

THE
SHERIDAN
BY KAWATRA'S (DELHI)

DIAMOND VEG MENU





CARTE DU JOUR

"From Delicious to Sublime"



SOFT SWILLS...

Summer Lemonade

Green Apple Syrup With Cucumber Sparkle -A Thirst Quencher

Mojito

Mojito Is Traditional Cuban Highball.

Imponderable

Virgin Mango Mojitos –Heavenly

Freshness

Welcome Your Guest With Lavender

Apple Cider

A Lovely Concoction With Apple, Grenadine, Lime And Cordial With Ginger

Blue Angle

Deadly Concoction Of Blue Curacao And Lemonade Highly Popular

Scarlet

Pomegranate With Lemonade



QUENCHERS...

Aerated Drink

Cola

Fanta

Lemon

Mineral Water Bottles 200ml.

Espresso Coffee





CHAAT BAZAAR...

Ambala ke Gol Gappey

Atta Pani Puri / Aloo Aur Choley Ka Mixture/ Saunth / 6 Types Of Water



AGRA...

Agra is a City on the Banks of the River Yamuna in the Northern State of Uttar Pradesh, India. It is one of the Most Popular City in Uttar Pradesh and the 19th Most Popular in India. Agar is Well Famous for its Chat Made with Authentic Indian Style

Kesaria Dahi Bhalle Aur Papri Ki Chat

Dahi Bhalla With Sweet Curd Topped With Saffron / Saunth / adrak Ka Laccha / Anar Pudine Ki Chutney

Moong Dal Ka Chilla

Chilla / Paneer Aur Mutter Ki Stuffing / Saunth / Chutney / Coriander

Agra Ka Tikki

Tikki/ Dhaniya/adrak/saunth/ Dhaniya Ki Chutney/dahi/ Masala



DELHI 6...

Matra Cholley With Kachori

Delhi's Fame @ Lajpat Nagar

English Chaat

Imported Vegetables With Dry Fruit And Seasoned With Chat Masala





ALL TIME FAVOURITE

(Five Indian and Five Imported Fruit)

WATER MELON

DISCO PAPAYA

RANI PINEAPPLE

MUSK MELON

DRAGON FRUIT

THAI ORANGE

APPLE

NEW ZEALAND KIWI

GUAVA

GRAPES



ZUPPA...

Tomato Aur Tulsi Ka Shorba

Tomato Extract Flavoured With Herbs And Sweet Basil

Vegetable Man Chow Soup

Vegetable Stock With Chopped Vegetables Served With Crispy Noodle



HORS D'OEUVRES...

In Circulation

Paneer Tikka Shaslik

Spiced Triangles Of Soft & Juicy Cottage Cheese Marinated In Yoghurt & Black Pepper Grilled

Aloo Pudina Ke Charrey

Small Potatoes Marinated With Mint, Yoghurt Char Grilled And Served With Chutney

Tandoori Malai Chaap

Soya Bean Marinated With Hung Curd And Cashew-Nut Paste Cooked In Charcoal Grill

Cheese stuffed hara bhara kebab

Mini Cutlet made with Boiled Green Lentil & Green Peas Sauté With Royal Cumin And Fennel And Blend Together Stuffed with cheese Later Deep Fried Served With Mint Chutney

Kudrat Ka Tofha

Pealed Caps Of Mushroom marinated with hung curd, pickle paste and grounded inidan spices Cooked In Char-grilled On Skewer

Tandoori Fruit Chaat

Fresh Fruits Marinated With Olive Oil, Balsamic Vinegar, Powder Sugar, Anardana, Chat Masala And Kashmiri Mirch

Crispy Greens Salt & Pepper

Batter Fried Tossed Exotic Vegetables Finished With Spring Onion

Vegetable manchurian

Vegetable dumpling toasted with chopped onion, bell pepper , soya and hot garlic sauce

Thai Spring Roll

Imported Sheet Stuffed With Glass Noodle And Vegetables Served With Sweet Chili Sauce

Sichuan Chilli Paneer

Cubes Of Cottage Cheese Tossed In Three Peppers With Soya Sauce And Chilly Paste

Chilli Cauliflower

Florets Of Cauliflower tossed In Corn Flour And Deep Fried then Tossed With Red Chili And Chinese Spices

Chilly Honey Potato

Batter Fried Shredded Potato Fingers Tossed With Honey And Chinese Spices

Crispy Lotus In Steam In Sweet & Chilly Plum Sauce

Crispy Batter Fried Lotus Stem Tossed With Chilly Plum Sauce

Nachos With Salsa

Accompaniments

Mint Sauce /Salsa Dip/Sweet Chilli Dip/ Tomato Sauce/ Chilli Sauce

STONE OVEN PIZZA...

