

Te Amo

A delicious journey of love

Pure-Veg Multi-Cuisine

FINE-DINE RESTAURANT



About Us

Te Amo in Spanish stands for
“I Love You.”

At Te Amo, Aurangabad's finest vegetarian restaurant, we have strived to create spaces and experiences that celebrate the mystical spirit of love. Be it love for your spouse, your family, or your friends, Te Amo's exclusive offerings will ensure that you can express the spirit of love to the ones who matter to you the most. With a beautiful ambiance, experienced chefs, and service personnel, Te Amo offers three distinct sections to suit the love of your choice.

FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING
INGREDIENTS: MILK, WHEAT, PEANUTS, AND TREE NUTS. IF YOU HAVE A FOOD
ALLERGY, PLEASE INFORM OUR MANAGER, CAPTAIN, OR SERVER.



PAANI POORI PITCHER

TE AMO

Crunchy Comfort

PANI POORI PITCHER (30 PCS).....Rs 230/-

PANI POORI PITCHER (20 PCS).....Rs 195/-

CHEESE OLIVE KHAKRA.....Rs 185/-

HAND ROLLED CHEESY NACHOS.....Rs 300/-

Deep Fried Corn Tortillas Topped with Mexican Salsa
& Cheese Sauce

QUESADILLAS (4 PCS).....Rs 180/-

A Toasted Tortilla Filled with Cheese, Refried Beans
& Mexican Spices

CHIMI CHURI CHEESE POPS.....Rs 290/-

Exotic Herb Flavoured Crumb Fried Cottage Cheese & Spicy
Jalapeno Cheese Pops

JALAPENO CHEESE CHILLI TOAST (6 PCS).....Rs 180/-

Indian Classic Cheese Chilli with
Olives & Spices

CRISPY CORN CHILLI PEPPER.....Rs 290/-

Crispy Fried American Corn Kernel Tossed with
Fresh Chilli, Scallion & Seasoning

ASSORTED CRISPY VEGETABLES WITH ROASTED
GARLIC & ONION.....Rs 290/-

Medium Spicy Crispy Vegetable Tossed in Roasted
Garlic & Onion

POPPADOM BASKET.....Rs 120/-

Poppadom Basket with Three Sauces (Sweet Chilli/Wasabi/ Chilli
Sour) Assorted Mini Fried Poppadom with 3 Sauces



DIM-SUM

DIM-SUM

COTTAGE CHEESE SMOKED DIMSUM.....Rs 280/-

CORN, WATER CHESTNUT & SPINACH
CHEESY DIMSUM.....Rs 280/-

APPETISERS

INDIAN

ACHARI GOL PANEER TIKKA.....Rs 340/-

Panchphoran Spiced Marinated Paneer
Cooked in Tandoor

PUNJABI PANEER TIKKA.....Rs 340/-

Cottage Cheese Marinate in Yoghurt & Kashmiri Chilli Paste. Cooked in Tandoor with
Onion, Capsicum, Tomato & Served with Green Chutney

MALWANI RAWA FRIED PANEER.....Rs 340/-

Marinated Paneer with Spices & Roasted with Semolina &
Deep Fried with Malwani Dip.

DAKSHINI BROCCOLI.....Rs 340/-

Broccoli Florets Marinate with Southern Herbs, Spices
& Cooked on Charcoal

DELHI WALI TIKKI.....Rs 290/-

Potato & Lentil Tikki Cooked on a Griddle & Topped with Green
& Khajur Chutney & Lachha Onion

VEG SHIKAMPURI KEBABRs 320/-

Seasonal Veg Tikki Stuffed with Yoghurt, Cheese &
Coriander, Deep Fried



SMOKED CHILLI
COTTAGE CHEESE

HARA BHARA KEBAB.....Rs 320/-

Spinach, Potato, Paneer & Green Peas Cooked with Indian Spices & Herb, Deep Fried & Served with Mint Chutney

TANDOORI MALAI KASURI ALOO.....Rs 320/-

Seasonal Veg & Dry Fruits Stuffed in Baby Potatoes, Marinated with Kasuri Methi Creamy Marination & Cooked Gently in Tandoor

TANDOORI PLATTER (12 PCS).....Rs 530/-

Dakshini Broccoli, Achari Paneer Tikka, Tandoori Malai Kasuri Aloo, Hara Bhara Kebab

