lemon and coriander leaves

### CLEAR SOUP 260

Made by simmering veggies, in a liquid until all the flavors are released also made without the addition of any spices, starch or any other flavorings.

### MUNCHOW SOUP 260

This hot spicy syrup is a dark brown soup prepared with various vegetables, thickened with broth and corn flour, and flavored with generous doses of soy sauce, salt, garlic and chili peppers.

### SWEET CORN SOUP 260

Indo Chinese style soup made with mixed veggies, sweet corn kernels & pepper.

### HOT & SOUR SOUP 260

Soup made with delicious caramelized onions, fresh herbs and a flavorful broth

### TALUMEIN SOUP 285

Healthy soup made with noodles and corn. Just one hot cup can leave you feeling relaxed and rejuvenated

### BURNT GARLIC SOUP 285

Soup flavored with burnt garlic, mushrooms and spinach is served hot.

### THUKPA 285

Prepared using vegetables that includes mushrooms, cabbage and onion

### CREAM OF TOMATO 265

Served hot or cold in a bowl, and can be made in a variety of ways

### CREAM OF BROCCOLI 305

Soup prepared with fresh broccoli, vegetable stock & cream

## Noodles

### HAKKA NOODLES 265

### SINGAPURI NOODLES 305

### CHILLI GARLIC NOODLES 305

### SCHEZWAN HAKKA NOODLES 305

## Rice

### CORN FRIED RICE 285

### FRIED RICE 285

### CHILLI GARLIC RICE 280

### SCHEZWAN FRIED RICE 305

### BURNT GARLIC FRIED RICE 305



# MAIN COURSE

## Mushroom / Paneer / Mix Vegetable

### HOT & GARLIC SAUCE

The sauce is comprised of soy sauce, vinegar, mirin, sugar, sesame oil, garlic, chili, black bean sauce, and vegetable stock

### SCHEZWAN SAUCE

Szechwan sauce is a flavorful, spicy and hot condiment that is used as a dip

### GINGER SAUCE

In a blender, combine onion, garlic, ginger, lemon juice, soya sauce, sugar, and vinegar.

### BLACK PEPPER SAUCE

Black pepper sauce recipe is kind of a gravy, great for serving chop.

### SWEET & SOUR SAUCE

Prepared using Green onion, garlic, ginger, rice vinegar, ketchup, black vinegar, dark soy sauce, light soy sauce, sugar and starch.

### LEMON CHILLI

Made from granulated lemon zest and cracked black peppercorns. The lemon zest is mashed with the pepper to allow the citrus oil to infuse into the pepper.

### BLACK BEAN SAUCE

Black bean sauce is an important and popular ingredient in Chinese cuisine, particularly Cantonese and Sichuan cooking

### 345 MANCHURIAN GRAVY 390

Ingredients like cauliflower, corn flour, maida flour, spring onion, bell peppers, soya sauce, chili sauce, minced garlic, ground pepper, etc. has typical garnish of spring onion

### 345 CHILLI MUSHROOM GRAVY 400

Indo-Chinese starter recipe or a street food snack prepared with deep Fried mushroom and chilli.

### 345 PANEER IN HOT GARLIC SAUCE 400

Hot Garlic Sauce is a flavorsome Chinese Style Gravy, which is often relished with rice or noodles

### 390 CHILLI PANEER GRAVY 425

Chilli Paneer is very popular Indo Chinese recipe. It's a tangy, juicy and spicy gravy.

### 390

### 420



# SOUTH INDIAN

## Starters

**SOUTH INDIAN PAPAD (APLAM)** 65

**RASAM** 180

**UPMA** 245

## Idlis & Vadas

**RICE IDLI (2 PCS)** 245  
Idli is a soft & fluffy steamed cake made of fermented rice & lentil batter.

**RAVA IDLI (2 PCS)** 245  
Rava idli is served hot and is to be eaten along with saagu and coconut chutney. A dash of ghee poured on the top of rava idli adds to the overall taste.

**MEDU VADA (2 PCS)** 245  
It is prepared using black lentils or urad dal batter. Medu is a Kannada word that translates to 'soft' and Vada to 'fritter'

**DAHI VADA** 245  
It is prepared by soaking vadas (fried flour balls) in thick dahi (yogurt).

## Plain Dosa

**PLAIN DOSA** 245  
The most common Dosa ingredients are the ones that typically make up the base, which are rice and black gram ground together with just a little bit of salt.

