



SSATVIK

HONESTLY VEGETARIAN



TO ALL OUR CUSTOMERS

Please inform our Service Associate in case you are allergic to any of the following ingredients,

- Milk and Dairy Products
- Wheat and Whey products
- Peanuts, Soya, Tree Nuts, Sesame seeds, and other nuts
- Mushroom / Edible Fungi, or more...

Our chef would be delighted to prepare your meal without them.

Refined vegetable oil / butter / desi ghee has been used in preparation.

A COLORFUL SPREAD TO TICKLE YOUR PALETTE
















Red fruits and vegetables help keep your heart strong and prevent cell damage. Add red to your meals by tossing a handful of raspberries, strawberries, or pomegranate seeds into your cereal, slicing roasted beets or red bell pepper into a salad, or adding cooked red adzuki or kidney beans to a rice dish. Eating pecans, buckwheat, and amaranth grains can also be delicious.

Orange and yellow fruits and vegetables help keep your eyes healthy and build a robust immune system. So enjoy some creamy, roasted butternut squash or a juicy tangerine. Other foods in these colors include almonds, cashews, corn, millet, chickpeas, and butter beans.







Green fruits and vegetables are, as we all know, essential. They help keep your bones and teeth strong and increase blood-cell production. Add broccoli, kale, spinach, bok choy, and other leafy vegetables to include more greens in your diet. Also, try kiwi fruits, avocados, apples, grapes, lime, asparagus, lentils, mung beans, pistachios, and pumpkins.

Blue, indigo, and violet fruits and vegetables help sharpen your memory and prevent heart disease and cancer. Add raisins, dried plums, black mushrooms, purple cabbage, blueberries, purple potatoes, and eggplant to your diet. To make your food even healthier and more colorful, throw in more nuts, grains, beans, flax seeds, walnuts, chestnuts, black beans, navy beans, quinoa, wild black rice, and seaweed.

BREAKFAST

Baker's Basket  	₹ 285
Croissant, Doughnut, Muffin & Bread Toast (White /Brown)	
Seasonal Cut Fruits	₹ 285
Choice of Cereals  	₹ 285
Corn flakes, Wheat flakes, Muesli & Chocos (Served with Hot or Cold Milk)	
Oat Meal Porridge  	₹ 285
Served with brown sugar & nuts	
Toast  	₹ 155
White Or brown Bread Toast	
Waffles  	₹ 295
Served with Chocolate sauce, Maple syrup or Honey	
Choice of Paratha  	₹ 285
Aloo, Paneer, Mix & Gobhi paratha	
Poori Bhaji  	₹ 285
Idli	₹ 245
Served with Sambhar & Chutney	
Poha 	₹ 245
Upma	₹ 245
Served with Chutney	
Uttapam	₹ 245
Served with Chutney	

BEVERAGES

Fresh Fruit Juice A selection of fresh seasonal fruit juice	₹ 245
Iced Tea Lemon / Mint / Peach	₹ 145
Cold Coffee  with or without ice cream	₹ 195
Mocha Coffee  Cold coffee with chocolate	₹ 195
Tea Mania Assam / Nilgiri / Darjeeling / English Breakfast / Green Jasmine / Chamomile / Masala Lemon	₹ 175
Smoothies  Lassi - Masala / Sweet / Salted	₹ 195
Fresh Lime Soda Sweet / Salt	₹ 145
jüSTa Punch  Combination of Cream & Fruit Juices	₹ 255
Coffee Addiction  Cappuccino / Espresso / Latte / Americano	₹ 195
Hot Chocolate 	₹ 225
Packaged Drinking Water	₹ 65
Mineral Water	₹ 195
Preserved Juices	₹ 195
Shakes  Vanilla / Banana / Chocolate / Strawberry / Coffee / Mango / Mix Berry	₹ 195



Gluten



Spicy



Milk

All government taxes as applicable, we levy 5% service charge.

