



WORLD CUISINE



Eat



Drink



Socialize

Thank You

for having an affair with us...
we are happy to serve you 😊

PARTY @ SOCIAL AFFAIR...

We at social affair give you a reason to celebrate
We organise kitty parties, birthday parties, corporate parties
& get together on prior bookings.



PLEASE NOTE

- Govt. Taxes as applicable • Please inform if you are allergic to any particular food.
- Outside food & beverages are strictly prohibited • Free home delivery within 5km radius of the restaurant.
- For providing you a better experience every time please provides us with your valuable feedback
- All rights are reserved

T1-T8, Second Floor, Sharnam Fortune Mall, Besides Sterling Hospital
Opposite Westside, Natubhai Circle, Vadodara-390007

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Menu

WORLD CUISINE



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About Social-Affair

"Social-Affair" has a menu with an array of world cuisine in a cozy, bold and vibrant ambiance. The menu is inspired from different parts of world cuisine's specialities and will appeal to wide and varied palates.

"Social-Affair" features a cozy and elegant fine dining Restaurant and a relaxing lounge, comfortable furnishing & décor with soothing warm tones, comfy couches, fresh flowers, amazing art work and lightings, soft music & live music to keep-up the spirit. To complement the ambiance, live counter and aroma of freshly baked yummy Wood-fire Pizzas are at your service to meet all palates and a softly lit Mocktail Bar offering lighter fare exotic drinks, as well as refreshing & long-non-alcoholic offerings, to make you more at ease, just like rich feeling of home, the service will be relaxed, very friendly and correct.

"Social – Affair" the perfect place to blow off a little steam. This 'Fine-Dining, casual, upscale' eatery has everything you need to wrap up your work week & kick off your weekend. With a fully stocked refreshers and the juiciest cuisine you ever stuck a fork into, "Social – Affair", will be sure to delight.

"Social-Affair" a place where you always know you will get best of everything. We give a perception of higher value than our contemporaries through our food, service & entertainment... and that's a promise. At Social-Affair, we understand that it's the little things that make all the difference, when it comes to making our guest comfortable and all the services we offer are a reflection of that belief.

"Social-Affair" is juuuust right. Indulge in an affair. Tell your friends how your life has become so much more infinitely better because "an-affair", came into your life, and how it has helped you win friends, influence people & finally get that big raise you've been waiting on. Take it easy. Till next time... keep on "Social-Affair" ing,

SOUPS



SOUP - VEG

ITALIAN & MEXICAN

Zuppa di Pomodoro ₹150
Soup made of garden fresh tomatoes and fresh basil tenderly roasted with natural flavours.

Zuppa di Peproni e Basilico ₹150
Roasted bell pepper soup with Italian sweet basil and fresh cream.

Minestrone Della Casa ₹150
Traditional Italian soup with mixed vegetables, tiny pasta and fresh herbs..

CHINESE & THAI

Vegetable Clear Soup ₹150
A comforting and light soup prepared with mixed vegetables.

Lemon Coriander Soup ₹150
A healthy soup flavoured with fresh coriander leaves and splash of lemon juice.

Sweet Corn Soup ₹150
A comforting and healthy soup made with sweet corn and mixed vegetables.

Hot and Sour Soup ₹150
Spicy and hot soup made with mixed vegetables and mushrooms.

Manchow Soup ₹150
A delicious and filling soup made with mixed vegetables and topped with crisp fried noodles.

Tomyum Soup ₹150
Spicy and sour Thai soup made with lemongrass, kaffir lime leaves and galangal.

Thai Coconut Cream Soup ₹150
A traditional Thai soup prepared with coconut milk, kaffir lime leaves and mixed vegetables.

INDIAN

Tomato Makai Shorba ₹150
Aromatic delicately flavoured tomato soup complimenting the flavour of sweet corn.

Mulligatawny Shorba ₹150
A rich flavoured soup made of vegetable stock spiced with curry powder.



SOUP - NON VEG

ITALIAN & MEXICAN

Posole Verde di Pollo ₹170
Mexican hominy soup with chicken cubes and fresh herbs.

Zuppa di Canavese ₹170
Traditional Italian soup with smoked chicken, vegetables, parmesan cheese and fresh herbs.

Zuppa di Gambretti e Pomodori ₹190
Saffron flavoured tomato base soup with prawns and cherry tomatoes.

CHINESE & THAI

Chicken Clear Soup ₹170
A healthy and light soup prepared with chicken, chinese cabbage, pak choi and spring onion.

Chicken Sweet Corn Soup ₹170
A simple and healthy soup prepared with sweet corn kernels, chicken cubes and egg drop.

Chicken Hot & Sour Soup ₹170
A spicy and hot soup prepared with mushrooms, carrots, tofu and chicken.

Chicken Manchow Soup ₹170
A delicious soup prepared with chicken, mushrooms, carrots and bamboo shoot, served with crispy fried noodles.

Tomyum Soup (Chicken/Prawns) ₹170/190
An authentic Thai soup prepared with lemongrass, galangal, mushrooms, kaffir lime leaves and chicken/prawns

Thai Coconut Cream Soup (Chicken/Prawns) ₹170/190
A rich creamy yet tangy soup prepared with coconut milk, mushrooms, galangal, lemongrass, kaffir lime leaves and chicken/prawns.

Beijing Sea Food Soup ₹190
A hearty and delicious soup prepared with mixed sea food.

INDIAN

Multani Murgh Shorba ₹170
A creamy soup prepared with chicken, cream, fresh coriander leaves and curry powder.

Gosht Yakhni Shorba ₹170
A traditional Kashmiri style soup cooked with goat's meat, saffron, yoghurt and spices.



SALADS

SALADS - VEG

- Green Salad** ₹200
- Insalata di Greca e Feta** ₹400
Mixed lettuce, tomatoes, bell pepper and feta cheese in vinegar dressing.
- Insalata di Caesar** ₹400
Iceburg lettuce mixed with caper mayonnaise dressing, topped with feta cheese and bread croutons.
- Insalata di Melanzane e Feta Basilico** ₹400
Mixed lettuce and grilled egg plant with cherry tomatoes, feta cheese and basil leaves, drizzled with pesto genovese.
- Insalata di Tricolore** ₹500
Fresh tomatoes and soft and rich buffalo mozzarella drizzled with pesto genovese and basil.

