
CAFE
STUDIO

The  News

FOOD MENU
EDITION

KAEFFORA

COFFEE CONVERSATIONS CRAFT

THE JOURNEY BEGAN IN 2010 WITH A PASSION FOR BAKING AND AN UNCOMPROMISING COMMITMENT TO QUALITY, GIVING RISE TO **KUMAR CAKES & BAKES**—A TRUSTED NAME SINCE KNOWN FOR ITS FINEST CAKES, HANDCRAFTED COOKIES, AND THOUGHTFULLY CURATED GIFTING AND FESTIVE HAMPERS.

DRIVEN BY DEDICATION, ENTHUSIASM, AND FEARLESS HARD WORK, COFFEE BECAME A CONSTANT COMPANION—FUELING IDEAS, CREATIVITY, AND LATE-NIGHT DREAMS. THAT DEEP CONNECTION INSPIRED THE CREATION OF A SPACE WHERE FLAVORS, COMFORT, AND CRAFT COULD COME TOGETHER.

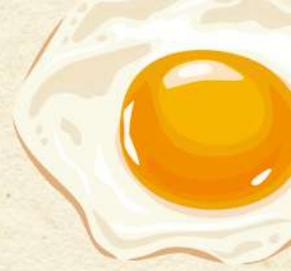
TODAY IN 2026 THAT JOURNEY CONTINUES AS **KAEFFORA**—SERVING GLOBAL CUISINES, INDULGENT FLAVORS, AND EXCEPTIONAL COFFEE.

CRAFTED WITH HEART. SERVED WITH PURPOSE.

FOUNDER
KUMAR CAKES & BAKES
&
KAEFFORA

AMAN KUMAR

EGGS TO ORDER



SERVED WITH TOAST, HASH BROWN & SALAD

FRIED EGG 159

CLASSIC FRIED EGGS, SIMPLE AND SATISFYING.

BULLSEYE 149

FRIED EGGS WITH RUNNY YOLK CENTER.

SUNNY SIDE UP 159

GENTLY COOKED EGGS WITH BRIGHT, SOFT YOLKS.

SCRAMBLED 199

SOFT, FLUFFY SCRAMBLED EGGS.

EGG BENEDICT 229

POACHED EGGS, HOLLANDAISE, AND TOASTED BASE.



SHAKSHOUKA

RED SHAKSHOUKA 249

EGGS SIMMERED IN SPICED TOMATO SAUCE.

GREEN SHAKSHOUKA 249

EGGS COOKED IN HERBED GREEN SAUCE.

SAVOURY

SAVOURY CREPES (VEG / NON-VEG) 249 | 299

THIN CREPES FILLED WITH SAVORY INGREDIENTS.

AVOCADO TOAST (VEG / NON-VEG) 299 | 329

CREAMY AVOCADO SPREAD ON TOASTED BREAD.



SIDES

SAUSAGES 99
GRILLED BREAKFAST SAUSAGES.

HASH BROWNS 99
CRISPY GOLDEN POTATO PATTIES.

SAUTÉED VEGETABLES 79
SEASONAL VEGGIES LIGHTLY SAUTÉED.

CUT FRUIT SALAD 149
FRESH SEASONAL FRUIT MIX.

POTATO WEDGES 89
CRISPY SEASONED POTATO WEDGES.



BACON 129
CRISPY FRIED BACON STRIPS.

SMOOTHIE BOWLS



MIXED BERRY 349
BERRY BLEND TOPPED WITH FRESH FRUITS.

BANANA BEACH 299
BANANA-BASED TROPICAL SMOOTHIE BOWL.

AVOCADO & KALE 349
HEALTHY GREEN SMOOTHIE BOWL.

CHOCO PEANUT & BANANA 399
CHOCOLATE, PEANUT BUTTER, AND BANANA BLEND.

CARROT CAKE 349
CARROT-SPICED SMOOTHIE WITH NUTTY NOTES.

CHIA COCONUT 399
COCONUT SMOOTHIE WITH CHIA SEEDS.



CLASSIC

GOLDEN TOAST WITH A SWEET FINISH.

229

BLUEBERRY

FRENCH TOAST TOPPED WITH BLUEBERRIES.

259

MIXED FRUITS

FRENCH TOAST WITH ASSORTED FRUITS.

