

WTF

What Tasty Food

We Tickle Your Taste Buds!

15 MINS
PREP TIME

Chatpatta Snacks

VEGAN AVAILABLE

WTF BITES PLATTER **V J GF**

Samosas, paneer pakoda, kachoris, hara bhara kebab served with coriander & tamarind chutneys

RM 45



DAHI KE SHOLEY **J**

Soft crispy breaded pockets stuffed with hung curds & vegetables

RM 22

SAMOSA PLATE (5 pcs)

Pastry stuffed with spiced potatoes & peas fried till crispy and served with chutneys

RM 13

HARA BHERA KEBAB **V**

Mashed peas sautéed with spices, formed into cutlets and fried to a delicious crisp

RM 20

PEANUT CRUNCH **V J GF**

A yummy crunch of peanuts tossed with onions, chilies and a squeeze of lemon for a delicious protein bite

RM 18

DAL KE KEBAB **GF**

Spicy chickpea cutlets served with a tangy yogurt dip

RM 24

VIP Guest Menu

KIDS' MENU

SAUCY SPAGHETTI

RM 18

POORI BHAJI

MAC & CHEESE

MINI BURGER

Soups

SERVED WITH
HOME MADE BREAD



PUMPKIN SOUP **V J GF**

A delicious healthy creamy pumpkin flavor that gives satisfaction to the tummy and taste buds simultaneously

RM 20

TOMATO BASIL SOUP **V J GF**

A traditional tomato soup infused with flavorful fresh basil

RM 20

LEMON CORIANDER **V J GF**

A Clear Tangy Soup To Rev The Appetite.

RM 16

Local Delights

MALAYSIAN FLAVORS

ROJAK SALAD **V**

A Malaysian salad

RM 20

NASI LEMAK WRAP **V J**

The flavours of Nasi Lemak wrapped into a special goodness for a satisfying snack (served with cucumber salad and peanut sauce)

RM 24

PANEER SATAY **V**

with Peanut Sauce

RM 25

NASI LEMAK SIZZLER **V**

RM 35

ASSAM LAKSA **V**

A lovely noodle dish that's slightly sour and full of flavor. Slurp Slurp.

RM 24



Fusion Snacks

MEDITERRANEAN PLATTER **V**

Falafel, salad, hummus, nacho chips & 3-bean salsa

RM 35

EGGPLANT BRUSCHETTA **V**

Battered crispy eggplants served with a tangy salad

RM 24

AFGHANI PANEER SURPRISE

A tasty potato & cheese filling sandwiched between 2 pieces of paneer and dipped in batter for a crispy finish and served with a special WTF dip

RM 24

QUESADILLA **V J**

Warm tortillas stuffed with mushrooms, peppers, onions & cheese mixture grilled to a perfect finish

RM 28

LOADED NACHOS **V J**

Tortilla chips and topped with salsa, peppers, onions, sour cream & drizzled with cheese sauce

RM 25

POTATO NACHOS **V**

Crispy fried potatoes topped with salsa, sour cream and cheese

RM 25

FRIED MOMOS (6 pcs) **V**

Fried crispy dumplings

RM 24

CHILLI PANEER **J**

A famous Indo-Chinese snack that oozes flavor

RM 25

Ask for
Specials!



Tandoori Starters

TANDOORI PLATTER **V GF**

Stuffed tandoori potatoes, tandoori cauliflower, marinated paneer, sheekh kebab, grilled peppers, and tomatoes served with yogurt chutney

RM 45

TANDOORI CREAMY BROCCOLI **V GF**

Broccoli marinated in a cashew paste and cooked in a tandoor till beautifully-grilled & served with chutney

RM 25

MULTANI PANEER TIKKA

Succulent paneer marinated with yogurt & spices grilled in the tandoor and served on a bed of salad, served with chutney

RM 35

WTF Choices

LET US SURPRISE YOU !!

SOMETHING

RM 18

WHATEVER

RM 22

I DON'T KNOW

RM 30

ANYTHING

RM 25

SURPRISE ME!

