



too tired to go out?????!!!  
...or simply want to enjoy your meal at home with your family or friends???  
have a look at our take away menu to find a great choice of Indian  
food as well as many other mouthwatering Italian, Mexican, Chinese  
specialties that we can deliver to your home, office or workplace!  
just call us on zamoto or sweghy & try out our home delivery service!!!!  
**ph. +91-9929749696**

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# Thank You

## NOTE:

GST : **08AAXFD6861F1ZV** as applicable

This price includes MRP and additional charges for  
facilities and services

These products will be served in loose form to the customers

If you are allergic to any ingredient please inform to your  
server Rates subject to change

**Timings - 11:00 AM to 11:00 PM**



# Deliciuz

A Taste of Today, in the Heart of Jaipur



## Special Liquid (Mocktail)

### Watermelon Fizz

(Served in water melon with mixes of various fruit and garnished with fresh fruit)

₹ 210

### Strawberry Twist

(Experience the love yourself, gastronomy drinks with a combination of strawberry, lemon and some more twist)

₹ 210

### Berry Sangam

(Gastronomy drinks, a feast of 3 types of berry flavors, for all those who have fallen in love and experienced a heart break)

₹ 210

### Blue Sky

(blue curacao, cucumber syrup lemon juice topped with sprite)

₹ 210

### Apple Tini

(apple crush, lime juice, soda with ice, strained into a chilled cocktail glass. garnished with an apple slice)

₹ 210

### Virgin Mojito

(traditional mojito with lemonm, mint and sprite)

₹ 210

### Orange Basil Mojito

(fresh basil, orange juice with sweet and sour)

₹ 210

### Water Melon Mojito

(water melon chunks with mint leaves, lemon juice, topped with sprite)

₹ 210



## Others

### Aerated Drinks (with services)

MRP

### Cold Coffee

₹ 280

### Cold Coffee with Ice-Cream

₹ 315

### Shake (oreo/Kit-Kat)

₹ 315

### Package Drinking Water (with services)

MRP

### Fresh Lime with Soda or Water (salted. sweet)

₹ 160

### Chhach

₹ 90

### Energy Drinks

MRP







## Soup ( to give a nutritive liquid )

### Hot-n-Sour | Man-Chow Soup

(a traditional Chinese soup)

₹ 220

### Sweet Corn Vegetable Soup

(soft sweet corn and vegetable soup)

₹ 220

### Minestrone

(a traditional Italian soup with fresh vegetable or tomato base)

₹ 230

### Tomato

(a simple tomato soup blended deliciously, served with crunchy croutons)

₹ 220

### Tomato Basil with Roasted Garlic

(tomato basil soup is a fresh twist on classic tomato soup, brimming with the earthy and savory flavors of roasted garlic and fresh basil)

₹ 270

### Cream of Broccoli

(a creamy soup smoked with flavor of garlic broccoli that is guaranteed to excite taste buds)

₹ 330

### Cream of Mushroom

(a cream base soup mixed with fresh mushroom)

₹ 330

## Appetizers - Antipasti

A food that stimulates the Appetite

### Zafrani Paneer Tikka

(chunks of cottage cheese marinated in indian spices & curd flavored with saffron, cooked in clay oven)

₹ 410

### Paneer Ke Angaar

(mildly spiced cottage cheese flavored with garlic, yoghurt and kasoori methi, skewered in the tandoor)

₹ 410

### Malai Broccoli

(Broccoli is flavored with cream, cheese, cardamom powder and garam masala and cooked in clay oven)

₹ 450

### Makka Mutter Ke Shammi

(a combination of corn & peas stuffed with cheese and deep fried)

₹ 350

### Achari Bharwa Aloo

(stuffed potatoes marinated in pickle sauce cooked & bell peppers)

₹ 350

### Shabnam Ke Moti

(tangy flavored button mushroom stuffed with cheese & bell peppers)

₹ 435

### Aloo Cheese Ki Tikki

(plump potato patty with rich filling of cheese and green peas, indian spices and deep fried)

₹ 410

### Dahi Ke Kabab

(hund curd blended with indian spices and herbs ,coated semolina and deep fried)

₹ 400

### Tandoori Soya Chap (Afghani | Jaipuri)

(Diffreent Marinatiion (basil) creamy & spicy yoghurt base) with gentle indian spices cooked in clay oven.

