



# SRI KRISHNA

R E S T A U R A N T

**Mobile : 90040 81590**

**Phone : 2386 7544 / 2382 7326**



<https://www.facebook.com/srikrishnamumbai/>



<https://www.instagram.com/srikrishnamum/>



[www.srikrishnarestaurant.com](http://www.srikrishnarestaurant.com)

## **BREAKFAST**

**BREAKFAST BOX** 175

### **BATTER SPECIAL**

**IDLI BATTER (1 KG. / ½ KG.)** 120 / 70

**DOSA BATTER** 120 / 70

**MEDU VADA BATTER** 150 / 85

### **IDLIS**

**STEAMED IDLI★** 70

Steamed rice and lentil cakes. Vegan and health food

**RAWA IDLI★** 110

Melt in the mouth steaming idlis made with semolina, carrots and spices and served with assorted chutneys

**RAGI IDLI★** 110

Nutritious healthy idlis of rice, millets and lentil served with assorted chutneys

**BUTTER IDLI★** 130

Delicious Butter Tossed steamed Idlis, served with assorted chutneys.

**DAHI IDLI** 115

**IDLI FRY** 130

Idli fingers golden fried

**GHEE MALAGAPODI TOSSED IDLI★** 160

Steamed idlis, tossed in butter with podi /south Indian gunpowder and golden cashewnut.

**RASAM IDLI★** 100

Steamed idlis served with Rasam and assorted chutneys.

**KAIMA IDLI** 150

Golden fried idlis tossed in a spicy, tangy tomato based masala, a tasty snack.

**KANCHIPURAM IDLI★** 120

A savory idli seasoned with pepper, cumin seeds, topped with cashewnut.

**CHEESY IDLI FRY** 160

Idli fingers fried to a delightful golden, generously topped with cheese.

### **VADAS**

**MEDU VADA SAMBAR★** 85

**RASAM VADA★** 85

**MOR KUZHAMBU VADA★** 140

Vadas in a thick curd gravy flavored with Coconut, cumin and tempered with curry leaves.

**THAYIR VADAI★** 140

South style Dahi vada prepared with vadas in thick spiced yoghurt, a perfect soothing savory snack.

**MADDUR VADA** 110

Crisp deep fried patties of onion, rava, flour and south spices.

**CRISPY MASALA VADA** 110

A hot favourite, made with chana dal and blended south spices, crisp crusted and soft inside.

*\* Jain options available.*

## **DOSA**

<b>DAVANAGERE BENNE DOSA★</b>	135
Buttery soft thick and crispy Dosa. Made with generous amount of fresh butter.	
<b>KARNATAKA SET DOSA★</b>	135
A set of soft and thick spongy baby dosas are served with chutneys	
<b>SADA DOSA★</b>	90
<b>MASALA DOSA</b>	110
<b>BUTTER/GHEE SADA DOSA</b>	130
<b>BUTTER/GHEE MASALA DOSA</b>	135
<b>BUTTER/GHEE MYSORE SADA DOSA</b>	150
<b>BUTTER RAGI DOSA</b>	135
<b>BUTTER RAGI MASALA DOSA</b>	145
<b>BUTTER ONION RAGI DOSA</b>	140
<b>BUTTER ONION RAGI MASALA DOSA</b>	150
<b>BUTTER/GHEE MYSORE MASALA DOSA</b>	160
<b>CHEESE SADA DOSA</b>	135
<b>CHEESE MASAALA DOSA</b>	140
<b>RAVA DOSA★</b>	110
<b>RAVA MASALA DOSA</b>	135
<b>BUTTER/GHEE RAVA SADA DOSA</b>	130
<b>BUTTER/GHEE RAVA MASALA DOSA</b>	150
<b>ONION RAVA DOSA</b>	120
<b>ONION RAVA MASALA DOSA</b>	150
<b>BUTTER/GHEE ONION RAVA MASALA DOSA</b>	170
<b>PALAK SADA DOSA</b>	110
<b>PALAK MASALA DOSA</b>	120
<b>SPRING MASALA DOSA</b>	145
<b>NEER DOSA★</b>	70
<b>BUTTER/GHEE PAPER DOSA★</b>	200
Thin crisp extra-long dosa	
<b>BUTTER/GHEE PAPER MASALA DOSA★</b>	215
Thin crisp extra-long dosa	
<b>BUTTER/GHEE PODI DOSA★</b>	155
Dosa loaded with gun powder	
<b>ADAI DOSA</b>	145
Adai, healthy protein rich mixed lentil dosa from Tamil kitchens	

