



LITHOSPHERE[®]

RESTAURANT

Menu

By



Soups

All our soups are single serving



Garlic Oriental Soup (160g) [Warm and comforting mix of veggies served the Oriental way]	320
Thukpa Soup (170g) [A traditional soup from the North-Eastern Cuisine related to Tibetan culture, prepared with noodles and classic veggies]	320
Lasagne Soup (180g) [Our twist on the All-Italian Superstar dish]	340
Philadelphia Cream Cheese Soup (170g) [A vibrant way to indulge into everyone's favourite cheese]	360
Creamy Roasted Pumpkin (170g) [This sun-kissed classic is low calorie & weight loss friendly... Moreover it's delicious]	340
Creme De Spinach with Feta & Chilly Oil (170g) [Wilted spinach is mixed through a silky smooth soup]	340
Creme De Italiano (170g) [Roasted tomato soup, topped with fresh creme & our In-house fresh herb oil]	340

 Add Chicken(60g) 80

*please ask the server for Gluten Free & Vegan options

All Rates are in INR, GST as applicable

Vegetarian Appetizers



Smoked Cottage Cheese & Spinach Fatayer (150g) [Delicately made stuffed parcel pies from the Levantine kitchens of Syria, Lebanon & Palestine]	499	Sichuan Styled Cottage Cheese (180g) [Wok charred cottage cheese tossed in spicy sauce made with Sichuan peppers]	540
Chip & Dip Platter (180g) [Appetizing In-house chips served with assortments of handcrafted creamy & chunky dips]	620	South East Asian Pesto Cottage Cheese (180g) [Wok tossed cottage cheese cubes with South East Asian style pesto made with Thai basil & peanuts]	620
Maggie Crumbled Cottage Cheese with spicy mayo (180g) [Yes, You heard it right. We found another way of eating the country's favourite instant noodles]	499	Bocconcini Stuffed Mushrooms (160g) [Baked farm fresh button mushrooms stuffed with fresh bocconcini & herbs served with garlic & herb cheese sauce]	700
Butter Garlic Kissed Mushrooms (180g) [Tender skillet roasted garlic & mushrooms liberally basted with butter]	520	 Paneer Chukka Fry (160g) [A spiced Mangalorean classic served semi dry with blend of spices]	620
Feta Herb Oil & Marinara Sauce served with Garlic Bread (140g) [An absolute original, herb oil with Feta cheese & marinara sauce served with in-house garlic bread]	520	Chimichurri Tawa Paneer Crostini (180g) [Crostini topped with our In-house special blend of tawa paneer & drizzled with Spanish green raw sauce]	620
* Basil Garlic Water Chestnuts (160g) [Gourmet water chestnuts & exotic bell peppers pan tossed with herby basil & fresh garlic]	520	Deconstructed Pita Platter (180g) [Our take on the Lebanese falafel served alongside with tzatziki, beetroot tahini, hummus & our in-house salsa]	730
		Caprese Crisps (180g) [Homemade khari crisps topped with fresh cherry tomato, bocconcini, basil & balsamic]	540

*subject to availability

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Non-Vegetarian Appetizers



LFC - Lithosphere Fried Chicken (180g)

[BBQ spice dusted tender chicken strips served with spicy mayo & garlic ranch]

620

Chicken Chukka Fry (180g)

[A spiced Mangalorean classic served semi dry with blend of spices]

620

Egg Goes Oriental (180g)

[An Indo-Chinese dish prepared using exotic spices and manchurian style sauce]
[Especially for Eggetarians]

620

Gochujang Chicken Lollipop (180g)

[Chicken lollipop tossed in Korean style honey glazed gochujang chilli sauce]

620

Thai Chicken Bites (180g)

[Tender chicken cubes marinated in Thai marination grilled and served with peanut sauce & sweet chilli aioli]

620

Lemon Coriander Chicken Skewers (180g)

[Succulent chicken skewers grilled and tossed in tangy coriander garlic & chilli dressing served with jalapeno coriander sauce]

620

Chimichurri Bhuna Chicken Crostini (180g)

[Crostini topped with our In-house special blend of bhuna chicken & drizzled with Spanish green raw sauce]

620

Kheema Chicken Tarts (180g)

