

Friends!

We use the best quality ingredients imported from different regions in the Mediterranean such as extra virgin olive oil, cheeses and many speciality products selected by us including capers, olives, flours and spices.

We support local produce as much as possible, and use only the freshest ingredients.

Our herbs and salads come from Green Tokri, whose farms in Saswad are managed in an environmentally sustainable way and are delivered to us fresh daily.

All our fruits, vegetables and salads are washed meticulously in Mediclorex and rinsed in Silver Colloid.

All our breads, pizzas, cakes and cookies etc. are produced and baked lovingly in our custom made wood fire oven.

We hope you enjoy our selection which is a bit of an eclectic mix of Mediterranean, put together in our way!

Cooked with Love[®]

Dario Dezio

We have added the indication to guide you for vegan (V) and gluten free (GF) dishes.

TAX AS APPLICABLE EXTRA

Starter

PANE AGLIO & BURRO	160/-
Garlic bread with butter and parsley	
PANE AGLIO BURRO & FORMAGGIO	200/-
Garlic bread with cheese	
CHILLY CHEESE FOCACCIA	280/-
A classic given our twist, with jalapeños and homemade Italian focaccia bread	
CREMA DI SPINACI	290/-
Spinach and fresh cheese dip with Parmesan, served with warm pita bread	
BRUSCHETTA CLASSICA	250/-
Crunchy bread with fresh tomatoes, oregano, olive oil and garlic	
POLPETTE DI SPINACI & FORMAGGIO	340/-
Spinach and fresh cheese balls served with a spinach cheese dip	
ARANCINELLE	350/-
Sicilian rice balls stuffed with peas and cheese served with a creamy tomato sauce and red chilli	
V GF FUNGHI DARIO'S	350/-
Whole roasted mushrooms with lemon, garlic, parsley and extra virgin olive oil	
TANU SORRISO	300/-
Mediterranean roasted vegetables with Parmesan, wrapped in flaky pastry, served with a honey mustard dip	
VOLA VOLA FUNGHI	300/-
Flaky pastry cases stuffed with creamy mushrooms & onion	
V GF FUNGHI SALTATI	350/-
Pan-fried mushrooms with garlic and chilli	
V GF CREMA DI CECI	270/-
Chickpea pâté with lemon, sesame & extra virgin olive oil, served with EITHER pita bread or vegetable crudité	
GF CAPRESE	410/-
Italian classic with fresh tomatoes, mozzarella, basil, oregano and olive oil	

STARTER

ANTIPASTO SICILIANO

Sicilian platter with cheese, olives, sun dried tomatoes, Sicilian vegetables, pickled onion, chickpea pâté, vegetable croquette & garlic bread

480/-

GF CARPACCIO DI BIETOLA

Thin slices of beetroot with Feta cheese, rucola, extra virgin olive oil and lemon

410/-

MEXICAN NACHOS

Corn tortilla chips with cheese and green capsicum served with tomato salsa

290/-

DARIO'S NACHOS

Home made corn chips with Mexican beans, spicy tomato salsa, jalapeños, sour cream, melted cheese and finely chopped onion with coriander