SALADS - NON VEG

- Thai Grilled Chicken Salad** ₹450
A delicious salad prepared with grilled chicken, carrots and sesame with coriander dressing
- Insalata di Nostrana** ₹450
Robust country salad of torn chicken, eggs, potato, green beans, bell pepper and mixed salad lettuce with mustard mayonnaise dressing.
- Insalata di Pollo con le Pere** ₹450
Fresh iceberg lettuce with grilled chicken, tomatoes, orange slices and honey mustard dressing, topped with bread croutons.
- Insalata di Gamberi Avocado** ₹500
Mixed lettuce with prawns, avocado, tomatoes and thousand island dressing.



Eat



Drink



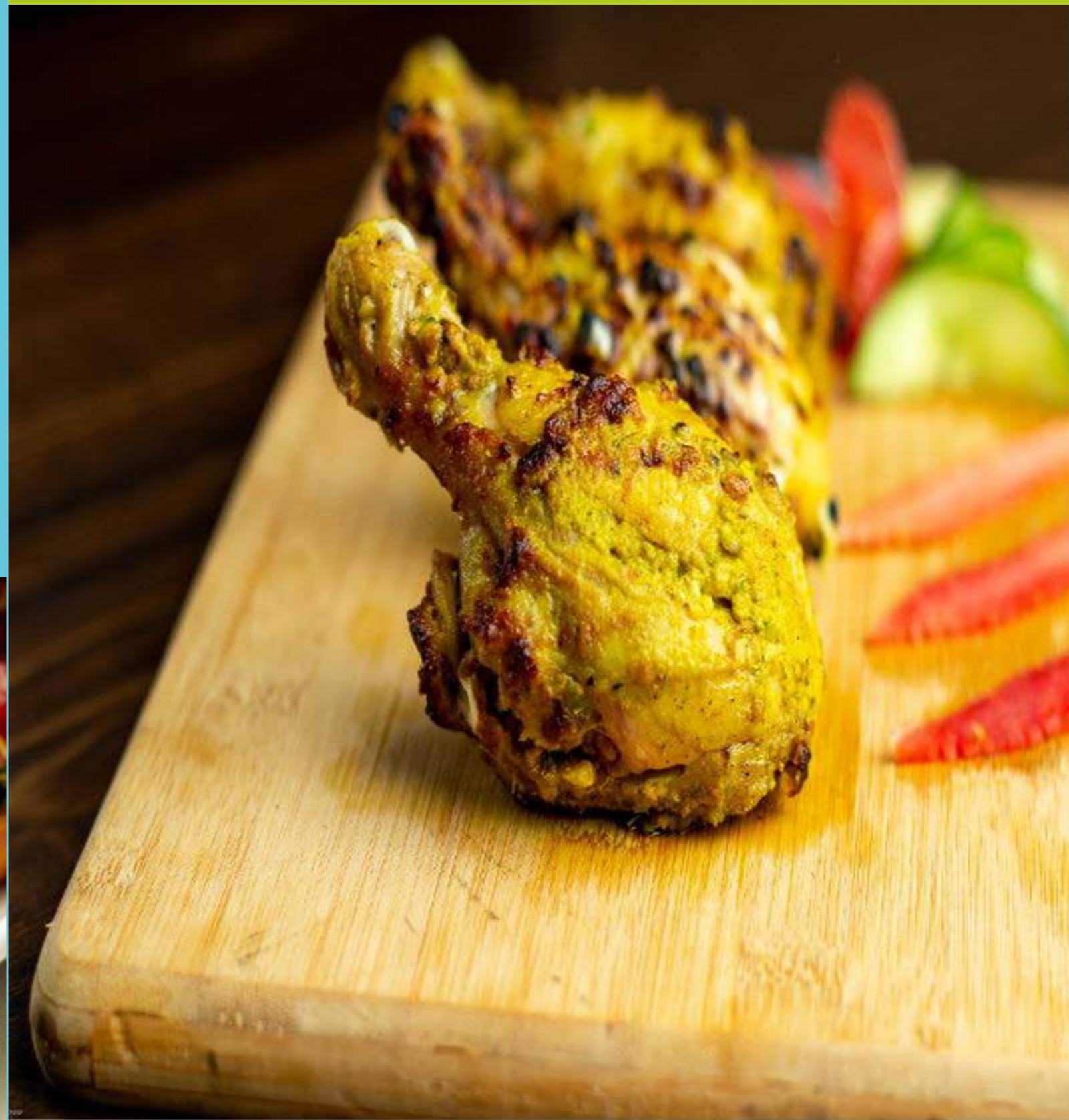
Socialize

PANE (BREADS)

- Pane di Casa**
Thin crust bread baked in wood fire oven with spicy tomato sauce and herbs. ₹250
- Nachos**
Spicy tortilla chips topped with mashed kidney beans and mozzarella cheese, served with salsa sauce. ₹250
- Pane con Peperoncino Piccante**
Home made bread stuffed with jalapeno and fresh garlic, sprinkled with garlic powder. ₹250
- Pane con Peperoncino Piccante e Formaggio**
Home made bread stuffed with jalapeno and fresh garlic, baked with mozzarella cheese and sprinkled with garlic powder. ₹300
- Bruschetta**
Home made garlic bread topped with olives and tomatoes, drizzled with olive oil and garnished with parmesan shaving. ₹300



APPETIZER / STARTERS



Eat



Drink



Socialize

APPETIZERS / STARTERS - VEG

ITALIAN & MEXICAN

Spiedini di Funghi ₹400
Grilled mushrooms and mix vegetables skewers served with sour cream.

Melanzane Senza Fritte ₹400
Layers of egg plant with roasted bell peppers, mozzarella and parmesan cheese, served with spicy tomato sauce and basil.

Frittelle di Risotto e Spinachi ₹400
Spinach risotto ball stuffed with mozzarella and parmesan cheese, served with caper mayonnaise.

Involtini di Zucchini e Pomodori con Formaggio ₹400
Grilled and wrapped zucchini slice with mozzarella, feta and ricotta cheese with cherry tomatoes, drizzled with orange balsamic reduction.

