

S Δ T T ∇ I K

holistic fine dining

menu

## Snacks

Paneer Basil Tikka

*Home-made cottage cheese infused with sweet basil and garlic and grilled on simmering ambers*

Paneer Aflatoon

*Home-made cheese stuffed with aam ka achar and grilled in tandoor*

Paneer Chettinad Tikka

*Charcoal grilled cottage cheese spiced with spicy chettinad marination and served with mint sauce*

Flourless Yogurt Cheese Cakes

*Cakes of fresh curds cured with roasted peppercorns, shahi jeera and red chilli flakes served with tangy cucumber relish*

Bhuttae Kae Kabab

*Young and tender corn napped with herbal coat and served with tomato chutney*

Khumb Achari Tikka

*Young champignons infused with achari masala and grilled over simmering charcoal*

Till Wale Khatte Tandoori Aloo

*Sesame flavoured potatoes stuffed with nutty filling and cooked over charcoal*

Jhaal Moori

*Low-fat food served with crispy crackers, puffed rice and assorted vegetables in a traditional cup*

Amritsari Seekh

*From the versatile land of Punjab, rolls of spicy lentils served with lasooni chutney*

Mehroon Beet Ki Sikki Seekh

*A culinary gift crafted by our sattvik chefs who were able to exploit the benefits of the humble beets famous for bringing the blood pressure down*

Vegan Dragon Rolls

*Steamed rolls stuffed with exotic vegetables*

Tarts Filled with Avocado and Aloo Chaat

*Home-made tarts stuffed with crispy tawa chaat*

Dal Aur Hari Mirch ki Seekh

*Roulade of lentil paired with green chillies and cardamom served with Tomato chutney*

Dhokla aur Khandvi ki Chaat

*Dhokla, khandvi on a bed of crispy shredded spinach topped with tomato and peanut chutney*

Agnihotra-e-Sattvik

*Low-fat platter of assorted, griddled and tandoori snacks served with a melange of chutneys.*

## **Rasa**

Sattva

*Tomato juice flavoured with worchester sauce, jalapenos and lemon*

Disha

*Banana, melon and pineapple juice*

Davas

*Blend of pineapple and cranberry juice infused with fizz*

Prakriti

*Freshly present apple juice with lemon on crushed ice*

Moksha

*Exotic combination of watermelon and blue berry juices with a tinge of black salt on crushed ice*

Om Fizz

*Refreshing cucumber drink with primordial elements to promote freshness*

Maya

*Strawberry drink with ginger ale and lemonade*

Surya

*Mango, pineapple, orange and strawberry juices on crushed ice*

Sutra

*Tangy ginger ale with mint and caster sugar*

Ananda

*Blend of crane berry and mango juice*

Nirvana

*Pineapple, blue berry and orange juice*

Mantra

*Refreshing drink flavoured with emulsified pan and sweetened cream*

Samrasa

*Fresh rose petals with cream on crushed ice*

Gannae Ka Ras (Seasonal)

Preserved Juice

Diet Beverage

Aerated Water

Mineral Water

Mineral Water Premium

## Soups

Badam aur Tulsi ka Shorba

Tamatar aur Pudinae ka Shorba

Clear Vegetable Soup with Cilantro and Hawaiian Ginger

## Salads

Chatak Laccha Piaz

Tossed Salad

Green Salad

Mango, Sesame & Lemon with Peanuts (Seasonal)

Caesar Salad

Tangy Lotus Stem Salad with Plum Sauce

## Main Course

Paneer Jaisalmeri

*Pinwheels of cottage cheese stuffed with peas and served with tangy gravy*

Paneer-e-Sattvik

*Stuffed pockets of home-made cheese stewed in special herbal gravy*

Paneer-e-Moksha

*Home-made cheese grilled on a charcoal grill and tossed in the chef's special gravy*

Paneer Baluchi

*Cottage cheese paired with roasted aromatic spices, spiced with chilli peppers and stewed in coconut gravy*

Paneer Methi Malai

*Charcoal grilled home made cheese infused in fresh fenugreek simmered gravy*

Gunch-e-Kadai

*Crisp sun-dried cauliflower florets with capsicum and ginger cooked in the chef's special gravy*

Nadru kae Gullar

*Tossed with baby pickled onions and cherry tomatoes*

Gobi aur Poi ka Saag

*Florets of cauliflower wok tossed with ginger and crispy swiss chard*

Kathal aur Mirch ka Salan (seasonal)

