

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) 7
The traditional north Indian drink made by blending of yogurt with sugar or salt

☺ **MANGO LASSI** 7
The traditional mango flavoured lassi

NEERMOR-CHAAS 6
The authentic Indian blend of yogurt with salt, coriander and cumin seeds

MAHARAJA MANGO LASSI 11
The king of all the Lassi with lots of dry fruits & tutti frutti

MOCKTAILS

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

JALJEERA COKE 7
Coke with an Indian twist

LEMON LIME BITTERS 9
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 12
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

MASALA TEA 5
Ginger flavoured Indian Masala Tea

FILTER KAPI 5
A special coffee from south India

JUICE

ORANGE 5

APPLE 5

☺ **FROOTI** 5

THUMS UP 5

BOTTLED WATER 5

SPARKLING WATER 6

SOFT DRINK 5
Coke / Coke no sugar / Fanta / Sprite



BEER

KINGFISHER 8
GOD FATHER 8% (650ml) 17
PURE BLONDE (Low Carb) 8
HANN SUPER DRY (3.5%) 8
CORONA 8
HEINEKEN 8
ASAHI 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) 10
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
ARROGANT FROG PINOT NOIR (France) 25
MARGARET RIVER No 85 CABERNET MERLOT 23

WHITE WINE

JACOB CREEK CLASSIC CHARDONNAY (SA) 6 / 18
OYSTER BAY SAUVIGN BLANC (NZ) 29
BROWN BROTHERS CROUCHEN RIESLING (VIC) 28

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

MARGARITA 14

MOJITO 14

BYO wine only. Corkage \$5 per person only.

SOUP

TOMATO SOUP

A soup made from ripe red tomatoes served with bread Croutons

7

HOT & SOUR SOUP (Add Chicken +\$1)

A dark brown Chinese soup with ginger, garlic and vegetables

7

MANCHOW SOUP (Add Chicken +\$1)

Indo chinese soup with fried noodles

8

SWEET CORN VEGETABLE SOUP (Add Chicken +\$1)

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, Onion Bhaji, Paneer Tikka, Samosa and chips served on sizzler plate with an Indian sauce

23

TANDOORI CHICKEN (Half / full)

The traditional tandoori chicken marinated with curd and chef's special spices

19 / 29



Kids Special



Option of - No Onion & Garlic



Option of Vegan



Option of Gluten Free

STARTERS

(Vegetarian South Indian Delicacies)



MASALA PAPAD

Fried pappadum garnished with tomatoes, onions and secret spices

5



MASALA BOONDI

Fried lentil balls with onion, tomatoes and special masala

7



VEGETABLE UPPUMA

A healthy snack made from semolina

7



CHIPS 'N' CHIPS

French fries with options of Molagai podi / Plain / Salted/ Masala

7



CHATPATA ALOO

Zesty and tangy spiced potatoes, sautéed with a medley of aromatic spices & fresh herbs.

15

(Vegetarian North Indian Delicacies)



PANEER TIKKA

Chunks of cottage cheese, marinated in curd, Indian herbs and barbecued

17

ONION BHAJI

Onion Bhaji is deep-fried to golden perfection, ensuring a satisfying crunch with every bite

16



HARA BHARA KABAB (6 Pieces)

Deep fried tikki of spinach and green vegetables, blended with Indian herbs

14



SAMOSA (2 PIECES)

Indian puff pastry filled with flavoured potato and peas

10

(Non Vegetarian South Indian Delicacies)



KOZHI SUKHA

Pepper tempered chicken semi-dry gravy

17



LAMB PEPPER FRY

A semi-dry lamb cooked with South Indian spices

18

SOUTHERN CRISPY FISH FINGER

Fish fingers tossed in South Indian spices

19

(Non Vegetarian North Indian Delicacies)



CHICKEN TIKKA

Succulent pieces of boneless chicken, marinated with red chilli paste and curd

17

FISH AMRITSARI

A battered fried fish in an Amritsari style

19



CHILLI CHICKEN

Succulent chicken pieces tossed in a tangy and spicy chili sauce with bell peppers and onions.

