

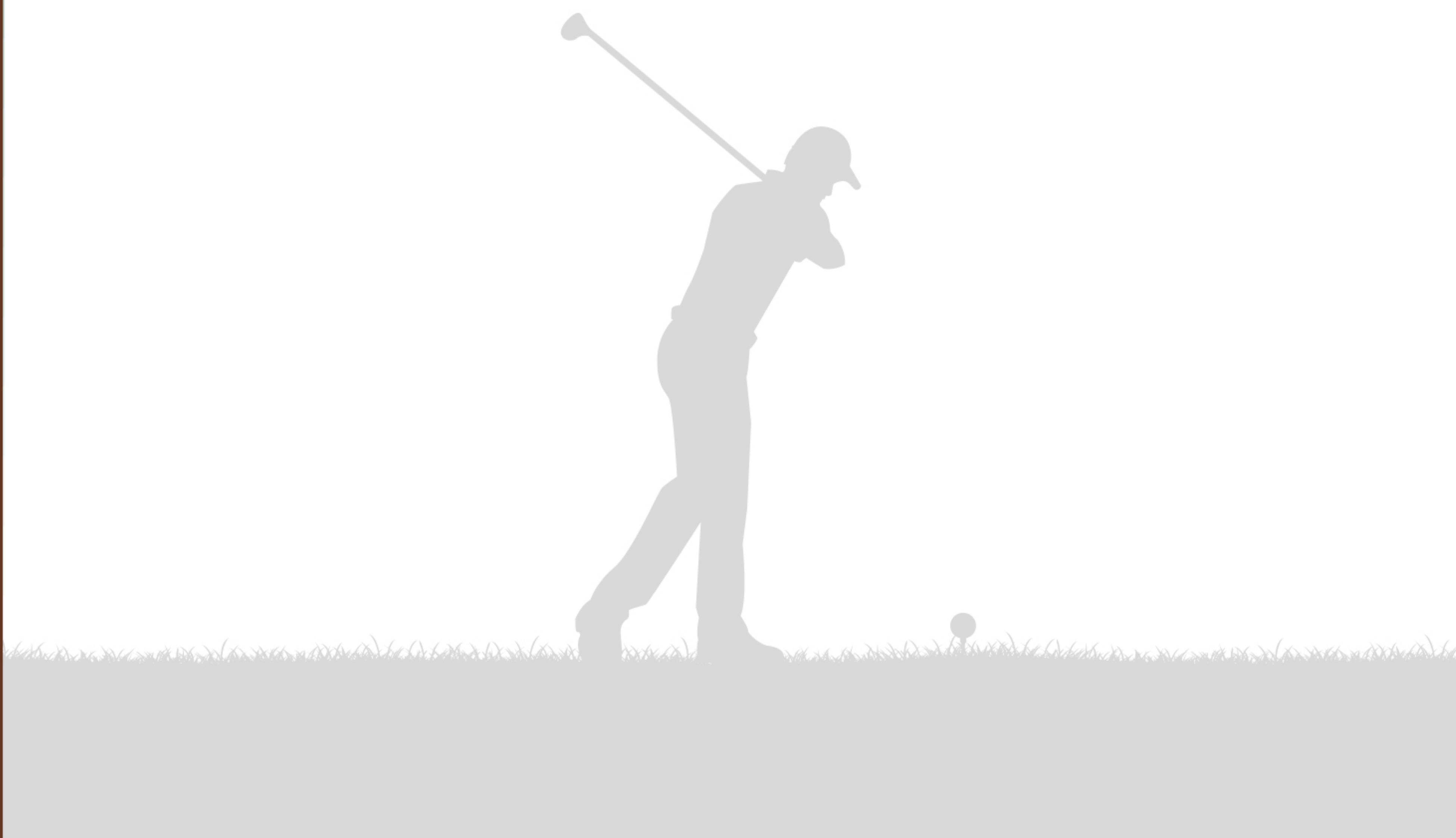


iGolf  
Eat . Drink . Golf

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# MENU

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# ON THE GREEN SALADS

**CAESAR SALAD** (VEG OR ROASTED CHICKEN)----- **320/380**

(ROMAINE, CROUTONS, CAESER DRESSING, PARMESAN AND PROTEIN)

