MISSION STATEMENT

To ongoingly offer value addition in all spheres, thereby inducing repeat visits by patrons. To recapture, recreate and replicate the Sankalp's unmatched dining experience maintaining the highest standards of quality, hygiene, service and customer delight in as many places as possible.

CERTIFICATION

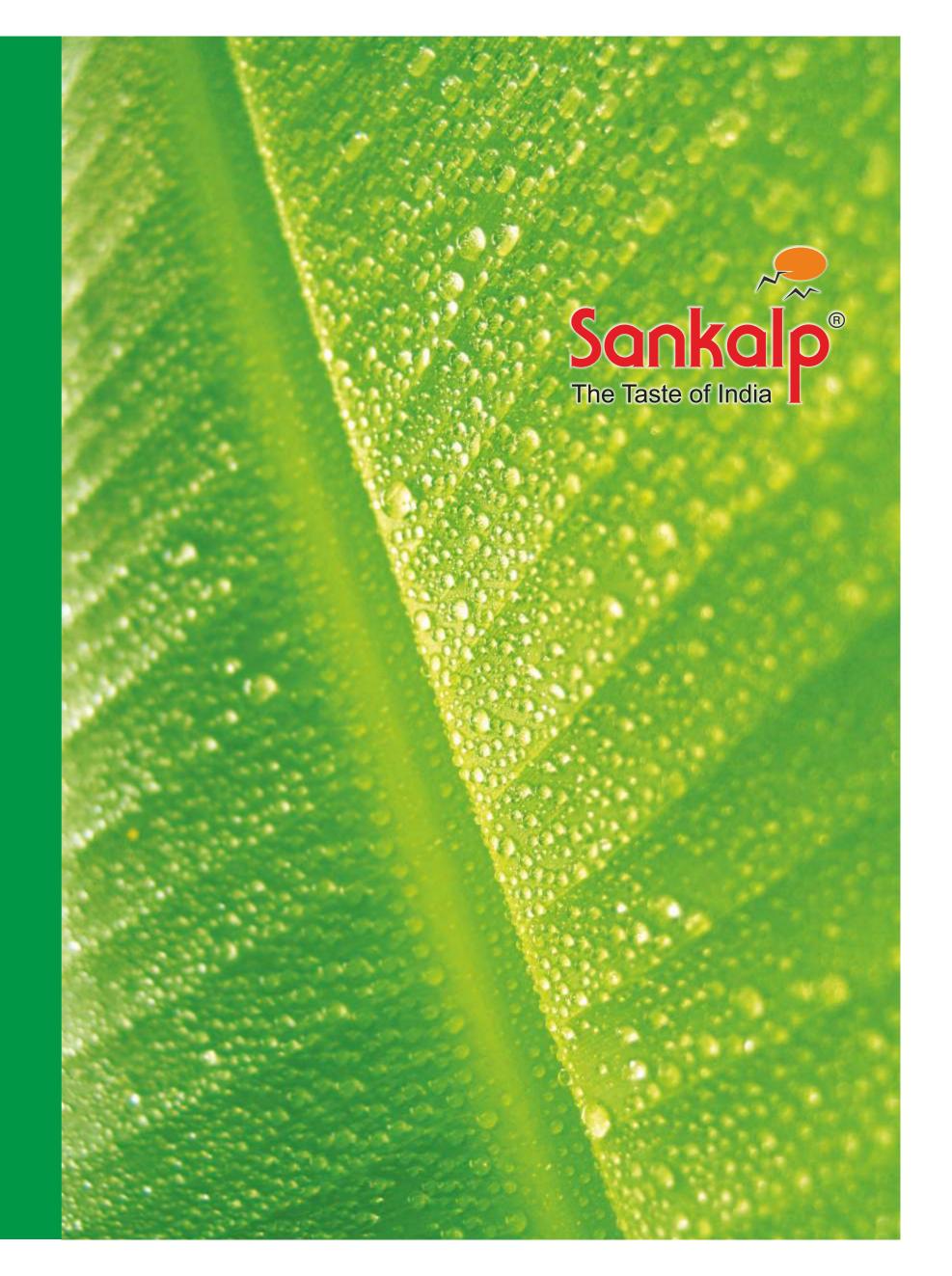
In March 1997, The Guinness Book of World Records awarded a "Certificate of Commemoration" to the restaurant chain for making a 25 Ft. long Dosa- the Largest Dosa in the World. Prepared on a 27 Ft. long Hot Plate (Tawa), a speciality that is prepared by a team of 16, carried by a crew of 10 and serves 25 people. Truly a record by any yardstick.

On February 12th 2006, Sankalp made 30 Ft. Long Dosa and created a new record!









