

Marici
A CLASSIC FINE DINE

Marici,

where luxury and taste align,

A classic fine dine,

where stars gently shine.

Each dish a masterpiece,

crafted with care,

An unforgettable journey,

beyond compare.

Government taxes are extra as applicable. We levy 5% Service Charge Optional / At your Discretion.

While placing your order, let us know if you are all allergic to any food product.

Soups

01.

CREAM OF MUSHROOM SOUP

Creamy blend of fresh mushrooms, butter, and garlic, delivering rich and earthy flavours.

INR - 220/-

TOMATO DHANIYA SHORBA

Indian-style tomato soup enriched with fresh coriander and aromatic spices for a tangy, spiced taste.

INR - 220/-

HOT & SOUR SOUP (VEG/CHICKEN)

Vegetables or chicken in a tangy broth with soy sauce, vinegar, and spices for bold, savoury flavours.

INR - 220/250/-

CLEAR SOUP (VEG/CHICKEN)

Light broth with fresh vegetables or chicken, infused with ginger and garlic for a refreshing and soothing taste.

INR - 220/250/-

MANCHOW SOUP (VEG/CHICKEN)

Savoury soup with vegetables or chicken, soy sauce, and crispy noodles for a flavourful, textured experience.

INR - 220/250/-

SWEET CORN SOUP (VEG/CHICKEN)

Sweet corn with vegetables or chicken in a smooth, mildly seasoned broth.

INR - 220/250/-

to Share

02.

VEG KEBAB PLATTER

*Aloo Badami Tikki, Corn Sheekh Kebab, Paneer Tikka, Malai Broccoli with
Chutney & Laccha Pyaaz*

INR - 1050/-

CHICKEN KEBAB PLATTER

*Chicken Tikka, Murgh Haryali Tikka, Malai Tikka, Tangadi Kebab with
Chutney & Laccha Pyaaz*

INR - 1650/-

MIXED KEBAB PLATTER

*Chicken Tikka, Ajuwaini Fish Tikka, Mutton Sheek Kebab, Zafrani Prawns
with Chutney, laccha pyaaz and mini naan.*

INR - 1850/-

FRIES PLATTER

*French Fries, Potato Wedges, Peri Peri Fries, Nachos, Cheese Poppers with
Salsa, Cheese Dip*

INR - 650/-



Marici, a beacon of luxury fine dining in Hyderabad, offers an extraordinary culinary journey that masterfully blends modern elegance with traditional flavours.

Located in the heart of the city, this exquisite restaurant delivers an elevated dining experience where every detail is meticulously crafted. From the opulent interiors, designed to evoke sophistication, to the curated menu that highlights the finest local and global ingredients, Marici sets the stage for an unforgettable evening. The chefs, with their expert techniques, create dishes that are both innovative and rooted in timeless culinary traditions, while the attentive service ensures every guest feels like royalty.



European Indulgence

03.

SALTED FRENCH FRIES

Crispy, golden fries lightly seasoned with sea salt for a classic, irresistible snack or side dish.

INR - 240/-

PERI PERI FRIES

Crispy fries tossed in a zesty, spicy peri-peri seasoning, delivering a perfect balance of heat and flavour.

INR - 260/-

CHEESE & JALAPEÑOS CROQUETTES

Crispy, golden croquettes filled with creamy cheese and spicy jalapeños, offering a flavourful kick with chilli mayo dip.

INR - 340/-

CHICKEN TENDERS

Juicy, tender chicken strips breaded and fried to golden perfection, served with a side of dipping sauce.

INR - 340/-

FISH FINGERS

Crispy, battered fish fillets, golden-fried and served with a tangy tartar sauce for the perfect crispy bite.

INR - 360/-

Asian Starters

04.

Vegetarian

PANEER MANCHURIAN

Soft paneer with green chillies, garlic, and onions & bell peppers in a tangy, spicy sauce.

INR - 430/-

CHILLI PANEER

Paneer cubes tossed with bell peppers, soy sauce, ginger, and garlic for a savoury, spicy flavour.

