



SSATVIK

HONESTLY VEGETARIAN



RESTAURANT MENU

TO ALL OUR GUESTS

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

Toast   White Or brown Bread Toast	₹ 205
Seasonal Cut Fruits	₹ 365
Choice of Cereals   Corn flakes, Wheat flakes, Muesli & Chocos (Served with Hot or Cold Milk)	₹ 365
Oat Meal Porridge   Served with brown sugar & nuts	₹ 365
Baker's Basket   Croissant, Doughnut, Muffin & Bread Toast (White /Brown)	₹ 365
Choice of Paratha   Aloo, Paneer, Mix & Gobhi paratha	₹ 375
Poori Bhaji  	₹ 375
Waffles   Served with Chocolate sauce, Maple syrup or Honey	₹ 375
Poha  Flattend rice tempering with spices, mustard seeds, curry leaves and onion garnished with sev & coriander	₹ 375
Upma Roasted Semolina cooked with various spices & vegetables	₹ 375
Idli A soft & fluffy steamed cake made with fermented rice & lentil batter Served with chutney & sambhar	₹ 375
Uttapam A batter of rice and lentils often topped with vegetable Served with chutney & sambhar	₹ 375

BUFFET SELECTION

Breakfast	₹ 600
Lunch	₹ 900
Dinner	₹ 900

BEVERAGES

Packaged Drinking Water	₹ 75
Soda (330 / 600 ml)	₹ 105 / 175
Jal Jeera	₹ 175
Aam Panna	₹ 175
Soft Drink	₹ 175
Iced Tea	₹ 205
Lemon / Mint / Peach	
Fresh Lime Soda	₹ 205
Sweet / Salt	
Hot Regular Coffee 	₹ 225
Hot coffee with milk	
Tea Mania	₹ 225
Assam / Nilgiri / Darjeeling / English Breakfast / Green Jasmine / Chamomile / Masala Lemon	
Cold Coffee 	₹ 255
with or without ice cream	
Smoothies 	₹ 255
Lassi - Masala / Sweet / Salted	
Preserved Juices	₹ 255
Shakes 	₹ 255
Vanilla / Banana / Chocolate / Strawberry / Coffee / Mango / Mix Berry	
Fresh Fruit Juice	₹ 375
A selection of fresh seasonal fruit juice	
Hot Chocolate 	₹ 305
Fruit Punch	₹ 325
Blue Lagoon	₹ 325
Virgin Mojito	₹ 325
Energy Drink	₹ 305

 Gluten

 Spicy

 Milk

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

SALADS & SOUPS

Fresh Garden Greens ₹ 225

Tuscan Minestrone (34 kcal)   ₹ 305
An Italian delicacy

Cream Soup (230 kcal)   ₹ 305
Choose from mushrooms, spinach, broccoli, almond asparagus or tomato

Mulligatawny (270 kcal)  ₹ 305
A richly flavoured soup, spiced with curry powder, serve with a dollop of tangy sour cream

Lemon Coriander Soup (67 kcal) ₹ 305
Fresh vegetable broth with a hint of lemon & coriander

Hot & Sour Soup ₹ 325
This soup has a lot of vegetables and is lightly seasoned with soy sauce, vinegar, hot sauce and pepper

Sweet Corn Soup ₹ 325
Sweet Corn Soup made with tender corn kernels, spices and herbs

Manchow (215 kcal) ₹ 305
All-time favourite Chinese soup made of a mix vegetables, a little spicy in flavour and served with fried noodles by the side

Waldorf Salad (103 kcal)  ₹ 375
Cubes of apple chopped celery blended with light mayonnaise and garnished with walnuts

Spring Salad (249 kcal) ₹ 375
Sprouts in combination with garden fresh vegetables tossed with crushed peppercorn dressing



Gluten



Spicy



Milk

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

TANDOOR, TAWA AUR KADHAI

Vegetable Assorted Pakora

₹ 445

Pakora are crispy fritters made with vegetables like onions, potatoes, gram flour, spices and herbs

Subz Seekh Gilafi (375 kcal)

₹ 455

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

Aatish - E - Aloo (262 kcal)