Funghi con Formaggio ₹400
Stuffed mushrooms with mozzarella cheese and jalapeno, served with creamy sauce.

CHINESE & THAI

Veg Dimsums ₹300
Steamed dumpling with a delicious vegetable filling, served with soya-ginger dip.

Veg Spring Roll ₹300
Wonton sheets filled with mixed vegetable and served with sweet chilly sauce.

Honey Chilli Potato ₹300
Crispy fried potato fingers tossed in sesame and honey chilli sauce.

Crispy Vegetable Sweet Chilli ₹300
Crispy fried spring vegetables tossed in honey chilli sauce with roasted sesame seeds.

Vegetable Salt And Pepper ₹300
Crispy fried seasonal vegetables flavoured with black pepper.

Babycorn Mushroom Manchurian ₹300
A popular dish made from crispy fried mushrooms and baby corn in a spicy soy and coriander sauce.

Veg Manchurian Dry. ₹300
A tasty indo chinese dish of fried veggie balls in spicy, sweet & tangy sauce.

Chilli Paneer Dry ₹350
Cottage cheese cubes, bell pepper and onion tossed with spicy soya sauce.

Schezwan Paneer ₹350
A hot and flavourful dish prepared with crispy fried cottage cheese and hot schezwan chilli sauce.



Eat



Drink



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APPETIZERS / STARTERS

TANDOOR

Bharwan Tandoori Aloo

Barrel shaped scooped potatoes marinated in spicy tandoori masala and stuffed with cottage cheese and dry fruits.

₹300

Veg Seekh kebab

Assorted vegetables and paneer mixed with crushed cashewnuts, gram flour and aromatic spices, cooked in tandoor.

₹300

Corn Malai Seekh kebab

Mouthwatering kebabs made with sweet corn, cheese, mawa and cardamom powder.

₹300

Lucknowi Seekh kebab

A delicious kebab made with minced vegetables, paneer and dry fruits, served with mint chutney.

₹300

Dahi Ke Kebab

Crisp, soft and tasty kebabs made with yoghurt and cottage cheese.

₹300

Hara Bhara Kebab

A delicious variation of kebab made with spinach, green peas, potatoes and cashewnuts as topping.

₹300

Veg Galouti Kebab

Delicious and mouth melting kebabs prepared with mixed vegetables and aromatic Indian spices.

₹300

Malai Broccoli

Broccoli florets marinated in fresh cream, hung curd and mild spices, roasted to give a smoky flavour.

₹300

Paneer Tikka

Paneer, bell pepper, onion and spices marinated in a yoghurt based marinade and cooked in tandoor.

₹350

Paneer Pahadi Tikka

A wonderful tikka made with cottage cheese cubes marinated with mint, spring onion and yoghurt.

₹350

Paneer Roll

Thin cottage cheese roll stuffed with bell peppers, cheese and dry fruits.

₹350

Paneer Makhmali

Makhmali - the name says it all. Paneer marinated in a divine cheesy curd marinade stuffed with cashewnuts, processed cheese and cardamom flavour.

₹350

Cheese Kur Kuri

Stuffed rumali roll with processed cheese, capsicum and Indian spices.

₹350

Bharwan Tandoori Mushroom

Mushrooms nicely coated in tandoori marination & stuffed with cottage cheese and spices.

₹350

Mushroom ki Nazakat

Mushrooms stuffed with bell pepper, cheese and paneer, cooked to perfection.

₹350

Veg Kebab Pletter

A combination of hara bhara kebab, Veg seekh kebab, Galouti Kebab & Paneer tikka.

₹550



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APPETIZERS / STARTERS - NON VEG

ITALIAN & MEXICAN

Pollo alla Catalana con Pomodori e Griglia ₹400
Homemade bread slice topped with grilled chicken, onion, celery, tomatoes and white vinegar.

Pollo di Zucchini e Barca ₹450
Zucchini stuffed with minced chicken, mozzarella and parmesan cheese, served with sour cream.

Spiedini di Pollo alla Griglia ₹450
Skewers of grilled chicken with mixed bell peppers and onion served with honey mustard dressing.

Fish Finger ₹450
Battered fried finger fish served with tartar sauce.

Rotolini di Gamberetti e Mortadella ₹550
Grilled prawns and chicken ham roll served with orange balsamic reduction.

Peri Peri Fish/Prawns ₹450/550
Crunchy & golden fried fish/prawns prepared with Peri Peri sauce & served with tartar sauce.

CHINESE & THAI

Chicken Dimsums ₹350
Steamed dimsums stuffed with minced chicken and served with soya ginger dip.

Chicken Spring Roll ₹350
A wonton sheet filled with chicken and mixed vegetables and served with sweet-chilli sauce.

Chilli Chicken ₹350
Fried chicken cooked with bell peppers, onion and tossed with spicy soya sauce.

Satay Chicken ₹350
Grilled chicken skewers served with peanut sauce.

Chicken Lollipop ₹350
Spicy and flavourful dish prepared with deep fried chicken wings, tossed in hot chilli sauce.

Chicken Black Pepper ₹350
Chicken pieces cooked with pepper corn, ginger, garlic and spicy soya sauce..

Orange Chicken ₹350
A delicious citrus chicken marinated in orange sauce with brown sugar and vinegar

Salt And Pepper Chicken/Prawns ₹350/500
Deep fried chicken/prawns tossed with onion, chilli and pepper.

Chilli Garlic Fish/Prawns ₹400/500
A delicious, spicy and crispy fish/prawns preparation with spring onion, chillies and soya sauce.

Hakka Fish ₹400
Deep fried fish tossed with garlic and spring onion in hakka style.

Golden Fried Prawns ₹500
Deep fried prawns served with sweet chilli sauce.

APPETIZERS / STARTERS - NON VEG

TANDOOR

Chicken Pahadi Tikka ₹400
A delectable dish for chicken lovers in which chicken pieces are marinated with mint, spring onion and yoghurt.

Murgh Lasooni Tikka ₹400
Boneless chicken marinated in garlic, yoghurt, cream and Indian spices and cooked in tandoor.

Chicken Tikka ₹400
Chicken marinated in yoghurt and Indian spices and cooked in tandoor.

