



Appetizers

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

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

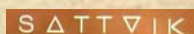
Young champignons infused with achari masala and grilled over simmering charcoal

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

Divine Nectars

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

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

Gannae Ka Rasa

Fresh refreshing extract of sugarcane with touch of lemon and Ginger

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Aam ka Panna

Home-made from raw mango tendered in tandoor (Seasonal)

Dhab Ki Shikanji

Refreshing Indian lemonade with salt and cumin

Jal Jeera

Refreshing cumin and mint flavored lemonade

Beverages

Tea

Coffee

Preserved Juice

Diet Beverage

Aerated Water

Mineral Water

Mineral Water Premium

Fresh Lime Water / Soda

Fresh Seasonal Juice



Soups

Badam aur Tulsi ka Shorba
Tamatar aur Pudinae ka Shorba
Clear Vegetable Soup

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 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

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

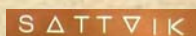
Stuffed potatoes paired with nuts and stewed in tomato yakhni

Hing aur Dhaniye ke Chatpate Aloo

Tangy baby potatoes flavoured with asafoetida and tossed with cilantro

Kabuli Chana

Chickpeas in its own very traditional touch of Punjab.



Dal-e-Sattvik

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

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 Roti

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

Tandoori Kulcha

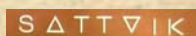
Choice of paneer, potato or onion

Nan

Choice of lasooni, cheese or plain

Paranthas

Choice of plain, pudina or methi



Raita & Gujia

Tarkaewali Dahi

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

Raita

Choice of Pineapple / Boondi / Mixed

Dahi Bhalla

Lentil balls made from fried lentil served with yogurt and chutneys

Dessert

Tropical Mango Yogurt

Home-made low calorie refreshingly fresh mango yogurt

Gulab Jamun

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

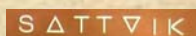
Emulsified frozen creams with pure natural fruit juices of your choice

(Please check with the your server for the choice of the day)

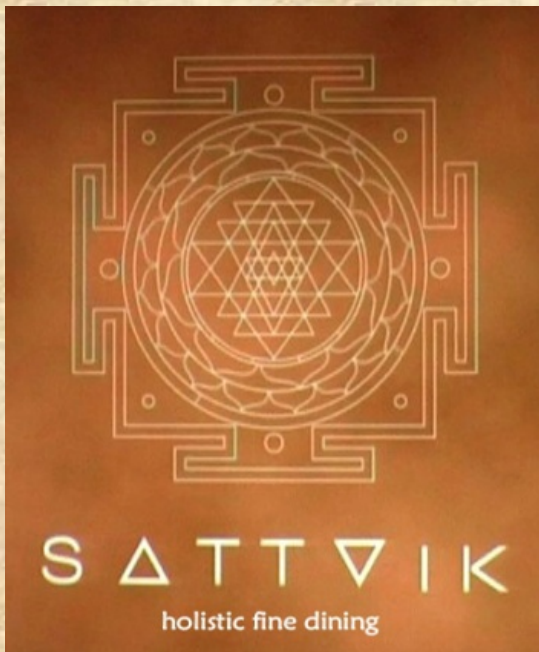
Our chef and chef servers would be delighted to serve you food without onion and garlic. Please consult your server for choice.

For any food intolerance, please mention while placing the order. Our products may contain dairy, nuts and gluten.

Taxes as applicable. We levy 10% service charge



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