

EST. 2012

wtf

What Tasty Food

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Snack Attack



- Chip & Dip** **20**
Nachos, Hummus & Salsa.
- Aloo Samosa** **15**
Served with coriander & mint chutney.
- Matar Samosa** **15**
Served with coriander & mint chutney.
- Eggplant Bruschetta** **24**
WTF's take on a bruschetta! Batter fried eggplant with a sweet and sour salsa salad.
- Hara Bhera Kebab** **18**
Green peas & spinach rolled in bread crumbs. Served with coriander yogurt dip.
- Cheesy Nachos** **25**
Melted cheese on chips topped with salsa, vinegared chillies, sour cream & hummus.
- Potato Nachos** **25**
Salted masala potatoes, served with hummus, salsa & cashew sauce. (Dairy free)
- Chutney Wale Paneer Pakoda** **24**
Sandwiched chutney paneer dipped in besan & fried. Served with yogurt dip.
- Dahi Ke Sholay** **24**
Soft crispy breaded pockets stuffed with hung curds & vegetables. Served with coriander yogurt dip.
- Corn Paneer Cigars** **24**
Corn & paneer lightly spiced, served with a delectable dip.
- Black Pepper Paneer** **24**
Pan fried marinated cottage cheese in a tangy peppery black pepper sauce.
- Palak Ke Pakode** **20**
Spinach mixed in a chickpea batter and fried till crispy. Served with mint chutney.
- Afghani Paneer Surprise** **20**
Potatoes & cheese sandwiched between two paneer pieces, served with a secret yumilicious dip.
- Bites Platter** **48**
Sharing platter with samosas, paneer pakoda, hara bhera kebab and kachoris served with chutneys.

Vegan **Jain** **Gluten-Free**

Asian Starters

- Fried Momos (4pcs)** **20**
Fried crispy dumplings served with chilli garlic dip.
- Paneer Momos** **20**
Cottage cheese stuffed dumplings served with a homemade dip. [Check Availability](#)
- Saucy Pan Fried Momos** **22**
Pan fried stuffed dumplings sauteed in a chilli tangy sauce. [Check Availability](#)
- Tofu Satay** **22**
Marinated tofu barbecued and served with cucumber, onions and a spicy peanut sauce.
- Paneer Satay** **25**
A Malaysian favourite served WTF style.
- Chilli Mushrooms** **25**
Mushrooms sauteed in scheszuan sauce.
- Chilli Paneer** **30**
A famous Indo-Chinese snack that oozes flavour.

Wholesome Meals

- Gobi Chatpatti** **25**
Zesty, spiced cauliflower with the perfect balance of tang & crunch.
- Hara Bhera Pulao** **25**
Fragrant basmati rice cooked with vibrant greens, fresh herbs, and a hint of spice.
- Thetcha Paneer** **30**
Soft paneer meets smoky, spicy Maharashtrian magic.
- Crunchy Cucumber Sushi** **20**
A refreshing take on sushi! Crisp cucumber rolls stuffed with a flavourful, wholesome filling.
- Channa Grillwich** **25**
Protein-packed, spiced chickpeas sandwiched between grilled goodness.
- Tandoori Tarkari (Vegetables)** **30**
A colourful medley of farm-foreshore veggies, marinated with tandoori spice & roasted to perfection.
- Steamed Dhokla (250g)** **20**
Soft, fluffy and airy Gujarati-style savoury cakes, made from fermented lentils and rice, served with a zesty chutney.
- Tofu Lettuce Wrap** **25++**
Tofu tossed in a flavorful mix of spice, wrapped in crisp lettuce for a guilt-free bite.
- Mystery Munch Let us Surprise you!** **25++**
Let us surprise you with a unique, off-menu creation that's fresh, flavourful and packed with goodness.

All prices are subject to 10% service charge and 6% service tax

Bowls & Sushis

Cucumber Inari (2pcs)    **15**
Rice, cucumber & vegan mayo wrapped in tofu skin.

Spicy Inari (2pcs)    **15**
Rice, cucumber, vegan mayo & a spicy sauce wrapped tofu skin.

Sushi Bowl    **25**
Rice, purple cabbage, marinated tofu, cucumber, carrot, vegan mayo, spicy sauce & crispy seaweed.