320/-

CHEESE CORN JALAPEÑO BALLS

With a spicy tomato salsa

300/-

SOUP

GF MINISTRONE

A vegetable broth with chunks of fresh vegetables and Parmesan cheese

220/-

V GF POMODORO

A thick tomato soup with onions and basil

220/-

GF ERBA CIPOLLINA

Creamy onion soup with spring onion and potato

220/-

GF FUNGHI

Cream of mushroom soup

270/-

GF BROCCOLI

Cream of broccoli soup with onions and roasted almonds

290/-

SALAD

- GF MISTA** **490/-**
Mixed fresh lettuce leaves, iceberg, lollo rosso and rucola with tomatoes, olives, cheese and artichoke petals with mustard dressing
- V GF VERDURE GRIGLIATE** **370/-**
Baby roast potatoes, roasted zucchini, bell peppers, roasted onion and carrots served with extra virgin olive oil and Mediterranean dressing
- GF BOSCO** **450/-**
With rucola, spinach, mixed lettuce, warm mushrooms and Parmesan cheese shavings with a lemon dressing
- GF ARMERINA** **450/-**
Fresh tomatoes, onions, cucumber, olives, Feta cheese and extra virgin olive oil
- GF PERE & FORMAGGIO** **450/-**
Lettuce, lollo rosso, rucola, pears, Parmesan cheese with an extra virgin olive oil and aged balsamic vinegar dressing
- V GF VASTASU** **360/-**
Mixed salad leaves, steamed broccoli, olives, chickpeas, green beans, onion and tomato with a balsamic dressing
- CESARE** **450/-**
Lettuce leaves, black olives, Parmesan cheese shavings, crunchy croutons with a creamy mustard mayonnaise dressing
- GF AVOCADO** **500/-**
Fresh avocado, tomato, chives and artichokes on a bed of lettuce with seasonal cheese and sunflower seeds in a vinaigrette dressing (When available)
- GF SPACCHIUSA** **450/-**
Fresh salad leaves with peas, steamed carrots, orange, mint, Feta cheese and pomegranate sprinkled with roasted almonds and a balsamic vinegar dressing
- CAPRIGNA** **450/-**
Melted goats' cheese crostini served on a bed of mixed lettuce with pomegranate and a creamy French dressing

PASTA

We also offer your choice of pasta sauce with wholewheat spaghetti. Ask if your pasta choice can be made vegan.

PENNE POMODORO

With classic tomato sauce, basil and cheese

430/-

PENNE ARRABBIATA

With spicy tomato sauce, red chilli and onion

430/-

PENNE SGAMBATO

With bell peppers, tomato, onion, cream and red chilli

470/-

PENNE D'AVOLA

With tomato sauce, cream, broccoli, green capsicum and zucchini

470/-

SPAGHETTI AGLIO OLIO PEPERONCINO

Traditional south Italian combination of garlic, red chilli and extra virgin olive oil and Parmesan

430/-

SPAGHETTI CRASTUSI

Spaghetti with spicy olives, broccoli and mushrooms in a creamy tomato sauce

480/-

FUSILLI STROMBOLI

With fresh tomato sauce, garlic, red chilli, capers and olives

470/-

FUSILLI PESTO & PATATE

With a blend of basil, extra virgin olive oil, garlic, Parmesan cheese, nuts and potato

480/-

FUSILLI VITALE

With fresh tomatoes, garlic, sun-dried tomato, red chilli, parsley and mushrooms

470/-

RAVIOLI BURRO & SALVIA

Home-made pasta parcels stuffed with spinach and cheese with butter, sage and Parmesan cheese

440/-

RAVIOLI KAMARINA

Homemade pasta stuffed with spinach and cheese, served with tomatoes, smashed peas and chickpeas, rosemary and Parmesan

470/-

RAVIOLI SCICLI

Ravioli stuffed with broccoli, roasted bell peppers and sun dried tomato, with cherry tomatoes and roasted vegetables

480/-

RAVIOLI SAN ROSARIO

Home-made pasta stuffed with spinach and cheese with white wine, asparagus, onion, cream, parsley and black pepper

490/-

PASTA

We also offer your choice of pasta sauce with wholewheat spaghetti . Ask if your pasta choice can be made vegan.

GNOCCHI DO MASSA GNAZIU Gnocchi served with a spicy tomato cream sauce, rucola and cheese	460/-
GNOCCHI AI FORMAGGI DI SALAPARUTA Home-made gnocchi with a tris of Italian cheeses and thyme	460/-
TAGLIATELLE NOCERINI With a cream of walnut, spinach, garlic and Parmesan cheese	460/-
TAGLIATELLE TINGHINO Homemade pasta strips with a creamy tomato sauce and vegetables	440/-
TORTELLINI FORMAGGIO E FUNGHI Home-made pasta parcels stuffed with creamy cheese and mushrooms, served with a cheese sauce and herbs (Also available with truffle oil : Extra 100/-)	480/-
TORTELLINI FULMINATI Home-made pasta parcels stuffed with mushrooms and cheese, served with a creamy tomato sauce	460/-
TORTELLINI ZARBA Home-made pasta parcels stuffed with mushrooms and cheese with a mixed cheese sauce, red and yellow bell peppers, parsley, walnuts and sunflower seeds	480/-
LASAGNE BUZZURRI Layers of homemade pasta baked with tomatoes, green peas, red, yellow and green bell peppers, green beans, besciamelle sauce and Parmesan	480/-