299



FRENCH TOAST

SERVED WITH ICE CREAM



WAFFLES

SERVED WITH ICE CREAM

VANILLA CHANTILLY

219

CLASSIC WAFFLE WITH VANILLA CREAM.

BLUEBERRY

249

WAFFLE TOPPED WITH BLUEBERRY COMPOTE.

NUTELLA

279

WAFFLE TOPPED WITH NUTELLA SPREAD.

PISTA KUNAFI

299

WAFFLE TOPPED WITH PISTA AND KUNAFI CRUNCH.

MIXED FRUITS

299

WAFFLE WITH FRESH FRUIT TOPPING.

DARK CHOCOLATE

279

RICH CHOCOLATE-DRIZZLED WAFFLE.

PANCAKES



CLASSIC 199
Fluffy pancakes with maple syrup.

NUTELLA 249
Pancakes topped with Nutella.

MIXED BERRY 249
Pancakes with berry compote.

SKILLET CAKES

SERVED WITH ICE CREAM

CLASSIC 239
Warm skillet cake, soft and buttery.

BLUEBERRY 279
Skillet cake with blueberry topping.

CHOCOLATE 259
Rich chocolate skillet cake.



SALADS

- PANZANELLA** 229
TOASTED BREAD, RIPE TOMATOES, FRESH HERBS, AND OLIVE OIL DRESSING.
- OKLAHOMA POTATO SALAD** 229
CREAMY POTATOES TOSSED WITH HERBS AND A TANGY DRESSING.
- ROASTED PUMPKIN AND BEAN SALAD** 249
ROASTED PUMPKIN WITH BEANS, GREENS, AND LIGHT VINAIGRETTE.
- CHILLI MANGO SALAD** 279
FRESH MANGO WITH CHILLI, HERBS, AND CITRUS NOTES.
- SOM TAM SALAD** 239
THAI-STYLE GREEN PAPAYA WITH LIME, CHILLI, AND PEANUTS.
- MIX GRAINS SALAD** 299
HEALTHY GRAINS WITH FRESH VEGETABLES AND LIGHT DRESSING.
- CAESAR SALAD** 239
CRISP LETTUCE, CLASSIC CAESAR DRESSING, CROUTONS, AND PARMESAN.



Add On's:

- PANEER @40 TOFU @50 CHICKEN @70 BOILED EGGS @30 PRAWNS @100
- VEGAN

- ROASTED TOMATO & BASIL** 169
SLOW-ROASTED TOMATOES BLENDED WITH FRESH BASIL.
- TOM YUM** 199 | 239
THAI HOT AND SOUR SOUP WITH HERBS AND CITRUS NOTES.
- THUKPA** 229 | 269
COMFORTING HIMALAYAN NOODLE SOUP WITH VEGETABLES AND HERBS.
- BLACK CARROT MAGIC** 249
EARTHY BLACK CARROTS SIMMERED INTO A WARM, SPICED SOUP.
- BROCCOLI & ALMOND** 249
CREAMY BROCCOLI SOUP WITH ROASTED ALMOND RICHNESS.
- SWEET CORN** 179 | 219
CLASSIC SWEET CORN SOUP WITH A MILD, COMFORTING TASTE.
- HOT & SOUR** 179 | 219
SPICY AND TANGY SOUP WITH VEGETABLES AND ASIAN SPICES.

 CONTAINS CHICKEN



- MANCHOW** 179 | 219
BOLD INDO-CHINESE SOUP TOPPED WITH CRISPY GARLIC.
- CAULIFLOWER CHOWDER** 240
CREAMY CAULIFLOWER SOUP WITH SMOOTH, SUBTLE FLAVORS.
- SAUTÉED AYAM CHICKEN** 279
CHICKEN SOUP WITH SAUTÉED PIECES AND LIGHT SEASONING.
- LEMON CORIANDER** 199
CLEAR SOUP WITH FRESH CORIANDER AND A LEMONY FINISH.

SOUPS

STARTERS & SMALL PLATES

CORN N CHEESE FRITTERS 149
CRISPY FRITTERS FILLED WITH SWEET CORN AND MELTED CHEESE.

CHICKEN PÂTÉ BOMBAY PAAV 199
SMOOTH CHICKEN PÂTÉ SERVED WITH SOFT, BUTTERED PAAV.

FISH N CHIPS 399
GOLDEN-FRIED FISH WITH CRISPY FRIES AND TARTAR DIP.

