

WELCOME TO THE STUDS EXPERIENCE

AT THE STUDS SPORTS BAR AND GRILL, WE BELIEVE EVERY GUEST DESERVES TO ENJOY FRESHLY MADE FOOD AND SERVED WITH ABUNDANCE. IF YOU OR ANY OF YOUR GUEST HAVE AN ALLERGY OR DIETARY RESTRICTIONS, PLEASE INFORM THE SERVER AND WE WILL BE HAPPY TO ACCOMMODATE YOUR NEEDS ALL MEATS SERVED ARE PURE HALAL. PLEASE INFORM THE SERVER IF YOU NEED JAIN PREPARATION. WE USE THE BEST OF COOKING OILS IN OUR FOOD PREPARATIONS.

WE DO NOT ENCOURAGE INDIVIDUAL GRATUITIES AND INSTEAD LEVY A DISCRETIONARY 10% STAFF CONTRIBUTION CHARGE, DISTRIBUTED TO TEAM MEMBERS MONTHLY.

WE LEVY 5% GST ON FOOD & SOFT BEVERAGES

SCAN HERE BELOW &
REVIEW US ON GOOGLE 



FOLLOW US ON
INSTAGRAM 





**FLOAT LIKE A BUTTERFLY
STING LIKE A BEE**

THE STUDS

★ SPORTS BAR & GRILL ★

TAPROOM ★ ALL DAY DINER





THE STUDS

★ SPORTS BAR & GRILL ★

TAPROOM ★ ALL DAY DINER

TOGARASHI LOTUS



THE ABOVE IMAGES ARE USED FOR PRESENTATION PURPOSES ONLY.

APPETIZERS

TOGARASHI LOTUS

CRISPY FRIED LOTUS STEM TOSSED IN SWEET CHILLI SAUCE AND DUSTED WITH JAPANESE SPICE.

TURKISH PANEER KEBAB

CHAR-GRILLED PANEER, TURKISH MARINADE, MUHAMMARA DIP.

OLIVE CHEESE PINEAPPLE

TANGY OLIVES, CHEESE AND JUICY PINEAPPLE. SWEET & SPICY.

CORN RIBS

CAJUN-SPICED CORN, CUT INTO RIB-LIKE SECTIONS.

CURRY LEAF & BLACK PEPPER MUSHROOM

SAUTÉED MUSHROOMS TOSSED IN CRUSHED BLACK PEPPER, FRESH CURRY LEAVES & SOUTHERN SPICES.

TEX-MEX NACHOS

IN-HOUSE CRISPY TORTILLA CHIPS LAYERED WITH MELTED CHEESE, RED BEANS, FRESH TOMATO SALSA, GUACAMOLE AND SOUR CREAM.

AVOCADO TOAST

HUMMUS, GUACAMOLE, OLIVES, SUN-DRIED TOMATO, CHÈVRE CHEESE, BALSAMIC GLAZE.

MEZZE PLATTER

A VIBRANT MEZZE PLATTER WITH HUMMUS, MUTTABAL, BEETROOT PESTO, AND TZATZIKI—SERVED WITH WARM PITA AND CRUNCHY LAVASH.

MONGOLIAN PANEER

GOLDEN PANEER CUBES TOSSED IN A ZESTY SAUCE SERVED WITH VEGGIES.

SAOJI PANEER QUESADILLAS

SPICY MARINATED PANEER COMBINED WITH SAOJI MASALA, MELTED CHEESE IN A TORTILLA A BOLD AND FLAVORFUL FUSION TWIST.

MANGALOREAN CHICKEN SUKKA

DRY CHICKEN COOKED WITH GRATED COCONUT, ROASTED SPICES, AND A HINT OF TAMARIND.

PERI PERI CHICKEN POUCH

MINCED CHICKEN STUFFED IN A CRISP POUCH, SERVED WITH SUN-DRIED TOMATO AIOLI.

SPICY SRIRACHA HONEY GLAZE CHICKEN

SPICY AND TANGY CHICKEN GLAZED WITH SRIRACHA SAUCE.

GONGURA CHICKEN

TENDER CHICKEN COOKED IN A TANGY, SPICY ANDHRA-STYLE GRAVY MADE WITH FRESH SORREL LEAVES (GONGURA) AND AROMATIC SPICES.

