



2026

FOOD MENU

 covakairos

A serene lakeside dining destination nestled near Kalote Mokashi, Karjat, where nature and design come together in quiet harmony. Overlooking calm waters and rolling hills, the space is thoughtfully crafted to offer a relaxed yet elevated setting - one that invites you to slow down and savour the moment.

Our cuisine is inspired by a MediterrAsian philosophy, blending the warmth of Greek flavours with the depth and vibrancy of Asian influences. Each dish is prepared using fresh, carefully sourced ingredients, with a focus on balance, texture, and bold yet comforting flavours.

At Cova Kairos, dining is meant to be an experience. From golden sunsets by the lake to soft evening lights under open skies, every detail is designed to complement the food on your plate and the company you keep.

We invite you to explore our menu, share a meal, and immerse yourself in a space where good food, thoughtful hospitality, and nature's calm come together seamlessly.

Welcome to Cova Kairos.

Viren Sabharwal
Founder



SOUPS

Smoked Tomato Basil 🌿

350

Rich, slow-roasted tomatoes blended with fresh basil and a subtle hint of smokiness

Hot & Sour 🌿

350

Classic Indo-Chinese favourite, packed with fresh vegetables, soy and a hint of chili

Add-ons: Chicken +50 | Prawns +100

Manchow 🌿

350

A flavourful soup with a medley of vegetables, a chili-garlic-infused broth, and crispy noodles

Add-ons: Chicken +50 | Prawns +100

Coconut Lemongrass Broth 🌿

400

Fragrant Thai-inspired broth infused with coconut milk, lemongrass, and kaffir lime

Add-ons: Chicken +50 | Prawns +100

Mushroom with Truffle Oil 🌿

450

A creamy, earthy mushroom soup, elevated with a drizzle of luxurious truffle oil

Broccoli & Herb 🌿

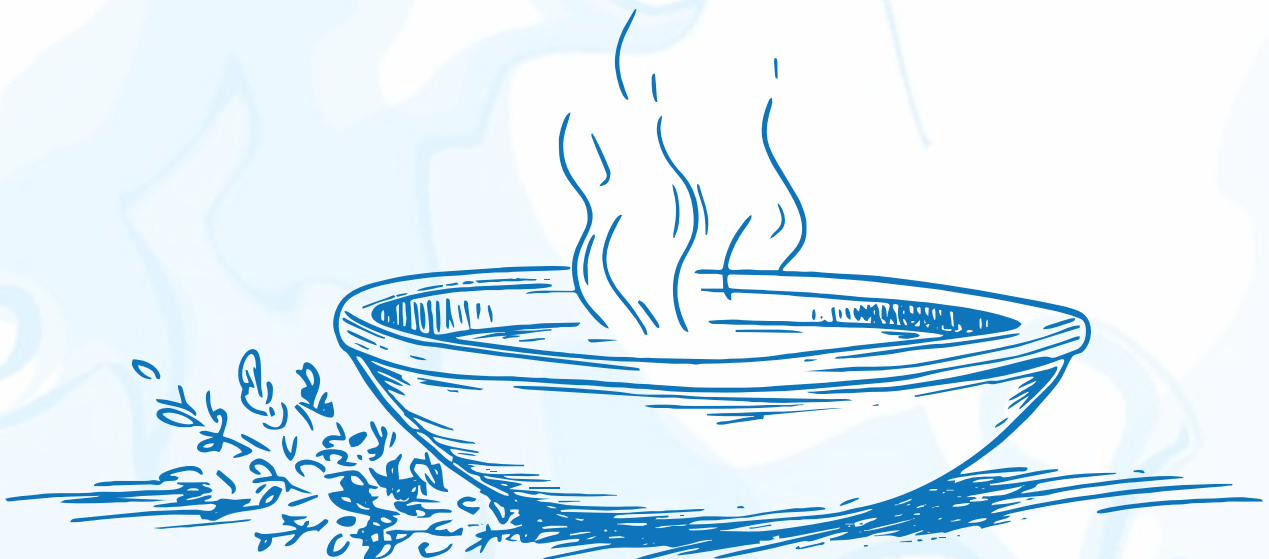
450

Wholesome and refreshing, made with fresh broccoli and garden herbs

Mare e Sole - Seafood Soup 🐟🐟

600

An elegant seafood chowder with prawns, calamari, and fish, delicately seasoned with Mediterranean herbs



Taxes included. 6% service charge extra.

SALADS

Sabharwal Farm Special

500

Farm-fresh lettuce tossed with honey mustard dressing and garden vegetables

Add-ons: Chicken +50 | Cajun Prawns +100

Turkish Grub 🌿

500

A warm salad consisting of chickpeas, bell peppers, basil pesto, and a hint of lemon

Add-ons: Chicken +50 | Cajun Prawns +100

Watermelon & Feta 🌿

500

Freshly cut watermelon with feta cheese and mint, topped with balsamic vinaigrette

Greek Salad with Shawarma - Paneer | Chicken

470 | 500

A mix of crisp vegetables, olives, and feta, topped with spiced grilled paneer or chicken for a hearty Mediterranean twist

Cova Ceaser 🌿

500

Romaine lettuce with homemade Caesar dressing, chunky croutons, and shaved Parmesan cheese

Add-ons: Chicken +50 | Cajun Prawns +100



BREAKFAST (TILL 12 PM)