Simply Sushi    **16**
Rice, cucumber, carrot & cabbage wrapped in seaweed.

 **Spicy Sushi**    **20**
Rice, marinated cucumber, carrot, cabbage & spicy sauce wrapped in seaweed.

Crispy Sushi Bomb   **24**
Sushi Bomb rolled in panko crumbs and fried for a crispy crunch.

Soups & Salads

Chappati Soup*  **18 | 24***
Chappatis cooked in a yogurt - based soup with spices.

 **Pumpkin Soup***    **18 | 24***
Creamy pumpkin topped with roasted pumpkin seeds.

Roasted Tomato Pepper Soup*    **20 | 26***
Roasted tomatoes & red peppers blended with spices.

Manchow Soup*    **22 | 30***
From the origins of Meghalaya, mixed vegetables in a thickened broth topped with crispy fried noodles.

*price for shared portions

Salad Platter   **12**
Slices of onions, tomatoes, cucumber, lemon & chillies.

 **Crispy Nutty Salad**    **22**
Purple cabbage, carrot, roasted pumpkin seeds, cucumber, raisins, crunchy nuts, honey & lime juice.

Kechumbar Salad **12**
Cucumber, tomatoes, coriander leaves, chilli & lime.

Onion Salad **6**
Sliced masala onions.

 **Vegan**  **Jain**  **Gluten-Free**

Tandoori Starters

 **Tandoori Broccoli**    **28**
Grilled in a spiced cashew paste and served with vegan coriander mint dip.

Multani Paneer Tikka   **28**
Paneer marinated in spiced yogurt, grilled in the tandoor & served with coriander chutney.

Tandoori Aloo   **24**
Grilled stuffed potatoes.

Malai Sheekh Kebab  **22**
Potatoes, carrots, beans, paneer and spices mixed into a kebab & grilled.

Tofu Tikka    **20**
Tofu marinated in spices and grilled in the tandoor and served with coriander mint chutney.

Mushroom Tikka   **24**
Mushrooms marinated in spices, grilled in the tandoor and served with coriander mint chutney.

 **Tandoori Masala Chap**  **25**
A twist on the classic Tandoori tikka. Soya Chaap chunks marinated & grilled to perfection.

 **Tandoori Malai Chap**  **30**
Soya Chaap, marinated in a creamy blend of spices and cashew paste, then grilled in a tandoor.

 **Tandoori Platter**    **40**
Sharing platter featuring malai sheekh kebab, multani paneer tikka, tandoori broccoli, and grilled veggies.

Chaats

Needs to be eaten as soon as served!

Pani Puri (6pcs)   **10**
Crispy shells stuffed with potatoes, green mung, black channa, topped with tamarind chutney, and served with spiced lemony minty water.

Dahi Papdi Chaat  **18**
Flat crispy puris topped with potatoes, mung beans, onions, coriander, yogurt, tamarind & chilli chutney, topped with chaat masala, coriander leaves and chickpea flour crispies.

 **Palak Chaat**   **22**
Spinach leaves coated in thin batter & fried till crispy, served with chutneys & drizzled with yogurt.

Spinach Chutney Wala    **22**
Palak chaat with a topping of onions, tomatoes, cucumber, tamarind, coriander and spicy garlic chutney with chaat masala and gluten free crispies.

Boondi Bhel    **18**
Small chickpea flour crispy balls topped with onions, tomatoes, coriander, cucumber, green chillies, chaat masala, and a dash of lime.

Dahi Puri  **18**
Crispy shells filled with spiced potatoes, mung beans, tamarind & coriander chutneys & chilled masala yogurt.

Hot Chaats

Samosa Chaat 🌿👐 16

Crispy samosas semi crushed and topped with coriander & tamarind chutneys, onions and drizzled with yogurt.

Aloo Tikki Chaat 🌿 16

Potato patties with spices, topped with onions & tomatoes. Drizzled with yogurt, garnished with chaat masala, coriander and sev.

Vada Pau 🌿 10

Chickpea batter spiced potato stuffings in a preservative - free homemade vegan bun coated in dry homemade garlic and coriander chutney.

👨🍳 Jain Kela Pau Sliders 🌿👐 20

Mini Jain Vada Pau served with chilli coconut chutney & fried battered chilli.

