

 vegetarian  non-vegetarian

It is our endeavour to take special care of all our guests. If you or anyone in your party is allergic to any ingredient, please inform your server before you order your meal and they would assist you in ordering food items to suit you.

Some food preparations may contain mono sodium glutamate. Please inform our associates in case you would like your food prepared without it.

We would like to inform you that all our menus are trans fat free

Refined oil is used

All prices are in Indian rupees and exclusive of any applicable taxes.

We do not levy any service charge



BREAKFAST

Indian700

Seasonal fresh fruit juice



or

Choice of lassi

churned curd, served plain, sweet, salted or flavoured (mango or strawberry)

Paratha

whole wheat bread, griddled with fillings of your choice: potato, cauliflower, mooli or paneer and served with pickle and yoghurt

or

Poori bhaji

whole wheat bread, deep-fried and served with tempered potatoes

or

Masala dosa, medu vada or steamed idli

served with coconut or tomato chutney and sambhar

Masala chai, coffee, hot chocolate, horlicks or bournvita

Maharashtrian700

Seasonal fresh fruit juice



or

Choice of buttermilk

served salted, plain or masala (green chilli, coriander and mint)

Poori bhaji

whole wheat bread, deep-fried and served with potato curry

or

Vatanyachi ussal

white peas cooked with roasted coconut and spices, served with pav

or

Kanda or batata poha

a coastal preparation of dried, pressed rice tempered with onion, mustard seeds, curry leaves and turmeric

or

Sabudana khichdi

sago pearls cooked with tempering of clarified butter, cumin, crushed peanuts, curry leaves, green chilli and coconut

Masala chai, coffee, hot chocolate, horlicks or bournvita

Latitude700

Choice of seasonal fresh fruit juice

or

Choice of seasonal fruit platter

Choice of cereals

corn flakes, chocos, wheat flakes or muesli; served with toned, skimmed, soya, hot or cold milk

Choice of free range eggs

boiled, scrambled, poached, fried, akuri on toast

Baker’s basket

croissants, danish, muffins and choice of whole wheat or white bread toast with butter, honey and preserves

or

Choice of tea

assam, darjeeling, ginger, cardamom, masala, english breakfast, earl grey, camomile, jasmine, lemon or green

or

Choice of coffee

decaffeinated, fresh brewed, cappuccino or espresso

Breakfast à la carte

Choice of homemade yoghurt325

Choice of fresh fruit juice275

pineapple, watermelon, sweet lime or seasonal fresh fruit juice

Choice of seasonal cut fruits295

pineapple, watermelon, apple, papaya or banana

Choice of lassi295

churned curd, served plain, sweet, salted or flavoured (mango or strawberry)

Hot chocolate, horlicks or bournvita275

Choice of tea225

assam, darjeeling, ginger, cardamom, masala, english, breakfast, earl grey, camomile

French toast325

plain or cinnamon with honey or maple syrup and melted butter

Pancakes325

plain, banana, apple or choco chips with honey or maple syrup and melted butter

Choice of free range eggs400

boiled, scrambled, poached, fried, akuri on toast, omelette – masala, cheese, mushroom, served with hash brown potatoes, grilled, tomatoes & choice of white/wheat/multigrain toast; along with an option of bacon and sausages

Baker’s basket325

croissants, danish, muffins and choice of whole wheat or white bread toast with butter, honey and preserves

Choice of coffee225

decaffeinated, fresh brewed, cappuccino or espresso

Choice of cereals325

corn flakes, chocos, wheat flakes or muesli, served with toned, skimmed, soya, hot or cold milk

Paratha375

whole wheat bread griddled with fillings of your choice: potato, cauliflower, radish or cottage cheese and served with pickles and yoghurt

Thalipeeth375

multi-grained mildly spiced pancakes, served with butter or loni (local white butter) and pickle

Steamed idli375

steamed rice and lentil dumplings, served with sambhar and chutney

Medu vada375

deep-fried split gram dumplings, served with coconut or tomato chutney and sambhar

Dosa375

thin rice and lentil pancake, plain or potato filled; served with coconut, tomato chutney and sambhar

Uttappam375

thick rice and lentil pancake cooked and served either plain, masala or topped with onion and tomato

Upma375

south indian style cooked semolina tempered with curry leaves, cashewnuts, served with sambhar and chutney

