

CAFÉ

Plus



A LA CARTÉ BRÉAKFAST

07.00 AM - 10.30 AM

- Continental Breakfast** ₹325
 Choicé of préservéd juicé, bakéry baskét with buttér & préservés, choicé of téa / cofféé / hot chocolate / milk
- Healthy Breakfast** ₹350
 Fréshly squéézed juicé, choicé of céréals, frésh cut séasonal fruits, choicé of téa / cofféé / hot chocolaté / milk
- Américan Bréakfast** ₹375
 Selection of préservéd juicé, bakéry baskét with buttér & préservés, Selection of céréals, égs to ordér as pér your liking sérvéd with Selection of bréakfast méats, choicé of téa / cofféé / hot chocolaté / milk
- Southern Breakfast** ₹300
 Selection of Idli , Vada / Dosa or Uttapam sérvéd with sambar & chutnéy. Choicé Of cofféé / téa
- Idli** ₹150
 Freshly steamed rice lentil cakes, served with home - made sambar and chutneys
- Dosa** ₹175
 Home Style rice and lentil pancake with an option of plain / masala / onion & karam podi dosa.served with home - made sambar and chutneys
- Paranthas** ₹175
 Home style green lentil pancake with an selection of plain / masala / onion served with home - made sambar and chutneys
- Poori Bhaji** ₹190
 Déép friéd Indian whéat bréad sérvéd with local potato curry
- Eggs To Order** ₹200
 Three eggs cooked as per your liking, served with saute mushroom ,chicken sausage grilled tomato and hash brown potato
- Américan Pancakés** ₹175
 Served with maple syrup ,crème & seasonal cut fruits
- Selection of breakfast cereal** ₹150
 Cornflakes / chcoflakes / muesli /wheat flakes served with a choice of full cream or skimmed milk
- Breakfast Pastries** ₹200
 Selection of danish pastry / croissant / muffin / banana bread & white or brown bread served along with butter and preserves

- Végétarian Dish
- Non Végétarian Dish

For any diétary réstrictions, pléasé inform your sérvér. GST as applicablé.



ROUND THE CLOCK

BÉVÉRAGÉS

Gourmet Teas Masala chai /ginger /plain / green / lemon	₹125
Américano Cofféé A doublé shot of éspréssso with hot watér	₹150
Espréssso Concentrated coffee brewed by forcing small amount of boiling water, under pressure, through finely ground coffee beans	₹150
Cappuccino Litérally méans “Small Cap” in Italian languagé. Préparéd with éspréssso, hot milk & stéaméd milk foam	₹150
Café Latté Éspréssso with milk, tall & light cofféé	₹150
South Indian Filtér Cofféé Classic South Indian stylé cofféé bréwéd from fréshly ground cofféé béans	₹150
Hot Chocolaté Madé with cocoa powdér, chocolaté & hot milk	₹150
Présérvéd Fruit Juicé Applé/ Mixéd Fruit / Mango / Orangé / Pinéapplé	₹125
Frésh Fruit Juicé (Séasonal)	₹175
Icéd Téa Available in flavours of lemon / peach / passion fruit / strawberry	₹150
Frésh Limé Watér / Soda Carbonated water / water flavoured with fresh lemon juice.	₹75/85
Réd Bull	₹150
Lassi (Swéét / Saltéd) Traditional yogurt drink, available in sweet / salted	₹125
Cold Cofféé / Cold Cofféé with Icé Créam	₹150/175
Milk shaké / Milk shaké with Icé créam Available in flavours of Vanilla / Strawberry / Chocolate / Butterscotch / Mango	₹150/175

● Végétarian Dish ● Non Végétarian Dish

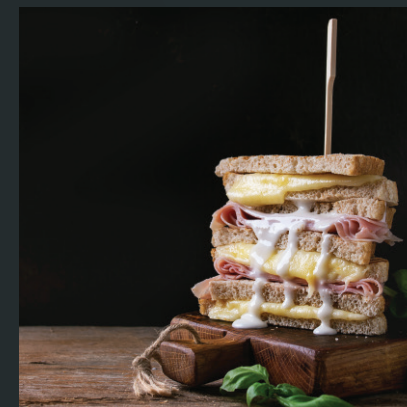
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ROUND THE CLOCK