Homemade Toasted Bread (2 Slices) & Butter with Jam 🌿

300

Two slices of our freshly baked bread, toasted to golden perfection and served with creamy butter and a side of sweet, fruity jam

Cova Market Fruit Bowl 🌿

350

Refreshing medley of freshly cut fruits

Poha 🌿

300

A light and flavorful Indian breakfast made with flattened rice, tempered with mustard seeds, curry leaves, onions, and a hint of turmeric

Masala Chilla 🌿

300

A savory, spiced chickpea pancake served with tangy tamarind sauce

Pancakes (2 Pcs.) 🍳

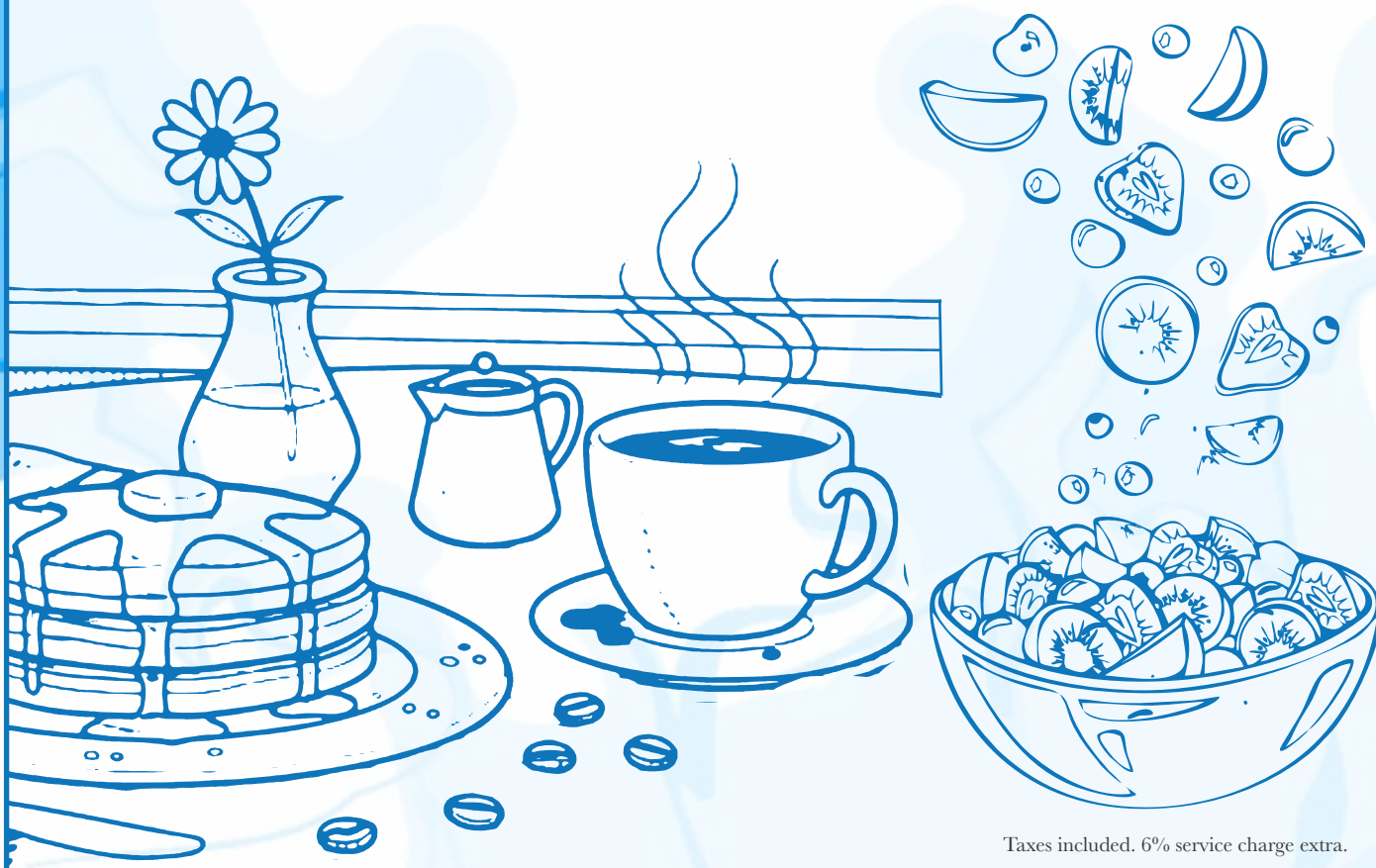
450

Fluffy, golden pancakes served warm and drizzled with rich maple syrup

English Breakfast 🍳 🥓

600

A hearty and classic morning platter featuring eggs cooked to your choice, crispy toast, butter, chicken sausages, chicken bacon, baked beans, grilled tomatoes, and hashbrowns



Taxes included. 6% service charge extra.