₹ 455

A deep-fried stuffed potato, cooked in clay oven

Hara Bhara Kebab

₹ 445

It is a popular healthy and delicious appetizer cum snack made with spinach, potatoes, peas, spices and herbs

Crispy Corn

₹ 450

Crispy Corn is a snack made by frying corn kernels and later seasoned with ground spices & herbs

Honey Chilli Potato

₹ 450

It is made from crisp and deep-fried potato wedges or fries. The recipe is crispy, sweet, and spicy, coated with honey, chilli sauce, vinegar, and soya sauce

Broccoli Tandoori (289 kcal)

₹ 455

Broccoli marinated in hung curd, cashew nut and cheese paste flavoured with Indian spices

Doodhiya Kebab (103 kcal)  ₹ 505

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

Palak aur Anjeer ke Kebab (444 kcal) ₹ 505

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

Ajwain Paneer (278 kcal)   ₹ 505

Paneer cubes marinated with tandoori masala and ajwain

Rajma ki Galouti (167 kcal)   ₹ 505

The rajma galouti kebab, which melts in the mouth that is perfumed with rose water

Paneer Drum (582 kcal)  ₹ 505

Cottage cheese & apricot barrels served with cumin roast pepper chutney

Paneer Kasuri (399 kcal)   ₹ 505

Tandoori paneer cubes marinated with hung curd & kasuri methi

Kebab Platter (199 kcal)   ₹ 555

Assortment of tandoori aloo, broccoli, tandoori paneer, hara bhara kebab, served with mint chutney and salad

SIMPLY DESI (MAIN COURSE)

Dingri Mutter (Local Love) (152 kcal) Mushroom & mutter cooked in brown gravy	₹ 455
Bhuna Aloo Gobhi Mutter Chef specialty	₹ 455
Bilayti Subzi Masala Mix English veg in chef-special brown gravy	₹ 455
Aloo Dum bharwan / Achari / Jeera Masala	₹ 455
Birbal ki Handi  Assortment of three seasonal vegetables served in unison a vegetarian delight	₹ 455
Home Style Bhindi Bhindi prepared in authentic home style	₹ 455
Gatte Ki Subzi A traditional Rajasthani curry made with besan cooked in spicy yogurt-based gravy	₹ 445
Ker Sangari Ker Sangri is a traditional Rajasthani dish made with dried Ker berries and sangri	₹ 445
Nargis ke Kofteh  In-house kofteh served on a bed of spinach & tomato gravy	₹ 455
Sarson ka Saag (Seasonal)  Mustard leaves cooked to perfection in Punjabi style, served with makki ki roti, white butter and gur	₹ 455
Paneer (456 kcal)   Makhani / Palak / Kadhai / Shahi / Khurchan / Akuri	₹ 525
Hari Makai Mirchi (96 kcal)   Baby corn & capsicum cooked in mint & spinach gravy	₹ 525
Dal - Batti - Churma Dal, Bati, Churma is a traditional delicacy from the state of Rajasthan	₹ 545

 Gluten

 Spicy

 Milk

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

DAL / LENTILS

Dal Arhar Tadka 	₹ 425
Yellow dal tempered with chopped onion and tomato served with steamed rice	
Pyaz ki Kadhi 	₹ 425
Gram flour & yogurt curry with onion dumplings	
Dal - E - jüSTa 	₹ 455
A Harmonious blend of black lentils with tomatoes & ginger-garlic finished with a cream dollop of butter	

ACCOMPANIMENTS

Masala Chaas 	₹ 175
Spiced buttermilk garnished with chopped coriander	
Lassi 	₹ 205
Sweet and Salted	
Raita 	₹ 205
Burhani / Tomato & Onion / Pudina / Boondi / Aloo Jeera / Pineapple	
Dahi 	₹ 205
Plain / Jaggery / Masala	
Papad	₹ 205
Masala / Roasted / Fried	

