



Flavours Speak Louder than Words

Family Garden Restaurant - Bar - Banquet



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At Kokkita, we celebrate our chefs... 'Kokkita' derived from the Indonesian word 'koki-kita', meaning 'Our Cook', we take great pride in the heart of our kitchen.

The Style and Concept of the food at Kokkita is based on contemporary cooking techniques from India and Abroad, combined with the use of the finest quality of Indian Produce!

Our intimate dining room displays a number of period features of Indonesian architecture..The unique layout with open arches, designed ceilings, fine table linen, modern art, original flag-stone and rough rendered walls lends the feeling of a wealthy, rustic country manor touch.

Our ideology is to deliver a fine international dining experience, featuring classic dishes that have been tweaked to appeal to the modern palate, using the finest ingredients from India and Abroad. The consistently outstanding food, impeccable service and spectacular location of Kokkita ensures its ongoing reputation of being one of the best restaurants in Pune.

We welcome you to make some beautiful memories of your life coupled with the delicious food at Kokkita – a Landmark of Luxury.



kokkita.com

Shorba

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| Palak Shorba Garlic flavored soup made with fresh and crispy spinach leaves | 140/- |
| Aab – E – Kokkita Diced vegetables simmered with coconut milk in tomato stock | 160/- |
| Murg Shorba Indian soup made from chicken broth cooked in spices , mint and fresh cream | 170/- |
| Murg Tamatar Shorba A tangy tomato soup mildly flavored and garnished with diced chicken | 170/- |
| Mutton Shorba Highly flavored lamb trotter soup | 200/- |

Soups

CHINESE & THAI

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| Manchow Soup (Veg / Chicken) | 130 / 150/- |
| Tom Yum Soup (Veg / Chicken / Prawns) | 130 / 170 / 210/- |
| Hot N Sour (Veg / Chicken / Prawns) | 130 / 170 / 210/- |
| Clear Soup (Veg / Chicken) | 130 / 150/- |
| Sweet Corn Soup (Veg / Chicken) | 140 / 160/- |
| Wonton Noodle Soup (Veg / Chicken / Prawns) | 130/170/ 210/- |
| Lung Fung Soup (Chicken / Prawns) | 170/ 210/- |
| Veg Talueman Soup (Veg / Chicken) | 170 / 170/- |
| Chicken Mushroom Soup | 170/- |
| Spicy Seafood Soup | 210 /- |
| Chicken Meat Ball Soup | 210 /- |

*Govt. Taxes as applicable

CONTINENTAL

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| Cream of Tomato / Veg/Mushroom/Spinach /Carrot | 150/- |
| Cream of Broccoli | 170/- |
| Minestrone Soup | 150/- |
| Mexican Chilli Bean Soup | 160/- |
| Cream of Chicken/ Lamb | 180/220/- |
| Chicken Mexican Chilli Bean Soup | 200/- |

Starter

VEGETARIAN

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| Roasted Papad | 35/- |
| Fried Papad | 40/- |
| Masala Papad | 50/- |
| French Fries | 160/- |
| Cashewnut Fry | 300/- |
| Cheese Cherry Pine Apple | 250/- |
| Cheese Chilli Toast | 290/- |
| Makai Mirch Tikka Luscious sweet corn with Indian Masala deep fried | 290/- |
| Hara Bhara Kebab Green Peas kebab with Indian herbs & deep fired | 290/- |
| Tandoori Baby Corn Baby corn marinated in Tandoori Masala, Cooked in Tandoor | 300/- |
| Subz Tukra Kebab An assortment of roasted potatoes, capsicum, gobi, paneer and mushrooms | 300/- |
| Subz Seekh Kebab Coarsely minced / mixed vegetables blended with Indian herbs, skewered and cooked in a clay oven with Amul cheese | 320/- |
| Paneer Malai Seekh Grated paneer cheese cashewnut white paper cooked on seekh | 320/- |
| Kasturi Paneer Tikka Paneer cubes with indian masala & chilly flakes | 320/- |
| Paneer Tikka / Malai Chunks of cottage cheese marinated with hung curd and skewered alternately with capsicum and onion cooked in tandoor | 320/- |
| Paneer Hariyali Tikka Tandoor style kebabs prepared with cottage cheese, mint, coriander and green chilli paste | 320/- |
| Achari Paneer Tikka Cottage cheese marinated with pickle, red chilli, hung curd and finished with coriander leaves | 320/- |

