



PALLADIUM MALL | GULBAI TEKRA | SINDHUBHAVAN ROAD



## What's Niro?

Niro is your friendly neighbourhood 'third place', where you'd love to spend time between all places -home, work and beyond. Niro is brought to you by the makers of Nini's Kitchen, and promises to uphold the same values and the trust, as it's parent brand.



## What do we serve?

Great coffee, gourmet affordable food, in addition to, in-house 'baked in small batches' breads, croissants and desserts by our sister brand "Baked By Nini's", to ensure freshness, and goodness.

Our cafe space is designed to be relaxed and vibrant, which we believe, enhances the flavour of food and beverages. Serviced by our passionate team that's a bunch of genuinely nice, friendly people, Niro is all about strengthening new and old bonds, birthing new ideas, over scrumptious food, minus the fancy thrills.





## Why is our service 'Slow-ish', despite being a cafe?

The food that we serve undergoes minimal processing and pre-preparation, with an almost 'made from scratch' situation, and as we know, all things good and wholesome, take time. Please allow a minimum of 20 minutes for your order to be prepared.

## Why is there no fancy crockery?

Eventually we plan to expand in 'food on the go' areas like mall food courts, airports etc, where serving in fancy crockery would not make much sense.

## What is the The Niro G.O.A.T Club?

The #NiroGoatClub is our passion project, where we strive to blend art and commerce, by exploring new possibilities in the form of workshops in food, arts and crafts, open mics, and music sessions, once a week. Follow us on instagram @niro.byninis to know this month's events calender.

# BEVERAGE MENU

## HOT COFFEE

ADD ON - FLAVOURS - HAZELNUT / CARAMEL (INR 30)

ADD ON - EXTRA COFFEE SHOT (INR 30)

### Americano

**INR 160**

A classic black coffee, simple and strong.  
(250ml)

### Cappuccino

**INR 220**

Double espresso with textured milk. (250ml)

### Latte

**INR 220**

A smooth blend of espresso and steamed milk.  
(250ml)

### Mocha

**INR 250**

Bold espresso over rich chocolate with  
steamed milk. (250ml)

### Affogato

**INR 200**

Velvety espresso poured over a scoop of  
indulgent vanilla ice cream. (250ml)

Cappuccino



Hot Chocolate Affogato



## HOT BEVERAGES

### Ninis OG Italian Hot Chocolate

Nostalgia done right. Nini's bestseller for  
over a decade, it's a comforting blend of  
rich cocoa and cream, served piping hot.  
(190ml)

**INR 250**

### Hot Chocolate Affogato

A dreamy blend of rich hot chocolate, a  
scoop of velvety vanilla ice cream, and a  
shot of espresso poured over.  
(250ml)

**INR 270**

### Masala Chai (only till 7:00pm)

It's an emotion that can't be described in  
words. (150ml)

**INR 80**

## ICED COFFEE

ADD ON - FLAVOURS - HAZELNUT / CARAMEL (INR 30)

ADD ON - EXTRA COFFEE SHOT (INR 30)

### **Espresso Tonic** **INR 260**

A perfect blend of strong espresso and tonic water. (370ml)

Espresso Tonic



### **Mojito Espresso** **INR 240**

Espresso, mint, and a hint of soda—cool, crisp, and full of flavor. (370ml)

### **Orange Espresso** **INR 240**

A citrus-infused twist on classic coffee for a refreshing and zesty sip. (370ml)

Orange Espresso



### **Classic Cold Coffee** **INR 260**

Timeless taste of our classic cold coffee. You can have it as is, or add flavour of your choice to make it even more fun. (370ml)

### **Iced Latte** **INR 250**

Unsweetened double espresso, milk and ice. (370ml)

### **Vietnamese Iced Coffee** **INR 275**

A captivating blend of strong coffee and sweetened condensed milk over ice. Not possible to make without ice. (250ml)

Vietnamese Iced Coffee



### **Iced Americano** **INR 200**

Double espresso over chilled water and ice. (370ml)

### **Iced Mocha** **INR 260**

Chilled perfection with the rich blend of chocolate and espresso. (370ml)

## MANUAL BREW SPECIALTY COFFEE

### Classic Cold Brew

INR 210

Smooth, rich, and refreshing. Our premium single origin coffee beans are brewed over 18 hours. (370ml)

