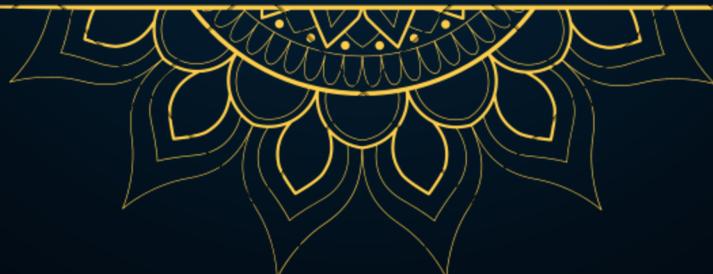




HOTEL SANKALP BANARAS



SATVIK RESTAURANT



MENU SELECTION

BREAKFAST

07:30am - 10:30am

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, 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

CORN FLAKES/WHEAT FLAKES/ CHOCO FLAKES SELECT ANY ONE SERVE WITH HOT OR COLD MILK

FRESH FRUIT JUICE

225

CORN FLAKES/WHEAT FLAKES/ CHOCO FLAKES SELECT ANY ONE SERVE WITH HOT OR COLD MILK

CHOICE OF PARATHA

200

ALOO/ONION/GOBHI/MIX/PANEER, SERVED WITH CURD AND PICKLE

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

07:30am - 10:30pm

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

SHAKES & LASSI

CHOICE 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

MOCKTAILS

12:30pm - 10:30pm

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 FRESH 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

225

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 SHERBET INTO THE PUNCH. STIR GENTLY AND SERVE.

FRESH FRUIT JUICE

225

CORN FLAKES/WHEAT FLAKES/ CHOCO FLAKES SELECT ANY ONE SERVE WITH HOT OR COLD MILK

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

SOUP

12:30pm - 10:30pm

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

MULLIGATAWNY SOUP

150

INDIAN TRADITIONAL LENTIL BROTH COOKED WITH INDIAN SPICES AND SERVED WITH STEAMED RICE

CREAM SOUP (TOMATO / MUSHROOM)

175

BLANCHED TOMATO AND MUSHROOM BROTH COOKED WITH SALT & PEPPER AND FINISHED WITH CREAM

MINESTRONE SOUP

175

CORN FLAKES/WHEAT FLAKES/CHOCO FLAKES SELECT ANY ONE SERVE WITH HOT OR COLD MILK

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 CORRIENDER

150

PLAIN / MASALA / PANEER ALL SERVED WITH RED & WHITE CHUTNEY AND SAMBAR

ANGARO SE STARTER



12:30pm - 03:30pm & 07:00pm - 10:30pm

PANEER TIKKA

325

COTTAGE CHEESE WITH RED MARINATION ROASTED IN CLAY OVEN SERVED WITH GREEN CORIANDER CHUTNEY

PANEER MALAI TIKKA

325

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 WITH GREEN CORIANDER CHUTNEY

HARA BHARA KABAB

250

ASSORTED BLANCHED VEGETABLE COOKED WITH INDIAN SPICES ON GRIDDLE SERVED WITH GREEN CORIANDER CHUTNEY

DAHAKTI BROCCOLI

250

BROCCOLI WITH WHITE MARINATION AND INDIAN SPICES ROASTED IN CLAY OVEN SERVED WITH GREEN CORIANDER CHUTNEY

DAHAKTE MUSHROOM

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

TANDOORI VEG PLATTER

475

SIX TYPES OF TIKKA AND KABAB 2 PCS EACH SERVED WITH ONE NAAN OR KULCHA

INDIAN MAIN COURSE

12:30pm - 10:30pm

CAJU CURRY	450
CASHEWNUT COOKED IN RICH ONION AND CASHEWNUT GRAVY FINISHED WITH FRESH CREAM	
SHAHI KAJU	450
CASHEWNUT COOKED IN RICH CASHEWNUT 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
DEEP FRY COTTAGE CHEESE COOKED IN ONION GRAVY AND LESS TOUCH OF TOMATO GRAVY	
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	

12:30pm - 10:30pm

MUSHROOM DO PYAZA	325
MUSHROOM AND DICED ONION COOKED IN BROWN GRAVY WITH INDIAN SPICES	
SUBZ DIWANI HANDI	300
MIX VEGETABLE 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 VEGETABLE 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 VEGETABLE COOKED WITH INDIAN SPICES	
ALOO JANNAT-E-NUMA	350
BOILED BARREL SHAPE POTATO STUFFED WITH COTTAGE CHEESE,MASHED POTATO,DRY FRUITS COOKED IN SPINACH GRAVY	
ALOO DUM BANARASI	325
BOILED BARREL SHAPE POTATO STUFFED WITH DRY FRUITS ,COTTAGE CHEESE ,MASHED POTATO COOKED IN TOMATO AND ONION GRAVY GRAVY	
ALOO NAZAKAT	325
ROUND POTATO COOKED IN CASHEWNUT 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 AND DICED ONION COOKED IN BROWN GRAVY WITH INDIAN SPICES	
BHINDI MASALA	250
ALOO GOBHI MATAR TAMATAR	250
POTATO CAULIFLOWER GREEN PEAS AND TOMATO TEMPERED WITH INDIAN SPICES	



