

NERA  
REGENCY

The logo for 'lime lite coffee shop' is centered on a dark red background. It features a large yellow circle containing the words 'lime' and 'lite' in a green, lowercase, sans-serif font. The 'l' in 'lite' is stylized, with a horizontal bar extending to the right. Below the circle, the words 'coffee shop' are written in a smaller, white, lowercase, sans-serif font.

lime  
lite  
coffee shop



## Breakfast

Idli	50
Wada	70
Upma	50
Poori	75
Tomato Bath	50
Plain Dosa	60
Masala Dosa	75
Onion dosa	75
Uthapam (2 pieces)	80
set dosa (2 pieces)	90





## Soups/Shorba

<b>Tomato Dhania Shorba:</b> This is extract of tomatoes and coriander leaves is a thin soup which is vibrant with flavour of spices and fresh mint	75
<b>Palak Aur Makai Ka Shorba:</b> Palak & Fresh Corn Soup simmered with indian spices and finished with lemon juices	75
<b>Oven roasted Basil Tomato Soup</b> Roasted tomato flavoured with basil	75
<b>Cream Of Soup</b> Choice: Mushroom, Spinach, Asparagus, Vegetables	75
<b>Minestrone</b> An Italian soup based of tomato	75
<b>Vegetable Manchow Soup</b> Thik soup made out of minced vegetables and herbs garnished with fry noodles	75
<b>Vegetable Lemon Coriender Soup</b> Coriander and Lemon with vegetables in a thin broth	75
<b>Sweet Corn soup</b> A thick corn soup corn soup combind with vegetables	75
<b>Hot &amp; Sour soup</b> A Pungent soupwith melange of vegetables	75
<b>Clear Soup</b> A thin clear soup with melange of vegetables	75





## Salad

<b>Garden Fresh Vegetables:</b> Fresh Green Vegetables for weight watchers	100
<b>Caesar Salad-Veg</b> With garlic croutons and parmesan cheese	125
<b>Sproted Moong with chana:</b> Srout and chana mixed in vinaigrette Dressing	125
<b>Chatpata Fruit chat</b>	150
<b>Mixed Pasta Salad with cocktail sauce:</b> Mixed pasta dressed with mayonnaise and ketchop	150
<b>Fatoush</b> Salad made of vegetable and pices of tossed pita bread	175
<b>Tabbouleh</b> Made of bulgur, tomato, cucumber finely chopped parsley, mint ,onion, garlic, olive oil, lemon juice	175
<b>Hummus</b> Mashed chickpeas blended with tahini , olive oil, lemon juice & garlic	175





## **Starter**

<b>Kung Pao Paneer</b> Paneer cooked with dry red chilli peanut soya and viniger	200
<b>Chilli Paneer:</b> Cubes of cottage cheese deepfried tossed in chilli souce	200
<b>Crispy Corn cubes:</b> American corn dipped in season batter crisp fried tossed with spices	200
Baby Corn / Gobi Manchuria baby Corn / cauliflower batter fried tossed in a manchurian souce	200
<b>Alu/Gobi 65:</b> Cubes of potatoes / Coli Flower batter fried, tossed in a curd based hot and tangy sauce.	175
<b>Crunchy Water Chestnuts in chilli plum sauce</b> Water chestnut tossed in chilli plum sauce	175
<b>Fried Wonton</b> A crunchy treat minced vegetable wrapped in flour sheets and fried	180
<b>Falafel</b> Made of ground chickpeas deep fried ball	200
<b>Dahi ka kebab</b> Assorted peppers cheese masala rolled on top of bread & deep fried	200
<b>Kumb Akhroti kebab</b> Chop mushroom ,chop walnuts mixed with chef special masala cooked on tawa	200
<b>Rampur Pyazi Kebab</b> Grated cottage cheese, mashed potato & fry onion, kaju & khoya mixed togther, cooked on tawa	200
<b>Ajwani Paneer Tikka</b> Fresh Cottage Cheese malinated with ajwan, garam masala and safron cooked in clay oven.	200
<b>Palak Paneer Karari</b> Round cut of paneer stuffed with cheese & spinach wrapped with roasted papad & deep fried	200





<b>Hari Mirch Pudina Paneer Tikka</b> Paneer marinate with mint chutney ,green chilly paste	200
<b>Paneer Peshawari Tikka</b> Paneer stuffed with brown cashewnuts, cheese & marinate with tandoori masala and cooked in tandoor	200
<b>Barwan Paneer Tikka</b> Two layers of cottage cheese stuffed with mango pickled & mint chutneys	200
<b>Hara Bara kebab:</b> Minced vegetables mixed with spinach, coriender, mint and spices made into medallions, deep fried till perfection.	200
<b>Kebab Platter:</b> Assortment of vegetables and cottage cheese preparation served in combination	400
<b>Vermicelli Cashew nuts croquettes</b> Potato rolls wrapped with Vermicelli and Cashewnuts deep fried and serve with spicy salsa souce.	200
<b>Spicy Cheese Ball</b> Onions Garlic batter with flour added up with cheese ball and deep fried and served with BBQ sauce	200
<b>Paneer Pudina Finger</b> Finger cut paneer marinated with mint chutney & crumb fried	200





