

CICCHETTI

(shi-ke-tti)

Small plates (snacks) typically served in traditional “bàcari” Cicchetti bars in Venice, Italy.

A tradition going back to the 1300s at the bars of Venice where they added nibbles to their menu to keep the conversation going. The idea was lost in time but with the evolution of Tapas in Spain, eating small courses of Cicchetti has become fashionable again. Usually accompanied by a glass of local white wine, which the locals refers to as an “ombra” shadow, spritzers & aperols.

Cicchetti has gotten a makeover with Parent company Mr. Beans adding to the all day dining comfort bites with signature coffees, shakes & juices.



ALL DAY BREAKFAST - KICK START YOUR DAY!

Served with cherry tomato & fresh mozzarella salad & Country style bread, available till 7.30 PM

Fried Egg , sunny side up, or double fried	250
Scrambled Eggs , Gordon Ramsay style 🍳	250
Omelette with Pesto & Cheese	325
French rolled Omelette , with baby spinach & sundried tomatoes	325
Mediterranean Omelette , with peppers, zucchini & feta	325
Pickled Omelette , with jalapeños, gherkins & cream cheese	325
Classic Masala Omelette , with tomatoes, onion & green chillies	325
Eggs Benedict , poached eggs with ham slice & hollandaise, option of brioche bun 🍳	375
Poached Eggs Florentine with Petite Salad , poached eggs with spinach & hollandaise	375
Poached Eggs with Avocado , on toast	375
Poached Eggs with Sauteed Mushroom & Truffle Oil 🍳	375

ADD ON WITH

- Vegetables of your choice 75
- Chicken sausage/ Chicken Salami 85
- Bacon Crisp/ Pork Sausage/ Pepperoni 120
- Salmon 150

All prices are in INR | Prices not inclusive of all applicable taxes & service charges.

🌿 - vegetarian 🍳 - Chef's Recommended

SOUPS

Tomato & Fennel Soup 🌿	350
Broccoli Soup , served with truffle mascarpone 🌿 🍳	375
Clear Chicken Broth , served with tortellini	375
Mushroom & Leek Soup , served with poached egg & truffle oil	375
French Onion Soup , served with Swiss cheese crouton 🍳	375

SALADS

Cicchetti Salad Greens , wine pears, feta, green apples, maple & mustard dressing 🌿	400
Cicchetti Veg Caesar Salad , served with croutons 🌿	400
Quinoa Tabouleh , with anti-pasti pepper rolls 🌿	425
Cicchetti Caesar Salad , served with chicken roulade	425
Cicchetti Greek Salad , peppers, olive, feta, lemon vinaigrette 🌿 🍳	450
Buratta, Tomato Chutney & Pesto 🌿 🍳	475
Avocado & Chicken Salad , with crisp greens	475

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ANTIPASTI // CREAM CHEESE

Flavoured Cream Cheese, served with Crackers, Baguette Crisps, Relishes & Pickles, Highly Recommended and loved by all our guests

Jalapeño & Berry Smoking Cream Cheese ♡ 🍳	525
Sumac Honey & Walnut ♡	525
Smoked Paprika & Cheddar Cream Cheese ♡ 🍳	525
Jalapeño & Pesto Cream Cheese ♡	525
Sundried Tomato, Olive, Goat & Cream Cheese ♡	525

ADD ON WITH COLD CUTS

Chicken Salami 200

Pepperoni 275

Prosciutto Ham 275

Smoked Salmon 300



ANTIPASTI // BRUSCHETTAS

Cherry Tomato & Burrata Bruschetta ♡	400
Avocado, Feta & Pickle Bruschetta ♡	400
Zucchini, Pepper, Artichoke & Brie Bruschetta with pesto ♡ 🍳	400
Paprika, Hummus & Pickle Bruschetta ♡	400
Creamy Mushroom & Truffle Bruschetta ♡ 🍳	400
Spinach & Ricotta Bruschetta, with nutmeg ♡	400
Chilli Cheese Bruschetta ♡	400
Egg, Whole Grain Mustard & Spring Onions Bruschetta 🍳	425
Chicken & Chive Bruschetta	450
Chicken & Chilli Cheese Bruschetta	450
Ham, Emmental & Pickle Bruschetta	450
BLT - Bacon, Lettuce & Tomato Bruschetta 🍳	450
Bolognese Mince Bruschetta, with cheddar cheese	475
Salmon, Dill & Cream Cheese Bruschetta 🍳	475

