

MENU



-9th Bistro



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Hotel seetal Cuttack
Link Road, Arunodaya Market, Cuttack
753012



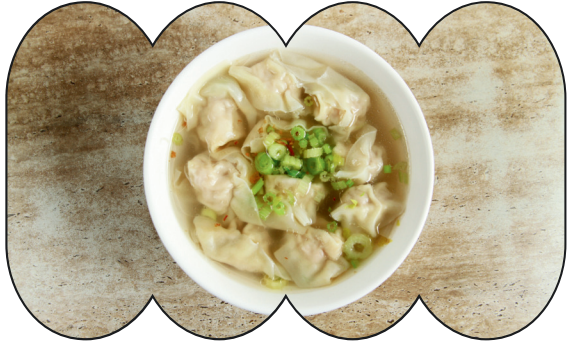
9th Bistro
Hotel seetal Bhubaneswar
Vani vihar square, Bhubaneswar,
751022



SMALL PLATE

- **VEGGIE SLIDER** **300**
 (FILLED WITH A VEG PATTIE, INDIAN GREEN CHUTNEY AND PICKLEED ONION)
- **GRILLED CHICKEN KEBAB SLIDER** **450**
 (CHICKEN PATTIE FILLED WITH INDIAN CHUTNEY AND PICKLEED ONIONS)
- **SIMPLE EGG SLIDER** **350**
 (EGG PATTIE FILLED WITH CRUNCHY GARLIC AND CHUTNEY)
- **CHICKEN MALAI TIKKA SLIDER** **450**
 (FILLED WITH CREAMY MALAI CHICKEN AND PICKLEED VEGGIES)
- **CHICKEN BARBEQUE SANDWICH** **450**
 (FILLED WITH SMALL CHUNKS OF CHICKEN WITH BARBEQUE SAUCE AND PICKLEED VEGGIES)
- **MUSHROOM CHEESE FRITTERS** **400**
 (FRIED MUSHROOM FILLED WITH CHEESE)
- **ENGLISH FISH n CHIPS WITH TARTER SAUCE** **600**
 (A CLASSIC DISH OF CRISPY FRIED FISH WITH FRENCH FRIES)
- **VEGETABLE CHEESE BALLS** **350**
 (CRUMBED AND FRIED MINCED VEGETABLE AND CHEESE GALLETS)

- **PANEER BHUJIA SANDWICH** **350**
 (FILLED WITH MIXED CREAMY PANEER)
- **COLESLAW SANDWICH** **280/380**
 (A COLD SANDWICH FILLED WITH VEGGIES / CHICKEN WITH MAYO DRESSING)
- **CRISPY FRIED CHICKEN SLIDERS** **450**
 (FILLED WITH CHICKEN FRIED AND PICKLED VEGGIES)
- **MEXICAN SAMOSA** **400/450**
 (A UNIQUE INDO-MEXICAN RECIPE WITH A SWEET & SOUR TASTE)
- **TANDOOR BRUCHETTA** **350/450**
 (TANDOORI SPICES MARINATED PANEER/CHICKEN WITH GARLIC BREAD AND TOPPED WITH CHEESE)
- **CLASSIC BUTTER CHICKEN ROLL** **300**
 (POPULAR INDIAN STREET STYLE WRAP WITH A FILLING OF BUTTER CHICKEN , ONIONS & LEMON)



ORIENTALFARE

- **SWEET CORN SOUP** 180/200
(MADE WITH TENDER CORN KERNELS ,
CHICKEN , SPICES & HERBS)
- **MANCHOW SOUP** 180/200
(MADE WITH MIXED VEGGIES, CHICKEN,
GARLIC , SOYA SAUCE & PEPPER)
- **NOODLE SOUP** 180/200
(NOODLES WITH VEGGIES, CHICKEN IN
CHICKEN BROTH)
- **WONTON SOUP** 200/250
(MOMO DIPPED IN A VEG /CHICKEN
BROTH)
- **TULIP** 350/400
(MINCED VEG/CHICKEN
SEASONED AND FILLED IN
A CRISPY FRIED BASKET)
- **AMERICAN CORN SALT &
PEPPER** 300
(CRISPY CORN , SALT & PEPPER
TOSSED WITH VEGGIES)
- **ORANGE PANEER** 400
(GRAVY/SEMI-GRAVY)
(AN AMERICAN CHINESE DISH OF
FRIED PANEER IN A SWEET ORANGE
CHILLI SAUCE GLAZE)

