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## APPETISERS

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Aloo Chaat .....	210
Samosa ki Chaat .....	280
Papdi Chaat ✳ .....	255
Paneer Tikka (Tawa) ✳ .....	395
Paneer Chilli ✳ .....	395
Paneer Kurkure ✳ .....	380
Paneer Kathi Roll ✳ .....	380
Paneer Lifafa ✳ .....	380
Sev Puri Shots ✳ .....	260
Idli Chips ✳ .....	190
Idli Chilli ✳ .....	260
Hara Bhara Kabab ✳ .....	260
Hara Bhara Kabab in Cheese Sauce ✳ .....	330
Mixed Kabab ✳ .....	415
Cheese Balls / Cheese Corn Balls ✳ .....	295
Cheese Balls in Chilli Garlic Sauce .....	330
Corn on Toast / Chilli Cheese Toast ✳ .....	295
Bruschetta ✳ .....	295
Garlic Bread (Regular/Cheese) .....	210/260
Mini Pav Bhaji ✳ .....	260
Mini Vada Pav (Regular/Grilled) .....	260/280
Sesame Seeds on Toast .....	215
Chinese Bhel .....	260

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## APPETISERS

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Spring Rolls .....	295
Thali Farsan (Today's Special) .....	260
Corn Bhel ✳ .....	250
Khandvi / Patra (Vagharela / Fried) ✳ .....	235
Mixed Farsan ✳ .....	280
Onion Rings.....	260
Capsicum Rings ✳.....	270
Fried Baby Corn ✳ .....	295
Assorted Platter ✳ .....	340
Aloo Tikki .....	215
Schezwan Potato / Idli .....	260
Schezwan Paneer .....	395
Baby Chilly Cheese Naan ✳ .....	250
Crispy Chilly Potato .....	260
French Fries .....	215
Paneer Pakoda / Cheese Pakoda ✳ .....	260
Veg Mixed Pakoda .....	235
Mini Potato Vada .....	190
Mini Punjabi Samosa .....	190
Mini Sabudana Wada .....	190
Tomato Omelette .....	190
Dahi Batata Puri .....	260
Dahi Vada ✳ .....	215
Vagharela Idli ✳ / Malgapodi Idli ✳ / Masala Idli .....	260

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## ❧ COLD BEVERAGES & MOCKTAILS ❧

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Juice (Pineapple / Watermelon / Sweet Lime) .....	210
Fresh Lime (Regular / Soda) .....	120/135
Jal Jeera (Regular / Soda) .....	115/130
Ginger Lemon (Regular / Soda) .....	130/150
Soda .....	80
Glass of Aerated Drink .....	115
Glass of Diet Aerated Drink .....	125
Bottled Drinking Water .....	80
Lassi (Sweet / Salted) .....	190
Mango Lassi (In Season) .....	215
Buttermilk (Chass) .....	125
Cold Coffee .....	170
Milk Shake (Vanilla / Strawberry / Chocolate / Chickoo) .....	220
Mango Milk Shake (In Season) .....	250
Milk Shake with Ice Cream Rs. 50 Extra	
Fruit Punch / Pina Colada / Orange Blossom .....	195
Caipiroska (Watermelon / Kiwi / Seasonal Mango / Strawberry) .....	220
Mock PIMMS .....	220
Peach Sunrise .....	220
Iced Tea (Peach / Lemon) .....	160
Special Kesar Thandai .....	195
Fruit Zing Beer .....	220

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## ❧ SOUP ❧

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Cream of Vegetable .....	185
Sweet Corn (Plain /Vegetable) .....	185
Veg Manchow Soup (Non Jain) .....	185
Palak (Non Jain) .....	185
Tomato .....	185
Minestrone .....	185
Rasam .....	160
Dinner Roll .....	40
Stick .....	25
Butter Chiplet .....	60

