
CASABLANCA
THE FINE DINING EXPERIENCE

# OUR STORY

Whether it's a Late night arrival, an early breakfast before your flight, or a post-meeting indulgence, Casablanca is always ready to serve. Our all day dining experience brings you a carefully curated selection of multi-cuisine delights, crafted to satisfy cravings at any hour.

Casablanca blends comfort,elegance, and personalized service, making every meal feel like a special occasion-no matter the time of day.

All calorie and allergy details are for reference only, based on our chef's recipes. Please use this information as a guide and make informed choices.

# MENU

## MOCKTAILS

**Virgin Mojito** 255
**Choose From: Mint/Green Apple/ Melon**
**(110kcal/200ml)**
A refreshing blend of freshly muddled mint, lemon wedges, demerara sugar, topped with Sprite and soda. Available in mint, green apple, and melon flavours.

**Sea Breeze Pina Colada** 255
**(110kcal/200ml)**
A smooth blend of fresh pineapple juice, vanilla ice cream, coconut cream, and sugar syrup.

**Frozen Guava Chilli Magic** 245
**(110kcal/200ml)**
Marinated paneer tossed with bell pepper, coriander, chillies in hawkers' style sauce.

**Hawaiian Fruit Punch** 310
**(110kcal/200ml)**
A rich blend of Tropicana fruit juice, vanilla ice cream, and fresh cream.

**Smoke Citrus Blast Mojito** 275
**(110kcal/200ml)**
A smoky citrus cooler made with orange, lemon, fresh mint, rock salt, sugar syrup, crushed ice, and sparkling water.

**Blue Lagoon** 310
**(110kcal/200ml)**
A chilled combination of blue curaçao and Sprite for a refreshing burst of flavour.

## OUR REGULARS

**Fresh Lime Soda – Sweet/Salted** 125
**(59kcal/180ml)**

**Buttermilk -Plain/Masala** 85
**(80 kcal/200ml)**

**Bottled Water** 100
**(200ml)**

**Aerated Beverage** 100
**(120 kcal/300ml)**

Vegetarian

Sesame Lupin Vegan Soya Nuts Peanuts Celery Gluten Mustard Milk Herbs Sulphites

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## OUR REGULARS

- **Lassi-Sweet/Salted** — 145
  (150kcal/180ml)
- **Kulhad Raita** — 110
  Choice of: Boondi / Mixed Vegetable / Pineapple
  (101kcal/100gm)

## SIDE MUNCHIES

- **Masala Papad** — 105
  ( 115kcal/ 25gm)
- **Roasted Papad/Fried Papad** — 50
  (70kcal/15gm)
- **Pineapple Cheese Chilli Papad** — 135
  ( 115kcal/ 25gm)
- **Italian Corn Cheese Papad** — 135
  ( 115kcal/ 25gm)

## SOUPS

- **Tomato Soup** — 190
  (73 kcal/200ml)
  Fresh red tomatoes served with buttery croutons.
- **Mexican Tortilla Soup** — 190
  (105kcal/200ml)
  A classic Mexican-style soup made with kidney beans, American corn, chilli, and coriander, served with crispy tortilla chips.
- **Spicy Chunky Minesetrone Soup** — 205
  (73 kcal/200ml)
  A fusion-style soup made with traditional ingredients, presented in our signature style.

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## SOUPS

**Broccoli Almond Soup** — 210
**(87kcal/200ml)**
A creamy soup enriched with greens and garnished with almonds.

**Manchow Soup** — 205
**(84kcal/200ml)**
A chopped vegetable soup flavoured with dark soy and topped with crispy noodles.

**Hot & Sour Soup** — 205
**(84kcal/200ml)**
A hearty vegetable soup enhanced with soy sauce and crushed white peppercorns.

**Lemon Corriender Soup** — 195
**(84kcal/200ml)**
A thick, comforting soup infused with fresh coriander and a squeeze of lemon.

