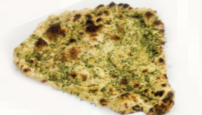


- 113. Sarson Ka Saag (HOUSE SPECIALITY)**
Mustard leaves cooked with butter and best had with makai roti 930
- 114. Paneer Makhani**
An exotic preparation of small pieces of cottage cheese cooked in rich creamy sauce 930
- 115. Paneer Kadai**
A delightful combination of cottage cheese in kadai gravy 930
- 116. Palak Paneer**
A much celebrated combination of spinach and cottage cheese cooked in delightful mild gravy 940
- 117. Paneer Tikka Masala**
Cubes of paneer marinated charcoal grilled and cooked with a combination of three gravies 940
- 118. Paneer with Sarson Ka Saag**
Mustard leaves cooked in white butter and cottage cheese and best had with makai roti 940
- 119. Chana Masala (AAV)**
Chick peas cooked with indian herbs and spices 825
- 120. Bhindi Do Pyaza (A CHEF'S SPECIALITY) (AAV)**
Lady's finger cooked in yellow gravy 825
- 121. Kaju Mutter Makhani**
Cashewnut and green peas in makhni gravy 940
- 122. Vegetable Au Gratin**
Vegetables drowned in white sauce with lots of cheese, its creamy with a crusty top 930
- 123. Methi Mushroom / Paneer Ke Sab Rang**
The ever popular fenugreek leaves cooked with a combination of your choice 940
- 124. Tofu Palak (VEGAN)**
Tofu cooked with spinach ginger garlic medium spicy 940



Indian Bread

- | | PLAIN | BUTTER |
|----------------------------|-------|--------|
| 125. Plain Naan | 160 | 165 |
| 126. Garlic Naan | 165 | 175 |
| 127. Methi Naan | 165 | 175 |
| 128. Paratha | 165 | 175 |
| 129. Laccha Paratha | 165 | 175 |
| 130. Aloo Paratha | 285 | 295 |
| 131. Tandoori Roti | 155 | 160 |
| 132. Makki Ki Roti | 155 | 160 |
| 133. Masala Kulcha | 290 | 310 |
| 134. Paneer Kulcha | 340 | 350 |
| 135. Turbo Naan | 165 | 175 |
| 136. Chowpaty Special Naan | 205 | 215 |
| 137. Pudina Paratha | 165 | 175 |
| 138. Cheese Naan | 310 | 320 |
| 139. Baby Kulcha | 90 | 100 |



ITALIAN

- Pizza (9 INCH)**
- 140. Indiana** 950
Spicy tomato sauce with italian herbs, cheese, onion and capsicum
- 141. Funghi** 950
Fresh tomato sauce, mozzarella, cheese and fresh mushroom

- 142. Margarita** 950
Fresh Tomato Sauce, mozzarella and basil
- 143. Manali** 950
Fresh tomato sauce, mozzarella, corn, onion and black olives
- 144. Chowpaty Special** 950
Fresh tomato sauce, onion, green pepper, mozzarella, mushroom, sweet corn, pineapple and olives
- 145. Tobasco** 950
Fresh tomato sauce, sundried tomato, mozzarella, jelatino spicy, tabasco sauce and chilly powder

DESSERTS

- 146. Ice Cream (STRAWBERRY, VANILLA, CHOCOLATE)** 430
- 147. Kulfi (TRADITIONAL INDIAN ICE CREAM)** 445
- 148. Gulab Jamun** 445
(Is an Indian dessert of fried dough balls that are soaked in a sweet sticky sugar)
- 149. Gajar Halwa** 445
(Is a combination of grated carrot, nuts, sugar & condensed milk)
- 150. Rasmalai** 445
(An Indian dessert made from cottage cheese & sugar syrup, milk & almonds)
- 151. Jalebi Ghatiya** 940
(Available only on Sunday BETWEEN 7.00AM - 11AM)

MEXICAN TREAT

- 152. Cheese quesadilla** 600
Tasty delight mixed with two kinds of melted cheese and stuffed in a tortilla
- 153. Burrito** 800
A flour tortilla tightly wrapped around a filling of various ingredients typically high protein beans, cheese, rice & salsa

