PRIDE RESORT RAJKOT

Pride Morning Delights

- **Choose Of Dosa** 299
  Thin and crispy rice pancake with choice of yours
  Cheese/masala/plan/Mysore
- **Poori Bhaji** 299
  Deep-fried whole-wheat bread served with potato curry
- **Fresh Cut Fruit Plater** 299
  Watermelon/papaya/pineapple/banana/apple
- **Choice OF Fresh Juice** 249
  Watermelon/pineapple/mix fruit/orange
- **Choice of vegetable juice (healthy fresh Juice)** 249
  Carrot/cucumber/beetroot/bitter gourd
- **Choice of milk shakes** 249
  Vanilla/strawberry/butterscotch/chocolate/banana/cold coffee
- **Chole bhature** 249
  Deep-fried refine flower bread served with Kabuli chana with gravy
- **Choice of cereal** 249
  Cornflakes/Choco flakes/muesli choice of hot milk and cold milk
- **Choice of paratha** 249
  Stuffed whole wheat bread (potato/paneer/onion/mix vegetable/ served with curd
- **Steamed idli** 249
  Steamed rice cake served with sambhar and chutney
- **Choice of uthappam** 249
  Rice and lentil savoury south Indian pancake with choice of topping (onion/tomato/mix vegetable)
- **Oats meals & porridge** 175
  Roasted oats woam milk & honey

PRIDE RESORT RAJKOT

Healthy Greens

- **Waldorf Salad** 199
  Featuring crisp apples, fresh celery crunchy walnuts all tossed in a light and creamy dressing
- **Sprouted Symphony** 199
  Fresh and notorious blend of sprouted grains and veggies, perfect for alight yet satisfying meal.
- **Fattoush Salad** 199
  Medley of crisp vegetables, toasted pita and zesty lemon sumac dressing a delightful and refreshing option for a meal.
- **Greek Salad** 199
  Mediterranean salad with crisp cucumber, onion, tomato olives, tangy feta, tossed in olive oil oregano. Refreshingly delicious.
- **Classic Caesar Salad** 199
  Crisp lettuce, tangy Caesar dressing, crunchy croutons and savory parmesan cheese
- **Russian Salad** 199
  Warm salad made with vegetables, diced potato, carrot, peas, beans creamy dressing
- **Thai Peanut Noodles Salad** 199
  Noodles crisp vegetable, and a rich, creamy peanut sauce, a delightful blend of textures and tastes, perfect for a refreshingly meal.
- **Papdi Chaat** 199
  Crispy papdi topped with mixed onion, tomato, coriander leaves and Indian spices.
- **Chana Chaat** 199
  A flavorful boiled chickpea, onion, tomatoes, and a variety of Indian spices.
- **Garden Green Salad** 199
  Crunchy garden-fresh healthy vegetable.

PRIDE RESORT RAJKOT

Healthy Soups

- **Cream Of Roasted Tomato Basil Soup** **249**
  Slow roasted tomatoes blended with fresh basil leaves and a touch of cream to create a smooth and flavorful experience.

- **Ceram Of Mushroom Soup** **249**
  A blended of fresh sautéed mushroom, infused with aromatic herbs, then then finished with smooth velvety cream.

- **Cream Of Roasted Broccoli with Almond Soup** **249**
  Tender roasted broccoli blended with rich cream, creating a luscious texture enhanced with the subtle, a nutty finely chopped almond.

- **Classic Minestrone Soup** **249**
  An Italian favorite loaded fresh exotic veggies, pasta and cheese.

- **Manchow Soup** **249**
  Featuring finely chopped vegetable cooked to perfection in a spicy savory broth enhanced with garlic ginger and a touch of soy sauce.

- **Hot & Sour Soup** **249**
  Packed with vibrant vegetable with a perfect balance of spice and sourness and garnished with fresh shredded ginger and spring onion.

- **Sweetcorn Soup** **249**
  Packed with tender corn kernels and a creamy broth, making it a perfect warm treat for your palate.

- **Lemon Coriander Soup** **249**
  A lively blend of exotic vegetable a tangy and comforting soup flavored with fresh coriander leaves and zesty lemon.