PRAWN BIRYANI ARANCINI

CRISPY DEEP-FRIED BALLS STUFFED WITH PRAWN BIRYANI, SERVED WITH A SPICY RAITA DIP.

SRI LANKAN FRIED FISH

SPICY, CRISPY SRI LANKAN-STYLE FISH DEEP-FRIED WITH BOLD SPICES.

DANGAR CHUTNEY PRAWNS

FIERY, TANGY PRAWN TIKKIS SERVED WITH TOMATO CHUTNEY.

299

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429

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429



VEG



NON-VEG



SPICY



STUDS SIGNATURE

THE STUDS

★ SPORTS BAR & GRILL ★

TAPROOM ★ ALL DAY DINER



ASSORTED CHIPS

THE ABOVE IMAGES ARE USED FOR PRESENTATION PURPOSES ONLY.

APPETIZERS

MUTTON BOTI BHEL

LAMB MEAT FRITTERS TOSSED WITH ONION, TOMATO, AND RAW MANGO, GARNISHED WITH NYLON SEV.

FISH & CHIPS

CRISPY FRIED FISH SERVED WITH MUSHY PEAS, TARTAR SAUCE AND HAND CUTS FRIES.

MEEN NIRVANA

SUCCULENT FISH COOKED IN RICH, SPICED COCONUT MILK, OFFERING A BLEND OF AROMATIC AND TANGY FLAVORS.

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SALADS

AVOCADO CAESAR SALAD

FRESH LETTUCE TOSSED IN CREAMY CAESAR DRESSING, TOPPED WITH AVOCADO, OLIVES, CHERRY TOMATOES, CAPERS, PARMESAN, AND CRISP CROUTONS.

CHICKEN MANGO

SHREDDED CORONATION CHICKEN, CRISP GREENS, MANGO JELLY, PUMPKIN SEEDS, AND A ZESTY SPICED DRESSING.

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SOUPS

MUSHROOM CAPPUCINO

A CREAMY, VELVETY MUSHROOM SOUP TOPPED WITH FROTHY FOAM, OFFERING A RICH AND INDULGENT TWIST.

MORINGA SOUP

EARTHY AND LIGHT, WITH MORINGA LEAVES, TEMPERED SPICES AND A WHOLESOME BROTH.

ROASTED CHICKEN & GARLIC SOUP

HEARTY AND COMFORTING WITH ROASTED CHICKEN, GARLIC AND A RICH, SAVORY BROTH.

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FROM THE FRYER

ASSORTED CHIPS

SWEET POTATO, POTATO, BANANA CHIPS WITH INDIAN RANCH AND KETCHUP.

DEEP FRIED OKRAS & CHILLI

THIN SLICES OF OKRA, BHAVNAGRI CHILLI, SWEET CHILLI SAUCE.

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DUNKED DUMPLINGS

VEG

STEAMED VEGETABLE DUMPLINGS DUNKED IN AROMATIC VEG BROTH, FINISHED WITH FRESH HERBS.

CHICKEN

JUICY CHICKEN DUMPLINGS DUNKED IN RICH CHICKEN BROTH, FINISHED WITH HERBS & SPRING ONIONS.

279

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TAPROOM ★ ALL DAY DINER

SRIRACHA WINGS



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DUNKED DUMPLINGS

SHRIMP

DELICATE SHRIMP DUMPLINGS DUNKED IN FLAVORFUL SEAFOOD BROTH, FINISHED WITH HERBS OIL & SPRING ONIONS.

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WINGS ON FIRE

SRIRACHA WINGS X5

KANTHARI CHILLI SAUCE X10

DEATH BY WINGS X15

BHUT JOLOKIA X20

THE STUDS- HOT ONES CHALLENGE X50

8 WINGS, 4 LEVELS OF HEAT...SURVIVE 'EM ALL & THE FINAL BURN WINS YOU A COLD BEER ON US.

"WARNING: EXTREME SPICE LEVEL — BY ORDERING THE HOT WINGS CHALLENGE, GUESTS CONFIRM THEY ARE VOLUNTARILY PARTICIPATING & ACCEPT FULL RESPONSIBILITY FOR ANY REACTIONS OR DISCOMFORT."

