



Elevating  
Fine Dine



MENU

Water Dine Restaurant  
A.C. Restaurant  
Banquet / Rooms / Party Lawn



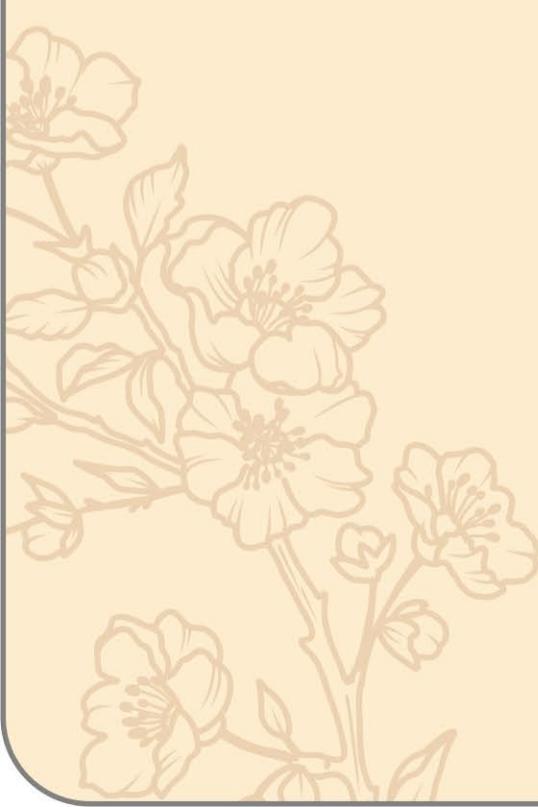
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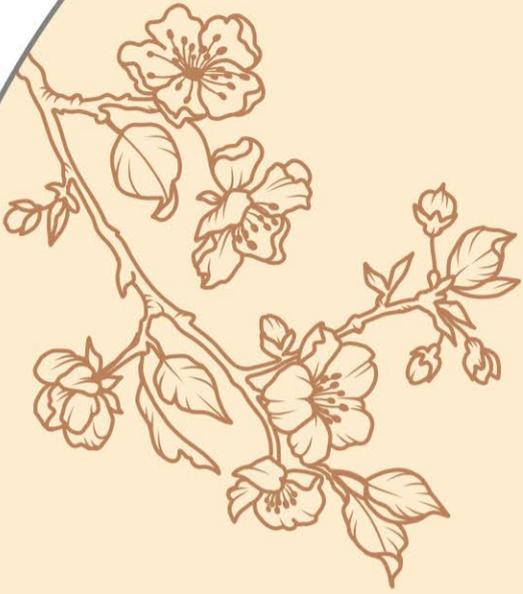


The multi cuisine banquets and restaurant brings along with it's warmth of service the flavors of indian & international food. The spice from Indian Terrains have always been a delight for delicious kebabs and Indian specialists. New western and south east asian have given the new flavors to the connoisseurs at **BOTAD**.

at **HOTEL MAHADEV** we not only serve food but add lot of personal touch to give all it's patrons a memorable time.

**NATIONAL &  
INTERNATIONAL  
CUISINE**





  
**Mahadev**  
HOTEL

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## COOLERS & COLADAS

<b>Classic Mojito</b>	280ml	150
Your Choice Of Havour With Mojito Syrup, Lime Juice, Mint Leaves, Soda And Sprite <b>(Green Apple / Kiwi Mint / Virgin Mongo)</b>		
<b>Pink Lady</b>	280ml	160
Combination Of Grenadine Syrup, Strawberry, Ice Cream, Garnished With Lemon Slice		
<b>Pineapple Cooler</b>	280ml	150
Perfectly Chilled Combination Of Pineapple Juice And Fresh Mint Juice		
<b>Classic Martini</b>	280ml	175
Kiwi / Strawberry / Pineapple / Orange		
<b>Spicy Guava Zing</b>	280ml	155
Fresh Red Guava, Tobacco Sauce, Red Chili Pepper & Sugar		
<b>Tropical Fruit Punch</b>	280ml	165
orange Juice, Pineapple Juice, Mango Juice & Vanilla Ice Cream		
<b>Pina Colada</b>	280ml	160
Blend Of Fresh Pineapple Juice, Vanilla Ice Cream, Coconut Cream And Pineapple Crush		
<b>Deep Sea Blue</b>	280ml	155
Blue Curacao Syrup, Sprite, Sparkling Soda, Lemon Juice Ice And Mint		
<b>White Sky</b>	280ml	155
Lichi Juice, Lichi Crush, Limca And Lemon Juice Served With Ice And Min Leaves		
<b>Kiss On The Beach</b>	280ml	150
Orange Juice, Cranberry Juice, Loaded With Grenadine Syrup Topped With Foam Soda		

## FUSION LASSI

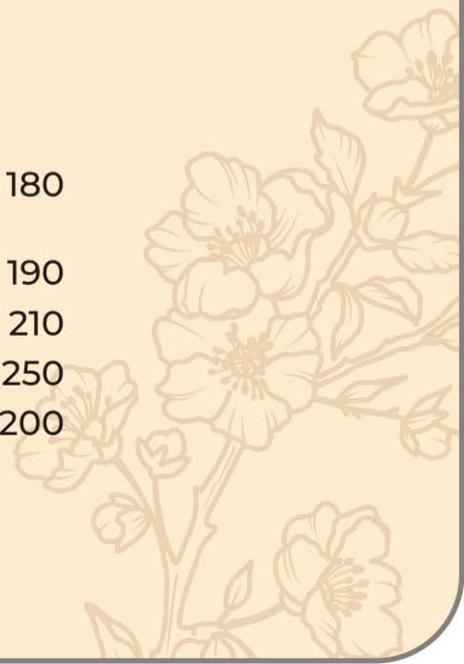
<b>Kabul Lassi</b>	280ml	160
Loaded Curd Mava And Dry Fruits With Flavoured Of Your Choice Kesar / Khush		
<b>Jaypuri Gulabi Lassi</b>	280ml	140
Hang Curd Bland With Ice , Rose Syrup And Ice Cream		
<b>Mango Lassi</b>	280ml	150
Hang Curd Bland With Ice , Mango Pulp, Mango Ice Cream And Dry Fruit		
<b>Lassi (Sweet &amp; Salt)</b>	280ml	120
<b>Butter Milk</b>	280ml	45
(Plain / Jeera Butter Milk)		
<b>Rajwadi Butter Milk</b>	280ml	50
Hang Curd Bland With Ice And Indian Masala Tadka		