*Govt. Taxes as applicable

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| Lassoni Mushroom Fresh mushrooms flavored with garlic and herbs | 320/- |
| Spicy Tandoori Mushroom Charcoal grilled mushrooms | 320/- |
| Khumb Bharwan Tikka/ Spinach Char coal grilled Mushrooms stuffed with mixed veg, mawa and blended with creamy cheese | 320/- |
| Assorted Veg Platter Assorted Veg. kebabs of vegetables | 800/- |

CHICKEN

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| Tandoori Murg (Half/Full) Baby chicken marinated with red chilli and Indian spices in hung curd and garnished with fresh mint | 320 / 570/- |
| Murg Banjara Kebab Chicken cubes prepared in Green Masala and herbs | 415/- |
| Chicken Chilly Milly Kebab Cubes of Chicken marinated with cheese chilly cooked in tandoor | 415/- |
| Chicken Punjabi Chicken cubes marinated in ginger, coriander leaves green chilly onion cooked in tandoor | 415/- |
| Murg Hariyali Tikka Chicken cubes marinated in Green Chutney with flavor of fennel seeds | 415/- |
| Murg Angarey Kebab The hot Indian favorite kebab marinated chicken leg meat in a unique masala specially made in Amritsari style | 415/- |
| Murg Tikka Tender boneless chicken cube marinated overnight with a touch of spices brought all the way from Lahore, grilled in the tandoor | 415/- |
| Murg Kalimirch Kebab Chef's Recommendation | 430/- |
| Murg Malai Tikka Tender and fragrant pieces of chicken that melt in your mouth, marinated in thick cashew nut paste, cream/malai, cheese, herbs & spices and grilled to perfection | 430/- |
| Murg Reshmi Tikka Boneless pieces of chicken marinated in cheese and select herbs, smoke roasted in a clay oven | 415/- |
| Murg Tangdi Kebab Wholesome chicken legs marinated in yoghurt, red chillies, freshly crushed black peppercorn, skewered and cooked in a traditional tandoor | 460/- |
| Murg Makarana Kebab Drum stick cooked in red tandoori masala | 460/- |
| Murg Rosali Kebab Boneless breast thin slice pieces of chicken, wrapped in a medley of minced chicken & masala | 500/- |
| Assorted Chicken Platter Assorted kebabs of chicken | 1320/- |

*Govt. Taxes as applicable

MUTTON

Lucknavi Champ dry 540/-
For those who like chops will be irresistible

SEAFOOD

Macchli Tikka (Surmai) 600/-
Marinated boneless fish cubes, barbequed over charcoal

Macchli Lasuni (Surmai) 600/-
Barbequed fish pieces, finished with a coat of garlic

Zhinga Tandoori (Medium) 600/-
Inspired by the ancient cuisine of the Indian royalty. Fresh sea prawns marinated in herbs & spices and cooked over a traditional tandoor.

Tandoori Pomfret - As Per Size
Pomfret marinated with spices, hung curd and gram flour cooked in tandoor and finished with chopped mint.

Tandoori Surmai - As Per Size
Surmai marinated & grilled golden in tandoor.

