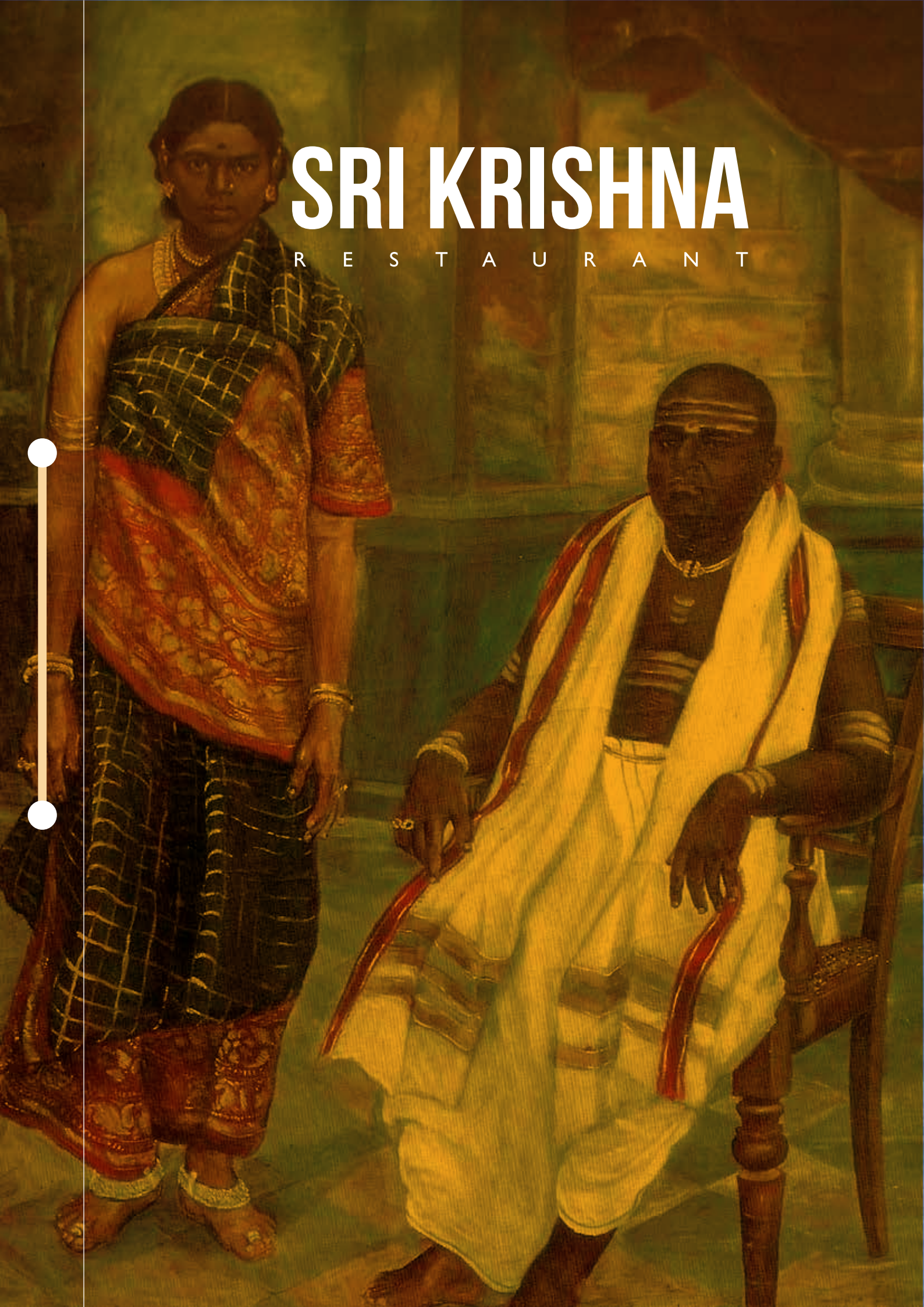