👨🍳 Spicy Thetcha Pau Sliders 🌿 15

A spicy unfried twist on Mini Thetcha Pau sliders with garlicky spicy chutney mixed with potatoes and coriander leaves.

Spicy Jain Thetcha Pau Sliders 🌿👐 15

A spicy jain raw banana version of the thetcha pau.

👨🍳 Pau Bhaji 🌿 20

A mélange of mashed mixed spiced vegetables cooked and drizzled with butter served with lathered butter home-made pau.

Cheese Pau Bhaji 24

Pau Bhaji served with lots of cheese.

Jain Pau Bhaji 🌿👐 24

Jain Pau Bhaji.

👨🍳 Cheesy Jain Pau Bhaji 28

Jain Pau Bhaji with lots of cheese.

Choley Bhature 👐 20

A classic Indian dish featuring spicy chickpea curry paired with soft, fluffy deep-fried bread.

VIP Kids Menu



Cheese Toastie 18

Red Sauce Spaghetti 🌿 18

Mac & Cheese 18

Poori Bhaji 18

Mini Burger 🌿 18

Noodly Noodles 🌿 18

Pastas & More

Gluten FREE options available!

👨🍳 Chef's Choice Pasta 👐 38

Created by the owners, you will taste a combination of different sauces, herbs & spices in this unique combo.

Carbonara Penne Pasta 👐 35

Pasta cooked with fresh vegetables in creamy, rich cheesy sauce.

👨🍳 Cashew Carbonara Penne Pasta 🌿 35

A creamy cashew-based sauce with broccoli, mushroom & zucchini.

Aglio Olio Spaghetti 🌿 28

Classic aglio olio with sauteed mushrooms & broccoli.

Risotto 🌿👐🚫 32

Fragrant rice tossed in rich sauces, delicately spiced and paired with sautéed mushrooms and crisp broccoli.

Creamy Grilled Vegetables 🌿👐🚫 38

Sauteed fresh vegetables in a creamy cheesy sauce.

👨🍳 Chilli Garlic Veg Fried Rice 🌿🚫 24

Fried rice with vegetables in a chilli garlic sauce.

Chilli Garlic Noodles 🌿 24

Noodles fried with vegetables in a chilli garlic sauce.

Veg Noodles 🌿👐 24

Noodles in a lemony and nutty sauce.

Add Ons:

Butter Pau Set	6	Mix Veg Raita	14
Plain Raita	8	Fruit Raita	15
Plain Dahi	12	Papad Basket (4pcs)	10
Boondi Raita	12	Masala Papad (2pcs)	12
Cucumber Raita	10		

Sandwiches & Burgers

Chilli Cheese Sandwich 🍷 20
The hottest, spiciest, cheesiest sandwich.
(Made with thick slices of homemade bread)

Mumbai Grilled Sandwich 🌿 🍷 22
Layers of potato, onions, capsicum and lots of cheese lathered with coriander chutney.
(Made with homemade bread)

Paneer Open Toast 🍷 24
Marinated paneer, capsicum, onions and cheese topped with sauces and grilled to perfection.

Paneer Tikka Burger / Roti Roll 🍷 35
A paneer patty, with sliced onions, lettuce leaves, tandoori marinated sauces and spices (served with a skewered tandoori paneer, capsicum and onions).

Quesadilla 🌿 🍷 28
Vegetables and cheese sandwiched between two homemade flattened bread and served with sour cream and salsa.

WTF Burger 🌿 24
Freshly made veg patty that is power packed with nutrients between traditional preservative - free homemade burger buns.

OMG Burger / Roti Roll 🌿 🍷 24
Chickpea flour pancake, filled with sauteed vegetables and a sweet and tangy sauce, coriander chutney, garlic chutney, lettuce and buttered wholewheat bun.

Grilled Vegetable Burger 🌿 🍷 30
Grilled yellow, green and red capsicum, onions, cauliflower, broccoli, mushroom & zucchini drizzled with chilli mustard topped with grated paneer & buttered wholewheat bun.

