PRIDE BIZNOTEL MANJUSAR



RESTAURANT
MENU

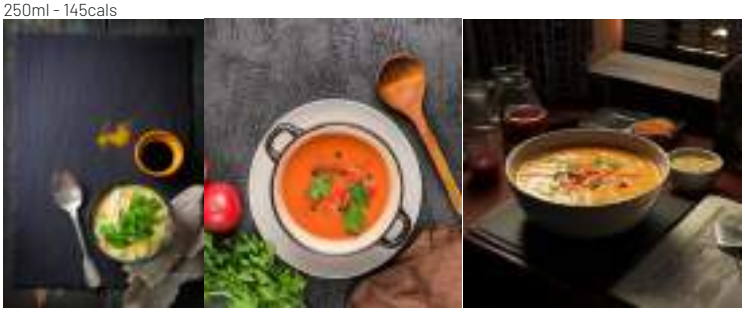
BREAKFAST

ITEM	PRICE
Upma With butter, honey or maple syrup 75gms - 127cals	₹ 120
American Pancakes Served with honey 75gms - 227cals	₹ 120
French Toast Served with honey/Maple Syrup 75gms - 210cals	₹ 120
Uttapam Oatmeal, seasonal fruit, yoghurt, nuts and whipped cream 200gms - 370cals	₹ 150
Breakfast Cereals Choice of corn flakes, Choco's or wheat flakes with warm or cold milk 180gms - 350cals	₹ 120
Parantha Platter Choice of potato/cauliflower/onion or cottage cheese filling, served with yoghurt 190gms - 510cals	₹ 130/150
Poori Bhaji Fried Indian bread accompanied with cumin spiced potato semi thick gravy 275gms - 565cals	₹ 130
Kanda Aloo Poha Pressed rice with onion, potato, peanuts, green chilli and fresh coriander 230gms - 429cals	₹ 100
Steamed Idly Steamed rice cakes, served with sambar and chutney 220gms - 200-300cals	₹ 120
Medu Wada Crispy split black gram doughnuts, served with sambar and chutneys 210gms - 450cals	₹ 120
Dosa Crispy rice pancake, plain or masala, served with sambar and chutneys 130gms - 135cals	₹ 120/140
Sunny Side Up Served with 2pcs of Bread	₹120
Boiled Eggs 2pcs of boiled eggs served with salt and pepper	₹ 80
Omelette Plain/Masala Served with 2pcs of Bread	₹ 150

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SOUP

ITEM	PRICE
Roasted Tomato & Basil Soup Oven roasted tomato enhanced with basil leaves accompanied with garlic bread 250ml - 165cals	₹ 160
Cheese Corn Tomato Soup A tangy soup of spice-tinged tomatoes and flavored with corn & cheese 250ml - 110cals	₹ 190
Minestrone Soup An Italian soup with macaroni exotic vegetable & butter 250ml - 145cals	₹ 210



Broccoli - Almond Soup A rich and creamy soup, served with garlic bread 250ml - 190 cals	₹ 210
Veg Clear Soup Light & healthy vegetable clear soup 250ml - 37cals	₹ 160
Cream of Vegetables/Tomato/ Mushroom /Green Peas Cream based soup with your choice of tomato/mushroom or green peas 250ml - 150-540cals	₹190
All-Time Favorite Chinese Soup Man chow/Hot & Sour/Sweet Corn)A healthy Chinese soup to start with Veggies 250ml - 130-200cals	₹ 160
Lemon Coriander Soup The wonderful combination of lime juice and fresh coriander leaves 250ml - 57cals	₹ 180





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SALAD & RAITA

ITEM	PRICE
Vegetarian Chefs House Salad Made with carrots, lemon, coconut, cabbage, curry leaves with mayonnaise. 220gms - 370cals	₹ 150
Hara Bhara Salad Classic salad of sliced cucumber, tomato, green chili, lemon wedges and onion sprinkle with Chaat masala 210gms - 350cals	₹ 110
Russian Salad Boiled vegetables mix in mayonnaise. 240gms - 320cals	₹ 200
Waldorf Salad Fresh apples, celery & walnut in cream dressing. 240gms - 360cals	₹ 220
Classic Ceaser Salad Ice Berg Lettuce, cherry tomato, topped with parmesan and grilled Paneer served with Garlic bread. 230gms - 290cals	₹ 220
Tandoori Paneer Salad Mix of garden fresh greens and vegetales topped with diced paneer tikka. 250gms - 414cals	₹ 220
Traditional Veg Raita Raita is a traditional Indian salad that combines yogurt with fresh vegetables. 110gms - 160cals	₹125
Pineapple & Honey Raita This delicious Raita recipe combines Pineapple, honey and yogurt! 120gms - 170cals	₹ 150
Bondi Raita Mint, chickpeas flour fried balls & Yoghurt 120gms - 130cal	₹120
Burani Raita 120gms - 120cal	₹150
Masala Papad 30gms - 90cals	₹ 50
Papad Roasted/Fried 20gms - 20cals	₹ 30