BÉVÉRAGÉS

Aerated Drinks	₹80
Diét Aératé Drinks	₹80
Packagé Drinking Watér 1 Litré	₹60



ROUND THE CLOCK

SANDWICHES

- **Bést Wéstérn Plus Vég Club Sandwich (V)** ₹250
Lettuce ,fresh vegetables, coleslaw & slice cheese with mustard mayo between slices of toasted bread served with house salad & French fries
- **Bést Wéstérn Plus Non Vég Club Sandwich (NV)** ₹300
Lettuce ,fresh vegetable ,chicken salad , fried egg and served with house salad & French fries
- **Grillé / Toasté / Plain Sandwich** ₹225 / 250 / 275
Selection of cheese / vegetables /egg / chicken accompanied with house salad & French fries
- **Wéstérn Burgérs** ₹225 / 275
Availablé in Végétarian / Chickén, servéd with Housé salad & potato wédgés
- **Submariné Sandwich** ₹275
Spread of mustard mayo ,lettuce ,tomato ,chicken frankfurters ,saute onion & gherkin Served in French baguette with house salad & potato wedges



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ROUND THE CLOCK

COMBOS

Specially created for guests who crave for some Indian food, late at night

- **Dal Combo** ₹325
Choice of lentils served with steamed rice, yogurt, papad, pickle & onion salad
- **Panéér Combo** ₹400
Paneer makhani served with steamed rice, yogurt, papad, pickle & onion salad
- **Chicken Combo** ₹425
Chicken butter masala served with steamed rice, yogurt, papad, pickle & onion salad
- **Chicken Biryani** ₹450
Chicken biryani served with raita & salan

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ALL DAY DINING

SOUPS 12.00 PM – 11.00 PM

- **Minéstroné** ₹150
A classic végétérien Italian flavourful soup
- **Hot & Sour / Swéét Corn / Manchow** ₹150 / 185
Choice of Chinese all time favourite soup
- **Créam Soup** ₹150 / 185
Mushroom / Tomato / Gréen Péas / Chickén
- **Murgh Yakni Shorba** ₹185
Chicken broth scented with local Indian spices and herbs
- **Royyala Charu** ₹200
Andhra style spicy seafood broth with garlic and black pepper A luscious soup made with fresh prawns, coconut milk and seafood stock.

SALADS 12.00 PM – 11.00 PM

- **Fresh Green Garden Salad** ₹150
Cucumbér, carrot, tomato, onion & létucé
- **Greek Salad** ₹225
Plum cherry tomatoes, cucumber, onions, green pepper, feta cheese, lettuce, black olives, crouton & tossed with dressing
- **Caesar Salad** ₹175/ 250 / 275
Vég / Chickén / Prawns
Classic salad made with iceberg or romaine lettuce, olives & croutons dressed with cheese & dressing
- **Grilled Chicken & Bell Pepper Salad** ₹250
Slice of pan seared chicken breast with cherry tomato, onion, lettuce, bell peppers and served with chimichurri dressing
- **Aloo Papdi Chat** ₹225
Indian delicacy with potato & papdi topped with mint & sweet chutney

ALL DAY DINING

● Vegetarian Dish ● Non Vegetarian Dish

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APPETIZÉRS

12.00 PM – 03.00 PM & 07.00 PM – 11.00 PM

- **Chilli Paneer / Paneer 65** ₹330
All timé favourité Chinésé cottagé chéésé with spicy saucé
- **Manchurian - Veg / Baby Corn / Mushroom** ₹285
Dumpling of veg / baby corn / mushroom deep fried and tossed with manchurian sauce
- **Chilli Honey Potato** ₹285
Deep fried potato wedges tossed with chilli and honey
- **Chilli Garlic Cheese Toast** ₹190
Tasty cheese toast spiced with chilies and garlic and gratinated
- **Starter 65** ₹300
South Indian deep fried snacks marinated with spices, Selection in mushroom/ cauliflower florets
- **Andhra Péppér Chickén** ₹350
Téndér chickén cookéd with spicés, black péppércorn & témpéréd with garlic
- **Podi Mamasam** ₹440
Mutton cubés cookéd in Andhra spicé & témpéréd with shallots
- **Butter Garlic Prawns** ₹420
Succulent prawns pan fried with a delicious combination of garlic and chilli flakes in butter
- **Chicken 65** ₹350
Deep fried chicken morsels marinated with south Indian chilli & spices
- **Royalla Karam Roast** ₹420
Succulent prawns sautéed with a home style Andhra spice blend
- **Chepa Vepudu** ₹375
Fish marinadé with local spicés & shallow friéd

