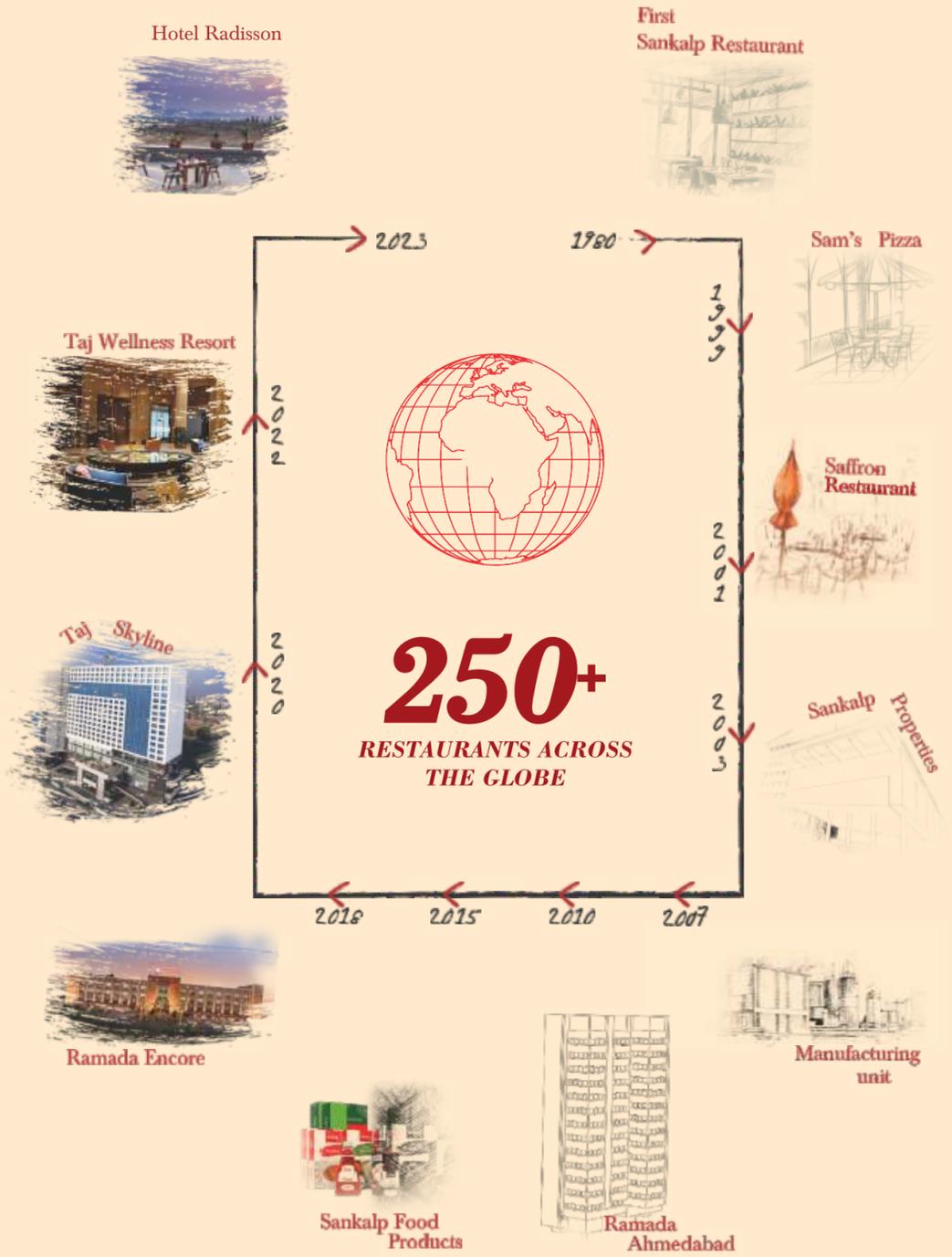




We've served a million smiles and counting with our culinary offerings and service excellence, fueling our passion to serve you better every day.