SALADS & SOUPS

Spring Salad (249 kcal) Sprouts in combination with garden fresh vegetables tossed with crushed peppercorn dressing	₹ 295
Waldorf Salad (103 kcal)  Cubes of apple chopped celery blended with light mayonnaise and garnished with walnuts	₹ 295
Poppy Seeds Fruit Salad (117 kcal)  A hearty combination of fresh fruits with creamy pineapple yogurt dressing	₹ 295
Fresh Garden Greens	₹ 175
Papad (347 kcal) Masala / Plain	₹ 145
Tuscan Minestrone (34 kcal)   An Italian delicacy	₹ 245
Cream Soup (230 kcal)   Choose from mushrooms, spinach, broccoli, almond asparagus or tomato	₹ 245
Mulligatawny (270 kcal)  A richly flavoured soup, spiced with curry powder, serve with a dollop of tangy sour cream	₹ 245
Dal Kali Mirch Shorba (324 kcal)  A favourite Indian delight with a pinch of crushed black pepper	₹ 245
Lemon Coriander Soup (67 kcal) Fresh vegetable broth with a hint of lemon & coriander	₹ 245
Manchurian (87 kcal)  A popular flavourful tangy soup with vegetable dumplings in it	₹ 245
Manchow (215 kcal) All-time favourite Chinese soup made of a mix vegetables, a little spicy in flavour and served with fried noodles by the side	₹ 245



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TANDOOR, TAWA AUR KADHAI

- Paneer Kasuri (399 kcal)**   ₹ 395
Tandoori paneer cubes marinated with hung curd & kasuri methi
- Paneer Drum (582 kcal)**  ₹ 395
Cottage cheese & apricot barrels served with cumin roast pepper chutney
- Ajwain Paneer (278 kcal)**   ₹ 395
Paneer cubes marinated with tandoori masala and ajwain
- Rajma ki Galouti (167 kcal)**   ₹ 395
The rajma galouti kebab, which melts in the mouth that is perfumed with rose water
- Soya Nimona (109 kcal)**  ₹ 395
Bean cued & pea mash stacks served with pounded onion cilantro chutney
- Aatish - E - Aloo (262 kcal)**  ₹ 355
A deep-fried stuffed potato, cooked in clay oven
- Tikki Mel (70 kcal)**  ₹ 375
Beet & raw banana gallets with cumin roast pepper chutney
- Broccoli Tandoori (289 kcal)**   ₹ 375
Broccoli marinated in hung curd, cashew nut and cheese paste flavoured with Indian spices
- Kebab Platter (199 kcal)**   ₹ 445
Assortment of tandoori aloo, broccoli, tandoori paneer, hara bhara kebab, served with mint chutney and salad
- Tandoori Subzbagh (103 kcal)**   ₹ 395
Cubes of cottage cheese, dice of capsicum, onion, tomato and pineapple marinated in malt & chilli marinade skewered and finished in clay oven

Doodhiya Kebab (103 kcal) 

Combination of cottage cheese, khoya & roasted gram flour, blended with cashew and finished with sesame seeds

₹ 395

Palak aur Anjeer ke Kebab (444 kcal)

Spinach & lentil paste combined with spices rolled into patties stuffed with figs & grilled on a hot plate

₹ 395

Subz Seekh Gilafi (375 kcal)

A combination of finely diced vegetables, mixed with ginger green chillies, coriander, cashew nut paste, roasted gram flour and tandoori masala, skewered and masked with chopped onion, capsicum & tomatoes finished in tandoor

₹ 345

TEPPANYAKI & TEMPURAS



Choose your vegetable for TEMPURA - Any three   ₹ 395

Zucchini, Pumpkin, Lotus Root, Mushroom, Asparagus, Bell Pepper & Eggplant

Served with Ginger Soya Sauce & Hot Garlic Sauce

Choose your vegetable for TEPPANYAKI - Any three  ₹ 395

- Mushroom, Onion & Celery
- Asparagus, Zucchini & Baby Corn
- Potato, Pepper & Tofu
- Tofu, Mushroom & Celery

