

देवम Tales

— SBR | Nikol —





You will get there
but right now you are here
&

Here is
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You can feel it in your bones, when you walk into a room and meet a loved one. You see their eyes light up as they tell you about the time they got lost at sea, or how they found true love on a flight, or why they're so excited about their new job.

But what does if we never hear those tales? On one hand history wouldn't exist, would it? But on the other hand, relationships would never be as strong. We believe that food is more than just fuel for our body; it's also a way for us to connect with others, forge new friendships and nurture the ones we have.

That's how Table Tales came into existence, a place for you to come as you are and share your tales with friends and family. Whether it's a casual lunch or an evening out, we always want you to feel wonderful.□

Table
Tales

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Natural cold pressed juices

Minimum Serving Size 250 ml

ABC 255
Apple, Beetroot, Carrot & Celery.

Green Goddess 245
Cucumber, Celery, Parsley, Spinach & Apple

Immune Booster 245
Orange, Lemon, Ginger with a hint of Pineapple.

Ginger Zinger 245
Carrot, Lemon, Ginger with a hint of Apple.

Berry Blast 260
Beetroot, Strawberry & Blueberry

Tangy Tropical ★ 255
Orange, Apple, Pineapple & Mint.

Orange 200

Nimbu Pani (Sweet/Salted) 110

Watermelon 155

Pineapple 180

Apple 220

Kiwi 240

Milkshake

Rich, creamy hand blended treats

Minimum Serving Size 250 ml

Nutella Shake ★	260
Chocolate Shake	240
Mix berry cheesecake shake	290
Choco Brownie Shake	260
Kitkat Shake ★	245
Oreo Cookie Shake	245
Cold Coffee	230
Caramel Cold Coffee	240
Mango Shake	240
Dry Fruit Shake	260
Peanut Butter & Oats Protein Shake	290
Fat Burner Shake	270
* Add on ice cream with any milk shakes	50

Soda

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Cool kick in every sip

Minimum Serving Size 250 ml

Passion Fizz	260
Watermelon Mint Mojito	250
Mix Berry Mojito ★	270
Lime & Mint Mojito ★	250
Kiwi Mint Mojito	260
Crazy Banta Soda	220
Fresh Lime Soda	140
Masala Cola	190

31ERS Teas

Taste the refreshment

Minimum Serving Size 250 ml

Peach Ice Tea ★	170
Lemon Ice Tea	160
Passion Fruit Ice Tea	170
Mango Ice Tea	170

Fantasy ফ্যান্সি

A fizzy treat for the taste buds

Minimum Serving Size 200 ml

Passion Bull ★	290
Guava Orange Togarashi	280
Berry Tonic	260
Kiwi Kiss Slush	260
Tropical Sunset ★	290
Strawberry Orange Daiquiri	280
Pina Berry Chill	280
Apple Cinnamon Fizz ★	290
Pineapple Ale	260
Elder Mile	260
Kiwi Sour	280
Ginger Melon Tonic	280

SOUPS & SALADS

Minimum Serving Size 210 gms

Tomato	225
A perfect comfort soup made with the freshest tomatoes & cream, served with croutons.	
Tom Yum	245
Popular thai soup made with thai aromatic spices & veggies like carrot, zucchini & bokchoy.	
Cheesy Veg ★	245
A creamy cheesy soup packed with zucchini, mushrooms, carrots, green beans & broccoli.	
Hot & Sour 🌶️ 🍷	230
A heavenly combination of freshly cut veggies simmered to perfection in an Indo-Chinese tangy & spicy soup.	
Minestrone	230
A hearty italian vegetable soup made with tomato base, beans & pasta.	
Burmese Khao Suey ★ 🍷	320
Creamy coconut soup with curry spices, boiled noodles & veggies like zucchini, broccoli, carrots, mushrooms & water chestnuts, served with an array of condiments.	
Cream of Mushroom 🍷	245
A creamy, comforting classic soup made with freshly sautéed mushrooms.	
Miso 🍷	250
A Japanese delicacy, miso flavoured umami soup with tofu, carrots & scallions in it.	