RM 35

Roadside Chaats

FOR A QUICK, ALL-IN-ONE BITE OF
SWEET Sour Salty Tangy Spicy

DAHI PURI (6 pcs)

Crispy shells filled with potatoes, mung beans, tamarind & coriander chutneys and chilled masala yogurt

RM 18

PANI PURI (10 pcs)

Crispy shells filled with potatoes, boiled lentils, green moong with tamarind chutney and mint coriander spiced water that is a burst of spicy, salty, sweet, tangy, crispy flavors all in one single puri at a time

RM 15

PALAK CHAAT

Spinach leaves coated in thin battered & fried till crispy, served with chutneys & drizzled with yogurt

RM 20

DAHI PAPDI CHAAT

Flat tiny crispy puris topped with spiced potato & channa mixture topped with lots of chutneys & yogurt

RM 20

SAMOSA CHAAT

Crispy samosas semi crushed and topped with coriander & tamarind chutneys, onions and drizzled with yogurt

RM 15

KACHORI CHAAT

Broken up CRISPY KACHORIS topped with chutneys & drizzled with yogurt, topped with crispy gram

RM 18

PEANUT CRUNCH (ADD-ON)

RM 12

Needs to be eaten as soon as served or else will get soft & soggy



Hot Chaats

WARM Yummy
MIXTURES OF TANGY FLAVORS

MASALA PAV V J

RM 18

PAU BHAJI V J

A mélange of mixed vegetables slow-cooked in special spices served with homemade preservative-free paus

RM 20

CHEESE PAU BHAJI J

Pau bhaji served with LOTS of cheese

RM 24

CHOLEY BHATURE V J

All-time favorite for big or small hunger... A chickpea gravy served with 2 bhaturas and salad

RM 20

SAMOSA CHOLEY CHAAT V

Samosa served on a bed of chickpea gravy topped with chutneys (Please ask if you want a drizzle of yogurt on top)

RM 18

VADA PAU V

Chickpea batter spiced potato stuffings in a preservative-free housemade vegan bun coated in dry homemade garlic and coriander chutney

RM 10

25 MINS
PREP TIME

Sizzle Me

UP FOR SHARING
VEGAN AVAILABLE

BIRYANI SIZZLER

WTF special biryani served on a hot plate with our creamy cashew gravy

RM 35



TAWA MASALA

This tandoori sizzler consists of veg takatak, a rich veg gravy, jeera rice, veg cutlet

RM 45

NASI LEMAK

This Malaysian favorite served on a hot plate, a spicy lemak (chili sambal), lots of yummy green beans, tofu & vegs in spices on a bed of coconut rice

RM 35

MEXICAN SIZZLER

Spicy Mexican rice, Mexican cutlets, refried beans topped with hot spicy salsa & cheese

RM 40



PANEER SIZZLER

A mélange of gravies to give you a unique taste for succulent paneer and delicious gravy

RM 45

Between the Covers

NOT AVAILABLE AFTER 6PM

CHILLI CHEESE SANDWICH

The hottest, spiciest, cheesiest sandwich (made with thick slices of homemade bread)

RM 20

MUMBAI GRILLED SANDWICH

Layers of potato, onions, capsicum lots of cheese lathered with coriander chutney (made with homemade bread)

RM 22

WTF VEG BURGER

Freshly made veg patty that is power packed with nutrients between traditional preservative-free homemade burger buns

RM 24

Pastas and more

GLUTEN-FREE OPTIONS
AVAILABLE

CHEF'S CHOICE PASTA

Created by the owners, you will taste a combination of different sauces, herbs & spices in this unique combo

RM 35

CREAMY CARBONARA PASTA PENNE

Pasta cooked with fresh vegetables in a creamy, rich cheesy sauce

RM 32

AGLIO OLIO

Mushroom & broccoli spaghetti - Spicy flavor!