[Crunchy tarts stuffed with not so spicy tawa chicken kheema]

650

Sichuan Styled Chicken (180g)

[Wok charred chicken tossed in spicy sauce made with sichuan peppers]

650

South East Asian Pesto Chicken (180g)

[Wok tossed chicken cubes with South East Asian style pesto made with Thai basil & peanuts]

740

Patrao's Goan Chilli Chicken (180g)

[Experience the bold & complex flavours of Goa]

680


Bevda Murgh (180g)

[Beer batter-fried chicken popcorn with peri-peri dust, strictly for the non-alcoholics]

620

Treats From Our Clay Tandoor



Aloo Nazakat (180g) [Crisp potato rings stuffed with our secret filling]	460
Nacho Nacho Paneer Seekh (160g) [Not the usual paneer seekh, Kebab with desi tadka]	510
Wasabi Paneer Tikka (180g) [An In-house speciality using the bold Japanese condiment]	510
Twistwala Aloo Cheese Ka Seekh (180g) [Melting cheese & mashed potato spiced with our In-house medium spicy masala]	520
Kasundi Malai Broccoli (180g) [Tender broccoli florets are generously coated in a luscious kasundi and malai sauce, creating a perfect balance of tangy and creamy flavours]	520
Multani Mushroom (180g) [Our In-house Mughlai spice blend marinated mushrooms cooked in the tandoor]	540
Home Style Paneer Tikka (180g) [The D'souza's home style tikkas, We take pride in sharing our favourite tikka marinade recipe]	540
 Masala Madness Veg Seekh (180g) [Veg kheema marinated with Lahori masala & cooked in tandoor]	520
Bhatti Wala Paneer (180g) [Punjab ka swaad in our bhatti wala paneer]	540

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Treats From Our Clay Tandoor



Wasabi Chicken Tikka (180g)	690
[An In-house specialty using the bold Japanese condiment]	
 Banjara Murgh Tikka (240g)	750
[Succulent pieces of chicken stuffed with spiced chicken mince, cooked to perfection in the clay tandoor]	
Barrah Mutton Kebab (220g)	750
[Extremely succulent pieces of mutton marinated with Mughlai spices and cooked to perfection]	
Cheesy Garlic Chicken Tikka (180g)	690
[We surrender to local taste, overnight marinated chicken cubes with oodles of cheese]	
Masala Murgh Ke Tinke (180g)	690
[Hot & spicy street food, bite size chicken cubes marinated in street style masalas]	
Dilliwali Chicken Drumstick (240g)	750
[Masala maar ke tangdis from the streets of Delhi]	
Home Style Chicken Tikka (180g)	690
[The D'souza's home style tikkas, We take pride in sharing our favourite tikka marinade recipe]	
Murgh/Gosht ka Seekh (180g)	690/800
[Chicken/Lamb mince marinated with In-house spices then cooked to perfection in our clay tandoor]	
Bhatti ke Murgh Tikka (180g)	690
[Punjab ka swaad in our bhatti wala murgh tikka]	

Pizza

Choose Your Crust on which you would like to devour our pizza toppings:

VEG

**SOURDOUGH
PIZZA**

(350g) 645₹

THIN CRUST

(260g) 500₹

Classic Margherita

Our Take on the Classic, with our In-house freshly made Tomato Sauce and Hand torn Basil

1868

Our In-house Tomato Sauce laced with a generous amount of America's favorite Tabasco sauce. Yes! Tabasco was first produced in 1868.

The Greek

Red Onions, Zucchini and Olives topped with Crumbled Feta & Lettuce

Farmhouse

Our Classic house blend cheese topped with jerk spice marinated bell peppers, Red Onions & Sun-dried Tomatoes

3 peppers

A Colourful medley of broiled bell peppers & Jalapeños for that Extra Zing

Magic Mushrooms

Earthy flavours of slow roasted assorted mushroom ragout drizzled with truffle Oil

Latino Heat

A Duet of olives, brined jalapeños

The Spiral

A Heady spin of our home made fresh Pesto over Bocconcini

NON-VEG

**SOURDOUGH
PIZZA**

(350g) 770₹

THIN CRUST

(260g) 590₹

Kansas BBQ

Chicken Tenders slathered with Kansas styled BBQ with our In-house blend Cheese

The Chicken Spiral

A smoked chicken version of our vegetarian classic 'the Spiral'

