



Torre

Torre, meaning both "Tower" and "Culinary journey," stands as a symbol of elevation and exploration in Pune's culinary landscape. Each dish represents a step upward, blending global flavors, rich traditions, and innovative techniques to create a dining experience that rises above the ordinary. Much like a tower offers a unique perspective, Torre brings Pune a fresh view of world cuisine.

Every dish tells a story from the vibrant zest of Spain's dishes and the bold flavors of Mexico's street food to the elegance of Mediterranean dining. The Live Table-Side Guacamole reflects Mexico's lively markets, the Truffle Mushroom Soup honors France's culinary treasures, and the Seafood Paella captures the spirit of Spain's coasts.

Torre is more than a restaurant—it's a journey through the world's most cherished culinary traditions, inviting you to savor, explore, and ascend to new heights in dining.

OUR MENU

SOPAS (SOUPS)

TRUFFLE MUSHROOM (V)

A CREAMY BLEND OF EARTHY MUSHROOMS AND TRUFFLE OIL

325



MEXICAN BEAN (V)

A HEARTY TOMATO -BASED RED BEAN SOUP WITH A ZESTY LIME TWIST

325

SMOKED CHICKEN CHOWDER (NV)

A RICH CHICKEN SOUP WITH A HINT OF SMOKINESS.

345

PRAWN BISQUE (NV)

A CREAMY SOUP WITH PRAWNS AND BASIL TRUFFLE OIL

365

ENSALADAS (SALADS)

CHICKEN CAESAR (NV)

A TIMELESS CAESAR SALAD WITH PERFECTLY GRILLED CHICKEN

375

TEX MEX CORN (V)

A VIBRANT MIX OF CORN, BEANS, TORTILLA CHIPS AND TANGY CITRUS DRESSING

345

FRESH PEAR & CHEESE (V)

SWEET PEARS WITH CREAMY CHEESE AND HONEY MUSTARD DRIZZLE

355

AVOCADO SHRIMP (NV)

SUCCULENT SHRIMP WITH CREAMY AVOCADO AND LEMON VINAIGRETTE

475

TABLE-SIDE GUACAMOLE FRESCA EXPERIENCE

975

V - VEGETARIAN
NV - NON VEGETARIAN

TAPAS (SMALL PLATES)

VEGETARIAN



VIVA LA NACHOS

CRISPY TORTILLA CHIPS TOPPED WITH BEANS, CHEESE, AND SOUR CREAM.

475

EMPANADAS DEL SOL

CRISP PASTRY POCKETS FILLED WITH ROASTED RED PEPPERS

475

BRUSCHETTA

CRUNCHY BREAD WITH SWEET BALSAMIC-GLAZED TOMATOES

475

ARANCINI

CRISPY WILD RICE BALLS WITH A GOOEY CHEESE CENTER

475



QUESO DIP & CHIPS

A BLEND OF MEXICAN CHEESES SERVED WITH TORTILLA CHIPS.

