

**THE
JAUNTS.**
milestone in caffeine n cuisine

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What you hold in your cup or find on your plate is not an ending,
but a continuation of cultures, ingredients, traditions, and the
ever-evolving craft of our chefs.

Every sip and bite becomes a response—a gentle nudge forward in
a journey that refuses to stand still.

At THE JAUNTS, we honour this continuity, enriching it with our
efforts and your feedback, one milestone at a time.



THE CAFFEINE EXPEDITIONS (COFFEE)

The Black Milestones

Traditional, bold, and unadulterated journeys

- ❖ **The Solo Espresso** _____ ₹145
 A concentrated milestone. Extracted under high pressure to pull the "heart" of the bean, offering a rich crema and intense flavor.
- ❖ **The Continental Americano** _____ ₹150
 A nod to the WWII tradition; a double shot of espresso lengthened with hot water to reveal the bean's subtle travel notes.
- ❖ **The Spotted Macchiato** _____ ₹165
 Macchiato means "stained." A bold espresso marked with a small dollop of foamed milk, representing a brief, intense stop on your journey.

The White Milestones

Creamy, comforting, and balanced textures.

- ❖ **The Frosted Cappuccino** _____ ₹175
 The classic Italian ratio. Equal parts espresso, steamed milk, and a thick "cap" of micro-foam for a velvety mouthfeel.
- ❖ **Alpine Latte: Classic | Hazelnut** _____ ₹200
 Inspired by mountain retreats. A long, smooth drink with more steamed milk than a cappuccino, flavored with the woody notes of hazelnut.
- ❖ **Tokyo Mocha** _____ ₹215
 A fusion milestone. Rich espresso meets dark chocolate, reminiscent of the sophisticated, balanced desserts found in the Ginza district.
- ❖ **Belgium Hot Chocolate** _____ ₹225
 Not just a drink, but a destination. Slow-melted premium chocolate callets whisked into frothy milk for ultimate decadence.

Creamy, comforting, and balanced textures.

- ❖ **Caramel Latte** _____ ₹210
 A sweet detour featuring buttery caramel swirled into chilled espresso and milk.
- ❖ **Matcha Latte** _____ ₹225
 An artisanal milestone using stone-ground Japanese green tea whisked traditionally before being poured over ice.
- ❖ **The Frappe Collection (Classic | Kit Kat | Biscoff | Brownie)** _____ ₹245-295
 Thick, blended milestones designed for those who enjoy a scenic, dessert-like excursion.

THE TEA TRAILS & INFUSIONS

The Heritage Brews

- ❖ **The Roadside Masala Chai** _____ ₹105
 A nostalgic milestone. CTC tea leaves slow boiled with a hand-crushed blend of ginger, cardamom, and cloves.
- ❖ **Kesar Kulhad Chai** _____ ₹165
 A royal journey. Saffron-infused tea served in a traditional clay kulhad, adding an earthy "milestone" aroma to every sip.
- ❖ **The Zen Green Tea** _____ ₹145
 Choose your path: Tulsi, Jasmine, Lemon, or Mint. Lightly steeped to preserve antioxidants and clarity.
- ❖ **Infusion Herb Tea** _____ ₹145
 Caffeine-free explorations. Chamomile for tranquility or Hibiscus for a tart, floral adventure.
- ❖ **Iced Tea Treks** _____ ₹265-295
 Peach & Cranberry: Classic fruit-steeped refreshments.
- ❖ **The Blood Orange Trek** _____ ₹295
 A bold, citrusy milestone with deep crimson hues and a sharp, refreshing finish.

JAUNTS SIGNATURE

The High-End Milestones

Our exclusive creations for the seasoned traveler.

- ❖ **Bali Brew** _____ ₹265
 Inspired by Indonesian coffee culture; a smooth, tropical-inflection brew.
- ❖ **Sahara Cold Brew** _____ ₹265
 A 16-hour slow-drip extraction, as deep and mysterious as the desert night.
- ❖ **Rosemary Cold Brew** _____ ₹265
 An aromatic milestone where the woodiness of fresh rosemary elevates the chocolatey notes of our cold steep.



