



Hotel **RadhaKrishna** was established by renowned Hotelier, Mr. Gopal Shetty in 1975. Ever since, it has become a landmark of shorts for those in seach of a great eating-out experiences.

Today, **RadhaKrishna** has emerged as an iconic pure vegetarian restaurant on the mumbai food trail map. The secret of its amazing sucess? There's more than one, actually. Its delightful menu consisting of delectable dishes. The mouth-wateringly beautiful food presentation. The absolutely impeccable service. The elegant ambience. The list goes on....

What makes **Radhakrishna** even more extraordinary is that it has reached such heights while staying rooted in integrity and strong business ethics. It is a considerate and fair employer and inspires loyalty in its staff. It is matter of pride for the hotel that many of its staff members have been there since its inception, more that four decades ago.

We, at **RadhaKrishna** hope to continue with our esteemed patrons on this culinary journey and keep making more memories to cherish.

Bon Appetit!



"How often while planing a party, have you thought, 'if only radhakrishna had a catering service!" well, your wish just came true we are pleased to announce the launch of our new catering service.

Your party, your venue and our food.

So whether it's birthday celebration, and anniversary party or a baby shower, allow us to make it more relaxed and memorable for you play the perfect host and enjoy all the compliments you receive for the food!

Call us and select from our sumptuous menu.
022 40722211



AHARVEDA

|| A WAY OF LIFE ||

"Ahar" : (n) [a]H[a]r means food in Sanskrit "Veda":
(n) vāde, vāde / defined as scripture containing philosophies

We are born to lead perfectly healthy, happy and productive lives. Yet, illness robs us of this birthright. However, the real cause of any ailment is an unhealthy diet.

The old adage, 'You are what you eat,' packs a world of truth in it. Living with the law of nature is health & happiness.

The food philosophy. Founded by Dr. Harish Shetty from successful restaurateur to philanthropist and health evangelist, Dr. Harish Shetty is a man with a mission. As a restaurateur, Dr. Harish Shetty's expertise in the food industry is greatly respected. 'Living foods', on the other hand, provide the perfect fuel for our body. They are bursting with easy-to absorb, rich nutrients that help us recover and regain lost vitality.

This is what Aharveda is about with the natural goodness of Aharveda, you too can reclaim your health and well being through the Ahar or food with Aharveda, it proves that good health and good taste can go hand in hand.





VEGAN OPTIONS

PLANT BASE
OIL FREE

GLUTEN FREE
SUGAR FREE

(11am to 3:30pm | 6pm to 9pm)

JUICE

THE RED ROAR 190.00
A divine blend of all things red carrot, beetroot, tomato, mint, betel leaves coriander & gooseberry

GREEN GODDESS POTION 190.00
Bottle gourd, cucumber, spinach stirred up with flavour of mint, betel leaves coriander & gooseberry

SOUP

BROCCOLI SOUP 230.00

TOMATO BASIL 230.00

MAKAI SHORBA 230.00

SALAD

CHEF SALAD 300.00
Cucumber, tomato, capsicum, beans sprout sprinkled with assorted seeds and popcorn toast with pineapple dressing

TROPICAL SALAD 290.00
Sweet potato, potatoes, ice berg, broccoli and pineapple served with mustard dressing

CHAAT SALAD 300.00
Potato, Chickpea and american corn chaat

MAIN COURSE

MINI IDLI 190.00

CHOLE TIKKI PLATTER 320.00

KHOW SUEY 420.00
Burmese soup served with rice noodles, roasted onion, garlic, peanuts, spring onion and coriander finely chopped

VEG. PIZZA 420.00
Rajgira pizza base, fine cut English vegetables topped with cashew nut powder

