

SATTVĪK

PROUDLY VEGETARIAN



ओ३म् अन्नपतेन्नस्य नो देह्यानमीवस्य शुषमिनः।
प्र प्रदातारं तारिष ऊर्जं नो धेहि द्विपदे चतुष्पदे॥
ओ३म् शान्तिः शान्तिः शान्तिः!

हे अन्न परमात्मा! हमें रोगरहित और शक्तिवर्धक अन्न प्रदान करें।
अन्नदाता की रक्षा करें और हमें तथा पशुओं को ऊर्जा प्रदान करें।



At Sattvik, we invite you on a mindful journey through India's vibrant & diverse culinary landscape, celebrated entirely through the richness of vegetarianism.

For us, food is more than nourishment – it is energy that heals, uplifts, & connects. It is also at the heart of our most cherished moments: families coming together, conversations flowing across the table, & generations bonding over shared meals.

Our menu draws from timeless traditions & cherished regional recipes: the royal kitchens of Rajasthan, the soulful streets of Old Delhi or the spice-laden coasts of the South.

Every dish is crafted with seasonal produce, aromatic spices & a deep sense of balance.

**It is the true taste of India
Redefined, Rooted & Real**

Whether you come seeking nostalgia, discovery or quiet indulgence, we welcome you with warmth & a plate full of flavours.



RASA

TAMATAR PUDINA KA SHORBA 🌿🚫🥛🍷 J ₹295
Slow-simmered tomato broth, garnished with fresh mint & gentle spices, paired with homemade namakpara

CLEAR LEMON & CORIANDER SOUP 🌿🚫🥛🍷 J ₹295
Light & nourishing vegetable broth infused with the zesty essence of kaffir lime & fresh coriander

KHUMB NAWABI YAKHNI 🌿🚫 ₹295
Mushrooms simmered with gentle spices & a touch of cream, served with warm tandoori garlic bread

VEGETABLE THUKPA ₹295
Hearty Himalayan broth served with fresh vegetables, noodles & flavourful spices

SALADS

HOUSE SALAD 🌿🚫🥛 J ₹485
Crisp greens, creamy avocado & orange segments, tossed in a tart pomegranate dressing & garnished with caramelised almonds

QUINOA AVOCADO SALAD 🚫🥛 J ₹485
Wholesome salad made with fluffy quinoa, creamy avocado slices, fresh mozzarella & sweet corn kernels

RAW MANGO & PAPAYA SALAD 🌿🚫🥛 J ₹485
Refreshing medley of raw mango, raw papaya, fresh herbs & peanuts, with a hint of chilli, tossed in a lemon vinaigrette

Vegan 🌿 | Gluten-Free 🚫 | Nut-Free 🚫 | Chef Recommended 🍷 | Spicy 🌶️ | Jain Option Available J

Govt. taxes as applicable. A 10% optional staff contribution is added to the bill to support our service team.
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FROM THE STREETS

- SEV MAKHANA NADRU CHAT** 🌿🚫🥚🌶️ **₹425**
Crispy lotus stem & fox nuts tossed with green apple & homemade saunth dressing for a sweet, tangy & crunchy bite
- DILLI WALE GOLGAPPE** 🌿🚫🥚🌶️ **₹325**
Crisp puris filled tableside, just the way you like them, with three flavours to choose from - sweet, tangy & spicy
- BHARWAN DAHI PUCHKA** 🚫🥚 **₹325**
Golden puchkas stuffed with a delightful medley of spiced potatoes, yoghurt & tangy chutneys
- AMARANTH AUR ALOO TIKKI KI CHAAT** 🚫🥚 **₹395**
Crisp potato tikki, coated with amaranth & served with chickpeas, creamy yoghurt & a duo of in-house chutneys
- SATTVIK PATTA CHAAT** 🚫🥚🌶️ **₹445**
Fresh spinach leaves lightly coated in batter, fried till golden - layered with yoghurt, chutneys & a sprinkle of spices
- STREET STYLE CHOWMEIN** 🌿🌶️🚫 **₹395**
Smoky wok-tossed noodles with vegetables, tossed in lip-smacking sauces & street style spices
- ANAAR AUR AVOCADO KI CHAAT** 🌿🚫 **₹495**
Creamy avocado & juicy pomegranate tossed with lemon & chaat spices for a fresh, tangy take on familiar flavours
- UPSIDE DOWN RAJ KACHORI** 🚫🥚 **₹395**
Sattvik twist to the king of chaats - flipped raj kachori stuffed with a spiced filling, creamy yoghurt & topped with sev
- BOMBAY PAV BHAJI** 🚫🌶️ **₹395**
Homemade pav served with a buttery mash of vegetables & spices, served with lemon & diced onion