SYMPHONY OF COOLERS & SHAKES

Lighten n brighten your journey

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| <p>❖ Spicy Jamun Cooler
A local milestone. The tartness of Indian blackberry balanced with a hint of salt and spice.</p> | ₹245 |
| <p>❖ Pacific Pour-Over (Banana Peanut Butter Shake)
A high-protein journey inspired by the surf-side energy of the Pacific coast.</p> | ₹275 |
| <p>❖ Masala Chaach
The ultimate traditional thirst-quencher. Buttermilk churned with roasted cumin and fresh coriander.</p> | ₹175 |



THE WARM UP (SOUPS)

Comforting starts to the journey ahead.

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| <p>❖ Classic Tomato Basil
A warm, comforting bowl made from ripe tomatoes, gently simmered with aromatic spices and herbs, finished with a touch of cream.</p> |  |  | ₹180 | — |
| <p>❖ Manchow Expedition
A hearty Indo-Chinese trek loaded with finely chopped vegetables or chicken, aromatic garlic, and soy, served with crispy fried noodles.</p> | ₹150 | ₹180 | | |
| <p>❖ Lemon Coriander Clear
A light, refreshing stop infused with fresh coriander and a hint of lemon for a clean, soothing flavor.</p> | ₹150 | ₹200 | | |
| <p>❖ Sweet Corn Comfort
Tender sweet corn kernels gently seasoned and simmered to a smooth, mildly sweet finish.</p> | ₹180 | ₹220 | | |
| <p>❖ Himalayan Thukpa
A hearty noodle soup simmered with fresh vegetables or chicken, aromatic spices, and herbs, offering mountain warmth.</p> | ₹220 | ₹250 | | |
| <p>❖ Mushroom Cappuccino
A velvety mushroom soup blended to a smooth finish and topped with a light frothy layer—rich, earthy, and comforting.</p> | ₹250 | — | | |
| <p>❖ Sicilian Minestrone
A hearty Italian vegetable soup simmered with seasonal greens or chicken, herbs, and pasta in a rich tomato broth.</p> | ₹280 | ₹320 | | |
| <p>❖ Slow-Cooked Lamb Paya
A rich, slow-simmered soup made from tender lamb trotters, infused with aromatic spices for a deep, restorative flavor.</p> | — | ₹300 | | |

FRESH FORAGE (SALADS)

Nourishing bowls packed with crunch to energize your day.

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| <p>❖ Fresh Garden Greens
A crisp selection of lettuce, cucumber, carrot, onion, tomato, and radish.</p> |  |  | ₹150 | — |
| <p>❖ Seasonal Fruit Bowl
A vibrant selection of freshly cut seasonal fruits.</p> | ₹345 | — | | |
| <p>❖ Rustic Caesar Salad (Veg) (Chicken)
Crisp romaine and garden greens tossed in classic Caesar dressing.</p> | ₹345 | ₹450 | | |
| <p>❖ Rustic Caesar Salad (Prawns)
Crisp romaine and garden greens tossed in classic Caesar dressing.</p> | — | ₹520 | | |
| <p>❖ Quinoa Avocado Bowl
A wholesome bowl of fluffy quinoa, avocado, cucumber, and tomato finished with an orange vinaigrette dressing.</p> | ₹365 | ₹450 | | |

THE DEPARTURE LOUNGE (SMALL PLATES & MUNCHERS)

A little taste to begin your journey.

Dim Sum & Asian Bites

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| <p>❖ Steamed Dim Sum</p> | ₹350 | ₹450 |
| <p>❖ Tandoori Dim Sum</p> | ₹350 | ₹400 |
| <p>❖ Afghani Dim Sum</p> | ₹360 | ₹420 |
| <p>❖ Asian Spring Rolls
Crispy golden rolls filled with fresh vegetables and aromatic seasoning.</p> | ₹350 | — |
| <p>❖ Honey Chilli Potato
Crispy fingers tossed in a sweet, spicy honey-chilli sauce with garlic and sesame</p> | ₹240 | — |
| <p>❖ Mushroom Chilli
Crispy mushrooms tossed in a spicy, tangy Indo-Chinese sauce with garlic and capsicum.</p> | ₹320 | — |
| <p>❖ Chicken Lollipop
Frenched chicken wings deep-fried and tossed in a bold, spicy Indo-Chinese sauce.</p> | — | ₹420 |