Sausage Feast

Slivers of Chicken sausages with smothered onions

The Meat Frenzy

A Hearty mix of smoked chicken, chicken ham & chicken sausages

EXTRA CHICKEN 60

ADD ONS 50

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Jalapenos
Extra Cheese

Mushrooms
Black Olives

3 Chillies
Pineapple

American Corn
Sun Dried Tomatoes

Mains



VEGETARIAN

[Inspired from our International travel diaries]

Layered Baked Pasta (330g) [Meticulously layered pasta served with layered herbed tomato sauce, Alfredo & aglio veg]	620	 Cottage Cheese Steak with Bhut Jolokia Sauce & Potato Pave(380g) [Tender cottage cheese carefully marinated and grilled with ghost peppers from East India served along side a layered potato cake]	750
Pasta & Cheese Ball Gratin (350g) [Medley of pasta, melting cheese balls & veggies gratinated in creamy pesto sauce]	650	Cottage Cheese Steak with Basil Bechamel Sauce (450g) [Stuffed cottage cheese steak served with basil infused bechamel sauce, bell pepper rice & saute veg. Perfect for our Non-spicy lovers]	750
Rosé Ravioli Bliss (350g) [Spinach & cottage cheese stuffed ravioli tossed in our in-house blend of cream & tomato sauce]	680	Pan Seared Veggies in Paprika Creamy Sauce (450g) [Garden fresh vegetables cooked in the classic paprika flavoured cream sauce served with herb butter rice]	750
Pasta Alla Burratta (380g) [Farfalle pasta tossed in herbs, capers, cherry tomato, garlic, olive oil, parmesan & chef's special sauce served along with fresh burrata]	799	Vegetable Steak with Curry Leaf Coriander Rice (450g) [Pan seared vegetable steak served with kasundi mustard sauce, curry leaf coriander rice & sago dumplings]	750
Cottage Cheese in Hot Garlic Sauce (450g) [Pan Asian style cottage cheese chunks tossed in hot garlic sauce served with coriander rice]	699	Risotto alla Genovese (350g) [Arborio rice cooked to perfection in a rich broth, then infused with the aromatic flavors of basil, garlic, and parmesan cheese]	699
Exotic Greens in Basil Soy Sauce (450g) [Exotic greens tossed in basil soy sauce served with aromatic burnt garlic rice]	699	Wild Mushroom & Truffle Oil Risotto (350g) [Button & Shiitake mushrooms cooked perfectly with Arborio rice]	750
Tangra Town Paneer (450g) [The first Indo-Chinese dish that came to India, we serve it with chilli garlic noodles or fried rice]	699		
Red Curry Khowsuey (450g) [An irresistible one pot, veg & noodle dish in an aromatic coconut curry broth]	750		


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Mains



Non-Vegetarian
[Inspired from our International travel diaries]

Layered Baked Pasta & Chicken (330g) [Meticulously layered pasta served with layered herbed tomato sauce, Alfredo & aglio veg & chicken]	699	Chicken Schnitzel with Spicy Tomato Bisque (380g) [Pan-fried crumbed & crispy chicken breast served with corn cheese & broccoli mash]	799
Chicken Steak with Basil Bechamel Sauce (450g) [Stuffed chicken steak served with basil infused bechamel sauce, Bell pepper rice & saute veg. Perfect for our Non-spicy lovers]	750	Juicy Lucy Chicken Steak (380g) [Chicken steak with a melting cheese core served with pepper garlic sauce, mashed potatoes & sauteed veggies]	799
Chicken Roulade with Black Pepper Jus & mashed potato(380g) [Intricately made stuffed chicken roll smeared with fresh cracked pepper pan drippings]	750	Chicken Parmigiana with Fettuccine Romesco Sauce (380g) [Crispy bread crumbs coated chicken, smothered in a traditional romesco (tomato based sauce) & fettuccine]	799
Tangra Town Chicken (450g) [Chilli chicken from the streets of Kolkata, served with chilli garlic noodles/fried rice]	750	Chicken Risotto (350g) [Herbed smoked chicken and perfectly cooked Arborio rice]	799
Chicken in Basil Soy Sauce (450g) [Tender chicken tossed in Oriental style basil soy sauce served with aromatic burnt garlic rice]	750	Chicken & Sun-dried Tomato Pesto Risotto (350g) [Arborio rice cooked to perfection in a rich chicken broth, then infused with the aromatic flavours of sun-dried tomato, garlic, and parmesan cheese]	799
Red Curry Chicken Khowsuey (450g) [Our version of the classic khowsuey with a zing of spice]	799	Herb Crusted Lamb Chops (380g) [Herb coated lamb chops served with wasabi green pea mash & sauteed veggies, sauce on the side]	899
 Tandoori Chicken Roulade with Desi Chatpata Sauce (380g) [Tandoori spiced chicken stuffed & char-grilled served with mustard fusion mashed potato & masala tossed vegetables]	799		

