

Home Delivery Menu

Call

2634 3194, 2634 5598

Available from

12.30 pm. to 3.00 pm.

7.00 pm. to 11.30 pm.



... a distance ahead.

Thousand Oaks @ East Street, Camp, Pune - 411 001.

E-Mail: info@1000oaksindia.com

www.1000oaksindia.com

(Volga Ice Creams)

Taxes as applicable.


Containers will be charged.

Prices subject to change without prior notice.







VEGETARIAN STARTERS

Assorted Platter	330.00
Broccoli - Saute / Sweet Chilly (broccolis stir fried with olive oil and chilly flakes or stir fried with a sweet chilly sauce)	200.00
Garlic Herb Bread (grilled sliced baguettes sprinkled with oregano and garlic)	100.00
Cheese Garlic Herb Bread (grilled sliced baguettes topped with cheese)	120.00
Bruschetta Pomodoro (sliced baguettes topped with a grilled mozzarella cheese and tomato mixture)	170.00
Spaghetti and Cheese Croquettes (spaghetti, basil and cheese deep fried)	170.00
Babycorn Fritters (babycorn deep fried in a corn flour batter)	150.00
 Babycorn Chilly (babycorn stir fried with soya sauce, green chilly and capsicum)	150.00
Crispy Babycorn (babycorn deep fried in a red chilly paste batter)	150.00
Paneer Tikka (cottage cheese marinated with red chilly paste and curd; barbecued)	150.00
 Paneer Hariyaali Tikka (cottage cheese marinated in green chilly paste; barbecued)	150.00
 Paneer Chilly (cottage cheese stir fried with soya sauce, onions and green chillies)	150.00
Tikkis (Aloo, Corn, Methi, Harra) (your choice of potato cutlets stuffed with either corn or fenugreek or vegetables; shallow fried)	130.00
Aloo Sumiran (potatoes stuffed with tangy green peas; deep fried)	130.00
Stuffed Tandoori Mushrooms (mushrooms stuffed with cheese; barbecued)	150.00
Tandoori Mushrooms (mushrooms marinated with red chilly paste and curd; barbecued)	130.00
Saute Mushrooms (mushrooms stir fried in soya sauce and onions)	130.00
Fried Mushroom Caps (mushrooms stuffed with an onion and capsicum mixture; deep fried)	130.00
Garlic Mushrooms (mushrooms stir fried with garlic)	130.00
Harra Barra Kabab (assorted minced vegetables, deep fried)	130.00
Tandoori Aloo (potatoes marinated in curd and red chilly paste; barbecued)	130.00
Aloo Angaare (potatoes stuffed with spices, peanuts, marinated in red chilly paste; barbecued)	130.00
Crispy Potatoes (spicy and crispy juliennes of potatoes, deep fried)	130.00
Potato Wedges (deep fried wedges of potato)	130.00
Makai Sheekh Kabab (a corn, cottage cheese and spices minced mixture; barbecued)	130.00
 Tandoori Gobi (cauliflower in a red chilly and curd marination; barbecued)	130.00
Salted Cashewnuts	130.00
Cheese Cherry Pineapple	110.00
French Fries	90.00

WRAPS

Paneer Tikka Wrap (barbecued cottage cheese pan fried with onions and tomatoes, wrapped in a roti)	130.00
 Chicken Kathi Wrap (barbecued chicken pan fried with onions and tomatoes, wrapped in a roti)	160.00

NON VEGETARIAN STARTERS

Raan (a whole leg of tender lamb marinated with spices; barbecued and takes approximately 45 minutes to prepare)	530.00
Assorted Platter	400.00
Tawa Prawns (prawns stir fried with spices)	310.00
Tandoori Prawns (prawns marinated with curd and red chilly paste; barbecued)	310.00
Surmai Tawa Fry (whole fish, deep fried with mild spices of turmeric and red chilly)	310.00
Tandoori Surmai (whole fish marinated with curd and red chilly paste; barbecued)	310.00
Fish Tikka (boneless fish marinated with curd and red chilly paste; barbecued)	250.00
Fish Hyderabad Tikka (boneless fish marinated with black pepper corns; barbecued)	250.00
Fish Fingers (fish juliennes deep fried with bread crumbs)	250.00
 Fish Chilly (fish stir fried with soya sauce, capsicum, green chilly and onions)	250.00
Hyderabad Pomfret (whole fish marinated with black pepper corns; barbecued)	as per size
Tandoori Pomfret (whole fish marinated with curd and red chilly paste; barbecued)	as per size
 Hariyaali Pomfret (whole fish marinated in green chilli paste; barbecued)	as per size
Tandoori Murgh (whole chicken marinated with red chilly paste and curd; barbecued)	250.00
Murgh Sheekh Kabab (chicken mince marinated with various spices; barbecued)	160.00
 Murgh Angaare (chicken in a schezwan sauce marination; barbecued)	160.00
 Murgh Hariyaali Tikka (chicken marinated in green chilli paste; barbecued)	160.00
Murgh Tikka (chicken marinated with curd and red chilly paste; barbecued)	160.00
Murgh Malai Tikka (chicken marinated with cream, cashew, cheese; barbecued)	160.00
Murgh Sholay Kabab (chicken in a spicy marination wrapped in egg; barbecued)	160.00
Murgh Banjara Kabab (chicken marinated with curd, green chilly, cashewnut; barbecued)	160.00
Murgh Lasooni Pepper Tikka (chicken marinated with cream, gramflour, black pepper and garlic flakes; barbecued)	160.00
 Chilly Chicken (chicken stir fried with soya sauce, capsicum and green chillies)	160.00
Barbecued Chicken Wings (chicken wings marinated with curd and spices)	140.00
Shaami Kabab (lamb cutlets minced with spices and pulses; shallow fried)	190.00
 Peshawari Mutton Kabab (lamb mince shallow fried with coriander and ginger)	210.00
Mutton Boti Kabab (boneless lamb marinated with curd, spices and raw papaya; barbecued)	210.00
Mutton Sheekh Kabab (lamb mince spiked with green chilly and other spices; barbecued)	210.00