BREAKFAST (ALL DAY)

Hashbrowns 🍟

A crispy, golden-fried patty made from shredded potatoes

300

Paratha - Aloo | Paneer | Chicken 🍳 🍗

Soft, golden parathas made fresh on the tawa and served hot stuffed with your choice of spiced aloo, creamy paneer, or succulent chicken

300 | 350 | 380

Eggs Akuri Toast 🍳

Traditional Parsi-style scrambled eggs infused with onions, tomatoes, fresh herbs, and gentle spices

400

Turkish Eggs 🍳

Poached eggs served over yogurt, drizzled with chili oil, and served with in-house artisanal bread

400

Shakshuka 🍳

Eggs poached in a spiced tomato sauce, topped with herbs and served with toasted crusty bread

400

Eggs - Made to Order 🍳 🍗

Fried 2 Pcs./Scrambled/Omelette/Masala Bhurji/Plain Bhurji

Cheese +50 | Chicken Ham +80 | Mushrooms +100 | Truffle Oil +130

350

Quinoa Bowl & Roasted Veggies - Paneer | Chicken 🍳 🍗

Protein-packed and topped with grilled cottage cheese or chicken, roasted seasonal vegetables, and a zesty dressing

470 | 500

French Toast with Blueberry Jam 🍳

Bread dipped in egg batter and pan-roasted until golden brown, then drizzled with blueberry jam

450



Taxes included. 6% service charge extra.

PIZZAS

Margherita 🍃

600

Handcrafted dough topped with rich tomato sauce, fresh Parmesan cheese, and fragrant basil leaves

Gardenia 🍃

700

Topped with creamy feta, briny olives, sundried tomatoes, and crisp bell peppers finished with a sprinkle of fresh herbs

Truffle Mushroom & Cream Cheese 🍄

750

A rich blend of earthy mushrooms and cream cheese, finished with a delicate drizzle of truffle oil

Paneer Tikka 🍛

750

Tandoor-cooked paneer topped with rich makhni sauce, pickled onions, and fresh chillies

Pepperoni Chicken 🍖

700

Spicy pepperoni, green capsicum, arugula lettuce, melted mozzarella, and our signature tomato sauce

Pesto Coriander Chicken 🍃

750

Chicken marinated in pesto sauce, topped with mozzarella cheese and a drizzle of fresh coriander sauce

Butter Keema - Chef's Special 🍛

800

Tender minced butter chicken in a creamy tomato gravy, topped with melted cheese for a rich, indulgent finish

Cova Feast 🍖

850

A hearty fiesta of flavors featuring juicy sausages, smoked ham, and fiery peri-peri chicken



SANDWICHES & TOASTS

Paneer Tikka 🍃

420

Indian-spiced, tandoor-roasted paneer tikka stuffed inside freshly oven-baked bread

Chicken Tikka 🍗

450

Juicy tandoor-grilled chicken tikka layered with cheese, tucked between toasted artisanal bread

Cova Club - Veg | Non Veg

450 | 500

A classic layered sandwich with toasted bread, crisp lettuce, juicy tomatoes and creamy mayo, filled with your choice of veg (grilled vegetables / paneer) or non-veg (succulent chicken)

Mushroom Melt 🍄

500

Sautéed mushrooms with garlic and herbs, melted cheese, and a creamy spread, served in toasted sandwich bread

Chicken Togarashi Sando 🍗

550

Crunchy chicken coated with a unique Japanese spice blend, perfectly balancing bold flavor and heat

Avocado Feta Toast 🍃

470

Creamy smashed avocado layered on artisanal toasted bread, topped with crumbly feta

Avocado Pesto Toast with Fried Egg & Chilli Oil 🍳

500

Creamy avocado on a bed of basil pesto, topped with a perfectly fried egg and finished with a drizzle of chilli oil

Truffle Shroom Toast 🍄

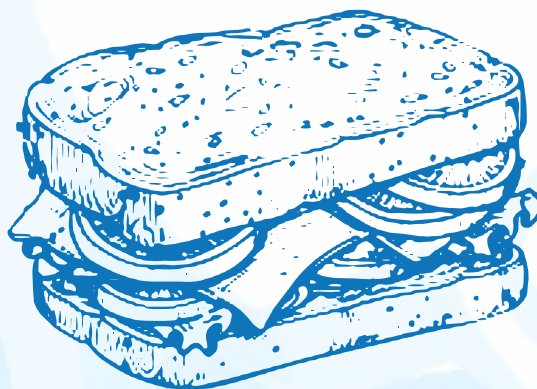
500

Cheddar & olive sourdough topped with sautéed mushrooms folded into a luscious truffle-infused cream, finished with aromatic herbs for a rich, earthy and indulgent bite

Hummus Feta Avo Toast 🍗

500

Toasted sourdough layered with creamy hummus, ripe avocado and crumbled feta, finished with olive oil and fresh herbs



Taxes included. 6% service charge extra.

BURGERS

Couch Potato 🥔

400

A crisp, crumb-fried potato patty packed with mixed vegetables and aromatic herbs

Avocado & Fried Zucchini 🥑

500

A wholesome burger infused with rustic farmhouse flavors, filled with creamy avocado for a fresh, indulgent bite

The Chill Grill 🍷

450

Juicy grilled chicken breast glazed with smoky American BBQ sauce, layered with crisp lettuce, ripe tomato and caramelised onions, finished with creamy house mayo

Chicken Tikka 🍛

500

Juicy tandoor-grilled chicken marinated in aromatic Indian spices, layered with fresh lettuce, onions, and mint mayo in a toasted bun

Fiery Fried Chicken 🍗

500

Spicy & crispy, golden-fried chicken layered with fresh lettuce, cheese, and a zesty house-made sauce in a soft toasted bun

Lakeside Crispy Fish 🐟

550

A perfectly fried, golden fish fillet paired with crisp lettuce and creamy tartar sauce, nestled in a warm toasted bun