DESSERT

FIRNI 160.00

GAJAR HALWA 160.00





SOUTH INDIAN (9am To 11:30Pm) | (1x2) Rs. 50 Extra

MINI IDLI 120.00
Fermented rice & lentil dumplings in coin size

IDLI 90.00
Fermented rice & lentil dumpling

RAVA IDLI 130.00
Fermented Semolina dumpling

IDLI VADA 100.00

MEDU VADA 120.00
Split Black Gram Dumplings fried to crispy

RASAM VADA 130.00
Split Gram Flour Dumplings Fried and Dipped in rasam

KANCHIPURAM IDLI 130.00

FRIED IDLI 130.00
Items would be served with sambar & chutney

UPMA 120.00
Savoury Semolina Porridge flavoured with curry leaves & mustard seeds

AVAILABLE BETWEEN 9AM TO 11AM

ADAI DOSA 190.00
A Dosa made with a mixture of lentils

SET DOSA 190.00

PESARATTU DOSA 190.00
A Dosa made with a batter made out of moong dal

NEER DOSA 200.00
Thin dosa made of rice flour

APPAM STEW 240.00
A south indian pancake from the region of kerala

AVAILABLE BETWEEN 9AM TO 9PM

OUR DOSA ARE PREPARED IN GHEE

SADA DOSA 130.00
A thin crisp savoury rice pancake

RAVA DOSA 150.00
A crisp semolina pancake

PAPER DOSA 280.00
A crisp thin rice pancake resembling the size of a newspaper

AVAILABLE BETWEEN 9AM TO 12PM | 3PM TO 7PM

CHEESE PAPER DOSA 420.00

AVAILABLE BETWEEN 9AM TO 12PM | 3PM TO 7PM

UTTAPAM 150.00
A savoury thick rice pancake

MASALA DOSA 160.00

RAVA MASALA 190.00

ONION UTTAPAM 180.00

MYSORE MASALA 180.00

SPRING DOSA 230.00

PALAK DOSA 190.00

MASALA UTTAPAM 180.00

BETWEEN MEALS NASHTA

(9am To 11:30Pm)

SABUDANA VADA	120.00
A spicy sago cutlet fried till crisp	
BATATA VADA	110.00
A spicy potato filling coated in gram flour & deep fried	
AVAILABLE BETWEEN 9AM - 7PM	
VADA PAV	80.00
A spicy potato patty coated in gram flour & fried till crisp served with pav	
AVAILABLE BETWEEN 9AM - 7PM	
KANDA BHAJI	230.00
Sliced onions coated in gram flour with spices & deep fried	
AVAILABLE BETWEEN 9AM - 7PM	
SABUDANA KHICHDI	140.00
DAHI VADA	170.00
Dumplings made with lentils & served with a sweet yogurt	
USAL PAV	140.00
A spicy stew made with sprouts served with pav	
MISAL PAV	160.00
A spicy stew made with sprouts & served with farsan	
DAHI MISAL	180.00
A spicy stew made with sprouts and served with farsan and layered with yogurt	
PURI BHAJI	180.00
A spicy potato preparation made with crisp and puffed wheat bread	
FRENCH FRIES	190.00
Crispy potato fingers served with assorted dips	
SUKHI BHAJI/MASALA BHAJI	80.00
PUNJABI SAMOSA	100.00
CHOLE SAMOSA	180.00

BAMBAIYA CHAAT

(2pm to 10:30pm)