₹ 410

### Deliciuze Tandoori Platter

(an assortment of achari bharwa aloo, afghani paneer , makka matter ke shammi & ajemri chap served with stuffed mirchi, diffrent dips & onion rings)

₹ 570

## Western & Oriental

### Nachoes with Cheese Sauce

(crispy tortila chips covered generously with a warm melted cheese & served with two types of sales)

₹ 330

### Super Loaded Nachos

(crispy tortila chips covered generously with a jalpeno, beans, tomato and warm cheese sauce

₹ 390

### Cheese Corn Balls

(corn balls filled with melted cheese)

₹ 390

### Tacos

(tortila stuffed with cottage cheese , baby crn and reffried beans oven roasted capsicum topped with salad and overload of cheese.)

₹ 370

### Cheese Cigar Roll

(paneer and cheese wrapped in spring roll sheet and deep fried and served in short glass.)

₹ 390

### Jalapenos Cheese Short

(deilicious mozzarella ball stuffed ith spicy jalapenos batter fried to tingle your taste buds and served with garlic mayo and pineapple salsa)

₹ 270

### Pull Masala Garlic Bread

(garlic bread loaf stuffed with mozerella cheese & infued herb butter)

₹ 400

### Cheese Garlic Bread

(fresh slice bread floavored with garlic and served warm)

₹ 270

### Vegetable Spring Roll

(popular spring roll filled with sghredded chinese vegetable & served with hot garlic sauce)

₹ 310

### Crispy Corn Salt and Pepper

(crispy fry american orn tossed in onion , garlic black pepper and eromate.)

₹ 310

## Kids Favorite (baccho ki pasand)

### French Fries

₹ 210

### Peri Peri Fries

₹ 220

### Cheese Loded French Fries

₹ 280

### Masala Peanut

₹ 210

### Chinese Bhel

(fried noodles , julian cut chinese vegetable with chinese sweet and sour sauce)

₹ 250

### Honey Chilly Potato

(French fries sauteed with honey and herbs)

₹ 300





## Sandwich and Burger

(all sandwich and burger served with cold salsa and mayonnaise)

### Veggies Club Sandwich

(a three layer of toasted bread sandwich with layer of cucumber, tomatoes, onion & roasted bell pepper & cheese)

₹ 315

### Paneer Tikka Grilled Sandwich

(tandoori tikka paneer and cheese)

₹ 330

### Veggies Grilled Sandwich

(pesto infused vegetables & cheese served with mayo)

₹ 305

### Veggies Burger

(spicy jumbo patty with coleslaw, tomato, onion)

₹ 270

## Salads Insalate

(A salad is a dish consisting of mixed, mostly natural ingredients with at least one raw ingredient. They are often dressed, and typically served at room temperature or chilled)

### Green Salad

(slice of fresh cucumber, tomato, carrot, onions topped with green chilly and lemon wedges)

₹ 185

### Russian Salad

(popular salad of diced potatoes and vegetables bound in egg less mayonnaise)

₹ 255

### Woldrof Salad

(a diced of apples & cucumber served in chopped celery mayo dressing)

₹ 305

### Mexican Salad

(dressing with mayonnaise, beans, macaroni pasta)

₹ 305

### Classic Caesar Salad

(tender lettuce mixed with special dressing black olives, served with roasted croutons with mayonnaise, garnished with parmesan cheese)

₹ 330

### Greek Salad

(cucumber, tomato, onion, bell pepper, olives & crispy lettuce served with lemon vinaigrette dressing)