ASSORTED BEVERAGES

LASSI

LASSI (Sweet / Salted)	4.90
The traditional north Indian drink made by blending of yogurt with sugar or salt	
☺ MANGO LASSI	5.90
The traditional mango flavoured lassi	
NEERMOR-CHAAS	5.50
The authentic Indian blend of yogurt with salt, coriander and cumin seeds	
MAHARAJA MANGO LASSI	8.90
The king of all the Lassi with lots of dry fruits	
COLD COFFEE	7.90
(A chilled creamy Nescafe preparation)	
COLD COFFEE WITH ICE CREAM	8.90
(The most exquisite blend of Nescafe with lots of creamy milk and choicest Ice cream)	

MOCKTAILS

LEMON SODA (Sweet / Salted / Jaljeera)	5.50
The Indian traditional cooler with options of sweet, salted and jaljeera	
JALJEERA COKE	5.50
Coke with an Indian twist	
SHIRLEY TEMPLE	7.90
LEMON LIME BITTERS	5.50
A popular drink made from an angostura bitters and lemonade. Also available as a cocktail.	
BLUE LAGOON	8.90
A wonderful orange flavoured fizzy drink with Blue Curacao. Also available as a cocktail.	
FALOODA	10.50
An Indian-Persian drink made from rose syrup, sweet basil seeds, lots of dry fruits and served with ice-cream	
☺ MILKSHAKES	10.50
Vanilla / Chocolate / Strawberry	
VIRGIN MOJITO	10.50

HOT DRINKS

GINGER TEA	4.90	FILTER KAPI	4.90
Ginger flavoured Indian tea		A special coffee from south India	

JUICE

ORANGE	5.90	SPARKLING WATER	5.50
APPLE	5.90	SOFT DRINK	3.90
☺ FROOTI	5.50	Coke / Coke no sugar / Fanta / Sprite	
THUMS UP	3.50	SODA WATER	3.50
BOTTLED WATER	3.50		

SOUP

TOMATO SOUP A soup made from ripe red tomatoes served with bread crumbs	6.99
 HOT & SOUR SOUP A dark brown Chinese soup with ginger, garlic and fried vegetables	6.99
 MANCHOW SOUP Indo chinese soup with fried noodles	8.00
 SWEET CORN VEGETABLE SOUP Corn soup with vegetables	6.99
  RASAM South Indian thin lentil soup	6.99

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	23.99
INDI - CHINI SIZZLER Assortment of Indo - Chinese dishes served on a sizzler plate with chef's special sauce) (Option of - No onion & No garlic)(Takes longer time	24.99

STARTERS

(Vegetarian South Indian Delicacies)

  MASALA PAPAD Fried pappadum garnished with tomatoes, onions and secret spices	6.90
  MASALA BOONDI Fried lentil balls with onion, tomatoes and special masala	7.90
  VEGETABLE UPPUMA A healthy snack made from semolina	8.90
KARARI ROOMALI	8.90
   CHIPS 'N' CHIPS French fries with options of Molagai podi / Plain / Salted/ Masala	7.99
  TELANGANA ALOO Spicy tangy potato wedges tossed in a special masala	9.99

(Vegetarian North Indian Delicacies)

 PANEER TIKKA Chunks of cottage cheese, marinated in curd, Indian herbs and barbecued	16.99
ONION BHAJI	15.00
 LASUNI HARA PANEER Barbecued paneer marinated with mint and garlic	16.99
HARA BHARA KABAB (6 Pieces) Deep fried tikki of spinach and green vegetables, blended with Indian herbs	14.00
SAMOSA (2 Pieces) Indian puff pastry filled with flavoured potato and peas	7.99
GOBHI TIKKA 6 Pcs Florets of cauliflower marinated in Indian herbs, spices and garlic and char grilled Option: Mint flavor / garlic flavor	15.99

FRANKIE

 BOMBAY VEG. FRANKIE Indian Wrap	12.99
MANCHURIAN FRANKIE Indian wrap with manchurian filling	14.99
PANEER TIKKA FRANKIE Indian wrap with paneer tikka filling	14.99
SCHEZWAN VEG. FRANKIE Indian wrap with schezwan filling	13.99
PANEER CHILLY VEG. FRANKIE Indian wrap with paneer chilly filling	15.99

