

LITHOSPHERE®  
**ALTITUDE**  
The Rooftop

## SMALL PLATES

(Small sharing plates served with fresh hot pita)

<p><b>SMOKED OLIVE OIL HUMMUS (140g)</b> <span style="color: green;">■</span> <span style="float: right;">240</span> Chickpeas blended with rich sesame paste, garlic and smoked extra virgin olive oil</p> <p><b>PESTO HUMMUS (140g)</b> <span style="color: green;">■</span> <span style="float: right;">240</span> Hummus goes green!!! Classic hummus with a twist of fresh basil</p> <p><b>TZATZIKI (140g)</b> <span style="color: green;">■</span> <span style="float: right;">240</span> Rich creamy Greek yogurt, cucumber, garlic and dill leaves</p> <p><b>MUHAMMARA (140g)</b> <span style="color: green;">■</span> <span style="float: right;">240</span> Roasted bell pepper and chili dip</p> <p><b>BABA GANOUSH (140g)</b> <span style="color: green;">■</span> <span style="float: right;">240</span> Lebanese Eggplant dip</p> <p><b>MATBUCHA (140g)</b> <span style="color: green;">■</span> <span style="float: right;">240</span> Tangy and spicy tomato - cumin dip</p> <p><b>FALAFEL BALLS WITH SMOKED PAPRIKA TAHINI (140g)</b> <span style="color: green;">■</span> <span style="float: right;">240</span> Freshly ground chickpea falafel served with smoked paprika tahini &amp; matbucha</p> <p><b>HUMMUS WITH MUSHROOMS (160g)</b> <span style="color: green;">■</span> <span style="float: right;">275</span> Classic hummus topped with smoked paprika tossed mushrooms</p> <p><b>LABNEH CHEESE WITH MARINATED OLIVE AND CHERRY TOMATO (160g)</b> <span style="color: green;">■</span> <span style="float: right;">275</span> Creamy Greek yogurt topped with marinated cherry tomatoes and Kalamata olives</p> <p><b>HUMSHUKA (160g)</b> <span style="color: orange;">▲</span> <span style="float: right;">275</span> House specialty!! Hummus topped with shakshuka-egg poached in tangy tomato bell pepper sauce</p> <p><b>SKORDALIA (140g)</b> <span style="color: green;">■</span> <span style="float: right;">240</span> Roasted potato blended with feta, garlic and olive oil</p>	<p><b>TIROKAFTERI (140g)</b> <span style="color: green;">■</span> <span style="float: right;">240</span> Mezze dip made using feta, Greek yogurt, pepper, chilli and olive oil</p> <p><b>CILBIR (160g)</b> <span style="color: orange;">▲</span> <span style="float: right;">275</span> Poached egg served on dill flavoured labneh cheese topped with roasted chili and garlic oil</p> <p><b>EGGPLANT AND BELL PEPPER ROULADE STUFFED WITH FETA, PISTACHIO AND BASIL CREAM (160g)</b> <span style="color: green;">■</span> <span style="float: right;">275</span> Roasted eggplant and red peppers stuffed with chunky pistachio feta cream</p> <p><b>HARISSA MAPLE GLAZED COTTAGE CHEESE WITH FETA CREAM (160g)</b> <span style="color: green;">■</span> <span style="float: right;">275</span> Roasted cottage cheese marinated with a harissa maple sauce atop feta cream and toasted cashew</p> <p><b>CRISPY BAKED RAVIOLI WITH FETA PISTACHIO AND BASIL CREAM (160g)</b> <span style="color: green;">■</span> <span style="float: right;">275</span> Crunchy ravioli served on a bed of creamy feta and basil cream topped with toasted pistachio</p> <p><b>CRISPY BAKED RAVIOLI WITH RED PEPPER AND MUSHROOM RAGOUT (160g)</b> <span style="color: green;">■</span> <span style="float: right;">275</span> Crunchy ravioli served on a bed of pepper and mushroom ragout</p> <p><b>BOREKS (160g)</b> <span style="color: green;">■</span> <span style="color: orange;">▲</span> <span style="float: right;">275/299</span> Crisp Phyllo pastry stuffed with minced cottage cheese / chicken</p> <p><b>SPICED CHICKEN CRISPS (150g)</b> <span style="color: orange;">▲</span> <span style="float: right;">299</span> Pita crisps topped with spiced roasted chicken and toum sauce</p> <p><b>LEMON PARSLEY PRAWNS (140g)</b> <span style="color: orange;">▲</span> <span style="float: right;">425</span> Lemon garlic marinated grilled prawns</p>
---	---

