










SOUP

TOMATO SOUP A soup made from ripe red tomatoes served with bread Croutons	7
 HOT & SOUR SOUP (Add Chicken +\$1) A dark brown Chinese soup with ginger, garlic and vegetables	7
 MANCHOW SOUP (Add Chicken +\$1) Indo chinese soup with fried noodles	8
 SWEET CORN VEGETABLE SOUP (Add Chicken +\$1) Corn soup with vegetables	7
 RASAM South Indian thin lentil soup	7

SURPRISING SIZZLERS

ASSORTED VEGETARIAN BAR-BE-CUE SIZZLER An assortment of barbecued Hara Bhara Kababs, Onion Bhaji, Paneer Tikka, Samosa and chips served on sizzler plate with an Indian sauce	23
 TANDOORI CHICKEN (Half / full) The traditional tandoori chicken marinated with curd and chef's special spices	19 / 29



 Kids Special  Option of - No Onion & Garlic  Option of Vegan  Option of Gluten Free

STARTERS

(Vegetarian South Indian Delicacies)	
PAPADUM (4 Pcs.)	4
 MASALA PAPAD Fried pappadum garnished with tomatoes, onions and secret spices	5
 MASALA BOONDI Fried lentil balls with onion, tomatoes and special masala	7
 VEGETABLE UPPUMA A healthy snack made from semolina	7
 CHIPS 'N' CHIPS French fries with options of Molagai podi / Plain / Salted/ Masala	7
(Vegetarian North Indian Delicacies)	
 PANEER TIKKA Chunks of cottage cheese, marinated in curd, Indian herbs and barbecued	17
 ONION BHAJI Onion Bhaji is deep-fried to golden perfection, ensuring a satisfying crunch with every bite	16
 HARA BHARA KABAB (6 Pieces) Deep fried tikki of spinach and green vegetables, blended with Indian herbs	14
 SAMOSA (2 PIECES) Indian puff pastry filled with flavoured potato and peas	10
(Non Vegetarian South Indian Delicacies)	
 KOZHI SUKHA Pepper tempered chicken semi-dry gravy	17
 LAMB PEPPER FRY A semi-dry lamb cooked with South Indian spices	18
(Non Vegetarian North Indian Delicacies)	
 CHICKEN TIKKA Succulent pieces of boneless chicken, marinated with red chilli paste and curd	17
FISH AMRITSARI A battered fried fish in an Amritsari style	19
 CHILLI CHICKEN Succulent chicken pieces tossed in a tangy and spicy chilli sauce with bell peppers and onions.	17

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CHAAT



INDO-CHINESE

CHOLE BHATURE Chickpea curry with fried flatbreads served with riata & pickle.	18
PAV BHAJI A spiced mixture of mashed vegetables in a thick gravy served with buns.	17
SAMOSA CHAAT Spicy chickpeas are served with samosa and dollops of yogurt and chutney.	15
PAPADI CHAAT Crispy fried-dough wafers served with boiled potatoes, yogurt sauce, tamarind and coriander chutneys	15
ALOO TIKKI CHAAT Stuffed potato patty with yogurt, different chutneys, and spices.	10
PANI PURI / GOLGAPPE Hollow, crispy-fried puffed ball filled with potato, chickpeas, spices, flavoured mint water and tamarind chutney.	13
SEV PURI Crispy-fried puffed balls are topped with flavourful condiments, veggies, herbs, ground spices and more.	14
DAHI PURI Crispy-fried puffed balls are topped with yoghurt, boiled potatoes, garlic, tamarind, sweet chutney	14
VEG. MOMOS (Steamed / Fried) Deliciously steamed dumplings, bursting with flavour.	18
PANEER MOMOS (Steamed / Fried) Deliciously steamed dumplings, bursting with flavour.	19
PANEER CHILLI MILLI Crispy fried cottage cheese topped with onions, capsicum, garlic, and Indian spices.	17
DRY MANCHURIAN A tasty Indo Chinese dish of fried veggie balls in a spicy, sweet, and tangy sauce.	17
GRAVY MANCHURIAN A tasty Indo Chinese dish of fried veggie balls in a spicy, sweet, and tangy sauce with gravy.	18
HAKKA NOODLES (Add Chicken +\$3) Stir-fried noodles with veggies and sauces.	17
NOODLES MANCHURIAN Stir-fried noodles with veggies, sauces and manchurian dumpling.	18
FRIED RICE (Add Chicken +\$3) Stir-fried rice in Indo-Chinese style.	16
MANCHURIAN FRIED RICE Stir-fried rice in Indo Chinese style with Manchurian balls.	18
PANEER FRIED RICE Stir-fried rice in Indo Chinese style with Paneer.	18
CHINESE BHEL A delightful fusion of rice, noodles, vibrant veggies, manchurian ball and zesty sauces.	19

