

# Sattvik by the Ganges



## SOUPS

<b>Tomato Dhaniya Shorba</b>	<b>170</b>
<b>Cream of Tomato/ Mushroom</b>	<b>190</b>
<b>Veg Clear Soup</b>	<b>170</b>
<b>Veg Hot &amp; Sour Soup</b>	<b>170</b>
<b>Sweet Corn Soup</b>	<b>170</b>
<b>Veg Manchow Soup</b>	<b>170</b>
<b>Minestrone Soup</b>	<b>170</b>

## APPETIZERS

<b>Hara Bhara Kebab</b>	<b>220</b>	Blanched and minced vegetable flavored with spices and deep fried
<b>Veg Seekh Kebab</b>	<b>220</b>	Marinated Minced vegetable skewered and cooked in clay oven
<b>Mushroom Tikka</b>	<b>240</b>	Whole mushroom marinated with Indian spices, curd, mustard sauce seasoned, skewered and cooked in clay oven
<b>Paneer Tikka</b>	<b>260</b>	Cubes of fresh cottage marinated with bell pepper, onion, tomato and cooked in tandoor
<b>Paneer Malai Tikka</b>	<b>260</b>	Cubes of cottage cheese marinated in cream and Indian spices and cooked in clay oven
<b>Devnadi Special Masala Fries</b>	<b>150</b>	Marinated in tasty, tangy masala deep fried potato fingers
<b>Choice of Pakora</b>	<b>200</b>	Vegetable coated with gram flower with seasoning and deep fried
<b>Potato Nuggets</b>	<b>190</b>	Mashed potato dumplings flavored with spices coated with bread crumbs and deep fried



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## MAIN COURSE

**Mushroom Masala** 270

Mushroom cooked with Indian tomato base gravy

**Matar Mushroom** 270

A traditional Indian combination of green peas and mushroom flavored with Indian spices cooked in tomato and onion gravy.

**Palak Mushroom** 270

Spinach and mushroom cooked and tempered with fine chopped garlic

**Paneer Makhani** 290

Diced cottage cheese cooked with butter and cream base gravy

**Shahi Paneer** 290

Sliced cottage cheese cooked with delicious tomato and cream base gravy

**Kadhai Paneer** 290

Cottage cheese with diced capsicum, onion tempered with whole Indian spices and tomato base gravy.

**Palak Paneer** 290

Boiled and pasted spinach cooked with cottage cheese, tempered with garlic

**Malai Kofta** 290

Cheese dumpling cooked in cashew and tomato base gravy

**Aloo Jeera** 190

Diced Boiled potato tempered with cumin seeds

**Aloo Gobhi** 190

Traditional Indian combination of potato and cauliflower

**Mixed Vegetable** 210

Small deiced assortment of vegetables blanched and cooked with onion, tomato and cashew base gravy.





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## MAIN COURSE

<b>Dal Makhani</b>	<b>280</b>
Indian vegetarian dish that has black Urad beans simmered in creamy gravy sautéed with tomatoes-onions and mild spices	
<b>Dal Tadka (Yellow)</b>	<b>230</b>
Yellow lentils cooked and tempered with cumin seeds and whole red chilly garnished with chopped coriander leaves and roghan	
<b>Dal Panchmail</b>	<b>280</b>
Combination of five pulses tempered with asafoetida and cumin seeds	
<b>Devnadi Special Veg</b>	<b>310</b>
Stuffed green pepper, tomato and potato stuffed with cottage cheese and cooked in a delicious semi gravy	

## RICE & BREADS

<b>Steamed Rice</b>	<b>160</b>
<b>Vegetable Biryani</b>	<b>280</b>
<b>Jeera Rice</b>	<b>200</b>
<b>Tawa Roti</b>	<b>40</b>
<b>Tandoori Roti</b>	<b>50</b>
<b>Naan (Plain/ Butter/ Garlic)</b>	<b>70</b>
<b>Lachha Parantha</b>	<b>60</b>

## SALADS

<b>Garden Green Salad</b>	<b>95</b>
<b>Tossed Salad</b>	<b>120</b>
<b>Kimchi Salad</b>	<b>110</b>
<b>Pasta Salad</b>	<b>170</b>
<b>Sprouted Salad</b>	<b>140</b>
<b>Kuchumbar Salad</b>	<b>140</b>



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## CONTINENTAL & CHINESE

<b>Penne Paste (Red/White Sauce)</b>	<b>220</b>
<b>Sauteed Vegetable with herb &amp; butter rice</b>	<b>280</b>
<b>Baked Vegetables</b>	<b>280</b>
<b>Vegetable Manchurian (Dry &amp; Gravy)</b>	<b>220</b>
<b>Chilly Paneer (Cottage Cheese Dry &amp; Gravy)</b>	<b>280</b>
<b>Chilly Mushroom</b>	<b>280</b>
<b>Vegetables in Hot Garlic Sauce</b>	<b>220</b>
<b>Pan Fried Noodles</b>	<b>220</b>
<b>Hakka Noodles</b>	<b>220</b>
<b>Veg Fried Rice</b>	<b>220</b>
<b>Veg Schezwan Rice</b>	<b>220</b>

## SOUTHERN TREAT

<b>Masala Dosa</b>	<b>180</b>
Thin rice pan cake stuffed with potato masala served with sambhar and coconut chutney	
<b>Plain Dosa</b>	<b>150</b>
Thin rice pancake served with sambhar and coconut chutney	
<b>Idli</b>	<b>140</b>
Savory rice dumpling served with sambhar and chutney	
<b>Uttapam</b>	<b>150</b>
A thin rice pancake topped with onion/tomato or mixed vegetables served chutney	

## DESSERTS

<b>Gulab Jamun/ Rasgulla</b>	<b>110</b>
<b>Rice Kheer</b>	<b>170</b>
<b>Ice-Cream</b>	<b>110</b>
<b>Ras Malai</b>	<b>120</b>
<b>Fresh Cut Fruits</b>	<b>150</b>



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## BEVERAGES HOT & COLD

<b>Tea (Masala, Green, Ginger, Lemon Black)</b>	<b>80</b>
<b>Coffee (Milk &amp; Black)</b>	<b>90</b>
<b>Hot chocolate</b>	<b>120</b>
<b>Bournvita Milk</b>	<b>120</b>
<b>Haldi Milk</b>	<b>120</b>
<b>Cold Coffee</b>	<b>120</b>
<b>Lemon Ice Tea</b>	<b>90</b>
<b>Shakes (Vanilla,chocolate,banana)</b>	<b>120</b>
<b>Lassie (Sweet,salted,mix)</b>	<b>90</b>
<b>Lime Soda/Water(Sweet,Salted)</b>	<b>90</b>
<b>Canned Juices</b>	<b>110</b>
<b>Mineral Water 1Ltr.</b>	<b>60</b>
<b>Butter Milk</b>	<b>80</b>

NOTE : 30 mins is the minimum preparation time as all the meals are freshly prepared at Devnadi thus we request you to be patient.

The breakfast time is 07:30 am to 10:00 am. Any meals will be chargeable later.

The restaurant timings are 07:30 am to 10:30 pm. Kindly place your order in time to enjoy hearty meals at Sattvik by Devnadi.

