



GOLD VEG. MENU

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D3-D4, Ram Mandir Road , Vasant Kunj , New Delhi 110070
SURAT GARDEN

Cont.No.: -7011568807 , 9318413012

zomato service available
<https://zomato.onelink.me/xqzv/engx>
eoka

*** VEG GOLD MENU ***

*** MOCKTAILS ***

- GINGER BREW

(Ginger syrup, mint, strawberry, lemon juice, orange juice)

- PINK LADY

(Grenadine syrup, fresh lime juice topped with lemonade)

- VIRGIN MOJITO

(Mint leaves, lemon chunks, sugar, crushed Ice topped with soda & limca)

- JAL JEERA

(An Indian traditional summer drink made primarily of mint, cumin, a mix of spices and lemons)

FRESH LIME SODA / WATER

PRESERVED JUICES & AERATED DRINKS

- MIX FRUIT / ORANGE / PINEAPPLE / COKE / LIMCA / FANTA / SPRITE

- MINERAL WATER BOTTLES (200 ML)

TEA AND COFFEE COUNTER

**PURANI DILLI KI CHAAT (ANY - 4)*
(STRAIGHT FROM DELHI 6)**

- GOL GAPPA STATION

(Aata & sooji golgappe served with 3 types of flavored paani)

- DAHI BHALLA PAPRI

(Urad dal balls with crispy papdi served with creamy curd, Green chutney, saunth & sprinkling of roasted Jeera)

- MOONG DAL KA CHILLA

(Thin crust moong dal pancake served with mint chutney & saunth)

- KHASTA ALOO TIKKI

(Shallow fried crispy potato patty served with mint & saunth chutney)

- MATAR PATILA WITH KULCHA

(Chickpeas cooked in Amritsari spices accompanied by kulcha)

- KHASTA KACHORI

(Delhi-6 special kachori served with saunth & chutney)

- PAO BHAJI

(A spicy curry of mix vegetables cooked in a special blend of spices; served with soft buttered bun)

BANARASI TAMATAR KI CHAAT -

A popular street food from Varanasi, made with boiled tomatoes, onions, and spices.

PALAK PATTA CHAAT -

A chaat item made with spinach leaves, often served with yogurt, chutneys, and spices.

CALCUTTA JHAL MOORI -

A popular street snack from Kolkata, made with puffed rice, onions, mustard oil, and spices.

VEGETARIAN SNACKS - (ANY 10)
INDIAN

- PANEER TIKKA

(Chunks of cottage cheese marinated with Homemade spices, grilled to perfection over charcoal)

- VEGETABLE SEEKH KEBAB

(Assorted vegetable grated, sautéed & charcoal grilled)

- TANDOORI BHARWAN ALOO

(Potato stuffed with cottage cheese & nuts and grilled to perfection over charcoal)

- SOYA MALAI CHAAP

(Soft & succulent pieces of soyabean chaap marinated in cashewnut paste & grilled to perfection)

- HARA BHARA KEBAB

(Mashed potatoes blended with green peas, seasoned & fried served with freshly prepared mint chutney)

- DAHI KE SHOLEY

(Our own Specialty of hung curd and red & yellow bell peppers rolled in freshly baked breads)

- TANDOORI MUSHROOM

(Medium sized mushrooms, marinated with spices and cooked over the charcoal grill)

- KALMI VADA

(Deep fried gram dal based munchies served with mint chutney)

JODHPURI MIRCHI WADA

- A spicy snack from Jodhpur, made with deep-fried green chilies stuffed with a mixture of gram flour and spices.

POTLI SAMOSA (ALOO MATAR) -

A variation of the traditional samosa, filled with a mixture of potatoes and peas, wrapped in a cloth pouch.

GUTKHA KACHOURI -

A type of kachori filled with a spicy mixture, often served as a snack.

. MINI PYAZ KACHOURI

- A crispy fried snack made with green chilies coated in a gram flour batter.

CHINESE

SEASAME CHILLI PANEER

(Popular Indo-Chinese dish where cubes of fried crispy paneer are tossed in a spicy sauce)

VEG SALT & PEPPER

(Assorted vegetables batter fried, tossed with bell peppers & onions)

DRAGON SPRING ROLLS

(Shredded vegetables seasoned & cooked with Chinese sauce wrapped in filo sheets & fried)

HONEY CHILLI POTATO

(Potato fingers fried and tossed with honey & Schezwan Sauce)

DRY MANCHURIAN

(Fried veggie balls in a spicy, sweet and tangy sauce)

EUROPEAN

CHEESE JALAPENO ROLLS

(A buttery rolls that are filled cheese & filling that gives you all the flavors of a jalapeno)

VEG CROQUETTE

(Deep fried bread rolls made of mashed potatoes)

VEGETABLE CUTLET

(Crisp, savory, tender patties made with a mix of hearty vegetables)

MAIN COURSE (ANY 08)

