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Tiffins

(All Day)

31.

Idli	60/-
Ghee Idly / Butter Idly	80/-
Guntur Karam Idly	90/-
Button Sambar Idly	80/-
Chutney Idly	80/-
Vada	90/-
Button Vada Sambar	110 /-
Rasam Vada	110/-
Plain Dosa	70/-
Masala Dosa	90/-
Mysore Karam Masala Dosa	110/-
Mysore Cheese Masala Dosa	130/-
Butter Masala Dosa	100/-
Cheese Masala Dosa	120/-
Podi Roast Dosa	110/-
Podi Roast Dosa with Cheese	130/-
Podi Roast Dosa with Butter	130/-
Poori Sabzi	140/-
Chow Chow Bhat (Till 11 AM)	120/-

Speciality Dosas

Steamed Dosa/Sponge Dosa	140/-
Set Dosa	120/-
Rava Dosa	115/-
Onion Rava Dosa	125/-
Masala Rava Dosa	140/-
Utappam	110/-
Onion Utappam	125/-
Vegetable Utappam	135/-
Corn Capsicum Utappam	145/-
SPL. Kaju Utappam	165/-
Plain Pesarettu	no/-
Onion Pesarettu	125/-
MLA Pesara Dosa (Till 11 AM)	155/-

Beverages

Tea	45/-
Spl Masala Chai	55/-
Ginger Tea	55/-
Green Tea	55/-
Madras Filter Coffee	55/-
Cold Coffee	155/-
Bournvita/Horlicks	65/-
Cold Badam Milk	120/-
Hot Badam Milk	120/-
Milk Shake	120/-
Milk Shake with Ice cream	165/-
Fresh Lime Soda Sweet/Salt	100/-
Masala Chaas	65/-
Soft Drinks	MRP
Mineral Water	MRP
Lassi - Sweet/Salt	90/-

Vegetarian Mali

Lunch

(Butter Milk, Hot Fry, Sweet, Choice of cream of tomato/veg. corn soup, two rotis ,veg. pulao, plain steamed rice, two South indian veg. curries,Dal, sambar , rasam ,curd,papad etc. & Ice cream.)

245/-



Soups Hot And Sour Wonton Noodle Soup
wontons and glass noodles in a flavoursome hot and sour soup,
served with crispy noodles 110/ Sweet Corn
Very Popular soup made with creamed corn 110/ Manchow
A mild spley thick soup, flavoured with garlic & coriander. 110/ Lung Fung
A thick mild Cantonese style soup. 120/ Smoked Tomato And Basil Soup
traditional tomato and basil soup, smoked 120/

Salad & Raitha

Onion Salad	50/-
Garden Fresh Green Salad	70/-
Onion Raitha	50/-
Mixed Raitha	55/-
Curd	40/-



Starters

TANDOORI

Tiranga Paneer Cottoge cheese enriched with three stuffing of mint, roosted red pepper and softron khoya.	245/-
Sofiyani Pancer Tender slices of cottage cheese with fresh pineapple fruit marinade in a special mixture skewered and cooked. Flovoured with aniseed.	240/-
Smoked Pesto Paneer Tikka Roosted cottage cheese, bell pepper and onions marinated with a blend of garlic and Indian spices	255/-
Bhutta Kebab Fresh Baby corn and corn kernels with freshly chopped coriander, green chilly & ginger cocked perfection	220/-
Mili Juli Sabz Kurkure	230/-
Hara Bhara Kabab Shallow fried potato and spinach pattles with Indian herbs and spices	220/-
Paneer 65 INDIAN VEGETABLES	10000
Corn/Mushroom 65	245/- 245/-
Corn kaju pakoda	
Roasted Papad	255/- 45/-
Masala papad	65/-
Cheese Masala Papad	110/-
Jalapeno Poppers Jalapeno chilles stuffed into cheese mixture and batter fried to perfection	240/-
Mac & Cheese Arancini Moc and cheese rolled into small balls batter fried and served with tartor souce	260/-
Masala Garlic Bread Cheese , Tomato Basil and balsamic, grilled veggies and cheese melt	240/-
Nachos With Salsa Spicy nachos topped with red bean chill and tangy mango salsa	225/-
Veg & Cheese Lolipop Vegetable & Cheese mince with western spices, placed on flat skewers, Golden fried	270/-
Choice of Fondue Four cheese sauce - Cheese Nuggets, Focassia, Grilled Paneer, Chill Cheese Straw, Potato wedges	550/-
Places Informus about alleraise if any	-

* Jain Food Available on request

Pasta

(all served with garlic bread)

275/-

Start With Choice Of Pasta Pasta, Penne, Speghetti, Fettuccine, Fusilli, Spinach Farfalle

Finish With The Souce Of Your Choice Pink, Arrabbiata, Alfredo, Pesto, Aglio Olia

Add Vegetable

BROCCOLI, BELL PEPPERS, CARROTS, ZUCCHINI, ASPARAGUS, FRENCH BEANS, MUSHROOMS

Baked Veg. (America)