RISOTTO

(V) (GF) RUSTICANO A tomato rice dish with cauliflower, green peas, onions, potato and chickpea with mixed fresh herbs	450/-
(GF) SICILIANO A rice dish with tomato sauce, aubergines, red chilli, oregano, capers and cheese	470/-
LETIZIANA Risotto with tomato sauce, basil, fresh cream and red, yellow and green peppers	470/-

RISOTTO

GENOVESE

Creamy rice with potatoes, basil, garlic, nuts and Parmesan cheese

480/-

FUNGI PORCINI

Creamy rice with porcini mushrooms, champignon mushrooms, garlic, cream and Parmesan cheese (Also available with truffle oil : Extra 100/-)

490/-

ASPARAGI

Creamy rice with asparagus, onion, cream, parsley and Parmesan cheese

490/-

extra

VEGETABLES

60/-

PARMESAN (GRATED)

70/-

OLIVES

70/-

JALAPEÑOS

60/-

CAPERS

90/-

SUN-DRIED TOMATOES

70/-

SUN-DRIED TOMATO PÂTÉ

70/-

EXTRA VIRGIN OLIVE OIL

70/-

PARMESAN (SHAVINGS)

100/-

MUSHROOMS

80/-

ARTICHOKE

140/-

ASPARAGUS

90/-

PIZZA

Choose your base : Thin crust or wholewheat

MARGHERITA	360/-
Fresh tomato sauce, mozzarella cheese and basil	
PILUBIANCU	430/-
"White" pizza with potatoes, onions, mozzarella cheese, sun-dried tomato and red chilli	
PATAPAZZA	390/-
Mozzarella cheese, tomato sauce, French fries	
STROMBOLI	420/-
Spicy tomato sauce, mozzarella, red chilli, sun-dried tomatoes and spinach	
FRATELLI	450/-
Fresh tomato sauce, mozzarella, peas, onions, ricotta cheese and olives	
FORESTALE	450/-
Fresh tomato sauce, onions, garlic, mushrooms and mozzarella	
ETNEA	490/-
Spicy tomato sauce, mozzarella, jalapeño pepper, ricotta cheese and capers	
TURTURRO	480/-
Fresh tomato sauce, mozzarella cheese, jalapeños and sun dried tomato	
PICCANTE	490/-
Spicy tomato sauce, mozzarella cheese, green capsicum, jalapeños, corn and olives	
MEDITERRANEA	490/-
Fresh tomato sauce, mozzarella, capers, olives and oregano	
V VEGANO	390/-
Vegan pizza with mixed vegetables, cashew cheese & a touch of red chilli	
SICILIANO	490/-
Spicy tomato sauce, mozzarella, sun-dried tomato, garlic, bell peppers	
RUCOLA	490/-
Fresh tomato sauce, mozzarella, rucola and Parmesan shavings	

PIZZA

Choose your base : Thin crust or wholewheat

CALZONE

Closed pizza stuffed with tomato sauce, mozzarella, mushrooms, onions, ricotta and olives

500/-

PESTO

Pesto sauce, mozzarella cheese, sun-dried tomato, bell peppers, potatoes and Parmesan shavings

530/-

CARDUNI

Fresh tomato sauce, mozzarella cheese, artichokes, mushrooms, garlic, olives, broccoli and sun-dried tomatoes

590/-

MAIN COURSE

TORTA DI FUNGHI

Home-made mushroom tart, served with pan-fried mushrooms, garlic, onion and red chilli

440/-

MELANZANE PARMIGIANA

Oven baked aubergines with basil, tomatoes and Parmesan cheese served with garlic bread

470/-

CREPELLE CON FUNGHI

Baked pancakes with mushrooms, garlic, cheese and a creamy besciamelle sauce

450/-

CREPELLE PRIMAVERA

Baked pancakes with Mediterranean vegetables in a creamy tomato sauce & Parmesan cheese

450/-

TOFU ALLA PIASTRA

Grilled tofu marinated in garlic, lemon and rosemary, served with caramelised onions and creamy mashed potatoes

450/-

COUSCOUS TRAPANESE

Couscous with grilled Mediterranean vegetables, chickpeas and raisins with a tomato and herb sauce



450/-

INVOLTINI DI ZUCCHINE

Grilled zucchini stuffed with vegetables & baked with tomato sauce and Parmesan cheese