TACOS 249
SOFT TACOS FILLED WITH FRESH TOPPINGS AND BOLD FLAVORS.

FAJITA CHICKEN 299
SPICED GRILLED CHICKEN WITH PEPPERS AND MEXICAN SEASONING.

PULLED LAMB 399
SLOW-COOKED LAMB, TENDER AND RICHLY SEASONED.

CORN CROQUETTE 249
CRISPY CROQUETTES WITH A CREAMY CORN FILLING.

RE-FRIED BEANS 249
SLOW-COOKED MASHED BEANS WITH MILD SPICES.



FRIES & SNACKS

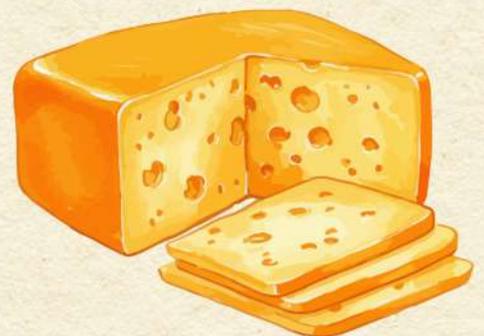


MOZZARELLA CORN DOG 199
MELT-IN-THE-MOUTH MOZZARELLA IN A CRUNCHY COATING.

CHICKEN CORN DOG 249
JUICY CHICKEN SAUSAGE WITH A CRISP OUTER LAYER.

CHEDDAR LOADED FRIES 199
FRIES TOPPED WITH MELTED CHEDDAR AND SEASONINGS.

FRENCH FRIES 99
CLASSIC GOLDEN FRIES, LIGHTLY SALTED.



ASIAN & CONTINENTAL BITES

SPRING ROLLS

CRISPY ROLLS STUFFED WITH SEASONED VEGETABLES.

279

VIETNAMESE ROLLS

FRESH ROLLS WITH HERBS, VEGGIES, AND DIPPING SAUCE.

249

VEG CONTENEC

ASSORTED VEGETABLE FRITTERS IN LIGHT BATTER.

329

CHICKEN LUMPIA

CRISPY FILIPINO-STYLE ROLLS FILLED WITH SPICED CHICKEN.

299



MUTTON GALAWATI KEBAB WITH PUFFED PAROTTA

SOFT, MELT-IN-MOUTH MUTTON KEBABS SERVED WITH FLAKY PAROTTA.

559

VEG GALAWATI KEBAB WITH PUFFED PAROTTA

DELICATE VEGETABLE KEBABS PAIRED WITH PUFFED PAROTTA.

449

FISH ORLEY

CRISPY BATTERED FISH WITH LIGHT SEASONING.

549

SALT N PEPPER PRAWNS

WOK-TOSSED PRAWNS WITH CRACKED PEPPER AND SEASONING.

649



KEBABS & SEAFOOD



BURGERS & SANDWICHES

PANEER TIKKA SANDWICH 299
GRILLED SANDWICH WITH SMOKY PANEER TIKKA FILLING.

SPINACH, CHEESE & CORN SANDWICH 299
SMOOTH CHICKEN PÂTÉ SERVED WITH SOFT, BUTTERED PAAV.

MUSHROOM & CHEESE SANDWICH 329
SAUTÉED MUSHROOMS LAYERED WITH MELTED CHEESE.

PULLED LAMB CUBANO 359
PULLED LAMB, PICKLES, CHEESE, AND MUSTARD IN TOASTED BREAD.

CREAM CHICKEN SANDWICH 329
TENDER CHICKEN IN A RICH, CREAMY SAUCE.

KAEFFORA CLUB SANDWICH (VEG) 349
LAYERED VEG CLUB WITH CHEESE AND HOUSE SPREADS.

KAEFFORA CLUB SANDWICH (CHICKEN) 399
TRIPLE-LAYER CHICKEN CLUB WITH EGGS AND SAUCES.

JUNGLEE CHICKEN SANDWICH 359
SPICY JUNGLE-STYLE CHICKEN WITH BOLD MASALA FLAVORS.



MUSHROOM SMASH BURGER 249
SMASHED MUSHROOM PATTY WITH CHEESE AND HOUSE SAUCE.

MUTTON SMASH BURGER 399
JUICY SMASHED MUTTON PATTY WITH BOLD SEASONING.