"INCLUDES A FREE BEER UPON COMPLETION. MUST BE 21+ TO CLAIM."

PLEASE SIGN THE DISCLAIMER FORM BEFORE ORDERING AND IF YOU WIN YOU GET TO BE ON OUR HALL OF FAME.



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699

PIZZA

KASUNDI PANEER TIKKA

MOZZARELLA CHEESE, MAKHANI SAUCE BASE, KASUNDI PANEER, VEGGIES.

FIRE ROASTED

RED PEPPER SAUCE, CARAMELIZED ONIONS, BELL PEPPER, BLANCHED SPINACH, ZUCCHINI, ITALIAN BASIL, MOZZARELLA CHEESE.

SPICY CILANTRO CHICKEN

SPICY CILANTRO-MARINATED CHICKEN, MOZZARELLA CHEESE, FRESH HERBS, VEGGIES.

BUTTER CHICKEN

CREAMY BUTTER CHICKEN SAUCE, TENDER CHICKEN PIECES, MOZZARELLA CHEESE, FRESH INDIAN HERBS.

HARISSA CHICKEN

SPICY HARISSA-MARINATED CHICKEN, BELL PEPPER, ONION, SOUR CREAM, LACCHA ONION, MOZZARELLA CHEESE.

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HARISSA PANEER



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BAO

HARISSA PANEER ★

SOFT BAO STUFFED WITH SPICY HARISSA PANEER, FRESH VEGGIES & GREEN CHUTNEY MAYO.

TANDOORI CHICKEN

SOFT BAO FILLED WITH SMOKY TANDOORI CHICKEN, PICKLED ONIONS & MINT CHUTNEY MAYO.

PRAWN BALCHAO ★

STEAMED BAO STUFFED WITH SPICY GOAN PRAWN BALCHAO, PICKLED ONIONS & GARLIC AIOLI.

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BURGERS

THE STUDS VEG BURGER

SPICY VEGETABLE PATTY, LETTUCE, CUCUMBER, TOMATO, ONION, JALAPEÑOS, CHEESE SLICE. SERVED, COCKTAIL SAUCE WITH HAND CUT FRIES.

THE STUDS CHICKEN BURGER

JALAPEÑO, TEX-MEX SAUCE, CHILLI SAUCE, GHERKINS, CARAMELIZED ONION, GRILLED CHICKEN PATTY SERVED WITH HAND CUT FRIES.

THE STUDS ROCK SANDWICH

LOADED WITH CHICKEN SALAMI, CHICKEN NUGGETS, GHERKINS, TOMATO, ONION & CREAMY MAYO IN A SIGNATURE BLACK BUN.

KEEMA SAMOSA BURGER ★

INDIAN-SPICED MUTTON SAMOSA LAYERED WITH LACHHA ONIONS, CHEESE, TAMARIND MAYO, AND SUKHA CHUTNEY SERVED WITH HAND-CUT FRIES.

349

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469

PASTA / RISOTTOS

PENNE / SPAGHETTI / MACARONI (CHOICE OF PASTA)

TARTUFO MUSHROOM ★

A CREAMY SAUCE MADE WITH SAUTÉED MUSHROOMS, TRUFFLE & HERBS.

THAKKALI TANG ★

A BOLD & TANGY TOMATO-ONION BASE WITH RED MASALA SPICES, DELIVERING A RICH DESI-STYLE PUNCH PERFECT FOR A DESI TWIST.

CORIANDER PESTO

A FRESH, ZESTY TWIST ON CLASSIC PESTO, MADE WITH CORIANDER LEAVES, GARLIC & OLIVE OIL FOR A VIBRANT.

ADD ONS

VEG

CHICKEN

PRAWNS

249 / 279

249 / 279

249 / 279

49

69

89



VEG



NON-VEG



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★ SPORTS BAR & GRILL ★

TAPROOM ★ ALL DAY DINER

MUTTON NALLI ROAST



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SIZZLER

ALL SIZZLERS SERVED WITH GRILLED TOMATOES & HAND CUT FRIES

FIERY ASIAN SIZZLER

A SIZZLING PLATTER OF SPICY, FLAVOR-PACKED WITH A ZESTY ASIAN TWIST.

