

### J60 ROOFTOP RESTAURANT



#### INDIAN VEGETARIAN CUISINE

J60 Suites, Rooftop Ashok Vihar, Phase - 1, New Delhi - 110 052

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## BREAKFAST

Indulge in our exquisite breakfast, where every dish is a symphony of traditional flavors and gourmet elegance.

Aloo Paratha with Dahi - 2 Pcs	175
"Warm, flaky Aloo Paratha stuffed with spiced potatoes,	
served with creamy Dahi for a perfect start to your day."	
Onion Paratha with Dahi - 2 Pcs	175
"Crispy Onion Paratha filled with caramelized onions,	
paired with refreshing Dahi for a savory morning treat."	
Paneer Paratha with Dahi - 2 Pcs	200
"Fluffy Paneer Paratha infused with rich paneer, complemented	
by smooth Dahi for a satisfying breakfast experience."	
Mix Veg Paratha with Dahi - 2 Pcs	200
"Delight in our Mix Veg Paratha, brimming with a	
medley of vegetables, and served with cool, tangy Dahi."	
Veg Grilled Sandwich - 4 Pcs	200
"A gourmet Veg Grilled Sandwich with perfectly crisped	
bread and a flavorful blend of fresh vegetables and cheeses."	
Puri Bhaji	175
"Light, airy Puri paired with a spicy, aromatic Bhaji, creating a delightful combination of textures and flavors."	
Poha	150
"Fluffy, golden Poha, lightly spiced and garnished with fresh	
herbs for a comforting and invigorating start to your day."	



# SOUPS

Savor our artisanal soups, where each bowl combines luxurious flavors and wholesome ingredients for a truly comforting experience.

Sweet Corn Soup	149
"Creamy Sweet Corn Soup with tender kernels and a hint of	
sweetness, offering a velvety and soothing start to your meal."	
Hot & Sour Soup	149
"A perfect balance of spicy and tangy, our Hot & Sour Soup	
features vibrant flavors and a warming, savory broth."	
Tomato Soup	149
"Rich and velvety Tomato Soup, simmered to perfection with	1/
ripe tomatoes and subtle herbs for an elegant touch."	
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Mushroom Soup	200
"Earthy and indulgent Mushroom Soup, crafted with a blend of	
fresh mushrooms and aromatic seasonings for a refined taste."	
Manchow Soup	149
"Bold and zesty Manchow Soup, combining crisp vegetables	
and a spicy, flavorful broth for an invigorating experience."	



## ORIENTAL DISHES

"Delight in our Oriental dishes, where vibrant flavors and traditional ingredients transport you to the heart of Eastern cuisine."

Steamed Vegetables	180
"Steamed seasonal vegetables that preserve their vibrant colors and crunch, lightly seasoned for a fresh taste."	
Stir Fried Vegetables	220
"Crisp vegetables stir-fried with ginger and garlic in light soy sauce for a flavorful crunch."	
Chilly Paneer	349
"Savory paneer cubes stir-fried with bell peppers and onions in a bold chili sauce for a perfect balance of spice and richness."	
Honey Chilli Potato	200
Golden, crispy potato wedges coated in a sweet and spicy noney chili sauce for a crunchy, flavorful bite."	
Chilly Mushroom (Seasonal)	279
"Tender mushrooms sautéed in zesty chili sauce, with bell peppers and onions for added spice and flavor."	
Veg Manchurian	199
"Flavorful vegetable balls in a tangy chili sauce, tossed with vibrant bell peppers and onions."	
Veg Noodles	179
"Stir-fried noodles with colorful vegetables, infused with aromatic spices for a deliciously satisfying dish."	
Veg Fried Rice	249
"Fluffy rice sautéed with fresh vegetables and soy sauce for a savory, comforting experience."	
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# TANDOORI SNACKS

Experience the essence of traditional tandoori with our expertly grilled snacks, each offering a perfect blend of smoky char and aromatic spices.

Paneer Tikka	299
"Succulent Paneer Tikka, marinated in a blend of aromatic spices and grilled to perfection, delivering a smoky, savory delight."	
Paneer Malai Tikka	349
"Luxuriously tender Paneer Malai Tikka, bathed in a creamy marinade and grilled to create a rich, melt-in-your-mouth experience."	
Paneer Afghani Tikka	349
"Paneer Afghani Tikka, featuring a subtly spiced, creamy	
marinade and a hint of charred smokiness for an exotic touch."	
Soya Chaap	249
"Grilled Soya Chaap with a flavorful marinade, offering a satisfying blend of spices and a tantalizing smoky aroma."	
Malai Chaap	299
"Delicately spiced Malai Chaap, marinated in a rich, creamy blend	
and grilled to perfection for a tender and flavorful treat."	
Mushroom Tikka	299
"Marinated Mushroom Tikka with a vibrant mix of spices, grilled	
to a smoky finish and offering a robust, earthy flavor."	