Tofu Satay Burger 🌿 🍷 26
Marinated sliced chilli tofu, cucumber & onions with peanut chilli sauce in a whole wheat burger bun. (served with tofu, onion & some peanuts)

Aloo Tikki Burger 🌿 22
A simple potato patty burger with chutneys and salad. (No Cheese)

Vegan version served with
cashew sauce, homemade vegan mayo and salsa

ALL BUNS & BREADS ARE MADE IN OUR OWN BAKERY

🌿 Vegan 🍷 Jain 🚫 Gluten-Free

25 Mins
Prep Time

Sizzling Sizzlers

Paneer Sizzler 🍷 45
Marinated paneer pieces topped with tomato cashew gravy and grated paneer. Pairs very well with a butter tandoori roti, veg kulcha or a matar pulau, served on a hot plate.

Tawa Masala Sizzler 🌿 🍷 45
Mix vegetables in a cashew sauce, veg takatak (spicy tomato base), jeera rice and a cutlet served on a hot plate.

Biryani Sizzler 🌿 🍷 40
Mix veg biryani topped with gravy and pieces of marinated paneer served on a sizzling platter.

Mexican Sizzler 🌿 🍷 40
Spicy mexican rice, mexican cutlets, refried beans topped with hot spicy salsa & cheese.

Nasi Lemak Sizzler 🌿 🍷 35
A Malaysian favorite served on a hot plate. Spicy chili sambal, green beans, tofu & peanuts served on a bed of coconut rice.

Indo Chinese (Rice) 🌿 🍷 35
Saucy vegetables, sesame infused rice & szechuan sauce tofu topped with fried cashews.

Noodles Galore 🌿 🍷 35
Oodles of noodles topped with broccoli, tofu, baby corn sauteed in a soya pepper sauce.

Vegan / Jain / Gluten FREE options available

Pre-Orders

DUM BIRYANI (15-20 pax) 🌿 🍷 350
THEPLA (12 pcs) 40
BHAKRI (5 pcs) 30
KHAMAN DHOKLA (1 kg) 60
KHANDVI 65
LADDI PAVS (9 pcs) 18

DETAILS OF PRE-ORDER
ONE DAY IN ADVANCE

All prices are subject to 10% service charge and 6% service tax

North Indian Cuisine

- Palak Paneer**   25
Thick spinach gravy with soft paneer pieces.
- Paneer Butter Masala**   28
Succulent paneer pieces cooked in a tangy tomato - based gravy.
-  **Spicy Paneer Toofani**   32
Crunchy capsicum with succulent paneer pieces and grated paneer cooked in a spicy & tangy gravy.
- Paneer Tikka Masala**   38
Tandoori marinated paneer pieces cooked in a thickened tomato cashew gravy.
- Kadhai Paneer**   30
Chunky paneer pieces cooked with onions & capsicum, garnished with grated paneer.
-  **Shyam Savera**  35
Spinach paneer koftas with two gravies to create a day & night effect.
-  **Ghunghatwali Sabzi**   32
Unveil this delicious mixed vegetable dish covered in a crispy edible veil.
- Hara Bhera Sabzi**  35
Hara bhera kebab dunked in a thick spinach gravy garnished with crunchy cashew bits.
-  **Masalam Kofta**  32
Koftas in creamy onion gravy.
-  **Sarson Da Saag**   30
Mustard greens and spinach, slow-cooked with a blend of spices.
- Baigan Bharta** 32
Smoked eggplant slow-cooked in spices.
- Corn Palak**   25
Thick spinach gravy with corn kernels
- Tofu Palak**   28
Tofu pieces in a thick spinach gravy.
- Channa Palak**   28
Chickpeas and spinach.

Jain and Gluten FREE paneer sabzis available!

 **Vegan**  **Jain**  **Gluten-Free**

-  **Dum Aloo**  25
Potatoes in a rich, creamy tomato and yogurt gravy with herbs & spices.
- Sev Tamatar Ki Sabzi**    25
Tangy tomato gravy topped with chickpea flour crispies.
-  **Mirchi Ka Salan**    30
Green chillies cooked in peanut gravy.
- Mushroom Masala**    26
Mushrooms cooked in a rich onion gravy.
- Baigan Masala**    28
Eggplant tossed with fresh tomatoes, onions, herbs & spices.
- Bhindi Masala**    25
Ladies finger tossed with fresh tomatoes, onions, herbs & spices.
- Undhyui** (Available Seasonally)   30
A Gujarati amalgamation of stuffed underground vegetables, papdi and greenpeas.
- Tindora | Guvar | Tinda | Papdi** 30
(Seasonal Vegetables)

