

Rice and Noodles (Vegetarian)

Vegetable Fried Rice / Hakka Noodles.....	240
Schezwan Fried Rice / Noodles.....	250
Vegetable Malaysian Noodles.....	275
Pot Rice / Noodles.....	375
Treasure Rice	375

Rice and Noodles (Vegetarian)

Vegetable Fried Rice / Hakka Noodles.....	240
Schezwan Fried Rice / Noodles.....	250
Vegetable Malaysian Noodles.....	275
Pot Rice / Noodles.....	375
Treasure Rice	375

Rice and Noodles (Non-Vegetarian)

Chicken Fried Rice / Hakka Noodles.....	265
Chicken Burnt Garlic Rice / Noodles.....	290
Chicken Schezwan Rice / Noodles.....	290
Mixed Fried Rice / Noodles.....	365
Chicken Pot Rice / Noodles.....	410
Chicken Treasure Rice	410

Desserts

Gulab Jamun	99
Jugal Bandi.....	99
Badam Ki Phirni.....	99
Hot Apple Pie.....	165
(Delicious apple filling in short crust pastry pie served hot with ice-cream)	

* Taxes as applicable



GCC Northside: 3 Star boutique hotel located in Mira road
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TAKE AWAY MENU

Call: 8452007474, 28126000

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Near GCC Hotel and Club, Off. Mira Bhayander Road, Mira road East

Soup (Veg)

Choice of Cream Soup.....	145
(Mixed vegetable / Tomato / Mushroom / Broccoli)	

Soup (Non-Veg)

Cream of Chicken Soup	165
Manchow Soup	145/165

Starters (Vegetarian)

Margarita Pizza.....	310
(Tomato, sliced mozzarella, basil and garlic with extra virgin olive oil)	
Hara bhara kaju kabab.....	230
(A tasty vegetarian kabab made from spinach, cottage cheese, green peas and chopped vegetable, mildly flavoured with herbs and spices)	
Cheese Chaska kabab.....	310
(Grated cottage cheese with asst vegetable stuffed with cheese)	
Corn Cheese Ball.....	320
(Deep fried crispy yet soft centered cheese balls)	
Bharwan Khumb Peshawari.....	310
(Hand picked mushroom stuffed with cottage cheese and grated mushroom marinated pickle spices grilled to perfection)	
Paneer Hilltop.....	320
(Stuffed cottage cheese marinated & char grilled)	
Tulsi ka Paneer Tikka	310
Tandoori Mixed Grill (Assorted Veg Kababs).....	650

Tandoor-e-Khaas Kebabs (Non-Vegetarian)

Tandoori Murgh (Half / Full)	220/410
(Charcoal grilled chicken marinated in yoghurt and seasoned with tandoori masala)	
Tandoori Chicken Lollypop.....	240
(Charcoal grilled chicken wings with chinese spices)	
Chicken Burger	265
(Chicken patty served with coleslaw and wafers)	
Barbeque Chicken Pizza.....	375
Zaitun Murgh Tikka.....	330
(Chicken marinated in kerala black pepper and olive)	
Murgh Gilafi Seekh Kabab.....	330
(Seekh of chicken mince, coated with coriander and chopped bell pepper)	
Murgh Reshmi Kabab.....	330
(Delicious succulent chicken supreme marinated in cheesy creamy sauce and finished in tandoor)	
Komdi Chilly Milly.....	330
(Freshly chopped ginger, garlic, coriander and chef special spices)	
Murgh Noorani Sholey Kabab.....	330
(Charcoal grilled egg coated chunks of chicken)	
Tandoori Mixed Grill.....	900
(Assorted kababs chicken / mutton / fish / prawn)	
Ghosht ke Seekh Kabab.....	440
Tandoori Pomfret.....	APC
Aatish-e-Jhinga.....	APC
(Charcoal grilled prawns marinated in hung curd, olive oil and chopped garlic)	
Ajwaini Mahi Tikka.....	310
(Charcoal grilled fish marinated in low fat yoghurt with a hint of mustard oil and flavoured with ajwain)	

Main Course (Vegetarian)

