



National Highway No. 3, Near Gold Refinery,
SHIRPUR, Dist. Dhule - 425 405,



Pure Veg A/C Family Restaurant

Menu
VEGETARIAN
FOOD

BEVERAGE

Choice of Tea

(Lemon/Masala/Herbal Tea/Readymade Tea).....35/40/25/-

Choice of Coffee

(Readymade Coffee/Nescafe/Cappuccino).....40/45/65/-

Choice of Ice Tea

(Lemon/Green Apple/Mint).....50/55/-

Butter milk

(Plain / Masala).....50/60/-

Fresh Lime

(Water/Soda).....50/70/-

Lassi

(Sweet/Salted/Strawberry/Mango/Butterscotch/Rose).....80/70/120/-

Canned Juice

(Mix Fruit/Orange/Apple/Mango/Guava/Lychee /Pineapple).....120/-

Milkshake Plain or with Ice Cream

(Butterscotch/Strawberry/Chocolate/Mango/Vanilla).....160/180/-

Aerated Drinks

(Coke/Fanta/Thumps Up/Sprite/Maaza/ Diet Coke/ Diet Pepsi).....25/-

Cold Coffee Plain or with Ice Cream

(Butterscotch/Strawberry/Chocolate/Mango/Vanilla).....120/140/-

Fresh Juice

(Orange/Apple/Pan Apple/Musambi/Water Melon)..... 120/-

Packaging Water..... 20/-

OIL DEEP FRY

ALOO MINT TIKKI / ALOO CORN TIKKI / CHEESE CORN

TIKKI / HARA BHARA TIKKI.....225/-

FRENCH FRY.....160/-

VEG CLAY OVEN APPETIZERS

PANEER HILLTOP TIKKA..... 290/-

PESHAWARI PANEER TIKKA

(Paneer marinated in Coriander, mint & Cooked In Tandoor)..... 260/-

KAJU PANEER KABAB

(Bend of cashewnut and Cottage cheese roasted in Barbeque)..... .260/-

VEG. SEEKH KABAB (Minced Vegetables on a stick).....225/-

VEG. TANDOORI PLATTER (Assorted Veg. Kabab).....575/-

KABULI PANEER TIKKA

(Dices cut of paneer marinated with Curd, Cashewnut paste & Cooked in Tandoor).....245/-

PANEER KALIMIRCH TIKKA

(Saffron paneer stuffed with Khajoor chutney soakedin yoghurt pepper corn marinated & grilled in Clay Oven).....245/-

TANDOORI PHOOL

(Cauliflower marinated in yoghurt & Barbequed).....225/-

ALOO NAZAKAT

(Stuffed Potato Marinated with cashewnut paste & mild spice).....240/-

VEG. KATHI ROLL (Rolled Indian Bread filled with mix Veg.)..... 250/-

PANEER DHANARI TIKKA

(Paneer marinated with Coriander with Coriander,Green Chili & Indian spice Cooked in Tandoor).....255/-

BADAMI ALOO (Potato stuffed with mawa & almonds).....250/-

MUSHROOM CHEESE TIKKA

(Mushroom marinated in cheese, yoghourt & Grilled in tandoor)..... 285/-

PANEER TIKKA

(Cubes of paneer marinated in red tandoori masala grill,with cubes of onion, tomato & Capsicum)..... 260/

PANEER GULJARI TIKKA..... 300/

PANEER PLQLTAR.....800/-

PANEER LAZEEZ TIKKA..... 300/-

PANEER LAHSURI TIKKA.....285/-

SALAD BAR

GREEN SALAD (Selected Pick of greens Served fresh).....	100/-
ITALIAN TOSSED PASTA SALAD (Pasta and bell pepper in mayonnaise & mustard dressing).....	230/-
GREEK FETA SALAD (Ball pepper, Cucumber, tomato, onion, black olives, fetacheese with lemon oregano dressing).....	230/-
RUSSIAN SALAD (Cubes of mixed Vegetables with mayonnaise)....	230/-
THAI GREEN SALAD (Lettuce, Red, Yellow, Green Pepper, baby corn, Mushroom, Broccoli tossed in Thai Dressing).....	225/-
SOM TUM (Raw Papaya with peanuts in Thai Dressing).....	250/-
GREEK SALAD (Salad made with olives, tomatoes & Cucumber)....	230/-
HAWALLAN SALAD (Julienne Carrots, Cabbage, Pepper pineapple in mayonnaise Dressing).....	230/-
TOSSED PASTA SALAD (Choice of pasta in honey, Mustard & Mayonnaise Dressing)	235/-
WALDORF SALAD (Traditionally made of fresh apples, Celery and walnuts in Cream).....	225/-