O R I E N T A L

HUNAN STYLE PANEER WITH FRESH BASIL.....Rs 340/-

Diced Paneer Tossed with Spicy Chilli Sauce & Flavoured with Fresh Basil

JIANG STYLE SAUTÉED PANEER.....Rs 340/-

Diced Paneer Tossed with Garlic Flavoured Chilli Soya Sauce

CRISPY SICHUAN PANEER.....Rs 340/-

Sweet & Spicy Paneer Flavour with Chilli & Garlic Hoisin Sauce

SMOKED CHILLI COTTAGE CHEESE.....Rs 340/-

Batons of Paneer Marinated & Tossed in Smokey Flavour Thai Chilli Sauce

CHILLI & GARLIC SOYA CHOP.....Rs 340/-

Crispy Fried Soya Chop Tossed in Chilli Garlic Sauce

**BABY CORN, MUSHROOM, WATER CHESTNUT
IN SRIRACHA BASIL SAUCE.....Rs 350/-**

Crispy Fried Baby Corn, Mushroom, Water Chestnut Tossed in Tangy & Spicy Flavoured with Fresh Basil

VEG MANCHURIAN DRY.....Rs 320/-

Mix Veg Fried Dumplings Tossed with Onion & Bell Peppers with Garlic Chilli Soya Sauce



LOTUS STEM CHILLI PLUM

SWEET & SPICY CRISPY VEGETABLE.....Rs 290/-

Crispy Fried Vegetables Tossed in
Konjee Sauce

LOTUS STEM CHILLI PLUM.....Rs 320/-

Thin Crispy Fried Lotus Stem Tossed in Plum Sauce,
Curry Leaves & Butter

SHANDONG CHILLI BABY CORN.....Rs 320/-

Crispy Fried Baby Corn Tossed with Dry Red Chilli, Sichuan
Sauce & Flavoured with Star Anise

C O N T I N E N T A L

PANEER MAKHANI ARANCINI.....Rs 320/-

Cooked Herbed Arborio Rice Stuffed with Makhani Flavoured
Paneer & Deep Fried & Served with Makhani Dip

GOLDEN CORN & COTTAGE CHEESE BASIL ROLL.....Rs 330/-

Deep Fried Cheese Rolls with Basil, Olives & Celery.
Served with Spiced Mayo Dip

BAKED STUFFED MUSHROOM (8 PCS).....Rs 320/-

Mushroom Stuffed with Cheese & Italian Spices, Grilled with
Parmesan, Herb Crumbed

STUFFED MIX VEG CROQUETTES.....Rs 320/-

Exotic Veg Rolls Stuffed with Cheese, Deep
Fried & Served with Spiced Mayo

PANKO SPICED POTATO & MOZZARELLA.....Rs 320/-

Bombay Potato Tikki Stuffed with Cheese Crumbed in
Panko, Deep Fried Served with Curried Mayo



CREAM OF PARMESAN VEG

SOUPS

CREAM OF PARMESAN VEG.....Rs 195/-

Creamy Vegetable Thick Soup Flavoured with
Parmesan Cheese

CREAM OF BROCCOLI & ALMOND.....Rs 195/-

Creamy Soup with Broccoli, Almond &
Fresh Cream

CREAM OF ROASTED CARROT & CORIANDER.....Rs 185/-

Puree of Carrot Flavoured with
Coriander & Butter

CREAM OF TOMATO & CRISPY CROUTONS.....Rs 185/-

Cream of Tomato & Fresh Tomato Flavoured with
Basil & Italian Herbs

MANCHOW WITH CRISPY NOODLES.....Rs 185/-

Minced Vegetable Broth with Soya, Garlic & Vinegar
Served with Crispy Noodles

EIGHT TREASURE VEGETABLE.....Rs 185/-

Thick Soup with Exotic Veg Flavoured with
Ginger, Butter & Almond

LEMON CORIANDERRs 185/-

Thick Soup Flavoured with Puree of Fresh Coriander,
Vegetable & Lemon

TOMATO DHANIYA SHORBA.....Rs 185/-

Tomato Seasoned with Indian Spices with Coriander
Flavoured in Thin Consistency



MEDITERRANEAN GREEK SALAD

SALAD & RAITA

GREEN SALAD.....Rs 95/-

Freshly Cut Onion, Cucumber, Tomato, Carrot,
Beet Root, Lemon

MEDITERRANEAN GREEK SALAD.....Rs 165/-

Assorted Diced Veg, Olive, Feta Cheese Tossed in
Pesto Dressing with Extra Virgin Olive Oil