- **SPRING ROLL** 350/400
(SHREDDED VEG /CHICKEN
WRAPPED IN FLOUR SHEETS &
DEEP FRIED)
- **CHICKEN LOLLIPOP** 450
(CRISPY CHICKEN WINGLETS
TOSSED IN A CHEF SPECIAL
SAUCE)
- **BALI PRAWN** 750
(GOLDEN CRISP PRAWN FRIED
DEEPLY COATED BY BREAD
CRUMBS)
- **INDO CHILLY CHICKEN** 450
(THE POPULAR CHILL CHICKEN
WITH A DESI INDIAN TWIST)
- **TEMPURA FRIED
PRAWN** 750
(GOLDEN CRISP PRAWN FRIED
DEEPLY COATED BY BREAD
CRUMBS)
- **ORANGE CHICKEN** 450
(GRAVY/SEMI-GRAVY)
(AN AMERICAN CHINESE DISH OF
FRIED CHICKEN IN A SWEET
ORANGE CHILLI SAUCE GLAZE)



SALADS

■ GREEN SALAD	200
(CUCUMBER, CARROT, ONION, TOMATO)	
■ CORN CHAT	250
(BOILED CORN CHAT FLAVOURED WITH INDIAN HERBS)	
■ POTATO CHOLE SALAD	250
(BOILED POTATO & CHOLE FLAVOURED WITH INDIAN HERBS)	
■ MIXED RAITA	80
(CUCUMBER, TOMATO, ONION WITH YOGHURT)	
■ SHREDDED CHICKEN & OLIVE SALAD	300
(CUCUMBER, TOMATO, ONION WITH YOGHURT)	



CHINESE MAIN COURSE

PREPARATION OF YOUR CHOICE

CHILLY GARLIC SAUCE / SCHEZWAN SAUCE / MANCHURIAN SAUCE/ GARLIC BUTTER









<input type="checkbox"/> STIR FRIED EXOTIC VEGETABLE	350
<input type="checkbox"/> PANEER	400
<input type="checkbox"/> MUSROOMS	400
<input type="checkbox"/> VEGETABLE DUMPLING	350

BARBEQUE SAUCE / OYSTER SAUCE / SCHEZWAN SAUCE / MUSTARD SAUCE

<input type="checkbox"/> STIR FRIED CHICKEN	450
<input type="checkbox"/> FISH	600
<input type="checkbox"/> PRAWNS	750
<input type="checkbox"/> CHICKEN DUMPLING	450



RICE AND NOODLES

- | | |
|---|----------------|
|   HAKKA NOODLES | 280/300 |
| (AN INCREDIBLE FLAVOURFUL NOODLES WITH VEGGIES/CHICKEN) | |
|   PAN FRIED NOODLES | 350/400 |
| (PAN FRIED NOODLES WITH SLICED GARLIC VEG / CHICKEN) | |
|  HOME SPECIAL DUMPLING NOODLES | 400 |
| (A WHOLESOME DISH OF NOODLES MIXED WITH VEG DUMPLING) | |
|   MINT BASIL FRIED RICE | 350/400 |
| (THIS FRIED RICE FILLED WITH FLAVOURS OF MINT,BASIL,ONION & PEPPERS MADE IN INSTANT POT) | |
|   HOME SPECIAL FRIED RICE | 350/400 |
| (A SPECIAL FRIED RICE LOADED WITH VEGGIES , CHICKEN,UMAMI FLAVOUR AND SAVOURY SOY SAUCE) | |



