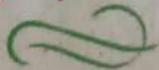




CURRY CLOUD
RESTO BAR



REDMI NOTE 9 PRO
NAINYA

04/04/2023 22:04

COFFEE

Coffee

Black Coffee

Cold Coffee With Vanilla Ice Cream

Cold Coffee With Chocolate Ice Cream

Milk Hot/Cold

Milk Bourn vita

Rate

50/-

40/-

120/-

120/-

60/-

100/-

KUCH THANDA HO JAYE

Lassi

A Cool Yoghurt Drink Served Sweet, Salty Or Plain.

Jaljeera

An Exotic Drink Served With Mint And Cumin Flavor.

Solkadi

It Is Made From Coconut Milk And Kokum.

Fresh Lime Soda

A Lemon Drink Served Cold (Sweet Or Salty).

Fresh Lime Water

A Lemon Drink Served Cold (Sweet Or Salty).

Badam Milk

Chilled Or Hot.

Plain Butter Milk

Masala Butter Milk

Butter Milk With Green Chili, Ginger And Lemon An Ideal Drink.

Fresh Orange Juice

Fresh Pineapple

Fresh Sweet lime Juice

Fresh Watermelon Juice

Fresh Coconut water

Imlika Pani / Tamarind Drink

Fresh Tamarind Drink A Sweet & Sour Served Chilled.

Vanilla Milkshakes

Chocolate Milkshakes

Strawberry Milkshakes

Fresh Milkshakes (Seasonal)

Coke

Diet Coke

Sprite

Fanta

Soda

Mineral Water

80/-

60/-

40/-

60/-

50/-

120/-

60/-

80/-

150/-

150/-

150/-

150/-

80/-

80/-

125/-

125/-

125/-

150/-

50/-

70/-

50/-

50/-

40/-

90/-

30/-

DESSERT

Gulaab Jamun (Served Hot 2 Pcs.)

Dumplings Made Of Thickened Milk And Soaked In Sweet Cardamom Syrup.

Ras Gulla (Served Cold 2 Pcs.)

Cottage Cheese Balls In Sweet Syrup.

Ras Malai (Served Cold 2 Pcs.)

Cottage Cheese Flattened And Poached In Thick Creamy Milk.

Rice Kheer

A Favorite Indian Dessert Made With Basmati Rice, Milk, Nuts, & Saffron.

Shevaiya Kheer

Seviyan (Vermicelli) Is Made With Milk, Seviyan And Sugar Then Flavored With Cardamom.

Vanilla Ice Cream

Chocolate Ice Cream

Vanilla Chocó Chips Ice Cream

Strawberry Ice Cream

Ice Cream With Gulaab Jamun

A Scoop Of Ice Cream In Any Flavor Along With Gulab Jamun

Fresh Fruit Cute

Fresh Fruit Platter

A Platter Of Fresh Seasonal Fruits.

TEA

Readymade Tea

Masala Tea

A Milk Tea With A Mixture Of Aromatic Indian Spices And Herbs.

Ginger Tea

Ginger Tea Is An Asian Herbal-Beverage That Is Made From Ginger Root.

Black Tea

Masala Black Tea

A Black Tea With A Mixture Of Aromatic Indian Spices And Herbs.

Ginger Black Tea

Black Ginger Tea Is Made From Ginger Root.

Lemon Tea

Green Tea

Separate Tea

Rate

80/-

100/-

100/-

80/-

80/-

100/-

100/-

100/-

100/-

130/-

120/-

150/-

40/-

50/-

50/-

30/-

40/-

40/-

30/-

40/-

50/-



Lunch & Dinner

(12.30pm-03.30pm)

(07.30pm-11.00pm)

Rate

RICE



Veg Fried Rice

Rice Toasted With A Mix Of Veggie.

Schezwan Fried Rice

Chilly Garlic Fried Rice

Burnt Chilly, Garlic Flavored Rice.



Mixed Fried Rice

Rice Toasted With A Mix Of Chicken, Prawn & Egg.

Chicken Fried Rice

Chicken, Rice, Soya Sauce And Shredded Egg Stir Fried Together.

Prawns Fried Rice

Small Size Of Prawns Add the soy sauce, spring onions, and sesame oil, toss together and serve.

Egg Fried Rice

All Time Favorite Chinese Fried Rice.

Chicken Schezwan Rice

Prawns Schezwan Fried Rice

NOODLES



Hakka Noodles Veg

Chilly Garlic Noodles

Prepared With The Combination Of Garlic And Red Chillies.

American Chopsuey

A Delightful Preparation Of Crispy Noodles Served With Vegetables & Tangy Sauce.



