|| श्री गणेशाय नमः ||

अतिथि
ATITHI

INDIAN VEGETARIAN RESTAURANT

100% PURE VEGETARIAN



Thnak you for visiting us!

246 Ly Tu Trong, Ben Thanh,
Ho Chi Minh City 700000, Vietnam

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VAT EXTRA

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VEG

INDIAN VEGETARIAN CUISINE

जय श्री कृष्णा

FAMILY INDIAN RESTAURANT

Gujarati | Rajasthani | Jain | Kathiyawadi
North Indian Punjabi | Indo-Chinese | South Indian

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Atithi Devo Bhava

अतिथि देवो भव:

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Mojito, Juice & Lassi

1	**Cucumber Mint Cooler** Made with cucumber and fresh mint for a cool, soothing sip.	69,000
2	**Lemon Mojito** Made with fresh lemon, herbs, and sparkling soda to burst a flavor.	69,000
3	**Mint Mojito** Made with fresh mint, lime, and sparkling soda for a cooling refreshment.	69,000
4	**Orange Mojito** Made with orange, blended with mint and lime for a refreshing twist.	69,000
5	**Orange Juice (220 ml)** Made with freshly squeezed oranges.	65,000
6	**Carrot Juice (220 ml)** Made with pure carrot extract.	65,000
7	**Guava Juice (220 ml)** Made with pure guava extract.	65,000
8	**Watermelon Juice (220 ml)** Made with fresh watermelon extract.	65,000
9	**Ginger Ale Soda** Refreshing drink made with fresh ginger, sugar, and soda.	65,000
10	**Jal-Jeera Soda (Sweet / Salty)** Refreshing drink with lime, cumin, black salt, and spices.	65,000
11	**Lemon Soda (Sweet / Salty)** Refreshing lime, salt, with soda.	59,000
12	**Lemon Juice (Sweet / Salty)** Fresh lime juice with water, ice, and salt.	45,000
13	**Kiwi Fruit Soda** Fresh kiwi fruit pulp mixed with soda.	65,000
14	**Passion Fruit Tea** Fresh passion fruit pulp mixed with jasmine tea and sugar syrup.	59,000
15	**Peach Fruit Tea** Fresh peach fruit pulp mixed with jasmine tea and sugar syrup.	59,000
16	**Variyali (Saunf) Sharbat** Refreshing fennel seeds drink.	59,000
17	**Lassi (Sweet / Salty) (220 ml)** Refreshing sweet thick yogurt drink.	59,000
18	**Mango Lassi (220 ml)** Blend of mango and yogurt drink.	59,000
19	**Gulkand Dry Fruit Lassi (220 ml)** Blend of rose petals pulp and yogurt drink.	69,000

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Mojito, Juice & Lassi

20	**Blueberry Lassi (220 ml)** Blend of blueberry and yogurt drink.	59,000
21	**Strawberry Lassi (220 ml)** Blend of strawberry and yogurt drink.	59,000
22	**Dried Fruit Lassi (220 ml)** Blend of sweet yogurt drink with cashew and raisin.	69,000
23	**Butter Milk (220 ml)** Creamy, slightly sour cultured yogurt drink.	49,000

Hot & Cold Drinks

24	**Indian Masala Tea (Hot / Cold) (150 ml)** Blend of tea, milk, sugar, and aromatic spices.	45,000
25	**Bourn Vita (Hot / Cold) (220 ml)** Warm malted chocolate drink with cocoa, malt, and vitamins – rich and comforting, served hot or cold.	79,000
26	**Milk (Hot / Cold) (150 ml)** Hot/chilled fresh milk.	49,000
27	**Hot Coffee (150 ml)** Indian style coffee hot.	59,000
28	**Cold Coffee** Indian style coffee cold.	59,000
29	**Vietnamese Green Tea (Hot / Cold)** Traditional Vietnamese green tea.	45,000
30	**Soft Drinks (Coke, Diet Coke, Sprite)** Assorted carbonated beverages.	29,000
31	**Mineral Water** Mineral water.	15,000











