



THE
GLASS

H O U S E

BREAKFAST

(Available from 6.30 a.m. - 10.30 a.m.)

CONTINENTAL



₹ 250/-

Your choice of fresh fruit juice

Orange, sweet lime, pineapple or watermelon

Fresh from the bakery (choose 3)

Oven-fresh plum cake, carrot cake or muffins, brown bread, white bread, multigrain bread or toast served with butter and preserves

Your choice of beverage served with your breakfast

Tea : Assam, Darjeeling, English breakfast, earl grey, lemon, ginger, masala or chamomile
Or

Coffee : cappuccino, café latte, espresso, double espresso, decaffeinated, americano or black coffee

Or

Energy boosters: hot chocolate, bournvita or horlicks, carrot-orange juice, bitter gourd juice, beetroot-carrot juice, tomato-carrot juice

INDIAN



₹ 399/-

Your choice of sweet or salted lassi

Your choice of stuffed paratha served with yogurt and bhaji

(Aloo, paneer or cauliflower) griddle-fried Indian breads

Or

Your choice of dosa

Plain, masala or Mysore masala

A pair of crispy rice flour pancakes served with coconut chutney and sambhar

Or

Idli/ vada/ uttpam

Served with coconut chutney and sambhar

Or

Puri bhaji

A traditional Indian breakfast preparation of potatoes curry and deep-fried whole wheat breads

Your choice of beverage served with your breakfast

Tea : Assam, Darjeeling, English breakfast, earl grey, lemon, ginger, masala or chamomile
Or

Coffee : cappuccino, café latte, espresso, double espresso, decaffeinated, americano or black coffee

Or

Energy boosters : hot chocolate, bournvita or horlicks, carrot-orange juice, bitter gourd juice, beetroot-carrot juice and tomato-carrot juice

Vegetarian Non-Vegetarian

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AMERICAN



₹ 399/-

Your choice of fresh fruit juice

Orange, sweet lime, pineapple or watermelon

Your choice of cereals

Muesli, cornflakes (choco flakes/ wheat flakes) or oats with hot, cold or low-fat milk

Eggs cooked to order

Two eggs prepared any style (omelette, poached, fried, Eggs benedict, scrambled or boiled) served with ham, turkey bacon or sausage, grilled tomato and hash browns, sautéed mushrooms

Fresh from the bakery (choose 3)

Oven-fresh plum cake, carrot cake or muffins, brown bread, white bread, multigrain bread or toast served with butter and preserves

American pancakes or waffles with your choice of maple syrup or honey

Your choice of beverage served with your breakfast

Tea : Assam, Darjeeling, English breakfast, earl grey, lemon, ginger, masala or chamomile

Or

Coffee : cappuccino, café latte, espresso double espresso, decaffeinated, americano or black coffee

Or

Energy boosters : hot chocolate, bournvita or horlicks, carrot-orange juice, bitter gourd juice, beetroot-carrot juice, tomato and hash brown potatoes

À LA CARTE



FRESH FRUIT JUICES ■

₹ 145/-

Orange, sweet lime, pineapple, watermelon, carrot

FRESH CUT SEASONAL FRUITS ■

₹ 145/-

Papaya, watermelon, pineapple, apple, banana or mashmelon, kiwi

YOUR CHOICE OF CEREAL ■

₹ 125/-

Cornflakes, choco flakes, wheat flakes, muesli or oats with hot cold or low-fat milk

STUFFED PARATHA WITH YOGURT ■

₹ 125/-

Aloo, paneer or cauliflower

YOUR CHOICE OF DOSA ■

₹ 175/-

Plain, paneer, masala or Mysore masala served with coconut chutney and sambhar



Vegetarian



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UTTAPAM ■

₹ 175/-

Thick rice pancakes topped with tomatoes, onions, cheese or masala served with coconut chutney and sambhar