PAPAD

MASALA PAPAD	40/-
ROAST PAPAD	25/-
FRY PAPAD	30/-
SINDHI PAPAD	50/-
PAPAD CHAT	150/-
NAGLI MASALA PAPAD	40/-
NAGLI FRY PAPAD	30/-

KHAKRA

RUMALI CHUTNEY KHAKRA	220/-
RUMALI CHEESE KHAKRA	250/-

RAITA

RAITA (BOONDI/ALOO/CUCUMBER/VEG) (Cream yoghurt with Crispy boondi / Chopped Potato/Chopped Cucumber/mixed Vegetables, gar-nished with Roasted jeera and Coriander)	120/-
PINEAPPLE RAITA (Finely Chopped Pineapple mixed with Creamy yoghurt a good Supplementto main dish).....	150/-
CURD	90/-

SOUP DELICACY

TOMATO TULSI SHORBA (Pulp of tomato tempered with Curry leaves and Cumin Seeds flavored with Tulsi).....	100/-
DAL KALIMIRCH SHORBA (Lentil & black pepper garnished with burnt garlic).....	100/-
PALAK SHORBA (Finely chopped Palak tempered with garlic).....	100/-
MUSHROOM SHORBA (Finely Chopped mushroom tempered with garlic).....	110/-

THAI, LEBANESE, CHINESE CONTINENTAL

TOMATO BASIL SOUP	130/-
CHOICE OF CREAM SOUP (mushroom, Tomato, Asparagus).....	120/-
MOROCCAN SOUP (A thick lentil soup with chopped bell pepper and turnips).....	130/-
TOM YAM SOUP (Traditional Thai Soup).....	120/-
TOM KHA (Thai soup made from coconut milk, galangal, lemon grass fresh Coconut & baby Corn).....	120/-
HOT DRAGON SOUP (Garlic, Baby Corn, Green Chilly With Red Chilly Sauce).....	120/-
SAMSO SOUP (Julienne Carrots, beans, Chilly garlic).....	130/-
CHEECHONG SOUP (Julienne Carrots, beans, Chilly garlic with Maida).....	130/-
TOFU KONG SOUP (Cube red & Yellow Pepper with red wine salt papper to taste).....	130/-
THAI PEI SOUP (Cube red & Yellow Pepper with red Thai poste).....	130/-
LONG CHONG SOUP (Chapped Vegetables, red Chilly Sauce & Soya Sauce).....	110/-
WONTON SOUP (Soup with Chinese Dumplings).....	110/-
LEMON CORIANDER SOUP (Green Chilly Sauce, Chopped Chilly, Coriander paste & cheese).....	120/-
VEG MANCHOW SOUP (Mellon non spicy mushoom & vegetable soup).....	120/-
HOT & SOUR SOUP (Hot & tangy vegetable, vinegar & pepper).....	120/-
SWEET CORN VEG SOUP (All time favorite vegetable & corn soup).	125/-
FRENEH OREION SOUP	130/-
MINI STONE SOUP	130/-

