

# European Cuisines





# European Cuisines

## Soup

### Smoky Tomato & Roasted Red Pepper Soup

Tomatoes oven roasted with red peppers, fresh garlic & onions finished with cream

240

### Cream Soup

Mushroom/ Broccoli/ Spinach/ Tomato

240

### Minestrone

Thick Italian tomato base soup with vegetables, pasta & fresh basil leaves

240

### ★ TSK Special Mushroom Cappucino Soup

Creamy mushroom soup with the goodness of porcini, button, shitake mushrooms and subtle flavours of garlic, pepper, rosemary & thyme

250

---

## Salad

### ★ Watermelon Feta Salad (8 Pcs)

The saltiness of feta will bring out the sweet taste of watermelon combined with basil

320

### Tofu Caesar Salad

Caesar salad topped with herb grilled tofu

275

### Greek Salad

Greek salad made with pieces of tomatoes, cucumbers, onion, feta cheese, and olives dressed with salt, oregano, and olive oil.

290

### Russian Salad


Russian salad is traditional salad dish in Russian cuisine, peas, carrots, tinned pineapple, french beans, potato, mayonnaise sauce, salt & black pepper.

290




## European Cuisines

### Starter

- |  |     |
|--|-----|
| <b>Classic Bruschetta</b><br>Bruschetta topped with tomato, basil & boconcini, served cold   | 275 |
| <b>Mushroom Aglio e Oilo</b><br>Mushrooms tossed in olive oil, garlic & Italian herbs  | 275 |
| <b>BBQ Cottage Cheese Quesadillas</b><br>Cottage cheese, bell pepper, BBQ sauce, cheddar cheese & mozzarella cheese stuffed in soft tortilla. Served with sour cream & Mexican salsa | 350 |
|  <b>Jalapeno Poppers</b><br>Mozzarella stuffed jalapenos panko fried                                | 275 |
- 

### Pizza

- |   |     |
|---|-----|
| <b>Margherita</b><br>Mozzarella, tomato & basil   | 310 |
| <b>Fresh Garden Pizza</b><br>Mushroom, bell pepper, onion, zucchini, olives & mozzarella  | 350 |
| <b>Tandoori Paneer</b><br>Chargrilled cottage cheese, onion, bell pepper & mozzarella   | 375 |
|  <b>TSK Special Half &amp; Half</b><br>Select your choice of 2 pizza from menu | 450 |



# European Cuisines

## Pasta & Mains

### Spaghetti Aglio e Olio

Spaghetti tossed in olive oil, garlic & Italian herbs

399

### Penne/ Fusilli/ Spaghetti

Pasta tossed with exotic veggies in choice of your sauce- Alfredo/ Pesto/ Arrabiata/ Creamy Pesto

399

### Mac & Cheese

The cheesiest mac in town

399

### Spinach & Ricotta Ravioli

In house prepared ravioli, stuffed with spinach & ricotta cheese, topped with tomato sauce

399

### Classic Lasagne

Alternate layers of pasta sheet & vegetable filling in delicious tomato sauce, finished with mozzarella

450

### ★ Cottage Cheese Steak

Cottage cheese stuffed with creamy mushroom & spinach filling, served on bed of devil sauce. Accompanied by sautéed veggies, parsley rice & garlic bread

450





# Oriental Cuisines





### Soup

<b>Pok Choy &amp; Burnt Garlic Broth</b> A vegetable broth with combination of pok choy & garnished with burnt garlic	180
<b>Lemon &amp; Coriander Broth</b> Vegetable broth flavored with lemon zest & kafir lime leaves	180
<b>Sweet Corn Soup</b> Soup made from fresh American sweet corn & vegetables	180
 <b>Tom Yum</b> Traditional Thai spicy soup	199
<b>Tom Kha (Thai Coconut Soup)</b> Veg version of 'Tom Kha Kai', spicy coconut base soup	199
<b>Wonton Noodle</b> A clear soup with noodle & veggies stuffed wonton	180
<b>Manchow/ Hot &amp; Sour</b> All time favorite Indo Chinese soup	180
 <b>Vietnamese Vegetable Soup</b> Vegetables with Coconut milk and mint paste	180

### Salad

<b>Kimchi Salad</b> Korean style cabbage salad	225
<b>Thai Green Salad</b> Chinese cabbage, cucumber, basil, with peanut dressing.	250



# Oriental Cuisines

## Starter

- ★ **Chilli Basil Cottage Cheese** 350  
Chili paneer twisted with basil
- Shanghai Paneer** 350  
Shanghai Paneer is an aromatic flavour of Indian cottage cheese with Chinese sauces & Cashew nuts. It is traditional classic style of making the Indo Chinese recipe in the variant of sauces and veggies.
- 🌶️ **Crispy Szechwan Baby Corn** 290  
Baby corn tossed in Szechwan sauce & red chilies
- Crispy Honey Chili Potato** 290  
Crispy potato fingers tossed in sweet & spicy sauce
- Kung Pao Cottage Cheese/ Mushroom/ Water Chestnut** 340  
Deep fried cottage cheese/ mushroom/ water chestnut tossed in Kung Pao sauce with dried red chilies & cashew nuts
- Salt & Pepper Vegetables** 290  
Crispy vegetables tossed with garlic salt & pepper
- Spring Roll** 299  
Thin flour sheets stuffed with vegetables & deep fried, served with hot garlic sauce
- Manchurian Gobi/Veg/Paneer** 290  
Veg manchurian is an Indian-Chinese
- Hunan style Paneer** 350  
Stir fry paneer tossed with Hunan sauce
- Veg Momo/ Peri Peri Cottage Cheese Momo** 280
- Wok Tossed Vegetables** 280  
Oriental vegetables tossed with oil and garlic, salt & pepper.