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Hot Soup

32	**Creamy Tomato Soup** Soup made from fresh tomatoes and mild seasonings.	79,000
33	**Mix Veg Soup** Soup made from fresh vegetables and seasonings.	79,000
34	**Lemon Coriander Soup** Soup with fresh coriander, lemon, and seasonings.	79,000
35	**Sweet Corn Soup** Soup with tender sweet corn and seasonings.	79,000
36	**Hot and Sour Soup** A bold, tangy, and spicy soup with mixed vegetables.	79,000
37	**Chinese Manchow Soup** A bold and flavorful soup with finely chopped vegetables, infused with garlic, soy, and spices, with crispy noodles.	79,000

Indian Appetizer

38	**Tandoori Paneer Tikka (6 pieces)** Soft paneer cubes marinated in aromatic spices and yogurt, then grilled in a tandoor.	169,000
39	**Hariyali Paneer Tikka (6 pieces)** Soft paneer cubes marinated in fresh green herbs and spices and grilled in a tandoor.	169,000
40	**Creamy Malai Paneer Tikka (6 pieces)** Soft paneer cubes marinated in creamy malai spices and grilled in a tandoor.	169,000
41	**Creamy Malai Gobi Tikka (6 pieces)** Cauliflower florets marinated in creamy malai spices and grilled in tandoor.	169,000
42	**Creamy Malai Broccoli Tikka (6 pieces)** Broccoli florets marinated in creamy malai spices and grilled in tandoor.	189,000
43	**Hara Bhara Kebab (6 pieces)** Spiced spinach and green pea kebabs, fried till golden and crisp with Indian herbs.	149,000
44	**Crispy Corn Kebab (6 pieces)** Flavorful patties of sweet corn and aromatic spices, fried to perfection for a crisp outside and soft center.	149,000

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Indian Appetizer

45	**Dragon Potato** Crispy fried french fries tossed in spicy, tangy Asian-style sauce.	149,000
46	**Crispy Corn** Crunchy fried corn tossed with spices, vegetables, and Indo-Chinese seasoning.	149,000
47	**Paneer Pakora (12 pieces)** Crispy paneer fritters coated in spiced gram flour batter and fried till golden brown.	129,000
48	**Onion Pakora** Crispy, julienne-cut onions coated in seasoned gram flour batter and fried till golden brown.	99,000
49	**Mix Veg Pakora** Crispy mixed sliced vegetable fritters in spiced gram flour batter and fried till golden brown.	99,000
50	**Aloo Slice Pakora** Crispy sliced potatoes coated in seasoned gram flour batter and fried till golden brown.	99,000
51	**Aloo Vada (3 pieces)** Golden, crispy fried dumplings stuffed with perfectly spiced mashed potatoes, herbs, and aromatics.	99,000
52	**Roasted Papad** Thin, crisp papad roasted to perfect crunch.	29,000
53	**Fried Papad** Crispy, crunchy deep-fried papad served light and fresh.	39,000
54	**Masala Papad (Roasted)** Crisp roasted papad topped with tangy onions, tomatoes, cucumber, and spices.	45,000
55	**Masala Papad (Fried)** Crisp deep-fried papad topped with tangy onions, tomatoes, cucumber, and spices.	55,000


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Chatori Chaats

56 Pani Puri (8 pieces) — 89,000
Crispy puris filled with potato fillings and served with mint water and tamarind sauce.

57 Sev Puri (8 pieces) — 99,000
Crispy puris filled with potatoes, onion, mint sauce, tamarind sauce, and crunchy sev.

58 Dahi Puri (8 pieces) — 99,000
Crispy puris filled with potatoes, onion, with sweet yogurt, mint & tamarind sauce, and crunchy sev.

59 Papdi Chaat — 99,000
Crispy papdi topped with onion, potatoes, yogurt, and tangy mint & tamarind sauce.

60 Samosa Chaat — 99,000
Crispy samosa with onion, tomatoes, yogurt, and flavorful sauces.

61 Aloo Chaat — 99,000
Crispy fried potato topped with onion, tomatoes, and tossed with tangy spices and mint sauce.

62 Sweet Corn Masala Chaat — 99,000
Sweet corn tossed with fresh vegetables, tangy spices, and lemon juice for a light and refreshing snack.

63 Peanut Masala Chaat — 99,000
Crunchy peanuts tossed with fresh onion, tomato, herbs, and tangy spices for a flavorful snack.