Murgh Malai Tikka ₹400
Tender chicken pieces marinated in yoghurt and Indian spices and cooked in tandoor.

Chicken Seekh Kebab ₹400
A special delight prepared with minced chicken, poppy seeds and spices.

Murgh Reshmi Kebab ₹400
Silky textured succulent chicken kebabs, prepared by marinating pieces of chicken in juicy mixture of curd, cashewnuts and spices and then cooked in tandoor.

Chicken Koliwada ₹400
Delicious batter fried marinated chicken served with mint chutney.

Tandoori Murgh Half/ Full ₹350/550
A dish prepared by roasting chicken marinated in yoghurt and spices in tandoor.

Mahi Afghani Tikka ₹450
Fish marinated with cream, cashewnut paste and Indian spices and cooked over tandoor.

Mahi Sarson Tikka ₹450
Boneless pieces of fish steeped in mustard paste and spices and cooked in tandoor.

Zafrani Fish Tikka ₹450
Boneless pieces of fish marinated in yoghurt, saffron and spices, cooked in tandoor.

Galouti Kebab ₹450
Unbelievably soft kebabs that melt in the mouth, prepared with minced meat and Indian spices.

Nawabi Seekh Kebab ₹450
A Mughlai delicacy prepared with minced meat, stuffed cheese and blend of spices.

Mutton Seekh Kebab ₹450
Minced meat and spices preparation moulded on to the skewers and cooked over tandoor.

Stuffed Chicken Tangdi ₹500
Absolutely delicious Chicken drumsticks marinated in lime juice and salt and stuffed with minced chicken, cheese and spices.

Tandoori Prawns ₹550
Made with a melange of Indian spices, lemon juice and fresh prawns.

Tandoori Pomfret ₹550
A delightful sea food recipe made using pomfret fish and Indian spices.

Hariyali Prawns Tikka ₹550
An amazing recipe in which prawns are marinated with Indian spices with mint and coriander.

Non. Veg Kebab Platter ₹750
Combination of chicken tikka, fish tikka, murgh lasuni tikka & tandoori prawns.

MIDDLE COURSE



MIDDLE COURSE - VEG

Spaghetti Aglio Olio Zenzerano Spaghetti pasta tossed with extra virgin olive oil and ginger-garlic in saffron sauce.	₹400
Spaghetti alla Piselli Spaghetti pasta cooked in green peas and asparagus sauce with parmesan cheese, garnished with cherry tomatoes and parsley.	₹400
Spaghetti con Zucchini e Ricotta Spaghetti pasta with ricotta cheese in creamy sauce, topped with grilled zucchini and parmesan shavings.	₹400
Penne alla Arrabiata Penne pasta in spicy tomato sauce with chilly flakes, basil and parmesan cheese.	₹400
Penne al Primavera e Formaggio Penne pasta with mix vegetables and parmesan cheese in rich creamy sauce.	₹400
Penne Alfredo Penne pasta in white creamy sauce and parmesan cheese.	₹400
Ravioli con Salsa Rossa Stuffed ravioli pasta in pink sauce with fresh basil leaves and cherry tomatoes served with garlic toast.	₹400
Gnocchi Salsa Aurora Homemade potato dumpling pasta with pink sauce and fresh basil leaves.	₹400
Gnocchi al Pesto Homemade potato dumpling pasta in pesto genovese creamy sauce served with garlic toast.	₹400
Gnocchi alla Sorrentina Homemade potato dumpling pasta with tomato sauce, fresh basil and buffalo mozzarella and mozzarella cheese, served with garlic toast.	₹450
Penne alla Cara Pepana e Pomodoro Penne pasta with roasted bell peppers and basil cooked in tomato sauce and cream.	₹450
Lasagna Spinaci con Verdura Baked home made sheet pasta filled with creamy cheese sauce, spinach, vegetables and baked with mozzarella cheese.	₹450
Risotto al Funghi Italian grain rice cooked with fresh mushroom and parmesan cheese.	₹450
Risotto con Salsa di Peperone Italian risotto with roasted bell peppers, cherry tomatoes and basil cooked in tomato sauce and cream.	₹450

MIDDLE COURSE - NON VEG

Penne con Pollo e Pomodoro

Penne pasta with chicken in non spicy tomato sauce.

₹450

Lasagna Pette di Pollo al Forno

Home made sheet pasta layer filled with chicken mince and parmesan cheese, baked with mozzarella cheese.

₹480

Penne con Pollo e Funghi

Penne pasta cooked with fresh mushrooms and strips of chicken in creamy sauce and parmesan cheese.

₹480

Risotto alla Gamberetti e Pomodoro

Italian grain rice with fresh prawns, cherry tomatoes, parsley with touch of tomato sauce and parmesan cheese.

₹500

Risotto di Pollo Affumicato

Italian risotto with smoked chicken, fresh herbs, cherry tomatoes, fresh mushrooms and parmesan cheese.

₹500

Lasagna al Forno

Home made sheet pasta layer filled with minced lamb sauce and parmesan, baked with mozzarella cheese.