INR - 430/-

HONEY CHILLI LOTUS STEM

Crispy lotus stem glazed with honey, sesame seeds, and chilli sauce for a sweet-spicy crunch.

INR - 450/-

CHILLY WATER CHESTNUT

Crunchy water chestnuts stir-fried with chilli sauce, garlic, and spring onions.

INR - 460/-

VEGETABLE TEMPURA

Seasonal vegetables battered and fried for a crispy, golden appetizer.

INR - 410/-

CRISPY CAULIFLOWER

Spiced cauliflower florets fried to golden perfection for a crunchy bite.

INR - 410/-

CRISPY CORN

Golden-fried corn kernels seasoned with aromatic spices for a delightful snack.

INR - 430/-

BABYCORN STIR FRY

Baby corn sautéed with garlic, soy sauce, and bell peppers for a light, flavourful dish.

INR - 430/-

SHIITAKE MUSHROOM STIR FRY

Shiitake mushrooms cooked with soy sauce, ginger, and sesame oil for earthy flavours.

INR - 460/-

HONEY CHILLI POTATO

Crispy potatoes coated with honey, chilli sauce, and sesame seeds for a sweet-spicy kick.

INR - 410/-

Egg

EGG CHILLI

Coated boiled eggs stir fried in a spicy, tangy sauce with diced bell peppers & onions

INR - 360/-

Chicken

CHILLI CHICKEN

Boneless chicken stir-fried in a spicy, tangy sauce with bell peppers, onions, and a punch of chilli heat.

INR - 440/-

CHICKEN MANCHURIAN

Crispy chicken tossed in a savoury, sweet soy-based sauce with garlic, ginger, and green onions for an Indo-Chinese flavour.

INR - 440/-

TAI PAI CHICKEN

Crispy chicken stir-fried with chilli paste, ginger, and soy sauce for bold flavours.

INR - 460/-

DRAGON CHICKEN

Boneless chicken tossed in a spicy, tangy sauce with ginger, garlic, and peppers.

INR - 460/-

SESAME CHICKEN

Chicken bites glazed with sesame seeds, soy sauce and honey for bold flavour and texture.

INR - 460/-

KAFFIR LIME CHILLI CHICKEN

Chicken marinated with kaffir lime, garlic, and chillies for aromatic, zesty flavours.

INR - 480/-

LOLLIPOP STYLE CHICKEN WINGS

Flavorful chicken wings seasoned with soy sauce and garlic, fried for a crispy texture.

INR - 460/-

Seafood

SALT & PEPPER PRAWNS

Golden-fried prawns seasoned with garlic, black pepper, and white pepper.

INR - 520/-

PRAWN TEMPURA

Lightly battered prawns fried until crispy and golden.

INR - 520/-

THAI BASIL FISH

Fish fillets cooked with Thai basil, garlic, and soy sauce for aromatic, savoury flavours.