**Shanghai Sweet Corn** — 205
**(84kcal/200ml)**
Traditional sweet corn soup loaded with seasonal vegetables.

**Tom Yam Phak** — 230
**(84kcal/200ml)**
A Thai vegetarian soup infused with galangal, lemongrass, exotic vegetables, and hot chilli.

**Burmese Khousuey** — 230
**(185kcal/200ml)**
A famous Burmese one-pot meal of noodles and vegetables cooked in a spicy coconut-scented curry, topped with fried onions and peanuts.

**Malaysian Laksa (Maeva Special)** — 230
**(200kcal/200ml)**
A famous Burmese one-pot meal of noodles and vegetables cooked in a spicy coconut-scented curry, topped with fried onions and peanuts.

## TANDOORI KEBABS

**Hara Bhara Kebab** — 315
**(382kcal/200gm)**
Every royal feast deserves an elegant beginning. These tender yet crispy kebabs are crafted with finely minced vegetables like potatoes, peas, and more, gently spiced and shallow-fried to perfection.

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## TANDOORI KEBABS

**Smokey Broccoli Peri Peri Tikka** — 375
**(210kcal/200gm)**
Chargrilled broccoli perfectly blended with peri-peri spices and yoghurt.

**Happy Singh Paneer Tikka** — 375
**(303kcal/250gm)**
A popular paneer tikka that needs no introduction.

**Purani Dilli Soya Chaap** — 375
**(255kcal/200gm)**
Soft and smoky soya chaap inspired by the flavours of Old Delhi, marinated with fresh curd, spices, and garlic, then grilled in the tandoor and served with mint sauce.

**Kali Mirch Paneer Tikka** — 385
**(303kcal/250gm)**
Soft and smoky soya chaap inspired by the flavours of Old Delhi, marinated with fresh curd, spices, and garlic, then grilled in the tandoor and served with mint sauce.

**Casablanca Signature Kebabs Sampler** — 710
**(720kcal/550gm)**
A platter of assorted kebabs featuring three types of paneer tikka, seekh kebab, hara bhara kebab, tandoori aloo, and tandoori broccoli, served with the chef's special dahi lachcha and mint chutney.

## GOURMET SPECIALITY PIZZA

**Princess Margarita** — 470
**(407kcal/200gm)**
Fresh tomato sauce, sliced tomatoes, mozzarella cheese, and oregano on a hand-tossed crust.

**Exotic Delight Pizza** — 495
**(544kcal/250gm)**
A flavourful combination of mushrooms, black olives, spicy jalapeños, golden corn, capsicum, onions, and tomatoes.

**Forever Treasure** — 525
**(544kcal/250gm)**
Fresh tomato sauce, cottage cheese, bell peppers, tomatoes, black olives, and fresh thyme on a unique spinach-flavoured dough.

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## NAANZAS

**Green Veggie Naanza** — 320
**(407kcal/200gm)**
Onion, garlic, corn, spinach, mixed vegetables, and three types of diced bell peppers marinated in the chef's special sauce, topped with cheese on a naan base.

**Smokey Paneer Tikka Naanza** — 350
**(407kcal/200gm)**
Cottage cheese marinated and chargrilled with Indian spices, onions, and three types of capsicum, topped with cheese on a naan base.

## INTERNATIONAL ON THE GO

### Choose From Pasta: Penne / Macaroni

**Arrabiata Pasta** — 470
**(510 kcal/280gm)**
Pasta tossed in a spicy tomato and hot pepper sauce, finished with olives and served with garlic bread.

**Pesto Pasta** — 470
**(510 kcal/280gm)**
Traditional penne pasta tossed in pesto sauce flavoured with fresh basil, olive oil, and cashew nuts.

**Alfredo Pasta** — 495
**(510 kcal/280gm)**
A creamy cheese sauce with exotic vegetables, finished with parsley.

**Calfornian Lasagne** — 530
**(510 kcal/280gm)**
A classic preparation of layered pasta sheets with grilled tomatoes, sauce, exotic vegetables, and mozzarella cheese.