Mexican Bean   **245**

A hearty bowl of tomato based soup with corn, capsicum, jalapenos, kidney beans & tortilla chips.

Clear Green  **230**

A Chinese style green fragrant broth with chopped cabbage, carrots, spring onions, green beans & celery.

Chinese Noodle   **245**

Classic chinese soup made with sliced veggies & boiled noodles drizzled with crispy noodles.

Sweet Corn **225**

Sweet corn & diced veggies in a Chinese twist creates a perfect blend of sweetness & texture

Spinach Corn **230**

A classic favourite wholesome soup made of fresh spinach, corn & a hint of green chilli.

Minimum Serving Size 300 gms

Fruit Bowl **320**

A bowl of freshly cut seasonal fruits.

Caesar Salad **330**

A creamy romaine base with lettuce & olives topped with crunchy croutons & parmesan cheese.

Greek Salad **330**

A traditional Greek salad comprised of bell peppers, olives, crumbled paneer dressed in greek dressing.

Appetizers

Minimum Serving Size 300 gms

INDIAN

Dahi ke Kebab ★	390
Creamy cutlet patties prepared with hung curd, crumbled paneer & aromatic spices. (8 pcs)	
Hara Bhara Kebab	350
Savoury pan-fried patties loaded with green vegetables & cottage cheese. (8 Pcs)	
Bhutte Ke Kebab	370
Crispy golden brown potato corn tikki filled with Indian masalas & cheese at its heart. (8 Pcs)	
Paneer Tikka 🍴	410
Classic tandoori paneer cubes marinated with our signature spice mix, grilled & served with onions, capsicum & tomatoes. (8 Pcs)	
Hariyali Paneer Tikka 🍴	410
Tandoori paneer with a unique hariyali spice marinade, grilled & served with onions, capsicum & tomatoes. (8 Pcs)	
Corn Tikki Chaat	380
Crispy corn potato tikkis resting on a bed of sweet curd, drizzled with sweet & spicy chutneys & topped with crispy papdi sticks & pico de gallo.	
Assorted Tandoor Platter 🍴	520
A culinary journey with tandoori paneer, hariyali paneer, hariyali broccoli, tandoori momos & hara bhara kebab. (10 Pcs)	
Tandoori Potato Cannelloni ★	410
Grilled potatoes stuffed with paneer & cheese, accompanied by marinated & grilled bell peppers, tomatoes & onions. (8 Pcs)	
Tandoori Momos 🍴	410
Steamed veg cheese momos marinated in the tandoori spice mix, baked in tandoor & finished with cream & spices. (8 Pcs)	

Paneer Kathi Roll ★ 310
Sauteed paneer wrapped in a tortilla with mint chutney, mayo, salad & cheese.

Tandoori Paneer Wrap 🍴 320
Marinated tandoori paneer, flavored mayo, cheese & salad wrapped up in a tortilla.

GLOBAL



Cheese Fondue 540
A melt-in-your-mouth cheese fondue, served with Peri Peri french fries, sauteed broccoli, baby corn, carrots, nachos, veg cheese balls & garlic croutons.

Golden Tuscan Swirls ★ 420
Crispy cheese spinach rolls nestled on a bed of flavourful tomato basil sauce, topped with cheese & baked till golden brown. Lettuce, tomato, olives & onion salad placed on top with a sprinkle of roasted walnuts makes it our signature dish.

Avocado Toast 390
Crispy toast topped with mashed avocado, pico de gallo & seasonings for a guacamole spread, garnished with roasted tomato slices & micro greens. (4 Pcs)

Bruschetta 370
Handmade French loaf baked with a generous layer of cheese, topped with a mix of fresh basil, olives, corn & tomatoes. (6 pcs)

Loaded French Fries 295
Peri Peri French Fries topped with masala cheese sauce, pico de gallo, flavourful tomato sauce, jalapenos, black olives & housemade creamy sauce.