Served with Ginger Soya Sauce & Hot Garlic Sauce




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SANDWICHES, BURGERS AND PIZZAS

CTC (135 kcal)    ₹ 355
Toasted bread with a classic chilli and tomato duo,
gratinated with cheese



Milky Way Burger (456 kcal)    ₹ 395
Spicy gratinated cottage cheese burger served with
barbeque sauce



The jüSTa Club (220 kcal)   ₹ 395
A triple-decker toasted sandwich with a filling of Cottage Cheese,
Cheese, Tomato, Cucumber, Lettuce and Potato patty

Choice of jüSTa Sandwiches   ₹ 355
Plain toasted or grilled - choose from any 3 fillings: Cheese,
Cucumber, Tomato, Lettuce









Vegetable Garden Burger (177 kcal)   ₹ 355
Mélange of fresh vegetables and potato patty in
a bun

Seekh Footlong (310 kcal) ₹ 355
Subz seekh gilafi served with country fries and mint
chutney in a french loaf








Pizza (266 kcal)   ₹ 425
Create your own pizza with any 3 toppings from
our selection below:
Tomatoes, Bell pepper, Mushrooms, Sundried
Tomatoes, Pineapple, Corn, Olives

Half & Half   ₹ 395
Two of your favourite cheese tomato and garden
pizzas on a single pizza base

DESI FONDU

- Kolkata Delights**   ₹ 345
Crispy fried tofu, manchurian, eggplant, baby corn, mushroom, bell pepper, hot garlic sauce
- Meetha Delight**   ₹ 295
Rasbhari, mini gulab jamun, apricot, balushahi in cold rabri
- Pav Bhaji Delight**   ₹ 345
Mumbai bhaji with 3 different types of pav
- Punjabi Delight**   ₹ 345
Bengal gram batter coated and crisp aloo, gobhi, paneer, onion, eggplant, capsicum, cumin roasted bell pepper chutney

TRADITIONAL THALIS OF INDIA

- Gujarati**   ₹ 495
Consists of Dal, Kadhi, and two vegetable preparations like Ringan Palak nu Shaak (spinach in brinjal curry) and Gajar Mirch Sambhaaro (pickled carrot and capsicum) along with Khatta Dhokla, Chaas, Methi Thepla, and Sweets.
- Punjabi**   ₹ 495
A traditional Thali depicts a brilliant play of gourmet preparations of Paneer Tikka Masala, Sarson ka Saag (seasonal), Gulab Jamun and Lassi on a plate of epic proportions. The meticulous arrangements of curries, pickles, special breads and dessert would delight one and all.
- Rajasthani (Local Love)**    ₹ 495
A Raajsik melange of Dal-Bati-Churma, Lehsun ki Chutney, Govind Gatta Curry, Kesariya Aloo, Ker Sangri, Thar ka Pulao Gulab Jamun ki Sabji, Bajre ki Khichdi with dollops of ghee and bura, Masala Chaas and Malai Ghewar revive the royal tradition that recalls the glory of an era.

SIMPLY DESI (MAIN COURSE)

Paneer (456 kcal)   Makhani / Palak / Kadhai / Shahi / Khurchan / Akuri	₹ 425
Hari Makai Mirchi (96 kcal)   Baby corn & capsicum cooked in mint & spinach gravy	₹ 425
Anjeer ke Kofteh (110 kcal)  Vegetable dumplings stuffed with figs & simmered in yellow gravy	₹ 375
Dingri Mutter (Local Love) (152 kcal) Mushroom & mutter cooked in brown gravy	₹ 355
Bhuna Aloo Gobhi Mutter Chef specialty	₹ 355
Bilayti Subzi Masala Mix English veg in chef-special brown gravy	₹ 355
Dahi Bharta  Oven-roasted brinjal cooked with cheese, yogurt & masalas	₹ 355
Aloo Dum bharwan / Achari / Jeera Masala	₹ 355
Nargis ke Kofteh  In-house kofteh served on a bed of spinach & tomato gravy	₹ 375
Subz Methi Chaman  A combination of small cottage cheese chunks and vegetables cooked together in chef special gravy	₹ 375
Birbal ki Handi  Assortment of three seasonal vegetables served in unison a vegetarian delight	₹ 355
Home Style Bhindi Bhindi prepared in authentic home style	₹ 355
Sarson ka Saag (Seasonal)  Mustard leaves cooked to perfection in Punjabi style, served with makki ki roti, white butter and gur	₹ 375