Poori bhaji375

whole wheat bread deep-fried and served with potato curry



COMFORT FOOD

Soups **325**

Creamy chicken & almond soup
rich creamy chicken soup with almond slivers

Roasted tomato basil soup **300**
plum tomato soup flavored with basil

Main Course

Non-Vegetarian

Kheema pao **825**
Taj Blue Diamondall-time favorite dish made with minced lamb simmered with spices & red chilli served with buttered pav

Murgh tikka masala **725**
chicken morsels cooked in a clay oven & finished in a creamy fenugreek flavoured tomato gravy served with Indian bread or pulao

Egg bhurji & pav **625**
Indian scrambled egg with spices, served with buttered pav

Chicken kathi roll **725**
shredded chicken tikka wrapped in roomali, served with dahi ka pyaaz



Main Course

Vegetarian

	Pav bhaji a popular delicacy from mumbai, minced vegetables simmered with spices and red chilli served with buttered pav	550
	Paneer tikka masala paneer cooked in a clay oven and finished in a creamy fenugreek flavoured tomato gravy served with steamed rice or indian bread	525
	Panner Kathi roll shredded paneer tikka wrapped in roomali, served with dahi ka pyaaz	625
	Dal tadka yellow lentils tempered with ginger, garlic, mustard seeds and dry red chilli served with steamed rice or indian bread	600

Desserts

395

	Chocolate brownie warm brownie served with ice-cream
	Kulfi malai kulfi with falooda & subja seeds



REGIONAL SPECIALTIES

Indian cuisine encompasses a wide variety of regional and traditional cuisines native to India. Given the range of diversity in soil type, climate, culture, ethnic groups, and occupations, these cuisines vary substantially from each other and use locally available spices, herbs, vegetables, and fruits. Here at Latitude we offer dishes that are popular in busy streets of Pune.

	Missal pav spicy sprouts curry with farsan, served with sliced bread or pav	600
	Vada pav tempered potato dumplings fried with gram flour batter & served in between pav with peanut chutney	400
	Bhel puri spicy puffed rice preparation, served originally in the streets of India	400
	Pakorاس onion, paneer or mixed vegetable fritters	400
	Sabudana khichdi made from soaked sabudana or tapioca pearls. It is typically prepared in parts of western India such as in major towns like mumbai, pune, Indore, bhopal and nagpur, it is available as street food and is widely eaten throughout the year. It is the dish of choice when an individual observes a "fast"	400









APPETISERS AND SOUPS

Appetisers

	Smoked chilli garlic prawns half a dozen prawns grilled, flavored with anchovy butter emulsion	975
	Barbeque chicken wings buffalo chicken wings tossed in homemade barbeque sauce, served with cheesy dip	650
	Bruschetta light toasted french baguette, topped with basil, tomato and mozzarella	500
	Mozzarella fritter young semi soft cheese fritters with roasted garlic & basil dip	500
	Vegetable A.O.P bites diced vegetables tossed & served with garlic pesto bread	500
	Hummus with pita classic mediterranean chick pea dip, served with pita bread	550
	Traditional cheese chilli toast	375
	Spiced barbeque herbed tofu (Vegan)	375

Soup

	Chicken spaghetti broth chicken stock, sunny side egg, spaghetti, sprouts	325
	Classic minestrone topped with pesto & parmesan cheese, drizzled with extra virgin olive oil	300
	Wild mushroom soup with truffle oil drizzles	300
	Roasted tomato basil soup	300
	Cream of broccoli & almond	300
	Mulligatawny soup	300



SALADS



Salads



Classic caesar salad (veg/non veg)
crunchy iceberg lettuce, caesar dressing, pesto croutons & parmesan cheese shavings with choice of toppings

 **Prawns & Bacon** 650
 **Chicken & bacon** 600

 **Vegetarian** 500

 **Prawn Cocktail** 650
 classic steamed prawns in cocktail sauce

 **Cobb salad** 500
 mixed lettuce, grilled chicken breast, boiled egg, edamame beans, potato, chilli aioli

 **Greek salad** 500
 greek's favorite made from iceberg lettuce, olives, cucumber, peppers, tomato, onion, extra virgin olive oil & feta cheese with lemon vinaigrette drizzles



