

vegetarian non-vegetarian

It is our endeavour to take special care of all our guests. If you or anyone in your party is allergic to any ingredient, please inform your server before you order your meal and they would assist you in ordering food items to suit you.

Some food preparations may contain mono sodium glutamate. Please inform our associates in case you would like your food prepared without it.

We would like to inform you that all our menus are trans fat free

Refined oil is used

All prices are in Indian rupees and exclusive of any applicable taxes.

We do not levy any service charge



BREAKFAST

Indian

700

Seasonal fresh fruit juice

or

Choice of lassi

churned curd, served plain, sweet, salted or flavoured (mango or strawberry)

Paratha

whole wheat bread, griddled with fillings of your choice: potato, cauliflower, mooli or paneer and served with pickle and yoghurt

or

Poori bhaji

whole wheat bread, deep-fried and served with tempered potatoes

or

Masala dosa, medu vada or steamed idli

served with coconut or tomato chutney and sambhar

Masala chai, coffee, hot chocolate, horlicks or bournvita

Maharashtrian

700

Seasonal fresh fruit juice

or

Choice of buttermilk

served salted, plain or masala (green chilli, coriander and mint)

Poori bhaji

whole wheat bread, deep-fried and served with potato curry

or

Vatanyachi ussal

white peas cooked with roasted coconut and spices, served with pav

or

Kanda or batata poha

a coastal preparation of dried, pressed rice tempered with onion, mustard seeds, curry leaves and turmeric

or

Sabudana khichdi

sago pearls cooked with tempering of clarified butter, cumin, crushed peanuts, curry leaves, green chilli and coconut

Masala chai, coffee, hot chocolate, horlicks or bournvita

Latitude	700	
Choice of seasonal fresh fruit juice		325
or		
Choice of seasonal fruit platter		325
Choice of cereals		400
corn flakes, chocos, wheat flakes or muesli; served with toned, skimmed, soya, hot or cold milk		
Choice of free range eggs		325
boiled, scrambled, poached, fried, akuri on toast		
Baker's basket		325
croissants, danish, muffins and choice of whole wheat or white bread toast with butter, honey and preserves		
or		225
Choice of tea		325
assam, darjeeling, ginger, cardamom, masala, english breakfast, earl grey, camomile, jasmine, lemon or green		
or		375
Choice of coffee		375
decaffeinated, fresh brewed, cappuccino or espresso		
Breakfast à la carte		375
Choice of homemade yoghurt	325	
Choice of fresh fruit juice	275	
pineapple, watermelon, sweet lime or seasonal fresh fruit juice		
Choice of seasonal cut fruits	295	
pineapple, watermelon, apple, papaya or banana		
Choice of lassi	295	
churned curd, served plain, sweet, salted or flavoured (mango or strawberry)		
Hot chocolate, horlicks or bournvita	275	
Choice of tea	225	
assam, darjeeling, ginger, cardamom, masala, english, breakfast, earl grey, camomile		
French toast		325
plain or cinnamon with honey or maple syrup and melted butter		
Pancakes		325
plain, banana, apple or choco chips with honey or maple syrup and melted butter		
Choice of free range eggs		400
boiled, scrambled, poached, fried, akuri on toast, omelette – masala, cheese, mushroom, served with hash brown potatoes, grilled, tomatoes & choice of white/wheat/multigrain toast; along with an option of bacon and sausages		
Baker's basket		325
croissants, danish, muffins and choice of whole wheat or white bread toast with butter, honey and preserves		
Choice of coffee		225
decaffeinated, fresh brewed, cappuccino or espresso		
Choice of cereals		375
corn flakes, chocos, wheat flakes or muesli, served with toned, skimmed, soya, hot or cold milk		
Paratha		375
whole wheat bread griddled with fillings of your choice: potato, cauliflower, radish or cottage cheese and served with pickles and yoghurt		
Thalipeeth		375
multi-grained mildly spiced pancakes, served with butter or loni (local white butter) and pickle		
Steamed idli		375
steamed rice and lentil dumplings, served with sambhar and chutney		
Medu vada		375
deep-fried split gram dumplings, served with coconut or tomato chutney and sambhar		
Dosa		375
thin rice and lentil pancake, plain or potato filled; served with coconut, tomato chutney and sambhar		
Uttappam		375
thick rice and lentil pancake cooked and served either plain, masala or topped with onion and tomato		
Upma		375
south indian style cooked semolina tempered with curry leaves, cashewnuts, served with sambhar and chutney		
Poori bhaji		375
whole wheat bread deep-fried and served with potato curry		