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## ❧ SALAD / RAITA ❧

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Green Salad .....	120
Russian Salad .....	215
Waldorf Salad .....	235
Raita - Boondi/ Pineapple / Vegetable / Potato .....	180
Dahi Vada .....	215
Plain Curd .....	160
Dahi Idli .....	215

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## VEGETABLES

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<b>Kaju Malai Mutter</b> ✦	375
Green peas and cashew nuts cooked in creamed fenugreek	
<b>Kaju Mawa Korma</b> ✦	375
Broken cashewnuts, mawa and mashed paneer cooked in red gravy	
<b>Paneer Mutter</b> ✦	375
Cubes of cottage cheese with green peas in gravy	
<b>Paneer Chole</b> ✦	375
A Punjabi preparation of chickpeas and paneer in a thick masala gravy	
<b>Paneer Lazeez</b> ✦	395
Small cubes of cottage cheese cooked in thick red gravy with fenugreek and green chillies	
<b>Paneer Butter Masala</b> ✦	395
Cubes of cottage cheese in a buttery red gravy	
<b>Paneer Tikka Masala</b> ✦	395
Chunks of Indian cottage cheese marinated in yoghurt, cooked in tandoor and topped with lots of masala	
<b>Paneer Bhurji in Butter</b> ✦	375
A dry preparation of cottage cheese with tomatoes, onions and capsicum	
<b>Paneer Methi Malai</b> ✦	390
Cottage cheese cooked with fenugreek in a rich creamy cashew gravy	
<b>Paneer Mushroom Masala</b>	390
Slices of mushroom with cubes of cottage cheese in red gravy	
<b>Paneer Palak</b> ✦	390
Spinach cooked with cottage cheese	
<b>Kadai Paneer</b> ✦	390
A delightful combination of cottage cheese in a hot and spicy kadai gravy	
<b>Shahi Paneer Korma</b> ✦	390
A popular recipe of cottage cheese in white gravy	
<b>Paneer Kofta</b> ✦	390
Batter-fried dumplings of paneer in red gravy	
<b>Corn Bhurji in Butter</b> ✦	375
A dry preparation of corn with tomatoes, onions and capsicum	
<b>Baby Corn with Vegetable</b> ✦	375
Baby corn and vegetables served in a sour and spicy gravy	

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## VEGETABLES

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<b>Corn Peas Green Masala</b> ✪ .....	375
Combination of spinach, corn and green peas cooked in a mild gravy	
<b>Corn Capsicum Red Masala</b> ✪ .....	375
Corn and capsicum cooked with onions and tomato in red gravy	
<b>Vegetable Bhurji in Butter</b> ✪ .....	325
A dry preparation of assorted vegetables with capsicum without any chillies	
<b>Vegetable Makhanwala</b> ✪ .....	375
Assorted fresh vegetables and mushroom cooked with fenugreek in a rich tomato gravy	
<b>Navratan Korma</b> ✪ .....	375
A rich preparation of fresh vegetables in a white creamy sauce	
<b>Vegetable Kolhapuri</b> ✪ .....	375
Fresh vegetables cooked in tangy spicy masala	
<b>Kadai Vegetable</b> ✪ / Aloo / Mushroom .....	375
Vegetables in hot spicy kadai gravy	
<b>Vegetable Jaipuri</b> ✪ .....	375
Assorted vegetables cooked in mildly spiced gravy	
<b>Vegetable Jalfrazie</b> ✪ .....	375
Mix vegetables, onions and capsicum in a thick, sweet and spicy gravy	
<b>Green Kabab Masala</b> ✪ .....	375
Green peas kabab in rich red gravy	
<b>Mix Vegetable Green Masala</b> ✪ .....	375
Assorted vegetables cooked in mild spinach gravy	
<b>Palak (Regular</b> ✪ / Lasooni / Chana ✪) .....	325
A traditional Punjabi dish of spinach	
<b>Vegetable Chilli Milli</b> ✪ .....	375
Assorted Vegetable cooked with cheese in mildly spiced red gravy	
<b>Paneer Lababdar</b> ✪ .....	390
Cottage cheese cooked with frengreek in a rich red gravy	
<b>Chana Masala</b> ✪ .....	325
A Punjabi preparation of chickpeas in thick masala gravy	
<b>Baigan Bharta</b> .....	325
A spicy eggplant delicacy	

