
ALTITUDE
ROOFTOP • LOUNGE • KITCHEN
ELEVATE YOUR TASTE
Terrace Floor · Above Domino's · Jaipur House,
M.G. Road, Agra
8445100365 · altitudeagra.com ·
@altitudeagra

PLATTERS & SIZZLERS

Made for the table — big plates, bigger conversations

Sizzlers

🟩 Tandoori Veg Sizzler

Paneer angari, masala soya chaap and hara bhara kabab, glazed in butter marinade — served roaring hot on the sizzler plate — 730

🟩 Chilli Garlic Veg Sizzler

Chilli paneer and grilled veggies over your choice of rice or noodles, finished with sizzling chilli-garlic sauce — 710

🟥 Chicken Chilli Sizzler

Juicy chilli chicken and grilled veggies over rice or noodles, topped with chef's special sauce and a fresh house salad — 820



Sharing Platters

🟩 Altitude Tandoori Heights — Veg

A royal spread from our tandoor — smoky paneer tikka, creamy dahi ke kabab, juicy soya chaap, hara bhara kabab and tandoori mushrooms. Made for 2–3 to share — 720

🟩 Hong Kong Veg Platter

All our Chinese favourites on one plate — crispy spring rolls, honey chilli potato, salt-n-pepper corn and chilli paneer — 680

🟩 Desi Munchies Platter

Crunchy table snacks — butter peanut chaat, roasted masala papad and tawa aloo chaat. Pairs perfectly with your drinks — 400

🟩 Momo Medley

A steaming trio — crispy paneer momos, pan-fried kothey momos and chilli-oil momos. Light, spicy, made for sharing — 390

🟥 Altitude Tandoori Heights — Non Veg

The grand feast — juicy chicken tikka, fried chicken wings, mutton seekh kabab and fish tikka, fresh off the tandoor. Feeds 2–3 easily — 830

🟥 Hong Kong Non Veg Platter

Bold and saucy — chilli chicken, fiery chicken wings, chilli fish and chicken lollipop, made to share — 780

Feeding the table? Add a round of Fresh Lime Sodas — 150

Service charge of 5% at your discretion and GST as per Govt applicable

CHATPATA STREET & CRUNCHY CRAVINGS

Tangy, tez & totally desi — with fried, crispy partners for your drinks

Chatpata Street

🟩 Crispy Palak Patta Chaat
Crispy spinach leaves in a light gram-flour coat, topped with cool yogurt, chutneys and pomegranate — 340

🟩 Masala Butter Peanut Chaat
Butter-fried peanuts tossed with chickpeas, paneer, potato and green peas in home-ground spices — 260

🟩 Fried Aloo Sev Chaat
Golden fried potatoes in onion-tomato masala, showered with sev and pomegranate — 220

🟩 Masala Bhel Popcorn Chaat
Classic bhelpuri with a twist — served with banana chips and peanuts — 180

🟩 Masala Peanut
Crunchy fried peanuts tossed with onion, tomato and green chilli — 200

🟩 Potato Popcorn Chaat
Chef's Special — roasted papad topped with crispy masala popcorn, made for your drink — 240

🟩 Masala Papad
Roasted papad piled with zesty onion-tomato masala — 160

🟩 Roasted Papad
Plain, light and crisp — 80

Crunchy Cravings

🟩 V Crisper — NEW · MUST TRY
Ultra-thin, ultra-crispy potato sheets showered with our special seasonings — the ultimate drinks partner — 290

🟩 Nachos with Salsa
Crisp corn nachos with fresh tomato salsa and a zesty seasoning dust — 270

🟩 Cheesy Nachos with Salsa
Nachos blanketed in molten cheese, fresh salsa on the side — 360

🟩 Potato Cheese Balls
Crispy golden balls with a molten cheese-and-potato heart — 290

🟩 Crispy Onion Rings
Golden, crunchy onion rings — the snack that goes with everything — 180