## AERATED WATER

<b>Soft Drink</b>		MRP+S.C.
<b>Fresh Lime Soda</b>	280ml	70
Sweet / Salted / Water / Soda / Jaljeera		

## SHAKE & COFFEE

<b>Milkshake with ice-cream</b>	280ml	180
(Vanilla/ Strawberry/ Chocolate/ Mango)		
<b>Cold Coffee</b>	280ml	190
<b>Cold Coffee with Ice Cream</b>	280ml	210
<b>Orio Milk Shake</b>	280ml	250
<b>Long Island Ice Tea</b>	280ml	200
(A Flavoured of Peach Toped with Cursed Ice and lemon mint lives)		





## WORLD CUISINE SOUP

### (CHINESE SOUP)

- Soba Noodles Soup** 280ml 200  
Authentic Bold And Delicious Soba Noodles Soup Cooked Invegetable And Exotic Bell Pepper
- Tom Kha Je** 280ml 200  
A Unique Thai Herbs With Vegetable, Coconut Milk, Mushrooms, Carrots, And Baby Corn
- Manchow** 280ml 170  
Thick Veg And Mushroom Soup Flavored With Dark Soy And Topped With Crispy Noodles
- Hot N Sour** 280ml 180  
All Time Favourite Chinese Traditional Spicy Soup Cooked In Chopped Ginger, Garlic, Spices And Garnished With Coriander
- Tom Yom** 280ml 180  
The Famous Thai Hot & Sour Soup Infused With Lime, Lemongrass, Kaffir Lime Leaves, Fresh Cilantro And Layered With Fresh Mushrooms And Tomatoes – Choice Of, Vegetable, Or Tofu
- Khow Suey** 280ml 220  
A Burmese Soup Med With Coconut Milk Served With An Array Of Topping
- Lemon Coriander Soup** 280ml 180  
Clear Vegetables And Veggie Stock Soup Flavored With Lemon And Coriander Leaves

### (CONTINENTAL SOUP)

- Creamy Italian Broth** 280ml 180  
Creamy Italian Soup With Vegetables, Garnished With Cheese And Pasta Served With Parmesan Cheese
- Grilled Tomato** 280ml 180  
Traditional Italian Tomato Soup Served In Butter Crotons With Cream
- Broccoli Almond** 280ml 200  
Healthy Creamy Soup Cooked With Broccoli And Almond Paste With Chopped Onion, Garlic Celery And Added Spices, Garnished With Chopped Roasted Almond.
- Classic Minestrone** 280ml 170  
A Mediterranean Soup Prepared With A Blend Of Veggies Flavoured With Olive Oil Along With Exotic Veggies

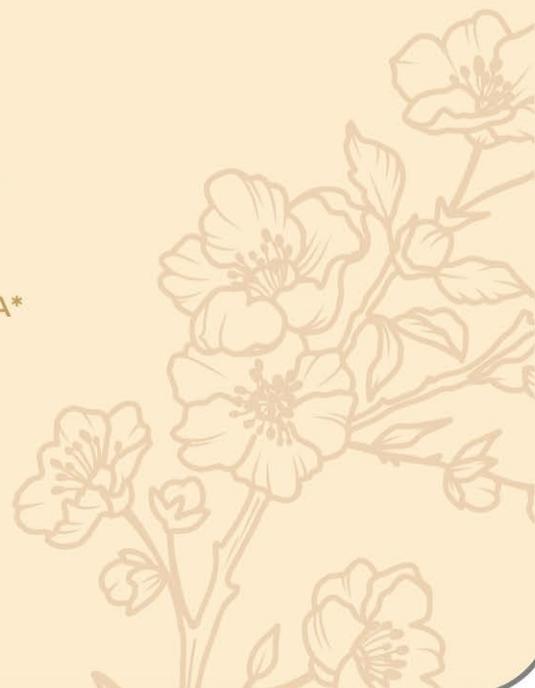
### (THAI SOUP)

- Laska Lemon Soup** 280ml 210  
Authentic Bold And Delicious Soup Cooked In Thai Red Curry Paste, Coconut Milk And Sliced Mushroom.
- Red Schezwan Papper Soup** 280ml 200
- Cilentro Lemon Papper Soup** 280ml 200

### (MEXICAN SOUP)

- Vegetable Tortilla** 280ml 175  
Classic Vegetable Broth Served With Tortilla Chips And Garnished With Cheese
- Mexican Chilly Bean** 280ml 170  
Spicy Herbed Flavoured Tomato Broth Served With Basil & Beans
- Essential Green** 280ml 170  
Blend Of Green Peas, Broccoli, Spinach, Celery, Pearl Barley, Garlic Focaccia

GST EXTRA\*





## SALAD

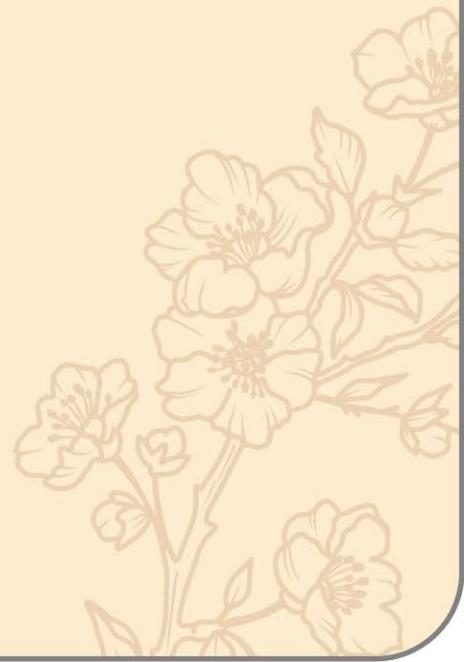
<b>Just Green Salad</b>	300gm	<b>80</b>
A Garden Fresh Variety Of Lettuce Leafs Garnished With Cucumber And Tomato Slices		
<b>Ensenada De Tortillas (Mexican)</b>	300gm	<b>90</b>
Beans, Corn, Tomatoes, Cucumber, Bell Peppers And Jalapenos In Salad Dressing (French / Thousand Island / Italian)		
<b>Caesar Salad</b>	300gm	<b>110</b>
Iceberg Lettuce, Parmesan Cheese, And Olives, Drizzled Over With Zesty Italian Caesar Dressing & Topped With Roasted Herbed Croutons		
<b>From Russia With Love (Russian Salad)</b>	300gm	<b>150</b>
From Russia With Love, Cubes Of Vegetable And Pineapple With Mayonnaise		
<b>Waldorf Salad</b>	300gm	<b>155</b>
Cubes Of Apple Honey, Oregano Flavored Mayo Nice Sauce And Walnut		
<b>Falafel Salad</b>	300gm	<b>110</b>
Crispy Falafel, Topped On A Bed Of Cucumber, Tomato, Lettuce, Mint And Tahina Dressing		