₹ 330



## Assian cuisine

(oriental mains)

### Chilly Paneer (Dry || Gravy)

(cottage cheese sautéed with green chilly & capsicum in soya sauce)

₹ 410

### Vegetable Manchurian

(deep fried mixed vegetable balls cooked in gravy made with oriental sauces)

₹ 350

### Vegetable American Chopsuey

(golden fried noodles topped with shredded vegetables in tomato base sauce)

₹ 390

### Thai Curry (Green || Red)

(broccoli, baby corn, peppers, zucchini in fresh green / red curry paste served with parsley rice)

₹ 460

## Rice & noodles

### Veg Hakka Noodles

(stir fried noodles with shredded vegetable sautéed with hakka style)

₹ 315

### Schezwan Noodles

(soft noodles with shredded vegetable & sautéed with spicy schezwan sauce)

₹ 330

### Burnt Garlic Fried Rice

(fried rice with a flavour with ginger & garlic)

₹ 315

### Vegetable Fried Rice

(fluffy rice sautéed with tiny cubes of vegetables)

₹ 315





## Pizza's Station

(an Italian dish consisting of a flat round bread base with vegetables, cheese, etc. on top, which is cooked in an oven)

### Sundried Classic Margherita

(hand crushed tomatoes, mozzarella & basil, chef will love to add chilies as per preferences)

₹ 390

### Pizza Catania Veggies

(capsicum, zucchini, artichoke, olive & mozzarella)

₹ 435

### Tandoori Veggies

(tandoori barbequed vegetable, cottage cheese with pickle flavored)

₹ 425

### Veggies Blast

(onion, bell peppers & green chillies with american corn and mozzarella cheese)

₹ 435

## Italian-Pasta'z & risotto

(panne, fusilli, spaghetti)

### Pasta Alfredo

(your choice of pasta cooked in mushroom sauce & exotic vegetable)

₹ 390

### Aglia Olio Pasta

(your choice of pasta in a simple classic garlic sauce flavored with olive oil and spiced with chilli flakes)

₹ 390

### All Arrabbiata

(your choice of pasta in a fresh tomato sauce flavoured with parsley garlic & chilli)

₹ 375

### Pasta in Rose Sauce

(your choice of pasta cooked with red and yellow bell pepper, olives, basil, broccoli, zucchini, flavoured with garlic and olive oil)

₹ 435

### Risotto All Fungi

(a traditional Italian rice cooked in a fresh tomato sauce base flavoured with green peas, mushroom & mozzarella)

₹ 435

### Lasagna All Napoletana

(pasta layered with béchamel sauce and tomato sauce, garnished with basil, mozzarella and ricotta cheese, baked to extreme goodness)

₹ 510

### Cannelloni All Florentine

(Traditional French dish pasta filled with cheese, spinach, mozzarella served with basil and tomato sauce baked in the oven)

₹ 510

### Deliciuze Special Risotto

(a mouth-watering combination of tomato sauce, pesto sauce, and béchamel sauce with fresh broccoli, zucchini, bell pepper, garlic, chilly, basil, oregano and parmesan cheese)

₹ 550

## Maxicana - mains

### Chimi-Changa

(roasted envelopes filled with red, yellow, green capsicum and cottage cheese marinated in Mexican sauce)

₹ 425

### Exotic Vegetables in Cilantro Sauce

(Exotic vegetables served with cilantro sauce & herbs rice)

₹ 425

### Vegetable Quesadillas

(soft flour tortillas stuffed in Mexican spice with garlic, onion, capsicum, mushroom and mozzarella)

₹ 425

### Mexican Tortilla Wrape

(tortilla bread stuffed with Mexican rice, sour cream & served with tomato salsa)

₹ 425

### Mexican Rice

(rice prepared with refried beans, vegetable and mushroom)

₹ 375





## The Smoky Flaming Food

### Veggies Mountain

(potato patties, Baked veg. crispy pineapple, stuffed tomato, stuffed capsicum & fries.)