SMALL PLATES

Garlic Bread 🌿

250

Cheesy Garlic Bread 🌿

350

French Fries *Salted* | *Peri Peri* | *Cajun* | *Gunpowder* 🌿

280

Cheesy Fries 🌿

380

Truffle Fries 🌿

420

Cheesy Nachos 🌿

350

Bruschetta 🌿

350

Toasted artisanal bread topped with a vibrant mix of fresh tomatoes, basil, garlic, and extra virgin olive oil

Sauteed Vegetables 🌿

400

A colorful assortment of seasonal blanched vegetables, lightly pan-tossed in butter and fragrant herbs

Patatas Bravas 🌿

450

Crispy golden potatoes tossed in a bold, spiced tomato sauce and finished with a drizzle of creamy aioli

Assorted Hummus with Pita Bread 🌿

450

A handcrafted selection of hummus varieties paired with freshly baked pita

Peri Peri Paneer 🌿

470

Golden-grilled paneer infused with fiery peri peri flavours, crisp on the outside and soft within

Peri Peri Chicken 🌿

500

Juicy chicken marinated in a bold peri peri spice blend, flame-grilled to perfection for a smoky char

Kung Pao Potato 🌿

500

Kung Pao Chicken 🌿

550

A bold stir-fry tossed with roasted peanuts, bell peppers, and dried chilies in a signature spicy-sweet glaze

Corn Cheese Balls 🌿

450

Crispy golden bites filled with a gooey blend of sweet corn and melted cheese, seasoned with herbs and spices

Stir Fried French Beans in Black Bean Sauce 🌿

500

Beans wok-tossed in a rich, savory black bean sauce with garlic and peppers

Crispy Spring Pockets - Broccoli | Prawns 🌿 🍤

480 | 570

Delicate, crisp sheets filled with your choice of tender broccoli or prawns, blended with herbs and mild spices



SMALL PLATES

Butter Garlic Calamari 🦑

550

Tender rings of calamari tossed in a rich butter and garlic glaze, finished with a hint of herbs and a squeeze of lemon

Fish & Chips 🐟

550

Crispy golden-fried fish fillet paired with french fries, house-made tartar sauce, and a fresh lemon wedge

Harissa Chicken Wings 🍗

550

Crispy chicken wings bursting with smoky chili heat and warm spices

Smoked BBQ Chicken Wings 🍗

600

Succulent chicken wings tossed in a house-crafted smoky barbecue glaze, finished with a caramelized char

Fiery Chicken Tenders 🍗

600

Crispy, golden chicken strip tossed in a house-made spicy seasoning

Black Pepper (Dry) - Mushroom | Paneer

500 | 550

Black Pepper (Dry) - Chicken | Fish | Prawns

580 | 650 | 680

Tender bites tossed in a wok with crushed black pepper, garlic, and bell peppers

Chilli (Dry) - Mushroom | Paneer

500 | 550

Chilli (Dry) - Chicken | Fish | Prawns

580 | 650 | 680

Tender bites tossed with bell peppers, onions, garlic, and green chilies in a spicy, smoky glaze

Chilli Basil (Dry) - Veg | Chicken | Fish | Prawns

500 | 580 | 650 | 680

A fragrant Asian stir-fry tossed with fresh basil, bell peppers, and chilies in a spicy, aromatic glaze

Butter Garlic Prawns 🍤

600

Juicy prawns sautéed to perfection in a luscious blend of butter, garlic, and fresh herbs

Firecracker Prawns 🍤

600

Crispy golden prawns tossed in a bold, spicy-sweet glaze that packs a flavorful punch

Prawns Pil Pil 🍤

600

A sizzling Spanish classic featuring succulent prawns cooked in olive oil with garlic, sundried tomatoes, chilli, and a touch of paprika



Taxes included. 6% service charge extra.

SMALL PLATES (LOCAL SPECIALS)

Vada Pav Satay 🌿

Fried potato fritter sandwiched between soft, fluffy pav, served on a skewer

250

Shakarkandi Chaat 🌿

Roasted sweet potatoes tossed with crunchy peanuts, flavorful chutneys, and crispy papdi

350

Cheese Onion Kulcha & Peri Peri Dust 🌿

Mildly leavened, soft and fluffy Indian bread stuffed with cheese, then dusted with a peri peri spice mix

400

Kurkuri Bhindi 🌿

Addictive snack, crisp, golden-fried bhindi tossed with a blend of spices for the perfect crunch

400

Stuffed Hariyali Kebab 🌿

Shallow-fried seasonal vegetable tikki, delicately stuffed with molten cheese for a rich and indulgent bite

450

Paneer Tikka 🌿

500

Chicken Tikka 🍗

530

Fish Tikka 🐟

600

Succulent bites marinated in spiced yogurt and char-grilled in the tandoor, offering the perfect balance of smokiness, heat, and depth of flavor

Pesto & Parmesan Tikka 🍗

600

Tender tikka marinated in basil pesto, grilled to perfection, and finished with a generous sprinkle of Parmesan

Chicken Malai Tikka 🍗

600

Succulent chicken marinated in a luscious blend of cream, cheese, and aromatic spices, slow-roasted in the tandoor for a melt-in-the-mouth experience