RM 24

RISOTTO

Beautifully cooked arborio rice in sauces with a hint of herbs & spices (mushrooms, broccoli)

RM 35

CREAMY GRILLED VEGETABLES

Sautéed fresh vegetables in a creamy cheesy sauce

RM 35

SPECIALS VEG PANEER KATHI ROLL

Cottage cheese & sautéed cooked vegetables combined in herbs & spices and rolled into a homemade paratha

RM 25

FALAFEL WRAP

Crispy fried falafels, salad leaves, hummus, sour cream wrapped into a warm tortilla

RM 28



ALL BREADS & WRAPS
ARE MADE IN HOUSE
AND ARE VEGAN

North Indian Cuisine

PANEER SABZIS
AVAILABLE IN JAIN & GLUTEN-FREE

PALAK PANEER

Homemade cottage pieces in a creamy spinach gravy

RM 25

PANEER BUTTER MASALA

An all-time favorite paneer dish dunked in a creamy tomato & cashew based gravy

RM 28

METHI PANEER BHURJI

Scrambled homemade cottage cheese with fresh methi leaves & spices

RM 24

SPICY PANEER TOOFANI

Grated cottage cheese & crunchy capsicum with chopped spicy chilies combined in a very spicy & tangy tomato

RM 32

KADHAI PANEER

Cottage cheese sautéed with capsicum, tomatoes

RM 25

SHYAM SAVERA

Soft vegetable koftas simmered into different gravies of tomatoes and spinach to create a day and night

RM 32

GHUNGHAT WALI SABZI V J

Unveil this delicious mixed vegetable dish covered in a crispy edible veil

RM 30

Sabzi

GARDEN VEGES V J GF

BHINDI MASALA

Ladies fingers tossed in fresh tomatoes, onions & herbs & spices

RM 22

BAIGAN BHARTA

Smoked eggplant slow-cooked with spices

RM 28



MASALAM KOFTA

Koftas in a creamy onion gravy

RM 30

ALOO GOBI

Lightly-spiced cauliflower & potatoes

RM 20

CORN BHARTA

Baby corn cooked in a cashew gravy

RM 32

MIRCHI KA SALAAN

Green chilies cooked in peanut gravy best eaten with Hyderabadi biryani

RM 30



SHEEKH KEBAB SABZI

Tandoori grilled kebabs tossed in an onion cashew gravy

RM 32

ACHARI ALOO

Potatoes cooked to give a pickled flavor

RM 22

MUSHROOM MASALA

Mushrooms cooked in a rich onion gravy

RM 24

Request for gluten-free or Vegan options



Dals

LENTILS

DAL TARKA **V J GF**

The evergreen creamy yellow dal slow cooked with herbs & spices

RM 20

DAL MAKHANI **GF**

RM 26

CHANNA MASALA **V J**

RM 20



KAJU GRAVY **V J GF**

A rich cashew gravy to enjoy with a bread or a biryani

RM 28

PAKODA KADHI **J GF**

Fried gram flour dumplings put into a tangy yogurt

RM 24

Tawa Rotis Parathas

ALL WHEAT

GHEE CHAPATIS

RM 3.50

POORI SET (2 pcs)

RM 6

BUTTER TANDOORI ROTI

RM 6

BAJRA ROTI (2 pcs) **GF**

RM 12

MASALA MISSI ROTI **GF**

RM 7

PLAIN PARATHAS

RM 7

METHI LACHHA PARATHA

RM 9

PANEER PARATHAS

RM 12

ALOO PARATHA

RM 10

GOBI PARATHA

RM 10

MIX VEG PARATHA

RM 12

CHILLI CHEESE PARATHA

RM 12

Ask for Vegan
or Jain options

Rice is Nice

ASK FOR OUR SPECIALS!