PANEER LABABDAR

(Chunks of cottage cheese in tomato & onion gravy)

PANEER BUTTER MASALA

(Rich & creamy curry made with cottage cheese, spices, onions, tomatoes, cashews and butter)

MATAR PANEER

(A popular Indian curry dish made with green peas and cottage cheese)

MATAR METHI MALAI

(Fresh methi leaves with green peas and cream in a sweet, rich gravy)

MALAI KOFTA

(Grated cottage cheese dumplings in saffron gravy)

MATAR MUSHROOM

(Matar mushroom is a one pot side dish made with mushrooms, peas, onions, spices and herbs)

DUM ALOO KASHMIRI

(Freshly made potato with fresh gravy of brown onion, tomato and spiced with aromatized spices)

HING DHANIYE KE CHATPATE ALOO

(Baby potatoes cooked with heeng & coriander)

BAINGAN MIRCHI KA SALAN

(Baingan mirchi ka salan is a scrumptious Hyderabadi dish made with eggplant and green chilies)

DIWANI HANDI

(Veg Diwani Handi is a delightful mixed vegetable curry)

GOBHI ADRAKI

(Gobhi cooked in a semi dry gravy of onion & gamished with ginger)

PALAK CORN MASALA

(Palak corn curry is a rich, saucy that's made with fresh spinach and sweet corn)

DAL BUKHARA

(Our signature dal, made in Bukhara style with little Chef Hidden Spices)

DAL TADKA

(Arhar dal tempered with mustard seeds, onions & green chilies)

ALOO METHI - (SEASONAL)

(A North Indian dish of stir fried potatoes with fenugreek leaves, whole and ground spices)

BHINDI MASALEDAR - (SEASONAL)

(Magical combination of the crunchy sweetness of Okra and the delectable fragrance of fresh spices)

AMRITSARI CHOLLEY

(A traditional recipe from Amritsar that is made using freshly ground choley masala)

SARSON KA SAAG & MAKKI KI ROTI - (SEASONAL)

(Sarson ka Saag winter delicacy made in North India with fresh mustard green and other green leafy vegetables)

SOUP STATIONS - (ANY 02)

VEGETABLE SWEET CORN

(A mild Chinese soup of sweet corn)

VEGETABLE HOT 'N' SOUR

(Chopped vegetables cooked in vegetable stock & finished with soya & chili sauce)

CREAM OF TOMATO SOUP

(Puree of tomatoes finished with fresh cream)

VEGETABLE MANCHOW SOUP

(Chinese style vegetables broth garnished with fried noodles)

LEMON CORIANDER SOUP

(Tangy combination of assorted vegetables and freshly squeezed lemon juice, finished with coriander leaves)

DAL KA SHORBA

(Combination of chana & masoor dal tempered with hing and jeera)

TAMATAR AUR DHANIYA KA SHORBA

(A Punjabi's version of the ever popular tomato soup)

SALAD COUNTER

FRESH GARDEN GREEN SALAD

ALOO CHANA CHAAT

CORN & PIMENTOS SALAD

KACHUMBER SALAD

WALDORF SALAD WITH WALNUTS

KIMCHI SALAD

LACCHA ONION

LEMON WEDGES, GREEN CHILLI, PICKLES, GREEN CHUTNEY

CURD STATION - (ANY 02)

DAHI BHALLA WITH SAUNTH & CHUTNEY

MIXED VEG RAITA

PINEAPPLE RAITA

BOONDI RAITA

PLAIN CURD

RICE- (ANY 02)

TARKARI PARDA BIRYANI

(Veg biryani is an irresistible delicacy that makes for a perfect wholesome meal, as it's made with rice, spices and veggies)

NAVRATTAN PULAO

(Navrattan aka NINE- JEWELS pulao, is a dish which comes from ancient royal kitchen of Mughal emperors)

MATAR PULAO

(A white pulao recipe prepared with only matar or peas and whole spices)

JEERA RICE / STEAMED RICE

INDIAN BREADS

TANDOORI ROTI

NAAN/ BUTTER NAAN

LACCHA PARANTHA

PUDINA PARANTHA

NAMAK MIRCHI KA PARANTHA

MISSI ROTI

STUFFED KULCHA

LIVE COUNTERS (CHOOSE ANY - 2)

(NEAR THE BAR)

- LEBANESE COUNTER

(Falafel with five types of sauces & five types of salads)

- SOYABEAN CHAAP WITH ROGAN JOSH ON TAWA

(Cubes of soya marinated in Indian spices, cream & yoghurt; served with rogan josh style gravy)

- VEG GALAUTI KEBAB WITH ULTE TAWA KA PARANTHA

(A Specialty Lucknowi dish finely chopped with aromatic herbs & spices and cooked on tawa along with Nawabi style paratha cooked on inverted griddle)

- VEGETABLE KATHI ROLL

(An Indian style wrap made with veggie filling and green chutney)