Chicken Hakka Noodles

Noodles Toasted With A Mix Of Chicken, Prawn, Egg & Mushroom.

Chicken Mixed Noodles

Noodles Toasted With A Mix Of Chicken, Prawn, Egg & Mushroom.

American Chopsuey Chicken

Consisting of Chicken And Eggs, Cooked Quickly With Vegetable.

180/-

200/-

180/-

250/-

200/-

225/-

200/-

225/-

250/-

180/-

180/-

200/-

220/-

250/-

240/-



REDMI NOTE 9 PRO

NAINYA

04/04/2023 22:09

Lunch & Dinner

(12.30pm-03.30pm)

(07.30pm-11.00pm)

MAIN COURSE



Fish In Hot Garlic Sauce

Fish In Black Bean Sauce

Fish In Chili Sauce

Fish In Hunan Sauce

Fish Black Pepper Sauce

Chilly Fish Gravy

All Time Favorite Chinese Non Veg Dish.

Chicken Dry Red Chili Sauce

Diced Chicken & Vegetables Cooked In Chilly Sauce.

Sautéed Chicken Hongkong Style

Diced Chicken Broccoli & Tomato Cooked With Ginger And Garlic In Soy Sauce.

Chicken In Hot Garlic Sauce

Chicken In Black Bean Sauce

Chicken In Chili Sauce

Chicken In Hunan Sauce

Chicken In Black Pepper Sauce

Chicken Manchurian Sauce

Chilly Chicken Gravy

All Time Favorite Chinese Non Veg Dish.

Chilly Prawns Gravy

All Time Favorite Chinese Non Veg Dish.

Prawns In Hot Garlic Sauce

Prawns In Black Bean Sauce

Prawns In Chili Sauce

Prawns In Black Pepper Sauce

Prawns in Hot Garlic Sauce

Rate

350/-

350/-

350/-

350/-

350/-

350/-

275/-

275/-

275/-

275/-

275/-

275/-

275/-

275/-

250/-

APs/-

APs/-

APs/-

APs/-

APs/-

APs/-



REDMI NOTE 9 PRO

NAINYA

04/04/2023 22:08

Lunch & Dinner

(12.30pm-03.30pm)

(07.30pm-11.00pm)

Rate

STARTER



Chilly Prawns Dry

All Time Favorite Chinese Non Veg Dish.

Chicken Satay Dry

Chicken Breast Marinated In Peanut Butter, Pan Grilled Served With Peanut Butter & Chilly Sauce.

Garlic Chicken

Cornflour Coated Chicken Fried And with Garlic & A Tangy Tomato-soy Sauce.

APSH

250/-

250/-

MAIN COURSE



Cauliflower And Mushroom In Hot Garlic Sauce

250/-

Cauliflower And Mushroom In Manchurian Sauce

250/-

Potato Strings In Hot Garlic Sauce

250/-

Crispy Fried Shredded Potato Cooked In Hot Garlic.

Sweet And Sour Vegetables With Crispy Noodles

250/-

Chilly Panner Gravy

250/-

All Time Favorite Chinese Dish.

Chilly Mushroom Gravy

200/-

All Time Favorite Chinese Dish.

Chilly Baby Corn Gravy

200/-

All Time Favorite Chinese Dish.

Veg In Hot Garlic Sauce

200/-

Veg In Black Bean Sauce

200/-

Veg In Chili Sauce

200/-

Veg In Black Pepper Sauce

200/-

Veg Manchurian Sauce

200/-

Eggplant Hot Garlic Sauce

200/-

Baby Corn Mushroom In Hot Garlic Sauce

200/-



REDMI NOTE 9 PRO
NAINYA

04/04/2023 22:08

Lunch & Dinner

(12.30pm-03.30pm)

(07.30pm-11.00pm)

Rate

CHINESE

STARTER



Vegetable Spring Rolls

Rolls Stuffed With Shredded Exotic Seasonal Vegetables, Fried And Served With Garlic Sauce.

Cheese- Mushroom Salt & Pepper

Deep Fried Diced Cottage Cheese, Mushrooms Tossed With Ginger, Garlic And Onion.

Veg Manchurian

Veg Dumpling Deep Fried & Tossed In Manchurian Sauce.

Gobhi Manchurian

Gobhi Dumpling Deep Fried & Tossed In Manchurian Sauce.

Veg Crispy

Mixed Vegetables Fried To a Crisp And Tossed In A Delicious Sweet chilly Sauce.

VEG 65

Mixed Vegetables And Flavored With Vinegar, Soya Sauce And chilly Sauce.

