

# Menu

**DEV RESTAURANT**

*Live Kitchen*  
By SSR GROUP

Mannawas Circle,  
Housing Board, Balotra

## SOUPS

Cream of Tomato	215
Lemon Coriander	195
Hot & Sour	195
Veg Manchow	195
Sweet Corn Veg Soup	195

## STARTERS

Paneer Chilli Dry Crispy fried Cottage cheese, onion, bell peppers and fried cashews tossed in chilli sauce	365
Honey Chilli Potatoes Sweet and Spicy baby potatoes, Yumm !!	285
Schezwan Cauliflower Crispy cauliflower tossed in spicy schezwan sauce	315
Wok Tossed Babycorn Crunchy babycorn, Thai basil, veggies and chilli oil	345
Dragon Potatoes Wok tossed spicy potatoes cooked with vegetables	285
Veg Spring Roll Wok tossed seasonal vegetables wrapped and crispy fried	295
Thai Corn Fritters Corn and vegetable fritters scented with lemongrass	285
Crispy Lotus Stem 'Kamal Kakri' crispy fried and tossed in hot garlic sauce	325
Veg Munchurian (Dry) Crispy vegetable balls tossed in spicy schezwan sauce	295
French Fries Peri peri / Chatpata masala / Salted	225
Crispy Potato Wedges Crunchy fried spicy potato wedges, creamy mayonnaise	285
Cheese Nachos Crunchy corn chips, topped with beans, salsa and lots of cheese	315

## **BREAKFAST (7:00 am - 10:30 am only)**

<b>Indian Breakfast</b>	<b>225</b>
Stuffed paratha with curd or Poori Bhaji or Poha or Upma, Toast 2 pc with butter, Tea or Coffee	
<b>Continental Breakfast</b>	<b>149</b>
Corn flakes with milk, Plain sandwich, Tea / Coffee	
<b>Plain Dosa</b>	<b>185</b>
<b>Masala Dosa</b>	<b>215</b>
<b>Mysore Masala Dosa</b>	<b>225</b>
<b>Cheese Masala Dosa</b>	<b>245</b>
<b>Rawa Plain Dosa</b>	<b>195</b>
<b>Rawa Masala Dosa</b>	<b>225</b>
<b>Steamed Idli (2 pc)</b>	<b>195</b>
<b>Uttapam (masala / onion / tomato)</b>	<b>195</b>
<b>Wada (2 pc)</b>	<b>215</b>
<b>Poha</b>	<b>155</b>
<b>Upma</b>	<b>155</b>
<b>Porridge with milk</b>	<b>145</b>
<b>Oats (Plain / Masala)</b>	<b>145 / 175</b>
<b>Aloo Paratha (served with pickle)</b>	<b>195</b>
<b>Gobi Paratha (served with pickle)</b>	<b>195</b>
<b>Poori Bhaji (4 pcs)</b>	<b>155</b>
<b>Plain Vegetable Sandwich</b>	<b>155</b>
<b>Grilled Veg n Cheese Sandwich</b>	<b>225</b>

## STARTERS - TANDOOR

<b>Zaffrani Paneer Tikka</b> Our version of the all-time favourite paneer dish	365
<b>Paneer Tikka Afghani</b> Mild blend of nut and cream coated cottage cheese	365
<b>Paneer Tikka Hyderabadi</b> Hot and spicy coated cottage cheese tikka, mint chutney	365
<b>Tandoori Aloo</b> Pomegranate and nuts stuffed potatoes cooked in the clay oven	325
<b>Dahi ke Kebab</b> Deep fried yoghurt and cilantro cakes stuffed with raisin	365
<b>Hara Bhara Kebab</b> Cheese stuffed vegetable and spinach galettes, tangy mint chutney	285
<b>Veg Seekh Kebab</b> Seasonal vegetable and dried fruits seekh	285
<b>Malai Soya Chaap</b> Cheddar and Jalapeno stuffed Tandoori soya chaap served with seasonal fruit chutney	345
<b>Kebab Platter</b> Paneer tikka, soya chaap, hara bhara kebab, Tandoori aloo (4 pc each)	695

## BETWEEN BREADS

<b>Grilled Cheese Sandwich</b> Garden fresh vegetables] chilli mayo and cheese	225
<b>Chilli Paneer Bao</b> Oriental steamed buns stuffed crispy chilli paneer	285
<b>Mumbai Masala n Cheese Sandwich</b> Our very own desi touch to the masala toasty	195
<b>Aloo Tikki Burger</b> Crispy fried aloo tikki with veggies and fries	165
<b>Plain Veg Sandwich</b> Fresh cucumber and tomatoes and coleslaw sandwich	155
<b>Veg &amp; Cheese Quesadilla</b> Mexican style tossed vegetables and cheese wrapped in thin flat bread	245
<b>Garlic Bread</b> Our variant of your favourite snack	155
<b>Chilli Cheese Garlic Toast</b> Goodness of cheese topped on to the garlic bread	165

## HOT BEVERAGES

Masala Chai	45
Lemon Tea	55
Green Tea	55
Coffee	85
Black Coffee	55
Hot Milk	65
Bournvita	85
Hot Chocolate	125
Cappuccino	145
Café Latte	155
Espresso	95
Americano	95

