

Gateway to the flavours of India



SARAVANAA BHAVAN[®]

WORLD'S NO.1 INDIAN VEGETARIAN RESTAURANT CHAIN



**SERVED WITH A BLEND OF
TRADITION & PASSION**

- All prices indicated include Taxes -



SOUPS

1. Rasam (4-5) 4.50

A South Indian special mild spicy lentil soup.

SOUTH INDIAN STARTERS

11. Medhu Vada (2 Nos) (4-5) 6.25

Medium Fried lentil flour doughnut served with coconut chutney & sambar.

13. Sambar Vada (2 Nos) (4-5) 6.25

Fried lentil doughnut immersed in regional lentil gravy garnished with onion & coriander.

14. Rasa Vada (2 nos.) (4-5) 6.25

Lentil fried doughnut dipped in spicy South Indian soup.

15. Curd Vada (2 nos.) (2) 6.25

Fried lentil doughnut immersed in sourless yoghurt garnished with carrots & coriander.

16. Bajji of the day(2 nos) (4-5) 6.25

Deep fried day's special vegetable coated with besan flour.

CHINESE STARTERS

21. Fried Mushroom (1-6) 9.80

Mushroom marinated with Chinese herbs deep fried.

22. Gobi - 65 (1) 10.50

Deep fried cauliflower florets mixed with Indian spices & cornflour.

23. Paneer - 65 (1-2) 10.99

Diced paneer marinated with indian spices and deep fried.

25. Vegetable Spring Roll (1-6) 5.75

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

LOCAL INSPIRATION

31. Idly (2 nos) (4-5-7) 6.25

Steamed rice pan cake served with varieties of chutney, sambar & chilli powder.

32. Idly Vada Sambar (4-5-7) 7.25

Steamed rice pan cake and fried lentil doughnut served with varieties of chutney, sambar & chilly powder.

33. Mini(14 nos)Ghee Sambar Idly(2-4-5) 7.90

Mini idlys simmered in delicious South Indian lentil gravy garnished with ghee.

34. Chappathi (2 Nos.) (1-3-4-5) 7.50

Thin soft whole wheat bread served with mashed potatoes & curry.

35. Poori (2 Nos.) (1-3-4-5) 8.25

Fried fluffy whole wheat bread served with mashed potato & gravy

36. Parotta (2 Nos.) (1-2-3-4-5) 8.50

Delicious South Indian fluffy bread served with mashed potatoes & curry.

Allergins : (1) Cereals containing Gluten and Products thereof
 (2) Milk and derivatives (3) Nuts and Derivatives
 (4) Poppy Seeds (5) Mustard and derivatives
 (6) Soy and derivatives (7) Sesame oil

HOUSE OF DOSAS

(All dosa varieties served with sambar & 3 varieties of chutney)

41. Plain Dosa (1-4-5) 8.75

Thin crispy rice & lentil crepe.

42. Masala Dosa (1-4-5) 9.75

Rice crepe stuffed with spicy potatoes

43. Cheese Dosa (1-2-4-5) 10.25

Thin rice & lentil crepe filled with grated Gouda cheese.

44. Cheese Masala Dosa (1-2-4-5) 10.99

Thin rice & lentil crepe filled with grated Gouda cheese, potatoes and onions.

45. Milagaipodi Dosa (1-4-5-7) 9.75

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

46. Milagaipodi Masala Dosa (1-4-5-7) 10.99

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

47. Ghee Roast (1-2-4-5) 9.75

Thin long rice & lentil crepe sprinkled with ghee.

48. Ghee Roast Masala (1-2-4-5) 10.75

Thin long rice & lentil crepe sprinkled with ghee stuffed with spicy potatoes.

49. Paper Roast (1-4-5) 9.75

Thin long rice & lentil crepe.

50. Paper Roast Masala (1-4-5) 10.99

Thin long rice & lentil crepe stuffed with spicy potatoes.

51. Mysore Dosa (1-4-5) 10.50

Red Chilli Chutney spread on thin rice & lentil crepe.

52. Mysore Masala Dosa (1-4-5) 10.99

Red chilli chutney spread on thin rice & lentil crepe filled with mashed potatoes and onions.

53. Onion Dosa (1-4-5) 9.90

Thin rice and lentil crepe topped with onions.

54. Onion Masala Dosa (1-4-5) 10.99

Thin rice and lentil crepe topped with onions and potatoes.