## MEZZE PLATTER ■ 420

Consisting of small portions of hummus, tahini, muhammara, tzatziki along with pita, lavash, falafel, marinated olives and feta

### ■ SALADS

<b>CITRUS GREEN SALAD (200g)</b>	<b>385</b>
Orange segments, green apple, cucumber, bell peppers, cherry tomatoes, dill, parsley and sumac dressing	
<b>CLASSIC GREEK SALAD (200g)</b>	<b>385</b>
<b>BURRATA SALAD (200g)</b>	<b>425</b>
Fresh burrata served Marinated kalamata olives and cherry tomatoes, basil, lettuce, caramelized orange, balsamic dressing and sour dough crisps	

### ▲ SHAWARMA

<b>REGULAR SHAWARMA ROLL (200g)</b>	<b>320</b>
<b>ONLY CHICKEN SHAWARMA (250g)</b>	<b>390</b>
<b>CLASSIC SHAWARMA PLATE (250g)</b>	<b>390</b>
Kubbos topped with shredded chicken, pickled veggies and garlic aioli	

### ■ FROM THE GRILL

<b>SOUVLAKI (250g)</b> <span style="color: green;">■</span> <span style="color: orange;">▲</span>	<b>425/525</b>
Zesty cottage cheese / chicken skewers served with warm pita and house salad	
<b>SHISH TAWOOK (250g)</b> <span style="color: green;">■</span> <span style="color: orange;">▲</span>	<b>425/525</b>
Cottage cheese / chicken skewers marinated in yogurt, garlic and spices	
<b>CHICKEN ADANA KEBABS (250g)</b> <span style="color: orange;">▲</span>	<b>599</b>
<b>MINCED LAMB KEBABS (250g)</b> <span style="color: orange;">▲</span>	<b>699</b>
<b>GREEN HARISSA FISH/PRAWNS SKEWERS (250g)</b> <span style="color: orange;">▲</span>	<b>629/749</b>
Fish / prawns skewers marinated in a spicy green sauce, yogurt and cumin	
<b>CHERMOULA SKEWERS (250g)</b>	<b>425/525/749</b>
Vegetables / chicken / prawns skewers coated in citrus, garlic, parsley and coriander marinade	
<b>HARISSA SKEWERS (250g)</b> <span style="color: green;">■</span> <span style="color: orange;">▲</span>	<b>425/525/625</b>
Harissa spiced cottage cheese / chicken / lamb skewers	

### ■ SKILLETTS

<b>ZUCCHINI &amp; FETA SHAKSHUKA (240g)</b> <span style="color: green;">■</span>	<b>350</b>
Roasted Zucchini and Feta cheese cooked in chunky bell pepper and tomato sauce	
<b>CAPONATA (240g)</b> <span style="color: green;">■</span>	<b>350</b>
House special Sweet and sour mélange of vegetables	
<b>SHAKSHUKA (240g)</b> <span style="color: orange;">▲</span>	<b>370</b>
Eggs poached in chunky bell pepper and tomato sauce topped with feta and parsley	
<b>COTTAGE CHEESE/CHICKEN WITH ORZO AND TOMATO (240g)</b> <span style="color: green;">■</span> <span style="color: orange;">▲</span>	<b>420</b>
Tender cottage cheese/chicken cubes cooked with Orzo pasta and cherry tomatoes	

