



HOF

HOUSE OF FALAFEL

AUTHENTIC MEDITERRANEAN CUISINE

Mota varachha | Katargam | Jakatnaka



GOURMENT SOUPS

Broccoli Almond Soup	235
Exotic Pimento Soup	245
Burnt Garlic Soup	235
Creamy Mushroom Soup	265
HOF Signature Exotic Veg Soup	285

GARDEN FRESH SALADS

Exotic Veg & Cottage Cheese Stir-Fry Pan-seared exotic vegetables and cottage cheese tossed in aromatic herbs.	345
Classic Falafel Salad Crispy falafel bullets served on a bed of fresh lettuce with hummus and dressing.	325
Caesar Salad Crisp romaine lettuce tossed in a creamy, tangy Caesar dressing with croutons.	349
Greek Feta Salad A refreshing mix of cucumber, bell peppers, tomatoes, and onions, topped with crumbled feta cheese and lime dressing.	355
Mediterranean Chickpea Salad Whole chickpeas tossed with diced vegetables and fresh herbs.	349

HOF SMALL PLATES & STARTERS



Pesto Paneer	299
Guacamole Tart	325
Classic Cheese Balls	285
Paneer Tikka Wrap	299
Mexican Bean Tacos	320
Loaded Cheese Nachos	325

SIDES

Cheese Nachos	225
Salted French Fries	160
Peri Peri French Fries (With Cheese Dips)	185
Cheese Garlic Bread	230
Cheese Chilly Garlic Bread	245
Mexican Cheese Garlic Bread	350

THE FALAFEL COLLECTION

Our Specialty. Authentic Middle Eastern Recipes.

Mini Falafel Burgers

6 small Pocket of Pita stuffed with falafel, tomato, cucumber, and hot garlic muhammara. Served with hummus

349

Falafel Bites

Smooth Bland Hummus with 6 Piece of Crispy Fried Falafel & Garden Veggies

249

Mexican Hola Pocket

A fusion pita pocket loaded with crispy tortilla strips, salsa, cheese sauce, and muhammara

269

Original Lebanese Falafel

The authentic experience: Falafel bullets, fresh greens, and rich tahini dressing.

299

Turkish Lebanese Falafel

Pita stuffed with falafel, hummus, spicy muhammara, sour cream, and fresh veggies.

349

Lavash & Hummus Platter

Crispy lavash crackers served with creamy hummus and falafel, garnished with tahini.