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## VEGETABLES

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<b>Bhindi Masala</b> .....	<b>325</b>
Ladies' fingers preparation in thick spicy masala	
<b>Italian Korma</b> ✦ .....	<b>375</b>
Assorted fresh fruits, spaghetti and cashew nuts in tomato sauce	
<b>Malai Kofta</b> .....	<b>375</b>
Dumplings of mashed potato in rich red gravy	
<b>Dum Aloo Punjabi</b> .....	<b>375</b>
Stuffed potato cooked in rich red gravy	
<b>Aloo Gobhi</b> .....	<b>325</b>
A dry preparation of potato and cauliflower	
<b>Jeera Aloo</b> .....	<b>325</b>
Sauteed potato diced and flavoured with cumin	
<b>Dal Palak</b> ✦ .....	<b>300</b>
A delightful combination of spinach and lentils	
<b>Dal Fried in Butter</b> ✦ .....	<b>300</b>
Urad dal with a tempering of cumin, onion and butter	
<b>Dal Makhani (Black)</b> .....	<b>330</b>
A traditional Punjabi dal, a combination of lentils flavoured with butter, cheese and cream	
<b>Dal Surti</b> ✦ .....	<b>200</b>
Red lentils prepared Gujarati style	
<b>Dal Lachka</b> ✦ .....	<b>200</b>
Toor dal prepared Gujarati style	
<b>Dahi Kadhi</b> ✦ .....	<b>200</b>
A typical way of flavouring yoghurt with spices in traditional Gujarati style	
<b>Sambar</b> ✦ .....	<b>200</b>
A traditional South Indian curry	
<b>Gujarati Vegetable</b> ✦ .....	<b>250</b>
Selected vegetable prepared Gujarati style	
<b>Undhio (in season)</b> ✦ .....	<b>275</b>
A Gujarati mix vegetable dish	

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## MEALS

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Chana Bhatura ❖ .....	295
Puri Bhaji .....	235
Shrikhand Puri / Basundi Puri .....	260
Aamras Puri (in season) ❖ .....	300
Rice with Sambar & Papad ❖ .....	245
Rice with Kadhi & Papad ❖ .....	245
Pulao with Dahi Kadhi & Papad ❖ .....	280
Khichdi with Kadhi & Papad ❖ .....	270
Masala Khichdi with Kadhi & Papad ❖ .....	290
Rice with Lachha Dal / Surti Dal / Rasam & Papad .....	245

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## ROTI

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Tandoori Roti (Plain / Butter) .....	70/80
Kulcha / Naan (Plain / Butter) .....	85/105
Masala Kulcha / Onion Kulcha .....	105
Garlic Naan / Chilly Garlic Naan / Chilly Cheese Naan .....	135
Chilli Cheese Garlic Naan / Cheese Naan / Cheese Garlic Naan .....	135
Tawa Paratha (Plain / Butter / Pudina / Methi) .....	100/110
Aloo Paratha .....	125
Butter Tandoori Lachha Paratha .....	125
Reshmi Paratha .....	105
Roomali Roti ( Plain / Butter) .....	90/105
Puri (Six) .....	85
Bhatura .....	90
Tawa Chapati (Phulka) .....	45
Papad (Roasted) .....	50
Masala Papad (Fried) .....	70
Masala Khichia Papad (Fried) .....	115
Papad Chura .....	115
Thepla .....	50

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## ❧ RICE ❧

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Plain Rice .....	195
Palak Garlic Rice .....	270
Curd Rice & Papad (Dahi Bhaat) ❧ .....	245
Vegetable Pulao ❧ .....	240
Peas Pulao / Jeera Rice .....	240
Vegetable Biryani ❧ .....	280
Handi Biryani ❧ .....	290
Khichdi with Papad .....	240
Masala Khichdi with Papad ❧ .....	270
Dal Khichdi with Papad ❧ .....	270