ENTRÉE

Pan seared norwegian salmon served with mascarpone saffron risotto, grilled vegetables & lemon caper sauce	1100
Herb crusted pomfret fillets served with creamy pearl barley risotto and mustard sauce	1025
Grilled jumbo prawns with herbs served with saffron risotto, buttered vegetables, and pesto cardinal sauce	1050
Fish n chips served with tartar sauce	775
Half roasted chicken served with sliced butter potato, onion rings & roast gravy	775
Pan grilled chicken breast chicken breast, creamy mash potato, sauté vegetables, served with garlic mushroom jus	775
Panko crumb fried chicken with potato wedges & garlic mayo	775
Asparagus & mushroom fricassee crepes creamy mushroom & asparagus wrapped in homemade pancake, topped with cheese sauce & baked	650
Char grilled cilantro vegetable served with lemon parsley couscous	650
Char grilled cottage cheese with barbeque sauce & vegetables	650

PIZZAS, PASTAS AND RISOT TOS

The history of pizza begins in antiquity, when various ancient cultures produced flatbreads with toppings The precursor of pizza was probably the focaccia, a flat bread known to the Romans as panis focacius to which toppings were then added modern pizza developed in Naples, when tomato was added to the focaccia in the late 18th century. Neapolitan pizza itself is believed to have originated from a similar dish called Jeyoun

(Our alll pizza base are made in-house which are thin crust & topped with homemade tomato sauce)

Pizza	
 Con polo indiana	800
chicken tikka, onion, bell peppers, tomato sauce, cheese & coriander leaves	
 Pizza pepperoni	750
pepperoni, tomato sauce & cheese	
 Pizza gamberi spiedo	825
prawns, garlic, olives, tomato sauce, cheese, sundried tomato	
 Ham & pineapple pizza or ham & mushroom pizza	775
 Smoked salmon, capers, parmesan & mozzarella cheese pizza	775
 Classic margherita pizza or masala margherita	650
tomato & basil or masala with onions, coriander, chillies & tomatoes	
 Mediterranean pizza	650
pesto, zucchini, bell pepper, aubergine, olives, caper, oregano	
 Pizza primavera	650
baby corn, zucchini, asparagus, spinach, broccoli, tangy tomato sauce, grated mozzarella cheese	
 Caprese pizza	650
sliced tomato, bocconcini, basil, tomato sauce, grated cheese, drizzle with pesto corn, artichoke, broccoli & peppers, topped with parmesan & mozzarella cheese	
 ABP pizza	650
thin crust pizza with artichoke, broccoli & peppers, topped with parmesan and mozzarella cheese	
 Mozzarella cheese & tomato sauce mini pizza for kids	475

Pasta

Pollo alfredo	700
<div><div></div>shredded grilled chicken in creamy cheese sauce tossed with pasta</div>	
Spaghetti meatball	725
<div><div></div>spaghetti tossed in tangy tomato sauce, lamb meat balls, and grated cheese</div>	
Prawns aglio olio pepperoncino	725
<div><div></div>pasta, prawns, olive oil, garlic, pepperoncino with fresh basil leaves</div>	
Carbonara	700
<div><div></div>crispy bacon, egg, cream & parmesan cheese</div>	
Penne al pomodoro	650
<div><div></div>pasta tossed in olive oil, fresh tomato sauce, basil, topped with grated parmesan cheese</div>	
Wild mushroom ragout	650
<div><div></div>braised creamy mushroom duxelles tossed with penne</div>	
Pasta aglio olio	650
<div><div></div>farmer style pasta tossed with tomatoes, garlic, wilted greens & chilli flakes</div>	
Gnocchi and bocconcini	650
<div><div></div>house made Italian potato dumpling, prepared with chunky tomato sauce, and topped with buffalo mozzarella cheese, drizzled with pesto sauce</div>	
Baked spinach ricotta cannelloni	650
<div><div></div>grilled vegetable, spinach, ricotta cheese, parmesan cheese, prepared with creamy tomato sauce</div>	

Please let us know if you wish to customize your pasta preparation

Risotto- gluten free

Seafood risotto	750
<div><div></div>mixed seafood risotto with tangy tomato sauce</div>	
Chicken with pesto	700
<div><div></div>homemade pesto, chicken marcells</div>	
Fungi risotto	650
<div><div></div>risotto rice prepared with creamy mushroom ragout, drizzled with truffle oil</div>	
Saffron & mascarpone risotto	650
<div><div></div>seasonal vegetables & saffron, finished with cream cheese & parmesan cheese</div>	