₹500

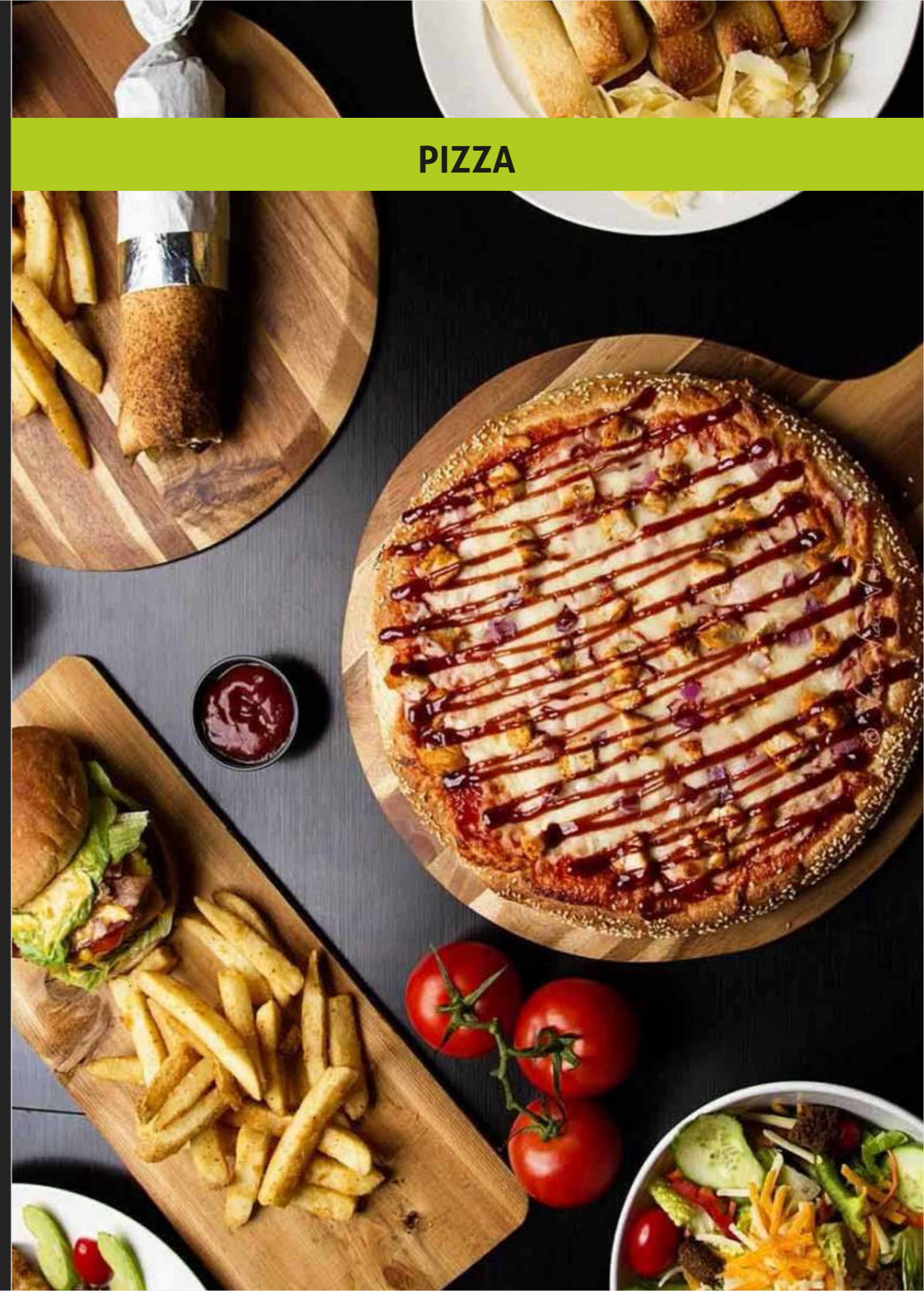
Spaghetti con gamberetti e arabiatta

Spaghetti pasta with fresh prawns, Cherry tomato & Parsley in spicy tomato sauce.

₹500



PIZZA



PIZZA - VEG

Pizza Margherita Fresh tomato sauce, mozzarella cheese and basil leaves.	₹400
Country Special Fresh dough pizza base, tomato sauce, mozzarella cheese, onion, tomatoes and capsicum.	₹450
Gourmet Pizza Freshly made pizza with tomato sauce, mozzarella cheese, olives, sweet corn, pineapple and a touch of oregano.	₹450
Pepe Paneer Pizza Tomato sauce, mozzarella cheese, marinated paneer, green capsicum and red paprika.	₹450
Hawaiian Delight Tomato sauce, mozzarella cheese, sweet corn, pineapple, jalapeno with spicy seasoning.	₹450
Deluxe Veggie Tomato sauce, mozzarella cheese, crispy capiscum, mushrooms, sweet corn, paneer and fresh oregano leaves.	₹450
Extravaganza Heavily loaded pizza with tomato sauce, cherry tomatoes, mushrooms, pineapple, olives, sweet corn, broccoli, onion, bell pepper, fresh garlic and oregano served with jalapeno dip.	₹450
Pizza Spinachi Ricotta e Broccoli Freshly made pizza dough base with tomato sauce, mozzarella cheese, spinach, broccoli, ricotta cheese, garlic and oregano.	₹450
Pizza con Spaghetti e Formaggio Social Affair special pizza with tossed spaghetti pasta, green chilli and broccoli on top served with garlic dip.	₹450
Maltese Pizza- Veg Inspired from Maltese cuisine pizza made with onion, tomato, golden baby potato & garlic.	₹450
Pizza Quatro Formaggio Authentic four cheese pizza made with mozzarella, parmesan, fetta & ricoccta.	₹500



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PIZZA - NON VEG

Pizza Capricciosa Tomato sauce, mozzarella cheese, sun dried tomatoes, chicken ham, jalapeno, olives, mushrooms and oregano.	₹480
Pizza con Pollo di Tandoor Tomato sauce, mozzarella cheese, spicy tandoori chicken tikka, onion and oregano.	₹480
Pizza con Pollo di Rosmarino Tomato sauce, mozzarella cheese, fresh mushroom, chicken breast, jalapeno, chicken ham and fresh rosemary.	₹480
Chicken Fiesta Tomato sauce, mozzarella cheese, lamb mince, spicy chicken cubes, chicken sausage, chicken ham, smoked chicken and oregano.	₹500
Pizza con Mortadella Tomato sauce, mozzarella cheese, buffalo cheese, chicken ham, fresh mushrooms and oregano.	₹500
Maltese Pizza Pizza made with chicken cubes, nutmeg & sesame seed.	₹500
Pizza con Gamberetti e Pomodori Tomato sauce, mozzarella cheese, fresh prawns, cherry tomatoes, parsley, chilli flakes, garlic, jalapeno and herbs oil.	₹550



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MAIN COURSE



MAIN COURSE - VEG

ITALIAN & MEXICAN

Mexican Quinoa

Bell peppers stuffed with rice, mashed black beans, tomatoes, corn and kidney beans, seasoned with spicy paprika and lemon juice, served with mashed potatoes.

₹450

Vegan Chilli Mexican Tortilla

Layers of tortilla filled with corn, kidney beans, zucchini & broccoli, mixed in cream and tomato sauce with spicy seasoning and baked with mozzarella cheese.