DRINKS

LASSI LASSI (Sweet / Salted) 6 The traditional north Indian drink made by blending of yogurt with sugar or salt **WANGO LASSI** 6 The traditional mango flavoured lassi **NEERMOR-CHAAS** 5 The authentic Indian blend of yogurt with salt, coriander and cumin seeds MAHARAJA MANGO LASSI 10 The king of all the Lassi with lots of dry fruits **MOCKTAILS** 7 LEMON SODA (Sweet / Salted / Jaljeera) The Indian traditional cooler with options of sweet, salted and jaljeera JALJEERA COKE Coke with an Indian twist **LEMON LIME BITTERS** 8 A popular drink made from an angostura bitters and lemonade. Also available as a cocktail. 9 A wonderful orange flavoured fizzy drink with Blue Curacao. Also available as a cocktail. **FALOODA** 11 An Indian-Persian drink made from rose syrup, sweet basil seeds, lots of dry fruits and served with ice-cream **WILKSHAKES** 8 Vanilla / Chocolate / Strawberry 9 **VIRGIN MOJITO HOT DRINKS** JUICE **ORANGE** 4 **GINGER TEA** Ginger flavoured Indian tea APPLE 4 **⊙** FROOTI 5 FILTER KAPI A special coffee from south India 5 THUMS UP **BOTTLED WATER** 4 5 **SPARKLING WATER**

SOFT DRINK

Coke / Coke no sugar / Fanta / Sprite

KINGFISHER 8 AMRUT SINGLE MALT (Indian) HAYWARD 5000 10 BLACK DOG (Indian) PURE BLONDE (Low Carb) 8 100 PIPER (Indian) HANN SUPER DRY (3.5%) 8 OLD MONK RUM (Indian) CORONA 8 JOHNIE WALKER BLACK LABLE HEINEKEN 8 CHIVAS REGAL 12YR ASAHI 8 GLENFIDDICH CROWN LAGER 8 BACARDI LITTLE CREATURES PALE ALE 9 JACK DANIEL'S CARLTON ZERO (Non Alcoholic) 8 SMIRNOFF VODKA BOMBAY SAPPHIRE RED WINE FRANKLIN TATE ESTATES SHIRAZ (Margaret River) DEVIL'S CORNER PINOT NOIR (Tasmaia) JACOB CREEK CLASSIC CHARDONNAY (SA) 7 OYSTER BAY SAUVIGN BLANC (NZ) JACOB CREEK TWIN PICKINGS SAUVIGNON BLANC MOSCATO COCKTAILS		
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JACOB CREEK TWIN PICKINGS SAUVIGNON BLANC MOSCATO		
COCKTAILS		
CUCKIAILS		
PAN KI DUKAN Made from real betel leaf, gulkand and vodka. This drink will take you to "Paan ki Dukaan"		
SHARABI MANGO LASSI A concoction of classic mango lassi and coconut rum. Go on a journey from Punjab to the Caribbean to Ireland.		
JAMUNTINI A popular martini with a jamun twist !!! Jamun is also known as Java Plum - A fruit native to India		
VODKA SHIKANJI A popular summer drink just got better. Vodka is shaken with Shikanji (The traditional Indian lemonade) with a hint of black pepper, fresh lime and mint leaves		
ROOH AFZA COSMOPOLITAN This sassy 'Cosmo' will make you blush. A cocktail made with vodka and an authentic rooh afza syrup		
MIRCH MUMTAZ A complex cocktail of chilli infused with vodka and OJ. This drink will make your taste buds dancing with Bollywood mov		
ANARKALI 15		
ANARKALI Pomegranate juice with vodka and rose water!!! Feel the essence of Love.		
Pomegranate juice with vodka and rose water!!! Feel the essence of Love.		

BYO wine only. Corkage \$4 per person only.

SOUP

TOMATO SOUP A soup made from ripe red tomatoes served with bread crumbs	7
HOT & SOUR SOUP (Add Chicken +\$3) A dark brown Chinese soup with ginger, garlic and fried vegetables	7
MANCHOW SOUP (Add Chicken +\$3) Indo chinese soup with fried noodles	8
SWEET CORN VEGETABLE SOUP (Add Chicken +\$3) Corn soup with vegetables	7
RASAM South Indian thin lentil soup	7

SURPRISING SIZZLERS

ASSORTED VEGETARIAN BAR-BE-CUE SIZZLER An assortment of barbecued Hara Bhara Kababs, Lasuni Hara Panner, Paneer Tikka and Samosa served on sizzler plate with an Indian sauce	20
TANDOORI CHICKEN (Half / full) The traditional tandoori chicken marinated with curd and chef's special spices	18 / 28