COMFORT FOOD

	325
Soups	
Creamy chicken & almond soup rich creamy chicken soup with almond slivers	
Roasted tomato basil soup plum tomato soup flavored with basil	300
Main Course	
Non-Vegetarian	
Kheema pao Taj Blue Diamond all-time favorite dish made with minced lamb simmered with spices & red chilli served with buttered pav	825
Murgh tikka masala chicken morsels cooked in a clay oven & finished in a creamy fenugreek flavoured tomato gravy served with Indian bread or pulao	725
Egg bhurji & pav Indian scrambled egg with spices, served with buttered pav	625
Chicken kathi roll shredded chicken tikka wrapped in roomali, served with dahi ka pyaaz	725

Main Course

Vegetarian

- Pav bhaji** 550
a popular delicacy from mumbai, minced vegetables simmered with spices and red chilli served with buttered pav
- Paneer tikka masala** 525
paneer cooked in a clay oven and finished in a creamy fenugreek flavoured tomato gravy served with steamed rice or indian bread
- Panner Kathi roll** 625
shredded paneer tikka wrapped in roomali, served with dahi ka pyaaz
- Dal tadka** 600
yellow lentils tempered with ginger, garlic, mustard seeds and dry red chilli served with steamed rice or indian bread

Desserts

- Chocolate brownie**
warm brownie served with ice-cream
- Kulfi**
malai kulfi with falooda & subja seeds

395



REGIONAL SPECIALTIES

Indian cuisine encompasses a wide variety of regional and traditional cuisines native to India. Given the range of diversity in soil type, climate, culture, ethnic groups, and occupations, these cuisines vary substantially from each other and use locally available spices, herbs, vegetables, and fruits. Here at Latitude we offer dishes that are popular in busy streets of Pune.

<input checked="" type="checkbox"/> Missal pav spicy sprouts curry with farsan, served with sliced bread or pav	600
<input checked="" type="checkbox"/> Vada pav tempered potato dumplings fried with gram flour batter & served in between pav with peanut chutney	400
<input checked="" type="checkbox"/> Bhel puri spicy puffed rice preparation, served originally in the streets of India	400
<input checked="" type="checkbox"/> Pakoras onion, paneer or mixed vegetable fritters	400
<input checked="" type="checkbox"/> Sabudana khichdi made from soaked sabudana or tapioca pearls. It is typically prepared in parts of western India such as in major towns like mumbai, pune, Indore, bhopal and nagpur, it is available as street food and is widely eaten throughout the year. It is the dish of choice when an individual observes a "fast"	400



APPETISERS AND SOUPS

Appetisers

- | | |
|---|-----|
| <input checked="" type="checkbox"/> Smoked chilli garlic prawns | 975 |
| half a dozen prawns grilled, flavored with anchovy butter emulsion | |
| <input checked="" type="checkbox"/> Barbeque chicken wings | 650 |
| buffalo chicken wings tossed in homemade barbeque sauce, served with cheesy dip | |
| <input checked="" type="checkbox"/> Bruschetta | 500 |
| light toasted french baguette, topped with basil, tomato and mozzarella | |
| <input checked="" type="checkbox"/> Mozzarella fritter | 500 |
| young semi soft cheese fritters with roasted garlic & basil dip | |
| <input checked="" type="checkbox"/> Vegetable A.O.P bites | 500 |
| diced vegetables tossed & served with garlic pesto bread | |
| <input checked="" type="checkbox"/> Hummus with pita | 550 |
| classic mediterranean chick pea dip, served with pita bread | |
| <input checked="" type="checkbox"/> Traditional cheese chilli toast | 375 |
| <input checked="" type="checkbox"/> Spiced barbeque herbed tofu (Vegan) | 375 |

