

NOT JUST FOOD,
AN INSTANT ICEBREAKER

SOUL OF THE MOMENT



FOOD MENU



At Soul, we cook like playlists on shuffle - a little bit of everything, & all the right mood. A modern multi-cuisine rooftop bistro & lounge plays a culinary mixtape of the flavours with lavish spreads, authentic Indian flavours that wake up your taste pallets, slurp-worthy soulful Asian bowls, Italian swirls in sauce & sass and a Mexican mood does salsa on your tongue along with Chinese that feels like it wok'd straight out of a midnight food fantasy and countless courses. Our signature palates, house-made elements, & indulgent desserts like Tiramisu, Tres Leches and more are crafted for connoisseurs of taste & trends.

At Soul, the view's just a teaser—the real action happens on your plate.

Of all the bistros & lounges in the world, you walked into ours

now that's **what we**
call a **SOUL**
connection

All Day BREAKFAST

(Timings: 8 AM - 7 PM)

Eggscellent Choices

 **Mediterranean Omelette** 450
Feta cheese topped on grilled veggies with medi herbs & 2 whole eggs served with toast, hash browns, butter, homemade preserve 

Soul-Satisfying Bhurjee 450
Highway style bhurjee with 3 eggs & Akuri spices, butter smothered pav 

Andaas Apna Apna 450
Eggs your way - scrambled / half fry / mushroom & cheese / masala / cheese omelette / railway station omelette, served with toast, hash browns, butter, homemade preserve 

Desi Mom Style Breakfast

Poori Aloo Nashta 450
Pories served with spicy & tangy potato curry along with achaar, choice of tea / coffee 

Choice of Parantha 450
Aloo-pyaaz / Aloo / Paneer served with pickle, dahi, tea / coffee  Jain option available

Uttapam 450
Thick savory pan cake-like dish from South India batter of rice and urad dal 

Angrezi Nashta

Choices of Pancakes 500
Chocolate / blueberry / classic served with whipped cream & fresh fruits   Jain option available

Avocado Toast 500
Sliced avocado, chopped onion, red thai chilly, cherry sun-dried   Jain option available

Fresh Fruit Platter 400
3 types of fresh seasonal cut fruits  

Grilled Vegetables 450
Mix of English vegetables served with sour dough bread 

Assorted Bread Basket 300
Sundried pesto sourdough, French baguette, brown and white bread served with butter jam honey  

Cold-Pressed Seasonal Fruit Juice 250
Ask your server for options  

Soup

Add Chicken @100

Minestrone Soup 400
Tomato sauce, mix vegetables & cut off pasta served with bread    Jain option available

Sabka Manchow 400
Manchow soup with crisp veggies, garlic-ginger kick, and crunchy fried noodle  

Tibetan Thukpa 400
Spicy vegetable broth with wonton & Tibetan spices  

Cream of Broccoli 400
Oven roasted broccoli touch of cream top on truffle oil & served with bread   

Cream of Truffle 400
Roasted mushroom added cream, topped with truffle oil served with bread   

Prices are 18% tax inclusive, We levy 5% service charge.

Salads

Add Chicken @100

Crumbed Feta Ala Greek 455

Classic Greek salad, olives, lettuce, feta cheese, cucumber, bell peppers, lime vinaigrette   Jain option available

Classic Caesar 455

Iceberg, Caesar dressing, croutons   Jain option available

Beetroot and Brie Salad 480

Rocket leaf, green apple slice, fried brie mixed well with honey mustard dressing  

Sharing is Caring (Soul platters)

Falafel Platter 730

Falafel, classic hummus, chilli hummus, pita bread, pickle  

Chole Kulche Platter 710

The North Indian power couple you can't resist, spicy, tangy, and soul-satisfying chickpea curry served alongside crisp Amritsari kulchas  

Dal Makhani & Laccha Parantha Platter 710

Creamy, smoky dal makhani that's slow-cooked to perfection, served alongside a golden, flaky laccha parantha with layers that melt in your mouth  

Butter Chicken with Lachha Parantha 730

Tender chicken simmered in creamy tomato gravy, served with flaky, butter-layered parantha  

Chakna Tiffin (Choose Any 2)

Masala Peanut



Fryums



Theke Wali Masala Namkeen



Teekha Sprout



Crispy Kabuli Chana Chaat



Flavours That Speak to Your Soul



Prices are 18% tax inclusive, We levy 5% service charge.

