

THE HAPPY HERB

EGG

CAFE TEAHOUSE



CAFE MENU

☆ VEGETARIAN ● ECGETARIAN 🌿 VEGAN

SALADS

- ☆ Dum Aloo Salad with Sweet and Spicy Tamarind Dressing 149
- ☆ Fruit & Nut Chaat, Aamchoor 189
- ☆ Roasted Veggies with Pesto & Walnuts 199
- 🌿 Vegan Caesar with Croutons & Crispy Tofu 209
- ☆ Vegan Taco Bowl - Nachos Served with Guacamole & Sour Cream, Kidney Beans & Salsa 229

SMALL PLATES

- ☆ Bun Maska with Irani Chai 59
- ☆ Bun Maska Jam with Irani Chai 69
- 🌿 Eggplant Tawa Fry (Option of Paneer) 129
- ☆ Eggplant Fritters, Parmigiano Reggiano Shavings 149
- 🌿 Zucchini Tempura, Dashi Mayo 199
- 🌿 Thecha Grilled Tofu (Option of Paneer) 199
- 🌿 Sweet & Sour Glazed Crispy Tofu 209
- ☆ Cottage Cheese Scramble (option of Tofu VGN) 229
- 🌿 Shitake Mushroom Spring Roll, Thai Chili Jam 229
- ☆ Periperi Soya Chaap Nuggets, with Sour Cream Dip (Option of Button Mushroom) 229
- 🌿 Jackfruit Kebab 249
- ☆ Cochujang Mushroom Tacos, Buffalo Mozzarella 249
- 🌿 Grilled Soya Chaap Skewers, Spice Mix Topped with Pesto 249
- 🌿 Shitake Mushroom Rava Fry 249
- ☆ Paneer Chee Roast 299
- ☆ Meze Platter (Chickpea Hummus, Green Pea Hummus, Baba Ganoush, Tapenade, Labneh) 699

TOPPED TOASTS ON SOURDOUGH

- ☆ Tomato, Onion, Green Chilies, Coriander, Amul Cheese 139
- 🌿 Scrambled Tofu Akuri 149
- 🌿 Green Peas Pate, Chili Oil & Pickled Radish 159
- ☆ Eggplant Caponata, Ricotta 169
- ☆ Tomato & Basil, Buffalo Mozzarella with Balsamic 199
- ☆ Mushroom, Boccconcini, Cherry Tomatoes & Thyme 199
- 🌿 Mushroom Pate, Micro Greens 199
- ☆ Cottage Cheese & Garlic Parmesan 269
- ☆ Guacamole & Pistachios 249

SANDWICHES

(All Served in Brown Bread with Sweet Potato Fries, a Side of House salad. Option of French Fries)

- 🌿 Classic Vegetable & S/W 149
- 🌿 Fresh Tomato, Onion & Grilled S/W 149
- ☆ Grilled Potato Chaat & Veggies with Mozzarella S/W 159
- 🌿 Jackfruit Kabab, Shredded Mozzarella, Onion Slaw S/W 199
- 🌿 Sicilian Eggplant Caponata & Ricotta Toastie 199
- ☆ Grilled Creamy Cheesy Mushroom Toastie 219
- 🌿 Grilled Soya Kheema, Cheddar Toastie 229
- ☆ Paneer Chee Roast, Cheddar Toastie 249

FRIES

- 🌿 French Fries 149
- 🌿 Sweet Potato Fries 149
- 🌿 Spice Mix Fries (Zaatar/Peri Peri) 169
- 🌿 Kimchi Fries 169
- ☆ Parmesan & Truffle Fries 299

DESSERTS

- ☆ Strawberry Capybara Pannacotta 129
- ☆ Matcha Cheesecake 189
- ☆ Biscoff Biscuit Pudding 199
- Butterscotch Pie 99
- ☆ Raji Manni with Jaggerly Sauce 69
- ☆ Chocolate Indulgence Cake 199
- ☆ Coconut & Fruit Trifle 129
- ☆ Energy Balls - 3nos 129/149/149
- Classic / Sweet Date / Chocolate ● Brownie 149

MAINS

- ☆ Varan Bhaat with Thecha 149
- ☆ Vaanghi Baath 149
- ☆ Rice of the Day (Pullogare / Tomato Rice / Lemon rice) 149
- ☆ Pyaaz Ki Sabzi with Phulka 169
- ☆ Rajma Chawal Bowl 199
- ☆ Tofu Butter Masala Rice Bowl (option of Paneer) 229
- ☆ Fried Zucchini Pasta; Spaghetti Alla Nerano 249
- ☆ Creamy Spinach Rice with Spicy Grilled Soya Chaap 249
- ☆ Creamy Mushroom Cannelloni 399