FRIED CHICKEN BURGER 299
CRISPY FRIED CHICKEN WITH CREAMY MAYO AND LETTUCE.

BEETROOT BURGER 219
WHOLESOME BEETROOT PATTY WITH FRESH VEGGIES.



OPEN SANDWICH

MUSHROOM OPEN TOAST 249
TOASTED BREAD TOPPED WITH CREAMY SAUTÉED MUSHROOMS.

PANEER CHILLI OPEN TOAST 239
SPICY CHILLI PANEER ON CRISP TOAST.

CHILLI CHICKEN OPEN TOAST 279
WOK-TOSSED CHILLI CHICKEN SERVED ON TOASTED BREAD.



PIZZAS

HOT CHICKEN 359
SPICY CHICKEN WITH FIERY SAUCE AND CHEESE.

PEPPERONI 379
CLASSIC PEPPERONI SLICES WITH MOZZARELLA.

MUTTON KEEMA 379
SPICED MINCED MUTTON WITH ONIONS AND CHEESE.

JERKY CHICKEN 359
SMOKY CHICKEN JERKY WITH BOLD SEASONINGS.

MEAT LOVERS 449
LOADED WITH ASSORTED MEATS AND MELTED CHEESE.

BARBEQUE CHICKEN 379
GRILLED CHICKEN IN SMOKY BARBEQUE SAUCE.

HAWAIIAN CHICKEN 399
CHICKEN AND PINEAPPLE WITH A SWEET-SAVORY BALANCE.

MARGHERITA 299
CLASSIC TOMATO SAUCE, MOZZARELLA, AND FRESH BASIL.

PEPPER PANEER 359
SPICED PANEER WITH BELL PEPPERS AND CHEESE.

PESTO & BURRATA 399
FRAGRANT PESTO BASE TOPPED WITH CREAMY BURRATA.

GARDEN FRESH 329
SEASONAL VEGETABLES WITH MOZZARELLA AND HERBS.

BARBEQUE PANEER 359
SMOKY BARBEQUE PANEER WITH ONIONS AND CHEESE.

QUATTRO FORMAGGI 399
A RICH BLEND OF FOUR CHEESES ON A CRISP BASE.

AL FUNGI (MUSHROOM) 359
SAUTÉED MUSHROOMS WITH GARLIC AND MOZZARELLA.

PEACH & CHEDDAR 399
SWEET PEACHES PAIRED WITH SHARP CHEDDAR CHEESE.





PASTA



	VEG	CHICKEN	LAMB	PRAWN
PESTO SPAGHETTI SPAGHETTI TOSSED IN FRESH BASIL PESTO AND OLIVE OIL.	349			
AGLIO-E-OLIO GARLIC, OLIVE OIL, AND CHILLI FLAKES ON CLASSIC SPAGHETTI.	299			
ARRABBIATA SPICY TOMATO SAUCE WITH GARLIC AND HERBS.	299	329	359	399
ALFREDO CREAMY WHITE SAUCE WITH PARMESAN AND BUTTER.	329	359	399	429
MAC N CHEESE MACARONI IN RICH, CHEESY CREAM SAUCE.	449	379	399	449



CLASSIC RISOTTO 449
CREAMY ARBORIO RICE COOKED SLOW WITH PARMESAN.

TANDOORI MUSHROOM RISOTTO 499
SMOKY TANDOORI MUSHROOMS FOLDED INTO CREAMY RISOTTO.

NEAPOLITAN STYLE RISOTTO 499
TOMATO-BASED RISOTTO WITH HERBS AND ITALIAN FLAVORS.

WOK SPECIALS

STARTERS &

KUNG PAO TOFU 399

CRISPY TOFU TOSSED IN SPICY KUNG PAO SAUCE.

KUNG PAO CHICKEN 449

WOK-TOSSED CHICKEN WITH CHILLI, PEANUTS, AND SAUCE.

PANEER BASIL 369

SAUTÉED PANEER WITH FRESH BASIL AND MILD SPICES.

CHEF'S SPECIAL CHILLI CHICKEN 449

CRISPY CHICKEN IN A BOLD, SPICY CHILLI SAUCE.

STIR FRIED VEGGIES 179

SEASONAL VEGETABLES WOK-TOSSED WITH LIGHT SEASONING.