64 Black Chana Masala Chaat — 99,000
Black chickpeas tossed with onions, tomatoes, lemon, and chutneys for a tangy, street-style chaat.

65 Aloo Tikki Chaat (2 pieces) — 109,000
Golden potato tikki served with creamy yogurt, sweet and spicy chutneys, and crunchy toppings for a delicious treat.

66 Veg Samosa (2 pieces) — 79,000
Crispy, golden pastry filled with spiced potato and peas, served with green and red sauce.

67 French Fries — 69,000
Golden, twice-fried, cooked to a flawless crunch. Lightly dusted with chaat masala.

68 Poha — 79,000
Light flattened rice cooked with mild spices and herbs.

69 Upma (Subject to Availability) — 89,000
Soft semolina (rava) cooked with vegetables and traditional seasoning.

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Chatori Chaats

70 Puri Aloo Bhaji (4 pieces) — 149,000
Golden puffed puri paired with flavorful potato curry cooked with aromatic spices and herbs.

71 Chole Bhature (2 pieces) — 159,000
Punjabi style chickpeas curry served with soft, fluffy all-purpose flour bread.

72 Bhaji Tawa Paratha (2 pieces) — 169,000
Classic Mumbai style bhaji served with two pieces of tawa paratha, onion salad, and lemon.

73 Bhaji Pulao — 169,000
Classic Mumbai style bhaji served with veg pulao, onion salad, and lemon.

74 Pav Bhaji (Subject to Availability Eggless Bun Bread) — 169,000
Classic Mumbai-style bhaji served with two pieces of bun bread, onion salad, and lemon.

75 Butter Pav — 39,000
Soft pav buns toasted with rich, melted butter until golden and aromatic.

76 Vada Pav (Subject to Availability Eggless Bun Bread) — 59,000
Spicy potato fritter served in soft bun bread with tamarind sauce.


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100% PURE VEGETARIAN

Chinese Delights

77 Paneer Manchurian (Dry / Gravy) — 169,000
Crispy paneer cubes tossed in manchurian sauce with chopped onion and green pepper.

78 Shanghai Chilli Paneer (Dry) — 169,000
Tender paneer cooked in a tangy spicy Shanghai-style sauce with vegetables, delivering a delicious Indo-Chinese twist.

79 Schezwan Chilli Paneer (Dry / Gravy) — 169,000
Crispy paneer tossed in fiery schezwan sauce with onion and capsicum, served dry or with rich spicy gravy.

80 Paneer 65 — 169,000
Crisp paneer tossed in spicy South Indian style masala with curry leaves and mustard seeds.

81 Veg Manchurian (Dry / Gravy) — 149,000
Cabbage, carrot vegetables balls tossed in manchurian sauce with chopped onion and green pepper.

82 Gobi Manchurian (Dry / Gravy) — 149,000
Crispy cauliflower florets tossed in manchurian sauce with chopped onion and green pepper.

83 Gobi 65 — 149,000
Crispy cauliflower tossed in spicy South Indian-style masala with curry leaves and mustard seeds.

84 Veg Hakka Noodles — 149,000
Stir-fried noodles tossed with fresh vegetables and tangy sauces.

85 Schezwan Noodles — 149,000
Spicy noodles tossed with fresh vegetables in bold schezwan sauce.

86 Chilli Garlic Noodles — 149,000
Noodles stir-fried with garlic and spicy chilli sauce.

87 Manchurian Noodles — 149,000
Noodles tossed with Manchurian sauce and vegetables.

88 Chinese Bhel — 149,000
Crunchy Chinese-style bhel tossed with vegetables, tangy sauces, and spices.

89 Veg Fried Rice — 129,000
Fragrant rice stir-fried with fresh vegetables, soy, and subtle seasonings.

90 Manchurian Fried Rice — 139,000
Savory fried rice combined with spicy manchurian sauce and crispy veggie balls.

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Chinese Delights

91 Schezwan Fried Rice — 149,000
Spicy fried rice tossed with vegetables and bold schezwan sauce.

92 Frankie Roll (1 piece cut into 2 half's) — 119,000
Potato patty, mix vegetables stuffing bread roll, with schezwan chutney, green chilli sauce, onion, green pepper, cabbage and tangy sauce.