**GREEK SALAD**----- **300**

(ONION, TOMATO, CUCUMBER, OLIVES, LEMON VINAIGRETTE, FETA CHEESE)

 **MILLET BHEL-(CHEF's SPECIAL)**----- **280**

(POPPED RAJGIRA, FARSAN, PEANUTS, ONIONS CORIANDER AND LIME)

# SOUP

**BROCCOLI ALMOND SOUP** ----- **280**

(PUREED BROCCOLI, SLIVERED ALMONDS)

**TOMATO AND BASIL BISQUE** ----- **300**

(SILKY SMOOTH TOMATO SOUP, SERVED WITH EMMENTHAL GRILLED CHEESE)

**MUSHROOM LATTE** ----- **280**

(A WARM BOWL OF SOUP SO DELICIOUSLY CREAMY WITH  
TENDER BITES OF MUSHROOM)

**LEMON CORIANDER SOUP** (VEG/ CHICKEN/ PRAWN) ----- **250/280/320**

(LEMON CORIANDER SOUP IS A ZESTY AND AROMATIC  
BROTH FEATURING THE BRIGHT FLAVORS OF LEMON AND  
FRESH CORIANDER LEAVES.)

**HOT AND SOUR** (VEGETABLE/CHICKEN) ----- **250/280**

(CHINESE PEPPER HOT SOUP WITH CHOICE OF PROTEIN)

**MANCHOW** (VEG, CHICKEN) ----- **250/280**

(A SPICY AND SAVORY CHINESE-INSPIRED SOUP WITH  
A FLAVOURFUL BROTH, VEGETABLES, AND CRISPY FRIED NOODLES )

**TOM YUM** (VEG/PRAWN) ----- **250/280**

(HOT THAI SOUP FLAVOURED WITH LEMONGRASS, CHILI AND GALANGAL)



# TEE OFF APPETIZERS

## VEGETARIAN

HOUSE FRIES ----- 200

(HOUSE FRIES, HIMALAYAN PINK SALT)

GARLIC PARMESAN FRIES ----- 320

(HOUSE FRIES, CRISPY GARLIC, PARMESAN CHEESE)

CRACKER BASKET ----- 250

(ASSORTED FRIED PAPAD, KHAKRA SERVED WITH 4 IN HOUSE CHUTNEYS)

 MAHARASHTRIAN MEZZE PLATTER-(CHEF's SPECIAL) ----- 550

(DRIED GREEN PEA HUMMUS, SMOKED PEANUT VANGI, TADKA DAHI, KOSHIMBIR, LASSUN CHUTNEY, AKKHA MASOOR)

 MAC AND CHEESE THECHA POPPERS-(CHEF's SPECIAL) ----- 320

(CRUMB FRIED MACARONI, PEANUT THECHA AND CHEDDAR CHEESE CROQUETTE)

SICHUAN CHILI BABY CORN ----- 350

(CRISP BABY CORN STIR-FRIED IN A BOLD SZECHUAN CHILI SAUCE FOR A SPICY AND FLAVOURFUL EXPERIENCE)

CRISPY CORN CHILI PEPPER ----- 350

(CORN KERNELS ARE COATED IN A SPICY CHILI PEPPER-INFUSED BATTER AND FRIED TO CREATE A DELIGHTFUL, FIERY SNACK)

COTTAGE CHEESE WITH THAI CHILI BASIL ----- 380

(COTTAGE CHEESE CUBES TOSSED IN A HOT AND FRAGRANT THAI STYLE SAUCE)

MUSHROOM PEPPER FRY ----- 300

(OYSTER MUSHROOM TOSSED WITH HOT SPICES, TEL CHERRY PEPPER AND CURRY LEAVES)