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FROM THE STREETS

SMALL PLATES

JHOL MOMOS 🌱🥘🌶️

Steamed vegetable dumplings served in a warm & nutty tomato-based sauce, tempered with mustard seeds & curry leaves

₹395

RAM LADDU 🌱🥘

Delhi's iconic street snack - moong dal fritters, topped with freshly grated radish, green chutney & spices

₹395

CHOLE BHATURE 🥘

An iconic North Indian indulgence - deep fried flatbread served with flavourful chole, simmered with secret spices straight from the street of Delhi

₹495

PANEER AFLATOON 🌶️🥘🌱

Cottage cheese marinated in traditional homemade mango pickle and spices, then roasted in the clay tandoor

₹625

THECHA PANEER BASIL TIKKA 🌶️

Succulent paneer cubes marinated in fresh basil, topped with fiery Maharashtrian thecha & char-grilled

₹625

BROCCOLI KE HARE BHARE KEBAB 🥘🌱🌶️

Minced broccoli & herb patty, fried to perfection & served with a raw mango relish

₹625

JIMIKAND KI GALOUTI 🥘🌱🌶️

Melt-in-the-mouth delicacy crafted from yam, delicately spiced & slow-cooked to perfection

₹625

GUNPOWDER MALAI BROCCOLI 🌱

Char-grilled broccoli florets marinated in a luscious malai base, infused with subtle southern spices

₹625

SPICY BHATTI SOYA CHAAP 🌶️🥘🌱

Succulent soya chaap marinated in a fiery blend of house-made bhatti masala, then slow-roasted in the tandoor

₹625

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SMALL PLATES

- TANDOORI BHARWAN KHUMB**  ₹625
Cheese & herb-stuffed button mushrooms coated in tandoori masala, slow-roasted in the tandoor
- SATTVIK DAHI KEBAB** **J** ₹625
Hung curd kebabs, coated with flour & fried till golden, topped with a dollop of coriander pesto
- BHUTTE KE KARARE KEBAB**   **J**  ₹595
Delicacy made from crushed sweet corn, mashed potatoes & a medley of desi spices, served with tamarind chutney
- TIL WALE TANDOORI ALOO**  **J** ₹625
Golden potatoes, hollowed & stuffed with cottage cheese, nuts & aromatic spice mix, roasted in the tandoor to perfection
- GUNTUR CHILI ALOO** ₹595
Crisp potatoes tossed with bold Guntur chilli spices & tempered with curry leaves
- KOKUM BEETROOT KI TIKKI** ₹625
Earthy beetroot & tangy kokum shaped into golden tikkis, gently spiced & crisp on the outside
- SATTVIK DAL PAKWAN** **J** ₹625
Crisp pakwan topped with warm, seasoned dal, tangy chutneys & spices for a beautifully balanced, satisfying bite
- GHEE PODI IDLI BITES** ₹545
Soft idli bites tossed in warm ghee & South Indian podi, served with coconut & tomato chutney
- SATTVIK AGNIHOTRA PLATTER** ₹1095
Assortment of our signature appetizers - Paneer Aflatoon (2 pcs), Dahi Ke Kebab (2 pcs), Broccoli Kebab (2 pcs), Bhutte Ke Karare Kebab (4 pcs) & Til Wale Tandoori Aloo (2 pcs)