93 Cheese Frankie Roll (1 piece cut into 2 half's) — 139,000
Potato patty , mix vegetable stuffing bread roll with cheese, schezwan Chutney, green chilli sauce, onion, green pepper, cabbage and tangy sauce.

94 Power Paneer Roll (1 piece cut into 2 half's) — 159,000
Healthy high-protein paneer wrapped with sauteed cabbage, green pepper, onion, and carrot fillings.

95 Chinese Dragon Spring Roll (6 pieces) — 149,000
Crispy spring rolls filled with fresh cabbage, onion, carrot, and green pepper cooked with Indo-Chinese style sauces.

96 Veg Crispy — 149,000
Crisp fried mixed vegetables tossed in light seasoning and tangy sauce.

97 Stir Fried Vegetable with Garlic — 159,000
Fresh veggies tossed with aromatic sauteed garlic and light seasoning.


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Paneer & Cheese Delights

98 Cheese Angoori (Amul Cheese) — 179,000
Rich white gravy with cheese cubes infused with smoky spices, creating a bold and aromatic taste.

99 Cheese Butter Masala (Amul Cheese) — 179,000
A creamy tomato-based gravy with soft cheese, butter, and mild aromatic spices.

100 Cheese Paneer Gotalo (Amul Cheese) — 179,000
Creamy grated paneer, melted cheese, and spices cooked to a smooth, flavorful gravy.

101 Cheese Paneer Masala (Amul Cheese) — 179,000
A rich tomato-onion gravy blended with paneer, cheese, and mild spices for a flavorful taste.

102 Paneer Patiyala — 169,000
Patiala-style paneer rolled papad in rich mixed vegetable curry.

103 Paneer Pasanda — 169,000
A mildly sweet, creamy sauce infused with stuffed paneer and rich flavors.

104 Shahi Paneer — 159,000
A royal Mughlai dish featuring soft Indian cottage cheese cubes simmered in a rich, creamy gravy.

105 Paneer Korma — 159,000
A rich, velvety korma made with paneer, cashew paste, and gentle aromatic spices.

106 Paneer Tikka Masala — 159,000
Tandoori paneer cooked in spicy tomato gravy.

107 Paneer Bhurji — 159,000
Crumbled paneer cooked with onions, tomatoes, and aromatic spices.

108 Paneer Lababdar — 159,000
Paneer cooked in a thick onion-tomato creamy gravy.

109 Paneer Butter Masala — 149,000
Creamy tomato based paneer curry cooked with butter.

110 Paneer Handi — 149,000
Paneer cooked slowly in a traditional clay pot style gravy.

111 Paneer Kadai — 149,000
Soft paneer cubes cooked with capsicum and onions in spicy kadai masala gravy.

112 Paneer Angara — 149,000
Smoky, spiced paneer cooked in fiery, spicy gravy.

113 Paneer Toofani — 149,000
Spicy paneer curry cooked in a bold masala gravy.

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Paneer & Cheese Delights

114 Paneer Jalfrezi — 149,000
Paneer and vegetables tossed in a mildly spicy, tangy jalfrezi-style gravy.

115 Paneer Methi Chamak — 149,000
Tender paneer cooked with fresh methi and creamy masala for rich vibrant flavors.

116 Paneer Lasooni — 149,000
Paneer cooked with garlic in rich, spicy gravy.

117 Paneer Mattar Masala — 149,000
Paneer and green peas cooked in spiced gravy.

118 Paneer Corn Capsicum — 149,000
Paneer and sweet corn cooked together in a rich, creamy tomato masala with aromatic spices.