FRIED IDLI CHAAT	190.00
Rice dumplings fried till crisp & served in the style of a chaat	
SAMOSA CHAAT	200.00
RAGDA PATTICE	200.00
Potato patties served with white peas and sweet & spicy chutney	
BHEL PURI	170.00
Puffed rice, wheat and gram flour crisps mixed with sweet & spicy chutney	
PANI PURI	170.00
Puffed wheat crisps served with jaljeera and khajoor chutney	
SEV BATATA PURI	170.00
Wheat crisps served with an mixture of potato and onion and served with a khajoor and pudina chutney	
DAHI BATATA PURI	200.00
Wheat puffs stuffed with an mixture of potato and onion and served with a khajoor and pudina chutney	
PAV BHAJI (1pm - 11.45pm)	
A vegetable preparation made with mashed vegetables on a tawa with our special blend of spices served with pav	
SPECIAL PAV BHAJI	200.00
Black grams, vegetables cooked, mashed & finished with saoji Masala	
PAV BHAJI	180.00
CHEESE PAV BHAJI	290.00
JAIN PAV BHAJI	210.00
KADA PAV BHAJI	230.00
SINGLE MASALA PAV	90.00
SINGLE CHEESE MASALA PAV	150.00
SINGLE PAV	30.00
CHATNI MASALA PAV	60.00
KOYA KEEMA	200.00



PASTA (12pm to 3.30pm | 7pm to 11pm)

ARRABIATA PASTA	420.00
Sauce made with tomatoes, chilli flakes and basil topped with olives & cheese	
MIX PASTA	420.00
Sauce made with mixing tomato and bechamel sauce	
PASTA IN WHITE SAUCE	420.00
Durum wheat pasta cooked in a creamy bechamel sauce	
PESTO PASTA	420.00
A sauce made with basil, garlic, olive oil, parmesan cheese and pine nuts tossed with the pasta of your choice	

SANDWICHES

GRILLED VEGETABLE	180.00
TOASTED VEGETABLE	140.00
VEG. SANDWICH	120.00
TOAST BUTTER	120.00
BREAD BUTTER	110.00
TOMATO OMELET SANDWICH	170.00
EXTRA CHEESE	100.00
EXTRA BUTTER	50.00

FROM THE OVEN

THIN CRUST 8" 12"

FARMHOUSE PIZZA	430/550
Thin crust pizza topped with vegetables & corn cheddar & mozzarella cheese	
TANDOORI PANEER PIZZA	540/600
Thin crust pizza topped with a spicy tomato sauce, succulent tandoori paneer and mozzarella cheese	
DOUBLE CHEESE MARGHERITA	540/620
Thin crust pizza topped with mozzarella & cheddar cheese	
CHEESE CHILLY TOAST	210.00
CHEESE GARLIC TOAST	210.00





NORTH INDIAN (11.30am to 3:30pm) | 7pm to 11pm)

INDIAN STARTERS

PANEER KURKURE Spiced cottage coated in papad and fried till crisp	410.00
ALOO KURKURE Spiced potatoes coated in papad and fried till crisp	290.00
VEG. PAKODA Mixed vegetables coated in spiced gram flour and fried till crisp	290.00
HARA BHARA KABAB Tikki made with green peas, cottage cheese, spinach and our house blend of spices	290.00
PANEER TIKKA Spicy marinated cottage cheese skewers baked in our clay oven	410.00
PANEER MALAI TIKKA A lightly spiced marination made out of hung curd crushed peppercorns and fenugreek powder and cooked in our clay oven	410.00
PAPAD AND RAITA	
PAPAD (ROASTED/FRIED)	40/50
MASALA PAPAD	80.00
KHICHIYA PAPAD (FRIED/MASALA)	200.00
VEGETABLE RAITA	130.00
PINEAPPLE RAITA	180.00
BOONDI RAITA	130.00
GREEN SALAD	150.00