Chinese Bhel	490
Nothing comes from China, not even the chef  	
Hunan Style Mushroom	510
Spicy crispy mushrooms tossed with dry red chillies   	
Mushroom Masala Mint	550
Char-Grilled Mushroom tossed in fresh mint & special Indian spices, served with masala onions   	
Achari Masala Chaap	550
Hung curd marinated chaap layered with bold Achari flavours   	
Loaded / Unloaded Fries	350/330/300
Fries your way, choose from cheese loaded / peri peri / classic salted 	
Cheese Garlic Bread	500
Herb butter toasted & loaded with mozzarella, sundried tomato, chilli & love called cheese  	
 Crispy Cauliflower Bites	510
Batter fried cauliflower with spicy sauce   	
Lentil Vada Teekha	600
Golden roasted lentil vada glazed in aromatic Indian masala  	
 Chicken Koliwada Popcorn	580
Spicy fried crisp chicken bites with curry leaves and spicy masala  	
Spiced Chicken with Hummus	620
Peri peri roasted chicken chunks served over smooth hummus    served with baby naan	
 Hot Chicken Wings 6pcs	620
Hot sriracha sauce, mix of tabasco sauce with mix of italian herbs served with sour creme  	
Assorted Pesto & Sourdough	580
Homemade basil pesto, homemade sun-dried pesto with mascarpone cheese served with sourdough bread   	
Zucchini Fries	380
Sliced zucchini, mix of peri peri seasoning served with harissa sour sauce 	
Avocado Sushi	680
Fresh rolls with your pick of avocado & mix veggies or chicken, served with soy & wasabi     Add Chicken @100	
Lotus with Korean Kimchi Tacos	480
Fried crispy lotus, gochujang korean kimchi, served leek pepper dip  	
Malai Soya Chaap	550
Silky cream - marinated soya chaap infused with delicate Indian spices  	
Walnut Plum with Puff	570
Freshly baked crispy puff stuffed with plum, topped with mascarpone & coleslaw   	
Rice Papad with Pulled Chicken	580
Crispy rice papad with pulled sriracha Tabasco chicken & coleslaw   	

KEBABS *by Soul*

Philly Cheese & Golden Garlic Paneer Tikka

Overnight marinated paneer with creamy Philadelphia cheese & fried garlic   

570

Mushroom Galouti

Creamy mushroom patè with a medley of Indian spices cooked to perfection  

560

Malaysian Spiced Paneer Tikka

Spices from the Malay region perfectly blended into Indian tradition in a paneer tikka   

560

Old School Chicken Tikka

It needs no description, just a no-brainer OG tikka, LOL   

600

Dahi Ke Kebab Our Style

Aam ka chunda stuffed in creamy, tangy yogurt kebab   

560

Podi Masala Chicken Tikka

Why should idly have all the fun? Chicken, too, tastes amazing with ghee & podi   

610

Veg Seekh with House Special Salsa

Our tandoori roasted pineapple chutney is a game changer with this kebab   

540

Amritsari Fish

Crispy fried fish that is drenched in a batter made by Punjabissssss  

780

Jalapeno & Olive Chicken Tikka

A fusion of flavours that we think works pretty well   

630

Classic Paneer Tikka

The OG paneer tikka with spicy yoghurt marinade   

550

Jama-Style Mutton Seekh

The recipe is rooted in the tradition of Delhi 6   

710

Kulcha Bar *(Served with Dal Makhani / Chicken Tikka Masala)*

Must try

Jalapeno & Cheese Kulcha, Mustard Butter 680/730

Butter-smothered kulcha stuffed with cheddar, cottage cheese & jalapeno with a special mustard butter made in-house  

Must try

Mushroom & Olive Kulcha, Parmesan Garlic Butter 680/730

Cheese & mushroom are a match made in heaven; thus, we stuffed it in a Kulcha, too, served with a fantastic butter  

Yukon Gold & Onion Kulcha, Chilli Butter 680/730

A special variety of potato that has the perfect texture to be mashed & stuffed along with onion to give the ultimate satisfaction with that desi mirch ka butter  



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BaoBaby & Dimsum

Gochujang Paneer	690
That lovely sweet pepper sauce tossed cottage cheese with perfect crunchy Asian veg & kewpie mayo 🌱🍱🍴	
Kung Pao Mushroom	690
Spicy crunchy mushrooms with nuts and veggies 🌱🍱🍴	
Soul Crispy Chicken	720
Double fried chicken for that perfect crunch and medley of Asian veggies 🍱🍴🍴	
Classic Dimsum	500
Soft, steamed dumplings filled with fresh, seasonal vegetables, served with a light soy dip. 🌱🍱	
Cheese Mushroom Garlic Dimsum	530
Steamed dumplings stuffed with a savory blend of mushrooms, garlic, and melted cheese. 🌱🍱	
Classic Dimsum Chicken	580
Tender steamed dumplings filled with seasoned chicken, served with a light soy dipping sauce. 🍱🍴🍴	
Dimsum (Truffle Edamame)	580
Fresh truffle oil and button mushrooms, served with a spicy dip 🍱	