STARTERS





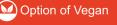


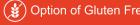














	CHOLE BHATURE Chickpea curry with fried flatbreads served with riata & pickle.	18
Ø	PAV BHAJI A spiced mixture of mashed vegetables in a thick gravy served with buns.	16
	SAMOSA CHAAT Spicy chickpeas are served with samosa and dollops of yogurt and chutney.	14
Ø	PAPADI CHAAT Crispy fried-dough wafers served with boiled potatoes, yogurt sauce, tamarind and coriander chutneys	14
Ø	DAHI BHALLE Lentil based savory balls served with yoghurt, papdi, chutneys and sprinkled with spices.	14
Ø	ALOO TIKKI CHAAT Stuffed potato patty with yogurt, different chutneys, and spices.	9
Ø	PANI PURI / GOLGAPPE Hollow, crispy-fried puffed ball filled with potato, chickpeas, spices, flavoured mint water and tamarind chutney.	12
Ø	SEV PURI Crispy-fried puffed balls are topped with flavourful condiments, veggies, herbs, ground spices and more.	12
Ø	DAHI PURI Crispy-fried puffed balls are topped with yoghurt, boiled potatoes, garlic, tamarind, sweet chutney.	12
Ø	BHEL Slightly sweet, spicy & sour tasting snack made with puffed rice, chutneys, chickpeas & sev.	10
ß	PANEER CHILLI MILLI Crispy fried cottage cheese topped with onions, capsicum, garlic, and Indian spices.	15
Ø	DRY MANCHURIAN A tasty Indo Chinese dish of fried veggie balls in a spicy, sweet, and tangy sauce.	15
Ø	GRAVY MANCHURIAN A tasty Indo Chinese dish of fried veggie balls in a spicy, sweet, and tangy sauce with gravy.	16
Ø	HAKKA NOODLES Stir-fried noodles with veggies and sauces.	15
Ø	NOODLES MANCHURIAN Stir-fried noodles with veggies, sauces and manchurian dumpling.	16

FRIED RICE

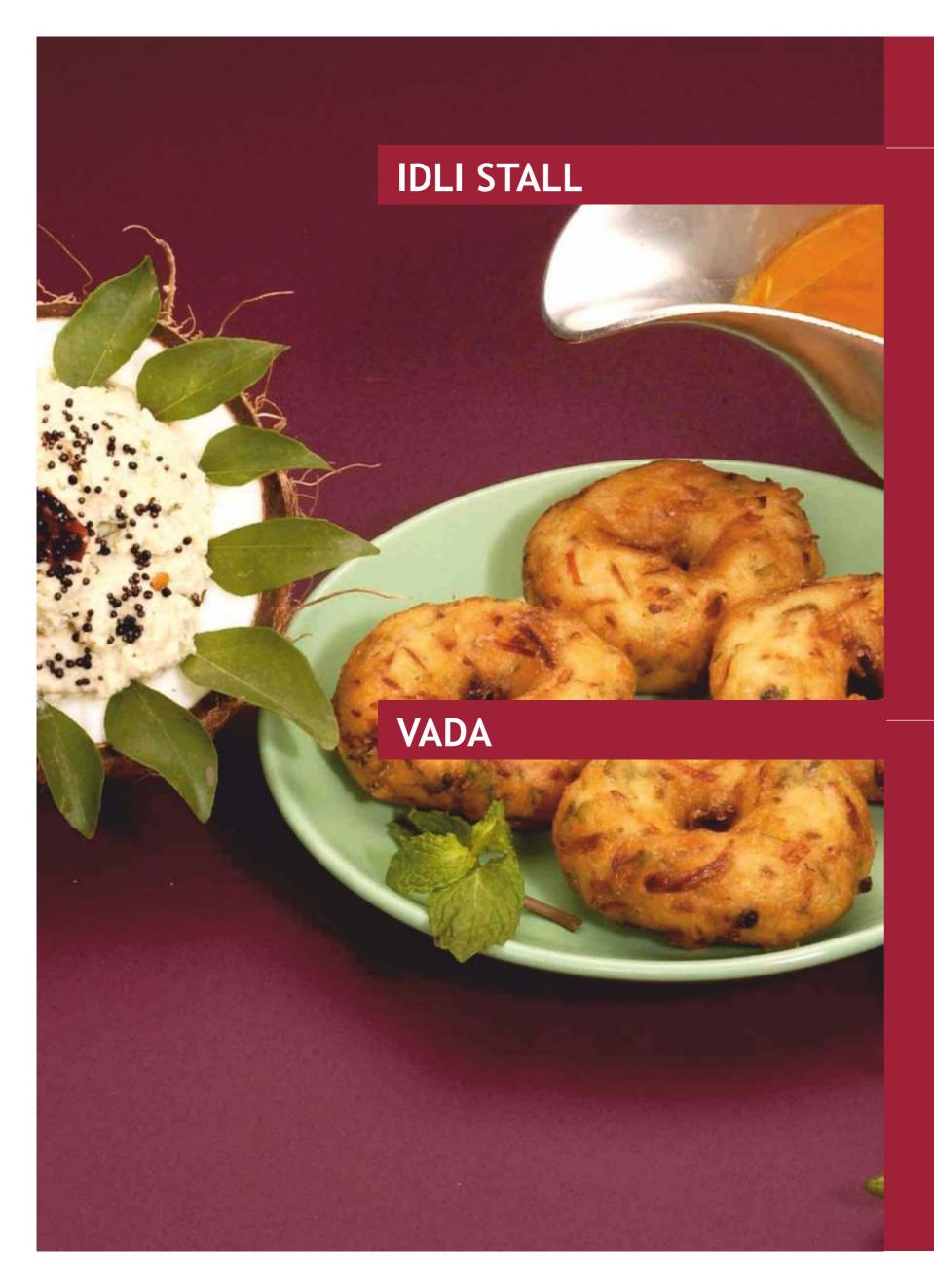


Stir-fried rice in Indo-Chinese style.