₹ 570

### Cottage Cheese Steak

(cottage cheese steak stuffed with spinach, served with a homemade barbecue sauce, rice with herbs and vegetables on the side)

₹ 570

### The Hunger Station

(a combination of veg au gratin, cheese wedges with penne pesto and masala garlic bread)

₹ 570

### China bazar

(paneer tossed in hot garlic sauce, manchurian balls, fried rice, hot garlic noodles and exotic vegetable)

₹ 570

## Dahi and Papad

### Papad -roasted || fried || masala

₹ 40 | 100

### Raita-boondi || vegetable

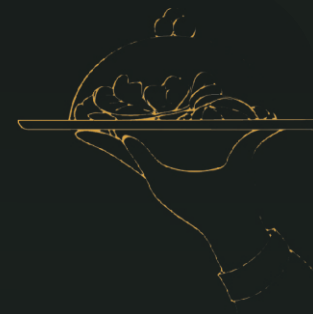
₹ 220

### Raita-pineapple || fruit

₹ 270

### Plain Raita

₹ 185



## Delicious Indian Curries

### Shashlik Paneer Tikka Masala

(marinated & grilled paneer cooked in a rich onion tomato based creamy)

₹ 435

### Paneer Makhmali

(cubes of cottage cheese cooked in a satin smooth rich tomato gravy)

₹ 410

### Paneer Lababdar

(cubes of cottage cheese cooked in lababdar gravy)

₹ 410

### Paneer Shikari

(paneer shikari is a delicious rajasthani dish made with paneer gently sauteed with red chilly, chilly powder, Kashmiri red chilly powder and fenugreek leaves cooked in automatic Gravy)

₹ 425

### Tawa Paneer

(tawa paneer is a delectable semi dry preparation of smoked paneer)

₹ 410

### Kadai Paneer

(cottage cheese sauteed with bell peppers and dried fenugreek leaves and crushed cardamom & coriander seeds cooked in tangy tomato gravy)

₹ 425

### Aloo Piyaz Paneer

(Deep fried potatoes, onion (shallots) and paneer cubes cooked in onion tomato-based gravy)

₹ 390

### Malai Piyaz

(Julians cut Deep fried onion, cooked with curd, cream, green chillies, coriander leaves and spices)

₹ 400

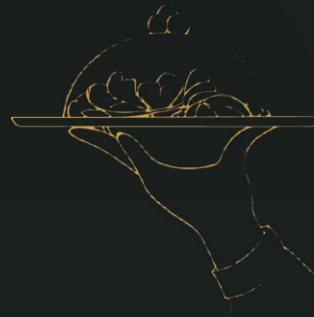


<b>Saag Paneer</b> (cottage cheese cooked with mint sauce in satin smooth spinach gravy)	₹ 400
<b>Malai Kofta (White    Red)</b> (reduced milk dumpling with white or red gravy in rich curd base gravy)	₹ 400
<b>Dil Bahar Kofta</b> (vegetable kofta stuffed with ratlami sev cooked in spinach gravy)	₹ 400
<b>Aloo Bukhara</b> (aloo Bukhara kofta is a delicious india dish stuffed with mince veggies, dry fruits and dry dates plums cooked in yoghurt based gravy)	₹ 390
<b>Vegetable Kolhapuri</b> (all time favorite spicy vegetable from the house of kolhapur, maharashtra)	₹ 375
<b>Vegetable Ghotalla</b> (veggies and paneer tossed in tangy tomato based gravy)	₹ 375
<b>Vegetable Makhan Wala</b> (Assortment of vegetables and makhana. cashew nut cooked in onion tomato rich gravy and topped with butter)	₹ 390
<b>Milli Julli Subji</b> (assorted vegetables cooked in dumpukht style+palak gravy)	₹ 375
<b>Corn Tomato Capsicum Bharta</b> (chopped tomato, capsicum cooked with corn in tomato cashew nut gravy)	₹ 375
<b>Bharwa Makkai Tomato</b> (Tomatoes stuffed with mashed potato, cottage cheese and indian herbs, simmered in an onion tomato based gravy)	₹ 390
<b>Rajwadi Soya Chap Masala</b> (marinated & grilled soya chap cooked in rajwadi style & golden brown based creamy)	₹ 390
<b>Khumb Masala</b> (button mushroom cooked in a satin smooth onion tomato gravy)	₹ 435