SALADS

Greek Village Salad (feta cheese, black olives, vegetables in an olive oil dressing)	230.00
Apple Lettuce Salad (apple wedges, parsley, iceberg lettuce, cheese, walnuts drizzled with olive oil)	230.00
English Vegetable Salad (red and yellow bell pepper, broccoli, iceberg lettuce)	230.00
Chicken Tikka Salad (diced chicken tikka with onions and tomatoes)	160.00
Chicken Hawaiian Salad (chicken in a mayonnaise and pineapple mixture)	160.00
Roasted Corn and Tomato Salad (roasted american corn, tomato, freshly ground pepper topped with croutons)	160.00
Mushroom Salad (mushroom tossed with garlic and oregano)	130.00
Russian Salad (diced vegetables in mayonnaise)	120.00
Corn Salad (american corn with diced vegetables)	120.00
Green Salad (an assortment of vegetables)	100.00
Tossed Salad (juliennes of assorted vegetables)	100.00

MAIN COURSE VEGETARIAN

Stir Fry Vegetables (red and yellow bell peppers, mushroom, broccoli, babycorn, stir fried in olive oil)	230.00
Babycorn Khumbh Masala (babycorn and mushrooms in a curry)	150.00
 Paneer Tikka Masala (cottage cheese marinated in spiced yoghurt, charcoal grilled, served in a thick rich gravy)	150.00
Tawa Paneer (grated cottage cheese in a semi-dry rich gravy)	150.00
Paneer Makhanwala (tender cottage cheese fingers in a tomato gravy laced with fresh cream)	150.00
Kadhai Paneer (cottage cheese in an onion based curry)	150.00
Kashmiri Chaman (a cottage cheese delicacy served with fruits)	150.00
Sarson Ka Saag (Seasonal) (a north indian winter speciality of mustard leaves and spinach had best with makki (maize flour) roti)	150.00
Shahi Paneer Makai Methi (paneer and corn in a non-spicy gravy)	150.00
Bharwan Mirchi (capsicum stuffed with cottage cheese and potatoes in an onion-tomato gravy)	150.00
Paneer Kali Mirch (paneer in a cashewnut gravy flavoured with freshly ground pepper corn)	150.00
Mutter Paneer (diced cottage cheese and green peas in a combination of onion and tomato gravy)	150.00
Palak Paneer (spinach and cottage cheese with a hint of garlic and blended with fresh cream)	150.00
Malai Kofta (potatoes stuffed with dry fruits served in a cashewnut cream gravy)	150.00
Makai Kofta (corn and cottage cheese nuggets prepared in a rich mildly spiced gravy)	150.00
Makai Khumbh Masala (mushrooms and corn in a semi-spiced tomato and onion gravy)	130.00
Khumbh Hara Dhania (mushrooms in a cashewnut gravy with a tinge of coriander)	130.00
 Khumbh Mutter (mushrooms and green peas served in a spicy onion and tomato curry)	130.00
Methi Mutter Malai (green peas and fenugreek in a cashewnut gravy topped with cream)	130.00

(fresh vegetables in a cashewnut gravy)

Dahi Kadi 130.00

(a traditional home recipe of a tangy yoghurt based curry)

Pindi Channa 130.00

(kabuli channa (chickpeas) flavoured with roasted pomegranate seeds)

Veg. Punjabi Tomato Gravy 130.00

(fresh vegetables in a tomato gravy)

Subzi Makhanwala 130.00

(fresh vegetables in a smooth, creamy tomato gravy, garnished with cream)

