



MENU CARD

BREAKFAST AT SARAIVILLE

•PARATHA PARADISE

Served with homemade pickle & fresh chutney

▣ Aloo Pyaz Paratha | ₹70

A classic combo of spiced potatoes and onions tucked in a golden-crisp flatbread.

▣ Paneer Paratha | ₹100

Soft paneer crumbles stuffed into flaky paratha - a cottage cheese lover's dream.

▣ Mixed Paratha | ₹100

A medley of seasonal veggies, herbs, and house spices.

▣ Egg Paratha | ₹100

Stuffed with protein-rich egg mix, lightly spiced and seared to perfection.

•HEARTY INDIAN MORNINGS•

▣ Indori Poha | ₹220

Light, fluffy flattened rice sautéed with mustard, turmeric, and peanuts.

▣ Aloo Puri (4 Puris) | ₹260

Golden puris served with a tangy potato curry - indulgent and soulful.

▣ Chole Bhature (2 Bhature) | ₹280

Puffed bhature with spicy chickpeas, served with achar & chutney - a crowd favourite.

•FROM THE EGG STATION•

▣ Bread Omelette (2 slices) | ₹120

Soft spiced omelette folded between buttery toasted slices.

▣ Masala Omelette | ₹120

The Indian classic - fluffy eggs with onions, chilies, and coriander.

▣ Cheese Omelette | ₹150

Ooey, gooey, cheesy delight - your morning deserves it.

▣ Mushroom Omelette | ₹150

Earthy mushrooms folded into a fluffy, rich omelette.

▣ Boiled Eggs (4 pcs) | ₹80

Simple, classic - just salt, pepper & protein.



MIDDAY MUNCHIES & EVENING TREATS

• QUICK BITES •

☐ Maggi Noodles (2 portions)

Our twist on the 2-minute classic - comforting and nostalgic.

Plain | ₹70

Veg | ₹150

Cheese | ₹150

• TOASTS & SANDWICHES •

☐ Bread with Butter (2 slices) | ₹40

Simple pleasures never go out of style.

☐ French Toast | ₹80

Sweet, eggy, and golden - with a hint of cinnamon.

☐ Veg Sandwich | ₹150

Fresh veggies, creamy mayo & melty cheese on soft bread.

☐ Chicken Sandwich | ₹210

Tender chicken chunks between lightly grilled slices - filling and flavorful

☐ Salami Sandwich | Price on Request

A savoury, meaty indulgence - served on demand.



• QUICK BITES & SMALL PLATES •

From golden crunchies to tandoori delights
- perfect for sharing, snacking, or savouring solo.

- ▣ **Chicken Chilly | ₹320**
Fiery, tangy chicken tossed in Indo-Chinese magic.
- ▣ **Lemon Chicken | ₹350**
Zesty & bold, with a citrusy punch.
- ▣ **Masala Grilled Chicken | ₹350**
Juicy chicken grilled with house-made masala.
- ▣ **Chicken 65 | ₹350**
South Indian-style deep-fried goodness with curry leaves.
- ▣ **Paneer Chilly | ₹320**
Crispy paneer cubes sautéed with bell peppers & sauces.
- ▣ **Honey Chilli Potato | ₹280**
Sweet and spicy sticks of golden-fried potatoes.
- ▣ **Mushroom Chilly | ₹280**
Fiery mushrooms with a juicy crunch.
- ▣ **Mixed Pakode | ₹260**
Assorted veggie fritters - rain or shine favourite!
- ▣ **Peanut Chaat | ₹220**
Crunchy peanuts tossed with onion, tomato, and masala.
- ▣ **Masala Papad | ₹120**
Crispy papad topped with tangy onion-tomato mix.
- ▣ **French Fries | ₹220**
Golden fries, salted just right.
- ▣ **Paneer Pakode | ₹320**
Chunky paneer fritters served with green chutney.
- ▣ **Fish Finger & Chips | ₹650**
Crispy fish fingers with fries - classic comfort.



• CLAY OVEN CLASSICS •

Tandoori treats fresh from the fire
– smoky, charred, and spiced just right.