Fajita Taco in Chili Sauce ★ 390
A soft taco filled with sautéed fajita vegetables, a special bean & corn masala, topped with house special mexican chili sauce, sour cream & fire-roasted salsa. Subject to mexican chili's availability.(4 Pcs)

Cheese Pop Taco 430
Tortilla topped with a perfect blend of kidney beans, cheese popper, masala cheese sauce, lettuce & fire roasted salsa. (4 Pcs)

Mexican Grill Quesadillas ★ 410
Tortilla stuffed with bell peppers, onions, jalapenos & special masala beans topped with cheese.

Loaded Nachos	330
Nachos with masala cheese sauce topped with bell peppers, onions, jalapenos, fire roasted salsa, special bean masala & sour cream.	
Mexican Bean Wrap	310
Mexican flavoured veggies like corn, onions, tomatoes, bell peppers & jalapenos paired with kidney beans, housemade creamy mexican sauce & cheese wrapped up in a tortilla.	
Lebanese Platter ★	330
Signature lebanese platter consisting of falafel, pita bread, lavash, sliced carrot & cucumber, served with sauces like hummus, harissa, muhammara, pesto hummus & beetroot hummus.	
Lebanese Loaded French Fries	330
Fries loaded with housemade tangy lebanese masala, queso, smothered with muhammara & hummus, topped with harissa mayo, pico de gallo & chopped pickled veggies.	
Pesto Hummus Falafel Wrap ★	340
Freshly prepared falafel served with pesto hummus, salad & pickled veggies topped with muhammara sauce, cheese & mayonnaise in a whole wheat pita bread.	
Shawarma	350
Your choice of stuffing from either paneer/mushroom/mixed, marinated in our special spice mix & rolled into a fresh pita bread paired with salad, arabic pickle, toum, harissa & hummus.	
Crispy Falafel Crostini	360
A crispy bread toast with a spread of hummus, topped with olives, lettuce & falafel pieces with a hint of housemade lebanese sauce. (6 Pcs)	
Hummus with Pita	280
Traditional dip made with chickpeas, garlic & olive oil served with whole wheat pita bread.	
Extra Pita Bread	60

ASIAN

Sriracha Paneer Crisp ★ 420
A sweet & spicy Sriracha glazed paneer, sautéed with onions & bell peppers, topped with crispy spinach.

Korean Cream Cheese Pull Apart Bun ★ 🌶️ 🍴 320
Cream Cheese & mozzarella pullapart buns spiced with housemade Korean Sauce & fried garlic.

Chinese Crispy Pockets 🍴 395
Chinese pockets stuffed with noodles & vegetables served with schezwan chutney. (8 Pcs)

Chili Corn & Water Chestnut Tempura 350
Stir fried tempura corn & waterchestnut in spicy sauces.

Paneer Chilly 430
A spicy & zesty Indo-Chinese dish, made with crisp paneer cubes, onions & capsicum tossed with hot & tangy semi-dry sauce.

ASIAN

SUSHI (Served with pickled ginger, soya sauce & wasabi) (8 pcs)

Togarashi & Katsu Tofu 470
Housemade spicy creamy sauce, Bread crumbed Tofu, Chili Sauce, Togarashi

Avocado Cream Cheese Cucumber 420
Avocado, Cream cheese, Spring Onion, Cucumber

Jalapeno Tempura Sour Cream & Spring Onion ★ 450
Jalapeno Tempura, Salsa, Carrot, Spring Onion

Tandoori Paneer & Avocado 450
Tandoori Paneer, Avocado, housemade spicy creamy sauce, Cucumber

ASIAN

DIM SUM (Served with chili oil) (5 pcs)

Forest Dumpling with Chili Garlic Sauce ★ 🍴 420
Green dumpling made with Scallion, Spinach, Cabbage, Basil. Served on top of chili garlic sauce.

Crystal Veggie & Cheese Dumpling 380
Veg dumpling made with Cheese, Carrot, Cabbage, Mushroom & Spinach.

