



PURE VEG



**HOTEL SANKALP
BANARAS**

**SATVIK
RESTAURANT**

Concept & Design by: Eventra 7668028778

M E N U

(Taxes Extra as Applicable)

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MENU SELECTION

BREAKFAST

7:30 AM - 10:30 AM

SANKALP SUNRISE BREAKFAST

350

Choice of Canned Juice or Lassi or Chaas, Fresh Cut Fruits, Toast with Preservatives, Poori Bhaji or Paratha, Idli or Dosa, Tea or Coffee.

CONTINENTAL BREAKFAST

325

Choice of Canned Juice or Fresh Juice (Toast with Preservatives) choice of Cereals, Fresh Cut Fruits, or Choice of Sandwich, Tea or Coffee.

CHOICE OF CEREAL

175

Corn Flakes / Wheat Flakes / Choco Flakes select any one serve with Hot or Cold Milk.

FRESH CUT FRUITS

225

A Dish Consisting of various kinds of Fruit, sometimes served in a Liquid, Either their Juices or a Syrup in different forms, Fruit Salad can be served as an Appetizer or a side as a salad.

CHOICE OF CANNED JUICE

150

Choice your flavour

FRESH FRUIT JUICE

225

CHOICE OF PARATHA

200

Aloo / Onion / Gobhi / Mix / Paneer, served with Curd and Pickles.

POORI BHAJI

175

IDLI / VADA / UTTAPAM

175

All served with Red & White Chutney and Sambar.

CHOICE OF DOSA

175

Plain / Masala / Paneer all served with Red & White Chutney and Sambar.

CHEF'S SPECIAL DOSA

200

Served with Red & White Chutney and Sambar.

BEVERAGES

7:30 AM - 10:30 PM

TEA	60
HOT COFFEE	70
GREEN TEA	60
HOT CHOCOLATE	125
PACKAGED DRINKING WATER	30
MINERAL WATER (VEDIKA)	80
SODA BOTTLE	50
JAL JEERA	80
AERATED DRINK (CAN)	90
DIET COKE	90

SHAKES & LASSI

COICE OF SHAKE Chocolate / Vanilla / Strawberry	150
BANANA SHAKE	175
KIT KAT SHAKE	200
OREO SHAKE	200
COLD COFFEE	175
LASSI (SWEET / SALTED / PLAIN)	125
CHAAS (PLAIN / MASALA)	100



"Sip, savor, and let every drop tell a story."

MOCKTAILS

11:00 AM - 10:00 PM

VIRGIN MOJITO 200

Refreshing Summer Mocktail Drink made with Fresh Basil (Easily swap with Mint Lemon, Soda and Sugar).

VIRGIN PINA COLADA 225

Virgin Pina Colada recipe is perfect for Summer, it's made with Pineapple Juice, Creamy Coconut Milk and Ice Cubes.

KIWI DELIGHT 225

Rim of the glass with Lime, Kiwi Crush, Sugar Syrup, Lime Juice and Salt to Taste in the glass.

BLUE LAGOON 200

Refreshing take on the Classic Blue Lagoon with Lemonade and Fresh Citrus Juice.

MIXED FRUIT PUNCH 225

Combine Mix Fruit and Pineapple Juice together in a Punch Bowl. Add Scoops of Shorbet into the punch, stir gently and serve.

CINDERELLA 225

Mix of three juices (Lemon, Orange and Pineapple Juices) along with Grenadine.

GUAVA BLAST (BARTENDER'S SPECIAL) 275

SALAD & RAITA

GREEN SALAD	90
KUCHUMBER SALAD	150
RUSSIAN SALAD	175
WOLDORF SALAD	175
GREEK FARMHOUSE SALAD	200
CHOICE OF RAITA (BOONDI / MIX VEG / CUCUMBER)	125
PINEAPPLE RAITA	150
FRUIT RAITA	150

"Cool, crisp, and bursting with flavor
cheers to every sip!"

SOUPS

11:00 AM - 10:30 PM

TAMATAR DHANIYA SHORBA

150

Blanched Tomato Broth Cooked with Indian Spices and Green Coriander.

