



LITHOSPHERE[®]

RESTAURANT

Menu

By





Philadelphia Cream Cheese Soup

Soups

All our soups are single serving



Garlic Oriental Soup (160g)	355
<i>[Warm and comforting mix of veggies served the Oriental way]</i>	
Jade Garden Soup (160g)	355
<i>[A Pan-Asian style broth made of green leafy vegetables]</i>	
Mediterranean Bisque (160g)	375
<i>[A hearty smooth bisque with middle eastern flavours]</i>	
Philadelphia Cream Cheese Soup (170g)	425
<i>[A vibrant way to indulge into everyone's favourite cheese]</i>	
Creamy Roasted Pumpkin (170g)	375
<i>[This sun-kissed classic is low calorie & weight loss friendly... Moreover it's delicious]</i>	
Creme De Spinach with Feta & Chilly Oil (170g)	390
<i>[Wilted spinach is mixed through a silky smooth soup]</i>	
Creme De Italiano (170g)	375
<i>[Roasted tomato soup, topped with fresh creme & our In-house fresh herb oil]</i>	



Add Chicken(60g)

90

History of Goa

Goa, India's smallest state, has a rich history shaped by its unique blend of Indian and Portuguese influences. Once a thriving port in ancient India, it was ruled by Hindu and Muslim dynasties before the Portuguese arrived in 1510. Over 450 years of Portuguese rule introduced new ingredients, culinary techniques, and a love for bread, vinegar, and spices, blending seamlessly with Goan traditions. This cultural fusion is what gives Goan cuisine its distinct character: aromatic curries, fiery spices, coconut-based gravies, and the unmistakable influence of Indo-Portuguese flavors. Liberation of Goa from the Portuguese was on 17 Dec 1961

Goan Cuisines:

Ambotik: Literally meaning "sour and spicy". A traditional curry characterized by a balanced blend of sour and spicy flavours achieved with ingredients like tamarind, vinegar and red chilies

Balchao: A method of cooking and preserving fish or prawns in a spicy and sour tomato-chili sauce, resembling a pickle, best had with Goan poe bread

Recheado: A fiery and tangy goan spice paste, known for its vibrant flavor and versatility this spice masala comprises of ground kashmiri chilies and locally grown whole spices blended together with toddy vinegar

Cafreal: A zesty blend of fresh green herbs, spices and tangy lime. This preparation style offers a delightful balance of heat and freshness.

Caldine: A fragrant, mild, creamy yellow green coconut curry. This dish stands out for its delicate coconut base, which gives it a creamy, rich texture.

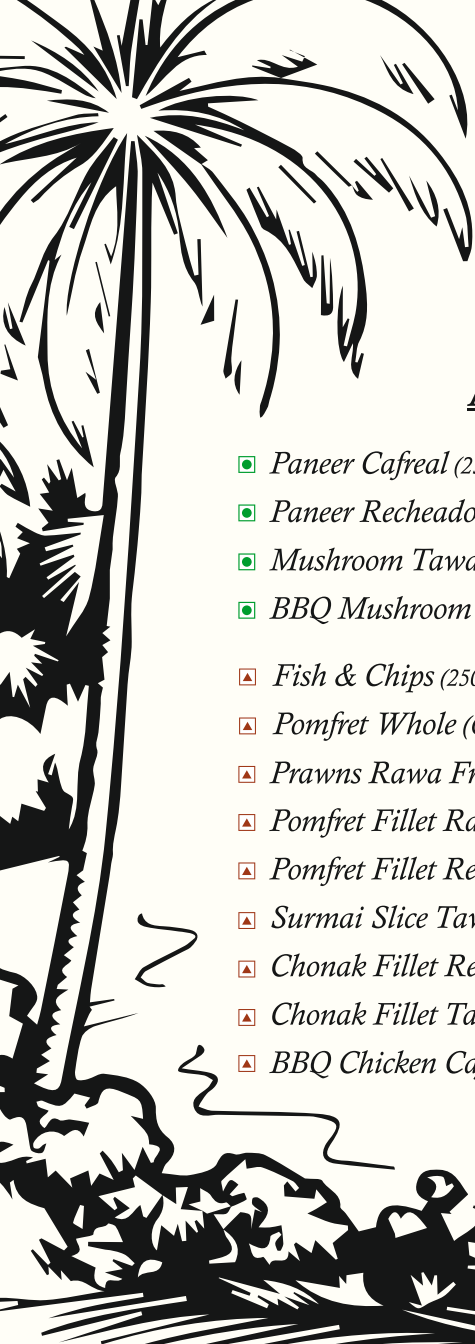
Lemon Butter Garlic: A shack favourite style preparation. Choice of protein tossed in refreshing zesty, buttery garlic goodness

Rawa fry: Marinated and rolled in semolina, to add that crunch!!