Spicy Tofu with Water Chestnut 🍴 🍴 380
Dumpling made with Tofu pieces, Water Chestnut, Chili Paste

SMALL PLATES



Garlic Bread 🍷	160
Sliced French loaf buttered up with garlic & herbs. (4 Pcs)	
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Garlic Bread with Cheese	220
Sliced French loaf topped & baked with cheese, garlic & herbs. (4 Pcs)	
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Cheese Chilli Garlic Bread 🍷	230
Sliced French Loaf topped & baked with chilli, cheese, garlic & herbs. (4 Pcs)	
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French Fries	170
Classic salted potato fries.	
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Peri Peri French Fries	190
Crispy golden fries tossed in a fiery blend of Peri Peri spices	
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French Fries with Cheese	230
Classic fries topped with cheesy sauce.	
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Cheese Nachos	270
Nachos topped with cheese sauce.	

सैंडविचस Sandwiches

Minimum Serving Size 250 gms

Choose your bread

Brown Sandwich Bread
Focaccia

Pesto Veggie ★	320
Fresh veggies like onions, tomatoes, capsicum, olives & zucchini sauteed in pesto, stuffed in a sandwich layered with cheese.	
Nacho Nacho ★	310
A combination of veggies like jalapenos, onions, corn, tomatoes & capsicum, paired with crispy nachos, beans, cheese & housemade mexican sauce toasted between breads.	
Hariyali Tikka Paneer Grill 🍴	320
An Indian classic sandwich with marinated & grilled tandoori paneer, in hariyali spice mix, flavoured mayo & mint chutney paired with onions & tomatoes.	
Italian	310
An Italian classic sandwich stuffed with olives, onions, tomatoes & capsicum tossed in cocktail sauce and topped with cheese & basil.	
Cheese Chutney Pesto	310
Our signature sandwich that brings together the goodness of pesto & green chutney topped with cheese.	
Bombay Masala ★	300
An old school, street style Indian sandwich stuffed with spicy mashed potatoes, onions, tomatoes & capsicum paired with cheese & chutney.	
Classic Club	300
A classic 3 tier grilled sandwich stuffed with fresh tomatoes, cucumber, onions & cheese.	

MAGGARE PIZZAS

Serving Size 10 Inches

Base of your choice

Soft Pan Crust (Takes 20 Minutes for the preparation)	40
Each Extra Topping	30
Extra Cheese	50

Margherita **380**
A traditional pizza with cherry tomatoes, fresh mozzarella & basil.

Tangy & Spicy 🌶️ **450**
A tangy & spicy pizza that is topped with tomatoes, onions, bell peppers, jalapenos, pickled peppers & green chillies.

Basil Pesto **470**
Pesto lovers' favourite pizza made with a delicious pesto base topped with tomatoes, onions, olives, jalapenos & capsicum.

Tandoori Paneer ★ **460**
A treat for your Indian taste buds, this pizza consists of tandoori marinated paneer cubes, onions, tomatoes, coriander, spinach & corn.

Hariyali Paneer **460**
A green delight with toppings like hariyali marinated paneer, capsicum, coriander, onions & green chillies.

Veggie Blast ★ **460**
A veggie party on your plate with onions, tomatoes, capsicum, baby corn, jalapenos, mushrooms, olives, pickled red chillis & basil.

Classic Hawaiian **440**
A Hawaiian classic pizza topped with pineapple, jalapenos, onions & red chillies.

Classic Italian **450**
An Italian classic pizza topped with capsicum, olives, jalapenos, basil & baby corn.

മെന്റേ Mains

Minimum Serving Size 400 gms

Enchilada in Mexican Chili Sauce ★ 530

Tortilla stuffed with beans, fajita vegetables, corn, paneer & Mexican Masalas, drenched in housemade authentic mexican chili sauce, topped with queso & served with Mexican rice, pico de gallo, sour cream & lettuce. Subject to Mexican chili's availability.

