

CALLISTO

KITCHEN & BAR



GLOBAL FLAVOURS, LOCALLY INSPIRED



EXPERIENCE THE WORLD, REIMAGINED WITH A TOUCH OF RAJASTHAN

Callisto Kitchen & Bar takes you on a global adventure for your taste buds, all while staying true to the rich culinary heritage of Rajasthan. Our menu features a selection of international favourites, prepared with fresh, local ingredients and infused with the warmth and spices that Rajasthan is known for.

At Callisto, we bridge the gap between international flavours and local traditions, creating a truly unique and unforgettable dining experience.

NIBBLES / BAR BITES

FRIES (PERI PERI / TRUFFLE PARMESAN / LOADED)	295/375/425
THAI PEANUT AND BASIL CHAAT	295
CRISPY VEGGIES SALT AND PEPPER	375
SPICY LOTUS ROOT STIR FRY WITH ROASTED CASHEW	425
CALLISTO ATOMIC NACHOS WITH 3 CHEESE AND SALSA	475
ZA'ATAR AND LEMON SPIKED TURKISH MANAKISH WITH CHILLI MAYO	525
TRES FROMAGE CHEESE CHILLI TOAST WITH MINT AND SRIRACHA MAYO	425
AVOCADO GUAC ON GARLIC TOAST WITH CHILLI JAM	425
MEDITERRANEAN HUMMUS TRIO WITH PITA AND LAVASH	475
PERI PERI GRILLED COTTAGE CHEESE WITH CREAMED GARLIC HUMMUS AND GUACAMOLE	475
ITALIAN GNOCCHI WITH PESTO SAGE BUTTER AND VEGGIES	525
CRISPY GINGER NORI CHICKEN WITH SESAME SWEET CHILI JAM	525
PERI PERI ROAST CHICKEN WITH CREAMED GARLIC HUMMUS	575
TEMPURA PRAWNS WITH KEWPIE LEMON MAYO	695
CALLISTO 65 (PANEER / CHICKEN / FISH)	545/575/575
PRAWN POPCORN WITH CORIANDER AND RAJASTHANI GARLIC CHUTNEY	645

SOUPS

CHARRED TOMATO MINESTRONE	295
TAMATAR PUDINA SHORBA	295
SESAME CANTONESE NOODLES SOUP	295
MANCHOW	295
HOT AND SOUR	295
TRUFFLE VERDURE CAPPUCCINO	325
THAI COCONUT SOUP WITH KAFIR LIME	325
(ADD-ON: CHICKEN 60, PRAWNS 90)	

SALADS

CLASSIC CAESAR SALAD WITH SMOKED DRESSING AND GARLIC CROUTONS	🟢	375
WATERMELON AND FETA WITH BALSAMIC REDUCTION	🟢	375
QUINOA FRUIT AND NUT SALAD	🟢	400
SOBA NOODLES ASIAN SLAW SALAD WITH SWEET SESAME AND TANGY THAI DRESSING (ADD-ON: CHICKEN 125, PRAWNS 175)	🟢 🍳	475
GRILLED CHICKEN SALAD	🔺	425

SUSHI

TOGARASHI SPICY AVOCADO URAMAKI ROLL	🟢 🍳	675
TEMPURA VEG CRUNCHY MAKI ROLL	🟢 🍳	675
STEWED TOFU AND SHIITAKE ROLL WITH CUCUMBER	🟢 🍳	675
PHILADELPHIA CHEESE AND CHICKEN FUTOMAKI	🔺	695
SMOKED MISO SALMON AND CREAM CHEESE URAMAKI ROLL	🔺	725

DIMSOMS / GYOZA

TRUFFLE MUSHROOM GYOZA	🟢 🍳	525
CHICKEN AND SCALLION GYOZA	🔺	575

FROM TANDOOR

TANDOORI PANEER TIKKA WITH CHIPOTLE AIOLI	🟢 🍳	545
KASUNDI MALAI PANEER WITH TOMATO PACHADI (CHOICE OF CHICKEN 575, PRAWNS 695)	🟢 🍳 🔺	545
TRUFFLE PANEER TIMBALE WITH SPICY CILANTRO AIOLI	🟢	575
TANDOORI SOYA CHAAP WITH OLIVE SALSA AND ASH AIOLI	🟢 🍳	575

TANDOORI CHICKEN TIKKA WITH GARLIC BANJARA AIOLI ▲	575
BURNT GARLIC CHICKEN TIKKA WITH SMOKED TOMATO PACHADI ▲	575
MALAI PARMESAN CHICKEN TIKKA WITH OLIVE SALSA ▲👤	595
RAJASTHANI FISH TIKKA ▲	645

CONTEMPORARY HERITAGE

CHEF HIMANIL X CHEF QURESHI

RAJMA GALAWAT WITH PHILADELPHIA CHEESE ●	525
DAHI AND SMOKED CHEESE KEBAB WITH SPICY TOMATO RELISH ●	525
TRUFFLE MUSHROOM AND THYME GALAUTI WITH SHEERMAL ●	595
NAAN & TAANG (PERI PERI ROASTED LEG OF CHICKEN ON TOP OF CHEESE GARLIC NAAN) ▲	525
BHATTI DA MURG WITH SPICY MINT AIOLI ▲	575
CLASSIC LAMB GALAWAT WITH SHEERMAL ▲	675
TURKISH ONE FEET MUTTON SEEKH WITH MAWA NAAN AND SMOKED TOMATO SALSA ▲	675
PEELI MIRCH AUR NIMBU WALE JHEENGE WITH JAPANESE MAYO ▲	695