Global Bites

<p>❖ Layover Fries (Plain) French fries topped with a generous layer of melted cheese.</p>	₹295	—
<p>❖ Layover Fries (Peri Peri) French fries topped with a generous layer of melted cheese.</p>	₹325	—
<p>❖ Potato Wedges (Plain)</p>	₹295	—
<p>❖ Potato Wedges (Cheese Loaded)</p>	₹325	—
<p>❖ Corn Salt & Pepper Crispy golden corn tossed with salt, cracked pepper, and light spices.</p>	₹260	—
<p>❖ Roasted Garlic Cheese Toast Garlic-infused bread topped with a generous layer of melted cheese.</p>	₹350	—
<p>❖ Classic Bruschetta Garlic olio rubbed toast topped with garden fresh tomato, olive, and basil (Classic, Alfredo, or Peri-Peri toppings).</p>	₹365	₹465
<p>❖ Loaded Nachos Tortilla chips topped with refried beans, jalapeño, cheddar, sour cream salsa and guacamole.</p>	₹395	₹450
<p>❖ Chicken Popcorn Bite-sized crispy pieces served with peri-peri mayo.</p>	—	₹450
<p>❖ Prawns Popcorn Bite-sized crispy pieces served with peri-peri mayo.</p>	—	₹680
<p>❖ Lemon Chicken Succulent pieces tossed in a zesty lemon sauce, lightly spiced.</p>	—	₹450

THE TANDOOR TRAIL

Smoky milestones from the clay oven.

Vegetarian Stops

<p>❖ Veg Seekh Kebab Smoky skewers of spiced mashed vegetables and paneer, served with mint chutney.</p>	₹300	—
<p>❖ Stuffed Mushroom Button mushrooms stuffed with spiced paneer and herbs, marinated in tandoori masala.</p>	₹340	—
<p>❖ Dahi Kebab Kingly Soft golden crisp kebabs made with hung curd—crispy outside, creamy inside.</p>	₹350	—
<p>❖ Spicy Paneer Tikka Soft cubes of paneer marinated in spiced yogurt and grilled to smoky perfection.</p>	₹360	—
<p>❖ Malai Broccoli Tender broccoli marinated in a rich, creamy malai sauce and gently grilled.</p>	₹380	—
<p>❖ Malai Paneer Paneer marinated in cream, cheese, and mild spices, finished with butter.</p>	₹390	—

Non-Vegetarian Stops

<p>❖ Mirchi Ka Murg Chicken chunks marinated in a bold green chilli blend for a fiery bite.</p>	—	₹470
<p>❖ Banjara Murg Tikka Chicken marinated in yogurt, cashews, and aromatic spices.</p>	—	₹480
<p>❖ Tandoori Murg (Classic) The Indian classic. Smoky, spicy, and juicy chicken roasted on the bone.</p>	—	₹500
<p>❖ Murg Tikka Boneless chicken marinated in spiced yogurt and roasted in the clay oven.</p>	—	₹550
<p>❖ Afghani Chicken Tikka Creamy marinade with cashews and mild spices for a melt-in-the-mouth flavor.</p>	—	₹560
<p>❖ Mutton Seekh Juicy minced mutton blended with herbs, skewered and grilled.</p>	—	₹580
<p>❖ Murg Malai Tikka Boneless chicken marinated in cream and cheese. Mild, juicy, and smoky.</p>	—	₹580

BACKPACKER'S BUNS & SANDWICHES

Stacked with flavor for the hungry traveler

<p>❖ Curried Cream Cheese Cucumber Sandwich Refreshing South Indian masala tempered shredded cucumber and cheese.</p>	₹385	—
<p>❖ Pesto Grill Sandwich Golden-grilled sandwich stuffed with fresh basil pesto, melted cheese, or grilled chicken.</p>	₹390	₹495
<p>❖ Hummus & Falafel Platter Assortment of cilantro, burnt garlic, beetroot, and paprika hummus served with pita and falafel.</p>	₹485	—
<p>❖ Classic Grilled Chicken Sandwich Filled with marinated grilled chicken, fresh lettuce, tomatoes, and cheese.</p>	—	₹495
<p>❖ Hummus Bil Lahme (Lamb) Creamy hummus topped with spiced, cooked lamb and served with pita bread.</p>	—	₹595