IDLI STALL

VADA

(Idli is a steamed rice cake)

☺☺☺☺	IDLI LITTLES Mini idlis	10
☺☺☺	BUTTER IDLI / GHEE IDLI Mini idlis topped with butter or Ghee	12
☺☺☺	IDLI VADA A combination of mini idlis and fried lentil doughnuts	15
☺☺☺	RASAM IDLI Mini idlis dipped in rasam	14
☺☺☺	CHEESE IDLI Mini idlis topped with cheese	13
☺☺☺	VAGHAR IDLI Mini idlis tossed in a special masala	14
☺☺☺	MASALA VEGETABLE IDLI Tangy mini idlis flavoured with garlic and south Indian masala	14
☺☺☺	COCKTAIL RICE CAKES Mini idlis tossed with molagai podi and butter	14
☺☺☺	CHETTINAD RICE CAKES Mini idlis tossed in Chettinad gravy	14

(Medu Vada is fried lentil doughnut)

☺☺☺☺	MEDU VADA Deep fried lentil doughnuts	14
☺☺☺	RASAM VADA Vada dipped in rasam	15

DASHING DOSA

SPECIALITY DOSA

- ☺☺☺ **TRADITIONAL MASALA DOSA** 19
Dosa with garlic chutney and potato masala
- ☺☺☺☺ **GOLDEN CRISP DOSA (PLAIN DOSA)** 16
Simple, tastier dosa served in a cone shape
- ☺☺☺ **ONION DOSA (Plain / Masala)** 19
Dosa with chopped onions and garlic chutney
- ☺☺☺☺ **SUPER PAPER DOSA (Plain / Masala)** 19
Thin crispy long dosa
- ☺☺☺☺ **MYSORE CHATPATA DOSA (Plain / Masala)** 20
Spicy dosa with mysore and garlic chutney
- ☺☺☺☺ **CHEESE DOSA (Plain / Masala)** 20
Dosa with a generous helping of cheese
- ☺☺☺☺ **CHEESE CHILLI GARLIC DOSA (Plain / Masala)** 21
Famous cheese dosa with chilli and garlic chutney

- ☺☺☺☺ **CHOCOLATE DOSA** 17
Dosa with nutella and butter
- ☺☺☺☺ **SPRING VEGETABLE DOSA (Add cheese + \$3)** 19
Dosa loaded with spring vegetables
- ☺☺☺☺ **SPICY SCHEZWAN DOSA** 20
A Chinese twist to the traditional dosa with noodles
- ☺☺☺☺ **SPECIAL INDIAN BHAJI DOSA (Add cheese + \$3)** 21
Dosa with a special filling of Bombay pav bhaji mix
- ☺☺☺☺ **KARA MURA DOSA (Plain / Masala)** 20
Butter paper dosa with molagai podi in its layer
- ☺☺☺☺ **PANEER DOSA** 21
Dosa with a filling of Spicy paneer mix
- ☺☺☺☺ **CHEESE CORN DOSA** 19
Dosa with corn, cheese and tomato chutney
- ☺☺☺☺ **THREE BARREL DOSA** 21
Mini size combination of mysore, pudina and plain dosa
- MILITARY GHEE ROAST DOSA** 21
Crispy special masala filling dosa roasted in pure ghee.

(Non Vegetarian dosa)

- ☺☺☺☺ **CHETTINAD EXPRESS DOSA** 21
Minced chicken prepared in Chettinad spice and stuffed in dosa
- ☺☺☺☺ **TANDOORI CHICKEN DOSA** 21
Chicken pieces marinated with tandoori masala in dosa

Add cheese +\$3






☺☺☺☺ Kids Special ☺☺☺☺ Option of - No Onion & Garlic ☺☺☺☺ Option of Vegan ☺☺☺☺ Option of Gluten Free



RAVISHING RAVA

AMAZING UTHAPPA



Rava dosa is the traditional South Indian dosa made from cream of wheat and semolina