₹450

Caitlin's Mexican Rice

Layers of mexican flavoured rice cooked with combination of mexican chillies, kidney beans, herbs and baked with mozzarella cheese.

₹450

Mexican Paneer Fajita

Mexican dish of cottage cheese and vegetables cooked and wrapped inside tortilla, served with mexican rice and dips.

₹450

Peperone Ripieni con Formaggio

Bell peppers stuffed with mix vegetables and parmesan cheese, topped with buffalo cheese and cherry tomatoes, garnished with fresh thyme and served with grilled zucchini.

₹450

Enchiladas Verde

Corn tortilla rolled around a filling with beans, potato and vegetables, covered with chilli pepper sauce, baked with cheese and drizzled with spicy mayonnaise.

₹450

Panzerotti al Forno

Lasagna pasta sheet filled with mediterranean vegetables and parmesan, baked with mozzarella cheese and drizzled with pesto genovese.

₹450

Cannelloni al formaggio e Verdura

Pasta baked with mozzarella cheese stuffed with mix vegetables and parmesan cheese served on the bed of white creamy sauce, drizzled with pesto genovese.

₹450

MAIN COURSE - VEG

CHINESE & THAI

Thai Vegetable Curry (Red/Green)

A traditional Thai curry prepared with assorted vegetables, basil leaves and coconut milk. ₹350

Five Treasure Vegetables

A nutritious and tasty preparation made from a combination of five fresh vegetables ₹350

Baby Corn Mushroom Manchurian Gravy

Fried mushrooms and baby corn in spicy soya and coriander sauce. ₹350

Cantonese Style Garden Greens

Assorted green vegetables prepared with white garlic sauce. ₹350

Exotic Vegetable in Oyster Sauce

An easy and healthy preparation in which mixed vegetables is tossed with oyster sauce. ₹350

Veg Manchurian Gravy

Makes for a tasty Chinese main course, goes best with fried rice, schezwan fried rice or steamed rice. ₹350

Paneer Schezwan Gravy

A mouthwatering dish prepared with cottage cheese cubes, bell peppers and onion, tossed with schezwan sauce. ₹370

Chilli Paneer Gravy

A delicious dish of deep fried cottage cheese cubes, green capsicum, chillies, onion and garlic. ₹370

RICE & NOODLES

Veg Fried Rice

A Chinese style rice preparation in which rice is fried well along with vegetables. ₹320

Veg Hakka Noodles

A famous Chinese dish made with fresh noodles and mixed vegetables with strong flavour of soy sauce and garlic. ₹320

Schezwan Fried Rice

Spicy and tasty preparation of stir fried vegetables and rice in schezwan sauce. ₹330

Schezwan noodles

Spicy preparation of noodles in schezwan sauce. ₹330

American Chopsuey

A tasty dish prepared with mixed vegetables in sweet and sour sauce and served on the bed of fried noodles. ₹330

MAIN COURSE-VEG

INDIAN

Veg Kolhapuri

A spicy and tasty mixed vegetables dish prepared in red gravy. ₹300

Mix Vegetable Lipattwan

Seasonal exotic evergreen mixture of vegetables cooked on tawa in tomato gravy. ₹300

Lasooni Sabji Nayantara

A delicious mixed vegetables recipe with garlic and Indian spices in red gravy. ₹300

Palak Mushroom Masala

A creamy and healthy preparation of spinach, simmered along with spices and mushrooms. ₹300

Paneer Bhurji

Delicious recipe made with grated cottage cheese, onions, tomatoes and spices. ₹350

Paneer Tikka Masala

A popular Indian dish made of cottage cheese pieces roasted in tandoor in a rich tomato base gravy. ₹350

Paneer Butter Masala

A popular rich, creamy and buttery gravy with cottage cheese pieces. ₹350

Kadai Paneer

A mouthwatering combination of cottage cheese and blend of Indian spices in red gravy. ₹350

Paneer Lababdar

A delicious combination of cottage cheese made with exotic gravy and Indian spices. ₹350

Palak Paneer

A healthy, nutritious and delicious recipe prepared with cottage cheese, creamy spinach puree and Indian spices. ₹350

Mushroom Matar Masala

A delicious dish made with green peas, mushrooms and Indian spices in brown gravy. ₹350

Malai Kofta

Delicious cottage cheese balls stuffed with dry fruits in yellow creamy gravy. ₹350

Bemisal-e- Korma

A delicious recipe prepared with cottage cheese, spinach gravy, tomato gravy and Indian spices. ₹350

Shahi Paneer

Picked from the Royal Kitchen of Mughals, this is a preparation of paneer in a thick gravy made of cream, tomatoes and Indian spices. ₹400

Navratan Korma

Navratan means nine gems. An aromatic flavourful and mildly sweet preparation with nine chosen vegetables, nuts, fruits and paneer. ₹400

Sham Savera Kofta

A colourful contrasted creamy kofta prepared with spinach and cottage cheese in a rich tomato gravy. ₹400

Kaju Masala

Roasted cashewnuts cooked in tomato and spices based rich gravy. ₹450

Cheese Butter Masala

Highly rich dish prepared with cheese cubes & lots of butter in rich tomato gravy. ₹450

MAIN COURSE --NON VEG

ITALIAN & MEXICAN

Mexican Chicken Fajita Strips of chicken breast and vegetables, cooked and wrapped inside tortilla, served with mexican rice and dips.	₹500
Scaloppine con Pollo Funghi e Piselli Thin slices of chicken, pan seared with mushrooms and green peas, served with steamed vegetables and mashed potatoes.	₹500
Pollo alla Valdostana e Formaggio con Erbe Deep fried chicken breast topped with mozzarella and parmesan cheese, served on bed of tomato sauce with steamed vegetables and grilled potato.	₹500
Scaloppine di Pollo al Ricetta Pan seared chicken breast with onion rings, slices of lemon and white vinegar, served with sauteed spinach and grilled vegetables.	₹500
Chicken Florentine Chicken breast stuffed with ricotta cheese and spinach, served on a bed of creamy sauce with steamed vegetables and grilled eggplant.	₹500
Pollo con Limone e Parsley Pan seared chicken breast with chilli flakes and parsley in lemon sauce, served with grilled zucchini and steamed broccoli.	₹500
Cannelloni al Pollo con Formaggio Home made pasta stuffed with chicken cubes, mixed cheese and fresh mushrooms, baked with mozzarella cheese and served on the bed of creamy sauce.	₹500
Pesce Spada alla Griglia e Limone Grilled fish with capers and chilli flakes in lemon juice, served with mashed potato and grilled eggplant.	₹530
Pesce alla Oliva con Parmigiano Reggiano Pan seared fish with green and black olives, served in lemon butter sauce with mashed potato and steamed broccoli.	₹550

