

ALTITUDE
ROOFTOP • LOUNGE • KITCHEN

ELEVATE YOUR TASTE

Terrace Floor · Above Domino's · Jaipur House,
M.G. Road, Agra
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@altitudeagra

PLATTERS & SIZZLERS

Made for the table — big plates, bigger conversations

Sizzlers

■ Tandoori Veg Sizzler

Paneer angari, masala soya chaap and hara bhara kabab, glazed in butter marinade — served roaring hot on the sizzler plate

730

■ Chilli Garlic Veg Sizzler

Chilli paneer and grilled veggies over your choice of rice or noodles, finished with sizzling chilli-garlic sauce

710

■ Chicken Chilli Sizzler

Juicy chilli chicken and grilled veggies over rice or noodles, topped with chef's special sauce and a fresh house salad

820



Sharing Platters

■ Altitude Tandoori Heights — Veg

A royal spread from our tandoor — smoky paneer tikka, creamy dahi ke kabab, juicy soya chaap, hara bhara kabab and tandoori mushrooms. Made for 2-3 to share

720

■ Hong Kong Veg Platter

All our Chinese favourites on one plate — crispy spring rolls, honey chilli potato, salt-n-pepper corn and chilli paneer

680

■ Desi Munchies Platter

Crunchy table snacks — butter peanut chaat, roasted masala papad and tawa aloo chaat. Pairs perfectly with your drinks

400

■ Momo Medley

A steaming trio — crispy paneer momos, pan-fried kothey momos and chilli-oil momos. Light, spicy, made for sharing

390

■ Altitude Tandoori Heights — Non Veg

The grand feast — juicy chicken tikka, fried chicken wings, mutton seekh kabab and fish tikka, fresh off the tandoor. Feeds 2-3 easily

830

■ Hong Kong Non Veg Platter

Bold and saucy — chilli chicken, fiery chicken wings, chilli fish and chicken lollipop, made to share

780

Feeding the table? Add a round of Fresh Lime Sodas — 150

Service charge of 5% and GST as per Govt applicable

CHATPATA STREET & CRUNCHY CRAVINGS

Tangy, tez & totally desi — with fried, crispy partners for your drinks

Chatpata Street

 Crispy Palak Patta Chaat	
<i>Crispy spinach leaves in a light gram-flour coat, topped with cool yogurt, chutneys and pomegranate</i>	340
 Masala Butter Peanut Chaat	
<i>Butter-fried peanuts tossed with chickpeas, paneer, potato and green peas in home-ground spices</i>	260
 Fried Aloo Sev Chaat	
<i>Golden fried potatoes in onion-tomato masala, showered with sev and pomegranate</i>	220
 Masala Bhel Popcorn Chaat	
<i>Classic bhelpuri with a twist — served with banana chips and peanuts</i>	180
 Masala Peanut	
<i>Crunchy fried peanuts tossed with onion, tomato and green chilli</i>	200
 Potato Popcorn Chaat	
<i>Chef's Special — roasted papad topped with crispy masala popcorn, made for your drink</i>	240
 Masala Papad	
<i>Roasted papad piled with zesty onion-tomato masala</i>	160
 Roasted Papad	
<i>Plain, light and crisp</i>	80

Crunchy Cravings

 V Crisper — NEW · MUST TRY	
<i>Ultra-thin, ultra-crispy potato sheets showered with our special seasonings — the ultimate drinks partner</i>	290
 Nachos with Salsa	
<i>Crisp corn nachos with fresh tomato salsa and a zesty seasoning dust</i>	270
 Cheesy Nachos with Salsa	
<i>Nachos blanketed in molten cheese, fresh salsa on the side</i>	360
 Potato Cheese Balls	
<i>Crispy golden balls with a molten cheese-and-potato heart</i>	290
 Crispy Onion Rings	
<i>Golden, crunchy onion rings — the snack that goes with everything</i>	180
 BBQ Chicken Wings	
<i>Meaty wings glazed in smoky-sweet BBQ sauce, grilled till sticky</i>	580
 Chicken Lollypop Skewers	
<i>Juicy chicken lollypops on skewers, tossed in our spicy house sauce</i>	580
 Chicken Strips	
<i>Crunchy golden chicken strips — perfect for dipping</i>	520
 Chicken 65	
<i>South-style spicy fried chicken, served with chef's special dip</i>	420
 Fried Chicken Wings	
<i>Wings in a seasoned crispy coat, fried till golden</i>	420