CHEESE SAUCE WITH VEGETABLES SAUTEED AND BAKED



Chinese

Vegetables/ Gobi Manchurian Vegetables/ Gobi fried dumpling cooked in Manchurian sauce.	200/-
Chilly Pancer Cottage Cheese stir fried with Diced Capsicum, Onions and tossed in Chilli Sauce.	240/-
Red Chilli Pancer Fired Cottage Cheese tossed in red firely hot garlic sauce with celery.	240/-
Crispy potato Crispy fried potato fingers soutéed with hot & sweet souce	190/-
Chilly Babycorn/ Mushroom Batter fried Babycorn/Mushroom, tossed with spicy sauce.	240/-
Crispy Corn Pepper salt Deep fried corn tossed with solt & Pepper.	240/-
Mushroom Pepper Salt / Manchurian Deep Fired & tossed with salt & pepper.	240/-
8 Treasure Gold coin Deep Fired Canapes of 8 treasure mixture delicately spiced.	230/-
Sides	
Garlic Breads	160/-
Add Cheese Chilli	240/-
Fries French fries served with condiments	120/-
Add Cheese Melt	165/-
Wedges potato wedges served with condiments	130/-
Add Cheese Melt	175/-
	able .



Main Course

Subhzi Panchrattani Bell Pepper, mushrooms, baby corn, and broccoli cooked in onion tomato gravy.	245/-
Subz miloni A melange of seasonal vegetables cooked in a smooth green puree of spinach and kasoori methi	230/-
Makai Chaman ki Subzi An unusual combination of garden fresh baby corn with cottage cheese cooked in authentic spices.	245/-
Khumb Palak Button mushroom sautéed, Cooked in spinach puree & finished with cream	245/-
Pudina Pancer Masala Dices of Cottage cheese Cooked in a minty green Masala.	245/-
Hing Jeerey ke Aloo Potatoes with Cumin and Spices	205/-
Pancer Chaman Slices of cottage cheese tossed in zesty/garlic & cooked	245/-

All Time Favorites

Paneer Butter Masala	245/-
Palak Paneer	245/-
Kaju Paneer	245/-
Paneer Khurchan	245/-
Gongura Paneer	245/-
Methi Malai Mutter	245/-
Kashmiri Kofta	245/-
Methi Chaman	245/-
Tomato Kaju Curry	245/-
Mushroom Malai	245/-
Kadai Veg	210/-
Veg Kholapuri	210/-
Dum Aloo Kashmiri	245/-
Dal Makhani	210/-
Dal Tadka	190/-
Tomato Dal	190/-

Rotis

Tandoori Roti	35/-
Naan	45/-
Butter Naan/ Olive Naan	55/-
Mughalai Paneer Naan	75/-
Garlic Butter Naan	65/-
Kashmiri Naan	65/-
Laccha Paratha	55/-
Butter Kulcha	55/-
Stuffed Kulcha	65/-
Stuffed Paratha- Aloo/Gobi	65/-
Phulka (2)	40/-





Biryani Khazana

Veg Hydrabadi Biryani	225/-
Veg Hundi Biryani	245/-
Mushroom Biryani	225/-
Paneer Tikka Biryani	255/-
Ghee Rice	200/-
Jeera Rice	200/-
Vegetable Pulav	225/-
Ghee Sambar Rice	180/-
Avakai Mudda Pappu Annam	180/-
Curd Rice	135/-





Rice & Noodles

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Soft Noodles	200/-
Szechwan Noodles (Stir fried noodles with Szechwan souce)	220/-
Butter Chilli Garlic Noodles (Soft fired moodles tossed garlic and Chilli)	220/-
American Chopsuey (Crispy fried noodles topped with sweet & Sour Sauce)	280/-
Chinese Choupsuey (Crispy fried noodles topped with Cantonese sauce)	280/-
Fried Rice (Choice of Veg Szechwan / Garlic / Ginger). 200/-220/-220	0/-220/-
Shanghai Fried Rice (Combination of rice & noodles).	220/-
Ginger & Capsicum Fried Rice (Fluffy rice, soutéed with ginger & copsicum with mild spices).	220/-
Burnt Garlic Fried Rice Vegetables with burnt garlic and Chinese five spice powder	220/-
Chinese Sauce	
Asian Braised Vegetables with Baby Corn Mixed vegetables with baby corn braised in Contonese souce.	210/-
Spinach & corn in Hot Garlic Sauce Fresh Spinach and corn Cooked in hot garlic Sauce.	200/-
Chilli Paneer wet. Diced Paneer cooked with green pepper in mild spicy sour souce.	240/-
Sweet and Sour vegetables Mixed Vegetables cooked in sweet & sour sauce	200/-
Vegetables Manchurian Vegetables fried dumpling cooked in Manchurian sauce.	200/-
*Please Inform us about allergies, if any Jain Food Available on request	-



Ice Cream

Apricot Delight A local speciality made from dried apricots	145/-
Baked Gulaab Jaamun	145/-
Ras Malai	120/-
Blue Berry Cheese Cake	185/-
Sizzling Hot Walnut Brownie With Ice Cream	225/-
Cranberry Kulfi Kulfi flavoured with whole cranberries	185/-
Choice Of Ice Cream Vanilla, Strawberry, Mango, Butterscotch, Pan	120/-
Cassatta	160/-



GOOD THINGS HAPPEN HERE EAT... STAY... CELEBRATE

FACILITIES

- WIFI Equipped
- Vegetarian Multi Cuisine Restaurant & Coffee Lounge
- Banquet Hall For 100 To 600 Conference Hall For 25 To 60
- Board Room For 16
- Travel Desk, Doctor On Call





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All prices are in Indian rupees. Government taxes as applicable.





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