-   **CRISP 'N' CRUNCHY RAVA (Plain / Masala)** 20
Dosa made from semolina flour
-  **ONION RAVA (Plain / Masala)** 21
Rava dosa with onions
-   **ONION CHILLI GARLIC RAVA (Plain / Masala)** 21
Rava dosa with onions, green chillies and garlic chutney

AMAZING UTHAPPA

-   **DOUBLE ROAST - PLAIN** 14
-   **DOUBLE ROAST - TOPPING** 20
(Select from : Onion / Tomato / Carrot / Capsicum / Mix Vegetables)
-   **ONION TOMATO CHILLI UTHAPPA** 20
(Uthappa topped with onion, tomato, and chilli)
-   **SPECIAL TOMATO MASALA UTHAPPA** 20
A delicacy prepared using the secretive method, topped with vegetables
-   **CHENNAI PIZZA UTHAPPA** 21
Crispy uthappa that tastes like pizza
-   **TOMATO CORN UTHAPPA** 20
A jain speciality
-   **BUTTER MASALA UTHAPPA** 20
The traditional uthappa topped with lots of molagai podi, potato masala and butter

(Non Vegetarian South Indian Delicacies)

-  **CHETTINAD EXPRESS UTHAPPA** 21
Minced chicken prepared in Chettinad spice and stuffed in uthappa
-  **TANDOORI CHICKEN UTHAPPA** 21
Tandoori chicken stuffed between two thin layered uthappa

Add cheese +\$3

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INDIAN CURRIES



④	PANEER HANDI Cubes of cottage cheese, onions and capsicums cooked on low heat with yellow gravy served in handi	23
④	PANEER KADAI Cubes of paneer, onions and green bell peppers tossed in red gravy with whole spices	23
④	PANEER TIKKA MASALA Marinated paneer pieces which are barbecued and cooked with red gravy	23
④	PALAK PANEER Mildly spiced cottage cheese prepared with spinach and spices	23
④	PANEER METHI GARLIC Cubes of cottage cheese cooked with fresh fenugreek and garlic in red gravy	23
④	PANEER BUTTER MASALA Cottage cheese delicacy with red gravy and butter	23
④	PANEER BALTI Two different paneer gravies served in a balti	23
④	PANEER AFGHAN BHURJI Semi-dried preparation of shredded paneer with onions and capsicums	23
NEW ④	KAJU PANEER MASALA Creamy and rich curry featuring tender shredded paneer and cashews simmered in a flavourful yellow gravy with aromatic spices.	24
④	KHOYA KAJU (SWEET CURRY) Cashew nuts cooked in khoya rich sweet gravy with cream	23
④	KAJU MASALA Cashew nuts cooked in rich yellow gravy	23
④	MALAI KOFTA Fried cottage cheese balls cooked in mild tomato gravy	23
④	VEG. DIWANI HANDI Garden fresh vegetables cooked with aromatic spices and yellow gravy served in a handi	21
④	VEG. JAIPURI Mixed vegetables simmered in red gravy and topped with pappadam	21
④	VEGETABLE KORMA South Indian coconut flavored mix vegetable	21
④	MUSHROOM MUTTER MASALA Mushroom cooked with garden fresh peas in yellow gravy	21
NEW	SARSO DA SAAG Tender mustard greens simmered with spices and garlic. A rich, authentic Punjabi classic.	21
NEW	BAINGAN BHARTA Smoky roasted eggplant mashed and sautéed with onions, tomatoes, and spices. A flavourful, rustic delight.	21
NEW	CHANA PESHAWARI A piquant chick peas preparation with Paneer in brown and tomato gravies garnished with coriander leaves	20