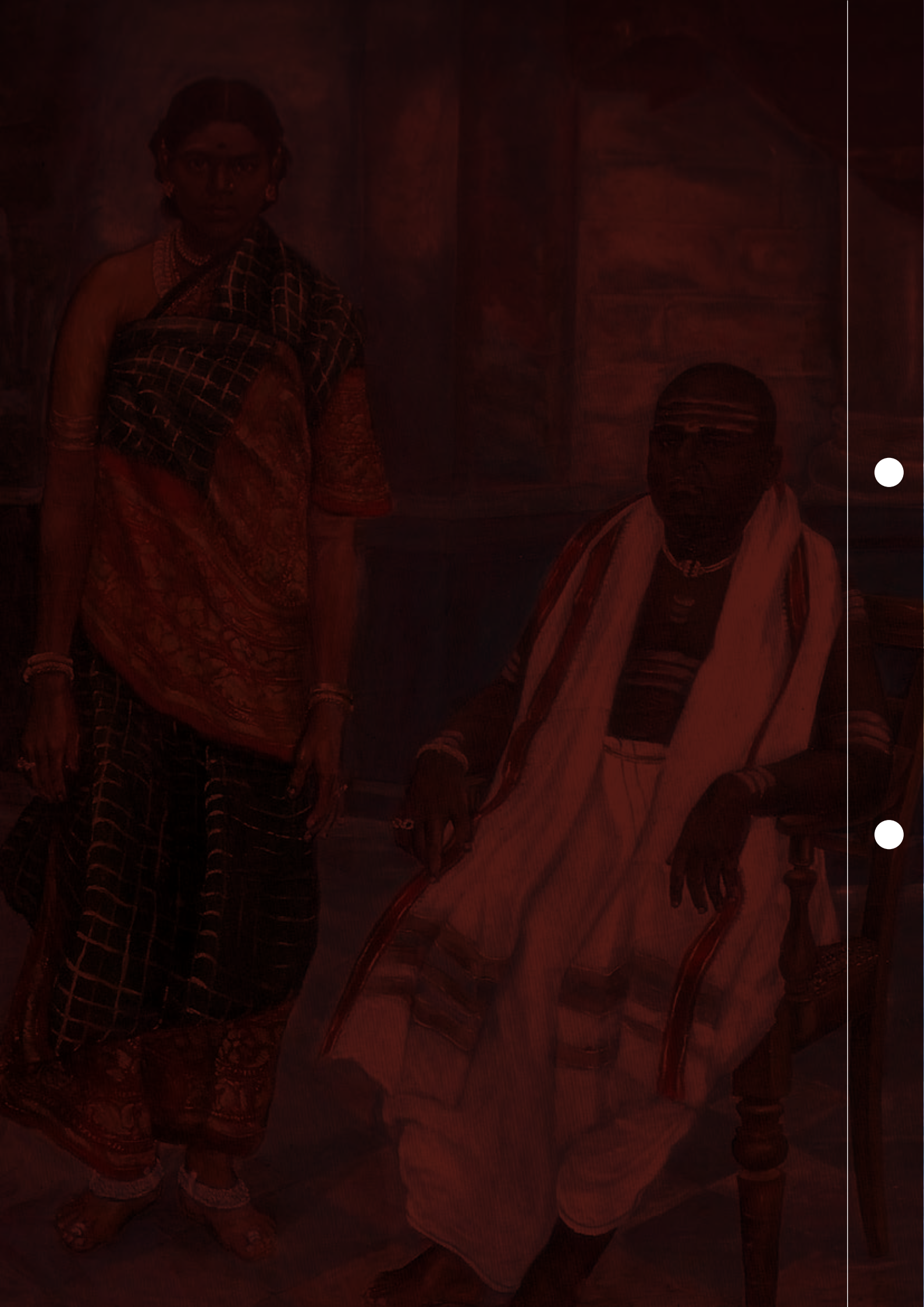