INR - 480/-

ORANGE SAUCE FISH

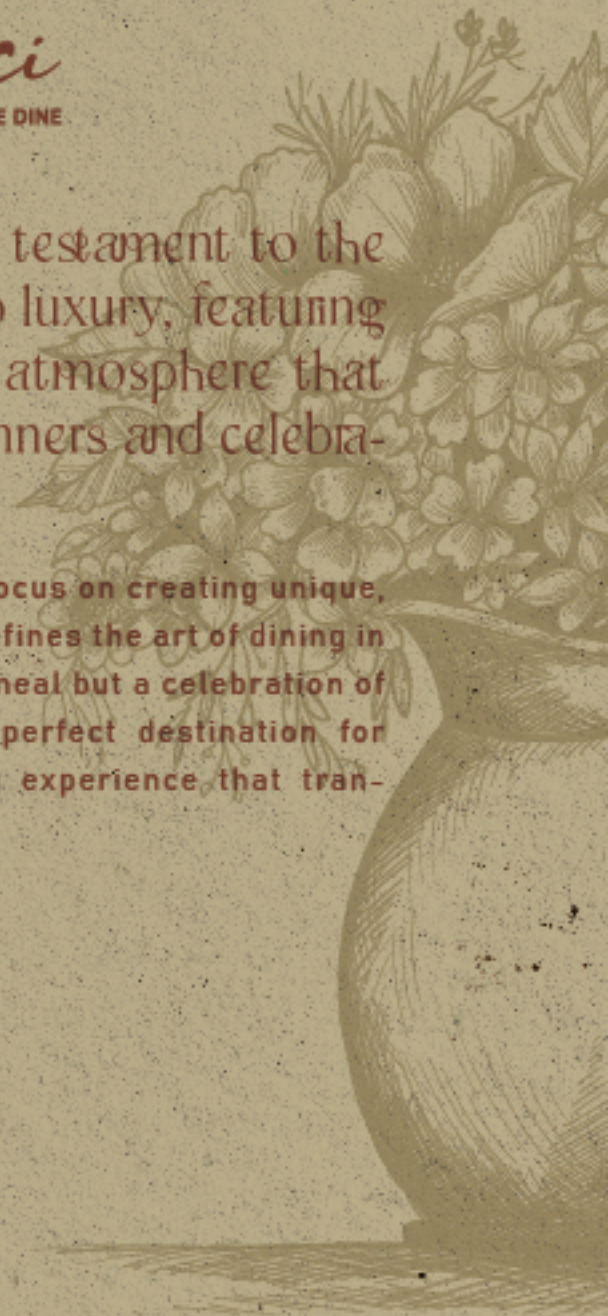
Delicate fish fillets tossed in a tangy, citrusy orange sauce.

INR - 480/-



The ambiance at Marici is a testament to the restaurant's commitment to luxury, featuring a contemporary yet warm atmosphere that welcomes both intimate dinners and celebratory occasions.

With a carefully Curated menu and a focus on creating unique, sensory-rich experiences, Marici redefines the art of dining in Hyderabad. Each course is not just a meal but a celebration of flavour and finesse, making it the perfect destination for those seeking an exceptional dining experience that transcends the ordinary.



TIKKAS & KEBABS

05.

Vegetarian

ALOO BADAMI TIKKI

Mashed potatoes, almonds, ginger, green chillies, coriander powder, garam masala and breadcrumbs.

INR - 440/-

CORN CHEESE TIKKI

Corn, cheese, mashed potatoes, green chillies, garlic, and a mix of spices like cumin and garam masala.

INR - 450/-

MALAI BROCCOLI

Broccoli florets marinated in a creamy mixture of cream, yogurt, green chilli, garlic and mild spices.

INR - 440/-

BHARWAN MUSHROOM

Mushrooms stuffed with a mix of spiced mashed potatoes, green chillies, garlic and herbs like coriander and mint.

INR - 470/-

PANEER TIKKA

Paneer cubes marinated in yogurt, mustard oil, red chilli powder, garam masala and lemon juice.

INR - 480/-

ACHARI PANEER TIKKA

Paneer marinated in a tangy pickle-inspired mix of mustard, fennel, and spices, grilled to smoky flavourful perfection.

INR - 480/-

RAW MANGO PANEER TIKKA

Paneer marinated with raw mango, yogurt, chilli powder, cumin, coriander powder and lemon juice.

INR - 480/-

HARIYALI PANEER TIKKA

Paneer marinated with mint, coriander, green chilli, yogurt, and spices like cumin and garam masala.

INR - 480/-

AJWAINI PANEER TIKKA

Paneer marinated in yogurt, ajwain (carom seeds), red chilli powder, turmeric and ginger-garlic paste.

INR - 480/-

Chicken

CHICKEN TIKKA

Boneless chicken marinated in yogurt, ginger-garlic paste, red chilli powder, cumin, garam masala and lemon juice.

INR - 490/-

HARIYALI CHICKEN TIKKA

Chicken marinated in yogurt, mint, coriander, green chillies, ginger-garlic paste and lemon juice.