INDIAN CURRIES



BUTTER CHICKEN Barbecued chicken tikka cooked with tomatoes & butter sauce	26
KADAI CHICKEN Boneless chicken prepared in red gravy with an amalgamation of onions, capsicums and coriander seeds	26
CHICKEN METHI GARLIC Boneless chicken cooked with fresh fenugreek and garlic in red gravy	26
CHICKEN TIKKA MASALA Barbecued chicken tikka cooked with onions, capsicums and red gravy	26
CHICKEN CURRY The traditional dhaba style prepared with yellow gravy	26
CHICKEN MUSHROOM MASALA Mushroom and Chicken cooked with butter and yellow gravy	26
CHICKEN SPINACH Chicken pieces cooked in spinach gravy	26
BLACK PEPPER CHICKEN CURRY Pepper tempered chicken curry in red gravy	26
CHICKEN CHETTINAD Chettinad style aromatic delicacy of chicken in yellow gravy	26
CHICKEN KORMA A traditional Indian dish that's light and flavorful curry made with tomato past, spice in yellow gravy and cream that buttery and completely delicious	26
LAMB VINDALOO Lamb curry packed with vindaloo sauce	26
BHUNA LAMB Succulent pieces of lamb, cooked with coriander and ginger flavoured yellow gravy with onions and capsicums	27
LAMB SPINACH Tender lamb pieces cooked in spinach gravy	27
LAMB ROGANJOSH The traditional Kashmiri lamb delicacy garnished with coriander and ginger julienne in red gravy	27
LENTIL LAMB A specialty of Peshawar, an exotic combination of daal and lamb	27
LAMB CURRY Dhaba styled preparation of lamb in yellow gravy	27
GOAT CURRY Dhaba style preparation of goat curry in yellow gravy	27
GOAT VINDALOO Slow cooked goat pieces in hot and tangy blend, finished with Vinegar	27
GOAT ROGANJOSH A Traditional Kashmiri goat delicacy garnished with coriander and ginger julienne in red gravy	27
BENGAL FISH CURRY Chunks of fish, cooked in red gravy, flavoured with mustard seeds and curry leaves	25
GOAN FISH CURRY Fish cooked with yellow gravy and coconut milk	25

INDIAN BREADS

CHOICE OF DAL

BASMATI KHAZANA

☺	☺	PLAIN ROTI	4
	☺	BUTTER ROTI	4
☺	☺	LACHCHA PARATHA	6
	☺	PLAIN NAAN	5
	☺	BUTTER NAAN	5
		GARLIC NAAN	6
	☺	CHILLI NAAN	6
	☺	CHEESE NAAN	7
		CHEESE GARLIC NAAN	7
	☺	CHEESE CHILLI GARLIC NAAN	7
		CHEESE CHILLI NAAN	7
		CHILLI GARLIC NAAN	7
	☺	PESHAWARI NAAN	7

☺	☺	DAL FRY	18
		Yellow lentils tempered with butter, cumins and red chillies	
☺	☺	DAL MAKHANI	18
		Assorted lentils cooked in an authentic recipe on a low heat and thickened with cream and butter	

☺	☺	☺	STEAMED RICE	5
☺	☺	☺	SAFFRON RICE	6
☺	☺	☺	JEERA RICE	7
			Seasoned boiled rice tossed in butter and cumin seeds	
☺	☺	☺	CURD RICE	8
			South Indian curd rice - The bagala bath	
☺	☺	☺	SPECIAL VEGETABLE PULAO	13
			Fresh vegetable and rice prepared in dry tawa style	
☺	☺	☺	VEGETABLE BIRYANI	20
			Rice stir-fried in aromatic spices, herbs and fresh vegetables cooked with special masala served with raita and pappadam	
			PANEER BIRYANI	21
			An aromatic paneer biryani served with raita and pappadam	
			CHICKEN BIRYANI	22
			An aromatic chicken biriyani served with raita and pappadam	
			LAMB BIRYANI	23
			An aromatic lamb biriyani served with raita and pappadam	
			GOAT BIRYANI	23
			An aromatic goat biriyani served with raita and pappadam	

ACCOMPANIMENTS

RAITA (Boondi / Vegetable)	5
ONION SALAD	5
GREEN SALAD	6
PAPPADUM (4 Pieces)	4
PICKLE	3

ICECREAMS & DESSERTS

SIZZLING BROWNIE Chocolate walnut brownie with vanilla ice cream on a sizzler plate	14
KULFI (Pistachio / Mango / Indian Pan) The traditional Indian Ice-Creams	7
ICECREAM (Chocolate / Vanilla)	7
INDIAN ICE CREAM (American Dry Fruits / Rajbhog / Butter Scotch)	7
GAJAR HALWA A slow cooked traditional Indian pudding made by simmering carrots in milk.	7
GULAB JAMUN Sweetened fried khoya dumplings	7
RASMALAI Disc-shaped curdled milk dumplings cooked in sweetened thick milk	7



