



AJ Grand Elite Hotel



MENU



Grand
Madhuvan Elite
PURE VEG RESTAURANT



ಗ್ರಾಂಡ್
ಮಧುವನ್ Elite (ವೆಜ್)



AJ Grand Elite Hotel



OUR VALUES



INNOVATION IS OUR STRONGEST SUIT.

You know how a person with appetite is never fulfilled.

Our appetite for innovation is exactly like that

We believe that our innovations add youthfulness, dynamism, excitement, productivity and Flexibility to our customers.

We constantly observe, research, follow trends and create with Appetite while fulfilling our customer's appetites for different tastes.

Team AJ Grand Elite



BREAKFAST MENU

(7.30 AM to 11.00 AM - 4.00 PM to 8.00 PM)

Locals Delight "Mangalore Buns" 90

Sweet Fried Bread Made with Mashed Mysore Bananas, Flour, Curd, Sugar and Spiced with a Touch of Ground Cumin. Served with fresh Coconut Chutney & Sambar.

Steamed Idli 80

With Sambar and Chutney

Medu Vada 85

With Sambar and Chutney

Idli and Vada 99

With Sambar and Chutney

Rava Idli 80

With Sambar and Chutney

Khara Bath 80

Uppittu | Upma

A Savory Preparation of Roasted Semolina. Tempered with Mustard Seeds. Mix Lentils. Curry Leaves, Onions and Green Chilli Green Peas and Cashew Nuts.

Kesari Bath 80

Sheera

A Sweet Preparation of Roasted Semolina, with Ghee, Raisin, Ghee Cardamom. Sugar and Flavoured with Saffron.

Flavoured Rice 99

Chitranna | Puliyo Gare | Tomato

Ghee Podi idli 80

Poori Bhaji/Kurma 99

with Potatoes & Fresh Green Peas Bhaaji

Dosa

Plain | Onion | Masala | Mysore Masala | Ghee Roast |

70/ 80/ 90/ 100/ 110

Masala Roast | Mushrooms | Paneer | Cheese served with Sambar and Chutney

120/ 130/ 140/ 140

Rava Dosa 90 / 95 / 100 / 120 / 130

Plain with Sambar and Chutney | Onion | Masala Ghee Roast | Ghee Rava | Masala n | Masala with Sambar and Chutney

Paper Thin Dosa	100/120
Plain Masala with Sambar and Chutney	
Fluffy Soft Set Dosa	90
With Aromatic Mild Fresh Mix Vegetable Korma and Chutney	
Uttapam	99
A Thick Pancake Made of Rice Flour	
Choice Onion & Coriander Tomato & Coriander Fresh Chilli & Coriander	120
Mushroom Paneer Cheese Mix Vegetable with Sambar and Chutney	

DOSA

Gun Powder Dosa (Plain / Masala)	99/119
Open Dosa	99
Spring Dosa	129
Ragi Dosa	99
Surnali Dosa	90
Tomato Omelette	90
Oggarane Dosa	99

SNACKS

Type of Podi (Paneer, Banana, Mix Veg, Capsicum, Sweet Potato, Potato)	120/80/100/80/80/80
Dahi Vada	90
French Fries (Masala Chaat Tan, Peri Peri Tan, Cheese Tan)	120
Golibaje	80
A Popular Street Snack from Tulu Naadu. Soft & Sponge Fritters Flavored with Spices and Herbs. Served with Coconut Chutney and Hot Spicy Red Chilli Chutney	
Veg Cutlet	80
Biscuit Ambade	80
French Fries	120
Add-on: Masala Chaat Peri-Peri Jalapeno Pepper Cheese	
Masala Papad	40
Roasted Papad Topped with Freshly Cut Tomatoes Onions Green Chilli and Fresh Coriander Leaves, Sprinkled with Red Chilli Powder & Salt Masala, Goes Well with Any Drink	

SOUP

11.30 am to 3.30 pm - 6.30 pm to 10.30 pm

Lemon Coriander Soup	120
Burnt Garlic Soup	120
Vegetables & Noodles Clear Soup A Clear Soup of Vegetables & Noodles	120
Sweet Corn Soup Hot & Sour Manchow A thick creamy flavored Chinese Soups.	120
Choice of Cream Soup Tomato Mushroom Broccoli	120

SALADS

Apple Slaw	180
Tossed Salad	190
Veg Russian Salad	190
Sprouted Moong Salad	120
Green Salad	90
Mixed Vegetable Raita	80
Plain Curd	60
Boondi Raita	90
Pineapple Raita	90