INR - 490/-

PUDINA TANGDI KEBAB

Chicken drumsticks marinated in yogurt, green mint, coriander, green chillies and a mix of spices.

INR - 490/-

MURG MALAI KEBAB

Chicken marinated in a rich cream and yogurt mixture, with garlic, ginger and subtle spices like cardamom and cumin.

INR - 490/-

ZAFRANI CHICKEN TIKKA

Chicken marinated in saffron-infused yogurt, ginger-garlic paste with a mix of spices like cumin and garam masala.

INR - 490/-

TANDOORI CHICKEN

Chicken marinated in a blend of yogurt, red chilli powder, turmeric, garam masala and lemon juice.

INR - 560/-

Mutton

MUTTON SEEKH

Minced lamb mixed with spices and herbs, shaped onto skewers, grilled and served tender, juicy and smoky.

INR - 650/-

Seafood

TANDOORI PRAWN

Prawns marinated in yogurt, ginger-garlic paste, red chilli powder, cumin and lemon juice.

INR - 580/-

ZAFRANI PRAWN

Prawns marinated in saffron-infused yogurt, garlic, ginger, and spices like garam masala and lemon juice.

INR - 580/-

AJWAINI FISH TIKKA

Tender fish marinated in a blend of carom seeds, yogurt, and spices, grilled to smoky perfection.

INR - 580/-

Speciality South Indian Appetizers

06.

KOTHMIR MUSHROOM FRY

Mushrooms sautéed with coriander, green chillies, garlic, and curry leaves, seasoned with turmeric and mustard seeds for a bold, aromatic flavour.

INR - 460/-

GUNTUR CHILLI PANEER

Paneer cooked with a fiery Guntur chilli paste, soy sauce, ginger-garlic, and Indian spices for a tangy and spicy kick.

INR - 440/-

GHEE ROAST

Cooked in ghee with a mix of red chilli paste, ginger-garlic, curry leaves, and spices such as cumin and coriander.

Paneer - INR - 460/-

Chicken - INR - 480/-

Prawns - INR - 540/-

KODI VEPUDU

Chicken marinated in a mixture of black pepper, ginger, garlic, and South Indian spices, then sautéed until crispy and golden.

INR - 450/-

KODI GUDDU VELLULI KARAM

Boiled eggs sautéed with our home made ground masala of garlic, cumin, curry leaves & green chillies to give bold & spicy flavour.

INR - 360/-

KERALA MUTTON FRY

Mutton pieces marinated in coconut milk, ginger-garlic paste and spices like red chilli powder, then fried with curry leaves for a savoury dish.

INR - 650/-

Speciality South Indian Main Course

07.

MUSHROOM CHETTINAD

Button Mushroom cooked with Chettinad spices like fennel, cinnamon and curry leaves, cooked in aromatic curry.

INR - 480/-

CHICKEN CHETTINAD

Chicken marinated with a blend of Chettinad spices like fennel, cinnamon and curry leaves, cooked in a rich, aromatic curry.

INR - 540/-

GONGURA MUTTON

Mutton cooked with gongura leaves, a tangy, spicy paste made with ginger-garlic, and a blend of South Indian spices.

INR - 650/-

GOLICHINA MAMSAM

Spicy mutton fry cooked with red chilli powder, ginger-garlic paste, and a blend of South Indian spices, creating a rich, fiery flavour.

INR - 650/-

MANGO PRAWNS CURRY

Kerala style prawns cooked with curry leaf, mango and coconut cream served with steamed rice.

