



Radhamangal Colors Inn



QUENCHERS :

Package Drinking Water (1000 ml.)

Natural Mineral Water / Alkaline Water

Aerated Drinks (Softdrink) in Glass

Aerated Water (Soda)

Aerated Drinks (Softdrink) in Canned

Fresh Lime Soda (Sweet / Salt / Mixed)

Fresh Juice in Glass (Sweet Lime/Orange/Watermelon/Pineapple)

Iced Tea (Lemon / Peach)

Canned Juice (Choice of Flavors) in Glass

Energy Drink in Canned / Bottle



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HOT BEVERAGES :

Tea (Regular / Black / Green / Lemon)

Coffee (Regular / Black)

Hot Milk / Bournvita (Glass)

Hot Chocolate Milk



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CHAAS & LASSI – TRADITIONAL :

Choice of Chaas (Plain / Masala / Jeera)

Choice of Lassi (Sweet / Salt / Mixed)

49

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REFRESHING BEVERAGES :

Tangerine Mojito / Pina Colada / Deep Blue Sea

Melon Brain Freeze (Seasonal)

Choice of Frozen (Mango / Strawberry / Pineapple / Kiwi)

Choice of Blossom (Orange / Muskmelon / Watermelon)

Cold Coffee with Ice Cream & (Crushed Chocolate / Oreo / Kit-kat)

Anjeer Banana Shake

Dry Fruit Shake



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BREADS SECTION – CONTINENTAL :

Bread Butter / Toast / Jam (Breads with Preserve)

Veg Classic Sandwich

(Stuffed with Cucumber, Tomato, Potato, Onion & Beet Root)

Veg Grilled Sandwich

(Stuffed with Classic Slice of Veg Grilled Sandwich)

Double Decker Sandwich

(One Side Veggies Slice One Side Stuff Cottage Cheese Pettis
Served with Mayo Green Sauce)

Cheese Grilled Sandwich

(Cheese, Pepper and Dry Herbs Marinated with Yellow Sauce,
Grilled & Served With Mayo Sauce)

The American Grilled Sandwich

(American Corn & Capsicum Dressing with Mayonnaise Sauce
& Serve with Green Mint Sauce)

