



Ruwi - U.A.E

Business Hours: - 07.00 A.m. To 3.30 P.m. & 05.30 P.m. To 11.00 P.m.



LOCAL INSPIRATION

Hot Idly

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

Idly Vada Sambar

Steamed rice & lentil pancake & fried lentil doughnut immersed in sambar.

Rava Idly

Steamed lentil wheat patties with shreds of carrots & nuts.

Mini Ghee Idly Sambar

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

Poori Masala

Fried fluffy whole wheat bread served with mashed potato gravy.

Parotta

Delicious South Indian fluffy bread served with curry.

Chappathi

Thin soft whole wheat bread served with smashed potatoes & spicy cauliflower gravy.

Channa Batura

Big fluffy fried bread served with channa masala.

Hot Aapam

South Indian delicious pancake served with vegetable korma.

Mixed Vegetable Parotta

Sliced parotta tossed with indian spices & vegetables.

Rava Kitchadi

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

Adai Avial

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

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

Rasa Vada

Deep fried lentil doughnut immersed in mild spicy south Indian soup.

Curd Vada

Lentil doughnut immersed in sourless yoghurt garnished with carrots, coriander leaves & crispies.

Curd Idly

Rice and lentil patties immersed in sourless yoghurt garnished with carrots, coriander leaves & crispies.

Bonda of the Day

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

Bajji of the Day

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

Medhu Vada

Fried lentil flour doughnut served with coconut chutney.

DOSA CORNER

Plain Dosa

Thin crispy rice & lentil crepe.

Masala Dosa

Rice crepe stuffed with spicy potatoes.

Onion Dosa

Thin crispy rice and 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 Rava Dosa

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



Onion Rava Masala

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

Kara Dosa

Spicy rice crepe filled with spices, onion and potatoes.

Paneer Dosa

Thin rice crepe filled with cottage cheese.

Vegetable Dosa

Thin rice crepe filled with mildly spiced mixed vegetables.

Tomato Omelette

Bengal gram flour with tomatoes & spices.

Set Dosa

Pair of thick rice & lentil crepe

Plain Utthappam

Rice and lentil pancake.

Onion & Chilli Utthappam

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

Tomato & Onion Utthappam

Thick rice & lentil pancake topped with onions & tomatoes.

SARAVANAA SPECIAL MEALS

(Not to be shared)

Sweet, poori (2) or chappathi with side dish, rice, sambar, rasam, special kuzhambu, two vegetable curries, raitha, curd, appalam, pickle.

Banana Leaf Meals

Rice, two vegetable curries, kottu, pachadi, sambar, rasam, spl kuzhambu, butter milk, appalam, butter chilli, pickle.

SPL EXECUTIVE LUNCH

(Limited)

Soup, gobi 65, roti, veg. butter masala, dhal butter fry, plain palak, veg. pulao, apallam, raitha, ice-cream.

QUICK LUNCH

(Limited)

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

MINI TIFFIN

(Limited)

Sweet, rava kitchadi, mini sambar, idly (5 pcs), mini masala dosa.

RICE CORNER

Bisibelabath

Rice cooked with lentils & mixed vegetables served with potato chips/appalam

Bagalabath

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

Tomato Rice

Steamed rice mixed with cooked tomato paste & South Indian spices

Lemon Rice

Steamed rice mixed with lemon juice and cashew nuts with South Indian spices.

Coconut Rice

Steamed rice mixed with scrapped coconut, chashew nuts and South Indian spices.

Ghee Pongal

Steamed raw rice mashed with green gram dhal sauteed with ghee, pepper, jeera, garnished with cashew nuts.

Special Rice

STARTERS

Fried Wonton

Cottage cheese sauteed with flavoured vegetables stuffed into noodles pastry.

Vegetable Spring Roll

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

Paneer Tikka

Diced cottage cheese marinated with Indian herbs & spices.