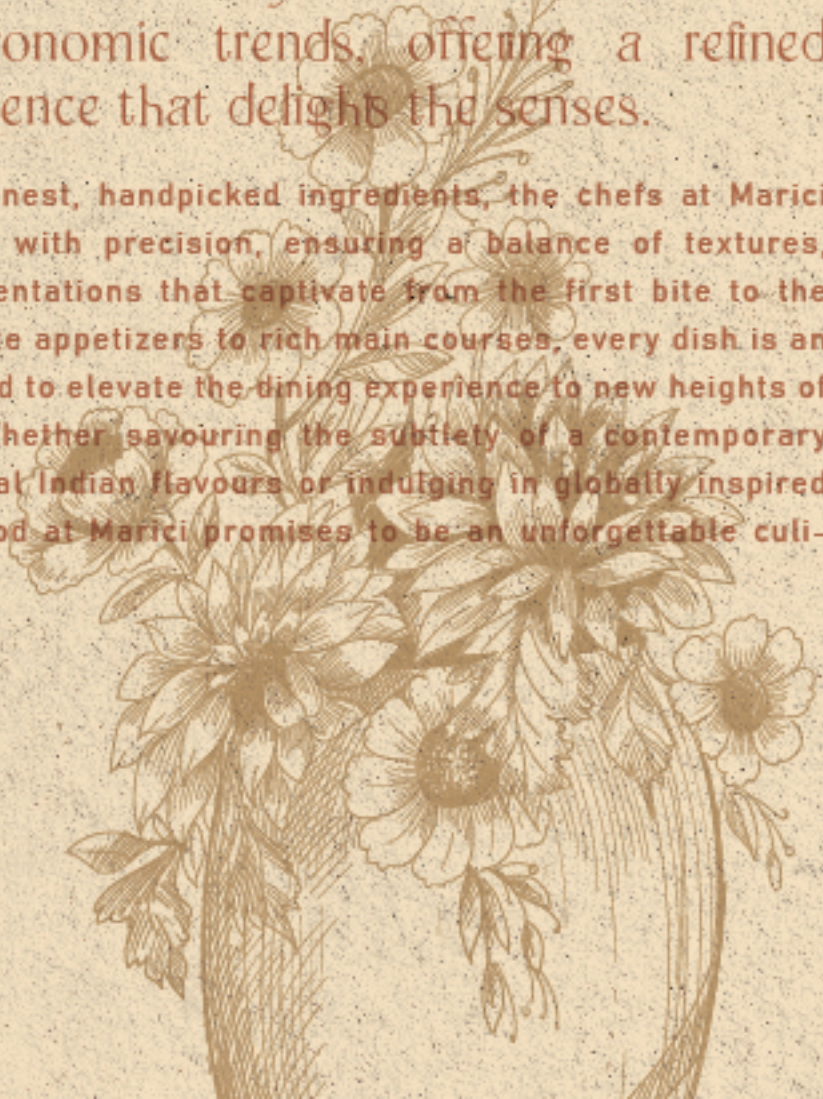
INR - 640/-

Marici

A CLASSIC FINE DINE

At Marici, the food is a symphony of flavors, where each dish is a testament to culinary mastery and innovation. The menu showcases an exquisite blend of local Hyderabadi influences and global gastronomic trends, offering a refined dining experience that delights the senses.

Using only the finest, handpicked ingredients, the chefs at Marici craft each plate with precision, ensuring a balance of textures, tastes, and presentations that captivate from the first bite to the last. From delicate appetizers to rich main courses, every dish is an art form, designed to elevate the dining experience to new heights of sophistication. Whether savouring the subtlety of a contemporary take on traditional Indian flavours or indulging in globally inspired creations, the food at Marici promises to be an unforgettable culinary journey.



Indian Main Course

08.

Paneer

PANEER BUTTER MASALA

Paneer cooked in a smooth tomato and butter gravy, flavoured with garam masala and cream, creating a rich and satisfying curry.

INR - 540/-

PANEER KURCHAN

Paneer sautéed with onions, tomatoes, and bell peppers, cooked with cumin, coriander, and dry spices, resulting in a robust, flavourful dish.

INR - 540/-

ZAFRANI SHAHI PANEER

Paneer cooked in a creamy saffron sauce, enhanced with cardamom, rose water, and spices, offering a rich, flavourful, and smooth dish.

INR - 540/-

KADAI PANEER

Paneer cubes stir-fried with bell peppers, onions, and tomatoes, combined with cumin, coriander, and kasuri methi for a zesty, hearty flavour.

