



# ALL IN 1

By FUNSHALLA

# PURE JAIN

## **JAINISM = AHIMSA PARMO DHARMA**

*The biggest motto of Jainism is to strictly prohibiting any kind of violence through our words, action, thought's and food habits. It is believed that there are 5 type of living organism, a household is forbidden to kill or destroy intentionally all, except the lowest life (1 sense living organism, such as vegetables herbs, cereals, etc.)*

*As per Jainism the vegetables that grow beneath the ground are strictly prohibited. It is difficult for Jain community people to find a pure Jain restaurant around the globe and to adhere with their religious value. Hence many Jains avoid to eat outside or avoid restaurant on their big religious day (TITHI).*

*Further Jain food is bifurcated in 4 more categories...*

*1) Asanam (anna) - This comprises the grains which are vital for our body. Wheat, millets, jowar etc.*

*2) Paanam (water) - This includes all sorts of liquid items that we drink, like Water, juices, milk, etc.*

*3) Khaiman (khaadim) - These includes fruits and vegetables which are not really necessary for the body but have some health benefits (body can sustain without them)*

*4) Saaiman (swaadim) - These consist of food items that are only eaten for taste Eg. - Saffron, cardamom, mukhwas, etc.*

*5) What is **Maha Vigai (Vegan)***

*णव विगईओ पण्णत्ताओ, तं जहा - खीरं, दधिं, णवणीयं, सप्पिं, तेलं, गुलो, महुं, मज्जं, मंसं ।*

*According to Sthanang Sutra 9, Vigais are of 9 kinds -*

*Milk, curd, butter, ghee, oil, jaggery, honey, wine (alcohol) and meat.*

*On TITHI day (5 days in a month) Jains eat only things which is necessary to sustain.*

### Benefits Of Jain Food Habits :

*Healthy Eating Habits - Jain believe in eating food which is inevitable for survival, this makes them healthier than others.*

*Non Violence Is Supreme Religious - underground vegetable have living organisms which is not visible to naked eyes*

*Ayurveda Benefits - Ayurveda always believe in balance between kind of food u eat and is defined as Rajas, Tamas and Satvik. JAIN DIET IS A SATVIK DIET.*

*Avoid Leftover Food - leftover foods contains bacteria and yeast.*

**WE NOW SERVE SATVIK AND VEGAN FOOD.**

**WE USE BOILING WATER WITH THREE BOILING POINT.**

## **JAIN FOOD IS THE PUREST FORM OF SATVIK AND VEGAN FOOD**

## **WE EAT JAIN , WE TREAT JAIN**

*We Promote, Support And Appreciate Chauvihar - SPECIAL 15% Discount.*

*We Promote, Support And Appreciate - (Thali Dhoi Ne Pivo)*



**DO'S**






















1. We serve Boil water with 3 Boiling Points Used 7 Hours.
2. We Use Boiled Water for Cooking.
3. We Use Multigrain Yeast free Breads Made and Used Same Day.
4. We Use All Our Flour For Max 7 to 14 days.
5. We Use Cooked Curd For Food.
6. We have white sauce without cheese for Mexican and Italian Cuisine.
7. We Provide Multiple Food Items Following Tithi Guidelines.
8. Good Part Of Our Menu Can Be Consumed In Vegan Diet.


































**DONT'S**

1. We Don't Use Butter.
2. We Don't Use Honey.
3. We Don't Use Aji -No - Moto.
4. We Don't Use Spinach.
5. We Do Not Preserve Overnight Cooked Food Or Gravies.
6. We Do Not Use Processed Sugar.
7. We Do Not Use Processed Salt.
8. We Do Not Use Refined Oil.
9. Outside Eatables And Beverages Are Not Allowed.














OUR BESTSELLERS

Gujrati Farsan Platter 	400	Burmese Khow Suey   	600
Mumbai Cha Vada Pav (2 Pcs)  	250	Falafal Platter   	700
Ghewar Chaat  	300	Vietnamese Rice Paper Roll  	450
Rasgulla Chaat  	300	Grill Pesto Panini 	350
Pad Thai Noodles 	450	Chimichanga 	450
Spicy Tempura Maki Roll  	500	Butterfly Blue Pea Noodles 	500

GUJARATI

Gujrati Farsan Platter 	400	Kathiyawadi Wagarelo Rotla 	350
Gujrat Ni Paanki (2 Pcs) 	300	Sev Tamatar + Bajra Rotla  	450
Gujrati Handvo (Plain,Vegetable)  	300	Mix Kathiyawadi + Rotla  	450
Khichu (Chokha,Bajra,Millet Flour)   	250	Cholle + Kulcha   	450
Kutch Ni Dabeli  	250	Gujarati Dal Dhokli   	350
Surti Sev Khamni   	250	Khichdi (Dal Khichdi ,Masala Khichdi)   	350
Bajra Dhebra  	350	Steam Rice + Dal or Kadhi   	350

chaat

Ghewar Chaat  	300	Pani Puri   	200
Rasgulla Chaat  	300	Sev Puri / Bhel   	200
Khasta Kachori 	250	Dahi Puri / Dahi Papdi Chaat  	200