**Baked Macaroni Pineapple** — 470
**(510 kcal/280gm)**
Macaroni and pineapple tossed in a creamy cheese sauce and baked to perfection.

**Aglio-E-Olio** — 470
**(510 kcal/280gm)**
A traditional pasta preparation tossed with olive oil, garlic, and classic seasoning.

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## SIZZLERS

**Awesome Indonesian** — 625
**(524 kcal/450gm)**
Thai-style fiery potatoes served on a bed of long noodles, topped with Thai chilli sauce and served with the chef's special fries and sautéed vegetables.

**Fet Pattaya Chilli Affair Express** — 650
**(524 kcal/450gm)**
Grilled paneer and vegetables served on skewers over wok-fried rice, with stir-fried vegetables, potato wedges, and burnt garlic sauce.

**Bbq Tomato Olive Flambe** — 615
**(524 kcal/450gm)**
Barbeque vegetables tossed in basil pesto sauce, served on a bed of buttered spaghetti with grilled onions, herbed potato wedges, and sautéed vegetables.

## PAN ASIAN RICE & NOODLES

**Schezwan Fried Rice** — 350
A much-loved classic that needs no introduction.

**Sambal Fried Rice** — 350
Thai-style spicy fried rice topped with garden-fresh exotic vegetables in sambal sauce.

**Wok Fried Rice** — 340
Seasonal oriental vegetables tossed with rice and burnt garlic.

**Wok Tossed Noodles** — 340
Stir-fried vegetable noodles tossed with assorted Chinese greens.

**Pad Thai Noodles** — 350
Flat noodles tossed with scallions, peppers, and basil in a unique Thai style, topped with crushed peanuts.

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## ASIAN TOSS-UP MAINS

- **Manchurian Hot Pot served with rice** — 390
  Crispy vegetable dumplings tossed with spices, scallions, and garlic-soy sauce.

- **Burnt Garlic Rice With Black Pepper Paneer Gravy** — 385
  Burnt garlic rice served with a zesty black pepper paneer gravy for a rich and tantalising flavour.

- **Veg Thai Green Curry/Red Curry & Steam Rice** — 385
  A strong and flavourful traditional Thai curry mellowed with seasonal vegetables, served with steaming hot rice.

## INDIAN ON THE GO

- **Paneer Makhanwala** — 430
  **(530kcal/250 gm)**
  Succulent paneer cooked in a creamy makhani gravy made with tomatoes and cashew nuts.

- **Paneer Taka Tak** — 510
  **( 825kcal/250gm)**
  A house specialty featuring paneer cubes loaded on skewers and tossed in spicy Awadhi gravy.

- **Paneer Lababdar** — 550
  **( 825kcal/250gm)**
  A house specialty of paneer batons tossed in the chef's special makhani gravy.

- **Paneer Tikka Masala** — 520
  **( 825kcal/250gm)**
  A traditional delicacy that needs no introduction.

- **Paneer Toofani** — 510
  **( 825kcal/250gm)**
  A spicy favourite made with cubed paneer in a rich, creamy onion-tomato gravy with freshly ground spices.

- **Paneer Butter Masala** — 520
  **( 825kcal/250gm)**
  Chunks of cottage cheese cooked in a rich buttery gravy made with onions, tomatoes, and spices.

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## INDIAN ON THE GO

**Kadhai Paneer** — 520
**(825kcal/250gm)**
Slow-cooked paneer with onions and capsicum, prepared in a flavourful kadhai-style masala.

**Cheese Butter Masala** — 550
**(825kcal/250gm)**
Chunks of processed cheese cooked in Amul butter-rich gravy with onions, tomatoes, and spices.

**Kaju Khada Masala** — 550
**(825kcal/250gm)**
A delicious twist on the classic kadhai masala, featuring roasted cashews in a tantalising creamy gravy.