CHAAT



INDO-CHINESE



CHOLE BHATURE Chickpea curry with fried flatbreads served with riata & pickle.	17.50
PAV BHAJI A spiced mixture of mashed vegetables in a thick gravy served with buns.	15.90
SAMOSA CHAAT Spicy chickpeas are served with samosa and dollops of yogurt and chutney.	13.90
PAPADI CHAAT Crispy fried-dough wafers served with boiled potatoes, yogurt sauce, tamarind and coriander chutneys	13.90
DAHI BHALLE Lentil based savory balls served with yoghurt, papdi, chutneys and sprinkled with spices.	13.90
ALOO TIKKI CHAAT Stuffed potato patty with yogurt, different chutneys, and spices.	10.99
PANI PURI / GOLGAPPE Hollow, crispy-fried puffed ball filled with potato, chickpeas, spices, flavoured mint water and tamarind chutney.	7.90
SEV PURI Crispy-fried puffed balls are topped with flavourful condiments, veggies, herbs, ground spices and more.	10.90
DAHI PURI Crispy-fried puffed balls are topped with yoghurt, boiled potatoes, garlic, tamarind, sweet chutney.	11.40
BHEL Slightly sweet, spicy & sour tasting snack made with puffed rice, chutneys, chickpeas & sev.	9.90
VEG. MOMOS. (STEAM) Steamed dumplings stuffed with a lightly spiced vegetable filling.	16.90
VEG. MOMOS. (FRIED) Momo stuffed with freshly chopped Vegetable's, herbs and Tinch of Spices. To make it crispy Fried in hot oil and Served with Spicy Sauce.	16.90
SCHEZWAN MOMOS spicy and flavorful Tibetan dumplings filled with a mix of vegetables, served with a fiery Schezwan sa uce.	17.90
PANEER CHILLI MILLI Crispy fried cottage cheese topped with onions, capsicum, garlic, and Indian spices.	14.90
DRY MANCHURIAN A tasty Indo Chinese dish of fried veggie balls in a spicy, sweet, and tangy sauce.	14.90
GRAVY MANCHURIAN A tasty Indo Chinese dish of fried veggie balls in a spicy, sweet, and tangy sauce with gravy.	15.90
HAKKA NOODLES Stir-fried noodles with veggies and sauces.	14.90
NOODLES MANCHURIAN Stir-fried noodles with veggies, sauces and manchurian dumpling.	15.90
CHINESE BHEL An enticing fusion of Indo-Chinese flavors in a crispy noodle salad, tossed with vibrant vegetables and zesty sauces.	12.90
FRIED RICE Stir-fried rice in Indo-Chinese style.	14.90
MANCHURIAN FRIED RICE Manchurian Fried Rice is a savory fusion dish combining spiced rice with flavorful Manchurian-style veggies.	16.90
PANEER FRIED RICE Paneer Fried Rice is a fusion dish where spiced rice is stir-fried with vegetables, with paneer for a unique twist.	16.90

IDLI STALL

VADA

(Idli is a steamed rice cake)

☺🌱🌾🌿	IDLI LITTLES Mini idlis	8.90
☺🌱🌿	BUTTER IDLI / GHEE IDLI Mini idlis topped with butter or Ghee	9.90
🌱🌿	IDLI VADA A combination of idlis and fried lentil doughnuts	10.90
🌱🌿	RASAM IDLI Pieces of idlis dipped in rasam	11.90
☺🌱🌿	CHEESE IDLI Mini idlis topped with cheese	10.90
🌱🌿	VAGHAR IDLI Little idlis tossed in a special masala	11.90
🌱🌿	MASALA VEGETABLE IDLI Tangy little idlis flavoured with garlic and south Indian masala	11.90
🌱🌿	COCKTAIL RICE CAKES Pieces of little idlis tossed with molagai podi and butter	11.90
🌱🌿	CHETTINAD RICE CAKES Spicy little idlis tossed in Chettinad gravy	11.90

(Medu Vada is fried lentil doughnut)

🌱🌿	MEDU VADA Deep fried lentil doughnuts	10.90
🌱🌿	THAYIR VADA Lentil doughnuts in sweet yoghurt	12.90
🌱🌿	RASAM VADA Vada dipped in rasam	12.90