🟥 BBQ Chicken Wings
Meaty wings glazed in smoky-sweet BBQ sauce, grilled till sticky — 580

🟥 Chicken Lollypop Skewers
Juicy chicken lollypops on skewers, tossed in our spicy house sauce — 580

🟥 Chicken Strips
Crunchy golden chicken strips — perfect for dipping — 520

🟥 Chicken 65
South-style spicy fried chicken, served with chef's special dip — 420

🟥 Fried Chicken Wings
Wings in a seasoned crispy coat, fried till golden — 420

Best friends with a Tamarind Chilli Lemonade — 150

Service charge of 5% at your discretion and GST as per Govt applicable

THE 199 CLUB

Fast from our kitchen, easy on your pocket · Most plates out in about 10 minutes

Fatafat Bites

🟩 Cheese Corn Triangles
5 pcs — golden triangles of molten cheese and sweet corn — 199

🟩 Molten Cheese Nuggets
5 pcs — crunchy outside, gooey cheese inside — 199

🟩 Veg Seekh Kabab
4 pcs — smoky veggie seekh with mint chutney and onion — 199

🟩 Chilli Garlic Potato Pops
A bowl of bite-size potato pops tossed in chilli-garlic — 199

🟩 Peri Peri Wedges
Skin-on potato wedges, peri-peri dusted, with garlic mayo — 199

🟩 Aloo Tikki Chaat
Crisp tikkis, curd, chutneys and sev — 199

🟩 Spiced Paneer Burger
Crispy spiced paneer patty, mint mayo and onion in a soft bun — 199

Combos & Platters

🟩 Burger Break — for 1
Spiced Paneer Burger + Peri Peri Wedges + any Iced Tea — worth 548 separately — 299

🟩 Cheesy Duo — for 2
3 Cheese Corn Triangles, 3 Cheese Nuggets, 2 Kurkure Spring Rolls, a bowl of Potato Pops and 2 dips — 299

🟩 Rooftop Chakhna — for 3–4
BEST VALUE · 4 Cheese Corn Triangles, 3 Cheese Nuggets, 2 Veg Seekh, 2 Kurkure Spring Rolls, a bowl of Potato Pops and 3 dips — 399



Quick bites love a cold Virgin Mojito — 160

Service charge of 5% at your discretion and GST as per Govt applicable

SOUPS & MOMOS

Two prices means veg / chicken · All momos: 6 pieces, steamed or fried, with basil & schezwan dips

Soups

🟩🟥 Manchow Soup

Dark, spicy Indo-Chinese bowl topped with crispy fried noodles — 200 / 220

🟩🟥 Hot n Sour Soup

Peppery, tangy and thick — the classic Chinese comfort bowl — 200 / 220

🟩🟥 Sweet Corn Soup

Silky corn soup, mild and creamy — a family favourite — 200 / 220

🟩 Tomato Dhaniya Shorba

Homestyle tomato soup simmered with fresh coriander and gentle Indian spices — 190

🟩 Cream of Tomato Soup

Rich, velvety tomato soup finished with a swirl of cream — 180



Momos

🟩 Schezwan Curry Momos

Steamed momos drowned in a fiery schezwan curry — saucy and addictive — 280

🟩 Kothey Momos

Chef's Special — Himalayan-style pan-fried dumplings, crisp base, juicy centre — 260