MAIN COURSE

DAL FRY / TADKA	200.00	PANEER KOFTA	410.00
		Succulent paneer kofta cooked in a sweet and spicy tomato gravy	
DAL MAKHANI	210.00	PALAK PANEER	410.00
		Succulent pieces of cottage cheese cooked in a creamy spinach gravy	
MUSHROOM MUTTER	340.00	PANEER LAZEEZ	410.00
Mushroom and green peas cooked in a creamy gravy		Paneer tikka cooked in a tomato cashew gravy rich with grated paneer garnished with capsicum	
LASOONI PALAK	250.00	PANEER CHATPATA	410.00
Creamy spinach cooked with burnt garlic and cream		Succulent cottage cheese cooked in a tangy gravy made with tomatoes	
ALOO GOBI	240.00	PANEER TIKKA MASALA	410.00
Traditional north Indian potato and cauliflower preparation		Clay oven cooked cottage cheese cooked in savoury tomato gravy	
ALOO MUTTER	240.00	VEG. KADAI	240.00
Potatoes cooked with green peas in Indian style		Assorted vegetables cooked in kadai gravy and capsicum	
DUM ALOO	250.00	NAVRATAN KORMA	300.00
Potatoes cooked in a kashmiri style dum ki gravy		Assorted vegetables, assorted nuts and fruits cooked in a rich cashew gravy	
BAINGAN BHARTA	240.00	MUSHROOM BABY CORN MASALA	360.00
Clay oven roasted brinjal tossed in our house of blend of spices		Mushroom & baby corn cooked in a spicy gravy	
BHENDI MASALA	240.00	HYDERABADI KOFTA	280.00
Ladyfingers cooked in a spicy gravy		Mix vegetable kofta cooked in a spicy creamy coriander and mint influenced gravy	
KADAI PANEER	410.00	BHENDY FRY	260.00
Cottage cheese cooked along with onion gravy and tossed with bell peppers		Ladyfinger cooked with onions, tomatoes and spices	
PANEER BUTTER MASALA	410.00	VEG. KOLHAPURI	250.00
Cottage cheese cooked in a rich cashewnut gravy		VEG. MASTANA	280.00
PANEER PASANDA	410.00	VEG. HANDI	240.00
Stuffed shallow fried cottage cheese served in a creamy gravy		PANEER GHEE ROAST	450.00
PANEER BHURJI	430.00	SABJI BAHAR	260.00
Cottage cheese sautéed along with onion, tomatoes and spices		VEG AUGRATIN	340.00
CHANA MASALA	240.00		
Chickpeas cooked with onions and tomatoes in a spicy gravy			
CHOLE BATHURA	340.00		



MAIN COURSE

KARELA FRY 280.00

Biteer gourd cooked with tomatoes, onions & Indian spices

KAJU KHOYA / KAJU MATAR 410.00

Cashew nuts cooked in mildly spiced cashew nut gravy & mawa

KEEMA GHOTALA 390.00

Green peas, soya granules & cottage cheese cooked in spicy gravy

NUTRELA KEEMA 330.00

Soya granules, green peas cooked in spicy Indian spices

ASSORTED INDIAN BREAD

ROTI 50.00

Whole wheat Indian bread cooked in clay oven

METHI ROTI 55.00

Whole wheat Indian bread with methi cooked in clay oven

CHAPATI 45.00

Whole wheat Indian bread cooked in pan fried

PARATHA 70.00

Whole wheat Indian bread layered & cooked in clay oven

STUFF PARATHA 100.00

NAAN 70.00

Refined wheat flour

KULCHA 70.00

refined wheat flour

MASALA KULCHA 100.00

PURI (PLATE) 110.00

BHATURA (SINGLE) 110.00

WITH BUTTER 20.00

RICE

JEERA RICE 190.00

Fragrant basmati rice tossed with cumin seeds

STEAM RICE 150.00

Fragrant basmati rice steamed

DAL KHICHDI 190.00

Fragrant basmati rice cooked with lentils & Indian spices

KASHMIRI PULAO 230.00

Fragrant basmati rice cooked in a dum along with vegetables & garnished with fruits and nuts

BISI BELE HULIANNA 210.00

Karnataka speciality made with rice, lentils and vegetables

VEG. PULAO 230.00

Flavoured rice cooked with assorted vegetables

VEG. BIRYANI 280.00

Assorted spiced vegetables cooked with basmati rice and garnished with brown onions