Tandoori Chicken 🍗

550

Tandoori Prawns 🍤

650

Chicken Keema Pav 🍗

600

A Mumbai street-style classic, spiced minced chicken slow-cooked with aromatic herbs and masalas, served with buttery toasted pav

Chicken Sukha 🍗

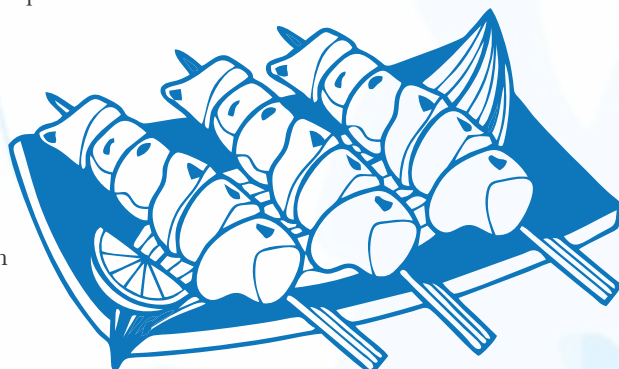
600

Tender chicken slow-cooked with roasted coconut, curry leaves, and a blend of fiery South Indian spices

Zaatar & Cheese Chicken Seekh 🍗

600

Succulent chicken seekh infused with Middle Eastern zaatar, stuffed with melted cheese, and grilled to smoky perfection



PASTA & RISOTTO

Sphagetti Aglio Olio 🌿

600

Spaghetti infused with golden garlic, chili, and extra virgin olive oil

Penne Arrabiata 🌿

600

Penne coated in a fiery tomato and garlic sauce, finished with a drizzle of olive oil and a touch of basil

Penne Pesto Parmesan 🌿

600

Penne pasta coated in a rich basil pesto, blended with cream and Parmesan for a perfectly smooth, aromatic finish

Penne Tuscan Style with Mushrooms 🌿

600

Penne tossed with creamy mushrooms, finished with Parmesan and a drizzle of olive oil

Mac & Cheese 🌿

600

Silky macaroni enveloped in a luxurious blend of cheeses, baked to perfection with a golden crust

Ravioli Alfredo 🌿

600

Handcrafted ravioli tossed in a velvety Alfredo sauce, finished with Parmesan shavings and a touch of fresh herbs

Smoked Chicken Ravioli Alfredo 🍗

650

Artisanal ravioli filled with delicately smoked chicken, glazed in a velvety Alfredo reduction, and finished with aged Parmesan and herb oil

Penne Rosé 🌿

650

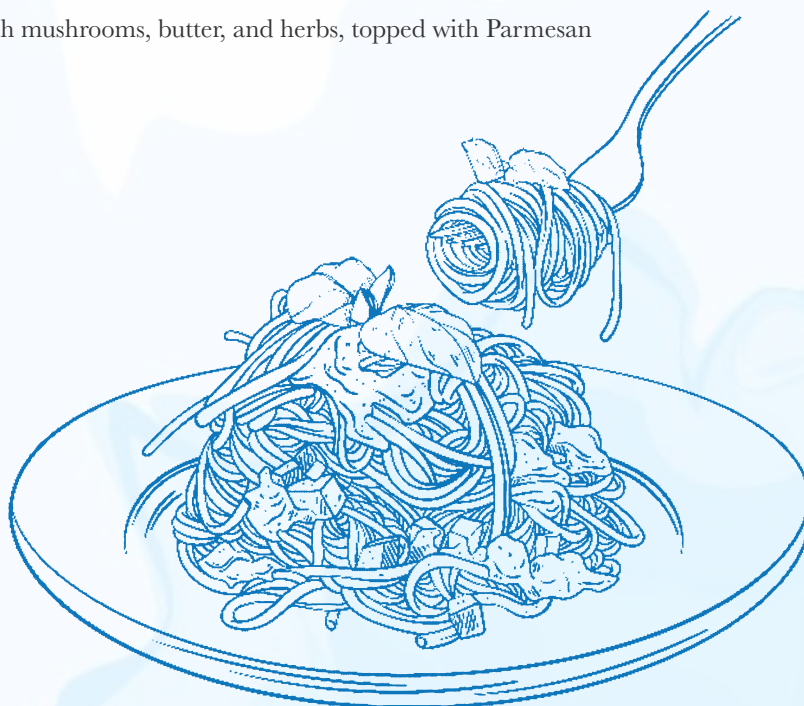
Silky pink penne pasta coated in a delicate rosé sauce, a perfect marriage of ripe tomatoes, cream, and herbs

Mushroom Risotto 🌿

750

Classic risotto cooked to perfection with mushrooms, butter, and herbs, topped with Parmesan

Add-ons: Chicken +50 | Prawns +100



Taxes included. 6% service charge extra.