Burrito Bowl 440

A bowl brimming with rice, pinto beans, corn, pico de gallo, salsa, sour cream, fajita vegetables, cheese, lettuce & paneer in Mexican chili sauce, with nachos on top.

Mexican Rice Pot 550

A classic Indo-Mexico dish, rice made with veggies like sweet corn, bell peppers & kidney beans mixed in tomato gravy with veggies like broccoli, zucchini, carrot & baby corn, topped with nachos & cheese.

Lebanese Rice Bowl ★ 520

Shawarma spiced rice served with paneer, crispy sticks, falafel, corn, red paprika, cucumber, tomatoes, lettuce & pickled veggies, topped with sauces like hummus, pesto hummus, harissa & toum.

PASTA

Pasta Arrabiata 🍴 390

Penne pasta cooked in classic spicy Italian tomato sauce with capsicum, olives, zucchini & red paprika. Served with two garlic breads.

Penne Roseo 420

Penne pasta with a combination of tomato & cheese sauce with broccoli, zucchini, mushrooms & capsicum cooked to perfection & finished with basil & parsley. Served with two garlic breads.

Penne Pesto 440

Penne pasta cooked in pesto sauce made out of fresh basil paired with bell peppers, olives, zucchini & mushrooms. Served with two garlic breads.

Spaghetti Neapolitan ★ 430
Italian-style spaghetti pasta cooked in tomato sauce garnished with basil pesto sauce topped with cherry tomatoes, olives & parmesan cheese. Served with two garlic breads.

Spaghetti Aglio Olio 🍴 390
Spaghetti pasta sauteed in our special blend of aromatic garlic & extra virgin olive oil garnished with parmesan chesses, parsley, olives & red paprika. Served with two garlic breads.

Lasagna ★ 490
Layared pasta sheets baked with vegetables like zucchini, carrots, green beans, broccoli & baby corn, sandwiched with tomato sauce, white sauce & cheese.

Spaghetti Alfredo 410
Pasta spaghetti cooked in creamy cheese sauce with lightly seasoned vegetables like capsicum, zucchini, mushrooms, cherry tomatoes & olives. Served with two garlic breads.

Mac & Cheese 410
Classic Mac & Cheese made with the highest quality cheese baked to perfection. (with or without pineapple)

ASIAN NOODLES

Ramen Noodles Bowl 🍴 🍴 450
Japanese style miso ramen with fragrant broth, noodles, tofu & vegetables like bok choy, mushrooms & sweet corn, garnished with spring onions.

Kimchi Noodles Stir Fry 🍴 🍴 420
Spicy & Sweet korean stir fry with housemade kimchi sauce & noodles with Sesame, Chinese Cabbage, Bok Choi, Carrots & Red Yellow Capsicum.

Chili Soba Noodles ★ 🍴 430
Japanese Soba noodles tossed with Zucchini, broccoli & red yellow capsicum in chili garlic flavour.

Bangkok Hawker Style Noodles ★ 450
Thai hawkers style spicy fragrant noodles with thai coconut flavour paired with veggies like chinese cabbage, carrot, mushroom & trio of bellpeppers.

Pad Thai Noodles 420
Flat rice noodles from thailand with asian sauces & veggies like Bok Choi, chinese cabbage, green & yellow zucchini, trio of bellpeppers, carrots & garnished with crushed peanuts.

ASIAN

CURRY AND RICE BOWLS

Red Thai Curry with Jasmine Rice 490

Fragrant coconut flavoured spicy Thai red curry with veggies like 3 bellpeppers, mushroom, zucchini, carrot, Bok Choi & waterchestnut served with jasmine rice.

Asian veggies in Satay Curry with Jasmine Rice ★ 490

Stir Fry of veggies like trio of capsicum, green & Yellow Zucchini in sweet & spicy thai peanut sauce.

Burnt Garlic Corn Fried Rice with Baby Corn Curry 🍲 450

A blend of crisp burnt garlic & baby corn tossed with classic fried rice, enriched with a savory, mildly spiced chinese curry, with sautéed baby corn & bell peppers.