- **Khow Suey** **249**
  Burmese special creamy coconut milk base soup infused lemon grass and tamarind topped Asian veg and duet noodles.

- **Lasooni Palak Ka Shorba** **249**
  A light spinach and garlic flavored soup.

PRIDE RESORT RAJKOT

Appetizer

- **Zesty Mushroom Tikka** **399**
  Marinated mushroom infused with a blend of traditional spicey and roasted to smoky perfection.
- **Makai Methi Ki Sunehri Shammi** **399**
  Sweet corn kernels and spiced cottage cheese with traditional herbs crispy perfection, this vegetarian delight offers a of rich flavors with every bite.
- **Tandoori Shashlik Broccoli** **399**
  Marinated broccoli skewer perfectly roasted to perfection with traditional spicey a smoky flavorful vegetarian delight.
- **Royal Paneer Tikka** **399**
  Paneer cubes are roasted and then simmered in a spiced tangy sauce this dish offers a perfect balance of smoky creamy, creamy and tangy flavors captures the essence of classic Indian cuisine.
- **Green Glory Paneer Tikka** **399**
  Marinated paneer cubes clay oven with a blend of fresh green herds and spices, A vibrant and delicious vegetarian delight.
- **Hara bhara kebab** **399**
  Chpped vegetables, flavor of mixed Indian spices and finished.
- **Bharwa Tandoori Aloo** **399**
  Barrel shaped potato filled with paneer mixture marinated in yought masala and cooked in the roasted.
- **Dahi Ke Kabab's** **399**
  Made with hung curd spicey and herbs then lightly pan fried to golden perfection melt-in your mouth appetizer that's both delicate and delicious.
- **Chilli Paneer Choice Of Sauce (Hot Garlic/Chilly/ Schezwan)** **399**
  Cottage cheese stir-fried with bell peppers ,onion Green chilly in a tangy and spicy Indochinese sauce.
- **Corn Salt & Pepper** **399**
  spicy corn medley featuring corn green onion bell pepper and garlic a salt pepper symphony.
- **Vegetable Manchurian** **399**
  Mix veg dumpling tossed with Chinese sauce.
- **Crispy & Wild Pepper Vegetable** **399**
  Assorted crispy fried veg tossed in salt and pepper.
- **Crispy Corn** **399**
  Crispy fried corn with salt and pepper.
- **Honey Chilly Potato** **399**
  Fried potato finger are tossed in a sesame honey chili sauce that's sweet and spicy.

PRIDE RESORT RAJKOT

- **Chilly Mushroom** 399
  Mushroom stir- fried bell pepper onion green chilly tangy and spicy Indochinese sauce.
- **Vegetable Spring Roll** 399
  Julienne of vegetable roll in spring roll and deep fry.
- **Cheesy Fries with Spicy Garlic Sauce** 399
  Crispy fries smothered in melted cheese paired with a spicy garlic for an extra kick.
- **French Fry** 399
  Crispy fries' potato finger that have deep fry.
- **Heritage Garden Bruschetta** 399
  Featuring juicy heirloom tomatoes aromatic basil and crispy golden bread.
- **Mushroom Bruschetta** 399
  Featuring juicy mushroom fresh herb and crispy golden bread.
- **Bell Pepper And Cheese Bruschetta** 399
  Featuring tossed bell pepper with topped cheese crispy golden bread.
- **Garlic Bread** 199/245/299
  Baguette slice baked with garlic butter topped with selected topping.
  Plain/cheese/olives and cheese
- **Nachos** 199/245/299
  Crispy nachos served with selected topping
  Nachos and salas/nachos, salas, cheese/loaded nachos with salas, cheese beans.
- **Cheese chilly and pepper toast** 399
  Bread slice Tossed bell pepper mix with cheese topped.
- **Corn cheese ball** 399
  Corn with Cheese made in the shape of round balls of cubes in stuffed in the potato and bread crumbs.
- **Crancy Spinach Chesses Ball** 399
  Golden-fried balls stuffed with creamy cheese and finely chopped spinach, seasoned with herb and spices.
- **Lebanese Patter** 499
  Delight full middle eastern mezze patter featuring crispy falafel creamy hummus, baba ghanoush, tazaki, pita Bread Fattoush salad.