RUSSIAN SALAD.....Rs 140/-

Diced Assorted Veg & Pineapple Fold in
Heavy Cream & Mayonnaise

SPROUT BEANS SALAD.....Rs 95/-

Tangy Bean Sprout with
Indian Herb

MIX VEG RAITA.....Rs 105/-

Cream Yoghurt with Tomato,
Cucumber & Onion

BOONDI RAITA.....Rs 105/-

Salted & Spiced Yoghurt Mixed
with Boondi

PINEAPPLE RAITA.....Rs 115/-

Sweet Yoghurt with Diced Pineapple



TE AMO SIGNATURE PIZZA

FRESHLY BAKED PIZZA

TE AMO SIGNATURE PIZZA.....Rs 375/-

Caramelized Onion, Artichoke, Spinach, Feta
Cheese & Mozzarella

FARM HOUSE PIZZARs 360/-

A Thin Crust Pizza Base Topped with
Farm Fresh Vegetables

TANDOORI VEGETABLES PIZZA.....Rs 360/-

Baby Corn, Paneer, Jalapeno,
Olive, Onion

CLASSIC MARGHERITA PIZZA.....Rs 340/-

Pizza Sauce, Mozzarella Cheese
and Basil

ITALIAN PESTO PIZZA.....Rs 360/-

Pesto Sauce, Sautéed Mushrooms, Roasted Peppers,
Sundried Tomatoes & Mozzarella



PENNE PASTA IN ARRABIATA WITH VEGETABLE

PASTA

SERVED WITH
2 PCS GARLIC BREAD

FUSILLI PASTA IN WHITE SAUCE.....Rs 340/-

Creamy Rich Sauce Folded with Broccoli, Mushroom,
Fusilli Pasta & Parmesan Cheese

PENNE PASTA PINK SAUCE.....Rs 340/-

Herbed Penne Pasta Tossed in a Duo of White &
Tomato Sauce with Loads of Cheese

PENNE PASTA IN ITALIAN CREAMY PESTO.....Rs 340/-

Basil & Parmesan Flavoured
Creamy Sauce

PENNE PASTA IN ARRABIATA WITH VEGETABLE.....Rs 340/-

Penne Pasta & Assorted Vegetables Tossed in Homemade
Spicy Tomato Sauce

PENNE PASTA PRIMAVERA.....Rs 340/-

Penne Pasta Tossed with EVOO & Exotic Vegetables in
Aglio Olio Style



VIETNAMESE RED CURRY

ASIAN ORIENTAL

SEASONAL VEGETABLES IN MINT & BLACK BEAN.....Rs 350/-

Seasonal Vegetables Cooked in Medium Sour & Spicy
Sauce Flavour with Black Bean & Mint

DUMPLING IN CHILLI CORIANDER SAUCE.....Rs 330/-

Fried Mix Veg Dumpling Tossed with Chilli
Coriander Soya Sauce

EXOTIC VEGETABLES WITH CHILLI AND BASIL.....Rs 350/-

Assorted Exotic Vegetables Cooked in Chilli Soya Flavoured
with Fresh Basil

4 TREASURE VEG IN HUNAN SAUCE.....Rs 350/-

Four Types of Vegetables Cooked in Spicy
Red Chilli Sauce

FIERY SMOKE MIX VEGETABLES.....Rs 370/-

Mix Vegetables Cooked in Charcoal Flavoured
Smokey Spicy Sauce

ASIAN CURRIES

CLASSIC THAI VEG GREEN CURRY.....Rs 370/-

Assorted Vegetables Cooked in Thai Green Curry Paste, Thai Ginger,
Lemon Grass, Coconut Milk & Sweet Basil

VIETNAMESE RED CURRY.....Rs 370/-

Vegetables Cooked with Vietnamese Curry Powder, Fresh Galangal, Lemon
Grass, Coconut Milk & Flavoured with Curry Leaves