INDIAN FAVOURITES

Tandoori jhinga fresh bay prawns cooked & glazed in tandoor	1050
Sarson pomfret pomfret marinated in tangy mustard & charred in clay oven	850
Fish tikka adraki yoghurt spiced marinated skewered fish, cooked in tandoor	775
Tawa fish pomfret darne grilled to perfection & served with mint chutney	775
Tandoori chicken half/full spring chicken marinated in homemade spices & cooked in clay oven finished with butter	675/1250
Murgh tikka - an all time favourite choose from murgh malai, murgh adraki or murgh seekh kebab (any one preparation)	675
Kashmiri seekh kebab lamb minced with cashew & almonds skewered in clay oven, finished in butter	725
Paneer tikka choose from laal mirch ka tikka or achari tikka or spicy green harissa tikka	600
Mushroom ki nazakat char grilled stuffed mushrooms with cheese	575
Tandoor ke aloo stuffed potatoes with raisins & cheese or laal mirch ke aloo	550
Hara masala kebab green peas, potatoes, spinach and spices	575
Makai seekh kebab seekh kebabs are known to be traditionally non-vegetarian preparations here is a wonderful vegetarian dish of a seekh kebab made with fresh corn and mashed potatoes	575
Tandoori vegetable platter tandoori gobi, bhindi, pineapple and mini potatoes	925



Indian Curries

Jhinga masala prawns cooked in specially pounded Indian spices with onion, tomato and capsicum	975
Malabari fish curry kerala fish curry with coconut infused	775
Mutton rogan josh a kashmiri specialty of lamb cooked with yoghurt, fennel and dry ginger	725
Chicken tikka butter masala charred chicken tikka in rich tomato gravy finished with cream and home churned butter	700
Chicken chettinad chettinad cuisine is the cuisine of a community called the nattukottai chettiar, or nagarathars as they call themselves,from the chettinad region of tamilnadu state in south india. chettinad cuisine is perhaps the most renowned fare in the Tamil Nadu repertoire. it uses a variety of spices and the dishes are made with fresh ground masalas	700
Chicken patiyala the delectable chicken curry dish patiala chicken comes from the state of Punjab. The boneless pieces of chicken simmered in a light gravy & mild spices. This delicacy from the former princely state of Patiala is cooked with a fine eclectic paste cashewnuts & garam masala	700
Korma the word "korma" or kurma is derived from urdu ?ormā or ?ormah, meaning "braise" derived in turn from turkish kavurma, literally meaning "cooked meat. classically, a korma is defined as a dish where meat or vegetables are braised with water, stock, and yogurt with cream & butter. (mutton/murgh korma)	700
Home style egg curry delicious egg curry made with aromatic spices, a hint of kasoori methi & fresh coriander	575

Indian Curries

Paneer tikka butter masala char grilled cottage cheese tossed in onion and capsicum cooked with tomato gravy finished with cream and fenugreek	600
Paneer bhurji irresistible cottage cheese & capsicum bhurji	600
Kofta banarasi vegetable & cottage dumpling simmered in gravy	575
Lasooni palak paneer or corn kernels or water chestnuts	575
Dhingri hara pyaza fresh mushrooms & green spring onions	525
Subz handi or vegetable chettinad fresh garden vegetables tossed with peppers	575
Home style jeera aloo or aloo gobi adraki or bhindi masala	575
Chaunk wali dal yellow lentils tempered with cumin & garlic, finished with fresh coriander & clarified butter	550
Dal makhani black lentil & red kidney beans cooked overnight finished with butter & cream	550



RICE AND BREADS

Dum ki biryani

	Prawns rice and yellow lentil cooked together with touch of indian spices, served with curd	1050
	Chicken double boiled rice finished with homemade curd and tempered	750
	Lamb long grain basmati rice cooked with aromatic spices and saffron	795
	Vegetable Rice/pulao peas/ cumin/ corn or vegetable	650 425
	Steamed rice	400
	Moong dal khichdi rice & lentils simmered together & tempered with mild spices	425
	Curd rice mélange of double boiled rice & curd, tempered & served chilled	425
	Indian breads garlic naan, garlic olive roti, naan, roti, paratha, missi roti, phulkas- 2 piece per portion roomali roti or stuffed kulchas or cheese chilli naan – 1 piece per portion	195



SANDWICHES, BURGERS AND WRAPS

Sandwiches & Burgers

food historians generally attribute the creation of the sandwich, as we know it today, to john montagu, 4th earl of sandwich. This englishman was said to have been fond of gambling. As the story goes, in 1762, during a 24 hour gambling streak he instructed a cook to prepare his food in such a way that it would not interfere with his game. The cook presented him with sliced meat between two pieces of toast. Perfect! This meal required no utensils and could be eaten with one hand, leaving the other free to continue the game. Sadly, the name of real inventor of the sandwich (be it inventive cook or the creative consumer) was not recorded for posterity. Sandwiches the way you want them plain/toasted/grilled with french fries or potato wedges, white bread, whole wheat or multi grain bread, croissant