## **UTTAPPAM**

<b>UTTAPPAM★</b>	80
<b>MASALA UTTAPPAM★</b>	125
<b>CHEESE UTTAPPAM ★</b>	155
<b>ONION TOMATO UTTAPPAM</b>	95
<b>GHEE/BUTTER UTTAPPAM</b>	130

\*All Items Prepared In Ghee Or Butter Or Veg Oil Only.

\*Government taxes as applicable.

ONION UTTAPPAM	95
ONION CAPSICUM UTTAPPAM	120
GHEE/BUTTER ONION TOMATO UTTAPPAM	135
TOMATO UTTAPPAM★	95
CAPSICUM UTTAPPAM	95
COCONUT UTTAPPAM	120
TOMATO OMELETTE	90
GHEE/BUTTER TOMATO OMELETTE	130
PIZZA UTTAPPAM	175
Italian -Indo fusion Utappam with onions, bell peppers, tomato pizza sauce, and cheese	
FOUR SEASONS MINI UTTAPPAMS★	200
Assorted platter of 4 mini uttappams with assorted toppings	
ADD GHEE/BUTTER	45
<b>PONGAL / IDIYAPPAM</b>	
UPAMA	90
PINEAPPLE SHEERA★	100
KESARI DRY FRUIT SHEERA	175
SEMIYA UPAMA★	120
A nutritious light upama made with wheat vermicelli	
RAGI SEMIYA UPAMA★	130
A healthy version of semiya upama made with calcium- iron rich Ragi millets.	
IYENGAR VEN PONGAL★	170
A delicious tamilian breakfast khichdi made with rice & yellow moong laced with south spices tempered in ghee	
OTTU SHEVIGE (RICE IDIYAPPAM)★	120
Traditional South Indian speciality. Thin noodles like spring hoppers made from rice, steamed and served with chutneys.	
RAGI IDIYAPPAM	130
A nutrient rice version of the traditional idiyappam made with nutritious millets	
<b>INDO CHINA COMBOS</b> 11 a.m. to 4 p.m. -7 p.m. to 12 a.m.)	
PANEER MANCHURIAN RAVA DOSA	285
PANEER SCHEZWAN SADA DOSA	285
PANEER CHILLY DOSA	285
PANEER CHILLY RAVA DOSA	285
PANEER SCHEZWAN RAVA DOSA	285
PANEER MANCHURIAN SADA DOSA	285
SCHEZWAN NOODLES DOSA	285
PANEER 65 SADA DOSA	285
PANEER 65 RAVA DOSA	285
IDLI CHILLY	215
IDLI SCHEZWAN	215
IDLI MANCHURIAN	215

\* Jain options available.

## SNACKS

<b>ALOO BONDA</b>	85
Batata vada with a south Indian touch of coconut and fennel.	
<b>CHEESE BAJJYE (PAKODA)</b>	180
<b>VEG CUTLET</b>	100
Crisp and delicious veg patty.	
<b>GOLE BHAJE</b>	90
Mangalore's favourite golden fried dumplings made with flour, spices and herbs.	
<b>MANGALORE BUNS</b>	90
Soft fluffy puris made of flour and banana, mildly sweet and savoury.	
<b>VEG BAJJYE★</b>	135
Bajjye are south Indian pakodas, made with a variety of vegetables	
<b>BALAKAYI BAJJYE★</b>	110
Traditional raw banana pakoda with south Indian touch.	
<b>PANIYARAM</b>	150
Golden Crisp pillowy-soft balls made of urad and ric, fried in a special pan.	
<b>MASALA RAVA PANIYARAM</b>	175
Golden crisp snack made with semolina, crunchy onions and mild spices.	