Burgers

<p>❖ The Virgin Juicy Lucy Crisp veggie patty, creamy coleslaw, fresh lettuce, and cheese.</p>	₹345	—
<p>❖ Classic Chicken Burger Char-grilled chicken patty with Jaunts seasoning, topped with special sauce.</p>	—	₹365
<p>❖ The Lamb Layover Char-grilled lamb patty, caramelized onion, tomato, and melted cheese with BBQ sauce.</p>	—	₹565

THE ITALIAN STOPOVER (PIZZA, PASTA & RISOTTO)



Pizza Parlor

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| ❖ Margherita
Tangy tomato sauce, fresh mozzarella, and basil. | ₹465 | — |
| ❖ Al Funghi
A rustic pizza topped with button mushrooms and herb oil. | ₹525 | — |
| ❖ Peri Peri Paneer
Soft paneer cubes tossed in fiery spices, peppers, and onion. | ₹545 | — |
| ❖ Farmhouse
Mushrooms, zucchini, onion, tomato, bell peppers, and olives. | ₹595 | — |
| ❖ Quattro Formaggi
A cheese lover's blend of mozzarella, parmesan, fontina, and ricotta. | ₹595 | — |
| ❖ Chicken Tikka Pizza
Juicy chunks of chicken tikka layered with onions and peppers. | — | ₹625 |
| ❖ Classic Pepperoni
Loaded with layers of spicy pork pepperoni and mozzarella. | — | ₹695 |

Pasta & Risotto

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| ❖ Pasta Your Way (Penne Spaghetti Macaroni Fettuccini)
Pomodoro / Arrabiata / Alfredo / Aglio Olio. | ₹445 | — |
| Al Funghi (Creamy Mushroom). | ₹465 | — |
| Add Chicken. | — | + ₹125 |
| ❖ Wild Mushroom Risotto | ₹450 | — |
| ❖ Chicken Cheese Risotto | — | ₹500 |
| ❖ Seafood Chorizo Risotto | — | ₹550 |

THE MAIN EXPEDITION

Asian Route Veg

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| ❖ Thai Red Curry (Veg)
Simmered in coconut milk with bell peppers and fresh Thai herbs. | ₹450 | — |
| ❖ Balinese Yellow Curry (Veg)
A fragrant Indonesian curry simmered in rich coconut milk and turmeric sauce. | ₹450 | — |
| ❖ Oriental Bowls (Rice or Noodles) (Veg)
Hot Garlic Sauce: Spicy-sweet and bold. | ₹360 | — |

Asian Route Non-Veg

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| ❖ Thai Red Curry (Chicken)
Simmered in coconut milk with bell peppers and fresh Thai herbs. | — | ₹550 |
| ❖ Balinese Yellow Curry (Chicken)
A fragrant Indonesian curry simmered in rich coconut milk and turmeric sauce. | — | ₹550 |
| ❖ Oriental Bowls (Rice or Noodles) (Chicken)
Hot Garlic Sauce: Spicy-sweet and bold.
Oyster Sauce: Rich and savory umami. | — | ₹600 |

Indian Route (Vegetarian)

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| ❖ Dal Fry
Yellow lentils enriched with an aromatic spice tempering. | ₹320 | — |
| ❖ Mix Veg
Seasonal vegetables in a savory onion-tomato gravy. | ₹320 | — |
| ❖ Subz Diwani Handi
Mixed vegetables and paneer in a smooth nut and onion gravy. | ₹350 | — |
| ❖ Mushroom Do Pyaza
Semi-dry curry of mushrooms with caramelized onions. | ₹350 | — |
| ❖ Makki Mushroom Palak
Corn and mushrooms cooked in spiced spinach puree. | ₹350 | — |
| ❖ Dal Makhani
Velvety slow-cooked black lentils with butter and cream. | ₹395 | — |
| ❖ Rajma Masala
Red kidney beans slow-cooked in spiced onion-tomato gravy. | ₹395 | — |
| ❖ Kofta Shalimar
Dumplings of carrots, potatoes, dates, and nuts in a rich nutty gravy. | ₹395 | — |
| ❖ Kadai Paneer
Paneer with capsicum and onion in a semi-thick masala. | ₹450 | — |
| ❖ Paneer Kolhapuri
A fiery Maharashtrian specialty with roasted coconut and red chillies. | ₹450 | — |
| ❖ Paneer Lababdar
Paneer simmered in tomato-cashew gravy. | ₹465 | — |
| ❖ Kalimirch Paneer
Paneer in a white gravy highlighted by crushed black peppercorns. | ₹475 | — |