Chilly Paneer Dry

All Time Favorite Chinese Dish.

Veg In Schezwan

Chopped Vegetables Added With Red chilly Sauce & SoySauce.

Mushroom Pepper Fry

Spicy Recipy Of Mushroom With Black Pepper.

Garlic Baby Corn Dry

Baby Corn In Garlicky Gravy Perked Up With Schezuan Sauce And Tomato Ketchup.



Golden Fried Prawns

Batter Fried Prawns Served With Garlic Dip.

Prawns Salt & Pepper

Stir Fried Prawns Tossed With Ginger, Garlic And Spring Onion.

Chilly Fish Dry

All Time Favorite Chinese Non Veg Dish.

Chilly Chicken Dry

All Time Favorite Chinese Non Veg Dish.

Chicken Crispy

Spicy chicken starter.

180/-

180/-

180/-

180/-

180/-

180/-

200/-

180/-

180/-

180/-

APSt

APSt

APSt

APSt

APSt

APSt

EXTRA

RAITA

Raita - Mix Vegetable

Whipped Yoghurt With Mix Vegetable Dies.

Aloo Raita

Whipped Yoghurt With Potatoes Dies.

Boondi Raita

Whipped Yoghurt With Sweet Boondi.

Pineapple Raita

Whipped Yoghurt With Pineapple Dies.

Cucumber Raita

Whipped Yoghurt With Small Cucumber Dies.

Plain Dahi

SALAD



Green Salad

Russian Salad

Cubes Of Potato, Beans, Carrot, Pineapple With Mayo And Fresh Cream.

Tandoori Fruits Salad

Sprouted salad

Waldorf Salad

Apple With Mayonnaise, Honey:

Tossed Salad(Veg)

Mix Vegetables Toss with Black Pepper.



Chicken Russian Salad

Cubes Of Potato, Beans, Carrot, Pineapple With Mayo And Fresh Cream Added With Chicken & Egg

Tuna Salad

Tuna With Toss With The Celery, Onion, And Parsley.

Tossed Salad(Chicken)

Mix Vegetables & Chicken Toss with Black Pepper.

PAPAD

Roasted Papad

Lentil Wafers Known As Papad Are Great Appetizers.

Fried Papad

Masala Fried Papad

Fried Papad Garnished With Chopped Onion, Chilies, Coriander And Tomatoes.

Masala Papad Roasted

Papad Roasted With Chopped Onion, Chilies, Coriander And Tomatoes.

Stuffed Papad

Papad Stuffed With Mix Veg and Deep Fry.

Rate

100/-

100/-

100/-

100/-

100/-

50/-

100/-

150/-

150/-

180/-

120/-

120/-

200/-

180/-

180/-

20/-

30/-

50/-

40/-



REDMI NOTE 9 PRO
NAINYA

04/04/2023 22:08

Lunch & Dinner

(12.30pm-03.30pm)

(07.30pm-11.00pm)

Rate

HATO KI KARAMAT

Tandoori Plain Roti

Wheat Flour Bread Prepared In Traditional Indian Clay Oven.

Tandoori Butter Roti

Wheat Flour Bread Prepared In Traditional Indian Clay Oven Served With Butter.

Paratha Plain

Layered Bread Baked With Butter.

Kulcha Paratha

Stuffed Kulcha With Selection Of Vegetables & Cottage Cheese.

Missi Roti

Fresh Bread Made Out Of Wheat Flour Mixed With Lentil.

Butter Missi Roti

Fresh Bread Made Out Of Wheat Flour Mixed With Lentil.

Naan Plain

Indian Bread Of Very Fine Flour Prepared In Clay Oven.

Butter Naan

Naan Bread Prepared With Butter, Baked In Clay Oven.

Garlic Naan

Crisp Naan Bread Filled With Buttered Garlic, Baked In Clay Oven.

Lachha Paratha

Multi Layered Crispy Bread Topped With Butter.

Aloo Paratha

Whole Wheat Flat Bread Stuffed With Spiced Mashed Potato Stuffing.

Gobhi Ka Paratha

Whole Wheat Flat Bread Stuffed With Flavored Cauliflower & Spices.

Aloo Gobi Paratha

Whole Wheat Flat Bread Stuffed With Mixture Of Potatoes, Cauliflower & Indian Spices.

Paneer Paratha

Indian Flat Bread Made With Cottage Cheese.

