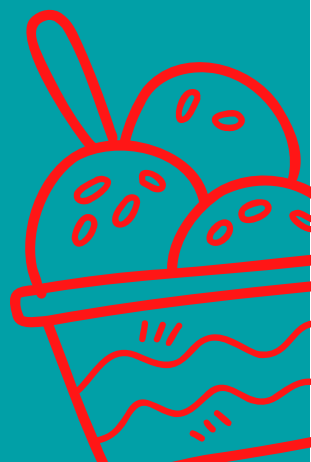


**GODWIT<sup>®</sup>**

# **FOOD MENU**



# Soups

## MISO MAGGI

In house crispy chili oil, scallions, fresh squeeze of lemon and Asian greens

## MANCHOW SOUP

Hot & Spicy veg soup served with crispy noodles.

## MULLIGATWANY SOUP

National soup of India. Mildly spiced lentil soup

## NEPALESE MOMO JHOL

Cheese momos. Thick tomato broth, crushed peanuts and inhouse chili garlic oil

## TOMATO MAMMA MIA

Spinach and home made ricotta. Tangy tomato and pasta soup. Pesto oil and cheese

## RUSTIC MILLET STEW

Thick jowar and bajra soup. Vegetables. Parsley and pepper



# Salad

## GREEN SALAD

Classic Indian garden vegetable sliced salad

## MEXICAN QUINOA SALAD

Mixed quinoa. American corn. Chunky salsa. Walnut and almonds. Mixed seeds. Malta vinegrette

## CARPACCIO

Fresh apple, pear & roasted beet carpaccio. Balsamic vinegrette dressing. Lettuce, pumpkin seeds, baby greens and feta. Balsamic caviar

## COLD SOBA NOODLE SALAD

Julienne veggies. Scallion. Peanuts and sesame. Asian peanut deressing

## TUSCAN PANZANELLA

Crispy bread, roasted peppers, fresh tomato, feta, basil, vinegrette

## CLASSIC CAESAR

Vegetarian version of this popular Mexican salad



# The Mukkad Favs

## BHALLA PAPADI CHAAT

Soft urad dal dumplings, sweet curd, chutney and papadi

## KAROL BAUG KE TIKKI CHOLE

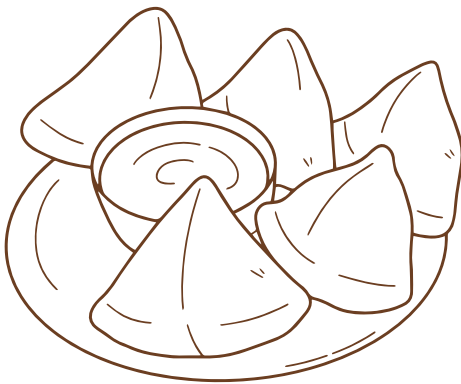
Crisp aloo tikki topped with chatpate chole, sev and chutneys

## ANGREZI SAMOSA

Crisp patti samosa. Refeied beans and cheese filling. Sweet yogurt, tomato salsa and chutneys

## CHATPATTA PANEER SAMOSA

Patti samosa stuffed with chatpata bhuna paneer served with achaari hummus, mint chutney and date tamarind chutney



# Godwit Canteen

## PAV BHAJI

Mumbai's favourite fast food. Served with buttered pao onion and lemon

## VADA PAV FONDUE

Garlic chutney, bread croutons skewers

## CHOLE WITH BHATURE

All time favourite kabuli chana tossed with freshly grounded spices. Served with pickle and choice of bread.

