

SWATHI
 (Speciality Restaurant)

Mylapore

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



STEAMED STUFF

Hot idly [5]

Idiyappam- side dish

Idiyappam- with milk

QUICK STARTERS

Sambar vadai

Curd vadai

DOSA CORNER

All the items are prepared with ghee

Plain

Masala

Onion

Rava

Onion rava

Rava masala

Onion rava masala

SPECIAL DOSA CORNER

[all the items are prepared with ghee]

Ghee roast

Ghee paper roast

Ghee paper roast masala

Ghee roast masala

Ghee dry fruit rava

Vegetable dosai [from 12 noon]

Kara dosai [from 12 noon]

Paneer dosai [from 12 noon]

Plain uttappam

Onion uttappam

OUR SPECIALITIES

Kaima idly with raitha

[from 12 noon]

Chole poori [from 12 noon]

Mixed veg. Parotta

With raitha[from 12 noon]

Rava khichdi

14 idly sambar ghee

7 taste uttappam

Appam - side dish

Appam- with milk

Poori masala / chops

Chappathi & side dish

Parotta & side dish

Rice corner[from 12 noon to 3 pm]

Curd rice with pickles

Sambar rice with chips

Rice of the day

[lemon,/tomato /tamarind/kothamalli]

SPECIAL RICE OF THE DAY

[Cauliflower Rice]

TAMIL NADU MEALS

[Not to be shared]

[11.30 to 3.30 p.m & 7 p.m to 10.30 p.m]

Poori (3), Side Dish, Poriyal Koottu, Sweet, Pickles, Ghee, Dal, Appalam, Sambar, Rasam, Special kuzhambu, Special Chutney, Chips, Curd, Pachadi, Banana, Beeda.



SARAVANA SPECIAL

[Not to be Shared]

(11.30 to 3.30 pm)

Soup, Sweet, Chappathi, Poori, Side Dish, Poriyal, Koottu, Pachadi, Chips, Dal, Dal Powder, Gongura Chutney, Spinach, Boild Gram, Avakkai Pickles, Ghee, Sambar, Rasam, Special kuzhambu, Special Chutney, Appalam, Curd, Butter Milk, Banana, Beeda, Ice Cream/ Cut Fruits.

RANGOLI THALI *[Limited]*

12 Noon to 3.30 pm & 7 to 10.30 pm

Jaljira, Khaman Dhokla (1) Fried Starter (1), Aloo Subzi (gravy), Vegetable Subzi (dry), Khadi, Dal Bati, Phulka (4), Poori (4), Khichdi, Rice, Curd, Chaas, Sweet (2) Kathol, Papad, Pickles.

BUSINESS LUNCH *[Limited]*

[12 Noon To 3 p.m]

Gulab Jamun, Poori (3), Dal, Sambar Vadai / Curd Vadai, Poriyal, Sambar Rice, Special Rice, Vadagam, Curd Rice, Pickles.

SNACKS *[4 P.M TO 7 P.M]*

Adai Avial

Rava Idly & Side Dish with Ghee

Bonda [4]

Potato Bonda [2]

Onion Bajji [4] [From 12 Noon]

Plantain Bajji [2] [From 12 Noon]

Vegetable Cutlet [2]] [From 12 Noon]

Onion Medhu Vadai [1]

Bread Channa

Bread Peas Masala

Cutlet Channa

SANDWICHES

Vegetables

Dry Fruits

SWEET CORNER

Sweet Pongal (10 to 3 pm)

Rava Kesari

Gulab Jamun (1)

Rasamalai

Rasagulla (1)

Basundi

SPECIAL KOLKATTA CHATS

[FROM 4 pm]

Special Raj Kachodi

Bombay Pav Bhaji

Dahi Papdi Chat

Channa Samosa

Channa Kachodi

Dahi Poori

Bhel Poori

Sev Poori Kachodi (1 No.)

Samosa (1 No.) 13.00

Pani Poori 19.50

Aloo Tikkiya 18.25

SHORBA

Tomato shorba

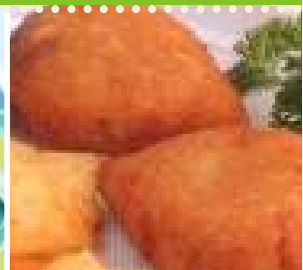
Simmered tomato saute'd with minced garlic & lemon juice

Palak shorba

Simmered vegetables stock with spinach, tomato & lemon juice

Dal shorba

Simmered lentil (yellow dal) seasoned with minced garlic, chillies and lemon juice.