 RATALE GNOCCHI-(CHEF's SPECIAL) ----- 380

(SWEET POTATO DUMPLINGS TOSSED GARLIC, CHILLI, OLIVE OIL AND PARMESAN)



# NON-VEGETARIAN

 <b>COASTAL FISH AND CHIPS-(CHEF's SPECIAL)</b>	450
<i>(RAVA FRIED BOMBAY DUCK AND CHIPS WITH TARTARE SAUCE)</i>	
<b>CHICKEN PEPPER FRY</b>	350
<i>(BONELESS CHICKEN BITS, TOSSED WITH HOT SPICES, TELlicherry PEPPER AND CURRY LEAVES)</i>	
<b>CHARRED LEMON BUTTER PRAWN</b>	650
<i>(PRAWN TOSSED WITH BUTTER, GARLIC AND CHARRED LEMON WEDGES)</i>	
<b>KOREAN CHICKEN WINGS</b>	320
<i>(CRISP CHICKEN WINGS TOSSED WITH GOCHUJANG AND SESAME)</i>	
<b>PAN TOSSED PEPPER CHICKEN</b>	350
<i>(MORSELS OF CHICKEN TOSSED WITH SOY, CHILLI AND PEPPERS)</i>	
<b>TAVA FRIED KING FISH</b>	950
<i>(KINGFISH COATED WITH SPICY, AROMATIC MASALA AND SHALLOW FRIED IN COCONUT OIL)</i>	
 <b>KEEMA HUMMUS-(CHEF's SPECIAL)</b>	950
<i>(DRIED GREEN PEA HUMMUS TOPPED WITH SPICED MUTTON MINCE, SERVED WITH MILLET CRISPS.)</i>	

# FRONT 9 TANDOOR VEGETARIAN

<b>LAPETA PANEER</b>	450
<i>(CREAMY COTTAGE CHEESE MARINATED IN A CASHEW, YOGURT AND INDIAN AROMATICS, COOKED IN A TANDOOR)</i>	
<b>MALAI BROCCOLI</b>	420
<i>(STUFFED BUTTON MUSHROOM COOKED IN THE TANDOOR)</i>	
<b>PANEER TIKKA</b>	450
<i>(COTTAGE CHEESE, CLASSIC INDIAN MARINADE, COOKED IN A TANDOOR)</i>	



<b>MUTTER PANEER SEEKH</b>	<b>400</b>
<i>(COTTAGE CHEESE &amp; GREEN PEAS MINCE, INHOUSE SPICE BLEND COOKED ON A SKEWER IN THE TANDOOR)</i>	
<b>MUSHROOM PEARL KEBAB</b>	<b>380</b>
<i>(STUFFED BUTTON MUSHROOM COOKED IN THE TANDOOR)</i>	
<b>MULTANI SOYA CHAAP</b>	<b>380</b>
<i>(SOYA CHAAP, INDIAN SPICE MARINADE, COOKED IN A CLAY OVEN)</i>	
<b>VEG KABAB PLATER</b>	<b>1900</b>
<i>(LAPETA PANEER , PANEER TIKKA, MUTTER PANEER SEEKH, MULTANI SOYA CHAAP, MALAI BROCCOLI, MUSHROOM PEARL KEBAB)</i>	
<b>NON-VEGETARIAN</b>	
<b>MURGH MALAI TIKKA</b>	<b>530</b>
<i>(CLASSIC CASHEW AND CREAM MARINATED CHICKEN PIECES, SMOKED IN A TANDOOR)</i>	
<b>BHATTI KA MURGH</b>	<b>450</b>
<i>(CHEFS MARINADE, BONELESS CHICKEN LEG, COOKED IN A TANDOOR)</i>	
<b>HUNTER CHICKEN TIKKA</b>	<b>480</b>
<i>(PRAWN TOSSED WITH BUTTER, GARLIC AND CHARRED LEMON WEDGES)</i>	
<b>PAPRIKA TANDOORI WINGS</b>	<b>530</b>
<i>(CHICKEN WINGS , PAPRIKA AND LIME MARINADE, SMOKED IN A TANDOOR)</i>	
<b>BARRA KEBAB</b>	<b>600</b>
<i>(SUCCULENT MUTTON CHOPS, YOGHURT AND SPICES)</i>	
<b>AALISHAN MURGH</b>	<b>490</b>
<i>(SUCCULENT ENVELOPED OF CHICKEN STUFFED WITH MINCE COOKED TO TENDER PERFECTION)</i>	
<b>PYAARE KEBAB</b>	<b>600</b>
<i>(JUICY CHICKEN MINCE COOKED ON SKEWERS WITH MILD SPICES)</i>	
<b>GOSHT LUCKNOWI SEEKH KEBAB</b>	<b>600</b>
<i>(MELT IN THE MOUTH MUTTON MINCE KEBAB ON SKEWERS)</i>	