Best friends with a Tamarind Chilli Lemonade — 150

Service charge of 5% and GST as per Govt applicable

THE 199 CLUB

Fast from our kitchen, easy on your pocket · Most plates out in about 10 minutes

Fatafat Bites

Cheese Corn Triangles

5 pcs — golden triangles of molten cheese and sweet corn

199

Molten Cheese Nuggets

5 pcs — crunchy outside, gooey cheese inside

199

Veg Seekh Kabab

4 pcs — smoky veggie seekh with mint chutney and onion

199

Chilli Garlic Potato Pops

A bowl of bite-size potato pops tossed in chilli-garlic

199

Peri Peri Wedges

Skin-on potato wedges, peri-peri dusted, with garlic mayo

199

Aloo Tikki Chaat

Crisp tikkis, curd, chutneys and sev

199

Spiced Paneer Burger

Crispy spiced paneer patty, mint mayo and onion in a soft bun

199

Combos & Platters

Burger Break — for 1

Spiced Paneer Burger + Peri Peri Wedges + any Iced Tea — worth 548 separately

299

Cheesy Duo — for 2

3 Cheese Corn Triangles, 3 Cheese Nuggets, 2 Kurkure Spring Rolls, a bowl of Potato Pops and 2 dips

299

Rooftop Chakhna — for 3–4

BEST VALUE · 4 Cheese Corn Triangles, 3 Cheese Nuggets, 2 Veg Seekh, 2 Kurkure Spring Rolls, a bowl of Potato Pops and 3 dips

399



Quick bites love a cold Virgin Mojito — 160

Service charge of 5% and GST as per Govt applicable

SOUPS & MOMOS

Two prices means veg / chicken · All momos: 6 pieces, steamed or fried, with basil & scheszwan dips

Soups

-  **Manchow Soup**
Dark, spicy Indo-Chinese bowl topped with crispy fried noodles
200 / 220
-  **Hot n Sour Soup**
Peppery, tangy and thick — the classic Chinese comfort bowl
200 / 220
-  **Sweet Corn Soup**
Silky corn soup, mild and creamy — a family favourite
200 / 220
-  **Tomato Dhaniya Shorba**
Homestyle tomato soup simmered with fresh coriander and gentle Indian spices
190
-  **Cream of Tomato Soup**
Rich, velvety tomato soup finished with a swirl of cream
180



Momos

-  **Schezwan Curry Momos**
Steamed momos drowned in a fiery schezwan curry — saucy and addictive
280
-  **Kothey Momos**
Chef's Special — Himalayan-style pan-fried dumplings, crisp base, juicy centre
260
-  **Veg Momos**
Soft steamed veg dumplings — light and comforting
240
-  **Crispy Momos — Veg / Paneer**
Batter-fried till crunchy — classic veg or soft paneer filling
250 / 270
-  **Tandoori Malai Momos**
Creamy malai-tandoori coat — smoky meets silky
260 / 290
-  **Schezwan Momos**
Steamed momos tossed in bold schezwan sauce
250 / 280
-  **Chilli Oil Momos**
Fragrant chilli oil — gentle heat, big flavour
240 / 280
-  **Cheesy Corn Crispy Momos**
Golden-fried momos stuffed with sweet corn and molten cheese
280
-  **Cheesy Corn Paneer Momos**
Soft steamed pockets of paneer, corn and cheese — rich and comforting
290
-  **Spanish Corn Momos**
Creamy Spanish-corn filling, served as a tri-colour plate of tastes
280