Assorted Seafood Platter 3000/-
Assorted kebabs of sea food

*Govt. Taxes as applicable

Main Course

VEGETARIAN

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| Aloo Jeera Potatoes cooked with cumin seeds | 250/- |
| Sarson Ka Saag Fresh chopped mustard leaves cooked with ginger, garlic with mustard seeds | 290/- |
| Veg Bhuna Veg. Ball's Cooked in Indian Masala, Medium Spicy | 290/- |
| Subz Tawa Masala A perfect blend of all exotic vegetables in thick and aromatic brown gravy | 300/- |
| Subz Kadai Indian vegetables tossed in crushed garam Masala cooked with chopped tomato and capsicum | 300/- |
| Veg Kheema Masala Veg Kheema cooked in onion gravy & served hot | 320/- |
| Methi Mutter Malai Fresh green peas and fenugreek leaves finished with fresh cream | 320/- |
| Veg Maharaja Mix vegetable cooked in spicy red gravy | 320/- |
| Veg Sagwalla Mix vegetable cooked in palak gravy | 320/- |
| Subzi Kolhapuri / Maratha Veg./ Kofta cooked in spicy gravy | 320/- |
| Subz Kandhari (Sabji La-Jawab) Batter fried vegetables in a rich onion gravy, in house specialty | 320/- |
| Subz Handi Assorted Indian vegetables tossed in onion and tomato gravy and finished with coriander leaves | 320/- |
| Veg Agri Masala Veg. cooked in Kala Masala | 320/- |
| Veg Begum Bahar Vegetable cutlet served in red gravy medium spicy | 320/- |
| Dhingri Mutter Masala Green peas & mushrooms cooked in onion gravy and finished with ginger juliennes | 320/- |
| Teekhay Kumbh Mushroom Tossed with chilli, spices in Indian Masala | 320/- |
| Malai Kofta Koftas stuffed with dry fruit and served in cashewnut gravy | 330/- |
| Paneer Musallam Paneer Tikka with grated paneer in tomato and onion gravy medium spicy | 330/- |
| Paneer Hara Pyaz Paneer in spring onion gravy | 330/- |

*Govt. Taxes as applicable

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| Kaju Curry / Masala | 380/- |
| Paneer Mirchi Cubes of Panner cooked in Black Masala. | 330/- |
| Paneer Makhani Pieces of cottage cheese are cooked along with tomato puree, butter, khoya and cream | 330/- |
| Paneer Tikka Masala Marinated pieces of cottage cheese grilled in tandoor and served in a red gravy made with tomato puree, spices, butter and cream | 330/- |
| Paneer Push Tava Paneer stuffed with corn paneer served in palak gravy | 330/- |
| Kofta Sanj Savera A unique combination of Red gravy with spinach koftas, & Spinach Gravy with Yellow Veg Koftas | 350/- |
| Sag panner Noor Mahel | 350/- |
| Dal Fry / Tadka Lentils tempered with cumin, red chilli , garlic and fresh coriander leaves | 180/200/- |
| Dal Makhani Black lentils and red beans stewed overnight and cooked in the Asli Punjabi way with Ghee | 260/- |
| CHICKEN | |
| Kadai Murg Shredded chicken tossed in a traditional iron wok with green pepper, coarsely pounded with dry red chillies and coriander seeds | 410/- |
| Murg Tawa Masala Chicken Supremes tossed with onion, cashew nut gravy, finished with fresh coriander leaves | 410/- |
| Murg Lahori Chicken cooked in tomato gravy medium spicy | 410/- |
| Murg Hyderabad Tender pieces of chicken cooked in a mint flavored green gravy made with blended mint leaves, coriander, spices | 410/- |
| Murg Lajawab Tender chicken cooked in creamy brown gravy made with mild Indian spices, finished with butter and cream. | 410/- |
| Murg Makrana Masala Chicken drumstick cooked in onion gravy with curry patta flavor | 415/- |
| Murg Dum Tangadi Masala Drumstick cooked in onion gravy & indian masala | 415/- |

*Govt. Taxes as applicable

CHICKEN

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| Hyderabadi Dum Ka Murg Chicken morsel with yoghurt marinade & coconut | 430/- |
| Murg Makhani Probably the most famous Punjabi chicken dish, pieces of tandoori chicken cooked along with tomato puree, cream, butter khoya and cream | 430/- |
| Chicken Chakori Chicken cooked to perfection with flavour of ginger in brown gravy | 450/- |
| Murg Sherdil Named after Sherdil the cook of the famous Maharaja of Punjab A rich red Masala mixed with barbecued chicken | 430/- |
| Murg Tikka Masala Tandoor grilled chicken pieces served in a rich orange, creamy, lightly spiced, tomato cream sauce | 430/- |
| Murg Chatpata Chicken cooked in medium thick onion gravy, spicy | 430/- |
| Murg Agri Masala Chicken cooked in Kala Masala | 440/- |
| Rara Murg Shredded chicken and Chicken Kheema cooked in a thick tomato and brown onion gravy | 460/- |
| Murg Handi (Half/full) (Malwani / Maratha) | 500/830/- |
| Murg Handi Gavran (Half/full) (Malwani / Maratha) | 750/1250/- |
| Murg Gulmohar Chicken tossed with onion, tomato, spicy thick masala | 600/- |
| Murg Mussalam Whole Tandoor grilled chicken with chicken kheema & egg topped with tomato butter spiced thick gravy | 1150/- |

