

# PROJECT 1

## SNAPSHOTS: -

WELCOME TO INDIAN RESTAURENT

Indian



महाराष्ट्र

ગુજરાત

DELHI

Punjabi

[MAHARASTRA RESTAURENT](#)

[GUJRAT RESTAURENT](#)

[DELHI RESTAURENT](#)

[PUNJAB RESTAURENT](#)

## WELCOME TO MAHARASTRA RESTAURENT



### BREAKFAST

#### 1.Vadapav



Rs 15

Vada pav, alternatively spelt wada pao, (listen) is a vegetarian fast food dish native to the state of Maharashtra. The dish consists of a deep fried potato dumpling placed inside a bread bun (pav) sliced almost in half through the middle. It is generally accompanied with one or more chutneys and a green chili pepper.

#### 2.KandaPova



Rs 20

Kanda Poha is a popular Maharashtrian breakfast recipe and a must in our house on Saturday Morning. Our weekend seems to be incomplete without this quick, easy and delicious Kanda poha or onion poha.

#### 3.PavBhaji



Rs 55

Pav bhaji is a spiced mixture of mashed vegetables in a thick gravy served with bread. Vegetables in the curry may commonly include potatoes, onions, carrots, chillies, peas, bell peppers and tomatoes. Street sellers usually cook the curry on a flat griddle (tava) and serve the dish hot.

#### 4.MisalPav



Rs 50

Misal pav (Marathi: मिसळपाव) is a popular dish from Maharashtra. It consists of misal (a spicy curry usually made from moth beans) and pav (a type of Indian bread roll). The final dish is topped with farsan or sev, onions, lemon and coriander (cilantro). It is usually served hot with bread.

#### 5.Thalipecth



Rs 65

Misal pav (Marathi: मिसळपाव) is a popular dish from Maharashtra. It consists of misal (a spicy curry usually made from moth beans) and pav (a type of Indian bread roll). The final dish is topped with farsan or sev, onions, lemon and coriander (cilantro). It is usually served hot with bread.

### LUNCH

#### 1.PuranPoli



Rs 100

Puran Poli is a traditional Indian sweet that is enjoyed by people of all ages, not just in India, but across the world. It is made with flour, sugar, and clarified butter.

#### 2.Basundi



Rs 95

Basundi is a popular dessert most commonly made in Western India, in such states as Maharashtra and Gujarat. It's a bit similar to Rabdi, which is often served in North India.

#### 3.KajuKari



Rs 125

Kaju Curry is a deliciously creamy, rich, royal and festive curry preparation. To make Kaju curry, you first need to add onions to heated oil, along with green chillies and salt, and saute the onions till they turn golden-brown or translucent.

#### 4.Paneer



Rs 135

Paneer is an Indian cheese made by curdling milk using heat and acid. It's made quickly, typically within an hour or two, and has the unique property of not melting.

#### 5.MuttonCurry



Rs 200

MUTTON CURRY CUT Mutton has a lots of nutrients and eminent calories in it. It has a high protein intake which is beneficial to your body.

### DINNER

#### 1.PuranPoli



Rs 100

Puran Poli is a traditional Indian sweet that is enjoyed by people of all ages, not just in India, but across the world. It is made with flour, sugar, and clarified butter.

#### 2.Basundi



Rs 95

Basundi is a popular dessert most commonly made in Western India, in such states as Maharashtra and Gujarat. It's a bit similar to Rabdi, which is often served in North India.

#### 3.KajuKari



Rs 125

Kaju Curry is a deliciously creamy, rich, royal and festive curry preparation. To make Kaju curry, you first need to add onions to heated oil, along with green chillies and salt, and saute the onions till they turn golden-brown or translucent.

#### 4.Paneer



Rs 135

Paneer is an Indian cheese made by curdling milk using heat and acid. It's made quickly, typically within an hour or two, and has the unique property of not melting.

#### 5.MuttonCurry



Rs 200

MUTTON CURRY CUT Mutton has a lots of nutrients and eminent calories in it. It has a high protein intake which is beneficial to your body.