IDLI ■

₹ 120/-

Steamed rice flour cakes served with coconut chutney and sambhar

WADA ■

₹ 120/-

Deep-fried lentil dumplings subtly flavoured with coarse ground pepper served with coconut chutney and sambhar

PURI BHAJI ■

₹ 175/-

A traditional Indian breakfast preparation of potatoes curry and deep-fried whole wheat breads

OVEN FRESH BAKES ■

₹ 125/-

Oven-fresh plum cake, carrot cake or muffins, white bread, brown bread, multigrain bread or toast served with butter and preserves

EGG STATION ■

₹ 155/-

Two eggs prepared any style(omelette, poached, scrambled, sunny side up or boiled) served with grilled tomato or hash brown potatoes, sautéed mushrooms and chicken sausages

AMERICAN PANCAKES OR WAFFLES ■

₹ 195/-

Served with your choice of maple syrup, honey, berry compote

ALL DAY DINING**(Available from 12 noon- 11:00 p.m.)****SOUPS****CREAM OF TOMATO SOUP** ■

₹ 150/-

Traditional cream of tomato soup garnished with fresh cream

CREAM OF MUSHROOM ■

₹ 150/-

Mushroom cream soup served with garlic croutons

HOT & SOUR SOUP (CHICKEN / VEGETABLE) ■ ■

₹ 170/-

Clear soup with garlic, ginger, chilli and soya sauce

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CREAM OF CHICKEN ■

₹ 175/-

Classic cream of chicken soup flavoured with thyme and herbs

TOM YUM CHICKEN SOUP ■

₹ 195/-

A hot and sour (almost) clear soup flavoured with lemongrass, galangal, coriander and lime

SALADS**GREEK SALAD** ■

₹ 195/-

A medley of feta cheese, tomato wedges, Kalamata olives, onion rings, parsley leaves and cucumber, dressing with extra virgin olive oil, oregano and lemon juice

MEDITERRANEAN SALAD ■

₹ 195/-

Mixed lettuce leaves, oven roasted zucchini, eggplant and bell pepper, goat cheese, olives, asparagus and sundried tomatoes drizzled with reduction of aged balsamic vinegar

CLASSIC CAESAR SALAD ■

₹ 225/-

Lettuce of ice berg and baby romaine mixed with traditional caesar dressing, finished with bbq chicken / prawns Parmesan flakes and herbs roasted focaccia croutons

MOROCCAN SPICED MARINATED CHICKEN TENDERLOINS ■

₹ 275/-

Moroccan spiced marinated chicken with garden green lettuces, served with five-minute boiled egg

SANDWICHES & BURGERS**MARGARITA PIZZA** ■

₹ 250/-

VEGETABLE SUPREME PIZZA ■

₹ 275/-

Flatbread pizza topped with garden fresh vegetables and oregano

FARM HOUSE SANDWICH ■

₹ 250/-

Rosemary focaccia, goat cheese, sundried tomatoes, grilled zucchini, green pesto, lollo rosso and caramelised red onion

BABY SPINACH PEAS & APRICOT BURGER ■

₹ 275/-

Baby spinach patty with lettuce, tomatoes, melted Cheddar cheese and french fries

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CHICKEN TIKKA PIZZA 🍷	₹ 325/-
Homemade pizza topped with chicken tikka and mild spices	
CAJUAN SPICED CHICKEN BURGER 🍷	₹ 295/-
Chicken patty, fried egg, melted gruyere cheese, sliced tomatoes, ice berg lettuce and pickled cucumber served with french fries	
CLUB SANDWICH 🍷	₹ 325/-
Grilled chicken breast, lettuce, fried egg, cucumber and tomatoes	
EASTIN CHICKEN TIKKA WRAP 🍷	₹ 325/-
Chicken tikka wrap in tortilla with tandoori salad, lettuce, tomato and served with guacamole and sour cream	

APPETIZERS

(12:30 p.m. - 3:00 p.m., 7:30 p.m. - 10:30 p.m.)