119 Palak Paneer — 149,000
Paneer cooked in smooth spinach gravy with aromatic spices.

120 Palak Paneer Corn — 149,000
Soft paneer and sweet corn cooked in smooth spinach gravy with aromatic spices.

Cashew & Kofta's Delights

121 Malai Kofta — 159,000
Mashed paneer, nuts, and potato balls dipped in creamy tomato gravy.

122 Veg Kofta — 159,000
Mixed vegetable kofta cooked in spiced yellow gravy.

123 Jain Kofta — 159,000
Soft kofta cooked without onion and garlic in rich gravy.

124 Palak Paneer Kofta — 159,000
Crisp paneer and palak kofta cooked in onion tomato gravy.

125 Kaju Curry Masala — 159,000
Cashew nuts cooked in rich brown gravy.

126 Kaju Paneer Masala — 159,000
Paneer and cashew cooked in red bold gravy.

127 Kaju Paneer Angara — 159,000
Paneer and cashew cooked in fiery spicy gravy.

128 Kaju Mushroom Masala — 159,000
Cashew and mushroom cooked in rich spiced gravy.

129 Kaju Do Pyaza — 159,000
Cashews cooked with onions in brown gravy.

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Veggie Delights

130 Veg Patiyala — 169,000
Patiala style vegetable rolled papad in rich mixed vegetable curry.

131 Tawa Vegetable — 139,000
Mixed vegetables cooked on tawa with bold, spiced gravy.

132 Veg Handi — 139,000
Mixed vegetables slow-cooked in traditional handi gravy.

133 Veg Kadai — 139,000
Fresh vegetables tossed in kadai-style spiced masala.

134 Veg Toofani — 139,000
Spicy mixed vegetables cooked in a hot, flavorful masala.

135 Veg Angara — 139,000
Mixed vegetables cooked in rich, spicy gravy.

136 Veg Kolhapuri — 139,000
Spicy mixed vegetables cooked in Kolhapuri-style gravy.

137 Veg Jalfrezi — 139,000
Stir-fried vegetables cooked in tangy tomato-onion gravy.

138 Mushroom Mattar Masala — 139,000
Mushrooms and green peas cooked together in rich tomato gravy with aromatic spices.

139 Methi Mattar Malai — 139,000
Fenugreek leaves and green peas cooked in creamy white gravy.

140 Green Peas Masala — 139,000
Green peas cooked in spiced onion-tomato gravy.

141 Corn Capsicum Masala — 139,000
Tender corn and capsicum cooked in rich onion-tomato masala.

142 Palak Corn Capsicum — 139,000
Spinach cooked with corn and capsicum in smooth gravy.

143 Lasooni Palak — 139,000
Garlic-flavored spinach cooked in smooth gravy.

144 Aloo Palak — 139,000
A classic combination of potatoes and spinach in a mildly spiced gravy.

145 Aloo Jeera — 139,000
A classic potato dish cooked with cumin and fresh herbs.

146 Aloo Gobi Dry — 139,000
A classic dry curry of potatoes and cauliflower with simple, bold spices.

147 Aloo Mattar Masala — 139,000
A homestyle curry of potatoes and peas in a comforting tomato-based masala.

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Veggie Delights

148 Dum Aloo Punjabi — 139,000
Tender potatoes simmered in a bold, creamy tomato-based masala.

149 Dum Aloo Kashmiri — 139,000
Tender potatoes simmered in a creamy, spiced Kashmiri-style gravy.

150 Bhindi Masala — 149,000
Fresh fried okra cooked in onion-tomato masala.

151 Aloo Bhindi Masala — 149,000
Potatoes and okra cooked together with traditional spices.

152 Dahi Bhindi — 149,000
Tender okra cooked in a creamy, yogurt-based gravy.


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Gujarati & Rajasthani Fusion

153 Sev Tomato — 129,000
Crispy sev simmered in tangy tomato gravy with traditional spices.

154 Moong Masala — 129,000
Green gram cooked in rich onion-tomato masala with desi spices.

155 Black Chana Masala — 129,000
Spicy black chickpea curry cooked in rich onion-tomato masala with aromatic Indian spices.

156 Choli (Lobiya) Masala (Subject to Availability) — 129,000
Black-eyed beans cooked in rich onion-tomato masala with desi spices.

157 Chole Masala — 129,000
Slow-cooked white chickpeas simmered in rich onion-tomato masala with aromatic Indian spices.

158 Lasaniya Bataka — 129,000
Potatoes cooked with garlic and traditional Gujarati spices.

159 Rasawala Bataka — 129,000
Smoky, flavorful potatoes cooked with traditional masala.

160 Aloo Methi — 129,000
Potatoes cooked with fresh fenugreek leaves and mild spices.

161 Aloo Baingan — 129,000
Potatoes and brinjal cooked with traditional spices.

162 Baingan Ka Bhartha (Min. Prep Time: 45 Mins) — 149,000
Roasted and mashed brinjal cooked with onions, tomatoes, and spices.