Xacuti: A cultural fusion of portuguese flavours and indian spices, this aromatic curry is made with complex spicing, including white poppy seeds, sliced onions, toasted grated coconut, and large dried red chillies.

Vindaloo: A spicy, tangy curry with deep portuguese roots. Known for its fiery heat, the curry is made with vinegar, garlic, ginger, and a blend of aromatic spices.





Goan Cuisine

By the D'Souza's



Appetizers

■ <i>Paneer Cafreal (250g)</i>	770
■ <i>Paneer Recheado (250g)</i>	770
■ <i>Mushroom Tawa Fry (250g)</i>	770
■ <i>BBQ Mushroom Cafreal (250g)</i>	770
▲ <i>Fish & Chips (250g)</i>	1265
▲ <i>Pomfret Whole (Goan Style Recheado) (300-350g)</i>	1540
▲ <i>Prawns Rawa Fry (250g)</i>	1430
▲ <i>Pomfret Fillet Rawa Fry (250g)</i>	1270
▲ <i>Pomfret Fillet Recheado (250g)</i>	1270
▲ <i>Surmai Slice Tawa Fry (250g)</i>	990
▲ <i>Chonak Fillet Recheado (250g)</i>	990
▲ <i>Chonak Fillet Tawa Fry (250g)</i>	990
▲ <i>BBQ Chicken Cafreal (250g)</i>	770

Main Course

■ <i>Paneer & Vegetable in Caldine Curry (350g)</i>	825
■ <i>Paneer & Vegetable in Recheado Curry (350g)</i>	825
■ <i>Mushroom Xacuti (350g)</i>	825
▲ <i>Chicken Xacuti (350g)</i>	825
▲ <i>Chicken Vindaloo (350g)</i>	825
▲ <i>Pomfret Ambotik (350g)</i>	1430
▲ <i>Pomfret in Recheado Curry (350g)</i>	1430
▲ <i>Surmai in Caldine Curry (350g)</i>	1210
▲ <i>Surmai Ambotik (350g)</i>	1210
▲ <i>Prawns Balchao (350g)</i>	1375
▲ <i>Prawns in Recheado Curry (350g)</i>	1320

