



THE CURRY BLENDS

Saatvik Menu

. No Onion . No Garlic .

Prepared in accordance with traditional Saatvik principles - crafted with purity, balance, and devotion for sacred gatherings and ceremonies.

Appetizers

Moong Sprouts

Freshly sprouted whole green gram, lightly tossed for a crisp, nourishing beginning rich in natural protein and clean flavor.

Mix Pakora

Seasonal vegetables delicately coated in spiced gram flour and fried to golden crispness - prepared without onion.

Dahi Bhalla

Soft lentil dumplings layered with chilled yogurt and gentle spices for a balanced, refreshing taste.

Dhokla

A soft, steamed chickpea and rice cake from Gujarat, tempered with mustard seeds and finished with fresh coriander.

Hara Bhara Cutlet

Crisp vegetable patties crafted from fresh greens and mild spices, lightly pan-roasted to perfection.

Paneer Pakora Finger

Tender paneer fingers dipped in spiced gram flour batter and fried until golden and delicately crisp.





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Entrees

Aloo Sabji Gravy

Tender potatoes simmered in a light tomato-based gravy, delicately spiced and prepared without onion or garlic.

Mix Veg

A medley of seasonal vegetables gently cooked in an aromatic, satvik-style gravy that preserves natural flavors.

Aloo Gobhi Matar

Potatoes, cauliflower, and green peas sautéed with traditional spices for a comforting North Indian classic.

Kadai Paneer

Soft paneer and bell peppers simmered in a freshly ground tomato masala, rich yet balanced in flavor.

Matar Paneer

Velvety paneer cubes and sweet green peas slow-cooked in a mild, herb-infused tomato gravy.

Shaahi Paneer

Paneer simmered in a creamy tomato-cashew sauce, delicately seasoned for a refined, royal taste.

Kadhi Pakoda

Gram flour dumplings gently simmered in a tangy yogurt curry, slow-cooked for depth and comfort.

Daals

Daal Makhani

Earthy whole black lentils slow-simmered for hours to a buttery, silk-like consistency in a rich, nuanced tomato reduction.

Rajma

Red kidney beans slow-cooked in a robustly spiced tomato base, creating a hearty and soul-satisfying classic.

Chana Masala

Chickpeas cooked in a slow-simmered manner with balanced spices for a wholesome, protein-rich preparation.

Panch Ratna

A protein-rich blend of five lentils, slow-simmered in a harmonious medley and tempered for a wholesome, multi-textured experience.



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Breads and Rice

Roti

Soft whole-wheat flatbread, freshly prepared to complement every curry.

Puri

Golden, puffed wheat fried bread served warm and light.

Naan

Leavened flatbread baked until soft and airy.

Plain Paratha

Flaky whole-wheat flatbread, lightly roasted with ghee.

Jeera Rice

Fragrant basmati rice tempered with cumin seeds.

White Rice

Steamed basmati rice, light and perfectly fluffy.

Matar Rice

Basmati rice gently cooked with green peas and mild spices.

Accompaniments

Boondi Raita

Creamy yogurt blended with spiced gram flour pearls for a refreshing contrast.

Mint Raita

Chilled yogurt infused with fresh mint and subtle seasoning.

Desserts

Rice Kheer

Slow-simmered rice in sweetened milk, delicately flavored with cardamom.

Suji Ghee Halwa

Roasted semolina enriched with ghee and cardamom for a warm, comforting finish.

Gulaab Jamun

Soft milk dumplings soaked in fragrant sugar syrup.

