



Grand Madhuvan NX PURE RESTAURANT



ಗ್ರ್ಯಾಂಡ್ ಮಧುವನ್ Nx (ವೆಜ್)







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



Breakfast

Steamed Idli (2pcs)	90
Medu Vada	100
ldli and Vada (2pc Idli & 1pc Vada)	120
Dahi Vada	100
Upma/Sheera	100
Kesari Bath/Sheera	100
Chow-Chow Bath	115
Poori Bhaaji/Poori Kurma	140
room bhaaji/room kuma	140
Dosas (07.00 am to 12.00 pm & 03.30pm to 09.30pm)	
Plain Butter Dosa	100
Masala Dosa	100
Onion Dosa	100
Mysore Masala Dosa (Green/Red)	120
Ghee Roast Dosa Plain	130
Ghee Roast Masala Dosa	130
Mushroom Dosa	140
Paneer Dosa	150
Cheese Dosa	150
Rava Plain Dosa	100
Onion Rava Dosa	110
Masala Rava Dosa	120
Ghee Roast Rava Dosa	125
Ghee Rava Masala Dosa	130
Plain Paper Dosa	135
Masala Paper Dosa	140
Set Dosa	120
Open Dosa	110
Neer Dosa (12.00pm to 3.00pm / 7.00 pm to 10.30 pm)	110
Uttapam	
Plain Uttapam *** *******************************	110
Onion/Tomato Uttapam	120
MixVeg Utthappam	120
Mushroom Uttapam Dancer Uttapam	140
Paneer Uttapam Chassa Uttapam	150
Cheese Uttapam	150

Madhuvan Special Dosa

Gun Powder Dosa (Plain/Masala)	120/140
Spring Roll Dosa	140
Raagi Dosa	110
Surnali Dosa	100
Tomato Omelette	110
Oggarne Dosa	120

Mangalore Special

Sajjige Bajil	90
Mangalore Buns	100
Special Rava Idli (Sun)	100
Kottige (Fri/Sat/Sun)	100
Moode (Fri/Sat/Sun)	100

Evening Snacks (03.30pm to 07.00pm)

Goli Baje		80
Paneer Podi	A 37	120
Banana Podi		90
Capsicum Podi		100
Sweet Potato Podi	12 CONTRACTOR TO THE PARTY OF T	100
Potato Podi		90
Onion Pakoda		90
MixVeg Pakoda		100
Veg Cutlet		110
Aloo Bonda	The same of the sa	100
Chapati Kurma	Ala.	120
Sanjeera (Sat/Sun)		120
Biscuit Roti (Sat/Su	n)	120

French Fries & Sandwiches

French Fries	160
Peri Peri French Fries	170
Plain/Grilled Sandwich	160
Cheese Grilled Sandwich	180

Soups

Lemon Coriander Soup	140
Minestrone Soup	140
Burnt Garlic Soup	140
Beans & Pasta Soup	150
Veg & Noodles Clear Soup	150
Sweet Corn Soup	140
Hot & Sour Soup	140
Manchow Soup	140
Choice of Cream Soup (Tomato/Mushroom/Broccoli)	160

Side Dishes

Green Salad 100 **Greek Salad** 180 **Russian Salad** 180 **Sprouted Moong Salad** 180 **Roasted Papad** 40 Masala Papad 60 Vegetable Raita 110 Pineapple Raita 140 Plain Curd 70

Chinese Appetizers

Cottage Cheese Wrap Noodles	260
Salt & Pepper (Baby Corn/Mushroom/Paneer)	230/250/280
Manchurian (Gobi/BabyCorn/Mushroom/Paneer)	230/230/ 250/280
Crispy Honey Chilli (Mix Veg/Potato)	250
Crispy Corn & Bell Pepper	230
Kung Pao Paneer	280
Veg Cheese Balls	250
Veg Cheese Croquettes	250
Paneer Fingers	280
Paneer Chilly	280
Veg Spring Roll	230

Aj Grand Chef's Special

Choice of Momos (Chilly/Tandoor/Steam)	220
Brocolli Hot Basil Sauce	250
Paneer Mint Sauce	280
Hot Garlic (Mix Veg/Baby Corn/Mushroom/Paneer)	220/230/250/280
GheeRoast (Baby Corn/Mushroom/Paneer)	250/260/290
Urval (Baby Corn/Mushroom/Paneer)	250/260/290
Kadipatta (Baby Corn/Mushroom/Paneer)	250/260/290
Pepper Fry (Baby Corn/Mushroom/Paneer)	250/260/290
Sukka (Baby Corn/Mushroom/Paneer)	250/260/290

South Special Thali (Fri, Sat & Sun Only) 220

Madhuvan Special Thali

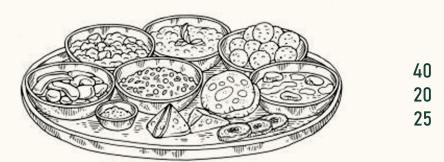
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Served with Regional Cuisine:

(Welcome Drink, Curd Chilly, Salad, Chef's Day special Sukka, Fresh Leafy Greens, Gassi/Puli-Munchi, Thove, Sambar, Rasam, Curd, Chutney, Pickle, Butter Milk, White Rice or Boiled Rice, Poori or Chapathi, Appalam, Payasa, Ice Cream)

Add on

Extra Rice Extra Poori (1) Extra Chapati (1)



Biriyani, Pulao And Rice

Basmati Rice	130
Lucknowi Biriyani (Subzi/Mushroom/Paneer)	250/270/290
Pulao (Veg/Peas/Jeera/Kashmir/Mushroom/Corn)	250
Jeera Rice	220
Curd Rice	130
Ghee Rice	250
Dal Kichidi	230
Palak Kichidi	250
White Rice/Boiled Rice	90