Accompaniments

■ <i>White Rice (150g)</i>	199
■ <i>Goan Poe (1 Pc)</i>	55

On Pre-Orders / As Per Availability

▲ *Tiger Prawns* ▲ *Lobster*

All Seafood is subject to availability
as per seasonal catch

All Rates are in INR, GST as applicable

South East Asian Pesto Cottage Cheese



Vegetarian Appetizers



Cottage Cheese & Spinach Fatayer (150g)	575	Sichuan Styled Cottage Cheese (180g)	599
<i>[Delicately made stuffed parcel pies from the Levantine kitchens of Syria, Lebanon & Palestine]</i>		<i>[Wok charred cottage cheese tossed in spicy sauce made with Sichuan peppers]</i>	
Vegetable Cantonese Wrappers (180g)	599	South East Asian Pesto Cottage Cheese (180g)	685
<i>[Exotic veggies wrapped in thin wheat sheets, fried and tossed in Cantonese style sauce]</i>		<i>[Wok tossed cottage cheese cubes with South East Asian style pesto made with Thai basil & peanuts]</i>	
* Crunchy Cheesy Peri Peri Lotus Stem (180g)	685	Cheese Burst Mushrooms (180g)	685
<i>[Crispy lotus stem dusted with peri peri and drizzle of paprika cheese sauce]</i>		<i>[Crispy fried farm fresh button mushrooms stuffed with garlic cream cheese and tossed in spicy secret sauce]</i>	
Butter Garlic Kissed Mushrooms (180g)	575	 Paneer Chukka Fry (160g)	685
<i>[Tender skillet roasted garlic & mushrooms liberally basted with butter]</i>		<i>[A spiced Mangalorean classic served semi dry with blend of spices]</i>	
Feta Herb Oil & Marinara Sauce Served With Garlic Bread (140g)	575	Chimichurri Tawa Paneer Crostini (180g)	685
<i>[An absolute original, herb oil with Feta cheese & marinara sauce served with in-house garlic bread]</i>		<i>[Crostini topped with our In-house special blend of tawa paneer & drizzled with Spanish green raw sauce]</i>	
* Basil Garlic Water Chestnuts (160g)	575	Deconstructed Pita Platter (220g)	799
<i>[Gourmet water chestnuts & exotic bell peppers pan tossed with herby basil & fresh garlic]</i>		<i>[Our take on the Lebanese falafel served alongside with tzatziki, muhammara, hummus & our in-house salsa]</i>	
		Aglio E Olio Pasta Burrata (220g)	770
		<i>[Farfalle pasta tossed in herbs, capers, cherry tomato, garlic, olive oil, parmesan & chef's special sauce served along with fresh burrata]</i>	

Chicken Chukka Fry



Non-Vegetarian Appetizers



LFC - Lithosphere Fried Chicken (180g) 685

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

Chicken/Prawns Chukka Fry (180g) 685/1375

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

Egg Goes Oriental (180g) 685

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

Gochujang Chicken Lollipop (180g) 685

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

Sriracha Chicken (180g) 685

[Tender sliced chicken tossed in the hot sriracha sauce with bell peppers]

Lemon Coriander Chicken/Prawns Skewers (180g) 685/1375

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

Chili Garlic Butter Prawns (180g) 1375

[A classic buttery preparation with a zing of red chili, served with garlic bread]

Chicken Cantonese Wrappers (180g) 715

[Asian flavoured chicken mince wrapped in thin wheat sheets, fried and tossed in Cantonese style sauce]

Sichuan Styled Chicken (180g) 715

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

South East Asian Pesto Chicken (180g) 815

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

Mediterranean Hummus with Chicken (200g) 750

[Creamy and smooth hummus topped with Spiced chicken and pickled veggies]

Basil Garlic Fish/Prawns (180g) 860/1375

[Fish/Prawns and bell peppers pan tossed in basil & garlic]

Aloo Nazakat



Wasabi Paneer Tikka



Treats From Our Clay Tandoor



Aloo Nazakat (180g) **560**

[Crisp potato rings stuffed with our secret filling]

Cocktail Cheese Kebab (160g) **595**

[Crisp tikkis with a cheesy core!]

Wasabi Paneer Tikka (180g) **595**

[An In-house speciality using the bold Japanese condiment]

Dakshini Paneer Tikka (180g) **595**

[Our In-house Southern spice blend marinated paneer cooked in tandoor]

Malai Broccoli (180g) **595**

[Tender broccoli florets are generously coated in a creamy malai marinate]

Multani Mushroom (180g) **595**

[Our In-house Mughlai spice blend marinated mushrooms cooked in the tandoor]

Home Style Paneer Tikka (180g) **595**

[The D'souza's home style tikkas, We take pride in sharing our favourite tikka marinade recipe]

 **Masala Madness Veg Seekh** (180g) **575**

[Veg kheema marinated with Lahori masala & cooked in tandoor]

Bhatti Wala Paneer (180g) **599**

[Punjab ka swaad in our bhatti wala paneer]

Wasabi Chicken Tikka



Barrah Mutton Kebab



Treats From Our Clay Tandoor



Wasabi Chicken Tikka (180g) 760

[An In-house specialty using the bold Japanese condiment]

Banjara Murgh Tikka (240g) 855

[Succulent pieces of chicken stuffed with spiced chicken mince, cooked to perfection in the clay tandoor]

Barrah Mutton Kebab (220g) 855

[Extremely succulent pieces of mutton marinated with Mughlai spices and cooked to perfection]

Cheesy Garlic Chicken Tikka (180g) 760

[We surrender to local taste, overnight marinated chicken cubes with oodles of cheese]