**LASOONI FISH/PRAWN ----- 550**

*(FISH OR PRAWN IN A CHILLI CARLIC MARINADE COOKED IN A TANDOOR)*

**AJWAIN WALE FISH/PRAWN ----- 950**

*(SMOKY CARAWAY MARINATED SURMAI/PRAWN ROASTED ON CHARCOAL)*

**NON-VEG KEBAB PLATTER ----- 2500**

*(AALISHAN MURGH, BHATTI KA MURGH MURGH , PAPRIKA WINGS,  
LASOONI FISH, GOSHT LUKHNOWI SEEKH)*

## FLATBREADS

### VEGETARIAN

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**MARGHERITA ----- 450**

*(TOMATO, MOZZARELLA, BASIL, OLIVE OIL)*

**MUSHROOM AND BRIE ----- 550**

*(MUSHROOM, CAMELISED ONION AND BRIE)*

**FARMHOUSE ----- 500**

*(BROCCOLI, BELL PEPPER, OLIVES, JALAPENO, CORN, ONION)*

**ROASTED GARLIC AND CHEESE ----- 1050**

*(ROASTED GARLIC, MOZZARELLA , CHEDDAR , OLIVE OIL)*

**PANEER AND PESTO ----- 500**

*(PANEER, BASIL PESTO, PEPPERS AND ONIONS)*

### NON-VEGETARIAN

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**SPICY CHICKEN ----- 550**

*(CHICKEN, ONION, PAPRIKA, JALAPENO)*

**SOY CHILLI CHICKEN ----- 550**

*(CHICKEN, GREEN PEPPER, CHILLI, SOY AND SCALLIONS)*



CHICKEN AND CHEESE----- 650

(SHREDDED CHICKEN, MOZZARELLA, CHEDDAR, BECHAMEL)

KEEMA DO PYAZA ----- 650

(SPICED MUTTON MINCE, CARAMELISED ONION, CHOPPED ONION,  
GREEN CHILLI)

## TOASTIES

 THE BOMBAY BATATA-(CHEF's SPECIAL) ----- 280

(MASALA POTATOES, MINT CHUTNEY, WHITE CHEDDAR)

 MUSHROOM AND BRIE-(CHEF's SPECIAL) ----- 320

(MUSHROOM, CARAMELISED ONION AND BRIE)

 BIG BREAKFAST-(CHEF's SPECIAL) ----- 300

(FRIED EGG, POTATO, CHEDDAR CHEESE)

 THE WHITE RUSSIAN-(CHEF's SPECIAL) ----- 320

(SHREDDED CHICKEN, CHEDDAR CHEESE, MOZZARELLA)

 KEEMA CRUNCH-(CHEF's SPECIAL) ----- 350

(MUTTON KEEMA, MINT CHUTNEY, WHITE CHEDDAR)

## DIM SUM & BAO

● CREAMY MUSHROOM ----- 450

● FARM VEG GYOZA ----- 450

● VEGETABLE BASIL ----- 450

● BROCCOLI & CREAM CHEESE ----- 450

● BEIJING CHICKEN ----- 500

● CHICKEN AND WATER CHESTNUT ----- 450



- CHICKEN AND ASPARAGUS ----- 520
- PRAWN HARGAO ----- 550
- SUPREME VEGETABLE BAO ----- 430
- SPICY EGGPLANT BAO ----- 430
- CRISPY CHICKEN BAO ----- 480
- KOREAN CHICKEN BAO ----- 480
- PRAWN TEMPURA BAO ----- 550