🟩 Veg Momos

Soft steamed veg dumplings — light and comforting — 240

🟩 Crispy Momos — Veg / Paneer

Batter-fried till crunchy — classic veg or soft paneer filling — 250 / 270

🟩🟥 Tandoori Malai Momos

Creamy malai-tandoori coat — smoky meets silky — 260 / 290

🟩🟥 Schezwan Momos

Steamed momos tossed in bold schezwan sauce — 250 / 280

🟩🟥 Chilli Oil Momos

Fragrant chilli oil — gentle heat, big flavour — 240 / 280

🟩 Cheesy Corn Crispy Momos

Golden-fried momos stuffed with sweet corn and molten cheese — 280

🟩 Cheesy Corn Paneer Momos

Soft steamed pockets of paneer, corn and cheese — rich and comforting — 290

🟩 Spanish Corn Momos

Creamy Spanish-corn filling, served as a tri-colour plate of tastes — 280

Hot bowls, cold sips — pair with a Cucumber Iced Tea — 150

Service charge of 5% at your discretion and GST as per Govt applicable

FROM THE TANDOOR

Marinated overnight, charred over live coals — smoky, juicy, unmissable

Veg

🟩 **Lahori Paneer Tikka**
Thick paneer steaks in a robust Lahori marinade, charred in the tandoor — 480

🟩 **Tandoori Stuffed Mushroom**
Plump mushrooms filled with our homemade veggie-mix seasoning, roasted smoky — 480

🟩 **Malai Paneer Tikka**
Cream-soft paneer in a gentle malai marinade — melts off the skewer — 480

🟩 **Hariyali Paneer Tikka**
Mint-coriander marinade — fresh, green and char-kissed — 460

🟩 **Achari Paneer Tikka**
Tangy pickle-spiced marinade with a punchy, zesty finish — 460

🟩 **Paneer Tikka Twins**
Chef's Special — soft paneer and chhena chunks, spice-marinated and grilled — 440

🟩 **Hara Bhara Kabab**
Green veggie kababs of spinach, peas and potato — crisp outside, soft inside — 430

🟩 **Choice of Soya Chaap**
Juicy soya chaap grilled your way — malai, masala, tandoori or achari — 420

🟩 **Cheese Corn Spinach Seekh**
Melt-in-mouth veg seekh of corn, spinach and cheese, with tangy salad — 410

🟩 **Pineapple Tikka**
Juicy pineapple chunks, spice-rubbed and charred smoky in the tandoor — 390

🟩 **Tandoori Potato Cheese**
Smoky tandoori potatoes stuffed and topped with melting cheese, off the coals — 390

Non-Veg

🟥 **Altitude Triple Chicken Tikka**
Our signature — three flavours of chicken tikka on one platter, off the coals — 690

🟥 **Jaipuri Jungli Maas**
Rustic Jaipur-style mutton, slow-cooked the hunter's way with red chillies — 680

🟥 **Rajasthani Ghee Roast**
Slow-cooked delicacy — few ingredients, lots of ghee. Chicken or mutton — 610 / 730

🟥 **Bhatti ka Murgh — Half / Full**
Chicken roasted bhatti-style over live coals — rustic, smoky, unmissable — 440 / 750

🟥 **Clove Smoky Chicken Tikka**
Chicken in spiced yogurt, charcoal-grilled with a clove-smoke finish — 620

🟥 **Mughlai Mutton Seekh Kabab**
Hand-pressed mutton seekh rich with Mughlai spices, grilled on skewers — 610

🟥 **Garam Masala Fish Tikka**
Fish chunks in a bold garam-masala marinade, tandoor-grilled — 610

🟥 **Sharabi Chicken**
Cooked with a splash of alcohol and set alight — arrives at your table flaming — 610

🟥 **Malai Chicken Tikka**
Boneless chicken in cream, cheese and cashew marinade — melt-in-mouth — 590

🟥 **Amritsari Fried Fish Pakora**
Amritsar-style battered fish, fried crisp and golden — 510

Smoky bites love a cold Virgin Mojito — 160

Service charge of 5% at your discretion and GST as per Govt applicable

PAN-ASIAN

Wok-fired Indo-Chinese favourites · Three prices mean veg / egg / chicken

Veg Starters

🟩 Chilli Paneer — Dry / Gravy
Golden paneer wok-tossed with peppers and onion in our chilli sauce — 400