## FASTING FOODS

<b>POTATO CHIPS</b>	90
Traditional French fries	
<b>SABUDANA VADA★</b>	95
Crispy fried sago-potato dumpling, flavored with cumin and green chillies.	
<b>SABUDANA KHICHDI★</b>	95
A light dish made with sago or sabudana, spiced lightly	
<b>SWEET KACHORI</b>	95
Deep fried potato balls stuffed with coconut, cashews, raisins and sugar.	
<b>POTATO BHAJI</b>	70

## SANDWICHES

<b>JAM TOAST</b>	75
<b>CHUTNEY SANDWICH</b>	70
<b>CHILLY CHEESE TOAST</b>	155
<b>CHEESE SANDWICH</b>	115
<b>GRILLED CHEESE TOMATO SANDWICH</b>	170
<b>GRILLED CHEESE SANDWICH</b>	160
<b>RUSSIAN SALAD SANDWICH</b>	160
<b>SPINACH CORN CHEESE SANDWICH</b>	180
<b>BREAD BUTTER</b>	65
<b>BUTTERED TOAST</b>	70
<b>TOMATO OMLET SANDWICH</b>	125
<b>VEG CHEESE SANDWICH</b>	125
<b>VEG CLUB GRILLED SANDWICH</b>	180
<b>VEG SANDWICH</b>	90
<b>VEG GRILLED SANDWICH</b>	155

## **PIZZA (APPROX 9")**

MEXICANO PIZZA	225
MARGHERTA PIZZA	225
PANEER TIKKA PIZZA	290
MIX VEG PIZZA	250
JAIN PIZZA	250
KRISHNA SP. PIZZA	290
CHEESE PIZZA	250
MUSHROOM PIZZA	250

## **PAV BHAJI (11.00 am onwards)**

SPL. PAV BHAJI★	150
CHEESE PAV BHAJI	175
MUSHROOM PAV BHAJI	170
KRISHNA SPECIAL PAV BHAJI	205
KHADA PAV BHAJI	160
MASALA PAV	135
CHEESE KHADA PAV BHAJI	175
TAYA PULAV	170
BUTTERED PAV (SINGLE)	25

## **CHAATS**

BHELPURI	115
SEV PURI	120
DAHI BATATA PURI	120
SEV BATATA PURI	120

## **MEALS**

### **Welcome Drinks (11.00 am onwards)**

<b>AAM PANNA★</b>	85
A refreshing, energizing summer drink made of raw mango, cumin, and mint.	
<b>PANAKKAM</b>	85
An ancient south thirst quencher made with unique taste, it cools the system and stimulates the digestion	
<b>ANANAS RASAM★</b>	85
Chilled Rasam flavored with fresh pineapple	
<b>VIRGIN PINACOLADA★</b>	120
A creamy refreshing drink made of coconut cream and fresh pineapple	

*\*Jain options available.*

**SOUPS** (11.00 am onwards)**PEPPER RASAM★** 115

A spicy, appetising soup of southern states of India, made with freshly pounded pepper, cumin and a tempering with ghee.

**TOMATO RASAM★** 115

An aromatic soup-appetiser made with fresh ripe red tomatoes, light on stomach and stimulates digestion.

**SOUTH INDIAN****STARTERS** (11.00 am onwards)**MUSHROOM PEPPER FRY** 240

Appetising mushrooms paired with capsicum and tossed with pepper and spices.

**BABYCORN URUVAL** 250

A Tangy spicy preparation of tender baby corns, browned onions and cashews seasoned with curry leaves and mangalorean spices.

**MUSHROOM SUKKA** 240

A popular delicious Mangalorean preparation using mushrooms, grated coconut and local spices.

**PANEER GHEE ROAST★** 300

Chunks of Cottage Cheese in tangy - spicy semi dry gravy with a strong flavor of homemade ghee.

