





WABI SABI
CO-WORKING | EVENTS | RESTAURANT

FOOD MENU



- WE LEVY 5% GST ON ALL THE MENTIONED PRICES.
 - 20 MINUTES IS OUR STANDARD SERVING TIME.
 - JAIN FOOD DOES NOT INCLUDE MUSHROOMS, ONION, GARLIC, HONEY, CAULIFLOWER.
-  INDICATES SPICY DISHES.

 +91 76661 04239

 Wabi Sabi, Opposite Bank of Baroda,
Near Mhaske Petrol Pump, Beed by-Pass Road Aurangabad - 431010



WABI SABI
CO-WORKING | EVENTS | RESTAURANT

SOUP

Tomato Basil 150

Tomatoes, garlic, fresh basil and black pepper.

Cream of Mushroom 200

Creamy soup added with tender bites of mushrooms.

Cream of Broccoli 200

Creamy soup added with broccoli and vegetable stock.

Man-Chow 180

Spicy, hot soup made from mixed vegetables served with fried noodles.

 **Hot and Sour 140**

Spicy, hot soup made with mixed fresh vegetables, mushrooms & soy Sauce.

Lemon Coriander 140

Clear Vegetable soup made with mix vegetables , lemon and coriander.

Veg Clear Soup 140

Simple vegetable broth with brunoised vegetables.

Sweet Corn Soup 140

Mildly spiced creamy sweet corn Soup made from fresh American sweet corn, herbs & spices.

Palak Shorba 140

Punjabi spinach soup.

Khao Suey 200

Burmese specialty noodle soup made with coconut milk and served with assorted condiments.

SIDES

Plain Papad 30
(Roasted / Fried)

Nagli Papad 40

Nagli Masala Papad 50

Masala Papad 40
(Roasted / Fried)

Vegetable Raita 80

Boondi Raita 80

APPETIZERS-INDIAN



WABI SABI
CO-WORKING | EVENTS | RESTAURANT

Makai Cheese Kebab 230

Sweet corn and cheese kebabs mixed with Indian spices and served with green chutney.

Dahi Ke Kebab 230

Shallow fried hung yoghurt patty flavored with garam masala and green chillies.

Hara Bhara Kebab 210

Deep fried tikkis filled with green peas , mix vegetables , cashewnuts and cumin.

Veg Seekh Kebab 210

Minced mixture of vegetables with special Indian spices , cooked on seekh in tandoor.

Tandoori Soya Chap 230

Tender soya chaap marinated in Indian spices cooked in tandoor and served with mix vegetable salad.

Highway Paneer Tikka 250

Paneer marinated with yoghurt and tandoori spices cooked in tandoor.

Lebanese Paneer Tikka 250

Paneer marinated with cream cheese and pepper cooked in tandoor.

Nimbu Ka Timbu Paneer Tikka 250

Paneer Marinated in tangy cream, Lemon and masala, cooked in tandoor.

Malai Paneer Tikka 250

Cottage cheese marinated in yoghurt, cream and Indian spices cooked in tandoor.

Hariyali Paneer Tikka 250

Paneer marinated with Indian spices and kasuri methi cooked in tandoor.

Paneer Cheese Tikka 270

Paneer marinated with yoghurt and tandoori spices cooked in tandoor and garnished with cheese.

Reshmi Paneer Tikka 250

Paneer marinated in white dressing garnished with pulled sugar.

Aloo Tandoori 180

Baby potatoes marinated with yoghurt and tandoori spices cooked in tandoor.

Tandoori Babycorn 280

Babycorn marinated with yoghurt and tandoori spices cooked in tandoor.

Mushroom Tandoori 280

Mushrooms marinated with yoghurt and tandoori spices cooked in tandoor.

Tandoori Platter 480

An amalgamation of the tandoori delicacies.

APPETIZERS-CHINESE



WABI SABI
CO-WORKING | EVENTS | RESTAURANT

Crispy Corn 230
Corn kernels tossed with bell peppers, onion and spices.

Veg Crispy 210
Batter fried vegetables, stir fried in house special schezwan sauce.

Veg Crunchy 210
Batter fried crispy vegetable mixture tossed in chinese sauces.

Veg Lollipop 210
Crispy deep fried vegetable mixture on sticks served with spicy dip.