TANDOOR

KEBAB PLATTER 🍷	₹ 550/-
Paneer tikka, hara bhara kebab, tandoori aloo and paneer malai	
CHALLI METHI KE SEEKH 🍷	₹ 295/-
Vegetarian seekh kebab made with corn, fresh fenugreek and spiced with fresh herbs	
CHHENE SE BHARA MUSHROOMS 🍷	₹ 295/-
Mushrooms stuffed with cottage cheese and finished in tandoor	
PANEER TIKKA/MALAI TIKKA 🍷	₹ 325/-
Paneer marinated with aromatic Indian spices and grilled in clay pot oven	
KEBAB PLATTER 🍷	₹ 750/-
Fish ajwaini tikka, murgh achari kebab, murghmalai tikka and goshtseekh kebab	
GOSHT SEEKH KEBAB 🍷	₹ 395/-
Skewered mutton minced and cooked in clay oven	
TULSI AUR LAHSOON KE JHEENGE 🍷	₹ 775/-
Basil and garlic marinated tiger prawns, cooked in clay oven	
CHIPPE KE MACHHI 🍷	₹ 525/-
Fresh pomfret fish marinated with garden green herbs coated with cardamom seeds, chickpea flour and chilli	

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MURGHDAHI KALI MIRCH ■	₹ 375/-
Succulent supreme chicken skewer baked in tandoor	
TANDOORI CHICKEN ■	₹ 425/-
Chicken marinated in yogurt and spices cooked in tandoor	
CHICKEN AMRAPALI TIKKA ■	₹ 375/-
Chicken cubes marinated with hung curd and red chilli powder	

ORIENTAL

CORN KARNEL ■	₹ 250/-
Spicy crunchy corn fritters tossed with Thai chilli paste, dark soya sauce and finished with spring onions	
VEGETABLE TEMPURA ■	₹ 250/-
Battered and deep-fried vegetables served with Thai chilli sauce	
SPRING ROLLS ■	₹ 250/-
Vegetable stuffed deep fried spring rolls served with hot garlic sauce	
DRUMS OF HEAVEN ■	₹ 350/-
Crispy-fried chicken drum stick served with ginger, garlic, chilli and soya sauce	
DRY CHICKEN CHILLI ■	₹ 350/-
Crispy-fried chicken tossed with juliennes of ginger, garlic, chilli and soya sauce	
HONEY GLAZED GINGER PRAWNS ■	₹ 650/-
Battered fried prawns, wok fried with ginger, honey and sesame seeds	

PESHWA SIGNATURE

TOMATO SAAR ■	₹ 175/-
Maharashtrian style tomato soup, thickened with fresh coconut milk and lightly tempered with cumin seeds and curry leaves	
KOTHIMBIR WADI ■	₹ 275/-
Fresh coriander and gram flour mixture, steamed and deep fried into a crispy finger snack	
PANEER MALVANI TIKKA ■	₹ 365/-
Dices of cottage cheese smeared with ginger-garlic paste finished in clay oven	

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MATKI CHI USAL ■	₹ 325/-
Sprouted moth beans cooked in onion tomato gravy	
BHARLI WANGI ■	₹ 325/-
Small eggplant stuffed with spices, cooked in thick coconut and peanut gravy	
KHARDA MUTTON ■	₹ 425/-
Lamb chunks gently cooked with ground green chilli based spicy dry masala	
KALA CHICKEN ■	₹ 395/-
From the household of eastern Maharashtra, chicken laced with thick gravy of roasted onion and special black masala	
BOMBIL FRY ■	₹ 415/-
Bombay duck marinated and deep fried with semolina coating	
CHICKEN KOLHAPURI ■	₹ 375/-
Kolhapuri vibrant and spicy red chicken gravy cooked with traditional spices	
MUTTON MALVANI ■	₹ 425/-
Tender mutton cooked in coconut based gravy, flavoured with caraway seeds (shahijeera)	
DAHI BUTTI ■	₹ 225/-
House hold recipe from western Maharashtra, rice tempered with spices and curd	