**SOYA SUKKA** 220**PANEER URVAL** 280**MAIN COURSE****AVIAL** 195

Classic Kerala gravy made with a mixed vegetables in yoghurt &amp; ground coconut

**PANEER GHASSI** 275

Cottage cheese in a rich Mangalorean gravy simmered with spices and coconut milk

**VEGETABLE KURMA SOUTH STYLE★** 200

A stew of assorted veggies simmered in a thick coconut based gravy.

**VEG HYDERABADI★** 200

Garden vegetables in Creamy rich coriander-coconut sauce.

**VEG ISHTEW** 220

Lightly spiced, delicate and aromatic stew with mixed vegetables, from Kerala.

**GREEN BANANA UPKARI** 200**SOYA GASSI** 220**VEG. SAGU** 220**POTATO SAGU** 200**CHANA GASSI SB STYLE** 220**PARAPPU / DALs /RASAM /KADHI****UDUPI SAMBAR** 115**CARROT - BEANS PULI KOOTU** 135**MADRAS RASAM★** 115

A spicy Tamil rasam

**PALAKURA PAPPU DAL** 130

A wholesome Andhra spinach and dal curry made using fresh palak and toor dal.

**MOR KULAMBU (SOUTH INDIAN KADHI)★** 135

A tangy and spicy traditional south Indian curd curry

\* All Items Prepared In Ghee Or Butter Or Veg Oil Only.

\*Government taxes as applicable.

## **SOUTH INDIAN BREADS**

<b>MALABAR PAROTTA★</b>	45
Crisp and flaky layered tawa griddled south Indian parotta	
<b>AKKI ROTI★</b>	80
2 Karnataka style flat bread made with rice flour	
<b>RAGI ROTI★</b>	80
2 Karnataka style flat bread made with millet flour	

## **HANNA / RICE PREPARATIONS**

<b>LEMON RICE</b>	160
<b>TENGAI SADAQM</b>	160
<b>TEMPLE PULIYODHARAI★</b>	160
Tempered rice preparation with distinct tamarind flavor offered as prasadam in south temples.	
<b>BISI BELE HULIANA★</b>	170
A traditional Karnataka rice preparation combined with lentils, vegetables and spices.	
<b>VEG MALABAR BIRYANI</b>	185
A biryani made with wholesome veggies, coconut milk, spices, cashews and raisins.	
<b>THAYIR SADAM★ (CURD RICE)</b>	155
Flavoured curd rice, a famous delicacy of Tamil Nadu	
<b>KOTHAMALLI SADAM</b>	160
Aromatic spiced Coriander rice made with fresh coriander, spices and veggies.	

## **COMBOS**

<b>VEG KURMA -PURI★</b>	220
<b>NEER DOSA - MUSHROOM GHEE ROAST</b>	230
<b>IDIYAPPAM- ISHTEW</b>	180
<b>MALABAR PAROTTA- PANEER SUKKHA</b>	230
<b>KARNATAKA SET DOSE- VEG SAGU★</b>	170
<b>MALABAR PAROTTA - AVIAL★</b>	220
<b>PURI BHAJI</b>	150
<b>SOYA GASSI - MALABAR PARATHA</b>	200

## **SALADS**

<b>GARDEN SALAD★</b>	90
Garden vegetables dressed with coriander and flavored with lemon juice	
<b>ELEKOSU ANANAS SALAD★</b>	90
Pineapple and cabbage salad, spiced with freshly ground pepper and lime juice	
<b>SOUTHEKAI KOSAMBARI</b>	75
<b>BEETROOT PACHADI</b>	80

## **ACCOMPANIMENTS**

<b>APPALLAMS/ FRIED/ROASTED PAPAD</b>	30
<b>SANDIGE</b> Sundried mini fries ideal accompaniments with meals	40

*\*Jain options available.*



**THALIS** (11.00 am to 3.30pm)**SANNA THALI** 210

Sambhar + Dry Veg+ Gravy Veg + Puri 4 or Roti 2 + Steamed Rice + Sweet + Curds

**SATVIK THALI** 230

Sambhar+ Rasam + Dry Veg+ Gravy Veg + Puri 4 or Roti 2 + Flavoured Sadam + Sweet + Curds

**MAHARAYA THALI** 350

Welcome drink + Starter 2 pcs. + 2 Dry Veg+ 2 Gravy Veg + Puri 4 or Roti 2 + Flavoured Sadam + Rasam + Sambhar + Raita/Salad+ Sweet + Curds

**NORTH INDIAN**

(11.00 am to 4.00pm - 7.00 pm to 12.30 am)

**TANDOORI DELICACIES****DAKSHIN PANEER TIKKA★** 285

Chargrilled chunky paneer cubes marinated in south spices.