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DAL / LENTILS

Dal - E - jüStä 	₹ 345
A Harmonious blend of black lentils with tomatoes & ginger-garlic finished with a cream dollop of butter	
Hind Dal 	₹ 325
Dal Arhar Tadka 	₹ 325
Yellow dal tempered with chopped onion and tomato served with steamed rice	
Pyaz ki Kadhi 	₹ 325
Gram flour & yogurt curry with onion dumplings	





NO ONION & NO GARLIC (SPECIAL)

Paneer Makhani 	₹ 345
Cubes of succulent home-made cheese are simmered in a creamy tomato sauce	
Bhindi Jalfrezi	₹ 345
A mildly spiced-up and sizzling vegetable recipe	
Bhutta Palak 	₹ 345
Coarsely pounded & boiled spinach cooked in local spices with corn kernels	
Gobi Methi ka Tuk	₹ 345
Florets of cauliflower & chopped fenugreek cooked on dum	
Malai Kofteh 	₹ 345
Home-made Indian cottage cheese kofteh served with a creamy gravy made of crushed cashews and spices	
Subz Dahi Wali 	₹ 325
Beans, cauliflower, broccoli and baby corn cooked in yogurt-based gravy	
Dal Makhani 	₹ 345
A Harmonious blend of black lentils & tomatoes finished with a cream dollop of butter	

RICE & ROTI

Steam Rice 	₹ 245
Subz Dum Biryani  Seasonal veggies cooked with fragrant basmati rice, finished on dum & served with raita	₹ 395
Naan   Kalonji / Butter / Garlic / Cheese	₹ 85
Motiya Biryani  Cottage cheese marbles, peas & corn cooked with fragrant basmati & finished on dum	₹ 375
Roti   Tandoori / Missi / Roomali / Fulka / Bajra	₹ 75
Methi Chaman  Methi chaman biryani is a smooth and flavourful Indian rice dish with cottage cheese chunks and chopped methi in a flavoured rice dish made with other warm spices	₹ 375
Paratha   Laccha / Pudina / Mirchi / Bharwan aloo aur pyaaz	₹ 115
Kulcha   Paneer / Aloo Masala / Aloo aur Pyaaz	₹ 125

ACCOMPANIMENTS

Masala Chaas 	₹ 125
Spiced buttermilk garnished with chopped coriander	
Lassi 	₹ 145
Sweet and Salted	
Raita 	₹ 145
Burhani / Tomato & Onion / Pudina / Boondi / Aloo Jeera / Pineapple	
Dahi 	₹ 145
Plain / Jaggery / Masala	
Papad	₹ 145
Masala / Roasted / Fried	

INTERNATIONAL SELECTION

Lasagne al Forno (250 kcal)  	₹ 395
Baked Mediterranean vegetables placed between pasta sheets, topped with cheese & gratinated	
Lasagna Florentine (260 kcal)  	₹ 395
Garlic flavoured spinach & potato mash placed between pasta sheets topped with cheese and gratinated	
Fajitas (154 kcal)  	₹ 395
Seasonal vegetables stuffed with warm flour tortillas served with sour cream	
Cheese Baked Macaroni (342 kcal)  	₹ 395
Macaroni baked with cheese and vegetables	
Cottage Cheese & Corn Steak (349 kcal)  	₹ 395
Marinated with basil & walnut pesto, grilled to perfection, served on a bed of rice	