INDIAN CUISINE

- | | | | |
|---|-------------|--|------------|
| ■ HARIYALI CHICKEN | 450 | ■ FISH CURRY | 350 |
| (CHICKEN COOKED WITH MINT & CORRIANDER) | | (COOKED WITH FRESH ONION, TOMATO & GROUND SPICES) | |
| ■ MUTTON HOME STYLE CURRY | 600 | ■ CHICKEN BUTTER MASALA | 450 |
| (MUTTON & POTATO COOKED IN ODIA STYLE) | | (BUTTER CHICKEN COOKED IN A SILKY SMOOTH GRAVY) | |
| ■ MUTTON BHUNA | 600 | ■ CHICKEN TIKKA MASALA | 450 |
| (A SEMI DRY GRAVY MUTTON COOKED WITH INDIAN SPICES) | | (ROASTED MARINATED CHICKEN CHUNKS IN A SPICED, EARTHY & TANGY SAUCE) | |
| ■ MUTTON NIHARI | 650 | ■ CHICKEN NIHARI | 450 |
| (MUTTON COOKED IN A NIHARI SMOOTH FLOUR) | | (CHICKEN COOKED WITH AROMATIC SPICES & CHILLI POWDER) | |
| ■ BAMBOO MUTTON CURRY | 1100 | ■ CHICKEN DOPIYAZA | 450 |
| (OUR SIGNATURE DISH) | | (ONE POT CHICKEN DISH COOKED WITH CARAMELIZED ONION) | |
| ■ MUTTON PUNJABI | 600 | ■ DHABA CHICKEN | 450 |
| (MUTTON COOKED IN A PUNJABI DHABA STYLE) | | (CHICKEN COOKED WITH GROUND SPICES, ONIONS & TOMATOES) | |
| ■ GHEE PRAWN ROAST | 750 | ■ AMRITSAR CHICKEN | 450 |
| (A SPICY PRAWN DISH FROM MANGALOREAN CUISINE) | | (CHICKEN COOKED IN A FLAVOURED GRAVY) | |
| ■ PRAWN CURRY MASALA | 750 | ■ CHICKEN KOFTA CURRY | 480 |
| (A SIMPLE CURRY MADE WITH FRESH PRAWNS ONION, TOMATO & GROUND SPICES) | | (GRILLED KEBABS DIPPED IN THE INDIAN GRAVY) | |
| ■ FISH RAVA FRY | 350 | | |
| (FISH FRIED COATED WITH RAVA) | | | |



INDIAN CUSINE

- ▣ **DHABA STYLE BAIGAN BHARTA** 250
(ROASTED EGGPLANT MIXED WITH HERBS & SPICES)
- ▣ **BENGALI ALOO DUM** 250
(SMALL POTATOES COOKED IN BENGALI SPICES)
- ▣ **SABJI MAKHAN WALA** 350
(AN EXCITING LUXURIOUS MADANGE OF VEGGIES & AND SPICES)
- ▣ **PANEER BUTTER MASALA** 400
(ROASTED PANEER DIPPED IN A BUTTER GRAVY)
- ▣ **KADHAI PANEER** 400
(PANEER & BELL PEPPER COOKED IN A FRAGRANT FRESH GROUND SPICE POWDER)
- ▣ **VEG CHILLI MILI** 350
(MINCED VEG COOKED WITH SPICES IN A CHILLI OIL)

- ▣ **BHINDI DAHI MASALA** 250
(STIR FRIED BHINDI COOKED IN SWEET SOUR & TANGY GRAVY)
- ▣ **KALI MIRCHI PANEER PASANDA** 450
(PANEER STUFFED WITH NUTS, GREEN CHILLY COOKED IN A SWEET SOUR TANGY GRAVY)
- ▣ **AFGHANI PANEER** 400
(SAUTED PANEER COOKED IN A YOGHURT INDIAN SPICES MIXTURE)
- ▣ **KADHAI MUSHROOM MASALA** 400
(MUSHROOM & BELL PEPPERS COOKED WITH FRESH GROUNDED SPICES)
- ▣ **DHABA STYLE SOYA CHAAP MASALA** 400
(A DHABA STYLE PREPARATION OF SOYA CHAAP)