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ANTIPASTI // APPETIZERS

Tic Tac Toe Fries , with tomato Goat's cheese dip & garlic aioli 🌿 🍳	400
Truffle Wedges , with piri piri cheese dip 🌿	400
Nachos , with avocado guacamole & salsa 🌿	400
Lime Leaf Chicken , served with vermicelli	525
Signature Poached Chicken , served with creamy mustard sauce 🍳	525
Chorizo & Potato Cutlets , served with pepper sauce	525
Slow Cooked Pulled Lamb	525
Jack Daniel Pork Ribs , with smoked thyme 🍳	550
Grilled Prawns , with avocado mousse 🍳	575
Deep Fried Calamari , served with garlic aioli & tomato Goat's cheese dip	575

PLATTERS

Vegetarian Antipasti Platter , signature cream cheese, tic tac toe fries, cherry tomato & burrata bruschetta, grilled veg 🌿	750
Chicken and Meat Antipasti Platter , signature cream cheese, chorizo & potato cutlet, chicken & chive bruschetta, grilled chicken skewers	950
Seafood Antipasti Platter , signature cream cheese, deep fried calamari, salmon & dill cream cheese bruschetta, grilled prawns	1250

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SKILLETS

Baked Feta in a skillet with Honey Sumac Walnut & Peppers ♻️ 400

PIZZA IN A SKILLET 🍷 475
Served with crisp pieces of Bread , Choose from

Classic Mozzarella, Tomato & Basil ♻️

Mushroom & Corn ♻️

Chicken, Cheese & Jalapeno

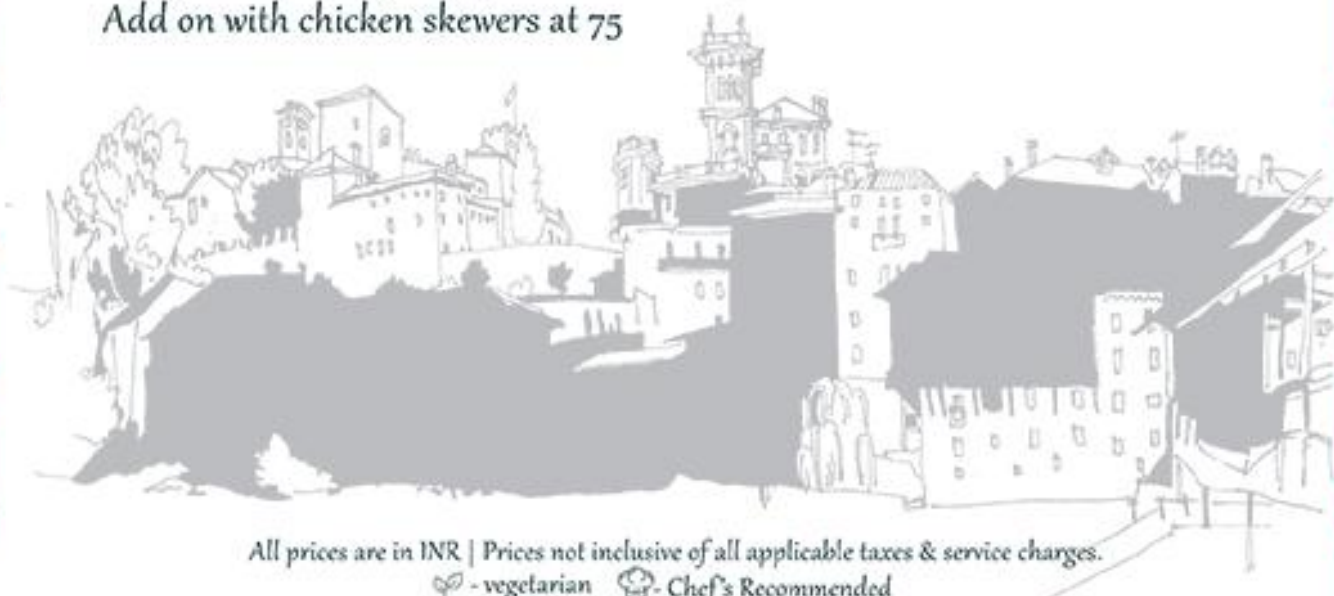
CICCHETTI
RECOMMENDS

MEAL BOWLS

Mexican Bowl, with smoked chipotle rice, beans, guacamole, salsa, grilled peppers & corn ♻️ 400
Add on with chicken skewers at 75

Arabic Bowl, with falafel, tabouleh, hummus, lavaash & pickled vegetables ♻️ 400
Add on with chicken skewers at 75

Winter Goodness Green Bowl, with quinoa tossed with fresh Winter greens, nuts and seeds ♻️ 400
Add on with chicken skewers at 75



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PASTA

Cicchetti Special Goth Aglio Olio , in linguini 🌿 🍳	585
Penne Al Fredo , served with broccoli & garlic chips 🌿	585
Spaghetti Al Pomodoro , served with olives, basil & cherry tomato 🌿	585
Fettuccine Al Pesto Genovese , served with zucchini & pepper ribbons & walnuts 🌿	585
