



Rayners Lane - U.K

Business Hours : MON - THU 11 AM TO 10 PM FRI
SAT 11 AM TO 10.30 PM SUN - 11 AM TO 10 PM



SWEET TEMPTATIONS

Falooda

Layer of ice cream garnished with vermicelli topped with mixed fresh fruits, fruit jelly & 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-creamr

(Chocolate/Vanilla/Strawberry)

Kulfi

(Mango/Pisthachionut/Malai)

Almond Kufi

QUENCHERS

Fresh fruit juices

(Orange,Apple,Pineapple,Mango,Lime,Passion fruit)

Triveni (grape, pineapple, ginger cocktail)

Lassi (sweet / salt)

Fruit Lassi (mango/others)

Badham Kheer

Rose milk

Milk shakes

Butter Milk

Mineral Water (500 ml)

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

Payasam

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 channa masala.

Appam (2 pieces)

South Indian delicious pancake served with veg kharma.

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.

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

Green 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.

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

(From 12 Noon)

Spicy rice crepe filled with spices onions & potatoes.

Paneer Dosa

(From 12 Noon)



Thin rice crepe filled with cottage cheese.

Vegetable Dosa

(From 12 Noon)

Thin rice crepe filled with mildly spiced mixed vegetables.

Set Dosa

Pair of thick rice & lentil crepe.

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.

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.

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

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

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

Steamed noodles sauteed with shredded vegetables.

Hakka Noodles

Noodles sauteed with red pepper & red pepper sauce.

Mushroom Noodles

Noodles tossed with onions, capsicum & mushroom.

Szechwan Noodles

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

Beijing Noodles

Steamed noodles sauteed with shredded vegetable topped with shredded apples.



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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.