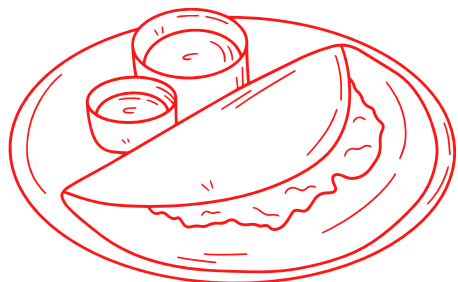
## KULCHA PLATTER

Tandoori kulcha served with choice of Dal Makhani or Pindi chole, masala onion, achar and curd

Options:

Amritsari Aloo Kulcha

Paneer Kulcha



# The Global Food Truck

## CHOOSE YOUR GARLIC BREAD

Classic garlic bread

Cheese garlic bread

Chilli cheese garlic bread

## FRENCH FRIES

## PHILLY CHEESE TRUFFLE POPCORN

Button mushroom and shitake crisps. Dry spice blend. White truffle oil scented cheese sauce

## TORTILLA CRUNCH WRAP

Fajita cottage cheese and peppers. Mexi beans. Queso cheese sauce.

## MR. MATTEO'S ARANCHINI

Cheesy risotto balls. Creamy pomodoro sauce. Cheese sauce and Basil pesto

## BAKED ENCHILADA

Cheese, jalapeno and corn stuffing. Enchilada sauce. Cheese sauce.

## FIERY CHEESE QUESIDELLA

Mozzarella and cheddar with green chillies in tortilla, grilled and topped with sriracha, served along salsa and sour cream

# Pan Asian

## **CRISPY NOODLE CHINESE BHEL**

Fried Noodles served with diced cabbage. Capsicum, onion marinated with spicy tomato ketchup and vinegar

## **GRILLED SPRING ONION PANCAKES**

Layered spring onion pancakes. Grilled until crispy. Dipping sauce

## **TOGARASHI TEMPURA VEGETABLES**

With Korean BBQ sauce and spicy mayo

## **STICKY WONTONS**

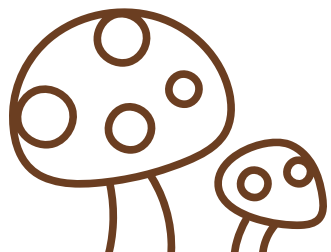
Veg and cheese filling. Tossed in sweet chili sauce

## **THAI CHILI MUSHROOMS**

Crispy mushrooms. Tossed. Thai herbs and spices

## **SMOKED JAR CHEESE BALLS**

Thai chili and Cheddar dumplings. Fried crisp. Hot chili sauce



# The Global Food Truck

## SALT AND PEPPER CORN AND CHESTNUTS

Crisp corn kernels and waterchestnut, wok tossed and served hot

## CLASSIC SPRING ROLLS

A pastry sheet filled with noodles and vegetables, rolled and fried

## KUNGFU ROLLS

In house spinach dough wrap stuffed with spicy cottage cheese and cheddar mix

## HONEY CHILLI CRISPY LOTUS STEM

Chilli and honey tossed crispy lotus stem

## HAKKA CHILI PANEER

Paneer tossed with capsicum dark soya chillies and vinegar

## CURRIED PANEER SATAY

Curry powder, crushed chili paste and a spicy peanut sauce

## PANEER 65

Topped with crackling spinach





# Bao

## CRISPY VEG BAO

Veggie tossed with black pepper sauce served with soft and fluffy buns

## COMBINATION OF THREE BAO

Exotic veggie, crispy vegetable, sautéed mushroom

## COTTAGE CHEESE CHILLI BAO

Open steam bao filled with cottage cheese strips

## THREE MUSHROOM CHILLI BAO

Shitake, black fungus, button mushroom

## BAO BHAJI

Steamed baos stuffed with potato nugget and topped with Mumbai pav bhaji



# Sushi

## CALIFORNIAN SUSHI

Traditional roll wrapped with cucumber, lettuce, carrot, pickled radish& sesame seed

