

*Welcome to Boomerüing Cafe! Inspired by the timeless concept of the Boomerüing, where what you give out returns to you, our cafe embodies the spirit of community, connection, and sustainable practices. At Boomerüing Cafe, we believe in creating a welcoming space that fosters relationships and nurtures the local culture. Just like a Boomerüing that returns to its thrower, we strive to give back to our community through ethically sourced ingredients and environmentally friendly practices.*



*Our menu features a diverse range of delicious, freshly prepared Indian and International dishes and beverages, crafted to satisfy a variety of tastes while promoting health and well-being. From artisanal coffees and herbal teas to dishes like Smoked Naga Prawns, Tandoori Guntur Tikka, Millet Tikki, Zakhiya Wale Aloo, Palak Burrata, and Podi Malai Broccoli. Crafted with fresh, locally sourced ingredients like —South Indian podi, Bhut Jolokia Chilli, Creamy Burrata, Perilla Seeds and heritage spices—each dish is a thoughtful balance of flavor, nutrition, and innovation. We are committed to using local, fresh ingredients that support regional farmers and reduce our carbon footprint.*

*In addition to our culinary offerings, Boomerüing Cafe serves as a hub for golf-centric activities. With regular events, workshops, and community gatherings, we invite everyone to come together, share ideas, and celebrate the vibrant tapestry of our community. Join us at Boomerüing Cafe, where every bite and sip is a step towards a more sustainable and connected world.*

# BOOMERÜNG MENU

## APERITIFS

-  **Mango Lassi** 275  
Mango pulp and yogurt blend  
Serve size 350 ml/78 kcal
-  **Kesari Lassi** 295  
Sweet and enriched with the hand-pounded toasted saffron from the valleys of Kashmir, finished with pistachio slivers  
Serve size 350 ml/78 kcal
-  **Masala Chaach - Smoked** 275  
Muddled fresh ginger, mint and green chilli and chaat masala scented  
20 kcal per 100gm
-  **Peda Lassi** 295  
Reduced milk sweet churned with yogurt  
Serve size 350 ml/20 kcal
- Classic Masala** 275  
Lemon, hand-tapped mint, coriander and signature spice mix  
Serve size 350 ml/39 kcal
- Tarbooz and Pudina** 275  
Fresh watermelon juice infused with fresh mint, chaat masala and black salt  
Serve size 350 ml/30 kcal
- Roasted Pineapple and Nimbu Panna** 295  
Tandoor roasted spiced pineapple poached with lemon and mint, served blended  
Serve size 350 ml/45 kcal
- Litchi Panna** 295  
Litchi, ginger and black salt  
Serve size 350 ml/55 kcal
- Kala Khatta - Juhu Beach** 295  
Mumbai's street speciality  
Serve size 350 ml/48 kcal
- Nariyal Nimbu and Sabza** 295  
Fresh tender coconut water and lemon mint reduction with overnight soaked basil seeds  
Serve size 250 ml/20 kcal
- Mausam ka Ras** 275  
Seasonal fresh fruit juice  
Serve size 300 ml/45 kcal

 Non-Vegetarian  Vegetarian

 Peanuts  Nuts  Gluten  Milk  Fish  Egg  Soya  
 Molluscs (Shellfish)  Celery  Crustacean  Lupin  Sesame seeds  Sulphur Dioxide

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
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## APPETIZERS

### Chipotle Caesar Salad

A spicy twist to an all-time classic

-     Vegetarian Serve size 350 gms/324 kcal **545**  
 Chicken Serve size 350 gms/484 kcal **595**  
 Prawn Serve size 350 gms/401 kcal **695**



### Som Tam

Thai raw papaya salad with crushed peanuts and fresh chillies  
 Serve size 300 gms/120 kcal

**595**



### Fattoush Bil Jibneh

Middle Eastern tossed salad with wok-charred olives and feta cheese  
 Serve size 350 gms/145 kcal

**595**



### Masala Burrata

With orange braised carrots, beetroot chips, mesclun and balsamic reduction  
 Serve size 200 gms/128 kcal

**525**



### Norwegian Smoked Salmon

Served with sirka pyaaz and masala boiled egg  
 Serve size 300 gms/228 kcal

**795**

## SOUPS



### Railway Tomato Soup

Garlic crostini with tomato tapenade and buffalo mozzarella  
 Serve size 300 ml/228 kcal