14



⊕∰❷	IDLI LITTLES Mini idlis	8
⊕ ∰	BUTTER IDLI / GHEE IDLI Mini idlis topped with butter or Ghee	10
₩\$	IDLI VADA A combination of idlis and fried lentil doughnuts	12
Q (*) 6	RASAM IDLI Pieces of idlis dipped in rasam	12
⊙ ∰ Ø	CHEESE IDLI Mini idlis topped with cheese	11
W (§) (Ø)	VAGHAR IDLI Little idlis tossed in a special masala	12
4	MASALA VEGETABLE IDLI Tangy little idlis flavoured with garlic and south Indian masala	12
<u>₩</u>	COCKTAIL RICE CAKES Pieces of little idlis tossed with molagai podi and butter	12
₩\$	CHETTINAD RICE CAKES Spicy little idlis tossed in Chettinad gravy	12

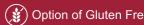
(Medu Vada is fried lentil doughnut) -

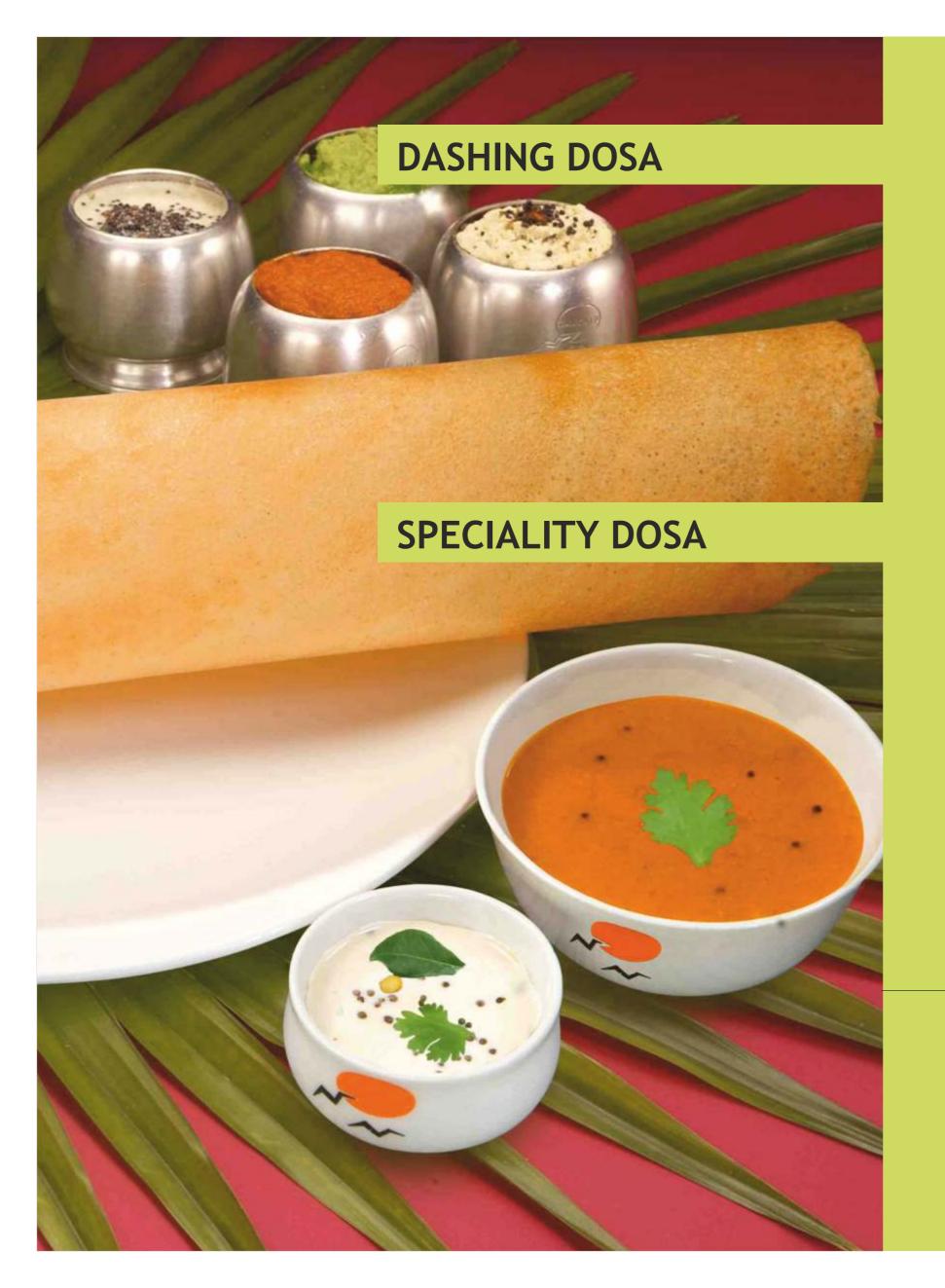
● ● ● MEDU VADA Deep fried lentil doughnuts	11
THAYIR VADA Lentil doughtnuts in sweet yoghurt	13
❷③② RASAM VADA Vada dipped in rasam	13