PASTA

AGLIO-E-OLIO PEPRONCINO WITH BASIL OIL ●	425
BASIL PESTO EMULSION WITH PARMESAN AND OLIVE SALSA ●	445
SPICY SMOKED ARRABIATA WITH TOASTED PINE NUTS AND OLIVES ●	445
CREAMY ALFREDO WITH FOREST MUSHROOM PUREE ●	475
CREATE YOUR OWN	
ARRABIATA / "3" CHEESE ALFREDO / SALSA ROSSA / CREAMY PESTO ●	445
PENNE / SPHAGHETTI / FETTUCINI ●	445
(ADD-ON: GRILLED VEGETABLE 75, CHICKEN 125, PRAWNS 175)	

RISOTTO






GREEN PEAS THYME AND MINT RISOTTO	 	425
PARMA ROSA AND BASIL RISOTTO	 	445
TRUFFLE MUSHROOM RISOTTO WITH THYME	 	475
TUSCAN SEAFOOD RISOTTO WITH SAFFRON BUTTER		575
(ADD ON: CHICKEN 125, PRAWNS 175)		

PIZZA





















CLASSIC MARGHARITA WITH SUNDRIED TOMATO	 	475
PANEER TIKKA PIZZA	 	525
ROASTED MUSHROOM, CORN, OLIVES, FETA AND PINE NUT	 	545
QUATTRO FORMAGGI PIZZA	 	595
ARTICHOKE AND TRUFFLE WITH CONFIT GARLIC AND PEPPERS	 	645
POT OVEN ROASTED CHICKEN TIKKA PIZZA WITH PICKLED ONION		625
SALAMI MILANO (LAMB) WITH ARUGULA AND RAISIN		675
BUTTER PULLED CHICKEN WITH PESTO OLIVES AND MUSHROOM		695

ASIAN DELIGHTS








SCHEZWAN PEPPER AND GARLIC NOODLES	 	345
BURNT BUTTER AND GARLIC RICE		375
EXOTIC VEG LO MEIN		395
SPICY STIR FRIED KUNG PAO PANEER	 	495
FRIED RICE	  	375 / 475
PAD THAI NOODLES WITH ASIAN VEG AND CRISPY COTTAGE CHEESE	 	545
CHOICE OF THAI GREEN CURRY WITH JASMIN BASIL RICE (VEG / CHICKEN / PRAWN)	  	495 / 595 / 745

BARBEQUE CHICKEN WINGS 	545
SPICY STIR FRIED KUNG PAO CHICKEN WITH BASIL AND PEANUTS 	575
GARLIC CHICKEN PEPPER NOODLE BOWL 	595
PAD THAI NOODLE BOWL WITH CHICKEN / PRAWN 	645 / 695
TERIYAKI SALMON WITH EDAMAME DONBURI AND CRISPY LEEKS 	895





INDIAN MAINS - VEG

SOOKHE JEERA HING ALOO AND GOBHI 	345
BURNT GARLIC DAL TADKA  	345
DAL MURADABADI  	395
DAL MAKHNI  	425
CHEESY ONION PAKORHA KADHI 	475
SMOKED TOMATO PANEER KURCHAN  	525
ALOO BUKHARA KOFTA CURRY  	525
GATTE KI SUBZI WITH KADHI CHEESE KACHORI   	525
TRUFFLE KALI MIRI PANEER 	575
CHOICE OF CLASSIC PANEER (TIKKA MASALA / LEHSUNI PALAK / KHATTA PYAZ / MAKHNI DHUNGAR) 	575
SURAT SPECIAL BAKED CHEESE MASALA GRATIN   	575

INDIAN MAINS - NON VEG

MURGH CHETTINAD 	625
CHOICE OF CLASSIC CHICKEN (TIKKA MASALA / LEHSUNI PALAK / KHATTA PYAZ / MAKHNI DHUNGAR) 	625
SEV TAMATAR MACCHLI CURRY 	645
AWADHI DUM KA GOSHT  	675
RED WINE FLAMBEED LAAL MAAS  	695



BIRYANIS AND RICE

STEAMED RICE 	295
JEERA RICE 	345
JASMINE BASIL RICE 	375
AWADH VEG DUM BIRYANI 	545
DUM MURGH TIKKA BIRYANI 	595
MUTTON BOTTI BIRYANI  	695

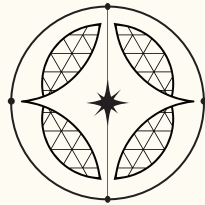
BREADS AND ACCOMPANIMENTS

TANDOORI ROTI	75
NAAN (BUTTER / GARLIC)	75 / 115
MISSI ROTI	115
PARANTHA (LACHHA / PUDINA / LEHSUNI MIRCH)	145
CHEESE GARLIC NAAN	155
ASSORTED BREADS BASKET (TANDOORI ROTI, BUTTER NAAN, MISSI ROTI, PARANTHA)	375

DESSERTS

CHOICE OF HOME MADE ICE-CREAM	295
CHOCOLATE PANNA COTTA 	345
YING AND YAN CHEESECAKE WITH CHOCOLATE DUO AND SALTED CARAMEL EMULSION	445
TIRAMISU	475
CITRUS AND KHASKHAS TRES LECHES WITH SAFFRON MERINGUE 	525
PULL ME UP BROWNIE WITH HAZLENUT GIANDUJA GANCHE AND FLORENTINE	575

indulge your senses!



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BEHIND CELEBRATION MALL, UDAIPUR (RAJ.)

■ VEGETARIAN ▲ NON VEGETARIAN ● JAIN FOOD 🍳 EGGLESS 🌱 VEGAN 👨‍🍳 CHEF'S SPECIAL