Signature Mushroom Ragout , tossed with porcini taglioni 🌿 🍳	585
Signature Ravioli , of egg plant & mushroom in tomato orange broth 🌿 🍳	585
Spinach Ricotta Gnudi , (family of gnocchi) with tomato marinara/ meat ragù 🍳	585
Classical Spaghetti Bolognese , served with English cheddar	600
Spaghetti Carbonara , with crispy bacon 🍳	600

ADD ON WITH

Vegetables	75
Chicken	100
Seafood	350



RISOTTO

Saffron Risotto served with pumpkin seeds & edamame 🌿 🍳	585
Funghi Risotto served with wild mushroom cake & truffle oil 🌿	585
Pearl Couscous & Vegetable Risotto served with savory seed granola 🌿	585

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ITALIAN RICE

Italian Fried Rice, long grain brown & white rice tossed with

Mediterranean Vegetables 🌿	425
Mushrooms & Leeks 🌿	425
Cherry Tomato, Basil & Olives 🌿	425
Chorizo, Eggs & Peppers	450

LA CARNE // MEATS

Shepherd's Meat Pie , chicken and meat mince, bacon, topped with potato mash	675
Classical Red Wine Chicken , with garlic mashed potatoes & bacon crisp	675
Lamb Shank , with creamy polenta & root vegetables 🍳	700
Steak & Fries , buffalo fillet mignon, truffle fries served with green pepper corn sauce 🍳	700
Pan Seared Salmon , with cauliflower puree & asparagus spears 🍳	700
Duck Confit , with carrot ginger puree	700



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PIZZA FLAT BREADS

Pizza Margherita 🌿	500
Tomato, basil, mozzarella	
Tabasco Pizza , name says it all 🌿	500
Tri Chili Burrata 🌿 🧀	575
cherry tomato, pine nuts, basil pesto on tomato base	
Mediterranean 🌿	575
Grilled Artichoke arugula, Goat's cheese & peppers on tomato base	
Verde 🌿	575
Zucchini olives, herbed ricotta & sundried tomatoes on pesto base	
Garden in a basket 🌿	575
Red and yellow bell pepper, mushroom & corn on tomato base	
Blanc 🌿 🧀	575
Corn, spinach mushroom & fresh greens on creamy base	
Funghi 🌿	575
Assorted mushroom, cream base, topped with truffle oil	
Charmulla Rubbed Chicken Flatbread	625
Fresh greens on creamy base	
Only Chicken Flat Bread 🧀	625
Sausage, breast, salami & mozzarella on tomato base	
Pepperoni Flat Bread	675
Parma Ham, Arugula Flatbread 🧀	675