HONEY GLAZED LOTUS STEM WITH WATER CHESTNUTS 349

CRISPY LOTUS STEM AND WATER CHESTNUTS IN HONEY GLAZE.

PERI PERI LOTUS STEM CHIPS 249

CRUNCHY LOTUS STEM CHIPS TOSSED IN PERI PERI SPICE.

CHILLI MUSHROOM 329

CRISPY MUSHROOMS IN SPICY CHILLI SAUCE.

HONEY CHILLI POTATO 249

CRISPY POTATOES TOSSED IN SWEET CHILLI GLAZE.

KOREAN CHILLI CHICKEN 449

CHICKEN TOSSED IN SPICY KOREAN-STYLE SAUCE.

KOREAN CHILLI PANEER 399

PANEER TOSSED IN SPICY KOREAN-STYLE GLAZE.





RICE & NOODLES

FRIED RICE (VEG / NON-VEG)

WOK-FRIED RICE WITH VEGETABLES OR CHICKEN.

399 | 449

CHILLI GARLIC NOODLES (VEG / NON-VEG)

NOODLES TOSSED WITH GARLIC AND CHILLI HEAT.

369 | 419

HAKKA NOODLES (VEG / NON-VEG)

CLASSIC HAKKA NOODLES TOSSED WITH SAUCES AND VEGGIES.

369 | 419

CHOPSUEY (VEG / NON-VEG)

CRISPY NOODLES TOPPED WITH THICK STIR-FRIED GRAVY.

399 | 459

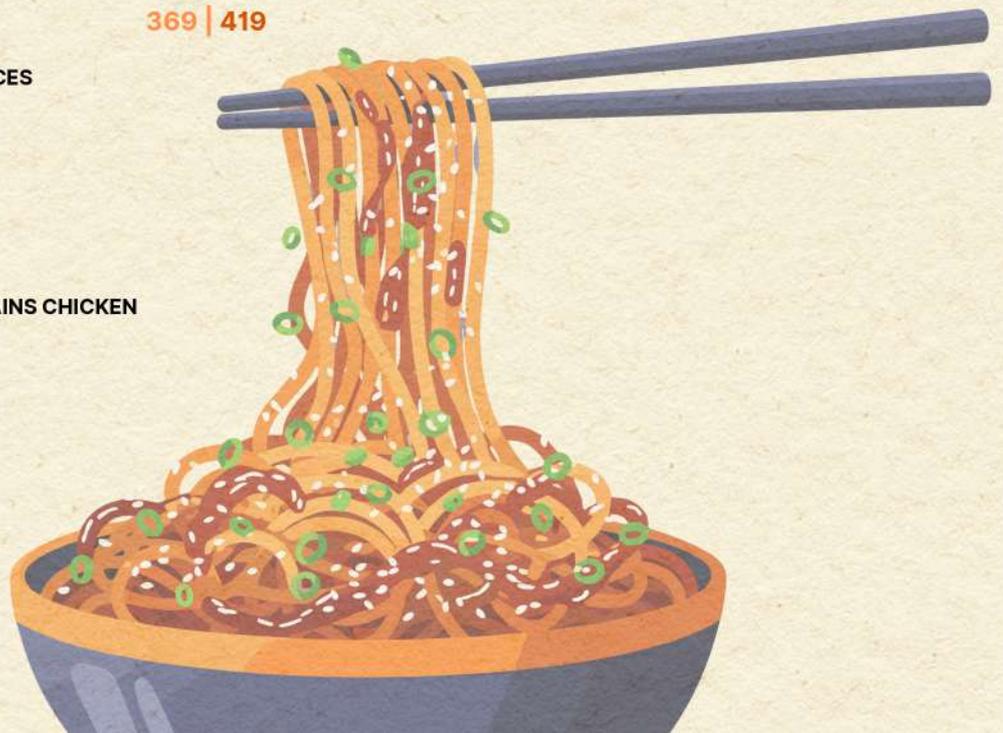
SINGAPORE NOODLES (VEG / NON-VEG)

THIN NOODLES WITH CURRY SPICES AND VEGETABLES.

369 | 419



CONTAINS CHICKEN





DIMSUMS

CHICKEN SAMBAL 449
SPICY CHICKEN DUMPLINGS WITH SAMBAL HEAT.