Vegetable Gold Coin

Marinated mixed veg. stuffed into bread deep fried with bread crumbs served with hot garlic sauce.

Golden Fried Baby Corn

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



Vegetable Manchurian

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

Paneer Manchurian

Batter fried cottage cheese with flavoured and spicy vegetables manchurian sauce.

Cauliflower Manchurian

Cauliflower florets deep fried and seasoned with flavoured vegetables served with manchurian sauce.

Mushroom Manchurian

Batter fried mushrooms cooked in manchurian sauce.

Hakka Vegetable

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

Vegetable Hot Garlic

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

Chilly Gobi

FROM THE FARMER'S

Vegetable Biryani

Basmathi rice cooked with mixed vegetables and Indian spices.

Mushroom Biryani

Basmathi rice cooked with garden fresh mushroom & Indian spices.

Paneer Biryani

Basmathi rice cooked with dices of fresh cottage cheese and indian spices.

Vegetable Pulao

Fluffy basmathi rice cooked with vegetables & mild Indian spices.

Cashew Pulao

Fluffy basmathi rice sauteed with golden fried cashew nuts.

Kashmiri Pulao

Fluffy basmathi rice cooked with fresh fruits & cashew nuts.

Navarathan Pulao

Fluffy basmathi rice cooked with fresh fruit, dry fruits & mixed vegetables.

Peas Pulao

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

Jeera Pulao

Fluffy basmathi rice sauteed with butter fried cumin seeds & mild spices.

Mushroom Pulao

Fluffy basmathi rice sauteed with mushroom & mild spices.

Paneer Pulao

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

FROM THE CLAY POT

(From 11.30 am-3.00 pm & 7.00 pm-10.30 pm)

Roti

Butter Roti

Parattha - Tandoor

Choice of Parattha

(pudina, methi, stuffed)

Naan

Butter Naan

Stuffed Naan

Garlic Naan

Kashmiri Naan

Paneer Naan

Kulcha

Choice of Kulcha

(Onion, stuffed)

Plain Phulka

TONGUE TICKLERS

(From 11.30 am onwards)

Aloo Palak

Paste of spinach sauteed with onions, tomatoes, garlic & potato.

Aloo Pepper Fry

Steamed potato sauteed with onions & crushed pepper corn.

Channa Masala

Channa cooked with onions paste & North Indian spices.

Paneer Makhani

Cubes of cottage cheese cooked with rich butter gravy.

Vegetable Kofta

Deep fried (mashed vegetables balls) cooked with onion paste and north Indian spices.



Crispy Fried Vegetable

Diced, mix veg. marinated with Chinese herbs deep fried served with hot garlic sauce.

Crispy Fried Mushroom

Mushroom marinated with Chinese herbs deep fried.

Gobi - 65

Deep fried cauliflower florets mixed with Indian spices & cornflour.

FROM OUR CHEF'S TUREEN

Sweet Corn Vegetable Soup

Thick soup with mashed corn & vegetables.

Vegetable Hot & Sour Soup

The all time favourite Szechwan spicy vegetables, thick soup topped with chilly oil.

Vegetable Clear Soup

Clear soup made with sliced carrot, beans, bamboo shoot & cabbage.

Asparagus & Mushroom Soup

Corn soup with Asparagus and mushroom with green chilly sauce.

Talumien Soup

Garlic flavour stock with onion, carrot, cabbage, bamboo shoot served with boiled noodles.

Wonton Soup

Vegetables filled Chinese dumplings immersed in a tempting stock.

Cream of Tomato Soup

Extract of tomatoes blended with cream and garnished with croutons.

Choice of Cream Soup

Extract of soup mixed with asparagus / mushroom / vegetables.

Manchow Soup

Garlic flavour stock with onion, carrot, cabbage, bamboo shoot & mushrooms

Soup of the day

GREAT WALL

(From 11.30 am onwards)

Hakka Rice

Fluffy rice tossed with red pepper sauce.