PANEER BIRYANI 410.00

Cottage cheese chunks cooked along with fragrant basmati rice

DUM BIRYANI 340.00

Fragrant basmati rice cooked in a dum along with vegetables

TAWA PULAO 280.00

Assorted vegetables cooked with pav bhaji masala

AVAILABLE FROM 3PM - 11:45 PM

HANDI BIRYANI 290.00

Fragrant rice cooked along with a spicy coriander influence vegetables

CHOLE DUM BIRYANI 310.00

Fragrant rice cooked along with spicy chickpeas influence veg. dumplings

PANEER MASALAM BIRYANI 510.00

Fragrant rice cooked along with paneer in mughlai style





CHINESE (11.30am to 11pm)

SOUP

PEPPER LEMON SOUP	200.00
Fresh and spicy soup flavoured with pepper and lemon	
SWEET CORN VEG. SOUP	200.00
Soup made with corn and mixed vegetables	
MANCHOW VEG.SOUP	200.00
Finely chopped vegetables cooked in soy influenced broth	
HOT & SOUR SOUP	200.00
Assorted vegetables cooked in a spicy and sour soy broth	
LEMON CORIANDER SOUP	200.00
Mild and fresh soup made with a broth influenced with lemon & coriander	
CREAM OF MUSHROOM	220.00
Puree of mushroom cooked & finished with fresh cream	
PALAK SOUP	200.00
Puree of spinach cooked & finished with fresh cream	



FROM THE WOK

BABY CORN CHOICE	410.00
CRISPY CORN WATER CHESNUT Crispy water chesnuts and corn tossed in a sweet and spicy tomato sauce	390.00
CHINESE BHEL Crispy fried noodles tossed in a spicy sweet sauce	250.00
IDLI CHILLY FRY Crispy idli tossed in chilli soya in a chilli soya sauce	250.00
VEG. SPRING ROLL Finely sliced wok tossed vegetables rolled in spring roll sheets and deep fried	270.00
RED PEPPER PANEER Crispy batter fried cottage cheese tossed in a spicy red chilli and garlic sauce	410.00
PANEER CHILLI	410.00
PANEER STEAK SCHZWAN	410.00
CHILLY GARLIC POTATO Potato finger chips tossed in spicy chilli garlkc sauce	330.00
VEG. CRISPY Crispy assorted vegetables tossed in a sweet and sour sauce	310.00
DRAGON PANEER Cottage cheese tossed in a spicy red chilli and garlic sauce	410.00
PANEER MANCHURIAN Paneer dumplings cooked in manchurian sauce	410.00
MUSHROOM MANCHURIAN Mushroom dumplings cooked in manchurian sauce	410.00
VEG. MANCHURIAN Veg. dumplings cooked in manchurian sauce	290.00
RICE & NOODLES	
SUSHI RICE Fragrant wok tossed rice served in a clay pot with assorted vegetables	320.00
HAKKA NOODLES Wok tossed noodles with assorted vegetables	270.00
VEG. FRIED RICE	270.00
SCHEZWAN FRIED RICE	280.00
TRIPLE SCHEZWAN RICE	390.00
SCHEZWAN NOODLES	280.00



HOT BEVERAGES

(9am to 10:30pm)

TEA	38.00
GREEN TEA	120.00
COFFEE	65.00
NESCAFE	80.00
BOURNVITA/HOT CHOCOLATE	80.00

COLD BEVERAGES

FRESH JUICE	150.00
ASK FOR AVAILABLE FRUIT	
APPLE JUICE	210.00
ANAR JUICE	270.00
FRESH SUGARCANE JUICE	90.00
MANGO JUICE	280.00
FRESH LIME JUICE	100.00
FRESH LIME SODA	110.00
SWEET LASSI	140.00
MANGO LASSI	160.00
CHAAS	90.00
JAL JEERA	110.00
PACKAGED DRINKING WATER	25.00

FALOODAS

(1X2 WILL BE CHARGED 100.00 EXTRA)