## KHANE KE SAATH

<b>Raita</b>	230gm	<b>100</b>
Choice Of Cucumber / Mint / Boondi / potato / pomegranate / Mix Veg		
<b>Pineapple Raita</b>	230gm	<b>120</b>
A Deliciously Thick Rich Yogurt Mad With Chopped Of Pineapples		
<b>Roasted / Fried</b>	12/14gm	<b>35</b>
<b>Masala Papad</b>	35gm	<b>70</b>
Cucumber, Tomato Served With Indian Spice		
<b>Masala Cheese Papad</b>	75gm	<b>90</b>
Cucumber, tomato Served With Indian Spice In Cheese		
<b>Crispy Masala Roomali</b>	150gm	<b>160</b>
Unleavened Flour Hand Bread Crispy With Chat Patta Indian Masala		
<b>Crispy Masala Cheese Roomali</b>	180gm	<b>180</b>
Unleavened Flour Hand Bread Crispy With Chat Patta Indian Masala And Cheese		
<b>French Fry (Salted / Peri Peri)</b>	150gm	<b>175</b>
<b>Cheesy French Fry</b>	200gm	<b>190</b>

## MOMOS

<b>Veg. Momo</b>	6 pcs	<b>220</b>
<b>Tandoori Veg. Momo</b>	6 pcs	<b>290</b>
<b>Veg. Paneer Momo</b>	6 pcs	<b>250</b>
<b>Cheese Corn Momo</b>	6 pcs	<b>280</b>





## WORLD CUISINE STARTER

### (CHINESE)

<b>Shaolin Cigar</b>	350gm	<b>320</b>
Crispy Spring Rolls Made With Rice Noodles, Cabbage, Carrots And Fresh Chinese Herbs		
<b>Chinese Chilly</b>	350gm	<b>340</b>
The Most Popular Original Dish (Mushroom Chilly Cottage Cheese Chilly )Cottage Cheese Cooked In Hydrabadi Spice And Curry Lives		
<b>Veg Manchurian</b>	350gm	<b>320</b>
Deep Fried Vegetable Balls Tossed With Chilies Soya Sauce		
<b>Crispy Vegetable</b>	350gm	<b>310</b>
Crispy Fried Vegetables Toassed With Hot Garlic Sauce		
<b>Veg Lolipop</b>	350gm	<b>300</b>
Deep Fried Vegetable Balls Tossed With Chilies Soya Sauce & Hot Garlic Sauce With Bread Crums Stick.		

### (MEXICAN)

<b>Mexican Platter</b>	350gm	<b>530</b>
Mexican Hot Pot, Cheese Ball, taco Shalle And Nachose, enchiladas Served With Garlic Bread		
<b>Mexican Tacos</b>	350gm	<b>340</b>
Tortilla Chips Stuffed With Corn And Cheese Served With Sour Cream & Tangy Salsa		
<b>Fully Loaded Nachos</b>	350gm	<b>340</b>
Tortilla Nacho Chips Mexican Beans Jalapeño Served With Tangy Salsa & Cheese Sauce		
<b>Tex Mex Quesadillas</b>	350gm	<b>370</b>
Tortilla Bread Stuffed With Beans Assorted Pepper Roasted In Brazilian Potatoes Grilled Rosemary Served With Tomato Chutney. Mustard Dip. And Mint Pesto		
<b>Chipotle Nacho Chips</b>	350gm	<b>350</b>
Nachos Drizzled With A Smoky Chipotle Sauce & A Cucumber And Red Onion Salsa, Served With Guacamole & Sour Crema Chipotle Candy		
<b>Devil Chilli Broccoli</b>	350gm	<b>330</b>
Deep Fried Broccoli, Chopped Garlic, Celery , Pesto Sauce Garnished With Parmesan Cheese And Fresh Besil Leaves		

### (CONTINENTAL)

<b>Hang Curd Cheese Roll</b>	350gm	<b>350</b>
Figs & Jalapeno, Peppers Filled Curd, Cheese Roll In Dip Fried		
<b>Italian Bread Roll</b>	350gm	<b>350</b>
Deep Fried Spicy Italian Bread Roll With Jalapeño And Served With Home Mad Salsa		
<b>Bruschetta Alla Napoletana</b>	350gm	<b>350</b>
Grilled Homemade Bread, Topped With Fresh Tomato, Garlic, Red Onions, Basil, Parmesan Cheese Shavings And Balsamic Reduction.		
<b>Jalapeno Poppers</b>	350gm	<b>350</b>
Mozzarella Stuffed Jalapeno Poppers, Served With Sour Cream		
<b>Crispy Potato Veggies</b>	350gm	<b>320</b>
Crispy Potato Veggie Topped With Cheese And Spicy Basil Pesto And Italian Herbs		
<b>Cottage Cheese Crostini</b>	350gm	<b>320</b>
Chopped Onion, Tomato, Paneer With Tomato Sauce		
<b>Potato Cheese Rosti</b>	350gm	<b>320</b>
Balance Off Raw Potato With Italian Spice And Herbs Topped With Proceed Cheese Served With Salsa Sauce And Saur Cream		