Dakshini Chicken Tikka (180g) 760

[Our In-house Southern spice blend marinated chicken cooked in tandoor]

Dilliwali Chicken Drumstick (240g) 825

[Masala maar ke tangdis from the streets of Delhi]

Home Style Chicken Tikka (180g) 760

[The D'souza's home style tikkas, We take pride in sharing our favourite tikka marinade recipe]

Murgh/Gosht ka Seekh (180g) 760/880

[Chicken/Lamb mince marinated with In-house spices then cooked to perfection in our clay tandoor]

Bhatti ke Murgh Tikka (180g) 760

[Punjab ka swaad in our bhatti wala murgh tikka]

Kashmiri Chicken/Prawns Tikka (180g) 760/1375

[Succulent chicken/prawns marinated in yogurt, saffron and traditional Kashmiri spices and cooked in tandoor]

Tandoori Cheesy Fish/Prawns (180g) 990/1550

[fish/prawns marinated in yogurt and spices, cooked in tandoor and topped with cheese]

Bhut Jolokia Prawns (180g) 1375

[An In house speciality using the bold Japanese Condiment]

Tandoori Whole Pomfret (250g) 1430

[As per size & availability]



Sourdough Pizza



Thin Crust Pizza



Pizza



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

VEG

SOURDOUGH PIZZA

(350g) 715₹

THIN CRUST

(260g) 610₹

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) 850₹

THIN CRUST

(260g) 720₹

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

ADD TOPPING TO YOUR PIZZA 55

Jalapenos / Mushrooms / Black Olives / 3 Chillies / Pineapple / American Corn / Sun-dried Tomatoes

EXTRA CHICKEN 70
ADD BURRATA 240

All Rates are in INR, GST as applicable

*Cottage Cheese Steak
with Basil Bechamel Sauce*



Mains



VEGETARIAN

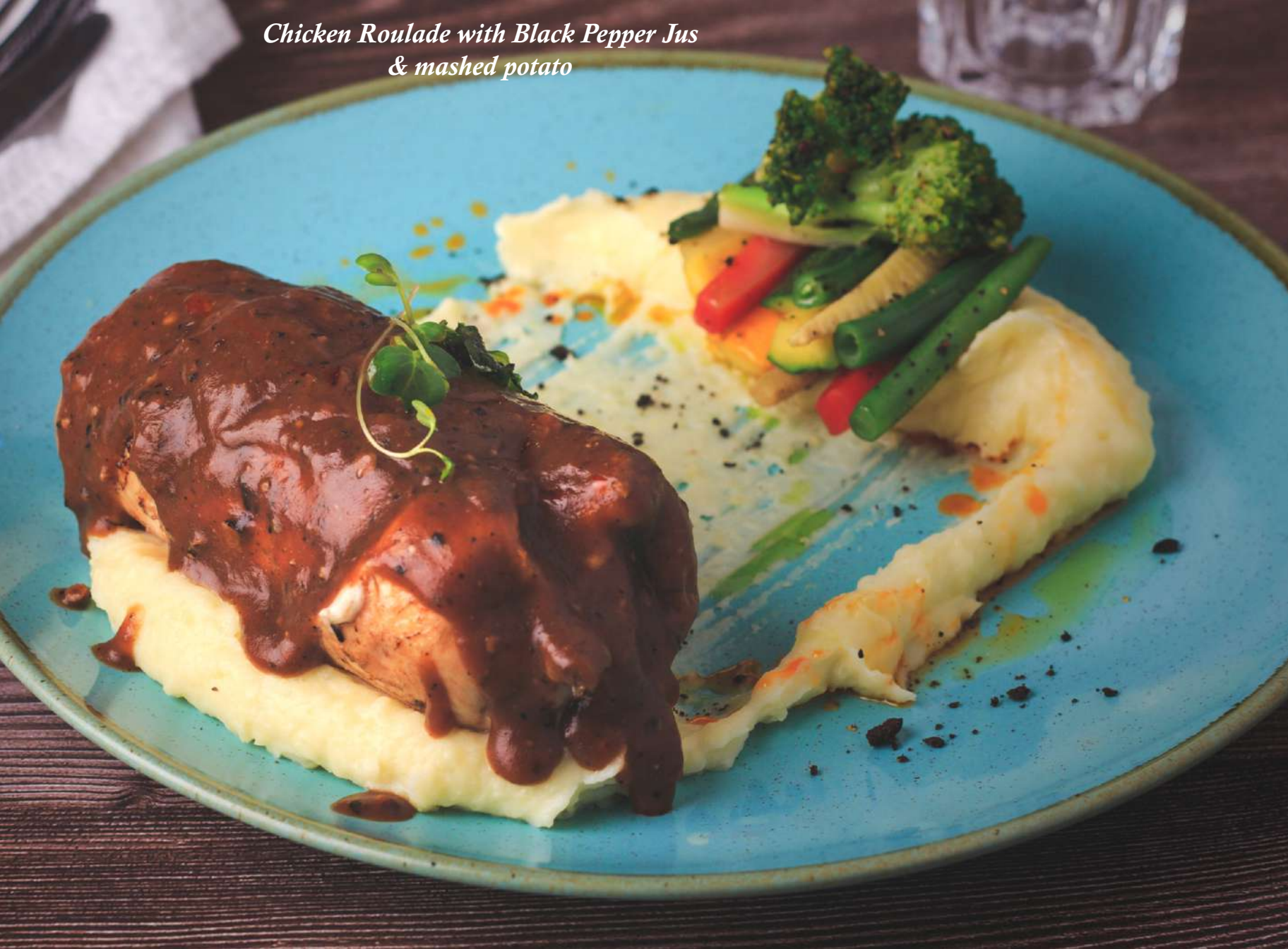
[Inspired from our International travel diaries]