## SNACKS

Delight in our gourmet snacks, where each bite offers a harmonious blend of traditional flavors and sophisticated tastes.

Veg Pakora	150
"Crispy Veg Pakora, featuring an assortment of fresh vegetables dipped in a spiced batter and fried to a golden perfection."	
Paneer Pakora	199
"Golden Paneer Pakora, with tender paneer enveloped in a spiced, crispy coating for a perfect snack experience."	
Peanut Masala	150
"Crunchy Peanut Masala, seasoned with a blend of spices for a flavorful, crunchy snack that's simply irresistible."	
Dahi ke Shole	249
"Delicate Dahi ke Shole, offering spiced yogurt dumplings with a crispy exterior and a creamy, tangy center."	
Dahi Kebab	279
"Luxurious Dahi Kebab, combining creamy yogurt and spices to create tender, flavorful kebabs with a golden, crispy finish."	
Hara Bhara Kebab	275
"Flavorful Hara Bhara Kebab, packed with fresh greens and spices, grilled to a crisp perfection for a wholesome treat."	
Veg Platter	599
Enjoy a sumptuous Veg Platter, showcasing a vibrant assortment of our finest vegetarian dishes for a delightful and varied	



# RAITA & SALAD

Refresh your palate with our vibrant raitas and crisp salads, each offering a delightful burst of flavors and textures

Plain Dahi	70
"Smooth and creamy Plain Dahi, offering a refreshing and cool complement to any meal."	
Mix Veg Raita	150
"Chilled Mix Veg Raita, combining a medley of fresh vegetables with creamy yogurt and aromatic spices for a refreshing side."	
Boondi Raita	150
"Delicate Boondi Raita, where crispy boondi is immersed in cool, seasoned yogurt for a perfect blend of textures and flavors."	
Green Salad	120
"Crisp Green Salad, featuring a vibrant mix of fresh greens and vegetables, dressed lightly for a refreshing, healthy start."	
Plain Papad - 2 Pcs	60
"Crispy Plain Papad, perfectly roasted to a delicate crunch,	
ideal for adding a subtle, savory touch to your meal."	
Masala Papad - 2 Pcs	100
"Flavorful Masala Papad, topped with a zesty blend of spices and	
herbs for a crunchy, spicy treat that enhances any dish."	



# DAL & SUBZI

Enjoy our rich Dal and Subzi, blending hearty flavors with wholesome ingredients for a comforting meal.

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Dal Makhni	249
"Rich and creamy Dal Makhni, simmered to perfection with a	
blend of spices and buttery goodness."	
Yellow Dal Tadka	195
"Flavorful Yellow Dal Tadka, cooked with a tempering of spices and	
herbs for a comforting, aromatic experience."	
Mix Vegetable Jalfrezi	249
"Vibrant Mix Vegetable Jalfrezi, featuring a medley of fresh	
vegetables in a tangy, spiced sauce."	
Gobhi Masala	200
Gobhi Masala "Tender Gobhi Masala, with cauliflower cooked in a spiced,	200
	200
"Tender Gobhi Masala, with cauliflower cooked in a spiced, savory sauce for a delightful flavor."	
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# DAL & SUBZI

Enjoy our rich Dal and Subzi, blending hearty flavors with wholesome ingredients for a comforting meal.

Bhindi Masala (Seasonal)	200
"Tender bhindi cooked in a spiced, tangy masala, offering a deliciously balanced and flavorful dish."	
Kadhi	200
"Creamy Kadhi, featuring a rich, spiced yogurt-based curry with delicate gram flour dumplings."	
Pindi Chole	249
"Hearty Chole, with tender chickpeas simmered in a robust, spiced tomato gravy for a classic flavor."	
Rajma "Comforting Rajma, with kidney beans cooked in a flavorful, spiced tomato sauce for a hearty dish."	249
Baingan ka Bharta	200
"Smoky Baingan ka Bharta, with roasted eggplant blended into a spiced, savory mash for a comforting taste."	
Sarson Da Saag (Seasonal)	200
"Rich Sarson Da Saag, with mustard greens slow-cooked in spices for a hearty, comforting flavor."	
Palak Paneer (Seasonal)	200
"Creamy Palak Paneer, with tender paneer cubes immersed in a smooth, spiced spinach gravy."	



## PANEER DISHES

Indulge in our paneer creations, where each dish features succulent paneer in rich, flavorful sauces for a luxurious dining experience.

