

GUJARATI
Menu



STARTERS

- Mixed Bhajia
- Methi Gota
- Jungle Bhajia
- Chilli Mogo
- Dhokla
- Gathia
- Chilli Paneer
- Paneer Bhajia
- Paneer Shashlik
- Daal Bhajia
- Dahi Wada
- Patra
- Khandv
- Spring Rolls
- Gujarati Samosa
- Punjabi Samosa
- Harra Bhara Kebab
- Cocktail Dosa
- Cocktail Uttapam
- Kanjeevaram Idly
- Khasta Kachoori Peas
- Cocktail Dosa
- Cocktail Uttapam
- Kanjeevaram Idly
- Kaji Corn Rolls

MAIN COURSE

- Kadi
- Aloo Saak Rasawala
- Aloo Saak (Dry)
- Aloo Baingan
- Aloo, Baingan & Peas
- Baingan & Peas
- Undhiu Saak
- Corn Saak
- Mixed Vegetables Saak
- Bhindi Saak (Dry)
- Channa Kabuli
- Channa Batata
- Aloo Channa
- Methi Aloo
- Saag Aloo
- Saag Channa
- Rajma & Sweet Corn
- Tindora & Capsicum
- Paneer Masala
- Mutter Paneer
- Moong (Dry)
- Tuver Daal
- Mixed Daal
- Moong Daal
- Daal Makhani
- Val Gujarati Style
- Kala Channa
- Kofta Curry
- Sambharo
- Turia Patra

SUNDRIES

- Mint Chutney
- Yoghurt Chutney
- Green Chutney
- Ambli Chutney
- Tomato Chutney
- Coconut Chutney



RICE DISHES

- Plain Rice
- Peas & Rice
- Vegetable Rice
- Jeera Rice
- Vegetable Biryani
- Onion Biryani

FARADI DISHES

- Sabudana Khichdi
- Faradi Pattis
- Mogo Fried
- Mogo Rasawala
- Faradi Chewda
- Faradi Dahi Wada
- Matoki
- Faradi Kadi

PICKLES

- Mixed Pickle
- Mango Pickle
- Chilli Lemon
- Chilli Pickle
- Gajar Mirchan



OTHERS

- Papad – papdi
- Plain Puri
- Puri Masala
- Plain Bhatua
- Methi Roti
- Fur Fur

DRINKS

- Fruit Punch
- Thandai
- Khas Khas Sherbet
- Lassi (Salt, Sweet, Mango)

DESSERTS

- Mohanthal
- Amrat Paak
- Gulab Jamoon
- Plain Barfi
- Almond Barfi
- Chocolate Barfi
- Barfi Truti Fruity
- Rajbhog
- Churma Barfi
- Bundi (Loose)
- Plain Penda
- Mawa Pendi
- Lapsi
- Lapsi Soji
- Churma Ladoo
- Motichoor Ladoo
- Meshub
- Kajukatri
- Jalebi
- Finger Rolls
- Pista Rolls
- Kaju Rolls
- Phoolkhaja
- Gajjer Halwa
- Rasmalai
- Chum Chum
- Kala Jamoon
- Soun Papdi
- Rasgula
- Shrikhand
- Fruity Shrikhand