**395**



### French Press Rasam




Served with upma fingers  
 Serve size 300 ml/147 kcal

**395**






### Mulligatawny Soup

Rice cake, apple compote, toasted coconut slivers

-  Vegetables Serve size 300 ml/147 kcal **395**  
 Chicken Serve size 300 ml/155 kcal **425**  
 Prawn Serve size 300 ml/167 kcal **495**



### Tom Yum

-  Vegetables Serve size 300 ml/147 kcal **395**  
 Chicken Serve size 300 ml/155 kcal **425**  
 Prawn Serve size 300 ml/167 kcal **495**

## HI-TEA COMBOS



### Karare Palak aur Aloo ki Chaat

Serve size 300 gms/226 kcal

**495**




### Pao Bhaji Bani Chow

Serve size 300 gms/390 kcal

**495**

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## SMALL PLATES

|   |  |             |
|---|--|-------------|
|    | <b>Besan ka Cheela</b><br>Serve size 250 gms/74 kcal   | <b>495</b>  |
|    | <b>Matar Kulcha Pizza</b><br>Serve size 250 gms/598 kcal   | <b>495</b>  |
|    | <b>Boomerüing Paneer Tikka</b><br>Cottage cheese roulade tikka, filled with spices and dried fruits<br>Serve size 300 gms/265 kcal                                 | <b>645</b>  |
|    | <b>Chutney Paneer Tikka</b><br>Cottage cheese filled with medley of chutneys baked to perfection<br>Serve size 300 gms/252 kcal                                    | <b>645</b>  |
|     | <b>Paneer Chilli</b><br>An all-time Indian favourite<br>Serve size 325 gms/248 kcal  | <b>595</b>  |
|    | <b>Podi Malai Broccoli</b><br>Mace flavoured broccoli with cheese and yogurt, sprinkled with our own home-made podi masala<br>Serve size 275 gms/64 kcal           | <b>595</b>  |
|    | <b>Bhuttey ke Kebab with Aam Papad</b><br>Minced corn with spices and cumin stuffed with mango pâte de fruit<br>Serve size 275 gms/123 kcal                        | <b>595</b>  |
|   | <b>Crisp Jaipuri Kamal Kakri</b><br>Crisp fried lotus root chips, tossed in a tangy Jaipuri spice<br>Serve size 225 gms/144 kcal                                   | <b>595</b>  |
|  | <b>Millet Tikki</b><br>Boomerüing special<br>Serve size 225 gms/163 kcal   | <b>695</b>  |
|  | <b>Smoked Naga Prawns</b><br>Perilla seeds crusted fried prawns, scented with smoked bhut jolokia<br>Serve size 275 gms/117 kcal                                   | <b>1295</b> |
|   | <b>Karwari Fish and Chips</b><br>Our take of old school crumbed fried fish and crispy potato fries served with Kashmiri doon chetin<br>Serve size 275 gms/104 kcal | <b>795</b>  |
|   | <b>Tandoori Guntur Tikka</b><br>Guntur chillies spiced chicken morsels glazed in clay oven, served on a bed of fruit relish<br>Serve size 325 gms/140 kcal         | <b>795</b>  |
|   | <b>Kolkata Chilli Chicken</b><br>Chicken stir fried the way Kol-katians like it<br>Serve size 255 gms/kcal   | <b>695</b>  |
|   | <b>Gilafi Seekh Kebab</b><br>Minced lamb kebab with tomato, onion and coriander crust<br>Serve size 275 gms/155 kcal   | <b>795</b>  |

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 Peanuts   
  Nuts   
  Gluten   
  Milk   
  Fish   
  Egg   
  Soya  
 Molluscs (Shellfish)   
  Celery   
  Crustacean   
  Lupin   
  Sesame seeds   
  Sulphur Dioxide







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## LARGE PLATES - CONTINENTAL

-  **Parmesan Crusted Chicken** 895  
Tender chicken breast coated with bread crumbs and parmesan cheese served on a bed of spaghetti pomodoro  
Serve size 325 gms/165 kcal
-  **Mangalorean Spiced Crusted Salmon Steak** 1695  
Mangalorean spiced crusted salmon steak, a flavorful and aromatic dish with a fiery kick of coastal Indian spices, served with saffron rice  
Serve size 300 gms/228 kcal
-  **Grilled Chicken / Fish** 995  
With carrot vichy, broccoli and carrot nage / lemon herb butter  
Serve size 325 gms/165 kcal/110 kcal
- Thai Green Curry**
-  Chicken Serve size 375 gms/130 kcal 895
-  Prawn Serve size 375 gms/101 kcal 1295
-  Vegetables Serve size 375 gms/124 kcal 695