## WELCOME TO GUJRAT RESTAURENT



### BREAKFAST

#### 1.Jalebi and fafda



Rs 15

It is the perfect combination of sweet and savoury. Usually made during Dussehra, it is widely believed that hot jalebis dunked in milk cures migraines, while fafda that is made of besan is light on the stomach and is considered a healthy option after fasting. The combination of jalebi and fafda is believed to be a good source of energy.

#### 2.Gathiya



Rs 20

A very easy dish to make and can be stored and had not just for breakfast but at any time of the day. It is made with ingredients like besan, oil and spices and takes just thirty minutes to prepare.

#### 3.Chevdo



Rs 55

Have them stuffed or have them plain, you can never have too much of parathas. Aloo paratha is an evergreen recipe that goes best with chutney, curd, pickle, or any dip of your choice. A pro-tip: keep the potato stuffing spicy and eclectic for a flavourful affair.

#### 4.Kadak Puri



Rs 50

Crunchy and full of texture, these puris go perfectly with your morning cup of tea. Made with flour and spices such as red chilli powder, ajwain, turmeric and cumin seeds, this dish takes just thirty minutes to make. A perfect way to kickstart your morning!

#### 5.Handvo



Rs 65

Looking for something healthy? Handvo is the answer. It is made with wholesome ingredients like bottle gourd, fenugreek leaves and carrots. The dish is spiced with fresh ginger and green chilies, tempered with mustard seeds, sesame seeds and dried red chillies.

### LUNCH

#### 1.Paratha



Rs 100

Puran Poli is a traditional Indian sweet that is enjoyed by people of all ages, not just in India, but across the world. It is made with flour, sugar, and clarified butter.

#### 2.Paneer Tikka



Rs 95

Basundi is a popular dessert most commonly made in Western India, in such states as Maharashtra and Gujarat. It's a bit similar to Rabdi, which is often served in North India.

#### 3.Paneer



Rs 125

Kaju Curry is a deliciously creamy, rich, royal and festive curry preparation. To make Kaju curry, you first need to add onions to heated oil, along with green chillies and salt, and sauté the onions till they turn golden-brown or translucent.

#### 4.Butter Chicken



Rs 135

Paneer is an Indian cheese made by curdling milk using heat and acid. It's made quickly, typically within an hour or two, and has the unique property of not melting.

#### 5.Mutton Korma



Rs 200

MUTTON CURRY CUT Mutton has a lot of nutrients and eminent calories in it. It has a high protein intake which is beneficial to your body.

### DINNER

#### 1.PuranPoli



Rs 100

Puran Poli is a traditional Indian sweet that is enjoyed by people of all ages, not just in India, but across the world. It is made with flour, sugar, and clarified butter.

#### 2.Basundi



Rs 95

Basundi is a popular dessert most commonly made in Western India, in such states as Maharashtra and Gujarat. It's a bit similar to Rabdi, which is often served in North India.

#### 3.KajuKari



Rs 125

Kaju Curry is a deliciously creamy, rich, royal and festive curry preparation. To make Kaju curry, you first need to add onions to heated oil, along with green chillies and salt, and sauté the onions till they turn golden-brown or translucent.

#### 4.Paneer



Rs 135

Paneer is an Indian cheese made by curdling milk using heat and acid. It's made quickly, typically within an hour or two, and has the unique property of not melting.

#### 5.MuttonCurry



Rs 200

MUTTON CURRY CUT Mutton has a lot of nutrients and eminent calories in it. It has a high protein intake which is beneficial to your body.

Indian

महाराष्ट्र

DELHI

Punjabi



## WELCOME TO DELHI RESTAURENT



# DELHI



### BREAKFAST

#### 1. CholeBhature



**Rs 15**

This quintessential Delhi breakfast is very popular, especially among Punjabi households. Spicy chickpeas coated in eclectic masalas, paired with pillowy bhaturas are enough to give any bad day a slightly good spin. Oh yes, the combination is also incomplete without a tall glass of lassi.

#### 2. BedmiPuri



**Rs 20**

Bedmi puri is a special kind of puri that is made with whole wheat flour and suji (for the additional crisp). The real highlight for us is the lentil and chili filling inside the puri. Bedmi puri is usually paired with soothing potato curry.