Vegetable Fried Rice

Fluffy rice tossed with shredded vegetables

Paneer Fried Rice

Fluffy rice tossed with onions, capsicum & cottage cheese.

Garlic Fried Rice

Fluffy rice tossed with garlic, onion & capsicum.

Mushroom Fried Rice

Fluffy rice tossed with onion, capsicum & mushroom.

Vegetable Noodles

Steamed noodles tossed with shredded vegetables.

Hakka Noodles

Noodles sauteed with red pepper & red pepper sauce.

Mushroom Noodles

Steamed Noodles tossed with onions, capsicum & mushroom.

Shanghai Fried Rice

Shanghai Noodles

Golden fried noodles served with shredded mix veg. cooked in sweet & spicy sauce

Chinese Chopsuey

Mushroom, baby corn, broccoli cooked with blended thick sauce served with fried noodles.

FROM OUR CHINESE WOK

Chilly Vegetable

Batter fried carrots, cabbage, beans, cooked with red chilly paste and sauce.

Chilly Paneer

Batter fried cottage cheese cooked with onion, green chillies, chilly paste.

Chilly Mushroom

Batter fried mushrooms cooked with red chilly paste and herbs.

Szechwan Paneer

Fresh cottage cheese cooked with red chilly oil and tomato sauce.

Sweet & Sour Vegetables

Slices of mixed veg. cooked with vinegar tomato sauce

Chilly Cauliflower

Batter fried cauliflower cooked with red chilly oil and paste.

Chilly Baby Corn

Baby corn sauteed with spicy Chinese herbs.



Vegetable Kola Puri

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

Vegetable Jalfrezi

Julienne of onions, capsicum, tomatoes, green chilly tossed with mixed vegetables.

Vegetable Makhanwala

Cubes of mixed vegetables cooked with rich butter gravy.

Kadai Vegetable

Diced vegetables sauteed with onions, capsicum & tomatoes cooked with Indian spices & chilly flakes.

Mixed Vegetable Curry

Boiled vegetables mixed with Indian spices cooked with onion paste.

Aloo Gobi

Steamed cauliflower and potato cooked in onion paste with north Indian spices.

Paneer Tikka Masala

Roasted cottage cheese cooked with rich butter gravy.

Mushroom Rogan Josh

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

Paneer Jal Frieze

Jullennes of onion, capsicum, tomatoes green chillies tossed with cottage cheese.

Navaratan Kurma

Boiled vegetables cooked in cashew gravy garnished with fresh fruits.

Baingan Bartha

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

Paneer Saagwala

Paste of spinach sauteed with onions, tomatoes, garlic & cottage cheese.

Aloo Gobi Masala

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

Gobi Masala

Steamed cauliflower cooked with onions paste & North Indian spices.

Palak Mutter

Paste of spinach sauteed with onions, tomatoe, garlic & green peas.

Aloo Gobi Fry

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

Gobi Mutter

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

Malai Kofta

Deep fried mashed cottage cheese balls & potato served in cashew gravy.

Mutter Paneer

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

Dhal Butter Fry

Butter fried onions, tomatoes cooked with green gram dhal.

Kadai Paneer Punjabi

Cottage cheese, sauteed with dried red chilly, onions, tomato, capsicum cooked with Indian spices & chilly flakes.

Dingri Mutter

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

Aloo Dum Punjabi

Aloo Mutter

Peas & potato cooked in onion paste with north Indian spices.

Devil Potato

Dices of potato tossed with crushed red chilly & Indian spices

Dal Makhani

Kidney beans, black dal cooked with home made curry.

Green Peas Masala

Steamed chick peas cooked in onion paste with north Indian spices.

Methi Malai Mutter

Fenu greek leaves flavoured white gravy cooked with thick layer of milk & chick peas.

Stuffed Capsicum

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

Rajma Masala

Kidney beans cooked with home made curry.