### Barrel Aged Cold Brew

INR 250

Rich and complex, premium single origin coffee beans aged in whiskey barrels for a unique flavor. (370ml)

### Bourbon Pourover

INR 190

The richness of barrel-aged coffee with hints of black cherry, cocoa, and oak. (250ml)

### Bourbon Iced Pourover

INR 210

Barrel aged medium roast single origin coffee with notes of black cherry, cocoa, and oak. Perfectly chilled for that ultimate kick. (370ml)

### Bubble Bliss Pourover

INR 190

Experience the magic of sweet raisin and chocolate notes in a hot pour-over. (250ml)

### Bubble Bliss Iced Pourover

INR 230

Dive into sweet raisin and chocolate notes from our anaerobic fermented brew. (370ml)

Bubble Bliss Pourover



Bourbon Iced Pourover



## THICK SHAKES

Biscoff Shake



### Biscoff Shake

INR 290

Caramelized flavour of Lotus Biscoff cookies and Biscoff spread blended to make a creamy rich milkshake. (370ml)

### Nutella Brownie Shake

INR 280

Nutella, the popular hazelnut-cocoa spread, coupled with brownies, whipped into a delicious milkshake. (370ml)

### Chocolate Shake

INR 250

A timeless treat, with the classic flavour of chocolate blended into a rich milkshake. (370ml)

Green Apple Mojito



## FIZZIES

### Cucumber & Chia Mojito

A medley of cucumber, mint, and chia seeds, adding a refreshing twist to the classic lemon mojito. (370ml) **INR 230**

### Cranberry Mojito

Mint, lemon and cranberry in soda. (370ml) **INR 270**

### Green Apple Mojito

A lively fusion of green apples, mint, and lime, served over ice for a burst of flavor. (370ml) **INR 250**

### Peach & Mint Mojito

A refreshing blend of peach, lemon, mint, and soda. Perfect for a cool, summer drink. (370ml) **INR 240**

### Masala Mint Lemonade

Our take on desi masala soda with lime and mint. (370ml) **INR 185**

## HOME BREWED ICED TEA

### Peach Iced Tea

Sweet and refreshing, a classic fruity iced tea with a hint of lemon on ice. (370ml) **INR 180**

### Lemon Iced Tea

House-brewed tea with sweet and citrusy lemon on ice. (370ml) **INR 160**

Peach Iced Tea



# FOOD MENU

## SMALL BITES

Onion Rings



### **Korean Creamcheese Bun [J]**

Viral cheesy goodness from Korea: a soft milk bun filled with cream cheese, melted mozzarella, and topped with garlic butter.

(1 Pc = 180gm)

Add Pesto @ INR 30

**INR 200**

### **Cheese Chilli Toast [J]**

Whole wheat bread topped with cheddar & mozzarella, green chillies, and a drizzle of hot honey. (170gm)

**INR 175**

Stuffed Pita Pockets



### **Onion Rings**

Crispy crumb-fried onion rings with a periperi sprinkle, served with chipotle mayo. (160gm)

**INR 200**

### **Stuffed Pita Pockets**

**INR 280**

Freshly baked pita stuffed with lettuce, hummus, pickle, falafel & tahini served with banana chips (2pcs / 200gm)

### **Classic Fries**

Crispy Salted fries. (200gm)

### **Chipotle Cheese Fries**

Masala french fries loaded with chipotle mayo & cheese sauce. (200gm)

### **Butter Garlic Fries**

Masala french fries loaded with confit garlic, butter & parsley. (200gm)

### **Peri Peri Fries**

Classic fries tossed in peri-peri and cheddar spice mix. (200gm)

**INR 160**

**INR 260**

**INR 210**

**INR 200**

Chipotle Cheese Fries





## SMALL BITES

### Cheese Nachos [J]

INR 230

Crispy house-made spiced nachos generously drizzled with warm cheese sauce. (250gm)

Add Guacamole @ INR100

### Top Gun Nachos [J]

INR 275

A fiesta of house-made spiced nachos crowned with vibrant Mexican salsa & luscious cheese sauce. (350gm)

Add Guacamole @ INR100

### Loaded Hummus with Pita

Creamy chickpeas hummus paired with sautéed veggies, served with whole wheat pita bread. (300gm)