470/-

DESSERT

BAKED YOGHURT TART	170/-
TANGY LEMON TART	190/-
SALTED CARAMEL CHOCOLATE TART	190/-
APPLE PIE WITH CINNAMON SERVED WITH ICE CREAM	240/-
BANANA TOFFEE PIE WITH FRESH CHOPPED BANANAS AND WHIPPED CREAM	260/-
 PANNA COTTA	240/-
 RICH CHOCOLATE MOUSSE	260/-
LEMON CHEESE CAKE	260/-
BLUEBERRY CHEESE CAKE	290/-
FRESH FRUIT AND CREAM CAKE	270/-
RICH DARK CHOCOLATE CAKE	270/-
TIRAMISÙ	310/-
GATTÒ DI RICOTTA	250/-
Silician ricotta and barley pie with orange zest and cinnamon	
CHOCOLATE BROWNIES WITH HOT CHOCOLATE SAUCE AND ICE CREAM	310/-
TORTA DISTEFANO	320/-
Rich chocolate mud pie with walnuts, hot chocolate sauce and cream or ice-cream	
ERUPTING CHOCOLATE SURPRISE WITH ICE CREAM	350/-

(please Allow 20 Minutes)

ICE-CREAM

VANILLA / CHOCOLATE / STRAWBERRY / BUTTERSCOTCH	180/-
ADD CHOCOLATE SAUCE	30/-
AFFOGATO	270/-
Vanilla ice cream with espresso coffee & hot chocolate sauce	

DRINKS Tea COFFEE ETC

COFFEE

ESPRESSO	70/-
CAFFÈ MACCHIATO	80/-
CAFFÈ AMERICANO	80/-
CAPPUCCINO	90/-
CAFFÈ LATTE	100/-
ICED COFFEE	120/-
HOT CHOCOLATE	120/-
HOT CHOCOLATE WITH ESPRESSO COFFEE	130/-
SPECIAL MOCHA	140/-
A luxurious blend of coffee and chocolate	
Your choice of flavour (Hazelnut/Caramel/ Chocolate)	

TEA

MASALA CHAI	90/-
HOT GINGER TEA	80/-
FRESH MINT TEA	80/-
CAMOMILE	90/-
EARL GREY/ DARJEELING/ ASSAM	90/-
GREEN TEA	90/-
PEACH ICED TEA	130/-
LEMON ICED TEA	120/-

DRINKS

LASSI

PLAIN/ SWEET / SALTED	150/-
BANANA	150/-

SHAKES

VANILLA / BANANA / CHOCOLATE / STRAWBERRY / BUTTERSCOTCH	180/-
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FRESHLY SQUEEZED JUICES

ORANGE	180/-	ZINGER	200/-
PINEAPPLE	180/-	apple carrot ginger lime	
APPLE	220/-	SANTA LOUISA	200/-
CARROT AND GINGER	180/-	apple beetroot carrot pineapple	
APPLE AND CARROT	200/-	FRISCU	200/-
		carrot, cucumber, mint, lime & pineapple	

SOFT DRINKS AND WATER

SODA	60/-	GOOD JUICERY SPARKLING	
FRESH LIME SODA	70/-	APPLE / PASSION FRUIT / PINK GUAVA /	
COCA COLA / SPRITE	70/-	MANDARIN AND MANGO	160/-
DIET COKE	110/-	KINLEY WATER	60/-
CANNED JUICE	130/-	SAN PELLEGRINO (750 ml)	400/-
RED BULL	240/-	PERRIER (330 ml)	220/-

MOCKTAILS

STRAWBERRY/ ROSE LEMONADE Strawberry OR rose sweet & sour lemon lime soda	180/-
COLALUST Fresh lemon juice, orange juice, mint leaves & coke	160/-
DARIO'S GOT THE BLUES Blue curaçao, vanilla ice-cream & apple juice	210/-
PASSION-AID Passion fruit syrup, sweet 'n' sour, mint and cinnamon	230/-
SPICY TIGER Orange juice, ginger and lemon syrup	210/-
VIRGIN MARY Tomato juice, lemon and spices	210/-
BLOODY PERU Guava juice, balsamic vinegar & spices shaken on ice	210/-
BERRYCADE Cranberry juice, grape juice, ginger, mint leaves & lemon	230/-
MULUNA Fresh watermelon with basil and mint	230/-
LEMON MINT FIZZ Fresh mint leaves, lemon, sprite and soda	220/-
SUNBURST Orange, pineapple, ginger, grape juice & cinnamon	230/-
VIRGIN COLADA Pineapple juice, vanilla ice-cream, cream and pina colada syrup	250/-
FRUIT PUNCH Rose syrup, pineapple juice, orange juice, apple juice and vanilla ice-cream	250/-