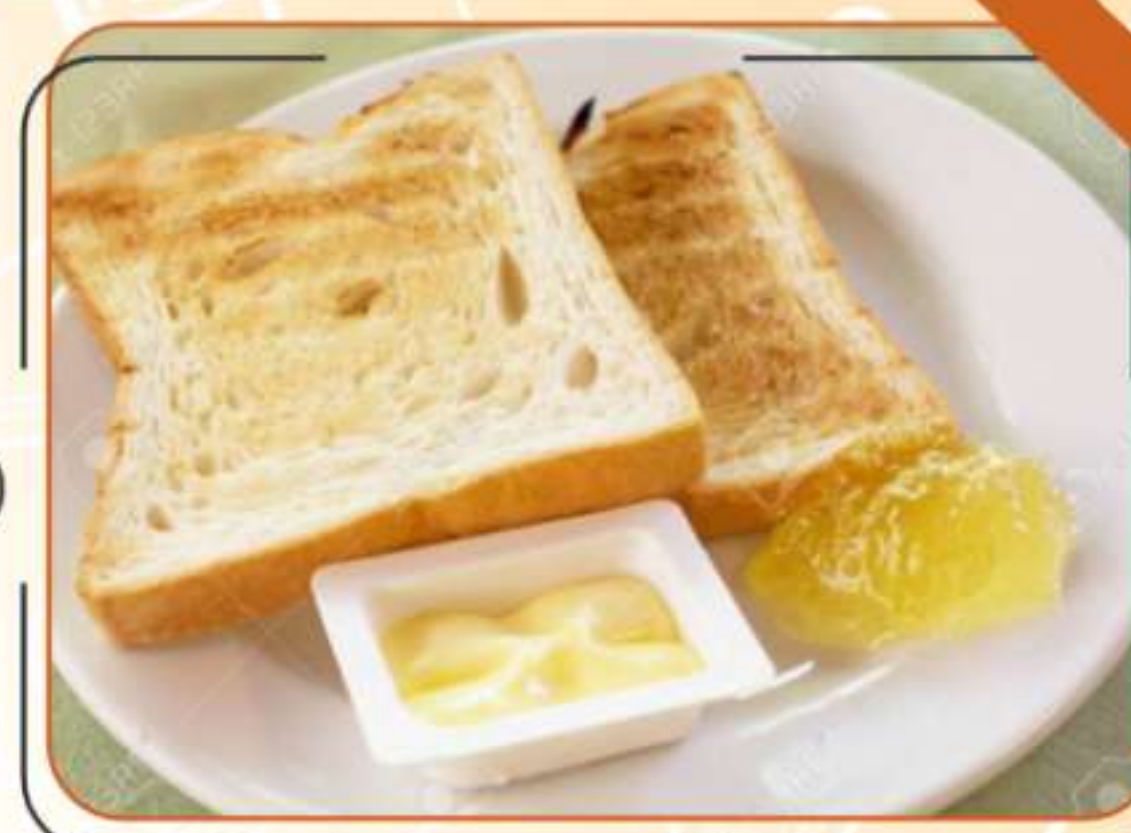
The King Veg Burger

(Stuffed Sliced Veggies and Served In Club Style)

The King Paneer Burger

(Stuffed With Slice of Indian Cottage Cheese and Veggies, Served With Cocktail Sauce)

Extra Cheese for Topping



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ASSORTED SALAD – HOUSE SPECIAL:

Garden Fresh Salad / Kachumber Salad

Russian Salad / Greek Salad

Mexican Red Beans Tortilla Salad

Sticky Pepper Salad

Fresh Fruit Salad (Watermelon / Pineapple / Muskmelon)



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SOUP – ORIENTAL:

Choice of Soup (Clear Soup / Manchow / Hot-N-Sour / Sweet Corn)

Burnt Garlic Spinach Soup

Veg Burnt Garlic Soup

Malaysian Soup / The Royal Soup

Cottage Cubes Lemon Coriander Soup

Talumein Soup



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SOUP – CONTINENTAL:

Cream of Tomato Soup

Cream of Mushroom Soup

Minestrone Soup

Broccoli Almond Soup

German Potage Soup

Vegetable 14 Soup

Tom-Yum Soup

French Onion Soup



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PAPADUM:

Roasted / Fry Papad

Masala Papad

Poori Masala Papad

Loaded Masala Papad

Papad Churi



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CHOICE OF CURD ITEMS:

Dahi Pyala

Choice of Raita (Mix Veg / Boondi / Burani)

Pineapple Raita

Mix Fruit Raita



69

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PASTA CITY – ITALIAN FUSION:

Choice of Pasta with Choice of Sauce

(Choice Of Red Sauce / White Sauce / Pink Sauce / Pesto Sauce)

White Sauce Fusilli Pasta

(Fusilli Pasta, Exotic Veggies Cooked With Alfredo Sauce)

Stuffed Ravioli Pasta

(Stuffed With Spinach And Cheese Cooked Choice Of Sauce (Red / White)

Veg Pesto Lasagna

(Lasagna Baked with Basil Pesto Sauce)



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APPETIZER – CONTINENTAL:

FrenchFries (Serve With Ketchup) 119

FrenchFries with Peri-Peri Sauce (Topping with Peri-Peri Sauce) 139

FrenchFries with Cream Sauce / Mayo / Cheese / Mexican (Serve With Sauce...) 149

Garlic Breads with Dip Sauce (6PCS) 149
(Baked Garlic Bread with Sauce Dip)

Cheese Chilly Toast (8PCS) 189
(Cheese Chill Flakes Parsley on Toast Bread)

Jalapeno Poppers (8PCS) 229
(Fresh Jalapeno, Mozzarella Cheese, Marinated with Cornflower, Herbs with Crumbs & Deep Fry)

Corn Cheese Ball (8 Pcs) 229
(American Corn, Processed Cheese, Mozzarella Cheese, Dry Herbs)

Nachos with Mexican Beans Salsa 229
(Served With Mexican Bean and Salsa)

Nachos with Cream Sauce 239
(Mexican Tortillas Served With Cream Sauce)

Mexican Tacos (8PCS) 239
(Mexican Crispy Corn tacos Served with Salsa and Topped with Sour Cream)

Saute Corn with Assorted Veg & Pepper 279
(American Corn Tossed in Butter with Assorted Veg)