🟩 Crispy Fried Paneer
Shatter-crisp paneer strips in a light spicy coating — 400

🟩 Vegetable Salt & Pepper
Crunchy exotic veggies flash-fried with salt, pepper and seasonings — 390

🟩 Paneer Kathi Roll
Soft roll wrapped around spiced paneer, onions and chutney — 390

🟩 Crispy Veggie Bites
Mixed veggies fried crisp and tossed in house seasoning — 380

🟩 Chilli Garlic Mushroom
Wok-tossed mushrooms glazed in hot chilli-garlic sauce — 380

🟩 Crispy Corn & Spinach
Golden fried corn tossed with crispy spinach leaves — 370

🟩 Chilli Potato
Crispy potato fingers tossed in spicy chilli sauce — 340

🟩 Honey Chilli Potato
Sweet-heat classic — crispy potatoes in a honey-chilli glaze — 340

🟩 Veg Spring Roll
Crunchy golden rolls stuffed with seasoned veggies — 340

🟩 Cigar Roll Shots
Crisp cigar-shaped rolls, spring-roll filling — served with dipping sauces — 310

Non-Veg Starters

🟥 Chilli Chicken — Dry / Gravy
Juicy chicken tossed with peppers and onion in bold chilli sauce — 490

🟥 Chicken Kathi Roll
Soft roll stuffed with spiced chicken, onions and chutney — 410

Curry, Noodles & Rice

🟩 Veg Manchurian — Dry / Gravy
Veggie balls tossed in classic Manchurian sauce — 390

🟩 Veggies in Hot Garlic Sauce
Fresh veggies simmered in a fiery Chinese garlic sauce — 370

🟩🟨🟥 Hakka Noodles
The classic — springy noodles wok-tossed with crunchy veggies — 340 / 360 / 390

🟩🟨🟥 Chilli Garlic Noodles
Slick noodles with roasted chilli and garlic heat — 340 / 360 / 390

🟩🟨🟥 Street Style Noodles
Desi-Chinese street style — bold masala, high flame — 340 / 360 / 390

🟩🟨🟥 Fried Rice
Smoky wok-fried rice — classic or chilli-garlic, egg or chicken — 330 / 350 / 370

🟩 English Saute Vegetables
Buttered seasonal veggies, gently sautéed with herbs and cracked pepper — 340