PRIDE RESORT RAJKOT

Wraps & ROLLS

- **Achari Paneer Tikka Roll** **345**
  Spicy and tangy achari marinated paneer grilled to perfection, wrapped in a soft rumali /paratha with crunchy onion and mint chutney

- **Exotic Vegetable Wraps** **345**
  Gourmet roll packed with sauteed exotic vegetable like bell pepper, zucchini, baby corn and mushroom tossed in herbs and sauces wrapped in a soft flat bread with cheese spicy mayo.

- **Mushroom Melts** **345**
  Creamy sauteed mushroom cooked with garlic and herbs, loaded with melted cheese served in warm mushroom wraps.

- **paneer Chilli Roll** **345**
  spicy Indochinese style Chilli panner tossed with capsicum, onion garlic and sauces wrapped in a soft paratha or tortilla, with a dash spicy mayo or Schezwan.

- **Peri - Peri Cheese Roll** **345**
  Spicy peri – peri tossed vegetable cottage cheese layered with melted cheese fresh salad and zesty mayo – wrapped in a soft tortilla.

Burgers/ Sandwiches

- **Paneer Tikka Burger** **299**
  A fusion of Indian flavors and western comfort food.

- **Barbeque Grilled Vegetable Burger** **299**
  Savor the smoky goodness of our barbecue grilled vegetable tangy BBQ sauce and layered atop a toasted artisan bun.

- **Vegetable Burger** **299**
  Packed with flavor and freshness the patty is made from a hearty blend of garden vegetables.

- **Veg Cheese Sandwich (plain/ grilled)** **299**
  A classic comfort delights our veg cheese sandwich is loaded with fresh.

- **Three Cheese Sandwich (plain/grilled)** **299**
  Grilled to golden melty perfection each bite is a warm gooey burst of cheesy goodness.

- **Bombay Masala Sandwich** **299**
  A true Steet food favorite from the heart of Mumbai

- **Paneer Tikka Sandwich** **299**
  a mouthwatering fusion of north Indian flavor and classic sandwich goodness.

PRIDE RESORT RAJKOT

- **Café Treat Club Sandwich** **339**
  A hearty triple layered delight stacked with flavor.

Oven pizza

- **Classic Veggie Pizza** **349**
  This pizza features a mix of popular vegetables like bell pepper onion mushroom black olives and tomato on a tomato sauce base with mozzarella cheese it's colorful flavorful
- **Margherita Pizza** **349**
  A twist on the classic margherita which has fresh basil, tomatoes and mozzarella.
- **Paneer Tikka Pizza** **349**
  Smoky and spicy paneer bites tangy and creamy sauce base fresh crunchy veggies for texture cheesy melty and satisfying.
- **Farmhouse Fresh Pizza** **349**
  A twist on the exotic veggies like zucchini bell pepper onion mushroom sun-dried jalapeno tomato basil mozzarella.
- **A la Fungi Pizza** **349**
  Mushroom garlic olives oil with spicy twist.
- **Pizza Overloaded** **349**
  Olive jalapenos onion capsicum fiery paneer chunks with pesto.

Choice of pasta 399

Penne/fusilli/spaghetti/lasagna

Classic Italian Veg Pasta Dishes

- **Pasta Primavera**
  A colourful medley of fresh vegetables like bell peppers, zucchini, and carrots sautéed in olive oil, tossed with pasta and a light garlic-herb sauce.
- **Penne Arrabbiata**
  Penne pasta in a spicy tomato and garlic sauce with a hint of chili flakes and basil. A bold and fiery Italian favourite.
- **Spaghetti Aglio e Olio**
  Simple yet flavourful – spaghetti tossed with sautéed garlic in olive oil, red chili flakes, and parsley.

PRIDE RESORT RAJKOT

- **Penne Alfredo**
  Rich and creamy pasta with a velvety white sauce made of butter, cream, and cheese (usually Parmesan). Often enhanced with mushrooms or broccoli.