DAL ADRAKI SHORBA

150

Yellow Dal Broth Cooked with Indian Spices and Ginger.

CREAM SOUP (TOMATO / MUSHROOM)

175

Blanched Tomato or Mushroom Broth Cooked with Salt & Pepper and finished with Cream.

MINESTRONE SOUP

175

Vegetables, Pasta and Beans in a Tomato broth.

HOT & SOUR

150

Hot and Sour Soup is a Spicy and Hot Soup made with Mixed Fresh Vegetables, Mushrooms, Spices and Soy Sauce.

MANCHOW

150

Vegetable thick Broth served with Crispy Noodle.

SWEET CORN

150

Sweet Corn Soup is an easy and delicious Soup made from Fresh American Sweet Corn, Scallions, Herbs and Spices.

LEMON CORIANDER

150

Made with aromatics, Carrots, Mushrooms, Lemon, Coriander (Cilantro) and Seasonings, this soup is tangy and flavourful Soup.



"A bowl of soup is a hug in a bowl."

ANGARO SE STARTER

11:00 AM - 3:30 PM & 7:00 PM - 10:30 PM

PANEER TIKKA 325

Cottage Cheese with Red Marination Roasted in Clay Oven served with Green Coriander Chutney.

PANEER MALAI TIKKA 350

Cottage Cheese with White Marination Roasted in Clay Oven served with Green Coriander Chutney

PANEER HARIYALI TIKKA 325

Cottage Cheese with Green Marination Roasted in Clay Oven served with Green Coriander Chutney.

PANEER BADAMI TIKKA 325

Cottage Cheese with Rich Yellow Marination topped with Nuts Roasted in Clay Oven served in Green Coriander Chutney.

HARA BHARA KABAB 250

Assorted Blanched Vegetable Cooked with Indian Spices on Griddle served with Green Coriander Chutney.

DAHAKTI BROCCOLI 250

Mushroom with Red Marination and Indian Spices Roasted in Clay Oven served with Green Coriander Chutney.

ALOO KE SHOLAY 275

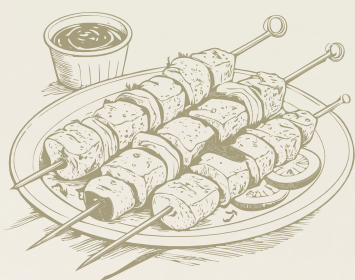
Potato stuffed with Cottage Cheese and Dry Fruits Roasted in Clay Oven served with Green Coriander Chutney.

DAHAKTE MUSHROOM 300

Mushroom with Red Marinated and Indian Spices roasted in Clay Oven Served with Green Coriander Chutney.

TANDOORI VEG PLATTER 475

Five types of Tikka and Kababs, 2 pcs each served with One Naan or Kulcha.



"Every great meal begins with a delicious start."

INDIAN MAIN COURSE

11:00 AM - 3:30 PM & 7:00 PM - 10:30 PM

KAJU CURRY 450

Cashewnut Cooked in Rich Onion and Cashew Nut Gravy finished with Fresh Cream.

SHAHI KAJU 450

Cashewnut Cooked in Rich Cashew Nut Gravy.

PAPAD KI SUBJI 400

Satvik Chef's Signature Dish.

PANEER KALEJI 350

Cottage Cheese boiled with Tea Cooked in Rich Onion Gravy along with Indian Spices.

PANEER TIKKA MASALA 350

Hang Curd Marinated Roasted Cottage Cheese Cooked with Indian Spices in Red Gravy.

SHAHI PANEER 350

Cottage Cheese Cooked with Indian Spices in Cashewnut Creamy White Rich Gravy.

PANEER LABABDAR 350

Cottage Cheese Cooked with Indian Spices in Red Rich Gravy.

PANEER MAKHANI 350

Cottage Cheese Cooked in Rich Tomato Gravy topped with Butter.

PANEER DO PYAZA 350

Deep Fry Cottage Cheese Cooked in Onion Gravy and less touch of Tomato Gravy.

PALAK PANEER 350

Smoothy and Creamy Palak Paneer made with fresh, Spinach leaves, Paneer, Onion, Tomatoes, Herbs and Spices.