SMALL-BITE

Crispy Chilli Fries Mix Veg Baby Corn Mushroom Paneer	200/210/220/230
A J Grand's Special - In Hot Garlic Mix Veg Baby Corn Mushroom Paneer with cubed fresh sauteed with Trio of pepper, onion and garlic & chilli sauce	200/210/220/230
Chilli Momos Vegetables stuffed Momos tossed in butter, garlic & chilli, served with tangy sriracha basil sauce.	199

CHINESE STARTER

Cottage Cheese Wrap Noodles	230
Pepper Fry (Mushroom, Paneer, Baby Corn)	230
Salt & Pepper (Mushroom, Paneer, Baby Corn, Mix veg)	220
Crispy Honey Chilli (Mix Veg, Potato)	220
Crispy Corn & Bell Pepper	220
Kung Pao Paneer	220
Veg Cheese Balls	230
Paneer Satay	260
Stuffed Mushroom	230
Sautèd Vegetables	180

TASTE OF INDIA

Tandoor

Kutti Mirch Ka Paneer Tikka	260
Tandoori Paneer Tikka Dusted with Chilli Flakes Cooked on Charcoal Fire, Served with Tandoori Salad and Pudina Chutney	
Malai Paneer Tikka	260
Creamy Malai Paneer Marinated in Yogurt Flavored with Ajwain and Cooked on Char Grill, Served with Tandoori Salad and Pudina Chutney.	
Our in-House Chefs Special Paneer Papdi	260
Our Chef Creation of Fresh Cottage Cheese Slices Marinated with Our Chef's Special Masala and coated with papad Crisp Fried and served with Yoghurt Cream and Mint Dip	
Paneer Tikka	260
Served with Tandoori Salad and Pudina Chutney	
Hara Bhara Kebab	240
Patties of Garden-Fresh Vegetables Treasured with Nuts. Served with Tandoori Salad and Pudina Chutney	
Vegetable Sheekh Kebab	240
A Mixture, of mashed Paneer Potatoes, Peas on Skewer Cooked to perfection in Tandoor, Served with Tandoori Salad and Pudina Chutney	
Tandoor Baby Corn	230
Served with Tandoori Salad and Pudina Chutney	
Tandoori Achari Aloo	230
Pickled spiced potatoes skewered and char-grilled. served with Tandoori Salad and Pudina Chutney	
Malai Broccoli Kebab	240
With hung curd, cream, cheese and homemade spices cooked in clay oven served with tandoori salad and pudina chutney	
Tandoori Vegetarian Platter	449
Hara Bhara Kebab, Aloo Shirazi, Tandoori baby corn, Malai Broccoli, Paneer Tikka, Malai Paneer	

SOUTH

Ghee Roast

Baby Corn | Mushroom | Paneer

230 / 240 / 270

Sukka

Baby Corn | Mushroom | Paneer

230 / 240 / 270

Kadipatta

Baby Corn | Mushroom | Paneer

230 / 240 / 270

Urval

Baby Corn | Mushroom | Paneer

230 / 240 / 270

CHOOSE YOUR STIR FRY

Schezwan Pepper Sauce

Mix Vegetables Dumplings | Mushroom | Tofu | Paneer

210 / 230 / 260 / 260

Manchurian Sauce

Mix Vegetables Dumplings | Mushroom | Tofu | Paneer

210 / 230 / 260 / 260

Spicy Hot Garlic Sauce

Mix Vegetables Dumplings | Mushroom | Tofu | Cottage Cheese

210 / 230 / 260 / 260

Authentic Spicy Thai Curries (Red / Green)

Served with Steamed Rice

Exotic Seasonal Vegetables | Mushroom & Mix Veg

Tofu & Mix Veg | Paneer & Mix Veg

260 / 285 / 299 / 299

Pad Thai Noodles

Tamarind Juice infused Thai Stri fry nice noodles with beans sprouts.

Seasonal Vegetables topped with roasted Peanuts served with Lime Wedges

299

Hot Garlic

Paneer | Babycorn | Mushroom & Mix Veg

220/199 / 199 / 199

Northern India Gourmet Trail Curries

Kadai Masala Paneer Mushroom Baby Corn Exotic Vegetables	260 / 250 / 250 / 240
Kolhapur Masala Curries Paneer Mushroom Baby Corn Exotic Vegetables	260 / 250 / 250 / 240
Corn Kernel and Baby Corn Masala American Corn and Fresh Baby Corn Tossed in Thick Tomato Onion Gravy	250
Paneer Makhani A universal Delight Soft Paneer Cooked in Rich Tomato Gravy Finished of with Cream & Butter	260
Palak Paneer Home-Made Cottage Cheese with Spinach & Cashew Nut Gravy	260
Paneer Tikka Masala Tandoori Paneer Tikka Cut into cubes cooked in a cream and tomato-based gravy	260
Miloni Subz A melange of seasonal vegetables with fresh spinach leaves, spiced with Indian Masala Cooked with Thick onion gravy	240
Hara Pyaz Makkai Sukka Fresh Baby corn and spicy onion tempered with Fine herbs	240
Banarasi Dum Aloo Stuffed Potatoes cooked in thick rich tangy gravy	240
Hara Mutter Mushroom Masala Fresh mushroom and green peas cooked in onion gravy finished with mint and cream	250
Makhani Dal Delicately spiced creamed Lentil preparation	260
Double Tadke Dal A marriage of two Lentil Delicately cooked and served with spiced tadka	250
Dal Gharwali	240
Paneer Khurchan	260
Do Pyaza (Mix Veg, Paneer, Mushroom)	250 / 270 / 260
Bhendi (Masala, Do Pyaza, Fry)	250