MOCKTAILS

PINK PANTHER (Strawberry spiked with lime Juice.....175/-

VIRGIN PINA COLADA (A Sweet Smoothie of Coconut

Cream and Pineapple juice served With Ice.....185/-

VIRGIN MARY

(Tomato Juice, WC Sauce, Tabsco Sauce, Lime Juice).....185/-

SPECIAL FRUIT PUNCH (Pineapple Juice With Orange Juice &

Vanilla Ice Cream Mixed With Fruits).....195/-

ORANGE BLOSSOM

(Orange Juice blended with Rose Syrup & Soda)..... 175/-

LYCHEE ROYAL

(A Creamy Lichee drink with a hint of coconut and Strawberry).....210/

CINDRELLA (Refreshing tropical mocktail with orange juice,

grenadine syrup & Soda).....190/-

MICKEY MOUSE

(Bubbly Combination of Cala and Vanilla Ice Cream).....200/-

HONEY MOON MOCKTAIL

(Refreshing mix of apple & citrus fruit

juice sweetened with Maple Syrup).....215/-

TROPICAL DELIGHT

(Tropical mix of mango pineapple & a hint of Coconut).....190/-

ANJEER MANGO MASTANI

(Luscious milky medley of mango and anjeer).....230/-

DRY FRUIT MASTANI (Indian milkshake with heavenly dry fruits)..... 230/-

MILK SHAKES (Mango/Vanilla/Strawberry/Chocolate).....190/-

AROMA PUNCH. 215/-BANANA/MANGO COLADA-----190/-

(Crushed Strawberry, Pineapple juice, Coconut Milk and Banana)..... 190/-

CITRUS COOLER (Creamy pineapple juice blended with Orange).....185/-

PAPAYA BREEZE

(Papaya blended with Coconut Ice Cream & granulated sugar).....200/-

SMOOTHIE (Curd & Honey Blended with flavor like Strawberry, Mango & Banana).190/-

INDIAN MAIN COURSE

PANEER TIKKA MASALA

(Barbeque paneer in a Creamy tomato gravy).....260/-

PANEER LACHEDAR

Jailene Paneer, capsicum, onion, tomato in Makhani sauce).....260/-

PANEER MAKHANI (Cobe of Paneer in rich tomato gravy)..... 260/-

KADHAI PANEER (Cottage cheese Cooked in onion gravy with fennel dice

Copsicum,Onion, and topped with Cream whole pepper and Coriander Seed).....260/-

PANEER ANARKALI

(Stuffed paneer with Combination of red and green gravy).....315/-

PANEER KALIMIRCH (Diamond shape paneer simmer in mint,

cashewnuts black pepper).....260/-

PANEER SAHAJANI (Paneer Cooked in mughlai Style).....260/-

PALAK PANEER (Palak cooked in mild spiced with paneer cubes).....260/-

PANEER BALL AFGHANI

(Paneer ball stuffed with dry fruits in tomato rich gravy)..... 260/-.