*Terms & Conditions

- No split bill.
- No Smoking
- Order once placed will not be cancelled
- Some items may contain coconut,nuts,dairy,fish,wheat,onion and garlic
- Please inform us in advance of any dietary requirements and/or any food allergies
- Outside food / drink / alcoholic beverages are strictly prohibited
- Service time 25 to 35 minutes after placing the order
- Right of admission reserved
- Misbehavior or abusive language will not be tolerated
- Cokage charges apply



India

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Corporate Office :

Sankalp Square 3,
17th & 18th Floor, TAJ Skyline, Nr. Ornet Park,
Sindhu Bhavan Road, Shilaj, Ahmedabad - 380058.
WebSite : www.sankalponline.com / www.sankalpfoods.com
Phone : +91 79 40710000 / 40710039
Email : sales.delhi@sankalponline.com



DRINKS

LASSI

LASSI (Sweet / Salted) 7

The traditional north Indian drink made by blending of yogurt with sugar or salt

MANGO LASSI 7

The traditional mango flavoured lassi

NEERMOR-CHAAS 6

The authentic Indian blend of yogurt with salt, coriander and cumin seeds

MAHARAJA MANGO LASSI 11

The king of all the Lassi with lots of dry fruits & tutti frutti

MOCKTAILS

LEMON SODA (Sweet / Salted / Jaljeera) 7

The Indian traditional cooler with options of sweet, salted and jaljeera

JALJEERA COKE 7

Coke with an Indian twist

LEMON LIME BITTERS 9

A popular drink made from an angostura bitters and lemonade. Also available as a cocktail.

BLUE LAGOON 9

A wonderful orange flavoured fizzy drink with Blue Curacao. Also available as a cocktail.

FALOODA 12

An Indian-Persian drink made from rose syrup, Sweet chia seeds, lots of dry fruits and served with ice-cream

MILKSHAKES 8

Vanilla / Chocolate / Strawberry

VIRGIN MOJITO 9

HOT DRINKS

MASALA TEA 5

Ginger flavored Indian Masala Tea

FILTER KAPI 5

A special coffee from south India

JUICE

ORANGE 5

APPLE 5

FROOTI 5

THUMS UP 5

BOTTLED WATER 5

SPARKLING WATER 7

SOFT DRINK 5

Coke / Coke no sugar / Fanta / Sprite



DRINKS

BEER

KINGFISHER 8

GOD FATHER (650ml) 17

PURE BLONDE (Low Carb) 8

HANN SUPER DRY (3.5%) 8

CORONA 8

HEINEKEN 8

ASAHI 8

LITTLE CREATURES PALE ALE 9

CARLTON ZERO (Non Alcoholic) 8

SPIRIT

AMRUT SINGLE MALT (Indian) 12

BLACK DOG (Indian) 10

100 PIPER (Indian) 10

OLD MONK RUM (Indian) 10

JOHNNIE WALKER BLACK LABEL 8

CHIVAS REGAL 12YR 8

GLENFIDDICH 9

BACARDI 7

JACK DANIEL'S 8

SMIRNOFF VODKA 7

BOMBAY SAPPHIRE 7

RED WINE

FRANKLIN TATE ESTATES SHIRAZ (Margaret River) 7/28

ARROGANT FROG PINOT NOIR (France) 25

MARGARET RIVER No 85 23

CABERNET MERLOT

WHITE WINE

JACOB CREEK CLASSIC CHARDONNAY (SA) 6/18

OYSTER BAY SAUVIGN BLANC (NZ) 29

BROWN BROTHERS CROUCHEN 28

RIESLING (VIC)

COCKTAILS

PAN KI DUKAN 15

Made from real betel leaf, gulkand and vodka. This drink will take you to "Paan ki Dukaan"

SHARABI MANGO LASSI 15

A concoction of classic mango lassi and coconut rum. Go on a journey from Punjab to the Caribbean to Ireland.

JAMUNTINI 15

A popular martini with a jamun twist !!! Jamun is also known as Java Plum - A fruit native to India

VODKA SHIKANJI 15

A popular summer drink just got better. Vodka is shaken with Shikanji (The traditional Indian lemonade) with a hint of black pepper, fresh lime and mint leaves

ROOH AFZA COSMOPOLITAN 15

This sassy 'Cosmo' will make you blush. A cocktail made with vodka and an authentic rooh afza syrup

MIRCH MUMTAZ 15

A complex cocktail of chilli infused with vodka and OJ. This drink will make your taste buds dancing with Bollywood moves

MARGARITA 14

MOJITO 14

BYO wine only. Corkage \$5 per person only.