



Vancouver - Canada

Business Hours : WEEKDAYS - 11.30 A.M. To 3.00 P.M. & 5.00 P.M. To 10.00 P.M.

WEEKENDS - 11.30 A.M. To 3.00 P.M. & 5.00 P.M. To 10.00 P.M.

SOUPS

Rasam

A South Indian special mild spicy lentil soup.

APPETIZERS

Idly (2)

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

14 Pieces Mini Ghee Idly

A Saravanaa special. Coin sized steamed rice & lentil patties dipped in sambar.

Rava Kichadi

Roasted sooji cooked with onion, tomato, carrot, green chilly and green peas, sautéed with flavoured herbs served with chutney and sambar.

Medhu Vada (4)

Fried lentil flour doughnut served with coconut chutney and sambar.

Sambar Vada (2)

Lentil flour doughnut dipped in sambar and served with coconut chutney.

Rasa Vada (2)

Lentil flour doughnut dipped in mild spicy lentil Soup served with mint chutney.

Curd Vada (2)

Lentil flour doughnut dipped in yoghurt

Rava Idly (2)

Steamed Lentil wheat patties with shreds of carrots & nuts.

Onion Bajji (4)

Onion slice coated with chick peas batter deep fried.

Plantain Bajji (2)

Thick plantain slice coated with chick peas batter deep fried.

Chilli Bajji (2)

Sliced green chillies, stuffed with special Masala, coated with chick peas batter deep fried.

Mysore Bonda (3)

Lentil Dumplings deep fried.

Potato Bonda (2)

Fried potato ball fritters.

BREAD CORNER

[All breads served with mashed potatoes, onions & spicy cauliflower gravy]

Chappathi (2)

Thin soft whole wheat bread.

Parotta (2)

Multi-layered bread made from maida flour.

Poori (2)

A fried puffed whole wheat bread.

DOSA CORNER

All dosa varieties are served with 3 chutneys (coconut, mint and tomato) and Mild spicy lentil soup (sambar)

Plain Dosa

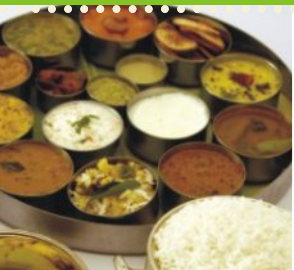
Thin rice & lentil crepe.

Masala Dosa

Thin rice and lentil crepe stuffed with spicy potatoes & onions.

Paper Dosa

Crispy large thin rice & lentil crepe.



Paper Masala

Crispy large thin rice & lentil crepe filled with potatoes & onions.

Onion Dosa

Thin rice & lentil crepe topped with onions.

Rava Dosa

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

Rava Masala Dosa

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

Onion Rava Dosa

Thin crepe from cream of wheat sprinkled with onions.

Onion Rava Masala

Cream of wheat & rice crepe foiled with spicy Potato & onions.

Paneer Dosa

Thin rice crepe filled with mildly spiced stuffing of cottage cheese, onions and special Masalas.

Dry Fruit Rava

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

Kara Dosa

Spicy rice crepe filled with a spicy stuffing of onions & potatoes, chilli powder & special Masalas.

Vegetable Dosa

Thin rice crepe filled with mildly spiced mixed vegetables.

Plain Utthappam

Thick rice & lentil pancake.

Onion & Chilli Utthappam

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

Tomato & Onion Utthappam

Thick rice & lentil pancake topped with onions &

tomatoes.

Tomato, Onion & Chilli Utthappam

Thick rice & lentil pancake topped with chilli, onions & tomatoes.

MEALS CORNER

Saravanaa Special Meals

(Limited Quantity)

Poori (2), Channa Masala, Rice, Sambar, Rasam, Special Kulambu, Two Vegetable Curries, Raitha, Curd, Appalam, Pickle and Sweet.

Quick Lunch

(Limited Quantity)

Sweet, Sambar Rice, Curd Rice, Special Rice, Poriyal, Appalam and Pickle.

Mini Tiffin

(Limited Quantity)

Sweet, Rava Kichadi, Mini Sambar, Idly (5) and Mini Masala Dosa.

RICE CORNER

Bisibelabath

Rice cooked with lentils & mixed vegetables served with appalam.

Bagalabath

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

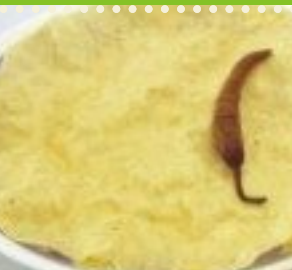
Ghee Pongal

Steamed raw rice smashed, sautéed with pepper, jeera, lentils, garnished with ghee & cashew nuts.

SARAVANAA SPECIAL

Tomato Omelette

Pancake made of chick peas flour with tomatoes & spices.



Mixed Veg. Parotta

Multi layered bread diced & tossed with spicy vegetables.

Adai Avial

Pancake made of mixed vegetables & Lentils, cooked in Kerala style accompanied with sauce made of garden fresh vegetables, coconut & spices.

Appam

Thin bowl-shaped rice flour pancake served with cauliflower gravy.