COCKTAILS

MARGARITAS

STRAWBERRY

Refreshing twist of strawberry & basil with the classic

430/-

THE CLASSIC

Tequila, triple sec & lime

430/-

KIWI

Flavour of kiwi blended with classic

450/-

DAIQUIRI HAZE

The combination of sweet, sour & spirit is refreshingly tangy

430/-

SANGRIAS

APPLE

Red wine, brandy, triple sec, apple juice, orange juice, fruits

450/-

PEACH AND HONEY

White wine, brandy, triple sec, peach, honey, fruits

450/-

MINT BERRY

Red wine, mint, cranberry juice, fruits

450/-

AUTUMN WOOD

Red wine, orange juice, cinnamon, fruits

450/-

SANGRIA PITCHER (Any Flavour)

1,600/-

CLASSICS

BLOODY MARY

Vodka, tomato juice, lemon and spices

430/-

SCREW DRIVER

Vodka, orange juice and lemon

430/-

BAILEY'S IRISH COFFEE

Bailey's cream with an espresso coffee topped with fresh cream

450/-

SEX ON THE BEACH

Vodka, peach syrup, orange and cranberry juice

430/-

ROME'S MONK

Old monk hot toddy infused with cinnamon

350/-

PINA COLADA

White rum, pineapple juice, cream and ice-cream

450/-

COCKTAILS

CAIPIROSKA

Classic- Vodka, fresh mint, brown sugar, soda and lime
Flavours- Strawberry / kiwi / green apple / watermelon

420/-

CAIPIROSKA PITCHER

1,400/-

MOJITO

Classic- White rum, fresh mint, syrup, soda and lime
Flavours- Strawberry / kiwi / green apple / watermelon

420/-

MOJITO PITCHER

1,400/-

MARTINIS

MARGUERITE DRY

Classic martini with an extra dash of vermouth

460/-

DIRTY SCICLI

Olive infused martini gives a salty & savoury flavour

460/-

BERRITALIA

Noted for its beautiful colour, this gin aviation cocktail is as blue as the sky

420/-

BACIO

Campari, riesling wine & gin

470/-

COSMOPOLITAN

Vodka, triple sec, cranberry juice and lemon

420/-

TALL & ICY

ROME RUMMER

Feel the dolce vita with chilled rum & cranberry

420/-

COOLING GIMLET

Gin with lemonade, blended with cucumber, basil & lime

410/-

LONG ISLAND ICED TEA

White rum, tequila, vodka, gin, triple sec, lemon and coke

480/-

ELECTRIC ICE TEA

White rum, tequila, vodka, gin, blue curaçao, lemon and sprite

480/-

SINGAPORE GIN SLING

Gin, orange juice, lemon, brandy and dark rum

450/-

IMPORTED WINES

RED WINE

	Glass	Bottle
SOLEDORO RUBICONE SANGIOVESE (Italy)	500/-	2,700/-
MANNARA MERLOT (Italy)	550/-	3,000/-
SANTA CRISTINA MERLOT I.G.T (Italy)	-	4,200/-
CHIANTI –LA PIUMA D.O.C.G (Italy)	-	4,000/-
CHIANTI CLASSICO PEPPOLI ANTINORI (Italy)	-	7,800/-
YELLOW TAIL SHIRAZ (Australia)	550/-	3,000/-
HARDY'S CABERNET MERLOT (Australia)	-	2,600/-
SANTA RITA I20 CABERNET SAUVIGNON (Chile)	550/-	2,900/-
KUMALA PINOTAGE (South Africa)	-	2,800/-
TRAPICHE MALBEC (Argentina)	-	2,800/-
BOUCHARD AÎNÉ & FILS CÔTES DU RHÔNE (France)	-	3,200/-