Soup

- | | |
|---|-----|
| <input checked="" type="checkbox"/> Chicken spaghetti broth | 325 |
| chicken stock, sunny side egg, spaghetti, sprouts | |
| <input checked="" type="checkbox"/> Classic minestrone | 300 |
| topped with pesto & parmesan cheese, drizzled with extra virgin olive oil | |
| <input checked="" type="checkbox"/> Wild mushroom soup with truffle oil drizzles | 300 |
| <input checked="" type="checkbox"/> Roasted tomato basil soup | 300 |
| <input checked="" type="checkbox"/> Cream of broccoli & almond | 300 |
| <input checked="" type="checkbox"/> Mulligatawny soup | 300 |



SALADS

Salads

Classic caesar salad (veg/non veg)

crunchy iceberg lettuce, caesar dressing, pesto croutons & parmesan cheese shavings with choice of toppings

- | | |
|--|-----|
| <input type="checkbox"/> Prawns & Bacon | 650 |
| <input type="checkbox"/> Chicken & bacon | 600 |

- | | |
|-------------------------------------|-----|
| <input type="checkbox"/> Vegetarian | 500 |
|-------------------------------------|-----|

- | | |
|---|-----|
| <input type="checkbox"/> Prawn Cocktail | 650 |
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classic steamed prawns in cocktail sauce

- | | |
|-------------------------------------|-----|
| <input type="checkbox"/> Cobb salad | 500 |
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mixed lettuce, grilled chicken breast, boiled egg, edamame beans, potato, chilli aioli

- | | |
|--------------------------------------|-----|
| <input type="checkbox"/> Greek salad | 500 |
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greek's favorite made from iceberg lettuce, olives, cucumber, peppers, tomato, onion, extra virgin olive oil & feta cheese with lemon vinaigrette drizzles



ENTRÉE

Pan seared norwegian salmon	1100
served with mascarpone saffron risotto, grilled vegetables & lemon caper sauce	
Herb crusted pomfret fillets	1025
served with creamy pearl barley risotto and mustard sauce	
Grilled jumbo prawns with herbs	1050
served with saffron risotto, buttered vegetables, and pesto cardinal sauce	
Fish n chips	775
served with tartar sauce	
Half roasted chicken	775
served with sliced butter potato, onion rings & roast gravy	
Pan grilled chicken breast	775
chicken breast, creamy mash potato, sauté vegetables, served with garlic mushroom jus	
Panko crumb fried chicken with potato wedges & garlic mayo	775
Asparagus & mushroom fricassee crepes	650
creamy mushroom & asparagus wrapped in homemade pancake, topped with cheese sauce & baked	
Char grilled cilantro vegetable	650
served with lemon parsley couscous	
Char grilled cottage cheese with barbecue sauce & vegetables	650



PIZZAS, PASTAS AND RISOTOS

The history of pizza begins in antiquity, when various ancient cultures produced flatbreads with toppings. The precursor of pizza was probably the focaccia, a flat bread known to the Romans as panis focaccius to which toppings were then added. Modern pizza developed in Naples, when tomato was added to the focaccia in the late 18th century. Neapolitan pizza itself is believed to have originated from a similar dish called Jeyoun.