KESAR FALOODA	240.00
SPECIAL FALOODA	290.00
KULFI FALOODA	290.00
ROSE FALOODA	230.00
BUTTER SCOTCH FALOODA	320.00
SHAHI GULAB FALOODA	320.00
MANGO FALOODA	320.00

HEALTHY BEVERAGES

PASSION FRUIT JUICE	200.00
PASSION ORANGE JUICE	200.00
PASSION SUGARCANE JUICE	200.00
PINEAPPLE SUGARCANE	200.00
STRAWBERRY SUGARCANE	250.00
(SEASONAL)	

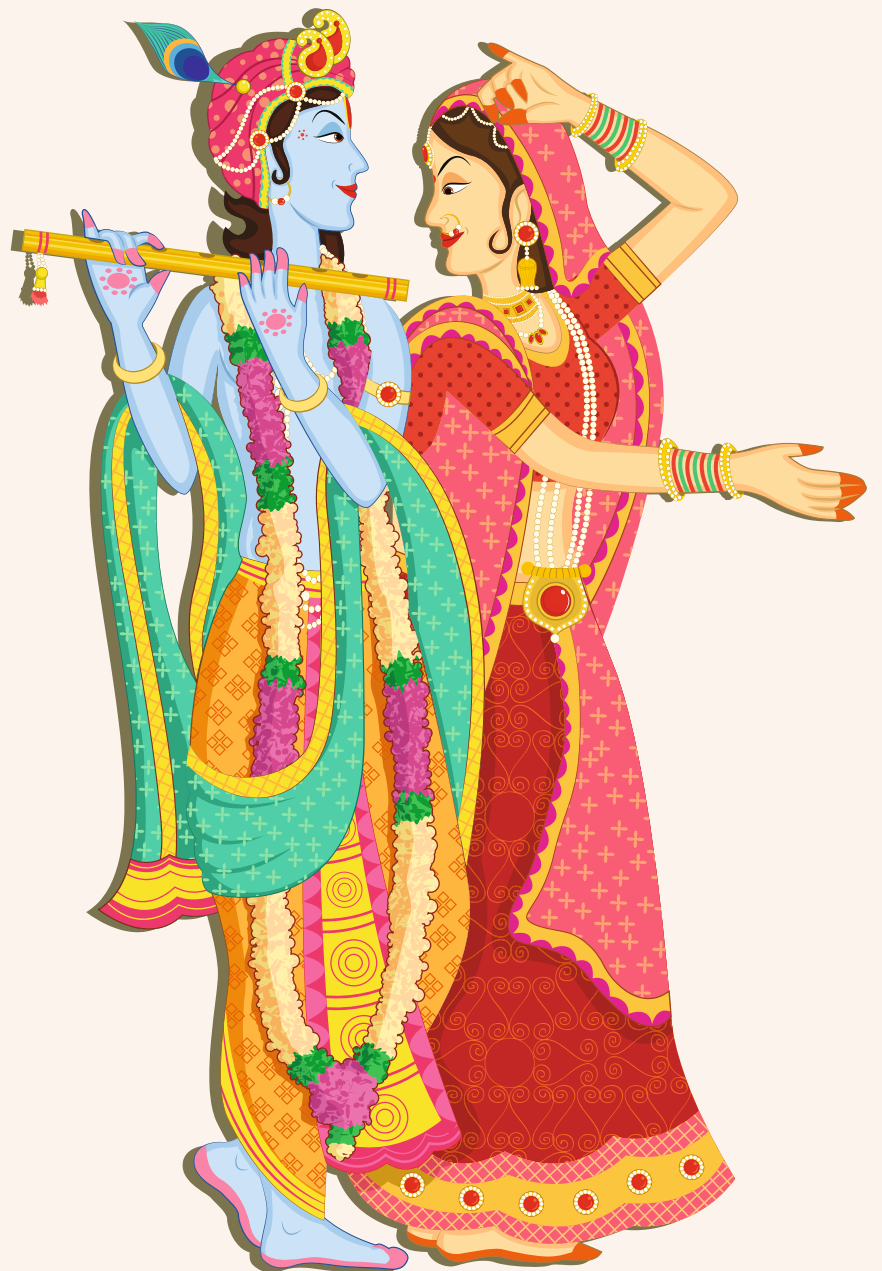
MILK SHAKES

FRUIT MILKSHAKE	260.00
Chikoo / Banana / Apple	
FLAVOURED MILKSHAKE	240.00
Vanilla / Strawberry Chocolate / Coffee / Rose	
LITCHI MILKSHAKE	360.00
SEASONAL MILKSHAKE	360.00
DRY FRUIT MILKSHAKE	370.00
Anjeer / Kaju Anjeer Badam / Pista	



DESSERT & ICE CREAM

GULAB JAMUN	140.00
Cottage cheese dumplings cooked & left with flavoured sugar syrup	
RASMALAI	160.00
Cottage cheese dumplings immersed in flavoured sweet milk	
AAMRAS (AS PER AVAILABILITY)	220.00
Mango puree seetened	
ICE CREAM / KULFI	150.00
Frozen dessert made from dairy/Traditional India ice-cream	
Ask for available flavours	
DOUBLE SUNDAE	280.00
Combination of two flavoured ice-cream served with nuts & jelly	
GUDBUD ICE CREAM	380.00
Three flavoured ice-cream with fresh fruit, jelly, nuts & cream	
BANANA SPLIT	380.00
Banana split into two served with three flavoured ice-cream	
FRUIT SALAD	180.00
FRUIT SALAD WITH KULFI	330.00
RABDI KULFI	430.00
RABDI	430.00
SIZZLING BROWNIE	430.00
FIRNI	120.00
HOMEMADE SPL. ICE CREAM	210.00
CHOCOLATE MOUSSE	140.00
CARAMEL CUSTARD	130.00





