

## PANTRY

Tea/Masala Tea .....	30/40
Filter Coffee .....	40
Nescafe .....	50
Bournvita .....	55
Hot Chocolate .....	55
Masala Milk .....	65

## SOUTH INDIAN

Idli Sambhar .....	70
Fried Idli .....	80
Idli Double Tadka .....	80
Medu Wada .....	80
Dahi Idli .....	80
Dahi Wada .....	85
Batata Wada .....	50
Batata Wada Sambhar Dip .....	60
Sada Dosa .....	80
Paper Dosa .....	120
Paper Masala Dosa .....	130
Masala Dosa .....	90
Mysore Dosa .....	80
Mysore Masala Dosa .....	105
Rava Dosa .....	90
Rava Masala Dosa .....	105
Uttapam .....	80
Onion Uttapam .....	90
Tomato Uttapam .....	90
Masala Uttapam .....	90
Tomato Omelet .....	90
Paneer Bhurji Stuffed Uttapam .....	160

## PAV BHAJI

All items with extra butter will be charged Rs.15/- extra and with cheese will be charged Rs.35/- extra.

Pav Bhaji .....	125
Jain Pav Bhaji .....	125
Cheese Pav Bhaji .....	145
Jain Cheese Pav Bhaji .....	145
Masala Pav (Double) .....	65
Jain Masala Pav .....	80
Khada Pav Bhaji .....	125
Cheese Khada Pav Bhaji .....	145
Only Bhaji .....	85
Extra Pav (2 pcs) .....	35

## ALL DAY FAVORITE SNACKS

Puri Bhaji .....	105
Chole Bhatura .....	135
Extra Puri 02 Pcs .....	35
Extra Bhatura 01 Pcs .....	40
Upma .....	55
Sheera .....	65
Poha .....	65
Vegetable Cutlet .....	125
Misal Pav .....	115
Dahi Misal Pav .....	135
Bread Butter .....	65
Jam Bread .....	65
Jam Butter Bread .....	75

## SANDWICHES

All Sandwiches are served with side portion of fries & salad

Veg Sandwich .....	125
Veg Cheese Sandwich .....	155
Cheese Sandwich .....	145
Veg Grilled Sandwich .....	135
Cheese Grilled Sandwich .....	155
Veg Cheese Grilled Sandwich .....	165
Cheese Chilly Toast .....	165
Masala Aloo Grilled Sandwich .....	145

## THIN CRUST PIZZAS

The Classic Margarita .....	275
Tomato Sauce, Mozzarella Cheese, Basil	
Rudra Special Pizza .....	295
Tomato Sauce, Mozzarella Cheese, Exotic Vegetables, Olives	
BBQ Paneer Pizza .....	315
Tomato Sauce, Mozzarella Cheese, Diced Bbq Paneer	
Peri Peri Spiced Pizza .....	345
Tomato Sauce, Mozzarella Cheese Peri Peri Spiced Vegetables	

## HOT LIQUID

Manchow Soup with Crispy Noodles .....	135
Lemon Coriander Soup Thick or Clear .....	135
Sweet Corn Soup .....	135
Tamatar aur Pudina Ka Shorba .....	135
Ripe Tomatoes & Fresh Mint Broth, Tempered With Royal Cumin	
Makai aur Palak Ka Shorba .....	135
Fresh Corn & Spinach Puree Seasoned With Herb, Spices	
Cream soup .....	135
Mushrooms/Broccoli/Tomato Veloute, Garlic Croutons	

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# Shiv Sagar

PURE VEG.