**TANDOORI SHASHLIK** 275

Coal fired baby corn, cauliflower, capsicum, paneer, marinated in spiced yoghurt

**PANEER TIKKA★** 285**TANDOORI BABY CORN★** 250**TANDOORI CHEESY MUSHROOMS** 275**PANEER HARYALI TIKKA★** 285**MALAI PANEER TIKKA★** 285**PANEER SEEKH KABAB★** 285**VEG SEEKH KABAB★** 270**HARA BHARA KABAB★** 270**CORN CHEESE BALLS★** 270**MASALA SABUDANA CHEESE BALLS★** 270**MUSHROOM TIKKA** 270**PANEER RESHMI KABAB** 285**MAIN COURSE****KRISHNA SPL VEG★** 255**VEG KOLHAPURI/MIX VEG★** 220**VEG MOGHLAI/HYDERABADI★** 220**VEG KADAI/JAIPURI★** 220**VEG HANDI/JALFREZIE★** 220**BHINDI MASALA★** 180**BHINDI FRY★** 180**KARELA FRY** 180**KARELA MASALA** 180**BAINGAN MASALA** 180*\* All Items Prepared In Ghee Or Butter Or Veg Oil Only.**\*Government taxes as applicable.*

BAINGAN BHARTHA	180
GOBI MUTTER MASALA	185
CHANA MASALA★	180
ALU GOBI/ALU METHI	180
ALU JEERA/PALAK/SIMLA	180
GREEN PEAS/CORN PALAK★	195
GREEN PEAS MASALA	200
VEG AFGHANI/ VEG DIWANI HANDI★	245
VEG MAKHANI/ CORN CAPSICUM MASALA★	220
DUM ALU PUNJABI/KASHMIRI	220
PANEER TIKKA MASALA	280
PANEER MAKHANI★	275
PANEER BHURJI★	275
PALAK PANEER/ MUSHROOM CORN PALAK★	250
PANEER HANDI★	285
PANEER BUTTER MASALA★	275
PANEER PALAK/KOLHAPURI★	285
PANEER KADAI/MUTTER★	285
PANEER MUSHROOM MASALA	305
PANEER METHI★	250
PANEER KAJU★	305
PANEER KOFTA	290
PANEER CHANA	250
PANEER KORMA	290
PANEER MASALA	270
SHAHI PANEER	290
MUSHROOM MASALA	250
MUSHROOM MUTTER	250
MUSHROOM KADAI	250
MUSHROOM BABYCORN MASALA	260
MUSHROOM TIKKA MASALA	270
BABYCORN MASALA★	255
KAJU MASALA/MUTTER★	260
METHI MALAI MUTTER★	230
HARA BHARA KABAB MASALA★	265
NAVRATAN KORMA★	225
VEG KOFTA★	240
MALAI KOFTA★	280
CHEESE KOFTA★	290
DAL MAKHANI★	190
DAL FRY★	155
DAL TADKA★	160

\* Jain options available.