Cheese Cherry Pineapple Cocktail (8 Pcs) 279
(All together On Ice Berg)

Cottage Cheese Peri-Peri (8 Pcs) 279
(Finger Cut Paneer Marinated with Peri-Peri Sauce)

Fried Cashew Nut 329
(Whole Cashew Dip Fry in Oil)

Stuffed Cottage Cheese Nuggets (8 Pcs) 329
(Cottage Cheese Stuffed With Mixed Cheese & Italian Herbs, Served With Cocktail Sauce)

Veg-Au-Gratin 329
(Mix Vegetable Baked With White Creamy Sauce)

Baked Corn Macaroni 329
(Corn Macaroni Baked with Topping Bell Pepper, Corn, Served With White Creamy Sauce)



PIZZA ISLAND – ITALIAN FUSION:

Pizza - A - La - Margarita

(Topping Cheese, Tomato & Basil)

Double Don Cheese Pizza

(Kankas Sauce, 2 Types of Cheese, Exotic Veggies)

Paneer Tikka Pizza

(Topping Tandoori Paneer Tikka)

Spicy Peri-Peri Pizza

(Toppings Onion, Bell Pepper, Tomato, Olive & Jalapeno with Peri-Peri Sauce)

Cottage Cheese B-B-Q Pizza

(Cottage Cheese & Veggies Cooked in Charcoal, Served With BBQ Sauce)

Farm - House Pizza

(Toppings Julian Cut Jalapeno & Exotic Veggies)

Pizza - A - La - Napoli

(Toppings Macroni and Penne Pasta Cooked With Creamy Sauce)

Pizza-Americana

(Bell Pepper Onion Roast Cherry Tomato with Baby Corn Jalapeno Basil Leaf)

WRAP & ROLL:

Veg Spring Roll

(Veggies Roll with Chilly Sauce Serve With Schezwan Sauce)

Veg Dragon Roll

(Stuffing Julian Indian Cottage Cheese & Veggies Served In Sweet Chilly Sauce)

Veg Kebab Wrap Roll

(Mashed Vegetables, Cheese, Stuffed In Breads and Make Roll Served With Mint Sauce)

Paneer Tikka Wrap Roll

(Paneer, Cheese, Onion, Stuffed In Bread & Make Roll, Medium Spicy, Served With Mint Sauce)

Paneer Fajita Roll

(Julian Cottage Cheese, Assorted Bell Pepper Toast with Tomato Garlic Sauce Served In the Sizzler)

Cheese Corn Chilly Roll

(Three Bell Pepper with American Corn Toss with Italian Herbs Served By Tomato Sauce)



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STARTER – ORIENTAL FUSION:

Veg Crispy / Veg Salt & Pepper

(Mix Vegetable Tossed With Red Sweet Sauce / Soya Salt & Pepper)

229

Veg Manchurian Dry / Gravy

(Veg Dumpling Tossed In Soya Chilly Sauce)

229

Lemon Honey Chilly Potato

(Julian Onion, Capsicum, Honey, Finger Potatoes)

229

Crispy Chana Chilly

(Crispy Chana Tossed With Chilly Sauce)

229

Lovely Corn / Corn Salt & Pepper

(Crispy Corn Tossed With Red Sweet Saur Sauce / Soya Salt & Pepper)

249

Mushroom Chilly 🌶️ / Mushroom Salt and Pepper

(Crispy Mushroom Tossed With Soya Chilly Sauce / Salt & Pepper)

299

Paneer Chilly Dry / Gravy 🌶️

(Indian Cottage Cheese Tossed With Soya Chilly Sauce)

329

Paneer Satay

(Indian Cottage Cheese Tossed With Red Peanut Butter Garlic Sauce)

339

Paneer Hakka Style

(Indian Cottage Cheese Tossed With Ginger Garlic Sauce)

339

Jet Paneer Roll

(Indian Cottage Cheese Roll Tossed In Hot Red Garlic Sauce)

339

Paneer Hot Pan 🌶️

(Indian Cottage Cheese Diced, Toasted In Oyster Hot Chili Sauce)

339

Paneer Green Pepper / Lemon Ginger Sauce

(Diced Indian Cottage Cheese Tossed In Classic Spinach Pepper / Lemon Ginger Sauce)