17



Kids Special



Option of - No Onion & Garlic



Option of Vegan



Option of Gluten Free



CHAAT





INDO-CHINESE


CHOLE BHATURE 18
Chickpea curry with fried flatbreads served with riata & pickle.

PAV BHAJI 17
A spiced mixture of mashed vegetables in a thick gravy served with buns.


SAMOSA CHAAT 15
Spicy chickpeas are served with samosa and dollops of yogurt and chutney.

 **PAPADI CHAAT** 15
Crispy fried-dough wafers served with boiled potatoes, yogurt sauce, tamarind and coriander chutneys

 **ALOO TIKKI CHAAT** 10
Stuffed potato patty with yogurt, different chutneys, and spices.

 **PANI PURI / GOLGAPPE** 13
Hollow, crispy-fried puffed ball filled with potato, chickpeas, spices, flavoured mint water and tamarind chutney.


 **SEV PURI** 14
Crispy-fried puffed balls are topped with flavourful condiments, veggies, herbs, ground spices and more.


 **DAHI PURI** 14
Crispy-fried puffed balls are topped with yoghurt, boiled potatoes, garlic, tamarind, sweet chutney.


 **BHEL** 12
Slightly sweet, spicy & sour tasting snack made with puffed rice, chutneys, chickpeas & sev.

 **VEG. MOMOS (Steamed / Fried)** 18
Deliciously steamed dumplings, bursting with flavour.


PANEER MOMOS (Steamed / Fried) 19
Deliciously steamed dumplings, bursting with flavour.

 **PANEER CHILLI MILLI** 17
Crispy fried cottage cheese topped with onions, capsicum, garlic, and Indian spices.


 **DRY MANCHURIAN** 17
A tasty Indo Chinese dish of fried veggie balls in a spicy, sweet, and tangy sauce.

 **GRAVY MANCHURIAN** 18
A tasty Indo Chinese dish of fried veggie balls in a spicy, sweet, and tangy sauce with gravy.


 **HAKKA NOODLES (Add Chicken +\$3)** 17
Stir-fried noodles with veggies and sauces.

 **NOODLES MANCHURIAN (Add Chicken +\$3)** 18
Stir-fried noodles with veggies, sauces and manchurian dumpling.

 **FRIED RICE (Add Chicken +\$3)** 16
Stir-fried rice in Indo-Chinese style.

 **MANCHURIAN FRIED RICE (Add Chicken +\$3)** 18
Stir-fried rice in Indo Chinese style with Manchurian balls.

 **PANEER FRIED RICE (Add Chicken +\$3)** 18
Stir-fried rice in Indo Chinese style with Paneer.

 **CHINESE BHEL (Add Chicken +\$3)** 19
A delightful fusion of rice, noodles, vibrant veggies, manchurian ball and zesty sauces.