PANEER KOFTA (Paneer balls in Mughlai style).....260/-

VEG PAHADI KOFTA (Veg. Kofta in mint flavoured spicy gravy).....245/-

MALAI KOFTA (Potato, Paneer kofta in cashew nut gravy)..... 260/-

KAJU MASALA (Cashewnut cooked in medium spicy onion gravy)..... 260/-

VEG BEGUM BAHAR

(Paneer and veg cutlets with combination of red and green gravy).....285/-

VEG LAHORI (Mix Veg with grated paneer in spicy onion gravy).....245/-

VEG CHILLI MILLI

(Combination of Veg. in red, Green & yellow gravy).....285/-

PANEER LOUNG LAKHA (Stuffing paneer with tomato gravy)..... .285/-

PANEER CHAKORE (Stuffing paneer with Mughlai gravy)..... .280/-

VEG KOFTA CURRY (Veg balls & spicy onion gravy)..... 245/-

VEG CHAMAN BAHAR (Cubes Paneer, methi, Indian spicy).....235/

VEG KOLHAPURI (Cubes of mixed veg cooked Indian Spice)..... 235/-

VEG DIWANI HANDI (Minced veg balls in tomato gravy)..... 245/-

VEG HANDI KOFTA.....285/-

PANEER HANDI KOFTA.....310/-

SOYA CHAP TIKKA MASALA.....285/-

PANEER MARATHA - WITH TADKA.....310/-

VEG PANCHABOTI.....310/-

VEG BULLET MASALA.....310/-

PANEER RAJWADI.....315/-

PANEER DO PYAZA.....280/-

PANEER MASALAM-----300/-
PANEER HYDERABADI-----300/-
PANEER TAWA MASALA.....300/-

HOT SIZZLER
VEG MANCHURIAN SIZZLER.....400/-
ITALIAN SIZZLER.....420/-
VEG MEXICAN SIZZLER.....420/-

VEG CLAY OVEN APPETIZERS

SHAHI SUBZ SEEKH (Seekh kabab of Sweet Corn, Carrot, Cauliflower, yam nuts & grilled in tandoor).....	235/-
HARIYALI KABAB (Minced Vegetables rolls flavored by mint).....	235/-
STUFFED MUSHROOM (Mushroom stuffed with peanuts & cheese grilled in tandoor).....	285/-
CHEESE CHILLY KABAB (Cheese grated with green chili in tandoor).....	295/-
BABY CORN TANDOORI (Baby corn marinated in red masala in tandoor).....	285/-
NILGIRI ALOO (Potato Barrels stuffed with mix veg, palak tandoor, spices).....	265/-
KALIMIRCH ALOO (Baby potato, black pepper, marinated yoghurt in tandoor).....	230/-
VEG MOOTI KABAB (Mix veg & American corn grill in tandoor).....	245/-
COCKTAIL KABAB (Assorted veg, tikki in deep fry).....	255/-
VEG CHEESE KHAS KABAB (Veg seek with cheese marinated in tandoor).....	285/-
MUSHROOM CHEESE TIKKA (Mushroom marinated in cheese, yoghurt, grilled in tandoor).....	295/
VEG BANARASI SEKH KABAB (Mix veg Khema, dry fruits, american corn, paneer, grilled in tandoor).....	235/-
VEG CHILMAN SEKH KABAB (Mix veg khema, paneer, cheese, beet root flavor, grilled in tandoor).....	235/-
KABULI SEKH KABAB (Grated Kabuli Chana, sekh kabab, grilled in tandoor).....	230/-
CHEESE TUKDI KABAB (Grated cheese & paneer, rolled in bread & deep fry).....	285/-
MUSHROOM CHATPATA TIKKA (Grated paneer, capsicum, chopped onion and all mixed (Tikki)& deep fry).....	310/-
SOYA CHAP TIKKA	265/-

CHINESS/THAI/JAPANESE APPETIZERS

PAPAYA TART (Thai special roll).....	285/-
DRAGON BABY CORN (Deep fried whole baby corn served with sweet chili sauce).....	285/-
VEG DRAGON ROLL (Coriander batter stuffed with garden fresh veg. & cottage cheese).....	265/-
PANEER SHANGHAI (Cubes of cottage cheese tossed with shanghai sauce).....	270/-
CRUMBLE GREEN (All the fame crispy salt & pepper veg).....	255/-
PANEER S ATAY (Paneer sautéed in schewan sauce).....	290/300/-
PANEER CHILLY (Cubes of Paneer, butter fried with Chinese, Sauce).....	285/-
PANEER PEPPER SALT (Fried finger of paneer sautéed with spring onion, ginger & garlic).....	285/-
CORN FINGER (Deep fried finger shaped minced corn).....	290/-
GOLDEN FRY MUSHROOM (Mushroom marinated & deep fried).....	295/-
VEG. MANCHURIAN (Veg. fried & cooked in garlic, chilly & Manchurian Sauce, garnished with Coriander).....	255/-
VEG BALL IN GARLIC SAUCE (Veg. ball cooked in chilies, garlic & flavored sauce).....	265/-
VEG. CRISPY (Fresh veg. marinated in sweet garlic sauce).....	265/-
VEG. SPRING ROLL (Deep fried veg pancake).....	265/-
CHINESE BHEL (Crispy noodles tossed with tangy sauce & vegetables).....	250/-
KUNG FU POTATO (Dice cut potato deep-fried in Thai Sauce).....	260/-
MUSHROOM TOKAZ (Mushrooms with creamy spinach & garlic Sauce).....	295/-
CORN CHEESE CROQUETTS (Corn cheese deep fried croquets).....	310/-
CORN TURKEY (Mixture of spinach, cheese & green peas rolled in pancake & deep fried).....	285/-
BABY CORN GOLDEN FRY (Whole young corn marinated and deep fried).....	285/-
MUSHROOM DUMPLING (Stuffed mushroom with Exotic vegetables & Salsa Sauce).....	295/-
VEG PATTYAYA	285/-
HUNAT PANEER PATTYAYA	310/-
THICI THAI	310/-
VEG DURNLING	285/-
PANEER DURNLING	310/-
SOYA CHAP CHILLY	265/-

KHANDESHI BLACK MASALA

SHEV BHAJI (BLACK MASALA).....	175/-
SHEV BHAJI (REGULAR)	165/
PATODI HANDI	275/-
BENGAN HANDI	275/-
BHAJE AMTI HANDI	275/-
BENGAN MASALA (BLACK)	230/-
SHEVGA HANDI	285/-

DESSERTS

GAJAR HALWA	165/-
GULAB JAMUN	100/-
CARAMEL CUSTARD	
SHRIKHAND KESHAR	165/-
MOONG DAL HALWA	165/-
JALEBI WITH RABDI	230/-
JALEBI	120/-
RABADI	130/-
CASSATA ICE-CREAM	90/-
MALAI KULFI	110/-
MANGO ICE CREAM	100/-
VANILLA ICE CREAM	90/
CHOCOLATE ICE CREAM	100/-
STRAWBERRY ICE CREAM	100/-
KESHAR PISTA ICE CREAM	120/-
BUTTER SCOTCH ICE CREAM	120/-
FRESH FRUIT SALAD WITH ICE CREAM	200/-
BROWNE WITH VANILLA ICE CREAM	230/-
TUTTI FRUTTI ICE CREAM	170/-