### Mains : Noodles

<b>Hakka Style Noodles</b> All time fav veg hakka noodles	275
<b>Pan Fried Noodles</b> Crispy & soft noodles veggies in oyster sauce	350
<b>Singapore Noodles</b> Mildly spiced rice noodles	299

---

### Rice

<b>Fried/ Szechwan Rice</b> All time fav Chinese fried rice	275
<b>Burnt Garlic &amp; Pepper Rice</b> Burnt garlic flavored rice sautéed with bell peppers	305
<b>Thai Fried Rice</b> Thai fried rice toss with blend of soy sauce, oyster sauce, vinegar, garlic, ginger, thai red chilli, veggies, basil.	310
 <b>Chilli Garlic Noodles / Rice</b> Chilli garlic noodles or rice is a bit on spicier side with stir frying the veggies, with strong garlic flavour.	310





# Oriental Cuisines

## Mains : Curries

- ★ **Thai Curry - Green/ Red/ Yellow** 350  
Authentic Thai coconut based curry with vegetables, served with basil rice
- Burmese Khow Suey** 350  
Creamy coconut curry served with garlic flavoured noodles & assortment accompaniment
- Oriental Vegetables** 310  
Finger cut vegetables tossed in a choice of sauce- Hunan/ Chilli Garlic/ Szechwan
- ★ **Laksa Curry** 350  
Laksa Curry is a popular in Malaysia made using rice noodles, vegetables in spicy coconut milk curry.



# Indian Cuisines



# Indian Cuisines

## Soup

### Tamatar Tulsi Shorba

Tomato base soup flavoured with basil, with an Indian punch

220

### Subz Yakhani Shorba

Rich Kashmiri veg soup finished with saffron threads

220

### ★ Broccoli Badam Shorba

Healthy broccoli almond soup with an Indian touch

240

## Chaat

### Sunehere Palak Chaat

Deep fried baby spinach leaf chatpata chaat

220

### Makai Chaat

Boiled American corn chaat

220

### ★ Banarasi Tamatar Chaat

From the streets of Varanasi to 'The Sky Kitchen' at Sinhgad Road

250

## Starter

### Shahi Hara Bhara Kebab

Vegetable & spinach dumplings stuffed with cheese & raisins, deep fried

325

### Anari Bharwan Khumb

Button mushroom stuffed with fresh pomogranate, cheese & spices, marinated in yellow marinade & chargrilled in tandoor

325

### Naram Dil Ke Kebab

Kebab made with ginger , green chilly , green peas, paneer and Indian spices and salt.

325


# Indian Cuisines

## Starter

<b>Reshmi Broccoli</b>	350
Broccoli marinated in rich cashew marinade & chargrilled in tandoor	
<b>Aloo Nazakat</b>	325
Potatoes stuffed with spicy cottage cheese, khoya & nuts, chargrilled in tandoor	
<b>Mushroom Chingari Kebab</b>	325
Mushroom With Roasted Besan, Garam Masala, Cinnamon Powder, cumin seeds, red marinade & chargrilled in tandoor	
★ <b>Paneer Makhmali Roll (6 Pcs)</b>	410
Cottage cheese slice stuffed with onion, capsicum, cheese mixture marinated in yellow marinade & chargrilled in tandoor	
<b>Paneer Peshawari Tikka (6 Pcs)</b>	375
Cottage cheese cubes stuffed with cashew & chilli paste, marinated in saffron base marinade & chargrilled in tandoor	
<b>Jaitooni Paneer Tikka (6 Pcs)</b>	375
Cottage cheese cubes stuffed with chopped olives & ginger marinated in tangy malai marinade & chargrilled in tandoor	
🌶️ <b>Paneer Angara</b>	375
Cottage cheese cubes, with diced onion, capsicum & tomato marinated in spicy red marinade & chargrilled in tandoor	
<b>Pahadi Paneer Tikka</b>	375
Cottage cheese cubes, with diced onion, capsicum & tomato marinated in green marinade & chargrilled in tandoor	
<b>Cheese Seekh Kebab</b>	325
It's a delicious snack cum starter made using mixed vegetables like carrot, beans, cabbage, peas, capsicum, potatoes and spices	
<b>Assorted Platter (24 pcs)</b>	975
Shahi Hara Bhara Kebab, Aloo Nazakat, Tandoori Phool, Paneer Tikka, Paneer Pahadi & Paneer Peshawari Tikka	

