



Sankalp[®]
The Taste of India

**MAROOCHYDORE
SUNSHINE COAST**

Cocktails

Japanese Slipper	\$18
A classic, a blend of Midori, Cointreau and a splash of lemon shaken over ice and strained topped with pineapple juice	
Margarita	\$18
Tequila, Lime Juice, Cointreau garnish with ring salt and lime	
Mojito	\$18
White rum, lime juice, sugar syrup with mint leaves	
Piña Colada	\$18
Coconut rum, Malibu, coconut cream and ice cream	

Mocktails

Mojito (Mango/Lemon)	\$9.95
Virgin Piña Colada	\$9.95
Hajmola	\$8.95
Blue Lagoon	\$8.95
Jamun Shot	\$8.95

Spirits & Liqueurs

Deluxe Premium Whisky		Gin	
Johnnie Walker Blue Label	\$25	London I Gordon's	\$10
Premium Scotch		Bombay Sapphire	\$12
Johnnie Walker Double Black Label	\$12	Vodka (30ml)	
Johnnie Walker Black Label	\$10	Absolut	\$10
Chivas Regal	\$10	Smirnoff	\$10
Amrut	\$17	Grey goose	\$12
Regular Scotch		White Rum	
Johnnie Walker Red Label	\$8	Bacardi	\$9
American Whisky/ Bourbon		Dark Rum	
Jim Beam	\$10	Bundaberg	\$9
Jack Daniel's	\$10	Old Monk	\$9
Irish Whisky		Tequila	\$9
Jameson	\$10	Gurkhas & Guns (Nepal)	\$10
Single Malt			
Glenlivet	\$12	Black Dog (Indian)	\$10
Glenfiddich	\$12		

Beer

Kingfisher	\$7.95	Budweiser	\$7.95
Asahi	\$7.95	Ginger Beer	\$8.95
Pure Blonde	\$7.95	Non Alcoholic Beer	\$7.95
Corona	\$7.95	Mustang (Nepal)	\$7.95
Heineken	\$7.95	Nepal Ice (Nepal)	\$7.95
Great Northerns	\$7.95		

Corkage \$6 per bottle. BYO wine only.

Wines

	G	B		G	B
Rose			Pinot Noir		
Cabernet D' Anjou	\$10	\$32	Jacob Creek Pinot Noir	\$8	\$25
Sauvignon Blanc					
Oyster Bay Sauvignon Blanc	\$10	\$32	Cabernet Sauvignon		
Chardonnay			Penfolds Koonunga Hill	\$12	\$38
Oyster Bay Chardonnay	\$10	\$32	Shiraz		
			Jacob Creek Shiraz	\$8	\$23

Milkshakes & Lassi

Milkshake	\$7.95	Mango Lassi	\$5.95
(Strawberry/Chocolate/Vanilla/Mango)		Buttermilk/ Chaas	\$4.95
Maharaja Lassi	\$7.95	Sweet/ Salted Lassi	\$6.95
Sankalp Special Sweet Lassi	\$9.95		

Soft Drinks & Juice - All \$4.95

Coke		Orange/ Apple/ Mango Juice	
Diet Coke/Coke No Sugar		Jaljeera Coke/ Fanta	\$5.95
Sprite		(Sweet/ Salted/ Jaljeera)	
Fanta/ Sunkist		Lemon, Lime & Bitters	\$5.95
Ginger Ale			

Hot Drinks

Tea	\$4.95	Hot Chocolate	\$7.95
Coffee	\$4.95		

Water

Water	\$3.95	Tonic Water	\$3.95
Sparkling water	\$4.95	Soda Water	\$3.95












Corkage \$6 per bottle. BYO wine only.

A close-up photograph of a rustic, earthenware bowl filled with a vibrant red soup. The soup contains visible chunks of tomatoes and chickpeas. A generous layer of melted white cheese is draped over the center, garnished with several fresh green cilantro leaves. The bowl sits on a dark, textured wooden surface. In the background, a blurred white ceramic cup is visible. A silver spoon with an ornate handle lies on the wooden surface to the right of the bowl. Three red text boxes are overlaid on the image: 'SOUP' at the top, 'APPETIZERS' in the middle, and 'CHATORI CHAT' at the bottom right.