DASHING DOSA

SPECIALITY DOSA

☺☺☺	TRADITIONAL DOSA (Plain / Masala) Dosa with garlic chutney and potato masala	13.90
☺☺☺☺	GOLDEN CRISP DOSA Simple, tastier dosa served in a cone shape	12.90
☺☺☺	ONION DOSA (Plain / Masala) Dosa with chopped onions and garlic chutney	15.90
☺☺☺	SUPER PAPER DOSA (Plain / Masala) Thin crispy long dosa	15.90
☺☺☺	MYSORE CHATPATA DOSA (Plain / Masala) Spicy dosa with mysore and garlic chutney	17.90
☺☺☺	NILGIRI DOSA (Plain / Masala) Mint flavour dosa	17.90
☺☺☺	CHEESE DOSA (Plain / Masala) Dosa with a generous helping of cheese	16.90
☺☺☺	CHEESE CHILLI GARLIC DOSA (Plain / Masala) Famous cheese dosa with chilli and garlic chutney	17.90
☺☺☺	CHOCOLATE DOSA Dosa with nutella and butter	14.90
☺☺☺☺	SPRING VEGETABLE DOSA (Add cheese + \$3) Dosa loaded with spring vegetables	17.90
☺☺☺	SPICY SCHEZWAN DOSA A Chinese twist to the traditional dosa with noodles	18.90
☺☺☺	CHETTINAD SPICY DOSA A crisp spicy dosa with a filling of fresh vegetable prepared in Chettinad style	17.90
☺☺☺	PANEER DOSA Dosa with a filling of Spicy paneer mix	17.90
☺☺☺	KEERAI CHEESE GARLIC DOSA Spinach and cheese dosa with a hint of garlic	17.90
☺☺☺☺	SPECIAL INDIAN BHAJI DOSA (Add cheese + \$3) Dosa with a special filling of Bombay pav bhaji mix	18.90
☺☺☺☺	KARA MURA DOSA (Plain / Masala) Butter paper dosa with molagai podi in its layer	18.90
☺☺☺	CHEESE CORN DOSA Dosa with corn, cheese and tomato chutney	17.90
☺☺☺☺	THREE BARREL DOSA Mini size combination of mysore, pudina and plain dosa	18.90
	JALI DOSA A webbed dosa filled with curated special oriental filling	18.90
	CHAOS (GOTALA) DOSA Dosa served with a flavorful, mixed vegetable and spinach gravy for a vibrant and delicious meal.	18.90
	SPOOKY DOSA ROLLS Towers of mini dosa filled with sauteed vegetable topped with lots of cheese & french-fries	20.90
	MILITARY GHEE ROAST MASALA DOSA Indian Military lover dosa filling	20.90

Add cheese +\$3

RAVISHING RAVA



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

- CRISP 'N' CRUNCHY RAVA (Plain / Masala)** 17.50
Dosa made from semolina flour
- ONION RAVA (Plain / Masala)** 18.50
Rava dosa with onions
- ONION CHILLI GARLIC RAVA (Plain / Masala)** 18.50
Rava dosa with onions, green chillies and garlic chutney
- SCHEZWAN ONION RAVA** 18.50
A chinese twist to the rava dosa with Noodles

AMAZING UTHAPPA



AMAZING UTHAPPA

- DOUBLE ROAST - PLAIN** 11.90
- DOUBLE ROAST - TOPPING** 16.90
(Select from : Onion / Tomato / Carrot / Mix Vegetables)
- CHEESE CHILLI TOMATO UTHAPPA** 17.90
An uthappa topped with tomato and lots of cheese
- MADURAI SANDWICH UTHAPPA (Add cheese +\$3.00)** 16.90
Twin layered speciality uthappa
- ONION TOMATO CHILLI UTHAPPA** 18.90
(Uthappa topped with onion, tomato, and chilli)
- SPECIAL TOMATO MASALA UTHAPPA** 18.90
A delicacy prepared using the secretive method, topped with vegetables
- PANCHAVARNA UTHAPPA** 19.90
An assortment of five different types of uthappas
- CHENNAI PIZZA UTHAPPA** 19.90
Crispy uthappa that tastes like pizza
- TOMATO CORN UTHAPPA** 18.90
A jain speciality
- BUTTER MASALA UTHAPPA** 18.90
The traditional uthappa topped with lots of molagai podi, potato masala and butter