163 Dahi Tikhari (Fried Dahi) — 129,000
Lightly fried yogurt curry tempered with desi spices.

164 Besan Gatta — 149,000
Soft gram flour dumplings cooked in rich, spiced gravy.

165 Sukhi Bhajji — 129,000
Dry stir fried potatoes cooked with traditional spices.

166 Surti Undhiyu (Subject to Availability) — 169,000
A slow-cooked Gujarati mixed vegetable delicacy with methi muthia, aromatic spices, and a touch of sweetness.


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Kadhi & Khichdi

167 Rajasthani Kadhi Pakora — 139,000
Traditional Rajasthani-style kadhi with pakoras.

168 Punjabi Kadhi Pakora — 139,000
Traditional Punjabi-style kadhi cooked with pakoras.

169 Gujarati Kadhi — 119,000
Traditional Gujarati-style kadhi made with gram flour and yogurt.

170 Plain Dal Khichdi — 119,000
A simple comfort dish of soft-cooked rice and lentils.

171 Masala Dal Khichdi — 129,000
Rice and lentils cooked with aromatic spices and vegetables.

172 Kathiyawadi Girnari Khichdi — 139,000
Rich and flavorful khichdi with mixed vegetables, dal and distictive flavors of Gujarat.

173 Rajwadi Khichdi — 139,000
Rich royal style khichdi cooked with ghee and dry fruits

174 Kadhi Khichdi Combo with (Papad & Salad) — 169,000
Comforting rice and lentils served with tangy kadhi with salad and papad.


150


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171

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Dal

175 Dal Makhani — 149,000
Creamy black lentils slow-cooked with butter and cream.

176 Dal Tadka — 139,000
Yellow lentils tempered with cumin, garlic, and spices.

177 Dal Fry — 139,000
Lentils cooked with onions, tomatoes, and mild spices.

178 Dal Palak — 149,000
Lentils cooked with fresh spinach and light spices.

179 Gujarati Dal — 129,000
Sweet and tangy lentils cooked in Gujarati style.

180 Mix Dal — 139,000
A blend of different lentils cooked with traditional spices.

181 Rajma Masala Dal — 139,000
Red kidney beans cooked in rich, spiced masala gravy.

Rice & Biryani

182 Plain Basmati Rice — 69,000
Long-grain Indian basmati rice, steamed plain.

183 Jasmine Rice Vietnamese — 59,000
Fragrant Vietnamese jasmine rice, steamed to perfection.

184 Jeera Rice — 89,000
Basmati rice tempered with cumin and butter.

185 Veg Pulao — 119,000
Basmati rice cooked with fresh mixed vegetables.

186 Mattar Pulao — 119,000
Basmati rice cooked with fresh green peas.

187 Kashmiri Pulao — 139,000
Mildly sweet pulao cooked with dry fruits and spices.

188 Tawa Biryani — 139,000
Spicy rice cooked on a tawa with bold masala and served with yogurt.

189 Vegetable Biryani — 139,000
Fragrant basmati rice cooked with vegetables and spices and served with yogurt.

Rice & Biryani

190 Hyderabadi Biryani — 139,000
Fragrant basmati rice cooked with vegetables and spices in traditional Hyderabadi style, served with yogurt.

191 Paneer Biryani — 159,000
Fragrant rice layered with paneer, vegetables, and rich spices, served with yogurt.

192 Curd Rice — 139,000
Soft rice mixed with curd and mild seasoning.

193 Tomato Rice — 139,000
Flavorful rice cooked with tomatoes and South Indian seasoning.

194 Lemon Rice — 139,000
Light and refreshing lemon-flavored rice tempered with mustard seeds.

195 Sambar Rice (Subject to Availability) — 139,000
Steamed rice mixed with hot and flavorful sambar.













Indian Bread & Naan

196 Plain Naan — 49,000
Soft leavened naan baked in a tandoor.

197 Butter Naan — 59,000
Soft naan baked in a tandoor and brushed with melted butter.

198 Garlic Naan — 79,000
Naan topped with rich garlic and baked in a tandoor.

199 Cheese Naan — 79,000
Naan stuffed with rich melted cheese and baked in a tandoor.

200 Cheese Garlic Naan — 89,000
Naan stuffed with rich melted cheese and topped with garlic and butter, then baked in a tandoor.