 **Aloo Chutneywale** 130.00

(scooped stuffed potatoes simmered in mint chutney with cashewnut cream gravy)

 **Subz Tawa Masala** 130.00

(a spicy dry assorted vegetables on tawa preparation)

Bhindi Chote' Pyaaz 130.00

(ladyfinger fried with cocktail onions)

Bhindi Masala 130.00

(ladyfingers fried with indian spices)

Methi Aloo 130.00

(potatoes and fresh fenugreek tossed with spices and served dry)

Jeera Aloo 130.00

(potatoes tempered with cumin and finished with coriander)

Aloo Gobi 130.00

(cauliflower and potatoes spiked with fresh coriander)

Dal Bukhara 130.00

(black lentils cooked on a slow fire overnight to give a perfect creamy texture)

Dal Makhani 130.00

(rajma (kidney beans) and urid dal (black lentils) cooked on a slow fire overnight and flavoured with a garlic onion mix)

Dal Hyderabad 130.00

(yellow lentils (tur dal) tempered with various spices and condiments)

Dal Tadka 130.00

(tur dal (lentils) in a garlic - onion flavour)

MAIN COURSE - NON-VEGETARIAN CHICKEN

Tandoori Chicken Makhanwala 200.00

(tandoori chicken (half) in a tomato gravy)

Murgh Tikka Makhanwala 200.00

(barbecued chicken in a non-spicy tomato curry, topped with fresh cream)

 **Murgh Tikka Masala** 200.00

(tender chicken tikka in a thick tomato gravy)

 **Balti Chicken** 200.00

(chicken mince and pieces in a spicy onion gravy)

Murgh Tawa Masala 200.00

(chicken mince and pieces in a dry medium-spicy gravy)

Murgh Lahori 200.00

(chicken tikka in an onion tomato curry, spiked with crushed pepper)

Murgh Patiala 200.00

(grilled chicken wrapped in egg in a mildly spiced curry)

Murgh Kali Mirch 170.00


(chicken in a cashewnut gravy flavoured with freshly ground pepper corn)

Shahi Murgh Korma 170.00

(chicken in a non-spicy cashewnut gravy laced with fresh cream)

 **Murgh Kabab Masala** 170.00

(chicken sheekh kabab served in a spicy onion and tomato gravy)

 **Kachchi Mirch Ka Murgh** 170.00

(succulent chicken pieces cooked in a spicy cashewnut and mint chutney curry)

Murgh Bhuna 170.00

(a semi dry chicken speciality cooked in a mildly spiced onion tomato gravy)

Kadhai Murgh 170.00

(chicken, onion and capsicum, served in a thick kadhai gravy)

 **Murgh Hyderabad** 170.00

(chicken in a spicy coconut gravy)

SEAFOOD

🍴	Fish Curry (pomfret in a spicy coconut based curry)	as per size
	Machhi Tawa Masala (pomfret in a gravy garnished with coriander)	as per size
🍴	Machhi Hariyaali Masala (pomfret in a cashewnut mint gravy)	as per size
🍴	Fish Tikka Masala (boneless fish tikka in a spicy thick tomato gravy)	250.00
🍴	Prawn Curry (prawns in a spicy coconut based gravy)	310.00

MUTTON

	Sukha Gosht (dry lamb tossed with capsicum, onions and garnished with coriander)	210.00
🍴	Gosht Rogan Josh (mutton on the bone in a spicy gravy)	210.00
🍴	Kheema Mutter (lamb mince, with green peas and spices; semi dry)	210.00
🍴	Sheekh Kabab Masala (mutton sheekh kabab served in a spicy onion and tomato gravy)	210.00
🍴	Kachchi Mirch Ka Gosht (mutton in a spicy cashewnut and mint chutney curry)	200.00
🍴	Gosht Bhuna (mutton in a semi-spiced onion and tomato gravy)	200.00
🍴	Gosht Hyderabad (mutton in a spicy coconut curry)	200.00
	Kadhai Gosht (mutton, onion and capsicum cooked in a tomato and onion gravy)	200.00

RICE

	Prawns Biryani	310.00
	Gosht Biryani	210.00
	Murgh Biryani	210.00
	Curd Rice	130.00
	Vegetable Biryani	130.00
	Peas Pulao	100.00
	Jeera Rice	100.00
	Plain Rice	80.00

CURD

	Boondi / Pineapple/ Aloo / Pudina - Raita	70.00
	Mixed Veg Raita	70.00
	Plain Curd	60.00

INDIAN BREADS

	Assorted Basket	170.00
	Kheema Naan	100.00
	Stuffed Naan / Paratha (tawa or tandoori) / Kulcha (as per your choice)	60.00
	Lachhedar Paratha	25.00
	Roomali Roti	25.00
	Makki Roti	25.00
	Butter Roti / Naan / Paratha	25.00
	Tandoori Roti / Naan / Paratha	15.00