299

Arabian Falafel Plate

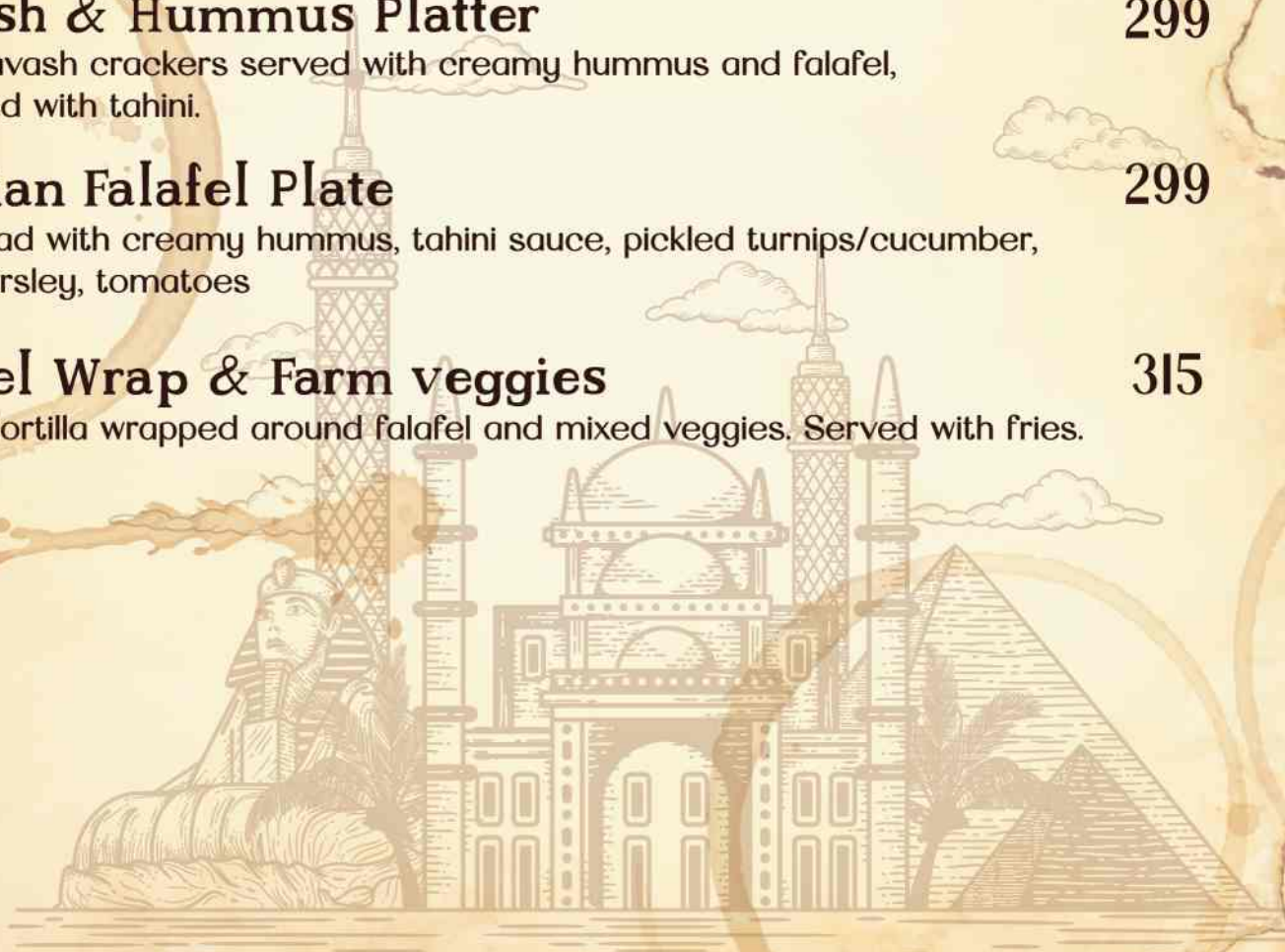
Pita bread with creamy hummus, tahini sauce, pickled turnips/cucumber, fresh parsley, tomatoes

299

Falafel Wrap & Farm veggies

Spiced tortilla wrapped around falafel and mixed veggies. Served with fries.

315



ARTISANAL TOASTES & SANDWICHES

Served on premium Sourdough or Focaccia.

Signature Avocado Toast

445

Toasted sourdough topped with a fresh avocado mash, cherry tomatoes, onions, and chili, finished with a feta cream garnish.

Creamy Mushroom on Toast

435

Oven-toasted bread heaped with sliced mushrooms sautéed in garlic, onions, and a rich heavy cream cheese sauce.

Labneh Balls with Toast

375

Homemade hung yogurt (Labneh) balls seasoned with herbs, served on crisp toast.

Hummus Sandwich

395

Sourdough spread with our signature hummus, layered with fresh cucumber, tomato, and crisp lettuce. Served with wedges

Mediterranean Focaccia Sandwich

299

Herbed focaccia bread layered with butter, house sauce, and fresh garden vegetables.

Spicy Focaccia Sandwich

299

A slice of focaccia bread topped with veggies, featuring spicy sauce and seasoned vegetables.



SIGNATURE FALAFEL PLATTERS

The Mini Platter

599

4 Pita Slices | 4 Falafel Bullets | Garden Salad | Hummus | Tahini | Baba Ganoush | Sour Cream | Muhammara | Lavash.

The Friends' Platter

799

6 Pita Slices | 6 Falafel Bullets | Large Salad | Hummus | Tahini | Baba Ganoush | Sour Cream | Muhammara | Beetroot Hummus | Chili Garlic Oil | Lavash

The Grand Family Feast

1199

The ultimate sharing experience.

10 Pita Slices | 10 Falafel Bullets | Jumbo Salad | Hummus | Tahini | Baba Ganoush | Sour Cream | Muhammara | Beetroot Hummus | Chili Garlic Oil | Lavash

Tehrini mezze platter

1599

A lavish Middle Eastern sharing platter featuring 4 pies crispy falafel bullets, cheesy spinach pouch, 2 pies warm pita bread & lavash, hummus, avocado hummus, baba ganoush, muhammara tzatziki beetroot hummus, served with potato wedges, farm veggie salad, cottage cheese, jalapeño, gherkins, black olives and garlic chilli oil.