- ▣ **Mushroom Tikka | ₹350**
Juicy mushrooms marinated in curd & masalas, grilled till golden.
- ▣ **Paneer Tikka | ₹450**
Soft paneer cubes with bell peppers & spices, char-grilled to perfection.
- ▣ **Veg Seekh Kebab | ₹370**
Spiced vegetable mince skewers – earthy, herby, satisfying.
- ▣ **Malai Broccoli | ₹450**
Creamy, cheesy broccoli with a tandoori twist.
- ▣ **Pineapple Tikka | ₹450**
Sweet pineapple chunks grilled with tangy marinade – an exotic twist.
- ▣ **Pahadi Paneer Tikka | ₹450**
A Garhwali-style paneer tikka bursting with mountain herbs.
- ▣ **Tandoori Aloo | ₹420**
Baby potatoes roasted in spiced yoghurt mix.
- ▣ **Achari Chaap | ₹400**
oya chaap marinated in a zesty, pickle-spiced blend and grilled to smoky perfection.
- ▣ **Malai Chaap | ₹400**
Creamy, mildly spiced soya chaap that's soft, rich, and indulgent.
- ▣ **Chicken Tikka | ₹450**
Tender chicken chunks marinated in aromatic masalas.
- ▣ **Achari Chicken Tikka | ₹450**
Pickle-spiced chicken grilled with mustard, chilli & zing.
- ▣ **Seekh Kebab | ₹440**
Minced meat skewers with bold seasoning & smoky finish.
- ▣ **Pahadi Chicken Tikka | ₹450**
Uttarakhand's signature tandoori chicken – herby, spicy, robust.
- ▣ **Malai Chicken Tikka | ₹500**
Mild, creamy, and melt-in-your-mouth delicious.
- ▣ **Murgh Pagla (Full – 900 gm) | ₹1400**
An indulgent house special – grilled whole chicken served with chutneys.



•BREADS & COMPANY•
Hand-Rolled. Fire-Kissed. Always Fresh.

▣ Tawa Roti | ₹30

Soft and simple, cooked on the griddle
– everyday comfort on a plate.

▣ Tandoori Roti | ₹40

risp & earthy - a tandoor classic.

▣ Tandoori Butter Roti | ₹50

The same rustic charm, now glazed with golden butter.

▣ Naan | ₹80

Fluffy, chewy, soft - the universal favourite.

▣ Garlic Naan | ₹120

Buttery naan with toasted garlic & herbs.

▣ Missi Roti | ₹80

ram flour roti with ajwain & a nutty edge
– goes with everything.

▣ Lachha Paratha | ₹100

Crisp, flaky, layered and indulgent - a texture lover's dream.

• BIRYANI & RICE •

▣ Plain Rice | ₹260

Soft-steamed and perfect with any curry.

▣ Jeera Rice | ₹280

Fluffy rice tempered with roasted cumin for a
nutty bite.

▣ Veg Pulao | ₹320

Light, flavourful, and perfect when you want something
simple yet satisfying.

▣ Veg Biryani | ₹450

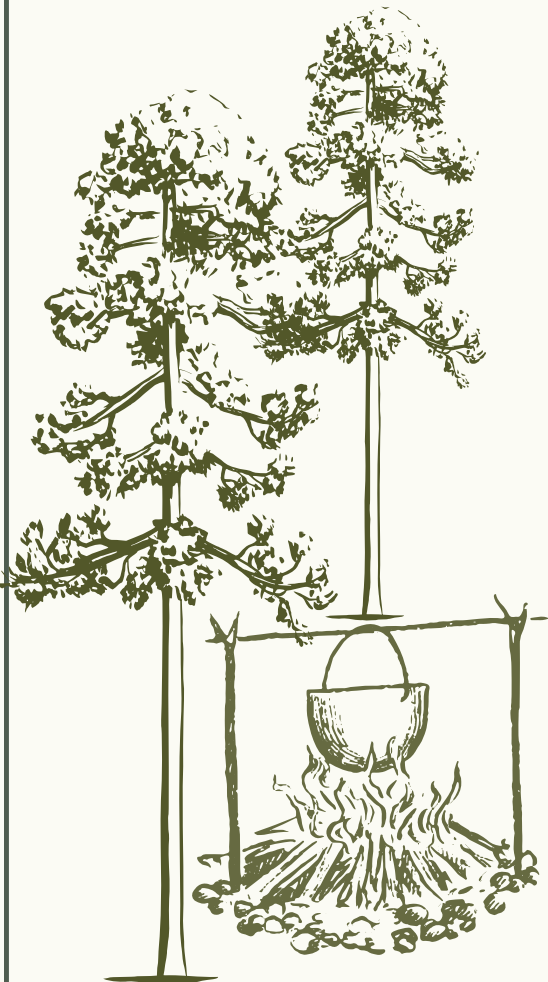
Long-grain basmati rice layered with seasoned vegetables
and fragrant spices.

▣ Chicken Biryani | ₹510

Aromatic and slow-cooked, with juicy marinated chicken
in every spoon.

▣ Mutton Biryani | ₹850

The king of biryanis – rich, hearty, and bursting with
flavour.



• MAIN COURSE •

Soulful Indian flavours served with warmth, spice, and a little storytelling.