55. Paneer Dosa (1-2-4-5) 10.90

Thin rice crepe filled with cottage cheese.

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56. Rava Dosa (1-3-4-5) 10.90

Thin & crispy crepe from semolina & rice mildly spiced & garnished with herbs and spices..

57. Rava Masala Dosa (1-3-4-5) 10.99

Thin & crispy crepe from semolina & rice stuffed with spicy potatoes.

58. Onion Rava Dosa (1-3-4-5) 10.99

Thin crepe from semolina & rice sprinkled with onions.

59. Onion Rava Masala Dosa (1-3-4-5) 11.50

Cream of semolina & rice crepe filled with mashed potato and sprinkled onions.

60. Ghee Rava Dosa (1-2-3-4-5) 10.99

Thin & crispy crepe from semolina & rice sprinkled with ghee mildly spiced & garnished

61. Ghee Rava Masala Dosa (1-2-3-4-5) 11.99

Thin & crispy crepe from semolina & rice sprinkled with Ghee, mildly spiced & garnished stuffed with spicy potatoes.

62. Ghee Onion Rava Dosa (1-2-3-4-5) 11.25

Thin & crispy crepe from semolina & rice sprinkled with Ghee, mildly spiced & garnished stuffed with onion.

63. Ghee Onion Rava Masala Dosa (1-2-3-4-5) 11.99

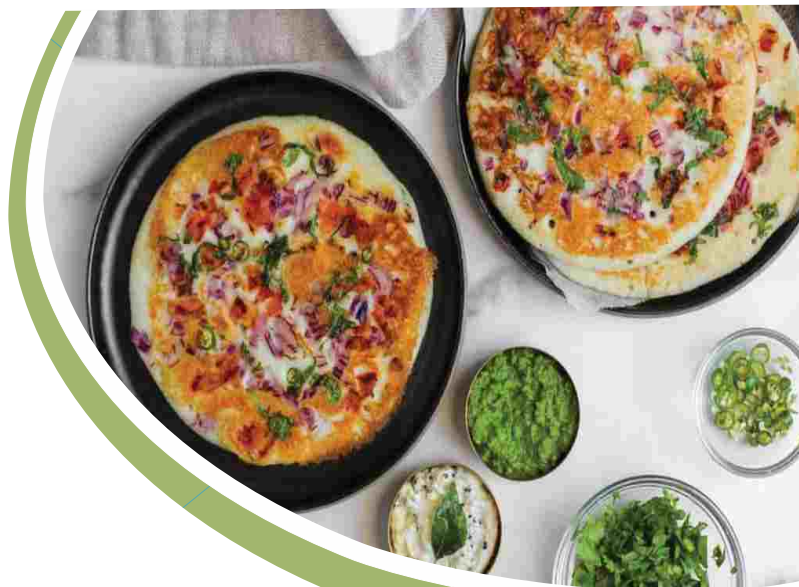
Thin & crispy crepe from semolina & rice sprinkled with Ghee, mildly spiced & garnished stuffed with onion & spicy potatoes.

64. Dry Fruit Rava Dosa (1-2-3-4-5) 11.99

Thin crepe from semolina & rice garnished with dry nuts & raisins

65. Dry Fruit Rava Masala Dosa (1-2-3-4-5) 12.50

Thin crepe from semolina & rice garnished with dry nuts & raisins filled with mashed potatoes and onions.



UTHAPPAM CORNER

(All uthappam varieties served with sambar & 3 varieties of chutney)

71. Plain Uthappam (1-4-5) 8.00

Thick rice and lentil pancake

72. Vegetable Uthappam (1-4-5) 9.90

Thick rice and lentil pancake topped with mixed vegetables.

73. Onion Uthappam (1-4-5) 9.90

Thick rice and lentil pancake topped with onion.

74. Onion & Chilli Uthappam (1-4-5)  9.99

Thick rice and lentil pancake topped with onion and green chilli.

75. Onion & Peas Uthappam (1-4-5) 9.99

Thick rice and lentil pancake topped with onion and green peas.

76. Tomato Uthappam (1-4-5) 9.90

Thick rice and lentil pancake topped with tomatoes.

77. Tomato & Peas Uthappam (1-4-5) 9.99

Thick rice and lentil pancake topped with tomato & peas.

78. Tomato & Onion Uthappam (1-4-5) 9.99

Thick rice and lentil pancake topped with tomato & onion.