RICE & NOODLES

VEGETABLE HAKKA NOODLES.....Rs 220/-

Iron Tossed Noodles with Shredded
Vegetables

MAHALAK NOODLES.....Rs 250/-

Spicy Noodles Flavoured with 5 Spice Powder &
Sichuan Pepper

CHILLI GARLIC NOODLES.....Rs 240/-

Noodles Tossed in Medium Spicy
Chilli Garlic Sauce

AROMATIC POT RICE.....Rs 270/-

Star Anise Flavoured Butter &
Ginger Fried Rice

GOLDEN GARLIC AND BUTTER FRIED RICE.....Rs 250/-

Rice Tossed in Golden Garlic & Assorted
Vegetables

SICHUAN FRIED RICE.....Rs 250/-

Spiced Rice Flavoured with Chilli & Garlic



KADHAI PANEER

INDIAN MAIN COURSE

KADHAI SECTION

KADHAI PANEER DO PYAZA.....Rs 370/-

Paneer Cooked with Two Onion &
Kadhai Masala

KADHAI MUSHROOM MASALA.....Rs 350/-

Medium Spicy & Flavourful Dish Made with Fresh
Ground Kadhai Masala

KADHAI MIX VEG.....Rs 330/-

Seasonal Veg Tossed with Tomato & Onion
Semi Dry Gravy

MAKAI MIRCH KADHAI.....Rs 330/-

Corn Kernel & Bell Pepper Tossed in Onion &
Tomato Masala with Kadhai Spices

INDIAN CLASSIC

PANEER TIKKA LABABDAR (TE AMO SIGNATURE DISH).....Rs 380/-

Tandoor Cooked Paneer Tikka Laced
with Lababdar Gravy

KASHMIRI MALAI KESAR KOFTA.....Rs 370/-

Mix Dry Fruits & Cottage Cheese Dumpling
Cooked in Shahi Tomato Saffron Gravy

PANEER MAKHANI.....Rs 370/-

Cottage Cheese Simmered in Slow Cooked Rich & Creamy
Tomato Gravy with Dollops of Butter

PANEER BUTTER MASALA.....Rs 350/-

Diced Cottage Cheese Prepared in Shahi
Tomato & Onion Gravy

HYDERABADI PANEER KALIMIRCH.....Rs 370/-

Diced Cottage Cheese Cooked in Onion Mild Spice Gravy
Flavoured with Curry Leaves & Black Pepper

Prices exclusive of taxes. We do not levy any service charges.



PALAK PANEER

LASOONI PALAK PANEER.....Rs 370/-

Spinach Puree & Paneer Cooked in Garlic & Indian Spices

SHAHI KAJU MASALA.....Rs 370/-

Fried Cashewnut Cooked in Rich Onion Tomato Cashew Gravy

STUFFED SOFIYANI VEG KOFTA.....Rs 350/-

Mix Veg Croquettes Stuffed with Cheese & Served in Rich Yellow Gravy

KHUMB MAKAI HARA PYAZ.....Rs 320/-

Button Mushroom Tossed in Scallions & Indian Spices

VEGETABLE HYDERABADI.....Rs 330/-

Assorted Mix Vegetables Cooked in Mildly Spiced Spinach, Coriander & Mint Gravy

MIX VEGETABLE ADRAKI.....Rs 320/-

Seasonal Assorted Vegetables Fold in Rich Yellow Gravy with Ginger Flavoured

METHI MUTTER MASALA.....Rs 330/-

Fried Fenugreek Leaves & Green Peas Cooked in Cashew & Tomato Gravy

BAGARA BAINGAN MASALA.....Rs 320/-

Small Brinjal Cooked in Coconut & Tamarind Base Creamy Yellow Gravy

KASHMIRI RAJMA MASALA.....Rs 320/-

Red Kidney Beans Cooked in Yoghurt, Kashmiri Chilli Paste & Kasoori Methi in Tomato Gravy

AMRITSARI CHHOLE.....Rs 320/-

Kabuli Chana Soaked Overnight in Tea Leaves & Cooked in a Special Homemade Punjabi Masala