(Our all pizza base are made in-house which are thin crust & topped with homemade tomato sauce)

Pizza

Con polo india chicken tikka, onion, bell peppers, tomato sauce, cheese & coriander leaves	800
Pizza pepperoni pepperoni, tomato sauce & cheese	750
Pizza gamberi spiedo prawns, garlic, olives, tomato sauce, cheese, sundried tomato	825
Ham & pineapple pizza or ham & mushroom pizza	775
Smoked salmon, capers, parmesan & mozzarella cheese pizza	775
Classic margherita pizza or masala margherita tomato & basil or masala with onions, coriander, chillies & tomatoes	650
Mediterranean pizza pesto, zucchini, bell pepper, aubergine, olives, caper, oregano	650
Pizza primavera baby corn, zucchini, asparagus, spinach, broccoli, tangy tomato sauce, grated mozzarella cheese	650
Caprese pizza sliced tomato, bocconcini, basil, tomato sauce, grated cheese, drizzle with pesto corn, artichoke, broccoli & peppers, topped with parmesan & mozzarella cheese	650
ABP pizza thin crust pizza with artichoke, broccoli & peppers, topped with parmesan and mozzarella cheese	650
Mozzarella cheese & tomato sauce mini pizza for kids	475

Pasta

Pollo alfredo	700
shredded grilled chicken in creamy cheese sauce tossed with pasta	
Spaghetti meatball	725
spaghetti tossed in tangy tomato sauce, lamb meat balls, and grated cheese	
Prawns aglio olio pepperoncino	725
pasta, prawns, olive oil, garlic, pepperoncino with fresh basil leaves	
Carbonara	700
crispy bacon, egg, cream & parmesan cheese	
Penne al pomodoro	650
pasta tossed in olive oil, fresh tomato sauce, basil, topped with grated parmesan cheese	
Wild mushroom ragout	650
braised creamy mushroom duxelles tossed with penne	
Pasta aglio olio	650
farmer style pasta tossed with tomatoes, garlic, wilted greens & chilli flakes	
Gnocchi and bocconcini	650
house made Italian potato dumpling, prepared with chunky tomato sauce, and topped with buffalo mozzarella cheese, drizzled with pesto sauce	
Baked spinach ricotta cannelloni	650
grilled vegetable, spinach, ricotta cheese, parmesan cheese, prepared with creamy tomato sauce	

Please let us know if you wish to customize your pasta preparation

Risotto- gluten free

Seafood risotto	750
mixed seafood risotto with tangy tomato sauce	
Chicken with pesto	700
homemade pesto, chicken marcel	
Fungi risotto	650
risotto rice prepared with creamy mushroom ragout, drizzled with truffle oil	
Saffron & mascarpone risotto	650
seasonal vegetables & saffron, finished with cream cheese & parmesan cheese	



INDIAN FAVOURITES

Tandoori jhinga fresh bay prawns cooked & glazed in tandoor	1050
Sarson pomfret pomfret marinated in tangy mustard & charred in clay oven	850
Fish tikka adraki yoghurt spiced marinated skewered fish, cooked in tandoor	775
Tawa fish pomfret darne grilled to perfection & served with mint chutney	775
Tandoori chicken half/full spring chicken marinated in homemade spices & cooked in clay oven finished with butter	675/1250
Murgh tikka - an all time favourite choose from murgh malai, murgh adraki or murgh seekh kebab (any one preparation)	675
Kashmiri seekh kebab lamb minced with cashew & almonds skewered in clay oven, finished in butter	725
Paneer tikka choose from laal mirch ka tikka or achari tikka or spicy green harissa tikka	600
Mushroom ki nazakat char grilled stuffed mushrooms with cheese	575
Tandoor ke aloo stuffed potatoes with raisins & cheese or laal mirch ke aloo	550
Hara masala kebab green peas, potatoes, spinach and spices	575
Makai seekh kebab seekh kebabs are known to be traditionally non-vegetarian preparations here is a wonderful vegetarian dish of a seekh kebab made with fresh corn and mashed potatoes	575
Tandoori vegetable platter tandoori gobi, bhindi, pineapple and mini potatoes	925