79. Tomato, Onion & Chilli Uthappam  10.50 (1-4-5)

Thick rice and lentil pancake topped with tomato, onion & chilli.

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RICE MENU

81. Saravanaa Special Meals 17.50

(Not to be shared) (1-2-3-4-5-7)

Sweet, poori (2), side dish, rice, sambar, rasam, special kuzhambu, poriyal, kootu, raitha, curd, appalam, pickle.

82. North Indian Thali (1-2-3-4-5) 17.50

(Limited)

Sweet, Chappathi(2), Salad, Dhal, Veg. Pulao, 3 types of North Indian dishes, Raitha, Papad & Pickle

83. Ghee Pongal (2-3-4-5)(Sat & Sun only) 8.90

Steamed raw rice smashed, sauteed with pepper, jeera, dal, garnished with ghee & cashew nuts.

TONGUE TICKLERS

91. Mixed Veg. Parotta (1-2-3) 9.50

Sliced parotta tossed with Indian spices & Vegetables served with raitha.

92. Channa Batura (1-3-4) 10.99

Big fluffy fried bread served with channa masala.

GREAT WALL

101. Vegetable Fried Rice (2-6) 11.50

Fluffy rice tossed with shredded vegetables

102. Paneer Fried Rice (2-6) 12.75

Onion, fluffy rice tossed with capsicum & cottage cheese.

103. Mushroom Fried Rice (2-6) 11.99

Fluffy rice tossed with onion, capsicum & mushroom

104. Szechwan Fried Rice (2-6) 11.99

Fluffy rice tossed with sliced vegetables & szechwan sauce.

105. Hakka Fried Rice (2-6) 11.99

Fluffy rice tossed with red pepper sauce.

106. Vegetable Noodles (1-2-6) 11.99

Steamed noodles tossed shredded vegetables.

107. Mushroom Noodles (1-2-6) 11.99

Steamed noodles tossed with onions, capsicum & mushroom.

108. Hakka Noodles (1-2-6) 11.99

Steamed noodles tossed with red pepper sauce.

109. Szechwan Noodles (1-2-6) 11.99

Steamed noodles tossed with sliced vegetables & szechwan sauce.

FROM OUR CHINESE WOK

111. Cauliflower Manchurian (1-6) 12.25

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

112. Mushroom Manchurian (1-6) 12.25

Batter fried mushrooms cooked in manchurian sauce.

113. Paneer Manchurian (1-2-6) 12.75

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

114. Chilly Paneer (1-2-6) 12.75

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

115. Chilly Mushroom (1-6) 12.25

Batter fried mushrooms cooked with red chilly paste and herbs.

116. Chilly Cauliflower (1-6) 12.25

Batter fried cauliflower cooked with red chilly oil and paste.



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FROM THE CLAY OVEN

121. Roti (1)	4.50
122. Butter Roti (1-2)	4.75
123. Plain Naan (1-2)	4.50
124. Butter Naan (1-2)	4.75
125. Cheese Naan (1-2)	5.75
126. Garlic Naan (1-2)	4.75
127. Paneer Naan (1-2)	6.90

CURRIES

131. Aloo Palak (2-3-4)	14.00
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Paste of spinach sauteed with onions, tomatoes, garlic & potato.

132. Aloo Gobi (2-3-4)	14.00
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Steamed cauliflower and potato cooked in onion paste with north Indian spices.

133. Palak Paneer (2-3-4)	15.00
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Cottage cheese cooked with a paste of spinach seasoned with indian herbs

134. Paneer Butter Masala (2-3-4)	15.00
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Cottage cheese cooked with rich butter gravy

135. Mutter Paneer (2-3-4)	15.00
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Green peas & cottage cheese cooked in onion paste with north Indian spices.

136. Kadai Paneer (2-3-4) 	15.00
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Cottage cheese, onions, tomatoes, capsicum cooked with Indian spices & chilly flakes.

137. Kadai Paneer Punjabi (2-3-4) 	15.00
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Cottage cheese sauteed with dried red chilly, onion, tomato, capsicum cooked with indian spices & chilly flakes in butter gravy.

138. Vegetable Curry (2-3-4)	14.00
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Boiled vegetables mixed with cashew paste cooked with onion paste and spices.

139. Vegetable Butter Masala (2-3-4)	14.00
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Steamed vegetables cooked with rich butter gravy.