SOUP

APPETIZERS

CHATORI CHAT

  HOT AND SOUR SOUP (Indo chinese style soup)	6.95
  MANCHOW SOUP (Indo chinese style soup with fried noodles)	6.95
 TOMATO SOUP (A soup made from ripe red tomatoes served with croutons)	6.95
   RASAM (South Indian Thin lentil soup)	7.95
 HOT AND SOUR CHICKEN SOUP (Indo chinese style chicken soup)	7.95
 CHICKEN MANCHOW SOUP  (Indo chinese style chicken soup with fried noodles)	7.95

(Vegetarian South Indian Delicacies)

   * CHIPS 'N' CHIPS (Plain / Salted)	5.95
   * MASALA BOONDI (Fried lentil balls with onion, tomatoes and special masala)	6.95
  THAYIR BOONDI (Fried lentil balls mixed with sweet yoghurt)	6.95
  VEGETABLE UPMA (Made from semolina and grated fresh vegetables)	7.95
 * TELANGANA ALOO (Spicy tangy potato wedges tossed in a special masala)	7.95
* PEANUT MASALA (sautéed peanuts coated with house made spices)	9.95
* POTATO WEDGES (Fried potato wedges sprinkled with sankalp chatpata chat masala)	9.95
* ALOO TIKKI CHAAT (fried mashed potato patties mixed with spices, yogurt and veggies)	11.95
* GOL GAPPA SHOTS/ PANI PURI (puffed balls stuffed with mint/cilantro water served with dates chutney, potato, black chickpeas, chat masala)	9.95
* PAPDI CHAAT (crispy fried dough wafers stuffed with black chickpeas, potato, yoghurt, date and coriander)	11.95
* DAHI PURI (puffed balls stuffed with sweet yoghurt, date chutney, green chutney, potato, black chickpeas, tomato, sev bhujia and chat masala)	11.95
* DAHI VADA (fried lentils balls in a yoghurt and chef's special spices/chutneys)	14.95
* CHHOLE BHATURE (2 bhature, chhole, pickle, onion)	16.95
* EXTRA BHATURE (1 PCS)	3.95

APPETIZERS



(Vegetarian North Indian Tandoori Delicacies)

- 🍽️ **PANEER TIKKA** 15.95
(Chunks of cottage cheese, marinated in Yoghurt and aromatic Indian spies, cooked in clay oven)
- 🍽️ **SAMOSA / SAMOSA CHAAT** 7.95/11.95
(Golden triangular savory pastry filled with spiced potatoes green peas fresh tempered and coriander)

(Non-Vegetarian South Indian Delicacies)

- 🍽️ **KOZHI SUKKA** 17.95
(Pepper tempered chicken in semi-dry gravy)
- 🍽️ **LAMB PEPPER FRY** 19.95
(Lamb dices & coconut preparation, spiced with crushed pepper)
- 🍽️ **SOUTHERN CRISPY FISH FINGERS** 15.95
(Deep fried fish fingers well marinated in South Indian spices)
- 🍽️ **FISH AMRITSARI** 15.95
(A battered fried fish Amritsari style)

(Non-Vegetarian North Indian Tandoori Delicacies)

- 🍽️🍽️ **CHICKEN TIKKA** 15.95
(Succulent pieces of boneless chicken, marinated with red chili paste, yoghurt and barbecued)
- 🍽️🍽️ **CHICKEN DRUMSTICK KEBAB** 15.95
(Chicken drumsticks marinated in spiced and herbed yoghurt and barbecued)
- 🍽️🍽️ **TANDOORI CHICKEN (HALF) (FULL)** 14.95/25.95
(Traditional tandoori chicken marinated in yoghurt and chef's special spices)
- * **TANDOORI PRAWN** 25.95
(Tandoori marinated tiger prawns grilled in tandoor oven)
- * **CHICKEN NUGGETS** 9.95
(Coated Fried chicken served with ketchup)
- * **FISH AND CHIPS** 12.95
(Spiced Basa fish coated with Indian spices)
- PAV BHAJI** 11.95
(Smashed Vegetable Curry, With Soft Bread Roll)
- EXTRA PAV** 2.95
- VEG MOMO (STEAMED / FRIED)** 14.95
(Dumpling Filled With Vegetables)
- CHICKEN MOMO (STEAMED / FRIED)** 15.95
(Dumpling Filled With Minced Chicken)
- SPRING ROLL (3 PCS)** 7.95
(Savoury Roll Filled With Vegetables)
- ONION BHAJI (5 PCS)** 7.95
(Onion Coated In Spiced and Chickpea Flour Batter)
- VADA PAV** 7.95

A close-up photograph of a plate of Indo-Chinese 'Ande Ka Fanda'. The dish features several round, browned meatballs coated in a thick, dark red sauce. These are garnished with a colorful mix of finely chopped vegetables, including orange carrots, yellow bell peppers, and green onions. The meatballs are arranged on a black rectangular plate, which is set against a rustic wooden background. Two large, white onion rings are placed on the plate, one at the top and one at the bottom, framing the central meatball arrangement. The lighting is warm, highlighting the textures of the food.