- ▣ **Jeera Aloo | ₹240**
Baby potatoes tossed with cumin seeds, turmeric, and nostalgia.
- ▣ **Seasonal Veg | ₹310**
Simple, sautéed, and perfectly spiced – the best of what’s fresh.
- ▣ **Mixed Veg | ₹310**
A vibrant mix of seasonal vegetables, gently stir-fried with aromatic spices – simple, soulful, and full of texture.
- ▣ **Mushroom Do Pyaza | ₹310**
Juicy mushrooms with double the onions and twice the flavour.
- ▣ **Masala Chaap | ₹400**
Soya chaap chunks simmered in a bold, spiced masala curry – rich, hearty, and pure comfort on a plate.
- ▣ **Paneer Butter Masala | ₹450**
Cottage cheese cubes drenched in a velvety tomato-butter gravy.
- ▣ **Kadhai Paneer | ₹450**
Wok-tossed paneer with bell peppers and onions in a smoky kadhai masala.
- ▣ **Paneer Lababdar | ₹450**
Rich, creamy, slightly sweet – a royal treat from the Mughal kitchens.
- ▣ **Palak Paneer | ₹450**
Spinach purée meets soft paneer in this nutritious and comforting green curry.
- ▣ **Paneer Rajwanti | ₹650**
Our chef’s special! Paneer in a fragrant blend of herbs and royal spices.
- ▣ **Butter Chicken | ₹410**
Tender tandoori chicken in a luscious, creamy tomato sauce – Delhi’s pride!
- ▣ **Kadhai Chicken | ₹410**
A fiery, rustic chicken dish cooked with crushed spices and capsicum.
- ▣ **Chicken Curry | ₹410**
The Sunday-special, slow-simmered chicken in a rich home-style curry.



▣ **Kali Mirch Chicken | ₹450**
A black pepper-spiced delight, bold and flavourful with every bite.

▣ **Dehradun Chicken Curry | ₹450**
Our house favourite – a local-style recipe with mountain soul.

▣ **Rara Chicken | ₹480**
A meaty, masala-rich chicken curry with minced and chunky textures.

▣ **Mutton Rogan Josh | ₹650**
Kashmiri-style lamb curry infused with saffron, spices, and depth.

▣ **Mutton Rara | ₹800**
Double trouble! Chunks and keema slow-cooked in a spicy masala base.

▣ **Fish Curry | ₹650**
Fresh catch in a tangy-spiced curry – light, coastal, and comforting.

▣ **Dal Tadka | ₹310**
Yellow lentils with a crackling tempering of garlic, cumin, and ghee.

▣ **Mix Dal | ₹310**
A trio of lentils, simmered together in homestyle spices.

▣ **Dal Makhani | ₹420**
Black lentils slow-cooked overnight – creamy, smoky, and indulgent.



• RAITA REFRESH •

Cool, creamy, and the perfect companion to all things spicy.

Boondi Raita | ₹150

Crispy boondi pearls dunked in chilled yoghurt, lightly spiced and utterly satisfying.

Mix Veg Raita | ₹160

A medley of crunchy veggies folded into curd – simple, wholesome, and refreshing.

Plain Curd | ₹120

Smooth and soothing – perfect to mellow down the spice or enjoy on its own.

• SALADS •

House Salad | ₹200

Crisp seasonal greens and veggies tossed in a light lemony dressing.



• ALL DAY DELIGHTS •

From noon to night, these comfort classics are here to calm cravings and lift moods — any time, every time.

▣ French Fries | ₹220

Golden, crispy, and sprinkled with just the right touch of salt.

▣ Veg Hakka Noodles | ₹240

Tossed with colorful veggies and a whisper of soy — simple, soulful, satisfying.

▣ Chilly Garlic Noodles | ₹260

Bold, spicy, and unapologetically garlicky — for those who like it loud

▣ Chicken Hakka Noodles | ₹280

Juicy strips of chicken wok-tossed with noodles and veggies.

▣ Chicken Garlic Noodles | ₹300

A flavour bomb of chicken and garlic, stirred into slurp-worthy noodles.

▣ Veg Fried Rice | ₹240

Fluffy rice, crispy veggies, and a hint of sesame — your go-to bowl of balance.

▣ Chicken Fried Rice | ₹280

Tender chicken mingling with wok-fried rice and saucy goodness.

▣ Veg Burger | ₹160

Crisp outside, soft inside — a patty of dreams tucked in a toasted bun.

▣ Chicken Burger | ₹220

Juicy chicken, melty cheese, and our signature sauce.

▣ Veg Manchurian | ₹250

Crispy veg dumplings in a tangy, spicy gravy.