495

TOSTADAS

A CRISPY TORTILLA TOPPED WITH BEANS, AVOCADO, AND PICO DE GALLO

465

TRUFFLE FRIES

FRIES WITH TRUFFLE OIL AND PARMESAN

475

HUMMUS WITH PITA

HUMMUS TOPPED WITH CHARRED GARLIC AND A WARM PITA

475



ELOTE

MEXICAN-STYLE GRILLED CORN WITH MAYO, CHEESE, AND SPICES

425

GUACAMOLE AND CHIPS

CREAMY AVOCADO, ZESTY LIME AND A HINT OF SPICE

375

NON - VEGETARIAN

TORRE FRIED CHICKEN SUPREME

JUICY FRIED CHICKEN SERVED WITH A TANGY HERB DIP

525

FRITTO MISTO

LIGHTLY BATTERED SEAFOOD WITH A SIDE OF MALT MAYO

525



LAMB MEATBALLS

TENDER LAMB MEATBALLS IN A TOMATO-BASED SAUCE

695



GAMBAS AL AJILLO

SAUTÉED PRAWNS IN GARLIC BUTTER, FINISHED WITH FRESH HERBS AND LEMON ZEST

695

CHICKEN TOSTADA

CRISPY TORTILLA CHIPS TOPPED WITH CHICKEN, GUACAMOLE AND SALSA

525

ADD ONS & SIDES

GARLIC BREAD

NACHO CHIPS

GRILLED VEGETABLE

GRILLED COTTAGE CHEESE

FRENCH FRIES

155 each

GRILLED CHICKEN

BACON

GRILLED PRAWNS

GRILLED FISH

GRILLED SQUID

GUACAMOLE

175 each

TACOS

VEGETARIAN



BEAN CROQUETA TACO

BLACK BEANS AND GRILLED PEPPERS CROQUETA IN SOFT TORTILLAS

355



COTTAGE CHEESE PINEAPPLE

GRILLED COTTAGE CHEESE & PINEAPPLE, WITH A HINT OF SPICE

385

CRISPY CAULIFLOWER

CAULIFLOWER PAIRED WITH BLACK BEANS AND CHIPOTLE MAYO

375

NON - VEGETARIAN

GARLIC SHRIMP

JUICY GARLIC BUTTER SHRIMP NESTLED IN SOFT TORTILLAS

475



FISH TACO

CRISPY FISH, WITH HINT OF SPICE, SERVED IN SOFT TORTILLA, WITH MEXICAN TWIST

475



AL PASTOR

SLOW-COOKED PORK WITH SMOKY GRILLED PINEAPPLE SALSA

475

CHIPOTLE GRILLED CHICKEN

CHIPOTLE CHICKEN, FRESH CILANTRO, AND A TANGY SALSA DRIZZLE

455

FLAT BREADS

VEGETARIAN



TRUFFLE GARLIC MUSHROOM

SAUTÉED GARLIC MUSHROOMS WITH TRUFFLE OIL

595

FARM FRESH

MEDLEY OF SEASONAL VEGETABLES AND FRESH HERBS

545

FOUR-CHEESE MELT

COMBINATION OF FOUR CHEESES, COMPLEMENTED BY SWEET CARAMELIZED ONIONS

575



FLAT BREADS

NON-VEGETARIAN

PULLED PORK PINEAPPLE

SAVORY PULLED PORK PAIRED WITH
CHARRED PINEAPPLE

675

MEAT LOVERS

PACKED WITH LAMB, CHORIZO,
CRISPY BACON, AND SALAMI

675

SHRIMP FLATBREAD

JUICY SHRIMP FINISHED WITH FRESH
HERBS AND A HINT OF LEMON ZEST

675

CHICKEN PESTO FLATBREAD

GRILLED CHICKEN PAIRED WITH
CILANTRO PESTO AND MOZZARELLA

625

PASTAS & RISOTTOS

VEGETARIAN

TORTELLINI WITH SAGE BUTTER

IN-HOUSE TORTELLINI WITH TOASTED
ALMONDS AND ZUCCHINI

575

MAC & CHEESE

CLASSIC MACARONI AND CHEESE
WITH A BAKED GOLDEN CRUST

525

TRUFFLE PEA RISOTTO

ARBORIO RICE WITH PEAS AND
CARAMELIZED ONIONS

575

PESTO SPAGHETTI

SPAGHETTI TOSSED IN PESTO SAUCE

575

NON-VEGETARIAN

SMOKED CHICKEN RISOTTO

ARBORIO RICE WITH TENDER SMOKED
CHICKEN, PARMESAN, AND HERBS

655

FRUTTI DI MARE

FRESH SEAFOOD SPAGHETTI ASSORTMENT
IN TOMATO -WINE SAUCE

675

ADD ONS & SIDES

GARLIC BREAD | NACHO CHIPS | TORTILLA | GRILLED VEGETABLE | GRILLED COTTAGE CHEESE | FRENCH FRIES

155 each

GRILLED CHICKEN | BACON | GRILLED PRAWNS | GRILLED FISH | GRILLED SQUID | GUACAMOLE

175 each

MAINS (PLATOS FUERTES)