SRI KRISHNA

R E S T A U R A N T





SRI KRISHNA

R E S T A U R A N T



UPAMA / PONGAL / IDIYAPPAM

★ UPAMA	105
★ SEMIYA UPAMA	120
<i>A nutritious light upama made with wheat vermicelli</i>	
★ RAGI SEMIYA UPAMA	130
<i>A healthy version of semiya upama made with calcium- iron rich Ragi millets.</i>	
KHARA BHAT	130
<i>A spicier, tasty and healthier version of the traditional Upama with fresh vegetables and south spices, tempered in ghee.</i>	
★ IYENGAR VEN PONGAL	170
<i>A delicious tamilian breakfast khichdi made with rice & yellow moong laced with south spices tempered in ghee</i>	
PINEAPPLE SHEERA	105
<i>Delicious sheera prepared in Desi Ghee combined with tangy pineapple.</i>	
★ OTTU SHEVIGE (RICE IDIYAPPAM)	120
<i>Traditional South Indian speciality. Thin noodles like spring hoppers made from rice, steamed and served with chutneys.</i>	
★ RAGI IDIYAPPAM	130
<i>A nutrient rich version of the traditional idiyappam made with nutritious millet</i>	

IDLIS

★ STEAMED IDLI	90
<i>Steamed rice and lentil cakes. Vegan and health food</i>	
★ RAWA IDLI	110
<i>Melt in the mouth steaming idlis made with semolina, carrots and spices and served with assorted chutneys</i>	
★ RAGI IDLI	110
<i>Nutritious healthy idlis of rice, millets and lentil served with assorted chutneys</i>	
★ BUTTER IDLI	140
<i>Delicious Butter Tossed steamed Idlis, served with assorted chutneys.</i>	
★ GHEE MALAGAPODI TOSSED IDLI	145
<i>Steamed idlis, tossed in butter with podi /south Indian gunpowder and golden cashewnut.</i>	
★ RASAM IDLI	100
<i>Steamed idlis served with Rasam and assorted chutneys.</i>	
★ KAIMA IDLI	155
<i>Golden fried idlis tossed in a spicy, tangy tomato based masala, a tasty snack.</i>	
★ KANCHIPURAM IDLI	150
<i>A savory idli seasoned with pepper, cumin seeds, topped with cashew nuts.</i>	
★ IDLI PAV BHAJI (11.00 am onwards)	160
<i>Butter fired idli fingers, paired with Mumbai Pav Bhaji Ka Sabzi</i>	
CHEESY IDLI FRY	195
<i>Idli fingers fried to a delightful golden, generously topped with cheese.</i>	
★ DAHI IDLI	120



VADAS

CRISPY MASALA VADAI	130
<i>A hot favourite, made with chana dal and blended south spices, crisp crusted and soft inside.</i>	
★ MEDU VADA SAMBAR	110
★ RASAM VADA	130
★ MOR KUZHAMBU VADA	160
<i>Vadas in a thick curd gravy flavored with Coconut, cumin and tempered with curry leaves.</i>	
★ THAYIR VADAI	150
<i>South style Dahi vada prepared with vadas in thick spiced yoghurt, a perfect soothing savory snack.</i>	
MADDUR VADA	130
<i>Crisp deep fried patties of onion, rava, flour and south spices.</i>	

DOSA

SADA DOSA	110
GHEE SADA DOSA	155
BUTTER SADA DOSA	155
MASALA DOSA	120
GHEE MASALADOSA	160
BUTTER MASALA DOSA	155
GHEE PAPER DOSA	215
BUTTER PAPER DOSA	215
GHEE PAPER MASALA DOSA	235
BUTTER PAPER MASALA DOSA	235
RAVA SADA DOSA	130
GHEE RAVA SADA DOSA	155
BUTTER RAVA SADA DOSA	155
RAVA MASALA DOSA	150
BUTTER RAVA MASALA DOSA	165
ONION RAVA DOSA	140
GHEE ONION RAVA DOSA	160
BUTTER ONION RAVA DOSA	160
GHEE ONION RAVA MASALA DOSA	170
ONION RAVA MASALA DOSA	160
BUTTER ONION RAVA MASALA DOSA	170
GHEE MYSORE SADA DOSA	175
GHEE MYSORE MASALA DOSA	185
CHEESE SADA DOSA	160
CHEESE MASALA DOSA	165



PALAK SADA DOSA	135
PALAK MASALA DOSA	145
SPRING MASALA DOSA	165
BTR RAGI DOSA	175
BTR RAGI MASALA	185
BTR RAGI ONION	190
ONION RAGI MASALA DOSA	185
★ DOSA PLATES (5 Mini Assorted)	300
★ DAVANAGERE BENNE DOSA (3.30pm onwards)	145
<i>Buttery soft thick and crispy Dosa. Made with generous amount of fresh butter.</i>	
★ KARNATAKA SET DOSA	145
<i>A set of soft and thick spongy baby dosas are served with chutneys</i>	
★ NEER DOSA	75
<i>Soft lacy rice pancakes.</i>	
★ GHEE PODI DOSA	170
<i>Dosa loaded with gun powder</i>	
ADAI DOSA	170
<i>Adai, healthy protein rich mixed lentil dosa from Tamil kitchens</i>	
★ PAV BHAJI DOSA (11.00 am onwards)	160
<i>A hot favourite with children, Dosa with (Pav) Bhaji</i>	

UTTAPPAM

★ UTTAPPAM	105
GHEE UTTAPPAM	155
BUTTER UTTAPPAM	155
ONION UTTAPPAM	120
GHEE ONION UTTAPPAM	160
BUTTER ONION UTTAPPAM	160
TOMATO UTTAPPAM	120
TOMATO ONION UTTAPPAM	120
CHEESE UTTAPPAM	180
MASALA UTTAPPAM	150
ONION CAPSICUM UTTAPPAM	145
COCONUT UTTAPPAM	145
PIZZA UTTAPPAM	200
<i>Italian -Indo fusion Uttappam with onions, bell peppers, tomato pizza sauce, and cheese</i>	
★ FOUR SEASONS MINI UTTAPPAMS	235
<i>Assorted platter of 4 mini uttappams with assorted toppings</i>	
TOMATO OMLET	115
GHEE TOMATO OMLET	155
BUTTER TOMATO OMLET	155

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All Items Prepared In Ghee or Butter or Veg. Oil Only.

