



THE
SHERIDAN
BY KAWATRA'S (DELHI)

GOLD 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

QUENCHERS...

Aerated Drink

Coke

Fanta

Limca

Mineral Water Bottles 200ml.

Expresso 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. Agra 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 Bhalla

Tikki/ Dhaniya/Adrak/Saunth/ Dhaniya Ki Chutney/Dahi/ Masala



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

Kudrat Ka Tofha

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

Cheese Stuffed Hara Bhara Kebab

Boiled Green Lentil & Green Peas Sauté With Royal Cumin And Fennel And Blend Together Later Deep Fried Served With Mint Chutney

Chilli Cauliflower

Florets Of Cauliflowertossed In Corn Flour And Deep Friedthen Tossed With Red Chili And Chinese Spices

Thai Spring Roll

Imported Sheet Stuffed With Glass Noodle And VegetabesServed With Sweet Chili Sauce

Chilly Honey Potato

Batter Fried Shredded Potato Fingers Tossed With Honey And Chinese Spices

Vegetable Manchurian

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

Accompliments

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



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
Tomato Sauce/ Chilli Sauce



SALAD COUNTER...

Old Is Gold

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

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



PAPAD...

Urad Dal, Kali Mirchi, Bikaneri

ACHAR...

Mix, Mango, Lal Mirch

CHUTNEY...

Sweet Chutney

Mint Chutney

RAITA...

Mix Veg Raita

Pineapple Raita



ORIENTAL...

Kimchi Salad

Chinese Cabbage Marinated In Chilli Paste, Tomato Ketchup And Vinegar

Vegetables Manchurian

Hakka Noodles

Vegetable Fried Rice



DUMPUKTH...

Paneer Tikka Butter Masala

Paneer Tikka Cooked In Tomato Creamy Gravy With Crushed Peppercorn, Whole Masalas, Ginger Shreds
Chunks Of Soya Been Deep Fried Simmered In Tomato Gravy And Finished With Fresh Cream

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

Stuffed Potatoes, Cooked In Tomato And Poppy Seeds Gravy

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



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

Mixed chana 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



MEERUT TANDOOR...

TANDOORI ROTI (BUTTER / PLAIN)

LACHHA PARANTHA

MIRCHI KE ROGAN KA PARANTHA

BUTTER NAAN

GARLIC 'N' CORIANDER NAAN

PESTO NAAN

MISSI ROTI



INDIAN DESSERTS...

HOT

Moong Dal Halwa or Gajar Ka Halwa(Seasonal)

Gulab Jamun

COLD

Kesari Rasmalai

Rose kheer



ICE CREAM COUNTER...

Vanilla

Strawberry

Chocolate

EXTRA'S...

In case of ALCOHALIC BAR

(Corkage charges EXTRA Rs. 100 per head)

Liquor & license (by guest)

Chaat Rs.65 per head per counter(minimum four counters)

Fruit five indian five imported RS 150 per head