INDO CHINESE

ANDE KA FANDA

(Vegetarian bar-be-cue Delicacies)

* VEG/ GOBI MANCHURIAN (DRY OR GRAVY) (Mix vegetables dumplings cooked in ginger garlic, dark hot & sour gravy)	14.95
* PANEER CHILLI (Crispy cottage cheese cubes cooked in strong soy chilli sauce with sprinkles of onion & bell peppers)	14.95
* CHILLI CHICKEN (Fried chicken chunks cooked perfectly & finished with tangy soy chilli sauce)	15.95
* PANEER/ CHICKEN/ PRAWNS 65 (Fried prawns/Chicken/Paneer, curry leaves, pepper served with shezwan sauce)	14.95/15.95/19.95
* NOODLES (VEG/EGG/CHICKEN) (Stir fried in Chinese wok with vegetables, garlic, soy sauce)	13.95/15.95/17.95
* FRIED RICE (VEG/EGG/CHICKEN) (Steamed rice cooked with seasonal veggies with house made red sauce)	13.95/15.95/17.95
* MANCHURIAN FRIED RICE (Steamed rice cooked with seasonal veggies with house made red sauce with Manchurian)	15.95
* EGG BHURJI (Indian style spiced scrambled eggs)	17.95
* EGG CURRY (Boiled Egg cooked with chef's special spices)	18.95
* OMLETTE (Beaten eggs, fried with butter or oil, seasonal vegetables, chef's special spices)	12.95

IDLI STALL

SPECIALITY IDLI

VADA



(Idli is a steamed rice cake)

  	IDLI LITTLES (Mini rice cakes)	6.95
   	BUTTER IDLI / GHEE IDLI (Mini rice cakes topped with butter / ghee)	7.95
  	RASAM IDLI (Mini idlis dipped in spicy Indian soup)	8.95
  	THAYIR IDLI (fried pieces of mini rice cakes in sweet / salted yoghurt)	8.95
  	IDLI VADA (A combination of 4 pc mini rice cakes with 2 pc fried lentil doughnuts)	9.95
   	VAGHAR IDLI (Mini idlis tempered with Chef's special masala)	9.95
   	COCKTAIL RICE CAKES (Mini idlis tossed in milagai podi and butter)	9.95
   	CRISPY CHEESE IDLI (Fried mini idlis topped with cheese)	9.95
   	MASALA VEGETABLE IDLI (Tangy little idlis flavoured with garlic and south Indian masala)	9.95
   	CHETTINAD RICE CAKES (Mini idlis tossed in semi spicy Chettinad gravy)	9.95

(Medu vada is fried lentil doughnut)

  	MEDU VADA (Deep fried lentil doughnuts)	9.95
 	THAYIR VADA (Vada in plain / sweet / salted yoghurt)	10.95
  	RASAM VADA (Vada dipped in spicy Indian soup)	11.95



DASHING DOSAZ

SPECIALITY DOSAZ

(Dosa is crispy rice & lentil crepe cooked on hot plate)

🍷🍷🍷 GOLDEN CRISP DOSA (Simple tastier & favourite dosa)	12.95
🍷🍷 SUPER PAPER DOSA (The crispy long paper thin dosa)	15.95
🍷 ONION DOSA (Dosa with chopped onion & garlic chutney)	15.95
🍷🍷 MYSORE CHATPATA DOSA (Spicy dosa with authentic mysore and garlic chutney)	15.95
🍷🍷 NILGIRI SPECIAL DOSA (Mint flavoured dosa)	15.95
🍷🍷 NILGIRI ONION DOSA (Minty dosa with onions in the layer)	16.95
* TRADITIONAL MASALA DOSA (Special dosa with potato filling)	14.95

(All above dosas served plain or with potato stuffing)
(Vegetarian South Indian Delicacies)