Indian Curries

Jhinga masala prawns cooked in specially pounded Indian spices with onion, tomato and capsicum	975
Malabari fish curry kerala fish curry with coconut infused	775
Mutton rogan josh a kashmiri specialty of lamb cooked with yoghurt, fennel and dry ginger	725
Chicken tikka butter masala charred chicken tikka in rich tomato gravy finished with cream and home churned butter	700
Chicken chettinad chettinad cuisine is the cuisine of a community called the nattukottai chettiar, or nagarathars as they call themselves, from the chettinad region of tamilnadu state in south india. chettinad cuisine is perhaps the most renowned fare in the Tamil Nadu repertoire. it uses a variety of spices and the dishes are made with fresh ground masalas	700
Chicken patiyala the delectable chicken curry dish patiala chicken comes from the state of Punjab. The boneless pieces of chicken simmered in a light gravy & mild spices. This delicacy from the former princely state of Patiala is cooked with a fine eclectic paste cashewnuts & garam masala	700
Korma the word "korma" or kurma is derived from urdu <i>?ormā</i> or <i>?ormah</i> , meaning "braise" derived in turn from turkish <i>kavurma</i> , literally meaning "cooked meat. classically, a korma is defined as a dish where meat or vegetables are braised with water, stock, and yogurt with cream & butter. (mutton/murgh korma)	700
Home style egg curry delicious egg curry made with aromatic spices, a hint of kasoori methi & fresh coriander	575

Indian Curries

Paneer tikka butter masala char grilled cottage cheese tossed in onion and capsicum cooked with tomato gravy finished with cream and fenugreek	600
Paneer bhurji irresistible cottage cheese & capsicum bhurji	600
Kofta banarasi vegetable & cottage dumpling simmered in gravy	575
Lasooni palak paneer or corn kernels or water chestnuts	575
Dhingri hara pyaza fresh mushrooms & green spring onions	525
Subz handi or vegetable chettinad fresh garden vegetables tossed with peppers	575
Home style jeera aloo or aloo gobi adraki or bhindi masala	575
Chaunk wali dal yellow lentils tempered with cumin & garlic, finished with fresh coriander & clarified butter	550
Dal makhani black lentil & red kidney beans cooked overnight finished with butter & cream	550



RICE AND BREADS

Dum ki biryani

<input checked="" type="checkbox"/> Prawns	rice and yellow lentil cooked together with touch of indian spices, served with curd	1050
<input checked="" type="checkbox"/> Chicken	double boiled rice finished with homemade curd and tempered	750
<input checked="" type="checkbox"/> Lamb	long grain basmati rice cooked with aromatic spices and saffron	795
<input checked="" type="checkbox"/> Vegetable		650
<input checked="" type="checkbox"/> Rice/pulao	peas/ cumin/ corn or vegetable	425
<input checked="" type="checkbox"/> Steamed rice		400
<input checked="" type="checkbox"/> Moong dal khichdi	rice & lentils simmered together & tempered with mild spices	425
<input checked="" type="checkbox"/> Curd rice	mélange of double boiled rice & curd, tempered & served chilled	425
<input checked="" type="checkbox"/> Indian breads	garlic naan, garlic olive roti, naan, roti, paratha, missi roti, phulkas- 2 piece per portion roomali roti or stuffed kulchas or cheese chilli naan – 1 piece per portion	195



SANDWICHES, BURGERS AND WRAPS

Sandwiches & Burgers

Food historians generally attribute the creation of the sandwich, as we know it today, to John Montagu, 4th Earl of Sandwich. This Englishman was said to have been fond of gambling. As the story goes, in 1762, during a 24-hour gambling streak he instructed a cook to prepare his food in such a way that it would not interfere with his game. The cook presented him with sliced meat between two pieces of toast. Perfect! This meal required no utensils and could be eaten with one hand, leaving the other free to continue the game. Sadly, the name of real inventor of the sandwich (be it inventive cook or the creative consumer) was not recorded for posterity.