KADHAI PANEER 350

Deep Fry Onion Capsicum and Cottage Cheese cooked in Brown Gravy and less touch of Tomato Gravy Tempered with Coriander Seeds and Red Chilli.

MATAR PANEER 325

Deep Fry Cottage Cheese and Green Peas cooked in Brown Gravy and less touch of Tomato Gravy.

MUSHROOM MATAR 325

Mushroom and Green Peas cooked in Brown Gravy with Indian Spices.

INDIAN MAIN COURSE

11:00 AM - 3:30 PM & 7:00 PM - 10:30 PM

MUSHROOM DO PYAZA 325

Mushroom and Diced Onion cooked in Brown Gravy with Indian Spices.

SUBZ DIWANI HANDI 300

Mix Vegetables Cooked in Spinach Gravy Finished with Fresh Cream.

CORN PALAK 300

Boiled Corn Cooked in Palak Gravy with Indian Spices Finished with Cream.

VEGETABLE KOFTA 300

Fried Vegetables Dumpling Cooked in Onion Gravy.

MALAI KOFTA 350

Mawa and Cashewnut stuffed in Cottage Cheese Cooked in Rich Cashewnut Gravy.

MISHRIT SUBJIYA 300

Assorted Mix Vegetables Cooked with Indian Spices.

ALOO DUM BANARASI 325

Boiled Barrel Shape Potato Stuffed with Dry Fruits, Cottage Cheese, Mashed Potato Cooked in Tomato and Onion Gravy.

ALOO NAZAKAT 325

Round Potato Cooked in Cashewnet Gravy Touched with Curd Tempered with Carom Seeds.

ALOO JEERA 175

Boiled Diced Potato Cooked with Indian Spices and Cumin Seeds.

BHINDI KURKURE 225

Fried Crunchy Lady Finger Cooked with Indian Spices.

BHINDI DO PYAZA 250

Fried Lady Finger Cooked and Diced Onion Cooked in brown gravy with Indian Spices.

BHINDI MASALA 250

ALOO GOBHI MATAR TAMATAR 275

Potato, Cauliflower, Green Peas and Tomato Tempered with Indian Spices.

NAVRATAN KORMA 275

"Savor the essence of India with our flavorful and aromatic main course specialties."

DAL

11:00 AM - 3:30 PM & 7:00 PM - 10:30 PM

DAL MAKKHAN WALA	250
Black Lentil Cooked over Night with Rich Butter and Indian Spices Finished with Cream.	
DAL PALAK	225
Yellow Lentil Cooked with Palak and Tempered with Indian Spices.	
DAL TADKA	225
Yellow Dal Tempered with Indian Spices.	
KHICHDI (PLAIN / MASALA / MOONG DAL)	300
Yellow Dal and Small Rice Tempered with Indian Spices.	

BASMATI KHAZANA

STEAMED RICE	200
JEERA RICE	220
PULAO (VEG / PEAS)	250
NAVRATAN PULAO	250
KASHMIRI PULAO	275
KAJU PULAO	300
VEG DUM BIRYANI	325
KAJU ZAFRANI BIRYANI	350

ROTI KA KHAZANA

TANDOORI ROTI (BUTTER / PLAIN)	50
MISSI ROTI	60
NAAN (PLAIN / BUTTER)	70
NAAN (CHEESE / GARLIC)	90
LACCHA PARATHA	70
KULCHA (CHEESE / PANEER)	95
KULCHA (POTATO / ONION / MIX)	85
INDIAN BREAD BASKET	350

ASIAN STARTER

11:00 AM - 10:30 PM

PANEER 65 350

This is a spicy and tasty Paneer 65 recipe from Hyderabad Cuisine. Coated and fried Paneer cubes are tossed in a savory spiced mixture of onion & spices.

PANEER MANCHURIAN 350

Cottage Cheese Dumpling Tossed in Onion, Garlic, Coriander & Ginger.

CHILLI PANEER 350

Cubes of Cottage Cheese Tossed in Green Chilli, Onion and Green Pepper.

CRISPY BABY CORN 300

Crispy Fried Baby Corn Tossed in Spicy Chilli Sauce.