Bhakari (Made from Rice)

Chapati

Puri (6 Pieces)

Vade (6 Pieces)

30/-

40/-

50/-

80/-

80/-

90/-

50/-

60/-

70/-

70/-

80/-

80/-

90/-

100/-

30/-

20/-

80/-

120/-



REDMI NOTE 9 PRO
NAINYA

04/04/2023 22:08

Lunch & Dinner

(12.30pm-03.30pm)

(07.30pm-11.00pm)

Rate

RICE PREPARATION (Dawat-E-Basmati)



Vegetable Pulao

Basmati Rice Fried With Mix Vegetable And Indian Spices.

Paneer Pulao

Basmati Rice Fried With Cottage Cheese And Indian Spices.

Mutter Pulao

Basmati Rice Fried With Green Peas And Indian Spices.

Jeera Rice

Basmati Rice Fried With Cumin.

Butter Lemon Rice

Rice Cooked With Lemon Juice And Spices Served With Papad.

Kashmiri Pulao

Mix Dry Fruits With Basmati Rice.

Curd Rice

Rice With Yogurt Served With Papad And Pickle.

Steam Rice

Fresh Steamed Rice.

Rasam Rice

Rasam And Steam Rice Served With Papad & Pickle.

Veg Biryani

Vegetable Biryani is a Rich And Exotic Rice Dish With Spicy Vegetables.
The saffron aroma makes this dish very inviting.

180/-

200/-

180/-

130/-

130/-

200/-

130/-

100/-

130/-

250/-



Chicken Biryani

Biryani consist Of Layering Rice With Marinated Chicken And Indian Spices.

Chicken Biryani(Boneless)

Biryani Made With Boneless chicken And Layers Of Flavored Indian Spices & Basmati rice.

Prawns Biryani

Mutton Biryani

Layers Of Mutton And Indian Spices With Basmati Rice cooked In 'dum' style.

Mutton Biryani(Boneless)

Boneless Mutton With Indian Spices & Basmati Rice cooked In 'dum' style.

Eggs Biryani

350/-

400/-

APS/-

400/-

450/-



REDMI NOTE 9 PRO
NAINYA

04/04/2023 22:08

300/-

Lunch & Dinner

(12.30pm-03.30pm)

(07.30pm-11.00pm)

Rate

MAIN COURSE



Vanga Bharit

Little Spicy Delicious The aroma of coriander, green & onions.

Harbara Chana Masala

Kala Vatana Amti

Mug Khichadi

Made With Rice And Moong Dal Served With Yogurt, Pickle.

Flower Mutter Masala

Kala Vatana Curry

Churan Sukka

180/-

180/-

180/-

220/-

180/-

180/-

180/-



Chicken Malvani Masala

Komdi Vade

A Traditional Chicken Curry & Served With Vade(combination of rice flour and different lentils), Onions, lemon juice and solkadhi.

Crab Masala

A Spicy And flavorful Crab Curry Cooked With A Coconut Masala.

Mutton Malvani

Malwani Mutton Is A Spicy Preparation Of Mutton Cooked In Malwani Spices And Coconut.

Tisrya Masala

Clams Cooked In Freshly Ground Spicy Coconut Masala.

Surmai Curry

A Kingfish Cooked With Coconut Gravy & Homemade Malvani Masala.

Pomfret Curry

Prawns Curry

Bangda Curry

Mackerel Cooked With Fine Paste Of Grated Coconut & Roasted Spices

Surmai Tikla

Pomfret Tikla

Bangda Tikla

250/-

300/-

Aps/-

350/-

200/-

Aps/-

Aps/-

Aps/-

Aps/-

Aps/-

Aps/-

Aps/-

Aps/-

Lunch & Dinner

(12.30pm-03.30pm)

(07.30pm-11.00pm)

Malvani

STARTER



Kothimbir Vadi

Chickpea Flour Batter Having Coriander Leaves With Spices Is Steamed And Fried Till Crisp.

Alu Vadi

Aloo Vadi Is A Snaky Dish Made From Colocasia Leaves Has A Tangy, Spicy Taste With Awesome Flavors.



Surmai Fry

A King Fish coated With spicy fish masala and layered with a crispy coating of sooji And Shallow Fry.

Pomfret Fry

Pomfret coated With spicy Malvani masala layered with a crispy coating of sooji And Shallow Fry on Tawa.

Prawns Fry

Prawns Coating With Spicy Malvani masala And Sooji Shallow Fry On Tawa.

Bangda Fry

A Mackerel Fish coated With spicy Malvani masala and layered with a crispy coating of sooji.

Chicken Sukkha

Marinated Chicekn With Malvani Spices Added With Grated coconut Finished With Curry Leaves.

Saundala Fry

Malvani Local Fish coated With Masala and layered with a crispy coating of sooji.