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DESSERTS

New York Style Cheese Cake , with berries	285
Fudge Brownie , with vanilla ice cream	285
Vanilla & Coconut Panna Cotta , with raspberry sorbet 🌿	285
Classic Affogato , vanilla ice cream, espresso, almond florentine 🌿 🍪	285
Pizookie , chewy chocolate chip semi baked cookie with Nutella 🍪	385
Signature Chocolate & Nut Fudge Sausage	385
Signature Sicilian Home Made Ice cream Burger 🍪 Flavours - Salted Caramel/ Peanut Butter/ Dark Chocolate	385
Classic Cicchetti Tiramisu	385
Home made Italian Ice cream Choose any two scoops – Dark chocolate/ Peanut Butter Chocolate/ Salted Caramel/ Raspberry Sorbet	200



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SIGNATURE MR. BEANS HOT COFFEE



As Mr. Beans is known for its coffee, we are coffee aficionados & highly recommend our house blend

Espresso	85
Green Coffee	125
Café Americano	125
Cappuccino	175
Mochaccino	185
Add on with Whipped Cream/ Any Flavours at 45	
Activated Charcoal Café Latte	185
Classic Café Latte with goodness of charcoal	
Irish Coffee	200
Diluted black coffee, shot of Irish cream flavour, whipped cream	
French Kiss	220
Espresso steamed milk, shot of caramel & vanilla flavor	
Caramel Mocha	220
Espresso with steamed milk, shot of caramel & chocolate flavour	
Café Pasha	220
Irish flavor & dark chocolate topped with hot milk & cream	
Cinnamon Macchiato	230
Double shot of espresso with cinnamon flavor steamed milk	

TO COMPLEMENT YOUR COFFEE & TEA

- Short crust biscuit 20
- Almond florentine 50
- Brioche bun, served with cheese & butter 125

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SIGNATURE MR. BEANS COLD COFFEE

Café Frappe Vanilla ice cream, milk & shots of espresso	220
Bean O Chill Only Milk & Espresso	220
Cinnamon Iced Mochachino Frozen coffee flavoured with hints of cinnamon	230
Chocolate chill Signature chocolate milkshake	230
Signature Café Anaconda Mint & chocolate ice cream, fudge & whipped cream	285
Café veronica Dessert coffee, layers of whipped cream, cookies & chocolate fudge	285
Choco Irish Chocolate & Irish cream flavoured coffee	285
Mr. Beans - Brownie Millionaire Brownie & chocolate dessert milkshake	300

TO COMPLEMENT YOUR COFFEE & TEA

Short crust biscuit	20
Almond florentine	50
Brioche bun, served with cheese & butter	125

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GOURMET HOT TEAS

All hot teas are served with short crust biscuits

Tea Organic Rose Tea	200
Blood Orange Tea	200
Peach & Hibiscus Tea	200
Aloe Vera Tea	200
Fresh Basil Tea	200
Lime & Lemon Tea	200
Earl Grey	200

COLD BREWED TEA

Classic Lemon & Mint	200
Peach Blush	260
Hints of fresh Green Apple, lemon grass & peach	

TO COMPLEMENT YOUR COFFEE & TEA

Short crust biscuit	20
Almond florentine	50
Brioche bun, served with cheese & butter	125


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JUICE & COOLERS

Aerated drinks	110
Infused cucumber Tonic water	175
Fresh Ginger Ale with a twist	230
Truly Lemon Lemonade Infused with lemon grass & kaffir lime leaves	230
Berry Blast Concoction of blueberry, raspberry & soda	260
Specialized Orange Juice Mr. Beans makes a glass full of Vitamin C with different infusions	260
Passion Fruit Cooler Passion fruit with soda	260
Morning De-tox Juice Fresh orange juice blended with blue berries & strawberry	260
Berry De-tox Juice Super food berries blended with watermelon to energize you	300
Fresh Garden Juice Concoction of orange, carrot & beet root juice, infused with rosemary	300
Personalized Mocktails	300

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