



PURE VEG



## SATVIK RESTAURANT

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	150
Chocolate / Vanilla / Strawberry	
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

<b>TAMATAR DHANIYA SHORBA</b>	150
Blanched Tomato Broth Cooked with Indian Spices and Green Coriander.	
<b>DAL ADRAKI SHORBA</b>	150
Yellow Dal Broth Cooked with Indian Spices and Ginger.	
<b>CREAM SOUP (TOMATO / MUSHROOM)</b>	175
Blanched Tomato or Mushroom Broth Cooked with Salt & Pepper and finished with Cream.	
<b>MINESTRONE SOUP</b>	175
Vegetables, Pasta and Beans in a Tomato broth.	
<b>HOT &amp; SOUR</b>	150
Hot and Sour Soup is a Spicy and Hot Soup made with Mixed Fresh Vegetables, Mushrooms, Spices and Soy Sauce.	
<b>MANCHOW</b>	150
Vegetable thick Broth served with Crispy Noodle.	
<b>SWEET CORN</b>	150
Sweet Corn Soup is an easy and delicious Soup made from Fresh American Sweet Corn, Scallions, Herbs and Spices.	
<b>LEMON CORIANDER</b>	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

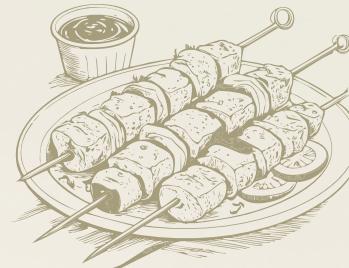
300

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

<b>KAJU CURRY</b>	450
Cashewnut Cooked in Rich Onion and Cashew Nut Gravy finished with Fresh Cream.	
<b>SHAHI KAJU</b>	450
Cashewnut Cooked in Rich Cashew Nut Gravy.	
<b>PAPAD KI SUBJI</b>	400
Satvik Chef's Signature Dish.	
<b>PANEER KALEJI</b>	350
Cottage Cheese boiled with Tea Cooked in Rich Onion Gravy along with Indian Spices.	
<b>PANEER TIKKA MASALA</b>	350
Hang Curd Marinated Roasted Cottage Cheese Cooked with Indian Spices in Red Gravy.	
<b>SHAHI PANEER</b>	350
Cottage Cheese Cooked with Indian Spices in Cashewnut Creamy White Rich Gravy.	
<b>PANEER LABABDAR</b>	350
Cottage Cheese Cooked with Indian Spices in Red Rich Gravy.	
<b>PANEER MAKHANI</b>	350
Cottage Cheese Cooked in Rich Tomato Gravy topped with Butter.	
<b>PANEER DO PYAZA</b>	350
Deep Fry Cottage Cheese Cooked in Onion Gravy and less touch of Tomato Gravy.	
<b>PALAK PANEER</b>	350
Smooth and Creamy Palak Paneer made with fresh, Spinach leaves, Paneer, Onion, Tomatoes, Herbs and Spices.	
<b>KADHAI PANEER</b>	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.	
<b>MATAR PANEER</b>	325
Deep Fry Cottage Cheese and Green Peas cooked in Brown Gravy and less touch of Tomato Gravy.	
<b>MUSHROOM MATAR</b>	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

<b>DAL MAKKHAN WALA</b>	250
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Black Lentil Cooked over Night with Rich Butter and Indian Spices  
Finished with Cream.

<b>DAL PALAK</b>	225
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Yellow Lentil Cooked with Palak and Tempered with Indian Spices.

<b>DAL TADKA</b>	225
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Yellow Dal Tempered with Indian Spices.

<b>KHICHDI (PLAIN / MASALA / MOONG DAL)</b>	300
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Yellow Dal and Small Rice Tempered with Indian Spices.

## BASMATI KHAZANA

<b>STEAMED RICE</b>	200
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<b>JEERA RICE</b>	220
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<b>PULAO (VEG / PEAS)</b>	250
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<b>NAVRATAN PULAO</b>	250
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<b>KASHMIRI PULAO</b>	275
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<b>KAJU PULAO</b>	300
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<b>VEG DUM BIRYANI</b>	325
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<b>KAJU ZAFRANI BIRYANI</b>	350
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## ROTI KA KHAZANA

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

11:00 AM - 10:30 PM

<b>PANEER 65</b>	350
This is a spicy and tasty Paneer 65 recipe from Hyderabadi Cuisine. Coated and fried Paneer cubes are tossed in a savory spiced mixture of onion & spices.	
<b>PANEER MANCHURIAN</b>	350
Cottage Cheese Dumpling Tossed in Onion, Garlic, Coriander & Ginger.	
<b>CHILLI PANEER</b>	350
Cubes of Cottage Cheese Tossed in Green Chilli, Onion and Green Pepper.	
<b>CRISPY BABYCORN</b>	300
Crispy Fried Babycorn Tossed in Spicy Chilli Sauce.	
<b>MUSHROOM SALT AND PEPPER</b>	300
Fried Mushroom Tossed with Salt and Pepper.	
<b>CORN SALT AND PEPPER</b>	300
Fried American Corn Tossed in Salt and Pepper.	
<b>CRISPY VEG</b>	275
Coated Fried Vegetable Tossed in Spicy Chilli Sauce.	
<b>GOBHI MANCHURIAN</b>	275
Coated Fried Cauliflower Tossed in Spicy Chilli Sauce.	
<b>VEG SPRING ROLL</b>	275
Crispy Fried Roll Stuffed with crunchy Vegetables.	
<b>HONEY CHILLI POTATO</b>	250
Finger Shape Fried Potato Tossed in Honey and Chilli Sauce.	
<b>POTATO CRISPY</b>	250



## ASIAN MAIN COURSE

<b>THAI GREEN CURRY</b>	375
Thai Green Curry recipe is made with homemade Thai Green Curry Paste with Veggies serve with steam rice.	
<b>THAI RED CURRY</b>	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)	200
Grilled / Plain / Toasted	
VEG CHEESE SANDWICH (Serve with French Fries)	250
Grilled / Plain / Toasted	
CLUB SANDWICH	275
It has 3 layers of Bread Stuffed with fillings of Cucumber, Tomato, Green Chutney, Veggie Cheese Slaw.	
CHEESE CHILLI TOAST	225
Chilli Cheese Toast is a Tasty Cheese Toast that is Spiced with Green Chilli Peppers, Ginger and Seasonings.	
GARLIC BREAD	200
Garlic Bread you'll ever make. It has fresh herbs, tons of flavourful roasted garlic, and is perfectly toasted.	
BRUSCHETTA	250
Fresh, Juicy Summer Tomatoes and Perfectly Crusty Bread are the Real Stars in this Italian-inspired Tomato Bruschetta.	

"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.