Channa Batura

Large puffed fried bread served with chick peas stew

Kaima Idly

Mini fried Idlies flavoured with spicy sliced onions and tomatoes.

SECOND SERVINGS

Appalam (2)

Rice

Raitha/Curd

Milagaipodi

Poori/Chappathi

Parotta

BEVERAGES

Special Madras Filter Coffee

Special Milk Tea

Masala Milk

Badham Kheer

Lassi (Sweet / Salt)

Mango Lassi

Mango Juice

Soft Drinks

Water

SWEET CORNER

Badam Halwa

Ground almonds cooked in honey & butter.

Milk Halwa

Thick sweet extracted out of boiling milk and flavoured.

Gulab Jamun

Dry milk balls fried & soaked in syrup & Rose water.

Sweet Pongal

(Sat/Sun Only)

Rice sweetened with Jaggery.

Rava Kesari

Roasted Sooji sweetened with sugar & mixed with raisins & nuts and garnished with Ghee.

Rasamalai

Home made cottage cheese in special condensed milk flavoured with Rose water & garnished with pistachio nuts.

Payasam

(Fri/Sat/Sun Only)

A traditional South Indian dessert, vermicelli stir fried with powdered green cardamoms, and raisins in milk.

TANDOORI MENU: TONGUE TICKLERS

Paneer Butter Masala

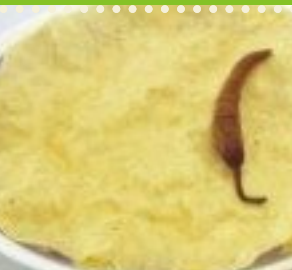
Roasted cottage cheese cooked with rich butter gravy.

Kadai Paneer

Diced cottage cheese sautéed with Indian spices, chilly flakes & rich butter gravy.

Mutter Paneer

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



Palak Paneer

Paste of spinach sautéed with onions, tomatoes & garlic.

Baingan Bartha

Minced roasted eggplant, sautéed with flavoured vegetables & Indian herbs

Aloo Gobi Masala

Steamed cauliflower and potato cooked with onion Paste & North Indian spices.

Aloo Gobi Fry

Steamed cauliflower and potato fried & cooked with onion paste & North Indian Spices

Aloo Palak

Paste of spinach sautéed with onions, tomatoes, Garlic & potato.

Aloo Pepper Fry

Steamed potato sautéed with onions & crushed pepper.

Gobi Mutter

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

Gobi Masala

Steamed cauliflower cooked in onion paste & North Indian spices.

Dhal Butter Fry

Moong dhal sautéed & cooked with curry.

Palak Mutter

Paste of spinach sautéed with onions, tomatoes, garlic & green peas.

Vegetable Butter Masala

Cubes of mixed vegetables cooked with rich butter gravy.

Chilly Mushroom

Mushroom sautéed with chilly and spices.

TANDOORI MENU :: FROM THE RICE HARVEST

Vegetable Pulao

Mixed vegetables sautéed with mild Indian spices and basmati rice.

Peas Pulao

Green peas cooked with mild Indian spices and basmati rice.

Jeera Pulao

Butter fried Cumin seeds cooked with mild Indian spices and basmati rice.

Mushroom Pulao

Mushroom sautéed with mild Indian spices and basmati rice.

Paneer Pulao

Fresh paneer sautéed with mild Indian spices and basmati rice.

Cashewnut Pulao

Cashewnuts sautéed with mild Indian spices and basmati rice.

Vegetable Biryani

Mixed vegetables cooked with basmati rice and Indian spices

Mushroom Biryani

Mushroom cooked with mild Indian spices and basmati rice.



Paneer Biryani

Paneer cooked with mild Indian spices and basmati rice.

TANDOORI MENU :: FROM THE CLAY POT

- Tandoor Paratha**
- Pudina Paratha**
- Methi Paratha**
- Stuffed Paratha**
- Plain Naan**
- Butter Naan**
- Garlic Naan**
- Panner Naan**
- Stuffed Naan**
- Kulcha**
- Onion Kulcha**
- Stuffed Kulcha**

WEEKDAY BUFFET

Monday to Friday. 11:30 am to 3 pm.

Buffet Menu: Rasam, Sambar, Vatal Kozhambu, Porial, Spicy Potato Masala, Kootu, Special Rice Of The Day, Rice, Channa, Aloo Baingan, Mutter Paneer, Dal Fry, Naan, Parotta, Pooori, Curd, Rice, Pickles, Pachadi, Papads, Payasam, Kesari, Gulab Jamun or Rasmalai and your favourite Dosa.

WEEKEND BUFFET (BRUNCH)

Saturday and Sunday between 11:30 am and 3 pm.

Buffet Menu: Menu includes Idly, Vada, Potato Masala, Rava Kichadi, Rasam, Sambar, Vatal Kozhambu, Porial, Spicy Potato Masala, Kootu, Special Rice Of The Day, Rice, Channa, Aloo Baingan, Mutter Paneer, Dal Fry, Naan, Parotta, Pooori, Curd, Rice, Pickles, Pachadi, Thogaiyal, Papads, Payasam, Kesari, Gulab Jamun or Rasmalai and your favourite Dosa.



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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.