*Govt. Taxes as applicable

MUTTON

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| Bhuna Gosht Tender pieces of lamb cooked by bhuna process, where traditional Indian spices including bay leaves and cardamom are stir fried in oil without adding much water | 530/- |
| Mutton Akbari Mutton cooked with kheema in cashunut gravy | 550/- |
| Gosht Rogan Josh A traditional lamb curry from the state of Kashmir derived from Kashmiri red chillies | 530/- |
| Rara Gosht Lamb meat and mince cooked together, a delicacy popular amongst the Dhabas | 590/- |
| Gosht Handi (Half/ Full) (Malwani / Maratha) | 690 / 1250/- |
| Mutton Agri Masala Mutton cooked in Kala Masala | 530/- |
| Mutton Amritsari Mutton cooked in indian masala with ginger flavour | 530/- |
| Mutton Kolhapuri Mutton cooked to perfection in kolhapuri masala | 530/- |
| Kadai Mutton Chops Mutton chops cooked to perfection served in onion gravy | 550/- |
| Mutton Luckhnovi Masala Mutton cooked in ghee & thick gravy | 550/- |

*Govt. Taxes as applicable

SEAFOOD

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| Koliwada (Prawns) Prawns /Fish marinated with Indian spiced masala and deep fried | 550/- |
| Rawa Fry Surmai / Pomfret (Regular) King fish slices deep fried with Indian herbs & coated with rawa | 580 /850/- |
| Tawa Surmai / Pomfret (Regular) King fish slices marinated with Indian masala & cooked on tawa | 580 /850/- |
| Zhinga Tawa Fresh prawns tossed with onion, green chillies, finished semi - dry on the tawa | 550/- |
| Kadai Ke Zhingey Prawns tossed in crushed garam masala cooked in roasted tomato gravy and capsicum. | 570/- |
| Zhinga Goan Curry Traditional dish from the state of goa fresh sea prawns cooked with coconut milk, dried red chillies, tamarind juice | 570/- |
| Machli Curry Surmai / Pomfret (Regular) Malwani /Maratha /Goan /Konkani | 730/850/- |

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Our Speciality From South

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| Zhinga Gassi Prawns finished in the smooth coconut based gravy from the coastal shores | 580/- |
| Zhinga Sukha A slightly dry, south Indian style prawn preparation | 550/- |
| Kerala Dry (Murg /Mutton) A Keralian style of Chicken / Mutton dry roast with coriander & mustard | 430/ 550/- |
| Malabar Curry (Murg/Mutton) cubes of chicken/ mutton made in red Malabar style gravy | 430/ 550/- |
| Chettinad Curry (Veg /Murg / Mutton) Curry made in brown spicy gravy Chettinad style of Tamil Nadu | 310/430/550/- |
| Malwani Sukha Chicken /Mutton/Prawns A paste made of finely selected spices, red chillies, and Desiccated coconut cooked to perfection and finished with fresh coconut | 430/550/580/- |
| Manglorian Sukha Chicken /Mutton/Prawns A paste made of Coconut and red chilly tempered with curry leaves and mustard seeds | 430/550/580/- |
| Appam A delicious preparation of grounded rice | 50/- |
| Mutte Appam A delicious light preparation of grounded rice with egg | 70/- |

*Govt. Taxes as applicable

Roti

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| Roti Plain / Butter / Missi / Makai | 30/40/50/50/- |
| Naan Plain / Butter / Garlic / Cheese | 45/60/70/110/- |
| Paratha Plain / Butter / Methi / Pudina | 45/60/70/70/- |
| Kulcha Plain Kulcha / Butter / Dhaniya / Aloo / Pyaaz / Paneer / Mixed | 40/50/50/90/90/ 100/110/- |
| Rumali Roti | 45/- |
| Roti Basket Methi, Pudina, Missi Roti, Garlic Naan, Paratha, Naan, Kulcha | 260/- |