Sandwich Supremacy (Timings: 8 AM - 7 PM)

Soul High Club Veg	480
Layered with fresh veggies, cheese, and a slather of mayo, this triple-decker beauty is all about stacked satisfaction 🌱🍱🍴 Join option available	
Soul High Club Non-veg	540
Juicy grilled chicken, a perfectly fried egg, fresh veggies, cheese, and a generous swipe of creamy mayo, layered between golden-toasted bread slices 🍱🍴🍴	
Coleslaw Sandwich	450
Mix of vegetables soaked in vinegar dressing home made sauce served with peri peri vedges 🌱🍱	
 Italian Grandma's Favourite	540
The nonna-approved flavour bomb, a rustic beauty, layers creamy fresh mozzarella, zesty pesto, peppery arugula, sun-dried tomatoes, juicy pomodoro, and a tangy balsamic reduction 🌱🍱	

Google
review?



More like a five-star
love letter to Soul!

Follow us for more

Prices are 18% tax inclusive, We levy 5% service charge.

Soul PIZZA Counter



Classic Margherita.....680

San Marzano sauce, fresh basil, fresh mozzarella, parmesan



Paneer Tikka & Pepper..... 780

San Marzano sauce, spicy paneer, crunchy bell pepper, tandoori mayo, mozzarella cheese, jalapeño, parmesan



Hot Burrata Pizza 780

San Marzano sauce, roasted bell pepper, hot sauce in burrata cheese, topped with parmesan cheese & olive oil



Exotica 810

Artichoke, exotic vegetables, mozzarella, San Marzano sauce, basil oil, jalapeno, parmesan



Chicken Tikka & Cheddar.....790

Tandoor roasted chicken tikka, yellow cheddar, San Marzano sauce, mozzarella, red chilli



Puff Pizza730/830/880 (Veg/Chicken/Lamb)

Fresh mozzarella, tomato romesco sauce, and Indian-flavoured cottage cheese topped with parmesan and olive oil



Soul Signature Pizza 780

Pesto, white sauce, sundried tomato, cottage cheese, basil, mozzarella, chilli oil, confit garlic, cherry tomato, parmesan

Choice of Pizza Base -
Neapolitan or Puff

Prices are 18% tax inclusive, We levy 5% service charge.

Substantial Pastas

Choose Your Pasta Shape -
Penne / Spaghetti / Fettuccine

Add Chicken @100

Soul Spicy AOP	600
Garlic, EVOO, basil, sundried tomato, pepperoncino, parmesan  	
Arrabbiata	630
Penne, tomato concassè, pepperoncino, parmesan, basil, veggies  	
Basil Pesto	630
Fresh basil blended with garlic, pine nuts, Parmesan, and olive oil for a vibrant, aromatic sauce.  	
Alfredo	630
Penne, bechamel, EVOO, parmesan, fresh basil, nuts  	
Parma Rosa	630
Penne, tomato concassè, bechamel, pepperoncino, parmesan, basil, veggies  	

Home Made Pasta

Baked Lasagna	680
Flat pasta, tomato concassè, bechamel, pepperoncino, parmesan, basil, veggies  	
Classic Mac & Cheese	680
Macaroni pasta, bechamel, cheddar, parmesan  	
Panzerotti	730
Stuffed with spinach & ricotta cheese, served with romesco harissa sauce, served with sourdough bread  	
Panzerotti Confit BBQ Jelly	750
Homemade pasta pockets filled with savory confit, tossed in a smoky BBQ jelly sauce.   	