INR 260

Extra Pita Bread

INR 60

Loaded Hummus with Pita



## HAND STRETCHED BREADS

### Confit Garlic Bread

INR 190

Hand-stretched bread with confit garlic, butter, and our delectable house made cheese dip. (220 gm)

Add Cheese @ INR60

### Panuzzo [J]

INR 290

This fusion of panini and pizza is stuffed with Lettuce, Pesto, Bocconcini, Basil & Tomatoes. Served with house-made banana wafers. (220 gm)

### Calzone

INR 220

Freshly baked bread filled with paneer, cream cheese, sriracha, corns, bell peppers, and Mozzarella. Comes with house made cheese dip. (220 gm)

### Turkish Flat Bread

Pizza like flatbread with mushrooms, spinach, caramelized onions, olives, and cheese. (220 gm)

INR 280

Panuzzo



# SALADS & SMOOTHIE BOWL



## **Tuscan Panzanella [J]**

**INR 300**

Arugula, Avocado, Cucumber, Lettuce, Red Onions, Sourdough Croutons, Bocconcini, Crunchy Cashews, Red Bellpeppers & Tomatoes with Smoked Vinaigrette. (200 gms)

## **Roasted Vegetables Salad [J]**

**INR 300**

Mesclun, Onions, Peppers, Zucchini, Potato, Mixed Seeds, Maple Dijon Vinaigrette. (200 gms)

## **Avocado & Spinach Smoothie Bowl [J]**

Clean Green smoothie made out of Spinach, Avocado & Green Apple. (200 gms)

**INR 390**

## STUFFED POTATO ROSTI

Sundrella



### **Magic Shrooms** **INR 250**

Potato & cheese rosti stuffed with mushrooms, caramelized onions, cheddar, mozzarella. Served with salsa sauce & sour cream. (110gm)

### **Sundrella** **INR 250**

Potato & cheese rosti stuffed with sundried tomatoes, jalapenos, bell peppers, cheddar and mozzarella. Comes with salsa sauce & sour cream. (110gm)

## KULCHA BAOS

Crispy Veg Kulcha Bao



### **Crispy Veg Kulcha Bao** **[J]**

Pan-fried bao filled with crispy vegetables tossed in teriyaki sauce, topped with sriracha mayo and pickled cucumber. (2 pcs = 210gm)

**INR 275**

### **Sriracha Paneer Kulcha Bao**

Pan-fried bao filled with hot garlic sauce-coated cottage cheese, complemented by sriracha mayo and pickled cucumber. (2pcs = 210gm)

**INR 290**

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# SOURDOUGH OPEN TOAST

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## Hipster Avocado Toast [J]

INR 385

Creamy avocado, sundried tomato pesto and emmental on sourdough. Served with house-made banana wafers. (180gms)

## Hummus & Falafel Toast

INR 310

Classic Hummus, Hot sauce, Falafel, Arugula & Tahini on toasted sourdough bread. Served with a side of house-made banana wafers. (180gms)

## Burrata & Beets Toast [J]

INR 370

Sourdough open toast with fresh burrata, orange zest, roasted beets, orange segments, Honey mustard drizzle, arugula, served with house-made banana chips (180gms)

## Caprese Toast [J]

INR 290

Pesto, fresh tomatoes and bocconcini on sourdough. Drizzled with balsamic reduction. Served with house-made banana wafers. (180gms)

Hipster Avocado Toast



Burrata & Beets Toast



# SANDWICHES

Choose your bread

Whole Wheat/ Sourdough (INR 20 extra) / Croissant (INR 50 extra)



## **Paneer Patakha [J]**

**INR 275**

Spicy tandoori paneer sandwich featuring capsicum, onions, lettuce, and mint chutney. Served with house-made banana wafers. (300gm)



## **Aye-Mental Hai Kya?**

**INR 290**

A creamy delight featuring cream cheese, Emmental cheese, mushrooms, truffle oil, and sun-dried tomatoes. Served with a side of house-made banana wafers. (300gm)

## **C.L.T. [J]**

**INR 230**

A classic combo of Cheese, Lettuce, Tomatoes, on a bed of pesto. Served with house-made banana wafers. (300gm)

## **Amdavadi Cheese Chilli Melt [J]**

**INR 250**

A sweet and spicy, Manek-Chowk inspired sandwich, packed with emmental, cheddar cheese, Mozzarella, fiery green chillies and jalapenos. Served with a side of hot honey to balance the spice quotient, and accompanied with house-made banana wafers. (300gm)