339

Crispy Thai Cottage Cheese

(Cottage Cheese Stuffing & Deep Fry Mixed Indo-China Aroma, Served with Spicy Creamy Sauce)

349

Paneer Skewer in Red Wine Sauce

(Cottage Cheese in Stick & Satey with Red Wine Sauce)

349

Pan Fried Paneer

(Tangy Mustard / Chilly / Honey / Szechwan / Lemon Garlic Butter)

349

Paneer Hunan Style

(Indian Cottage Cheese Tossed With Tomato Soya Sweet Sauce Hunan Style Spicy)

349



THE NOODLES- ORIENTAL FUSION:

Veg Hakka Noodle

(Noodles, Veg Tossed Soya Sauce)

Veg Brunt Garlic Noodles

(Noodle Toasted With Mix Vegetables in Burnt Garlic Sauce)

Veg Shanghai Noodles 🌶️

(Noodles and Mix Vegetables Tossed With Hot Red Sour Sauce)

Veg Singapore Noodles

(Exotic Veggies Tossed With Singapore Yellow Sauce)

Schezwan Spicy Noodles 🌶️

(Mix Veggies with Noodles Tossed In Schezwan Sauce)

Triple Schezwan Noodles 🌶️

(Mix Veggies and Noodles Tossed With Extra Hot Garlic Red Sauce)

Veg Pan Fried Noodles

(Pan Fry Butter Noodles with Butter Garlic Sauce)

Cheese Chilly Garlic Noodles

(Julian Cut Vegetables, Hakka Noodles, Saute With Red Garlic Sauce)

Veg Choupsey Chinese Style

(Chinese Choupsey, Spicy Sauce Packed With Lot of Veg Served In Crispy Fried Noodles)

Veg Choupsey American Style

(Choupsey Served With Sweet, Chilly with Pineapple, Vegetables Served On Crispy Fried Noodles)



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THE RICE - ORIENTAL / CONTINENTAL FUSION:

Veg Fried Rice 219
(Rice & Veggies Tossed In Soya Chilly Sauce)

Veg Brunt Garlic Rice 249
(Rice & Veggies Tossed In Burnt Garlic and Chilly Sauce)

Veg Nasi Goreng Rice 279
(Rice & Veggies Tossed In Brown Chilly Sauce)

Singapore Fried Rice 279
(Rice with Combination Yellow Singaporean Sauce)

Hong Kong Fried Rice 279
(Rice with Combination of Brown Chilly Sauce)

Thai Basil Rice 279
(Rice with Combination of Butter Basil Sauce)

Pot Rice 299
(Rice & Veggies Tossed With Black Bean Sauce, Served In Pot)

Triple Schezwan Fried Rice 299
(Mix Vegetable and Rice Tossed With Extra Hot Garlic Red Sauce)

Paneer Chilly Rice 329
(Combination Indian Cottage Cheese with Rice Tossed In Soya Chilli Sauce)

Mexican Hot Pot Rice 329
(Mexican Rice, Tortilla Wafers, Satey Veg with Sour Cream & Salsa Dip)

Mexican Foil Rice 329
(Mexican Rice, Exotic Veg with Red Pepper Sauce)

Thai Pot Rice 329
(Thai Fried Rice, Exotic Veg with Red Pepper Sauce)



MAIN COURSE - ORIENTAL FUSION:

Assorted Veg in Sauce of Your Choice...

(Hot Garlic, Szechwan, Sweet-N-Sour, Basil, Oyster, Black Bean, Hong Kong.)

229

Veg Thai Green / Red Curry

(Diced Exotic Vegetables, Cooked With Thai Green Sauce / Thai Red Sauce)

249

Mushroom in Sauce of Your Choice...

(Manchurian, Hot Garlic, Szechwan, Sweet-N-Sour, Basil, Oyster, Black Bean, Hong Kong.)

329

Paneer in Sauce of Your Choice...

(Manchurian, Hot Garlic, Szechwan, Sweet-N-Sour, Basil, Oyster, Black Bean, Hong Kong.)