BASMATI RICE

RM 10

JEERA RICE

RM 12

MATAR (PEAS) PULAU

RM 14

VEG PULAU

RM 16

PANEER PULAU

RM 25



LAYERED BIRYANI **GF**

Marinated chunks of paneer & veges in a gravy between layers of basmati rice

RM 28

MUSHROOM BIRYANI

RM 25

CHILLI PANEER FRIED RICE

RM 18



RISOTTO

Creamy Italian rice

RM 30

MEXICAN RICE

Spicy Mexican rice dish

RM 24

Tandoori Naans & Kulchas

VEGAN AVAILABLE

TANDOORI BUTTER ROTI

RM 6

PLAIN NAAN **V**

RM 6

GLUTEN-FREE NAAN **V GF**

RM 12

BUTTER NAAN

RM 7

CHEESE NAAN

RM 12

GARLIC NAAN

RM 8

GARLIC CHEESE NAAN

RM 14

VEG KULCHA

RM 12

BHATURA

RM 6

MIX BASKET **V**

T.Roti, T. Paratha, Plain Naan

RM 20

Add Ons

EXTRA PAU RM 3

PLAIN RAITA RM 8

PLAIN DAHI (1 box) RM 10

BOONDI RAITA RM 10

MIX VEG RAITA RM 12

ONION SALAD RM 4
Onions, lemon

GARDEN SALAD RM 10
Slices of Onions, Tomatoes,
Cucumber, Lemon, Chillies

Pre Order

DETAILS OF PRE-ORDER
ONE DAY IN ADVANCE

THEPLA (12 pcs) RM 40

BHAKRI (5 pcs) RM 30

KHAMAN DHOKLA (1 kg) RM 60

KHANDVI RM 65

LADDI PAVS (9 pcs) RM 18
(3 days notice)

Desserts

100% EGGLESS

**ASK FOR OUR
SPECIAL DESSERTS MENU**

RAS MALAI RM 12
Homemade paneer balls
soaked in delicious saffron milk
topped with nuts

HALWA RM 12
Choice of Gajar / Moong Dal /
Dhoodhi

FALOODA
Ice Cream Falooda RM 20
Kulfi Falooda RM 25

GULAB JAMUN RM 10
Add-on: ice cream RM 4

KULFI RM 15
Enquire on Flavours
(Kesar Pista / Paan)

MANGO BLISS RM 18

HOME MADE ICE CREAM RM 15
Ask on flavours

SLICE OF CAKE RM 15 - 22
(Eggless)

COLD DESSERTS RM 12 - 20
(Mousse / Pannacotta /
Puddings)

WHOLE CAKES RM 65+
500g

Hot Beverages

MASALA CHAI	RM 10
HOT BREWED COFFEE	RM 10
HOT MASALA MILK	RM 15
LEMON HONEY GINGER TEA	RM 10
GREEN TEA	RM 14
FLAVOURED TEA	RM 14

Ask for specials

Lassis & Coolers

LASSI (PLAIN / SALTED / SWEET)	RM 12
MANGO LASSI	RM 14
MASALA LASSI	RM 12
OREO MILKSHAKE	RM 14
COLD COFFEE	RM 14

With dollop of Ice Cream

PINA COLADA	RM 18
FRESH ORANGE JUICE	RM 15
CUCUMBER COOLER	RM 15
PEACHY PASSION	RM 18



Beverages

REFRESHERS

FRESH LIME JUICE	RM 9
FRESH LIME SODA	RM 12
FRESH MINT LIME	RM 12
KESAR SHIKANJI	RM 15
ICE LEMON TEA	RM 12
JALJEERA PANI	RM 10
JALJEERA SODA	RM 12
SODAS / COLAS	RM 6
MINERAL WATER BOTTLE	RM 4

Vegan

PLANT-BASED MILK WITH THE SAME FLAVOURS YOU CRAVE

VEGAN COFFEE	RM 15
VEGAN MASALA TEA	RM 18
VEGAN CHOCOLATE SHAKE	RM 20
VEGAN MANGO SHAKE	RM 22

Chilled Beer

BLANC	RM 22
TIGER	RM 15
CARLSBERG	RM 15
HOEGAARDEN	RM 24
HEINEKEN	RM 18
CORONA	RM 24

Catering available?

We Provide Vegetarian Catering Services for :

- ★ **Weddings** ★
- ★ **Temple Weddings** ★
- ★ **Parties** ★
- ★ **Cocktail Parties** ★
- ★ **Mehndi / Sangeet** ★
- ★ **Birthdays** ★
- ★ **Special Occasions** ★

Call for enquiries:

+6 019 261 7070

OUR DELIVERY PARTNERS:

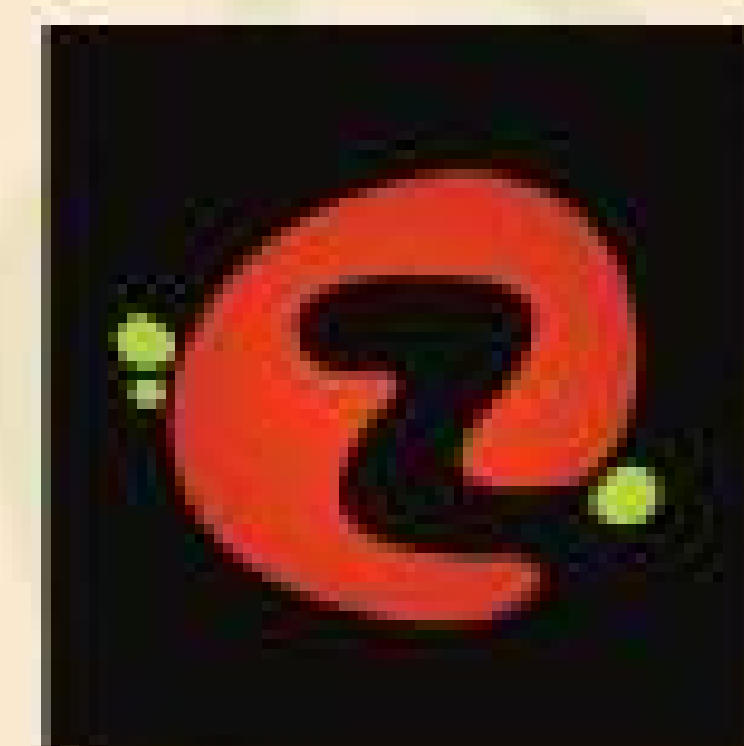
Shopee Food



Easy Eat AI



Zesty Clickz



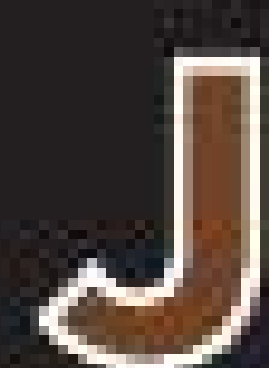
Foodpanda



MENU



Vegan



Jain

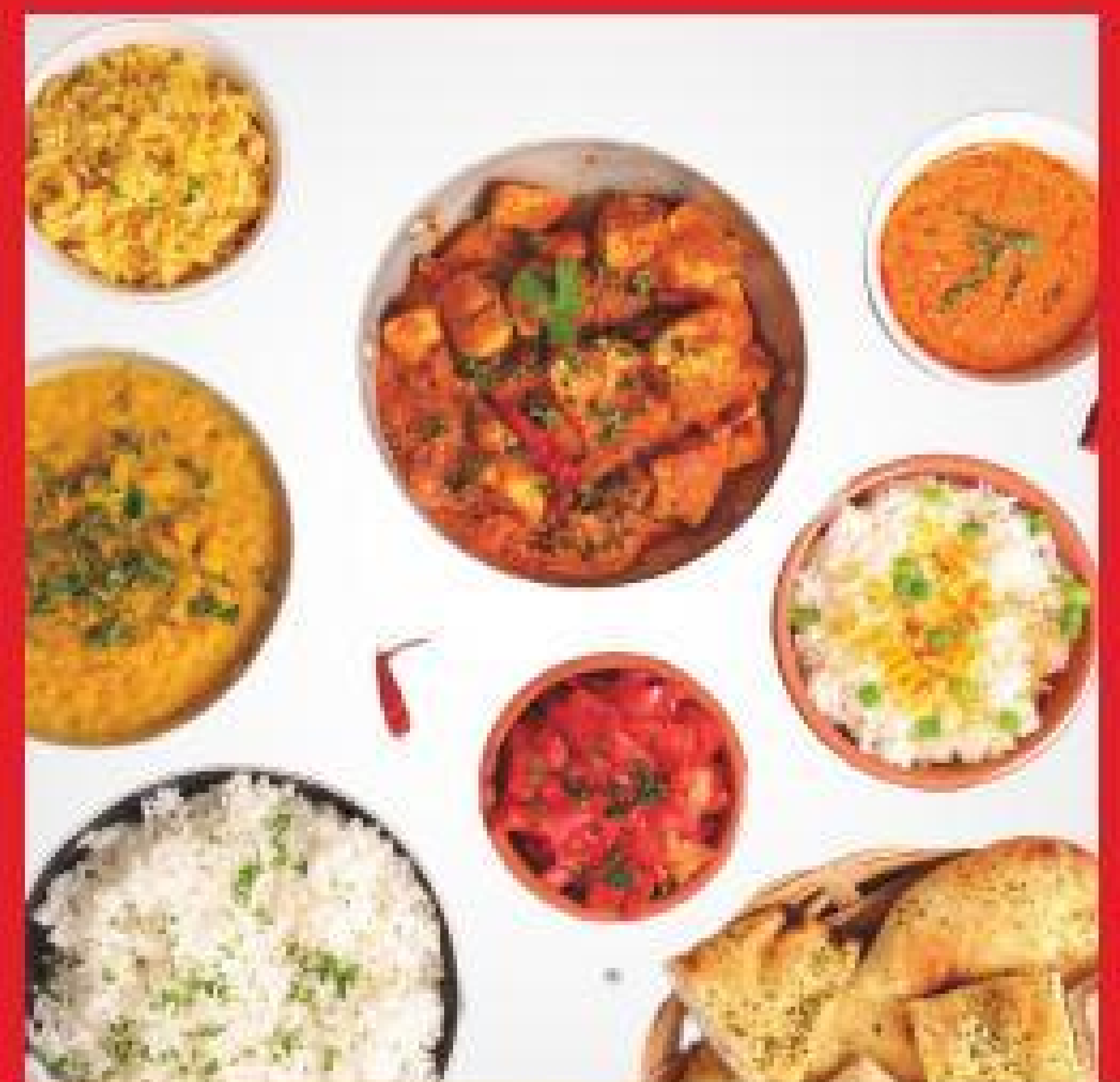


Gluten-Free

* SST, service charges, and delivery fees apply

www.hauzofspize.com

Fresh Vegetables Spices Lentils



We have all the ingredients you need to create your favourite dishes at home!

Download our App for
**DIRECT ORDER and
DELIVERY***

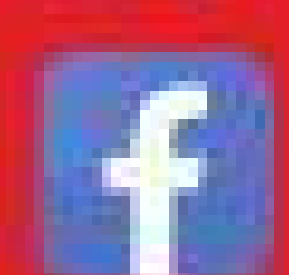
Our Hauzes of Spize:

Bangsar

96, Lorong Maarof,
Bangsar Park,
59000 Kuala Lumpur

Brickfields

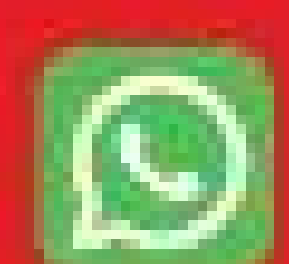
188, Jln Tun Sambanthan,
Brickfields,
50470 Kuala Lumpur



Hauz of Spize by WTF



hauzofspize



011-2367 7899

*Terms and conditions apply



Hauz of Spize Mobile App



Fusion Vegetarian Restaurant

98, Lorong Maarof
Bangsar
59100 Kuala Lumpur