JAIN MENU

INDIAN STARTERS

PANEER KURKURE	410.00
Spiced cottage coated in papad and fried till crisp	
VEG. PAKODA	290.00
Mixed vegetables coated in spiced gram flour and fried till crisp	
HARA BHARA KABAB	300.00
Tikki made with green peas, cottage cheese, spinach and our house blend of spices	
PANEER TIKKA	430.00
Spicy marinated cottage cheese skewers baked in our clay oven	
PANEER MALAI TIKKA	430.00
A lightly spiced marination made out of hung curd crushed peppercorns and fenugreek powder and cooked in our clay oven	

SOUP

PEPPER LEMON SOUP	210.00
A fresh and spicy soup flavoured with pepper and lemon	
SWEET CORN VEG. SOUP	210.00
Soup made with corn and mixed vegetables	
MANCHOW VEG.SOUP	210.00
Finely chopped vegetables cooked in soy influenced broth	
PALAK SOUP	210.00
Puree of spinach cooked & finished with fresh cream	

FROM THE WAK

CRISPY CORN WATER CHESNUT	410.00
Crispy water chesnuts and corn tossed in a sweet and spicy tomato sauce	
CRISPY VEG. SALT AND PEPPER	320.00
Mixed vegetables fried to a crisp and dry and tossed with	
CHINESE BHEL	270.00
Crispy fried noodles tossed in a spicy sweet sauce	
IDLI CHILLY FRY	270.00
Crispy idli tossed in chilli soya in a chilli soya sauce	
VEG. SPRING ROLL	290.00
Finely sliced wok tossed vegetables rolled in spring roll sheets and deep fried	
RED PEPPER PANEER	430.00
Crispy batter fried cottage cheese tossed in a spicy red chilli and tomato sauce	