RICE & ROTI

Roti  	₹ 105
Tandoori / Missi / Roomali / Fulka / Bajra	
Naan  	₹ 125
Kalonji / Butter / Garlic / Cheese	
Paratha  	₹ 155
Laccha / Pudina / Mirchi / Bharwan aloo aur pyaaz	
Kulcha  	₹ 175
Paneer / Aloo Masala / Aloo aur Pyaaz	
Steam Rice 	₹ 325
Khichdi	₹ 325
It is made from rice and lentils (dal) with vegetables	
Jeera Rice	₹ 325
Jeera Rice is simply rice cooked with cumin seeds & ghee or butter	
Choice of Pulao	₹ 345
Peas / Vegetable	
Motiya Biryani 	₹ 455
Cottage cheese marbles, peas & corn cooked with fragrant basmati & finished on dum	
Subz Dum Biryani 	₹ 505
Seasonal veggies cooked with fragrant basmati rice, finished on dum & served with raita	
jüSTa Royal Thali	₹ 745
Punjabi / Gujarati / Rajasthani Menu items will be of Chef's choice	

SANDWICHES, BURGERS AND PIZZAS

CTC (135 kcal)    ₹ 455
Toasted bread with a classic chilli and tomato duo,
gratinated with cheese

Choice of jüSTa Sandwiches   ₹ 455
Plain toasted or grilled - choose from any 3 fillings: Cheese,
Cucumber, Tomato, Lettuce

Vegetable Garden Burger (177 kcal)   ₹ 455
Mélange of fresh vegetables and potato patty in
a bun

Half & Half   ₹ 505
Two of your favourite cheese tomato and garden
pizzas on a single pizza base

Pizza (266 kcal)   ₹ 555
Create your own pizza with any 3 toppings from
our selection below:
Tomatoes, Bell pepper, Mushrooms, Sundried
Tomatoes, Pineapple, Corn, Olives

INTERNATIONAL SELECTION

- Pasta (241 kcal)**   ₹ 505
- Penne / Fettuccine / Spaghetti / Macaroni
 - Cooked with your choice of Sauces - Basil / Pesto / Arrabbiata / Creamy Cheese Mushroom
 - Accompanied with oregano & chilli flakes
- Lasagna Florentine (260 kcal)**   ₹ 505
- Garlic flavoured spinach & potato mash placed between pasta sheets topped with cheese and gratinated
- Cheese Baked Macaroni (342 kcal)**   ₹ 505
- Macaroni baked with cheese and vegetables
- Cottage Cheese & Corn Steak (349 kcal)**   ₹ 505
- Marinated with basil & walnut pesto, grilled to perfection, served on a bed of rice

ORIENTAL SELECTION

Veg Hakka Noodles (250 kcal) 	₹ 375
Stir-Fried Healthy Chinese Greens (185 kcal) Stir-fried exotic green vegetables	₹ 405
Vegetable Pepper Salt (814 kcal) Assorted veggies dipped in a creamy batter & fried crisp	₹ 425
Fried Rice Golden Onion Shiitake Mushroom (357 kcal)	₹ 425
Veg Dumplings in Chilli Soya Sauce (355 kcal)  	₹ 475
Chilli Paneer (652 kcal)  A dry & spicy preparation of paneer with bell peppers	₹ 505

 Gluten

 Spicy

 Milk

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

SIZZLERS

Shaslik (447 kcal)

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

₹ 475

Oriental (432 kcal)

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

₹ 475

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

₹ 475

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

₹ 505

 Gluten

 Spicy

 Milk

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

DESSERTS

Ice-Cream (207 kcal)  Ask your server for exotic flavours	₹ 205
Choice of Halwa (Gajar / Moong Dal)	₹ 325
Rasmalai (330 kcal)  Chilled dumpling of treated milk floating in a sweetened milk with kesar	₹ 305
Chocolate Mousse (450 kcal)  A classic creamy dark chocolate mousse	₹ 325
Doodhi ka Halwa (185 kcal)  Grated bottle gourd cooked with sugar & milk, topped with almond slivers, served hot or chilled	₹ 325
Nutty Fudgy Brownie (170 kcal)   Brownie topped with chocolate ganache, roasted nuts & ice cream	₹ 325
Gulab Jamun	₹ 325

 Gluten

 Spicy

 Milk

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



JÜSTA
SSĀTVA

UDAIPUR

JÜSTA SSATVA WEDDINGS & CONVENTIONS