BEVERAGES

- 154. Sitafal** 340
(CUSTARD APPLE SEASONAL)
- 155. Mango Milkshake** 345
- 156. Kulfi Milkshake** 490
- 157. Dry Fruits (Mixed)** 345
- 158. Mango Lassi** 345
- 159. Sodas (Assorted)** 160
- 160. Diet Coke** 200
- 161. Mineral Water (1/2 LTR)** 160
- 162. Mineral Water (1 LTR)** 230
- 163. Lassi (SWEET OR SALTED)** 200
- 164. Masala Chaas** 200
- 165. Tea / Coffee (INDIAN)** 150
- 166. Tea / Coffee (ENGLISH)** 190
- 167. Masala Tea** 190
- 168. Elaichi Tea (CARDAMOM)** 190
- 169. A Jug Of Lassi / Chaas** 1200



FRESHLY SQUEEZED JUICES

- 170. Musambi (ORANGE)** 290
- 171. Santra (TANGERINE)** 290
- 172. Ganga Jamuna (ORANGE AND TANGERINE MIX)** 290
- 173. A Jug Of Juice (SELECT FROM ABOVE)** 1400
- 174. Tree tomato** 290
- 175. Mango** 290
- 176. Carrot** 290
- 177. Madafu (TENDER COCONUT)** 125
- 178. Watermelon Mint** 290
- 179. Avocado Milkshake (SMALL GLASS)** 250

CHOWPATY VEG. JUICES

- 180. Healthy Skin Glow (CARROT, CELERY, GINGER)** 450
- 181. Powerful Antioxidant (BEETROOT CARROT, CELERY, APPLE, PARSLEY)** 450

FALOODA

- 182. Strawberry** 345
- 183. Vanilla** 345
- 184. Kesar Badam** 360
- 185. Rose Milk** 345

COMBO MEAL

- MONDAY - FRIDAY**
- ALL IN ONE BOX - MAKE YOUR OWN MEAL**
- Choose a Curry from Main Course accompanied with Naan
- 186. 1 Curry with Naan & Rice (COMBO 1)** 650
- 187. 1 Curry, Naan, Rice, Daal & Salad (COMBO 2)** 750
- 188. Plain Rice & Thai Curry (COMBO 3)** 600
- 189. Fried Rice, Sweet & Sour Veges & 1 Spring Roll (COMBO 4)** 650
- 190. Fried Rice, Veg Manchuian & 1 Spring Roll (COMBO 5)** 700

- SATURDAY - SUNDAY - PUBLIC HOLIDAY**
- ALL IN ONE BOX - MAKE YOUR OWN MEAL**
- Choose a Curry from Main Course accompanied with Naan
- 186. 1 Curry with Naan & Rice (COMBO 1)** 900
- 187. 1 Curry, Naan, Rice, Daal & Salad (COMBO 2)** 950
- 188. Plain Rice & Thai Curry (COMBO 3)** 900
- 189. Fried Rice, Sweet & Sour Veges & 1 Spring Roll (COMBO 4)** 950
- 190. Fried Rice, Veg Manchuian & 1 Spring Roll (COMBO 5)** 950



PURE VEGETARIAN RESTAURANT

WE ACCEPT CREDIT CARD PAYMENTS
FOR TAKE AWAY & HOME DELIVERY
PLEASE CALL:

TELEPHONE NUMBERS:
0701123123 / 0789110110

FOR OUTDOOR CATERING, BAR PARTY & LED FURNITURES
CONTACT: 0736613000

STARTERS

Soups

- | | |
|------------------------------|-----|
| 1. Hot & Sour Soup | 480 |
| 2. Vegetable Manchow Soup | 480 |
| 3. Sweet Corn Vegetable Soup | 480 |
| 4. Sweet Corn Plain Soup | 480 |



Chaat

- | | 4 PCS | 8 PCS |
|--|-------|-------|
| 5. Pani Puri | 240 | 455 |
| 6. Sev Puri (FLAT) | 240 | 455 |
| 7. Dahi Puri | 240 | 455 |
| 8. Bhel Puri (MAMRA) | 240 | 455 |
| 9. Aloo Tikki | 240 | 455 |
| 10. Chinese Bhel | 450 | |
| 11. Samosa Chat | 450 | |
| 12. Chaat Treat (2PCS PANI PURI, 2PCS DAHI PURI, 2PCS SEV PURI, 2PCS ALU TIKKI WITH RAGDA) | 600 | |