# Indian Cuisines

## Mains

<b>Paneer Aap Ki Pasand</b>	345
Cottage cheese cooked to perfection in choice of your gravy; Makhanwala/ Shahi/ Lahori/ Hariyali/ Tikka Masala	
 <b>Paneer Kadhai</b>	345
Cottage cheese cooked in kadhai gravy	
<b>Paneer Pasanda</b>	360
Shallow fried stuffed cottage cheese sandwich in a smooth & rich creamy onion-tomato base gravy	
<b>Paneer Lababdar</b>	345
Paneer lababdar gravy is made from a spiced tomato and cashew paste that is then sautéed with onions, more spices and herbs	
<b>Paneer Dhaniya Adraki</b>	345
Paneer Dhaniya Adraki is a medium spicy dish and has flavours of ginger and coriander	
<b>Lucknowi Tawa Paneer</b>	345
Made with succulent paneer in a delicious base of onions, tomatoes capsicum and spices, this semi-dry paneer tawa masala.	
 <b>Chena Kofta Zaiq-e-Daar</b>	345
Cottage cheese dumplings cooled in rich & buttery tomato gravy	
<b>Subz Kalonji Tadka</b>	325
Carrots, cauliflower, green peas, beans & nigella seeds tossed in tawa masala	
<b>Subz Bhuna</b>	325
Mix veg dumplings served in onion tomato gravy	
<b>Subz Miloni</b>	325
Assorted veggies cooked in onion spinach gravy	
<b>Tawa Subz</b>	325
Assorted veggies cooked in onion tomato gravy	

# Indian Cuisines

## Mains

<b>Kaju Curry/Masala</b> Fried cashewnut brown curry/masala	425
<b>Pindi Chole</b> A classic punjabi delicacy curry, made with soaked chickpeas & blend of spice	320
<b>Mushroom Tawa/Kadhai</b> Mushroom cooked in tawa/kadhai masala	320
<b>Palak Aap Ki Pasand</b> Spinach cooked to perfection with choice of your combination Lasooni/ American Corn/ Potato/Paneer	320
<b>Aloo Matar Rasawala</b> Aloo mutter is a Punjabi dish from the Indian subcontinent which is made from potatoes and peas in a spiced creamy tomato based sauce.	310
 <b>Veg Kolhapuri</b> Kolhapuri This is a spicy basic Kolhapuri gravy with the enticing tang of tomatoes and the crunch of sautéed onions	325
 <b>Soya Chaap (TSK Special)</b> Soya Chaap is a kind of soybean chunks and flour. This Soya Chaap Masala is a gravy dish made from soya chaap chopped and cooked in a secret recipe.	345
<b>Methi Mutter Malai</b> Methi mutter malai is a scrumptious North Indian curry made with fenugreek leaves, green peas and cream. Smooth, creamy.	325
<b>Veg Jaipuri</b> An assortment of veggies cooked in brown gravy	325
<b>Dhabewali Dal Tadka/Fry</b> Yellow lentils tempered to perfection	225
<b>Dal Makhani</b> Black lentils simmered overnight with fresh tomato puree & secret spices. Finished with cream & butter	325

# Indian Cuisines

## Rice Preparation

### Khushka Khushbudar

Basmati rice cooked with Indian spices & ghee

275

### Pulao

Onion & Jeera/ Green Peas/ Saffron

235

### ★ Subz Biryani

The fragrant combination of aromatic basmati rice & garden fresh veggies cooked in sealed pots in 'Dum Style' served with mirch salan & veg raita

350

### Masala Dal Khichadi

250

### Curd Rice

225

### Steamed Rice

210

### Jeera Rice

220



# Indian Cuisines

## Indian Breads

<b>Roti</b>	
Plain	40
Butter	45
<b>Naan</b>	
Plain	60
Butter	70
Garlic Naan	80
Cheese	120
Cheese Garlic	125
<b>Laccha Paratha</b>	75
<b>Kulcha</b>	75
Pyaz/ Mirch	
<b>Roomali Roti</b>	75

---

## Accompaniments

<b>Raita</b>	90
Mix Veg/ Boondi/ Pineapple/ Aloo Mint	
<b>Papad</b>	
Roasted	45
Fried	45
Masala	65
<b>Green Salad</b>	125
★ <b>Masala Cheese Crispy Open Roomali</b>	150



# Dessert





# Dessert

## Dessert

Moongdal Halwa	180
Hot Brownie with Ice Cream	180
Mango Mousse	180
Double ka Meetha	180
Crème Caramel	180
Jalebi with Rabdi	180
Hot Gulab Jamun with Vanilla Ice Cream	150
Choice of Ice Cream	150
Vanilla/ Chocolate/ Butterscotch/ Mango/ Kulfi	





**THE SKY KITCHEN**  
91071 88188 | [info@theskykitchen.in](mailto:info@theskykitchen.in)

**THE SKY KITCHEN & BANQUETS**  
91073 77377 | [banquets@theskykitchen.in](mailto:banquets@theskykitchen.in)

The Sky Kitchen, Floor No. 5 & 6, Above Ranka Jewellers, Vitthalwadi, Hingne Khurd, Sinhagad Road, Pune 411051