



**SAROVAR PORTICO**

birgunj

A SAROVAR HOTEL

*Flavours*  
All Day Dining

*Food Menu*





*Dear Guest,*

*Please inform our service associate in case you are allergic to any of the following ingredients:*

- \* Fish, shellfish and their products
- \* Eggs and egg products
- \* Milk and dairy products
- \* Wheat and wheat products
- \* Peanuts, soy, tree nuts, sesame seeds or any other nuts
- \* Mushrooms or other edible fungi
- \* Any other product

*Our chef would be delighted to design an appropriate meal for you.*

## SOUP

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### HOT & SOUR SOUP

VEGETABLE 

385

CHICKEN 

455

### LEMON CORIANDER CLEAR SOUP

*(Flavoured broth with coriander and greens, topped with fresh lemon juice)*

### CHOICE OF CREAM SOUP

*(A soup prepared using cream, light cream, half and half, or milk as a key ingredient)*

VEGETABLE/MUSHROOM/ALMOND/TOMATO 

385

CHICKEN 

455

## SALADS

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### FRESH LEAF WITH CITRUS FRUIT SALAD

405

*(Fresh leafy vegetables and citrus fruits with kasundi mustard dressing)*

### PAPADAM SALAD

*(Fine dices of onions, cucumber, tomatoes seasoned with chef secret seasoning and served in papad katori)*

VEGETABLE 

555

CHICKEN 

675

## SHARING PLATTERS FROM CLAY OVEN

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### SURKH PANEER TIKKA

785

*(The reddish hue of the tikka should not scare you. It is pleasantly pungent, not scorching hot)*

### PANEER KA KHAZANA

785

*(Chunks of cottage cheese with yoghurt marinade and burnished in the tandoor)*

### SUBZ SEEKH

675

*(The vegetarian skewer lovingly crafted with a mélange of vegetables blended with khoya and enriched with nuts)*

### ZAFRANI JHINGA

2195

*(Jumbo prawns grilled perfectly with a hint of saffron, sprinkled over with freshly pounded pepper, an epicurean delight)*

### MACHCHI KA KHAS TIKKA

845

*(A favourite of fish lovers, this recipe relies on the time-tested magic of methi and ajwain)*

### MUTTON SEEKH KEBAB

1045

*(The classic kebab prepared with lamb mince flavored with homemade spices on a skewer, roasted expertly in a clay oven)*

**MALAI DAR MURG KI BOTI** ■ 845  
*(Mildly spiced boneless chicken with an unmatched creamy texture with just a hint of cheese flavoured with sweet basil - an irresistible delicacy)*

**BHATTI DA MURG** ■ 1045  
*(Arguably the most glorious of all 'tandoori' items, succulent chicken on the bone that has absorbed the full-bodied flavors of a spicy marinade)*

## SHARING PLATTERS FROM TAWA

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**MATARWALI TIKKI** ■ 675  
*(Griddle fried green peas patties packed with a tasty filling of cottage cheese, enriched with dried fruits and nuts)*

**SUBZ GILAWAT KE KEBAB** ■ 675  
*(Juicy classic chef signature kebab prepared with flavourful vegetables on a tawa)*

**MASALE DAR MACHLI** ■ 845  
*(Griddle cooked fillet of river sole marinated with homemade masala)*

**GOSHT GILAWAT** ■ 1255  
*(Juicy classic kebab prepared with flavourful mutton mince on a tawa)*

**MURGH TAWA LAZEEZ** ■ 845  
*(Boneless chicken breast draped in a chef special marination, finished on a griddle)*

## WESTERN COMFORTS

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**CAJUN SPICED COTTAGE CHEESE WRAP** ■ 555  
*(Tender pieces of marinated cottage cheese roasted in clay oven and stuffed into flat bread served, with garlic mayo)*

**CHICKEN TIKKA WRAP** ■ 675  
*(Succulent pieces of chicken cooked in clay oven, rolled in a wrap)*

### CLASSIC CLUB SANDWICH

*(Classic club is a triple-decker sandwich made up of three slices toasted white bread, lettuce, tomatoes, mayonnaise and cottage cheese or chicken, bacon, egg as per your choice)*

**VEGETABLE** ■ 555

**CHICKEN** ■ 745

### SANDWICH - PLAIN/TOASTED/GRILLED

*(Options of multi-grain, brown and white in breads)*

**VEGETABLE** ■ 525

**CHICKEN** ■ 555

## WESTERN GRILLS

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- COTTAGE CHEESE STEAK SERVED WITH HARISSA SAUCE** ■ 725
- GRILLED CHICKEN STEAK SERVED WITH MUSHROOM SAUCE** ■ 845

## PASTA

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*(Pasta of your choice from penne, spaghetti, macaroni)*