- **Pesto Pasta**
  Pasta coated in a vibrant green sauce made from fresh basil, garlic, pine nuts, olive oil, and Parmesan cheese.

- **Vegetarian Lasagna** **429**
  Layers of pasta sheets with vegetables, tomato sauce, béchamel, and cheese – baked until golden and bubbly.

- **Baked Macaroni and Cheese** **429**
  Macaroni pasta baked in a creamy cheese sauce with a crispy breadcrumb topping.

- **Ratatouille** **429**
  A rustic French Provençal dish of stewed eggplant, zucchini, bell peppers, and tomatoes – rich in olive oil and herbs.

- **Vegetable Au Gratin** **429**
  Assorted seasonal vegetables baked in a cheesy white sauce, topped with grated cheese and breadcrumbs for a golden crust.

- **Cottage cheese Steak with Creamy Mushroom Sauce** **429**
  Thick cottage cheese slices grilled with herbs rice, served on a bed of sautéed vegetables and topped with a rich mushroom cream sauce.

- **Vegetarian Enchiladas** **429**
  Corn tortillas rolled with a Savory filling of beans, cheese, and vegetables, topped with spicy enchilada sauce and baked with melted cheese.

- **Veggie Fajitas** **429**
  Sizzling hot platter of bell peppers, onions, and zucchini sautéed in Mexican spices, with tortillas Served with salsa and sour cream.

The main's Indian

- **Dal Lasooni** **429**
  Lentils are cooked with a generous amount of garlic, spices and herbs, then simmered to perfection.

- **Dal Palak Lasooni** **429**
  Lentils are gently simmered with fresh spinach and infused with generous amount of garlic spices and herbs.

- **Dal Tadka** **429**
  A comforting yellow lentil dish tempered whit ghee cumin garlic and red chilies. Simple yet full of flavor, it's a staple in Indian homes and restaurants alike.

- **Dal Makhani** **429**
  A classic dish made from slow cooked black lentils and kidney beans, simmered with butter, cream and traditional spices.

PRIDE RESORT RAJKOT

- **Aloo Gobi Gourmet** 429
  A beloved classic where tender potato and cauliflower are cooked with a mix of traditional Indian spice.
- **Green Glory With Mushroom** 429
  Mushroom are marinated and sauteed in a vibrant blend of fresh green spinach herbs and spice.
- **Mushroom Mutter Masala** 429
  Bottom mushroom and peas cooked with contrasted by the aroma of tomato ,onion traditional Indian spice.
- **Bhindi Masala** 429
  Fresh okra stir-fried with onion tomato and Indian spice Maling a flavorful and slightly crispy vegetable dish.
- **Rajma Masala** 429
  Red kidney beans cooked slowly in a thick onion tomato gravy infused with traditional Punjabi spices best served.
- **Chana Masala** 429
  A hearty and spicy north Indian dish made with chickpeas cooked in a tangy tomato onion gravy flavored with ginger garlic and garam masala.
- **Kashmiri Dam Aloo** 429
  A dish of baby potatoes that par boiled pricked thoroughly and then fried until golden crafting a bright red aromatic sauce that's rich in flavor but not overly specie.
- **Milliyan Garden Medley** 429
  A delightful blend of seasonal vegetables simmered with traditional Indian spices.
- **Malai Kofta** 499
  Sweet spiced cottage cheese dumpling cooked with cashew nut gravy cream and butter.
- **Vegetable Hariyali Kofta** 499
  Mixed vegetables minced dumpling laced with spinach gravy.
- **Saffron Paneer Kofta Bliss** 499
  Soft paneer dumpling (koftas)are cooked in a rich creamy tomato bases gravy infused with traditional Indian spices.
- **Mater Paneer** 499
  Peas and soft cottages cheese cooked with curry traditional Indian spices.
- **Flaming Kadai Paneer** 499
  Paneer cubes are cooked with bell pepper ,onion and a blend of traditional Indian spices in a thick tomato base gravy.
- **Makhani Paneer Bless** 499
  Paneer cubes are simmered in a creamy buttery tomato base gravy infuse with traditional Indian spice.
- **Creamy Spinach Paneer Delight** 499
  Paneer cubes are cooked with fresh spinach in a blend of traditional Indian spice.