## Main Course Indian

<b>Paneer Kalimirchi</b> Cubes of paneer, veg & tomato gravy, crushed pepper corns, light yellow gravy	180
<b>Paneer Methi</b> Batons of paneer, veg tomato gravy, boiled and fried methi, palak paste and light green colour	180
<b>Paneer Tikka Lobabdar:</b> Cubes of tandoor roasted paneer in red masala, veg & tomato gravy with chop onion masala	180
<b>Palak Paneer</b> Flat dices of paneer, boiled palak paste, veg gravy, green colour	180
<b>Paneer kurchan</b> Batons of paneer, juliennes of capsicum and tomato, with tadka of mustard and chat masala, semi dry gravy, reddish yellow colour	180
<b>Shahi Paneer:</b> Cubes of paneer cashewnut paste with a white colour gravy	180
<b>Saag Paneer:</b> Paneer cooked in gravy of mustard leaves with a tempering of garlic and green chilli	180
<b>Kadai Paneer</b> Diced Paneer square cut capcicum and tomato, veg tomato gravy, semi dry with rarha gravy, yellow colour	180
<b>Vegetable bhuna Makhanwala:</b> Selected vegetables dry cooked in creamy makhani gravy	180
<b>Baingan ka bharta</b> Big brinjals roasted in tandoor, deskinnd and chopped with little chop masala and lots of garlic	160
<b>Nizami Handi:</b> Mixed vegetables cooked in handi	180
<b>Aloo Palak</b> Boiled and fried potatoes with puree of palak with a touch of veg and tomato gravy	160



<b>Jeera Aloo</b> Boiled potato with jeera tadka, yellow gravy and dry dish	160
<b>Aloo Do Kila Phool</b> Fried wedges of potato with broccoli and cauliflower with little veg gravy and chop masala	160
<b>Aloo Gobi:</b> Florets of cauliflower and potato cooked together.	160
<b>Corn Methi Malai:</b> Fresh corn and grated paneer, gravy of palak paste, cashewnut paste, fried methi light green colour	180
<b>Subji Ka Nargisi kofta:</b> Saffron eyed vegetables and cheese dumplings in onion tomato gravy with herbs.	170
<b>Amchur wali Bhendi</b> Diced bhendi fried with little veg and tomato gravy and chop masala, chat pata taste, red colour, semi dry	160
<b>Bhendi do Pyaza</b> Diamond cut of bhendi, fried, tossed with diced onion, rarha, veg tomato gravy, semi dry gravy	160







## Lentils

<b>Dal Makhani</b> Black grams simmered with spices over night on clay oven and finish with fresh cream	150
<b>Bhuna Palak ki Dal</b>	150
<b>Tadka wali Dal :</b> Yellow dal delicately cooked with cumin seeds and finish with butter	150
<b>Sambar :</b>	100

## Indian bread collection

Tandoori Roti	30
Naan(Plain/Butter)	40
Paratha(Plain/Pudina/Methi/Aloo)	50
Kulcha(Plain, Masala, Onion)	50
phulka(2 Pcs)	20
Rumali Roti	25





## Rice & Noodles

Vegetable Dum Biryani	180
Choice of Pulao(Veg/Peas/Jeera)	180
Curd Rice	180
Vegetables fried Rice	180
Schwanz Fried Rice	180
Vegetables Hakka Noodles	170

## Continental Main Course :

<b>Classic Stogonoff Veg</b> Cottage cheese steak served with pan fried bell peppers and vegetables in homemade sauce	180
<b>Mushroom Fine Herb</b> Mushroom, capsicum sauteed with onion, garlic, celery, leeks & mixed with creamy white sauce basil flavour	180
<b>Vegetable Lasagne :</b> Mixed vegetarian paste with a creamy sauce	200
Baby Corn in Oriental Sauce Deep fried baby corn and mushroom cooked with mild spicy soya garlic sauce	180
Mix Vegetable Thai curry Choice of red or green curry	180
Grilled cottage cheese in Barbeque Sauce cottage cheese marinated with herb and Barbequ sauce and served with fresh vegetables.	200
<b>Lime Lite Special Veg</b> cottage cheese steak served with pan fried bell peppers and vegetables in home made sauce	220





## Pasata Tasta

Penne Arabita / Creamy cheese / Begum Bahar	180
Spagheti / Arabita / Creamy Cheese / Begum Bahar	180
Macaroni / Arabita / Creamy Cheese / Begum Bahar	180