ITALIAN & MEXICAN MAINS

Baked Lasagna Exotica

449

Layers of pasta sheets, exotic vegetables, béchamel, and tomato sauce, baked under a crust of cheese.

Enchiladas Supreme

435

Julienned exotic veggies, beans, and corn wrapped in tortillas, baked in a rich cheese sauce.

Exotic Veg Cottage Cheese Chimichangas

425

Crispy baked tortillas stuffed with Mexican spiced veggies and cheese.



RICE



Grilled Cottage Cheese Steak Rice	399
Broccoli Mushroom with Lavash Rice	385
Cheese Pesto sauce with Herb Rice	399
Mexican Spiced Rice with Spicy Sauce	365
Burnt Garlic Rice with Cheese Sauce	379
Cilantro Bean Rice with Salsa	365

GLOBAL BOWLS

Chipotle Rice Bowl	480
Mediterranean Falafel Bowl	475
Peri-Peri Paneer Bowl	465
Healthy Hummus Bowl	465
Burrito Bowl	399



PASTAS

Choice of Penne, Fusilli, or Spaghetti.

Butter Parmesan Fettuccini

445

Chef's Special Ravioli Pasta

415

Exotic Veg & Pesto Pasta

425

Pasta Arabitta

410

Pink Sause Pasta

415

Pasta Alfredo

450

Agllo e Olio Pasta

425

HAND- TOSED PIZZAS (11 inch)

Pesto Paneer Pizza

560

Spicy sauce topped with pesto-marinated paneer and bell peppers

Makhani Paneer Fusion

450

Italian pizza with a rich Indian Makhani gravy base.

Jalapeño & Sun-Dried Tomato

475

A tangy and spicy combination of olives, jalapeños, and sun-dried tomatoes.

Classic Margherita

425

Fresh mozzarella, sliced tomatoes, and basil leaves.

Exotic Veg Formaggio

499

Loaded with exotic vegetables, olives, jalapeños, and cheese.

SIZZLERS

HOF Special Sizzler 690

Exotic rice, peri-peri potatoes, sautéed veggies, and paneer steaks topped with garlic chili sauce and cheese.

Peri-Peri Sizzler 670

French fries, burnt garlic rice, and paneer served with spicy Arrabiata sauce.

Hunter Shashlik Sizzler 650

Butter pepper rice, skewered cottage cheese & mushrooms, veggies, and fries topped with brown garlic sauce.

Mexican Sizzler 690

Cilantro rice, Mexican balls, and veggies served with fries and salsa.

Chef's Exotic Veg 2.0 Sizzler 599

Pepper veggie rice, fries, and sautéed paneer cubes in a creamy garlic sauce.