PRIDE RESORT RAJKOT

- **Paneer Tikka Masala** **499**
  Soft and juicy paneer chunks are first marinated in yogurt and spices, then charred in the tandoor for that signature smoky Flavors. These are then simmered in a velvety gravy of tomatoes, onions, butter, and Indian spices, offering a perfect harmony of taste and texture.

- **Paneer Butter Masala** **499**
  Mild yet flavourful, this signature vegetarian dish blends soft paneer in a silky smooth gravy made with butter, tomatoes, and cream. A perfect balance of richness and subtle spice, it's a beloved choice for all age groups.

- **Paneer Lababdar** **499**
  A luxurious Punjabi delicacy made with paneer cubes and grated paneer, simmered in a robust and creamy tomato-cashew-onion gravy. Infused with whole spices and finished with butter and cream,

THE MAINS-ORIENTAL

- **Stir-Fried Vegetables in Garlic Sauce** **429**
  Assorted vegetables such as broccoli, bell peppers, baby corn, and zucchini tossed in a spicy garlic-soy-based sauce. Light, healthy, and full of umami Flavors.

Thai Green Curry with Rice **429**
A rich coconut milk-based Thai curry with vegetables like zucchini, broccoli, and baby corn, flavoured with green curry paste, lemongrass, and Thai basil. Served with fragrant jasmine rice.

- **Thai Red Curry with Rice** **429**
  Rich and aromatic red curry made from red chilies, galangal, lemongrass, and coconut milk, simmered with assorted vegetables. A bold, spicy-sweet Thai classic.

- **Vegetable Manchurian (Gravy)** **429**
  Crispy fried veggie balls simmered in a tangy soy-garlic sauce with onions and bell peppers. Rich, spicy, and full of flavours.

- **Chilli Paneer Gravy** **429**
  Paneer cubes tossed with green chilies, capsicum, and onions in a spicy Indo-Chinese sauce. Served hot with fried rice or noodles.

- **American Chop Suey** **429**
  Crispy noodles topped with a thick sweet-spicy vegetable sauce made with ketchup, soy, vinegar, and chili sauce. Garnished with spring onions.

- **Paneer in Hot Garlic Sauce** **429**
  Soft tofu or paneer stir-fried with vegetables in a pungent garlic and chili-infused sauce.

Flavour of Gujrati

- **Ringan Bateta nu Shaak** **429**
  A rustic curry made from brinjals and potatoes cooked in a tangy tomato-spice base. A staple in everyday Gujarati meals.

PRIDE RESORT RAJKOT

- **Sev Tamera nu Shaak** **429**
  A unique tomato curry topped with crispy Sev, combining sweet, tangy, and spicy Flavors. Best enjoyed with rotis

- **Bateta nu Shaak** **429**
  A dry or semi-gravy potato curry cooked with mustard seeds, sesame, turmeric, and a touch of jaggery and lemon juice. A staple of the Gujarati thali.

- **Gujarati Dal** **429**
  *a comforting and flavourful lentil curry made from **Toor dal (split pigeon peas)**, cooked until soft and tempered with a unique blend of spices that gives it a **sweet, sour, and mildly spicy** taste — a hallmark of Gujarati cuisine.*

- **Vaghareli Khichdi** **429**
  (also called *Masala Khichdi*) is a flavourful and spiced version of traditional Gujarati khichdi. Made with **rice**, **dal (usually moong or Toor)**, and **vegetables**, it is tempered (*veghar*) with ghee or oil, cumin, mustard seeds, curry leaves, ginger, garlic, and spices.

- **Gujarati Kadhi – *Sweet & Spiced Yogurt Curry*** ***429***
  *is a light, tangy, and mildly sweet curry made from **sour curd (yogurt)** and **besan (gram flour)**, simmered with a tempering of fragrant spices. Known for its smooth texture and comforting taste, it perfectly balances **sweetness from jaggery** and **sourness from yogurt** — a signature of Gujarati cuisine.*

Indian Rice

- **Jeera Rice** **399**
  Basmati rice tempered with cumin seeds and ghee. Simple yet aromatic, often served with dal makhani, paneer dishes, or gravies.