*Jackfruit spiced with jaipuri mirch in traditional balti cooking*

Kholapur kae Chatpattae Subz

*Melange of crispy vegetables spiced with kholapur masala*

Char-grilled Bhuttae ka Bartha

*Char grilled sweet American corn cooked in masalas and cream*

Makhmali Kofta with Zaffrani Gravy

*Dumplings of curd cheese served in Spanish saffron infused gravy*

Diwani Handi

*Seasonal vegetables – Broccoli, cauliflower, beans, carrots, potatoes and babycorn, simmered in a spicy coriander gravy*

Kadai Hari Subji

*Crunchy green apple, spring onions, cucumber, French beans, snow peas, fenugreek leaves and mint leaves tossed in the wok with freshly pounded red and black pepper and seasoned with of rock salt*

Subz Panchrattani

*Baby corn, mushrooms, bell peppers, zucchini and new potatoes tossed in the kadai with invigorating masalas*

Khumb Matar Hara Piaz

*Baby mushrooms paired with fresh peas and tossed with scallions*

Sub e Baluchi

*Exotic vegetables paired with roasted aromatic spices, spiced with chilli peppers and stewed in coconut gravy*

Baltic Palak with Baby Corn and Mushrooms

*Humble spinach leaves cooked with mustard oil, onions and paired with mushroom and babycorn*

Bhindi Piri-Piri

*Split okra marinated and cooked with onions and piri-piri masala*

Dum ka Matar

*Fresh green peas dum cooked to perfection*

Kasundi, Adrak aur Hari Mirch kae Aloo

*New potatoes cooked with grainy mustard and tossed with jalapenos and ginger*

Bharwan Aloo Kashmiri

*Stuffed potatoes paired with nuts and stewed in tomato yakhni*

Hing aur Dhaniye ke Chatpate Aloo

*Tangy baby potatoes flavoured with asafoetida and tossed with cilantro*

Dal-e-Sattvik

*The 'satvik dal' is a rich variation of the traditional arhar dal fit to be served in a royal dastarkhan*

Baltic Dal

*Channa dal spiced with amritsari wadi and tempered with hing and garlic*

Dum ki Bani Dal

*Black lentils, with aromatic herbs and spices, cooked on glowing embers of charcoal with the richness of tomato and cream*

Yukta Aahaar

*A complete meal with a tandoori snack, paneer, vegetables, dal, rice, an Indian bread and Ice cream of your choice*

## **Accompaniments**

Steamed Aromatic Basmati Rice

Spice-scented Mixed Vegetable Pilaf

*Choose your own combination of exotic vegetables  
(Beans, peas, baby corn, broccoli or carrots)*

Biriyani a Bagicha

*(served with minted Raita)*

## **Breads**

Tandoori Roti

*Choice of khasta, namak mirch or plain*

Missi

*Bread made of lentil flour flavoured with cumin, pomegranate, coriander and chilli peppers*

Tandoori Kulcha

*Choice of paneer, potato or onion*

Nan

*Choice of lasooni, cheese or plain*

Paranthas

*Choice of plain, pudina or methi*

## **Raita & Gujia**

Tarkae wali Dahi

*Fresh curd tempered with mustard, curry leaves, chillies and turmeric*

Plain Raita

Dahi Gujia

## **Dessert**

Tropical Mango Yogurt

*Home made low calorie refreshingly fresh mango yogurt*

Sugar Poached Jamun served with Raspberry Sauce

Kesaria Phirnee with Chandi ka work

*Rice pudding made with nuts and infused with saffron*

Rose Petal ki Kulfi

Home-made Natural Ice Creams

*Emulsified frozen creams with pure natural fruit juices of your choice*

## Beverages

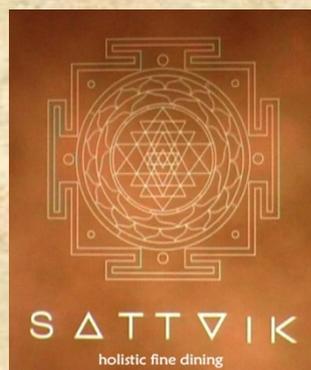
Tea

Coffee

Aerated Water

Mineral Water Premium

Mineral Water



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