Margarita- Baby Tomatoes, Mozzarella & Fresh Basil
Diavola- Tomato Mozzarella
Verdure- Bell Peppers, Mushroom's & Zucchini
Pepperoncini, Aged Olive Oil, Fresh Oregano, Balsamic, Parmesan

Served with

Tabasco /Oregano/Chilli Flakes Freshly Ground Black Pepper Wooden Pepper Mills



SALAD COUNTER...



Old Is Gold

Char Grilled Peppers ,Courgettes And Lettuce With Parmesan Shavings In Classic Caesar Dressing

Greek Salad

Cubes Of Vegetables And Three Peppers With Green ,Black Olives With Feta Cheese

House Special

Mixed Sprout With Pomegranate And Vinaigrette Dressing

Italian Salad

Guest Can Make Own Pasta Salad With Exotic Vegetables And Different Dressings

Russian Salad

Green Peas, Diced Boiled Potatoes And Carrot Bound In Mayonnaise Sauce

Gado Salad

Shredded Cabbage, Bell Pepper Tossed In Jaggery N Peanut Dressing

Pasta Salad

Penne And Cottage Cheese In Thousand Island Dressing

Kimchi Salad

A Chinese Cabbage Dressed With Tangy And Spicy Sauce Topped With Sesame Seeds

Dhaba Salad

A Perfect Combination Of Sliced Onion, Cucumber, Tomato,

Carrot, Radish, Green Chilli And Lemon Wedge

Aloo Ki Chaat

Cubes Of Potatoes Tossed With Tangy Lemon Dressing

Three Bean Salad

Three Types Of Beans Boiled And Tossed In Lemon Juice

Broccoli & Mushroom In French Dressing

Caesar Salad

Classic Caesars Salad (Romaine Lettuce) Along With Different Toppings With Our Special Caesar Dressing

Marinated Asparagus And Mushroom Salad

Garlic, Basil And Lime Infused Mushrooms On Chilled Green Asparagus Spears





PAPAD...



Aloo

Amritsari

Urad Dal

Kali Mirchi

Bikaneri



ACHAAR...



Mix

Mango

Lal Mirch

Hari Mirch

Lemon Slice

Sirka Pyaz



RAITA...



Mix Vegetables

Pineapple Raita



FRILLS...



Salt

Pepper

Chat Masala



CHUTNEY...



Sweet Chutney

Mint Chutney



THOME...



Creamy Garlic Flavoured Sauce



MAIN COURSE

DUMPUKTH...

Paneer Tikka Butter Masala

Paneer Tikka Cooked In Tomato Creamy Gravy With Crushed Peppercorn, Whole Masalas, Ginger Shreds

Dal `E` Sheridan

Lentil Made With Chefs Guarded Secret Recipe

A Black Lentil Simmered On Light Slow Flame For Overnight & Cooked In Tomato, Ginger, Garlic Paste & Simmered Till Its Perfection & Topped With Butter And Finished With Cream

Makkai Shahjadi

American Corn Cooked In Spinach Gravy

Soya Been Chaap Masala

Chunks Of Soya Been Deep Fried Simmered In Tomato Gravy And Finished With Fresh Cream

Tale Aloo Ka Korma

Stuffed Potatoes, Cooked In Tomato And Poppy Seeds Gravy

Deewani Handi

Mix Seasonal Vegetable Tossed With Royal Cumin & Cooked With Brown Onion

Cashew Nuts & Curd Gravy Finished With Cream & Butter

BIRYANI- HYDERABADI...