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SANDWICH

CHATNI SANDWICH	105
VEG. SANDWICH	115
VEG. TOAST SANDWICH	120
VEG. CHEESE SANDWICH	150
VEG. CHEESE TOAST SANDWICH	165
CHEESE SANDWICH	150
CHEESE TOAST SANDWICH	155
CHEESE CHILLY TOAST	190
VEG. GRILLED SANDWICH	180
VEG. CHEESE GRILLED SANDWICH	205
TOMATO OMLET SANDWICH	155
TOAST TOMATO OMLET SANDWICH	160
CHATNI TOAST SANDWICH	115
VEG. CLUB SANDWICH	190
RUSSIAN SANDWICH	185
TOAST BUTTER JAM	110
BREAD BUTTER	100
TOAST BUTTER	105
JAM BREAD	100
JAM TOAST	110
SLICE	60

CHAT

BHEL PURI	135
SEV POTATO PURI★	140
DAHI POTATO PURI★	140

PIZZA (APPROX 9")

MEXICANO PIZZA	290
MARGHERTA PIZZA	290
PANEER TIKKA PIZZA	295
MIX VEG PIZZA	240
JAIN PIZZA	240
KRISHNA SP. PIZZA	300
(Bell Peppers, Jalapeno, Pineapple, Olives, Dry Fruits)	
CHEESE PIZZA	280
MUSHROOM PIZZA	275



PAV BHAJI (11.00 am onwards)

★ SPL. PAV BHAJI	205
CHEESE PAV BHAJI	235
MUSHROOM PAV BHAJI	225
KRISHNA SPECIAL PAV BHAJI	215
KHADA PAV BHAJI	225
MASALA PAV	160
CHEESE KHADA PAV BHAJI	245
TAVA PULAV	205
EXTRAS	
BUTTERED PAV (SINGLE)	35
CHEESE	40

HOT BEVERAGES

CHIKMAGALUR FILTER COFFEE	85
MASALA TEA / GREEN TEA	85
HOT CHOCOLATE / NESCAFE	95
MASALA MILK (HOT)	140

INDO CHINA COMBOS

(11.00 am to 4.00 pm - 7.00 pm to 12.00 am)

IDLI CHILLY	220
IDLI SCHEZWAN	220
IDLI MANCHURIAN	220
PANEER MANCHURIAN RAVA DOSA	295
PANEER SCHEZWAN SADA DOSA	295
PANEER CHILLY DOSA	295
PANEER CHILLY RAVA DOSA	295
PANEER SCHEZWAN RAVA DOSA	295
PANEER MANCHURIAN SADA DOSA	295
SCHEZWAN NOODLES DOSA	285
PANEER 65 SADA DOSA	295
PANEER 65 RAVA DOSA	295

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TINDIGALU (Snacks)

★ PEANUT SUNDAL	130
<i>Guilt-free protein rich peanut snack loaded with homemade spice powder.</i>	
PUNUGULU	135
<i>Crispy fried popular street snack from Andhra.</i>	
ALOO BONDA	110
<i>Traditional Batata vada with a south Indian touch of coconut and fennel.</i>	
VEG CUTLET	110
<i>Crisp and delicious veg patty.</i>	
★ GOLE BHAJE	110
<i>Mangalore's favourite golden fried dumplings made with flour, spices and herbs.</i>	
★ MANGALORE BUNS	110
<i>Soft fluffy puris made of flour and banana, mildly sweet and savoury.</i>	
★ VEG BAJIYE	150
<i>Bajije are south Indian pakodas, made with a variety of vegetables.</i>	
★ BALAKAYI BAJIYE	150
<i>Traditional Raw banana pakoda with south Indian touch.</i>	
PANEER BAJIYE (PAKODA)	240
CHEESE BAJIYE (PAKODA)	240
PANIYARAM	170
<i>Golden crisp pillowy-soft balls made of urad and rice, fried in a special pan.</i>	
MASALA RAVA PANIYARAM	200
<i>Golden crisp snack made with semolina, crunchy onions and mild spices.</i>	

UNNAVIRATA UNAVUKAN (Fasting Foods)

POTATO CHIPS	110
<i>Traditional French fries</i>	
POTATO TOAST	130
★ SABUDANA VADA	115
<i>Crispy fried sago-potato dumpling, flavored with cumin and green chillies.</i>	
★ SABUDANA KHICHDI	115
<i>A light dish made with sago or sabudana, spiced lightly</i>	
SWEET KACHORI	115
POTATO BHAJI	100



MEALS (11.00 am onwards)

SVAGATA PANNAKAL (Welcome Drinks)