IDLI STALL

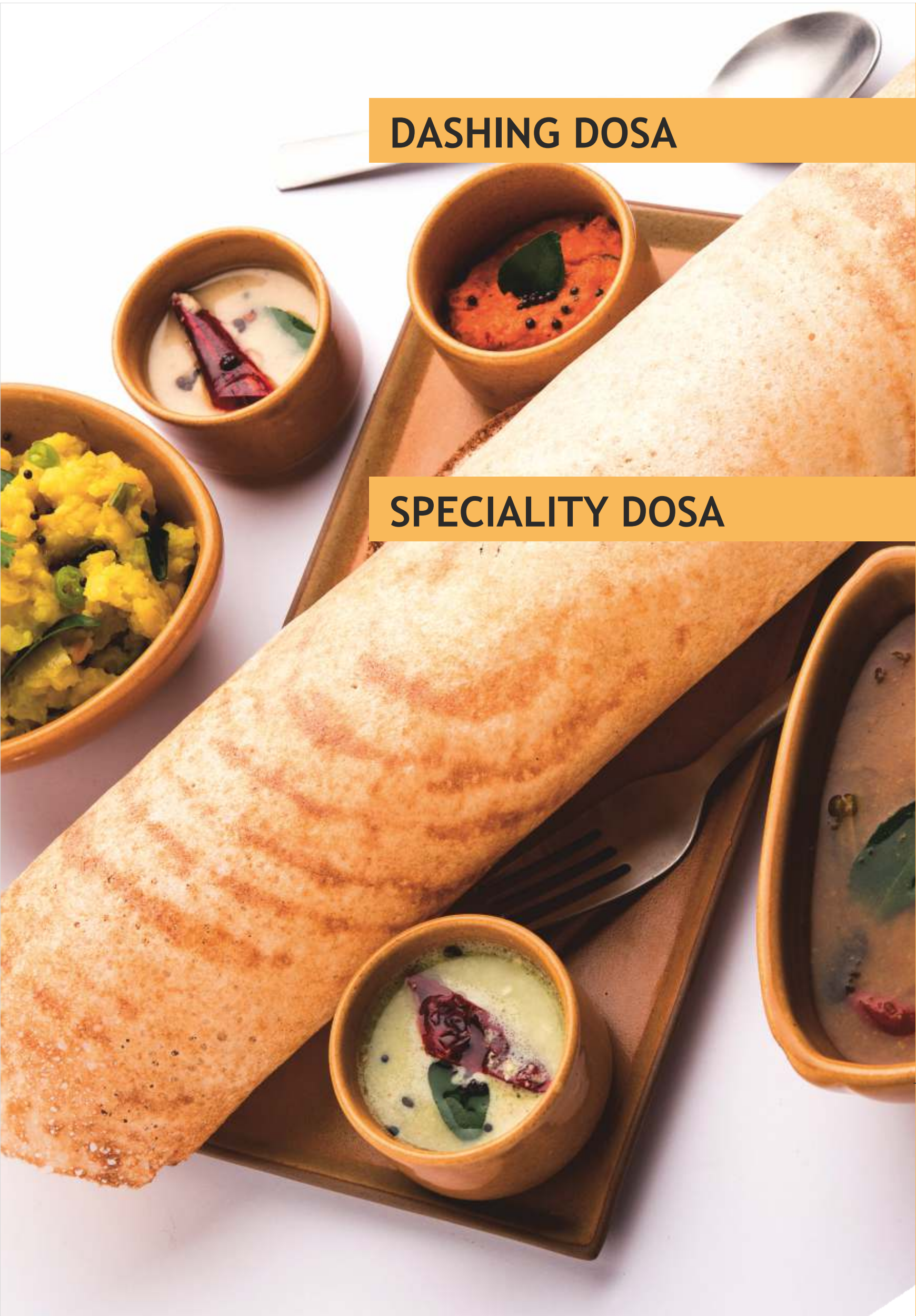
VADA

(Idli is a steamed rice cake)

☺🌱🌾🌿	IDLI LITTLES Mini idlis	10
☺🌱🌿	BUTTER IDLI / GHEE IDLI Mini idlis topped with butter or Ghee	12
🌱🌿🌾	IDLI VADA A combination of idlis and fried lentil doughnuts	15
🌱🌿🌾	RASAM IDLI Pieces of idlis dipped in rasam	14
☺🌱🌿	CHEESE IDLI Mini idlis topped with cheese	13
🌱🌿🌾	VAGHAR IDLI Little idlis tossed in a special masala	14
🌱🌿🌾	MASALA VEGETABLE IDLI Tangy little idlis flavoured with garlic and south Indian masala	14
🌱🌿🌾	COCKTAIL RICE CAKES Pieces of little idlis tossed with molagai podi and butter	14
🌱🌿🌾	CHETTINAD RICE CAKES Spicy little idlis tossed in Chettinad gravy	14
NEW	CHINESE IDLI Innovative fusion of traditional South Indian idlis with Chinese Flavors	14

(Medu Vada is fried lentil doughnut)