INR - 520/-

PALAK PANEER

Soft paneer in a creamy spinach gravy, seasoned with garlic, cumin, and garam masala for a comforting, flavourful dish.

INR - 520/-

SHAM SAVERA

Paneer and khoya dumplings layered with dried fruits and nuts laced with rich creamy cashew gravy.

INR - 480/-

Vegetables

SUBZ MILONI

Seasonal vegetables cooked with cumin, coriander, turmeric, and spices, creating a well-balanced, mildly spiced dish.

INR - 460/-

ACHARI SUBZ

Vegetables cooked with mustard, fenel, and nigella seeds, infused with tangy pickling spices for a bold, distinctive flavour.

INR - 460/-

BABY CORN MUSHROOM MASALA

Baby corn and mushrooms cooked in a creamy tomato sauce with garam masala and coriander for a smooth, comforting curry.

INR - 430/-

ZAITUN VEGETABLE

Seasonal vegetables cooked with olives and brine, combined with spices, creating a tangy and hearty dish.

INR - 480/-

ALOO GOBI ADRAKI

Potatoes and cauliflower cooked with ginger, cumin, turmeric, and coriander for a tangy, flavourful, and satisfying vegetarian option.

INR - 410/-

KASHMIRI DUM ALOO

Baby potatoes simmered in a spicy gravy made with Kashmiri chilli, yogurt, and ginger, delivering a warm and satisfying dish.

INR - 410/-

Egg

ANDEY KA KHAGINA

A homely style dish made with cracked egg, tomato, onion, green chillies & spices cooked together.

INR - 360/-

Chicken

BUTTER CHICKEN

Chicken simmered in a creamy tomato sauce with butter, cream, and garam masala, resulting in a smooth, mild, and flavourful curry.

INR - 560/-

MURG HARA PYAZA

Chicken cooked with onions, green chillies, and coriander, combined with spices for a tangy, bold taste.

INR - 540/-

KADAI MURG

Chicken cooked in a wok with tomatoes, bell peppers, and spices like cumin, coriander, and garam masala, delivering a tangy, hearty curry.

INR - 540/-

RARA MURG

Chicken cooked in a thick gravy with onions, tomatoes, and a variety of spices for a bold, rich curry.

INR - 580/-

MURG RIZALA

Chicken cooked with yogurt, cream, and spices like cinnamon and cloves for a rich, satisfying dish.

INR - 560/-

Mutton

MUTTON ROGAN JOSH

Mutton cooked slowly in a yogurt-based gravy with Kashmiri spices like fennel and cardamom, offering a bold, flavourful dish.

INR - 650/-

LAAL MAAS

Mutton cooked in a spicy red gravy with Kashmiri red chilli, garlic, and garam masala, delivering intense heat and a deep, bold flavour.

INR - 650/-

GOSHT SAAGWALA

Mutton cooked in a spinach-based gravy, seasoned with cumin, coriander, and garam masala for a rich, hearty flavour.

INR - 650/-

Dal

09.

DAL MAKHANI

Black lentils and kidney beans slow-cooked in a creamy tomato gravy with butter, enhanced with spices for a rich and flavourful dish.

INR - 360/-

DAL TADKA

The yellow cooked lentils tempered with mixture of onions, tomatoes and spices.

INR - 320/-

DAL FRY

Lentils sautéed with onions, tomatoes, and a blend of aromatic spices to create a rich flavour.

INR - 320/-

LASOONI PALAK DAL

Spinach and lentils cooked with garlic and a blend of spices, offering a bold, flavourful taste with a garlic-infused twist.

INR - 320/-

Rice & Biryani

10.

STEAMED RICE

Simple and fluffy steamed white rice, perfect as a side dish for curries or stir-fries.

INR - 240/-

CURD RICE

South Indian Style where soft cooked mushy rice mixed with curd.

INR - 260/-

JEERA RICE

Basmati rice tempered with cumin seeds, ghee, and a touch of salt for a fragrant and flavourful side dish.