MUSHROOM SALT AND PEPPER 300

Fried Mushroom Tossed with Salt and Pepper.

CORN SALT AND PEPPER 300

Fried American Corn Tossed in Salt and Pepper.

CRISPY VEG 275

Coated Fried Vegetable Tossed in Spicy Chilli Sauce.

GOBHI MANCHURIAN 275

Coated Fried Cauliflower Tossed in Spicy Chilli Sauce.

VEG SPRING ROLL 275

Crispy Fried Roll Stuffed with crunchy Vegetables.

HONEY CHILLI POTATO 250

Finger Shape Fried Potato Tossed in Honey and Chilli Sauce.

POTATO CRISPY 250

ASIAN MAIN COURSE

THAI GREEN CURRY 375

Thai Green Curry recipe is made with homemade Thai Green Curry Paste with Veggies serve with steam rice.

THAI RED CURRY 375

Thai Red Curry recipe is made with homemade Thai Red Curry Paste with Veggies serve with steam rice.

RICE & NOODLES

11:00 AM - 10:30 PM

VEG FRIED RICE	250
SCHEZWAN FRIED RICE	250
BURNT GARLIC FRIED RICE	250
AMERICAN CHOP SUEY	300
VEG HAKKA NOODLE	225
CHILLI GARLIC NOODLE	250
SINGAPURI NOODLES	250
SINGAPURI FRIED RICE	250
CHINESE CHOP SUEY	325

WESTERN SELECTION

VEG SANDWICH (Serve with French Fries) Grilled / Plain / Toasted	200
VEG CHEESE SANDWICH (Serve with French Fries) Grilled / Plain / Toasted	250
CLUB SANDWICH It has 3 layers of Bread Stuffed with fillings of Cucumber, Tomato, Green Chutney, Veggie Cheese Slaw.	275
CHEESE CHILLI TOAST Chilli Cheese Toast is a Tasty Cheese Toast that is Spiced with Green Chilli Peppers, Ginger and Seasonings.	225
GARLIC BREAD Garlic Bread you'll ever make. It has fresh herbs, tons of flavourful roasted garlic, and is perfectly toasted.	200
BRUSCHETTA Fresh, Juicy Summer Tomatoes and Perfectly Crusty Bread are the Real Stars in this Italian-inspired Tomato Bruschetta.	250

*"Indulge in a refined selection of Western flavors,
crafted to perfection."*

PASTA & PIZZA

11:00 AM - 10:30 PM

LASANGNA 325

With multiple layers of Perfectly Al Dente Pasta, a creamy, Veggie-filled stuffing, loads of Melty Cheese, and a bright Tomato Sauce, this vegetarian Lasagna or Mushroom Spinach Lasagna.

SPAGHETTI / PENNE / FETTUCINE / MACARONI / FUSILI 300

Choice of Pasta

Choice of Sauce (ARRABBIATA / ALFREDO / PESTO / PINK / AGLIO E OLIO)

MARGHERITA PIZZA 250

CORN CHEESE PIZZA 250

THREE CHEESE PIZZA PIZZA 325

PANEER TIKKA PIZZA 325

SMALL PLATES

PANEER PAKODA (08 pcs) 325

ASSORTED VEG PAKODA 275

VEG CUTLETS (02 pcs serve with French Fries) 275

PEANUT MASALA 225

FRIED CHANA MASALA 225

CLASSIC FRENCH FRIES 200

MASALA PAPAD (02 pcs) 125

PAPAD (ROASTED / FRIED 02 pcs) 50

DESSERT

GULAB JAMUN / RASGULLA (2 PCS) 100

RASMALAI / RAJBHOG (2 PCS) 120

GAJAR HALWA / MOONG DAL HALWA 150

MOOLI KA HALWA (CHEF'S SPECIAL) 200

TUTTI FRUITTI ICE-CREAM / AMERICAN NUTS 150

BUTTER SCOTCH / KESAR PISTA ICE-CREAM 125

VANILLA / STRAWBERRY / CHOCOLATE ICE-CREAM 115

Note: Please inform to server about any food allergies or restrictions.
Food Serving time according standard time.
Tax applicable as per government taxes extra as applicable.