## MAINS

### VEGETARIAN

- 👑 ZUCCHINI CARBONARA-(CHEF's SPECIAL) ----- 430  
*(SPAGHETTI TOSSED WITH ZUCCHINI, CREAM, BLACK PEPPER AND PARMESAN)*
- SPINACH AND MUSHRROM LASAGNE ----- 450  
*(SPINACH, MUSHROOM AND RICOTTA BAKED LASAGNE)*
- COTTAGE CHEESE STEAK WITH SPICY TOMATO SAUCE ----- 480  
*(GRILLED COTTAGE CHEESE STEAK, SPICY TOMATO SAUCE, POTATO WEDGES, SAUTEE VEGETABLE)*

### NON-VEGETARIAN

- GRILLED CHICKEN WITH PEPPER MUSHROOM ----- 480  
*(GRILLED CHICKEN BREAST, MUSHROOM & CRACKED PEPPER SAUCE, MASHED POTATOES, SAUTEE VEGETABLE)*
- THREE CHEESE CHICKEN KIEV ----- 500  
*(CREAM CHEESE, CHEDDAR AND MOZZARELLA STUFFED FRIED CHICKEN BREAST, SAUTEE VEGETABLE, MASHED POTATOES)*



**GRILLED FISH ----- 700**

*(GRILLED KINGFISH STEAK, LEMON CHILLI BUTTER SAUCE, SAUTEED BROCCOLI, ROAST POTATOES)*

**LASAGNE BOLOGNESE ----- 550**

*(LAMB MINCE COOKED WITH TOMOTOES AND GARLIC, BECHAMEL, PARMESAN AND MOZZARELLA)*

## PASTA

### CHOOSE YOUR PASTA : PENNE / SPEGHETTI

**ARRABIATA ----- 380 / 480**

*(SPICY TOMATO SAUCE WITH CRUSHED RED PEPPER FLAKES AND GARLIC)*

**ALFREDO ----- 350 / 450**

*(( CREAM, BUTTER AND PARMESAN SAUCE*

**PESTO ----- 380 / 480**

*(A VIBRANT BASIL, GARLIC, PINE NUT, AND PARMESAN CHEESE SAUCE.)*

**AGLIO OLIO PEPPERINCINO ----- 380 / 480**

*(GARLIC, OLIVE OIL,RED CHILLI FLAKES AND PARMESAN.)*

## ASIAN MAINS

### VEGETARIAN

**STIR FRIED VEGETABLES ----- 450**

*(CANTONESE STYLE STIR FRIED ASSORTED SEASONAL VEGETABLES AND GREENS)*

**FOUR TRESSURE VEGETABLE IN HUNAN SAUCE ----- 450**

*(LAMB MINCE COOKED WITH TOMOTOES AND GARLIC, BECHAMEL, PARMESAN AND MOZZARELLA)*



<b>PANEER IN HOT GARLIC SAUCE</b> -----	<b>450</b>
<i>(COTTAGE CHEESE COOKED IN A HOT AND SWEET, GARLICKY SAUCE )</i>	
<b>VEGETABLE DUMPLING IN CHILI SOY SAUCE</b> -----	<b>450</b>
<i>(DEEP FRIED DUMPLINGS SERVED IN A SAVORY AND SPICY SOY-BASED SAUCE)</i>	
<b>GREEN CURRY- VEGETABLE</b> -----	<b>480</b>
<i>(THAI STYLE AROMATIC COCONUT AND GREEN AROMATICS-BASED CURRY WITH CHOICE OF VEGETABLES)</i>	
<b>SEASONAL VEGETABLES IN CHILI BASIL</b> -----	<b>450</b>
<i>(SEASONAL PRODUCE TOSSED IN A SPICY THAI CHILLI BASIL SAUCE)</i>	