GST EXTRA\*





## WORLD CUISINE STARTER

(THAI)

**Devil Cottage Cheese** 350gm 290

Cottage Cheese Stic And Bell Pepper Deep Fried Toased With Red Curry & Thai SpiceThai

**Cheese Ball** 350gm 360

Deep Fried Corn Cheese Ball Served With Cocktai Deep And Peri Peri

**Golden Fried Water Chestnuts** 350gm 350

Golden Fried Morsels Of Water Chestnut In A Fiery Red Chili Sauce/ Plum Sauce With Zed  
Sauce

GST EXTRA\*



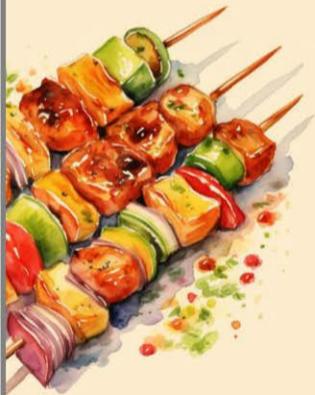
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## INDIAN STARTERS

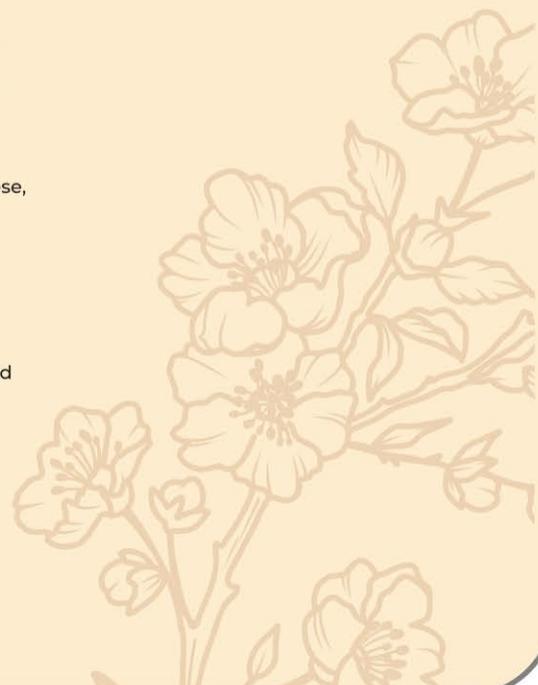
- Special Tandoori Platter** 650gm **499**  
An Assortment Of Vegetarian And Cottage Cheese Tandoori Kebabs Delicacy Served With Salad And Mint Chutney
- Gine Chune Kebabs** 350gm **450**  
Mushroom,tandoori Full,hara Bhara Kebas,dahi Ke Kababs Marinated Potato Served With Salad
- Irani Paneer Tikka** 350gm **360**  
Cottage Cheese Marinated Green Masala And Pomogranet Seeds Cooked In The Charcool Oven
- Shahi Paneer Tikka** 350gm **360**  
Cottage Cheese Squares, Green Peppers, Tomatoes And Onions
- Lebnese Cheese Paneer Titkka** 350gm **310**  
Stuffed Yellow Tikka Cooked With Char Grilled Oven Served With Melted Cheese And Mint Chutney
- Paneer Rulade Tikka** 350gm **350**  
Stuffed Cottage Cheese And Dry Fruit Grilled With Cly Oven
- Jafrani Paneer Tikka** 350gm **315**  
Safron Tikka Grillad With Charcol Oven Served With Mint Chutney And Peri Peri Sauce
- Hera Bhara Kebab 8 Pc** 350gm **290**  
Assorted Mashed Vegetable Patties Containing Cheese Delicately Spiced And Deep Fried Until Crispy And Golden Brown Served With Mint Chutney
- Dahi Kabab 8 Pc** 350gm **290**  
Figs & Jalapeno, Peppers Filled Curd, Cheese Dumpling Pan Grilled In Desi Ghee
- Cheese Ball Kebab 8 Pc** 350gm **350**  
Stuffed Cheese Ball Dip Frid Served With Mint Chutney And Peri Peri Sauce



## BAKED DISH

- Baked Macaroni** 380gm **280**  
Béchamel Sauce Is A Sauce Traditionally Made From A White Roux (butter And Flour In A Italy)
- Mexican Trio** 380gm **350**  
Spaghetti Is Long, Thin, Solid, Cylindrical Pasta. Assorted Julian Mix Veg Mexican Etc....
- 3 Layerad Lassagne** 380gm **350**  
Lasagna Sheets & Minched Exotic Italian Veggies.spinach. Cottage Cheese And Ricota Cheese
- Spaghetti Neapolitan** 380gm **350**  
Spaghetti Is Long, Thin, Solid, Cylindrical Pasta. It Is A Staple Food Of Traditional Italian Cuisine.
- Cannelloni Ala Florentine** 380gm **350**  
A Traditional Dish From Florence. Tubes Of Home-made Pasta Filled With Ricotta Cheese, Spinach, Mozzarella
- Bake Chilly Corn** 380gm **350**  
Béchamel Sauce Is A Sauce Traditionally Made From A White Roux (corn And Chilly)
- Baked Veg Princes** 380gm **350**  
Traditionally Made From A White Creami Cheese Sauce And Assorted Vegetable Backed The Oven

GST EXTRA\*





## CHINESE MAIN COURSE

<b>Paneer Manchurian Dry / Gravy</b>	350gm	290
The Most Popular		
<b>Paneer Chilly Gravy</b>	350gm	310
The Most Popular Original Dish –requires No Introduction		
<b>Stirred Fired Chinese Greens</b>	350gm	290
Stir Fired Chinese Green With Sesame Oil.		
<b>Wok - Tossed Vegetable</b>	350gm	295
Spinach, Mushrooms, Wok Toastedgarlic-chilli Sauce		
<b>Sichuan Style Mixed Asian Vegetables</b>	350gm	300
Wok Tossed Green Vegetables Tossed In Spicy Sichuan Sauce		
	350gm	