Hot bowls, cold sips — pair with a Cucumber Iced Tea — 150

Service charge of 5% and GST as per Govt applicable

FROM THE TANDOOR

Marinated overnight, charred over live coals — smoky, juicy, unmissable

Veg

 Lahori Paneer Tikka	
<i>Thick paneer steaks in a robust Lahori marinade, charred in the tandoor</i>	480
 Tandoori Stuffed Mushroom	
<i>Plump mushrooms filled with our homemade veggie-mix seasoning, roasted smoky</i>	480
 Malai Paneer Tikka	
<i>Cream-soft paneer in a gentle malai marinade — melts off the skewer</i>	480
 Hariyali Paneer Tikka	
<i>Mint-coriander marinade — fresh, green and char-kissed</i>	460
 Achari Paneer Tikka	
<i>Tangy pickle-spiced marinade with a punchy, zesty finish</i>	460
 Paneer Tikka Twins	
<i>Chef's Special — soft paneer and chhena chunks, spice-marinated and grilled</i>	440
 Hara Bhara Kabab	
<i>Green veggie kababs of spinach, peas and potato — crisp outside, soft inside</i>	430
 Choice of Soya Chaap	
<i>Juicy soya chaap grilled your way — malai, masala, tandoori or achari</i>	420
 Cheese Corn Spinach Seekh	
<i>Melt-in-mouth veg seekh of corn, spinach and cheese, with tangy salad</i>	410
 Pineapple Tikka	
<i>Juicy pineapple chunks, spice-rubbed and charred smoky in the tandoor</i>	390
 Tandoori Potato Cheese	
<i>Smoky tandoori potatoes stuffed and topped with melting cheese, off the coals</i>	390

Non-Veg

 Altitude Triple Chicken Tikka	
<i>Our signature — three flavours of chicken tikka on one platter, off the coals</i>	690
 Jaipuri Jungli Maas	
<i>Rustic Jaipur-style mutton, slow-cooked the hunter's way with red chillies</i>	680
 Rajasthani Ghee Roast	
<i>Slow-cooked delicacy — few ingredients, lots of ghee. Chicken or mutton</i>	610 / 730
 Bhatti ka Murgh — Half / Full	
<i>Chicken roasted bhatti-style over live coals — rustic, smoky, unmissable</i>	440 / 750
 Clove Smoky Chicken Tikka	
<i>Chicken in spiced yogurt, charcoal-grilled with a clove-smoke finish</i>	620
 Mughlai Mutton Seekh Kabab	
<i>Hand-pressed mutton seekh rich with Mughlai spices, grilled on skewers</i>	610
 Garam Masala Fish Tikka	
<i>Fish chunks in a bold garam-masala marinade, tandoor-grilled</i>	610
 Sharabi Chicken	
<i>Cooked with a splash of alcohol and set alight — arrives at your table flaming</i>	610
 Malai Chicken Tikka	
<i>Boneless chicken in cream, cheese and cashew marinade — melt-in-mouth</i>	590
 Amritsari Fried Fish Pakora	
<i>Amritsar-style battered fish, fried crisp and golden</i>	510