RICE

▣ STEAMED RICE	200
▣ JEERA RICE	220
▣ VEG BIRIYANI (RICE WITH MARINATED VEGETABLES COOKED IN DUM STYLE)	350
▣ NAVARATAN PULAO (MIXED VEGETABLE WITH FRUIT AND NUTS)	220
▣ SAFED BIRYANI (OUR SIGNATURE DISH)	600
▣ BAMBOO MUTTON BIRYANI (OUR SIGNATURE DISH)	1100

DAL

▣ DAL TADKA	250
▣ DAL MAKHANI	300
▣ EGG TADKA (SCRAMBLED EGGS, LENTILS & SPICES COME TOGETHER PERFECTLY IN THE VERSATILE DISH)	350



BREADS

▣ KULCHA	65
(CLASSIC INDIAN BREAD AND MADE WITH MASALAS)	
▣ TANDOOR ROOTI	50
(WHOLE WHEAT FLOUR COOKED IN A CLAY OVEN)	
▣ NAAN	60/65
(PLAIN/ BUTTER /CHEESE/ GARLIC)	
▣ LACCHA PARATHA	60

PASTA/SOUP

(CHOICE OF PASTA & SAUCE)
(PENNE, SPHAGETTI, FARFELLE)

▣ ARRABIATA	400
(SPICY SAUCE MADE FROM GARLIC, TOMATO & RED CHILLI PEPPERS)	
▣ BOLOGNESE	500
(A MEAT BASED SAUCE)	
▣ AGLIO-E-OLIO	400
(AN OIL VEG BASED SAUCE)	
▣ BECHAMEL	400
(PASTA COOKED IN WHITE CREAMY SAUCE)	
▣ TOMATOES AND MINT SOUP	175
(ROASTED TOMATOES WITH WARM EARTHY FLAVOUR AND A LIGHT HINT OF MINT)	
▣ MUTTON WITH PASTA SOUP	300
(LONG SIMMERED LAMB SOUP COOKED WITH NOODLES THAT BURST WITH FLAVOUR AND TEXTURE)	

NOTE-: **50**
(EXTRA CHICKEN ADDED IN ARRABIATA, AGLIO-E-OLIO, BECHAMEL)



TANDOOR

- **TANDOOR PANEER TIKKA** **350**
 (PANEER MARINATED IN SPICES & GRILLED IN TANDOOR)
- **ACHARI ALOO** **250**
 (POTATOES COOKED WITH ACHARI MASALA POWDER)
- **HARA BHARA KEBAB** **250**
 (SPINACH PEAS POTATO PATTIES FILLED WITH A BURST OF INDIAN FLAVOUR)
- **ASSORTED TANDOORI VEG** **600**
 (ACHARI ALOO, PANEER TIKKA WITH ROASTED CARROTS & CAULIFLOWER)
- **VEG CHEESE SHEEKH KEBAB** **300**
 (MINCED VEGGIES & AMUL CHEESE GRILLED IN TANDOOR)

- **TANDOOR CHICKEN (FULL/HALF)** **750/400**
 (CHICKEN MARINATED & ROASTED IN OVEN)
- **MALAI FISH TIKKA** **600**
 (BONELESS FISH MARINATED WITH INDIAN HERBS & COOKED IN TANDOOR)
- **CHICKEN MALAI TIKKA** **450**
 (BONELESS CHICKEN MARINATED OF CREAMY BASE WITH INDIAN HERBS COOKED IN TANDOOR)
- **TANGDI KEBAB** **600**
 (GRILLED CHICKEN DRUMSTICK COOKED WITH SPICES YOGHURT & CREAM)
- **ASSORTED KEBAB PLATTER** **950**
 (A MOUTHWATERING MELODY OF FISH TIKKA, MALAI CHICKEN TIKKA, KATHI CHICKEN KEBAB ,TANGDI KEBAB & TANDOORI PRAWNS)
- **KATHI CHICKEN KEBAB** **450**
 (MIXED CHICKEN ROASTED & SERVED IN A KATHI)
- **DHANIYA COCONUT MURGH TIKKA** **450**
 (CORIANDER & CURRY LEAF MARINATION WITH INFUSION OF COCONUT)