Subji nikari shorba

Garden fresh vegetables simmered with lentil and herbs

SOUPS

CREAM OF TOMATO SOUP

Extract of tomatoes blended with cream and garnished with croutons

CREAM OF VEG SOUP

Extract of cream soup mixed with vegetables

CREAM OF MUSHROOM SOUP

Extract of cream soup mixed with mushroom

CREAM OF ASPRAGUS SOUP

Extract of cream soup mixed with asparagus

VEGETABLE HOT & SOUR SOUP

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

MANCHOW SOUP

Garlic flavour stock with sprout, carrot, cabbage, bamboo shoot & mushroom

VEGETABLE CLEAR SOUP

Clear soup made with sliced carrot, sprout, beans, spinach bamboo shoot and cabbage

SWEET CORN SOUP

Thick soup mashed corn

SWEET CORN VEG SOUP

Thick soup mashed corn and vegetables

SWEET CORN SPINACH SOUP

Thick soup mashed corn and lullienne of

spinach

SOUR & PEPPER VEGETABLE SOUP

The all time favourite Szechwan spicy veg. thick soup crushed with pepper corn

INDIAN STARTERS

ALOO TIKKA

Diced potato marinated with curd, Indian spices cooked in a clay oven

PANEER TIKKA

Diced cottage cheese marinated with indian spices cooked in a clay oven

HARIYALI PANEER TIKKA

Spinach, diced cottage cheese marinated with indian spices cooked in a clay oven

VEGETABLE SEEKH KEBAB

Mixed vegetables cashewnut mixed with flavorings cooked in clay oven

SEEKH KEBAB PUNJABI

Minced vegetables cottage cheese, cashewnut and spicy masala cooked in clay oven

GOBI 65

Deep fried florets of cauliflower blended, with Indian spices

GUJARATI & RAJASTHANI

SPECIAL STARTERS

ALOO TIKKI

Mashed potatoes marinated with gujarati spices and shallow fried



MAKKAI TIKKI

Mashed corn marinated with gujarati spices and shallow fried

PANEER PAKODA

Deep fried cottage cheese blended with rajasthani spices

HARABARA KEBAB

Steamed aloo, cottage cheese, spinach seasoned with indian spices served & with coriander chutney

MAKKAI KEBAB

Fresh corn, steamed aloo seasoned with indian spices served & with coriander chutney

KHAMAN DHOKLA

Soft besan steam cake served with chutney

KHANDVI

Steamed besan roll garnished with flavour seasoning & topped with grated coconut

CHINESE STARTERS

FRIED WONTON

Cottage cheese saute'd with flavour vegetables stuffed in to noodle pastry

VEGETABLE SPRING ROLL

Pancakes stuffed with carrot, cabbage, capsicum, and sprouts served with hot Garlic sauce

FRIED VEGETABLE

Fresh sliced steamed vegetables battered with chinese herbs and deep fried

MUSHROOM ROLL

Garden fresh mushroom, mixed vegetables sautee'd with flavouring veg. and crushed pepper corn

FRIED MUSHROOM

Deep fried mushroom sautee'd with flavouring veg. and crushed pepper corn

SZECHWAN ROLL

Chinese mushroom, mixed veg. cooked in red chilly oil stuffed into a pancake, served with hot garlic sauce

ACCOMPANIMENTS

ROASTED PAPAD

MASALA PAPAD

VEGETABLE SALAD

GREEN SALAD

(Sliced onion, carrot, tomato and lemon)

CHOICE OF RAITHA

(Onion, Cucumber, and Pineapple)