SWEET TEMPTATIONS

Firni

Rice cooked with fresh milk and prepared with rich nuts.

Gulab Jamun

Balls made from khoa deep fried & served with sugar syrup.

Rasagula

Cottage cheese balls soaked in sugar syrup.

Basundi

Overlay of fresh milk and prepared with thick layer of milk & garnished with nuts

Rasamalai

Milk stewed with cardamom powder & nuts with cottage cheese balls.

Rava Kesari

Rasamalai

Semiya Milk Payasam

ETHNIC DELIGHTS

Badam Payasam

Payasam garnished with shredded almonds.

EVENING SPECIAL

7 Taste Utthappam

Panchavarna Dosai

Bombay Pav Bhaji

Bhel Poori

Pani Poori

Bread Chenna

Bread Peas Masala

Cutlet Chenna

Veg. Samosa

Veg. Cutlet

Dahi Papdi Chat

Chenna Samosa

Masala Poori

Fruit Bhel Poori

Dahi Poori

Sev Poori

Spl.Raj Kachodi

Chenna Kachodi

Chola Tikkya

Hot Chenna

Kachodi

Hot Aloo Chat

Aloo Tikkya

ACCOMPANIMENTS

Green Salad

Raitha

(Boondhi / Mixed Vegetable / Pineapple / Cucumber)

Pappad

HOT BEVERAGES

Coffee

Tea

Masala Tea

Milk

Masala Milk

Milo

Milo Ice

QUENCHERS

Fresh Fruit Juices

Orange Juice

Apple Juice

Pineapple Juice

Carrot Juice

Mango Juice

Grape Juice

Pomegranate Juice

(season only)

Water Melon

Fresh Lime Juice

Triveni

(grape, pineapple & ginger)

Lassi Sweet/salt

Lassi (Fruit)

Badam Gheer

Rose Milk

Milk Shakes

Thick Shakes

Fruits Shakes



Lemon Ice Tea
Butter Milk

DIETIERS CHOICE

Tom Juice

Fresh tomato blended to perfection with or without mint

Hawaiian

A blend of pineapple & tomato with a dash of spice

Cucumber Drink

Fresh cucumber blended of perfection with or without mint

Banana Stem Juice

A very rare combination of banana stem and yoghurt with dash of salt & pepper

Carrot Energizer

A pure energizer carrot juice

Health Express

Fresh apple juice, carrot & dash of ginger

MOCKTAILS

Apple Snow

A special combination of apple, orange & lemon

Coco Sana

A Jamaican blend of coconut milk, limonite drink

Summer Set

A classic drink with orange & condensed milk

Tropicana

A blend of mango, orange & lemon with a dash of ginger

Pom Pom

Pomegranate, lime & sprit

Lady In Red

A strawberry punch with grapes

Margherita - (Lime)

A mexican drink

Bordeaux

Black grapes blended with mint

Glacier

A blend of mint, lime, pineapple and a dash of honey

Passion Glow

A blend of sweet melon and cherry

Pina Colada

A blend of pineapple & coconut milk

Orange Tangy

Fresh orange juice, sweet lime, pineapple & limonite

Apple Strawberry Cordial Miami Magic

Fresh water melon juice, lime masala

Orange Punch

Fresh orange juice & lime masala

Falooda

Layer of ice cream garnished with vermicelli topped with thick layer of milk & garnished with cherries

ICE CREAMS

Saravanaa spl. Tuity Fruity

Saravanaa spl. Honey Moon

Spl. 3 in one

Plain Fruit Salad

Fruit Salad with Ice Cream

Spl. Kulfi



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CREDIT CARDS ACCEPTED
Minimum Rs. 100/-

- ★ 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.
- ★ Extra Charge For With Out Ice Rs: 5.00
- ★ Prices are subject to change without prior notice
- ★ Management is not responsible for loss or damage of your belongings
- ★ Government taxes as applicable.