Lebanese Falafel Sizzler 585

EXTRA SIDES

Pita Bread 49

Garlic Pita Bread 65

Za'atar Pita Bread 69

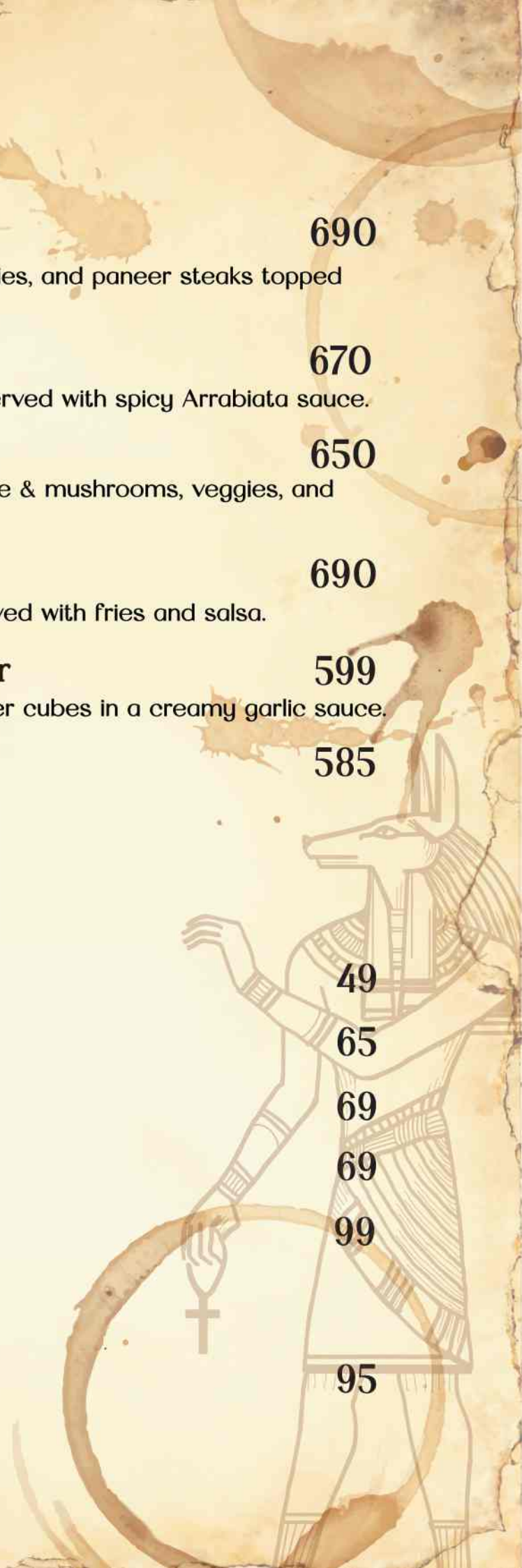
Chilli Garlic Oil 69

Hummus / Baba Ganoush 99

/ Tahini / Muhammara

/ Sour Cream

Salad Bowl 95



SIGNATURE MOCKTAILS & REFRESHMENTS

Virgin Red Bull Mojito

299

A high-energy fusion of lime, fresh mint, and syrup, charged with Red Bull.

Rosemary Grape Elixir

275

Fresh rosemary infused with honey and premium grape juice, finished with a splash of lime and sparkling soda.

Shirley Temple

255

A classic blend of grenadine syrup, tart cranberry juice, and lime, garnished with a maraschino cherry.

Kokum Cooler

245

A refreshing regional specialty featuring sparkling water infused with kokum and garnished with fresh fruit.

Blueberry Mojito

249

Zesty lemon and blueberry juice muddled with mint and topped with sparkling water.

Strawberry Basil Lemonade

255

Fresh strawberries muddled with aromatic basil, a pinch of rock salt, and zesty lime juice.

Orange Fizz

249

Freshly squeezed orange juice and lime, finished with a sparkling soda fizz.

Classic Virgin Mojito

255

The timeless classic: Fresh mint muddled with lemon wedges and topped with sparkling water.

Blue Lagoon

245

A vibrant blend of lemonade, Blue Curacao, and sparkling soda.

Piña Colada

265

A tropical creamy blend of pineapple, coconut milk, and ice cream.

Fruit Punch

270

A rich medley of mixed fruit syrups blended with milk and vanilla ice cream.

Classic Milkshakes

265

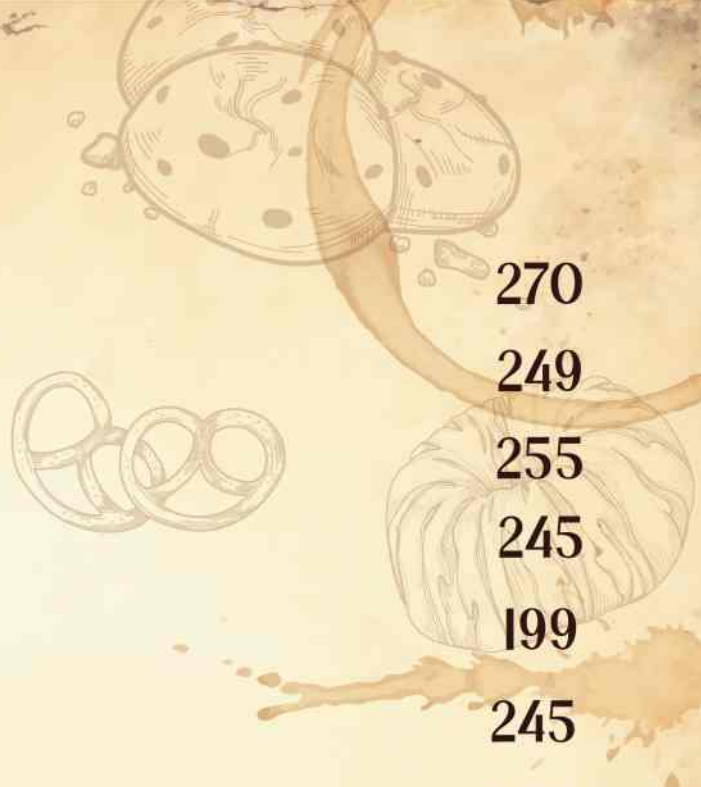
Choose your indulgence: Belgian Chocolate, Fresh Strawberry, Kit Kat, Nutella, Oreo, Biscoff, fudge Brownie, or Ferrero Rocher.