Crab Fry

A Delicious Malvani Recipe Served As A Side Dish Cooked With Dry Coconut And Spices.

MAIN COURSE



Mix Veg

Vali Bhaji

Shenga Batata Bhaji

Drumstick With Potatoes Cooked With Malvani Style.

Chavali Usal

A Spicy Coconut Based Made With Black Eyed Beans Added With Malvani Masala.

Varan Bhaji

Pigeon Pea Split Beans And Rice.

Rate

100/-

100/-

Aps/-

Aps/-

Aps/-

Aps/-

280/-

Aps/-

APS/-

200/-

150/-

150/-

180/-

200/-

04/04/2023 22:08

Lunch & Dinner

(12.30pm-03.30pm)

(07.30pm-11.00pm)

Rate



Butter Chicken Masala

Charcoal Grilled Boneless Chicken Pieces Cooked In Mildly Spiced Rich Creamy Tomato Gravy.

Chicken Tikka Masala

Charcoal Grilled Boneless Chicken Kebab Pieces Cooked In Thick Onion And Tomato Gravy.

Murgh Hyderabad

Boneless Chicken Inn Rich Coconut Gravy, Flavored With Mint Leaves.

Kadhai Chicken

Tender Chicken Cubes Tempered In A Combined Gravy With Pepper, Kadhai Masala.

Mutton Rogan Josh

Kashmiri Delicacy-Lamb In Traditional Spicy Gravy Of Perfectly Balanced Flavors.

Mutton Bhuna Gosht

Mutton Cooked With Onion Spices And Herbs.

Prawns Curry

Prawns Cooked In Rich Coconut Milk Gravy And Curry Leaves.

Egg Curry

Boiled eggs cooked with Onion Tomato Gravy And Finished With Coriander Leaves.

Murg Lababdar

Charcoal Grilled Boneless Chicken cooked in Rich Tomato Gravy.

Chicken Jalfrezi

Julienned Boneless Chicken Southy With Onion, Tomato Cooked With Capsicum Thick Masala Gravy.

Ghost Sagwala

Boneless Mutton Cooked In Thick And Delicate Spinach Gravy.

Macchi Hara Masala

Fresh Fish Cooked In India Style.

300/-

280/-

280/-

280/-

350/-

350/-

350/-

180/-

280/-

280/-

380/-

250/-



Lunch & Dinner

(12.30pm-03.30pm)

(07.30pm-11.00pm)

Rate

MAIN COURSE



Paneer Bhurji

Minced Cottage Cheese Preparation With Onion, Tomato And Herbs.

Paneer Makhan Wala

Cottage Cheese Cooked In The Cream Of Buttered Tomato.

Shahi Paneer

A Cottage Cheese Curry With Cashew Nut Gravy.

Paneer Sagwala

A Cottage Cheese Cooked With Spinach

Paneer Tikka Masala

Roasted Cottage Cheese Served In Onion & Tomato Gravy.

Vegetable Korma

Mixed Vegetables Cooked In The Gravy Of Tomato & Onion.

Mutter Paneer

Fresh Green Peas Cooked With Cottage Cheese.

Mutter Mushroom

Fresh Green Peas Cooked With Fresh Mushroom And Herbs.

Baingan Bharta

Mashed Roasted Brinjal Preparation With Onion, Tomato And Spices.

Dal Tadka

Dal Delicately Tempered And Seasoned With Fried Indian Spices.

Kabuli Channa Masala

Chickpeas Curry Added With Indian Spices.

Spicy Mix Veg

Mix Vegetable Cooked In Spicy And Creamy Tomato And Onion Gravy.

Dal Makhani

Black Lentils Tempered With Garlic, Onion, Tomato And Cooked With Butter Cream.

Rajma Masala

Black Kidney Beans Cooked In Onion And Tomato Based Gravy.

Aloo Methi

A Northern Potatoes With Methi (Fenugreek).

Tawa Sabji

Assorted Vegetables Cooked On Griddle Tossed In Masala Sprinkled With Chaat Masala.

225/-

250/-

250/-

225/-

225/-

250/-

225/-

200/-

180/-

200/-

200/-

200/-

220/-

200/-

180/-

200/-



REDMI NOTE 9 PRO

NAINYA

04/04/2023 22:07

Lunch & Dinner

(12.30pm-03.30pm)

(07.30pm-11.00pm)

STARTER



Tandoori Murgh Half

Half Portion Of Chicken Marinated In Yogurt, Roasted Spices, Grilled In Tandoor.