Chips

- | | |
|--|-----|
| 13. Plain Chips | 240 |
| 14. Masala Chips | 450 |
| 15. Chefs Special Garlic Chips (HOT & DRY) | 475 |
| 16. Chilly Garlic Chips (SAUCY) | 475 |
| 17. Schezwan Chips (HOT & SAUCY) | 475 |
| 18. Maru Bhajia | 450 |
| 19. Cheesy Avacado Chips | 500 |



Kindly request for food without onion & garlic, Jain preparation or any other special instructions

INDIAN STARTERS

Starters are available between 12 PM to 3 PM & 6 PM to 11 PM

- | | FULL | HALF |
|---------------------------|------|------|
| 20. Paneer Tikka | 920 | 500 |
| 21. Veg. Chatpata | 815 | - |
| 22. Tandoori Aloo | 850 | 445 |
| 23. Harabhara Kabab | 650 | 350 |
| 24. Tandoori Mushroom | 920 | - |
| 25. Vegetable Mix Grilled | 1300 | - |
- (PANEER, MUSHROOM, GOBI, TANDOORI ALU, CAPSICUM, TOMATO & ONION)



SOUTH INDIAN CUISINE

- | | |
|--------------------------------------|-----|
| 26. Plain Dosa | 540 |
| 27. Masala Dosa | 565 |
| 28. Garlic Butter Plain/Masala Dosa | 595 |
| 29. Garlic Cheese Plain/Masala Dosa | 665 |
| 30. Bangalore Plain Dosa | 585 |
| 31. Bangalore Masala Dosa | 605 |
| 32. Mysore Plain Dosa | 585 |
| 33. Mysore Masala Dosa | 605 |
| 34. Rawa Plain Dosa | 615 |
| 35. Rawa Masala Dosa | 635 |
| 36. Plain Uthappam | 575 |
| 37. Onion Uthappam | 605 |
| 38. Paneer Masala Dosa | 695 |
| 39. Mushroom Masala Dosa | 650 |
| 40. Chowpaty Special Uttapa | 655 |
| 41. Crispy Plain Paper Dosa | 635 |
| 42. Crispy Masala Paper Dosa | 665 |
| 43. Ghee Roast Dosa (SOFT OR CRISPY) | 550 |
| 44. EXTRA Cheese | 50 |



FAST FOOD

- | | |
|----------------------------------|-----|
| 45. Delhiwale Chole Bhature | 690 |
| 46. Punjabi Samosa (2 PCS) | 260 |
| 47. Paneer Samosa (3 PCS) (JAIN) | 290 |



Sandwiches

- | | |
|----------------------------------|-----|
| 48. Vegetable Sandwiches (PLAIN) | 500 |
| 49. Toasted Vegetable Sandwiches | 540 |
| 50. Cheese Grilled Sandwiches | 560 |
| 51. Vegetable Grilled Sandwiches | 540 |
| 52. Halloumi Roll | 600 |
| 53. Jalapeno Cheese Roll | 600 |

EASTERN CHOICE

Chinese Starters

- | | |
|--------------------------------------|-----|
| 54. Vegetable Spring Roll | 170 |
| 55. Chilly Paneer (DRY) | 895 |
| 56. Chowpaty Special Garlic Mushroom | 895 |

- | | |
|---|-----|
| 54. Vegetable Spring Roll | 170 |
| 55. Chilly Paneer (DRY) | 895 |
| 56. Chowpaty Special Garlic Mushroom | 895 |
| 57. Chowpaty Special Garlic Paneer | 895 |
| 58. Gobi Manchurian (CAULIFLOWER) (DRY) (VEGAN) | 715 |
| 59. Crackling Paneer | 930 |
| 60. Kung Pao Potato (VEGAN) | 850 |
| 61. Tofu Chilly (VEGAN) | 875 |
| 62. Tofu in Spicy Peanut Sauce (VEGAN) | 875 |
| 63. Black Pepper Mushroom (VEGAN) | 895 |



Chinese Main Course

- | | |
|---|-----|
| 64. Vegetable Manchurian (GRAVY) | 790 |
| 65. Corn Manchurian (GRAVY) | 790 |
| 66. Diced Veg. Schezwan Sauce | 815 |
| 67. Chilly Paneer (GRAVY) | 920 |
| 68. Mushroom Chilly (GRAVY) | 895 |
| 69. Stir Fried Veg. | 895 |
| 70. Paneer / Baby corn / Mushroom in Hot Black Garlic Sauce | 895 |
| 71. Vegetable in Hot Garlic Sauce | 815 |
| 72. Mushroom in Butter Garlic Sauce | 895 |
| 73. Vegetable Chow Chow | 815 |
| 74. Pot Vegetables in Chilli Garlic | 895 |