## BREADS AND WRAPS

-  **Chettinad Pulled Chicken Wrap** 795  
Shredded chicken with a burst of flavors, wrapped in a soft tortilla  
Serve size 225 gms/180 kcal
-  **Middle Eastern Chicken Burger** 795  
Smashed chicken burger, with Turkish 'Zhug', muhammara spread, and crumbled feta cheese  
Serve size 325 gms/237 kcal
-  **Mushroom Persillade Bruschetta** 695  
Mushroom duxelle with our twist with goat cheese and focaccia  
Serve size 275 gms/164 kcal
-  **Vegetable Burger** 695  
Served on soft bun with barbeque relish  
Serve size 300 gms/177 kcal
-  **Pull-Apart Bun** 645  
Cheese, chilli and garlic  
Serve size 275 gms/274 kcal

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## PIZZAS FROM THE WOOD-BURNING OVEN

(all pizzas are served with pahadi namak)

- |  |  |            |
|--|--|------------|
|   | <b>Margherita</b><br>Classic tomato and cheese with basil<br>Serve size 275 gms/275 kcal   | <b>695</b> |
|   | <b>Burrata and Pesto</b> (Chef's special)<br>Naked pizza of roast zucchini, carrot, onion, cherry tomato, sweet pepper, pesto drizzle, roquette leaf and burrata cheese, mozzarella and truffle oil drizzle<br>Serve size 325 gms/191 kcal | <b>795</b> |
|   | <b>Exotic Garden</b><br>Marinara, roasted vegetables, asparagus, cherry tomato, artichoke and olive<br>Serve size 325 gms/159 kcal   | <b>795</b> |
|   | <b>Potato Pizza</b><br>Boomerüing special<br>Serve size 375 gms/237 kcal   | <b>795</b> |
|   | <b>Pepperoni</b><br>All-time favourite<br>Serve size 325 gms/239 kcal  | <b>995</b> |
|  | <b>Harissa Chicken</b><br>Tomato, mozzarella, and harissa roast chicken<br>Serve size 375 gms/237 kcal   | <b>895</b> |

## PASTA AND RISOTTO

- |   |  |            |
|---|--|------------|
|  | <b>Gnocchi, Gochujang</b><br>Zucchini and bok choy<br>Serve size 275 gms/167 kcal  | <b>695</b> |
|  | <b>Penne all' Arrabbiata</b><br>Penne pasta in spiced tomato sauce<br>Serve size 300 gms/ 155 kcal   | <b>795</b> |
|  | <b>Spaghetti Primavera Aglio Oli</b><br>Stir fried zucchini, carrot, tomato, and onion with butter-garlic sauce<br>Serve size 300 gms/125 kcal | <b>695</b> |
|  | <b>Beetroot Risotto</b><br>Served with crumb fried cheese<br>Serve size 325 gms/354 kcal   | <b>695</b> |
|  | <b>Penne Wild Mushroom and Chicken</b><br>White wine cream sauce<br>Serve size 325 gms/170 kcal  | <b>795</b> |