Sandwiches the way you want them plain/toasted/grilled with french fries or potato wedges, white bread, whole wheat or multi grain bread, croissant

Chicken mayo/chicken tikka/egg/tuna/ham & the all-time favorite BLT 575

Latitude non-vegetarian club 650

choice of toasted bread with lettuce, chicken, ham, fried egg & cheese

Chicken cheese burger 650

chicken patty with a homemade raw papaya chilli relish & cheese

Latitude vegetarian club 595

choice of toasted bread with lettuce, tomato, cucumber, cheese & russia salad

Vegetable cheese burger 595

vegetable patty with a homemade raw papaya chilli relish, cheese, gherkins



DESSERTS

Tiramisu must have dessert at latitude. mascarpone cream cheese & sponge fingers	395
Philadelphia cheese cake	395
Chocolate brownie warm chocolate brownie, served with ice cream and chocolate sauce	395
Chocolate mousse (gluten free) rum infused in dark chocolate mousse	395
Caramel custard	395
Banoffee pie classic english desserts made of banana, cream, toffee	395
Baked yoghurt - eggless, gluten free	350
Apple pie - eggless & sugar free	375
Tofu cheese cake - vegan	375
Dairy kulfi	375
Gulab jamun with rabdi	395
Gajar ka halwa (sugar free)	375
Khubani ka meetha served with vanilla ice cream (vegan option also available)	375
Moong dal halwa with vanilla ice cream	395
Seasonal fresh fruit platter with choice of ice cream	395
Choice of Ice cream	375



BEVERAGES

- Detox juice** 300
- Tropical mint**
celery, cucumber, spinach, mint leaves
- Ginger zinger**
celery, cucumber, ginger, parsley
- Beet-it-up**
fresh ginger, beets, carrots, celery
- Anti- inflammatory tonic**
turmeric, carrots, fresh ginger, orange, lemon, celery
- Carrot cleanser**
carrots, ginger, apple, lemon
- Alkaline boost**
kiwi, cucumber, celery, lettuce, broccoli, apple, lime
- Celery, carrot & spinach juice 91kcal**
a natural healing drink-low in saturated fat, cholesterol & high in fiber, a natural antiseptic agent
- Power drinks** 325
- Soya milk with plum and date - 60 Kcal (Vegan)**
a great natural energy booster that keeps you warm during the cooler days, magnesium in dates helps generate energy and provides strength to heart, pancreas, liver and kidneys, plums are an excellent source of vitamin c as well
- Beetroot, yoghurt & cinnamon - 97 Kcal**
this cooling and refreshing drink is rich in calcium, strengthens the bones, rich in protein and vitamins. yoghurt aides digestion. cinnamon is a blood purifier and prevent infection
- Soya milk with almond, raisins and saffron - 114 Kcal (Vegan)**
a healing drink low in cholesterol. raisin almond combination helps improve anemia, the combination is also known as "brain food", saffron - famous for its aroma, aides in healing and relieve tension
- Smoothie**
 - blue berry, banana & green tea smoothie
 - mango & orange smoothie
 - chocolate & banana smoothie



SHAKES

- **Shakes** 295
- **Ferrero rocher shake**
chocolate ice cream & ferrero rocher laced with honey
- **Vanilla red velvet milkshake**
vanilla, velvet sponge topped with chia
- **oreo cookie chocolate shake**
melted milk chocolate, dark chocolate ice cream, oreo cookie crush, topped with cream & choco-chips
- **peanut butter walnut brownie shake**
peanut butter & home baked brownie milkshake
- **Hazelnut & butter scotch milkshake**
Cold coffee with or without ice cream 295
- **Choice of seasonal fresh cut fruit**
sweet lime, watermelon, papaya, grape, pomegranate, muskmelon 295
- **Seasonal orange juice or kino juice** 295
- **Seasonal imported orange juice (egyptian/south african)** 295
- **Fresh tender coconut water** 300
- **Choice of lassi** 295
churned curd served plain, sweet, salted or flavoured (mango or strawberry)
- **Buttermilk (chaas)** 295
served salted, plain or masala (green chilli, coriander and mint)
- **Choice of tea** 225
assam, darjeeling, ginger, cardamom, masala, english breakfast, earl grey, chamomile, jasmine, lemon or green
- **Choice of coffee** 225
decaffeinated, freshly brewed, cappuccino or espresso, caffé latte
- **Choice of beverage** 275
hot chocolate, horlicks or bournvita