RAJASTHANI

Dal Bati + Churma  	450
Ker sangri + Chappati   	550
Gatte Ke Sabji + Masala Roti   	450
Panchmel Kathol Khichdi   	350

MAHARASHTRIAN

Kothimbir Wadi 	200
Mumbai Cha Vada Pav (2 Pcs)  	250
Nasik Cha Misal  	300
Puri Bhaji Shrikhand  	450

SOUTH INDIAN

Sada Dosa (3 pc)  	300
Masala Dosa (2 pc)  	300
Plain / Tomato Uttapam  	300
Appam (6 pc)  	300

KUCH MITHAS (INDIAN DESSERT)

Lachko Mohanthal	300
Ghewar Rabdi	400
Gujrati Puran Poli	300
Kulfi (Flavours Available)	300
Rabdi Kulfi	400

BEVERAGE

Chaas	150
Lassi	200
Thandai	300
Goti Soda	200
Cold Coco	300

ACCOMPANIMENTS

Papad Platter (Assorted Papads)	400
Roasted Papad / Masala Papad	100
Mix Millet Rotla / Chappati	80
Steam Rice / Jeera Rice	200
Dal Tadka / Dal Fry / Gujarati Dal / Kadhi	200

 Vegan

 Can be made vegan

 Gluten free
























 Tithi Preparation

## SUPP

## LEBANESE

**MEXICAN**

## AMERICAN

Loaded Nachos (OC)	 	500	Cheese Corn Balls (C)		400
Banana Fries	 	300	Sichuan Marbles (C)		450
Quesadilla	 	400	Chilli Cheese Toast (C)		300
Chimichanga (OC)	  	450	Grill Pesto Panini	 	350
Enchiladas (OC)	  	500	Vegetable Panini	 	300
Buddha Bowl	 	550	Burger	 	400

## ITALIAN

Penne Pasta(OC) 🧀	500	Margherita Pizza 🚫🥗	500
(Arrabiata, Alfredo, Pesto, Mama Rosa)		Paneer Pizza (without Cheese) 🌱 🚫🥗	600
Spaghetti (OC) 🧀	500	Vegetable Pizza (with Cheese) 🚫🥗	600
(Tomato Basil, Agli Oglio, Creamy, Pesto)		Sev Puri Pizza (OC) 🌱 🚫🥗	700
Lasagna 🧀	500		
Ravioli in Tomato Basil Sauce	500		

## ORIENTAL

## TIBETAN

## VIETNAMESE

## BURMESE / THAI



## Vegan



Can be made vegan



## With Cheese



Can be made without cheese









## Tithi Preparation







SUSHI

JAPANESE

Edamami Cream Cheese Roll 	500	Gyoza 	450
Califonia Maki Roll 	500	Blue Fried Rice With Japnese Yellow Curry 	600
Spicy Tempura Maki Roll 	500	Butterfly Pea Blue Noodles 	500
Cottage Cheese Tempura Roll	500	Japnese Sushi Bowl 	600

SIZZLERS



Oriental Sizzler 	750	Mexican Sizzler 	750	Spicy Devil Sizzler 	800
(Combination Rice Noodles served with veggies, paneer chilly gravy topped with steam momos and crispy fried Noodles)		(Mexican Rice served with veggies, Mexican sauce, beans topped with Patty and tortilla chips)		(Combination Rice Noodles served with veggies, spicy sauce topped with Schezwan Paneer and fried noodles.)	
Japanese Sizzler 	800	Thai Sizzler	800		
(Combination Blue PeaRice and Noodles served with veggies, Japanese Curry topped with gyoza and Crispy chips)		(Thai Herb rice served with veggies, Thai curry topped with Satay paneer and Crispy Thai chips)			

 Vegan       Can be made vegan       Cheese

WE CATER

WE HOST

CONNECT US ON

- Corporate Parties
  - House Parties
  - Small Celebration
  - Bulk Delivery Orders
  - Travel Meal Box
- Birthday Parties
  - Get Together
  - Festive Event
  - Small Celebration
  - kitty Parties
-  9004894358  
 02231911532

KAL MARIYADA CHART

WE FOLLOW	TIME/DATE	WE FOLLOW	TIME/DATE
In House Sauce's & Dip's	3 Day's	Cut Vegetables	Same Day
In House Bread's	Same Day	Any Gravy	Same Day
Sweet's	7 Day's	Dry Fruits	Katri Badam
Puri's, Farsan & Nachos	7 Day's		



All In 1 Pure Jain Restaurant

Opera House, SVP Road, Near Tiwari Sweets Mumbai -400004