● Végétarian Dish ● Non Végétarian Dish

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APPETIZÉRS

12.00 PM – 03.00 PM & 07.00 PM – 11.00 PM

- **Tandoori Bharwan Aloo** ₹300
Stuffed potato with cottage cheese and dry fruits cooked in clay oven tandoor served with mint chutney
- **Panéér Tikka / Panéér Malai Tikka / Hariyali Panéér Tikka** ₹330
Cookéd in clay ovén & sérvéd with mint chutnéy
- **Hara Bhara Kébab / Aloo Corn Tikki** ₹300
Deep fried and served with mint chutney and laccha salad
- **Vegetarian Platter** ₹475
An assortment of vegetarian starters (bharwan aloo / paneer tikka /hara bhara kabab)
- **Tandoori Ajwaini Macchi Tikka** ₹400
Chunk of fish marinated with Indian spices with carrom seed flavour and cooked in clay pot tandoor served with mint chutney and laccha salad
- **Murgh Malai Kébab / Lasooni Murgh Tikka / Murgh Tikka** ₹385
Boneless chicken marinated with tandoori masala & spices cooked in clay oven tandoor served with mint chutney and laccha salad
- **Galouti Kébab** ₹500
A Royal Lucknowi famous kabab made of mince meat with secret Indian spices shallow fried with Ghee served with mint chutney and laccha salad
- **Tandoori Pomfret** ₹800
All time favourite pomfret fish marinated in tandoori masala and cooked in clay pot tandoor served with mint chutney and laccha salad
- **Bhatti Ka Murg (Half / Full)** ₹375 /675
Indian roast chicken marinated in marination and spices cooked in clay oven and served with mint chutney and laccha salad
- **Hyderabadi Silbatte ki Seekh** ₹500
Hand pounded lamb, flavoured with ethnic spices, cooked in clay pot oven served with mint chutney and laccha salad

● Végétarian Dish ● Non Végétarian Dish

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12.00 PM – 03.00 PM & 07.00 PM – 11.00 PM

• **Non Vegetarian Platter** ₹575

An assortment of non-vegetarian starters
(Chicken tikka / Ajwaini macchi tikka /
Hydrabadi silbate ki seekh)

• **Spring Rolls** ₹300/330

Available in Vegetarian / Chicken

• **Corn Salt N Pepper** ₹290

Corn kernels tossed with onion, capsicum
and seasoned

• **Prawns Tempura** ₹425

A deep-fried crispy tiger prawns served
with tempura dipping sauce

• **Pasta** ₹300/325/350

Penne, Spaghetti, Farfalle, Fettuccini
in selection of sauces –
Arrabbiata, Creamy Cheese, Alfredo & Pink Sauce
(Vegetable / Chicken / Prawns)

• **Fish & Chips** ₹400

A favourite English recipe of fish fillets marinated
and crumbed fried served with house salad ,
French fries & tartar sauce

WESTERN ENTRÉES

SIZZLERS COOKED TO PERFECTION

CHOOSE YOUR BASE

• **Cottage Cheese Shashlik** ₹400

• **Grilled Chicken Breast** ₹450

• **Fish Steak** ₹490

• **Marinated Tiger Prawn** ₹650

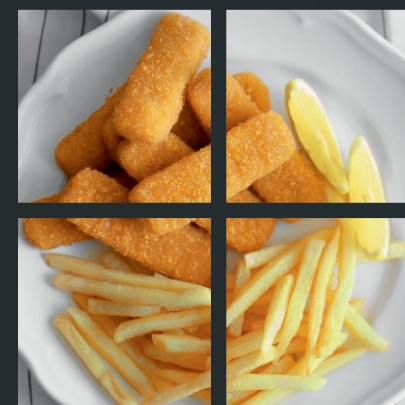
• **Choose Your Sauce**

Barbeque Sauce / Black Pepper / Mushroom Sauce /
Caper Lemon Butter / Mustard Sauce / Garlic butter / Orange Sauce