🍷🍷🍷 CHEESE DOSA (Dosa with a generous helping of cheese)	16.95
🍷🍷🍷 SPRING DOSA (Special dosa with vegetable filling)	17.95
🍷🍷🍷 CHEESEY SPRING DOSA (Dosa loaded with spring vegetables and cheese)	18.95
🍷 SPECIAL INDIAN BHAJI DOSA (Dosa with a special filling of Bombay pav bhaji mix)	17.95
🍷🍷🍷 CHEESE CORN DOSA (Dosa with corn, cheese and chutney)	18.95
🍷 CHETTINAD SPICY DOSA (A crisp spicy dosa with a filling of fresh vegetable prepared in chettinad style)	17.95
🍷 KEERAI CHEESE GARLIC DOSA (The spinach and cheese dosa with a hint of garlic)	17.95
🍷🍷 KARA MURA DOSA (Butter paper dosa with a spread of milagai podi)	17.95
🍷 SPICY SCHEZWAN DOSA (A chinese twist to the traditional Doas-the chinese affair)	17.95
🍷 PANEER DOSA (Dosa with a filling of spicy paneer)	18.95
🍷 CHEESE CHILLI GARLIC DOSA (Famous cheese dosa with chilli & garlic chutney)	18.95
🍷🍷 THREE BARREL DOSA (Mini size combination of mysore, nilgiri and plain dosa)	19.95
🍷🍷 CHOCOLATE DOSA (Dosa with nutella and butter)	16.95

(Non-Vegetarian South Indian Delicacies)

🍷 CHETTINAD EXPRESS DOSA (Minced chicken prepared in Chettinad spice & stuffed in dosa)	20.95
🍷 TANDOORI CHICKEN DOSA (Chicken pieces marinated with traditional tandoori masala in dosa)	20.95
* EGG PODI DOSA (Whipped egg spread on dosa with mulgai podi)	14.95

A photograph of a meal featuring a large, round, golden-brown Uthappa (a South Indian rice and ragi crepe) topped with finely chopped green herbs, red tomatoes, and yellow bell peppers. The Uthappa is served on a white plate with a decorative orange sun and black zigzag pattern. To the right of the plate is a white bowl filled with a vibrant orange Rava soup, garnished with a small green herb. Below the soup bowl is a small white bowl containing a white, creamy Rava porridge, also garnished with black seeds and a small green herb. In the background, two silver metal cups are visible: one filled with a bright orange powder (likely Rava) and the other filled with a white, creamy Rava porridge topped with black seeds. The entire meal is set on a dark, textured wooden surface.

RAVISHING RAVA

AMAZING UTHAPPA

(Rava dosa is a traditional south indian dosa made from semolina)





  CRISP 'N' CRUNCHY RAVA (Dosa made from semolina flour)	19.95
 ONION RAVA (Rava dosa with onion in the layer)	19.95
 ONION CHILLI GARLIC RAVA (Rava dosa with onion, chilli & flavor of garlic)	20.95
 SCHEZWAN ONION RAVA (A chinese twist to the rava dosa)	20.95

(All above rava dosas served plain or with potato stuffing)

(Uthappa is an open face fermented lentil pancake)
(Vegetarian South Indian Delicacies)

   DOUBLE ROAST- PLAIN (Plain uthappa roasted to perfection)	12.95
   DOUBLE ROAST- TOPPING (Select topping from: onion / tomato / carrot / beet / mix vegetable)	17.95
  ONION TOMATO CHILLI UTHAPPA (Uthappa topped with onion, tomato & indian chilli)	18.95
   * SPECIAL TOMATO MASALA UTHAPPA (A delicacy prepared using the secretive method topped with vegetables)	18.95
   * PANCHAVARNA UTHAPPA (Assortment of five mini uthappa onion, tomato, masala, chilli coriander, mix vegetable)	19.95
   * TOMATO CORN UTHAPPA (A jain speciality)	17.95
   BUTTER MASALA UTHAPPA (Uthappa topped with milagai podi, potato masala and butter)	18.95

(Non-Vegetarian South Indian Delicacies)

  CHETTINAD EXPRESS UTHAPPA (Minces chicken prepared in chettinad spice and stuffed in uthappa)	20.95
  TANDOORI CHICKEN UTHAPPA (Chicken pieces marinated with traditional tandoori masala stuffed between two layers of uthappa)	20.95
ADD CHEESE/ VEG	2.95

VEGETARIAN CURRIES



(Vegetarian Indian Delicacies)