INDIAN CURRIES

PANEER TIKKA MASALA ■	₹ 295/-
Chunk of marinated grilled cottage cheese and capsicum in creamy onion tomato masala	
PANEER DUN ROLL ■	₹ 295/-
Stuffed cottage cheese with a filling of dry fruits blend with spices and whole masala flavoured	
KHUMB KA KHEEMA ■	₹ 275/-
Minced mushrooms prepared with a melange of chopped vegetables, aromatic green spices cooked over dum	
SUBZ MILONI ■	₹ 275/-
A melange of seasonal vegetables cooked in smooth spinach gravy	
TANDOORI ALOO GOBHI MASALA ■	₹ 295/-
Traditionally marinated and roasted in clay oven finished with chopped onions, tomatoes, spices and ginger julienne	

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MACHLI TUKDA MASALA ■	₹ 375/-
Roasted fish tikka cooked in tomato garlic gravy	
MUTTON ROGAN JOSH ■	₹ 425/-
Kashmiri lamb curry, spiced with Kashmiri red chilli, cardamom, cinnamon and slow cooked in cashewnut paste and tomato puree	
SUKHA BHUNA GOSHT ■	₹ 425/-
Lamb pieces marinated in rich masala with ginger julienne and garden green herbs	
KHEEMA A LA RARA ■	₹ 425/-
Minced lamb and tender cubes of mutton bone stewed in a typical robust punjabi way	
MURGH KADAI ■	₹ 375/-
Indian style marinated chicken cooked in onion tomato gravy	
METHI MURGH ■	₹ 375/-
Marinated chicken pieces with chef selected spices with fenugreek and fresh cream	
MAKHMALI MURGH ■	₹ 375/-
Masala tender boneless chargrilled chicken pieces in makhmali tomato butter gravy with slit green chili	
GOAN PRAWN CURRY ■	₹ 675/-
Prawns cooked in traditional coconut base Goan curry	

INDIAN LENTIL AND RICE

DAL MA DUMPUKHT ■	₹ 250/-
Black lentils simmered in a puree of tomatoes	
JAMMU KA RAJMA ■	₹ 250/-
Red kidney beans stewed with fresh tomatoes and Kashmiri spices	
DAL PALAK DOUBLE TADKA ■	₹ 225/-
Shredded spinach cooked with yellow lentils, crispy fried garlic and dried chilies	
DAL ARHAR ■	₹ 225/-
Yellow lentil - our house speciality	
STEAMED RICE / JEERA RICE ■	₹ 175/-

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VEG PULAO 

Aromatic basmati rice mixed with tender garden green vegetables

₹ 275/-

PARATWALI MURGH BRIYANI 

Tender chicken curry mixed with aromatic basmati rice

₹ 425/-

GOSHT DUM BIRYANI 

Lamb chunks and basmati rice spiced and cooked together on slow fire, finished in sealed handi

₹ 475/-

INDIAN BREADS



NAAN

Plain / butter / Peshawari / garlic

₹ 85/-

KULCHA

Cheese chilli coriander / onion kulcha / aloo anardana

₹ 105/-

PARATHA

Lachha / podina / ajwain / methi

₹ 105/-

ROTI

Missi / khasta / butter / plain / roomali

₹ 75/-

BAJRICHI BHAKRI

Hand flattered pearl millet flour, roasted on griddle and puffed on an open fire

₹ 95/-

RAITA



CREATE YOUR OWN RAITA

Creamed yoghurt served with your choice of toppings
boondi / mint / cucumber / tomato / onion / aloo