CHICKEN COTTHAY 449
CHICKEN DUMPLINGS TOSSED IN AROMATIC COTTHAY SAUCE.

EDAMAME & WATER CHESTNUT 399
STEAMED DUMPLINGS WITH EDAMAME AND CRUNCHY WATER CHESTNUT.

CHEESE CORN MARIGOLD 399
CREAMY CHEESE AND SWEET CORN FILLING.

CHARCOAL MUSHROOM 449
SMOKY CHARCOAL DUMPLINGS WITH MUSHROOM FILLING.

BAO

CHILLI PANEER BAO 249
SOFT BAO FILLED WITH SPICY CHILLI PANEER.

CRISPY CHICKEN BAO 299
CRISPY CHICKEN WITH SAUCE IN STEAMED BAO.

KOREAN CHICKEN BAO 329
KOREAN-STYLE SPICY CHICKEN IN FLUFFY BAO.



SUSHI



DYNAMITE (PRAWNS)
SPICY PRAWN ROLL WITH FIERY
TOPPING.

1199

VEG SUSHI PLATTER
ASSORTED VEGETARIAN SUSHI
SELECTION.

899

NON-VEG SUSHI PLATTER
ASSORTED CHICKEN AND SEAFOOD
SUSHI.

1049

VEG TEMPURA ROLL
CRISPY TEMPURA VEGETABLES ROLLED
WITH RICE.

799

CHICKEN TEMPURA ROLL
CRUNCHY CHICKEN TEMPURA SUSHI
ROLL.

999

CALIFORNIA AVOCADO ROLL
CLASSIC AVOCADO SUSHI WITH
CREAMY TEXTURE.

999

TERIYAKI CHICKEN ROLL
CHICKEN GLAZED WITH TERIYAKI
SAUCE.

1099

HOT POTS

VEGETABLE HOT POT
COMFORTING VEGETABLE BROTH WITH
FRESH VEGGIES.

399



CHICKEN HOT POT
FLAVORFUL CHICKEN BROTH WITH
TENDER PIECES.

499

CURRIES

SERVED WITH YOUR CHOICE OF PROTEIN



	VEG	CHICKEN	FISH	PRAWN
GREEN CURRY THAI GREEN CURRY WITH COCONUT MILK AND HERBS.	499	549	549	599
RED CURRY SPICY THAI RED CURRY WITH RICH COCONUT BASE.	499	549	549	599
YELLOW CURRY MILD YELLOW CURRY WITH WARMING SPICES.	499	549	549	599
MASSAMAN SLOW-COOKED THAI CURRY WITH DEEP, NUTTY FLAVORS.	499	549	549	599

TOFU RAMEN 399
 LIGHT BROTH WITH TOFU AND NOODLES.

CHICKEN RAMEN 499
 HEARTY CHICKEN BROTH WITH RAMEN NOODLES.

MUSHROOM RAMEN 449
 UMAMI-RICH MUSHROOM BROTH WITH NOODLES.

RAMEN



EUROPEAN

EUROPEAN



GRILLED FISH IN LEMON BUTTER SAUCE 599

GRILLED FISH SERVED WITH A LIGHT, ZESTY LEMON BUTTER SAUCE.

GRILLED CHICKEN IN MUSHROOM RAGÙ 549

JUICY GRILLED CHICKEN TOPPED WITH RICH MUSHROOM RAGÙ.

LABANESE



PITA WITH HUMMUS 209
WARM PITA SERVED WITH CREAMY HUMMUS.

FALAFEL WITH HUMMUS 229
CRISPY FALAFEL PAIRED WITH SMOOTH HUMMUS.

MEZZE PLATTER (VEG) 449
ASSORTED VEGETARIAN MEZZE WITH DIPS AND BREADS.

MEZZE PLATTER (NON-VEG) 499
SELECTION OF MEZZE WITH MEATS, DIPS, AND BREADS.

GRAZING PLATTER 699
A GENEROUS SPREAD OF BITES, CHEESES, DIPS, AND BREADS.

DESSERTS

TIRAMISU 299
CLASSIC COFFEE-SOAKED LAYERS
WITH MASCARPONE CREAM.