  * PANEER BUTTER MASALA (Paneer tossed in tomato gravy our speciality)	20.95
  PANEER KADAI (Batons of cottage cheese, onion, tomatoes and capsicum tossed in tomato gravy with whole spices, finished with cream garnished with ginger juliennes and coriander leaves)	20.95
  PANEER TIKKA MASALA (Barbecue cottage cheese with capsicum and onion pieces simmered in tomato gravy, finished with cream, garnished with coriander leaves)	20.95
 PANEER HANDI (Cubes of cottage cheese, with dices of onion, tomatoes and capsicum, simmered in brown gravy, garnished with coriander leaves)	20.95
  PANEER AFGHANI BHURJI (Semi dry preparation of shredded cottage cheese in tomato gravy along with onion and capsicum)	20.95
 PANEER METHI GARLIC (Cottage cheese delicacy cooked in rich tomato gravy with fresh fenugreek & garlic)	20.95
  PALAK PANEER (Mildly spiced cottage cheese preparation in spinach and onion gravy, garnished with coriander leaves, ginger julienne and cream)	20.95
 * PANEER BALTI (A special two layered tomato and brown gravy preparation with cottage cheese along with capsicum, and tomatoes)	20.95
 PANEER TAWA MASALA (Marinated paneer with tawa style preparation served on tawa.)	20.95
* PANEER LABABDAR (luscious paneer cubes dunked in a creamy and delicious cashews-based onion tomato gravy)	20.95
* SHAHI MUTTER PANEER (sautéed paneer cubes, green peas, creamy onions/tomatoes gravy & north Indian spices)	20.95
 VEG./ PANEER VINDALOO (Fresh vegetable or paneer cooked in vindaloo sauce)	20.95
  KAJU CURRY (Cashew nuts cooked in spicy enriched creamy tomato gravy)	21.95
 MALAI KOFTA (Golden fried balls made of potato and cottage cheese simmered in creamy tomato gravy garnished with cream & coriander)	20.95
  * VEG. DIWANI HANDI (Mixed seasonal vegetables simmered in brown gravy with cubes of onion, capsicum and tomato, garnished with coriander leaves)	19.95
  VEG. JAIPURI (Mixed seasonal vegetables and roasted papad, simmered in cashew brown gravy, garnished with cream and papad)	19.95
 VEG. MAKHANWALA (Cubes of fresh vegetables and shredded cottage cheese cooked in tomato gravy enriched with butter and cream, flavored with fenugreek leaves)	19.95
  VEG. JALFRAZEE (Tangy vegetable curry with julienne capsicums and onions)	19.95
 CORN METHI MALAI (An exotic combination of fenugreek leaves, corn, simmered in sweet cashew gravy, finished with cream, garnished)	19.95



NON VEGETARIAN CURRIES

*VEGETABLE MADRASS	19.95
(spiced VEG tomato sauce, coconut cream & Special chef spices in South Indian spices)	
🍷🍷 CHANA PESHAWARI	19.95
(A piquant chick peas preparation with cubes of potatoes in brown and tomato gravies garnished with pomegranate coriander leaves)	
🍷🍷 VEGETABLE KORMA	19.95
(South indian coconut flavored mix vegetable)	
*MUSHROOM MUTTER MASALA	19.95
(sautéed luscious mushrooms, creamy thick gravy of onions/tomatoes, spices)	
*ALOO GOBI	19.95
(Golden fried Potato and cauliflower mix with spices)	
BHINDI MASALA	17.95
(Okra Cooked With Aromatic Spices)	
BAINGAN BHARTA	17.95
(Eggplant Cooked With Aromatic Spices)	
VEG HARIYALI	17.95
(Mix Vegetable Cooked With Green Gravy)	
(Non-Vegetarian Indian Delicacies)	
🍷 BUTTER CHICKEN	21.95
(Traditional butter chicken - boneless pieces of bar-be-que chicken cooked in tomato gravy finished with dry fenugreek leaves, cream and butter)	
🍷 CHICKEN TIKKA MASALA	21.95
(Succulent pieces of boneless chicken, marinated with spiced red chili paste, curd and barbecue & cooked in tomato gravy)	
🍷 KADAI CHICKEN	21.95
(Chicken kadai as popularly known - succulent pieces of chicken, simmered in tomato rich gravy, flavored with pounded coriander seeds and ginger tossed with cubes of onion garnished with green coriander)	
🍷 CHICKEN CURRY	21.95
(Boneless pieces of chicken with cubes of fresh vegetables cooked in brown gravy finished with cream and garnished with coriander)	
🍷 CHICKEN MUSHROOM MASALA	21.95
(Boneless pieces of chicken with dices of mushroom, cooked in brown gravy flavored with dry fenugreek leaves and cream garnished with coriander leaves)	
🍷 CHICKEN PALAK	21.95
(Boneless pieces of chicken cooked with Spinach base gravy garnished with coriander leaves)	
🍷 CHICKEN METHI GARLIC	21.95
(Boneless pieces of chicken cooked in tomato based gravy with fresh fenugreek leaves garnished with coriander leaves)	
🍷 CHICKEN KALI MIRCH	21.95
(Black pepper tempered chicken curry)	
🍷 CHICKEN CHETTINADU	21.95
(A special spiced chicken preparation famous from chettinad region from Tamil Nadu, India)	
🍷 MADRAS CHICKEN MASALA	21.95
(Chicken with Indian spices - South Indian style)	
🍷 CHICKEN / LAMB VINDALOO	21.95/23.95
(Chicken / Lamb curry cooked with vindaloo sauce)	
*MANGO CHICKEN	21.95
(chicken cooked in mango puree)	
*CHICKEN PISTACHIO KORMA	23.95
(chicken cooked in pistachio and onion puree, garnished with green chillies, and coriander)	
*LAMB/ CHICKEN KORMA	23.95/21.95
(spiced chicken/lamb braised in velvety yoghurt sauce seasoned with aromatic spices)	