## NON-VEGETARIAN

<b>GREEN CURRY – CHICKEN/PRAWN</b> -----	<b>500/530</b>
<i>(COTTAGE CHEESE COOKED IN A HOT AND SWEET, GARLICKY SAUCE )</i>	
<b>KUNG PAO CHICKEN</b> -----	<b>490</b>
<i>(DICED CHICKEN WITH PEANUTS, DRIED RED CHILI, PEPPERS IN A HOT AND SWEET SAUCE)</i>	
<b>KRAPOW CHICKEN</b> -----	<b>490</b>
<i>(SPICY THAI BASIL CHICKEN MINCE)</i>	
<b>DICED CHICKEN IN DEVIL’S SAUCE</b> -----	<b>490</b>
<i>(FEATURING CHICKEN PIECES COOKED IN A SMOKY AND SPICY CHILI-INFUSED SAUCE.)</i>	
<b>SINGAPORE CHILI PRAWNS</b> -----	<b>650</b>
<i>(SPICY THAI BASIL CHICKEN MINCE)</i>	
<b>CHICKEN/PRAWN IN HOT GARLIC SAUCE</b> -----	<b>500/650</b>
<i>(PRAWNS COOKED IN A FLAVOURFUL AND HOT AND SWEET GARLIC SAUCE)</i>	



**SLICE FISH WITH CHILLI BASIL ----- 550**  
*(SLICED MAHI-MAHI IN A SPICY THAI BASIL SAUCE)*

## RICE & NOODLES

**CHILLI GARLIC SOBA NOODLES ----- 300**  
*(RED CHILI AND GARLIC STIR FRIED BUCKWHEAT NOODLES)*

**VEGETABLE FRIED RICE ----- 280**  
*(WOK TOSSED RICE WITH VEGETABLES)*

**BURNT GARLIC FRIED RICE ----- 300**  
*(WOK TOSSED RICE WITH CHOICE OF EGG OR VEGETABLES AND CRISP BITS OF GARLIC)*

**PAN FRIED NOODLES-(VEGETABLE/ CHICKEN / PRAWN) ----- 480/500/530**  
*(SHALLOW FRIED NOODLES TOPPED WITH CANTONESE STYLE VEGETABLE OR PROTEIN OF CHOICE) (SOY GARLIC & HOT GARLIC)*

**HAKKA NOODLES (VEG/ CHICKEN/ PRAWNS) ----- 280/300/320**  
*(POPULAR INDO-CHINESE DISH CONSISTING OF STIR-FRIED NOODLES WITH A FLAVOURFUL MIX OF VEGETABLES, SAUCES, AND SEASONINGS)*

## INDIAN MAINS VEGETARIAN

**LASOONI PALAK PANEER ----- 480**  
*(COTTAGE CHEESE CUBES IN SPICED SPINACH CURRY TOPPED WITH CRISP BURNT GARLIC)*

**TEL BHINDI ----- 480**  
*(KOLHAPURI STYLE SPICY OKRA TOSSED WITH ONIONS AND TOMATOES)*

**PANEER LABABDAR ----- 480**  
*(THE FLOCK TAKE ON PANEER MAKHNI)*



<b>CLASSIC PANEER TIKKA MASALA</b>	420
<i>(TANDOORI PANEER TIKKA IN CLASSIC ONION TOMATO GRAVY)</i>	
<b>MALAI KOFTA</b>	480
<i>(DEEP FRIED COTTAGE CHEESE IN CREAM BASED SAUCE)</i>	
<b>TAWA SUBZI</b>	400
<i>(A MEDLEY OF VEGETABLES COOKED ON A GRIDDLE WITH AROMATIC SPICES)</i>	
<b>BABYCORN AND MUSHROOM DO PYAAZA</b>	450
<i>(BABY CORN AND MUSHROOM TOSSED WITH ONIONS IN AN ONION TOMATO MASALA)</i>	
<b>VEG DIWANI HANDI</b>	320
<i>( A MELANGE OF VEGETABLES OOKED IN AN ONION BASED SAUCE WITH THE ADDITION OF SAFFRON AND KHOYA)</i>	
<b>DAL MAKHANI</b>	420
<i>(16 HOURS SMOKED AND SLOW COOKED BLACK LENTILS)</i>	
<b>TADKEWALI DAL</b>	300
<i>(YELLOW LENTILS TEMPERED WITH AROMATIC SPICES)</i>	