BASMATI KHAZANA

VEG. PULAO (Mix cubes of veg. Cooked with basmati rice flavored with desi ghee).200/-

VEG. BIRYANI (Mix Veg Cooked in Biryani Masala tossed with rice & cooked in curd masala).....230/-

PEAS PULAO
Tender green peas cooked with coriander & basmati rice).....255/-

NAVRATAN PULAO (Steam Cooked rice tossed with fresh vegetables, paneer and dry fruit with whole spices)..... 265/-

STEAM RICE (Steaming fluffy cooked basmati rice).....160/80/-

JEERA RICE
(Basmati rice tempering with cumin seed & fresh coriander).....190/195/-

CURD RICE
(Boiled rice mix in curd tempering with mustard seed & curry leaves).....195/-

LEMON RICE
(Boiled rice mix in lemon & peanuts with south Indian rice)..... 195/-

MASALA RICE (Rice with Indian spices).....205/-

DUM KA PARDA BIRYANI (Mix veg. Cooked in biryani masala tossed with rice & cooked in handi Covered masala)..... 265/-

CORN CAPSICUM CHEESE PULAO
(Con cheese cooked with coriander & basmati rice)..... 255/-

DAL KHICHADA (Hot rice with mixed toor dal)..... 185/-

PALAK KHICHADA (Spinach flavored with rice)..... 185/-

SANDWICH

CHUTNEY SANDWICH.....90/-

VEGETABLE SANDWICH..... 90/-

CHEESE SANDWICH..... 120/-

VEG CHEESE SANDWICH..... 130/-

VEG CLUB SANDWICH..... 150/-

BREAD BUTTER 60/- |

BREAD BUTTER JAM..... 70/-

CHEESE GARLIC BREAD. 165/- |

TOAST BUTTER 80/- |

CHEESE CHILLY TOAST 165/- |

MEXICAN TOAST..... 195/-

VEG GRILLED SANDWICH.....165/-

CHEESE GRILLED SANDWICH..... 210/-

INDIAN BREADS

CHAPATI (daily chapatti is made from fine wholesome wheat flour roasted on tawa).....	20/-
BUTTER CHAPATI (Wholesome whets Roar roasted on tawa, topped with melted butter).....	25/-
TANDOORI ROTI (Wall of tandoori roti is made out of wholesome wheat four roasted on tandoor).....	20/-
BUTTER ROTI (wholesome wheat flour roasted on wall of charcoal tandoor, topped melted butter).....	25/-
ROOMALI ROTI (A very rich dough made from Maida, milk, roasted on reserve tawa).....	40/-
TANDOORI PARATHA (Fluffy layer paratha of wholesome wheat flour roasted on wall of charcoal tandoor served drippingwith butter).....	40/-
BUTTER LACCHA PARATHA (Fluffy layer paratha of wholesome wheat flour reached on wall of charcoal tandoor served dripping with butter).....	50/-
RESHMI PARATHA (Fluffy layer paratha made from rich dough of Maida, milk & shallow fried).....	65/-
TANDOOR NAAN (Delicious nourishing naan made from sugar & milk).....	40/
MISSI ROTI (Roti made from wholesome wheat flour & besan roosted in tandoor).....	40/-
KHASTA ROTI (Roti made from Maida, suji rawa & sugar served crispy).....	40/-
BUTTER NAAN (Delicious nourishing naan made from milk).....	45/-
GARLIC NAAN (Delicious nourishing naan mods from garlic).....	65/-
BUTTER GARLIC NAAN (Delicious nourishing naan made from garlic & butter).....	70/-
CHEESE BUTTER GARLIC NAAN (Delicious nourishing naan mode from cheese,butter & garlic)..	80-90/-