Tandoori Murgh Full

Chicken Marinated In Yogurt, Roasted Spices, Grilled In Tandoor.

Fish Tikka

Boneless Fish Marinated In Yogurt, Roasted Spices & Grilled In Tandoor.

Hariyali Fish Tikka

Spicy Fish Tikka Marinated In Basil, Coriander & Lime & Grilled In Tandoor.

Tandoori Prawns

Prawns Dipped In Creamy Yogurt Marinated And Cooked In Tandoor.

Adraki Panje (Mutton)

Mutton Chopped Marinated In Yogurt, Ginger Paste And Cooked in Tandoor.

Tandoori Pomfret

Whole Pomfret Marinated In Indian Spices, Grilled In Tandoor.

Non Veg Platter

Different Types Of Tandoori Prawns, chicken Items served with Green chutney

Rate

280/-

500/-

350/-

350/-

Aps/-

350/-

Aps/-

750/-

MAIN COURSE



Aloo Gobhi

Cauliflower And Potatoes Cooked With Fresh Herbs.

Aloo Mutter

Potatoes Cooked With Green Peas In Hot Curry.

Aloo Masale Wale

Potatoes Cooked With Onion, Tomatoes And Indian Spices.

Aloo Jeera

Dry Potatoes Cooked With Cumin Seeds.

Bhindi Do Pyaza

Okra Cooked With Fresh Herbs, Onions.

Bhindi Masala

Okra Cooked In Onion & Tomato Gravy With Fresh Herbs.

Kadhai Paneer

Cottage Cheese Cooked With Onion, Tomatoes And Capsicum.

Malai Kofta

Cottage Cheese & Potatoes Dumplings Cooked In Onion And Tomato Gravy With Spices And Cream.

180/-

180/-

200/-

180/-

200/-

200/-

225/-

250/-



REDMI NOTE 9 PRO

NAINYA

04/04/2023 22:07

Lunch & Dinner

(12.30pm-03.30pm)

(07.30pm-11.00pm)

Rate

Indian

STARTER



Hara Bhara Kabab

Spiced Vegetable Patties Stuffed With Cottage Cheese And Corn.

180/-

Paneer Tikka

Chunks Of Paneer Marinated In Spices and Grilled In A Tandoor.

225/-

Paneer Haryali Tikka

Cottage Cheese Coated With Curd And Coriander-Mint Paste, And Grilled In A Tandoor

250/-

Paneer Shashlik

Cottage Cheese Chunks Skewered With Onion, Tomato & Shashlik Sauce.

225/-

Paneer Seekh Kabab

Mashed Cottage Cheese & Spices Skewered And Grilled in Tandoor.

250/-

Bharwa Shimla Mirch

Whole Green Capsicum Stuffed With Vegetables And Cooked On Grey Charcoal.

200/-

Tandoori Gobhi

Cauliflower Marinated With Spices And Grilled in Tandoor.

180/-

Veg Seekh Kabab

Ground Spiced Mix Veggies Is Minced And Molded Onto The Skewers And Cooked Over Tandoor.

250/-

Tandoori Aloo

Stuffed Potato Grilled On A Skewer In Clay Oven.

180/-

Tandoori Kumb

Tandoori Grilled Mushroom Stuffed with cottage Cheese & Garlic.

225/-

Tandoori Veg Platter

Mix Veg Tandoori Vegetables Served With Green Chutney.

500/-



Murgh Malai Kabab

Marinated Boneless Chicken With Fresh Cream Cooked In Tandoor.

280/-

Tangdi Kabab

Marinated Chicken Leg Pieces With Fresh Cream & Cooked In Tandoor.

280/-

Chicken Tikka

Marinated Tender Pices Of Chicken Cooked In Tandoor With Pickle Spice.

250/-

Chicken Seekh Kabab

Made From Spiced Minced Chicken Which Is Molded Onto Skewers And Then Grilled On Tandoor.

280/-

Mutton Seekh Kabab

Ground Spiced Goat Meat Is Minced And Molded Onto The Skewers And Cooked In Tandoor.

350/-

Snacks

(7.30am-10.30pm)

SANDWICH



Veg Plain Sandwich

Sandwich With Veggie, Butter And Sliced Between Plain Bread.

Veg Grilled Sandwich

Vegetable Grilled Sandwich Features Bread Slices Stuffed With Veggie & Butter.

Veg Toasted Sandwich

Toasted Bread Butter With Veggie & Spices.

Cheese Plain Sandwich

Cheese Placed Between Two Slices Of Plain Bread Butter.

Cheese Grilled Sandwich

A Grilled Sandwich With A Cheese Slice.