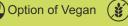


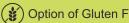
	TRADITIONAL DOSA (Plain / Masala) Dosa with garlic chutney and potato masala	17
	GOLDEN CRISP DOSA Simple, tastier dosa served in a cone shape	14
	ONION DOSA (Plain / Masala) Dosa with chopped onions and garlic chutney	17
W (8)	SUPER PAPER DOSA (Plain / Masala) Thin crispy long dosa	17
W *	MYSORE CHATPATA DOSA (Plain / Masala) Spicy dosa with mysore and garlic chutney	18
W (§ (§	NILGIRI DOSA (Plain / Masala) Mint flavour dosa	17
⊕ 🕸 🍪	CHEESE DOSA (Plain / Masala) Dosa with a generous helping of cheese	18
**	CHEESE CHILLI GARLIC DOSA (Plain / Masala) Famous cheese dosa with chilli and garlic chutney	18
⊕ 🍪	CHOCOLATE DOSA Dosa with nutella and butter	15
W (§ (§	SPRING VEGETABLE DOSA (Add cheese + \$3) Dosa loaded with spring vegetables	17
(4)	SPICY SCHEZWAN DOSA A Chinese twist to the traditional dosa with noodles	19
	CHETTINAD SPICY DOSA A crisp spicy dosa with a filling of fresh vegetable prepared in Chettinad style	18
(1)	KEERAI CHEESE GARLIC DOSA Spinach and cheese dosa with a hint of garlic	17
W (8)	SPECIAL INDIAN BHAJI DOSA (Add cheese + \$3) Dosa with a special filling of Bombay pav bhaji mix	19
W (8)	KARA MURA DOSA (Plain / Masala) Butter paper dosa with molagai podi in its layer	19
**	PANEER DOSA Dosa with a filling of Spicy paneer mix	19
**	CHEESE CORN DOSA Dosa with corn, cheese and tomato chutney	17
W *	THREE BARREL DOSA Mini size combination of mysore, pudina and plain dosa	20
	——————————————————————————————————————	
	CHETTINAD EVEDESS DOSA	
(#)	CHETTINAD EXPRESS DOSA Minced chicken prepared in Chettinad spice and stuffed in dosa	20
	TANDOORI CHICKEN DOSA Chicken pieces marinated with tandoori masala in dosa	20
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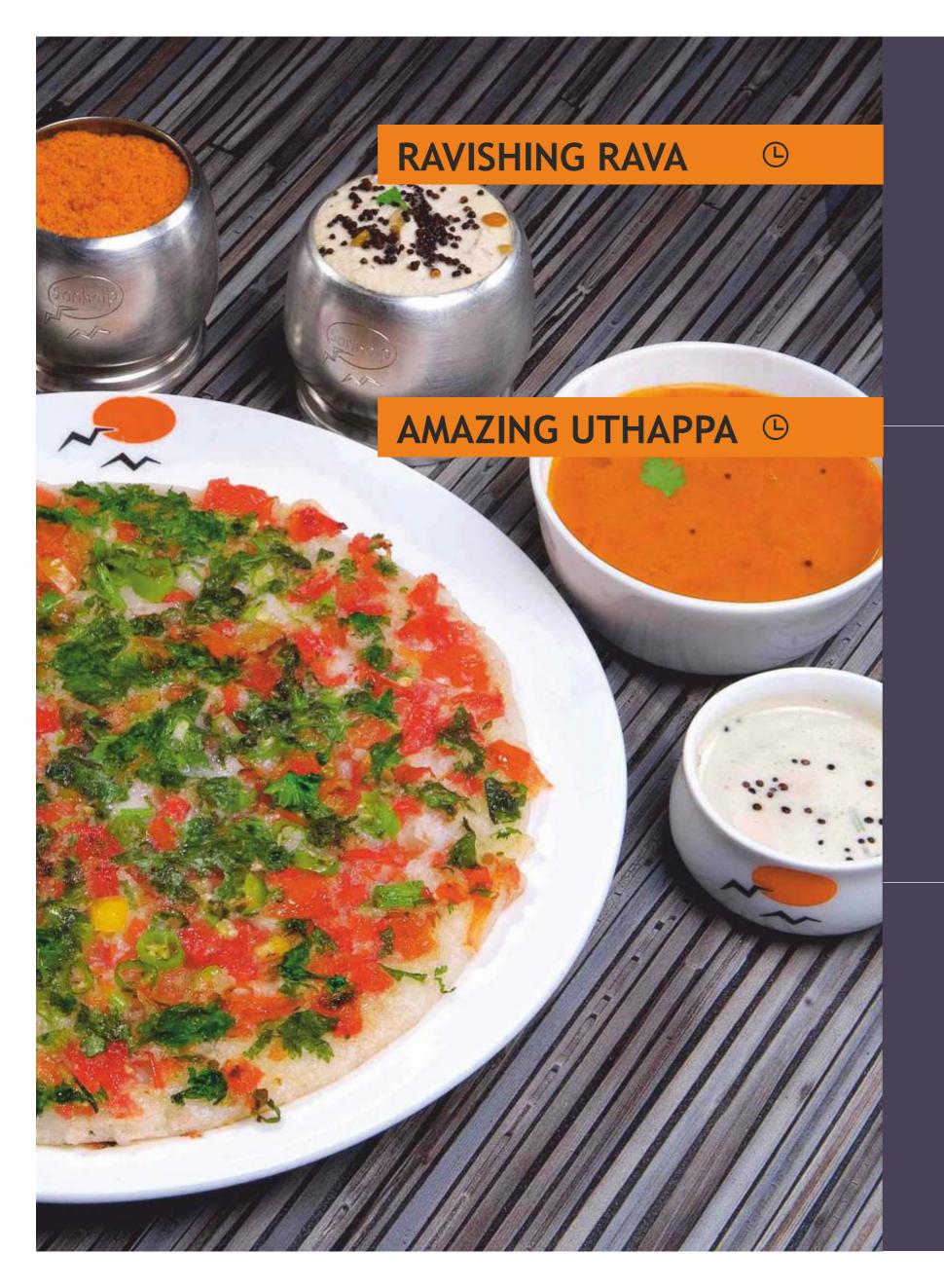
Add cheese +\$3