Wok heat meets ice — cool it with a Peach Iced Tea — 150

Service charge of 5% at your discretion and GST as per Govt applicable

VEG MAIN COURSE

Slow-cooked gravies & homestyle comfort — best with tandoor-fresh breads

Paneer Specialities

🟩 Malai Kofta
Paneer-potato koftas in silky cashew-cream gravy 470

🟩 Choice of Paneer
Kadhai, shahi, lababdar, tikka or butter masala 480

🟩 Paneer Angari
Fiery, smoke-kissed angari gravy 480

🟩 Paneer Chef Wala
Chef's Special — his own secret-spice gravy 480

🟩 Paneer Musallam
Mughlai-style paneer in a rich, royal gravy 480

🟩 Paneer Khatta Pyaz
Chef's Special — tangy pickled-onion punch 470

🟩 Paneer Khada Masala
Chef's Special — whole crushed spices, rustic 470

🟩 Paneer Banjara
Earthy, robust banjara masala 470

🟩 Awadhi Paneer Bhurji
Lucknow-style scrambled paneer — royal 470

🟩 Paneer Khurchan
Pan-scraped ribbons in buttery tomato masala 460

🟩 Palak Paneer
Soft paneer in garlicky spinach gravy 460

Kofta & Chaap

🟩 Seasonal Veg Kofta
Garden koftas in smooth, spiced gravy 450

🟩 Soya Chaap Masala
Meaty chaap in thick, spicy masala 440

🟩 Chaap Rogan Josh
Rogan-josh style — deep and aromatic 440

Dal & Homestyle

🟩 Kashmiri Dum Aloo
Baby potatoes in mellow Kashmiri yogurt gravy 470

🟩 Corn Palak
Sweet corn folded into creamy spinach 460

🟩 Methi Mutter Malai
Fenugreek and peas in mild cream sauce 460

🟩 Mutter Mushroom Masala
Homely onion-tomato masala 450

🟩 Dal Makhan Wali
Simmered for hours, finished with butter 380

🟩 Pindi Chole
Chef's Special — dark Rawalpindi-style chole 440

🟩 Amritsari Chana with Saag
Chana cooked with the season's greens 440

🟩 Yellow Dal Tadka
Everyday comfort with sizzling ghee tadka 360

🟩 Mixed Veg Kadhai
Garden veggies in punchy kadhai masala 380

🟩 Hing Dhaniya Aloo
Home-style, tempered with hing & coriander 360

🟩 Gobhi Adrak Aloo
Cauliflower-potato with a ginger kick 360

🟩 Navratna Korma
Nine treasures in royal creamy gravy 440

Curries love company — add a sweet Fresh Lime Soda — 150

Service charge of 5% at your discretion and GST as per Govt applicable

NON-VEG MAINS & BIRYANI

Dum biryani prices mean veg / chicken / mutton · Breads baked fresh in the tandoor

Biryani, Breads & Sides

🟢🔴 **Choice of Biryani**
Fragrant dum biryani — served with your choice of raita or salan — 400 / 490 / 580

🟢 **Tandoori Roti**
Plain 60 · Butter 70 · Missi, Masala or Ajwain 80

🟢 **Naan**
Plain 80 · Butter 90 · Garlic 100

🟢 **Stuffed Naan**
Aloo or Pyaaz 110 · Paneer 120

🟢 **Lachha Paratha**
Flaky layers — butter, garlic, mirchi or pudina — 100

🟢 **Choice of Rice**
Steamed 240 · Jeera 260 · Peas Pulao 270

🟢 **Kabuli Rice**
Chef's Special — Afghan-style pulao with kabuli chana and mellow spices — 270

🟢 **Choice of Raita**
Cooling homemade — Boondi or Mix Veg 220 · Pineapple 270

🟢 **Fresh Garden Salad**
Crunchy Indian-style salad of seasonal veggies — 190



Mutton, Chicken & Egg

🔴 **Lucknowi Mutton Curry**
Slow-cooked Awadhi mutton in a rich, aromatic gravy — 710

🔴 **Rajasthani Lal Maas**
The famous fiery red mutton curry, slow-cooked with red chillies — 570

🔴 **Altitude Pahadi Chicken**
Chef's Special — fresh pahadi green gravy of mint, coriander and yogurt — 630

🔴 **Choice of Indian Chicken**
Kadhai, tikka masala, lababdar, rara or butter chicken — 590

🔴 **Lucknowi Chicken Curry**
Awadhi-style chicken in a silky, fragrant gravy — 590

🔴 **Grilled Chicken**
Char-grilled chicken, simply seasoned and juicy — 580

🔴 **Chicken Kali Mirch**
Creamy chicken with a punch of crushed black pepper — 580

🟡 **Egg Curry Homemade**
Just like home — boiled eggs in comforting onion-tomato curry — 440



Big plates, bold sips — pair with a Kala Khatta Virgin — 180

Service charge of 5% at your discretion and GST as per Govt applicable

ONE PLATE WONDERS

Complete meals, each serves one · Meals come with one butter naan, two butter rotis or steamed rice

Complete Meals

🟩 Chilli Paneer + Hakka Noodles
Spicy chilli paneer over springy hakka noodles — a full plate — 390

🟩 Veg Manchurian + Noodles
Saucy Manchurian over wok-smoky hakka noodles — 390

🟩 Veg Manchurian + Fried Rice
Saucy Manchurian with fried rice — a complete meal — 390