<b>Navratan Korma</b> (a combination of mixed vegetables, fruits, nuts, cooked in rich creamy gravy)	₹ 435
<b>Kaju Curry</b> (roasted cashew net cooked in rich onion tomato based rich gravy)	₹ 460
<b>Rajasthani Gatta Masala</b> (dumpling gram flour cooked in yoghurt based gravy its traditional and authentic recipe from rajasthani cuisine)	₹ 375
<b>Gobi Mussalam</b> (fried cauliflower marinated in yoghurt with Indian herbs and cooked with lababdar gravy)	₹ 375
<b>Okra Masala(seasonally)</b> (fried bhindi sauteed with Indian herbs)	₹ 400
<b>Methi Malai Motia</b> (pearl corn in creamy methi sauce & selected speces)	₹ 375
<b>Dum Aloo Chutney Wala</b> (potatoes stuffed with paneer, coriander leaves, green chillies, raisins, cashewnuts and cooked in a tasty and thick chutney based gravy)	₹ 375
<b>Sev Tomatar</b> (tomato curry topped with sev)	₹ 350
<b>Aloo Lajwab</b> (chick peas cooked in punjabi style)	₹ 340
<b>Peshawari Cholle Masala</b> (chick peas cooked in punjabi style)	₹ 350







## Dal (lentils)

### Dal Dhaba

(indian mix lentil sautéed with indian spices, butter & cumin seeds)

₹ 315

### Dal Punchmeli

(chef special recipe)

₹ 315

### Dal Makhani

(black lentil simmered overnight & finished with butter and cream)

₹ 375

## Chawal (Tase of rice)

### Nawabi Dum Biryani

(a popular dum pukht hyderabadi biryani cooked with mixed vegetables marinated in spicy yogurt served with raita)

₹ 330

### Jodhpuri Pulao

(basmati rice cooked with assorted vegetables, gatta, dry nuts & spices)

₹ 315

### Palak & Corn Pulao

(basmati rice cooked with palak and corn)

₹ 330

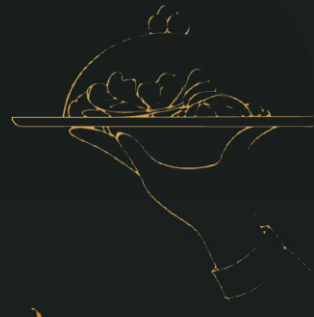
### Jeera Peas Pulao

(Basmati Rice Cooked & sautéed with cumin & hing)

₹ 255

### Steamed Rice

₹ 230



## From Tandoor (clay oven)

Choice of Roti (plain | butter)

₹ 30 | 40

Hari Mirch ki Roti

₹ 75

Missi Roti | Ajwain Roti

₹ 90

Choice of Naan (plain | butter)

₹ 100 | 135

Lemon Garlic Naan

₹ 135

Deliciuze Special Naan

₹ 195

Lachcha Paratha

₹ 100

Junglee Paratha

₹ 135

Chur Chur Naan

₹ 160

Stuffed (naan | paratha)

₹ 185

Onion Kulcha (stuffed | on the top)

₹ 185

## Desserts last but not least

Dessert of The Day

₹ 150

Sizzling Brownie with Vanilla Ice Cream & Chocolate Sauce

₹ 315

Plain (vanilla | strawberry | chocolate) 2-scoop

₹ 135

Premium (kesar pista | butter scotch) 2-scoop

₹ 150

Flavored Kulfi (2-stick)

₹ 150