



## East Ham - U.K

**Business Hours** : 10.00 A.m. To 11.00 P.m.



### **LOCAL INSPIRATION**

#### **Hot Idly (3)**

Rice & lentil patties served with varieties of chutney, sambar & chilli powder.

#### **Rava Idly (2) (sat-sun after 1 pm)**

Steamed lentil wheat patties with shreds of Carrots & nuts.

#### **Mini Ghee Idly Sambar (14 pcs.)**

Mini idlies simmered in delicious South Indian lentil gravy garnished with ghee.

#### **Poori Masala**

Fried fluffy whole wheat bread served with onions & smashed potato gravy.

#### **Idly Vada Sambar**

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

#### **Parotta**

Delicious South Indian fluffy bread served with curry.

#### **Channa Batura (after 1 pm)**

Big fluffy fried bread served with spicy stew.

#### **Appam (2 pieces)**

South Indian delicious pancake served with veg khurma.

#### **Mixed Vegetable Parotta**

Sliced parotta tossed with Indian spices & vegetables.

#### **Rava Kichadi (mon-fri)**

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

### **Chappathi**

Whole wheat bread served with dal & cauliflower chops.

#### **Adai Avial (sat-sun after 3 pm)**

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

### **REGIONAL OFFERINGS**

#### **Cocktail Fried Idly**

Deep fried mini idlies sauteed with delicious regional spices.

#### **Sambar Vada (2)**

Lentil fried doughnut immersed in delicious regional lentil gravy garnished with onion & cilantro.

#### **Rasa Vada (2)**

Lentil fried doughnut dipped in mild spicy South Indian soup.

#### **Curd Vada (2)**

Lentil flour doughnut immersed in sour less yoghurt garnished with carrots, parsley & crispies.

#### **Bonda of the day (2) (after 4 pm)**

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

#### **Bajji of the day (2) (after 4 pm)**

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

#### **Medhu Vada (2)**

Fried lentil flour doughnut served with coconut chutney sambar.

### **DOSA CORNER**

#### **Plain Dosa**

Thin crispy rice & lentil crepe.



**Masala Dosa**

Rice crepe stuffed with spicy potatoes & onion.

**Onion Dosa**

Thin crispy rice & lentil crepe topped with onions.

**Rava Dosa**

Thin & crispy crepe from cream of wheat & rice, mildly spiced & garnished.

**Rava Masala Dosa**

Cream of wheat & rice crepe stuffed with spicy potatoes & onion.

**Onion Rava Dosa**

Thin crepe from cream of wheat sprinkled with onions.

**Onion Rava Masala**

Cream of wheat & rice crepe filled with smashed potato & sprinkled onions.

**Kara Dosa**

Spicy rice crepe filled with spices onions & potatoes.

**Paneer Dosa**

Thin rice crepe filled with cottage cheese.

**Vegetable Dosa**

Thin rice crepe filled with mildly spiced mixed vegetables.

**Set Dosa**

Pair of thick rice & lentil crepe.

**Tomato Omelette**

Chick peas flour with tomatoes & spices.

**Plain Uthappam**

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 onions & tomatoes.

**Chilli & Tomato Uthappam**

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

**Onion, Chilli & Tomato Uthappam**

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

**Ghee Dosa**

Ghee spread in thin rice & lentil crepe.

**Ghee Masala**

Ghee spread in thin rice & lentil crepe filled with potatoes.

**Paper Roast**

Thin rice & lentil crepe.

**Paper Masala**

Thin rice & lentil crepe filled with potatoes.

**SARAVANAA BHAVAN'S SPL**

**South Indian Meals**

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

**North Indian Thali**

Sweet, soup, chappathi (3 pieces), salad, pulao, 3 types North Indian side dishes, dal, khol, 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 potato chips / appalam.

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

Chef's choice.

#### **Ghee Pongal (sat-sun)**

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

### **BREAD CORNER**

#### **Naan**

Soft doughnut made of maida cooked in tandoor oven.

#### **Butter Naan**

Soft doughnut made of maida cooked in tandoor oven  
 Spread with butter.

#### **Naan of the day (mon- thu)**

(Onion kulcha, garlic, stuffed, kaju, paneer)

### **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.

### **GREAT WALL**

#### **Hakka Rice**

Fluffy rice sauteed with red pepper sauce.

#### **Vegetable Fried Rice**

Fluffy rice sauteed with shredded vegetables.

#### **Mushroom Fried Rice**

Fluffy rice sauteed with onions, capsicum & mushroom.

#### **Paneer Fried Rice**

Onions, fluffy rice sauteed with capsicum & cottage cheese.