- **Lemon Rice** **399**
  A quick and zesty rice dish with mustard seeds, curry leaves, green chilies, and a burst of fresh lemon juice. Topped with roasted peanuts.

- **Vegetable Pulao** **399**
  Fragrant rice sautéed with seasonal vegetables and mild spices like bay leaf, cinnamon, and cardamom. Light and flavourful – often served with dal or curd.

- **Veg Biryani** **399**
  Aromatic basmati rice cooked with mixed vegetables, saffron, and whole spices, layered and Dum-cooked. Served with raita it's a festive and royal rice dish.

- **Hyderabadi Veg Biryani** **399**
  Aromatic basmati rice layered with spiced vegetables, mint, fried onions, saffron milk, and Dum-cooked. Known for its rich Flavors and slow-cooked depth.

- **Lucknowi (Awadhi) Veg Biryani** **399**
  A milder, fragrant biryani where rice and vegetables are cooked separately and layered. Infused with rose water, kewra, and whole spices — subtle and regal.

- **Khichdi** **399**
  A wholesome mix of rice and lentils, gently spiced and often enriched with ghee. Variants include plain, masala (Vaghareli), and vegetable khichdi. Comfort food at its best.

- **Curd Rice** **399**
  Cooked rice mixed with curd and tempered with mustard seeds, ginger, curry leaves, and sometimes pomegranate or grapes. A cooling and soothing dish, ideal in summer.
- **Steam rice**

Chinese rice and noodles

- **Veg Fried Rice** **399**
  Classic Chinese-style rice stir-fried with chopped vegetables, soy sauce, spring onions, and a hint of garlic. Light, flavourful, and perfect .
- **Schezwan Fried Rice** **399**
  Spicy and bold rice dish tossed with vegetables, garlic, and signature Schezwan sauce. Red, fiery, and full of Flavors — a favourite for spice lovers.
- **Burnt Garlic Fried Rice** **399**
  Fragrant rice stir-fried with vegetables and crispy burnt garlic pieces. Strong umami Flavors and a smoky, garlicky kick.
- **Veg Hakka Noodles** **399**
  Wok-tossed thin noodles with shredded vegetables, soy sauce, vinegar, and green chilies. A street-style Indo-Chinese staple.
- **Schezwan Noodles** **399**
- Spicy noodles tossed in Schezwan sauce with crunchy vegetables. Red, tangy, and full of bold Flavors.
- **Singapore Noodles (Veg)** **399**
  Thin rice noodles stir-fried with vegetables and curry-flavoured spices. A slightly sweet and spicy dish with Southeast Asian flair.
- **Chili Garlic Noodles** **399**
  Noodles flavoured with garlic, red chilies, spring onions, and soy sauce. Bold, spicy, and aromatic.
- **Triple Schezwan Rice** **399**
  *A popular Indo-Chinese fusion dish combining **Schezwan fried rice**, **noodles**, and a **vegetable Manchurian gravy** — all in one indulgent platter.*

Indian Breads

- **Naan** **99**
  Soft and fluffy white flour bread cooked in a tandoor. Often brushed with butter or garlic and served with rich curries.

PRIDE RESORT RAJKOT

- **Butter Naan** 109
  Classic naan generously brushed with melted butter. Rich and soft — a restaurant favourite.
- **Garlic Naan** 120
  Tandoori naan topped with finely chopped garlic and herbs. Aromatic and flavourful.
- **Tandoori Roti** 49
  Whole wheat flatbread cooked in a tandoor. Crisp on the edges and soft inside — a healthy option.
- **Stuffed Naan (Aloo, Paneer, Cheese, etc.)** 299
  Naan stuffed with spiced fillings like mashed potato, paneer, or cheese, then tandoor-cooked and served hot.
- **Chapati / Phulka** 49
  Soft whole wheat flatbreads puffed over direct flame. Light and healthy.
- **Paratha** 99
  Layered or stuffed flatbread made with ghee/oil. Can be plain or filled with spiced potato, paneer, methi, or radish.
- **Missi Roti (Punjabi)** 49
  A spiced roti made from a mix of wheat and gram flour (besan), flavoured with onions, green chilies, and coriander.
- **Puri** 99
  Small, puffed whole wheat bread deep-fried until golden.