## **INDIAN BREADS**

PURIS	60
ROTI	30
BUTTER ROTI	40
PARATHA	40
BUTTER PARATHA	50
KULCHA	40
BUTTER KULCHA	50
MASALA KULCHA★	100
NAAN	55
BUTTER NAAN	85
PANEER NAAN	150
CHEESE GARLIC NAAN	140
GARLIC NAAN	80
KASHMIRI NAAN★	150
GARLIC PARATHA	80
GOBI PARATHA	80
METHI PARATHA★	80
AJWANI PARATHA★	80
PANEER PARATHA★	150
PUDINA PARATHA★	80
ALOO PARATHA	100

## **BIRYANIS & RICE**

CHEESE BIRYANI★	285
KRISHNA SPL BIRYANI★	270
HYDERABADI BIRYANI★	200
PANEER BIRYANI★	285
VEG BIRYANI★	190
HANDI BIRYANI	200
KAJU PULAV★	265
KASHMIRI PULAV★	260
GREEN PEAS PULAV★	180
PANEER PULAV★	280
VEG PULAV★	180
PALAK RICE★	185
JEERA RICE	165
STEAMED RICE / BROWN RICE	145
DAL KHICHDI★	185

# CHINESE

11.00 AM TO 4.00 PM & 7.00 PM TO 12.30 AM

## SOUPS

CREAM OF TOMATO SOUP	120
CREAM OF VEG. SOUP	120
CREAM OF MUSHROOM SOUP	125
SWEET CORN VEG. SOUP	125
HOT & SOUR SOUP	125
MANCHOW SOUP	125
THAI SOUP (RED / YELLOW / GREEN)	170
WANTON SOUP	130
NOODLES SOUP	125
VEG. CLEAR SOUP	115
KRISHNA SPL. SOUP	145
PALAK SOUP	130
MULLUGATWANNEY SOUP	130
VEG SHORBA	110

A healthy soup using combination of garden vegetables

## STARTERS

VEG. SPRING ROLL	205
PANEER SPRING ROLL	270
MUSHROOM SPRING ROLL	230
WANTON FRY	220
VEG. LOLLYPOP	205
VEG. CHINESE BHEL	195
PALAK CHEESE ROLL	260
SCHEZWAN FINGER	210

## MAIN COURSE

VEG. MANCHURIAN	190
PANEER MANCHURIAN	285
MUSHROOM MANCHURIAN	260
BABYCORN MANCHURIAN	255
GOBI MANCHURIAN	195
MUSH BABYCORN MANCHURIAN	265
PANEER MUSH BABYCORN MANCHURIAN	285
BABYCORN CHILLY	255
VEG. FINGER	205
VEG. GARLIC	205
VEG. SCHEZWAN	205
PANEER SCHEZWAN	285
MUSHROOM SCHEZWAN	255
PANEER CHILLY	285
MUSHROOM CHILLY	265
VEG. HONGKONG	200

\* Jain options available.

GOBI HONGKONG	200
SWEET & SOUR VEG.	205
VEG. CHOW CHOW	200
VEG. 65	235
PANEER 65	285
MUSHROOM 65	270
VEG. CRISPY	205
CRISPY PANEER	280
VEG. HUNAN DRY	250
DELIGHT VEG.	280
PANEER HUNAN DRY	300
PANEER BLACK BEAN SAUCE	300
VEG. BLACK BEAN SAUCE	250
VEG. SALT & PEPPER	240
PANEER SALT & PEPPER	300
<b>RICE &amp; NOODLES</b>	
PANEER FRIED RICE	260
PEKING RICE	220
VEG. FRIED RICE	195
VEG. SCHEZWAN FRIED RICE	205
MUSHROOM FRIED RICE	215
VEG. STEWED RICE	205
TRIPLE SCHEZWAN FRIED RICE	265
SINGAPORE FRIED RICE	210
HONGKONG FRIED RICE	210
HAKKA NOODLE	195
VEG. SINGAPORE NOODLE	205
VEG. MANCHOW NOODLE	265
VEG. SCHEZWAN NOODLE	205
VEG. CHOWMEIN	205
VEG. AMERICAN CHOPSUEY	205
VEG. CHINESE CHOPSUEY	195
PEKING NOODLE	215
<b>THAI DISHES</b>	
VEG. THAI CURRY (RED / YELLOW / GREEN)	280
VEG. THAI FRIED RICE	290
VEG. THAI NOODLES	290
<b>BEVERAGES</b>	
FRESH LIME WATER / SODA	90
LASSI SWEET/ SALT	95
BUTTER MILK	80
CHIKMANGALUR FILTER COFFEE	70
MASALA TEA	70

\* All Items Prepared In Ghee Or Butter Or Veg Oil Only.