PERI PERI SIZZLER

BOLD PERI-PERI SEASONING, SERVED SIZZLING FOR A SPICY, SATISFYING EXPERIENCE.

449 / 499

449 / 499

STUDS GRILL

GRILLED THECHA PANEER WITH SPICY PEANUT SAUCE

CHAR-GRILLED PANEER STACK INFUSED WITH GREEN CHILLI THECHA, SERVED WITH SWEET POTATO & A BOLD, NUTTY PEANUT DIP.

KANADUKATHAN MEEN VARUVAL

SPICED VILLAGE-STYLE FISH FRY SERVED WITH FRAGRANT COCONUT RICE AND TANGY SOUTH INDIAN FISH CURRY SAUCE.

ZHANZHANIT TEETAR (QUAIL)

ZHANZHANIT TEETAR(QUAIL), TIKHAT VATAN, TANDUL BHAKRI, KOSHIMBIR.

MUTTON NALLI ROAST

SLOW-COOKED MUTTON NALLI ROAST SERVED WITH RICH INDIAN-STYLE GRAVY, CREAMY MASHED POTATOES, AND EXOTIC VEGETABLES.

BUTTER CHICKEN SURF & TURF

TANDOORI-MARINATED CHICKEN BREAST & LOBSTER, GREEN BEANS, CORIANDER BUTTER, SWEET POTATO FRIES.

439

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1999

TANDOOR

NAWABI BROCCOLI

REGAL INDIAN DISH FEATURING TENDER BROCCOLI MARINATED IN SPICES AND COOKED IN THE TANDOOR TO SMOKY PERFECTION.

KALMI PANEER TIKKA

SPICY KALMI PANEER TIKKA MARINATED IN A FIERY YOGURT-CASHEW BLEND, GRILLED TO A RICH EARTHY CHAR.

ZAAFRAN PANEER

PANEER IN A BOLD, EARTHY BLEND OF TURMERIC, GINGER, HONEY, CUMIN AND BLACK SALT.

RAW MANGO CHICKEN TIKKA

JUICY CHICKEN CHUNKS MARINATED IN TANGY RAW MANGO AND FIERY SPICES, CHARGRILLED IN THE TANDOOR FOR A SMOKY FINISH.

STUFFED CHEESE CHICKEN TIKKA

STUFFED CHEESE CHICKEN TIKKA, WHERE TENDER CHICKEN POCKETS EMBRACE CHEESE AND ARE COOKED IN THE TANDOOR TO PERFECTION.

AJWAINI FISH TIKKA

FISH MARINATED IN AJWAIN (CAROM SEEDS) AND SPICES, ACHIEVING AROMATIC PERFECTION.

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BURRATA BUTTER CHICKEN



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TANDOOR

GALOUTI KEBAB

A MELT-IN-YOUR-MOUTH INDIAN KEBAB MADE FROM FINELY MINCED LAMB, RICHLY SPICED.

SIZZLING SCARLET TANDOORI CHICKEN

EXPERIENCE THE TANTALIZING TASTE OF SIZZLING SCARLET TANDOORI PERFECTION, WHERE FIERY SPICES MEET EXCELLENCE IN EVERY SAVORY BITE.

529

779

MAIN COURSE

BAINGAN & MIRCH KA SALAN

LARGE GREEN CHILLI'S & EGGPLANT SIMMERED IN A TANGY, SPICY AND NUTTY GRAVY.

DAL MAKHANI

A CREAMY INDIAN CURRY OF BLACK LENTILS AND KIDNEY BEANS IN A SPICED TOMATO SAUCE.

KASURI BUTTER PANEER

THE ULTIMATE FUSION OF FLAVORS WITH BURRATA BUTTER PANEER, WHERE THE CLASSIC CREAMY TOMATO INFUSED INDIAN DISH MEET THE RICHNESS.

CHETTINAD PEPPER

TENDER CHICKEN / PANEER PIECES COOKED IN A PEPPERY AND SPICY CHETTINAD MASALA.

NASI GORENG

OLD INDONESIAN FRIED RICE WITH CHICKEN OR PRAWNS, VEGGIES, & A CRISPY FRIED EGG ON TOP.