Smoky bites love a cold Virgin Mojito — 160

Service charge of 5% and GST as per Govt applicable

PAN-ASIAN

Wok-fired Indo-Chinese favourites · Three prices mean veg / egg / chicken

Veg Starters

■ Chilli Paneer — Dry / Gravy

Golden paneer wok-tossed with peppers and onion in our chilli sauce

400

■ Crispy Fried Paneer

Shatter-crisp paneer strips in a light spicy coating

400

■ Vegetable Salt & Pepper

Crunchy exotic veggies flash-fried with salt, pepper and seasonings

390

■ Paneer Kathi Roll

Soft roll wrapped around spiced paneer, onions and chutney

390

■ Crispy Veggie Bites

Mixed veggies fried crisp and tossed in house seasoning

380

■ Chilli Garlic Mushroom

Wok-tossed mushrooms glazed in hot chilli-garlic sauce

380

■ Crispy Corn & Spinach

Golden fried corn tossed with crispy spinach leaves

370

■ Chilli Potato

Crispy potato fingers tossed in spicy chilli sauce

340

■ Honey Chilli Potato

Sweet-heat classic — crispy potatoes in a honey-chilli glaze

340

■ Veg Spring Roll

Crunchy golden rolls stuffed with seasoned veggies

340

■ Cigar Roll Shots

Crisp cigar-shaped rolls, spring-roll filling — served with dipping sauces

310

Non-Veg Starters

■ Chilli Chicken — Dry / Gravy

Juicy chicken tossed with peppers and onion in bold chilli sauce

490

■ Chicken Kathi Roll

Soft roll stuffed with spiced chicken, onions and chutney

410

Curry, Noodles & Rice

■ Veg Manchurian — Dry / Gravy

Veggie balls tossed in classic Manchurian sauce

390

■ Veggies in Hot Garlic Sauce

Fresh veggies simmered in a fiery Chinese garlic sauce

370

■ ■ ■ Hakka Noodles

The classic — springy noodles wok-tossed with crunchy veggies

340 / 360 / 390

■ ■ ■ Chilli Garlic Noodles

Slick noodles with roasted chilli and garlic heat

340 / 360 / 390

■ ■ ■ Street Style Noodles

Desi-Chinese street style — bold masala, high flame

340 / 360 / 390

■ ■ ■ Fried Rice

Smoky wok-fried rice — classic or chilli-garlic, egg or chicken

330 / 350 / 370

■ English Saute Vegetables

Buttered seasonal veggies, gently sautéed with herbs and cracked pepper

340

Wok heat meets ice — cool it with a Peach Iced Tea — 150

Service charge of 5% and GST as per Govt applicable

VEG MAIN COURSE

Slow-cooked gravies & homestyle comfort — best with tandoor-fresh breads

Paneer Specialities

■ Malai Kofta	
<i>Paneer-potato koftas in silky cashew-cream gravy</i>	470
■ Choice of Paneer	
<i>Kadhai, shahi, lababdar, tikka or butter masala</i>	480
■ Paneer Angari	
<i>Fiery, smoke-kissed angari gravy</i>	480
■ Paneer Chef Wala	
<i>Chef's Special — his own secret-spice gravy</i>	480
■ Paneer Musallam	
<i>Mughlai-style paneer in a rich, royal gravy</i>	480
■ Paneer Khattha Pyaz	
<i>Chef's Special — tangy pickled-onion punch</i>	470
■ Paneer Khada Masala	
<i>Chef's Special — whole crushed spices, rustic</i>	470
■ Paneer Banjara	
<i>Earthy, robust banjara masala</i>	470
■ Awadhi Paneer Bhurji	
<i>Lucknow-style scrambled paneer — royal</i>	470
■ Paneer Khurchan	
<i>Pan-scraped ribbons in buttery tomato masala</i>	460
■ Palak Paneer	
<i>Soft paneer in garlicky spinach gravy</i>	460

Kofta & Chaap

■ Seasonal Veg Kofta	
<i>Garden koftas in smooth, spiced gravy</i>	450
■ Soya Chaap Masala	
<i>Meaty chaap in thick, spicy masala</i>	440
■ Chaap Rogan Josh	
<i>Rogan-josh style — deep and aromatic</i>	440