INR - 260/-

GREEN PEAS MINT RICE

Flavoured rice cooked with fresh green peas, mint leaves, and aromatic spices for a refreshing and light dish.

INR - 280/-

VEG BIRYANI

Aromatic basmati rice cooked with seasonal vegetables, whole spices, and a hint of saffron for a flavourful vegetarian delight

INR - 340/-

MUSHROOM BIRYANI

Layered basmati rice cooked with mushrooms, caramelized onions, yogurt, and an assortment of Indian spices for a hearty dish

INR - 360/-

EGG BIRYANI

Long-grain basmati rice layered with spiced caramelized onions, and cooked in the traditional style.

INR - 360/-

CHICKEN BIRYANI

Long-grain basmati rice layered with tender chicken, fragrant spices, caramelized onions, and cooked in the traditional dum style.

INR - 440/-

MUTTON BIRYANI

Rich basmati rice layered with succulent pieces of mutton, spiced yogurt, caramelized onions, and slow-cooked to perfection.

INR - 540/-

European Main Course

II.

MAC N' CHEESE

Creamy, cheesy pasta in a rich, velvety cheddar sauce, baked to golden perfection with a crispy bread crumb topping.

INR - 410/-

CLASSIC CHICKEN STEAKS

Tender, juicy chicken breasts seasoned to perfection, grilled or pan-seared, served with a side of vegetables and sauce.

INR - 560/-

FISH & CHIPS

Crispy battered fish fillets served with golden, hand-cut fries, accompanied by tartar sauce and a wedge of lemon.

INR - 560/-

Pasta

12.

CLASSIC SPAGHETTI AGLIO E OLIO

Simple and flavourful spaghetti tossed with garlic, olive oil, chilli flakes and fresh parsley for a light, aromatic dish.

INR - 410/-

CREAMY ALFREDO PASTA (VEG/CHICKEN)

Penne pasta coated in a rich, velvety Alfredo sauce made with cream, butter and Parmesan, finished with herbs.

INR - 430/450/-

PENNE ARRABBIATA (VEG/CHICKEN)

Spicy tomato sauce with garlic, red chilli flakes, and a touch of olive oil, served over al dente penne.

INR - 430/450/-

Pizza

13.

PANEER TIKKA PIZZA

Marinated paneer tikka, bell peppers, onions, mozzarella, aromatic spices.

INR - 480/-

FARM FRESH PIZZA

Seasonal vegetables, mushrooms, olives, tomatoes, mozzarella, herbs.

INR - 480/-

CHICKEN TIKKA PIZZA

Marinated chicken tikka, onions, mozzarella, aromatic spices.

INR - 520/-

CHILLI CHICKEN PIZZA

Spicy chilli chicken, onions, peppers, mozzarella.

INR - 520/-

Asian Rice & Noodles

14.

HAKKA NOODLES (VEG/CHICKEN/PRAWN)

Stir-fried noodles tossed with fresh vegetables, chicken, or prawns, flavoured with soy sauce, garlic, and a hint of pepper.

INR - 380/410/450/-

PAD THAI CHICKEN NOODLES

Thai-style rice noodles stir-fried with chicken, tamarind sauce, peanuts, bean sprouts, and a touch of lime for a sweet and tangy flavour.

INR - 410/430/460/-

BURNT GARLIC NOODLES (VEG/CHICKEN/PRAWN)

Stir-fried noodles infused with the bold aroma of burnt garlic, mixed with vegetables, chicken, or prawns.

INR - 410/430/460/-

SZECHWAN FRIED RICE (VEG/CHICKEN/PRAWN)

Spicy fried rice cooked with Szechwan sauce, vegetables, chicken, or prawns, offering a fiery and flavourful kick.

INR - 390/430/450/-

BURNT GARLIC FRIED RICE (VEG/CHICKEN/PRAWN)

Fragrant fried rice infused with the nutty aroma of burnt garlic, tossed with vegetables, chicken or prawns.

INR - 390/430/450/-

Breads

15.

ROTI/BUTTER ROTI

Traditional whole wheat flatbread, available in plain, buttered or garlic-flavoured variations.