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LARGE PLATES

- PANEER MOKSHA**   ₹645
Cottage cheese cubes simmered gently in a soul-satisfying gravy of slow-roasted tomatoes, cashew paste & aromatic spices
- PANEER JAISALMERI**   ₹645
Delicate pinwheels of cottage cheese layered with spiced green peas, gently simmered in a rich buttery makhani gravy
- PANEER ANANDA**   ₹645
Tender cubes of paneer tossed with bell peppers, onions & tomatoes, simmered in a velvety gravy
- DHABA PALAK PANEER**   ₹645
Cubes of soft paneer simmered in a rustic, slow-cooked baby spinach gravy, infused with garlic, green chillies & earthy spices
- PANEER CHETTINAD J** ₹645
Paneer simmered in freshly ground Chettinad spices & curry leaves for a bold, aromatic taste of South India
- KESAR MALAI KOFTA J** ₹645
Velvety paneer dumplings floating in a golden saffron-kissed gravy, slow-cooked to perfection
- KATHAL ROGAN JOSH**     ₹645
A vegetarian take on the classic Rogan Josh, with tender jackfruit cubes slow-cooked in a rich, aromatic gravy
- BHUTTE KA BHARTA J** ₹645
Comforting blend of sweet corn kernels, gently mashed & slow-cooked with mild spices, green chillies & a hint of ghee
- SATTVIK HARIYALI KADHAI SUBZI J** ₹645
Medley of baby corn, bell peppers, zucchini & green apple, simmered in a vibrant spinach-coriander gravy, gently spiced with cumin & fennel
- KHUMB HARA PYAAZ** ₹645
Mushrooms & fresh spring onions tossed with house spices for a savoury bite that keeps things beautifully simple

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LARGE PLATES

HING DHANIYA ALOO 	₹545
<i>Tender baby potatoes simmered in a tangy tomato masala, infused with the delicate aroma of hing & fresh coriander</i>	
KASHMIRI BHARWAN ALOO 	₹595
<i>Potatoes filled with savoury stuffing & simmered in a fragrant Kashmiri gravy</i>	
KASUNDI ALOO 	₹595
<i>Baby potatoes simmered in a gentle mustard gravy, where the bold tang of kasundi adds a lively note to every bite</i>	
SANGRI KE KOFTE   	₹645
<i>Regal Rajasthani delicacy - sun-dried ker sangri blended into soft dumplings & simmered in an aromatic gravy</i>	
TAWA SOYA CHAAP 	₹595
<i>Tandoor-roasted soya chaap finished on the tawa with Punjabi spices</i>	
DIWANI HANDI 	₹645
<i>Assorted vegetables cooked in the handi with in-house spices</i>	
KABULI CHANA MASALA  	₹645
<i>Tender chickpeas simmered in a mild, creamy gravy with just enough spice for a hearty, comforting taste</i>	
DAL MAKHANI   	₹675
<i>Timeless North Indian classic - whole black lentils slow-cooked overnight with desi ghee, fresh cream & butter for a rich, velvety finish</i>	
DAL-E-SATTVIK   	₹595
<i>Yellow lentils slow-cooked with desi ghee, shahi jeera & paan leaf, delicately fragrant with a refined, aromatic finish</i>	

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SATTVIK SPECIALS



YUKTA AAHAAR THALI J

₹1095

Complete sattvik meal in one wholesome thali

Appetiser: Bhutte Ke Karare Kebab

Main: Paneer Moksha, Jeera Aloo, Dal Makhani

Side: Steamed Rice, Choice of Bread, Raita, Mixed Salad, Papad

Dessert: Chef's choice

SATTVIK VRAT THALI J

₹1095

A wholesome vrat-style spread of festive favourites, thoughtfully prepared to bring together the comforting flavours of tradition

Appetiser: Kali Mirch Paneer Tikka

Main: Paneer Makhani, Tari Wale Aloo, Kaju Makhana Ki Subzi

Side: Pineapple Raita, Mixed Salad, Sabudana Papad, Kuttu Ke Atte Ki Puri

Beverage: Buttermilk

Dessert: Chef's choice

DOSA J

₹565

Crisp South Indian dosa, served with your choice of Plain, Masala, Paneer or Chettinad, alongside classic accompaniments