BHINDI – CHOOSE ANY ONE PREPARATION.....Rs 320/-

Masala/ Do Pyaza/ Rajasthani

GOBI - CHOOSE ANY ONE PREPARATION.....Rs 320/-

Adraki/ Kadhai/ Hari Mirch Hing Dhaniya



DAL MAKHANI

DAL

TE AMO DAL MAKHANI.....Rs 330/-

24-hour Tandoor Cooked Black Lentil Preparation with
Chef's Special House Spices

DHUNGAR DUM DAL MAKHANI.....Rs 320/-

A Special Dal Makhani Cooked with Garlic, Butter,
Asafoetida Dhungar

PUNJABI DAL TADKA.....Rs 230/-

Cooked Lentils Tempered with Indian Spices,
Tomato & Garlic

LASOONI DAL.....Rs 230/-

Cooked Lentils Tempered with Indian Spices,
Tomato & Fried Garlic

RICE

VEGETABLE DUM BIRYANI.....Rs 370/-

A Traditional Biryani has Layers of Marinated Veg. & Fragrant Rice Cooked
with Caramelized Onions, Indian Spices & Saffron Infused Milk

KADHAI VEGETABLE PULAO.....Rs 320/-

A Traditional Biryani has Layers of Marinated Veg. & Fragrant Rice Cooked
with Caramelized Onions, Indian Spices & Saffron Infused Milk

JEERA RICE.....Rs 240/-

GHEE RICE.....Rs 230/-

DAL KHICHADI.....Rs 270/-

GHEE DAL KHICHADI.....Rs 270/-



KADHAI VEG PULAO

DAL KHICHADI VEG.....Rs 270/-

CHENNAI CURD RICE.....Rs 250/-

A South Indian Traditional Dish Made with
Rice, Fresh Yoghurt, Tempering Spices & Curry Leaves

STEAMED RICE.....Rs 200/-

B R E A D S

MULTIGRAIN PLAIN TANDOORI ROTI.....Rs 90/-

Made from 5 Millets, Wheat, Jawar, Corn,
Chickpeas & Ragi

MULTIGRAIN BUTTER TANDOORI ROTI.....Rs 100/-

Made from 5 Millets, Wheat, Jawar, Corn,
Chickpeas & Ragi with Butter

TANDOORI PLAIN WHEAT ROTI.....Rs 65/-

TANDOORI BUTTER WHEAT ROTI.....Rs 80/-

TANDOORI PLAIN NAAN.....Rs 90/-

TANDOORI BUTTER NAAN.....Rs 110/-

PUNJABI GARLIC CORIANDER NAAN.....Rs 115/-

CHEESE GARLIC NAAN.....Rs 125/-



CHEESE GARLIC NAAN

LACHHEDAR PLAIN WHEAT PARATHA.....Rs 90/-

LACHHEDAR BUTTER WHEAT PARATHA.....Rs 110/-

PUDINA LACHHEDAR WHEAT PARATHA.....Rs 110/-

KHASTA ROTI.....Rs 110/-

STUFFED PANEER PARATHA.....Rs 165/-

STUFFED POTATO PARATHA.....Rs 145/-



DESSERTS

LYCHEE RABDI.....Rs 160/-

ANGOORI RABDI.....Rs 160/-

Mini Gulab Jamun Served in Malai Rabdi

SIZZLING BROWNIE WITH ICE CREAM.....Rs 200/-

LYCHEE WITH ICE CREAM.....Rs 150/-

DARSAAN WITH VANILLA ICE CREAM.....Rs 160/-

GULAB JAMUN (2 PCS).....Rs 100/-

CHOICE OF ICE CREAM (1 SCOOP).....Rs 90/-

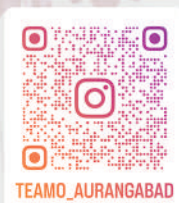
CHOICE OF ICE CREAM (2 SCOOP).....Rs 150/-

Te Amo

A delicious journey of love



KHINVASARA



TEAMO_AURANGABAD



SCAN ME

Phone: 0240-2334040 / +91 75884 43703

Email: reservation_teamo@khinvasaragroup.com

Address: 4th floor, Khinvasara Goldplex, Opp. Akashwani,
Jalna Road, Aurangabad.

Website: www.khinvasara.in
www.teamorestaurant.com

OPEN HOURS

LUNCH: 12:00 - 15:00

DINNER: 19:00 - 23:00

ALL PHOTOS IN THIS MENU CARD ARE ACTUAL PHOTOS
OF THE DISHES WE SERVE HERE AT TE AMO.