INDIAN CURRIES











CHOICE OF DAL

(Non-Vegetarian Indian Delicacies)

*LAMB MADRASS	23.95
(spiced lamb in tomato sauce, coconut cream & South Indian spices)	
🍴 BHUNA LAMB /CHICKEN	23.95/21.95
(Succulent pieces of lamb cooked in onion and tomato gravy flavored with coriander and ginger tossed with cubes of onion and capsicum)	
🍴 LAMB PALAK	23.95
(Succulent pieces of lamb, cooked in spinach gravy garnished with coriander and ginger julienne)	
🍴 LAMB ROGAN JOSH /CHICKEN	23.95/21.95
(A traditional kashmiri lamb delicacy garnished with coriander and ginger Julienne)	
🍴 LENTIL LAMB	23.95
(A specialty of peshawar, an exotic combination of bengal gram and lamb flavored with mint powder)	
🍴 LAMB MILAGU CURRY	23.95
(Lamb cooked in special masala with black pepper)	
*DESI GOAT CURRY	24.95
(goat meat seasoned with thick sauce of scallion, garlic, ginger, onions and Sankalp special jodhpuri spices)	
🍴 BENGAL FISH CURRY	24.95
(Chunks of fish, cooked in tomato gravy, flavoured with mustard seeds and curry leaves)	
🍴 GOAN FISH CURRY	24.95
(Fish cooked with brown gravy and coconut milk)	
*BALTI PRAWN MASALA	25.95
(spiced prawns, fenugreek seeds, stone flower, garlic, onions/tomato)	
*PRAWN MADRASS	25.95
(spiced prawn tomato sauce, coconut cream, pepper & South Indian spices)	
*PRAWN VINDALOO	25.95
(chefs sp vindaloo paste)	
CHICKEN / LAMB / GOAT BOMBAY SPICY	21.95/23.95/24.95
(Meat Cooked With Strong Aromatic Spices)	
CHICKEN / LAMB / GOAT HARIYALI	21.95/23.95/24.95
(Meat Cooked With Green Gravy)	
🍴🌱 DAL FRY (WITHOUT TADKA)	16.95
(Yellow lentils tempered with butter, cumins and red chillies)	
🍴🌱 DAL MAKHANI	17.95
(Assorted lentils cooked in an authentic recipe on a low heat and thickened with cream and butter)	
DAL TADKA (WITH TADKA)	17.95
(Yellow Lentils Tempered With Butter, Aromatic Spices On Top)	

INDIAN BREADS



  SET DOSA (4 miniature rice pancakes)	9.95
  ROTI (Plain / Butter)	3.95
  NAAN (Plain / Butter)	4.95
GARLIC NAAN	5.95
 CHEESE NAAN	5.95
 BULLET NAAN	5.95
CHEESE GARLIC NAAN	6.95
* CHEESE CHILLI GARLIC NAAN	6.95
* CHEESE AND SPINACH NAAN	6.95
  LACHHA PARATHA	5.95
PESHAWARI NAAN (Dry fruits naan)	6.95
* CHEESE AND ONION NAAN	6.95
* KEEMA NAAN (MINCED CHICKEN NAAN)	7.95