All dishes would be served with potato and exotic vegetable

• **Vegetarian Dish** • **Non Vegetarian Dish**

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DISHES FROM THE FAR EAST

12.00 PM – 03.00 PM & 07.00 PM – 11.00 PM

- **Manchurian** ₹300 /350
Dumplings in options of Vegetables / Chicken
- ● **Cottage Cheese / Chicken Chilli (Dry / Gravy)** ₹330/350
Diced cottage cheese / chicken boneless cubes cooked in chilly sauce
- ● **Hakka Noodlés** ₹275/300/350/375
Stir fried noodles, available in Vegetables / Egg / Chicken / Mixed Meat
- ● **Chinésé Friéd Ricé** ₹275/300/350/375
Wok tossed seasoned rice available in options of Vegetables / Egg / Chicken/ Mixed Meat
- **Mushroom, Baby Corn & Broccoli in Hot Garlic Sauce** ₹300
Braised mushroom & baby corn with broccoli in hot garlic sauce
- **Stir Fried Asian Greens** ₹300
Chinese cabbage, bok choy, French beans , broccoli & green zucchini tossed in classic light soya and roasted garlic
- **Chicken in Hosin Sauce** ₹350
Chinese delicacy - chicken cooked with hoisin sauce with chef's secret spices
- **Prawns in Hot Garlic Sauce** ₹400
A deep fried prawns tossed in spicy hot red chilli and garlic sauce
- **Nasi Goreng** ₹425
Popular Indonesian non veg fried rice which is traditionally served with a fried egg ,prawn crackers and chicken satay

● Végétarian Dish ● Non Végétarian Dish

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CURRIÉS FROM OUR INDIAN KITCHEN

12.00 PM – 03.00 PM & 07.00 PM – 11.00 PM

- **Panéér Aap Ki Pasand** ₹350
Cottagé chéésé with choicé of Buttérmassala / Gréen péas / Palak / Lababdar /Kadai
- **Gobi** ₹300
Adraki / matar
- **Dal Makhani** ₹250
Black lentils, tomatoes seasoned with Indian spices
- **Dal Tadka** ₹200
Yellow lentil cooked with chopped tomatoes, onion & garlic, finished fry pan tempered cumin
- **Aloo Hara Pyaz** ₹300
Cumin tempered potatoes, ginger, spring onion, garlic and asafetida
- **Mushroom Do Pyaza** ₹300
Button mushrooms cooked with lots of onion & Indian spices in semi dry gravy
- **Jhinga Lababdar** ₹450
Sautééd prawns énvélopéd in créamy tomato, garlic & onion masala
- **Béngali Fish Curry** ₹375
Bengali delicacy of fish cooked with spices and mustard paste
- **Chooza Khas Makhani** ₹375
Chicken tikka simmered in tomato creamy gravy
- **Mutton Roganjosh** ₹490
Kashmiri mutton délicacy, flavoured with fénnél powdér
- **Bhuna gosht** ₹490
Pan-frying of mutton preparation with Indian spices

● Végétarian Dish ● Non Végétarian Dish

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CURRIÉS FROM OUR SOUTH INDIAN KITCHÉN

12.00 PM – 03.00 PM & 07.00 PM – 11.00 PM

- **Bangaladumpa Vepudu** ₹225
Local style potatoes and spices along with curry leaves and mustard seeds
- **Gutti Vankaya Kura** ₹225
Andhra style baby brinjal with cilantro in a tangy sauce
- **Andhra Pappu - Tomato/ Palakura / Menthulu** ₹200
Pigeon pea cooked with spices and tempered with mustard and garlic, Available in three variety – Tomato / Spinach / Methi
- **Guddu Masala** ₹300
Boiled Egg with local south Indian spices, onion and tomato masala
- **Royyala Iguru** ₹450
Prawns cooked with local spices and onion masala
- **Peethala Iguru** ₹450
A Costal Andhra speciality of king crabs cooked with local spices and onion masala
- **Nandu Kuzhambu** ₹390
A Chettinad home style spicy crab curry simmered in coconut milk with spices
- **Chepala Pulusu** ₹390
Marinated fish simmered in a combination of tomato and tamarind gravy
- **Keema & Anda Curry** ₹375
A traditional old lost recipe prepared with the combination of chicken keema along with eggs
- **Mirapakaya Kodi Masala** ₹350
Tender chicken sautéed with onion, freshly ground spices and pungent chilli paste
- **Kodi Kura** ₹350
Succulent pieces of chicken cooked in a spicy gravy
- **Nellore Mamsam Curry** ₹490
Nellore Style of slowly - cooked juicy meat in a medley of spices
- **Gongura Mamsam** ₹490
Tender boneless mutton cooked with freshly picked sorrel leaves with local spices