## **Kimchi Grilled Cheese**

**INR 260**

Korean Kimchi, Cheddar & Mozzarella Cheese stuffed in perfectly toasted Regular/Sourdough bread slice, served with hot honey and house-made banana wafers. (300gms)

# QUESADILLA

Popeye's Spinach-Shrooms Quesadilla



## **Mexican Mafia Quesadilla [J]**

Classic tortilla filled with Mexican-spiced veggies, and cheese. Grilled and served with sour cream & salsa. (180gm) **INR 300**

## **Cheesy 'Jugni' Quesadilla [J]**

Zucchini, peppers, french beans, broccoli, and cheese filled tortilla, grilled and served with sour cream & salsa. (180gm) **INR 290**

## **Popeye's Spinach-Shrooms Quesadilla**

Tortilla filled with spinach, mushrooms, caramelized onions, olives, and cheese. Grilled to perfection and served with sour cream & salsa. (180gm) **INR 320**

# SUSHI

## **Tempura Sushi [J]**

Crispy tempura babycorns, asparagus, carrot, and bell peppers rolled in a nori sheet with short-grain rice, infused with teriyaki sauce. Served with gari, wasabi, and soy sauce. (8 pcs.) **INR 430**

## **Spicy Avocado & Cucumber Uramaki [J]**

Classic avocado & cucumber sushi with creamcheese, jalapeno & hot sauce. Served with soy dipping, gari & wasabi (8 pcs.) **INR 430**

Tempura Sushi



# BURGERS

Choose your bun

Classic Burger Bun / **Croissant burger bun** (INR 50 extra)

Classic Burger Bun



Croissant Burger Bun



## **Veg Kebab Burger [J]**

**INR 275**

A mixed veg patty made of potatoes, peas, carrot, and cumin, topped with pickled cucumber and tangy tomatoes. Drizzled with chipotle mayo and served with crispy house-made banana wafers. (220 gms)

## **Truffle & Shroom Burger**

**INR 320**

Umami burst shroom patty, Truffle aioli, Caramelised onions, shredded lettuce & cheese. Served with a side of crispy house-made banana wafers. (220 gms)

## **Piri Piri Paneer Burger [J]**

**INR 290**

Spicy peri-peri chilli sauce, flavoured paneer patty, complemented by pickled cucumbers, sriracha mayo, and cured tomatoes. Served with a side of house-made banana wafers for a perfect crunch. (220 gms)

# PIZZA

Choose your base [9 INCHES]

Thin crust/ Hand tossed (INR 70 extra)

Add on - Extra mozzarella cheese (INR 30) / Bocconcini (INR 50) /  
Parmesan (INR 50) / Burrata (INR 200) / Per topping (INR 30)

## **Margherita [J] INR 350**

Classic blend of tomato marinara sauce, mozzarella, sundried tomatoes, and basil.

## **Pestolicious [J] INR 420**

Pesto-infused delight with olives, roasted onions, red bell peppers, and mozzarella.

## **Truffle Mushroom INR 450**

Rosemary mushrooms, sundried tomatoes, basil and mozzarella are layered on top of a concentrated mushroom sauce and generously drizzled with truffle oil.

## **Veggie Exotic [J] INR 375**

Charred broccoli, babycorns, onions, bell peppers, and basil makes it a cheesy veggie extravaganza.

## **Tandoori Paneer [J] INR 400**

Desi flavours of tandoori paneer, capsicum, onions, and cheese with a hint of coriander on this 'Italy meets India' beauty.

## **Mexicano [J] INR 375**

Spicy chipotle sauce, corns, jalapenos, olives, paprika, cheese and salsa.

## **5 Cheese [J] INR 425**

A cheesy affair with mozzarella, cheddar, emmental, bocconcini, and parmesan and our house made cheese sauce.