\*Above all rates are in INR, GST as applicable

LITHOSPHERE®

# ALTITUDE

The Rooftop

## BIG PLATES

<b>LABLABI (390g)</b> <span style="color: green;">■</span>	629	<b>BAKED EGGPLANT MOUSSAKA (320g)</b> <span style="color: green;">■</span>	675
Tunisian chickpea stew			
<b>FETA FIESTA CHICKEN / COTTAGE CHEESE (320g)</b> <span style="color: green;">■</span> <span style="color: orange;">▲</span>	750	<b>TRUFFLE BUTTER AGNOLOTTI (320g)</b> <span style="color: green;">■</span>	699
Feta & roasted pepper stuffed chicken breast/cottage cheese steak, smoked pepper sauce, sauteed greens, potato mousse		Bell pepper cream cheese mousse agnolotti with truffle butter sauce	
<b>FENSENJAN (400g)</b> <span style="color: orange;">▲</span>	750	<b>CONCHIGLIE SYMPHONY (320g)</b> <span style="color: green;">■</span> <span style="color: orange;">▲</span>	729
Pomegranate and walnut flavored chicken stew		Chicken / cottage cheese and herb stuffed conchiglie pasta served with romesco sauce	
<b>MEDITERRANEAN CHICKEN / COTTAGE CHEESE (320g)</b> <span style="color: green;">■</span> <span style="color: orange;">▲</span>	750	<b>MEATBALLS MEDLEY (340g)</b> <span style="color: orange;">▲</span>	790
Grilled chicken, banana pepper dip and Fattoush		Chicken and olive meatballs served with parsley olive rice	
<b>ZESTY HARISSA FUSION (375g)</b> <span style="color: orange;">▲</span>	750	<b>FISHERMAN'S DELIGHT (350g)</b> <span style="color: orange;">▲</span>	849/999
Harissa maple glazed chicken served with caponata and mash potato		Herb crusted fish / prawns, smashed potatoes and confit vegetables	
<b>BRAISED LAMB CHOPS (320g)</b> <span style="color: orange;">▲</span>	999		
Lamb chops braised in aromatic broth served with herbed rice and sautéed veggies			

## PIZZA

Choose Your Crust: [ New York Style / Sourdough ]

<b>AGLIO 'E' OLIO (350g)</b> <span style="color: green;">■</span>	645
Tomato sauce, confit garlic, basil, parmesan cheese	
<b>TRUFFLE MUSHROOM (350g)</b> <span style="color: green;">■</span>	645
Tomato sauce, sautéed mushrooms, truffle oil, oregano	
<b>MIDDLE EASTERN (350g)</b> <span style="color: green;">■</span>	645
Hummus, olive oil, olives, sundried tomato, capers, feta, parsley	
<b>THE GREEK (350g)</b> <span style="color: green;">■</span>	645
Red onions, zucchini and olives topped with crumbled feta & lettuce	
<b>PINK PANTHER (350g)</b> <span style="color: green;">■</span>	645
Spicy tomato cream, olives, jalapenos, onions, bell peppers, bocconcini, basil	
<b>HERB CHICKEN (350g)</b> <span style="color: orange;">▲</span>	770
Tomato sauce, herb roasted chicken, parsley	
For Add on Chicken (60g)    60    For Add on Toppings (50g)    50	

## TAWA SE

Choose Your Masala: [ Bhuna / Tawa / Boti / Hara / Special Fry ]

<b>MIX SUBZI (200g)</b> <span style="color: green;">■</span>	240
<b>ANDA (200g)</b> <span style="color: orange;">▲</span>	240
<b>PANEER (200g)</b> <span style="color: green;">■</span>	299
<b>CHICKEN (With Bone) (200g)</b> <span style="color: orange;">▲</span>	299
<b>MUTTON (With Bone) (200g)</b> <span style="color: orange;">▲</span>	425
<b>MUTTON CHAAP (200g)</b> <span style="color: orange;">▲</span>	425
<b>GURDA KALEJI (200g)</b> <span style="color: orange;">▲</span>	499
<b>BHEJA FRY (200g)</b> <span style="color: orange;">▲</span>	499
<b>FISH (200g)</b> <span style="color: orange;">▲</span>	599
<b>UC SPECIAL KHEEMA (250g)</b> <span style="color: orange;">▲</span>	660
<b>PRAWNS (200g)</b> <span style="color: orange;">▲</span>	999
For Boneless Chicken (100g)    99    For Boneless Mutton (100g)    199	
Extra Cheese (30g)    45	

## SIDES

<b>NAAN (100g)</b> <span style="color: green;">■</span>	[ Plain (115), Butter (140), Garlic (180), Hariyali (180), Masala (180), Cheese (290), Cheese Garlic (320) ]
<b>Tandoori Roti (40g)</b> <span style="color: green;">■</span>	[ Plain (80), Butter (90), Garlic (110), 3 Chillies (110), Masala (110) ]
<b>Pita Bread (1 Pc) (65g)</b> <span style="color: green;">■</span>	80
<b>Sourdough Bread (3 slices) (60g)</b> <span style="color: green;">■</span>	60
<b>Steamed Rice (150g)</b> <span style="color: green;">■</span>	220
<b>French Fries (120g)</b> <span style="color: green;">■</span>	220

\*Above all rates are in INR, GST as applicable