329

The Can Paneer Chilly

(Diamond Cut Paneer Cooked With Lemon, Shamle Sauce)

329

Paneer Thai Green / Red Curry

(Diced Exotic Vegetables, Cooked With Thai Green Sauce / Thai Red Sauce)

329



SIZZLER - ORIENTAL / CONTINENTAL FUSION:

Veg Steak Chinese Sizzler

(Exotic Saute Vegetable, Manchurian, Sauce, Veg Cutlet, Schezwan Finger, Rice, Noodles)

349

Paneer Shashlik Chinese Sizzler

(Cottage Cheese Cooked In Chilli Basil Sauce & Vegetables, Rice Served on Iron Burn Hot Pan)

399

Radhamangal Special Chinese Sizzler

(Veg Patties & Cottage Cheese Patties on Bed of Rice, Served with Noodles on Iron Burn Hot Pan)

399

Cottage Cheese Shashlik Sizzler

(Butter Bell Pepper Rice, Cottage Cheese Shashlik, Veg Patties with French Fries & Mustard Sauce)

399

Mexican Sizzler

(The Mexican Rice, Exotic Veg Patties with French Fries & Sweet n Spicy Salsa Sauce)

399



TANDOOR-E-KEBAB:

Makkai-E-Shan Kebab

(Chopped American Corn, Cheese, Mashed & Cooked in Clay oven)

319

Ratno Se Bhara Seek Kebab

(Boiled Vegetable, Mashed Paneer, Cheese & Bell Pepper
Marinated In Tandoor Medium Spices)

319

Paneer Benarasi Kebab

(Roll Paneer Sliced and Stuffed With Gulabi Seek Kebab &
Spinach Leaves, Benarasi Special Masala)

339

Paneer Kali Mirch Kebab

(Cottage Cheese Marinated With Black Pepper, Yoghurt Sauce
Cooked At Charcoal by Mint Chutney)

339

Veg Cheese Khajwar Kebab

(Boiled Vegetables Stuffed with Cheese, Cashewnut, Marinated with Tandoor Spices & Pan)

339

Cheese Kurkure Kebab

(Mashed Paneer, Cheese and American Corn Marinated With
Tandoor Spices, Medium Spicy, Served With Schezwan Sauce)

359

FROM THE FRYER:

Aloo Mint Nut Kebab

239

Stuffed Hara-Bhara Kebab / Methi Corn Kebab

239

Corn Cheese Kebab

299

Paneer Pakoda / Cheese Pakoda

299

ALL TIME FAVOURITE:

Chana Masala / Bhindi Masala

239

Jeera Aloo / Aloo Gobi Masala / Aloo Methi Masala

239

Aloo Mutter Masala / Sev Tamatar Masala

239

CLASSIC SUBZ BAHAR - INDIAN SECTION:

Mix Vegetable / Veg Jhalfrezi

259

Veg Kolhapuri 🌶️ / Veg Hyderabad 🌶️

259

Veg Sharmili / Veg Chulbuli / Veg Treeveni / Veg Dilkhush

259



TIKKA FLAVOURS:

Mushroom / Paneer Pahadi Tikka

(Mushroom / Paneer Stuffed With Traditional Indian Style Spiced Marinated Cooked In Charcoal Served Mint Chutney)



359

Mushroom Motihari Tikka

(Traditional Stuffing Cooked In Charcoal, Served With Mint Chutney)

359

Sufyani Paneer Tikka

(Diced Paneer Stuffed With Cheese & Mashed Paneer with Yellow Marinated, Medium Spicy)

339

Classic Paneer Tikka / Achari / Pudina

(Diced Paneer Marinated In Mustard Oil and Indian Spices)

339

Lasooni Paneer Tikka

(Diced Paneer Marinated With Fenugreek Herb, Served With Hot Garlic Sauce)

339

Lazeez Reshmi Tikka

(Diced Paneer Marinated With Creamy Yellow Sauce)

359

Paneer Royal Roll Tikka

(Indian Cottage Cheese Lace Make Roll Mixed With Tandoori Spices, Served With Mint Sauce)

359

Banjara Paneer Tikka

(Diced Indian Cottage Cheese with Tandoori Bhuna Masala, Served With Mint Sauce)

359

Paneer Shikari Tikka

(Cottage Cheese with Cheese & Bell Pepper, Beetroot Marinated With Tandoori Masala & Mint Sauce)

359

Paneer Red Rose Tikka

(Creamy Hung Cut Marinated With Tandoor Spices and Rose Syrup)

