



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	₹ 225
Seasonal Cut Fruits	₹ 400
Choice of Cereals   Corn flakes, Wheat flakes, Muesli & Chocos (Served with Hot or Cold Milk)	₹ 400
Oat Meal Porridge   Served with brown sugar & nuts	₹ 400
Baker's Basket   Croissant, Doughnut, Muffin & Bread Toast (White /Brown)	₹ 400
Choice of Paratha   Aloo, Paneer, Mix & Gobhi paratha	₹ 410
Poori Bhaji  	₹ 410
Waffles   Served with Chocolate sauce, Maple syrup or Honey	₹ 410
Poha  Flattend rice tempering with spices, mustard seeds, curry leaves and onion garnished with sev & coriander	₹ 410
Upma Roasted Semolina cooked with various spices & vegetables	₹ 410
Idli A soft & fluffy steamed cake made with fermented rice & lentil batter Served with chutney & sambhar	₹ 410
Uttapam A batter of rice and lentils often topped with vegetable Served with chutney & sambhar	₹ 410

BUFFET SELECTION

Breakfast	₹ 600
Lunch	₹ 900
Dinner	₹ 900

BEVERAGES

Packaged Drinking Water	₹ 80
Soda (330 / 600 ml)	₹ 115 / 190
Jal Jeera	₹ 190
Aam Panna	₹ 190
Soft Drink	₹ 190
Iced Tea Lemon / Mint / Peach	₹ 225
Fresh Lime Soda Sweet / Salt	₹ 225
Hot Regular Coffee  Hot coffee with milk	₹ 245
Tea Mania Assam / Nilgiri / Darjeeling / English Breakfast / Green Jasmine / Chamomile / Masala Lemon	₹ 245
Cold Coffee  with or without ice cream	₹ 280
Smoothies  Lassi - Masala / Sweet / Salted	₹ 280
Preserved Juices	₹ 280
Shakes  Vanilla / Banana / Chocolate / Strawberry / Coffee / Mango / Mix Berry	₹ 280
Fresh Fruit Juice A selection of fresh seasonal fruit juice	₹ 410
Hot Chocolate 	₹ 335
Fruit Punch	₹ 355
Blue Lagoon	₹ 355
Virgin Mojito	₹ 355
Energy Drink	₹ 355

SALADS & SOUPS

Fresh Garden Greens	₹ 245
Tuscan Minestrone (34 kcal)   An Italian delicacy	₹ 335
Cream Soup (230 kcal)   Choose from mushrooms, spinach, broccoli, almond asparagus or tomato	₹ 335
Mulligatawny (270 kcal)  A richly flavoured soup, spiced with curry powder, serve with a dollop of tangy sour cream	₹ 335
Lemon Coriander Soup (67 kcal) Fresh vegetable broth with a hint of lemon & coriander	₹ 335
Hot & Sour Soup This soup has a lot of vegetables and is lightly seasoned with soy sauce, vinegar, hot sauce and pepper	₹ 355
Sweet Corn Soup Sweet Corn Soup made with tender corn kernels, spices and herbs	₹ 355
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	₹ 335
Waldorf Salad (103 kcal)  Cubes of apple chopped celery blended with light mayonnaise and garnished with walnuts	₹ 410
Spring Salad (249 kcal) Sprouts in combination with garden fresh vegetables tossed with crushed peppercorn dressing	₹ 410



Gluten



Spicy



Milk

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

TANDOOR, TAWA AUR KADHAI

Vegetable Assorted Pakora ₹ 490

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

Subz Seekh Gilafi (375 kcal) ₹ 500

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) ₹ 500

A deep-fried stuffed potato, cooked in clay oven

Hara Bhara Kebab ₹ 485

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

Crispy Corn ₹ 495

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

Honey Chilli Potato ₹ 495

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) ₹ 500

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

Doodhiya Kebab (103 kcal)  ₹ 555

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

Palak aur Anjeer ke Kebab (444 kcal) ₹ 555

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

Ajwain Paneer (278 kcal)   ₹ 555

Paneer cubes marinated with tandoori masala and ajwain

Rajma ki Galouti (167 kcal)   ₹ 555

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

Paneer Drum (582 kcal)  ₹ 555

Cottage cheese & apricot barrels served with cumin roast pepper chutney

Paneer Kasuri (399 kcal)   ₹ 555

Tandoori paneer cubes marinated with hung curd & kasuri methi

Kebab Platter (199 kcal)   ₹ 610

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



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SIMPLY DESI (MAIN COURSE)

Dingri Mutter (Local Love) (152 kcal) Mushroom & mutter cooked in brown gravy	₹ 500
Bhuna Aloo Gobhi Mutter Chef specialty	₹ 500
Bilayti Subzi Masala Mix English veg in chef-special brown gravy	₹ 500
Aloo Dum bharwan / Achari / Jeera Masala	₹ 500
Birbal ki Handi  Assortment of three seasonal vegetables served in unison a vegetarian delight	₹ 500
Home Style Bhindi Bhindi prepared in authentic home style	₹ 500
Gatte Ki Subzi A traditional Rajasthani curry made with besan cooked in spicy yogurt-based gravy	₹ 490
Ker Sangari Ker Sangri is a traditional Rajasthani dish made with dried Ker berries and sangri	₹ 490
Nargis ke Kofteh  In-house kofteh served on a bed of spinach & tomato gravy	₹ 500
Sarson ka Saag (Seasonal)  Mustard leaves cooked to perfection in Punjabi style, served with makki ki roti, white butter and gur	₹ 500
Paneer (456 kcal)   Makhani / Palak / Kadhai / Shahi / Khurchan / Akuri	₹ 575
Hari Makai Mirchi (96 kcal)   Baby corn & capsicum cooked in mint & spinach gravy	₹ 575
Dal - Batti - Churma Dal, Bati, Churma is a traditional delicacy from the state of Rajasthan	₹ 600