🟩 Kulcha + Dal Makhani
Stuffed aloo-pyaz kulcha with creamy dal makhani — 390

🟩 Kadhai Paneer Meal
Kadhai paneer with your choice of naan, rotis or rice — 390

🟩 Dal Makhani Meal
Creamy dal makhani with naan, rotis or rice — 390

🟩 Chole Meal
Spiced chole with naan, rotis or rice — 390

🟩 Punjabi Chole Bhature
The Punjabi classic — spiced chickpeas and golden fried bhature — 280

🟩 Pav Bhaji Paaji
Buttery tawa-mashed bhaji with toasted pav — 250

🟥 Chicken Curry Meal
Homestyle chicken curry with naan, rotis or rice — 440

Eggstraordinary Delights

🟨 Ande ka Funda
Chef's Special — boiled eggs stuffed with special seasoning, simple and fun — 270

🟨 Omelette
Served with toast — Plain 190 · Masala 210 · Cheese 240

🟨 Egg Bhurji
Spicy scrambled eggs, dhaba style — 220

🟨 Boiled Eggs
4 pcs — boiled fresh and lightly seasoned; simple, clean protein — 160



One plate, one chai — finish with a kadak Masala Tea — 100

Service charge of 5% at your discretion and GST as per Govt applicable

PIZZA & PASTA

All pizzas: 12-inch thin crust, baked fresh to order — worth the ~25 minute wait

Thin-Crust Pizza

🟩 Paneer Overloaded Pizza
Double-loaded paneer tikka over a makhani-glazed, cheese-heavy base — 520

🟩 Peri Peri Paneer Pizza
Fiery peri-peri paneer and peppers over stretchy cheese — 520

🟩 Peri Peri Pizza
Fiery peri-peri glaze over crisp veggies and stretchy cheese — 520

🟩 Paneer Makhani Pizza
Makhani-glazed paneer — desi heart, Italian soul — 520

🟩 Farm House Pizza
The loaded garden classic — onion, capsicum, tomato, mushroom, corn — 520

🟩 American Corn Pizza
Sweet golden corn and mozzarella with a gentle jalapeño kick — 520

🟩 Margherita Pizza
Classic done right — molten mozzarella on our tangy tomato base — 480

🟥 Tandoori Chicken Pizza
Smoky tandoori chicken with peppers on a cheese-loaded base — 580

🟥 Schezwan Chicken Pizza
Bold schezwan chicken — hot, saucy, addictive — 580

Pasta

🟩 Altitude Duo Pasta
House Special — spaghetti and penne together under a blanket of cheese — 420

🟩 Creamy Alfredo Penne
Rich white garlic-cream sauce, showered with cheese — 400

🟩 Penne Arrabiata
Spicy tomato-basil sauce, topped with cheese — 400

🟩 Aglio e Olio
Chef's Special — garlic, olive oil, parmesan — chilli kick on request — 400

Add-Ons

Extra Cheese 70 · Chicken Topping 90



Cheese pulls & cold fizz — add a Blue Moon — 190

Service charge of 5% at your discretion and GST as per Govt applicable

BURGERS & SANDWICHES

Toasted, stacked and loaded — most sandwiches come with a side of fries

Veg Sandwiches & Sides

🟩 Corn & Jalapeno Garlic Bread
Cheesy garlic bread topped with sweet corn and spicy jalapenos — 280

🟩 Basil Pesto Garlic Bread
Altitude special — painted with fresh basil pesto, baked cheesy — 270

🟩 Veg Club Sandwich
Triple-decker stacked with veggies, cheese and chutney — with fries — 250

🟩 Cheese Garlic Bread
Warm, buttery garlic bread under a blanket of melted cheese — 250

🟩 Veg Grilled Sandwich
Grilled golden with spiced veggies and butter — with fries — 240

🟩 Coleslaw Sandwich
Creamy cabbage-carrot slaw in soft bread — cool and crunchy — 240

🟩 Chilli Cheese Toast
Melted cheese and green chillies on crisp toast — with fries — 230