201 Tandoori Roti Plain — 49,000
Whole wheat roti baked plain in a tandoor, without butter.

202 Tandoori Roti Butter — 55,000
Whole wheat roti brushed with butter and baked in a tandoor.

203 Tandoori Garlic Roti — 59,000
Whole wheat roti with garlic baked in tandoor, brushed with butter.

204 Missi Roti — 69,000
Spiced gram flour roti cooked traditional style.

205 Tawa Roti Plain (Fulka) — 35,000
Plain whole wheat roti cooked on tawa.

206 Tawa Roti Butter (Fulka) — 39,000
Whole wheat roti brushed with butter.

207 Tawa Roti Ghee (Fulka) — 45,000
Whole wheat roti brushed with ghee.

208 Methi Thepla Gujarati — 39,000
Soft, spiced flatbreads made with wheat flour, fenugreek, and gentle Gujarati flavors.

209 Ghee Bhakri Gujarati (Subject to Availability) (Min. Prep Time: 40 Mins) — 89,000
Traditional Gujarati whole wheat flatbread, slow-roasted until crisp and finished with a generous layer of aromatic ghee.

210 Tawa Paratha Butter — 69,000
Hand rolled whole wheat paratha roasted on hot iron tawa.

211 Tawa Paratha Ghee — 89,000
Traditional paratha slow cooked on tawa with pure ghee for rich aroma.

212 Lachha Paratha — 79,000
Flaky multi layered paratha slow roasted till golden perfection.

100% PURE VEGETARIAN

Indian Bread & Naan

213 Plain Kulcha Butter — 69,000
Flaky multi-layered kulcha slow roasted till golden perfection.

214 Masala Kulcha — 99,000
Tandoor baked kulcha filled with rich traditional masala and slow roasted spices.

215 Bhatura (1 Piece) — 49,000
Enjoy crispy-on-the-outside, fluffy-on-the-inside bhatura bread made from all purpose flour (maida).

216 Puri (2 pieces) — 59,000
Deep fried puffed puri served hot (2 pcs).

217 Paneer Paratha — 119,000
Rich paratha stuffed with freshly crumbled paneer and mild spices and baked in tandoor.

218 Aloo Paratha — 89,000
Golden paratha stuffed with seasoned mashed potatoes and baked in tandoor.

219 Onion Paratha — 89,000
Soft paratha filled with tangy spiced onions and green chillies and baked in tandoor.

220 Aloo Onion Paratha — 89,000
Soft paratha filled with tangy spiced potatoes and onions and green chillies and baked in tandoor.

221 Gobi Paratha — 89,000
Soft paratha filled with finely seasoned cauliflower and herbs baked in tandoor.

222 Mix Veg Paratha — 89,000
Loaded paratha stuffed with fresh mixed vegetables and spices and baked in tandoor.


199


212


214

100% PURE VEGETARIAN

Authentic Thali

223 **Atithi Special Gujarati Thali (Served Per Pax Only) (Serving Time: 11:00 AM to 04:00 PM)** — **189,000**
Chapati-3, Veggie Sabji, Kathol (Pulses) Sabji, Dal, Steam Rice, Salad, Papad, Refreshing Buttermilk, and Sweet Treat.

224 **Atithi Special Punjabi Thali (Served Per Pax Only) (Serving Time: 11:00 AM to 04:00 PM)** — **189,000**
Tandoori Roti-2 / Naan-1, Veggie Sabji, Paneer Sabji, Dal Fry, Jeera Rice, Salad, Papad, Refreshing Buttermilk, and Sweet Treat.

225 **Atithi Special Dal Baati Thali (Min. Prep Time: 60 Mins) (Served Per Pax Only)** — **299,000**
Bati-3, Dal, Lasoon Chutney, Jeera Rice, Salad, Papad, Refreshing Buttermilk, Sweet Treat.

226 **Bati Extra (1 Piece)** — **69,000**
Bati served hot and fresh.

Sizzlers

227 **Atithi Special Indian Sizzlers (Min. Prep Time: 60 Mins)** — **350,000**
A grand sizzling platter served with chef's special assortment of Indian delicacies.