## **Burrata & Pesto [J] INR 560**

A perfect harmony of house-made marinara, olives, fresh pesto & burrata

Burrata & Pesto



Truffle Mushroom





# PASTA

Choose your pasta

Penne / Spaghetti / **Ravioli (INR 50 extra)**

Add on - Parmesan Cheese (INR 50 extra)

Parma Rosa with Ravioli



## **Arrabiata [J]**

Your choice of pasta tossed in a lively tomato-basil sauce and served with aromatic garlic bread. (450 gms)

**INR 375**

## **Alfredo [J]**

Your choice of pasta in a rich creamy white alfredo sauce adding to the flavours. Accompanied by garlic bread. (450 gms)

**INR 390**

## **Parma Rosa [J]**

Your choice of pasta in a medley of both, the creamy white sauce and the tangy tomato based red sauce. Paired perfectly with garlic bread. (450 gms)

**INR 375**

## **Pesto [J]**

Fresh green basil pesto with pine nuts, garlic, parmesan, and olive oil, adding a burst of flavours to your choice of pasta. Served with garlic bread. (450 gms)

**INR 400**

## **Mac n Cheese [J]**

Elbow pasta in cheesy bechamel sauce baked and served hot with garlic bread (350 gms)

**INR 390**

## **Extra Garlic Bread**

**INR 60**

# BOWL MEALS

Dan Dan Noods Bowl



Paneer Makhani Rice Bowl



## **Paneer Makhani Rice Bowl [J]**

**INR 340**

Tender cottage cheese in rich Makhani gravy over Peas Pulav, served with Papad & Laccha onion. (420 gms)

## **Mexican Rice Bowl**

**INR 330**

Flavorful Mexican rice with Tomato Salsa, Beans & Sour Cream, Nachos & Cheese Sauce. (420 gms)

## **Paneer Chilli & Fried Rice Bowl [J]**

**INR 340**

Vegetable Fried Rice served with classic Indo-Chinese Chilli paneer. (420 gms)

## **Burnt Garlic Rice with Stir Fried Veggies**

**INR 310**

Stir-fried vegetables over aromatic Burnt Garlic Fried Rice (420 gms)

## **Dan Dan Noods Bowl**

**INR 360**

Buckwheat Noodles, Soya Ragu, Kimchi, Wok tossed Bok Choy, Peanut & Sesame Sauce. (420 gms)

## **South East Asian Rice Bowl From Hell**

**INR 340**

Birds eye chilli fried rice with South East Asian curry, Exotic veggies & Kimchi. (420 gms)

## **Quinoa, Falafel & Hummus Bowl**

**INR 340**

Quinoa Tabbouleh, Hummus, Falafel, Tahini, Hot sauce & Pickles (420 gms)

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# INDIAN PLATTERS

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Vilayati Sabz with Flaky Tawa Paratha



## **Paneer Lababdar with Flaky Tawa Paratha [J]**

Creamy cottage cheese in red makhani gravy, served with one flaky paratha, papad, pickle & laccha pyaaz. (280 gms)

**INR 350**

## **Vilayati Sabz with Flaky Tawa Paratha [J]**

Exotic veggies in brown gravy, served with one flaky paratha, papad, pickle & laccha pyaaz. (280 gms)

**INR 325**

## **Paneer Tabadtod with Toasted Croissant Buns [J]**

Paneer & Cheese Surati Ghotala with Scallions served with one Toasted Croissant Bun, Papad, Pickle & Laccha Pyaaz.

(280 gms)

**350**

## **Dal Bukhara with Flaky Tawa Paratha**

Slow-cooked black lentils with kasuri methi, tomatoes, butter & cream, served with one flaky paratha, papad, pickle & laccha pyaaz.

(280 gms)

**INR 330**

## **Extra Paratha/Croissant Bun**

**INR 60**

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# DESSERTS

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Matilda Cake



## Matilda Cake

Iconic Matilda movie inspired cake. Three layers of moist chocolate sponge, each filled with smooth Belgium chocolate ganache, and topped with almond crumble. (250 gms)

**INR 400**

## Carrot Cake with Creamcheese Frosting

Warm and moist carrot cake on a bed of caramel sauce, and sprinkled with almond crumble. Comes with mini vanilla icecream scoop. (150 gms)

**INR 300**

Carrot Cake with Creamcheese Frosting



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## EXTRAS

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Guacamole [INR 100], Melted Mozzarella [INR 50], Tomato Salsa [INR 30], Cheese Dip [INR 50], Chipotle Mayo Dip [INR 30], Nachos [INR 50], Mayonnaise Dip [INR 30], Sour Cream [INR 30], Banana Wafers [INR 80], Pesto [INR 50], Add Veggies in Pasta [INR 50], Steamed Rice [INR 100], Turffle Oil [INR 100]