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DAL / LENTILS

Dal Arhar Tadka 	₹ 465
Yellow dal tempered with chopped onion and tomato served with steamed rice	
Pyaz ki Kadhi 	₹ 465
Gram flour & yogurt curry with onion dumplings	
Dal - E - jüSTa 	₹ 500
A Harmonious blend of black lentils with tomatoes & ginger-garlic finished with a cream dollop of butter	




ACCOMPANIMENTS

Masala Chaas 	₹ 190
Spiced buttermilk garnished with chopped coriander	
Lassi 	₹ 225
Sweet and Salted	
Raita 	₹ 225
Burhani / Tomato & Onion / Pudina / Boondi / Aloo Jeera / Pineapple	
Dahi 	₹ 225
Plain / Jaggery / Masala	
Papad	₹ 225
Masala / Roasted / Fried	

RICE & ROTI

Roti  	₹ 115
Tandoori / Missi / Roomali / Fulka / Bajra	
Naan  	₹ 135
Kalonji / Butter / Garlic / Cheese	
Paratha  	₹ 170
Laccha / Pudina / Mirchi / Bharwan aloo aur pyaaz	
Kulcha  	₹ 190
Paneer / Aloo Masala / Aloo aur Pyaaz	
Steam Rice 	₹ 355
Khichdi	₹ 355
It is made from rice and lentils (dal) with vegetables	
Jeera Rice	₹ 355
Jeera Rice is simply rice cooked with cumin seeds & ghee or butter	
Choice of Pulao	₹ 380
Peas / Vegetable	
Motiya Biryani 	₹ 555
Cottage cheese marbles, peas & corn cooked with fragrant basmati & finished on dum	
Subz Dum Biryani 	₹ 500
Seasonal veggies cooked with fragrant basmati rice, finished on dum & served with raita	
jüSTa Royal Thali	₹ 820
Punjabi / Gujarati / Rajasthani Menu items will be of Chef's choice	



SANDWICHES, BURGERS AND PIZZAS

CTC (135 kcal)    ₹ 500
Toasted bread with a classic chilli and tomato duo,
gratinated with cheese








Choice of jüSTa Sandwiches   ₹ 500
Plain toasted or grilled - choose from any 3 fillings: Cheese,
Cucumber, Tomato, Lettuce

Vegetable Garden Burger (177 kcal)   ₹ 500
Mélange of fresh vegetables and potato patty in
a bun

Half & Half   ₹ 555
Two of your favourite cheese tomato and garden
pizzas on a single pizza base

Pizza (266 kcal)   ₹ 610
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)**   ₹ 555
- 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)**   ₹ 555
- Garlic flavoured spinach & potato mash placed between pasta sheets topped with cheese and gratinated
- Cheese Baked Macaroni (342 kcal)**   ₹ 555
- Macaroni baked with cheese and vegetables
- Cottage Cheese & Corn Steak (349 kcal)**   ₹ 555
- Marinated with basil & walnut pesto, grilled to perfection, served on a bed of rice

ORIENTAL SELECTION

Veg Hakka Noodles (250 kcal) 	₹ 410
Stir-Fried Healthy Chinese Greens (185 kcal) Stir-fried exotic green vegetables	₹ 445
Vegetable Pepper Salt (814 kcal) Assorted veggies dipped in a creamy batter & fried crisp	₹ 465
Fried Rice Golden Onion Shiitake Mushroom (357 kcal)	₹ 465
Veg Dumplings in Chilli Soya Sauce (355 kcal)  	₹ 525
Chilli Paneer (652 kcal)  A dry & spicy preparation of paneer with bell peppers	₹ 555

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SIZZLERS

Shaslik (447 kcal)

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

₹ 520

Oriental (432 kcal)

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

₹ 520

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

₹ 520

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

₹ 555

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DESSERTS

Ice-Cream (207 kcal)  Ask your server for exotic flavours	₹ 225
Choice of Halwa (Gajar / Moong Dal)	₹ 355
Rasmalai (330 kcal)  Chilled dumpling of treated milk floating in a sweetened milk with kesar	₹ 335
Chocolate Mousse (450 kcal)  A classic creamy dark chocolate mousse	₹ 355
Doodhi ka Halwa (185 kcal)  Grated bottle gourd cooked with sugar & milk, topped with almond slivers, served hot or chilled	₹ 355
Nutty Fudgy Brownie (170 kcal)   Brownie topped with chocolate ganache, roasted nuts & ice cream	₹ 355
Gulab Jamun	₹ 355

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JÜSTA
SSĀTVA

UDAIPUR

JÜSTA SSATVA WEDDINGS & CONVENTIONS