#### **Garlic Fried Rice**

Fluffy rice sauteed with garlic, onions & capsicum

#### **Vegetable Noodles 2.95**

Steamed noodles sauteed with shredded vegetables.

#### **Hakka Noodles 2.95**

Noodles sauteed with red pepper & red pepper sauce.

#### **Mushroom Noodles 2.95**

Noodles tossed with onions, capsicum & mushroom.

#### **Szechwan Noodles 2.95**

Golden fried crisp noodles topped with slice vegetable in Szechwan sauce.

#### **Beijing Noodles 2.95**

Steamed noodles sauteed with shredded vegetable topped with shredded apples.

### **FROM OUR CHINESE WOK**

#### **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.

**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**

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 sauteed 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 sauteed with butter fried cumin seeds & mild spices.

**Mushroom Pulao**

Fluffy basmati rice sauteed with Mushroom & mild spices.

**Paneer Pulao**

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

**Plain Rice**

**TONGUE TICKLERS**

**Channa Masala**

Channa cooked with onion paste with North Indian spices.



**Vegetable Kola Puri**

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

**Mutter Paneer**

Chick peas & cottage cheese cooked with onion paste with North Indian spices.

**Paneer Makhani**

Cubes of cottage cheese cooked with rich butter gravy.

**Dingri Mutter**

Fresh mushroom and peas cooked with onion paste with North Indian spices.

**Aloo Pepper Fry**

Steamed potato sauteed with onions, crushed Pepper corn.

**Mushroom Rogan Josh**

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

**Vegetable Butter Masala**

Steamed vegetables cooked with rich butter gravy.

**Paneer Jal Frieze**

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

**Stuffed Capsicum**

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

**Gobi Mutter**

Steamed cauliflower & peas cooked with onion paste with North Indian spices.

**Devil Potato**

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

**Dal Butter fry**

Butter fried onions, tomatoes with green gram dal.

**Aloo Gobi**

Steamed cauliflower and potato cooked with onion paste with North Indian spices.

**Vegetable Jal frieze**

Julienne of onion capsicum tomato green chilli tossed with mixed vegetables.

**Vegetable Do Piyaza**

Fried mixed vegetables sauteed with onion capsicum & tomato.

**Gobi Masala**

Steamed cauliflower cooked with onion paste with North Indian spices.

**Aloo Mutter**

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

**Veg Makhanwala**

Cubes of mixed vegetables cooked with rich butter gravy.

**Green Peas Masala**

Steamed chick peas cooked with onion paste with North Indian spices.

**Mixed Vegetable Curry**

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

**Baingan Masala**

Minced of roasted brinjals, sauteed with flavoured vegetables & Indian herbs.

**SWEET TEMPTATIONS**

**Falooda**

Layer of ice cream garnished with vermicelli topped with mixed fresh fruits, fruit jelly, thick layer of milk & garnished with cherries & topped with vanilla ice cream.

**Gulab Jamun (2 pieces)**

Balls made from khoa deep fried & served with sugar syrup

**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)

**Kulfi**  
(Mango/Pisthachionut/Malai)

**QUENCHERS**

**Fresh fruit juices**

**Triveni** (grape, pineapple, ginger cocktail)

**Lassi** (sweet / salt )

**Fruit Lassi** (mango/others)

**Badham Kheer**

**Rose milk**

**Milk shakes**

**Butter Milk**

**Mineral Water** (500 ml)

**Mineral Water** (1.5 ltr)

**HOT BEVERAGES**

**Filter coffee**

**Masala tea**

**Milk**  
**Hot Chocolate**

**ACCOMPANIMENTS**

**Green Salad**

**Boondhi Raitha**

**Mix Veg Raitha**

**Pineapple Raitha**

**Cucumber Raitha**

**Fried Papad**

**EXTRAS**

**Appalam** (2 pieces)

**Rasam**

**Chappathi** (1 piece)

**Poori** (1 piece)

**Parotta** (1 piece)

**Samosa** (2 pieces)

**Curd**

**Beeda**

**Sweet Pongal**

**Rava Kesari**



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CREDIT CARD ACCEPTED

- ★ Rights of Admission Reserved
- ★ All items are subject to Availability
- ★ Strictly no Smoking
- ★ Tandoor Varieties will take a minimum of 20 minutes, Kindly bear with us.
- ★ Customers are requested to specify juices with (or) without ice.
- ★ Prices are subject to change without prior notice
- ★ Management is not responsible for loss or damage of your belongings
- ★ Government taxes as applicable.