140. Gobi Butter Masala (2-3-4)	14.00
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Florets of cauliflower with onion paste & north indian spices cooked with butter gravy.

141. Mushroom Rogan Josh (2-3-4)	14.00
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Fresh mushroom cooked with onion paste and fine indian spices and lime juice.

142. Dhingri Mutter (2-3-4)	14.00
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Fresh mushroom and peas cooked in onion paste with north Indian spices.

143. Channa Masala (2-3-4)	14.00
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Channa cooked in onion paste with north indian spices.

144. Dal Butter Fry (2-4)	11.00
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Butter fried onion, tomatoes cooked with green gram dal.

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BASMATI KA BHANDAR

151. Plain Basmati Rice 4.50

Steamed basmati rice

152. Vegetable Pulao (2) 12.99

Fluffy basmati rice cooked with vegetables & mild indian spices.

153. Paneer Pulao (2) 13.25

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

154. Cashew Pulao (2-3) 13.25

Fluffy basmati rice sauteed with golden fried cashew nuts.

155. Mushroom Pulao (2) 12.99

Fluffy basmati rice sauteed with mushroom & mild spices.

156. Vegetable Biryani (2) 12.99

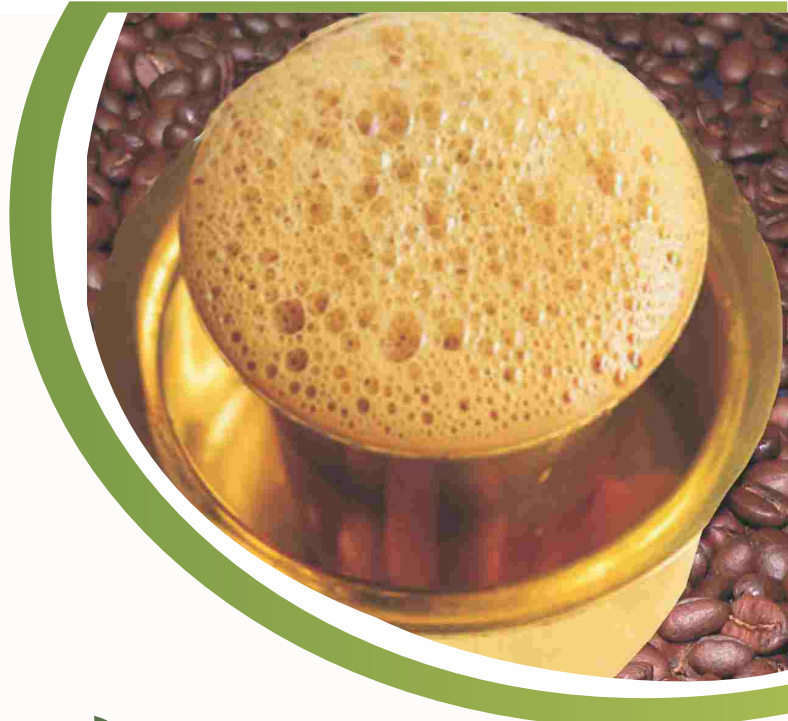
Basmati rice cooked with mixed vegetables and indian spices.

157. Mushroom Biryani (2) 12.99

Basmati rice cooked with garden fresh mushroom & Indian spices.

158. Paneer Biryani (2) 13.25

Basmati rice cooked with dices of fresh cottage cheese & Indian spices.



DESSERTS

161. Gulab Jamun (1-2) 5.20

162. Rava Kesari (1.2-3) 7.25

163. Payasam of the day (1-2-3) 6.25

164. Fruit Salad 5.75

165. Fruit Salad with Ice Cream (2) 6.90

166. Falooda (1-2-3) 8.50

167. Ice Cream (2) 5.75

BEVERAGES

171. Special Madras Coffee (2) 5.25

172. Special Milk Tea (2) 5.25

173. Lassi - Sweet (2) 5.75

174. Lassi - Salt (2) 5.75

175. Mango Lassi 5.75

176. Butter Milk (2) 3.45

ACCOMPANIMENTS

181. Vegetable Salad 4.00

182. Boondhi Raitha (2) 3.50

183. Mixed Vegetable Raitha (2) 4.00

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THE TASTE OF INDIA



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A synergy of taste and quality across the globe ...
every hour ... every day ...



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சரவணபவன்®

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Pioneers in Catering for all Occasions