INR - 70/80/-

NAAN (PLAIN/BUTTER/GARLIC/CHEESE)

Soft and fluffy leavened bread, served plain or topped with butter, garlic or cheese for added flavour.

INR - 90/100/120/140/-

KULCHA (MASALA/PLAIN/CHEESE)

Leavened bread stuffed with spiced masala, served plain, or with a cheesy twist.

INR - 100/120/140/-

LACCHA PARATHA

Layered whole wheat flatbread, rolled and cooked to golden perfection with a crispy exterior.

INR - 90/-

MISSI ROTI

Rustic bread made with gram flour, whole wheat, and spices, offering a hearty and flavourful option.

INR - 90/-

MULTIGRAIN ROTI

Healthy flatbread made with a blend of wholesome grains for a nutritious and earthy flavour.

INR - 100/-

MALABAR PAROTA

Layered soft bread cooked on tawa

INR - 120/-

Accompaniments

16.

ROASTED PAPAD - 90/-

MASALA PAPAD - 120/-

VEGETABLE RAITA - 130/-

BOONDI RAITA - 140/-

PINEAPPLE RAITA - 150/-

GREEN SALAD - 150/-

Desserts

17.

MOONG DAL HALWA

Delicious dessert prepared with moong dal, ghee, sugar, cardamom, and garnished with nuts, slow-cooked to perfection.

INR - 220/-

GULAB JAMUN WITH VANILLA ICE CREAM

Soft, deep-fried dough balls soaked in sweet, fragrant syrup, offering a rich, indulgent dessert experience with cardamom and saffron.

INR - 240/-

CARROT HALWA

Carrot Halwa combines with khoya & dry fruits, creating a rich, indulgent dessert.

INR - 230/-

TIRAMISU

Classic Italian dessert with layers of coffee-soaked butter sponge, mascarpone cream, and cocoa powder for a rich finish.

INR - 340/-

BERRY CHEESECAKE

Creamy, tangy cheese cake topped with a vibrant mix of fresh berries, offering a sweet & tart contrast.

INR - 340/-

FUDGE BROWNIE WITH ICE CREAM

Warm, gooey chocolate brownie served with a scoop of creamy vanilla ice cream for a perfect combination.

INR - 320/-

TRES LECHES

Rich & moist cake soaked in condensed milk topped with whipped cream.

INR - 320/-

APRICOT DELIGHT

Base of apricot puree, often incorporating custard, cream, milk, and condensed milk.

INR - 260/-

Beverages

18

Refreshments

FRESH LIME SODA	-----	INR - 180/-
VIRGIN MOJITO	-----	INR - 250/-
CUCUMBER COOLER	-----	INR - 250/-
ORANGE BASIL COOLER	-----	INR - 260/-
WATERMELON MINT COOLER	-----	INR - 260/-

Iced Tea

CLASSIC LEMON ICED TEA	-----	INR - 270/-
PEACH ICED TEA	-----	INR - 280/-

Shakes

CHOCOLATE MILK SHAKE	-----	INR - 290/-
MANGO MILK SHAKE	-----	INR - 290/-
OREO MILK SHAKE	-----	INR - 290/-
STRAWBERRY MILK SHAKE	-----	INR - 290/-
COLD COFFEE WITH ICE CREAM	-----	INR - 290/-

Soft Drinks	-----	INR - 90/-
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Hot Beverages

HOT CHOCOLATE - - - - - INR - 290/-

ZESTY ORANGE HOT CHOCOLATE - - - - - INR - 320/-

AMERICANO - - - - - INR - 180/-

CAPPUCCINO - - - - - INR - 230/-

LATTE - - - - - INR - 230/-

TEA - - - - - INR - 110/-

Marici
A CLASSIC FINE DINE

38, Gaddiannaram Rd, APAU Colony, Krishna Nagar,
Dilsukhnagar, Hyderabad, Telangana 500060

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Timings : 12 noon to 4 pm | 7 pm to 11 pm