Layered Baked Pasta (330g) <i>[Meticulously layered pasta served with layered herbed tomato sauce, Alfredo & Aglio veg]</i>	680	Red Curry Khowsuey (450g) <i>[An irresistible one pot, veg & noodle dish in an aromatic coconut curry broth]</i>	825
Pasta & Cheese Ball Gratin (350g) <i>[Medley of pasta, melting cheese balls & veggies gratinated in creamy pesto sauce]</i>	715	 Peri Peri Vegetable Steak & 100 Layer Potato (380g) <i>[House special vegetable steak served with peri peri sauce, vegetables and a 100 layer potato sticks]</i>	825
Rosé Ravioli Bliss (350g) <i>[Spinach & cottage cheese stuffed ravioli tossed in our in-house blend of cream & tomato sauce]</i>	750	Cottage Cheese Steak with Basil Bechamel Sauce (450g) <i>[Stuffed cottage cheese steak served with basil infused bechamel sauce, bell pepper rice & saute veg. Perfect for our Non-spicy lovers]</i>	825
Spaghetti Alla Burratta (380g) <i>[Spaghetti pasta tossed in a Herb pesto and topped with fresh burratta]</i>	880	Gnocchi (350g) <i>[Soft potato and parmesan dumplings tossed in sauce of choice - brown butter, basil pesto and Arrabiata]</i>	770
Cottage Cheese in Hot Garlic Sauce (450g) <i>[Pan Asian style cottage cheese chunks tossed in hot garlic sauce served with coriander rice]</i>	770	Risotto alla Genovese (350g) <i>[Arborio rice cooked to perfection in a rich broth, then infused with the aromatic flavors of basil, garlic, and parmesan cheese]</i>	770
Exotic Greens in Basil Soy Sauce (450g) <i>[Exotic greens tossed in basil soy sauce served with aromatic burnt garlic rice]</i>	770	Wild Mushroom & Truffle Oil Risotto (350g) <i>[Button & Shiitake mushrooms cooked perfectly with Arborio rice]</i>	825
Tangra Town Paneer (450g) <i>[The first Indo-Chinese dish that came to India, we serve it with chilli garlic noodles or fried rice]</i>	770		

*please ask the server for Gluten Free & Vegan options

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*Chicken Roulade with Black Pepper Jus
& mashed potato*



Mains



NON-VEGETARIAN

[Inspired from our International travel diaries]

Layered Baked Pasta & Chicken (330g) 770

[Meticulously layered pasta served with layered herbed tomato sauce, Alfredo & aglio veg & chicken]