CHINESE RICE & NOODLES

PAN FRIED NOODLES (Butter fried noodles Cooked with cabbage, onion, Capsicum).....	230/-
VEG HAKKA NOODLES (Noodles & Julienne of Veg. Sautéed with Soya Sauce).....	210/-
VEG SINGAPORE/HONGKONG/SCHZWAN NOODLE (Noodles Cooked in your choice ofstyle).....	230/-
VEG CHOUPSEY/STEW RICE (Diced Veg. Cooked in Cabbage, Onion, & Capsicum).....	250/260/-
VEG TRIPLE FRIED RICE (Mix veg. Sautéed & lightly fried with (Mix veg sautéed & lightly friedwith boiled rice with crispy fried noodles & very Spicy red Sauce on top).....	260/-
VEG FRIED RICE (MUSHROOM/BABY CORN/PANEER) (Fried rice with veg. & Mushroom, Baby Corn, or Paneer).....	230/250/260/-
VEG SCHZWAN FRIED RICE (Boiled rice Sauted & lightly fried with mix vegetables ginger,Garlic, red chilly, Celery, & Soya Sauce, Schezwan Sauce).....	250/-
VEG AMERICAN CHOUPSEY (Red capsicum, cabbage cooked in tomato sauce).....	260/-
PANEER CHILLY GARLIC (Cube of paneer cooked in mild soya gravy with spring onion garlic)..	285/-
VEG MANCHURIAN GRAVY (Veg. boils fried in garlic chilly based Manchurian sauce garnish with coriander).....	260/-

INDIAN MAIN COURSE

VEG. KEBAB MASALA (Veg Seekh kebab in spicy gravy).....	240/-
MALAI METHI MUTTER (Fenugreek leaves and green peas cooked with touch of Cream).....	255/-
DINGRI MUTTER (Mushroom and Green peas cooked in mailed spices).....	260/-
DUM ALOO KASHMIRI (Round potato balls flavored in Kashmiri gravy).....	265/
DUM ALOO BANARASI (Stuffed aloo with tomato gravy).....	265/-
CHOICE OF ALOO (Punjabi, Methi, Jeera).....	230/
VEG TAWA (Veg. Cooked in special tawa masala medium spicy)..	225/
CHOICE OF PUNJABI (Chana Pindi, Peas Patato, Bengan Bharta, Peanuts Bhindi Masala, AlooGobi Dry, Mutter Peas palak, Mix Veg. Mutter Methi Masala, Mutter Palak).....	230/-
BALTI IMLI PANEER	

(Cottage Cheese Cooked in thick tomato tamarind gravy).....295/-

TILWALI AMCHUR BHENDI

(Bhendi flavored with amchur and til cooked in brown gravy).....230/-

INDIAN MAIN COURSE

VEG. KABAB MASALA

(Veg Seekh kabab in spicy gravy).....240/-

MALAI METHI MUTTER

(Fenugreek leaves and green peas cooked with touch of Cream).....255/-

DINGRI MUTTER

(Mushroom and Green peas cooked in mailed spices)..... 260/-

DUM ALOO KASHMIRI

(Round potato balls flavored in Kashmiri gravy)..... 265/-

DUM ALOO BANARASI

(Stuffed aloo with tomato gravy)..... 265/-

CHOICE OF ALOO

(Punjabi, Methi, Jeera).....230/-

VEG TAWA

(Veg. Cooked in special tawa masala medium spicy).....235/-

CHOICE OF PUNJABI

(Chana Pindi, Peas Patato, Bengan Bharta, Peanuts Bhindi Masala, AlooGobi Dry, Mutter Peas palak, Mix Veg.

Mutter Methi Masala, Mutter Palak).....230/-

BALTI IMLI PANEER

(Cottage Cheese Cooked in thick tomato tamarind gravy)..... 295/-

TILWALI AMCHUR BHENDI

(Bhendi flavored with amchur and til cooked in brown gravy).....210/-

DAL PREPARATION

DAL TADKA

(Yellow Indian pulses blended and tempered with Indian spices with Sauted CuminSeed and Whole red Chilly).....175/-

DAL FRY

(Lentils and herbs on charcoal Shigdi make on every dal special).....165/-

DAL MAKHANI

(Black lentils, rajma, lentils cooked with tomato purry and cream).....195-200/-

DAL BUKHARA

(Black lentil & Kidney beans cooked in slow fire with butter cream)....230/-

PUNJABI KADHI PAKODA

(Fried Gram flour dumplings in light gravy flavored with curd)..... 180/-

DAL PALAK LAUSUNI.....200/-

शुद्ध आहार शाकाहार



Note:

- 1) Your Order Will Require 15 Minutes For Preparation.
- 2) Only Refined Edible Oil Used.
- 3) Out Side Eatable Are Not Allowed.
- 4) Meeting Charge Will Be Charged Extra.

Thank you... Visit Again...

Veg Hotel
AROMA

Pure Veg A/C Family Restaurant