Rice and Biryani

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| Sadha Chawal The delectable staple of many cultures and cuisines, served hot and steamy | 140/- |
| Jeera Chawal A vastly popular Indian dish made with steamed rice and cumin seeds | 150/- |
| Subz Biryani Slow cooked rich mughlai rice layered with curry, vegetables and spices | 290/- |
| Pulao (Peas/Kashmiri/Subz) Basmati rice vegetables cooked in milk with select dry fruit, Green peas and nuts | 240/260/250/- |
| Subz Hyderabad Biryani A rice delicacy from Hyderabad, variant of the veg biryani, fresh vegetables are cooked with fragrant spices, yoghurt, combined with rice in layers | 320/- |
| Biryani (Murg /Gosht) Marinated chicken/lamb cubes cooked with browned onions, tomato, garam Masala & saffron rice | 410/530/- |
| Matka Dum Biryani (Murg/Gosht) Hyderabad specialty of stubbly spiced lamb and basmati rice casserole, Dum cooked in a sealed Matka, Chef's recommendation | 480/550/- |
| Biryani (Zhingha / Macchli) Fish cubes tempered with cumin seeds, whole garam Masala with onion, tomato tossed in basmati rice finished with brown onion | 580/730/- |

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Raita

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| Boondi Raita A traditional north Indian raita, made with crispy fried droplets of gram flour, mixed in fresh curd, chilli powder and grounded cumin seeds | 120/- |
| Aloo Pudina Raita A traditional north Indian raita, made with potatoes & Mint leaves. | 120/- |
| Mixed Veg Raita A classic salad of tomatoes, onions, cucumbers, chillies mixed in beaten curd, chilly powder, black pepper and roasted cumin seeds | 120/- |
| Pineapple Raita Chopped Pineapple mixed with beaten curd | 130/- |
| Dahi | 120/- |
| Green Salad | 80/- |

Chinese, Thai & Oriental

VEGETARIAN

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| Veg Fried Balls / Mix Veg in Choice of Sauce Manchurian / Hot Garlic / Schezwan | 310/- |
| Paneer in Choice of Sauce Chilli/Manchurian / Hot Garlic / Schezwan Sauce | 350/- |
| Thai Crispy Mushrooms Mushrooms marinated in Thai herbs & deep fried | 330/- |
| Hot Pan Veg / Paneer Crispy veg with cheese on top. | 300 / 330/- |
| 65 Veg / Paneer | 300 / 330/- |
| Crispy Veg / Baby Corn | 320 / 320/- |

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| Veg Wanton Fry | 330/- |
| Crispy Vegetables Chilli Honey Crispy vegetables in spicy honey sauce | 330/- |
| Crispy Mushroom In Pepper Sauce | 330/- |
| Baby Corn and Mushroom Garlic Sauce | 330/- |
| Crispy Potato Chilli / Corn Chilli / Paneer Crispy finger potatoes / corn tossed in spicy chilli sauce | 190/270/330/- |
| Veg Gold Coin | 330/- |

CHICKEN

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| Forgotten Favorites – Chicken in Choice of Sauce Soya chilli / Manchurian / Hot garlic / Hot Pan / Schezwan/Ginger | 360/- |
| Red Chilli Dry Chicken Chicken with red chilli paste | 360/- |
| Pepper (Chicken / Prawn / Surmai) Peppery spicy sauté with onion & bell peppers, crushed pepper corn. | 360 / 550/ 580/- |
| Chicken (65 / crispy/ chilli) | 360/- |
| Barbeque-Chicken / Wings Sweet n spicy tossed in bbq sauce | 400/ 410/- |
| Red Chilli Garlic Chicken chilli chicken in Chilli Garlic Sauce | 400/- |
| Chilli Pepper Wings Chicken winglets tossed in fresh pepper | 410/- |
| Shredded Chicken Chilli Dry Julienne chicken with bel pepper. | 360/- |
| Dragon Chicken Diced chicken, bell paper, diced tomato, crushed pepper corn spicy sauce | 360/- |
| Crunchy Chicken Spicy crunchy chicken schezeven style | 360/- |
| Chicken Singapuri Slices of chicken in singapuri sauces . | 360/- |
| Drunken Chicken Diced chicken with mushroom in brandy. | 370/- |
| Chicken Mangolian Slices of chicken in oyster, hoisin, light soya sauces & wine | 370/- |