🌱🌿🌾	MEDU VADA Deep fried lentil doughnuts	14
🌱🌿🌾	RASAM VADA Vada dipped in rasam	15



DASHING DOSA

SPECIALITY DOSA

☹️🌱🌱	TRADITIONAL DOSA (Plain / Masala) Dosa with garlic chutney and potato masala	19
😊🌱🌱🌱	GOLDEN CRISP DOSA Simple, tastier dosa served in a cone shape	16
☹️🌱	ONION DOSA (Plain / Masala) Dosa with chopped onions and garlic chutney	19
☹️🌱🌱	SUPER PAPER DOSA (Plain / Masala) Thin crispy long dosa	19
☹️🌱🌱	MYSORE CHATPATA DOSA (Plain / Masala) Spicy dosa with mysore and garlic chutney	20
😊🌱🌱	CHEESE DOSA (Plain / Masala) Dosa with a generous helping of cheese	20
🌱	CHEESE CHILLI GARLIC DOSA (Plain / Masala) Famous cheese dosa with chilli and garlic chutney	21
😊🌱	CHOCOLATE DOSA Dosa with nutella and butter	17
☹️🌱🌱	SPRING VEGETABLE DOSA (Add cheese + \$3) Dosa loaded with spring vegetables	19
☹️🌱	SPICY SCHEZWAN DOSA A Chinese twist to the traditional dosa with noodles	20
☹️🌱	SPECIAL INDIAN BHAJI DOSA (Add cheese + \$3) Dosa with a special filling of Bombay pav bhaji mix	21
☹️🌱🌱	KARA MURA DOSA (Plain / Masala) Butter paper dosa with molagai podi in its layer	20
🌱	PANEER DOSA Dosa with a filling of Spicy paneer mix	21
☹️🌱	CHEESE CORN DOSA Dosa with corn, cheese and tomato chutney	19
☹️🌱🌱	THREE BARREL DOSA Mini size combination of mysore, pudina and plain dosa	21
	MILITARY GHEE ROAST DOSA Crispy special masala filling dosa roasted in pure ghee.	21
	CHAOS DOSA (GOTALA DOSA) A fussy preparation, unwinding the local taste.	21
	SPOOKY DOSA ROLLS Towers of mini dosa filled with sauté vegetables topped with lots of cheese and French fries.	21

(Non Vegetarian dosa)

🌱	CHETTINAD EXPRESS DOSA Minced chicken prepared in Chettinad spice and stuffed in dosa	21
🌱	TANDOORI CHICKEN DOSA Chicken pieces marinated with tandoori masala in dosa	21

Add cheese +\$3

😊 Kids Special 🌱 Option of - No Onion & Garlic 🌱 Option of Vegan 🌱 Option of Gluten Free



RAVISHING RAVA

AMAZING UTHAPPA



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

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|---|--|----|
|   | CRISP 'N' CRUNCHY RAVA (Plain / Masala)
Dosa made from semolina flour | 20 |
|  | ONION RAVA (Plain / Masala)
Rava dosa with onions | 21 |
|  | ONION CHILLI GARLIC RAVA (Plain / Masala)
Rava dosa with onions, green chillies and garlic chutney | 21 |
|  | SCHEZWAN ONION RAVA
A chinese twist to the rava dosa with Noodles | 21 |

AMAZING UTHAPPA

- | | | |
|---|--|----|
|    | DOUBLE ROAST - PLAIN | 14 |
|    | DOUBLE ROAST - TOPPING
(Select from : Onion / Tomato / Carrot / Capsicum / Mix Vegetables) | 20 |
|   | ONION TOMATO CHILLI UTHAPPA
(Uthappa topped with onion, tomato, and chilli) | 20 |
|    | SPECIAL TOMATO MASALA UTHAPPA
A delicacy prepared using the secretive method, topped with vegetables | 20 |
|    | PANCHAVARNA UTHAPPA
An assortment of five different types of uthappas | 21 |
|   | CHENNAI PIZZA UTHAPPA
Crispy uthappa that tastes like pizza | 21 |
|    | TOMATO CORN UTHAPPA
A jain speciality | 20 |
|    | BUTTER MASALA UTHAPPA
The traditional uthappa topped with lots of molagai podi, potato masala and butter | 20 |