In Persian The Word Biryani Means Fried Or Roasted. In Indian Culminates It Has Come To Mean Rice Roasted With Meat, Spice And Herbs. The Delicacy's Greatest Charm Is That It Is Great Meal In Itself And, Such Is Its Unique- And Universal Appeal- That It Has Become Synonymous With Joyous Celebration And Festivities.

Navratan Pulao

Pulao Prepared With Richness Of Dry Fruits & Veggies

Subz Dum Biryani

Fragrant Combination Of Vegetables Cooked On Dum In Spicy Gravy

Burhani Raita

Garlic Raita Eaten Traditionally With Biryani

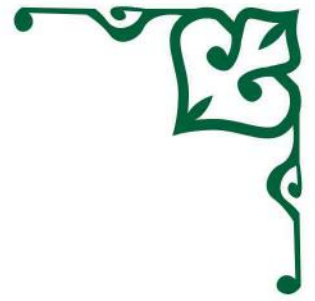
SARDIYO KA TOHFA...(Seasonal)

Sarson Da Saag Makki Di Roti (Seasonal)

The Evergreen Dish That Every Indian, Punjabi Or Not, Loves. The Ambrosial Amritsari Version Is Cooked In Earthenware Pots With Mustard Leaves, Radish Leaves, Spinach, Ginger, Rice, Gram Flour And A Dash Of Mustard Oil. Served With Home-Churned Butter

Accompanied By

Safed Makhan & Shakkar (Gur)



RAJASTHANI CUISINE...

Marwadi Paneer Masala

Paneer Cut Into Finger Size Simmered In Spicy Red Curry

Shai Anardane Ka Gatte

Gatte Made From Gram Flour Dough

Mangochi Kadhi With Steam Rice

Thick Yoghurt Curry ,Soaked Pakodas With Traditional Spices And Served With Steam Rice

GHAR KI RASOI...

Rasoi Ghar The Hindi Word for Kitchen Is A Place Where World's Most Delicious Recipes Cooked.

The Indian Art And Service Of Food Making Can Be Termed As Rasoi.

The Word Rasoi Has A Basic Similarity With Indian Word 'Rasoi' Which Literally Means "Tasty Liquid".

It Has A Relation With Preparation Of Food. Every Ghar Ki Rasoi "Have Their Own Secret and Special Recipe to Delight People.

Yellow Dal Tadka

Mixedchana And Arhar Dal Temperd With Your Choice Garlic, Tomato,
Onion, Cumin, Mustard Seeds, Red Chillies, Ginger , Coriander,mustard Seeds, Ghee And Seasoning

Tawa Phulka

Whole-grain Wheat, Un-leavened Bread Baked On A Hot Iron Plate

Hing Jeera Aloo

Par Boiled diced Potatoes temperd with cumim seeds and asafoetida and traditional Indian Spices





MEERUT TANDOOR...

TANDOORI ROTI (BUTTER / PLAIN)

LACHHA PARANTHA

MIRCHI KE ROGAN KA PARANTHA

BUTTER NAAN

GARLIC 'N' CORIANDER NAAN

MISSI ROTI

PASTA LOUNGE...

Penne

Farfalle

Fusili

Dress Your Pasta With

Quattro Formaggi

(Four Chesses)

Pomodoro

(Fresh Tomato, Basil Pestol)

Sides

Green Olives / Black Olives

Capers / Pepperoncini

Oregano / Parmesan / Tabasco

Extra Virgin Olive Oil

ORIENTAL...

Kimchi Salad

Chinese Cabbage Marinated In Chilli Paste, Tomato Ketchup And Vinegarwith Chilli In Hot Garlic Sauce

Exotic Vegetables In Chilly Bean Sauce

Vegetables Manchurian

Hakka Noodles

Vegetable Fried Rice





INDIAN DESSERTS...

HOT

Kesari Nano Jalebi
Moong Dal Halwa
or
Gajar Ka Halwa(Seasonal)
Gulab Jamun

COLD

Chilled kesari Rabri
Kesari Rasmalai
Rose Kheer
Gur Ka Rasgulla



ICE CREAM COUNTER...

Assortment Of Different Flavours

With Hot Chocolate & Nuts

TILE WALI KULFI...(FOUR TYPES)

Assorted Tilla Kulfi

VEDI...

Cold Drinks

Mineral Water

Coffee

Cookies

Wafers