Veg Cheese Plain Sandwich

A Veggie & Cheese Placed Between Two Slices Of Plain Bread Butter.

Veg Cheese Grilled Sandwich

A Grilled Sandwich With A Veggie & Cheese Slice.

Veg Club Sandwich

A Layer Combination of Toasted Bread with Veggie, Cheese & Lettuce.

Chutny Sandwich

The Coriander Coconut Chutney Added To The Sandwich.

Bread Jam

Bread Butter



Chicken Plain Sandwich

A Boneless, Skinless Breast Of Chicken, Mayonnaise Served Between Slices Of Plain Bread.

Chicken Grilled Sandwich

A Grilled Sandwich With Boneless Breast Chicken, Mayonnaise Added With Crisp Lettuce, Salt & Pepper.

Chicken Cheese Plain Sandwich

A Boneless, Skinless Breast Of Chicken, Mayonnaise Added With Cheese Slice & Placed Between Slices Of Plain Bread.

Chicken Cheese Grilled Sandwich

Cheese Slice On Spread Chicken Mixture, Mayonnaise And Top With Remaining On Bread slice Cheese And Grilled.

Toasted Chicken Sandwich

Toasted Bread With Mixture Of Boneless Chicken & Cheese, Mayonnaise.

Omelet Sandwich Toasted

Egg Omelet Mixture And Bread Slices With Omelet Stuffed Between Toasted Bread.

Vegetable Sandwich

Vegetable Mixture Is Served With Buttered And Soft Bread.

Rate

110/-

120/-

120/-

120/-

140/-

130/-

140/-

150/-

100/-

30/-

40/-

120/-

140/-

130/-

150/-

130/-

130/-

Snacks

(7.30am-10.30pm)

	Rate
Tikki Chaat Potato Patties With Curd, Kabuli Channa, Spices, Sweet And Sour Chutney.	100/-
Papdi Chaat Thin Crispy Puris With Curd, Sweet And Sour Chutney, Boiled Potato And Toppings.	100/-
Aloo Chaat Fried Potato Chunks With Indian Spices, Yoghurt, Sweet And Sour Chutney.	80/-
Samosa Chaat Samosa With Curd, Kabuli Channa, Spices, Sweet And Sour Chutney.	100/-
Channa Yam Spicy And Sour Chick Peas Preparation.	100/-
Dahi Vada Lentil Doughnut Dipped In Salty Yoghurt With Green Chili And Ginger.	100/-
French Fries Deep Fried Golden Crispy Potato Chips.	100/-
Pani Puri Puffed Crispy Puris Served With Boiled Chick Peas, Potato Chunks And Minted Spicy Water.	80/-
Dahi Puri Crispy Puris Served With Boiled Chick Peas, Potato Chunks And Fresh Sweet Yoghurt.	80/-
Kanda Bhaji Shredded Onions Coated In A Gram Flour Batter And Deep Fried.	100/-
Batat Bhaji Sliced Potatoes Batter Fried Sprinkled With Chaat Masala And Served With Chutney.	100/-
Mix Veg Pakoda Sliced Vegetables Batter Fried, Sprinkled With Chaat Masala And Served With Chutney.	100/-
Vada Potato Patties Mashed With Garlic, Chilies And Spices Dipped In Chickpea Flour And Fried Golden.	30/-
Pav Bhaji Bhaji That Has The Perfect Blend Of Tomato's, Potato's & Spices, Straddled By A Slab Of Butter And The Fluffiest Pav.	100/-
Chole Bhature Chole Bhature Cooked With Rustic Spices, Lap Up The Lip-Smacking Chole With Feather Light Bhaturas.	140/-



Lunch & Dinner

(12.30pm-03.30pm)

(07.30pm-11.00pm)

SOUP



Tomato Shorba

A Tangy Soup Made From Tomatoes, Mildly Spiced With Cumin Seeds And Green Chilies.

Dal Dhaniya Shorba

Yellow Lentil Soup Flavored With Indian Spices.

Mulligatawny Soup

A Spicy Indian Soup Served With Rice And Lemon.

Veg Man Chow Soup

Garlic & Coriander Flavored Thick Soup, Seasoned With Soy Sauce.

Sweet Corn Soup

All Time Favorite.

Hot & Sour Soup

Spicy Soup, Flavored With Chili Beans, Pickled Mustard Sour, Bean Curd And Mushroom.

Clear Soup

Thin Liquid Soups Made Of Water or Stock, With Crisp Tidbits Of Veggies.

Cream Of Tomato Soup

Freshly Pureed Tomato Soup With Cream.