wtfrestaurants.com.my
+6 019 261 7070

- Facebook: WTF - What Tasty Food
- Instagram: wtfrestaurants
- Email: wtfrestaurants@gmail.com

Mr Naan & Mrs Idly

Pure Vegetarian Restaurant

190, Jalan Tun Sambanthan
Brickfields
50470 Kuala Lumpur

wtfrestaurants.com.my
+6 019 261 7070

- Facebook: Mr Naan & Mrs Idly
- Instagram: mrnaan_mrsidly
- Email: wtfrestaurants@gmail.com



Lot B1-C3, Kiara Designer Suites
No. 18, Jalan Kiara 3, Mont Kiara,
18 Jalan Kiara 3, Bukit Kiara,
50480 Kuala Lumpur

wtfrestaurants.com.my
+6 017 762 9070

- Facebook: WTF Cafe - Waffles.Tarts.Farsan
- Instagram: WTFcafe-waffles.tarts.farsan
- Email: wtfrestaurants@gmail.com



Indian Fine Dining Restaurant

2nd Floor, Sheraton Imperial
Jalan Sultan Ismail,
50300 Kuala Lumpur

wtfrestaurants.com.my
+6 012 783 5070

- Facebook: Cholas by WTF
- Instagram: cholas_wtf
- Email: cholasbywtf@gmail.com