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STARTERS

ITEM	PRICE
Kasoori Paneer Tikka Ginger, garlic, Indian masala with a zest of dry fenugreek grilled in charcoal. 350gms - 630cals	₹ **300**
Achari Paneer Tikka Tan door grilled Indian cottage cheese flavoured with pickling spices 350gms - 635cals	₹ 320
Paneer Zaffrani Cottage cheese flavored with cream cheese & cardamom. 350gms - 640cals	₹ **320**
Pudina Paneer Tikka Blended mint with yoghurt and Indian spices immersed in cottage cheese and cooked in clay oven. 350gms - 630cals	₹ **320**
Subz Seekh Kebab Minced veg, ginger garlic paste with Indian garam masala cooked in clay oven. 350gms - 320cals	₹ **280**
Soya Seekh Kebab Kebab cooked with minced soya nuggets and Indian grounded masala served with mint chutney. 310gms - 290cals	₹ **270**
Vegetabl Corn Tikki Deep fried tikki mad with Minced veg, American corn and ginger garlic paste with Indian garam masala. 320gms - 270 cals	₹ **250**
Tandoori Khumb Mushrooms marinate in tandoori masala and cooked in clay oven. 297gms - 210cals	₹ **320**
Dahi Ke Kebab Deep fried kebab of Indian masala spiced creamy yoghurt and dry fruits 350gms - 240cals	₹ **2**80
Hara Mutter Aur Palak Ki Tikki A tempting healthy and delicious snack recipe, made with green peas and spinach. 310gms - 230cals	₹ **250**
Assorted Pakoda An all-time favorite snacks contain with vegetable and paneer. 300gms - 273cals	₹ **200**







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STARTERS

ITEM	PRICE
Morsel Mushroom Fresh button mushroom stuffed with peppers & dry nuts, bread crumbed and served with garlic aioli. 190gms	₹ **320**
Aloo Papdi Chaat Mashed potatoes, onion, tomato, chilies, tangy chutney topped on crispy papdi topped with sev and chopped coriander leaves. 240gms - 350cals	₹ **200**
Spring Rolls Vegetables sautéed with soya garlic and wrapped in wanton sheets. 300gms - 300cals	₹290

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MAIN COURSE

ITEM	PRICE
Paneer khurchan Paneer cooked in onion-tomato thick gravy. Spiced it garam masala. 270 gms - 410cals	₹ 360
Bharwa Nawabi Paneer Stuffed Indian cottage cheese cooked in rich, creamy cashew nut gravy) 280gms - 480cals	₹ 380
Tawa Paneer Masala (Tawa cooked paneer with khada masala) 270gms - 350 cals	₹ 360
Paneer Lababdar Paneer pieces marinated in tandoori masala and cooked in onion, tomato and cashew based gravy. 460cals	₹ 360
Paneer Tikka Masala Clay Oven Roasted Cottage Cheese Cooked In Rich Gravy. 280gms - 440cals	₹ 370
Nawabi Paneer Bhurjee Grated Cottage Cheese Cooked With Royal Indian Herbs & Spices. 280gms - 475cals	₹ 360
Teen Mirch Ka Paneer (Melange of English vegetables tossed in flavoured Indian masala) 280gms - 410cals	₹ 360
Kadai Paneer Paneer cooked in onion-tomato thick gravy. Spiced it garam masala.and added Peppers 280gms - 350cals	₹ 340
Paneer Butter Masala paneer is a rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter. As ... 260gms - 260gms	₹ 380
Shahi Paneer Paneer in White Gravy is a creamy, rich dish where Paneer cubes are simmered in an onion cashew nut based white gravy. 270gms - 410cals	₹ 370
Methi Malai Paneer Creamy Methi Malai Paneer is a wonderful paneer curry with fresh fenugreek leaves. 270gms - 350cals	₹ 360
Khoya kaju Gravy made by cashew nuts and khoya with mixed vegetables. 250gms - 430cals	₹ 380
kaju Masala Gravy made by tomato onions with vegetables curry and cashew nuts 270gms - 310cals	₹ 380