BURRATA BUTTER

THE ULTIMATE FUSION OF FLAVORS WITH BURRATA BUTTER CHICKEN, WHERE THE CLASSIC CREAMY TOMATO-INFUSED INDIAN DISH MEETS THE LUXURIOUS RICHNESS OF BURRATA CHEESE.

CEYLON LAMB CURRY

TENDER PIECES OF LAMB SLOW-COOKED IN A FLAVORFUL COCONUT-BASED CURRY WITH AROMATIC SPICE.

MUTTON ROGAN JOSH

TENDER MUTTON IN A RICH, AROMATIC CURRY BOLD, SPICY, AND DEEPLY SATISFYING.

MANPAANAI MEEN KUZHAMBU

SOUTH INDIAN FISH CURRY, ENRICHED WITH A TANGY TAMARIND BASE AND AROMATIC SPICES, CREATING A DELECTABLE CULINARY EXPERIENCE FOR SEAFOOD ENTHUSIASTS.

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399 / 429

479 / 639

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649

LOCAL FAVOURITES

MINI KHARA BUN BRUSCHETTA

TOASTED SLICES OF SPICED KHARA BUN TOPPED WITH TANGY VEGGIE MASALA, CHEESE, AND A TOUCH OF CHUTNEY MAYO.

GUNPOWDER CHEESE BALLS

CRISPY CHEESE BALLS COATED IN FIERY GUNPOWDER MASALA, SERVED WITH CURRY LEAF AND CORIANDER AIOLI.

COORG PEPPER CHICKEN SLIDERS

MINI BURGER BUNS STUFFED WITH KODAVA-STYLE PEPPER CHICKEN, SAUTÉED ONIONS, AND MELTED CHEESE.

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VEG



NON-VEG



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TAPROOM ★ ALL DAY DINER

CHICKEN BIRYANI



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LOCAL FAVOURITES

KOLI FRY ★

VILLAGE-STYLE SPICY FRIED CHICKEN AND ROBUST HOMEMADE MASALAS.

WHITE PUMPKIN MILFY (DESSERT) ★

VELVETY WHITE PUMPKIN HALWA INFUSED WITH FRAGRANT WHOLE SPICES AND JAGGERY, LAYERED WITH WHITE PUMPKIN SEEDS AND CROWNED WITH A ZESTY ORANGE.

349

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RICE & NOODLES

STEAMED RICE

SIMPLE AND FLUFFY, THE PERFECT ACCOMPANIMENT TO ANY MEAL, ENHANCING THE NATURAL GOODNESS OF RICE.

FRIED RICE

WOK-TOSSED RICE WITH VEGGIES AND SAVORY SEASONINGS FOR A FLAVORFUL BITE.

CHILLI GARLIC RICE

FRAGRANT RICE INFUSED WITH SAVORY GARLIC AND CHILLI—AN AROMATIC, FLAVORFUL SIDE THAT COMPLEMENTS ANY MEAL.

HAKKA NOODLES

STIR-FRIED NOODLES WITH VEGGIES, SEASONED WITH SOY SAUCE AND SPICES FOR A SAVORY, ASIAN-INSPIRED DISH.

VEG BIRYANI'..OOPS VEG PULAO ★

A MEDLEY OF TENDER VEGGIES AND FRAGRANT SPICES, COOKED TO PERFECTION WITH BASMATI RICE FOR A DELIGHTFUL AND FLAVORFUL EXPERIENCE.

CHICKEN BIRYANI ★

FEATURING TENDER PIECES OF CHICKEN, BASMATI RICE, AND A BLEND OF SPICES, COOKED TOGETHER FOR A RICH AND SATISFYING MEAL.

169

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INDIAN BREADS

TANDOORI ROTI

TANDOORI NAAN

CHILLI GARLIC NAAN

STUFFED KULCHA

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119



VEG



NON-VEG



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★ SPORTS BAR & GRILL ★

TAPROOM ★ ALL DAY DINER

DARK MATTER



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SIDES

GREEN SALAD 

BOONDI RAITA 

SMOKED MINT RAITA 

MASALA PAPAD CAPS 

GARLIC BREAD 

99

99

99

119

199

ADD ONS

EGG 

VEGGIES 

CHEESE 

CHICKEN 

PRAWNS 

29

49

59

69

89

DESSERTS

RASMALAI PANNA COTTA  

ITALIAN PANNA COTTA WITH THE FLAVORS OF INDIAN RASMALAI, SERVED WITH BLUEBERRY CITRUS SAUCE.