Chicken Steak with Basil Bechamel Sauce (450g) 855

[Stuffed chicken steak served with basil infused bechamel sauce, Bell pepper rice & saute veg. Perfect for our Non-spicy lovers]

Chicken Roulade with Black Pepper Jus & Mashed Potato (380g) 825

[Intricately made stuffed chicken roll smeared with fresh cracked pepper pan drippings]

Tangra Town Chicken (450g) 825

[Chilli chicken from the streets of Kolkata, served with chilli garlic noodles/fried rice]

Chicken in Basil Soy Sauce (450g) 825

[Tender chicken tossed in Oriental style basil soy sauce served with aromatic burnt garlic rice]

Red Curry Chicken Khowsuey (450g) 880

[Our version of the classic khowsuey with a zing of spice]

Chicken Ala Kiev (380g) 880

[Crumb fried chicken roulade with a buttery filling, served with creamy brown sauce, garlic cauliflower mash and vegetables]

Peri Peri Chicken Steak & 100 Layer Potato (380g) 880

[Chicken steak served with peri peri sauce, vegetables and a 100 layer potato sticks]

Juicy Lucy Chicken Steak (380g) 880

[Chicken steak with a melting cheese core served with pepper garlic sauce, mashed potatoes & sauteed veggies]

Chicken Parmigiana (380g) 880

[Crispy bread crumbs coated chicken, topped with tomato sauce and cheese, served with pesto tossed gnocchi and salad]

Chicken Risotto (350g) 880

[Herbed smoked chicken and perfectly cooked Arborio rice]

Chicken & Peri Peri Risotto (350g) 880

[Arborio rice cooked to perfection in a rich chicken broth, then infused with the favourite peri peri sauce and parmesan cheese]