TASTE OF INDIA

Tandoor Appetizers

Tanuoor Appeuzers	
Hariyali Paneer Tikka 🔭 🦰	280
Malai Paneer Tikka	280
Kutti Mirchi Paneer Tikka	280
Our In-House Chefs Special Paneer Papdi	280
Paneer Tikka	280
Hara Bara Kebab	W 260
Achari Paneer Tikka	280
Tandoori Stuffed Mushroom	250
Tandoori Achari Aloo	250
Malai Broccoli Kebab	250
Tandoori Platter	600
Indian Breads	
Plain Roti	50
Roti (Butter/Ajwain)	65
Plain Naan	60
Naan (Butter/Garlic/Cheese)	70/70/90
Plain Kulcha	60
Kulcha (Butter/Garlic/Cheese)	70/70/90
Stuffed Kulcha (Onion/Potato/Paneer/Cheese)	80/80/90/90
Lachha Paratha	65
Lachha Paratha (Butter/Methi/Pudina)	75
Roti Ki Tokri	270
Paratha (Aloo/Paneer/Cheese)	120/150/170
North Indian Flavors	
Paneer Khurchan	300
Bhendi (Masala, Fry)	250
Aloo (Jeera, Methi, Gobi, Mutter)	250
Methi Chaman	290
Channa Masala/Mutter Masala	280
Veg Hyderabadi/Kolhapuri	270
Subji Nizami Handi	280
Paneer Bhurji	300
Jaipuri Vegetable	270
Shahi Paneer	300
Malai Kofta Curry	270
Mix veg Kofta Curry	270
Kaju Masala	340
Paneer & Kaju Masala	340

Authentic North Indian Gourmet Trail Curries & Spices

Kadai Masala (Paneer/Mushroom/Baby Corn/Exotic Vegetables)	300/280/250/250
Kolhapur Masala Curries (Paneer/Mushroom/Baby Corn/Exotic Vegetables)	300/280/250/250
Paneer Makhani (A universal delight soft paneer cooked in rich tomato gravy finished of wi	300 th cream & butter)
Palak Paneer (Home-made cottage cheese with spinach & cashew nut gravy)	300
Paneer Tikka Masala (Tandoori paneer tikka cut into cubes cooked in a cream and tomato-based	300 d gravy)
Miloni Subz (A melange of seasonal vegetables with fresh spinach leaves, spiced with cooked with thick onion gravy)	260 indian masala
Banarasi Dum Aloo (Stuffed potatoes cooked in thick rich tangy gravy)	260
Hara Mutter Mushroom Masala (Fresh mushroom and green peas cooked in onion gravy finished with mint	270 t and cream)
Dal Makhani (Delicately spiced creamed lentil preparation)	270
Double Tadka Dal (A marriage of two lentil delicately cooked and served with spiced tadka)	250
Dal Gharwali	230
Veg Gaassi/Veg Stew (In South Style)	250
Rice & Noodles	
Fried Rice 220/220 (Mix Veg, Chilly Garlic, Burnt Garlic, Schezwan, Mushroom, Paneer)	0/220/220/240/250
Noodles (Mix Veg, Chilly Garlic, Burnt Garlic, Schezwan, Mushroom, Paneer)	0/220/220/240/250
Pan Fried Noodles	250
Chinese/American Chopsuey	275
Triple Schezwan Fried Rice	275

Flavours	of Ita	alv
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Pastas (Spaghetti/Penne/Fusilli/Farfalle/Fettuccine)	299
Al Alfredo (Fine herbs in fused cream sauce with permission cheese)	299
Al Porcini (Creamy wild mushroom sauce, parmesan cheese)	299
Al Pesto (Fresh basil, Pine Nuts, Garlic, Cream and extra virgin olive oil parmesan cheese)	299
Al Arrabiata (Mild spiced rich tomato sauce with oregano and fresh basil, Parmesan cheese)	299

Hot Beverages

Tea	/ 0
	40
Masala Tea	50
South Indian Filter Coffee	50
Regular Nescafe	50
Black Tea/Lemon Tea/Mint Tea	40
Hot Milk	50
Hot Chocolate	70
Bournvita	70
Horlicks	70
Badam Milk	70
Jeera Kashaya	40
Jaljeera Kashaya	70

Aerated Beverages

Fresh Lime (Water/Soda)	50/60
Mint Lime (Water/Soda)	50/60
Soft Drinks	50
Mineral Water	40



Fresh Juices

Pineapple Juice	140
Watermelon Juice	130
Sweet lime Juice	130
Orange Juice	140
Grapes Juice	150
Pomegranate Juice	160
Chikkoo Juice	140
Papaya Juice	140
Apple juice	160
Lassi (Sweet/Salt)	110
Butter Milk	90

Cold Beverages

Cold Coffee/Horlicks		115
Apple Milkshake		165
Strawberry milkshake		150
Chikku Milkshake		150
Chocolate Milkshake	\sim \sim \sim	150
Butterscotch Milkshake		150
Banana Milkshake		150
Mango Milkshake		165
Dry Fruit Milkshake		165
Cold Coffee Milkshake	. 1 ,	150

Desserts

Fruit Salad	
Fruit Salad with Icecream	
Gulab Jamun/Kala Jamun	
Gulab Jamun with Icecream	
Honey Glazed Noodles with Icecrean	n
Jalebi with Rabdi	
Shahi Tukda	
Rasmalai/Angoori Rasmalai	\downarrow
Malpua with Rabdi	
Choice of Icecream	_
Gudbud (Mini/Regular)	_

Seasonal Fresh CutFruits



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Please note that once an order is placed, it cannot be cancelled. Kindly allow approximately 20 minutes for preparation. Please bear with us during this inconvenience.























For Reservation Contact



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