Tofu Rendang Curry with Jasmine Rice ★ 🍲 🍲 490

Hot pot style spicy tofu & Broccoli curry served with jasmine rice, makes it a malasian korean fusion dish.

Steamed Jasmine Rice 250

Perfectly steamed, aromatic jasmine rice with Flavours of Thailand that is a versatile accompaniment to any dish.

Platters & Paratha

Minimum Serving Size 250 gms

Ghughra Naan Platter ★ **550**

Naan stuffed with cheese, capsicum & onions, inspired by the favorite Amdavadi gughra sandwich, served with dal makhni, mint chutney, onions & pickle.

Cheese Naan Platter **520**

Naan stuffed with cheese, served with dal makhni, mint chutney, pickle & onions.

Cheese Chilli Garlic Naan Platter **520**

Cheese & chili stuffed naan topped with minced garlic, baked to perfection, served with dal makhni, mint chutney, pickle & onions.

Paneer Paratha **250**

A delicious Indian flatbread stuffed with flavorful, spiced cottage cheese that will tantalize your taste palate. Served with raita & pickle.

Mixed Vegetable Paratha ★ **240**

A vibrant mosaic of veggies like carrots, green beans, cauliflower, potato, peas & paneer, expertly seasoned & enveloped in a crisp, golden whole wheat flatbread. Served with raita & pickle.

Aloo Onion Paratha **230**

An exquisite whole wheat flatbread, stuffed with a mixture of finely chopped onions & mashed potatoes seasoned with aromatic Indian Spices. Served with raita & pickle.

Cheese Chilli Paratha **230**

A bold mix of melted cheese and spicy chillies, wrapped in a crispy, golden flatbread. It's a must-try for cheese lovers. Served with raita & pickle.

Punjabi खाना

Minimum Serving Size 460 gms

PANEER

Makkhanwala Paneer ★ 490
Paneer cubes cooked in our creamy signature makhni gravy.

Kadhai Paneer 480
Paneer & veggies cooked in rich red and brown gravy flavored with homemade Kadhai masala.

Desi Paneer Gotalo with Patti Pav ★ 520
A Table Tales speciality, unique & desi style tawa crumbled paneer with tangy & spicy gravy. Served with 4 pieces of Patti Pav.

Paneer Tikka Masala 490
Tandoori paneer served in a richness of red & brown gravy made with special tandoori spice mix.

Paneer Chatpata ★ 450
A very unique paneer & veggie preparation resembling flavors of chaat in tomato gravy with salad on top.

Lasooni Paneer 470
Succulent medium-sized paneer cubes tossed with minced garlic, enveloped in a rich brown gravy for a garlicky delight.

Paneer Do Pyaza 470
A classic preparation with paneer cubes & two types of onions, simmered in a rich onion gravy & adorned with special masalas.

Pahadi Paneer Tikka Masala 490
Tandoori paneer marinated in hariyali spice mix served with special spiced spinach gravy.

Palak Paneer 470
Most comforting spinach dish with creamy spinach gravy & paneer.

Paneer Bhurji 495
Classic punjabi dish with scrambled paneer & veggies in a mixture of makhani & brown gravy.

Paneer Tirangi 590
Paneer cooked & served in three distinct gravies: red & green gravies enriched with paneer & a white gravy enriched with cashew nuts.

KOFTAS & MORE

Cheese Butter Masala 480
Our Signature makhni gravy with succulent cheese cubes.

Cheesy Vegetable Kofta ★ 495
Vegetable Kofta with cheese in centre served on the bed of fragrant mix gravy.

Kaju Curry 490
Rich mixture of gravies loaded with cashews roasted in ghee.

Kaju Kofta ★ 495
Perfectly crisp yet soft cheese stuffed cashew kofta, cooked with roasted cashews in rich white gravy.

Soya Kheema with Patti Pav 495
A harmonious mix of soft soya granules in a mix fragrant gravy, accompanied by flavourful masalas, served with four pieces of patti pav.