GULAB JAMUN DONUTS 

A SYRUP-SOAKED DONUT PAIRED WITH A SCOOP OF IN-HOUSE ICE CREAM FOR A DELIGHTFUL MIX OF FLAVORS AND TEXTURES.

GULKAND MUFFIN 

A FUSION TREAT COMBINING SOFT, MUFFINS WITH GULKAND, A SWEET ROSE PETAL PRESERVE, FOR A FRAGRANT AND FLAVORFUL TWIST.

DARK MATTER  

DECADENT CHOCOLATE GANACHE, SEA SALT CARAMEL, MOIST CHOCOLATE CAKE, IN HOUSE VANILLA ICE CREAM.

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VEG



NON-VEG



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TAPROOM ★ ALL DAY DINER

MORINGA SOUP



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HEALTHY VEGAN MENU

APPETIZERS

GUACAMOLE & CORN RIB SALAD

CHARRED CAJUN CORN RIBS SERVED OVER A BASE OF GUACAMOLE, CHERRY TOMATOES, SUN-DRIED TOMATOES, AND OLIVES.

MUHAMMARA & QUINOA SALAD

WARM QUINOA TOSSED WITH GRILLED VEGGIES, OLIVES, SUN-DRIED TOMATO, AND A MUHAMMARA DRESSING BASE.

SPICY BEAN LETTUCE WRAPS

SPICED RED BEAN MASH, TOMATO SALSA, OLIVES AND GUACAMOLE SERVED INSIDE CRISP LETTUCE CUPS.

329

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SOUP

MORINGA SOUP

EARTHY AND LIGHT, WITH MORINGA LEAVES, TEMPERED SPICES AND A WHOLESOME BROTH.

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MAINS

CHARRED VEG MUHAMMARA STEAK

THICK-CUT MARINATED EGGPLANT STEAK, CHAR-GRILLED AND BRUSHED WITH OUR TURKISH MARINADE, SERVED OVER A BED OF QUINOA TOSSED IN SUN-DRIED TOMATO AND OLIVES.

FINISHED WITH A SWIPE OF MUHAMMARA, A GUACAMOLE QUENELLE AND A SPRINKLE OF CHILLI OIL.

VEGAN BURRITO BOWL

RED BEANS, CORN, SALSA, OLIVES, GUACAMOLE LAYERED OVER WARM RICE OR QUINOA. GARNISHED WITH CRUSHED TORTILLA CHIPS.

SPICY MONGOLIAN VEGETABLE HOTPOT

STIR-FRIED VEGGIES IN MONGOLIAN SAUCE SIMMERED IN A SHALLOW BOWL WITH RED BEANS AND OLIVES, SERVED WITH NOODLES.

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DESSERT

CHOCO-NUT GANACHE TART

SILKY DARK CHOCOLATE GANACHE IN A NUTTY ALMOND-DATE CRUST, TOPPED WITH SEA SALT AND ROASTED NUTS.