359

Mehak Malai Paneer Tikka

(Creamy Hung Cut Sweet Marinated With Tandoor Spices)

359

Paneer Cheese Hilltop Tikka

(Paneer Stuffed with Spinach, Cheese, Peanut, Mashed Paneer and Marinated With Green Sauce, Medium Spicy)

399



Red Chilly Veg Kebab Platter

(Two Types of Paneer, One Type of Mushroom, One Type of Seek Kebab, One Type of Baby corn, 2 Type of Salads, 2 Types of Sauces)

799

VEG & PANEER IN TAWA / HANDI / KADHAI:

Veg Tawa Masala 🌶️ / Veg Kadhai / Dewani Handi

289

Paneer Tawa Masala 🌶️ / Paneer Dildaar Handi

319

Kumbh Spicy Tawa Masala 🌶️

319



SIGNATURE VEGETABLE - INDIAN SECTION:

Subz Meloni (Mix Vegetable, Paneer, Spinach Onion Gravy)	299
Subz Peshawari (Mix Vegetable, Paneer, Tomato Gravy, White Gravy)	299
Dingree Dolma (Mushroom, Cottage Cheese Mixed With Yellow Indian Sauce Medium Spicy)	299
Makkai Hara-Bhag (Yellow Corn Cooked With Spinach Gravy)	299
Subz Chilli-Milli  (Mix Vegetable, Paneer with Red & Spinach Gravy)	299
Subz -E-Shahajani (Mix Vegetable with Tomato Gravy)	299
Subz -E-Mumtaj (Mix Vegetable and Indian Cottage Cheese Cooked With Spinach Tomato Gravy)	299
Subz Jilli-Mili (Garden Mix Vegetable Cooked With Red & Yellow Gravy)	299
Veg Jhalfrezi  (Indian Mix Vegetable, Indian Cottage Indian Spices with Tomato Red Gravy)	299
Subz Methi Papad (Indian Traditional Gram Fryums Cooked in Fenugreek Leaves Sami Gravy)	299



CLASSIC PANEER - INDIAN SECTION:

Paneer Achari (Indian Cottage Cheese Cooked in Mustard Charcoal Sauce and Touch with Pickles)	349
Paneer Butter Masala (Indian Cottage Cheese Cooked in Yellow Creamy Gravy)	349
Paneer Chatpata (Indian Cottage Cheese Cooked In Indian Red Gravy)	349
Hara Motti Ka Bhara Paneer (Green Peas Cooked With Indian Cottage Cheese, Served With Indian Yellow Gravy)	349
Paneer Saagwala (Indian Cottage Cheese Toast in Indian Spinach Gravy)	349
Paneer Lababdar (Paneer, Bell Pepper, Cheese with Tomato & Yellow Gravy)	349



SIGNATURE PANEER - INDIAN SECTION:

Paneer Chilka (Bell Pepper, Paneer Cooked with Indian Red Gravy)	379
Paneer Lazeez (Indian Cottage, Bell Pepper, White & Yellow Cream Cheesy Gravy)	379
Paneer Koliwada (Indian Cottage Cheese Roll Cooked With Bell Pepper, Ajwain Yellow and Red Gravy)	379
Paneer Tikka Masala (Roasted Paneer and Tomato Gravy)	379
Paneer Lasooni Methi (Paneer in Methi, Garlic and Onion Gravy)	379
Paneer Rajwadi (Indian Cottage Cheese Cooked in Traditional Rajwadi Tomato Gravy)	379
Paneer Hare Pyaaz (Indian Cottage Cheese, Tossed Spring Onions, Indian Khara Masala Gravy)	379
Paneer Pardewali (Stuffed Indian Cottage Cheese Roast in Tandoor Charcoal, Served With Onion Yellow Gravy)	379
Paneer Amritsari (Indian Cottage Cheese Cooked in Tomato Onion Gravy)	379
Paneer Kaleji (Indian Cottage Cheese Cooked in Traditional Indian Dark Brown Medium Spicy Gravy)	379
Paneer Tuffani 🌶️ (Indian Cottage Cheese Cooked in Spicy Golden Gravy)	379
Paneer Jwallamukhi 🌶️ (Indian Cottage Cheese Cooked in Dragon Red Spicy Gravy)	379
Paneer Ka Nazrana 🌶️ (Indian Cottage Cheese Cooked in Creamy Yellow Spicy Gravy)	379
Paneer Zardari 🌶️ (Indian Cottage Cheese Cooked in Medium Spicy Garden Gravy)	379
Mushroom Tikka Masala (Roasted Mushroom and Tomato Gravy)	379
Mushroom Dopyaza (Mushroom, Tossed Spring Onions, Indian Khara Masala Gravy)	379
Kaju Paneer Masala (Indian Cottage Cheese & Cashew nut Cooked in Onion Tomato Thin Gravy)	399
Kaju Curry (Whole Cashewnut Cooked in Onion Tomato Thin Gravy)	399