#### 3. Aloo Parathe



**Rs 55**

Have them stuffed or have them plain, you can never have too much of parathas. Aloo paratha is an evergreen recipe that goes best with chutney, curd, pickle, or any dip of your choice. A pro-tip: keep the potato stuffing spicy and eclectic for a flavourful affair.

#### 4. Dal Kachori



**Rs 50**

This puffy, flaky pastry filled with a spicy lentil filling is one crackling recipe that can give your mornings an instant facelift. Pair it with a spicy potato curry with a hint of hing

#### 5. Thalipeeth



**Rs 65**

Misal pav (Marathi: मिसळपॉव) is a popular dish from Maharashtra. It consists of misal (a spicy curry usually made from moth beans) and pav (a type of Indian bread roll). The final dish is topped with farsan or sev, onions, lemon and coriander (cilantro). It is usually served hot with bread

### LUNCH

#### 1. Paratha



**Rs 100**

If you haven't had parathas at parathas with gahi, you cannot say you love parathas.

#### 2. Paneer Tikka



**Rs 95**

We all love QD's, but how many of you knew that paneer tikka is one of QD's specialties?

#### 3. Paneer



**Rs 125**

Paneer is an Indian cheese made by curdling milk using heat and acid. It's made quickly, typically within an hour or two, and has the unique property of not melting.

#### 4. Butter Chicken



**Rs 135**

Moti Mahal is famous for its scrumptious Indian dishes, but their butter chicken is a must try.

#### 5. Mutton Korma



**Rs 200**

Think Karim's, think mutton korma. That pretty much sums it up.

### DINNER

#### 1. PuranPoli



**Rs 100**

Puran Poli is a traditional Indian sweet that is enjoyed by people of all ages, not just in India, but across the world. It is made with flour, sugar, and clarified butter

#### 2. Basundi



**Rs 95**

Basundi is a popular dessert most commonly made in Western India, in such states as Maharashtra and Gujarat. It's a bit similar to Rabri, which is often served in North India.

#### 3. KajuKari



**Rs 125**

Kaju Curry is a deliciously creamy, rich, royal and festive curry preparation. To make Kaju curry, you first need to add onions to heated oil, along with green chillies and salt, and sauté the onions till they turn golden-brown or translucent.

#### 4. Paneer



**Rs 135**

Paneer is an Indian cheese made by curdling milk using heat and acid. It's made quickly, typically within an hour or two, and has the unique property of not melting.

#### 5. MuttonCurry



**Rs 200**

MUTTON CURRY CUT Mutton has a lot of nutrients and eminent calories in it. It has a high protein intake which is beneficial to your body.

**Indian**

**महाराष्ट्र**

**गुजरात**

**Punjabi**

## WELCOME TO PUNJAB RESTAURENT



### BREAKFAST

#### 1.Mooli Parantha



Rs 15

Grated radish stuffed in whole wheat flour cover and slowly pan fried on tawa till golden and crisp. Served with green chutney, butter and dahi.

#### 2.Gobhi Parantha



Rs 20

Grated gobhi (cauliflower) stuffed in whole wheat flour cover and slowly pan fried on tawa till golden and crisp. Served with green chutney, butter and dahi.

#### 3.Aloo Parathe



Rs 55

Have them stuffed or have them plain, you can never have too much of parathas. Aloo paratha is an evergreen recipe that goes best with chutney, curd, pickle, or any dip of your choice. A pro-tip: keep the potato stuffing spicy and eclectic for a flavourful affair.

#### 4.Lassi Patiala



Rs 50

This puffy, flaky pastry filled with a spicy lentil filling is one cracking recipe that can give your mornings an instant facelift. Pair it with a spicy potato curry with a hint of hing.

#### 5.TandooriParantha



Rs 65

Boiled aloo mixed with spices and green coriander, stuffed in whole wheat chapati baked in oven, served with a dollop of butter.

### LUNCH

#### 1.PuranPoli



Rs 100

Puran Poli is a traditional Indian sweet that is enjoyed by people of all ages, not just in India, but across the world. It is made with flour, sugar, and clarified butter.