**PAPER PLAIN DOSA** 270  
Dosa is a type of pancake made from a fermented batter.

**ONION PLAIN DOSA** 280  
Plain dosa has a very yummy taste. Also it can be eaten plain without any side dish or served with onion tomato chutney, coconut chutney, groundnut chutney and pudina chutney

**BUTTER PLAIN DOSA** 280  
It is prepared from a batter comprised of rice and urad daal, which is kept overnight for fermentation

**RAVA PLAIN DOSA** 280  
Rava Dosa made with semolina and rice flour, flavored with onion, ginger, curry leaves and cilantro

**MYSORE PLAIN DOSA** 280  
Mysore masala dosa is crisp and soft dosa spiced with red chutney and served with a potato dish, along with coconut chutney.





# Masala Dosa

## MASALA DOSA

280

It is made from rice, lentils, potato, methi, curry leaves, and served with chutneys and sambar.

## BUTTER MASALA DOSA

315

Butter Masala Dosa is a thin crisp dosa, consumed with a spicy potato sabji and served with chutneys and sambar.

## MYSORE MASALA DOSA

325

Prepared a twist of fiery red chutney made with garlic and red chillies that is lathered all over the dosa which is stuffed with some mashed potato filling.

## RAVA ONION PLAIN DOSA

325

Rava Dosa made with semolina and rice flour added with chopped onion flavored with onion, ginger, curry leaves and cilantro.

## RAVA MASALA DOSA

325

Typically make up the base, which are rice added with chef special masala of potato & peas.

## RAVA ONION MASALA DOSA

350

Prepared by grinding husked wheat also added chef's special masala with onion, potato and peas.

## RAVA COCONUT MASALA DOSA

350

Prepared by idli, khichdis, upma and many more dishes

## RAVA VEGETABLE PLAIN DOSA

325

Crispy Rava Dosa made with semolina and rice flour flavored with onion, ginger, curry leaves and cilantro.

## RAVA VEGETABLES MASALA DOSA

350

Rava is actually made by grinding husked which added proper chef's special masala of vegetables, beans, carrot etc.

## RAVA COCONUT PLAIN DOSA

325

Rava Dosa made with semolina and rice flour added with great coconut flavored with onion, ginger, curry leaves and cilantro.

## RAVA MYSORE MASALA DOSA

350

Rava Dosa made with semolina and rice flour added with special tomato paste also includes potato & peas.

# Rava Masala Dosa

# ICE CREAM'S

	Single Scoop	Double Scoop
VANILLA	105	175
STRAW BERRY	105	175
BUTTER SCOTCH	130	230
CHOCOLATE	130	230
KESAR PISTA	150	275
KAJU KISHMISH	150	275
TUTI FROOTI	150	275
BROWNIE SUNDAE	305	
FRUIT CREAM	305	
EXTRA CHOCOLATE SAUCE	65	

## Indian Deserts

TILLA KULFI	105
Kesar Pista / Rose / Paan	
GULAB JAMUN (2 PCS)	135
SPONGE RASGULLA (2 PCS)	155



# Terms and Conditions

- Right of admission reserved with restaurant management.
- Arms & ammunition or any harmful objects are not allowed inside the property.
- No credit will be given at all.
- Host and guest is responsible for their belongings.
- GST, Service tax, Luxury taxes (as per Govt. terms)
- 10% Service charges extra.
- Last order will be entertained till 10:30 pm (as per Govt. guidelines)
- Valet parking at owner's risk.
- Outside DJ, Flower / Theme work is not allowed.
- Breakage / Damage caused to the property of restaurant / service staff to be borne by the guest.
- Car parking is at owners risk and management bears no responsibility of car or valuables inside.
- Consumption of alcohol permitted as per excise rules.
- Dogs and pets are not allowed in the hotel.
- The coupon is not necessarily valid for all periods of the year. There may be periods, particularly during the special occasions like New Year, Diwali, Valentine days etc, for which the coupon may not be usable.
- Hotel Palazzo Inn reserves the right not to accept and discontinue a coupon at any time.
- A coupon cannot be combined with any other coupons or any other offer or discounts or promotions offered by Hotel Palazzo Inn.
- Only one discount voucher can be used at one time.
- Discount vouchers have no cash redemption value.

## LAW AND JURISDICTION

These terms and conditions will be governed by Indian law. Any dispute or claim arising out of or in connection with these terms shall be subject to the jurisdiction of the courts of Delhi only.



## HOTEL PALAZZO INN

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