LARGE PLATES

Black Pepper (Gravy) - Mushroom | Paneer 500 | 550

Black Pepper (Gravy) - Chicken | Fish | Prawns 580 | 650 | 680

Chilli (Gravy) - Mushroom | Paneer 500 | 550

Chilli (Gravy) - Chicken | Fish | Prawns 580 | 650 | 680

Chilli Basil (Gravy) - Veg | Chicken | Fish | Prawns 500 | 580 | 650 | 680

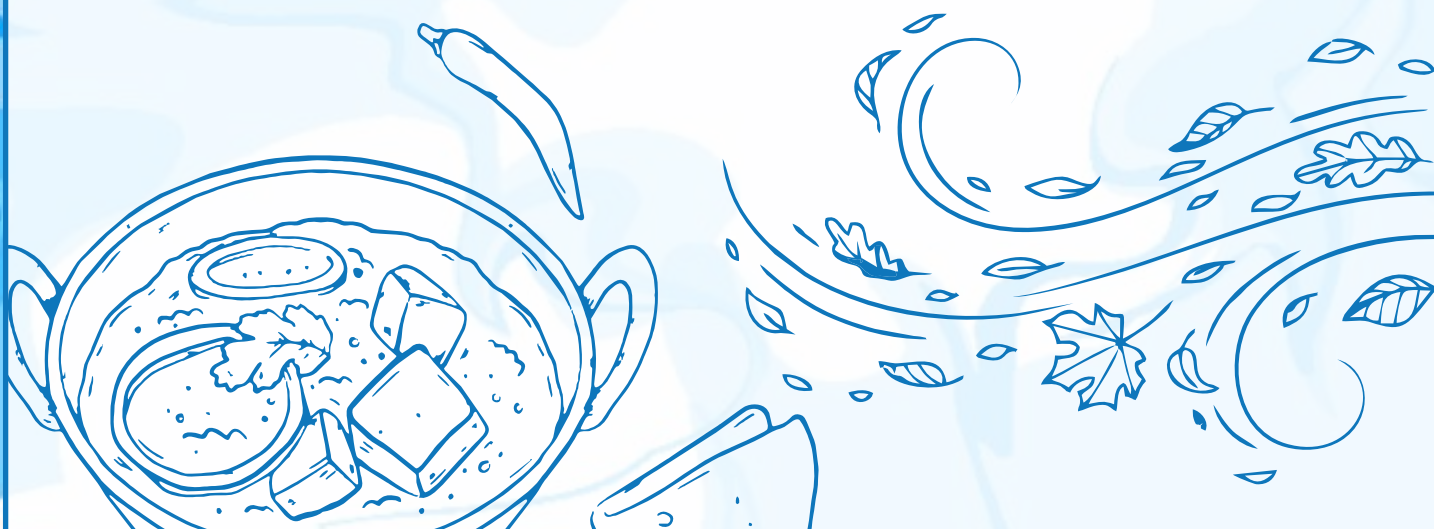
Kowloon Chicken 🍗 600
Juicy chicken stir-fried in a rich Cantonese gravy infused with garlic, chili, and bell peppers

Yu Shan Fish 🐟 700
Crispy fish fillet tossed in a rich Sichuan-style gravy with garlic, chili, and Asian greens

Prawns XO 🍤 700
Juicy prawns tossed in an indulgent XO gravy crafted from dried seafood, garlic, and chillies

Green/Red Thai Curry with Steamed Rice 🍛 🍚 650
A fragrant Thai curry simmered in creamy coconut milk with fresh herbs, vegetables, and aromatic spices, served with steamed rice
Chicken +50 | Prawns +100

Grandma's Khaw Suey 🍜 🍛 🍚 700
Inspired by Grandma Sabharwal's timeless recipe, a delicate Burmese coconut curry layered with herbs, spices, and noodles, finished with a medley of toppings
Chicken +50 | Prawns +100



LARGE PLATES

Mushroom Trifolati 🍄

Sautéed mushrooms cooked with olive oil, garlic, and parsley

630

Pepper Paneer Steak 🍷

Paneer steak seared to perfection and drenched in a bold pepper jus, served with herbed mash and seasonal vegetables

