

CULINARY VENTURE  
FOUNDED BY  
MR. AMAR PANGARE & MRS. SANGITA PANGARE

OPENING HOURS 12:30PM - 11PM DAILY

TASTY FOODS  
PURE DRINKS  
CHARCOAL BARBECUE APPETIZERS

WWW.ARTAKAINDIA.COM

84335 53103

SHOP NO. 06 & 07, ARTAKA BBQ, SHIVSHANKAR TOWER, PLOT NO. 259, ANUSHAKTINAGAR, SECTOR 10,  
KHARGHAR, NAVI MUMBAI, MAHARASHTRA 410210

DON'T MISS

# MENU

THE SIZZLE!



BE A PART OF  
OUR JOURNEY



100% AUTHENTIC

DON'T MISS THE SIZZLE...

# BREAKFAST

## MENU

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AVOCADO EGG OPEN  
TOAST (2 BREAD SLICE)

**275**



AVOCADO OPEN TOAST  
(2 BREAD SLICE)

**210**



COFFEE

**40**



EGG BHURI WITH  
2 PAAV

**130**



FRENCH TOAST (2  
BREAD SLICE)

**80**



HASHBROWN  
3PCS

**100**



MISAL PAAV  
WITH 2 PAAV

**90**



OMELETTE WITH 2  
BREAD SLICE

**90**



PINK STUFFED  
EGGS (2 EGGS)

**90**



POHA

**50**



TEA

**20**



PANNER BHURI  
WITH 2 PAAV

**170**



**BREAKFAST:  
8AM TO 10:30AM**

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**+91 84335 53103**

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KHARGHAR, NAVI MUMBAI

## BARBECUE

NON-VEG



### AVOCADO EGG OPEN TOAST (2PC)

*Velvety smashed avocado on artisan sourdough, crowned with a farm-fresh egg and a delicate touch of chili flakes for a flavorful finish*



### EMBER GRILLED POMPFRET

*Velvety smashed avocado on artisan sourdough, crowned with a farm-fresh egg and a delicate touch of chili flakes for a flavorful finish*



### CHICKEN KHARDA (6PC)

*spicy chicken dish made with a blend of aromatic herbs and bold spices, simmered to perfection*



### CHAR-GRILLED CHICKEN CHEESE MOMOS (5PC)

*spicy chicken dish made with a blend of aromatic herbs and bold spices, simmered to perfection*



**MAKE YOUR OWN WRAP  
BY ADDING PITA BREAD**

### TANGY CHICKEN CORIANDER (6PC)

*Juicy chicken grilled in a zesty coriander marinade with a smoky BBQ finish. Bursting with bold, herbal flavors—perfect for spice and grill lovers.*

### CHICKEN GYRO OF GREECE (7PC)

*Grilled spiced chicken, crisp veggies, and creamy tzatziki, served as a flavorful bowl for a light yet satisfying*

### FLARE GRILL PERI-PERI CHICKEN (4PC)

*Juicy chicken grilled in a fiery peri peri BBQ marinade, bursting with bold, smoky, and spicy flavors. A must-try for lovers of heat and flame-grilled goodness*

### SINGAPOREAN CHICKEN SATAY (5 STICKS)

*Tender chicken skewers marinated in aromatic spices, grilled to smoky perfection and served with a rich, creamy peanut sauce — a bold street-style classic from Singapore*







### GRILL HOUSE CHICKEN SAUSAGE (3PC)

*Juicy, tender chicken sausage grilled to perfection, seasoned with a blend of aromatic spices for a smoky, savory bite. Served with a side of tangy sauce, it's the perfect dish for sausage lovers craving a flavorful and healthy twist.*



### THE GRILLED MUTTON CHOP JOURNEY (4PC)

*Tender, marinated mutton chops flame-grilled to perfection, infused with smoky BBQ flavors and aromatic spices.*



### HONEY MUSTARD CHICKEN (4PC)

*Tender grilled chicken with a smoky charcoal BBQ glaze, finished with a sweet and tangy honey mustard drizzle.*



### SMOKY SINGAPORE PRAWNS (APS 4-6)

*Succulent prawns, seasoned with a blend of aromatic spices and grilled to perfection, served in their shells for an authentic smoky flavor that transports you straight to the streets of Singapore.*



### THE RAWAS GRILL AFFAIR (APS)

*A whole Rawas (Indian salmon) marinated in a rich mix of spices, herbs, and lime juice, then grilled to perfection. The fish is crispy on the outside while staying moist and flaky inside. Served with fresh salad try it with warm pita bread for a unique twist! Perfect for sharing and savoring every bite.*

