



Menu

Summer



AFRO HOUSE

Afro House · Summer 2026

Menu

Mango Festival // Special seasonal offerings celebrating the king of fruits.

COOLERS

Mango Passion Fruit Cooler

Ripe mango meets tangy passion fruit in a vibrant, tropical refresher.

₹230

Aam Panna

Raw mango blended with signature spices for a tangy, cooling classic.

₹240



SHAKES & LASSI

Mango Passion Fruit Lassi Shake

Creamy mango lassi with a hint of passion fruit for a smooth tropical twist.

₹320

Mango Coconut Cream Shake

Rich Alphonso mango blended with coconut cream for a thick, indulgent sip.

₹320

Mango Chia Boost

Creamy mango blended with soaked chia seeds for a smooth, chilling boost shake.

₹320



DIM SUM & SALADS

Raw Chilli Mango Dim Sum

Tender dumplings filled with fiery raw mango — a tangy twist of mango that packs a zesty, spicy punch.

₹400

Spicy Asian Mango Dim Sum with Curry

Soft dim sum infused with secret flavours, served in a bold, tangy Asian-style gravy for a punchy twist.

₹430

Mango Watermelon Feta Mint Salad

A refreshing summer salad of juicy watermelon and ripe mango, topped with crumbled feta and fresh mint for a sweet, tangy, and cooling bite.

₹450



Coffee // *Crafted brews for every coffee lover*

COFFEE SPECIALTIES

Citrus Grass Cold Brew

Cold brew infused with passion fruit and lemongrass for a crisp, tropical lift.

₹190

Afro Spark Coffee Orange

A zesty blend of espresso, orange, and tonic for a bright, sparkling kick.

₹230

Bloody Coffee

Espresso meets berries and tonic in a bold, tangy, and refreshing twist.

₹230

Nutty Bliss Espresso Frappe

A creamy frappe blending espresso, cocoa, and hazelnut for a rich, indulgent chill.

₹320



Matcha // *Pure, ceremonial grade matcha creations*

MATCHA DRINKS

Iced Coconut Cloud Matcha

Silky matcha layered with creamy coconut milk for a dreamy, chilled tropical escape.

₹330

Iced Matcha Latte

Classic ceremonial matcha blended with chilled milk for a smooth, earthy, and refreshing sip.

₹320

Iced Mango Matcha

Earthy ceremonial matcha meets sweet ripe mango for a vibrant, tropical iced blend with a twist of mango.

₹330



Coolers // Chilled, refreshing drinks to beat the heat

SUMMER COOLERS

Summer Shikanji

A refreshing fusion of juicy watermelon and spiced shikanji for the ultimate summer cooler.

₹190

Tangy Cooler

A bold mix of spicy guava and pineapple, lifted with jalapeño heat and subtle olive notes.

₹210

Orange Guava Chiller

A vibrant blend of orange, guava, and lime with a hint of lemongrass freshness.

₹220

Bloody Guava

A chilled guava slushy spiked with Tabasco for a fiery, refreshing twist.

₹220



Shakes & Smoothies // Blended to perfection — thick, creamy, and delicious

SHAKES & SMOOTHIES

Island Gold Smoothie

A tropical blend of banana, honey, yogurt, passion fruit, and coconut for a smooth island escape.

₹310

Fruity Cocoa

Rich cocoa meets strawberry and cranberry in a perfectly balanced fruity indulgence.

₹310

Lychee Romance

Delicate lychee blended with creamy almond ice cream for a smooth, dreamy delight.

₹320



Appetizers & Meals

Bold flavours, comforting plates,
and indulgent bites

APPETIZERS

Broccoli Cheese Bao

Soft, pillowy bao stuffed with rich melted cheese & Broccoli.

₹380

Cream Cheese Dim Sum

Delicate dumplings filled with rich, creamy cheese, offering a smooth melt-in-mouth indulgence with every bite.

₹450

Chilli Garlic Wonton

Crispy wontons tossed in a fiery chilli garlic sauce, delivering the perfect balance of heat, crunch, and umami.

₹380

Lotus Stem Bhel

Crispy lotus stem tossed with puffed rice, layered chutneys, and a bold chaat mix, finished with fresh textures and a tangy-spicy kick.

₹450



MEALS

Melted Mafia Burger

A juicy patty loaded with molten cheese at its core, grilled to perfection and layered with fresh lettuce and signature sauces, all nestled in a soft toasted bun for an irresistibly gooey bite.

₹440

Afro Paneer Curry with Herbed Rice

A rich, creamy paneer curry infused with subtle, unexpected notes, served alongside fragrant herbed rice for a balanced, comforting plate.

₹450

Korean Kimchi Fried Rice

Fiery kimchi fried rice loaded with deep umami flavours, delivering a sharp tang and a bold, addictive finish.

₹420

Layered Paratha with Ghee-Glazed Soya Boti

Flaky, multi-layered paratha served with spiced soya boti, slow-cooked and glazed in aromatic desi ghee for a hearty, indulgent bite.

₹485

Mughlai Kofta Curry with Kanai Roti

Delicate, melt-in-the-mouth koftas simmered in a velvety Mughlai gravy, paired with soft kanai roti for a truly regal experience.

₹485





AFRO HOUSE

*Good Vibes.
Better Sips.
Great Moments.*

*T&C applicable

*GST CHARGES AS APPLICABLE