## NON-VEGETARIAN

<b>BUTTER CHICKEN</b>	550
<i>(A CLASSIC DELHI STYLE BUTTER CHICKEN)</i>	
<b>DHABA MURGHI</b>	580
<i>(BONE IN CHICKEN SIMMERED IN SPICED ONIONS AND TOMATOES)</i>	
<b>TARIWALA MURGH</b>	580
<i>(SPICY THIN CHICKEN CURRY)</i>	
<b>LAHORI TANGRI MASALA</b>	550
<i>(CHICKEN DRUMSTICKS COOKED IN A LAHORI STYLE MASALA)</i>	
<b>KEEMA PAO</b>	550
<i>(MUTTON KEEMA MASALA, SERVED WITH IN HOUSE BRIOCHE PAO)</i>	



LAMB KOFTA CURRY ----- 600

(A FLAVOURFUL INDIAN DISH FEATURING SPICED  
LAMB MEATBALLS COOKED IN A RICH AND AROMATIC CURRY SAUCE)

RAILWAY MUTTON CURRY ----- 600

(ANGLO INDIAN MUTTON CURRY FROM THE TIMES OF THE RAJ)

KING FISH CURRY ----- 750

(A SPICY AND FLAVOURFUL INDIAN SEAFOOD DISH MADE WITH TENDER  
KINGISH PIECES SIMMERED IN A TANGY COCONUT MILK-BASED GRAVY)

GOAN PRAWN CURRY ----- 650

(PRAWNS COOKED IN A TART GOAN STYLE COCONUT BASED CURRY)

## BREADS

ROTI ----- 40

BUTTER ROTI ----- 45

BHAKRI ----- 50

(SORGHUM MILLET FLATBREAD)

NAAN ----- 50

BUTTER NAAN ----- 60

GARLIC NAAN ----- 90

CHEESE GARLIC NAAN ----- 120

LACCHA PARTHA ----- 65

PUDINA PARATHA ----- 70

## RICE

STEAMED RICE ----- 200

JEERA RICE ----- 210

PEAS PULAV ----- 230

CURD RICE ----- 250



PEAS PULAV ----- 230

CURD RICE ----- 250

DAL KHICHADI TADKEWALI----- 320

(A COMFORTING INDIAN DISH CONSISTING OF RICE AND LENTILS COOKED TOGETHER, TOPPED WITH A TEMPERING OF AROMATIC SPICES)

VEGETABLE BIRYANI ----- 450

(A FLAVOURFUL RICE DISH A MEDLEY OF VEGETABLES AND AROMATIC SPICES)

MURGH BIRYANI ----- 550

(MUTTON KEEMA MASALA, SERVED WITH IN HOUSE BRIOCHE PAO)

GOSHT DUM BIRYANI ----- 650

(AROMATIC INDIAN CLASSIC FEATURING TENDER MARINATED LAMB, FRAGRANT BASMATI RICE AND SECRET SPICE BLEND SERVED WITH COOLING RAITA)

## DESSERTS

SEASONAL FRUIT PLATTER ----- 310

ICE CREAM (ASK YOUR SERVER FOR FLAVOURS) ----- 250

BAKED YOGHURT ----- 250

FUDGY BROWNIE ----- 320

(WARM CHOCOLATE CAKE SERVED WITH VANILLA ICE CREAM)

TIRAMISU ----- 350

(WARM CHOCOLATE CAKE SERVED WITH VANILLA ICE CREAM)