- VEGETABLE SHASHLIK

(Indian skewers made with paneer, zucchini, tomato and bell peppers served with homemade barbeque sauce)

THIN CRUST PIZZA LIVE

(Italian origin consisting of a flattened disk of bread dough topped with combination of olive oil, oregano, tomato, olives, mozzarella, english vegetables & chicken)

MAGIC WOK (ANY 02)

- EXOTIC GREEN VEGETABLES IN BLACK BEAN SAUCE

(Exotic vegetables zucchini, broccoli, bell peppers, mushroom, french beans and carrots are stir fried in black bean sauce)

- VEGETABLES IN THAI GREEN CURRY

(Traditional Thai green vegetables with green curry & coconut milk)

- FIVE SPICE VEG FRIED RICE

(Chinese style spice rice made with mix vegetables and five spice powders)

- SWEET PEPPER VEG HAKKA NOODLES

(A Popular Indo-Chinese dish of stir fried noodles, vegetables and sauces)

- VEGETABLE MANCHURIAN (GRAVY)

(Crisp fried vegetable balls are dunked in slightly sweet, sour and hot manchurian sauce)

CONTINENTAL (ANY 02)

- COTTAGE CHEESE STEAK IN BBQ SAUCE

(Marinated cottage cheese slice cooked on hot plate with spicy barbeque sauce)

- TOMATO AND OLIVE LASAGNA

(A baked dish consisting layers of pasta, cheese, tomato & olive)

- VEG AU GRATIN

(A French dish made with mixed vegetables, white sauce base and of course cheese)

PASTA COUNTER (LIVE)

- RAVIOLI AL FUNGHETTO / FUSILLY AL VERDURE / PENNE
ARRABIATA

CONDIMENTS / GARNISHES / BREADS ON DISPLAY

LIVE MONGOLIAN COUNTER

- BROCCOLI / BABY CORN / MUSHROOM
- CHERRY TOMATO / FRENCH BEANS
- SNOW PEAS / ZUCCHINI / BEANS SPROUT
- GREEN CAPSICUM / YELLOW, RED & GREEN CAPSICUM
- POK CHOI / STEAMED RICE & NOODLES

INDIAN VEGETABLES ON TAWA LIVE

- KARELA / BAIGAN / BHINDI / SOYA CHAAP / KAMAL KAKDI /
ARBI

DESSERT (ANY-08).

HOT STATION

- ZAFRANI JALEBI WITH LACHEDAR RABRI

(An Indian sweet dish which is popular all over South Asia served with sweet of thickened sweetened milk filled with layers of clotted cream)

- MOONG DAL HALWA

(An amazingly rich and decadent, royal Indian dessert, slow-cooked in milk and khoya, moong dal garnished with chopped nuts)

- GAJAR KA HALWA-SEASONAL

(A traditional dessert made by simmering fresh grated carrots with full fat milk, sugar & ghee)

- PINEAPPLE HALWA

(A sweet made from semolina, sugar, clarified butter and pineapple)

- BHARWAN GULAB JAMUN

(An Indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup)

COLD STATION

- **KESARIYA RASMALAI / ANGOORI RASMALAI**
(Soft Chenna balls dipped in rich flavored milk.)

- **SHAHI TUKDA**

(A Mughlai dessert made with ghee fried bread, thickened sweetened milk, saffron and nuts)

- **KESAR PHIRNI**

(A popular milk and rice based sweet dish)

- **ROSE PETALS KHEER** -

A creamy dessert made with rice, milk, and rose petals, often flavored with cardamom and saffron.

- **KESARIYA RASMALAI X ANGOORI RASMALAI**

- A dessert made with paneer (Indian cheese) soaked in a sweet and creamy sauce, flavored with saffron and cardamom..

- **KHOYA BARFI** -

A dense and sweet dessert made with khoya (evaporated milk solids), often flavored with cardamom and nuts.

- **RASGULLA** -

A popular Indian dessert made with deep-fried paneer balls soaked in a sweet syrup.

INTERNATIONAL DESSERTS

- **ASSORTED COCKTAILS PASTRIES**

(These cocktail mini puff Pastries are ready to be filled with your savoury and sweet fillings)

- **STRAWBERRY CHEESECAKE**

(Classic graham cracker crust with a top layer of strawberry sauce set with gelatin)

- **TRUFFLE PUDDING**

(A classic British dessert consisting of layers of custard, sponge fingers or cake pieces soaked in syrup)

- **HOT CHOCOLATE GATEAUX**

(A moist chocolate cake layered with milk chocolate frosting, vanilla frosting, and hot cocoa mix)

- **LEMON & ORANGE SOUFFLE**

(With its ultra-silky texture and pure lemon taste, this frozen soufflé is out of this world)

ICE CREAM PARLOUR

- **VANILLA / STRAWBERRY / CHOCOLATE**
(SERVED WITH CHOCOLATE SAUCE & NUTS)