SWEET DISHES - INDIAN SECTION:

Methi Mutter Malai

(Green Peas with Fenugreek Leaves, White Creamy Gravy)

Veg Navratan Korma

(Indian Veggies, Fruit Cocktail, White Creamy Medium Sweet Gravy)

Paneer Makhanwala

(Paneer, Tomato Creamy Red Sauce, Medium Sweet)

Malai Kofta

(Minced Paneer Mawa with White Gravy)

Panner Khoya Kaju

(Indian Cottage Cheese with Cashew Nut Cooked In White Creamy Gravy)



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STUFFED DISHES - INDIAN SECTION :

Stuffed Dum Aloo Kashmiri Style

(Paneer, Cocktail Fruit Stuffed In Potato, Served In Tomato Gravy)

Stuffed Dum Aloo Punjabi Style 🌶️

(Indian Cottage Cheese Stuffed, Served In Brown Gravy)

Stuffed Shimla Ki Rani

(Mix Vegetable Stuffed in Capsicum, Served With Spinach Gravy)

Kumbh Bemishal

(Stuffed Mushroom Cooked In Indian Charcoal Gravy)



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CLASSIC KOFTA - INDIAN SECTION :

Veg Kofta Curry 🌶️

(Mix Vegetable Minced, Onion Gravy)

Benarasi Kofta Curry

(Mix Vegetable Minced, Palak Gravy)

Nargishi Kofta Curry

(Fruit Cocktail Stuffed in Mash Paneer, Pink Gravy)

Yellow Malai Kofta Curry

(Stuffed Dry Fruit in Minced Paneer, Mawa with Yellow Gravy)

Paneer Cheese Angoori

(Small Size Paneer Ball, Serve With Green Gravy)

Maratha Kofta Curry 🌶️

(Mix Vegetable, Kofta Cooked With Maratha Style Gravy)



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VEG SAOJI - INDIAN SECTION:

Aloo Baigan Saoji Style 🌶️

(Aloo and Baigan Deep Fried, Cooked In Saoji Gravy)

Veg Maratha Saoji Style 🌶️

(Cube Mixed Vegetable Prepared With Saoji Spices and Gravy)

Veg Egg Curry Saoji Style 🌶️

(Indian Cottage Cheese and Mix Vegetable Ball Egg Shaped, Cooked In Saoji Gravy)

Saoji Kofta Curry 🌶️

(Indian Cottage Cheese and Mix Vegetable Ball Cooked By Saoji Style Gravy)

Paneer Saoji Curry 🌶️

(Indian Cottage Cheese Cube Cooked In Dark Brown Gravy)

Saoji Paneer Tikka Masala 🌶️

(Paneer Marinated With Mustard Yogurt Sauce Then Make by Saoji Style Gravy)



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VEG VARADI - INDIAN SECTION:

Bhindi Varadi Masala

(Lady Finger, Cooked in Varadi Style Gravy)

Aloo Mutter Varadi

(Potato and Green Peas Cooked in Spices Varadi Style Gravy)

Veg Varadi Handi

(Boiled Mix Vegetable Cooked in Varadi Style Gravy)

Veg Egg Varadi Curry

(Indian Cottage Cheese & Mix Vegetable Ball Egg Shaped, Cooked in Varadi Style Gravy)

Paneer Maratha Varadi Style 🌶️

(Indian Cottage Cheese Cooked At Maratha Spices Gravy)

Paneer Varadi Style

(Indian Cottage Cheese Cooked In Poppy Seed Paste, Coconut with Dark Brown Gravy)



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VEG KHANDESH - INDIAN SECTION:

Khandesi Sev Bhaji

(Pungent Red Spicy Curry with Twist of Fried Lentils Sev)

Veg Khandesi

(Traditional Indian Mix Vegetable Cubes, Cooked With Roasted Peanuts Sprinkle Gravy)

Khandesi Paneer

(Indian Cottage Cheese Cooked in Indian Red Spicy Onion Gravy)



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VEG MALWANI - INDIAN SECTION:

Subz Malwani

(Mix Vegetable Cooked in Traditional Style Coconut Gravy)

Malwani Veg Egg Curry

(Mix Vegetable Egg Style Bowl Cooked in Dark Red Brown Traditional Malwani Spicy Gravy)

Malwani Kumbh Masala

(Dark Red Brown Gravy with Mushroom Medium Spicy, Taste the Flavour Coconut Cooked In Malwani Gravy)

Paneer Malwani Curry

(Indian Cottage Cheese Cooked In Dark Red Brown Traditional Malwani Gravy)

Malwani Kaju Curry

(Cashew Nut Cooked In Traditional Dark Red Brown Malwani Medium Spicy Gravy)



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KHIDMAT-E-ROTI:

Tandoori Roti (Plain / Butter / Jeera)

Tandoori Garlic Mirch Roti

Roti Ki Tokri (05 Type in Basket)

(Khasta Roti / Missi Roti / Jawari Roti / Bajari Roti / Makkai Roti)



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ASSORTED BREADS - TANDOOR SECTION:

Plain Naan

Butter Naan / Garlic Naan

Cheese Naan / Kalongi Naan

Cheese Garlic Naan

Classic Kashmiri Naan / Kandhari Naan



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ASSORTED KULCHA - TANDOOR SECTION:

Plain Kulcha

Masala Kulcha

Paneer Kulcha

Cheese Paneer Kulcha / Kashmiri Kulcha

Rumali Roti (Plain / Butter)



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TAWA SPECIAL PARATHA AND CHAPATIS:

Lachcha Paratha	49
Ghee/ Butter Methi Lachcha Paratha	59
Chapati (Plain / Butter)	29
Plain / Butter Fulka (2 Pcs)	29
Khaska Mashka Chapati / Masala Konki Roti	29
Tawa Paratha	39
Butter / Ghee Khada Paratha	49
Stuffed Tawa Phool Paratha	79



CHAWAL KA KHAZANA:

Steamed Rice	139
Jeera Rice	149
Butter Onion / Garlic Jeera Rice	179
Lemon Green Peas Pulao	199
Veg Pulao / Tehri Pulao	219
Kashmiri Pulao	229
Veg Dum Biryani / Hyderabadi Dum Biryani 🌶️	299
Paneer Dum Biryani	329
Dal Khichadi	199
Masala Khichadi	219
Palak Paneer Khichadi	259
Kaju Biryani	349



DAL DARBAR:

Yellow Dal Fry / Tadka	149
Dal Hariyali / Dal Kolhapuri 🌶️	159
Dal Makhani	199



SWEET HEART KI CHOICE - DESSERT SECTION:

Hot Gulab Jamun (2 Pcs)

Choice of Regular Ice Cream
(Vanilla / Strawberry / Mango)

Moong Dal Halwa / Badam Gajar Ka Halwa (Seasonal)

Rashili Rasmalai

Choice of Faluda (Rose / Kesar)

Gadbad Faluda

Choice of Ice Cream
(Butter Scotch / Kesar Pista / Chocolate / Overload)

Sizzling Brownie with Ice Cream

Cocktail Tuity-Fruity



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मज्जाच मज्जा

PLEASE NOTE

- Order once placed can not be cancelled.
- Kindly allow us minimum 15 minutes to serve you the best.
- Our menu is curated by our chefs. We would be glad to customize preparation as per your needs,
- We use sunflower oil, desi ghee and butter in our preparations.
- MRP items are available with service charge extra.
- Items Subject as per Availability.
- Outside food & beverages not allowed.
- Taxes & Charges as applicable

THANK YOU...

Visit A gain



Cafe 24 X 7



Chat Factory



AC Banquets

Take a look at our Banquets
Ask Your Server Now !

For Booking Feel Free To Call Us
☎ 91456 02220, 91456 05550

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