



New Jersey-Edison - U.S.A

Business Hours : Edison - Mon - Thu 11.30 am to 03.00 pm & 5.30 am to 10.00 pm Fri 11.30 am to 3.00 pm & 5.30 pm to 10.30 pm
Sat - 11 am to 10.30 pm Sun - 11 am to 10.00 pm Now open 7 days.



SOUPS

Rasam

A South Indian special mild spicy lentil soup.

Soup of the Day

APPETIZERS

Idly

Steamed rice & lentil patties served with chutney, sambar & chilli powder.

14 pcs Mini Ghee Idly

A Saravana special coin sized steamed rice & lentil patties dipped in sambar.

Rava Kichadi

Roasted cream of wheat cooked with onions, tomato, carrot, green chilli & green peas sauteed with flavored herbs served with chutney & sambar.

Medhu Vada

Fried lentil flour doughnut served with chutney & sambar.

Mysore Bonda

Lentil dumplings deep fried served with chutney & sambar.

Sambar Vada

Lentil flour doughnut dipped in sambar.

Rasa Vada

Lentil flour doughnut dipped in mild spicy lentil soup.

Curd Vada

Lentil flour doughnut dipped in yoghurt.

Samosa

Deep fried triangular shaped pastry stuffed with mixture of spiced potatoes & peas, served with tomato ketchup

Masala Vada (Dinner Only)

Fried broken channa doughnut served with chutney & sambar.

Plantain Bajji (Dinner Only)

Thick plantain slices coated with chick peas deep fried served with chutney & sambar.

Onion Bajji (Dinner Only)

Slices of onions dipped in bengal gram batter & deep fried served with chutney & sambar.

Chilli Bajji (Weekend Only)

Chilli slices coated with chick peas deep fried served with chutney & sambar.

Vegetable Bonda (Dinner Only)

Lentil dumplings stuffed with mixed vegetables & potatoes deep fried.

Rava Idly (Weekend Only)

Steamed lentil wheat patties with shreds of carrots & nuts.

BREAD VARIETIES

(All breads served with two side dishes)

Chappathi

Thin soft whole wheat bread.

Poori

Fried fluffy whole wheat bread.



Parotta

Multi layered bread made from maida flour.

Pav Bhaji (Weekend Only)

Fresh garden vegetables cooked in tomato gravy with onions, garlic, ginger & served with Indian style hamburger bun.

HOUSE OF DOSAS

(All dosa varieties are served with coconut/coriander/tomato chutney & sambar)

Plain Dosa

Thin rice & lentil crepe.

Cheese Dosa

Thin rice & lentil crepe filled with grated Cheese.

Cheese Masala Dosa

Thin rice & lentil crepe filled with grated cheese & potato.

Milagaipodi Dosa

Thin rice & lentil crepe filled with a mixture of grounded dry spices containing dry chillies, lentil & sesame seeds.

Masala Dosa

Thin rice & lentil crepe filled with potatoes & onions.

Mysore Masala Dosa

Thin rice & lentil crepe filled with potatoes & milagaipodi.

Onion Dosa

Thin rice & lentil crepe filled with onions.

Onion Masala Dosa

Thin rice & lentil crepe filled with potatoes & onions.

Vegetable Dosa

Thin rice crepe filled with mildly spiced mixed vegetables.

Kara Dosa

Spicy rice crepe filled with spices, onions & potatoes.

Tomato Omelette

Special Roast of the Day

Thin rice crepe stuffed with specially made dish (chef's choice)

Rava Dosa

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

Rava Masala Dosa

Cream of wheat & rice crepe stuffed with potatoes.

Onion Rava Dosa

Thin crepe from cream of wheat & rice sprinkled with onions.

Pesarat (Weekend Only)

Onion Rava Masala

Cream of wheat & rice crepe filled with potatoes & onions.

Dry Fruit Rava

Thin crepe from cream of wheat garnished with dry nuts & raisins.

HOUSE OF UTHAPPAMS

(All uthappam varieties are served with coconut/coriander/tomato chutney & sambar)

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 onions & tomatoes.

Vegetable Uthappam

Thick rice & lentil pancake topped with mixed vegetables.

Onion & Peas Uthappam

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

Tomato & Peas Uthappam

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

SARAVANA SPL MEALS

Limited quantity

Sweet, poori, side dish, rice, sambar, special kuzhambu, rasam, 2 vegetable curries, raitha, curd, appalam & pickle.

MINI MEALS

Limited quantity

Sweet, sambar rice, curd rice, special rice, poriyal, appalam & pickle.