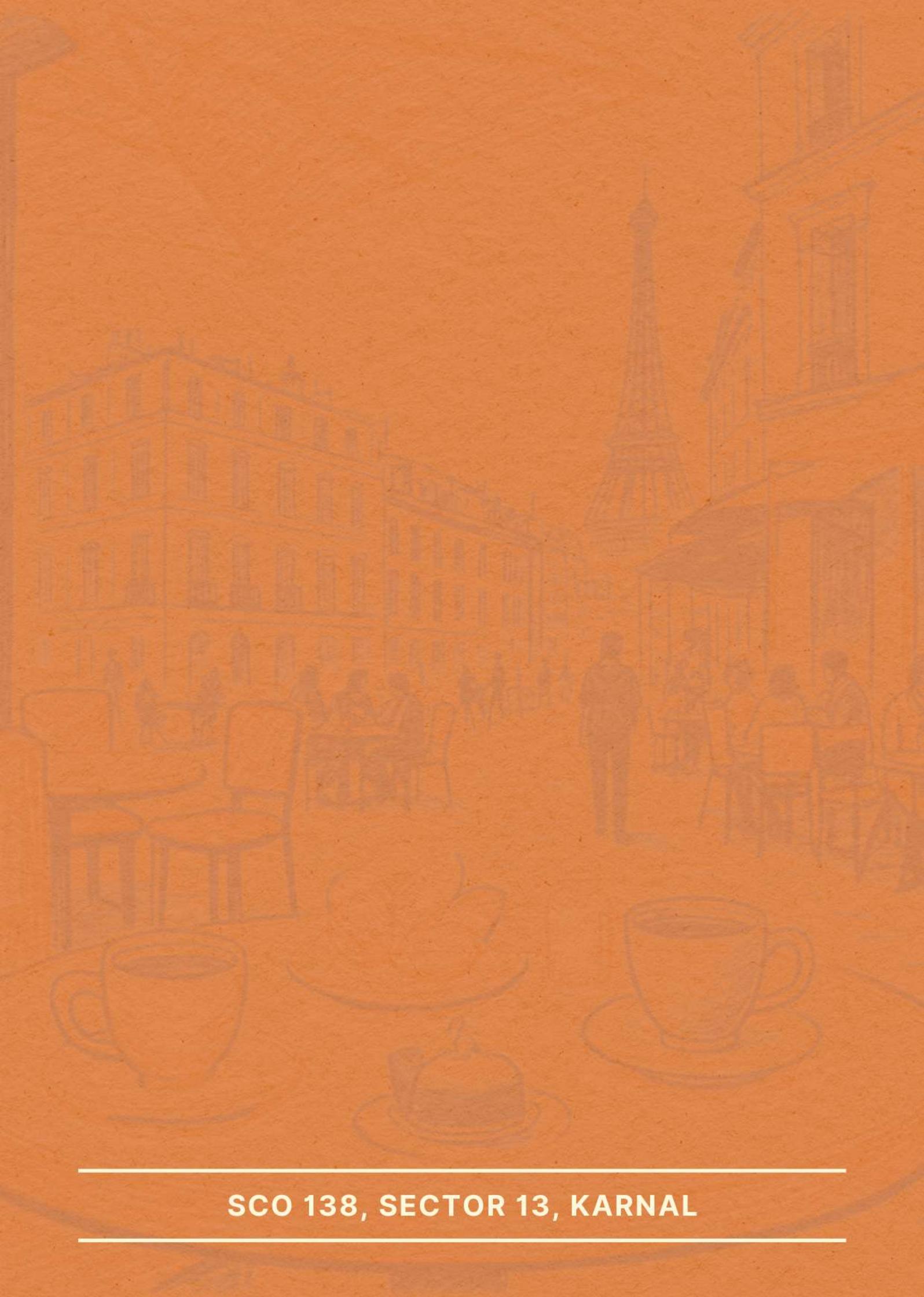
TRES LECHES 219
SOFT SPONGE SOAKED IN THREE MILKS,
LIGHT AND MOIST.

CRÈME BRÛLÉE 229
SILKY VANILLA CUSTARD WITH A CRISP
CARAMELIZED TOP.

BROWNIE SIZZLER 279
WARM CHOCOLATE BROWNIE SERVED
SIZZLING WITH ICE CREAM.

**KUNAFI NEST WITH ICE
CREAM & GULAB JAMUN** 349
A GENEROUS SPREAD OF BITES,
CHEESES, DIPS, AND BREADS.





SCO 138, SECTOR 13, KARNAL