- | | |
|---|-----|
| ★ AAM PANNA | 135 |
| <i>A refreshing, energizing summer drink made of raw mango, cumin, and mint.</i> | |
| PANAKKAM | 135 |
| <i>An ancient south thirst quencher made with unique taste, it cools the system and stimulates the digestion</i> | |
| ★ ANANAS RASAM | 135 |
| <i>Chilled Rasam flavored with fresh pineapple</i> | |
| SOL KADHI | 105 |
| <i>A refreshing and tangy drink made of kokum, fresh coconut, green chillies and garlic, a speciality of Konkan region.</i> | |
| ★ VIRGIN PINACOLADA | 180 |
| <i>A creamy refreshing drink made of coconut cream and fresh pineapple</i> | |

SOUPS

- | | |
|---|-----|
| ★ PEPPER RASAM | 135 |
| <i>A spicy, appetising soup of southern states of India, made with freshly pounded pepper, cumin and a tempering with ghee.</i> | |
| ★ TOMATO RASAM | 135 |
| <i>An aromatic soup-appetiser made with fresh ripe red tomatoes, light on stomach and stimulates digestion.</i> | |

STARTERS (11.00 am onwards)

- | | |
|--|-----|
| MUSHROOM PEPPER FRY | 290 |
| <i>Appetising mushrooms paired with capsicum and tossed with pepper and spices.</i> | |
| BABYCORN URUVAL | 280 |
| <i>A Tangy spicy preparation of tender baby corns, browned onions and cashews seasoned with curry leaves and mangalorean spices.</i> | |
| MUSHROOM SUKKA | 280 |
| <i>A popular delicious Mangalorean preparation using mushrooms, grated coconut and local spices.</i> | |
| SOYA SUKKA | 240 |
| <i>Delicious, spicy and popular Mangalorean dish prepared using soya, grated coconut and local spices.</i> | |
| ★ PANEER GHEE ROAST | 300 |
| <i>Chunks of Cottage Cheese in tangy - spicy semi dry gravy with a strong flavor of homemade ghee.</i> | |
| MUSHROOM GHEE ROAST | 290 |
| <i>Slow roasted mushrooms in red, tangy and spicy semi dry gravy with a flavor of homemade ghee.</i> | |
| PANEER URVAL | 300 |



PRADHANA MEALS (Main Course)

★ GREEN BANANA UPKARI	235
<i>Karnataka Brahmin stir fried green banana preparation.</i>	
★ AVIAL	235
<i>Classic Kerala gravy made with a mixed vegetables in yoghurt & ground coconut</i>	
SOYA GHASSI	235
<i>Soya chunks in a rich Mangalorean gravy swimmeret with spices and coconut milk.</i>	
PANEER GHASSI	300
<i>Cottage cheese in a rich Mangalorean gravy simmered with spices and coconut milk</i>	
★ VEGETABLE SAGU	235
<i>Karnataka style vegetables in a coconut based creamy cutie with a beautiful blend of flavors and spices.</i>	
★ VEGETABLE KURMA SOUTH STYLE	250
<i>A stew of assorted veggies simmered in a thick coconut based gravy.</i>	
★ VEG HYDERABADI	250
<i>Garden vegetables in Creamy rich coriander-coconut sauce.</i>	
VEG ISHTEW	260
<i>Lightly spiced, delicate and aromatic stew with mixed vegetables, from Kerala.</i>	
POTATO SAUNG	220
<i>A popular Kankani potato dish with a spicy kick of chillies, tamarink and onions</i>	
★ CHANE GASHI SB STYLE	235
<i>Saraswat Brahmin curry, made using chickpeas, fresh ground spices and coconut.</i>	

PARUPPU (DALS /RASAM /KADHI)

★ MADRAS RASAM	135
<i>A spicy Tamil rasam</i>	
★ UDUPI SAMBHAR	135
<i>Sambhar of Udupi temple-made of lentils, stone-ground spices and vegetables.</i>	
PALAKURA PAPPU	135
<i>A wholesome Andhra spinach and dal curry made using fresh palak nad toor dal.</i>	
CARROT-BEANS PULI KOOTU	140
<i>A stew likh semi dry gravy of coconut lentils and vegetables</i>	
★ MOR KULAMBU (SOUTH INDIAN KADHI)	160
<i>A tangy and spicy traditional south Indian curd curry</i>	