Aloo (Jeera, Methi, Gobi, Mutter)	230
Methi Chaman	270
Channa Masala / Mutter Masala	250
Veg Hyderabad	250
Sabji Nizami Handi	250
Paneer Bhurji	299
Jaipuri Vegetable	250
Shahi Paneer	270
Malai Kofta Curry	260
Mix veg Kofta Curry	250
Kaju Masala	299
Paneer aur Kaju Masala	299

RICE, NOODLES & BIRYANI

Fried Rice	190 / 200 / 200 / 200 / 220 / 220
(Mix Veg, Chilli Garlic, Burnt Garlic, Schezwan, Paneer, Mushroom)	
Noodles	190 / 200 / 200 / 200 / 220 / 220
(Mix Veg, Chilli Garlic, Burnt Garlic, Schezwan, Paneer, Mushroom)	
Chopsuey	250
(Veg Chinese, Veg American)	
Lucknowi Biryani	240 / 260 / 270
Sabzi Mushroom Paneer	
Served with Spiced Yoghurt	
Pulao's	199
Green Peas Vegetable Kashmiri Mushroom Corn	
Jeera Rice	190
Curd Rice	120

Madhuvan Elite Thali

NorthThali	175
South Thali	149
Extra Rice	40
Extra Poori (1)	20
Extra Chapati (1)	20

Accompaniments

Local's Choice	
Neer Dosa	80
Tawa Chapati / Pulka	40
Mangalore Red Rice White Rice	90
Basmati Steamed Rice	110
Naan	45 / 60 / 55 / 60
Plain Garlic Butter Cheese	
Stuffed Kulcha	60 / 70 / 80
Onions Potatoes Onion Paneer Onion Cheese	
Lachha Paratha	50 / 65 / 65 / 60
Plain Pudhina Methi Butter	
Roti	35 / 45 / 55
Plain Ajwain Butter	
Roti Ki Tokri	270
Tandoori Plain & Butter Roti Plain & Butter Naan Pudina Paratha Stuffed Kulcha	

Desserts

Gulab Jamun	80
Stuffed Milk Dumpling Golden Deep Fried and Dipped in scented sugar syrup	
Ras Malai	120
Cottage Cheese soaked in sweetened. thickened milk and delicately flavored with cardamom	
Gudbud Ice Cream	180
Fresh Fruit Salad	110
with Choice of ice cream	150
Selection of Ice Cream	
Choose 2 scoops of Vanilla Strawberry	99
Chocolate Pista Butterscotch Mango	120
Seasonal Fresh Fruits cut	140

Refreshing Moments

Seasonal Freshly Squeezed Fruit Juice 120/110/120/120/130/140/120/110

Pineapple | Watermelon | Sweet lime | Orange | Grapes | Pomegranate | Chikkoo | Papaya

Chilled Lassi 99

Sweet | Salted | Plain

Mango Lassi 119

Fruit Milk Shakes 150

Apple | Strawberry | Pomegranate | Chikkoo | Banana | Mango | Dry Fruit

Milk Shakes 160

Cold Coffee | Choice of Vanilla | Strawberry | Chocolate | Mango | Butterscotch

Aerated Beverages

Fresh Lime (Water | Soda) 40 / 50

Mint Lime (Water | Soda) 50 / 60

Soft Drinks 50

Mineral Water 35

Flavour of Mocktails 150

Hot Beverages

South Indian Filter Coffee | Regular Nescafe 50

Black Hot Lemon & Mint Tea 35

Regular Chaai | Masala Chaai 35 / 45

Energy Booster 120

Hot Chocolate | Bournvita | Horlicks | Kesar Badam Milk

Cold Badam Milk | Cold Horlicks | Cold Bournvita

Jeera Kashaya 40



**ORCHID
AUDITORIUM**

Packed / Canned drink rates include MRP plus additional charges of establishment service and facilities.
All prices are exclusive of government taxes. We levy no service charge.
This menu is not applicable for room service.

AJ Grand Elite Hotel

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