## ASPARAGUS TEMPURA ROLL

Tempura asparagus, avocado with spicy mayo and sweet sauce

## TEMPURA VEGGIE SUSHI

Tempura Veggies with spicy mayo and sweet sauce

## AVACADO DRAGON ROLL

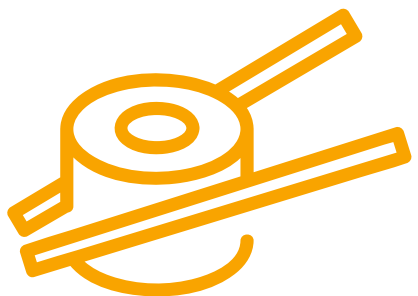
Exotic veggie roll with thin slices of avocado

## TERIYAKI MUSHROOM ROLL

Sauteed mushroom and cream cheese rolls topped with teriyaki sauce

## SUSHI PLATTER

12 pieces of sushi on a platter. Wasabi, light soy and pickled ginger



# Dimsum

## CRYSTAL CLEAR DIM SUM

Exotic minced veggie dimsum

## SPICY VEGETABLE DIMSUMS

Signature spicy vegetables dimsum

## CORN CHEESE DIMSUMS

## SAUTED CORN AND CHEESE DUMPLINGS

## TRUFFLED MUSHROOM AND CHEESE DIMSUM

Sauted mushrooms and cheese dumplings scented with white truffle oil

## MIXED DIMSUM BASKET

6 pieces of dimsums on a platter served with sauces.



# Indian Grubs

## ROOMAL KI TOKRI

Crisp roomali roti. Served with 3 inhouse lip-smaking chutneys

## METHI PARATHA TACOS

Laccha methi paratha, achari aloo, tomato chutney and pickled onion

## BHUTTA SEEKH KULFI KEBAB

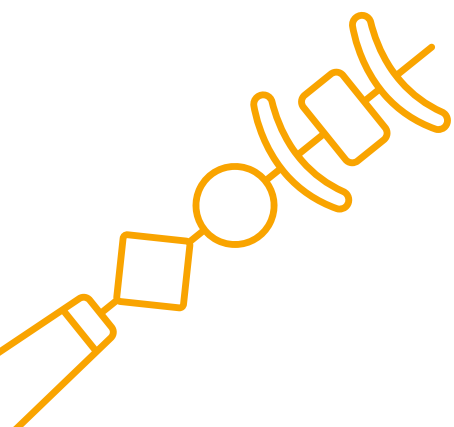
Grilled kebab. Cream sauce. Served with mint chutney

## ACHARI TANDOORI CHAAP

Tandoori soya chaap in a spiced pickled marinate

## SCHEZWAN MUSHROOM TIKKA

Mushrooms stuffed with spicy potato, paneer & papad mix. marinated in schezwan, Cooked on tandoor.



# Indian grubs

## ACHARI JAIPURI PANEER TIKKA

Achar marinated paneer tikka with papad churi.  
Chutney hummus and masala pyaaz

## JALJEERA PANEER TIKKA

Served with boondi ka khatta

## DAL MAKHANI BABY NAANS

Naan dough, stuffed with creamy dal makhani, smeared with butter and chaat masala, served with mint chutney and Godwit smoked makhani sauce

## MALAI PANEER TIKKA

Hung curd marinated paneer cooked in tandoor

## TANDOORI MALAI BROCCOLI

Creamy malai marinated broccoli florets, served with mint chutney



# Sandwich

## SPICY SPECIAL SANDWICH

spicy grilled sandwich stuffed with trio of bell peppers, cottage cheese and green chutney

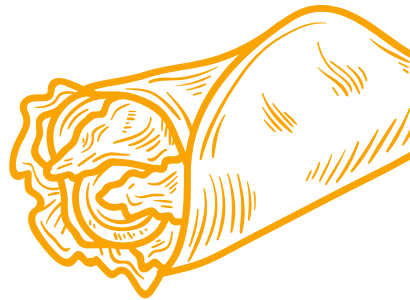
## CRISPY CORN AND SPINACH PO-BOY

Popular Louisiana sandwich. Lettuce. Tomato. Jalapenos. Gherkins. Cocktail spread and crispy fritters