Dal & Homestyle

■ Kashmiri Dum Aloo	
<i>Baby potatoes in mellow Kashmiri yogurt gravy</i>	470
■ Corn Palak	
<i>Sweet corn folded into creamy spinach</i>	460
■ Methi Mutter Malai	
<i>Fenugreek and peas in mild cream sauce</i>	460
■ Mutter Mushroom Masala	
<i>Homely onion-tomato masala</i>	450
■ Dal Makhan Wali	
<i>Simmered for hours, finished with butter</i>	380
■ Pindi Chole	
<i>Chef's Special — dark Rawalpindi-style chole</i>	440
■ Amritsari Chana with Saag	
<i>Chana cooked with the season's greens</i>	440
■ Yellow Dal Tadka	
<i>Everyday comfort with sizzling ghee tadka</i>	360
■ Mixed Veg Kadhai	
<i>Garden veggies in punchy kadhai masala</i>	380
■ Hing Dhaniya Aloo	
<i>Home-style, tempered with hing & coriander</i>	360
■ Gobhi Adrak Aloo	
<i>Cauliflower-potato with a ginger kick</i>	360
■ Navratna Korma	
<i>Nine treasures in royal creamy gravy</i>	440

Curries love company — add a sweet Fresh Lime Soda — 150

Service charge of 5% and GST as per Govt applicable

NON-VEG MAINS & BIRYANI

Dum biryani prices mean veg / chicken / mutton · Breads baked fresh in the tandoor

Biryani, Breads & Sides

Choice of Biryani

Fragrant dum biryani — served with your choice of raita or salan

400 / 490 / 580

Tandoori Roti

Plain 60 · Butter 70 · Missi, Masala or Ajwain 80

Naan

Plain 80 · Butter 90 · Garlic 100

Stuffed Naan

Aloo or Pyaaz 110 · Paneer 120

Lachha Paratha

Flaky layers — butter, garlic, mirchi or pudina

100

Choice of Rice

Steamed 240 · Jeera 260 · Peas Pulao 270

Kabuli Rice

Chef's Special — Afghan-style pulao with kabuli chana and mellow spices

270

Choice of Raita

Cooling homemade — Boondi or Mix Veg 220 · Pineapple 270

Fresh Garden Salad

Crunchy Indian-style salad of seasonal veggies

190



Mutton, Chicken & Egg

Lucknowi Mutton Curry

Slow-cooked Awadhi mutton in a rich, aromatic gravy

710

Rajasthani Lal Maas

The famous fiery red mutton curry, slow-cooked with red chillies

570

Altitude Pahadi Chicken

Chef's Special — fresh pahadi green gravy of mint, coriander and yogurt

630

Choice of Indian Chicken

Kadhai, tikka masala, lababdar, rara or butter chicken

590

Lucknowi Chicken Curry

Awadhi-style chicken in a silky, fragrant gravy

590

Grilled Chicken

Char-grilled chicken, simply seasoned and juicy

580

Chicken Kali Mirch

Creamy chicken with a punch of crushed black pepper

580

Egg Curry Homemade

Just like home — boiled eggs in comforting onion-tomato curry

440



Big plates, bold sips — pair with a Kala Khatta Virgin — 180

Service charge of 5% and GST as per Govt applicable

ONE PLATE WONDERS

Complete meals, each serves one · Meals come with one butter naan, two butter rotis or steamed rice