▣ Chicken Manchurian | ₹200

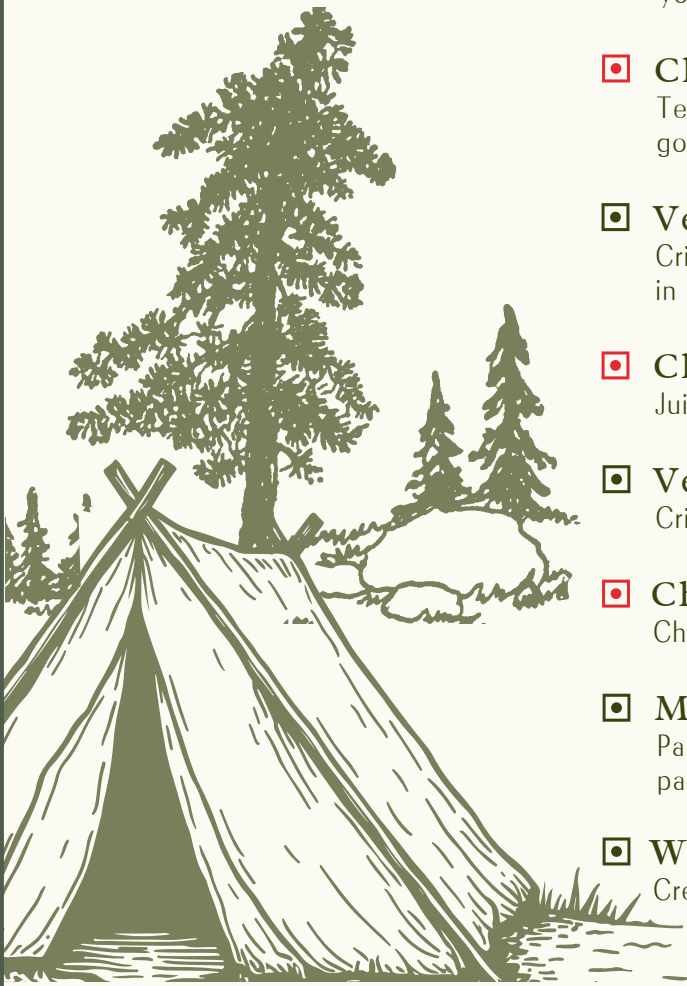
Chicken bites coated in soy garlic glory.

▣ Masala Macaroni | ₹180

Pasta with a desi twist — lightly spiced, veggie-packed, and addictive.

▣ White Sauce Pasta | ₹240

Creamy, cheesy, and velvety smooth.



• SIPS & SWIRLS •

Refreshing picks to lift your spirits
– served chilled, brewed, or stirred with love.

Lemon Ice Tea | ₹150

Zesty and cool, a citrusy sip perfect for sunny days.

Peach Ice Tea | ₹150

Fruity, fragrant, and mellow – a summer peach in a glass.

Cold Coffee | ₹150

Creamy, bold, and ice-blended – your coffee fix, the chilled way.

Tea | ₹60

The classic Indian chai – piping hot, perfectly spiced.

Coffee | ₹85

Strong and comforting, brewed to kickstart your mood.

Lassi | ₹180

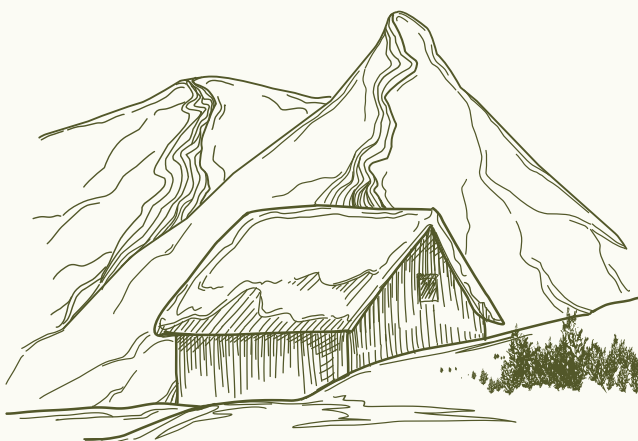
Smooth, sweet, and soothing – a Punjabi-style yogurt delight.

Nimbu Pani | ₹120

A tangy twist of lemon, salt, and love.

Cold Drink | MRP

Water | MRP



• SWEET ENDINGS •

Because every good meal deserves a grand finale

- ▣ **SHAHI TUKDA | ₹320**
A royal delight of saffron-soaked bread, crisped and smothered in thickened milk with dry fruits.
- ▣ **FRUIT CUSTARD | ₹320**
Classic comfort – creamy vanilla custard loaded with seasonal fruits and chilled to perfection.
- ▣ **TIPSY PUDDING | ₹320**
A cheeky little dessert! Layers of cake, custard, and jelly with a hint of rum essence.
- ▣ **PAYASAM | ₹320**
South Indian-style kheer made with milk, vermicelli, and the gentle warmth of cardamom.
- ▣ **GULAB JAMUN (2 PCS) | ₹120**
Soft khoya dumplings soaked in rose-scented syrup – melt-in-the-mouth magic.
- ▣ **ICE CREAM | ₹120**
Scoops of joy! Ask your server for today's flavour selection.