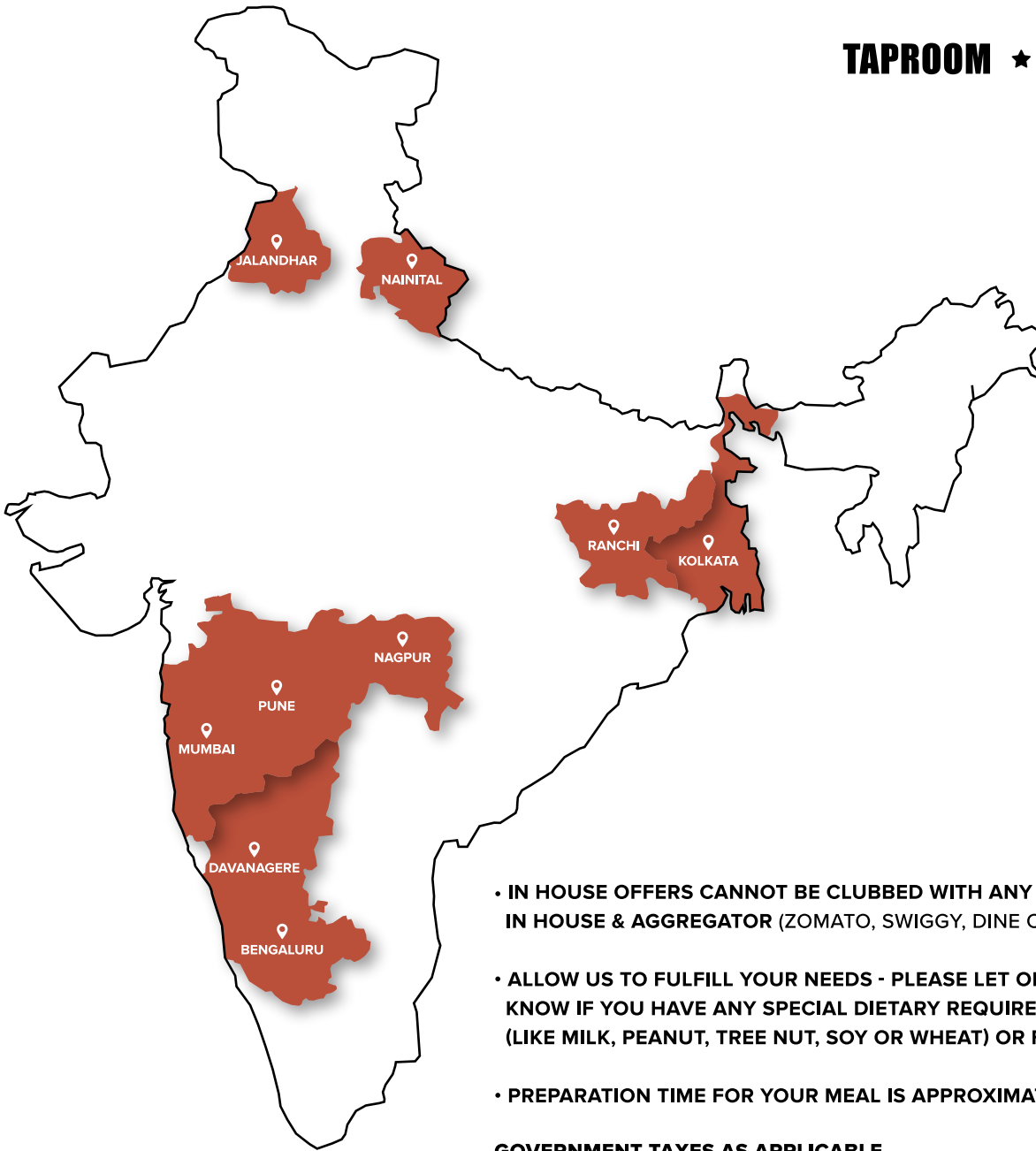
499

ETV, BELLANDUR, BENGALURU

THE STUDS

★ SPORTS BAR & GRILL ★

TAPROOM ★ ALL DAY DINER



- IN HOUSE OFFERS CANNOT BE CLUBBED WITH ANY OTHER IN HOUSE & AGGREGATOR (ZOMATO, SWIGGY, DINE OUT, EAZYDINER) OFFERS.
- ALLOW US TO FULFILL YOUR NEEDS - PLEASE LET ONE OF OUR WAIT STAFF KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, FOOD ALLERGIES (LIKE MILK, PEANUT, TREE NUT, SOY OR WHEAT) OR FOOD INTOLERANCE.
- PREPARATION TIME FOR YOUR MEAL IS APPROXIMATELY 15-20 MINUTES.

**GOVERNMENT TAXES AS APPLICABLE.
WE LEVY 10% DISCRETIONARY STAFF CONTRIBUTION.
ALL PRICES ARE IN INDIAN RUPEE.**

 VEG  NON-VEG  SPICY  VEGAN  STUDS SIGNATURE

FOR RESERVATION & ENQUIRIES

+91 91646 66652 | 91646 66653

MUMBAI • BENGALURU • PUNE • NAGPUR • NAINITAL • RANCHI • JALANDHAR
DAVANAGERE • KOLKATA

zomato

SWIGGY

ORDER NOW & ENJOY HASSLE-FREE MEALS!

*T&C Apply