## CRISPY PANEER JAPANESE SANDO

Layers of panko crusted paneer, coleslaw and sriracha mayo

# Wraps



## DUBAI CHIPS AND CHEESE WRAP

Chili sauce. Cheese and chips

## SHARWMA

Tortilla Wrap. Falafel. Garlic sauce. Lettuce and pickled veg

## TIKKA MASALA KATHI ROLL

Roomali wrap. Paneer tikka masala. Chutney and cheese. Sirka pyaaz

# Wraps

## MAHARASHTRIAN THECHA ALOO KATHI ROLL

Roomali wrap. Spicy peanut and coriander potato. Cheese and chutney

## SPICY BEAN BURRITO

Refried beans flavored with coriander leaves and chilies, served in a tortilla wrap with lettuce, herbed rice, hot sauce, cheese sauce, and salsa

# Sharing Boards

## HUMMUS PLATTER FOR 4

Classic hummus, spicy hummus, tzakziki, babaganoush, falafel, fatoush salad with pita chips and falafel

## BIRYANI BOARD FOR 4

Platter of biryani, dal mahkani, salan, papad ki churi and raita

## PAN ASIAN PLATTER FOR 4

Veg fried rice, spicy sczhewan noodle and paneer chilly, on a platter with fried noodles, kimchi, crispy chilly oil and a black pepper dip

# Burgers and Sliders

## EUROPEAN VEG BLT

Basil. Lettuce. Tomato. With oven grilled peppers and balsamic vinaigrette

## VEG MAYO BURGER

Vegetable and cheese tikki stuffed in burger buns

## FLIPPIN GOOD SLIDERS

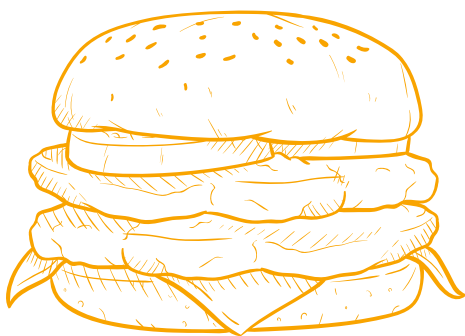
Corn, spinach and cheese

## BOMBAY VADA PAV SLIDER

All new look to bombay vada pav, must try this!

## PANEER AND CHILLI CHEESE BURGER

Spicy paneer patty and cheese slice with house slaw, lettuce and Sriracha mayo





# The Gourmet Indian

## SHAHZADA PANEER LABABDAAR

Cubes of paneer. Onion tomato gravy. Melange of spices. Cream

## SIRKE WALA PANEER DO PYAZA

Tangy tomato gravy. Pickled onion. Spices and coriander

## KURKURI BHINDI CURRY

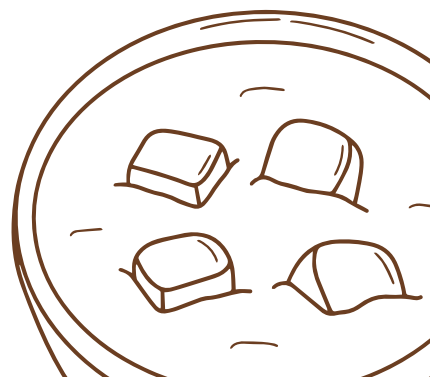
Crisp fried bhindi, lots of dry spices, Topped over your choice of curry -  
Dahi Kadi Kurkuri Bhindi

## PAHADI TIKKA MASALA

Spicy tikka masala gravy topped with hara masala pahadi paneer tikka

## LONAVALA MAKAI PAKODI

Cashew, cream, cheese and spinach curry.  
Topped with corn fritters. Chili oil



## **PANEER SAAG TAMATAR**

Layered paneer and spicy saag, creamy tomato curry with dry chilies and fried garlic