DAL VARIETIES

DAL BUTTER FRY

Butter fried onion, tomato with yellow dal

DAL MAKHANI

Combination of black lentil & red kidney beans cooked overnight on a slow fire

TADKA DAL

Yellow dal with tomato, garlic & home made curry



RAJMA DAL

Red kidney dal with onion , tomato cooked with butter

INDIAN SIDE DISHES - BUTTER GRAVY

PANEER MAKHANI

Cubes of cottage cheese cooked with rich butter gravy

PANEER TIKKA MASALA

Roasted cottage cheese cooked with rich butter gravy

ALOO DUM PUNJABI

Fried potato stuffed with cashew, cottage cheese topped with spicy butter gravy

VEGETABLE BUTTER MASALA

Steamed vegetables cooked with rich butter gravy

VEGETABLE KHOLAPURI

Mixed veg, paneer, mushroom, palak, and capsicum cooked with butter gravy

VEGETABLE MAKHANWALA

Steamed vegetables cooked with rich butter gravy

ALOO TIKKA MASALA

Roasted potato cooked with rich butter gravy

INDIAN SIDE DISHES - CASHEW GRAVY

MALAI KOFTA

Mashed cottage cheese and potato served with white gravy

NAVARATAN KHORMA

Boild vegetables cooked white gravy mixed with fresh fruits

PANEER PASANDA

Paneer stuffed with cashew, khoa cooked with white gravy

SAHI PANEER

Home made cottage cheese chunks, cooked in white gravy

METHI MALAI MUTTER

Green peas and methi cooked in richest cashew gravy

SUBJI MUGHALAI

Boiled garden fresh vegetables, richest nutscooked with white gravy

INDIAN SIDE DISHES - ONION GRAVY

KADAI SUBJI

Diced vegetables saute'd with onion, capsicum, tomato cooked indian spices

VEGETABLE DO PIAZA

Steamed vegetables , onion , tomatoes cooked with yellow gravy

VEGETABLE KOFTA

Mashed vegetables balls cooked with yellow gravy

MUTTER PANEER

Green peas and cottage cheese cooked with yellow gravy



ALOO MUTTER

Steamed potato and peas cooked with yellow gravy

GOBI MUTTER

Steamed cauliflower and green peas cooked with yellow gravy

GREEN PEAS MASALA

Steamed peas cooked with yellow gravy

BHINDI DO PIAZA

Onion with ladies fingers cooked with yellow gravy

STUFFED CAPSICUM

Capsicum stuffed with vegetables cooked in yellow gravy

DEVIL POTATO

Dices of potato tossed with crushed red chilly and indian spices

ALOO GOBI MASALA

Steamed aloo and cauliflower cooked with yellow gravy

KADAI PANEER

Cottage cheese onion, tomato, capsicum cooked with Indian spices and dry masala

PANEER JAL FRIEZE

Slice of onion, capsicum, tomato green chilly tossed with cottage cheese

ALOO SIMLA MIRCH

Capsicum and dum aloo sautee'd with dry spices

GOBI SIMLA MIRCH

Capsicum and boild cauliflower sautee'd with dry spices

PANEER DO PIAZA

Cottage cheese with juliennes of onion tomato cooked with yellow gravy

MAKKI KUMB MASALA

Baby corn and mushroom cooked with home made curry

BAINGAN BARTHA

Keema of roasted brinjal, sautee'd flavouring veg. and indian herbs

PALAK PANEER

Cottage cheese cooked with a paste of spinach seasoned with indian herbs

PLAIN PALAK

Paste of spinach cooked with indian herbs

RAJASTHANI SPECIAL SIDE DISHES

MAKKI SAAG

Fresh corn and capsicum cooked with spicy rajasthani herbs

BIKANERI BATETA

Baby potato saute'd withflavourings and cooked vegetables

VEGETABLE JAIPURI

Julienne of fresh vegetables cookrd in richest makhani gravy

DAL BATI

Wheat flour served with urad dal



RAJASTHANI PANEER

Amchoor makhani gravy served with stuffed fried cottage cheese

TAWA MIX VEGETABLE

Baby corn, cottage cheese, and vegetables with butter gravy

VEGETABLE HARIYALI

Spinach and mixed vegetables with yellow gravy

MARWADI BATETA

*Baby potatoes saute'd with flavoring and cooked vegetables cooked in delicious spices.
 (Ask for no onion & garlic dishes)*

GUJARATI SPECIAL SIDE DISHES

SUKKHI BHINDI

Deep fried ladies finger saute'd with gujarati herbs

CHANA PINDHI

Steamed chana saute'd with tomato spices

BHINDI MASALA

Deep fried ladies fingers cooked in makhani gravy and seasoned with gujarati spices

PALAK METHI NA KOFTA

Paste of spinach cooked with koftas

SUKKHI VEGETABLES

Boild vegetables saute'd with spicy herbs and flavorings vegetables

SUKKHI BATETA

Diced potato saute'd with spicy herbs flavoring vegetables

KAJU VATANA NU SAAG

Green peas, cashewnut cooked with yellow gravy

STUFFED TOMATO

Tomatoes stuffed with vegetables cooked with yellow gravy

GUJARATI DUM ALOO

Fried aloo stuffed with cashew & paneer cooked in paste of cashew and makhani gravy

SAMSAVERA

Vegetables cooked in paste of spinach seasoned with gujarati herbs

FLOWER TOMATO

Steamed cauliflower and tomato saute'd wiyh gujarati herbe

BABY CORN MASALA

Baby corn cooked with flavouring & spicy vegetables seasoning with spices

MUSHROOM MASALA

Fresh mushroom cooked flavored with spicy vegetables

SURATHI VATANA

Green peas, spinach cooked in yellow gravy



DRY FRUIT MASALA

*Almonds, raisins and cashewnuts with butter cooked in yellow mix gravy
(Ask for no onion & garlic dishes)*

GREAT WALL

Vegetable Fried Rice

Fluffy rice sauteed with shredded vegetables

Hakka Rice

Fried rice sauteed with red pepper sauce

Szechwan Fried Rice

Spicy fried rice Mushroom sauteed with chilly oil & paste

Mushroom Fried Rice

Fluffy rice sauteed with onion, capsicum, & mushroom

Paneer Fried Rice

Fluffy rice sauteed with onion, capsicum & cottage cheese.