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## LARGE PLATES - INDIAN

- |   |                                       |            |
|---|---------------------------------------|------------|
|    | <b>Martaban Ka Paneer</b>             | <b>695</b> |
| Indulge in our signature paneer dish, tossed in a Chef's special zesty and earthy spice blend<br>Serve size 325 gms/175 kcal  |                                       |            |
|    | <b>Subz Diwani Handi</b>              | <b>595</b> |
| Rich and flavorful vegetarian curry featuring a medley of seasonal vegetables<br>cooked in a creamy tomato-based gravy infused with aromatic spices<br>Serve size 325 gms/180 kcal          |                                       |            |
|    | <b>Zakhiya Wale Aloo</b>              | <b>595</b> |
| Flavorful rustic potatoes from Uttarakhand – a dish with a smoky flavor<br>Serve size 375 gms/104 kcal  |                                       |            |
|    | <b>Palak Burrata</b>                  | <b>595</b> |
| Smooth burrata cheese served on a bed of rustic garlic scented spinach<br>Serve size 325 gms/263 kcal   |                                       |            |
|    | <b>Peshawari Choley</b>               | <b>595</b> |
| A Punjabi chickpeas delicacy cooked in a fragrant spice, infused with tomato and garlic<br>Serve size 375 gms/364 kcal  |                                       |            |
|    | <b>Dal Makhani</b>                    | <b>525</b> |
| Black lentils cooked overnight with a tempering of garlic,<br>home churned butter and fenugreek leaves<br>Serve size 375 gms/240 kcal   |                                       |            |
|    | <b>Dal ki Dulhan</b>                  | <b>525</b> |
| Wheat dumplings simmered in yellow lentils tempered with asafoetida and cumin<br>Serve size 325 gms/107 kcal  |                                       |            |
|    | <b>Boomerüng Butter Chicken (BBC)</b> | <b>895</b> |
| Boneless chicken cooked in rich tomato gravy with cream, cashew nut paste,<br>butter and fenugreek<br>Serve size 325 gms/625 kcal   |                                       |            |
|    | <b>Murgh Handi Lazeez</b>             | <b>895</b> |
| Tender and succulent chicken cooked in a clay pot with a rich creamy gravy, infused<br>with aromatic spices for an unforgettable flavor<br>Serve size 375 gms/450 kcal                      |                                       |            |
|    | <b>Smoked Laal Maas</b>               | <b>995</b> |
| A rich and spicy Rajasthani lamb curry, slow cooked<br>over a wood fire for a smoky depth of flavor<br>Serve size 325 gms/650 kcal  |                                       |            |
|    | <b>Malabar Fish Curry</b>             | <b>995</b> |
| Fragrant and flavorful South Indian dish featuring tender<br>fish cooked in a coconut milk-based curry with a blend<br>of aromatic spices and tangy tamarind<br>Serve size 325 gms/275 kcal |                                       |            |

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## RICE



|   |   |            |
|---|---|------------|
|     | <b>Zafrani Murgh Biryani</b> Serve size 395 gms/140 kcal                | <b>895</b> |
|     | <b>Tarkari Biryani</b> Serve size 395 gms/121 kcal                      | <b>695</b> |
|     | <b>Basmati Rice</b> Serve size 325 gms/143 kcal                         | <b>495</b> |
|    | <b>Jasmine Rice</b> Serve size 325 gms/130 kcal                         | <b>495</b> |
|    | <b>Tangra-Style Vegetable Hakka Noodles</b> Serve size 325 gms/358 kcal | <b>595</b> |
|     | <b>Vegetable Fried Rice</b> Serve size 325 gms/158 kcal                 | <b>525</b> |
|    | <b>Chicken and Egg Fried Rice</b> Serve size 325 gms/250 kcal           | <b>595</b> |


## BREADS

|   |   |            |
|---|---|------------|
|          | <b>Chur Chur Naan</b> Serves one piece/104 kcal per per piece | <b>225</b> |
|          | <b>Garlic Naan</b> Serves one piece/108 kcal per piece        | <b>195</b> |
|          | <b>Tandoori Roti</b> Serves two pieces/60 kcal per piece      | <b>125</b> |
|          | <b>Laccha Parantha</b> Serves one piece/102 kcal per piece    | <b>195</b> |
|    | <b>Bharwan Kulcha</b> Serves one piece/103 kcal per piece     | <b>225</b> |
|     | <b>Missi Roti</b> Serves two piece/60 kcal per piece          | <b>195</b> |

## DESSERT

|   |  |            |
|---|--|------------|
|     | <b>Baked Boondi Panacotta</b> Serve size 225 gms/223 kcal  | <b>495</b> |
|     | <b>Sharife ki Phirni</b> Serve size 200 gms/142 kcal   | <b>395</b> |
|     | <b>Masala Chai Creme Brulee with Parle G</b> Serve size 175 gms/335 kcal   | <b>395</b> |
|     | <b>Filter Coffee Tiramisu</b> Serve size 175 gms/283 kcal  | <b>495</b> |
|     | <b>Warm Double Chocolate Brownie</b> Serve size 275 gms/452 kcal<br>Enriched all-time favourite with vanilla ice cream | <b>495</b> |
|      | <b>Kulfi</b> Serve size 275 gms/398 kcal<br>Kesar/ Pista   | <b>395</b> |
|      | <b>Fig Baked Yogurt</b> Serve size 175 gms/125 kcal  | <b>395</b> |

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