## **NARGIS KOFTA CHEESEWALA**

Cheese ball covered with spiced bhuna soya mix. Fried and served with on a bed of spicy tomato curry

## **PANEER KHADA MASALA**

Diced paneer in curry enhanced with whole spiced, onion and garam masala

## **HING JEERA ALOO**

Boiled potatoes tempered in hing, cumin seeds and chilies

## **GODWIT RILLI MILLI**

assorted vegetables tossed in a cashew, spinach and tomato gravy

## **KOYLA PANEER MAKHANI**

Paneer cubes in smoked makhnai gravy. A godwit speciality

## **PANEER TIKKA MASALA**

Paneer marinated in curd and spices, oven cooked and tossed in tomato gravy

# Dal



## DAL TADKA

tempered in ghee with jeera and curry leaves

## LEHSUNI DAL TADKA

tur dal tempered with chopped onion, tomato, chilli, ginger and garlic in ghee.

## DAL DHABA

mixed dal inspired by authentic dhabas from Punjab

## DAL MAKHANI

urad dal and rajma, slow cooked with tomato, kasuri methi and cream. Smoked

# Rice, Biryani and Khichdi

## STEAMED RICE

## JEERA RICE

## MIXED VEG PULAO

## DAL KHICHADI

served with plain curd and papad



## **BLACK RICE KHICHADI**

served with achari gobhi, chutney and papad

## **PANEER TIKKA BIRYANI**

tandoor cooked paneer sauted with biryani rice and put on dum. Served hot with salan and raita

## **VEGETABLE PARDA BIRYANI**

mixed vegetables sauted with biryani rice and put on dum. Served hot with salan and raita

## **GODWIT CURRY RICE**

Rice tossed in a spicy onion gracy. Wrapped in banana leaf and grilled. Served with gravy, churchur papad and lemon

# *Breads*

## **PLAIN PARATHA**

**PHULKA 2 PC (PLAIN / BUTTER)**

**TANDOORI ROTI (PLAIN / BUTTER)**

**NAAN (PLAIN / BUTTER / GARLIC)**

**LACCHA PARATHA (PLAIN / BUTTER)**

**LACCHA NAAN (PLAIN / BUTTER)**

**RUMALI ROTI**

**SPECIAL BUTTER NAAN**

**TAWA PARATHA**

**3 CHILLI NAAN**

**CHILLI GARLIC NAAN**

**CHARCOAL CHILLI NAAN**

**ALOO KULCHA**

**PANEER KULCHA**

## *Accompaniments*

**ONION SALAD**

**EXTRA PAV (PLAIN / BUTTER)**

**FRIED / TOASTED / MASALA PAPAD**

**PLAIN CURD**

**BURANI RAITA**

**VEGETABLE RAITA**

**EXTRA BHATURE**

# THE GOURMET PAN ASIAN (CHINESE)

## Starters and Mains

### CHILLI OYSTER MUSHROOM

Packed with umami flavours

### THREE TREASURE BLACK BEAN

Eadmame, paneer and corn

### BUDDHA VEGETABLES DELIGHT

Assorted veggies, garlic butter, asian greens

### CRISPY BABY CORN

Babycorn fried crsp and tossed with curry leaf and Thai basil

### MANCHURIAN DUMPLINGS

vegetable manchurian balls tossed in manchurian sauce



### DEVIL DYNAMITE

Paneer in a spicy sauce flavoured with Korean Gochujang chiLli paste

### CHILI BASIL COTTAGE CHEESE

Thai basil and red chily spiced cottage cheese, with mild soy and vinegar

# Noodles and Rice

**BLACK BEAN CHILI NOODLES**

**DESI CHOW MEIN (SPICY)**

**HAKKA NOODLES**

**CHILLI GARLIC NOODLES**

**SCHEZWAN NOODLES**

**SCHEZWAN FRIED RICE**

**WOK TOSSED FRIED RICE**

**TRIPLE SCHEZWAN WITH MANGHURIAN /  
CHILLI PANEER**

Schezwan rice & noodles tossed together.  
Served with fried noodles and a curry of your  
choice

