

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

😊 **MANGO 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

LEMON SODA (Sweet / Salted / Jaljeera) 7
The Indian traditional cooler with options of sweet, salted and jaljeera

JALJEERA COKE 6
Coke with an Indian twist

LEMON LIME BITTERS 8
A popular drink made from an angostura bitters and lemonade. Also available as a cocktail.

BLUE LAGOON 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

😊 **MILKSHAKES** 8
Vanilla / Chocolate / Strawberry

VIRGIN MOJITO 9

HOT DRINKS

GINGER TEA 5
Ginger flavoured Indian tea

FILTER KAPI 5
A special coffee from south India

JUICE

ORANGE 4

APPLE 4

😊 **FROOTI** 5

THUMS UP 5

BOTTLED WATER 4

SPARKLING WATER 5

SOFT DRINK 4
Coke / Coke no sugar / Fanta / Sprite

BEER / MIXTURE

KINGFISHER 8

HAYWARD 5000 10

PURE BLONDE (Low Carb) 8

HANN SUPER DRY (3.5%) 8

CORONA 8

HEINEKEN 8

ASAHI 8

CROWN LAGER 8

LITTLE CREATURES PALE ALE 9

CARLTON ZERO (Non Alcoholic) 8

SPIRIT

AMRUT SINGLE MALT (Indian) 12

BLACK DOG (Indian) 10

100 PIPER (Indian) 10

OLD MONK RUM (Indian) 9

JOHNIE WALKER BLACK LABLE 8

CHIVAS REGAL 12YR 8

GLENFIDDICH 9

BACARDI 7

JACK DANIEL’S 8

SMIRNOFF VODKA 7

BOMBAY SAPPHIRE 7

RED WINE

FRANKLIN TATE ESTATES SHIRAZ (Margaret River) 7 / 28

PEPPER JACK SHIRAL CABERNERT (SA) 33

VASSE FELIX CARBERNET MERLOT (Margaret River) 35

DEVIL’S CORNER PINOT NOIR (Tasmaia) 30

JACOB CREEK CLASSIC CHARDONNAY (SA) 7 / 18

OYSTER BAY SAUVIGN BLANC (NZ) 36

JACOB CREEK TWIN PICKINGS SAUVIGNON BLANC MOSCATO 30

COCKTAILS

PAN KI DUKAN 15
Made from real betel leaf, gulkand and vodka. This drink will take you to "Paan ki Dukaan"

SHARABI MANGO LASSI 15
A concoction of classic mango lassi and coconut rum. Go on a journey from Punjab to the Caribbean to Ireland.

JAMUNTINI 15
A popular martini with a jamun twist !!! Jamun is also known as Java Plum - A fruit native to India

VODKA SHIKANJI 15
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 15
This sassy 'Cosmo' will make you blush. A cocktail made with vodka and an authentic rooh afza syrup

MIRCH MUMTAZ 15
A complex cocktail of chilli infused with vodka and OJ. This drink will make your taste buds dancing with Bollywood moves

ANARKALI 15
Pomegranate juice with vodka and rose water!!! Feel the essence of Love.

PINA COLADA 15

MARGARITA 14



MOJITO 14

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

(Vegetarian South Indian Delicacies)	
   MASALA PAPAD Fried pappadum garnished with tomatoes, onions and secret spices	4
   MASALA BOONDI Fried lentil balls with onion, tomatoes and special masala	6
  VEGETABLE UPPUMA A healthy snack made from semolina	6
    CHIPS 'N' CHIPS French fries with options of Molagai podi / Plain / Salted/ Masala	6
  TELANGANA ALOO Spicy tangy potato wedges tossed in a special masala	10

(Vegetarian North Indian Delicacies)	
 PANEER TIKKA Chunks of cottage cheese, marinated in curd, Indian herbs and barbecued	15
 LASUNI HARA PANEER Barbecued paneer marinated with mint and garlic	15
   HARA BHARA KABAB (6 Pieces) Deep fried tikki of spinach and green vegetables, blended with Indian herbs	13
  SAMOSA (2 PIECES) Indian puff pastry filled with flavoured potato and peas	9