Roasted Dry Fruit Milkshake

299

A royal blend of roasted nuts and milk for a rich, wholesome flavor.

DESSERTS



Tiramisu	270
Classic Affogato	249
Biscoff Affogato	255
Sizzling Brownie	245
Brownie with Ice Cream	199
Classic Cheesecake	245
Biscoff Cheesecake	275
Blueberry Cheesecake	278
Nutella Cheesecake	280
Pistachio Cheesecake	289

ARTISANAL COFFEE & BEVERAGES

Cold Coffee Collection

Your choice of:

Classic

Hazelnut

Caramel

Cold coffee with Ice Cream.

269

Cold Brews

Select from:

Classic Cold Brew

Espresso Tonic

Ginger Ale Tonic

Cranberry Tonic

Blueberry Tonic

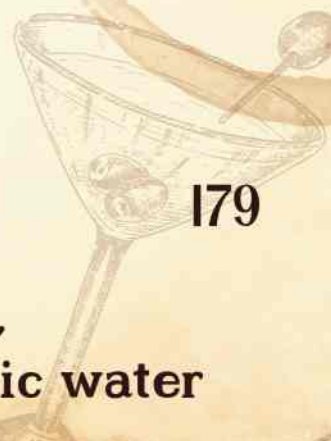
Mint Espresso Tonic.