Jeera Aloo 390
A mixture of spiced dish made of boiled potatoes & cumin seeds.

VEGETABLE

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- Desi Videsi** 480
A medley of local veggies like peas, carrots, green beans & bell peppers mingling with global favorites like zucchini, mushroom, corn & broccoli, all brought together in a mix fragrant gravy.
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- Veg Hyderabad**   450
Mix vegetables like green beans, carrots, cauliflower, american corn, peas, capsicum & onions cooked with our special spiced green gravy.
-
- Veg Shahi Korma**   470
Vegetables medley of carrots, green beans, peas and cauliflower in rich brown gravy prepared in the handi style.
-
- Hariyali Broccoli** 410
Marinated & Tandoori Broccoli on a bed of creamy tomato & spice-infused brown gravy, making it a perfect blend of smoky flavors & smooth richness.
-
- Veg Kolhapuri**  450
Our take on spicy Kolhapuri made with whole chillies & vegetables in fragrant mix gravy.
-
- Methi Matar Malai** 450
The most perfect combination of creamy white gravy paired with peas & methi.
-
- Subz Tirangi** 570
Vegetables cooked & served in three distinct gravies: red & green gravies featuring a medley of veggies like carrots, cauliflower, peas & green beans & a white gravy enriched with cashew nuts.

DAL

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- Dal Makhani**  430
A rich dish made with black lentils, lots of butter, cream & love.
-
- Dal Fry** 340
A wholesome dal made with a temper of jeera, onions, tomatoes & garlic.
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- Dal Tadka** 350
The most comforting dal simmered with jeera, garlic, ginger & chillies.

Breads

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Minimum Serving Size 50 gms

Plain Roti	60
Butter Roti	75
Garlic Coriander Roti	130
Plain Naan	95
Butter Naan	115
Garlic Naan 🍷	120
Hariyali Garlic Naan ★	160
Chatpata Naan ★	130
Pesto Olive Cheese Naan	195
Jalapeno Cream Cheese Naan ★	210
Mint Makhni Cheese Naan	210
Cheese Naan	190
Cheese Garlic Naan 🍷	195
Mughlai Roti	190
Lachha Paratha	140
Kulcha	140
Patti Pav (4pcs)	70

Indian RISHTA

Minimum Serving Size 450 gms

Veg Dum Biryani 460

A traditional rice dish slow-cooked to perfection with rice, paneer, vegetables, aromatic spices & makhmali gravy.

The OG Hyderabadi Biryani ★ 460

Authentic biryani layered with rice & vegetables like potatoes, carrots & cauliflower, baked with special housemade biryani masala dahi for the perfect dum, flavored with phudina & crispy onions.

Madras Rice 460

Aromatic rice adorned with exotic vegetables like mushrooms, bell peppers, zucchini & carrots, seasoned with a curry leaves tadka & a hint of coconut, making it a Madras culinary masterpiece.

Masala Khichdi 410

Aromatic comfort food made of rice & lentils slow cooked with carrots, peas & tomatoes finished with mild spices & ghee.

Palak Khichdi 430

Home-style spinach khichdi cooked with veggies & finished with mild spices, garlic & ghee.

Veg Pulao 350

A divine blend of mixed vegetables cooked with fragrant basmati rice & special spices.

Jeera Rice 270

Aromatic basmati rice cooked with a dollop of ghee & cumin seeds with coriander drizzled on top.

Steamed Rice 230

Basmati rice boiled to perfection to pair with any of the dals or subzis.