Garlic Fried Rice

Fluffy rice sauteed with garlic onion capsicum.

Vegetable Noodles

Steamed noodles sauteed with shredded vegetables

Beijing Noodles

Noodles and shredded mixed vegetables sauteed in chilly garlic sauce and garnished with apple.

Hakka Noodles

Noodles sauteed with red pepper & red pepper sauce

Szechwan Noodles

Golden fried crisp noodles topped with sliced vegetables and Mushroom In Szechwan sauce. (soft or crisp)

Mushroom Noodles

Noodles tossed with onion, capsicum, and mushroom

FROM OUR CHINESE WOK

Chilly Vegetable

Batter fried carrot, cabbage, beans, cooked with red chilly paste & sauces.

Chilly Paneer

Batter fried cottage cheese sauteed with onion, green chilly, chilly paste & chinese herbs.

Chilly Mushroom

Fried mushroom cooked with red chilly paste & herbs.

Chilly Baby Corn

Baby corn sauteed with spicy Chinese herbs

Vegetable Manchurian

Fried seasoned vegetables sauteed with flavouring vegetables.

Paneer Manchurian

Fried cottage cheese cooked in Manchurian sauce.

Cauliflower Manchurian

Florets of cauliflower deep fried and seasoned with flavouring vegetables .

Mushroom Manchurian

Fried mushroom 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 and seasoned with strong garlic sauce.

Szechwan Vegetable

Fresh vegetables cooked with red chilly oil & paste.

CHOPSUEY

American Chopsuey

Chinese Chopsuey

BASMATHI KA BANDHAR

Vegetable Biryani

Mushroom Biryani

Paneer Biryani

Hyderabadi Veg Biryani

Vegetable Pulao

Peas Pulao

Jeera Pulao

Mushroom Pulao

Paneer Pulao

Mothi Pulao

Plain Basmathi Rice

Moong Dal Khichdi

FROM THE CLAY OVEN

Phulka

Roti

Missi Roti

Butter Roti

Tandoori Paratha

Laccha Paratha

Choice Of Paratha

(Aloo/ Ghobi/ Methi/ Pudina)

Masala Kulcha

Plain Kulcha

Choice Of Kulcha

(pudina/ Methi/ Garlic/ Onion)

Naan

Garlic Naan

Butter Naan

Kashmiri Naan

Stuffed Naan

Rumali Roti

Butter Rumali Roti

Nawabi Rumali Roti

FRESH JUICES

[Seasonal Availability]

Fresh Lime

Water Melon

Tomato

Pineapple

Mango

Orange

Sweet Lime [Sathukudi]

Pomegranate [Madulai]

Ooty Carrot

Apple

[Extra Charge For With Out Ice]

MILK SHAKE

Vanilla

Strawberry

Pista

Chocolate

Mango

Pinrapple

(IceCream Small Scoop Extra)



Pineapple
[Ice Cream Small Scoop Extra]
Special Coffee
Special Tea
Special Milk
Masala Milk [From 6.00 p.m]
Horlicks / Bournvita
Lassi [Sweet / Salt]
Special Lassi
Fresh Lime Soda
Aqua Fina (Mineral Water) 500ml/ 1 ltr

SCOOP ICE CREAM

Gorilla Vanilla
Verybery Strawberry
Royal Alphonso
Passion Pineapple
Tutti Fruity
Pistachionut
Kesar Pista
Honey Nut Crunch
Choc O Delight

EXOTICA

Kaju Gulab
Kesar Pista
Kaju Anjeer
Choco Crunch
Pista Chio
Wild Strawberry
Badam Bonanza
Mango Mania
Black Currant

Fruit Crunch
Apricot Almond
SUNDAES
Pink Passion
Golden Sundae
Passion Pineapple
Choco Cherry Jubilee
ButterScotch Praline
Rainbow Sundae
Special Tutti Fruity
Jumbo Tutty Fruity
Fruit Salad
Fruit Salad with Ice Cream
Falooda

FANTASY

Golden Fantasy
Pink Passion
Black Forest
Plum Cake Fantasy
Banana Split

FIZZ

Cola Fizz
Orange Fizz
Mango Fizz
Lemon Fizz

SODA POPS

Lemon
Mango
Orange



**HOTEL
SARAVANA BHAVAN®**
(A CHAIN OF HIGH QUALITY VEGETARIAN RESTAURANTS)



Mylapore -
70, Kabaleeswarar Temple North Mada Street,
Mylapore, Chennai - 600 004.
Ph : 044 - 2461 1177



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.