**MONGOLIAN GODWIT STYLE (RICE - NOODLES)**

Mangolian stir fried veggies with noodles and  
rice. With lemongrass, garlic and chilli



# *Pan Asian Combos*

## **GREEN THAI CURRY WITH RICE**

vegetable in green thai curry served with steamed rice

## **RED THAI CURRY WITH RICE**

vegetable in red thai curry served with steamed rice

## **KHOWSUEY WITH NOODLES / RICE**

All time favorite Burmese curry served with an assortment of condiments and steamed rice / plain noodles.



# THE GOURMET EUROPIAN (ITALIAN)

## Pizza

### CHOICE OF THIN CRUST OR CHEESE BURST

#### BURRATA MARGHERITA

Tomato sauce. Basil pesto. Burrata

#### SIMPLY SILLY CHILLI

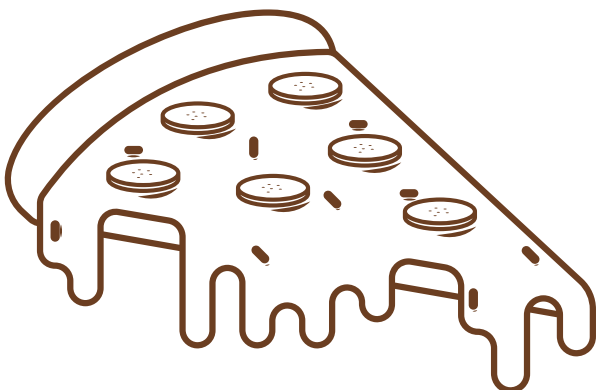
Chili cheese mix. Paprika. Jalapeno

#### JAC !!

Jalapeno. American corn. Cheese.

#### PEPPERONATA

Roasted bellpeppers and tomatoes. Olives.  
Herbs and cheese



## SHROOMY'S

For the love of mushrooms. Umami packed mix mushroom ragout. Truffle oil and herbs

## BAD BOY RED NINJA

Spicy paneer. Bellpeppers. Chili cheese mix. Paprika chilies. Jalapenos and chili oil

## ALL VEG

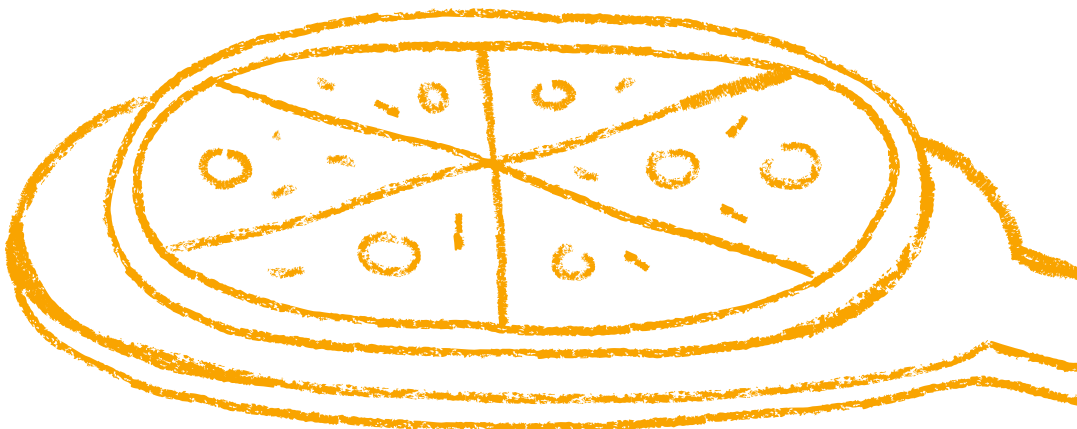
Onion, bell peppers, olives, tomato and jalapeno