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MAIN COURSE

ITEM	PRICE
Navratna Korma A delectable assortment of vegetables and fruits in intense gravy with cashew paste and cream 290gms - 450cals	₹ 370
Hariyali Mix Subzi Healthy veggies that makes the dish very exciting and tempting. 290gms - 420cals	₹ 299
Vegetable Jalfrezi Assorted Vegetables Cooked In Royal Spices & Tomatoes. 290gms - 420cals	₹ 299
Dhingri Makai Masala Mushroom & Corn prepared in Makhani & onion masala gravy. 270gms - 330cals	₹ 300
Gobi Kasoori Cauliflower cooked in Indian masala flavored with dry fenugreek leaves. 280gms - 260 cals	₹ 299
Kadai Bhindi The wonderful mix of spice powders with ginger garlic, sautéed onions, chopped tomatoes and slit bhindi. 270gms - 210cals	₹ 299
Bhindi Do Pyaza A Tangy Preparation Of Lady Finger & Onions 270gms - 220cals	₹ 299
Pindi Chole A homely traditional recipe of cheek peas coated with fresh ground Indian spices. 290gms - 300cals	₹ 299
Bhindi Masala A Tangy Preparation Of Lady Finger with Indian masala 260gms - 210cals	₹ 299
Kofta Noorjahani Minced vegetables balls in rice cashewnut gravy. 290gms - 350cals	₹ 349
Mutter Methi Malai Mutter and methi cooked in rich gravy and garnished with fried fenugreek. 280gms - 390cals	₹ 310
Kolhapuri Subzi Mixed vegetables in a thick, pungent gravy. 295gms - 300cals	₹ 299
Jeera Aloo Potato cubes laced with freshly tempered cumin seeds and asafetida. 270gms - 210cals	₹ 180

RESTAURANT
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MAIN COURSE

ITEM	PRICE
Aloo Dum Kashmiri Stuffed aloo prepared in Moghul sauce 275gms - 175cals	₹ **299**
Palak Aap Ki Pasand Ki Paneer/aloo/Makai 290gms - 200-350cals	₹ 3**10**
Dal Fry 270gms - 300cals	₹ **249**
Dal Tadka 270gms - 305cals	₹ **249**
Dal Makhani 270gms - 310cals	₹ **299**





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BIRYANI & RICE CORNER

ITEM	PRICE
Veg Dum Biryani Vegetable spiced and cooked with basmati rice, served with raita. 260gms - 241cals	₹ **320**
Subzi Pulao Fresh vegetables cooked with rice enhanced with whole garam masala. 260gms - 230cals	₹ **310**
Kashmiri Pulao A kind of sweet and unconventional pulao, loaded with the Goodness of dry fruits, rich cream and spices. 260gms - 240cals	₹ **330**
Curd Rice Boiled rice mashed in curd tempered with mustard seeds & curry leaves- South Indian style. 260gms - 210cals	₹ **220**
Steamd Rice 230gms - 150cals	₹ 150
Jeera Rice 225gms - 140cals	₹ **200**

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FROM THE CLAY OVEN

ITEM	PRICE
Tandoori Roti Wheat flour bread with butter/ plain. 75gms - 170cals	₹ 60
Naan Rice & Wheat flour bread topped with butter/plain. 80gms - 200cals	₹ 90
Garlic Naan Leavened bread made with fresh, chopped garlic and baked in the clay oven. 81gms - 202cals	₹100
Malai Tikha Naan Spicy bread stuffed with jalapeños, cheese and onion. 80gms - 200cals	₹ 120
Missi Roti Indian bread made with corn flour. 75gms - 120cals	₹ 100
Kulcha Onion/Cheese Fresh chopped onions/cheese and Indian spices mixed with dough baked in clay oven. 90gms - 310-390cals	₹ 130
Laccha Paratha A multi layered north Indian flat bread cooked in clay oven. 76gms - 280cals	₹ 90
Tawa Fulka 30gms - 130cals	₹ 30
Tawa Paratha 50gms - 210cals	₹ 60
Bread Basket 306gms - 130-210cals	₹ 299