650

Cajun/Black Pepper Sauce Chicken Steak 🍗

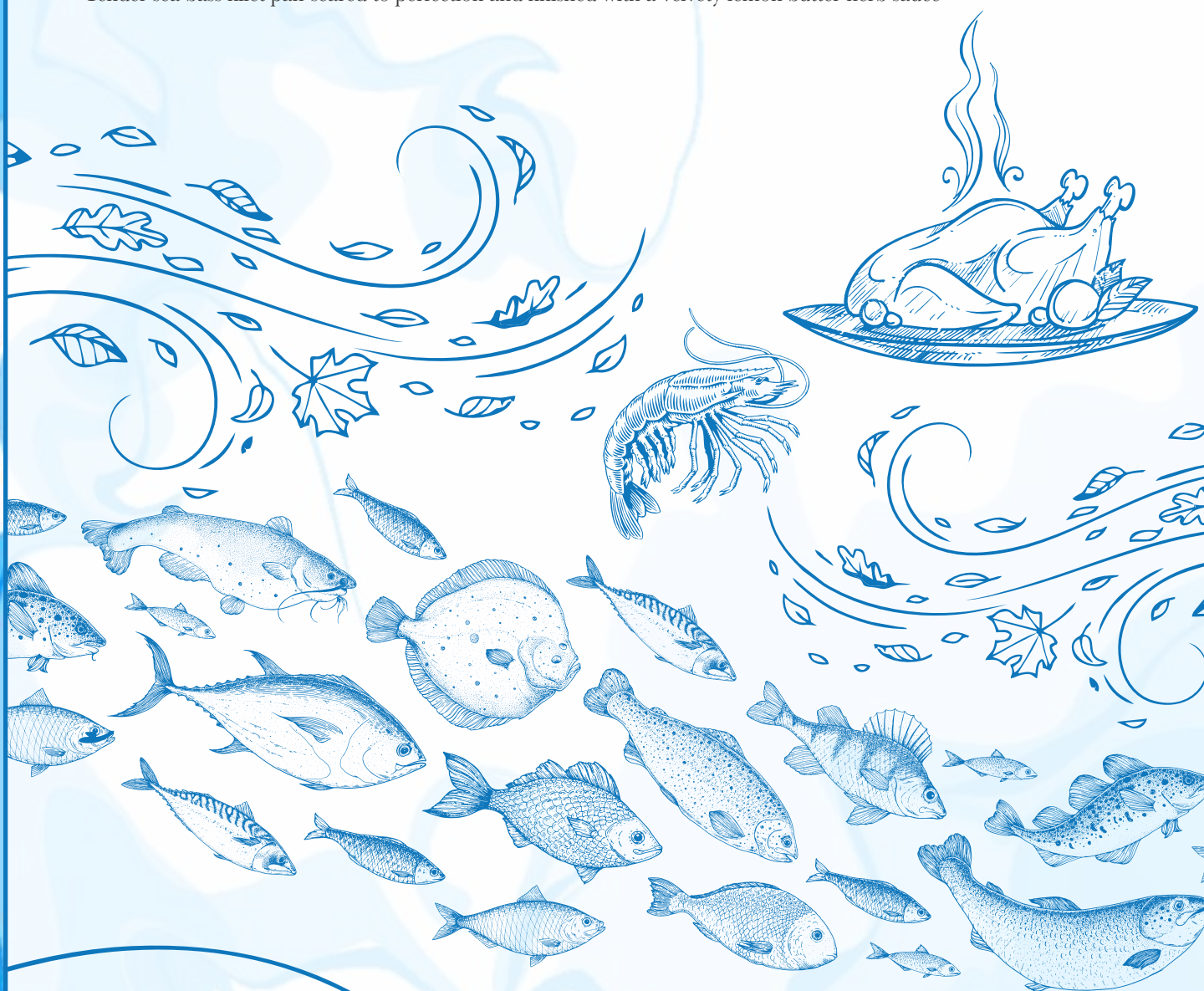
Grilled chicken steak coated in your choice of Cajun spice or black pepper sauce, served with herbed mash and sautéed vegetables

700

Grilled Sea Bass in Lemon Butter Herb Sauce 🐟

Tender sea bass fillet pan-seared to perfection and finished with a velvety lemon butter herb sauce

850



Taxes included. 6% service charge extra.

LARGE PLATES (LOCAL SPECIALS)

Dal Fry 🌿 420

Dal Tadka 🌿 450

Dal Palak 🌿 480

Classic Indian lentils prepared three ways, richly tempered with ghee, garlic, and spices. Comforting, aromatic, and crafted with timeless warmth

Dal Makhani 🌿 550

Whole black lentils and kidney beans, gently simmered overnight in a rich, buttery tomato gravy

Aloo Gobi 🌿 480

Tender potatoes and cauliflower cooked with tomatoes, onions, and aromatic spices

Mix Vegetable Handi/Kadhai 🌿 500

A medley of seasonal vegetables slow-cooked in a rich tomato and cashew gravy, finished with cream and aromatic spices

Lasooni Palak 🌿 500

Wholesome spinach cooked with roasted garlic, onions, and spices. Earthy, flavorful, and reminiscent of comforting home-style Indian cooking

Bhindi Do Pyaza 🌿 500

Bhindi tossed with double onions, tomatoes, and house-blend spices

Veg. Kohlapuri 🌿 500

A colourful mix of seasonal vegetables simmered in a spicy Kolhapuri masala with hints of coconut and roasted spices, offering robust flavour with a lingering heat

Chicken Kohlapuri 🍗 580

A bold, rustic Maharashtrian classic favourite, simmered in a fiery Kolhapuri masala made from roasted red chillies, coconut, and whole spices

Methi Mutter Malai 🌿 500

Fresh fenugreek leaves and green peas simmered in a velvety cream and cashew gravy

Paneer Bhurji 🌿 500

Soft, crumbled paneer tossed with onions, tomatoes, and aromatic spices

Palak Paneer 🌿 550

Paneer cooked in a velvety spinach purée with garlic and subtle spices

Paneer Tikka Masala 🌿 550

Soft, char-grilled cubes of paneer simmered in a luscious tomato-based gravy, finished with cream and fragrant Indian spices

LARGE PLATES (LOCAL SPECIALS)

Paneer Butter Masala 🌿

550

An indulgent reimagining of a classic, paneer simmered in a buttery tomato gravy with cream and aromatic spices

Chicken Handi 🍗

580

Tender chicken simmered in a creamy, spiced tomato and yogurt gravy, slow-cooked in a traditional handi for deep, layered flavor

Chicken Kadhui 🍗

580

Succulent chicken simmered in a spiced tomato and capsicum gravy, enriched with hand-roasted kadhui masala

Chicken Thecha Masala 🍗

600

An elevated twist on a local favorite, chicken tossed in a spiced thecha masala with garlic, chilies, and herbs

Chicken Tikka Masala 🌿

600

Succulent pieces of charcoal-grilled chicken tikka simmered in a rich, creamy tomato gravy, delicately spiced with aromatic Indian masalas

Smoked Butter Chicken 🍗

650

Succulent tandoor-cooked chicken enveloped in a luscious tomato-butter sauce, delicately smoked for depth and richness