**Khoya Kaju** — 550
**(825kcal/250gm)**
A traditional delicacy that needs no introduction.

**Casablanca Special Kofta** — 570
A Casablanca chef's special kofta preparation, crafted with rich flavours and signature seasoning.

**Malai Kofta** — 570
Soft koftas served in a rich, creamy, cashew-based mild gravy.

**Subz Kolhapuri** — 440
A traditional delicacy with bold Kolhapuri flavours.

**Subz Kadhai** — 440
Assorted vegetables cooked with onions, tomatoes, and freshly ground whole spices, simmered to a thick consistency.

**Subz Makhanwala** — 440
Mixed vegetables cooked in a creamy makhani gravy made with tomatoes and cashew nuts.

**Subz Diwani Handi** — 440
A house specialty featuring tender mixed vegetables cooked in a scented spinach gravy.

**Amritsari Keema Masala** — 450
Amritsari-style vegetarian keema tossed in our special Amritsari masala.

**Methi Mutter Malai** — 460
Assorted vegetables and peas cooked in a cashew-based gravy, finished with dry fruits and chopped methi.

**Aloo Jeera** — 325
Simple yet flavourful boiled potatoes tossed with cumin and asafoetida.

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## DAL

- **Dal Tadkewali** — 390
  Yellow lentils cooked to perfection and tempered with aniseeds, chilli, and garlic.
- **Dal Palak** — 390
  Yellow lentils simmered with shredded spinach & tempered with browned onions and garlic.
- **Dal Fry** — 380
  A yellow dal preparation tempered with red chillies and yellow chilli.
- **Dal Makhani** — 450
  Rich black lentils slow-cooked on dum and finished with cream and white butter.

## INDIAN BREADS

- **Tandoori Roti (plain/butter)** — 60/70
- **Missi Roti** — 110
- **Naan (plain/butter)** — 134/145
- **Kulcha (plain/butter)** — 134/145
- **Cheese Chilli Garlic Naan** — 170
- **Peri Peri Cheese Naan** — 170
- **Olive Cheese Garlic Naan** — 190
- **Oregano Parsley Naan** — 170
- **Bharwan Masaledar Kulcha** — 170
  Choose from: paneer/gobhi/aloo
- **Bharwan Masaledar Kulcha** — 130
  Choose from: paneer/gobhi/aloo
- **Laccha Paratha (Plain/Butter)** — 130/140
- **Rotiyon Ki Tokri** — 510
  A basket of assorted tandoori roti, butter naan, kulcha, methi pudina paratha, missi roti, and khasta roti.

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## INDIAN RICE & DUM BIRYANI

- **Steam Rice** — 255
- **Jeera Rice** — 290
- **Dal Khichdi / Palak Khichdi** — 325
  A comforting combination of lentils and rice cooked with spices in a sealed pot.
- **Masaledar Khichdi** — 370
  Lentils, rice, vegetables, and spices cooked together in a sealed pot.
- **Pulav Ki Peshkesh** — 360
  Choose from vegetable, matar, cheese masala, or Kashmiri pulao.
- **Hydrabadi Bhuna Masala Biryani** — 410
  A flavourful rice preparation with minced paneer, ground spices, and Indian vegetables, slow-cooked to retain its authentic flavour and served in an earthen pot.
- **Zaffar Bhai Dum Biryani** — 440
  Basmati rice tossed with spicy soya chaap, spices, and vegetables, infused with kewra water and served in an earthen pot with raita and house pickle.

## DESSERTS

- **Sizzling Brownie** — 310
  A tempting hot chocolate brownie drizzled with chocolate fudge sauce.
- **Casablanca Sundae Tower** — 330
  A delicious assembly of assorted ice cream, drizzled with dry fruits.

### Terms & Conditions:

- Once placed, an order cannot be cancelled.
- We require approximately 20 minutes to serve you better.
- Rights of admission are reserved.
- Management reserves the right to change or alter offerings without prior notice.

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