₹ 125/-

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EUROPEAN

- PAN SEARED COTTAGE CHEESE** ■ ₹ 375/-
Mediterranean style vegetable ratatouille with herb cottage cheese steak
- BAKED VEGETABLE** ■ ₹ 425/-
Chef's choice exotic vegetable baked with Cheddar cheese, served with garlic bread
- PASTA (SPAGHETTI/ PENNE / FETTUCCINE)** ■
- ARRABIATA** ■ ₹ 425/-
Crushed tomatoes, red chilli garlic white wine and chopped parsley
- ALFREDO** ■ ₹ 425/-
Creamy pasta sauce with Parmesan and parsley
- FISH AND CHIPS** ■ ₹ 450/-
Buttered fillet of sole served with tartar sauce and french fries
- CHICKEN STROGANOFF** ■ ₹ 450/-
Julienne of chicken cooked with sliced mushrooms, gherkins, shallot served in rich creamy sauce
- SPINACH & CHEESE STUFFED GRILLED CHICKEN** ■ ₹ 450/-
Stuffed chicken breast marinated in olive oil, crushed peppercorns, enriched with herbs served with grilled polenta and tomato buttered vegetables
- PARSLEY PESTO GRILLED POMFRET** ■ ₹ 650/-
Marinated fish filet, cooked on griddle serve with mashed potatoes, butter vegetables, leeks confit, beet root orange reduction and egg plant chips

ASIAN

- PANEER CHILLI** ■ ₹ 295/-
Crispy-fried paneer tossed with juliennes of ginger, garlic, chilli and soya sauce
- FIVE TREASURED VEGETABLES IN HOT GARLIC SAUCE** ■ ₹ 425/-
Assorted vegetables stir fried with spicy sauce redolent with the flavour of garlic
- VEGETABLE MANCHURIAN** ■ ₹ 275/-
Vegetable dumplings deep fried and cooked in a tangy sauce
- JASMINE RICE** ■ ₹ 250/-
- THAI RED CURRY (PRAWNS/CHICKEN/VEGETABLES)** ■ ■ ₹ 450/-
Flavoured with galangal, lemongrass and kaffir lime leaves in red or green curry paste

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HAKKA NOODLES (CHICKEN / PRAWNS / VEGETABLES) ■ ■	₹ 425/-
Chinese-style fried noodles with celery and rice vinegar	
WOK-FRIED RICE (CHICKEN / PRAWNS / VEGETABLES) ■ ■	₹ 425/-
Chinese-style wok-fried rice	
TRADITIONAL NASI GORENG ■	₹ 385/-
Indonesian wok-fried rice with sweet soya sauce	
AMERICAN CHOPSUEY ■	₹ 475/-
Crispy noodles served with a sweet Chinese sauce, mixed vegetables, chicken and a fried egg	

DESSERTS

FRESH FRUIT PLATTER ■	₹ 225/-
A selection of fresh seasonal fruits	
RAS MALAI ■	₹ 225/-
A sweet Indian dish made from chena served with thicken milk, almonds and pistachios	
BASUNDI ■	₹ 195/-
Sweet thickened milk flavoured with cardamom and nutmeg	
GULAB JAMUN ■	₹ 195/-
Soft-fried dumplings made from thickened milk and soaked in rose-flavoured and sugar syrup	
MOONG DAL HALWA ■	₹ 250/-
A rich creamy pudding-like dessert made with split yellow mung beans	
YOUR CHOICE OF ICE CREAM ■	₹ 195/-
Ask your server for today's flavours	
SUNSET GLORY ■	₹ 195/-
Assorted seasonal cut fresh fruits topped with mango ice cream	
PANNACOTTA MOUSSE ■	₹ 195/-
Panna cotta on crisp ginger biscuits with mango berry jelly and almond macaroon	
HOT CHOCOLATE BROWNIE ■	₹ 250/-
A classic brownie made with premium chocolate and cocoa	
CARAMEL CUSTARD ■	₹ 200/-
A custard dessert topped with a soft layer of caramel	

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