Rava dosa is the traditional South Indian dosa made from cream of wheat and semolina

₩ Ø	CRISP 'N' CRUNCHY RAVA (Plain / Masala) Dosa made from semolina flour	19
≌	ONION RAVA (Plain / Masala) Rava dosa with onions	20
\(\rightarrow	ONION CHILLI GARLIC RAVA (Plain / Masala) Rava dosa with onions, green chillies and garlic chutney	20
\(\Omega\)	SCHEZWAN ONION RAVA A chinese twist to the rava dosa with Noodles	20
	AMAZING UTHAPPA	
	DOUBLE ROAST - PLAIN	13
	DOUBLE ROAST - TOPPING (Select from : Onion / Tomato / Carrot / Mix Vegetables)	19
(4)	ONION TOMATO CHILLI UTHAPPA (Uthappa topped with onion, tomato, and chilli)	19
₩#	SPECIAL TOMATO MASALA UTHAPPA A delicacy prepared using the secretive method, topped with vegetables	19
₩ 🖁 🥝	PANCHAVARNA UTHAPPA An assortment of five different types of uthappas	20
(≗)	CHENNAI PIZZA UTHAPPA Crispy uthappa that tastes like pizza	20
₩	TOMATO CORN UTHAPPA A jain speciality	19
₩#	BUTTER MASALA UTHAPPA The traditional uthappa topped with lots of molagai podi, potato masala and butter	19
	(Non Vegetarian South Indian Delicacies)	
	CHETTINAD EXPRESS UTHAPPA	21
	Minced chicken prepared in Chettinad spice and stuffed in uthappa	741
*	TANDOORI CHICKEN UTHAPPA Tandoori chicken stuffed between two thin layered uthappa	21

Add cheese +\$3











***	PANEER HANDI Cubes of cottage cheese, onions and capsicums cooked on low heat with brown gravy served in handi	21
**	PANEER KADAI Cubes of paneer, onions and green bell peppers tossed in Indian gravy with whole spices	21
	PANEER TIKKA MASALA Marinated paneer pieces which are barbecued and cooked with makhni gravy	21
***	PALAK PANEER	21
***	Mildly spiced cottage cheese prepared with spinach and garlic PANEER METHI GARLIC	21
**	Cubes of cottage cheese cooked with fresh fenugreek and garlic PANEER BUTTER MASALA	21
	Cottage cheese delicacy with red gravy and butter	
***************************************	PANEER BALTI Two different paneer gravies served in a balti	21
***	PANEER AFGHAN BHURJI Semi-dried preparation of shredded paneer with onions and capsicums	21
***	PANEER TAWA MASALA Marinated paneer in tawa style preparation	21
***	PANEER ACHARI It is a spicy, tantalizing paneer curry with pickle like taste	21
**	PANEER VINDALOO paneer cooked in vindaloo sauce	21
*	KHOYA KAJU (SWEET CURRY) Cashew nuts cooked in khoya rich sweet gravy with cream	21
***	KAJU MASALA Cashew nuts cooked in rich brown gravy	21
Ø	MALAI KOFTA Fried cottage cheese balls cooked in mild tomato gravy	21
V §Ø	VEG. DIWANI HANDI Garden fresh vegetables cooked with aromatic spices and served in a handi	19
W § Ø	VEG. JAIPURI Mixed vegetables simmered in brown gravy and topped with pappadum	19
4	VEG. JALFRAZEE Tangy vegetable curry with julienne capsicums and onions	19
W § Ø	CHETTINAD KORMA Mixed vegetables prepared in a spicy Chettinad style	19
V § Ø	VEGETABLE KORMA South Indian coconut flavored mix vegetable	19
4	MUSHROOM MUTTER MASALA Mushroom cooked with garden fresh peas	19
**	CHANA PESHAWARI A piquant chick peas preparation with Paneer in brown and tomato gravies garnished with coriander leaves	19