CLASSIC STEAMED IDLI J

₹565

Soft, steamed idlis, a timeless South Indian favourite, served warm with aromatic sambar & an assortment of chutneys

VEGETABLE UTTAPAM

₹565

Fermented rice-&-lentil pancake topped with onions, tomatoes & green chillies, served with sambhar & chutneys

PIZZAS & PASTA



MARGHERITA J

₹595

VEGGIE SUPREME J

₹595

PENNE PASTA CRAFTED YOUR WAY J

₹595

Penne tossed in your choice of Alfredo, Arrabbiata or Rosé sauce

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BREADS

TANDOORI ROTI	₹95
NAAN <i>Butter / Hari Mirch / Garlic / Chilli</i>	₹150
MISSI ROTI	₹120
LACCHA PARATHA <i>Butter / Hari Mirch / Garlic / Chilli</i>	₹150
STUFFED KULCHA <i>Aloo / Pyaaz / Paneer Masala / Chilli Cheese</i>	₹170
MALABARI PARATHA <i>Soft, flaky layers cooked to a golden finish, bringing the delicate texture & buttery richness of a South Indian favourite</i>	₹160

RICE & BIRYANI

AVADHI KATHAL BIRYANI <i>Jackfruit marinated in Lucknowi spices, layered with fragrant basmati rice & cooked on dum</i>	₹645	CLASSIC VEGETABLE PULAO <i>Fragrant basmati rice cooked with garden vegetables & whole spices, light & aromatic enough to complement every curry</i>	₹495
PANEER BIRYANI <i>Fragrant basmati rice layered with tender paneer, saffron & spices, slow-cooked on dum</i>	₹645	DAL KHICHDI <i>Yellow lentils & rice slow-cooked in desi ghee until soft & creamy, served with cool raita for a comforting taste of home</i>	₹595
VEGETABLE BIRYANI <i>Fragrant basmati rice & fresh vegetables slow-cooked with saffron & spices</i>	₹595	JEERA RICE	₹395
		STEAMED RICE	₹375

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ON THE SIDE

CRISPY MASALA PAPAD 🌿 ₹225

Crisp roasted papad topped with chopped vegetables & spices

PAPAD BASKET ₹225

A selection of crisp papads, lightly roasted for a delicate crunch

CHATPATA PEANUT MASALA 🌿 ₹275

Roasted peanuts tossed with fresh vegetables, herbs & bold spices

FRENCH FRIES ₹325

Golden fries with crisp edges & a soft centre, served with classic ketchup

GREEN SALAD J ₹225

Garden-fresh greens, crisp cucumber & ripe tomato, finished with a squeeze of lemon

KACHUMBER SALAD ₹225

Cucumber, carrot, onion, tomato & green chilli tossed with fresh lemon for a crisp, refreshing accompaniment

RAITA

TADKA RAITA J

Fresh, creamy yoghurt finished with a warm tadka of spices

₹225

MIXED RAITA J

Cool yoghurt with cucumber, tomato & onion, lightly seasoned

₹225

BOONDI RAITA J

Creamy yoghurt with soft, savoury boondi & gentle spices

₹225

PINEAPPLE RAITA

Creamy yoghurt with juicy pineapple & gentle spices

₹225

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DESSERTS

CLASSIC GULAB JAMUN

₹295

Soft homemade khoya dumplings soaked in warm, cardamom-scented syrup, bringing the comforting nostalgia of a beloved Indian sweet

KESAR PHIRNI

₹295

Slow-cooked rice pudding infused with saffron & fresh paan leaves, silky, fragrant & delicately sweet

SHAHI TUKDA

₹295

Golden-fried bread soaked in saffron syrup, topped with rich rabri & slivered nuts, a classic Shahi Tukda finished with traditional indulgence

HOMEMADE ICE CREAM

₹295

Two scoops of homemade ice cream in your choice of flavours - paan, mango, chocolate or vanilla

KESAR MALAI KULFI

₹295

Creamy kulfi infused with saffron & cardamom, with a rich, dense texture & a delicate aromatic finish