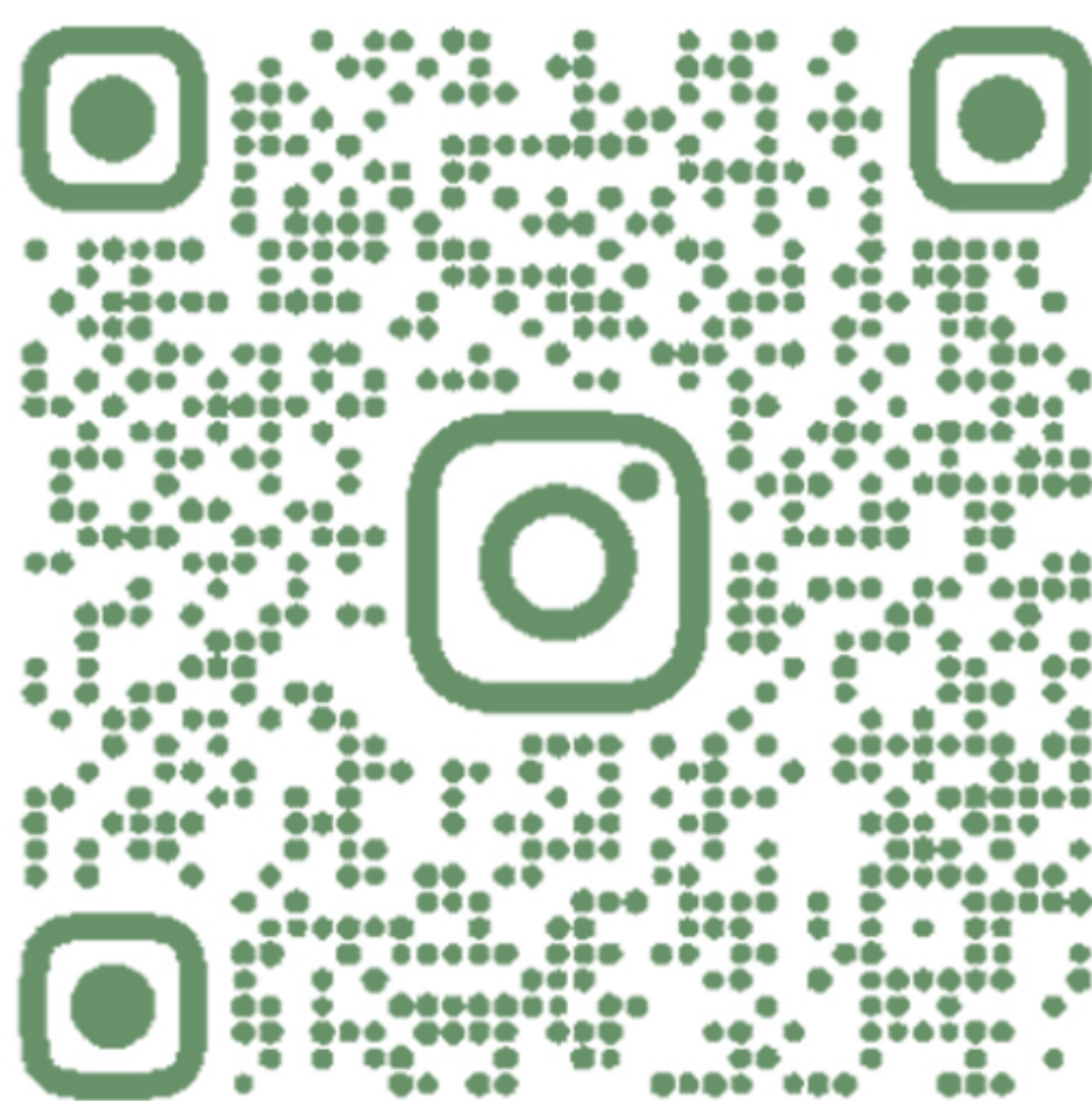
DIKSHA’S VANILLA ROSE GOLF SHOTS ----- 320

(THREE MILK CAKE, WHITE CHOCOLATE, ROSE, PISTACHIO)





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