🟩 Korean Twisted Fries
New — spiral tornado fries in sweet-spicy Korean seasoning — 220

🟩 Classic French Fries
Crispy golden, your way — Plain 190 · Cheese 220 · Peri Peri 230

Non-Veg Sandwiches

🟥 Smoked Chicken Sandwich
Smoky shredded chicken with creamy dressing — with fries — 300

🟥 Chicken Tikka Sandwich
Tandoori-style chicken tikka in toasted bread — with fries — 300

🟥 Chicken Club Sandwich
Triple-decker loaded with chicken and crunchy veggies — with fries — 280

Burgers

🟩 Veg Cheese Burger
New — crispy veg patty with melted cheese and house sauces in a soft bun — 220

🟥 Chicken Cheese Burger
New — juicy crispy chicken patty with melted cheese in a soft bun — 240



Stacked bites, frosty sips — add a Bubblegum Shake — 230

Service charge of 5% at your discretion and GST as per Govt applicable

DESSERTS

End on a high — warm, gooey, syrupy and frosty

Desserts

🟩 Shahi Malai Toast

New — crisp toast crowned with sweet saffron malai — an old-school royal treat

180

🟩 Brownie with Ice Cream

Warm, gooey chocolate brownie under a scoop of vanilla, drizzled with chocolate

160

🟩 Gulab Jamun with Ice Cream

Warm gulab jamuns meet a cold vanilla scoop — the hot-cold magic

180

🟩 House Special Ice Cream

Today's special scoop — ask your server what's churning

140

🟩 Gulab Jamun (2 pcs)

Soft, syrupy classics, served warm

140

🟩 Choice of Ice Cream

Classic scoops — pick Vanilla or Strawberry

120



Pair your brownie with a Hot Chocolate — 170

Service charge of 5% at your discretion and GST as per Govt applicable

SHAKES & FRAPPES

Thick, frosty and shamelessly indulgent — blended fresh with milk and ice

Shakes

🟩 Gulab Jamun Shake
Dessert meets drink — whole gulab jamun blended into a thick, creamy shake — 250

🟩 Cold Coffee with Ice Cream
Frosty cold coffee crowned with a vanilla scoop — 240

🟩 Bubblegum Shake
Chef's Special — our famous pink one: sweet, nostalgic, very photogenic — 230

🟩 Nutella Shake
Thick, chocolatey and unapologetic — 230

🟩 Altitude Shake
The house special blend — our own secret shake recipe — 230

🟩 Blueberry Shake
Berry-loaded creamy shake — 230

🟩 Oreo Shake
Cookies-and-cream classic, extra thick — 220

🟩 KitKat Shake
Crunchy KitKat blitzed into a creamy shake — 220

🟩 Vanilla Shake
The classic, done thick — 200

🟩 Chocolate Shake
Double-rich chocolate shake — 200

🟩 Strawberry Shake
Sweet strawberry, blended smooth — 200

🟩 Cold Coffee
Chilled, frothy and strong enough to matter — 200

Frappes

🟩 Saffron Frappe
Chef's Special — saffron-kissed and royal, you won't find this one everywhere — 170

🟩 Paan Frappe
Paan in a frappe — surprisingly brilliant, dangerously refreshing — 170

🟩 Salted Caramel Frappe
Sweet-salty caramel, blended frosty — 170

🟩 Butterscotch Frappe
Crunchy-sweet butterscotch classic — 170

🟩 Irish Coffee Frappe
Irish-cream flavour meets cold coffee (zero alcohol) — 170

🟩 Hazelnut Coffee Frappe
Nutty, creamy café-style frappe — 170

🟩 Popcorn Frappe
Caramel-popcorn fun in a glass — 170

🟩 Coffee Frappe
Straight-up frosty coffee hit — 170



Add warm Gulab Jamun (2 pcs) alongside — 140

Service charge of 5% at your discretion and GST as per Govt applicable

MOJITOS & MOCKTAILS

All mojitos built fresh on mint, lime, sweet & sour and soda — 160 each

Mojitos

🟩 Virgin Mojito
The original — fresh mint and lime, topped with fizzing soda — 160