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## ❧ GUJARATI THALI ❧

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### DINNER

(For One Person Only - No Sharing Please)

2 Farsan, 4 Vegetables, Dal / Kadhi, Chapaties / Puries, Rice / Pulao, Papad, Butter Milk

(2 Sweets Limited)

450

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 **FROM THE SOUTH** 

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<b>Idli</b> .....	<b>140</b>
<b>Dahi Idli</b> .....	<b>215</b>
<b>Idli Chips</b> .....	<b>190</b>
<b>Rava Idli</b> .....	<b>170</b>
<b>Rasam Idli / Vada</b> .....	<b>185</b>
<b>Vagharela Idli / Malgapodi Idli / Masala Idli</b> .....	<b>260</b>
<b>Medu Vada / Idli Vada</b> .....	<b>150</b>
<b>Upma</b> .....	<b>140</b>
<b>Ghee Dosa (Sada / Masala)</b> .....	<b>175/195</b>
<b>Mysore Dosa (Sada / Masala)</b> .....	<b>180/200</b>
<b>Rava Dosa (Sada / Masala)</b> .....	<b>185/205</b>
<b>Onion Rava Dosa (Sada / Masala)</b> .....	<b>185/205</b>
<b>Uttapam</b> .....	<b>175</b>
<b>Onion Uttapam</b> .....	<b>185</b>
<b>Mix Uttapam (Onion, Tomato &amp; Chilli) (Regular / Cheese)</b> .....	<b>195/240</b>
<b>Vegetable Uttapam</b> .....	<b>210</b>
<b>Cheese Uttapam (Regular / Vegetable)</b> .....	<b>225/240</b>
<b>Cheese Dosa (Sada / Masala)</b> .....	<b>215/240</b>
<b>Cheese Mysore Dosa (Sada / Masala)</b> .....	<b>200/225</b>

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 **SANDWICHES** 

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<b>Bread Butter</b> .....	<b>135</b>
<b>Toast Butter</b> .....	<b>145</b>
<b>Vegetable Sandwich (Regular / Cheese)</b> .....	<b>155/200</b>
<b>Chutney Sandwich</b> .....	<b>140</b>
<b>Vegetable Grilled Sandwich (Regular / Cheese)</b> .....	<b>190/215</b>
<b>Vegetable Club Sandwich (Grilled)</b> .....	<b>260</b>
<b>Cheese Sandwich (Regular / Toast / Grilled)</b> .....	<b>180/195/205</b>
<b>Tomato Cheese Sandwich</b> .....	<b>185</b>
<b>Tomato Omelette Sandwich (Regular / Toast / Grilled)</b> .....	<b>180/200/220</b>
<b>Tomato Omelette Cheese Sandwich (Regular / Toast / Grilled)</b> .....	<b>200/220/240</b>
<b>Russain Salad Sandwich</b> .....	<b>210</b>

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 **HOT BEVERAGES** 

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<b>Tea</b> .....	<b>105</b>
<b>Masala Tea</b> .....	<b>115</b>
<b>Coffee</b> .....	<b>110</b>
<b>Nes Coffee</b> .....	<b>115</b>
<b>Hot Chocolate</b> .....	<b>125</b>

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## ❧ SWEETS ❧

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Gulab Jamun .....	160
Kesari Shrikhand .....	190
Basundi .....	190
Aamras (in season) .....	250

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## ❧ DESSERTS ❧

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Fruit Salad (Plain / with Ice Cream) .....	155/200
Vanilla Ice Cream .....	175
Vanilla with Chocolate Sauce & Nuts .....	210
Choice of Ice Cream .....	185
(Chocolate Brownie / Strawberry / Mango / Kesar Pista / Butter Scotch)	
Rose Petal Ice Cream .....	210
Malai Kulfi .....	180

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