Cream Of Mushroom Soup

A basic roux is thinned with cream or milk added With mushrooms or mushroom broth.

Rate

120/-

110/-

110/-

110/-

110/-

110/-

100/-

130/-

130/-



Chicken Sweet Corn

All Time Favorite.

Chicken Man Chow

Garlic & Coriander Flavored Thick Soup, Seasoned With Soy Sauce.

Chicken Hot & Sour

Spicy Soup, Flavored With Chili Beans, Pickled Mustard Sour, Bean Curd And Shiitake Mushroom.

Chicken Talumein

Clear Soup With Noodles And Chicken.

Crab Soup (Malvani Style)

Malvani Spices Added With Crab Stock

Chicken Soup (Malvani Style)

Soup Made Up In Malvani Style With Malvani Spices & Vegetables

140/-

140/-

140/-

140/-

150/-

140/-



REDMI NOTE 9 PRO
NAINYA

04/04/2023 22:06

Breakfast

(07.30am-10.30am)

Maharastrian

Poori Bhaji

Veg Masala Blend Of Spices, Straddled By A Slab Of Butter And Small Rounds Of Dough Deep Fried.

Misal

Mixed Beans Sprouts, Spices, Chopped Onions And Tomatoes. Home-Made Spices & Magic Of Farsan.

Shira

Delicious Semolina Made With Some Crunchy Dry Fruits.

Ghavne Chatni

A Thin, Crisp Malvani Dosa Made With A Runny Rice Batter Served With Delicious Green Chutney.

Kande Pohe

Poha With Onions, Potatoes And Seasoning Like Chilies, Lemon And Curry Leaves Make Up A Tasty Meal.

Thalipit

A Traditional Marathi Flat Bread Made With Bhajani, Onion, Chilies & Coriander Leaves.

Rate

140/-

100/-

50/-

60/-

60/-

100/-

EGG PREPARATION



Plain Omelet

Beaten Eggs With The Black Pepper And Salt Cooked In Frying Pan.

Masala Omelet

A Spicy Combination Of Eggs, Onions, Tomatoes And Flavorful Spices

Bread Omelet

Bread Is Cooked Along With Omelet Itself.

Cheese Omelet

Classic Omelet With A Grated Cheese.

Scrambled Eggs

Made From Whites And Yolks Of Eggs Stirred Or Beaten Together In A Pan While Being Gently Heated

Egg Bhurjee

Bread Plain

Bread Toast

Plain Pav (2 pcs)

Butter Pav(2pcs)

60/-

80/-

100/-

100/-

150/-

100/-

20/-

30/-

15/-

30/-



REDMI NOTE 9 PRO

NAINYA

04/04/2023 22:06

Breakfast

(07.30am-10.30am)

South Indian

Rate

Plain Dosa

Dosa Is A Type Of Pancake Made From A Fermented Batter. Its Main Ingredients Are Rice And Black Gram.

70/-

Rava Dosa

A South Indian Breakfast Classic. Paper Thin Dosas Made With Semolina Or Sooji.

80/-

Onion Rawa Dosa

A Crisp Dosa Made With Rava An Topped With A Onion-Green Chilly Mixture.

90/-

Masala Dosa

Plain Dosa Serve With Mix Vegetables And Indian Spices.

80/-

Butter Dosa

A Crispy Dosa spread with Butter to make it a delicious Dish.

80/-

Medhu Wada

A Crisp South Indian Snack Made With Black Gram Best Goes With The Coconut, Chutney.

80/-

Idli Sambar

Steamed Batter of Fermented Black Lentils & Rice Served With Hot Sambar & Coconut Chutney.

70/-

Plain Uttapam

Uttapam Is Made From Fermented Batter Of Urad Dal And Rice.

70/-

Masala Uttapam

Masala Uttapam Is Made From Fermented Batter Of Urad Dal And Rice Added With Onion Tomato And Green Chillies

80/-

Tomato Uttapam

Uttapam Is A Dosa-Like Preparation Made With The Batter Of Rice, Dhuli Urad Dal And Fenugreek Seeds.

80/-

Onion Uttapam

Onion Uttapam Is Made From Fermented Batter Of Urad Dal, Rice And Onion.

80/-

Rawa Upma

A Crunchy Roast Rava Added with Urad Dal, Channa Dal, Mustard, Cumin, Onions, Curry Leaves And Topped With Some Grated Coconut

60/-



Thank You



**Near Vitthal Mandir, Tarkarli Devbag Beach, Devbag, Malvan
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**REDMI NOTE 9 PRO
NAINYA**

04/04/2023 22:09