Dessert

- **Vanilla – Smooth, creamy, and timeless.** 249
- **Chocolate – Rich and indulgent. A universal favourite.** 249
- **Strawberry – Sweet and fruity with real berry bits.** 249
- **Butterscotch – Crunchy caramel toffee bits in a creamy base.** 249
- **Cookies and Cream – Vanilla base with crushed chocolate cookies** 249
- **Gulab Jamun** 199
  Soft, deep-fried khoya balls soaked in cardamom-infused sugar syrup. Rich and melt-in-the-mouth.
- **Rabri** 199
  Thickened sweetened milk layered with cream and flavoured with cardamom and saffron.
- **Gajar Halwa (Carrot Halwa)** 199
  Grated carrots cooked in ghee, milk, and sugar — garnished with dry fruits.
- **Moong Dal Halwa** 199
  Rich halwa made from moong dal paste, slow-cooked in ghee with khoya and cardamom.

PRIDE RESORT RAJKOT

Western Dessert

- **Choice of Brownies(hot chocolate/truffle/ dabble chocolate) 299**
  Dense and fudgy brownies made with yogurt, condensed milk, or flaxseed as a binder.
- **Café pride Sunday 299**
  *Here's a tempting **Ice Cream Sundae** perfect for dessert, These sundaes combine scoops of ice cream with sauces, fruits, nuts, and toppings for a satisfying, indulgent treat:*

Beverages

- **Fresh Lime Soda / Water 149**
  Refreshing mix of lemon juice with soda or water, sweetened or salted.
- **Iced Tea (Lemon / Mint) 149**
  Chilled tea served with ice and flavoured syrup — a light and cool thirst-quencher.
- **Cold Coffee 249**
  Blended coffee with milk and sugar, served over ice — creamy and energizing
- **Masala Chai 129**
  Spiced Indian tea made with milk, tea leaves, and traditional spices.
- **Ginger / Cardamom Tea 139**
  Milk tea infused with fresh ginger or Elechi — soothing and aromatic.
- **Lassi (Sweet / Salted) 139**
  Classic Punjabi yogurt-based drink — creamy and cooling.
- ***Chaas (Buttermilk) 129***
  Thin, salted yogurt drink with cumin and coriander — light and digestive.
- **Virgin Mojito 149**
  Lime and mint muddled with sugar and soda — bubbly and refreshing.
- **Fruit Punch 149**
  Mix of tropical fruit juices with crushed ice and a citrus twist.
- **Cucumber Mint Cooler 149**
  A hydrating mix of cucumber juice, mint, lemon, and soda.

Indian Vegan Dishes:

- **Bhindi Masala (Dry)**

- **Aloo Gobi**
- **Jeera Aloo**
- **Mix Veg (without butter or cream)**
- **Chana Masala**
- **Rajma Masala**
- **Tadka Dal (without ghee)**
- **Vegan Palak (without paneer/cream)**
- **Vaghareli Khichdi (without ghee)**
- **Roti (without ghee/butter)**
- **Plain Paratha (oil cooked)**
- **Steamed Rice / Jeera Rice**

NIGHT MENU 24 HOURS

- **Masala Chai** **129**
  Spiced Indian tea made with milk, tea leaves, and traditional spices.
- **Ginger / Cardamom Tea** **139**
  Milk tea infused with fresh ginger or Elechi — soothing and aromatic.
- **Lassi (Sweet / Salted)** **139**
  Classic Punjabi yogurt-based drink — creamy and cooling.
- ***Chaas (Buttermilk)*** ***129***
  Thin, salted yogurt drink with cumin and coriander — light and digestive
- **Fresh Cut Fruit Plater** **299**
  Watermelon/papaya/pineapple/banana/apple
- **Choice OF Fresh Juice** **249**
  Watermelon/pineapple/mix fruit/orange
- **Choice of vegetable juice (healthy fresh Juice)** **249**
  Carrot/cucumber/beetroot/bitter gourd
- **Choice of milk shakes** **249**
  Vanilla/strawberry/butterscotch/chocolate/banana/cold coffee
- **Cream Of Roasted Tomato Basil Soup** **249**
  Slow roasted tomatoes blended with fresh basil leaves and a touch of cream to create a smooth and flavorful experience.
- **Classic Minestrone Soup** **249**

An Italian favorite loaded fresh exotic veggies, pasta and cheese.