🟩 Paan Mojito
Meetha paan muddled with mint and lime — the desi twist that works — 160

🟩 Watermelon Mojito
Juicy watermelon, cool mint, big fizz — 160

🟩 Mango Mojito
Sweet mango sunshine with lime and mint — 160

🟩 Lychee Mojito
Fragrant lychee with cooling mint and soda — 160

🟩 Blueberry Mojito
Deep berry notes, mint and sparkle — 160

🟩 Bubblegum Mojito
The pink one strikes again — playful and fizzy — 160

🟩 Honeydew Melon Mojito
Cool melon and mint — summer in a glass — 160

🟩 Red Wine Mojito
Rich grape-red twist on the classic mojito — 160

Mocktail Classics

🟩 Pina Colada
Creamy pineapple-coconut cooler — the beach, minus the beach — 230

🟩 Blue Moon
Electric blue, citrusy and fizzy — made for photos — 190

🟩 Kala Khatta Virgin
Childhood ka kala khatta, all grown up — tangy, salty-sweet, iced — 180



Fresh mint loves crispy bites — add Korean Twisted Fries — 220

Service charge of 5% at your discretion and GST as per Govt applicable

ICED TEAS & LEMONADES

Tall, iced and 150 each — teas shaken with fresh lemon and soda, lemonades on fresh lime and house syrups

Iced Teas

🟩 Peach Iced Tea
The classic peach cooler — sweet, bright and endless summer — 150

🟩 Passionfruit Iced Tea
Tangy-tropical passionfruit over chilled lemon tea — 150

🟩 Mango Iced Tea
Mango sweetness meets brisk iced tea — 150

🟩 Watermelon Iced Tea
Light, juicy and impossibly refreshing — 150

🟩 Blueberry Iced Tea
Berry-deep, chilled and fragrant — 150

🟩 Cucumber Iced Tea
Spa-day cool — crisp cucumber over iced tea — 150

Lemonades

🟩 Tamarind Chilli Lemonade
Imli meets mirchi — sweet, sour and a little wicked — 150

🟩 Pomegranate Lemonade
Ruby-red anaar fizz, fresh and tart — 150

🟩 Green Apple Lemonade
Crisp green apple sparkle — 150

🟩 Cool Blue Lemonade
The electric blue thirst-quencher — 150

🟩 Strawberry Lemonade
Sweet strawberry over fresh lime fizz — 150

🟩 Cucumber Lemonade
Garden-fresh and quietly addictive — 150



Cool sips love hot bites — add Chilli Cheese Toast — 230

Service charge of 5% at your discretion and GST as per Govt applicable

BEVERAGES

Round it off — kadak chai, strong coffee and everything chilled

Beverages

🟩 Red Bull *Wings for your evening — served chilled*	220
🟩 Hot Chocolate *Real cocoa, steamed milk — a warm hug in a cup*	170
🟩 Fresh Lime Soda *Agra summers' best friend — your call: sweet, salty or mixed*	150
🟩 Soft Drinks (Can) *Coke or Sprite — ice-cold, straight from the fridge*	90
🟩 Masala Tea *Kadak, spiced and soulful — served with cookies*	100
🟩 Hot Coffee *Strong, fresh and comforting — served with cookies*	100
🟩 Tea *The classic kadak cup — served with cookies*	80
🟩 Mineral Water *Sealed and chilled*	MRP

Find Us

ELEVATE YOUR TASTE

Terrace Floor, Above Domino's, Jaipur House, M.G. Road, Agra

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🟩 *Veg* · 🟥 *Non-Veg* · 🟨 *Egg — Chef's Specials marked in the menu*



Thank you for dining with us — see you again soon · @altitudeagra

Service charge of 5% at your discretion and GST as per Govt applicable