(Non Vegetarian South Indian Delicacies)	
 KOZHI SUKHA Pepper tempered chicken semi-dry gravy	14
 LAMB PEPPER FRY A semi-dry lamb cooked with South Indian spices	16
 SOUTHERN CRISPY FISH FINGER Fish fingers tossed in South Indian spices	18

(Non Vegetarian North Indian Delicacies)	
 CHICKEN TIKKA Succulent pieces of boneless chicken, marinated with red chilli paste and curd	16
 FISH AMRITSARI A battered fried fish in an Amritsari style	18

CHAAT

INDO-CHINESE

CHOLE BHATURE

Chickpea curry with fried flatbreads served with riata & pickle.

18

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

PAPADI CHAAT

Crispy fried-dough wafers served with boiled potatoes, yogurt sauce, tamarind and coriander chutneys

14

DAHI BHALLE

Lentil based savory balls served with yoghurt, papdi, chutneys and sprinkled with spices.

14

ALOO TIKKI CHAAT

Stuffed potato patty with yogurt, different chutneys, and spices.

9

PANI PURI / GOLGAPPE

Hollow, crispy-fried puffed ball filled with potato, chickpeas, spices, flavoured mint water and tamarind chutney.

12

SEV PURI

Crispy-fried puffed balls are topped with flavourful condiments, veggies, herbs, ground spices and more.

12

DAHI PURI

Crispy-fried puffed balls are topped with yoghurt, boiled potatoes, garlic, tamarind, sweet chutney.

12

BHEL

Slightly sweet, spicy & sour tasting snack made with puffed rice, chutneys, chickpeas & sev.

10

PANEER CHILLI MILLI

Crispy fried cottage cheese topped with onions, capsicum, garlic, and Indian spices.

15

DRY MANCHURIAN

A tasty Indo Chinese dish of fried veggie balls in a spicy, sweet, and tangy sauce.

15

GRAVY MANCHURIAN

A tasty Indo Chinese dish of fried veggie balls in a spicy, sweet, and tangy sauce with gravy.

16

HAKKA NOODLES

Stir-fried noodles with veggies and sauces.

15

NOODLES MANCHURIAN

Stir-fried noodles with veggies, sauces and manchurian dumpling.

16

FRIED RICE

Stir-fried rice in Indo-Chinese style.

14

IDLI STALL

VADA

(Idli is a steamed rice cake)

☺🌱🌾🌿	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
🌱🌿🌾	RASAM IDLI Pieces of idlis dipped in rasam	12
☺🌱🌿	CHEESE IDLI Mini idlis topped with cheese	11
🌱🌿🌾	VAGHAR IDLI Little idlis tossed in a special masala	12
🌱🌿🌾	MASALA VEGETABLE IDLI Tangy little idlis flavoured with garlic and south Indian masala	12
🌱🌿🌾	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 doughnuts in sweet yoghurt	13
🌱🌿🌾	RASAM VADA Vada dipped in rasam	13

DASHING DOSA

SPECIALITY DOSA

☺☹☹☹	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
☹☹☹	SUPER PAPER DOSA (Plain / Masala) Thin crispy long dosa	17
☹☹☹	MYSORE CHATPATA DOSA (Plain / Masala) Spicy dosa with mysore and garlic chutney	18
☹☹☹	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
☹☹☹	SPRING VEGETABLE DOSA (Add cheese + \$3) Dosa loaded with spring vegetables	17
☹☹	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
☹	KEERAI CHEESE GARLIC DOSA Spinach and cheese dosa with a hint of garlic	17
☹☹☹	SPECIAL INDIAN BHAJI DOSA (Add cheese + \$3) Dosa with a special filling of Bombay pav bhaji mix	19
☹☹☹	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
☹☹☹	THREE BARREL DOSA Mini size combination of mysore, pudina and plain dosa	20