MAIN COURSE - NON VEG

CHINESE & THAI

Thai Chicken Curry (Red / Green) A delicious curry cooked with chicken pieces, lemongrass, fish sauce, kaffir lime leaves and coconut milk.	₹400
Kung Pao Chicken Diced chicken tossed with red chilli and soya-chilli sauce with cashew nuts.	₹400
Schezwan Chicken A classic Chinese dish prepared with chicken, ginger-garlic, dried chillies and schezwan seasoning.	₹400
Chilli Chicken Gravy Deep fried chicken coated in a garlic, soy and chilli gravy.	₹400
Chicken Manchurian Gravy Delicious indo Chinese dish made with chicken dumplings tossed in tangy and spicy soya sauce.	₹400
Fish Black Bean Sauce Stir fried fish fillets cooked with black bean sauce.	₹450
Prawns Hot Garlic Pan fried prawns tossed in spicy-garlic sauce.	₹550

RICE/ NOODLES

Fried Rice Chicken/Prawns A delicious fried rice prepared using tender chunks of chicken/ prawns, eggs and spring onion.	₹350/450
Yang Chow fried Rice Chicken/Prawns A popular fried rice cooked using chicken/ prawns, green peas, eggs and green onion.	₹350/450
Chicken Schezwan Fried Rice Rice tossed with red hot schezwan sauce and chicken.	₹360
Chicken Hakka Noodles A famous Chinese dish made with fresh noodles tossed with shredded chicken, vegetables and egg in chinese sauces.	₹360
Chicken Schezwan Noodles An authentic chinese preparation of noodles with sauteed vegetables and chicken in schezwan sauce.	₹360
Chicken Chopsuey A tasty preparation of chicken with mixed vegetables in sweet and sour sauce and served on the bed of fried noodles.	₹360



Eat



Drink



Socialize



MAIN COURSE -NON VEG

INDIAN

Egg Masala Boiled egg prepared in a tomato base gravy and Indian spices.	₹300
Chicken Tikka Masala A mouthwatering dish prepared with chicken roasted in tandoor and cooked with tomato gravy and Indian Spices.	₹400
Chicken Curry A delicious recipe prepared with chicken and Indian spices in home style gravy.	₹400
Murgh Khurchan A mouthwatering dish prepared with chicken strips and a medley of vegetables and Indian spices.	₹400
Murgh Tikka Lababdar One of Mughlai cuisine's richest dishes prepared with chicken, tomato gravy and Indian spices.	₹400
Kadai Chicken A classic Indian chicken curry renowned for its spicy and flavourful taste.	₹400
Dum ka Murgh A rich & hearty preparation in which chicken is marinated with Indian spices and cooked in rich brown gravy.	₹420
Methi Machchi Punjabi A delicious curry made using fish fillets marinated with spices, deep fried and simmered in a gravy along with fresh fenugreek leaves.	₹450
Fish Tawa Masala A mouthwatering dish made with boneless pieces of fish and spices cooked on tawa in red gravy.	₹450
Goan Fish Curry An authentic Goan recipe, prepared by marinating fish in lemon and coconut milk, cooked in tomato gravy and rich Indian spices.	₹450
Butter Chicken Roasted chicken pieces wrapped in an utterly butterly combination of cream, tomatoes and aromatic spices.	₹500
Tangdi masala Mouth watering dish prepared with chicken drumstick in Yellow gravy.	₹500
Mutton Rogan Josh Goat meat cooked in its own stock with medley of spices and red gravy.	₹500
Bhuna Gosht A traditional Indian recipe of delicious classic curry made with pieces of mutton, spices and brown gravy.	₹550
Rara Gosht Delicious mutton preparation made with mutton keema, mutton chunks in red gravy garnished with boiled egg.	₹550

MAIN COURSE

INDIAN

Prawns Curry ₹550
A delicious and flavourful dish made with prawns in brown gravy and Indian Spices

Jhinga Butter Masala ₹550
A delicious dish prepared with prawns, spices and aromatic tomato gravy.

ROTI - Veg

Assorted Roti Basket ₹300
(Tandoori roti, Naan, Missi roti, Garlic Naan, Pudina Paratha)

Tandoori Roti (Plain / Butter) ₹50/60

Naan (Plain / Butter) ₹70/80

Lachcha Paratha (Plain / Butter) ₹70/80

Pudina Paratha ₹90

Missi Roti ₹90

Roomali Roti ₹90

Garlic Naan ₹90

Cheese Naan ₹150

Cheese Garlic Naan ₹160

Plain Kulcha ₹90

Onion Kulcha ₹110

Paneer Kulcha ₹120

Kashmiri Naan ₹120

ROTI - Non Veg

Egg Paratha ₹140

Keema Paratha ₹160



RICE & BIRYANI



RICE & BIRYANI - VEG

Steamed Rice	₹180
Jeera Rice	₹200
Masala Khichdi	₹220
Palak Masala Khichdi	₹240
Subz Pulao A delicious medley of stir fried rice, assorted vegetables, herbs and whole spices.	₹250
Kashmiri Pulao A delicious rice preparation loaded with dry fruits, fruits, mixed vegetables and saffron.	₹300
Veg Dum Biryani A delicious and aromatic preparation of rice with mix vegetables, saffron, spices and mint.	₹400
Veg Hyderabadi Biryani A special delicacy of Hyderabad, prepared with spinach base rice, mixed vegetables, saffron and whole Indian spices.	₹400