## RICE & NOODLES

<b>Chinese Fried Rice</b>	350gm	250
Rice Stir Fried With Spring Onion & Soya Sauce		
<b>Schzewan Fried Rice</b>	350gm	260
Wok Tossed Long Rice And Green Vegetables Tossed In Spicy Sichuan Sauce		
<b>Mushroom Broccoli Fried Rice</b>	350gm	270
Seasoned With Chinese Spices And Mushroom And Broccoli Fried Rice		
<b>Hakka Noodles</b>	350gm	250
Chinese Noodles Stir Fried With An Assortment Of Vegetables & Soya Sauce.		
<b>Schzewan Noodles</b>	350gm	260
Wok Tossed Green Vegetables & Soft Noodles Tossed In Spicy Sichuan Sauce		
<b>American Chopsy</b>	350gm	260
An All Time Favourite Sweet & Sour Noodles		

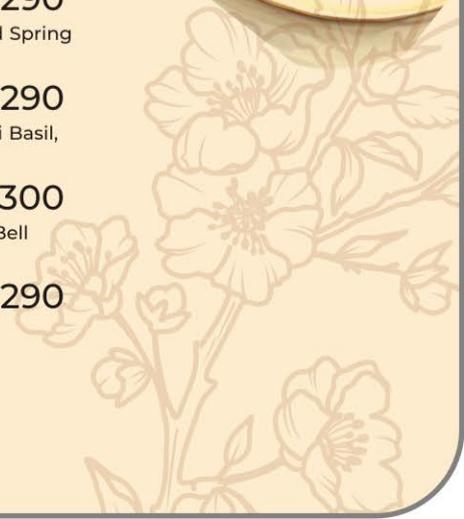
## THAI MAIN COURSE (WITH RICE / NOOLDDES)

<b>Thai Green Curry</b>	380gm	490
Thailand's Famous Green Curry With Lemon Grass Flavoured Cottage Chase		
<b>Thai Red Curry</b>	380gm	490
A Mildly Spiced Thai Red Curry Lemon Grass, Coconut Milk With Peanut		
<b>Thai Yellow Curry</b>	380gm	490
The Classic Thai Yellow Curry Flavoured With Young Turmeric And Kaffir Lime Leaves		

## RICE & NOODLES

<b>Tropical Thai Fried Rice</b>	380gm	290
Long Grain Rice Stir Fried In Thai Paste And Flavoured With Kaffir Lime Leaves And Basil. And Fresh Pineapple		
<b>Yellow Fried Rice</b>	380gm	290
Long Rice,curry Pest Seasoned And Stir-fried With Eggplant, Onion, Carrots, And Spring Onion, Topped Etc....		
<b>Basil Fried Rice</b>	380gm	290
Jasmine Rice Seasoned With A Robust Sweet Soy Sauce And Stir-fried With Thai Basil, Onion, Bell Pepper, And Thai Chilies		
<b>Malay Flat Noodles</b>	380gm	300
Flat Noodles Tossed With Pepper Assorted Veggie And Tangy Malaysian Sauce Bell Pepper, And Thai Chilies		
<b>Pan Fried Rice Noodles</b>	380gm	290
(Sauce Your Choice) Chilli Beans / Black Beans / Hot Garlic Sauce		

GST EXTRA\*





  
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## ITALIAN MAIN COURSE

(all Items Served With Garlic Bread)

**Cottage Cheese Spinach Dumpling** 350gm **350**

Grilled Vegetable .cottage Cheese Toasted With Parsley And Basil Pesto Served With

**Quattro Fromaggio** 350gm **350**

Pasta Toasted In A Rich Delectable Cheese Sauce

**Penne Pomandero E Basilico** 350gm **350**

Penne Tossed With Freshly Sautéed, Garlic, Olive Oil, Fresh Basil And Tomato Sauce Served

**Alfredo** 350gm **350**

Pasta And Italian Herb Tossed With Cream Cheese Sauce & Served With Garlic Toast.

**Conchigalli Verde** 350gm **350**

Shank Shaped Pasta Cooked With Fresh Vegetables In Creamy Arborio Rice Cooked With Cheese Tomatoes And Herbs, Topped With Grated Parmesan And Flavored With Lemon

**Spinach & Mozzarella Ravioli** 350gm **360**

Spinach & Mozzarella Filled Ravioli Served In Orange Sauce And Garlic Bread

**Spaghetti Bolognese** 350gm **350**

Fresh Spaghetti, Onions, Fresh Garlic, Tomato, Parmesan Cheese & Homemade , Tomato Sauce With Cottage Cheese Ball Served With Garlic Bread

**Cheese Fondue** 350gm **485**

Cheese Fondue Is A Traditional Swiss Dish Of Melted Cheese Served In A Communal Pot And Eaten By Dipping Bread Into It

## MEXICAN MAIN COURSE

**Fajita Sizzler** 400gm **650**

A Sizzling Palater Of Assorted Vegetable Cooked In Rich Tomato Sauce Served With White Bread

**Foiled Mexican Rice** 400gm **450**

Rice Cooked In Special Spicy Mexican Herbed And Covered With Foiled Dum In Oven Served With Hot Salsa Curry

**Mexican Ham Pum Platter** 400gm **510**

Herbed Flavoured Corn Rice, Corn And Beans, Enchilada, With Sauce And Fries And Homemade Of Fries Served

**Mexican Hot Pot** 400gm **450**

Mexican Herb Flavored Bean Rice And Curry Served With On Tava

## SIZZLERS

**Mahadev Special Sizzlers** 600gm **730**

Born Garlic Rice , Sote Eng Veg, French Fry, Veg With Brown Souce Served With Procced Cheese Spring Onoin And Coriander Preparation

**Clay Pot** 600gm **700**

Assorted Bbq Cottage Cheese And Vegetable,veg Biryani, Roomali Roti Served With Paneer Makhani

**Oriental Garden** 600gm **650**

A Sizzler With Specian Chinese Combination Cigar Paneer Chilly Veg Hakha Noodles Lemon Cilantro Rice Served With Shanghai Curry

**3 Degree Tax Max** 600gm **620**

Mini Tacos Cheese Fries Sour Cream Corn Bean Flavoured Herb Rice Buttered Flavoured Vegetables

**Peri Peri Indiana** 600gm **630**

Raja Kebabs,paneer Butter Masala,peri Peri Buttered Bhutta,veg Biryani Served With Dal Makhani Lachha Kulcha And Hera Bhara Kebabs