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INDIAN



Platters / Curries

Our carefully crafted Indian platters/curries have been painstakingly decided keeping in mind taste, texture, aromas and most importantly variety

Platter Meals are Single Serve & with: Dal of the day, Steamed rice, salad & (Roti / Naan)

Dal Tadka (500g/350g) 690/375

[Served with masala madness veg seekh] [*Only for Platter]

Anar Kofta (500g/350g) 690/490

[Potato & Pomegranate kofta in our signature creamy Indian gravy]

Paneer Butter Masala (500g/350g) 690/490


[A rich, creamy tomato based gravy generously smeared with butter]

Vilaiti Veg (500g/350g) 690/490

[Seasonal English veggies - bell peppers & zucchini skilfully prepared in a mild Indian curry]

Veg Khurchan (500g/350g) 690/490

[Punjabi dhaba style curry in rich brown gravy]

 Saoji Curry Paneer (500g/350g) 690/490

[This fiery & spicy curry from Nagpur – Maharashtra is a sure addiction if you crave heat, Its not only spicy but addictively tasty at the same time]
[adapted for local palate]

Mili Jhuli Sabzi (500g/350g) 720/490

[Beautiful combination of flavours with assorted vegetables]

Lithosphere Dal Makhani (500g/350g) 720/490

[Our slow simmered dal made with black urad is special to us. We take pride in serving this dal. Served with masala madness veg seekh] [*Only for Platter]

Brick Lane Paneer (500g/350g) 690/490

[Inspired from London's famous brick lane curry house]

Mom's Secret Paneer Curry (500g/350g) 690/490

[We're often asked what you eat at home, so here is one. Straight from our kitchen]

Lasooni Palak Masala (500g/350g) 690/490

[A true combination of 2 ingredients, spinach & garlic]

Paneer Khurchan (500g/350g) 690/490

[Cottage cheese in North Indian brown gravy]

Biryani

House Sp. Veg Biryani (400g) 575

Cheese Cube Biryani (400g) 590

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Platter Meals are Single Serves & with: Dal of the day, Steamed rice, salad & (Roti / Naan)

Butter Chicken (500g/350g) [A rich, creamy tomato based gravy generously smeared with butter]	780/599	Vilaiti Chicken (500g/350g) [Chicken skilfully prepared in mild Indian curry]	780/599
Desi Home Style Chicken Curry (500g/350g) [A slow cooked chicken in desi spices with thin curry consistency]	780/599	Vilaiti Mutton (500g/350g) [Mutton skilfully prepared in mild Indian curry]	865/699
🌶️ Saoji Curry Chicken (500g/350g) [This fiery & spicy curry from Nagpur – Maharashtra is a sure addiction if you crave heat, Its not only spicy but addictively tasty at the same time] [Adapted for local palate]	780/599	🌶️ Saoji Curry Mutton (500g/350g) [This fiery & spicy curry from Nagpur – Maharashtra is a sure addiction if you crave heat, Its not only spicy but addictively tasty at the same time] [Adapted for local palate]	865/699
Lithosphere Dal Makhani (500g/350g) [Our slow simmered dal made with black urad is special to us. We take pride in serving this dal. Served with murgh ka seekh] [*Only for Platter]	780/599	Mom's Secret Chicken Curry (500g/350g) [We're often asked what you eat at home, so here is one. Straight from our kitchen]	780/599
Murgh Khurchan (500g/350g) [Chicken cooked in thick North Indian brown gravy]	780/599	Mom's Secret Mutton Curry (500g/350g) [We're often asked what you eat at home, so here is one. Straight from our kitchen]	865/699
Kheema Pao (500g/350g) [Spicy mutton mince slowly cooked with spices served with butter loaded pao]	865/699	🌶️ Saoji Gosht Kheema (500g/350g) [Twice ground lamb mince cooked with Nagpur's famous spice blend] [Caution: irresistible]	799/599
Brick Lane Chicken (500g/350g) [Inspired from London's famous brick lane curry house]	780/599	Lasooni Palak Murgh Masala (500g/350g) [A true celebration of 2 ingredients, spinach & garlic]	780/599
Brick Lane Mutton (500g/350g) [Inspired from London's famous brick lane curry house]	865/699	Lamb Shank Rogan Josh (500g/350g) [“Rogan” in Persian means oil and “Josh” means Heat. Hence the name of this awesomely cooked tender lamb gravy that is cooked on the bone]	899/699