Mutton Rogan Josh 🍖

800

A traditional Kashmiri-style mutton curry simmered in a red chili and yogurt gravy



RICE & NOODLES

Steamed Rice 🌿	300
Curd Rice 🌿	380
Dal Khichdi 🌿	400
Tuk Tuk Noodles 🌿	400
Noodles stir-fried with vegetables, herbs, and a hint of chili in our house-special Asian sauce <i>Chicken +50 Prawns +100</i>	
Cova Market Garlic Noodles 🌿	400
Delicately tossed noodles infused with roasted garlic, soy glaze, and a hint of chili, the perfect pairing for gravies <i>Chicken +50 Prawns +100</i>	
Veg. Fried Rice 🌿	400
<i>Chicken +50 Prawns +100</i>	
Golden Egg Fried Rice 🥚	450
<i>Chicken +50 Prawns +100</i>	
Kimchi Fried Rice 🌿	500
<i>Chicken +50 Prawns +100</i>	
Nawabi Veg. Biryani 🌿	580
Fragrant basmati rice slow-cooked with spiced vegetables, saffron, and herbs	
Chicken Tikka Biryani 🍗	650
Juicy tandoor-grilled chicken tikka nestled in layers of fragrant basmati rice, saffron, and caramelized onions	



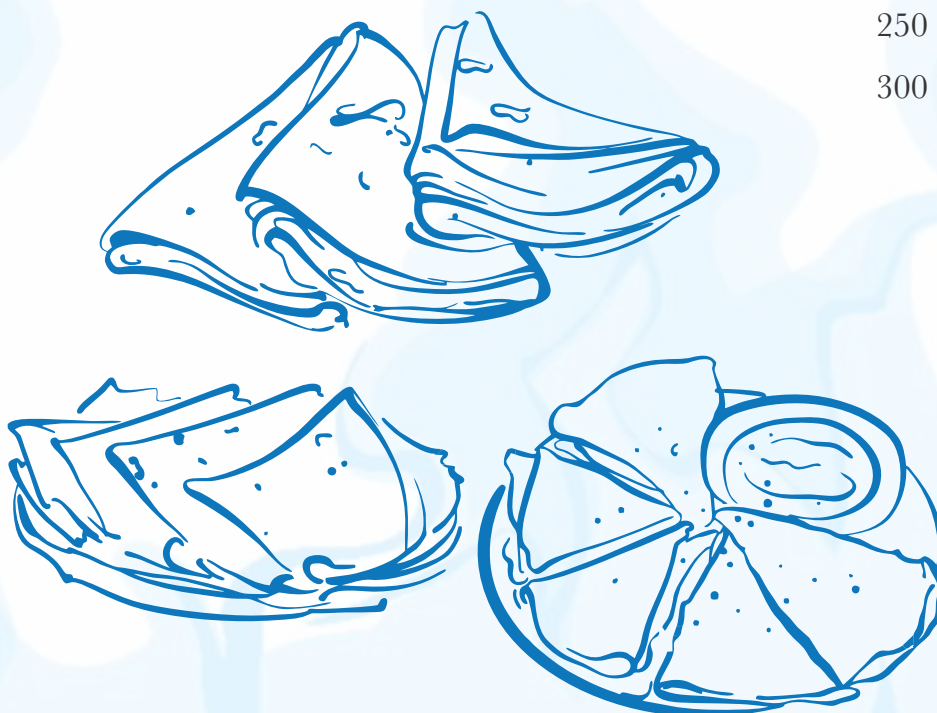
Taxes included. 6% service charge extra.

INDIAN BREADS

Tandoori Roti 🌿	80
<i>Butter +20</i>	
Plain Naan 🌿	110
Garlic Naan 🌿	130
Coriander Pesto Naan 🌿	150
<i>Butter +20</i>	
Lachha Paratha Pudina 🌿	130
Lachha Paratha Salt & Pepper 🌿	130
<i>Butter +20</i>	

SIDES

Pita Bread 2 Pcs. 🌿	100
Extra Hummus 🌿	150
Dahi 🌿	150
Mashed Potatoes 🌿	250
Mixed Olives 🌿	250
Guacamole 🌿	300



Taxes included. 6% service charge extra.

DESSERTS

Strawberry Cheesecake Kheer 🍓

450

Traditional kheer reimaged with cheesecake cream, strawberry compote, and biscuit crumble

Dark Chocolate Brownie with Vanilla Ice Cream 🍫

450

A rich, fudgy chocolate brownie with a molten center, served warm with a scoop of creamy vanilla ice cream

Cumin Tangerine Caramel Custard 🍊

450

A baked dessert infused with earthy cumin and zesty tangerine, finished with a glossy caramel glaze

Mihi Dana Cheesecake 🍰

550

An indulgent assortment of our chef's rich, creamy cheesecakes in assorted flavors, finished with a sprinkle of mihi dana

Bubble Tea Pannacotta 🍵

450

A smooth, delicate panna cotta paired with caramel pearls inspired by bubble tea

Tiramisu Crème Brûlée ☕

450

A decadent fusion of creamy, coffee-infused tiramisu layers topped with a crisp, caramelized sugar crust

Gulab Jamun with Vanilla Ice Cream 🍪

450

Soft, golden gulab jamuns soaked in fragrant sugar syrup, served warm with a scoop of creamy vanilla ice cream

