



MENU

BEYOND THE BLUE DOOR



ALL DAY BREAKFAST

Stacked Pancake

Fluffy golden pancakes layered with warm blueberry compote, fresh banana slices, and a generous drizzle of pure maple syrup. ₹235

Poached Egg on avocado

Perfectly poached egg served on a bed of fresh avocado, topped with our signature achari-flavoured hollandaise for a tangy, creamy twist. ₹299

Egg Your Way

Your choice of eggs — poached, scrambled, fried, or omelette — served with buttered toast and a side of sautéed mushrooms. A simple classic, done your way. ₹199

NIBBLE

Tendli fries

Thin-cut ivy gourd fries, fried to perfection and served with our signature homemade sauce — a unique twist on the classic fry. ₹115

Parmesan Chicken Bite

Chef-crafted crispy chicken bites tossed in Parmesan and house seasoning, served with our signature honey mustard sauce — golden, flavourful, and perfectly balanced. ₹285

Pesto Paneer Bite

Tender paneer cubes delicately coated in fresh herb pesto and lightly seared, served as a sophisticated vegetarian appetiser. ₹260

Loaded Nachos

House-crafted nachos, made from scratch by our chefs and generously layered with melted cheese, vibrant toppings, and signature sauces. Crisp, indulgent, and made for sharing. ₹265 V
₹295 N

Chilli Cheese Toast

Crisp toasted bread topped with a fiery mix of green chillies, herbs, and melted cheese, baked until perfectly golden. ₹195

Classic Salted Fries

₹140

Peri Peri French Fries

₹160



SOUP

Corn & Ginger

A light, velvety soup of sweet corn and fresh ginger, garnished with herbs — nourishing and flavourful.

₹175

Clear Soup

A light and soothing broth-based soup with seasonal vegetables, delicately seasoned to highlight natural flavors.

₹160 V
₹195 N

SALAD

Three Bean Salad

A vibrant mix of kidney beans, chickpeas, green peas, sweet corn, and pineapple, tossed in a creamy mayonnaise-mustard dressing for a perfect balance of freshness, sweetness, and zest.

₹185

The Wholesome Bowl

A wholesome mix of quinoa, iron-rich greens, and seasonal roasted vegetables, finished with a bright, zesty orange dressing.

₹205 V
₹225 N

PIDE

"Pide" the Turkish flatbread/pizza-style served Inya's style

Thetcha Paneer

Crisp flatbread topped with tender paneer and fiery Maharashtrian thecha — a bold blend of chillies, garlic, and groundnuts.

₹240

Mushroom Aioli Cheese

Creamy mushroom aioli and melted cheese layered over a freshly baked pide — rich, savoury, and irresistibly comforting.

₹220

Spicy Chicken

Hand-stretched flatbread topped with spicy chicken and melted cheese, seasoned with the chef's signature spices and baked to perfection.

₹280

MAIN COURSE

Pepper Chicken Steak

Tender chicken steak paired with a creamy pepper mushroom sauce, complemented by saffron-infused quinoa.

₹395

Scrambled Paneer & Quinoa

Fluffy scrambled paneer tossed with quinoa and finished with the chef's signature blended sauce — a wholesome, flavourful, and protein-packed dish.

₹330



CROSTINI

Mediterranean Crostini

Crisp crostini with hummus, pickled vegetables, and a touch of infused oil. ₹225

Avocado & Sundried Tomato Crostini

Creamy avocado and sun-dried tomatoes on crisp crostini, accented with micro herbs and infused oil. ₹245

Fiery chicken Crostini

Crispy crostini topped with peri-peri and chef-spiced chicken, melted cheese, and fresh herbs — bold, bite-sized flavour in every bite. ₹265

SANDWICH

Roasted Veg Sandwich

A hearty sandwich layered with seasoned roasted vegetables and cheese, toasted until crisp and golden. ₹265

BBQ Sandwich

A hearty sandwich loaded with smoky house-made BBQ sauce, fresh fillings, and the chef's signature twist — bold, tangy, and deliciously satisfying. ₹305

Paneer Sandwich

Paneer layered with a spicy house-made spread and fresh fillings, packed into a perfectly toasted sandwich. ₹285

PASTA

Baked Pasta – Penne

Creamy spinach and mushroom sauce meets al dente penne, topped with melted cheese for a warm, cheesy, comforting bite. ₹295 V
₹315 N

Mushroom & Cream Cheese Ravioli

Handcrafted ravioli filled with mushrooms and cream cheese, served in a silky beetroot sauce and finished with aromatic truffle oil. ₹299

Aglio Olio Basil Pesto Fusilli

Fusilli pasta tossed in fragrant garlic oil and fresh basil pesto, finished with a hint of chilli and Parmesan — light, aromatic, and bursting with flavour. ₹275

Classic Penne Pasta

Classic penne pasta tossed in your choice of creamy white sauce or rich, tangy pink sauce. ₹285 V
₹315 N



DESSERT

Toscana Dolce

Soft vanilla sponge soaked in a rich coffee elixir and layered with silky coffee cream — our delicate twist on the classic tiramisu. ₹295

Honey Butter Toast

Warm, toasted brioche adorned with whipped butter and organic honey — a simple yet elegant indulgence. ₹225

Brownie with ice cream

Fudgy chocolate brownie paired with creamy ice cream and velvety chocolate sauce — indulgence in every bite. ₹270

Chia Pudding

A creamy and refreshing honey yoghurt and chia seed parfait, topped generously with fresh sliced fruits. ₹225

Canapé Platter

Crispy potato crackers topped with three distinctive flavours: honey-infused yoghurt, aromatic coffee cream, and silky coconut cream. ₹190

Affogato

Vanilla ice cream with a hot shot of freshly brewed espresso poured right on top. ₹175

INYA'S SPECIAL

High Tea

Our special selection of delicate sweet and savoury bites, paired with your choice of tea or coffee. ₹599

CANAPÉ PLATTER

HONEY BUTTER TOAST

TOSCANA DOLCE

CHIA PUDDING

BROWNIE WITH ICE CREAM



INYA

Got dietary needs or allergies? Just let your server know
—we've got you!