### SINGAPORE WINGS ON FIRE (4PC)

*Crispy chicken wings tossed in a bold Singapore-style spicy glaze, delivering a fiery kick with every bite – sweet, tangy, and unapologetically hot.*



### NON-VEG PLATTER (CHICKEN CORIANDER, KHARDA, PERI PERI, SAUSAGES, MUTTON CHOP, WINGS, PRAWNS) (2PC EACH)

## BARBECUE

VEG



### AVOCADO OPEN TOAST (2PC)

*Creamy mashed avocado spread on toasted bread, topped with a sprinkle of salt, pepper, and a dash of chili flakes. A healthy, refreshing option for a light snack or breakfast*



### CHAR GRILLED PINEAPPLE (4PC)

*Juicy pineapple slices chargrilled for a caramelized finish, with a hint of smoky sweetness in every bite. A refreshing and tropical treat*



### CHEESE & BBQ MUSHROOM BITES (6PC)

*Grilled mushrooms smothered in melted cheese, drizzled with smoky BBQ sauce. A savory, cheesy delight with a perfect blend of earthy mushrooms and rich flavors*



### FRENCH FRIES (OIL FRIED)



### MAKE YOUR OWN WRAP BY ADDING PITA BREAD

### GRILLED VEGGIES KABOBS

*A medley of exotic veggies like zucchini, peppers, and mushrooms, marinated and grilled to smoky perfection for a flavorful, healthy bite*



### RUSTIC JERKED POTATOES (6PC)

*Crispy baby potatoes tossed in spicy Jamaican jerk seasoning, grilled to perfection for a bold, smoky, and flavorful kick. A perfect fiery side or snack*



### CHEESY TOP GUACAMOLE NACHOS

*Crispy corn tortilla chips topped with warm, creamy cheese sauce. A classic, cheesy snack perfect for sharing*



### PANEER TEEKHA SURPRISE (5PC)

*Soft paneer pockets stuffed with spiced veggies and cheese, marinated in a fiery masala blend, then grilled to perfection—delivering a bold, smoky flavor with a spicy surprise in every bite*







### **CORIANDER CHARM PANEER (5PC)**

*Smoky BBQ-grilled paneer infused with a vibrant coriander marinade and topped with fresh raw coriander for an herb, aromatic finish*



### **PANEER PERI PERI FLAMES (5PC)**

*Smoky, chargrilled paneer infused with a zesty peri peri marinade, delivering a perfect balance of heat and flavor*



### **SOYA CHAAP ON FLAMES (5PC)**

*Soya chap pieces marinated in a flavorful mix of traditional Indian spices, then grilled on the BBQ to a perfect char. The marinade infuses the chap with rich, aromatic spices, creating a smoky, tender, and spicy delight. Served with a side of cooling yogurt dip, this dish offers a bold fusion of smoky, spicy, and savory flavors*



### **CHEESY SWEET POTATOE BOATS (2PC)**

*Roasted sweet potato halves split open and grilled to perfection, glazed with smoky BBQ sauce, and lightly seasoned with herbs for a delightful mix of sweet and savory flavors*



### **CHAR GRILLED VEG CHEESE MOMOS (5PC)**

*Smoky, crisp momos stuffed with a flavorful mix of veggies and melted cheese, flame-grilled to perfection for that irresistible char and melt-in-mouth combo*

### **SINGAPOREAN PANEER SATAY (5 STICKS)**

*Tender paneer cubes marinated in bold Singaporean spices, skewered and grilled to smoky perfection, served with a tangy peanut-style dip*



### **VEG PLATTER (PANEER CORIANDER PERI PERI, PINEAPPLE, TOFU CHEESE ON MUSHROOMS, VEG KABABS, JERK POTATOES, SOYA CHAAP) (2PC EACH)**

## MAIN COURSE



### MATKA FIRE (CHICKEN GRAVY)

Succulent BBQ-grilled chicken pieces, cooked to perfection and simmered in a rich, flavorful gravy. Try with soft, warm pita bread for a smoky, tender, and savory experience.



### SMOKEY CHICKEN BIRYANI

BBQ-charred chicken pieces layered with masala rice, slow-steamed for a rich, smoky depth in every bite.



### CREAMY FOREST MUSHROOM SPAGHETTI

Earthy wild mushrooms in a silky cream sauce served over al dente spaghetti!