Complete Meals

■ Chilli Paneer + Hakka Noodles

Spicy chilli paneer over springy hakka noodles — a full plate

390

■ Veg Manchurian + Noodles

Saucy Manchurian over wok-smoky hakka noodles

390

■ Veg Manchurian + Fried Rice

Saucy Manchurian with fried rice — a complete meal

390

■ Kulcha + Dal Makhani

Stuffed aloo-pyaz kulcha with creamy dal makhani

390

■ Kadhai Paneer Meal

Kadhai paneer with your choice of naan, rotis or rice

390

■ Dal Makhani Meal

Creamy dal makhani with naan, rotis or rice

390

■ Chole Meal

Spiced chole with naan, rotis or rice

390

■ Punjabi Chole Bhature

The Punjabi classic — spiced chickpeas and golden fried bhature

280

■ Pav Bhaji Paaji

Buttery tawa-mashed bhaji with toasted pav

250

■ Chicken Curry Meal

Homestyle chicken curry with naan, rotis or rice

440

Eggstraordinary Delights

■ Ande ka Funda

Chef's Special — boiled eggs stuffed with special seasoning, simple and fun

270

■ Omelette

Served with toast — Plain 190 · Masala 210 · Cheese 240

■ Egg Bhurji

Spicy scrambled eggs, dhaba style

220

■ Boiled Eggs

4 pcs — boiled fresh and lightly seasoned; simple, clean protein

160



One plate, one chai — finish with a kadak Masala Tea — 100

Service charge of 5% and GST as per Govt applicable

PIZZA & PASTA

All pizzas: 12-inch thin crust, baked fresh to order — worth the ~25 minute wait

Thin-Crust Pizza

Paneer Overloaded Pizza <i>Double-loaded paneer tikka over a makhani-glazed, cheese-heavy base</i> 520
Peri Peri Paneer Pizza <i>Fiery peri-peri paneer and peppers over stretchy cheese</i> 520
Peri Peri Pizza <i>Fiery peri-peri glaze over crisp veggies and stretchy cheese</i> 520
Paneer Makhani Pizza <i>Makhani-glazed paneer — desi heart, Italian soul</i> 520
Farm House Pizza <i>The loaded garden classic — onion, capsicum, tomato, mushroom, corn</i> 520
American Corn Pizza <i>Sweet golden corn and mozzarella with a gentle jalapeño kick</i> 520
Margherita Pizza <i>Classic done right — molten mozzarella on our tangy tomato base</i> 480
Tandoori Chicken Pizza <i>Smoky tandoori chicken with peppers on a cheese-loaded base</i> 580
Schezwan Chicken Pizza <i>Bold schezwan chicken — hot, saucy, addictive</i> 580

Pasta

Altitude Duo Pasta <i>House Special — spaghetti and penne together under a blanket of cheese</i> 420
Creamy Alfredo Penne <i>Rich white garlic-cream sauce, showered with cheese</i> 400
Penne Arrabiata <i>Spicy tomato-basil sauce, topped with cheese</i> 400
Aglio e Olio <i>Chef's Special — garlic, olive oil, parmesan — optional chilli kick</i> 400

Add-Ons

Extra Cheese 70 · Chicken Topping 90



Cheese pulls & cold fizz — add a Blue Moon — 190

Service charge of 5% and GST as per Govt applicable

BURGERS & SANDWICHES

Toasted, stacked and loaded — most sandwiches come with a side of fries

Veg Sandwiches & Sides

 Corn & Jalapeno Garlic Bread	
<i>Cheesy garlic bread topped with sweet corn and spicy jalapenos</i>	280
 Basil Pesto Garlic Bread	
<i>Altitude special — painted with fresh basil pesto, baked cheesy</i>	270
 Veg Club Sandwich	
<i>Triple-decker stacked with veggies, cheese and chutney — with fries</i>	250
 Cheese Garlic Bread	
<i>Warm, buttery garlic bread under a blanket of melted cheese</i>	250
 Veg Grilled Sandwich	
<i>Grilled golden with spiced veggies and butter — with fries</i>	240
 Coleslaw Sandwich	
<i>Creamy cabbage-carrot slaw in soft bread — cool and crunchy</i>	240
 Chilli Cheese Toast	
<i>Melted cheese and green chillies on crisp toast — with fries</i>	230
 Korean Twisted Fries	
<i>New — spiral tornado fries in sweet-spicy Korean seasoning</i>	220
 Classic French Fries	
<i>Crispy golden, your way — Plain 190 · Cheese 220 · Peri Peri 230</i>	