228 **Chinese Sizzlers (Min. Prep Time: 60 Mins)** — **350,000**
A hot and smoky sizzling platter served with flavorful Chinese-style preparations.


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South Indian Delights

229 **Idli Sambar** — **129,000**
Soft, fluffy idlis served with flavorful sambar and aromatic spices.

230 **Masala Idli** — **149,000**
Soft idli pieces tossed in spicy South Indian-style masala .

231 **Medu Vada** — **129,000**
Crispy golden medu vadas made from urad dal, served hot with traditional South Indian sambar.

232 **Onion Uttapam** — **139,000**
Thick uttapam topped with fresh onions and cooked until golden.

233 **Tomato Uttapam** — **139,000**
Thick uttapam topped with juicy tomatoes and mild South Indian spices.

234 **Mix Veg Uttapam** — **139,000**
Thick uttapam topped with mixed vegetables and traditional seasoning.

235 **Plain Dosa** — **129,000**
Thin and crispy dosa prepared from fermented rice and lentil batter.

236 **Masala Dosa** — **149,000**
Golden, crispy dosa stuffed with flavorful spiced potato filling.

237 **Mysore Masala Dosa** — **169,000**
Mysore-style dosa spread with red chutney and stuffed with masala.

238 **Cheese Masala Dosa** — **169,000**
Crispy dosa stuffed with cheese and spiced potato masala filling.

239 **Paneer Masala Dosa** — **169,000**
Golden, roasted dosa stuffed with South Indian-style paneer masala.

240 **Jini Spring Roll Dosa** — **199,000**
Mumbai-style rolled dosa stuffed with spiced mixed vegetables and melted cheese for a bold, flavorful bite.


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Salad, Raita & Chutney

241 Onion Salad — 39,000
Freshly sliced onions served with lemon juice and mild traditional Indian spices.

242 Fried Mirchi — 29,000

243 Green Salad — 49,000
Freshly cut seasonal garden vegetables served crisp with light lemon seasoning.

244 Mirchi Achar (Pickle) Home made (Subject to Availability) (50 gm) — 49,000
Chilli pickle.

245 Achar Mango, Gunda (Pickle) Home made (Subject to Availability) (50 gm) — 59,000
Mango pickle.

246 Lehsun Chutney (50 gm) — 49,000
Specially made with garlic, chilli powder, and spices.

247 Thecha Chutney Marathi (Subject to Availability) (50 gm) — 69,000
A traditional spicy chutney of green chillies, garlic, peanuts, and spices with a bold, rustic flavor.

248 Cucumber Raita — 79,000
Thick, creamy yogurt mixed with fresh cucumber and lightly seasoned with spices.

249 Bundi Raita — 79,000
Thick, creamy yogurt mixed with freshly prepared boondi.

250 Mixed Vegetable Raita — 79,000
Thick creamy yogurt blended with fresh chopped mixed vegetables and mild seasoning.

251 Curd (Dahi) — 49,000
Plain thick creamy yogurt.


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100% PURE VEGETARIAN

Sweet Delights

252 Gulab Jamun (2 pieces) — 69,000
Soft milk dumplings soaked in sugar syrup (2 pieces).

253 Sweet Dry Fruit Kheer — 69,000
Creamy rice pudding cooked with milk and nuts.

254 Gajar Halwa (Subject to Availability) — 79,000
Indian dessert made with grated carrots cooked in milk, ghee, and sugar, and topped with dry fruits.

255 Moong Dal Halwa (Subject to Availability) — 79,000
Indian dessert made with moong dal cooked in milk, ghee, and sugar, and topped with dry fruits.

256 Organic Desi Gud (Jaggery) — 49,000
Natural, unrefined sugar made from sugarcane juice, with a rich, sweet flavor.

257 Ghee — 49,000
Pure ghee served on request.

258 Ghee Gud — 79,000
Pure jaggery served with rich desi ghee for a traditional sweet finish.

259 Sweet Paan — 59,000
A traditional Indian sweet paan filled with betel leaf, gulkand, sweetened coconut, fennel seeds, and aromatic mouth-freshening ingredients.


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100% PURE VEGETARIAN