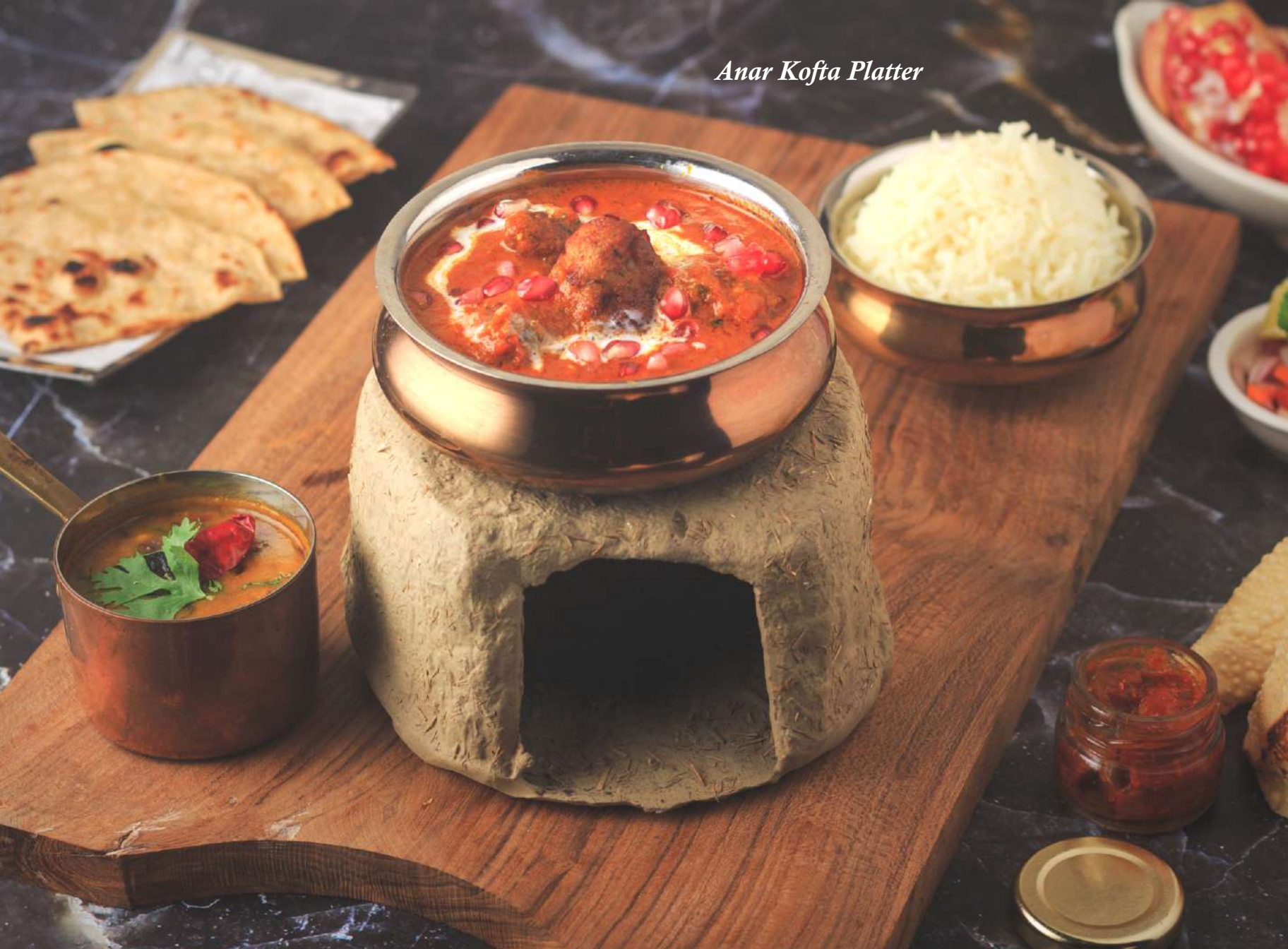
Pan Seared Fish (350g) 1320

[Pan seared fish fillet served with a lemon butter sauce, french fries and sauteed vegetables]

Braised Lamb (380g) 1210

[Slow cooked tender lamb served in pepper sauce along with rice and sauteed veggies]

Anar Kofta Platter



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) **760/415**
*[Served with masala madness veg seekh] [*Only for Platter]*

Anar Kofta (500g/350g) **770/550**
[Potato & Pomegranate kofta in our signature creamy Indian gravy]

Paneer Butter Masala (500g/350g) **770/550**
[A rich, creamy tomato based gravy generously smeared with butter]

Mushroom Broccoli Masala (500g/350g) **770/550**
[Mushroom and broccoli florets skillfully prepared in a mild Indian curry]

Veg Khurchan (500g/350g) **770/550**
[Punjabi dhaba style curry in rich brown gravy]

 **Saoji Curry Paneer** (500g/350g) **770/550**
*[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]*

Afghani Garlic Cheese Kofta (500g/350g) **800/580**
[Garlic cream cheese poppers cooked in a rich aromatic brown gravy]

Lithosphere Dal Makhani (500g/350g) **800/550**
*[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) **770/550**
[Inspired from London's famous brick lane curry house]

 **Paneer Angara** (500g/350g) **770/550**
[A spicy masala curry to kick your taste buds]

Lasooni Palak Masala (500g/350g) **770/550**
[A true combination of 2 ingredients, spinach & garlic]

*** Lotus Stem in Desi Homestyle Curry** (500g/350g) **770/550**
[Crisp lotus stem cooked in desi spices with thin curry consistency]

Paneer Khurchan (500g/350g) **770/550**
[Cottage cheese in North Indian brown gravy]

Biryani

House Sp. Veg Biryani (400g) **635**

Cheese Cube Biryani (400g) **685**

*subject to availability

*please ask the server for Gluten Free & Vegan options

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Lamb Shank Rogan josh Platter



INDIAN

Platters / Curries



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

Butter Chicken (500g/350g) (Boneless) **980/770**

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

Desi Home Style Chicken Curry (500g/350g) **860/660**

[A slow cooked chicken in desi spices with thin curry consistency]

 **Saoji Curry Chicken** (500g/350g) **860/660**

[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]

Murgh Khurchan (500g/350g) **860/660**

[Chicken cooked in thick North Indian brown gravy]

Kheema / Harra Kheema / Saoji Kheema (500g/350g) **1100/880**

[Mutton mince slowly cooked with spices/harra masala/ Nagpur's famous house blend]

Brick Lane Chicken (500g/350g) (Boneless) **980/770**

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

Nihari (500g/350g) **950/770**

[Slow cooked lamb, simmered with aromatic spices]