● Végétarian Dish ● Non Végétarian Dish

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RICÉ & BRÉADS

12.00 PM – 03.00 PM & 07.00 PM – 11.00 PM

RICE

- Steamed Rice ₹120
- Jeera Rice ₹150
- Peas Pulao ₹200
- Bisi Bela Bath ₹200
A traditional South Indian dish prepared with dal and rice cooked together with tamarind and special spice powders
- Daddojanam ₹200
Rice mixed with curd, green chillies & ginger tempered with mustard and curry leaves
- Choice Of Biryani ₹390/450 / 499
Indian fragrant Basmati rice, cooked in a dum with whole spices & herbs, served with Mirchi ka salan & raita
Available in Vegetarian / Chicken / Mutton



BRÉADS

- Tandoori Roti ₹55
- Lachha / Pudina Parantha ₹65
- Naan (Plain / Garlic / Chéésé) ₹55/65/75
- Assorté Bréad Basket ₹135
(Roti, Naan, Lachha Parantha)
- Paneer / Aloo / Gobhi/ Pyaz Kulcha ₹150
Served with curd or raita
- Phulka (2 pcs) ₹40/55
(Plain / Butter)
- CURD
 - Mix Vegetable Raita ₹125
 - Pineapple Raita ₹140

- Végétarian Dish
- Non Végétarian Dish

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HEALTHY OPTIONS

12.00 PM – 11.00 PM

A wholesome, holistic approach to healthy eating. Each dish is well balanced with the right amount of fresh ingredients from the key food groups to promote a healthy lifestyle

- **Vegetable Clear Soup / Chicken Clear Soup** ₹170 /220
Healthy soup is made with simmering of vegetable in vegetable stock with herbs and seasoning
- **Sprouts Salad** ₹175
Sprouts with onion ,tomato and cucumber and seasoning tossed in lemon olive dressing
- **Mix Green Leaf & Veg Salad** ₹200
Assorted greens leaf with cherry tomato and olive drizzled with Italian dressing
- **Steamed Vegetables** ₹225
Seasonal vegetables
- **Stir Fried Vegetables** ₹275
Chinese stir fry is a blend of colorful veggies cooked in a healthy homemade sauce
- **Banana Leaf Wrap Steamed Fish** ₹400
Served with steamed potatoes, broccoli & spinach
- **Grilled Chicken Breast** ₹375
Served with tossed vegetable & mashed potato

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SWÉÉT TRÉATS

12.00 PM – 11.00 PM

- **Choicé of IcÉ Créam (2 Scoop)** ₹140
Vanilla chocolaté buttérscotch
strawbérry & mango
- **Gulab Jamun (2 Pieces)** ₹190
- **Choice of Indain Dessert** ₹190
Gajjar Halwa / Rasogolla / Rasmalai (2 Pieces)
- **Tiramisu** ₹250
An Italian Popular Delicacy
- **Séasonal Frésh-cut Fruit Plattér** ₹175
- **Crémé Brûléé** ₹225
Crémé brûléé is a déssért consisting of a rich custard,
toppéd with a layér of hardénéd caramélizéd sugar
- **Panacotta With Berry Sauce** ₹250
Panna Cotta is a créamy Italian pudding,
servéd with Bluébérerry saucé
- **Classic Cheesecake** ₹325
Rich cheese and egg custards and baked
- **Chocolate & Mint Mousse**
A classy Comination of Chocolate & mint is a
moulded chilled dessert made with sweetened ,
flavored whipped cream , egg whites ,gelatin , mint & chocolate



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BEST WESTERN PLUS TEJVIVVAN SIGNATURE DISH

- Sizzling Eggless Brownie in Sizzler**
Eggless Brownie Topped with ice cream and served with Chocolate Sauce

₹350
- Prawn in Tender Coconut Shell**
It is a luscious tiger prawn curry cooked and served inside a green coconut shell. To make this unique curry, spices are mixed with coconut water paste which gives it a unique flavour.

₹550
- Lettuce Chicken Wrap**
chicken lettuce wraps contain ground chicken and v eggies cooked in a savory sauce and served in lettuce leaves

₹350
- Sheesh Tawook**
A Popular Middle Eastern dish of tender and juicy marinated chicken in earthy spices, yogurt,lemon juice and garlic and served with house salad & French ries

₹350
- Avakai Kodi Annam**
A spicy Andhra dish made with mango pickle rice, lentils, chicken & a special spice powder.

₹300

Vegetarian Dish

Non Vegetarian Dish

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**Best Western Plus Tejvivaan
Visakhapatnam**