#### 2.Basundi



Rs 95

Basundi is a popular dessert most commonly made in Western India, in such states as Maharashtra and Gujarat. It's a bit similar to Rabdi, which is often served in North India.

#### 3.KajuKari



Rs 125

Kaju Curry is a deliciously creamy, rich, royal and festive curry preparation. To make Kaju curry, you first need to add onions to heated oil, along with green chillies and salt, and sauté the onions till they turn golden-brown or translucent.

#### 4.Paneer



Rs 135

Paneer is an Indian cheese made by curdling milk using heat and acid. It's made quickly, typically within an hour or two, and has the unique property of not melting.

#### 5.MuttonCurry



Rs 200

MUTTON CURRY CUT Mutton has a lots of nutrients and eminent calories in it. It has a high protein intake which is beneficial to your body.

### DINNER

#### 1.PuranPoli



Rs 100

Puran Poli is a traditional Indian sweet that is enjoyed by people of all ages, not just in India, but across the world. It is made with flour, sugar, and clarified butter.

#### 2.Basundi



Rs 95

Basundi is a popular dessert most commonly made in Western India, in such states as Maharashtra and Gujarat. It's a bit similar to Rabdi, which is often served in North India.

#### 3.KajuKari



Rs 125

Kaju Curry is a deliciously creamy, rich, royal and festive curry preparation. To make Kaju curry, you first need to add onions to heated oil, along with green chillies and salt, and sauté the onions till they turn golden-brown or translucent.

#### 4.Paneer



Rs 135

Paneer is an Indian cheese made by curdling milk using heat and acid. It's made quickly, typically within an hour or two, and has the unique property of not melting.

#### 5.MuttonCurry



Rs 200

MUTTON CURRY CUT Mutton has a lots of nutrients and eminent calories in it. It has a high protein intake which is beneficial to your body.

महाराष्ट्र  
Indian

गुजरात

DELHI

# CODE: -

```
1 <!DOCTYPE html>
2 <html lang="en">
3 <head>
4   <meta charset="UTF-8">
5   <meta http-equiv="X-UA-Compatible" content="IE=edge">
6   <meta name="viewport" content="width=device-width, initial-scale=1.0">
7   <title>INDIAN RESTAURENT</title>
8 </head>
9 <body>
10
11   <h1 style="margin-left: 24rem;font-size: 3rem;font-weight: bold;">WELCOME TO INDIAN RESTAURENT</h1>
12   
13   
14   
15   <hr>
16
17   <a href="http://127.0.0.1:5500/PROJECTS/PROJECT 1/SRC/COMPONENTS/MAHARASTRA.html" target="_blank"> </a>
18   <a href="http://127.0.0.1:5500/PROJECTS/PROJECT 1/SRC/COMPONENTS/GUJRAT.html" target="_blank"> </a>
19   <a href="http://127.0.0.1:5500/PROJECTS/PROJECT 1/SRC/COMPONENTS/DELHI.html" target="_blank"> </a>
20   <a href="http://127.0.0.1:5500/PROJECTS/PROJECT 1/SRC/COMPONENTS/PUNJAB.html" target="_blank"> </a>
21
22
23
24
25   <a href="http://127.0.0.1:5500/PROJECTS/PROJECT 1/SRC/COMPONENTS/MAHARASTRA.html" style="margin-left: 2rem;" target="_blank">MAHARASTRA RESTAURENT</a>
26   <a href="http://127.0.0.1:5500/PROJECTS/PROJECT 1/SRC/COMPONENTS/GUJRAT.html" style="margin-left: 7rem;" target="_blank">GUJRAT RESTAURENT</a>
27   <a href="http://127.0.0.1:5500/PROJECTS/PROJECT 1/SRC/COMPONENTS/DELHI.html" style="margin-left: 13rem;" target="_blank">DELHI RESTAURENT</a>
28   <a href="http://127.0.0.1:5500/PROJECTS/PROJECT 1/SRC/COMPONENTS/PUNJAB.html" style="margin-left: 20rem;" target="_blank">PUNJAB RESTAURENT</a>
29
30   <hr>
31
32 </body>
33 </html>
```



[illegible]







