



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