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| Drums of Heaven Plan / schezwan | 360/370/- |
| Chicken In Hong Kong Style Chicken prepared in hot chilli oil with juliennes fresh ginger | 370/- |
| Chicken in Choice of sauce Diced chicken prepared with mushroom in Oyster sauce / Black Bean sauce | 390/- |
| Crispy Chilli Honey (Chicken/Prawns) Sweet and spicy tossed in honey | 360/550/- |

LAMB

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| Roast Lamb in Choice Of Sauce Schezwan / Black Pepper / Ginger / Garlic / Chilli / Manchurian | 580/- |
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SEAFOOD

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| Prawns / Fish (Surmai) in Choice of Sauce Soya chilli / Manchurian / Hot Garlic / Hot Pan / Schezwan sauce | 580/ 600/- |
| Prawns/ Fish (Surmai) in Oyster Sauce Prawns / Fish flavored in oyster sauce | 580/600/- |
| Spicy Ginger Prawns / Fish (Surmai) Light battered, cooked in ginger flavoured, dark soya sauce | 580/ 600/- |
| Prawns /Fish (Surmai) in Black Bean Sauce Prawns /Fish prepared in oriental Chinese black bean sauce | 580/600/- |
| Prawns/ Fish (Surmai) in Hong Kong Style Prawns/ Fish prepared in hot chilli oil with juliennes of fresh ginger | 580/600/- |

*Govt. Taxes as applicable

Noodles

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| Pan Fried Noodles (Veg./Chicken) Pan Fried noodles in light soya sauce | 320 / 330/- |
| Hakka Noodles (Veg/ Chicken/ Prawns) Stir fried noodles prepared in Hakka style | 290/330/590/- |
| Singapore Noodles (Veg/ Chicken / Prawns) Stir fried noodles prepared in Singapore style | 290/330/590/- |
| Chilli Garlic Noodles (Veg / Chicken / Prawns) Stir fried noodles prepared in Chilli Garlic | 290/330/590/- |
| Schezwan Noodles (Veg/ Chicken / Prawns) Stir fried noodles prepared in Schezwan style | 290/330/590/- |
| American Chopsuey (Veg / Chicken) Crispy noodles topped with seasonal veg or chicken in tomato sauce | 290 / 330/- |
| Chaumien (Veg / Chicken/Prawns) Soft noodles cooked in dark soya sauce | 290/330/590/- |
| Schezwan Chopsuey (Veg / Chicken/Prawns) Crispy noodles topped with seasonal veg / chicken / prawns in Schezwan spicy sauce | 290/330/590/- |
| Serloni Noodles (Veg./Chicken/Prawns) Thai noodles with Thai curry & sauce | 330/340/590/- |
| Phadthai Noodles (Veg./Chicken/Prawns) | 330/340/590/- |

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Rice

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| Fried Rice (Veg / Egg / Chicken / Prawns) Traditional fried rice with choice and combination of meat and egg | 270/290/330/590/- |
| Schezwan Fried Rice (Veg / Egg / Chicken / Prawns) Stir fried fluffy rice in Schezwan sauce | 270/290/330/590/- |
| Oriental Fried Rice (Veg / Chicken / Prawns) Fried rice prepared with mushroom, seasonal veg & Beans Sprouts | 290/330/590/- |
| Singapore Fried Rice (Veg / Chicken / Prawns) Yellow rice prepared in Singapore style | 290/330/590/- |
| Burnt Garlic Rice (Veg / Chicken / Prawns) Traditional fried rice topped with burnt garlic | 290/330/590/- |
| Burnt Garlic Mushroom Basil Fried Rice | 300/- |
| Tripple Schezwan Fried Rice (Veg / Chicken) Crispy noodles topped with seasonal veg / chicken in Schezwan spicy sauce | 400 / 440/- |
| Thai Fried Rice (Veg / Chicken / Prawns) | 290/330/590/- |

Thai Curry of Your Choice with Steam Rice

Red/Green/Yellow/Coconut/MudsamanCurry

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| Vegetables | 350/- |
| Paneer | 380/- |
| Chicken | 410/- |
| Prawns | 610/- |