HANNA

★ TEMPLE PULIYODHARAI	190
<i>Tempered rice preparation with distinct tamarind flavor offered as prasadam in south temples.</i>	
★ BISI BELE HULIANA	220
<i>A traditional Karnataka rice preparation combined with lentils, vegetables and spices.</i>	
VEG MALABAR BIRYANI	220
<i>A biryani made with wholesome veggies, coconut milk, spices, cashews and raisins.</i>	
★ LEMON RICE	200
<i>Lemon flavored rice, fragrant with tempering of curry leaves</i>	
★ THAYIR SADAM (CURD RICE)	220
<i>Flavoured curd rice, a famous delicacy of Tamil Nadu</i>	
★ KOTHAMALLI SADAM	190
<i>Aromatic spiced Coriander rice made with fresh coriander, spices and veggies.</i>	
★ THENGAI SADAM	190
<i>Flavorful coconut rice made with freshly grated coconut and spices.</i>	
★ BROWN RICE	150

SANYOJANE (Combos)

★ VEG KURMA -PURI	245
NEER DOSA - MUSHROOM GHEE ROAST	280
IDIYAPPAM- ISHTEW	220
MALABAR PAROTTA- PANEER SUKKHA	290
★ KARNATAKA SET DOSE- VEG SAGU	210
SOYA GASSI - MALBAR PARATHA	220
★ MALABAR PAROTTA - AVIAL	245
PURI BHAJI	170

SALADAKUL (Salads)

★ GARDEN SALAD	105
<i>Garden vegetables dressed with coriander and flavored with lemon juice</i>	
★ SAUTEKAYI KOSAMBARI	85
<i>Pineapple and cabbage salad, spiced with freshly ground pepper and lime juice.</i>	
BEETROOT PACHADI	90
<i>Beetroot raita tempered with curry leaves and spices.</i>	
★ ELEKOSU ANANAS SALAD	100
<i>Pineapple and cabbage salad, spiced with freshly ground pepper and lime juice</i>	



OTTUGE (Accompaniments)

★ APPALLAMS/ FRIED/ROASTED PAPAD	50
★ MASALA PAPAD	60
★ SANDIGE	
<i>Sundried mini fries ideal accompaniments with meals</i>	50

BATTAL (THALI) (11.00 am to 3.30 pm)

SANNA BATTAL	220
<i>Sambhar+Dry Veg + Gravy Veg+Puri 4 or Roti 2+Steamed Rice+Sweet + Curds.</i>	
★ STAVIK BATTAL	240
<i>Sambhar+Rasam+Dry Veg + Gravy Veg+Gravy+Puri 4 or Roti 2 + Flavoured Sadam + Sweet + Curds</i>	
MAHARAYA BATTAL (UNLIMITED)	400
<i>Welcome drink+Starter 2 +2 Dry Veg.+2 Gravy Veg+Puri or Roti +Flavoured Sadam+ Rasam+Sambhar+Raita Salad+Sweet+Curds.</i>	

SOUPS

(11.00 am to 4.00 pm - 7.00 pm to 12.30 am)

CREAM OF MUSHROOM	145
CREAM OF TOMATO	135
CREAM OF VEG.	135
PALAK SOUP	135
MULLUGATWANNEY SOUP	135
VEG SHORBA	135
<i>A healthy soup using combination of garden vegetables</i>	

STARTERS

HARA BHARA KABAB	280
CORN CHEESE BALLS	290
MASALA SABUDANA CHEESE BALLS	300
PANEER SEEKH KABAB	305
VEG. SEEKH KABAB	290
MALAI PANEER TIKKA	305
PANEER HARYALI TIKKA	305
PANEER TIKKA	305
PANEER RESHMI KABAB	305
MUSHROOM TIKKA	280

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★ DAKSHIN PANEER TIKKA	325
<i>Chargrilled chunky paneer cubes marinated in south spices.</i>	
TANDOORI SHASLIK	325
<i>Cool fired babycorn, couliflowers, capsicum, paneer, marinated in spice infused yoghurt.</i>	
★ TANDOORI BABY CORN	290
TANDOORI CHEESY MUSHROOMS	290

MAIN COURSE

KRISHNA SPL VEG	290
VEG KOLHAPURI / MIX VEG	270
VEG MOGHLAI / HYDERABADI	270
VEG KADAI / JAIPURI	270
VEG HANDI / JALFREZIE	270
BHINDI MASALA	260
BHINDI FRY	270
BAINGAN MASALA / BAINGAN BHARTHA	205
BOILED VEG.	205
KARELA FRY / KARELA MASALA	205
GOBI MUTTER MASALA	260
ALU GOBI / ALU METHI	260
ALU JEERA / PALAK/SIMLA	210
GREEN PEAS / CORN PALAK	255
VEG AFGHANI / VEG DIWANI HANDI	290
GREEN PEAS MASALA	270
HARA BHARA KABAB MASALA	285
DUM ALU PUNJABI / KASHMIRI	280
KAJU MASALA / MUTTER	290
METHI MALAI MUTTER	280
PANEER CHANA	270
PANEER KORMA	310
PANEER SHAHI	310
PANEER MASALA	290
PANEER KOFTA	315
PANEER HANDI	305
PANEER BUTTER MASALA	300
PANEER PALAK / KOLHAPURI	295
PANEER KADAI / MUTTER	300
PANEER MUSHROOM MASALA	325
PANEER METHI	270
PANEER TIKKA MASALA	315
PANEER KAJU	315
MUSHROOM MASALA	270