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Pasta (241 kcal)   ₹ 395

- Penne / Fettuccine / Spaghetti / Macaroni
- Cooked with your choice of Sauces - Basil / Pesto / Arrabbiata / Creamy Cheese Mushroom
- Accompanied with oregano & chilli flakes

Spinach Corn & Mushroom Cannelloni (447 kcal)   ₹ 395

Simmered in creamy cheese and herb sauce baked to perfection

Burritos (447 kcal)   ₹ 395

Sautéed beans, mozzarella cheese, chunky tomato salsa rolled in a warm tortilla with cucumber, shredded cabbage & olives

Falafel Wraps (498 kcal)  ₹ 395

Chickpea fritters wrapped in home-made pita with mixed green salad



ORIENTAL SELECTION

Vegetable Pepper Salt (814 kcal) ₹ 345


Assorted veggies dipped in a creamy batter & fried crisp

Fried Rice Golden Onion Shiitake Mushroom (357 kcal) ₹ 345

Cantonese Vegetable Rice Noodles (275 kcal) ₹ 295

Veg Dumplings in Chilli Soya Sauce (355 kcal)   ₹ 375

Fried vegetable balls served with sauce

Veg Hakka Noodles (250 kcal)  ₹ 295

Stuffed Potato in Hot Garlic Sauce (352 kcal)  ₹ 325

Baby potatoes stuffed & served with sauce

Sichuan Babycorn (260 kcal)  ₹ 325

Crispy baby corn stir-fried in hot & tangy sauce



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Chilli Paneer (652 kcal) 

A dry & spicy preparation of paneer with bell peppers

₹ 395

Stir-Fried Healthy Chinese Greens (185 kcal)

Stir-fried exotic green vegetables


₹ 325

SIZZLERS

Joy of jüSTa (523 kcal)


A classic combination of all the rainbow colors in form of vegetables - stuffed peppers, potatoes & tomatoes, sautéed veggies, french fries and accompaniments

₹ 395

Shaslik (447 kcal) 


A Succulent piece of cottage cheese and grilled vegetables served in a bed of rice and butter garlic sauce

₹ 375

Oriental (432 kcal) 

Combination of manchurian balls, Indonesian satay, vegetable fried rice on a bed of cabbage, french fries and hot garlic sauce












₹ 375

Tandoori (370 kcal)  

Assortment of paneer, onion, bell pepper, tomato, pineapple, spicy marinade with malt vinegar served on a bed of lachha onion and mint chutney

₹ 375

DESSERTS

- Rasmalai (330 kcal)**  ₹ 245
Chilled dumpling of treated milk floating in a sweetened milk with kesar
- Shahi Pakori (309 kcal)**  ₹ 245
Grape-sized jamun soaked in rabri and baked
- Gulkand ke Gulab Jamun (300 kcal)**   ₹ 245
Sweetened milk dumplings stuffed with special rose flavour mixture
- Ice-Cream (207 kcal)**  ₹ 145
Ask your server for exotic flavours
- Phirnee (Sugar-Free Available) (100 kcal)**  ₹ 175
Rice & milk pudding set in earthen moulds, served chilled
- Chocolate Mousse (450 kcal)**  ₹ 255
A classic creamy dark chocolate mousse
- jüSTa Special Mithai Platter**   ₹ 325
Chef-tailored Indian mithai
- Gulab ki Kulfi (161 kcal)**  ₹ 255
Recreating the classic kulfi with the flavour of rose added to it served with dry fruits & falooda
- Doodhi ka Halwa (185 kcal)**  ₹ 255
Grated bottle gourd cooked with sugar & milk, topped with almond slivers, served hot or chilled
- Skewers of Fresh Fruits with Ice Cream**  ₹ 245
Grilled seasonal fruits topped with honey & cinnamon
- Nutty Fudgy Brownie (170 kcal)**   ₹ 255
Brownie topped with chocolate ganache, roasted nuts & ice cream



JÜSTA
SSĀTVA
—
UDAIPUR

JÜSTA SSATVA WEDDINGS & CONVENTIONS

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