- **Manchow Soup** **249**
  Featuring finely chopped vegetable cooked to perfection in a spicy savory broth enhanced with garlic ginger and a touch of soy sauce.
- **Sweetcorn Soup** **249**
  Packed with tender corn kernels and a creamy broth, making it a perfect warm treat for your palate.

- **French Fry** **399**
  Crispy fries' potato finger that have deep fry.
- **Vegetable Burger** **299**
  Packed with flavor and freshness the patty is made from a hearty blend of garden vegetables.
- **Veg Cheese Sandwich (plain/ grilled)** **299**
  A classic comfort delights our veg cheese sandwich is loaded with fresh.
- **Three Cheese Sandwich (plain/grilled)** **299**
  Grilled to golden melty perfection each bite is a warm gooey burst of cheesy goodness.
- **Bombay Masala Sandwich** **299**
  A true Steet food favorite from the heart of Mumbai
- **Classic Veggie Pizza** **349**
  This pizza features a mix of popular vegetables like bell pepper onion mushroom black olives and tomato on a tomato sauce base with mozzarella cheese it's colorful flavorful
- **Margherita Pizza** **349**
  A twist on the classic margherita which has fresh basil, tomatoes and mozzarella.
- **Farmhouse Fresh Pizza** **349**
  A twist on the exotic veggies like zucchini bell pepper onion mushroom sun-dried jalapeno tomato basil mozzarella.
- **Pasta Primavera**
  A colourful medley of fresh vegetables like bell peppers, zucchini, and carrots sautéed in olive oil, tossed with pasta and a light garlic-herb sauce.
- **Penne Arrabbiata**
  Penne pasta in a spicy tomato and garlic sauce with a hint of chili flakes and basil. A bold and fiery Italian favourite.
- **Penne Alfredo**
  Rich and creamy pasta with a velvety white sauce made of butter, cream, and cheese (usually Parmesan). Often enhanced with mushrooms or broccoli.
- **Veg Fried Rice** **399**

Classic Chinese-style rice stir-fried with chopped vegetables, soy sauce, spring onions, and a hint of garlic. Light, flavourful, and perfect .

- **Veg Hakka Noodles** **399**
  Wok-tossed thin noodles with shredded vegetables, soy sauce, vinegar, and green chilies. A street-style Indo-Chinese staple.

- **Dal Tadka** **429**
  A comforting yellow lentil dish tempered whit ghee cumin garlic and red chilies. Simple yet full of flavor, it's a staple in Indian homes and restaurants alike.

- **Dal Makhani** **429**
  A classic dish made from slow cooked black lentils and kidney beans, simmered with butter, cream and traditional spices.

- **Milliyan Garden Medley** **429**
  A delightful blend of seasonal vegetables simmered with traditional Indian spices.

- **Paneer Butter Masala** **499**
  Mild yet flavourful, this signature vegetarian dish blends soft paneer in a silky smooth gravy made with butter, tomatoes, and cream. A perfect balance of richness and subtle spice, it's a beloved choice for all age groups.

- **Jeera Rice** **399**
  Basmati rice tempered with cumin seeds and ghee. Simple yet aromatic, often served with dal makhani, paneer dishes, or gravies.

- **STEAM RICE**

- **Chapati / Phulka** **49**
  Soft whole wheat flatbreads puffed over direct flame. Light and healthy.

Please
inform our staff of any food allergies or dietary restrictions before placing your order, Some dishes may contain nuts, dairy, gluten, soy, or other allergens. We cannot guarantee the absence of cross-contamination."

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