Add Chicken @100

Soul Roll Bar

Paneer Tikka Roll	490
Classic roll with paneer tikka, crunchy veg, street style sauces  	
Aslam Chicken Tikka Roll	540
From old Delhi, buttered tandoori chicken with pickled onions & eggs   	
Chicken Shawarma Roll	580
Succulent roasted chicken with hummus and garlic aioli wrapped in tortilla bread  	
Falafel Roll	490
Chickpea fried crostini mix in tzatziki hummus & fresh lettuce wrapped with Arabic pickle  	

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• Soul • Signature Indian

Dal Tadka 460

This humble yellow lentil dish gets a dramatic makeover with a sizzling tempering of ghee, garlic, cumin, and red chilies that crackle their way straight into your heart   Jain option available

Dal Makhani 580

Smoky, silky, and sinfully satisfying, it's the kind of dish that doesn't just show up—it makes an entrance, turning every bite into a slow dance of flavor  

Dal Fry 440

The bold, no-nonsense cousin in the dal family, made with toor dal and amped up with onions, tomatoes, green chilies, and a fiery tadka   Jain option available

Punjabi Chole 500

Dark, rich, and unapologetically robust, Chole doesn't just sit on the plate it takes over with a burst of tang, heat, and soul  

Cheese Butter Masala 625

It's comfort food turned couture bold, buttery, and begging to be scooped up with naan as you mean it. Think paneer's sassier, cheesier sibling who knows how to steal the spotlight  

Mushroom Matar 550

This earthy, comforting combo of tender mushrooms and sweet green peas simmer in a subtly spiced onion-tomato gravy that's all about depth and balance  

Lehsuni Palak Paneer 560

The green goddess of Indian cuisine! Creamy spinach meets soft, pillowy paneer cubes in a dish that's as nourishing as it is indulgent added with the goodness of golden garlic for that umami hint  

Best Seller

Paneer Makkhanwala 560

It's less spicy, more seductive, & perfect for those who like their curries luxurious and their flavors flirtatious. Think royal comfort food with charm, elegance, and a whole lot of buttery swagger  

Jain option available

Paneer Tikka Masala 550

The fiery showstopper with a smoky soul! Grilled, spice-marinated paneer cubes take centre stage in a bold, creamy tomato gravy that's equal parts heat and heart  

Mix Veg Masala 460

Colorful medley of veggies all coming together in a spiced, tangy gravy that's got depth, drama, and just the right amount of chaos  

Mushroom Tikka Lababdar 575

Char-grilled, spice-marinated mushrooms dive into a rich, creamy, and slightly tangy tomato-cashew gravy that's bold, buttery, and full of drama  

Dum Aloo 515

This dish is all about depth where every bite is infused with bold flavors thanks to that magical 'dum' technique  

Best Seller

Daryaganj Ka Butter Chicken 700

It's smoky, buttery, and slightly sweet. This isn't just butter chicken, it's The butter chicken the gold standard that generations have swooned over, with every bite telling a story of culinary heritage and timeless flavor  

Must Try

Chicken Tikka Masala 680

The global heartthrob of Indian cuisine. Juicy, marinated chicken thigh chunks are charred to perfection in the tandoor, then plunged into a rich, spiced tomato-cream gravy that's bold, smoky, and irresistible   

Kadhai Chicken 680

This dish features succulent chicken cooked with crunchy bell peppers, onions, and a freshly ground mix of rustic spices, all in a thick, fiery tomato-based gravy   

Must Try

Laas Maas 730

The fiery Rajasthani royalty of meat curries, This bold and blazing dish features tender mutton slow-cooked in a deep red chili-laced gravy, infused with garlic, whole spices, and smokiness that hits like desert heat   

Must Try

Rara Mutton Curry 755

The double trouble delight of the meat world! This Punjabi powerhouse brings you the best of both worlds: tender mutton pieces and spiced minced meat, slow-cooked together in a rich, fiery masala that's bursting with bold flavors   

Egg Curry 520

Egg curry brings the heat and the heart without breaking a sweat. It's the underdog of Indian kitchens humble, reliable, and always ready to surprise you with how good it really is  

Best Seller

Rajasthani Royal Murgh 680

Succulent chicken slow-cooked in a rich, spicy Rajasthani gravy with bold, earthy spices and a hint of smoky flavour   

Prices are 18% tax inclusive, We levy 5% service charge.