CURRIES

Channa Masala

Channa cooked with onion paste & North Indian spices.

Mutter Paneer

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

Paneer Makhani

Cubes of cottage cheese cooked with Rich butter gravy.

Dingri Mutter

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

Aloo Pepper Fry

Steamed potato sauteed with onion & crushed pepper corn.

Mushroom Rogan Josh

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

Vegetable Butter Masala

Steamed vegetables cooked with Rich butter gravy.

Gobi Mutter

Steamed cauliflower & peas cooked with yellow gravy.

Devil Potato

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

Dal Butter Fry

Butter fried onions, tomatoes & green gram dal.

Aloo Gobi

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

Vegetable Jal Frieze

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

Gobi Masala

Steamed cauliflower cooked with onion paste & North Indian spices.

Aloo Mutter

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

Vegetable Makhnwala

Cubes of mixed vegetables cooked with rich butter gravy.



Green Peas Masala

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

Mixed Vegetable Curry

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

Bainjan Masala

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

Kadai Paneer Tikka Masala

Roasted cottage cheese cooked with rich butter gravy.

Palak Paneer

Cottage cheese cooked with a paste of spinach seasoned with Indian herbs.

SECOND SERVINGS

Appalam 2 pcs.

Rice

Raitha

Milagaipodi

Extra Poori 2 pcs.

Extra Chappathi 2 pcs.

Extra Parotta 2 pcs.

Extra sambar, rasam, curry, side dish & yoghurt.

COMBO MENUS

Combo-1

Sweet, rava kichadi, idly (1), mini masala dosa.

Combo-2

Sweet, idly (1), medhu vada (1), rava kichadi.

Combo-3

Idly (1), medhu vada (1), ghee pongal, Sweet.

MIXED RICE MENUS

Bisi Belabath

Rice cooked with lentils & mixed vegetables served with appalam & vadagam.

Bagalabath

Yoghurt rice mixed with cashews, grapes, mustard seeds served with pickle.

Rice of the day (chef's choice)

Ghee Pongal

Steamed raw rice smashed sauteed with pepper, jeera, dhall, garnished with ghee & cashew nuts served with coconut chutney & sambar.

Vegetable Biryani (Weekend Only)

Basmati rice cooked with mixed vegetables & spices served with raitha.

HOUSE SPECIALITIES

Mixed Vegetable Parotta

Multi layered bread diced & tossed with spicy vegetables served with onion raitha.

Adai Avial

Pancake made of pulses & lentils, cooked in kerala style, served with sauce made of garden fresh vegetables, coconut sauce & spices served with jaggery.

Channa Batura

Big fluffy fried bread served with chick peas stew.



Kaima Idly

Deep fried mini idlies sauteed with delicious regional 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.

Garlic Naan

Soft dough made of maida topped & flavored with fresh garlic & cilantro.

Bullet Naan

Soft dough made of maida topped & flavored with fresh garlic & green chillies.

Tandoor Paratha

Whole wheat bread tandoor baked into multi layered bread.

Tandoor Roti

Whole wheat flour dough cooked in tandoor oven.

Aloo Paratha

Whole wheat bread tandoor baked & stuffed with spiced mash potatoes.

Aloo Peas Paratha

Whole wheat bread tandoor baked & stuffed with spiced mash potatoes & green peas.

Kulcha

Dough rolled into a flat round bread & baked in tandoor oven.

Stuffed Kulcha

Dough rolled & stuffed with vegetables.

TO GO

Side dish of the Day

Special Kuzhambu

Vegetable Curries

Kootu

Meals Sambar

Tiffin Sambar

Coconut Chutney (white)

Coriander Chutney (green)

Tomato Chutney (red)

BEVERAGES

Special madras coffee

Special milk tea

Lassi (sweet/salt)

Mango lassi

Badam Kheer

Mango Juice

Butter milk

Soft drinks



Masala Milk

SWEET CORNER

Badham Halwa

Grounded almonds cooked with sugar & saffron.

Gulab Jamun

Dry milk & cottage cheese balls fried & dipped in light sugar syrup.

Rava Kesari

Roasted sooji sweetened with sugar & mixed with raisins & nuts.

Payasam

Sweet & cream pudding prepared with tapioca, Indian noodles, milk, nuts, raisins & cardamon with a touch of saffron.

Sweet (all varieties) 1 lb.

Savories - 1 pack

(More varieties of sweets & savories are available at the sweet counter.)

Milk Halwa



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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.