- AL ARRABIATA** ■ 625  
*(Pasta cooked with spicy tomato based sauce)*
- AGLIO, OLIO E PEPERONCINO** ■ 625  
*(Pasta tossed with garlic, extra virgin olive oil and chilli flakes)*
- CHICKEN ALFREDO** ■ 785  
*(Chicken cooked with onion, garlic and pasta, finished with cream)*
- CLASSIC BOLOGNESE** ■ 845  
*(Classic lamb preparation in tomato based sauce)*

## REGIONAL SPECIALITY

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- ALOO BIRGUNJ** ■ 425
- ALOO SANDEKO/PIRO** ■ 425
- WAI WAI SANDEKO** ■ 425
- CHICKEN SANDEKO** ■ 845
- MUTTON SEKUWA** ■ 975
- CHICKEN SEKUWA** ■ 875

## MOMOS

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*(Choice of chicken or vegetable dumplings - Steamed/Tandoori/Fried/Kothe served with house special chutneys)*

- VEGETABLE** ■ 525
- CHICKEN** ■ 625

## NEPALI THALI

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*(Served in traditional style)*

- VEGETARIAN THALI** ■ 945  
*(Paneer curry/Seasonal Subji/Aloo Jeera/Lasun ra Jimbu ma Jhaney ko Dal/Ghee ra Bhat/Tamatar ra till ko chutney/Salad/Mai (Buttermilk)/Mithai)*

## NON-VEGETARIAN THALI

- MACHA (FISH)** ■ 1045
- KUKHURA KO MASU (CHICKEN)** ■ 1145
- KHASI KO MASU (MUTTON)** ■ 1245  
*(Served with Aloo Jeera/Lasun ra Jimbu ma Jhaney ko Dal/Ghee ra Bhat/Tamatar ra till ko chutney/Salad/Mai (Buttermilk)/Mithai)*

## INDIAN MAINS

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- PANEER KHUSHRANG**  845  
*(Fingers of cottage cheese & assorted bell pepper in rich tomato gravy enhanced with nuts and redolent of kasoori methi)*
- KADAI PANEER**  845  
*(Lightly cooked dairy fresh cottage cheese, full of flavours imparted by aromatic spices - cumin, coriander, cloves and cinnamon)*
- PALAK PANEER KOFTA**  745  
*(This kofta is a 'two in one' delight with contrasting colours and textures that let the superb taste shine through)*
- ALOO CHATKARA**  675  
*(Dry preparation of baby potato with chef special spices)*
- MATAR MUSHROOM PYAZI**  675  
*(Mushroom & peas with baby onion - simmered in white marrow & tomato based gravy)*
- KURKURI CHOORANWALI BHINDI**  745  
*(An exceptional dish that presents good old bhindi in an entirely new tasty garb - covered in a thin crispy batter, deep fried and sprinkled over with special masala)*
- MAUSAM KI SUBZIYAN**  745  
*(Please ask your server for the seasonal availabilities)*
- PURANI DILLI KE CHHOLEY**  675  
*(A dry preparation of Kabuli chana)*
- MUTTON ROGANJOSH**  1245  
*(Inspired by Kashmiri classic, this version is closer to Punjabi rendering of the recipe at home - tender lamb shanks slow cooked in aromatic gravy)*
- GOSHT KHADA MASALA**  1245  
*(A batter of whole spices empowered & simmered in yoghurt-based gravy)*
- KADAI GOSHT**  1245  
*(Tomatoes, onions and ginger along with green chillies stir-fried expertly with well-marinated lamb in this mouth-watering offering)*
- KADAI CHICKEN**  945  
*(Tomatoes, onions and ginger along with green chillies stir-fried expertly with well-marinated chicken in this mouth-watering offering)*
- MURGH MAKHANI**  945  
*(Famous the world over as butter chicken, this contemporary classic presents boneless tikka of succulent chicken in a delicious tomato gravy that is creamy and aromatic)*

**CREAM CHICKEN**  945  
*(Succulent chicken pieces simmered slowly in a mix of flavourful spices and rich cream)*

**DAL MAKHANI**  625  
*(Also known as kali dal, this recipe for whole urad relies upon slow cooking to let the flavours blend well in this earthy delicacy that is substantial & addictive)*

**DAL TARANG**  525  
*(Three yellow lentils - arhar, mung and malika-masoor combine to please your palate, their appeal enhanced by the classic tempering with cumin, tomatoes and green chillies)*

## **CHOICE OF RICE**

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**PLAIN RICE**  345

**JEERA PULAO/PEAS PULAO/VEGETABLE PULAO**  395

**SUBZ BIRYANI**  745  
*(Aromatic basmati rice cooked with vegetables, spices and saffron)*

**GOSHT BIRYANI**  1295  
*(Lamb chunks marinated with curd and spices, cooked with basmati rice)*

**MURGH BIRYANI**  1095  
*(Chicken on bone marinated with curd and spices, cooked with basmati rice)*

**CHOICE OF RAITA OR CURD**  275  
*(Plain/Mix veg/Onion/Cucumber/Pineapple)*

## **INDIAN BREADS**

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**TANDOORI ROTI/MISSI ROTI/TAWA ROTI (2PCS)**  135