Dals & Gravy

- Dal Tarka**    24
Lentils cooked with a fragrant blend of spices, topped with a sizzling tempering of garlic, cumin & chili.
-  **Dal Makhani**   28
Black lentils & kidney beans slow-cooked in a tomato and butter sauce.
- Kaju Gravy**    32
A luxurious and nutty curry made with cashews.
-  **Pakoda Kadhi**   28
Crispy, golden fritters made from gram flour, in a tangy and spicy yogurt-based gravy.
- Gujarati Kadhi**   26
Yogurt-based curry tempered with mustard seeds, curry leaves & spices.
- Gujarati Toor Khatti Meethi Dal**    26
Toor dal cooked with a touch of sweetness and a hint of tanginess.
- Channa Masala** 24
Classic chickpea curry made in a onion & tomato base gravy.
-  **Dhaba Style Soya Chaap**   28
Tender Soya Chaap marinated & cooked in a blend of cream, yogurt & spices.

Rice

Basmati Rice	12
Jeera Rice	14
Paneer Biryani	30
Mix Veg Pulao   	20
Matar Pulao   	16
Baby Corn Fried Rice   	24
Chilli Paneer Fried Rice  	28
Mexican Fried Rice  	26
Aloo Biryani  	28
Masala Mushroom Biryani  	28
Layered Biryani  	35

WTF's Choices

LET US SURPRISE YOU!

Something	18
Whatever	22
I Don't Know	30
Anything	25
Surprise Me!	35

FASTING FOOD
AVAILABLE AT WTF

Check with Our Staff!

Tawa Rotis & Parathas

WHEAT OR VEGAN OPTIONS AVAILABLE

Ghee Chapati	4
Poori Set (2pcs)	6
Butter Tandoori Roti	6
 Bajra Roti (2pcs) 	12
Masala Missi Roti 	7
Plain Paratha	7
Pudina Paratha	10
Methi Lachha Paratha	9
Paneer Paratha	12
Aloo Paratha	10
Gobi Paratha	10
 Mix Veg Paratha	12
Chilli Cheese Paratha	12

Tandoori Naans & Kulcha

VEGAN OPTIONS AVAILABLE

Tandoori Butter Roti	6
Plain Naan 	6
Gluten-Free Naan  	12
Butter Naan	7
Cheese Naan	12
Garlic Naan	8
Garlic Cheese Naan	14
 Naanza	20
Veg Kulcha	12
Bhatura 	6
Mix Basket	20

Tawa Roti, Tawa Paratha and Plain Naan.

Flavours That Feed the Soul

At WTF, food is more than a meal-it's a memory, a tradition, and a connection to our roots. Every bite brings back flavours of the past or creates new ones for the next generation.

What began in 2012 as a passion for pure vegetarian cuisine with WTF Restaurant has grown into The WTF Group-three district dining experiences. Mr.Naan & Mrs Idly celebrates North and South Indian flavours, while Cholas but WTF redefine Indian fine dining.

We believe food is sacred (bhong), a gift (daan), and a treasure (dhan). Made with love, rooted in tradition, and crafted with real ingredients-this is food we proudly serve our own families.

So dig in, reminisce, and make new memories. Because at WTF, every meal is a celebration.

Our Catering Services

From traditional weddings, to modern cocktail parties, we cater for you!

Pure veg delights with vegan, gluten-free, and Jain options! We also serve traditional Indian mithais for parties, weddings, and events. Catering up to 1000 pax. Taste the fun at WTF!



Traditional & Modern Wedding



Private Events

A Pure Vegetarian Group of Restaurants *with different Dining Experiences*



WTF Restaurant @ Bangsar

A contemporary food haven offering diverse fusion flavours with an Indian twist.



Mr. Naan & Mrs. Idly @ Brickfields

A vibrant spot blending North & South Indian classics with an innovative Indo-Chinese Flair.



Cholas @ Sheraton Imperial Hotel

A luxurious modern fusion dining experience. Traditional flavours blended into an exquisite menu.

Serving Vegetarian, Vegan, Jain & Gluten Free Food