

name aman kumar mishra

roll no 202501100500031

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<!DOCTYPE html>
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<html>
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<head>
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```
<title> restaurant</title>
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</head>
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```

```
<h1 style = "text-align: center;"><ins>sawad junction</ins></h1>
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<h2 style = "text-align: center;"><ins>Menu Card</ins></h2>
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<h2 style = "text-align: center;"><strong><ins>Indian
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Starters<ins></strong></strong></ins></h2>
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<ul>
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```
<li><b>Samosa</b> - 40Rs<br>
```

Crispy pastry filled with spiced potatoes and peas.

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</li>
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<br>
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```
<li><b>Panner Tikka</b> - 80Rs<br>
```

Grilled cottage cheese cubes marinated in indian spices.

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</li>
```

```
<br>
```

```
<li><b>Veg Pakora</b> - 40Rs<br>
```

Mixed vegetables dipped in chickpea batter and deep-fried.

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</li>
```

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<br>
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<li><b>Chicken Tikka</b> -299Rs<br>

Boneless chicken marinated with yogurt and spices, grilled in tandoor.

</li>

<br>

<li><b>Aloo Chaat</b> - 50Rs<br>

Spiced crispy potatoes topped with chutneys and herbs.

</li>

</ul>

<!--Indian Main Course..-->

<h2 style = "text-align: center;"><ins>Indian Main Course</ins></h2>

<ol>

<li><b> Butter-based curry with tender chicken pieces.</b>

</li><br>

<li><b>Palak Panner</b> - 199Rs<br>

Cottage cheese cooked in spiced spinach gravy.

</li><br>

<li><b>Chole Bhature</b> - 150Rs<br>

Spicy chickpeas served with deep-fried bread(bhature).

</li><br>

<li><b>Biryani(Chicken or veg)</b> - 499Rs<br>

Fragrant basmati Rice cooked with spices and choice of meat or vegetable.

</li><br>

<li><b>Dal Makhani</b>- 199Rs<br>

Slow-cooked black lentils in creamy tomato gravy.

</li>

```
</ol>

<!..Indian Deserts..>

<h2 v><ins>Indian Deserts</ins></h2>

<ul>

<li><b>Gulab Jamun</b> - 40Rs-piece<br>

Deep-fried milk balls soaked in sugar syrup.

</li><br>

<li><b>Rasgulla</b>- 80Rs-piece<br>

Soft, spongy cheese balls soaked in light syrup.

</li><br>

<li><b>Gajar Halwa </b> -120Rs<br>

Warm carrot pudding cooked in milk and ghee.

</li>

</ul>

</body>

</html>
```

## sawad junction

### Menu Card

#### Indian Starters

- **Samosa** - 40Rs  
Crispy pastry filled with spiced potatoes and peas.
- **Panner Tikka** -80Rs  
Grilled cottage cheese cubes marinated in indian spices.
- **Veg Pakora** - 40Rs  
Mixed vegetables dipped in chickpea batter and deep-fried.
- **Chicken Tikka** -299Rs  
Boneless chicken marinated with yogurt and spices, grilled in tandoor.
- **Aloo Chaat** - 50Rs  
Spiced crispy potatoes topped with chutneys and herbs.

#### Indian Main Course

1. Butter-based curry with tender chicken pieces.
2. Palak Panner - 199Rs  
Cottage cheese cooked in spiced spinach gravy.
3. Chole Bhature - 150Rs  
Spicy chickpeas served with deep-fried bread(bhature).
4. Biryani(Chicken or veg) - 499Rs  
Fragrant basmati Rice cooked with spices and choice of meat or vegetable.
5. Dal Makhani- 199Rs  
Slow-cooked black lentils in creamy tomato gravy.

#### Indian Deserts

- **Gulab Jamun** - 40Rs-piece  
Deep-fried milk balls soaked in sugar syrup.
- **Rasgulla**- 80Rs-piece  
Soft, spongy cheese balls soaked in light syrup.
- **Gajar Halwa** -120Rs  
Warm carrot pudding cooked in milk and ghee.