



## Paris - France

*Business Hours : Paris - 10.30 a.m to 11 p.m*



### APPETIZERS

#### *Idly*

*Steamed rice & lentil patties served with varieties of chutney, sambar & gun powder*

#### *14 pcs Mini Ghee Idlies*

*Mini idlies immersed in sambar garnished with ghee*

#### *Idly Vada Sambar*

*Steamed rice cake & lentil doughnut immersed in delicious regional lentil gravy garnished with cilantro.*

#### *Kaima Idly*

*Deep fried mini idly sauteed in regional spices served with raitha*

#### *Rava Idly (2)*

*Steamed lentil wheat patties with shreds of carrots & nuts.*

#### *Rava Kichadi*

*Roasted sooji cooked with onions, tomatoes, carrots, green chillies & green peas, sauteed with Flavoured herbs served with chutney & sambar.*

#### *Appam*

*South Indian delicious pancake served with Milk.*

#### *Medhu Vada*

*Crispy lentil doughnut served with sambar & chutney*

#### *Sambar Vada*

*Crispy lentil doughnut immersed in sambar garnished with onions & cilantro*

#### *Rasa Vada*

*Crispy lentil doughnut in spicy south Indian lentil soup*

#### *Curd Vada*

*Crispy lentil doughnut in fresh yogurt garnished with grated carrot and cilantro*

#### *Bonda of the day (2)*

*Deep fried urud balls stuffed with the day's special.*

#### *Bajji of the day (4)*

*Deep fried basin flour coated with the day's special.*

### DOSA CORNER

*[All Dosas & Uttappams are served with 3 varieties of Chutneys & Sambar]*

#### *Plain Dosa*

*Thin rice & lentil crepe.*

#### *Masala Dosa*

*Thin rice & lentil crepe filled with mildly spiced mashed potatoes and onions*

#### *Onion Dosa*

*Thin crispy rice & lentil crepe topped with onions.*

#### *Onion Masala Dosa*

*Thin rice & lentil crepe filled with potatoes & onions.*

#### *Ghee Dosa*

*Thin lengthy rice & lentil crepe sprinkled with ghee.*

#### *Ghee Masala Dosa*

*Thin lengthy rice & lentil crepe filled with mashed potatoes and onions sprinkled with ghee.*



**Paper Dosa**

Thin lengthy rice & lentil crepe

**Paper Masala Dosa**

Thin lengthy rice & lentil crepe filled with mildly spiced  
 mashed potatoes and onions

**Rava Dosa**

Thin crispy wheat & rice crepe mildly spiced

**Rava Masala Dosa**

Thin crispy wheat & rice crepe stuffed with mildly spiced  
 mashed potatoes and onions

**Onion Rava Dosa**

Thin crispy wheat & rice crepe sprinkled with sliced onions.

**Onion Rava Masala Dosa**

Thin crispy wheat & rice crepe stuffed with mildly spiced  
 mashed potatoes & onions

**Vegetable Dosa**

Thin rice crepe filled with mildly spiced mixed vegetables.

**Kara Dosa**

Spicy rice crepe filled with spices, onions & potatoes.

**Paneer Dosa**

Thin rice crepe filled with spicy cottage cheese masala

**Set Dosa**

Pair of thick rice & lentil crepe.

**Adai Avial**

Pancake made of varieties of pulses served with Kerala-  
 style sauce made of garden fresh vegetables, coconut paste  
 & spices

**Plain Uthappam**

Thick rice & lentil pancake

**Onion Uthappam**

Thick rice & lentil pancake topped with onions

**Onion & Chilli Uthappam**

Thick rice & lentil pancake topped with onions  
 & green chillies.

**Tomato & Onion Uthappam**

Thick rice & lentil pancake topped with tomatoes & onions

**Tomato Chilli Uthappam**

Thick rice & lentil pancake topped with tomatoes & Chillies

**Tomato Onion Chilli Uthappam**

Thick rice & lentil pancake topped with tomatoes,  
 onions & Chilli

**\*\* All Uthappam's Preparation time 20 minutes**

**BREAD CORNER**

**Chappathi**

Thin soft whole-wheat bread served with two curries

**Parotta**

Delicious south Indian fluffy bread served with two curries

**Poori**

Fried fluffy whole wheat bread served with two curries

**Mixed vegetables Parotta**

Sliced parotta tossed with Indian spices & vegetables served  
 with onion raitha

**Channa Batura**

Big fluffy fried bread served with chick peas masala



### **SARAVANAA BHAVAN'S SPL**

#### **South Indian Meals**

Sweet, chappathi with side dish, rice, sambar, rasam, special kuzhambu, two vegetable curries, raitha, curd, appalam, pickle.