RESTAURANT
MENU

SANDWICHES & MORE

ITEM	PRICE
Paneer Shaslik Skewered Paneer, Capsicum, Tomato Cooked In Tangy Sauce & Served On A Bed Of Rice. 300gma - 280cals	₹ 290
Assorted Pakoda An all-time favorite snacks contain with vegetable and paneer. 300gms - 315cals	₹ 200
Vegetable Club Sandwich Cucumber, tomato, Slice cheese, lettuces between layers of toasted white/brown bread. 200gms - 220cals	₹ 190
Veg Plain Sanwich 120gms - 165cals	₹ 150
Mushroom And Cheese Sandwich Sliced mushroom sauté with onions, grated cheese, served with garlic aioli. 120gms - 323cals	₹ 250
Toasted Masala Sandwiches Masala stuffed in bread toasted served with tomato sauce & Mint chutney 120gms - 175cals	₹ 190
Grilled Veg Sandwiches Shredded cabbage, carrot, paneer & slice cheese, capsicum in bread grilled, served with garlic aioli. 120gms - 185 cals	₹ 260
Crunchy Cheese Chili Toast All-time favorite snack start. 120gms - 135cals	₹ 250
Dal Masala Khichdi A mixture of rice and lentils blended together to make a light savoury dish. 270gms - 310cals	₹ 180
Choice Of Rolls (Vegetable/ Paneer) Coriander leaves, onions, paneer Bhurji wrapped together with mint chutney served with yoghurt dip. 160gms - 250-310cals	₹ 250
Mini Pizza 300gms - 470cals	₹ 250

RESTAURANT
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YOU'RE CHOICE OF
SPAGHETTI / PENNE / FUSSILY / MACRONI / FETTUCCINE

ITEM	PRICE
Mornay Creamy cheese with heavy cream & parmesan. 160gms - 650cals	₹ **399**
Duo Sauce A combo of Tomato & white sauce. 160gms - 580cals	₹ 3**99**
Arriabiatta Chili, Garlic, Olive Oil, Celery with Tomato base sauce. 130gms - 560cals	₹ **399**





RESTAURANT
MENU

WOKS & FRY

ITEM	PRICE
Exotic Vegetables Ur Style Of Preparation With Sauce Soya Garlic/Sweet & Sour/Manchurian/Chilli. 295gms - 580cals	₹280
Cottage Cheese Ur Style Of Preparation With Sauce Soya Garlic/Sweet & Sour/Manchurian/Chilli. 300gms - 599cals	₹ **350**
You'Re Style Choice Of Noodles With Exotic Vegetables Hakka/ Singapore/chowmein/Szechwan. 170 gms - 280cals	₹ **370**
You'Re Style Choice Of Fried Rice Szechwan / Vegetable / Pineapple. 170gms - 200cals	₹ **300**

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DESSERTS

ITEM	PRICE
Fire n Ice Hot gulab jamun, served with a scoop of vanilla ice cream. 150gms - 150gms	₹ **280**
Selection Of Ice Creams Vanilla, /strawberry/ chocolate/Butterscotch. 120gms - 207-382cals	₹ 11**9**
Dessert Of The Day Please ask your server for our daily selection.	₹219





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BEVERAGES

ITEM	PRICE
Seasonal Fresh Juice 230ml 100-300cals	₹ 150
Canned Juice 230ml 100-260cals	₹ 100
Cold Coffee 230ml 160cals	₹ 180
Shakes Vanilla, strawberry, chocolate & banana 230ml - 210-310cals	₹ 220
Iced tea	₹ 119
Tea 130ml 24cals	₹ 90
Flavoured Tea Assam, Darjeeling, Earl Grey, jasmine, masala chai, green tea & chamomile 130ml - 0-25cals	₹ 50
Ready Made Coffee 130ml 42cals	₹ 100
Black Coffee 130ml 2.4cals	₹ 80
Hot Chocolate 130ml 151cals	₹ 130
Lassi Plain, salted, sweet, Flavoured 230ml 130cals	₹ 100
Butter Milk Plain/Masala 227ml 90-95	₹ 60

Aerated Beverages	80
Energy Drink	180
Packaged Drinking Water	40

All the Prices are in Indian Rupees

Thank You

Mukut Nagar, Next to HDFC Bank Savli Road,
GIDC, Near Manjusar, Vadodara, Gujarat 391775

www.pridehotel.com