**Paneer Shashlik Sizzlers** 600gm **700**

Butter Bell Papers Rice Sote Veg, Sote Eng Veg, French Fries,paneer With Mouster Souce,garnished With Greteed Cheese With Spring Onion & Coriander

**Continental Sizzlers** 600gm **680**

Spaghetti Agelio, Sote Eng Veg. Green Chilly Spicy Sauce, French Fry, Garnished With Greteed Cheese Coriander & Spring Onion

GST EXTRA\*





## INDIAN MAIN COURSE PANEER

<b>Special Matka</b>	350gm	<b>480</b>
Finger Cottage Cheese ,stuffed With Spicy Masala And Assorted Bell Papper. served With Rich Makhani Gravy Cooked In Char Coll Oven And Matka		
<b>Tawa Paneer Dhamal Ka</b>	350gm	<b>310</b>
A Spicy Paneer Preparation Served With Hot Sizzling Pallet		
<b>Paneer Di Bhurji Surji</b>	350gm	<b>305</b>
Grated Cottage Cheese .capsicum Cooked In Onion Tomato And Home Med Masala		
<b>Paneer Siya Mirch</b>	350gm	<b>350</b>
Finger Cottage Cheese And Stuffed Chili Cooked In South Indian Salan Gravy		
<b>Paneer Lazeez Capsicum</b>	350gm	<b>320</b>
Deliciously Cubes Of Cottage Cheese, Mildly Spiced And Cooked Gently In A Brown Onion Gravy And An Aromatic Masala		
<b>Shahi Paneer</b>	350gm	<b>320</b>
Cottage Cheese Slices Cooked In Rich Cashew Nuts Gravy Finished With Cream		
<b>Paneer Patiala</b>	350gm	<b>320</b>
A Unique Dish Of Cottage Cheese And Papad Served In Rich Gravy Cottage Cheese Batons Cooked With Onion, Tomato And Butter		
<b>Paneer Butter Masala</b>	350gm	<b>310</b>
all Time Favourite Paneer Cooked In Delightful Tomato Buttaed Gravy		
<b>Paneer Lababdar</b>	350gm	<b>315</b>
paneer Simmered In Lababdar Gravy		
<b>Cheese Butter Masala</b>	350gm	<b>350</b>
out Twist To Traditional Paneer Butter Masala Makhani Gravy		
<b>Cheese Kaju Masala</b>	350gm	<b>350</b>
a Out Twist To Traditional Casw Nut Butter Masala Makhani Gravy		
<b>Khoya Kaju</b>	350gm	<b>360</b>
Whole Casw Cooked In Rich Cashew Nuts Gravy Finished With Cream		
<b>Paneer Angara</b>	350gm	<b>330</b>
Cottage Cheese Cooked In A Makhani Gravy Served With Hot Sizeling Plate		
<b>Paneer Begum Bahar</b>	350gm	<b>350</b>
Finger Cottage Cheese .capsicum Cooked In A Nababi Gravy Bake In The Oven		
<b>Chena Kofta Our Hara Saag</b>	350gm	<b>340</b>
Chenna Dumplings, Bell Peppers, Spiced Up Spinach And Roasted Cashews		
<b>Paneer Ka Salan</b>	350gm	<b>340</b>
Stuffed Cottage Cheese And Bell Peppers Deep Fried With Spiced Gram Flour Batter Coating.and Coconut		
<b>Dum Paneer Anari</b>	350gm	<b>330</b>
Trangale Cut Of Cottage Cheese Cooked In Tomato Gravy And Served With Pomogranet		
<b>Palak Paneer</b>	350gm	<b>340</b>
Tandoori Cottage Cheese, Simmered In A Rich Gravy With Pureed And Spinach		
<b>Paneer Tikka Methi Garlic</b>	350gm	<b>320</b>
Stuffed Trangle Cut Of Cottage Cheese, Served With Makhani Gravy		
<b>Kaju Butter Masala</b>	350gm	<b>350</b>
Traditional Fried Cashew Nut With Butter Masala Makhani Gravy		
<b>Cheese Kaju Masala</b>	350gm	<b>370</b>
Cheese And Cashew Nut Cooked With Buttered Makhani Gravy		

GST EXTRA\*





## INDIAN MAIN COURSE VEG

<b>Subzie Ishq</b>	350gm	<b>290</b>
A Tribute To The Love Indian Vegetables Choice Of Gravy Yellow / green / white / makhani and Salan		
<b>Navratan Korma</b>	350gm	<b>300</b>
An Exquisite Combination Of Nine Vegetable, Fruits And Dry Fruits In Rich Cashew Curry		
<b>Vegetable Kolhapuri</b>	350gm	<b>290</b>
Special Kolhapuri Vegetables Mix Spicy Tomato Gravy		
<b>Vegetable Toofani</b>	350gm	<b>290</b>
A Home Style Extra Spicy Preparation Of Seasonal Vegetable Served With Makhani Gravy		
<b>Dum Aloo Banarsi</b>	350gm	<b>290</b>
Dry Fruit Stuffed Potato Served In Special Makhani Gravy		
<b>Khumb Tamatar Khada Masala</b>	350gm	<b>290</b>
Mushrooms And Tomatoes Tempered With Whole Spices		
<b>Kadai Vegetable</b>	350gm	<b>295</b>
Mix Vegetables Cooked In Onion, Tomato, Capsicum And Silky Yellow Gravy		
<b>Palak Aap Ki Pasand</b>	350gm	<b>290</b>
Paneer, Potato, Mushroom Or Corn, Cooked With Puréed Spinach, Onion And Garlic		
<b>Tomato Corn Bharta</b>	350gm	<b>290</b>
Bharta Made With Roasted Corn And Tomatoes		
<b>Veg Khima Makhni</b>	350gm	<b>290</b>
Chopped Vegetables Cooked Into A Spicy Buttered Makhani Gravy		
<b>Vilayti Subzi</b>	350gm	<b>290</b>
Exotic English Vegetables Cooked In Indian Mix Gravy And Toped With Khada Masala		
<b>Ooty Mushroom Masala</b>	350gm	<b>300</b>
Onions, Tomato, Dry Chillies And Kerala Spice With Mushroom		
<b>Dum Aloo Kashmiri</b>	350gm	<b>295</b>
Cottage Cheese filled Potatoes In Brown Onion And Cashew Tomato Gravy		
<b>Bhindi Laal Pyaaz</b>	350gm	<b>290</b>
Lady fingers Cooked With Brown Onions And Garlic		
<b>Aloo Aapki Pasand</b>	350gm	<b>230</b>
Aloo Gobhi / Jeera Aloo / Aloo Achari / Aloo Gobhi Adraki		
<b>Vegetable Jalfrezi</b>	350gm	<b>290</b>
Stir Fried Vegetables, Tangy Tomato Sauce, Garam Masala Authentic Mangalorean		
<b>Subzi_e Bahar</b>	350gm	<b>295</b>
Mixed Vegetable In A Thick Gravy Tender Koftas Cooked In Tomato Nuty Gravy		