Sides

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Chaas	100
Masala chaas	110
Masala papad	90
Roasted papad	45
Fried papad	50
Raita Tomato Onion Raita / Cucumber Raita / Pineapple Raita	120
Plain curd	70
Sweet lassi	200
Sour Cream	80
Green salad	140
Kachumber	130

Desserts Desserts

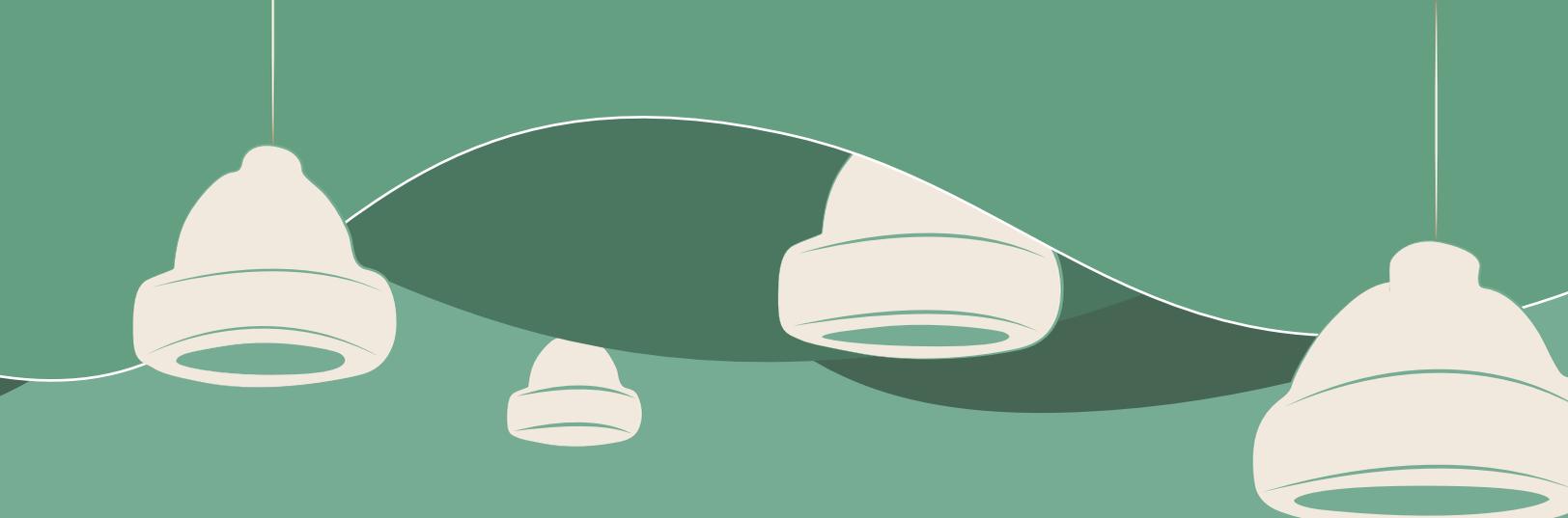
Minimum Serving Size 100 gms

Berry Cheesecake ★	330
Brownie with Ice Cream	290
Rabdi Gulab Jamun ★	370
Tiramisu ★	330
Chocolate Truffle Ball and Mousse	320
Chocolate Fondue Served with a seasonal fruit, cookies & sponge cake pieces.	330
Hot Chocolate Classic hot chocolate drink served with whipped cream & biscoff on top.	240
Ice Cream Sundae Flavours - Mango / Chocolate / Vanilla	350
Ice Cream Scoop Flavours - Chocolate / Vanilla / Mango / Kesar Pista / Coffee	100

* Ask our server for today's special dessert.



Here is
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We are glad you chose to eat with us. To enhance your experience at Table Tales, we would just like to make some humble requests:

We do not encourage outside food because we would like to be responsible for 100% of your experience at Table Tales.

Please give a minimum of 20 minutes for your order to be ready because Rome wasn't built in a day.

We don't expect you to cancel your order because we don't want to be disrespectful towards our culinarians.

To be dutiful towards the government policies, we will be charging GST on the bill.

If you wish to receive your food in a particular order, please let us know, we'll be happy to do so.

Our team would be happy to prepare your food in pure Jain preparation without potatoes if you prefer that.□

Menu Guide

-  - Table Tales Star Dish
-  - Spicy
-  - Not Available in Jain



Table Tales

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