Shahi Paneer	259
"Sumptuous Shahi Paneer, with tender paneer cubes simmered in a rich, creamy royal gravy for an opulent treat."	
	5 - 6
Kadhai Paneer	259
"Spicy Kadhai Paneer, featuring paneer and bell peppers cooked in a vibrant, aromatic masala for a flavorful delight."	
Paneer Butter Masala	279
"Luxurious Paneer Butter Masala, where soft paneer is enveloped in a smooth, buttery tomato sauce for an indulgent flavor."	
Paneer Do Pyaza	279
"Flavorful Paneer Do Pyaza, with succulent paneer and a generous amount of onions in a savory, spiced gravy."	
Paneer Lababdar	279
"Rich Paneer Lababdar, combining paneer in a creamy, spiced tomato sauce for a comforting and delectable dish."	
Paneer Tikka Masala	299
"Exquisite Paneer Tikka Masala, featuring grilled paneer pieces in a robust, spiced tomato sauce for a satisfying meal."	
Paneer Bhurji	349
"Savory Paneer Bhurji, with crumbled paneer sautéed with onions, tomatoes, and spices for a flavorful and hearty dish."	



# NAAN & BREADS

Explore our selection of naan and breads, each freshly baked to perfection and designed to complement your meal with warm, comforting flavors.

Plain Tawa Roti	20
"Soft and wholesome Plain Tawa Roti, freshly cooked on the tawa for a simple yet satisfying accompaniment."	
Butter Tawa Roti	25
"Buttery Tawa Roti, brushed with a generous layer of melted butter for a rich, delicious touch."	
Tandoori Roti	30
"Charred and crispy Tandoori Roti, baked in a traditional tandoor for an authentic, smoky flavor."	
Butter Tandoori Roti	35
"Soft, flaky, and brushed with creamy butter, this Tandoori Roti is a rich complement to any dish."	
Plain/Butter Naan	55
"Soft and fluffy Plain Naan, leavened to perfection and lightly baked for a warm, tender delight."	
Garlic Naan	75
"Aromatic Garlic Naan, infused with roasted garlic and herbs for a flavorful, savory bread."	
Missi Roti	49
"Flavorful Missi Roti, crafted from a blend of wheat and gram flour with aromatic spices for a hearty, textured bread."	



## NAAN & BREADS

Explore our selection of naan and breads, each freshly baked to perfection and designed to complement your meal with warm, comforting flavors.

Lachha Paratha	75
"Crispy Lachha Paratha, layered and toasted to a flaky perfection, offering a delightful texture and taste."	
Puri (2 pcs)	40
"Crispy, puffed puris, deep-fried to a golden brown, perfect for pairing with curries and chutneys."	
Makki Di Roti (Seasonal)	60
"Golden Makki Di Roti, a rustic cornmeal flatbread, perfectly paired with hearty curries."	
Bedmi (2 pcs)	60
"Spiced, deep-fried flatbreads with a crispy exterior and soft interior, traditionally served with aloo sabzi."	
Aloo Kulcha	125
"Soft, leavened bread stuffed with spiced mashed potatoes, delivering a flavorful and comforting bite."	
Onion Kulcha	125
"Fluffy, leavened bread topped with caramelized onions and seasoned with aromatic spices for a savory treat."	
Aloo Pyaaz Kulcha	125
"Fluffy, leavened bread stuffed with spiced mashed potatoes and caramelized onions, offering a rich and savory experience."	ĺ



# RICE & PULAO

Savor our fragrant rice and pulao, each dish offering a blend of aromatic spices and perfectly cooked grains for a comforting and flavorful experience.

Plain Rice	90
"Fluffy Plain Rice, steamed to perfection and serving as a	
versatile base for any accompaniment."	
Jeera Rice	150
"Aromatic Jeera Rice, seasoned with cumin seeds and spices for a	
simple yet flavorful side dish."	
Veg Pulao	250
"Fragrant Veg Pulao, featuring a medley of fresh vegetables and	
aromatic spices for a colorful and satisfying dish."	
Peas Pulao	250
"Delicate Peas Pulao, with tender peas and basmati rice cooked	
"Delicate Peas Pulao, with tender peas and basmati rice cooked together in a subtly spiced blend."	
together in a subtly spiced blend."	
	299
together in a subtly spiced blend."	299
Paneer Pulao	299
Paneer Pulao  "Rich Paneer Pulao, combining succulent paneer with fragrant rice	299
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Paneer Pulao  "Rich Paneer Pulao, combining succulent paneer with fragrant rice and a blend of spices for a hearty, flavorful meal."	

# BEVERAGES

Refresh and indulge with our curated selection of beverages, each crafted to complement your meal with unique and invigorating flavors.

Black/Green Tea (Hot)	30
Masala Milk Tea (Hot)	40
Coffee	49
Seasonal Juice	99
Ask the staff for available options	
Soft Drinks	MRP
Coke, Sprite, Fanta, Limca	
Fresh Lime Soda	80
Mineral Water	30
Sweet Lassi	120
Plain Lassi	70