RICE & BIRYANI - NON VEG

Egg Dum Biryani A delicious Indian rice preparation using boiled eggs and aromatic Indian whole spices.	₹420
Murgh Dum Biryani A rich layered delicacy of chicken, spices, saffron and long flavoured basmati rice garnished with brown onion and mint.	₹450
Murgh Hyderabadi Biryani An authentic Hyderabadi dish prepared with layers of spinach, chicken pieces, Indian spices and long fragrant basmati rice.	₹450
Mutton Dum Biryani Saffron flavoured rice layered with spicy mutton gravy, topped with brown onion and fresh mint leaves.	₹500
Mutton Hyderabadi Biryani Straight from the land of Nizams, this rich preparation has layers of spinach base saffron flavoured rice, pieces of mutton and whole Indian spices.	₹500



Eat



Drink



Socialize



DAL & ACCOMPANIMENTS

DAL

- Dal Fry** ₹280
A royal dish prepared with a combination of dal, milk and exotic Indian spices.
- Dal Tadka** ₹300
A flavourful yellow lentil preparation with aromatic Indian spices and butter.
- Dal Palak** ₹320
A healthy infusion of pulse with spinach.
- Dal Makhani** ₹400
An authentic, luscious, creamy dal prepared with black lentils and flavoured with cream and butter.

ACCOMPANIMENTS

- Roasted Papad** ₹50
- Fried Papad** ₹50
- Masala Papad** ₹70
- Curd** ₹70
- Mixed Raita** ₹80
- Boondi Raita** ₹80
- French Fries** ₹120
- Garlic Bread Plain** ₹150
- Cheese Garlic Bread** ₹200



Eat



Drink



Socialize

DESSERTS

DESSERTS - EGGLESS

Choice of Ice-cream	₹100
Gulab Jamun	₹120
Gulab Jamun with Ice-cream	₹120
Strawberry penne cotta	₹150
Torta fradda di frutti di bosco (blueberry cheese cake)	₹200
Torto di fragola con formaggio (Strawberry cheese cake)	₹200
Brownie with Vanilla Ice-cream	₹200

DESSERTS - WITH EGG

Choco lava cake & Vanilla ice cream	₹220
Tiramisu Traditional Italian dessert of finger biscuit dipped in coffee, layered with whipped cream and mascarpone cheese, flavoured with cocoa powder	₹220



Eat



Drink



Socialize

Special Hot Packed Meals

Vegetarian

Thai ₹200
Thai veg fried rice, thai veg curry, kimchi salad

Indian ₹250
paneer subzi, mix vegetable, dal, rice, 2 roti, salad, gulab jamun, pickle

Chinese ₹250
Hot n sour soup, veg fried rice, veg hakka noodles, veg manchurian gravy, crispy honey potato

Continental ₹250
Veg pasta, veg bite size pizza, mexican fried rice, mexican veg gravy, garlic bread

Non Vegetarian

Thai ₹250
Thai veg fried rice, thai chicken curry, kimchi salad

Indian ₹300
Chicken curry, mix veg, dal, rice, 2 roti, salad, gulab jamun, pickle

Chinese ₹300
Chicken hot n sour soup, chicken fried rice, egg hakka noodles, veg manchurian gravy, crispy honey potato

Continental ₹300
chicken pasta, veg bite size pizza, chicken mexican rice, mexican veg gravy, garlic bread

*Minimum order quantity: 4



BEVERAGES

Mineral Water	₹60
Canned Aerated Beverages (Coke,Sprite,diet Coke,Fanta, Thums up)	₹70
Non Alcoholic Beer	₹150
Butter Milk (Plain / Masala)	₹100 / 120
Lassi	₹150
Fresh lime Soda	₹120
Fresh lime water	₹120



Iced tea

- Lemon 130
- Orange 130
- Peach 130
- Grapes 130

Canned Juices

- Orange 120
- Mango 120
- Grapes 120
- Pomegranate 120
- Mixed fruit 120
- Guava 120
- Pineapple 120
- litchi 120
- Cranberry 120



WORLD CUISINE



☎ 0265-2313717, 0265-2313718



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Opposite Westside, Natubhai Circle, Vadodara-390007

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BEVERAGE MENU



Mocktails

Appletini Modified version of apple martini made with apple juice.	150
Cosmopolitan Refreshing drink made with cranberry juice, orange juice, lemon juice & sugar syrup mixed together.	150
Mimosa A non alcoholic version of classic champagne cocktail made with orange juice & sprite.	150
Orange Mocktail A refreshing mocktail made with orange juice, mint, sweet & sour	180
Strawberry Lemonade A simple yet refreshing combination of strawberries, lemon juice and sugar.	180
Ice Spicy Chilled & spicy mocktail made with litchi juice, tobasco & garnshed with chilly.	180
Shirley ginger Traditional ginger syrup with almond, rose water, grenadine syrup and cherry.	180
Sunrise mocktail This drink gets its name from the visual effect of sunrise created by a red layer at the bottom that slowly blends into an orange layer with a cherry floating on it.	180
Sangria Chunks of apple, pineapple, grapes mixed with apple and grapes juice.	180
Fruit punch Passion fruit syrup with mix fruit juice topped with vanilla ice-cream.	180
Spiced Pina colada Refreshing, spicy and healthy! Smooth and creamy with crushed black pepper, pineapple juice and coconut milk.	180
Tango punch Cinnamon syrup & lime cordial mixed with cranberry juice, apple chunks, topped with soda.	190
Passion tornado Limonese & lime cordial mixed with cinnamon syrup, orange juice & pineapple juice, garnished with passion fruit.	190



Mojito

Grape	160
Cucumber	160
Watermelon	160
Green apple	160
Lemon & mint	160



Smoothie

Mango	180
Strawberry	180
Pineapple	180

Slush

Kiwi slush Sweet & sour semi-frozen drink with fresh kiwi fruit and sweet basil leaves.	160
Green apple slush A delicious, slushy mixture of crushed ice and green apple flavoured syrup and garnished with apple slice.	160
Strawberry slush Delicious slush made with strawberries, honey and ice.	160
Mango slush Cold & creamy burst of iced mango tango garnished with mint leaves.	160
watermelon slush Fresh watermelon, lime juice, mint leaves and honey garnish with lemon slice.	160

Shakes

Mango	190
Chocolate	190
Mint choco chip	190
Strawberry	190
Banana	190
Oreo	210
Brownie	210

Fresh juice

Orange	170
Sweet lime	170
Water melon	170
Pineapple	170
Mango	170