#### **North Indian Thali**

Sweet, soup, chappathi (3 pieces), salad, pulao, 3 types North Indian side dishes, dal, khattol, fried papad, pickle.

#### **Business Meal**

(Limited)

Sweet, sambar rice, curd rice, special rice of the day, poriyal, appalam, pickle.

### **RICE CORNER**

#### **Bagalabath**

Yogurt rice cooked mixed with cashews, grapes, mustard seeds served with pickle.

#### **Bisibelabath**

Rice cooked with lentils & mixed vegetables served with Appalam

#### **Rice of the day**

Chef's choice.

#### **Ghee Pongal**

Steamed raw rice smashed, sauteed with ghee, pepper, jeera, dal, garnished with cashew nuts.

### **TONGUE TICKLERS**

#### **Vegetable Butter Masala**

Steamed vegetables cooked with rich butter gravy.

#### **Vegetable Jal Frieze**

Julienne of onion, capsicum, tomato & green chilly tossed with mixed Vegetables.

#### **Vegetable Makhanwala**

Cubes of mixed vegetables cooked with rich butter gravy.

#### **Vegetable Kola Puri**

Mixed vegetables, cottage cheese, mushroom, spinach & capsicum cooked with butter gravy.

#### **Vegetable Do Piyaza**

Fried mixed vegetables sauteed with onion capsicum & tomato.

#### **Mixed Vegetable Curry**

Boiled vegetables mixed with Indian spices cooked with onion paste & fine Indian spices.

#### **Aloo Gobi**

Steamed cauliflower & potato cooked with onion paste & fine Indian spices.

#### **Aloo Pepper Fry**

Steamed potato sauteed with onion & crushed pepper corn.

#### **Aloo Mutter**

Peas & potato cooked with onion paste & fine Indian spices.

#### **Dingri Mutter**

Fresh Mushroom & peas cooked with onion paste & fine Indian spices.

#### **Gobi Mutter**

Steamed cauliflower & peas cooked with yellow gravy.

#### **Mutter Paneer**

Green peas & cottage cheese cooked with onion paste & fine Indian spices.

#### **Green Peas Masala**

Steamed chick peas cooked with onion paste & fine Indian spices.



**Gobi Masala**

Steamed cauliflower cooked with onion paste & fine Indian spices.

**Paneer Makhani**

Cubes of cottage cheese cooked with rich butter gravy.

**Paneer Jal Frieze**

Juliennes of onions, capsicum, tomatoes, green chillies tossed with cottage cheese.

**Devil Potato**

Dices of potato tossed with crushed red chilly & Indian spices.

**Channa Masala**

Chick peas cooked in onions paste with North Indian spices.

**Dal Butter Fry**

Butter fried onions, tomatoes & green gram dal.

**Mushroom Rogan Josh**

Fresh mushroom cooked with onion paste & fine Indian spices & lime juice.

**Baingan Masala**

Minced of roasted brinjal, sauteed with vegetables and flavored Indian herbs.

**Stuffed Capsicum**

Capsicum stuffed with vegetables cooked in onion paste with north indian spices.

**FROM THE CLAY POT**

**Plain Naan**

Soft dough made of maida cooked in tandoor oven.

**Butter Naan**

Soft dough made of maida cooked in tandoor oven spread with butter.

**Naan of the Day**

**STARTERS**

**Vegetable Spring Roll**

Pancakes stuffed with carrots, cabbage, capsicum & sprouts served with hot garlic sauce.

**Gobi - 65**

Deep fried of cauliflower florets with Indian spices & curd.

**Golden Fried Baby Corn**

Steamed baby corn marinated with Chinese herbs deep fried served with hot garlic sauce.

**Chilli Vegetable**

Batter fried carrots, cabbage, beans, cooked with red chilli paste & sauce.

**Chilli Paneer**

Batter fried cottage cheese sauteed with onion, green chillies, chilli paste & Chinese herbs.

**Chilli Mushroom**

Batter fried mushrooms cooked with red chilli paste & herbs.

**FROM OUR CHINESE WOK**

(Gravy / Dry)

**Szechwan Paneer**

Fresh cottage cheese cooked with red chilli oil & paste.

**Chilli Cauliflower**

Batter fried cauliflower cooked with red chilli oil & paste.



**Chilli Baby Corn**

Baby corn sauteed with spicy Chinese herbs.