Chicken mayo/chicken tikka/egg/tuna/ham & the all-time favorite BLT		575
	Latitude non-vegetarian club	650
	choice of toasted bread with lettuce, chicken, ham, fried egg & cheese	
Chicken cheese burger		650
	chicken pattie with a homemade raw papaya chilli relish & cheese	
	Latitude vegetarian club	595
	choice of toasted bread with lettuce, tomato, cucumber, cheese & russian salad	
	Vegetable cheese burger	595
	vegetable pattie with a homemade raw papaya chilli relish, cheese, gherkins	



DESSERTS

Tiramisu must have dessert at latitude. mascarpone cream cheese & sponge fingers	395
Philadelphia cheese cake	395
Chocolate brownie warm chocolate brownie, served with ice cream and chocolate sauce	395
Chocolate mousse (gluten free) rum infused in dark chocolate mousse	395
Caramel custard	395
Banoffee pie classic english desserts made of banana, cream, toffee	395
Baked yoghurt - eggless, gluten free	350
Apple pie - eggless & sugar free	375
Tofu cheese cake - vegan	375
Dairy kulfi	375
Gulab jamun with rabdi	395
Gajar ka halwa (sugar free)	375
Khubani ka meetha served with vanilla ice cream (vegan option also available)	375
Moong dal halwa with vanilla ice cream	395
Seasonal fresh fruit platter with choice of ice cream	395
Choice of Ice cream	375



BEVERAGES

❏	Detox juice	300
❏	Tropical mint celery, cucumber, spinach, mint leaves	
❏	Ginger zinger celery, cucumber, ginger, parsley	
❏	Beet-it-up fresh ginger, beets, carrots, celery	
❏	Anti- inflammatory tonic turmeric, carrots, fresh ginger, orange, lemon, celery	
❏	Carrot cleanser carrots, ginger, apple, lemon	
❏	Alkaline boost kiwi, cucumber, celery, lettuce, broccoli, apple, lime	
❏	Celery, carrot & spinach juice 91kcal a natural healing drink-low in saturated fat, cholesterol & high in fiber, a natural antiseptic agent	
	Power drinks	325
❏	Soya milk with plum and date - 60 Kcal (Vegan) a great natural energy booster that keeps you warm during the cooler days, magnesium in dates helps generate energy and provides strength to heart, pancreas, liver and kidneys, plums are an excellent source of vitamin c as well	
❏	Beetroot, yoghurt & cinnamon - 97 Kcal this cooling and refreshing drink is rich in calcium, strengthens the bones, rich in protein and vitamins. yoghurt aides digestion. cinnamon is a blood purifier and prevent infection	
❏	Soya milk with almond, raisins and saffron - 114 Kcal (Vegan) a healing drink low in cholesterol. raisin almond combination helps improve anemia, the combination is also known as “brain food”, saffron - famous for its aroma, aides in healing and relieve tension	
❏	Smoothie blue berry, banana & green tea smoothie mango & orange smoothie chocolate & banana smoothie	



SHAKES

	Shakes	295
	Ferrero rocher shake chocolate ice cream & ferrero rocher laced with honey	
	Vanilla red velvet milkshake vanilla, velvet sponge topped with chia	
	oreo cookie chocolate shake melted milk chocolate, dark chocolate ice cream, oreo cookie crush, topped with cream & choco-chips	
	peanut butter walnut brownie shake peanut butter & home baked brownie milkshake	
	Hazelnut & butter scotch milkshake	
	Cold coffee with or without ice cream	295
	Choice of seasonal fresh cut fruit	295
	sweet lime, watermelon, papaya, grape, pomegranate, muskmelon	
	Seasonal orange juice or kino juice	295
	Seasonal imported orange juice (egyptian/south african)	295
	Fresh tender coconut water	300
	Choice of lassi	295
	churned curd served plain, sweet, salted or flavoured (mango or strawberry)	
	Buttermilk (chaas)	295
	served salted, plain or masala (green chilli, coriander and mint)	
	Choice of tea	225
	assam, darjeeling, ginger, cardamom, masala, english breakfast, earl grey, chamomile, jasmine, lemon or green	
	Choice of coffee	225
	decaffeinated, freshly brewed, cappuccino or espresso,caffé latte	
	Choice of beverage	275
	hot chocolate, horlicks or bournvita	