Add cheese +\$3

INDIAN CURRIES

🍴🌱	PANEER HANDI Cubes of cottage cheese, onions and capsicums cooked on low heat with brown gravy served in handi	22.90
🍴🌱	PANEER KADAI Cubes of paneer, onions and green bell peppers tossed in Indian gravy with whole spices	22.90
	PANEER TIKKA MASALA Marinated paneer pieces which are barbecued and cooked with makhni gravy	22.90
🍴🌱	PALAK PANEER Mildly spiced cottage cheese prepared with spinach and garlic	22.90
🍴🌱	PANEER METHI GARLIC Cubes of cottage cheese cooked with fresh fenugreek and garlic	22.90
🍴🌱	PANEER BUTTER MASALA Cottage cheese delicacy with red gravy and butter	22.90
🍴🌱	PANEER BALTI Two different paneer gravies served in a balti	22.90
🍴🌱	PANEER AFGHAN BHURJI Semi-dried preparation of shredded paneer with onions and capsicums	22.90
🍴🌱	PANEER LABABDAAR Prepared in creamy, mildly tangy gravy with cashews & spices that gives a rich flavor.	22.90
🍴🌱	SHAHI MUTTER PANEER A popular North Indian dish of Indian cottage cheese aka paneer and peas cooked in a spicy and flavoursome curry.	22.90
🍴	KHOYA KAJU (SWEET CURRY) Cashew nuts cooked in khoya rich sweet gravy with cream	22.90
🍴🌱	KAJU MASALA Cashew nuts cooked in rich brown gravy	22.90
🍴🌱	MALAI KOFTA Fried cottage cheese balls cooked in mild tomato gravy	22.90
🍴🌱	VEG. MAKHANWALA Cubes of fresh vegetables and shredded cottage cheese cooked in tomato gravy enriched with butter and cream, flavored with fenugreek leaves	22.90
🍴🌱🌾	VEG. DIWANI HANDI Garden fresh vegetables cooked with aromatic spices and served in a handi	20.90
🍴🌱🌾	VEG. JAIPURI Mixed vegetables simmered in brown gravy and topped with pappadum	20.90
🍴🌱🌾	VEG. JALFRAZEE Tangy vegetable curry with julienne capsicums and onions	20.90
🍴🌱🌾	VEGETABLE KORMA South Indian coconut flavored mix vegetable	20.90
🍴🌱🌾	MUSHROOM MUTTER MASALA Mushroom cooked with garden fresh peas	20.90
🍴🌱	CHANA PESHAWARI A piquant chick peas preparation with Paneer in brown and tomato gravies garnished with coriander leaves	20.90

INDIAN BREADS

CHOICE OF DAL

BASMATI KHAZANA

👤🍴	PLAIN ROTI	4.50
🍴	BUTTER ROTI	5.50
👤🍴	LACHCHA PARATHA	6.90
🍴	PLAIN NAAN	4.99
🍴	BUTTER NAAN	5.90
	GARLIC NAAN	5.90
🍴	CHEESE NAAN	5.90
	CHEESE GARLIC NAAN	6.90
🍴	CHEESE CHILLI GARLIC NAAN	6.90
	CHEESE CHILLI NAAN	6.90
	CHILLI GARLIC NAAN	6.90
	BULLET NAAN	5.90
	CHEESE, SPINACH NAAN	6.50
	CHEESE, SPINACH & GARLIC NAAN	6.90

🍴	DAL FRY	17.90
	Yellow lentils tempered with butter, cumins and red chillies	
🍴	DAL TADKA	18.90
	Yellow toor dal cooked to perfection tempered with cumin, tomato, garnished with coriander leaves and ginger	
🍴	DAL MAKHANI	17.90
	Assorted lentils cooked in an authentic recipe on a low heat and thickened with cream and butter	

👤🍴🌱	STEAMED RICE	4.90
👤🍴🌱	SAFFRON RICE	5.90
👤🍴🌱	JEERA RICE	6.90
	Seasoned boiled rice tossed in butter and cumin seeds	
🍴	CURD RICE	7.90
	South Indian curd rice - The bagala bath	
👤🍴🌱	SPECIAL VEGETABLE PULAO	11.90
	Fresh vegetable and rice prepared in dry tawa style	
👤🍴🌱	TAWA PULAO	13.90
	(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	17.90
	Rice stir-fried in aromatic spices, herbs and fresh vegetables cooked in dum style. Also served with raita and pappadum	
🍴	PANEER BIRYANI	18.90
	The all-time favourite Paneer Biryani is made with Paneer cubes marinated with a special spice mix, layered with long grain, fragrant basmati rice.	

ACCOMPANIMENTS

RAITA (Boondi / Vegetable)	5.00
ONION SALAD	5.50
GREEN SALAD	8.50
PAPPADUM	2.90
CONDIMENTS	2.95

ICECREAMS & DESSERTS

SIZZLING BROWNIE Chocolate brownie with vanilla ice cream on a sizzler plate	13.90
KULFI (Pistachio / Mango / Indian Pan) The traditional Indian Ice-Creams	6.50
ICECREAM (Chocolate / Strawberry / Vanilla)	6.90
INDIAN ICE CREAM (American Dry Fruits / Rajbhog / Butter Scotch)	6.90
GAJAR HALWA A slow cooked traditional Indian pudding made by simmering carrots in milk.	8.90
GULAB JAMUN Sweetened fried khoya dumplings	8.90
RASMALAI Disc-shaped curdled milk dumplings cooked in sweetened thick milk	8.90

*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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• Perth
Westminster
Southern River

• Sydney
Wentworthville

• Brisbane
Annerley | Aspley
Springfield Central

• Melbourne
Hoppers Crossing
Hampton Park

• Canberra
Belconnen

• Gold Coast
Surfers Paradise

• Sunshine Coast
Maroochydore

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