EGGS SMALL PLATES

- Egg Chee Tawa Fry 129
- Egg Salad Spring Roll 149
- Devilled Egg Chee Roast 169
- Egg Thecha Florentine 199
- Happy Herb French Toast 299

(Inspired from the Iconic, Clinton St Baking Co, NYC - our version is made with a local Fried Plantains in Syrup Aka Rambapakka and Drizzled with Jaggerly Butter Topped with Toasted Walnuts and Pecans)

EGG HEAD



- Bhurji Paav 99
- Breakfast Burger (Bun, Fried Egg, Tomato & Caramelized onion with cheese slice) 99
- Masala Anda Cheese Toastie 159
- Chilli Oil Fried Egg, Green Pea Pate, Ricotta S/W 159
- Japanese Tamago Sando 159

MAINS WITH ANDA

- Egg Chee Roast with Phulka 149
- Spaghetti Alla Puerieollo 199
- Anda Green Kurma with Rice 229

BEVERAGES

REFRESHERS

- 🌿 Green Detox 120 (Cucumber, Green Apple, Pineapple, Lemon, Mint)
- 🌿 Immunizo (Orange, Carrot, Lemon) 120
- 🌿 ABCI (Apple, Beets, Carrot, Lemon) 120
- 🌿 PWC (Pomegranate, Watermelon and Carrot) 120
- 🌿 Tender Coconut (TC Pulp, Honey & Pepper) 130
- 🌿 Vanilla Iced Lemonade 100
- 🌿 Grape Lemonade 120
- 🌿 Raspberry Lemonade 180
- 🌿 Virgin Mojito 100
- ☆ Matcha Latte 180

SMOOTHIES

(add Impact Whey Protein - 15g @ Rs/- 120 or 30g 220 @ Rs/- per serving)

- ☆ Vanilla & Almond 220
- ☆ Blueberry & Granola 220
- 🌿 Coconut Raspberry 250
- ☆ Pineapple Cucumber 200
- ☆ Nature's Snicker (Dates, Peanut Butter, Caramel, Chocolate) 220
- ☆ Strawberry Cheesecake 250
- ☆ Dragonfruit, Thai Basil & Ginger 250

FRESH FRUIT JUICE

- 🌿 Dragonfruit 130
- 🌿 Papaya 90
- 🌿 Muskmelon 90
- 🌿 Grape 100
- 🌿 Pineapple 90
- 🌿 Pineapple Special with Tender Coconut 120
- 🌿 Watermelon 90
- 🌿 Orange 100
- 🌿 Orange Special with Tender Coconut 120
- ☆ Ask for Seasonal Specials

MILK SHAKES

- ☆ Papaya 90
- ☆ Muskmelon 100
- ☆ Blueberry 180
- ☆ Strawberry 140
- ☆ Raspberry 150
- ☆ Dates 120
- ☆ Lotus Biscoff 160
- ☆ Kitkat 140
- ☆ Snickers 140
- ☆ Oreo 120
- ☆ Peanut Butter 140
- ☆ Banana 90

CLEAR TEAS (WHOLE LOOSE LEAF ON WATER BREW)

- 🌿 Green Tea 60
- 🌿 Black Tea 60
- 🌿 Butterfly Pea Tea 70
- 🌿 Oolong Tea 60
- 🌿 Chamomile Tea 70
- 🌿 Hibiscus Tea 70
- 🌿 Lemon Tea 60

CHAI (MILK BASED TEA)

- ☆ HH Signature Jaggerly Chai 70
- ☆ Kadak Chai 60
- ☆ Special Masala Chai 70
- ☆ Cutting Chai 50
- ☆ Elaichi Chai 60
- ☆ Rose Chai 60
- ☆ Saffron Chai 70
- ☆ HH Turmeric Spiced Milk 50
- ☆ Matcha Latte 140

COFFEE

- 🌿 Espresso 60
- 🌿 Americano 70/100
- ☆ Latte 90/120
- ☆ Cappuccino 90/120
- ☆ Caramel Macchiato 100/120
- ☆ Mocha 100/120
- ☆ Flat White 70/100
- ☆ Vietnamese 100
- ☆ Vietnamese Coconut Coffee 120
- ☆ Classic Frappe 120
- ☆ Iced Espresso Tonic 110
- ☆ Vietnamese Egg Coffee 150