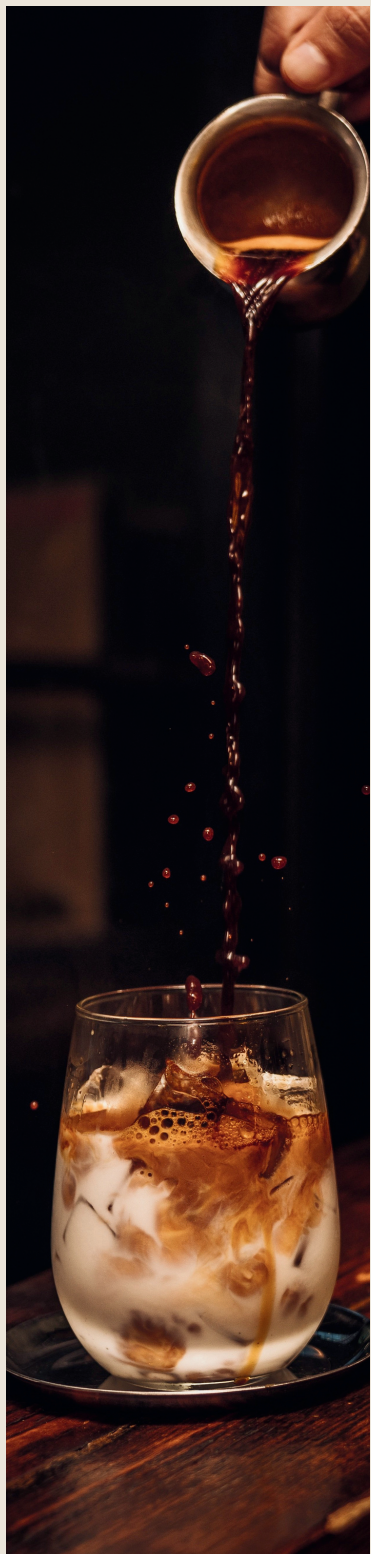


COMBO FARE

- ▣ **VEG SHASLIK** **350**
(EXOTIC VEGETABLES SKEWER SERVED WITH TOMATO SAUCE & HERB RICE)
- ▣ **VEG STEAK WITH XACUTI SAUCE** **350**
(PATTIE MADE UP OF QUINOA AND MINCED VEGETABLE WITH XACUTI SAUCE WITH HERB RICE AND SAUTED VEGETABLES)
- ▣ **DATSHI** **350/450**
(BHUTANI DELICACY MADE OF POTATO, HOT CHILI PEPPERS AND CHEESE WITH RED RICE)
- ▣ **PANEER STEAK WITH PERI PERI SAUCE** **400**
(MARINATED PANEER COOKED IN PERIPERI SAUCE SERVED WITH HERB RICE)

- ▣ **GRILLED CHICKEN** **450**
(PERFECT GRILLED CHICKEN SERVED WITH PEPPER SAUCE, HERB RICE AND SAUTED VEGETABLES)
- ▣ **STUFFED GRILLED CHICKEN** **500**
(CHICKEN LOADED WITH CHEESE AND PEPPERS THEN GRILLED AND SERVED WITH HERB RICE AND VEGETABLE)
- ▣ **ORANGE GRILLED PRAWNS** **750**

(MARINATED PRAWNS GRILLED AND SERVED WITH ORANGE REDUCTION SAUCE AND SAUTED VEGETABLES)
- ▣ **GHEE ROAST CHIKEN** **450**
(MANGALOREAN GHEE ROAST CHICKEN SERVED WITH BABY LACHHA PARANTHA)



TEA & COFFEE

COLD COFFEE WITH ICE 250
CREAM

(CHILLED COFFEE WITH A SCOOP OF
VANILLA)

NUTELLA ICE COFFEE 250

(NUTELLA COFFEE AND MILK
FILLED WITH ICE)

DALGONA COFFEE 250

(A CREAMY COFFEE CAN BE
SERVED CHILLED/ HOT)

CAPPUCCINO COFFEE 250

(MADE WITH ESPRESSO & STEAMED MILK
FLOUR)

LEMON ICE TEA 200

(CHAI, LEMON,SUGAR,ICE)

TEA 100

(MASALA/ DARJEELING/GREEN TEA)