Non-Veg Sandwiches

 Smoked Chicken Sandwich	
<i>Smoky shredded chicken with creamy dressing — with fries</i>	300
 Chicken Tikka Sandwich	
<i>Tandoori-style chicken tikka in toasted bread — with fries</i>	300
 Chicken Club Sandwich	
<i>Triple-decker loaded with chicken and crunchy veggies — with fries</i>	280

Burgers

 Veg Cheese Burger	
<i>New — crispy veg patty with melted cheese and house sauces in a soft bun</i>	220
 Chicken Cheese Burger	
<i>New — juicy crispy chicken patty with melted cheese in a soft bun</i>	240



Stacked bites, frosty sips — add a Bubblegum Shake — 230

Service charge of 5% and GST as per Govt applicable

DESSERTS

End on a high — warm, gooey, syrupy and frosty

Desserts

■ Shahi Malai Toast

New — crisp toast crowned with sweet saffron malai — an old-school royal treat

180

■ Brownie with Ice Cream

Warm, gooey chocolate brownie under a scoop of vanilla, drizzled with chocolate

160

■ Gulab Jamun with Ice Cream

Warm gulab jamuns meet a cold vanilla scoop — the hot-cold magic

180

■ House Special Ice Cream

Today's special scoop — ask your server what's churning

140

■ Gulab Jamun (2 pcs)

Soft, syrupy classics, served warm

140

■ Choice of Ice Cream

Classic scoops — pick Vanilla or Strawberry

120



Pair your brownie with a Hot Chocolate — 170

Service charge of 5% and GST as per Govt applicable

SHAKES & FRAPPES

Thick, frosty and shamelessly indulgent — blended fresh with milk and ice

Shakes

 Gulab Jamun Shake	
<i>Dessert meets drink — whole gulab jamun blended into a thick, creamy shake</i>	250
 Cold Coffee with Ice Cream	
<i>Frosty cold coffee crowned with a vanilla scoop</i>	240
 Bubblegum Shake	
<i>Chef's Special — our famous pink one: sweet, nostalgic, very photogenic</i>	230
 Nutella Shake	
<i>Thick, chocolatey and unapologetic</i>	230
 Altitude Shake	
<i>The house special blend — our own secret shake recipe</i>	230
 Blueberry Shake	
<i>Berry-loaded creamy shake</i>	230
 Oreo Shake	
<i>Cookies-and-cream classic, extra thick</i>	220
 KitKat Shake	
<i>Crunchy KitKat blitzed into a creamy shake</i>	220
 Vanilla Shake	
<i>The classic, done thick</i>	200
 Chocolate Shake	
<i>Double-rich chocolate shake</i>	200
 Strawberry Shake	
<i>Sweet strawberry, blended smooth</i>	200
 Cold Coffee	
<i>Chilled, frothy and strong enough to matter</i>	200

Frappes

 Saffron Frappe	
<i>Chef's Special — saffron-kissed and royal, you won't find this one everywhere</i>	170
 Paan Frappe	
<i>Paan in a frappe — surprisingly brilliant, dangerously refreshing</i>	170
 Salted Caramel Frappe	
<i>Sweet-salty caramel, blended frosty</i>	170
 Butterscotch Frappe	
<i>Crunchy-sweet butterscotch classic</i>	170
 Irish Coffee Frappe	
<i>Irish-cream flavour meets cold coffee (zero alcohol)</i>	170
 Hazelnut Coffee Frappe	
<i>Nutty, creamy café-style frappe</i>	170
 Popcorn Frappe	
<i>Caramel-popcorn fun in a glass</i>	170
 Coffee Frappe	
<i>Straight-up frosty coffee hit</i>	170