\*Government taxes as applicable.

GREEN TEA	70
MASALA MILK (HOT)	120
NESCAFE	75
HOT CHOCOLATE	80

### **COLD PRESSED JUICES**

ORANGE JUICE/ SWEET LIME JUICE/ COCKTAIL JUICE// GRAPE JUICE	110
WATER MELON JUICE/ PINEAPPLE JUICE	110
SUGARCANE JUICE	85
Freshly crushed sugarcane juice with ginger and lime.	

### **DESSERTS**

HYDERABADI PHIRNI	150
A delectable and fragrant milk and rice based dessert enjoyed by the Nawabs	
MOONGDAL PAYASAM	130
A thick creamy sweet dish made from split green gram, milk and dry fruits.	
ELANEER PAYASAM	145
APPI PAYASAM	130
Festive kheer made with thickened milk, Puri flakes and dry fruits	
PINEAPPLE SHEERA	100
Delicious sheera prepared in Desi Ghee combined with tangy pineapple	
KESARI DRY FRUIT SHEERA	175
Soft delicious sheera prepared in Desi Ghee and topped with dry fruits	
COCONUT BARFI	130
Made in Jaggery	
RAGI PUDDING	130
TENDER COCONUT CHIA PUDDING	130

### **FALOODAS**

KESAR FALOODA	185
ROYAL FALOODA	170
KULFI FALOODA	185
SPL. DRY FRUIT FALOODA	200

### **FRUITS/JELLY**

JELLY	130
FRUIT JELLY	150
JELLY WITH ICE CREAM	175
SEASONAL FRUIT (Mango, Lichi, Strawberry)	175
SEASONAL FRUIT WITH ICE CREAM	200
FRUIT SALAD	160
FRUIT SALAD WITH ICE CREAM	205
FRUIT SALAD WITH CREAM	170
FRUIT SALAD WITH ICE CREAM & JELLY	205
FRUIT PUNCH	140

*\* Jain options available.*

**FRUIT JUICES**

AVACODO JUICE	190
PASSION FRUIT JUICE	150
PASSION FRUIT WATERMELON	195
PASSION FRUIT COOLER	160

**ICE CREAM MILK SHAKE**

VANILA MILK SHAKE	165
STRAWBERRY MILK SHAKE	165
COLD COFFEE	165
MASALA MILK	165
CHOCOLATE MILK SHAKE	165
VANILA WITH HOT CHOCOLATE	200
SIZZLING BROWNIE WITH ICE CREAM	240
ROSE MILK SHAKE	160

All Shakes with Malai Ice Cream will be charged Rs. 30/- Extra

**MILK SHAKE (FRESH)**

CHIKOO MILK SHAKE	165
BANANA MILK SHAKE	165
DRY FRUIT MILK SHAKE	230
APPLE MILK SHAKE	160
BADAM PISTA MILK SHAKE	225
PISTA MILK SHAKE	225
ANJEER MILK SHAKE	225
LEECHI MILK SHAKE	SEASONAL
MANGO MILK SHAKE	SEASONAL
SITAPAL MILK SHAKE	SEASONAL
STRAWBERRY MILK SHAKE	SEASONAL
PINEAPPLE MILK SHAKE	160
RAGI MILK SHAKE	160
AVACODO MILK SHAKE	220
AVACODO SMUTHI	230

**ICE CREAMS**

Scoop/Tub

FRESH FRUITS (Seasonal)	
SITAFAL/STRAWBERRY/MANGO/CHICKOO/LICHEE	75/300
REAL VANILLA/ROSE ALMOND/BANANA BTR SCOTCH/ GUAVA / TENDER COCONUT	
FIG N HONEY/ROASTED ALMOND/PAAN/MALAI/ CHOCO BITE (CHIPS) / CHOCOLATE BROWNIE	75/300
RAJBHOG	100/400



New Municipal Bldg, Joban-Putra Compound, Nana Chowk, Mumbai 400007.  
Phone: 2386 7544 / 2382 7326