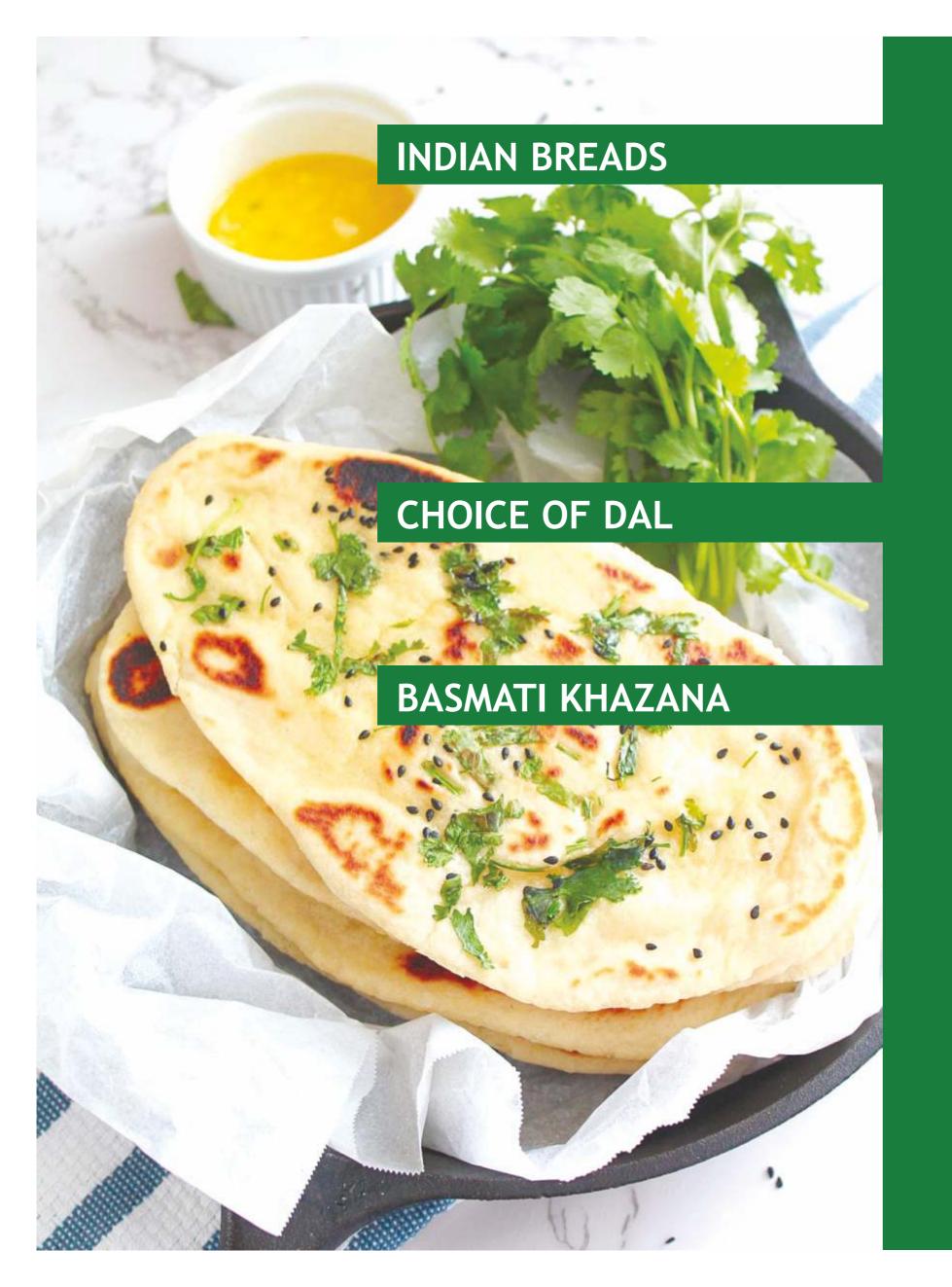


BUTTER CHICKEN Barbecued chicken tikka cooked with tomatoes & butter sauce	24
KADAI CHICKEN Boneless chicken prepared with an amalgamation of onions, capsicums and coriander seeds	24
CHICKEN METHI GARLIC Boneless chicken cooked with fresh fenugreek and garlic in red gravy	24
CHICKEN TIKKA MASALA Barbecued chicken tikka cooked with onions, capsicums and red gravy	24
CHICKEN CURRY The traditional dhaba style prepared with chicken curry	24
CHICKEN MUSHROOM MASALA Mushroom and Chicken cooked with butter and brown gravy	24
MADRAS CHICKEN MASALA Boneless chicken prepared in south Indian masala	24
BLACK PEPPER CHICKEN CURRY Pepper tampered chicken curry	24
CHICKEN CHETTINAD Chettinad style aromatic delicacy of chicken	24
CHICKEN / LAMB VINDALOO Chicken / Lamb curry packed with vindaloo sauce	24
MANGO CHICKEN A delicious baked chicken with sweet chunky mango sauce	24
CHICKEN KORMA A traditional Indian dish that's light and flavorful curry made with tomato paste, spices and cream thats buttery and completely delicious	24
BHUNA LAMB Succulent pieces of lamb, cooked with coriander and ginger flavoured tomato gravy with onions and capsicums	25
LAMB SPINACH Tender lamb pieces cooked in spinach gravy	25
LAMB ROGANJOSH The traditional Kashmiri lamb delicacy garnished with coriander and ginger julienne	25
LENTIL LAMB A specialty of Peshawar, an exotic combination of daal and lamb	25
LAMB MILAGU CURRY Lamb cooked in special masala with black pepper	25
GOAT CURRY Dhaba style preparation of goat curry	25
GOAT VINDALOO Slow cooked goat pieces in hot and tangy blend, finished with Vinegar	25
GOAT ROGANJOSH A Traditional Kashmiri goat delicacy garnished with coriander and ginger julienne	25
PRAWNS VINDALOO Slow cooked prawns pieces in hot and tangy blend, finished with Vinegar	25
PRAWNS MALABARI CURRY Prawn cooked with masala and coconut sauce n gravy and coconut milk	25
BENGAL FISH CURRY Chunks of fish, cooked in tomato gravy, flavoured with mustard seeds and curry leaves	25
GOAN FISH CURRY Fish cooked with brown gravy and coconut milk	25