Dum Subz Miloni.....	300
(A combination of assorted vegetables in a spinach puree)	
Subz Kolhapuri.....	300
(Spicy mixed vegetable preparation in traditional kolhapuri style)	
Paneer in Makhani / Kurchan / Laziz / Palak / Meth.....	320
Khada Masale ka Paneer.....	320
(Cottage cheese with whole aromatic spices onion and bell pepper)	
Paneer Jeera Tawa.....	320
Sarson Da Saag	330
Dhingri Mutter Hara Payz.....	330
(Mushroom and green peas flavoured with fresh green onion cooked in rich gravy)	
Bhindi Do Pyaza.....	240
(Okra tossed with onion and tomato)	
Vegetable Rajasthani.....	300
Kofta Shyam Savera - Veg / Malai	300 / 330
Aloo.....	240
(Jeera / Palak / Rassa / Mutter / Gobhi)	

Main Course (Non-Vegetarian)

Chicken Kheema Mutter.....	340
Murgh Patiala.....	340
(Chicken cooked with dry watermelon seed gravy and topped with grated eggs)	
Murgh Hydrabadi Laziz.....	340
(Chicken cooked in freshly grated coconut, green chilly and traditional hydrabadi spices)	
Murgh Methi Malai.....	340
(Shredded chicken blended with fenugreek and cream)	
Murgh Salli Boti.....	340
(Authentic parsi dish)	
Chicken Chettinad.....	340
(An all time favourite spicy chicken curry)	
Murgh Makhnwala (Half / Full).....	360/700
(Classic tandoori baked shredded chicken in a buttery tomato sauce)	
Murgh Mussalam (Half / Full).....	390/750
Murgh Tariwala.....	340
Pudina Ghosht	440
Kashmiri Mutton Rogan Josh.....	440
Tawa Bhuna Ghosht	440

Sea Food Indian Regional

Fish in (Goan / Masala / Curry).....	340
Prawns in (Goan / Masala / Curry).....	APC
Pomfret In (Goan / Masala / Curry).....	APC

Peppercorn Special

Vegetarian

Jodhpuri Paneer	350
Paneer Achari	350
Dum Sabz Handi	320

Non-Vegetarian

Murgh Nazakat	370
Dum ka Kukkad	370
Murgh Rahra	370

Dal / Rice

Dal Makhani.....	220
Dal Bukhara.....	220
Basmati Safed Chawal.....	175
Jeera Chawal.....	190
Veg / Peas Pulao.....	200
Dal Khichdi / Tadka / Palak.....	300

Dum Biryani

Vegetable.....	300
Chicken	385
Mutton.....	485
Prawns (06 Pcs)	540

Roti

Roti(Plain / Butter).....	40/50
Missi / Makkai Roti.....	55
Naan / Paratha / Kulcha (Plain / Butter).....	55/65
Stuffed Kulcha / Paratha.....	99/120
Cheese Kulcha / Garlic Naan.....	145
Roti Ki Tokri.....	360

Chinese

Starters (Vegetarian)

Vegetable Crispy.....	230
(Vegetable tossed in spicy red sauce)	
Vegetable Spring Roll.....	230
Vegetable /Paneer Hakka.....	230/300
Paneer Burnt Chilly.....	300
Paneer Cumin.....	300
(Diamond cuts of paneer tossed with black pepper & garlic)	

Starter (Non-Vegetarian)

Chicken Lollypop.....	245
Drums of Heaven (Wings).....	300
Chicken Burnt Chilly.....	320
Hakka Chicken.....	320
Chicken Salt and Pepper.....	320
Chicken Crispy.....	320
Chicken Peri Peri.....	320
Prawns Hakka.....	APC
Prawns Burnt Chilly.....	APC
Prawns Butter Pepper.....	APC

Main Course (Vegetarian)

Mix Veg - in Choice of Your Sauce	270
(Manchurian / Schezwan / Hot garlic / Sweet and sour / Shanghai / Hunan / Black bean)	
Paneer- in Choice of Your Sauce	320
(Manchurian / Schezwan / Hot garlic / Sweet and sour / Shanghai / Hunan / Black bean)	
Veg Thai Curry - Red / Green	350