## CLASSIC MARGHERITA

Mozzarella and cheddar cheese with tomato and basil

## GODWIT BIANCA

Cherry Tomatoes, Black Olives, Onions toasted in Green Chillies & Garlic



# Pasta

## PENNE / MACARONI / SPAGHETTI / FARFELLE

### ARRABIATA PASTA

Spicy tomato sauce with garlic, crushed chillies & cheese

### MIX SAUCE PASTA

Pink sauce pasta with vegetables



### MR ALFREDO PASTA

Classic cheese sauce pasta with crushed black peppers & italian herbs

### PESTO PASTA

Pasta in basil pesto, topped with cherry tomatoes and parmesan cheese

### SIMPLE AGLI O LIO PASTA

Slow cooked garlic flakes cooked in olive oil with crushed dried chillies, herbs, parmesan cheese and dash of lime

### BAKED MAC & CHEESE

Macaroni pasta baked in cheese sauce

# Signature Pastas

## VEG LASAGNA

Three layers of lasagne with spinach, cottage cheese and mix vegetables served with baked cheese

## GNUDI WITH BROWN BUTTER AND MUSHROOMS

Home made ricotta and parmesan dumplings tossed in brown butter and a porcini mushroom sauce

## PENNE POMODORO CON BURRATA

Penne in a creamy tomato sauce with crushed chilies, parmesan, basil and fresh burrata cheese

# Bowls

## PANEER MAKHANI RICE BOWL

Paneer Makhani served with steamed or jeera rice, black or yellow dal, pickled onions and papad

## PANEER TIKKA MASALA RICE BOWL

Paneer Tikka Masala served with steamed or jeera rice, black or yellow dal, pickled onions and papad



# WATCH THAT CALORIE

## Meal Bowls



**CHOOSE YOUR BASE - BLACK RICE / COUS COUS / QUINOA / JOWAR BAJRA**

### **NANNA LOVE MEAL BOWL**

Chickpea flour penne agli-o-lio. Ratatouille. Tossed corn, in-house salad and garlic toast

### **MEDITERRANEAN MEAL BOWL**

Warm quinoa, garlic hummus, tossed chickpeas, salad and warm pita

## Smoothie Bowls

### **FROZEN PITAYA**

Frozen strawberry, raspberry and dragon fruit. Fresh dragon fruit, banana, muesli, almond flakes and pomegranate seeds.

### **HOLA**

Frozen pineapple, mango, and banana. Fresh pineapple, chia, coconut flakes and pumpkin seeds

# THE ULTIMATE FINALE

## Desserts



### CHOICE OF ICE CREAM

### YOGURT AND FRUIT PARFAIT

Hung curd and vanilla custard topped with chia and Fresh seasonal fruits

### TIRAMISU

Italian classic dessert with masarpone and coffee

### CHOCOLATE SUSHI

Flavours of chocolate brownie, nutella, caramel and raspberry

### MANGO CREPES

French pancakes stuffed with mango and white chocolate mousse. Topped with a mango infused sauce

### LOTUS BISCOFF COLD CHEESE CAKE

Cream cheese mixture blend with Lotus biscoff spread and Lotus biscuit

## **SIZZLING BROWNIE**

Chocolate brownie served with vanilla ice cream and chocolate sauce on a sizzling hot pan

## **KULFI CASSATTA**

An Indian ice cream between layers of sponge cake. Served with rabri, falooda, sabsa seeds & nuts

## **MESSY CHOCOLATE MOUSSE**

3 shades of chocolate mousse with chocolate sand and biscoff

## **THANDAI TRESLECHES**

Vanilla sponge. Thandai milk. Whipped cream and nuts

## **MAGNUM LAVA CITRON**

Magnum ice cream dunked into an orange scented molten lava cup





**GODWIT<sup>®</sup>**



**IN FRONT HYATT, BESIDE  
MAGNETO MALL, RAIPUR**



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