Honey Chilli Potato 230
Fried potato fingers tossed in sesame, honey and chili.

Veg Manchurian 220
Fried vegetable balls tossed in savory, tangy and hot manchurian sauce.


Mushroom Manchurian 280
Mushroom tossed in savory and tangy manchurian sauce.

Baby Corn Manchurian 280
Baby corn tossed in savory and tangy manchurian sauce.


Cheese Dragon Roll 270
Crispy fried rolls filled with sautéed mix vegetables, cheese and cottage cheese.

 **Chilli Mushroom** 280
Crispy Mushroom tossed with bell peppers, onion, soy sauce and chilli sauce.

 **Chilli Baby Corn** 280
Crispy baby corn tossed with bell peppers, onion, soy sauce and chilli sauce.

 **Chilli Paneer** 250
Crispy cubes of paneer tossed with bell peppers, onion, soy sauce and chilli sauce.

 **Paneer 65** 250
Deep fried paneer cubes tossed in yoghurt, curry leaves and spices.

 **Paneer Kentucky** 250
Crispy paneer cubes coated with spices and fried till brown and served with house special schezwan sauce.

Paneer Satay 250
Seasoned, skewered paneer served with peanut sauce.

Paneer Hong Kong 250
Deep fried paneer cubes in sweet and spicy sauce.

Paneer Cheese Rolls 290
Crispy batter fried spring Rolls with spiced paneer and cheese mixture.



WABI SABI
CO-WORKING | EVENTS | RESTAURANT

APPETIZERS-CONTINENTAL

French Fries 150

Classic salted french fries.

Peri Peri Fries 170

Crispy french fries tossed in savory peri peri spice mix.

Cheese Fries 210

Hearty mixture of fries with cheese sauce and paprika.

Cheesy Spicy Garlic Loaf 220

Cheesy garlic bread topped with herbs.

Cheese Chilli Toast 170

Garlic bread toasted with a succulent mixture of butter, garlic, mozzarella cheese and green chilies.

Bruschetta 250

Toasted garlic bread topped with fresh tomatoes, olives, mozzarella cheese, basil, garlic, olive oil and a dash of balsamic dressing.

Cheese Nachos 200

Classic nachos with cheese sauce.

Nachos Grande 240

Crispy nachos with salsa, cheese sauce and sour cream.

Garlic Bread 150

Toasted buttery garlic bread.

Mexican Potato Roasty 200

Crispy roasted potatoes tossed in perfect mexican seasoning served with cheesy garlic dip.

Spinach Cheese Cigars 240

Spinach, corn, cheese rolled in wonton sheets, deep fried and served with spicy mayo.

Jalapeno Cheese Poppers 270

Fritters made with jalapeno, sweet corn, mozzarella cheese and bell pepper.

SANDWICHES

All Sandwiches are served with a side of Fries

Mexican Sandwich 220

Coleslaw Sandwich 170

Paneer Tikka Sandwich 250

Classic Club Sandwich 200

Corn Mayo Sandwich 180

Veg Grilled Sandwich 200

NOODLES AND RICE



WABI SABI
CO-WORKING | EVENTS | RESTAURANT

Hakka Noodles 200

Classic noodles stir fried with vegetables.

Veg Fried Rice 220

Rice stir fried in a wok with finely chopped vegetables & Indo-Chinese sauces.

Schezwan Noodles 230

Hakka noodles in spicy house special schezwan sauce.

Schezwan Fried Rice 230

Rice tossed with vegetables in spicy house special schezwan sauce.

Chilli Garlic Noodles 240

Noodles stir fried along with dry red chillies, vegetables and garlic.

Chilli Burnt Garlic Rice 240

Rice, finely chopped vegetables, soy sauce, pepper and lots of garlic, wok tossed with Chinese sauces.

Thai Green Curry 350

Vibrant and aromatic sauce made with coconut milk, green chillies & lemon grass served with steam rice.

Triple Schezwan Rice 320

A complete meal with a combination of schezwan rice & noodles with spicy manchurian gravy, topped with fried crispy noodles.



WABI SABI
CO-WORKING | EVENTS | RESTAURANT

PIZZA

Margherita 200

Classic delight with tomato, mozzarella cheese and fresh basil.