## KOFTA

<b>Chun Mun Kofta</b>	350gm	<b>350</b>
Tender Koftas Cooked In Basil And Spinach Gravy		
<b>Malai Kofta</b>	350gm	<b>310</b>
Minced Cheese And Vegetable Croquettes Cooked In A Creamy Cashew Nut Sauce		
<b>Zafrani Malai Kofta</b>	350gm	<b>320</b>
Dry Fruit Stuffed Tender Kofta's Cooked In Rich Gravy Made Of Cashewnuts		
<b>Kofta Lava Lava</b>	350gm	<b>330</b>
Cheese Kofta Cooked In Chef S.p Gravy		

GST EXTRA\*





## KATHIYAWADI SPECIAL

Rajwadi Dhokli Nu Saak	350gm	230
Bhareli Bhindi	350gm	200
Lasaniya Bateta	350gm	190
Kaju Gathiya	350gm	210
Baigan Bharta	350gm	210
Ratlami Sev	350gm	190
Makai Capsicum Lasaniya	350gm	210
Dahi Tikhari	350gm	200
Suki Bhaji	350gm	210
Sev Tomato	350gm	190
Aloo Mutter	350gm	190
Vagharelo Rotlo	350gm	220

## INDIAN BREAD BAR

PER PIC

Tandoori Roti Plain / Butter	32 / 36
Fulka Roti	20
Tawa Paratha	50
Lachha Paratha	60
Missi Roti	50
Naan	70
Garlic Naan	90
Onion Kulcha	99
Cheese Paneer Kulcha	109
Kashmiri Naan	109
Barsati Naan	99
Vrindavani Paratha	109
Roomali Roti	60

### Roti Ki Tokari

299

Rotti / Naan / Paratha / Roomali / Misi Roti

GST EXTRA\*





## DAL

<b>Dal Makhani</b>	300gm	250
Traditional All Time Favorite Black Lentils Cooked Overnight On Tandoor And Finished With Butter Cream (dal Makhani)		
<b>Dal Panchratna</b>	300gm	220
Combinations Of Five Type Of Lentils Tempered And Flavoured With Spices		
<b>Dal Palak</b>	300gm	225
A Perfect Blend Of lentils Cooked With Shredded Spinach. & Tempered In Home Style		
<b>Dal Fry</b>	300gm	190
<b>Dal Tadka</b>	300gm	200

## RICE KA KAMAL

<b>Steam Rice</b>	280gm	140
Basmati Rice Gently Steamed And Seasoned To A Perfect Finish		
<b>Khichdi</b>	280gm	160
Your Choice / Plain / Masala / Palak / Methi Garlic		
<b>Jeera Ke Chawal</b>	280gm	160
Delicious Long Grain Basmati Rice Tossed With A Light Touch Of Cumin		
<b>Veg Pulav</b>	380gm	180
Delicious Long Grain Basmati Rice Tossed With A Light Touch Of Indian Spice And Vegetables		
<b>Awdhi Dum Biryani</b>	380gm	250
A Delectable Preparation Of Basmati Rice Served With Salan Gravy And Raita		
<b>Hyderabadi Biryani</b>	380gm	250
Long Rice Cooked With Hyderabadi Spice And Seasonal Vegetables		
<b>Chilman Biryani</b>	380gm	250
Vegetable Biryani Cooked On Mushroom And Vegetable Ask Your Server For Assistance.		
<b>Kalkati Biryani</b>	380gm	250
Vegetable Biryani Cooked On Potato And Bringel And Vegetable Served With Salan And Raita		





## PIZZAS

<b>Margrita</b>	8"/ 20cm	<b>250</b>
Pizza Topped With Fresh Basil, Tomato Sauce And House Blended Of Cheese		
<b>Primavera</b>	8"/ 20cm	<b>260</b>
Topped With Seasonal Fresh Vegetables Like Capsicum, Tomato, Onion, Zucchini		
<b>Farmhouse</b>	8"/ 20cm	<b>260</b>
The King Of All Veggie Pizzas. Tomatoes, Aubergine, Capsicum, Bell Peppers, Onion, Olives, Jalapeños, Zucchini		
<b>Tandoori Paneer</b>	8"/ 20cm	<b>270</b>
Tandoori Paneer Tikka With Coriander Marinated Onion, Capsicum And Tomatoes.		
<b>Smoky Peppers</b>	8"/ 20cm	<b>260</b>
Roasted Peppers Marinated With Oregano, Chili Flakes And Basil In Olive Oil.		