**Vegetable Manchurian**

Batter fried seasoned vegetables sauteed with flavoured vegetables serving with manchurian sauce.

**Paneer Manchurian**

Batter fried cottage cheese with flavoured Spicy Vegetables & manchurian sauce.

**Cauliflower Manchurian**

Cauliflower florets deep fried & seasoned with flavoured vegetables & manchurian sauce.

**Mushroom Manchurian**

Batter fried mushrooms cooked in manchurian sauce.

**Hakka Vegetable**

Garden fresh vegetables cooked in red chilli oil & red pepper sauce.

**Vegetable Hot Garlic (Gravy)**

Slices of mixed vegetables fried & seasoned with strong garlic sauce.

**FROM THE FARMER'S**

**Vegetable Biryani**

Basmati rice cooked with mixed vegetables & Indian spices.

**Mushroom Biryani**

Basmati rice cooked with garden fresh mushroom & Indian spices.

**Paneer Biryani**

Basmati rice cooked with dices of fresh cottage cheese & Indian spices.

**Vegetable Pulao**

Fluffy basmati rice cooked with vegetables & mild Indian spices.

**Cashew Pulao**

Fluffy Basmati rice Sautéed with golden fried cashewnut.

**Navarathan Pulao**

Fluffy Basmati rice cooked with fruit salad, dry fruits & mixed vegetables.

**Peas Pulao**

Fluffy basmati rice cooked with green peas & mild Indian spices.

**Jeera Pulao**

Fluffy basmati rice Sautéed with butter fried cumin seeds & mild spices.

**Mushroom Pulao**

Fluffy basmati rice Sautéed with Mushroom & mild spices.

**Paneer Pulao**

Fluffy basmati rice Sautéed with fresh cottage cheese & mild spices.

**Plain Rice**

**GREAT WALL**

**Hakka Fried Rice**

Fluffy rice Sautéed with red pepper sauce.

**Vegetable Fried Rice**

Fluffy rice Sautéed with shredded vegetables.

**Mushroom Fried Rice**

Fluffy rice Sautéed with onions, capsicum & mushroom.



***Paneer Fried Rice***

*Onions, fluffy rice Sautéed with capsicum & cottage cheese.*

***Garlic Fried Rice***

*Fluffy rice Sautéed with garlic, onions & capsicum.*

***Vegetable Noodles***

*Steamed noodles Sautéed with shredded vegetables.*

***Hakka Noodles***

*Noodles Sautéed with red pepper & red pepper sauce.*

***Mushroom Noodles***

*Noodles tossed with onions, capsicum & mushroom.*

***Szechwan Noodles***

*Noodles topped with sliced vegetables & Szechwan sauce.*

***Beijing Noodles***

*Steamed noodles Sautéed with shredded vegetable topped with shredded apples.*

***DESSERTS***

***Falooda***

*Layer of Sago seeds, vermicelli topped with mixed fresh fruits, fruit jelly & garnished with cherries & topped with vanilla ice cream.*

***Gulab Jamun*** (2 pieces)

*Dry milk & cottage cheese balls immersed in sugar syrup & rose water.*

***Sweet Pongal*** (On Special Days)

*Rice sweetened with jaggery & butter*

***Rava Kesari***

*Roasted sooji sweetened with sugar, mixed with raisins & nuts garnished with ghee*

***Varieties of Payasam*** (On Special Days)

*A traditional South -Indian dessert*

***Fruit Salad***

*Cubes of mixed fresh fruits soaked in syrup topped with honey.*

***Fruit Salad with Ice Cream***

*Mixed fresh fruits, soaked in syrup, honey & topped with ice-cream.*

***Ice Cream***

*(Chocolate/Vanilla/Strawberry)*



### **QUENCHERS**

*Fresh Fruit Juices*  
*Lassi (sweet / salt)*  
*Fruit Lassi*  
*Badham Kheer*  
*Rose Milk*  
*Milk Shakes*  
*Butter Milk*  
*Mineral Water - Small*  
*Mineral Water - Big*

### **HOT BEVERAGES**

*Madras Filter Coffee*  
*Masala Tea*  
*Milk*

### **ACCOMPANIMENTS**

*Green Salad*  
*Boondhi Raitha*  
*Mixed Veg. Raitha*  
*Pineapple Raitha*

### **EXTRAS**

*Fried Papad*  
*Appalam*  
*Rasam*  
*Chappathi ( 1 pc)*  
*Poori (1 pc)*  
*Parotta (1 pc)*  
*Curd*  
*Beeda*