DAL



12:30pm - 10:30pm

DAL MAKKHAN WALA

BLACK GRAM COOKED OVER NIGHT WITH RICH BUTTER AND INDIAN SPICES FINISHED WITH CREAM

DAL PALAK

YELLOW LENTIL COOKED WITH PALAK AND TEMPERED WITH INDIAN SPICES

DAL TADKA

YELLOW DAL TEMPERED WITH INDIAN SPICES

KHICHDI (PLAIN / MASALA / MOONG DAL)

YELLOW DAL AND SMALL RICE TEMPERED WITH INDIAN SPICES

250

225

225

300

RICE & BIRYANI



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

ASIAN STARTER

12:30pm - 10:30pm

CRISPY THREAD PANEER	350
DEEP FRY COTTAGE CHEESE WRAPPED IN THREADED WONTON SHEET	
Paneer Manchurian	350
COTTAGE CHEESE DUMPLING TOSSED IN ONION ,GARLIC,CORIANDER AND GINGER	
Chilli Paneer	350
CUBES OF COTTAGE CHEESE TOSSED IN GREEN CHILLI,ONION AND GREEN PEPPER	
CRISPY BABYCORN	300
CRISPY FRIED BABYCORN TOSSED IN SPICY CHILLI SAUCE	
MUSHROOM SALT AND PEPPER	300
FRIED MUSHROOM TOSSED WITH SALT AND PEPPER	
MUSHROOM CHILLI	300
COTTAGE CHEESE DUMPLING TOSSED IN ONION ,GARLIC,CORIANDER AND GINGER	
CORN SALT AND PEPPER	300
FRIED AMERICAN CORN TOSSED IN SALT AND PEPPER	
VEG MANCHURIAN	300
VEGETABLE DUMPLING TOSSED IN ONION,GARLIC,GINGER AND CORIANDER	
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 VEGETABLE	
HONEY CHILLI POTATO	250
FINGER SHAPE FRIED POTATO TOSSED IN HONEY AND CHILLI SAUCE	

ASIAN MAIN COURSE

CHILLI PANEER GRAVY	350
CUBES OF COTTAGE CHEESE IN GREEN CHILLI AND GREEN PEPPER IN SOYA SAUCE	
VEG MANCHURIAN	300
FRIED VEGETABLE DUMPLING COOKED IN TANGY CHILLI TOMATO SAUCE	
MIX VEGETABLE SWEET AND SOUR	300
ALL MIX VEGETABLE COOKED IN TANGY SWEET AND SAUR SAUCE	
MUSHROOM CHILLI GRAVY	300
DEEP FRIED MUSHROOM COOKED IN TANGY CHILLI AND TOMATO SAUCE	

RICE & NOODLES

12:30pm - 10:30pm

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

WESTERN SELECTION

VEG SANDWICH	200
GRILLED / PLAIN / TOASTED	
VEG CHEESE SANDWICH	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
CUBES OF COTTAGE CHEESE IN GREEN CHILLI AND GREEN PEPPER IN SOYA SAUCE	
BRUSCHETTA	250
FRESH, JUICY SUMMER TOMATOES AND PERFECTLY CRUSTY BREAD ARE THE REAL STARS IN THIS ITALIAN-INSPIRED TOMATO BRUSCHETTA	
QUESADILLA	250
MELTY CHEESE AND SAUTÉED VEGGIES TEAM UP IN THIS DELIGHTFUL VEGETARIAN QUESADILLA	

PASTA & PIZZA

12:30pm - 10:30pm

LASANGNA

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 / FETTUCCINE / MACARONI /FUSILLI

300

CHOICE OF PASTA

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

325

Assorted Veg Pakoda

275

Veg Cutlet

275

Classic Peanut Masala

225

Fried Chana Masala

225

Classic French Fries

200

Masala Papad

125

Papad (Roasted/Fried)

50

DESSERT

Gulab Jamun / Rasgulla

100

Rasmalai / Rajbhog

100

Gajar Halwa / Moong Dal Halwa

150

Mooli Ka Halwa (Chef's Special)

200

Tutti Fruitii Ice-Cream / American Nuts

150

Butter Scotch / Kesar Pista Ice-Cream

125

Vanilla / Strawberry / Chocolate Ice-Cream

115