**PLAIN NAAN/BUTTER NAAN/GARLIC NAAN**  145

**STUFFED KULCHA**  155  
*(Onion/Paneer/Masala)*

**PARATHA**  135  
*(Pudina/Lachha/Mirchi)*

**ASSORTED TANDOORI BASKET (5PCS)**  595

## ASIAN

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### ASIAN SPRING ROLL

*(Fried stuffed rolls served with sweet chilli sauce)*

**VEGETABLE** 

445

**CHICKEN** 

625

### SALT AND PEPPER

**VEGETABLE** 

525

**FISH** 

835

**CHICKEN** 

835

### WOK TOSSED

785

*(Choice of cottage cheese/mushrooms/baby corn tossed in homemade chilli sauce)*

### VEGETABLE MANCHURIAN

725

*(Crispy fried vegetable balls tossed in a spicy, sweet & tangy manchurian sauce, amazingly delicious and addictive)*

### BRAISED CHINESE VEGETABLES WITH MUSHROOMS IN PEPPER SAUCE

745

*(Assorted Chinese greens, double fungus, broccoli, carrot cooked with superior sauce)*

### CHILLI GARLIC VEGETABLES

625

*(Crunchy Asian vegetables cooked in a spicy and aromatic garlic-infused chilli sauce)*

### PAN FRIED CHILLI BASIL FISH

835

*(Pan fried fish tossed in chilli basil sauce)*

### CHILLI CHICKEN

725

*(Tender fried chicken bites tossed in a super aromatic sweet, spicy and slightly tangy chilli sauce)*

### DICED CHICKEN WITH DRY RED CHILLI & CASHEWNUTS

835

*(Marinated chicken, deep fried, cooked along with soy oyster sauce)*

### CHICKEN MANCHURIAN

835

*(Crispy fried chicken balls tossed in a spicy, sweet & tangy manchurian sauce, amazingly delicious and addictive)*

### THAI CURRY (GREEN/RED)

*(A delicacy of Thai cuisine made from curry paste, coconut milk and herbs)*

**VEGETABLE** 

675

**PRAWNS** 

1145

**CHICKEN** 

745

## CHOICE OF FRIED RICE

<b>VEGETABLE</b> 	445
<b>CHICKEN</b> 	545

## CHOICE OF NOODLES

<b>VEGETABLE</b> 	445
<b>CHICKEN</b> 	545

## ARTFUL DESSERTS

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<b>KESARI PHIRNI</b> 	515
<i>(Rice and milk pudding set in the earthen clay pot, garnished with pistachio and almond flakes)</i>	

<b>HOT GULAB JAMUN</b> 	515
<i>(Stuffed gulab jamun, served hot)</i>	

<b>CHOCOLATE BROWNIE WITH VANILLA ICE CREAM</b> 	515
<i>(Homemade brownie with walnuts, topped with vanilla ice cream and chocolate sauce)</i>	

<b>BLUEBERRY CHEESE CAKE</b> 	515
<i>(Blueberry cheesecake is a smooth, rich, and creamy delicacy served over a homemade graham cracker crust and covered with an easy, glazed blueberry topping)</i>	

<b>SINFUL CHOCOLATE MOUSSE (SUGAR FREE)</b> 	515
<i>(Chocolate mousse flavoured with Himalayan salt served with chocolate ice cream)</i>	

<b>CHOICE OF ICE CREAM</b> 	515
<i>(Double scoop of ice cream with chocolate sauce)</i>	

## BEVERAGES

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<b>FRESH SEASONAL JUICE</b> 	345
<i>(Sweet Lime/Orange/Pineapple)</i>	
<b>PACKAGED JUICE</b> 	345
<i>(Mango/Orange/Pineapple/Mixed Fruit)</i>	
<b>COLD COFFEE</b> 	355/425
<i>(With or Without Ice Cream)</i>	
<b>COFFEE</b> 	325
<i>(Cappuccino/Café Latte/Espresso)</i>	
<b>TEA</b> 	245
<i>(Jasmine/Masala/Green/Mint/Camomile)</i>	
<b>ICED TEA</b> 	395
<b>MILK SHAKES</b> 	395
<i>(Vanilla/Chocolate/Strawberry/Banana)</i>	
<b>HEALTH DRINKS</b> 	395
<i>(Choice of Horlicks/Hot Chocolate)</i>	
<b>LASSI</b> 	395
<i>(Plain/Sweet/Salted)</i>	
<b>FRESH LIME SODA</b> 	395
<i>(Sweet/Salted)</i>	
<b>AERATED SOFT DRINK</b> 	275
<b>TONIC WATER</b> 	345
<b>GINGER ALE</b> 	345
<b>RED BULL</b> 	500
<b>PACKAGED DRINKING WATER</b> 	125