Prawns Malai Curry (500g/350g) **1760/1550**

[Tender prawns cooked in fresh coconut and mustard gravy]

Southern Spiced Chicken (500g/350g) **860/660**

[A southern delicacy! Chicken cooked with spices, fresh coconut milk, onions & curry leaves]

 **Saoji Curry Mutton** (500g/350g) **950/770**

[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]

Masala Macchi Curry (500g/350g) **1550/1325**

[A spiced curry cooked by our Chef using some of his magic potion]

Lasooni Palak Murgh Masala (500g/350g) **860/660**

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

Lamb Shank Rogan Josh (500g/350g) **999/770**

["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]

[For boneless chicken (150g) 145] [For boneless mutton (150g) 255]

Biryani

House Sp. Egg Biryani (600g) **635**

House Sp. Chicken Biryani (with bone) (600g) **760**

House Sp. Mutton Biryani (with bone) (600g) **900**

House Sp. Prawns Biryani (400g) **1430**

[For boneless chicken (150g) 145] [For boneless mutton (150g) 255]

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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)  **825**

Rösti with Aglio e Olio Vegetables (300g)  **825**

Ghost Chilli Rösti (300g)  **825**

Mushroom Ragout Rösti (300g)  **825**

Burrata Herb Oil Pesto Rösti (300g)  **950**

Chicken Tikka Rösti (300g)  **950**

Rösti with Aglio e Olio Chicken (300g)  **950**

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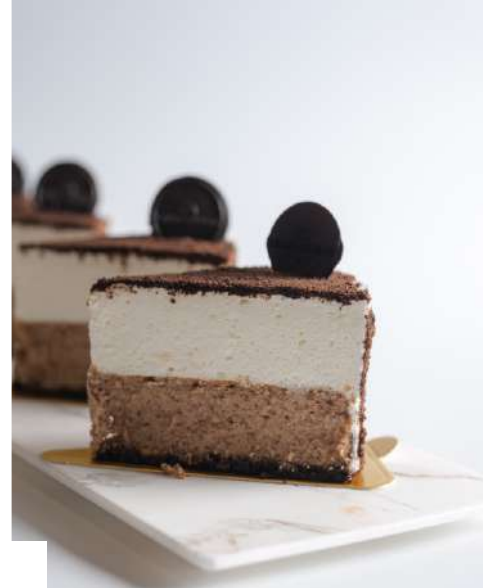


SIDES

Garlic Bread (150g)	305	Sauteed Veggies (150g)	380
French Fries (110g)	320	Steamed Rice (150g)	240
House Salad (110g)	350	Jeera Rice (150g)	265
Papad (Roasted/Fried) (10g)	55/60	Mac N Cheese (200g)	380
Masala Papad (Roasted/Fried) (20g)	80/85	Extra Cheese	120
Mashed Potatoes (200g)	380		

INDIAN BREADS

Tandoori Roti (40g)				Multigrain Roti (100g)			
<i>Plain</i>	<i>90</i>	<i>Garlic</i>	<i>120</i>	<i>Masala</i>	<i>120</i>	<i>Plain</i>	<i>145</i>
<i>Butter</i>	<i>95</i>	<i>3 Chillies</i>	<i>120</i>			<i>Garlic</i>	<i>175</i>
						<i>Masala</i>	<i>175</i>
						<i>3 Chillies</i>	<i>175</i>
Naan (100g)				Paratha (70g)			
<i>Plain</i>	<i>130</i>	<i>Butter</i>	<i>155</i>	<i>Hariyali</i>	<i>180</i>	<i>Plain</i>	<i>135</i>
<i>Garlic</i>	<i>180</i>	<i>Masala</i>	<i>180</i>	<i>Cheese</i>	<i>320</i>	<i>Butter</i>	<i>155</i>
<i>Garlic Hairiyali Naan</i>				<i>200</i>			
<i>Cheese Garlic Naan</i>				<i>320</i>			



*Ask for our fresh, heavenly Desserts
straight from our Patisserie*



HISTORY



*Lithosphere,
the new venture by Upper Crust is New Dining experience for Amdavadis.
Backed by 37 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***



www.lithosphereuc.com

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

B/H Rajpath Club, Bodakdev, Ahmedabad 380054