(Non Vegetarian 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

Add cheese +\$3






RAVISHING RAVA



AMAZING UTHAPPA





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

- | | |
|---|-----------|
|   CRISP 'N' CRUNCHY RAVA (Plain / Masala)
Dosa made from semolina flour | 19 |
|  ONION RAVA (Plain / Masala)
Rava dosa with onions | 20 |
|  ONION CHILLI GARLIC RAVA (Plain / Masala)
Rava dosa with onions, green chillies and garlic chutney | 20 |
|  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 |
|  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
Minced chicken prepared in Chettinad spice and stuffed in uthappa | 21 |
|  TANDOORI CHICKEN UTHAPPA
Tandoori chicken stuffed between two thin layered uthappa | 21 |

Add cheese +\$3

INDIAN CURRIES

🍴🌱	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 Mildly spiced cottage cheese prepared with spinach and garlic	21
🍴🌱	PANEER METHI GARLIC Cubes of cottage cheese cooked with fresh fenugreek and garlic	21
🍴🌱	PANEER BUTTER MASALA Cottage cheese delicacy with red gravy and butter	21
🍴🌱	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
🍴	MALAI KOFTA Fried cottage cheese balls cooked in mild tomato gravy	21
🍴🌱🌱	VEG. DIWANI HANDI Garden fresh vegetables cooked with aromatic spices and served in a handi	19
🍴🌱🌱	VEG. JAIPURI Mixed vegetables simmered in brown gravy and topped with pappadum	19
🍴🌱🌱	VEG. JALFRAZEE Tangy vegetable curry with julienne capsicums and onions	19
🍴🌱🌱	CHETTINAD KORMA Mixed vegetables prepared in a spicy Chettinad style	19
🍴🌱🌱	VEGETABLE KORMA South Indian coconut flavored mix vegetable	19
🍴🌱🌱	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

INDIAN CURRIES



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



INDIAN BREADS

CHOICE OF DAL

BASMATI KHAZANA

🌱🌱	PLAIN ROTI	4
🌱	BUTTER ROTI	4
🌱🌱	LACHCHA PARATHA	6
🌱	PLAIN NAAN	4
🌱	BUTTER NAAN	5
	GARLIC NAAN	5
🌱	CHEESE NAAN	5
	CHEESE GARLIC NAAN	6
🌱	CHILLI NAAN	5
🌱	CHEESE CHILLI GARLIC NAAN	6
	CHEESE CHILLI NAAN	6
	CHILLI GARLIC NAAN	6
🌱	PESHAWARI NAAN	7

🌱	DAL FRY	17
	Yellow lentils tempered with butter, cumins and red chillies	
🌱	DAL MAKHANI	17
	Assorted lentils cooked in an authentic recipe on a low heat and thickened with cream and butter	

🌱🌱🌱	STEAMED RICE	5
🌱🌱🌱	SAFFRON RICE	6
🌱🌱🌱	JEERA RICE	7
	Seasoned boiled rice tossed in butter and cumin seeds	
🌱🌱	CURD RICE	8
	South Indian curd rice - The bagala bath	
🌱🌱🌱	SPECIAL VEGETABLE PULAO	12
	Fresh vegetable and rice prepared in dry tawa style	
🌱🌱🌱	TAWA PULAO	14
	(Tawa pulao is a popular Mumbai street food of rice and vegetables sauteed together with pav bhaji masala and other spices-herbs.)	
🌱🌱	VEG. AWADHI DUM BIRYANI	18
	Rice stir-fried in aromatic spices, herbs and fresh vegetables cooked in dum style. Also served with raita and pappadum	
🌱	CHICKEN SOFIYANI BIRYANI	19
	Sufi recipe of chicken biryani served with raita and pappadum	
🌱	LAMB BIRYANI	19
	An authentic dum styled lamb biryani served with raita and pappadum	
🌱	GOAT BIRYANI	21
	An authentic dum styled goat biryani served with raita and pappadum	

ACCOMPANIMENTS

RAITA (Boondi / Vegetable)	5
ONION SALAD	5
GREEN SALAD	5
PAPPADUM	3
PICKLE	3
CONDIMENTS	3

ICECREAMS & DESSERTS

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 A slow cooked traditional Indian pudding made by simmering carrots in milk.	7
GULAB JAMUN Sweetened fried khoya dumplings	7
RASMALAI Disc-shaped curdled milk dumplings cooked in sweetened thick milk	7

BANQUET

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.
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.

*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



India

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