## Pizzas

<b>DELUXE MARGHERITA</b> Topped with Tomato,fresh mozzarella, olive, basil pesto	199
<b>ALL FUNGI PIZZA</b> All mushroom and cheese	199
<b>GARDEN EXOTICA</b> Mushrooms, babycorn, olives, cherry tomatoes,american corn and bell peppers	219
<b>BARBEQUE COTTAGE CHEESE</b> char grilled cottage cheese ,grilled onion capsicum, tomato and olive	209
<b>NAPOLITAINE</b> Topped with tomatoes, capsicum and olive	200
<b>PIZZA INDIAYANA</b> Topped with paneer makhani, cheese and slicce of green chilly	225
<b>BHARWAN ALOO PIZZA</b> Topped with tandoori aloo, cheese and mint chutneys	210
<b>FARM FRESH PIZZA</b> All farm fresh vegetables, cheese and olive	199
<b>VEGGIE DELIGHT</b> Two layers of cheese, vegetables and olive	199
<b>TIKEI E PIZZA</b> Topped with char grillrd cottage cheese, onion, tomato and capsicum	209





## Sizzlers

Panner Shashlik	220
Grilled Veg with Barbeque Sauce	200
Mix Veg Sizzler	230
Chinese Veg Sizzler	200

## Snacks

<b>Vegetables Spring Roll:</b> Pancake stuffed with chineseese vegetables and deep fried with dip	150
<b>Paneer Pakoda:</b> Cottage Cheese batter coated and deep fried till golden brown	120
<b>Mirchi Bhajji:</b> Stuffed chilli batter deep fried	100
<b>Finger Chips:</b> Deep fried potato Finger Chips	120
<b>Cheese Chilli Garlic Toast</b> An open faced toast with grated cheese and chopped garlic and chopped chilli Served with tomato sauce	100
<b>Nachos: 140</b> small piece of tortilla, typically topped with melted cheese and spices.	







## CHAT ITEMS

Samosa Ragada	60
Kachori Ragada	60
Papadi Ragada	60
Bhel Puri	50
Pav Bhaji	80
Dahi Samosa	70
Sev puri	50
Dahi Puri	70
Pani Puri	50
Veg Cutlet	60

## Sandwiches & Burgers

<b>Plain veg or grilled sandwich</b>	100
<b>Veg club sandwich</b> 3 layered sandwich with lots of fresh vegetables and cheese	120
<b>Paneer Mughlai Burger</b> A delicious burger prepared with paneer cutlet and mughlai	140
<b>Classic Cheese Burger</b> An anytime classic vegetable patty topped with a layer of cheese	150
<b>Aloo Tikki Burger</b> Potato patty on cheese	130







## Accompaniments

Plain Curd	40
Raita(Mixed/Boondi/Cucumber)	50
Papad(Rosted/Masala) (2 Pcs)	40

## Desserts

Hot Gulab Jamoon(2Pcs) Juicy cheese dumpling, fried, soaked in sugar syrup	80
Gajar Ka Halwa Grated carrots cooked in milk and kowa and garnished with cashewnut and raisins	80
Khubani ka Meetha A typical Hyderabadi delicacy, apricots soaked deseeded,cooked in its own juice and sweetened	100
Tutee Fruity	100
Banana Split:	120
Fruit salad	120
Assorted Ice Cream (Vanilla/Strawberry/Cocolate/Mango/Pista/Butter Scotch)	100
Fried Ice Cream Ice cream wrapped in coconut powder and deep fried , topped with casew and honey	130
Darsaan Crispy flat noodles tossed with honey and sesame	130





## Soft Beverage Menu

Aerated water (Thums up/sprite/Coke/Fanta/Limca)	50
Fresh Fruit juice	80
Fresh Lime Soda(Sweet/Salt)	60
Milk Shakes (Vanilla/chocolate/Mango/Strawberry)	100
Cold coffee A blend of chocolate ice cream and fresh coffee.	100
Lassi(Sweet/Salt)	80

## Hot Beverage Menu

Tea	60
Coffee	60
Hot chocolate, Horlicks,Bourn Vita	70

### Note:

1. Minimum time to serve is 15-20 minutes.
2. All items subject to availability.
3. Taxes extra as applicable.



**NERA**  
R E G E N C Y



Plot No. 10 & 11, Vittal Rao Nagar Colony, Opp. Image Hospital  
Madhapur, Hyderabad 500081

T: +91 40 65306777, 7675881177, 7675881166

E: [nerahospitality@gmail.com](mailto:nerahospitality@gmail.com) | [www.nerarhospitality.com](http://www.nerarhospitality.com)

[facebook:nerarhospitality](https://www.facebook.com/nerarhospitality)