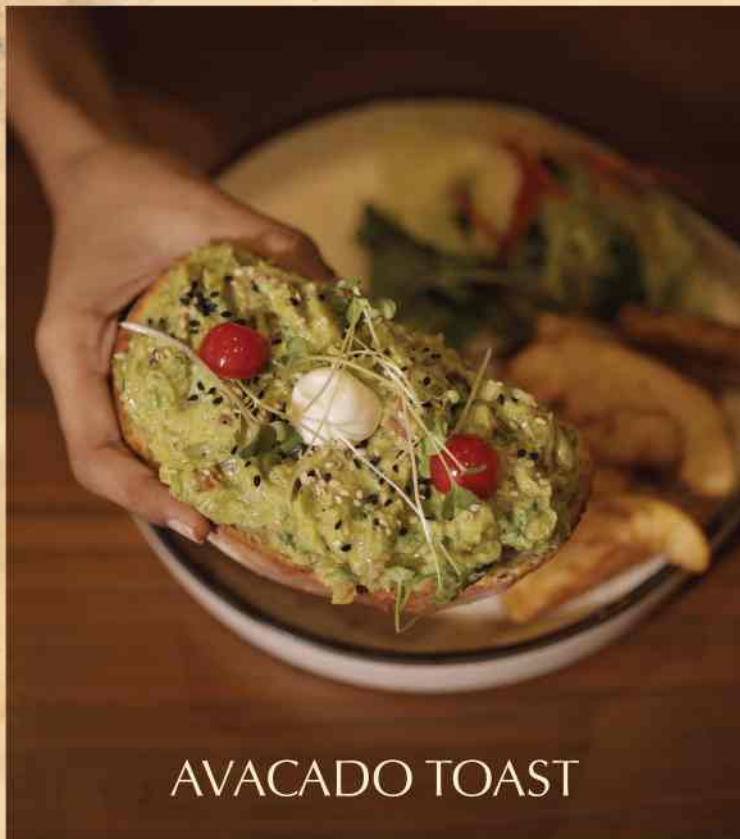
249

Fresh Lime Soda / Lemon Iced Tea

179

**Sprite, Maaza, Thumps up, Fanta, Coke,
Diet Coke, Coke Scheper ginger ale tonic water**

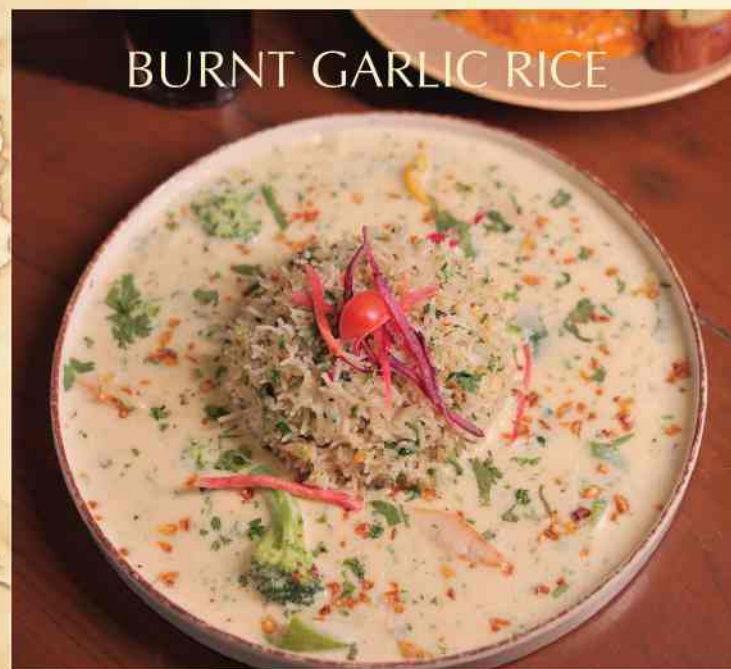




AVACADO TOAST



BUTTER PERMESAN
FETTUCCINI



BURNT GARLIC RICE



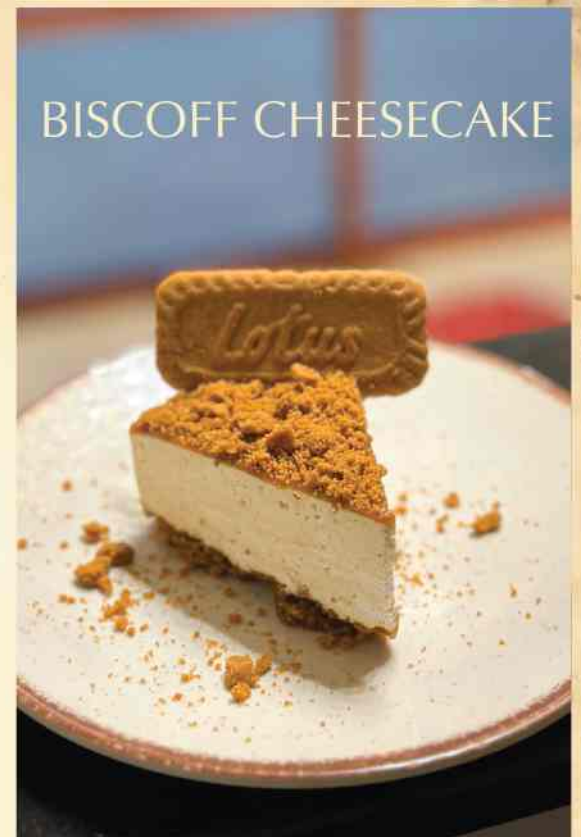
CLASSIC
CHEESE BALLS



LAVASH & HAMMUS



FALAFEL PLATER



BISCOFF CHEESECAKE



MINI FALAFEL BURGER



SHIRLEY TEMPLE



PASTA ARABITA



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PLEASE NOTE:

- Your order will take a minimum of 20 minutes to prepare and serve.
- Once the order is placed, it cannot be cancelled. Kindly cooperate.
- We prepare Jain food on request.
- Please inform our staff about your taste preferences so we can prepare food accordingly.
- Outside food packets are strictly prohibited. Kindly co-operate.
- If anyone has allergies to specific food items, kindly inform us prior to ordering.
- Government taxes are applicable.
- All cold drinks are served with ice and lemon.
- Prices include serving charges.

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