BASMATI KHAZANA

BIRYANI



<div> <div></div> <div></div> <div></div> </div> COCONUT RICE (Rice With Coconut Touch)	5.95
<div> <div></div> <div></div> <div></div> </div> SAFFRON RICE (Rice with saffron touch)	6.95
<div> <div></div> <div></div> <div></div> </div> STEAMED RICE	4.95
<div> <div></div> <div></div> <div></div> </div> JEERA RICE (Seasoned boiled rice tossed in butter & cumin seeds)	6.95
<div> <div></div> <div></div> <div></div> </div> SPECIAL VEGETABLE PULAO (Fresh vegetable pulao prepared with indian spices served with veg. raita)	13.95
<div> <div></div> <div></div> <div></div> </div> VEG BIRYANI (Long grained rice cooked with aromatic spices and herbs with fresh vegetables & served with raita)	17.95
<div> <div></div> <div></div> <div></div> </div> PANEER BIRYANI	18.95
(Non-Vegetarian Delicacies)	
<div> <div></div> <div></div> <div></div> </div> CHICKEN SOFIANI BIRYANI (Sufi recipe of chicken biryani served with raita and papadum)	20.95
<div> <div></div> <div></div> <div></div> </div> LAMB BIRYANI (An authentic dum styled lamb biryani served with raita and papadum)	22.95
<div> <div></div> <div></div> <div></div> </div> * GOAT BIRYANI (An authentic dum styled goat biryani served with raita and papadum)	23.95
<div> <div></div> <div></div> <div></div> </div> * PRAWNS BIRYANI (An authentic dum styled prawns biryani served with raita and papadum)	23.95
<div> <div></div> <div></div> <div></div> </div> * EGG BIRYANI (An authentic dum styled egg biryani served with raita and papadum)	19.95

ACCOMPANIMENTS

PAPADUM	2.95
MASALA PAPAD (Fried papadum garnished with tomatoes, onions and secret spices)	3.95
☎ RAITA - BOONDI / VEGETABLE	5.95
ONION SALAD	3.95
GREEN SALAD (Slices of cucumber, tomato & onion served in a dish)	5.95
YOGHURT	2.95
PICKLE	2.95
* MANGO CHUTNEY	3.95

ICE CREAMS & DESSERTS

SIZZLING BROWNIE WITH ICE CREAM (Chocolate brownie with vanilla Ice cream on a sizzler plate topped with rich chocolate sauce)	11.95
GULAB JAMUN (Soft, melt-in-your-mouth, fried dumplings that are traditionally made of thickened or reduced milk and soaked in sugar syrup)	6.95
RAS MALAI (The sugary yellow coloured balls of chenna soaked in rich milk cream flavoured with saffron,cardamom and pistachios)	6.95
KULFI (Pistachio / Mango / Indian Pan)	6.95
FALOODA (An Indian-Persian drink made from rose syrup, sweet basil seeds, lots of dry fruits and served with ice-cream)	9.95
*RASMALAI FALOODA	12.95
GAJJAR HALWA	6.95

THALI (12pm - 3pm ONLY)

VEG THALI (2 veg curry, dal, rice, naan, papad, raita, pickle, sweet, salad)	14.95
NON VEG THALI (Veg curry, non veg curry, dal, rice, naan, papad, raita, pickle, sweet, salad)	16.95

*Charges Applies For Refill, Fix Potions, No Changes Applies.

(*Special Item-Subject to availability) (☎ Kid's Special) (● Option of - No onion & garlic) (⌚ Takes longer time) (🌱 Vegan) (🍷 Gluten Free)



*Terms & Conditions

- 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

• Sydney Wentworthville	• Perth Westminster	• Brisbane Annerley Aspley	• Melbourne Hoppers Crossing Hampton Park	• Gold Coast Surfers Paradise
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Corporate Office

Sankalp Square, Nr. Gurukul, Drive-in-Road,
 Ahmedabad. Gujarat, India - 380 052
 Ph : +91 79 40710000 • Fax : +9179 27499100
 web : www.sankalponline.com • e-mail : info@sankalponline.com

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 !