JAIN MENU

RICE & NOODLES

SUSHI RICE	340.00
Fragrant wok tossed rice served in a clay pot with assorted vegetables	
HAKKA NOODLES	290.00
Wok tossed noodles with assorted vegetables	
PAN FRIED NOODLES	310.00
Wok tossed noodles with SESAME OIL	
VEG. FRIED RICE	290.00

MAIN COURSE

DAL FRY / TADKA	210.00
DAL MAKHANI	220.00
BAINGAN BHARTA	250.00
Clay oven roasted brinjal tossed in our house of blend of spices	
BHENDI MASALA	250.00
Ladyfingers cooked in a spicy gravy	
PANEER KADAI	430.00
Cottage cheese cooked along with kaju gravy and tossed with bell peppers	
PANEER BUTTER MASALA	430.00
Cottage cheese cooked in a rich cashewnut gravy	
PANEER PASANDA	430.00
Stuffed shallow fried cottage cheese served in a creamy gravy	
PANEER BHURJI	440.00
Cottage cheese sautéed along with tomatoes and spices	
CHANA MASALA	260.00
Chickpeas And tomatoes cooked in spicy gravy	
PANEER KOFTA	440.00
Succulent paneer kofta cooked in a sweet and spicy tomato gravy	
PANEER PALAK	440.00
Succulent pieces of cottage cheese cooked in a creamy spinach gravy	
PANEER LAZEEZ	450.00
Paneer tikka cooked in a tomato cashew gravy rich with grated paneer garnished with capsicum	
PANEER CHATPATA	440.00
Succulent cottage cheese cooked in a tangy gravy made with tomatoes	



JAIN MENU

MAIN COURSE

PANEER TIKKA MASALA	440.00
Clay oven cooked cottage cheese cooked in savoury tomato gravy	
VEG. KADAI	260.00
Assorted vegetables cooked in kadai gravy and capsicum	
NAVRATAN KORMA	310.00
Assorted vegetables, assorted nuts and fruits cooked in a rich cashew gravy	
BHENDY FRY	280.00
Ladyfinger cooked with tomatoes and spices	
KAJU KHOYA / KAJU MATAR	440.00
Cashew nuts cooked in mildly spiced cashew nut gravy & mawa	
VEG. KOLHAPURI	270.00

RICE

DAL KHICHDI	200.00
Fragrant basmati rice cooked with lentils & Indian spices	
KASHMIRI PULAO	240.00
Fragrant basmati rice cooked in a dum along with vegetables & garnished with fruits and nuts	
BISI BELE HULIANNA	230.00
Karnataka speciality made with rice, lentils and vegetables	
VEG. PULAO	240.00
Flavoured rice cooked with assorted vegetables	
VEG. BIRYANI	290.00
Assorted spiced vegetables cooked with basmati rice and garnished	
PANEER BIRYANI	420.00
Cottage cheese chunks cooked along with fragrant basmati rice	
DUM BIRYANI	360.00
Fragrant basmati rice cooked in a dum along with vegetables	
TAWA PULAO	290.00
Assorted vegetables cooked with pav bhaji masala	
AVAILABLE FROM 3:00 PM - 11:45 PM	
HANDI BIRYANI	300.00
Fragrant rice cooked along with a spicy coriander influence vegetables	
CHOLE DUM BIRYANI	320.00
Fragrant rice cooked along with spicy chickpeas influence veg. dumplings	
PANEER MASALAM BIRYANI	520.00
Fragrant rice cooked along with paneer in mughlai style	



NOTE:

- . Order once placed cannot be cancelled.
- . Minimum 20 minutes for preparation
- . All special items minimum 20 minutes for preparation
- . We are not responsible for any lost and theft inside the premises
- . Please keep silence
- . No smoking please
- . Extra Sambar, Chatni, Sauce, Sugar will be charged
- . All dishes are prepared in ghee and refined oil
- . Outside food strictly not allowed
- . We do not use food color
- . We do not use MSG (ajinomoto) in chinese food
- . GST is applicable