## SANDWICH

<b>Open Face Sandwich</b>	200gm	<b>200</b>
Cheese Garlic Toast, Garlic Toast ,corn On Toast, Cheese Chilly Toast		
<b>Veg Club Sandwich</b>	200gm	<b>200</b>
Toast / Grilled / Plain Served With French Fries And Home Mad Salad		
<b>Cheese Sandwich</b>	200gm	<b>200</b>
Toast / Grilled / Plain Served With Franch Friese And Home Mad Salad		
<b>Veg Sandwich</b>	200gm	<b>200</b>
Toast / Grilled / Plain Served With Franch Friese And Home Mad Salad		
<b>American Combo Mills</b>	200gm	<b>400</b>
4 Pices Garlic Poast 1 Veg Sandwich/franch Fries And 300ml Coldrinks		

## CHAATS

<b>Bombai Bhel</b>	200gm	<b>140</b>
Rice Puffs Mixed With House Special Chutneys		
<b>Dahi Puri</b>	200gm	<b>140</b>
Pooris Stuffed With Assortment Of Chutneys And Curd		
<b>Delhi Chat Basket</b>	200gm	<b>140</b>
Crushed Papdi, Dahi Bhalla, And Moong With Chutneys And Curd		
<b>Dhahi Bhalla</b>	200gm	<b>140</b>
Wadas Dipped In Sweet Yoghurt And House Special Chutneys		
<b>Raj Kachori</b>	200gm	<b>150</b>
Popular Indian Street Snack Made Of Stuffed Flaky Bread And Topped With Potatoes, Sev, Onions, And Chutneys		
<b>Papdi Chat</b>	200gm	<b>140</b>
North Indian Street Snack Made Of Boiled Potatoes, Chickpeas, And Papdi Tossed With Spicy Masala And Topped		

GST EXTRA\*





## SOUTH INDIAN SPECIAL

Matka Dosa	350gm	230
Jinni Roll	300gm	220
Palak Paneer Roll	300gm	210
Cheese Masala Dosa	300gm	199
Mysore Masala Dosa	300gm	180
Masala Dosa	300gm	180
Cheese Paper Dosa	200gm	160
Butter Paper Dosa	170gm	140
Paper Dosa	160gm	120
Baby Paper Dosa	160gm	120

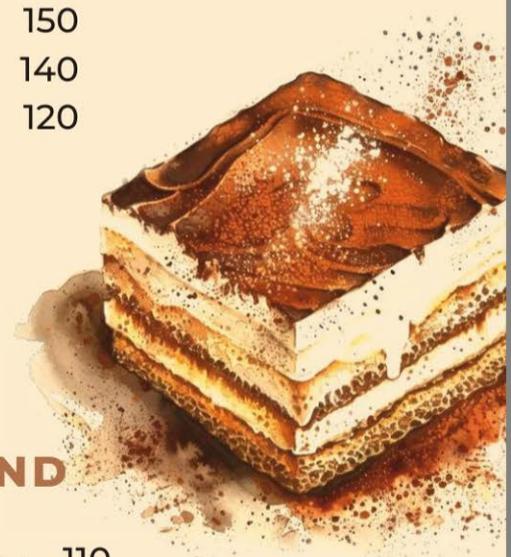
## UTTAPAM

Cheese Uttapam	270gm	220
Mix Masala Uttapam	280gm	210
Tomato Uttapam	260gm	190
Onion Uttapam	240gm	180
plain Uttapam	200gm	160

## IDLI

Masala Idli	250gm	150
Fried Idli With Cheese	240gm	140
Idli Samber	220gm	120

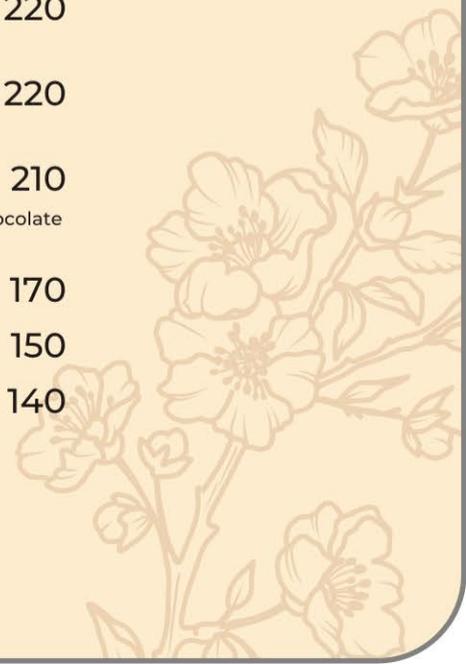
Extra :  
Samber - 40 / Chutney - 40



## MITHI AAP KI PASAND PASAND

Premium Ice Cream	90ml	110
Regular Ice Cream	90ml	90
Dessert of The Day	150gm	220
Chefs Special Ask The Captain For The Choice		
Chocó Dip Trip	150gm	220
Vanilla With Quick Freeze Chocolate Sauce		
Sizzling Sundae	150gm	210
Walnut Brownie Cake With Dollops Of Ice-cream, Topped With Toffee, White Chocolate Sauce And Nuts		
Hot Gulab Jamun	4 pcs	170
Hot Gulab Jamun With Ice Cream	150gm	150
Gajjar Halwa (Seasonable)	150gm	140
Indian Warm Crushed Carrot Cake Served With Vanilla Ice Cream		

GST EXTRA\*





# **BANQUETS PARTY LAWN ROOMS AVAILABLE\***

Mehandi | Sangeet  
Ring Ceremony  
Wedding  
Reception  
Corporate Events  
Conferences  
Birthday Parties  
Kitty Parties  
Baby Shower  
Family Gatherings  
Graduation Parties ETC...

Terms & Conditions :

- Order Once Placed Will Not Be Cancelled.
- After Placing The Order Kindly Allow Us Minimum 30 Minutes.
- Items Will Be Served Only On Subject To Availability.
- Outside Food & Liquor Not Allowed.
- GST Will Be Applicable As Per Government Rules.
- Taxes & Rates Are Subjected To Change Without Any Prior Notice.
- All Right of Admission Are Reserve By Management.
- Alcohol Consumption In The Premises Strictly Prohibited  
(Including Government License Holder)
- The Mangement Shall be Not Liable For Any Inconvenience Caused by an Act of God,  
Nature or Accident or Failure of Any Services, Which Are Beyond Our Control.
- Terms & Conditions Apply\*

**Lunch Time : 11-00 am to 3-00 pm**  
**Dinner Time : 6-30 pm to 10-45 pm**

**Jain Food in Also Available\***



**Mahadev Hotel**  
Near Madhusudan Dairy, Gadhada Road,  
Botad : 364710 (Gujarat - India)  
E.:mahadevhotel9613@gmail.com

**ROOMS / Banquet / Party Lawn**  
**+91 72839613 79**

**Restaurant**  
**+91 72839613 78**