	PLAIN ROTI BUTTER ROTI LACHCHA PARATHA PLAIN NAAN BUTTER NAAN GARLIC NAAN CHEESE NAAN CHEESE GARLIC NAAN CHILLI NAAN CHEESE CHILLI GARLIC NAAN CHEESE CHILLI NAAN	4 6 4 5 5 6 6 6
Ø	CHILLI GARLIC NAAN PESHAWARI NAAN	6 7
_	DAL FRY Yellow lentils tempered with butter, cumins and red chillies DAL MAKHANI Assorted lentils cooked in an authentic recipe on a low heat and thickened with cream and butter	17 17
)(¥) <i>&</i>	STEAMED RICE	5
) * &	SAFFRON RICE	6
) (*) (*)	JEERA RICE Seasoned boiled rice tossed in butter and cumin seeds	7
*	CURD RICE South Indian curd rice - The bagala bath	8
\	SPECIAL VEGETABLE PULAO Fresh vegetable and rice prepared in dry tawa style	12
) (i) (<i>i</i>	TAWA PULAO (Tawa pulao is a popular Mumbai street food of rice and vegetables sauteed together with pav bhaji masala and other spices-herbs.)	14
©	VEG. AWADHI DUM BIRYANI Rice stir-fried in aromatic spices, herbs and fresh vegetables cooked in dum style. Also served with raita and pappadum	18
Ŀ	CHICKEN SOFIYANI BIRYANI Sufi recipe of chicken biryani served with raita and pappadum	19
Ŀ	LAMB BIRYANI An authentic dum styled lamb biryani served with raita and pappadum	19
C	GOAT BIRYANI An authentic dum styled goat biryani served with raita and pappadum	21









ACCOMPANIMENTS

Left-over not eligible for take home. Dine in only.

Food wastage not allowed. Minimum 4 people. Price are per person.

Everyone must order banquet menu on same table. No modifications in banquet menu.

RAITA (Boondi / Vegetable) ONION SALAD GREEN SALAD PAPPADUM PICKLE CONDIMENTS	5 5 5 3 3
ICECREAMS & DESSERTS	
ICECILAMS & DESSEIVES	
SIZZLING BROWNIE Chocolate brownie with vanilla ice cream on a sizzler plate	12
KULFI (Pistachio / Mango / Indian Pan) The traditional Indian Ice-Creams	7
ICECREAM (Chocolate / Strawberry / Vanilla)	7
INDIAN ICE CREAM (American Dry Fruits / Rajbhog / Butter Scotch)	7
GAJAR HALWA	7
A slow cooked traditional Indian pudding made by simmering carrots in milk. GULAB JAMUN	7
Sweetened fried khoya dumplings	
RASMALAI Disc-shaped curdled milk dumplings cooked in sweetened thick milk	7
BANQUET	
DANQULI	
VEG. BANQUET Entrée: Paneer Tikka, Hara Bhara Kabab, Samosa Mains: Dal Fry, Veg Jalfrezi, Paneer Handi, Kaju Masala Accompaniments: Roti, Plain/Butter Naan, Steamed Rice, Papadum	32
NON VEG. BANQUET Entrée: Chicken Tikka, Fish Amritshari, Lamb Pepper Fry Mains: Dal Fry, Butter Chicken, Lamb Roganjosh, Panner Handi, Accompaniments: Roti, Plain /Butter Naan, Steamed Rice, Papadum	39
SANKALP BANQUET Entrée: Choice of Idli , Vada, Manchurian Mains: Dosa Platter (Choice of any 4 Dosas)	35
All your mains and accomplishments are unlimited.	

*Terms & Conditions

- No split bill.
- No Smoking
- Order once placed will not be cancelled
- Some items may contain coconut,nuts,dairy,fish,wheat,onion and garlic
- Please inform us in advance of any dietary requirements and/or any food allergies
- Outside food / drink / alcoholic beverages are strictly prohibited
 Service time 25 to 35 minutes after placing the order
- Right of admission reserved
- Misbehavior or abusive language will not be tolerated
- Cakeage charges apply









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Corporate Office:

Sankalp Square 3,

17th & 18th Floor, TAJ Skyline, Nr. Ornet Park,
Sindhu Bhavan Road, Shilaj, Ahmedabad - 380058.

WebSite: www.sankalponline.com / www.sankalpfoods.com

Phone: +91 79 40710000 / 40710039 Email: sales.delhi@sankalponline.com