Chlorophyll 270

Greens like broccoli, zucchini, basil, capsicum & with mozzarella cheese.

Farm Fresh 250

Assorted mix vegetables, fresh basil and mozzarella cheese.

3 Chilli Bell Pepper 270

Jalapenos, bell pepper & capsicum, green chili, tabasco sauce with mozzarella cheese.

Chilli Paneer 280

Classic chilli paneer topping and mozzarella cheese.

Burnt Garlic Vegetable 280

Assorted vegetables and mozzarella cheese topped with burnt garlic.

BBQ Paneer 280

Diced cottage cheese marinated in BBQ sauce and mozzarella cheese.

Peri Peri Paneer 280

Paneer marinated in peri peri spice mix with mozzarella cheese.

Tandoori Paneer Tikka 280

Paneer tikka, assorted vegetables along with mozzarella cheese.

Half and Half 330

Choice of any 2 set of topping from the above mentioned pizzas.

PASTA

All Pastas are served with a side of Garlic Bread.

White Sauce 270

Penne / Spaghetti in white sauce with bell peppers, broccoli and mushrooms.

Arrabiata 230

Penne / Spaghetti in tomato sauce with chilli flakes, assorted vegetables, garlic and cheese.

Pink Sauce 250

Penne/ Spaghetti in a pink sauce with assorted vegetables and cheese.

Wild Mushroom Spaghetti 290

Spaghetti in white sauce tossed with shiitake mushrooms, garlic, cheese & parsley.

Mac & Cheese 250

Classic elbow macaroni in cheese sauce tossed with onion and corn.

Spaghetti Aglio e Olio 210

Spaghetti tossed in olive oil, garlic, sun dried tomatoes.

Pesto 280

Penne/Spaghetti in green basil pesto sauce with garlic, cream, grated cheese & olive oil.

MAINS – INDIAN



WABI SABI
CO-WORKING | EVENTS | RESTAURANT

Deewani Handi 250

Rich, creamy spinach based curry with paneer and mixed vegetables.

Subz Kadhai 230

Seasonal vegetables cooked in onion and tomato, garnished with hand pounded kadhai masala.

Veg Kolhapuri 230

Diced mixed vegetables cooked in spicy tomato gravy.

Veg Jalfrezii 250

Vegetables & paneer tossed in spicy gravy of peppers, onion & tomato.

Shevga Masala 230

Drumsticks cooked in a special black gravy.

Mushroom Masala 280

Diced mushrooms cooked in a special black gravy.

Baingan Masala 200

Eggplant cooked in spicy black gravy.

Dum Aloo Punjabi 230

Stuffed potatoes cooked in tomato & onion based gravy & Punjabi spices.

Jeera Aloo 180

Boiled potatoes cooked with fresh herbs tempered with cumin.

Veg Masala Jamun 250

Mixed vegetable balls cooked in special black gravy.

Bhindi Amchoori 200

Bhindi cooked with onion and tomato finished with dried mango powder.

Mix Veg 230

Combination of seasonal mix vegetables in onion and tomato masala.

Lasooni Methi 200

Fresh fenugreek leaves tossed with ample fried garlic.

Tawa Sabji 230

Array of seasonal vegetables cooked on a pan in mild gravy.

Methi Matar Malai 270

Fresh fenugreek leaves with green peas in creamy, sweet, rich white gravy.

Patole de Chole 250

Punjabi specialty with chick peas, tempered with Indian spicy gravy.

Sev Bhaji 200

Popular Khandeshi dish cooked in spicy black gravy with sev.

Aloo Matar Masala 200

Boiled potatoes & green peas cooked in spicy tomato based gravy.

Pathodi Vadi 230

Traditional Khandeshi dish made from chick pea flour cutlets in black gravy.

Paneer Butter Masala 260

Cottage cheese cooked in tomato gravy and finished with butter.

MAINS – INDIAN



WABI SABI
CO-WORKING | EVENTS | RESTAURANT

Veg Seekh Kebab Masala 250

Tandoori seekh kebabs served in onion based yellow gravy.

Paneer Kofta 260

Paneer koftas cooked in onion based yellow gravy.

Veg Kofta Curry 250

Mix vegetable koftas in rich, spicy onion and tomato gravy.