WHITE WINE

SOLEDORO RUBICONE TREBBIANO (Italy)	500/-	2,700/-
MANNARA PINOT GRIGIO (Italy)	550/-	3,000/-
SANTA CRISTINA PINOT GRIGIO (Italy)	-	4,900/-
KUMALA SAUVIGNON BLANC (South Africa)	-	2,800/-
TRAPICHE VINEYARDS PINOT GRIGIO (Argentina)	-	2,800/-
BOUCHARD AÎNÉ & FILS CHABLIS (France)	-	5,900/-
HARDYS CHARDONNAY (Australia)	-	2,600/-
YELLOW TAIL CHARDONNAY (Australia)	550/-	3,000/-
SANTA RITA I20 SAUVIGNON BLANC (Chile)	550/-	2,900/-

CHAMPAGNE

PIPER HIEDSIECK	7,800/-
MÔET & CHANDON	10,000/-

SPARKLING WINES

LUNA ARGENTA PROSECCO D.O.C (DRY SPARKLING) (Italy)	4,800/-
CHANDON BRUT	2,500/-
SULA BRUT (India)	1,900/-

INDIAN WINES

RED WINE

	Glass	Bottle
GROVER ART COLLECTION SHIRAZ	350/-	1,700/-
GROVER LA RESERVE	-	2,200/-
SULA CABERNET SHIRAZ	350/-	1,700/-
SULA SATORI MERLOT	350/-	1,700/-
SULA DINDORI RESERVE SHIRAZ	-	1,900/-
YORK SHIRAZ	250/-	1,200/-
YORK CABERNET MERLOT	-	1,200/-
YORK CABERNET SAUVIGNON	250/-	1,200/-

WHITE WINE

GROVER ART COLLECTION BLANC	350/-	1,700/-
GROVER LA RESERVE	-	2,200/-
SULA CHENIN BLANC	-	1,700/-
SULA SAUVIGNON BLANC	350/-	1,700/-
SULA RIESLING	400/-	2,000/-
YORK CHENIN BLANC	250/-	1,200/-
YORK SAUVIGNON BLANC	-	1,200/-

ROSE WINES

MANNARA PINOT GRIGIO ROSE (Italy)	550/-	3,300/-
SULA BLUSH ZINFANDEL	350/-	1,700/-

BEERS

KINGFISHER PREMIUM	200/-
KINGFISHER ULTRA	240/-
BUDWEISER	250/-
HEINEKEN	300/-
BIRA (WHITE)	300/-
CORONA EXTRA	590/-
BACARDI BREEZERS (Cranberry, Jamaican Passion)	260/-

SPIRITS

VODKA

30 ml

SMIRNOFF RED	230/-
ABSOLUT	300/-
GREY GOOSE	450/-
BELVEDERE	500/-

BRANDY

HONEY BEE	170/-
HENNESSY VS	450/-

GIN

BLUE RIBAND	170/-
BOMBAY SAPPHIRE	350/-

WHISKY

BLENDERS PRIDE	230/-
SIGNATURE	230/-
ANTIQUITY BLUE	240/-
TEACHER'S HIGHLAND CREAM	280/-
BLACK DOG 12 YRS	340/-
BALLANTINE	350/-
JACK DANIELS	420/-
JIM BEAM BOURBON	350/-
JOHNNIE WALKER RED LABEL	350/-
GLENFIDDICH 12 YRS	500/-
CHIVAS REGAL 12 YRS	450/-
GLENLIVET 12 YRS	550/-
LAPHROAIG 10 YRS (SINGLE MALT)	600/-
JOHNNIE WALKER BLACK LABEL	450/-

RUM

OLD MONK	120/-
BACARDI SUPERIOR	200/-

LIQUORS

BAILEYS IRISH CREAM	330/-
CAMPARI BITTER	400/-
COINTREAU	330/-
DRAMBUIE	400/-
MARTINI DRY	300/-
SAMBUCA	350/-
TRIPLE SEC	300/-
SAUZA TEQUILA	300/-
GRAPPA CELLINI	450/-

Cooked with Love[®]

Now enjoy the experience of dario's
authentic Italian cuisine at more locations!

MUMBAI

NAVI MUMBAI: Real Tech Park, 1st Floor, Near Vashi station/Inorbit mall

PUNE

KOREGAON PARK: at Hotel Sunderban, Lane 1, 19 Koregaonpark

KALYANI NAGAR: next to Mars Society, North Avenue

CAMP: at Poona Club, 6, Bund Garden Road

GOA

PANJIM: At The Crown Hotel, Rua José Falcão, Bairro Alto, Altinho