Add warm Gulab Jamun (2 pcs) alongside — 140

Service charge of 5% and GST as per Govt applicable

MOJITOS & MOCKTAILS

All mojitos built fresh on mint, lime, sweet & sour and soda — 160 each

Mojitos

■ Virgin Mojito	
<i>The original — fresh mint and lime, topped with fizzing soda</i>	160
■ Paan Mojito	
<i>Meetha paan muddled with mint and lime — the desi twist that works</i>	160
■ Watermelon Mojito	
<i>Juicy watermelon, cool mint, big fizz</i>	160
■ Mango Mojito	
<i>Sweet mango sunshine with lime and mint</i>	160
■ Lychee Mojito	
<i>Fragrant lychee with cooling mint and soda</i>	160
■ Blueberry Mojito	
<i>Deep berry notes, mint and sparkle</i>	160
■ Bubblegum Mojito	
<i>The pink one strikes again — playful and fizzy</i>	160
■ Honeydew Melon Mojito	
<i>Cool melon and mint — summer in a glass</i>	160
■ Red Wine Mojito	
<i>Rich grape-red twist on the classic mojito</i>	160

Mocktail Classics

■ Pina Colada	
<i>Creamy pineapple-coconut cooler — the beach, minus the beach</i>	230
■ Blue Moon	
<i>Electric blue, citrusy and fizzy — made for photos</i>	190
■ Kala Khatta Virgin	
<i>Childhood ka kala khatta, all grown up — tangy, salty-sweet, iced</i>	180



Fresh mint loves crispy bites — add Korean Twisted Fries — 220

Service charge of 5% and GST as per Govt applicable

ICED TEAS & LEMONADES

Tall, iced and 150 each — teas shaken with fresh lemon and soda, lemonades on fresh lime and house syrups

Iced Teas

■ Peach Iced Tea	150
<i>The classic peach cooler — sweet, bright and endless summer</i>	
■ Passionfruit Iced Tea	150
<i>Tangy-tropical passionfruit over chilled lemon tea</i>	
■ Mango Iced Tea	150
<i>Mango sweetness meets brisk iced tea</i>	
■ Watermelon Iced Tea	150
<i>Light, juicy and impossibly refreshing</i>	
■ Blueberry Iced Tea	150
<i>Berry-deep, chilled and fragrant</i>	
■ Cucumber Iced Tea	150
<i>Spa-day cool — crisp cucumber over iced tea</i>	

Lemonades

■ Tamarind Chilli Lemonade	150
<i>Imli meets mirchi — sweet, sour and a little wicked</i>	
■ Pomegranate Lemonade	150
<i>Ruby-red anaar fizz, fresh and tart</i>	
■ Green Apple Lemonade	150
<i>Crisp green apple sparkle</i>	
■ Cool Blue Lemonade	150
<i>The electric blue thirst-quencher</i>	
■ Strawberry Lemonade	150
<i>Sweet strawberry over fresh lime fizz</i>	
■ Cucumber Lemonade	150
<i>Garden-fresh and quietly addictive</i>	



Cool sips love hot bites — add Chilli Cheese Toast — 230

Service charge of 5% and GST as per Govt applicable

BEVERAGES

Round it off — kadak chai, strong coffee and everything chilled

Beverages

Red Bull Wings for your evening — served chilled	220
Hot Chocolate Real cocoa, steamed milk — a warm hug in a cup	170
Fresh Lime Soda Agra summers' best friend — your call: sweet, salty or mixed	150
Soft Drinks (Can) Coke or Sprite — ice-cold, straight from the fridge	90
Masala Tea Kadak, spiced and soulful — served with cookies	100
Hot Coffee Strong, fresh and comforting — served with cookies	100
Tea The classic kadak cup — served with cookies	80
Mineral Water Sealed and chilled	MRP

Find Us

ELEVATE YOUR TASTE

Terrace Floor, Above Domino's, Jaipur House, M.G. Road, Agra

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FSSAI Lic. No. 12723001001091

Veg · Non-Veg · Egg — Chef's Specials marked in the menu



Thank you for dining with us — see you again soon ·
@altitudeagra

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