## HEALTHY SALADS

House Style Caesar's Salad .....	195
BBQ Cottage Cheese with parmesan Shavings, Garlic Croutons	
Russian Salad .....	155
Potato, Peas, Carrots & Pineapple Tossed In House Mayo	
Paneer Tikka & Lychee Salad .....	215
Paneer Tikka & Lychee Bounded In Spicy Mayo	
Garden Fresh Green Salad .....	115
Kuchumber Salad .....	105
Raita .....	85/95/105
Boondi/Vegetable/Pineapple	
Plain Curd .....	65

## STARTERS Asian

Vegetable Spring Roll .....	235
Carrots, Bell Peppers, Cabbage & Onions Wrapped In a Crisp Popiah Sheets	
Veg / Paneer Manchurian .....	225/245
Manchurian Style Dumplings Tossed In a Soy Chilli, Garlic Sauce	
Kung Pao Potato/Paneer .....	215/245
Crisp Potato Wedges Tossed In a Sichuan Pepper & Dried Red Chili Sauce	
Chilli Garlic Cottage Cheese .....	245
Home Made Cottage Cheese Tossed In Hot Chilli Garlic Sauce	

## STARTERS Desi

Achari Paneer Jaituni .....	255
Homemade Cottage Cheese Stuffed With Olives, Coated With Pickled Marinade, Char Grilled	
Paneer Peri Peri .....	295
Peri Peri Spiced Marinated Cottage Cheese & Indian Herbs, Char Grilled In Clay Oven	
Paneer Tikka/Malai Tikka .....	275
Homemade Cottage Cheese Marinated Traditionally Red/White	
Vegetable Seekh Kebab .....	215
Minced Vegetables Seasoned With Herbs & Spices, Cooked On "sigdi"	
Hara Bhara Kebab .....	215
Melt In Mouth, Spinach, Green Peas, Garden Vegetables Mixed With Grounded Spices & Herbs, Pan Grilled	
Kurkure Bhindi .....	195
Aukra Mixed With Gram Flour, Spices & Herbs, Finished With Chat Masala	
Kaju Methi Roll .....	235
Fresh Fenugreek, Potato, Cashewnuts Mixed With Spices, Rolled In Bullets & Deep Fried	
Peshawari Kumbh .....	225
Button Mushroom Stuffed With Spiced Cheese, Coat With Rich Marination, Cooked In Clay Oven	

## STARTERS Continental

Battered Onion Rings .....	235
Chipotle Barbeque Dip	
Cheese Fingers .....	295
Chilli Mayo	
Cheese Corn Balls .....	265
Honey Chilli Dip	

## MAINS Asian

Spicy Basil Garlic Vegetables .....	275
Stir fried vegetables with red chili, hot basil, galangal, lemon grass & green garlic	
Thai Style Mushroom & Cheese .....	265
Trio of Mushrooms and Cottage Cheese	
Broccoli Babycorn & water chestnuts	265
Wok Tossed in a Green Chilli, Garlic Coriander Sauce	
Stir Fried Seasonal Green .....	265
Quick Stir Fried Fresh Seasonal Greens With Light Soya	
Veg / Paneer Manchurian .....	225/245

## MAINS Desi

Paneer Lababdar .....	245
Home made cottage cheese simmered in a rich onion tomato & cashew nut gravy, finished with heavy cream & garam masala	
Pahadi Lehsooni Palak .....	215
Fresh Spinach Puree Pan Tossed With Baby Garlic	
Subz Miloni .....	225
Seasonal Vegetables In An Onion, Tomato Gravy Laced with Fenugreek & Spinach	
Sunheri Kebab Masala .....	265
Vegetable Seekh Kebab Topped with Chef Special Gravy	
Kadhai Paneer .....	275
Paneer cooked in creamy tomato gravy, finished with bell peppers & fresh coriander	
Paneer Tikka Masala .....	245
Paneer Tikka simmered in rich onion tomato & cashew gravy	
Paneer Bhurji .....	245
Crumble cottage cheese seasoned with ginger, spices, herbs & finished with coriander	
Subz Vilayti .....	225
Exotic veg cooked in tomato onion gravy, topped with cheese	
Bengali Bhindi/Bhindi Masala .....	165/185
Lady finger cooked along mustard oil, green chilies & potatoes finished with roasted cumin powder / onion gravy	
Chhole Masala .....	195
Chick pea cooked in classic north Indian style	
Baingan Bhartha .....	175
Charcoal smoked king brinjal tempered with roasted cumin & fresh garlic	
Mushroom Peas Masala .....	225
Button mushroom & green peas cooked along onion gravy	
Yours favorite Veg. preparation in .....	225
Handi / Kolhapuri / Navratan / Masala / Kadai Style	