Continental and Italian

SALADS

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| Tossed Salad Fingers of vegetables tossed in dressing | 220/- |
| Cesar Salad (Veg. / Chicken) Fresh ice berg lettuce tossed in ceasar dressings & served with croutons | 230/360/- |
| Waldorf Salad (Walnut, apple cubes, marinated celery with creamy mayonnaise sauce) | 270/- |
| Russian Salad | 260/- |

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BAKED (Veg)

Veg Au gratin 340/-
Vegetables baked in an white sauce made with pineapple and cheese

Baked Corn/ Macaroni With Cheese 340/340/-
Corn / Macaroni baked in an American cuisine inspired white sauce made with lots of cheese

Lasagne Napolitana 370/-
Italian flat pasta stuffed with tomatoes and veg
layer of white sauce topped with cheese

Cannelloni Florentine 370/-
Cannelloni pasta stuffed with spinach and veg
layer of white and red sauce topped with cheese

CHICKEN

Chicken Lasagne 390/-
Italian flat pasta stuffed with tomatoes and chicken
layer of white sauce topped with cheese

Baked Chicken In White Sauce 460/-
Boneless pieces of chicken baked in an American cuisine
inspired white sauce made with mushrooms and cheese

Garlic Bread / Cheese Garlic Bread 120 / 140 / -

Main Course

Paneer/ Chicken Paprika 360/ 430/-

Moroccan Chicken 415/-
Cubes of chicken marinated in cajun sauce & grilled served
with saffron rice & tamarind sauce.

Sea food

Fish Finger/ Fish & Chips 820/-
Pomfret Fillet / Finger coated with
Bread crumbs deep fried served with tartar sauce

Butter Garlic Prawns 550/-
Fresh and full (with tail and head) prawns stir fried in butter,
garlic and lime juice, seasoned with salt, crushed black pepper and parsley

*Govt. Taxes as applicable

Pasta

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| Mexican Pasta Delight Spaghetti & fettuccini served with Red sauce with Mexican beans served with tortilla chips salsa & sour cream | 380/- |
| Cream Fungi Pepper Sauce Fusili served with Creamy mushroom pepper Cheese Sauce | 380/- |
| Macaroni Magic (Veg / Chicken) Macaroni served with alfredo sauce with mushroom Capsicum, American corn topped with cheese ball | 380/ 450/- |
| Pesto Pasta Fusili (Veg / Chicken) Fusili pasta served in pesto sauce along with garlic bread | 380/ 450/- |
| Penne Arrabiata (Veg / Chicken) Penne pasta served with garlic bread | 380/ 450/- |
| Spaghetti Aglio e olio Dry pasta veg / chicken Pasta toasted in olive oil with veg. / chicken | 380/ 450/- |
| Fettucine Bolognese (Chicken) | 450/- |
| Penne Primavera (Veg / Chicken) Red, yellow capsicum, olive, capers, parsley, sun dried tomato, garlic & olive oil) | 380/ 450/- |

Sizzler

Served with choice of butter rice / Mexican rice / Lebanese rice/ noodles

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| Classic Veg Sizzler Assorted veg. with cottage cheese mix veg. cutlet, stuffed capsicum and tomato served with boiled Veg & Italian sauce | 440/- |
| Cottage Cheese Mushroom Sizzler cubes & paneer, mushroom, served with veg. & rice with classic tomato sauce | 440/- |
| Paneer Shaslik Cubes of paneer with bell pepper, onions grilled served with boiled veg, french fries & barbeque sauce | 440/- |
| Prawns Sizzler Marinated prawns served with Italian base sauce, rice & Vegetable | 600/- |
| Chicken Pepperonata (Steak) Marinated chicken grilled with bell peppers & served on the bed of peppers & mushroom sauce | 480/- |
| Chicken Shaslik Cubes of chicken with bell pepper, onions grilled served with boiled veg, french fries & brown sauce | 480/- |