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SATTVIK SIGNATURES



NIRVANA

A tropical indulgence of orange, pineapple & blueberry topped with creamy ice cream

₹445



MASALA KOKUM

A tangy kokum cooler balanced with chaat masala & mint-coastal comfort in a glass

₹295



MOKSHA

Refreshing watermelon meets blueberry and ice cream for a sweet cooling escape

₹445



KALA KHATTA

Jamun blended with roasted cumin & chaat masala - a playful street - style classic

₹295



JAL JEERA

A zesty digestive made with lemon juice, jaljeera spices, mint & roasted cumin

₹285



IMLI TWIST

A sweet-&-sour tamarind mocktail with a hint of spice - tangy & nostalgic

₹295



HOMEMADE THANDAI

A festive cooler with saffron almonds & poppy seeds - smooth fragrant & nutty

₹325



SPICED GUAVA GLOW

Sweet spicy & bold - inspired by the iconic roadside guava masala snack

₹325



RAW MANGO PANNA

A cooling summer favourite made with roasted raw mango, cumin & fresh mint

₹295



SOUTH INDIAN SPICED BUTTERMILK

A light savory churn with coriander ginger & curry leaves - refreshing & digestive

₹295



CLASSIC SWEET LASSI

Rich creamy yogurt drink with cardamom & pistachio - a timeless Punjabi delight

₹295



MASALA SHIKANJI

A rustic lemonade with black salt & roasted cumin - sharp tangy & energising

₹285

SPRITZERS



CUCUMBER, MINT & GINGER SPRITZER ₹295

Crisp cucumber & fresh mint infused with a hint of ginger, topped with sparkling soda for a cool, zesty finish

WATERMELON, BASIL & ANARDANA SPRITZER ₹295

Juicy watermelon infused with fresh basil & tangy anardana, topped with sparkling soda for a bright, refreshing finish

ORANGE & STRAWBERRY SPRITZER ₹295

Sweet orange & ripe strawberry blended into a light, sparkling spritzer, with bright citrus notes & a refreshing berry finish

MOJITO ₹325

Refreshing mojito in classic, rose or pomegranate, balancing bright citrus, fresh mint & your choice of a delicate fruity note

SPICED GINGER LEMONADE ₹295

Fresh lemon & mint infused with ginger syrup & green chilli, balancing bright citrus notes with a refreshing warmth & subtle kick

FRESH LIME SODA/WATER ₹285

Fresh lime served with your choice of chilled soda or water, bringing bright citrus notes & the refreshing nostalgia of a classic lime cooler

JUICE CORNER



TAZA GANNE KA RAS ₹295

ORANGE JUICE ₹350

PINEAPPLE JUICE ₹350

WATERMELON JUICE ₹350

MIX FRUIT JUICE ₹350

COFFEE

MADRAS FILTER COFFEE

₹245

South Indian filter coffee, slow-brewed for a deep aroma & bold flavour

SATTVIK COLD COFFEE

₹395

Our signature cold coffee blended smooth & creamy, with rich coffee notes & a chilled, indulgent finish

TEA

DESI MASALA CHAI

₹225

Indian masala chai brewed with milk & warming spices

ROYAL SAFFRON KAHWA

₹225

Kashmiri green tea infused with saffron, almonds & warming spices

TULSI GREEN TEA

₹225

Green tea infused with fresh tulsi, delicately herbal with a light, soothing flavour

LEMON ICED TEA

₹295

Chilled iced tea infused with fresh lemon, offering bright citrus notes & a crisp, refreshing finish

PEACH ICED TEA

₹295

Chilled tea infused with peach, balancing gentle sweetness with bright, refreshing notes

SHAKES & OTHERS

BELGIAN CHOCOLATE SHAKE

₹325

Belgian chocolate blended with chilled milk & ice cream, with deep cocoa notes & a rich, creamy finish

OREO SHAKE

₹325

Crushed Oreo cookies blended with chilled milk & vanilla ice cream

MINERAL WATER

₹160

AERATED BEVERAGES

₹150

Coke / Diet Coke / Sprite

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Sattvik Restaurant – Saket

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