## PASTA

Pastas .....	255
Choice of Pasta	
Spaghetti/Penne	
Choice of sauces	
Cheese Sauce/Tomato Sauce/Basil Pesto	
All time favorite Pink Sauce	

## THAI CURRY

Thai Curries will be served with rice

Red / Green Thai Curry .....	295
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## SIZZLERS

Royal Veg. Sizzler.....	350
Cottage Cheese Shaslic Sizzler .....	380

## DAL & KHICHDI

Dal Fry / Double Tadka .....	155/165
Yellow lentil with a tempering of fresh garlic, cumin, coriander & desi ghee	
Dal Khichdi/Palak .....	165/185
Long grain basmati rice cooked along toor & moong dal/palak to its perfection, topped with desi ghee	

## ROTI & NAAN

Add Butter Rs.5/-extra

Tandoori Roti/Pudina/Ajwain .....	25/30/30
Chapati .....	18
Spinach & Methi Roti .....	30
Naan .....	30/35/65/95
Plain/Garlic/Cheese/Cheese garlic	
Stuffed Kulcha .....	45/55/65
Onion/Aloo/Paneer	

## RICE & NOODLES

Classic Fried Rice .....	195
Thai Basil Rice .....	205
Burnt Garlic Rice .....	195
Triple Schezwan rice .....	285
Chopper Rice .....	235
Korean Rice .....	235
Hakka Style Noodles .....	215
Chilli Garlic Noodles .....	225

## PAPAD

Roasted Papad /Fried Papad .....	25/35
Masala Roasted Papad .....	35
Fried Masala Papad .....	45

## BIRYANI

Tarkari Dum Biryani .....	245
Garden fresh vegetable biryani, finished with light ginger & cumin tempering	
Paneer Tikka Biryani.....	295
Paneer tikka cooked along with spiced basmati rice, light aroma of mint & onions	
Dahi Bhat .....	185
Long grain basmati rice tempered with fresh yoghurt, cumin, asafoetida & sun dried red chilli	
Pulao	
Pyaz / Peas / Dry Fruit .....	145/150/165
Steam Rice / Jeera Rice.....	135/155

## SWEET TEMPTATION

Sizzling Brownie with Ice Cream .....	185
Caramel Custard .....	95
Gulab Jamun .....	95/125
Plain/with Ice cream	
Gajar Halwa .....	95/125
Plain/with Ice cream	
Ice Cream Selection .....	95/125
Regular/Special	
Oreo Sunday .....	175
Triple Sunday .....	185
Kulfi with Rabdi .....	165
Rabdi .....	105
Fruit Salad / Ice Cream .....	115/135

## FALOODA

Kesar Falooda .....	175
Kulfi Falooda .....	155
Rose Falooda .....	165

## COLD BEVERAGES

Packaging Drinking Water .....	30
Soft Drinks .....	40/80
Fresh Lime Soda/Water .....	65
Lassi - Sweet/ Salted .....	75
Masala / Plain Chaas .....	45
FRESH FRUIT JUICES (SEASONAL)/SHAKES	
Sweet Lime .....	130
Nagpur Orange .....	145
Pineapple .....	130
Water Melon .....	130
Milk Shakes .....	165
Vanilla/Chocolate/Strawberry	
Classy Fruit Shakes .....	185
Mango/Strawberry/Chiku/Banana	

Order once Placed will not be canceled.

Delicious food will take necessary time to served. ( Approx 20 to 30 min.)

Outside food & Liquor is not allowed. | Taxes applicable extra.

Prices are subject to change without prior notice.

This Menu is effective from 30/12/2020. Rudra Shiv Sagar reserve rights of Admission.