Indian Route (Non-Vegetarian)

	
❖ Egg Bhurji Scrambled eggs with onions, tomatoes, and green chilies.	— ₹250
❖ Egg Bhurji Curry	— ₹275
❖ Chicken Kali Mirch Chicken in a creamy gravy infused with black pepper.	— ₹450
❖ Chicken Tikka Masala Char-grilled chicken in a rich, creamy tomato gravy.	— ₹450
❖ Kadhi Chicken Chicken tempered with cumin, garlic, and dried red chilies.	— ₹450
❖ Murg Makhani (Butter Chicken) Chicken simmered in velvety tomato-butter gravy.	— ₹450
❖ Laal Maas Slow-cooked mutton tempered with Mathania red chilies and smoked spices.	— ₹625
❖ Mutton Rogan Josh Aromatic, slow-cooked meat curry with a deep red gravy.	— ₹625

Continental Mains



❖ Lebanese Grilled Chicken Served with parsley rice, butter emulsion vegetables, and paprika sauce.	— ₹450
❖ Pesto Grilled Fish Served with herb cheese rice, mash potatoes, and lemon butter sauce.	— ₹675

RICE, NOODLES & BIRYANI

❖ Tangra Hakka Noodles Wok-tossed with fresh vegetables.	₹350	—
❖ Chilli Garlic Noodles Infused with aromatic garlic and fiery red chilies.	₹380	—
❖ Schezwan Fried Rice (Veg)	₹250	—
❖ Schezwan Fried Rice (Non-Veg) Wok-tossed with fresh vegetables.	— ₹360	
❖ Chicken Dum Biryani Served with Salan and Raita.	— ₹480	
❖ Mutton Dum Biryani Sealed and gently steamed on 'dum' for authentic flavor.	— ₹550	
❖ Steamed Rice	₹150	—
❖ Zeera Rice	₹220	—

TANDOORI BREADS

Essential companions for your journey

	
❖ Tandoori Roti (Plain/Butter)	₹40 /50 —
❖ Naan (Butter/Garlic/Cheese)	₹60 /80 /140 —
❖ Laccha Paratha	₹90 —

THE TRAVELER'S SET (COMBOS)

Complete meals for the weary traveler.

❖ Khichdi aur Chaar Yaar Wholesome khichdi served with Ghee, Curd, Pickle, and Roasted Papad.	₹270	—
❖ Dal Chawal Duet The quintessential comfort: Yellow Dal served with Steamed Rice.	₹280	—
❖ Balinese Curry Bowl (Veg) Served with steamed rice.	₹450	—
❖ Balinese Curry Bowl (Non-Veg) Served with steamed rice.	— ₹550	
❖ Thai Red Curry Bowl (Veg) Served with steamed rice.	₹450	—
❖ Thai Red Curry Bowl (Non-Veg) Served with steamed rice.	— ₹550	
❖ Chicken Curry & Rice Jugalbandi Home-style chicken curry with aromatic basmati rice.	— ₹600	
❖ Roti aur Boti Tender slow-cooked meat served with your choice of Indian flatbread.	— ₹700	

SWEET SOUVENIRS (DESSERTS)

The final destination

❖ Brownie with Ice Cream Warm, fudgy chocolate brownie with vanilla ice cream.	₹300	—
❖ Rasmalai Tres Leches A decadent fusion: Tres Leches cake soaked in creamy milk syrup, garnished with saffron and nuts.	₹350	—
❖ Fruit Cream Fresh seasonal fruits layered with rich, chilled cream.	₹350	—