(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



Kids Special



Option of - No Onion & Garlic



Option of Vegan



Option of Gluten Free

INDIAN CURRIES

🍴🌱	PANEER HANDI Cubes of cottage cheese, onions and capsicums cooked on low heat with brown gravy served in handi	23
🍴🌱	PANEER KADAI Cubes of paneer, onions and green bell peppers tossed in Indian gravy with whole spices	23
	PANEER TIKKA MASALA Marinated paneer pieces which are barbecued and cooked with makhni gravy	23
🍴🌱	PALAK PANEER Mildly spiced cottage cheese prepared with spinach and garlic	23
🍴	PANEER METHI GARLIC Cubes of cottage cheese cooked with fresh fenugreek and garlic	23
🍴🌱	PANEER BUTTER MASALA Cottage cheese delicacy with red gravy and butter	23
🍴🌱	PANEER BALTI Two different paneer gravies served in a balti	23
🍴🌱	PANEER AFGHAN BHURJI Semi-dried preparation of shredded paneer with onions and capsicums	23
🍴	PANEER TAWA MASALA Marinated paneer in tawa style preparation	23
🍴	PANEER ACHARI It is a spicy, tantalizing paneer curry with pickle like taste	23
🍴	SHAHI PANEER Indulge in the regal flavors of our Shahi Paneer, where tender cottage cheese meets a rich, creamy sauce fit for royalty.	23
NEW 🍴	KAJU PANEER MASALA Creamy and rich curry featuring tender shredded paneer and cashews simmered in a flavourful tomato-based gravy with aromatic spices.	23
🍴	KHOYA KAJU (SWEET CURRY) Cashew nuts cooked in khoya rich sweet gravy with cream	23
🍴🌱	KAJU MASALA Cashew nuts cooked in rich brown gravy	23
🍴	MALAI KOFTA Fried cottage cheese balls cooked in mild tomato gravy	23
🍴🌱🌱	VEG. DIWANI HANDI Garden fresh vegetables cooked with aromatic spices and served in a handi	21
🍴🌱🌱	VEG. JAIPURI Mixed vegetables simmered in brown gravy and topped with pappadum	21
🍴🌱🌱	VEG. JALFRAZEE Tangy vegetable curry with julienne capsicums and onions	21
🍴🌱🌱	VEGETABLE KORMA South Indian coconut flavored mix vegetable	21
🍴🌱🌱	MUSHROOM MUTTER MASALA Mushroom cooked with garden fresh peas	21
NEW 🍴	SARSO DA SAAG Tender mustard greens simmered with spices and garlic. A rich, authentic Punjabi classic.	21
NEW 🍴	BAINGAN BHARTA Smoky roasted eggplant mashed and sautéed with onions, tomatoes, and spices. A flavourful, rustic delight.	21