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MUSHROOM MUTTER	280
MUSHROOM TIKKA MASALA	290
MUSHROOM BABYCORN MASALA	290
MUSHROOM KADAI	290
BABYCORN MASALA	280
MALAI KOFTA	300
CHEESE KOFTA	315
VEG KOFTA	270
DAL MAKHANI	220
DAL FRY	180
DAL TADKA	180

GODHI KA (Indian Breads)

★ MALABAR PAROTTA	55
<i>Crisp and flaky layered tawa griddled south Indian parotta</i>	
★ AKKI ROTI	80
<i>2 Karnataka style flat bread made with rice flour</i>	
RAGI ROTI	80
<i>2 Karnataka style flat bread made with millet flour.</i>	
PURIS	80
ROTI	45
BUTTER ROTI	55
PARATHA	65
BUTTER PARATHA	75
ALOO PARATHA	130
KULCHA	65
BUTTER KULCHA	75
NAAN	65
BUTTER NAAN	75
CHEESE NAAN	190
PANEER NAAN	190
CHEESE GARLIC NAAN	190
GARLIC NAAN	95
GARLIC PARATHA	95
GOBI PARATHA	110
KASHMIRI NAAN	195
METHI PARATHA	95
MASALA KULCHA	125
AJWANI PARATHA	95
PANEER PARATHA	190
PUDINA PARATHA	95

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BIRYANI & RICE

CHEESE BIRYANI	300
KRISHNA SPL. BIRYANI	300
HYDERABADI BIRYANI	240
PANEER BIRYANI	295
VEG. BIRYANI	250
KAJU PULAV	280
KASHMIRI PULAV	300
GREEN PEAS PULAV	210
PANEER PULAV	290
VEG. PULAV	220
PALAK RICE	210
JEERA RICE	195
STEAM RICE / BROWN RICE	170
HANDI BIRYANI	250
DAL KHICHDI	210

SOUPS

SWEET CORN VEG. SOUP	140
HOT & SOUR SOUP	140
MANCHOW SOUP	140
THAI SOUP (RED / YELLOW / GREEN)	200
WANTON SOUP	145
NOODLES SOUP	140
VEG. CLEAR SOUP	130
KRISHNA SPL. SOUP	150

STARTERS

PANEER SPRING ROLL	285
MUSHROOM SPRING ROLL	235
VEG. SPRING ROLL	220
WANTON FRY	220
VEG. LOLLYPOP	220
VEG. CHINESE BHEL	210
PALAK CHEESE ROLL	270

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SCHEZWAN FINGER 225

MAIN COURSE

VEG. MANCHURIAN 215

PANEER MANCHURIAN 295

BABYCORN MANCHURIAN 275

MUSHROOM MANCHURIAN 275

GOBI MANCHURIAN 220

MUSH BABYCORN MANCHURIAN 295

PANEER MUSH BABYCORN MANCHURIAN 295

BABYCORN CHILLY 275

VEG. FINGER 220

VEG. GARLIC 220

VEG. SCHEZWAN 220

PANEER SCHEZWAN 305

MUSHROOM SCHEZWAN 275

PANEER CHILLY 305

MUSHROOM CHILLY 265

VEG. HONGKONG 225

GOBI HONGKONG 225

SWEET & SOUR VEG. 230

VEG. CHOW CHOW 225

VEG. 65 270

PANEER 65 305

MUSHROOM 65 285

VEG. CRISPY 240

CRISPY PANEER 300

VEG. HUNAN DRY 280

DELIGHT VEG. 290

PANEER HUNAN DRY 320

PANEER BLACK BEAN SAUCE 320

VEG. BLACK BEAN SAUCE 250

VEG. SALT & PEPPER 240

PANEER SALT & PEPPER 320

THAI DISHES

VEG. THAI CURRY (RED / YELLOW) 300

VEG. THAI FRIED RICE 310

VEG. THAI NOODLES 310



RICE & NOODLES

PANEER FRIED RICE	275
PEKING RICE	245
VEG. FRIED RICE	220
VEG. SCHEZWAN FRIED RICE	230
MUSHROOM FRIED RICE	235
VEG. STEWED RICE	220
TRIPLE SCHEZWAN FRIED RICE	285
SINGAPORE FRIED RICE	235
HONGKONG FRIED RICE	235
HAKKA NOODLE	220
VEG. SINGAPORE NOODLE	230
VEG. MANCHOW NOODLE	285
VEG. SCHEZWAN NOODLE	230
VEG. CHOWMEIN	210
VEG. AMERICAN CHOPSUEY	220
VEG. CHINESE CHOPSUEY	215
PEKING NOODLE	250
SCHEZWAN SAUCE	70