Biryani

House Sp. Chicken Biryani (with bone) (600g)	690	House Sp. Mutton Biryani (with bone) (600g)	820
House Sp. Prawns Biryani (400g)	1199		

[For boneless chicken (150g) 130]

[For boneless mutton (150g) 230]

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Skillets >>

Our take on a Swiss classic made with shredded potatoes that have been inspired by our travel memories

Classic Rösti (300g) 	750
Rösti with Aglio e Olio Vegetables (300g) 	750
Ghost Chilli Rösti (300g) 	750
Mushroom Ragout Rösti (300g) 	750
Chicken Tikka Rösti (300g) 	860

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<< Flat Bread

A delectable creation featuring freshly baked flat bread as its foundation, served with homemade dip. Take a pick from toppings of your choice.

Basil Cherry Tomato & Feta (250g) 	540
Wild Forest Mushroom (250g) 	540
Smoked Chicken & Jalapeno (250g) 	620
Sumac & Zatar Spiced Chicken (250g) 	620

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SIDES

Garlic Bread (150g)	290	Mashed Potatoes (200g)	345
French Fries (110g)	290	Sauteed Veggies (150g)	345
House Salad (110g)	290	Steamed Rice (150g)	220
Papad (Roasted/Fried) (10g)	50/55	Jeera Rice (150g)	240
Masala Papad (Roasted/Fried) (20g)	75/80	Extra Cheese	110

INDIAN BREADS

Tandoori Roti (40g)

Plain	80	Garlic	110	Masala	110
Butter	90	3 Chillies	110		

Naan (100g)

Plain	115	Butter	140	Hariyali	180
Garlic	180	Masala	180	Cheese	290

Cheese Garlic Naan 320

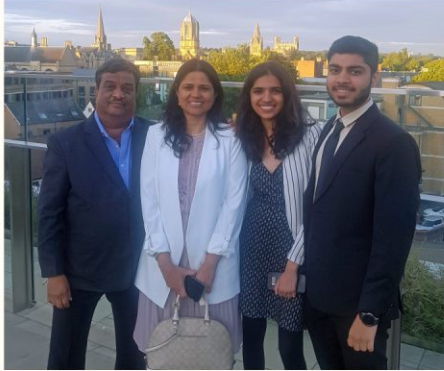
Multigrain Roti (100g)

Plain	130	Garlic	160	Masala	160
Butter	140	3 Chillies	160		

Paratha (70g)

Plain	120	Butter	140
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HISTORY



*Lithosphere,
the new venture by Upper Crust is New Dining experience for Amdavadis.
Backed by 32 years of experience of their parents Monisha & Lester D'Souza,
It is headed by the new generation.
Aditya, who studied hospitality management from Oxford Brookes in UK
Natasha who's a patisserie chef, trained at Le Cordon Bleu, London.*

*Lithosphere has a **Restaurant** serving contemporary Indian and European cuisines.*

Core - The Coffee shop paired with a **Boulangerie & Patisserie.**

*A 100 seater **Banquet** for all your event needs,
and **Altitude - The Rooftop Restaurant***



@lithosphere_uc

www.lithosphereuc.com

For Any Inquiries Call us on. +91 70691 88818 / +91 70691 44424

B/H Rajpath Club, Bodakdev, Ahmedabad 380054