INDIAN CURRIES



BUTTER CHICKEN Barbecued chicken tikka cooked with tomatoes & butter sauce	26
KADAI CHICKEN Boneless chicken prepared with an amalgamation of onions, capsicums and coriander seeds	26
CHICKEN METHI GARLIC Boneless chicken cooked with fresh fenugreek and garlic in red gravy	26
CHICKEN TIKKA MASALA Barbecued chicken tikka cooked with onions, capsicums and red gravy	26
CHICKEN CURRY The traditional dhaba style prepared with chicken curry	26
CHICKEN MUSHROOM MASALA Mushroom and Chicken cooked with butter and brown gravy	26
MADRAS CHICKEN MASALA Boneless chicken prepared in south Indian masala	26
BLACK PEPPER CHICKEN CURRY Pepper tampered chicken curry	26
CHICKEN CHETTINAD Chettinad style aromatic delicacy of chicken	26
CHICKEN / LAMB VINDALOO Chicken / Lamb curry packed with vindaloo sauce	26
MANGO CHICKEN A delicious baked chicken with sweet chunky mango sauce	26
CHICKEN KORMA A traditional Indian dish that's light and flavorful curry made with tomato paste, spices and cream thats buttery and completely delicious	26
BHUNA LAMB Succulent pieces of lamb, cooked with coriander and ginger flavoured tomato gravy with onions and capsicums	27
LAMB SPINACH Tender lamb pieces cooked in spinach gravy	27
LAMB ROGANJOSH The traditional Kashmiri lamb delicacy garnished with coriander and ginger julienne	27
LENTIL LAMB A specialty of Peshawar, an exotic combination of daal and lamb	27
LAMB MILAGU CURRY Lamb cooked in special masala with black pepper	27
GOAT CURRY Dhaba style preparation of goat curry	27
GOAT VINDALOO Slow cooked goat pieces in hot and tangy blend, finished with Vinegar	27
GOAT ROGANJOSH A Traditional Kashmiri goat delicacy garnished with coriander and ginger julienne	27
PRAWNS VINDALOO Slow cooked prawns pieces in hot and tangy blend, finished with Vinegar	27
PRAWNS MALABARI CURRY Prawn cooked with masala and coconut sauce n gravy and coconut milk	27
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	5
🌱	BUTTER NAAN	5
	GARLIC NAAN	6
🌱	CHILLI NAAN	6
🌱	CHEESE NAAN	7
	CHEESE GARLIC NAAN	7
🌱	CHEESE CHILLI GARLIC NAAN	7
	CHEESE CHILLI NAAN	7
	CHILLI GARLIC NAAN	7
🌱	PESHAWARI NAAN	7
🍽️	DAL FRY	18
	Yellow lentils tempered with butter, cumins and red chillies	
🍽️	DAL MAKHANI	18
	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	13
	Fresh vegetable and rice prepared in dry tawa style	
🍽️🌱🌱	TAWA PULAO	16
	(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	20
	Rice stir-fried in aromatic spices, herbs and fresh vegetables cooked in dum style. Also served with raita and pappadum	
	PANEER BIRYANI	21
	An authentic dum styled paneer biryani served with raita and pappadum	
	CHICKEN SOFIYANI BIRYANI	22
	Sufi recipe of chicken biryani served with raita and pappadum	
	LAMB BIRYANI	23
	An authentic dum styled lamb biryani served with raita and pappadum	
	GOAT BIRYANI	23
	An authentic dum styled goat biryani served with raita and pappadum	

ACCOMPANIMENTS

RAITA (Boondi / Vegetable)	5
ONION SALAD	5
GREEN SALAD	6
PAPPADUM (4 Pieces)	4
PICKLE	3
CONDIMENTS	3

ICECREAMS & DESSERTS

SIZZLING BROWNIE Chocolate brownie with vanilla ice cream on a sizzler plate	14
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



*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

Ahmedabad Anand Bhavnagar Bhuj
Bhopal • Bilaspur • Bharuch • Bhilwara • Gandhidham • Gandhinagar
Gurugram • Gwalior • Hoshiarpur • Indore • Jaipur • Jamnagar • Jodhpur • Kota
Kolkata • Mandasor • Mehsana • Morbi • Mt Abu • Mumbai • Nadiad • Nagpur
New Delhi • Palanpur • Palitana • Pune • Rajkot • Raipur • Ratlam
Surat • Surendranagar • Udaipur • Vadodara

USA

New Jersey-Edison New Jersey-Somerset Texas-Plano

AUS

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|----------------------------------|---|----------------------------------|----------------------------------|
| • Perth
Westminster | • Sydney
Wentworthville | • Gold Coast
Surfers Paradise | • Sunshine Coast
Maroochydore |
| • Brisbane
Annerley
Aspley | • Melbourne
Hoppers Crossing
Hampton Park | • Canberra
Belconnen | • Adelaide
Hillcrest |

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