Choice of Bread

Choice of Rice

Tandoori Roti	Plain / Butter	100
Naan	Plain / Butter / Garlic / Cheese	200
Laccha Parantha	Plain / Butter / Pudina	155
Steamed		310
Jeera		320

Soul KHICHDI

Jain option available

Classic Dal Khichdi	The cozy classic that hugs you from the inside	410
Tadka Masala Khichdi	The fiery upgrade your khichdi never knew it needed	430
Lehsuni Palak Khichdi	The green goddess of khichdis with a garlicky twist	450
Burnt Garlic Chicken Khichdi	Tender chicken khichdi infused with smoky burnt garlic	450

Biryani

Served with Love and Raita, Of Course

Subz Dum Biryani	The veggie-loaded royalty of rice dishes	680
Hyderabadi Mutton Biryani	The undisputed king of spice and rice, it's not just biryani, it's a celebration in every bite—intense, indulgent, and unapologetically royal	780
Murgh Lucknowi Biryani	No fiery masalas or dramatic flair, just classy chicken, melt-in-the-mouth magic that glides onto your palate like a silk sherwani at a royal feast. It's biryani with manners, but don't be surprised if you lick your fingers anyway	730

Dessert

Tiramisu on Fire	Fresh mascarpone cheese mix of whip cream with chocolate top on coco powder & fire alcohol	480
Tres Leches	This ultra-moist Latin American delight is a sponge cake gone wild soaked in a luscious trio of milks (yes, three!), topped with airy whipped cream, and served with a side of pure joy	480
Chocolate Brownie	The ultimate chocoholic's guilty pleasure, Warning: May cause extreme joy, chocolate coma, and zero regrets	480

Prices are 18% tax inclusive, We levy 5% service charge.

Soul Signature Mocktails

450

Refreshing Kokum

Kokum Stock, Lime Juice, Ginger Ale

Passionfruit Oasis

Passionfruit, Mango, Kaffir Lime and Soda

Tropical Colada

Pineapple, Coconut Toffee, Vanilla Ice cream

Spicy Peru

Guava, Mango, Lime, Tabasco, Soda

Mocking Japan

Yuzu Puree, Lime Bitters, Ginger Ale

Cherry Punch

Cherry, Cranberry, Lime, Kaffir Lime, Triple Sec

Banta Mocktails

450

Virgin Kokum

Jamun Twister

Jaljeera

Imli Twister

Iced Teas

399

Lemon Iced Tea

Peach Iced Tea

Watermelon Iced Tea

Raspberry Iced Tea

Mocktails maybe? Something like mojito,



but with **MORALS**

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BEANERY

Hot

Espresso <i>Concentrated form of coffee</i>	150	Americano <i>Shot of espresso topped with hot water</i>	200
Cappucino <i>Coffee with a mixture of espresso & steamed foam milk</i>	250	Café Latte <i>A long milky drink with espresso & steamed milk</i>	250
Cortado <i>Espresso mixed with equal amount of warm milk</i>	270	Café Mocha <i>Mix of espresso & steamed milk flavoured with chocolate</i>	270
Vietnamese Styled Hot Coffee <i>Espresso with condensed milk</i>	280	Flat White <i>Coffee drink consisting of espresso with microfoam</i>	280
		Bellada Style Kaapi <i>Espresso with jaggery and hot water</i>	350

Cold

Iced Espresso <i>Espresso shot served with ice</i>	200	Iced Americano <i>Espresso shot with water and ice</i>	220
Iced Latte <i>Espresso with milk and ice</i>	250	Soul Iced Latte <i>Espresso served with ice and sweetened milk</i>	250
Vietnamese Iced Coffee Shaken <i>Espresso with condensed milk shaken with ice</i>	280	Soul Special Coffee Tonic <i>Espresso with elderflower and tonic water</i>	280
Coffee Tonic <i>Espresso with tonic water</i>	280	Affogato <i>Espresso served on vanilla ice cream</i>	280
Coffee Mojito <i>Mojito with a coffee twist</i>	350	Coffee Sparkling Orange <i>Espresso with orange juice and soda</i>	350
Mazagran <i>Espresso with sweet and sour blend of lime and sugar topped with sprite</i>	350	Soul House Frappe <i>Espresso blended with vanilla ice cream</i>	260
Caramel Banana Frappe <i>Espresso blended with banana, caramel and vanilla ice cream</i>	280		

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Shakes & Smoothies

Strawberry and Mint Shake	330	Mango Coconut Oats Smoothie	380
Mango and Peach Shake	330	Almond Choco Banana Smoothie	380
Chocolate and Peanut Butter Shake	330	Berry Banana Mint Smoothie	380
Caramel and Banana Shake	330		

Tea Caddy Classics

200

English Breakfast Tea	Darjeeling Tea
Lemon Tea	Chamomile Tea
Masala Tea	Jasmine and Green Tea

Aerated & Soft Beverages

Mineral Water Bottle	125	Canned Juice	150
Coke / Sprite	150	Ginger Ale / Tonic Water / Diet Coke	180
Red Bull	250		

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Soul Bistro & Lounge

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