Veg Bhuna 250

Mix vegetable balls in rich onion and tomato gravy.

Malai Kofta 280

Deep fried balls of paneer & cheese cooked in creamy cashewnut gravy.

Veg Maratha 230

Vegetable koftas served in spicy black gravy.

Paneer Bhurji 270

Shredded paneer cooked with diced vegetables, green chillies and spices.

Paneer Masala 260

Cubes of paneer cooked in spicy tomato based gravy.

Kaju Masala 300

Cashewnuts cooked in onion, tomato based red masala.

WabiSabi Special 320

A combination of red & green gravy with mix vegetables served together.

Paneer Tikka Masala 280

Tandoori cottage cheese cooked in spicy, aromatic tomato onion gravy & house garam masala.

Shahi Paneer Nawabi 300

Cottage cheese in onion, tomato & cashewnut gravy with Indian spices.

Palak Paneer 260

Cottage cheese cubes cooked in pureed spinach based gravy with Indian spices.

Paneer Smoky Angaara 280

Paneer tikka masala in tomato gravy and smoked with charcoal.

Paneer Matar Masala 260

Cubes of paneer and green peas cooked together in spicy tomato based gravy.

Paneer Lababdar 260

Paneer batons cooked in spicy, rich, red gravy & special spices.

Paneer Kaju Pasanda 320

Paneer and roasted cashewnuts cooked together in an onion based yellow gravy.

Kaju Curry 300

Roasted cashewnuts in creamy, sweet, rich white gravy.

Veg Patiala 300

Stuffed papad rolls in red gravy.

Veg Tiranga 350

Combination of orange, white & green gravies served together along with mix vegetables.



WABI SABI
CO-WORKING | EVENTS | RESTAURANT

MAINS - JAIN

Sunehari Bhindi 230
Spicy, crispy lady finger chips.

Diwani Handi 250
Rich creamy spinach based curry with paneer & mixed vegetables.

Veg Bhuna 250
Vegetable balls in rich tomato gravy.

Kofta Curry 250
Vegetable koftas in rich, spicy tomato gravy.


Paneer Patiala 300
Stuffed papad rolls with paneer in red gravy.

Kaju Masala 300
Cashewnuts cooked in tomato based masala finished with green chillies, coriander.

DAL

Dal Makhani 230
Black lentils cooked overnight on a clay oven, finished with butter, cream & spices.

Lasooni Dal Fry 150
Dhaba style tur dal, onions, tomatoes & spices.

 **Dal Kolhapuri** 190
Tur dal with extra spicy tadka.

Highway wali Dal 180
Tadka
Mixture of yellow lentils, tempered with garlic, cumin, onion & tomato.

Pakode wali Kadhi 200
Chickpea flour fritters in yoghurt based curry.

RICE

Steam Rice 120

Jeera Rice 140

Multigrain Khichadi 200

Veg Pulao 200

Peas Pulao 200

Lemon Rice 180

Curd Rice 200

Masala Rice 200

Subz Biryani 300



WABI SABI
CO-WORKING | EVENTS | RESTAURANT

BREADS

Tandoori Roti	30	Plain Naan	50
Butter Roti	40	Butter Naan	60
Laccha Paratha	70	Garlic Naan	70
Stuffed Kulcha	100	Cheese Naan	80
Aloo Paratha	120	Cheese Garlic Naan	90

DESERTS

Choco Avalanche **320**
Brownie, nuts, ice cream, mousse,
chocolate sauce, white chocolate.

**Chocolate Walnut
Brownie** **220**
Warm walnut brownie with vanilla ice
cream topped with chocolate sauce.

Shahi Tukda **150**
Deep fried bread, soaked in sugar
syrup and topped with rabadi and
nuts.

Ice Cream **60**
Choice of one scoop of ice cream

**Gulab Jamun with
Ice Cream** **150**
Fried dough dumplings stewed in
sugar syrup served with a scoop of
vanilla ice cream.

ADD - ONS

Cheese/ Butter/ Mayonnaise	30	Brownie	100
Schezwan Chutney/ Honey	30	Mushrooms/ Olives/ Bell Peppers	30
Ice Cream (per scoop)	60	Jalapenos/ Zucchini/ Sweet Corn	30
Whipped Cream/ KitKat/ Nutella	40	Broccoli	40