### FLAME KISSED MATKA PANEER (GRAVY)

Creamy paneer marinated in aromatic spices and cooked to perfection over a smoky charcoal BBQ, served in a traditional matka for a rich



### GARLIC BUTTER BLISS RICE

Creamy mashed avocado spread on toasted bread, topped with a sprinkle of salt, pepper, and a dash of chili flakes. A healthy, refreshing option for a light snack or breakfast.

### MELT IN YOUR MOUTH GNOCCHHI PASTA

Soft, pillowy potato gnocchi tossed in a creamy, buttery sauce—rich, comforting, and made to melt with every bite.



### PENNE PARADISO DELIGHT

Penne pasta tossed in a creamy, rich white sauce made with fresh cream, garlic, and Parmesan. Topped with a hint of Italian herbs for a comforting, indulgent dish. Perfect for pasta lovers craving a smooth, velvety texture.



### PITA BREAD (1PC)

Soft, fluffy Middle Eastern flatbread, perfect for dipping, stuffing, or enjoying with spreads and grilled dishes. Light, warm, and freshly baked.



### SMOKEY VEG BIRYANI

Aromatic basmati rice layered with spiced mixed vegetables, slow-cooked over charcoal for a rich, smoky BBQ flavor.



### SPINACH INFUSED CHEESE RAVIOLI

Creamy mashed avocado spread on toasted bread, topped with a sprinkle of salt, pepper, and a dash of chili flakes. A healthy, refreshing option for a light snack or breakfast.



### ULTIMATE FOUR CHEESE RAVIOLI

Delicate ravioli stuffed with a luxurious mix of four premium cheeses, bathed in a velvety sauce—comfort food at its finest with a gourmet edge.



## FOR THIRSTY THROAT

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### BLUEBERRY LAVENDER FIZZ

*A bubbly fusion of blueberry and lavender, lightly sweet and perfectly refreshing*

### GINGER ALE

### COKE / DIET COKE

### ITALIAN STRAWBERRY CHILLER

*A refreshing blend of ripe strawberries, zesty lemon, and sparkling soda with a hint of basil — sweet, tangy, and delightful*

### SOFT DRINKS



### PINEAPPLE MANGO MINT MULE

*Bright pineapple and lush mango meet bold ginger beer and a splash of lime for a crisp, tropical mocktail with a zing*



### FRESH LIME SODA

### WATER BOTTLE



## SWEET TOUCH DESERT

### ICE CREAM PAAN

A delicious blend of rich, creamy ice cream infused with the vibrant flavors of paan. Sweet, minty, and refreshing. It's a perfect treat that appeals to all ages.

### JAR OF MOCHA LOVE

A rich and indulgent layered dessert with creamy chocolate, coffee, and whipped cream, served in a jar. A perfect blend of sweet and bold flavors for coffee and chocolate lovers.

### KULFI (MULTI FLAVOUR)

A delightful assortment of creamy, rich kulfis in multiple flavors offering a refreshing and indulgent frozen treat.

### SEASONAL FRUIT (CHEESECAKE JAR)

Indulge in our Seasonal Fruit Cheesecake Jar - a delightful blend of creamy cheesecake topped with fresh, vibrant seasonal fruits, all served in a convenient, grab-and-go jar.

### TIRAMISU TEMPTATION

A delicious, layered dessert with coffee-soaked ladyfingers, mascarpone cream, and a dusting of cocoa. Served in a jar for a delightful, indulgent treat. Perfect for sweet cravings.

## C FOR COFFEE

### CAFFE MOCHA

Smooth espresso meets velvety chocolate and creamy steamed milk, finished with a swirl of whipped cream.

### DARK CHOCOLATE

A decadent fusion of robust espresso and luscious dark chocolate, crafted for a smooth, indulgent experience. Exquisite harmony of bold espresso and silky steamed milk, crowned with a soft, velvety foam for a luxurious, creamy taste.

### FRENCH LATTE

Exquisite harmony of bold espresso and silky steamed milk, crowned with a soft, velvety foam for a luxurious, creamy taste.

### SPANISH LATTE

A Spanish Latte is a smooth, sweet espresso drink made with steamed milk and a touch of condensed milk, offering a rich and velvety flavor with a hint of sweetness.

### SWISS CHOCOLATE

Perfect fusion of bold espresso and rich, velvety chocolate. Swiss Chocolate Coffee blends smooth, freshly brewed coffee with a decadent swirl of premium cocoa, creating a luscious, mocha-like drink that's both energizing and comforting.