VEGETARIAN

(KAY-SA-DI-YA)

QUESADILLA

BLACK BEANS, CHEESE, CHICKEN, FRESH VEGETABLES AND SPICES IN A GRILLED TORTILLA

645



BURRITO

BLACK BEANS, FRESH VEGETABLES, MEXICAN RICE AND ZESTY SPICES WRAPPED IN A SOFT TORTILLA

645



(FA-HE-TA)

VEGETABLE FAJITAS

A SIZZLING PLATTER OF VEGETABLES, MEXICAN RICE AND FRESH TORTILLAS

695



(PA-EY-YA)

VEGETABLE PAELLA

SAFFRON RICE LOADED WITH FRESH SEASONAL VEGETABLES COOKED IN SKILLET

775

(RA-TA-TU-EE)

COTTAGE CHEESE STEAK RATATOUILLE

GRILLED COTTAGE CHEESE WITH A MEDLEY OF VEGETABLES

675



WOK-TOSSED QUINOA & CURRY

STIR-FRIED QUINOA WITH A SPANISH INSPIRED CURRY

675

NON-VEGETARIAN

CHICKEN WITH GRAPE GLAZE

JUICY CHICKEN WITH AT TANGY GRAPE REDUCTION

675



SPANISH-STYLE PORK BELLY

SLOW- COOKED PORK BELLY WITH A CRISPY EXTERIOR AND SMOKY GLAZE

775

GRILLED SALMON

GRILLED SALMON WITH A LEMON- CAPER BUTTER SAUCE

775



(FA-HE-TA)

CHICKEN FAJITAS

A SIZZLING PLATTER OF CHICKEN , VEGETABLES, MEXICAN RICE AND FRESH TORTILLAS

795



(PA-EY-YA)

SEAFOOD PAELLA

TRADITIONAL SAFFRON RICE WITH FRESH SHELLFISH AND SEAFOOD COOKED IN A SKILLET

895

BURRITO

BLACK BEANS, CHICKEN, FRESH VEGETABLES, MEXICAN RICE AND ZESTY SPICES WRAPPED IN A SOFT TORTILLA

675

(KAY-SA-DI-YA)

QUESADILLA

BLACK BEANS, CHEESE, CHICKEN, FRESH VEGETABLES AND SPICES IN A GRILLED TORTILLA

675

ADD ONS & SIDES

MEXICAN RICE

CHEESE

TORTILLA

PATATAS BRAVAS

MASHED POTATO

155 each

GRILLED CHICKEN

BACON

GRILLED PRAWNS

GRILLED FISH

GRILLED SQUID

GUACAMOLE

175 each

POSTRES (DESSERTS)

(Eggless)
**KAFFEE
CREMA CRUNCH**

RICH ESPRESSO CREMA WITH A DELIGHTFUL CRUNCHY TWIST

455

 **SAFFRON TRES
LECHES**

A LUSCIOUS MILK -BASED CAKE INFUSED WITH SAFFRON

495

 **SKOOKIE**

A FUDGY CHOCOLATE COOKIE BAKED IN A SKILLET AND TOPPED WITH VANILLA ICE CREAM

495

**BERRY
CHEESECAKE**

CLASSIC CHEESECAKE TOPPED WITH BERRY COMPOTE

455

**DESSERT OF
THE DAY**

475

COMPLIMENTARY OFFERINGS

(SERVED COMPLIMENTARY ONCE)

ZESTY CHILI LIME CRISPS

YAM, SWEET POTATO & BANANA CHIPS WITH A SPICY CHILI-LIME KICK

175



FOR ANY FEEDBACK OR SUGGESTIONS PLEASE
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* GOVERNMENT TAXES AS APPLICABLE *