Extra Gravy at KSH 165/-

Noodles

- | | |
|---------------------------------|-----|
| 75. Veg. Haka Noodles | 610 |
| 76. Schezwan Noodles | 610 |
| 77. Chilli Garlic Noodles | 610 |
| 78. Vegetable American Chopsuey | 610 |



Chinese Rice

- | | |
|-------------------------------------|-----|
| 79. Plain Fried Rice | 580 |
| 80. Veg. Fried Rice | 595 |
| 81. Schezwan Fried Rice | 615 |
| 82. Hong Kong Fried Rice | 665 |
| 83. Hot Pot Rice | 890 |
| 84. Mushroom Tomato Corn Fried Rice | 665 |

Pride of Basmati

- | | |
|--|-----|
| 85. Plain Rice | 490 |
| 86. Vegetable Pulao (WITH RAITHA) | 660 |
| 87. Vegetable Biryani (WITH RAITHA) | 690 |
| 88. Handi Biryani (WITH RAITHA) | 690 |
| 89. Hyderabad Biryani (WITH RAITHA) | 690 |
| 90. Jeera Rice | 610 |
| 91. Salad / Kachumbari | 260 |
| 92. Veg. Raitha / Palak Raitha / Bundi Raitha | 235 |
| 93. Plain Yoghurt | 260 |
| 94. Dal Khichdi / Palak Khichdi (SERVED WITH RAITHA) | 690 |



INDIAN MAIN COURSE

- | | |
|---|-----|
| 95. Reshmi Paneer | 940 |
| <small>Green peas, grated paneer, chef's special receipe</small> | |
| 96. Black Dal | 730 |
| <small>Black lentils and red beans cooked overnight in the traditional desi ghee</small> | |
| 97. Yellow Dal Tadka | 690 |
| <small>The sub-continental speciality of yellow lentils with a tempering of spices</small> | |
| 98. Tawa Subji | 930 |
| <small>An assortment of fresh vegetables, cottage cheese cooked with capsicum with rich gravy</small> | |
| 99. Kadai Subji | 930 |
| <small>An assortment of fresh vegetables, cottage cheese cooked with capsicum with rich gravy</small> | |
| 100. Vegetable Hariyali (AAV) | 930 |
| <small>An assortment of vegetables in touch of spinach gravy</small> | |
| 101. Vegetable Jalfrezi | 930 |
| <small>An assortment of vegetables in a hot and tangy gravy</small> | |
| 102. Vegetable Amritsari | 930 |
| <small>Crispy veg. In tangy tomato gravy with punjabi touch</small> | |
| 103. Vegetable Kolhapuri (AAV) | 930 |
| <small>An assortment of fresh vegetables in hot and spicy maharashtrian style gravy</small> | |
| 104. Corn Masala (AAV) | 910 |
| <small>Tender corn cooked in chef's special gravy</small> | |
| 105. Corn Palak (AAV) | 910 |
| <small>Tender corn cooked with ginger and garlic spinach base medium spicy</small> | |
| 106. Malai Kofta | 930 |
| <small>Vegetable delicacy balls cooked in brown mild rich gravy</small> | |
| 107. Methi Mutter Malai | 930 |
| <small>Fenugreek leaves cooked with a combination of green peas and grated cottage cheese</small> | |
| 108. Tawa Mushroom | 930 |
| <small>Mushroom cooked with capsicum and onion with rich gravy served on flat pan</small> | |
| 109. Mushroom Tikka Masala (AAV) | 940 |
| <small>Marinated mushroom charcoal grilled and cooked with a combination of three gravies</small> | |
| 110. Dum Aloo Kashmiri | 930 |
| <small>Gently boiled potatoes stuffed with paneer and nuts served with pineapple in an aromatic gravy</small> | |
| 111. Arbi Masala | 825 |
| <small>Fresh Tero root cooked in medium spicy tomato base gravy</small> | |
| 112. Dum Aloo Punjabi | 930 |
| <small>Gently boiled potatoes stuffed with paneer and nuts served with a spicy gravy</small> | |