FALOODA

KESAR FALOODA	210
ROYAL FALOODA	195
KULFI FALOODA	210
SPL. DRY FRUIT FALOODA	230

FRUITS / JELLY

JELLY	145
FRUIT JELLY	165
JELLY WITH ICE CREAM	190
SEASONAL FRUIT (Mango, Lichi, Strawberry)	190
SEASONAL FRUIT WITH ICE CREAM	200
FRUIT SALAD	160
FRUIT SALAD WITH ICE CREAM	205
FRUIT SALAD WITH CREAM	235
FRUIT SALAD WITH ICE CREAM & JELLY	205
FRUIT PUNCH	155



ICE CREAM MILK SHAKE

VANILA MILK SHAKE	190
STRAWBERRY MILK SHAKE	190
COLD COFFEE	190
MASALA MILK	190
CHOCOLATE MILK SHAKE	190
VANILA WITH HOT CHOCOLATE	225
SIZZLING BROWNIE WITH ICE CREAM	265
ROSE MILK SHAKE	185

All Shakes with Malai Ice Cream will be charged Rs. 30/- Extra

MILK SHAKE (FRESH)

CHIKOO MILK SHAKE	185
BANANA MILK SHAKE	185
DRY FRUIT MILK SHAKE	255
APPLE MILK SHAKE	185
BADAM PISTA MILK SHAKE	255
PISTA MILK SHAKE	245
ANJEER MILK SHAKE	245
LEECHI MILK SHAKE	SEASONAL
MANGO MILK SHAKE	SEASONAL
SITAPAL MILK SHAKE	SEASONAL
STRAWBERRY MILK SHAKE	SEASONAL
PINEAPPLE MILK SHAKE	185
AVACADO MILK SHAKE	240
AVACADO SMOOTHIE MILK SHAKE	240
RAGI MILK SHAKE	170
SIZZLING BROWNIE WITH ICE CREAM	270
COLD MASALA MILK	180



SUNDAES

GADBAD	260
CHOCOLATE BLAST	260
HONEYMOON SUNDAE	260

PANANKAL (Beverage)

BOTTLED WATER	50
BUTTER MILK	100
FRESH LIME SODA WATER	95
LASSI SWEET / SALT	120
SOFT DRINK	70
CHIKMAGALUR FILTER COFFEE	85
MASALA TEA	85
GREEN TEA	85
FRESH TENDER COCONUT WATER	100

COLD PRESSED JUICES

ORANGE JUICE / SWEET LIME JUICE / COCKTAILS JUICE	170
WATER MELON JUICE / PINEAPPLE JUICE / GRAPE JUICE	150
PASSION FRUIT WATERMELON	220
AVOCADO JUICE	210
PASSION FRUIT JUICE	200
PASSION FRUITS COOLER	200
SUGARCANE JUICE	110

Freshly crushed sugarcane juice with ginger and lime.



BHOJANANIKI (DESSERTS)

HYDERABADI PHIRNI 175

A delectable and fragrant milk and rice based dessert enjoyed by the Nawabs.

ELANEER PAYASAM 175

A tamilian sweet pudding made of tender coconut.

MOONGDAL PAYASAM 175

A thick creamy sweet dish made from split green gram, milk and dry fruits.

APPI PAYASAM 175

Festive kheer made with thickened milk, Puri flakes and dry fruits

PINEAPPLE SHEERA 175

Delicious sheera prepared in Desi Ghee combined with tangy pineapple.

KESARI DRY FRUIT SHEERA 200

Soft delicious sheera prepared in Desi Ghee and topped with dry fruits.

COCONUT BARFI 150

Made in Jaggery

RAGI MANNI PUDDINGA 150

TENDER COCONUT CHIA PUDDING 150

ICE CREAMS 100

Ask for our special homemade flavors.

SCOOPS

FRESH FRUITS (SEASONAL)

SITAFAL

STRAWBERRY

MANGO

CHICKOO

LICHEE

ROUND OF YEAR FLAVORS

REAL VANILLA

ROSE ALMOND

BANANA BUTTER SCOTCH

FIG N HONEY

ROASTED ALMOND

PAN

MALAI

CHOCOLATE BROWNIE

VANILLA BROWNIE

RAJBHOG 125



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