*Govt. Taxes as applicable

Mexican

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| Veg Jalapeno Jalapeno Chillies mixed with Red, Yellow, and Green peppers with baby corn, broccoli, and deep fried bullets. | 330/- |
| Corn Cheese Ball | 330/- |
| Nachos Cheese Tortilla chips served with cheese sauce | 320/- |
| Nachos Beans Tortilla chips served with beans | 320/- |
| Tacos Beans Tacos Shell stuffed with beans and topped with cheese | 320/- |
| Enchiladas Beans Stuffed with beans on a bed of fiery sauce topped with cheese and baked | 330/- |
| Corn Mushroom Enchiladas Stuffed with mushroom corn on a bed of fiery sauce topped with cheese and baked | 350/- |
| Nachos Chicken Tortilla chips & chicken served with jalapenos and cheese sauce | 390/- |
| Tacos Chicken Tacos Shell stuffed with chicken beans and topped with cheese | 390/- |
| Enchiladas Chicken Stuffed with chicken & beans on a bed of fiery sauce topped with cheese and baked | 440/- |

*Govt. Taxes as applicable

Dessert

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| Kulfi | 130/- |
| A traditional Indian dessert made from milk and cream with delicate flavors of cardamom, saffron and cinnamon, kulfi is a solid dessert similar to frozen custard | |
| Gajjar Halwa | 140/- |
| Honey Noodles With Ice Cream | 180/- |
| Gulab Jamun/ With Ice Cream | 110/160/- |
| Choice of Ice Cream | 140/- |
| Vanilla, Strawberry, Mango, Chocolate, Kesar Pista, Butter Scotch | |
| Warm Chocolate Brownie | 190/- |
| A rich gooey, sinful and truly indulgent dessert, warm, fudgy walnut brownie drizzled with hot chocolate sauce and served with vanilla ice cream | |
| Sizzling Brownie | 220/- |
| Hot brownie topped with chocolate sauce & vanilla ice cream. | |
| Fresh Fruit Salad | 190 / |
| Fruit Salad with Ice cream | 230/- |
| Cream Caramel Custard | 130/- |

Beverage

| | |
|--|-----------|
| Tea | 40/- |
| Nes cafe | 60/- |
| Soda | 40/- |
| Fresh Lime Water /soda | 60/- |
| Packaged Drinking Water | 42/- |
| Aerated Water | 50/- |
| Fresh Juice (Seasonable) | 170/- |
| Cold Coffee | 190/- |
| Choice of Milk Shake | 190/- |
| Vanilla / Strawberry / Chocolate/Mango with a scoop of ice cream of your choice (Rs 50/-extra) | |
| Chaas (Butter Milk) Plain / Masala | 70 / 90/- |
| Shahi Lassi | 110/- |

*Govt. Taxes as applicable



Flavours Speak Louder than Words

Family Garden Restaurant - Bar - Banquet

Guest Satisfaction is of utmost importance to us. We strive to constantly innovate and improvise to suit our guest's needs. The Kokkita Banquet Hall is perfect for Special occasions, personal or corporate team events. It can accommodate up to 150 guests. Moreover, we also tailor-make our banquet services as per your requirements.

We offer discounts to corporate companies, facilitated by a formal tie up with the same.

- ◊ We believe our food has no competition.
- ◊ We welcome your feedback and suggestions.
- ◊ Rights to admission are Reserved
- ◊ **No Smoking**

Restaurant Service Hours:

Monday to Friday : 11.00 am to 3.30 pm

7.00 pm to 11.30 pm

Saturday & Sunday: 11.00 am to 11.30 pm

For Reservations : +91 8390719595.

+91 7350219595

The corporate companies can avail these facilities by contacting us at

info@kokkita.com/gm@kokkita.com

OR on +91 8390719595 / +91 7350219595

All Prices are in Indian rupees

Give us 20 min. to serve you better.

Kindly advice your server if you have any allergic intolerance .

We use only fresh Ingredients.

Unavailability of some items at times is regretted.

Food Cooked in Refined Oil



<https://www.facebook.com/pages/Kokkita-Family-Garden-Restaurant>



<https://twitter.com/kokkitaresto>



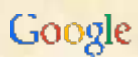
www.youtube.com/watch?v=Z49eWeFlpJI



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<http://www.foodpanda.in>

Contact :

Web : www.kokkita.com

Email : info@kokkita.com/gm@kokkita.com

Call : +91 8390719595 / +91 7350219595 / +91 2026991671