## COLD BEVERAGES

Oreo n Mint Shake	225
Peanut Butter Banana Shake	235
Choco Fudge Shake	245
Berry Berry	235
Cold Coffee	215
Strawberry Smoothie	225
Jaljeera Soda	165
Masala Cola	165
Mint Mojito	165
Lime n Mint Iced Tea	155
Fresh Lime Water (Sweet / Salted)	55
Fresh Lime Soda (Sweet / Salted)	75
Cold Drinks	MRP
Mineral Water	MRP

## PIZZA

<b>Classic Margherita</b> Homemade tomato sauce] mozzarella] cheddar and basil	325
<b>Veggie Delight</b> Homemade tomato sauce] mozzarella] cheddar and bell peppers	355
<b>Sun Dried Tomato &amp; Garlic</b> Homemade tomato sauce] mozzarella topped with sun dried tomatoes and garlic	365
<b>Paneer Tikka</b> Homemade tomato sauce] mozzarella topped with spicy paneer tikka	395
<b>Spicy CapOniTo</b> Your favorite capsicum & onion & tomato pizza with cheddar cheese	355
<b>Cheese Overload</b> Homemade tomato sauce overloaded with mozzarella and cheddar	375
<b>Veg EÛtravaganza</b> Jalapeno] corn] Bell peppers with mozzarella and cheddar	375

## MAIN COURSE

<b>Spaghetti Arabiata</b> Spaghetti tossed in spicy tomato and basil sauce	325
<b>Penne Cream Cheese Sauce</b> Cream and cheese laced penne pasta	325
<b>Baked Cheesy Macaroni</b> Crusty top baked cheesy macaroni	345
<b>Vegetable Munchurian (served with steamed rice)</b>	345
<b>Paneer Chilli Gravy (served with steamed rice)</b>	395
<b>Singapore Chilli Noodles</b>	245
<b>Hakka Noodles</b>	225
<b>Chowmein</b>	235
<b>Veg- Fried Rice</b>	245

## RICE / PAPAD / RAITA

Steamed Rice	135
Zeera Rice	155
Veg Hyderabadi Biryani	255
Mix Veg Raita	165
Boondi Raita	165
Pineapple Raita	185
Plain Curd	125
Lassi (sweet/salted)	95
Chaas (plain/masala)	65
Papad (roasted / fried)	35
Masala Papad (roasted/ fried)	65
Green Salad	115
Onion Salad	115

## SIZZLERS

### **ORIENTAL SIZZLER**

Hakka noodles, Manchurian and spring rolls served on a hot sizzling platter

465

### **PANEER STEAK SIZZLER**

Fresh cottage cheese steak, buttered rice and finger chips served with spicy red sauce

495

## HOT BEVERAGES

Tawa Roti Plain	25
Tawa Roti Butter	30
Tandoori Roti Plain	30
Tandoori Roti Butter	35
Naan Plain	55
Naan Butter	65
Garlic Butter Naan	85
Laccha Paratha	75
Chur Chur Naan	115
Missi Roti	75
Masala Kulcha	135
Cheese Kulcha	155

## MAIN COURSE - INDIAN

<b>Gulzari Paneer</b>	375
Stuffed paneer rolls cooked in spicy onion tomato gravy	
<b>Paneer Tikka Masala</b>	345
Tandoor roasted paneer in a spicy onion tomato gravy	
<b>Paneer Angara</b>	355
House special Paneer preparation, creamy and spicy	
<b>PaneerLababdaar</b>	345
A rich blend of cashew nut and saffron gravy scented with cardamom	
<b>Kadhai Paneer</b>	345
Cottage cheese pot roasted with vegetables and whole spices	
<b>Malai Pyaz</b>	345
Our version of your favourite regional specialty dish	
<b>Malai Kofta</b>	355
Cottage cheese dumplings stuffed with raisins and nuts	
<b>Hariyali Kofta</b>	355
Cottage cheese dumplings stuffed with raisins and nuts cooked in spinach gravy	
<b>Kaju Curry</b>	395
One of our signature dishes rich in cashews and cream	
<b>Makai Mattar Methi Malai</b>	335
A delightful combo of corn, peas in rich creamy gravy	
<b>Veg Kohlapuri</b>	325
Classical Maharashtrian preparation of seasonal vegetables and whole Spices	
<b>Adraki Sabz Bahar</b>	315
Perfect mixture of seasonal fresh vegetables and whole spices	
<b>Kashmiri Dum Aloo</b>	335
Baby potatoes cooked in tomato gravy with whole spices and Kashmiri chilli	
<b>Veg Amritsari</b>	325
Seasonal vegetable cooked in onion and tomato gravy	
<b>Heeng Zeere ke Aloo</b>	295
Potatoes tossed with cumin and asafoetida garnished with coriander	
<b>Palak Sabz Meloni</b>	335
Duo of corn and green peas cooked in spinach gravy	
<b>Pindi Chhole</b>	315
Purani Delhi ke Special Chole	
<b>Dal Tadka</b>	185
Yellow dal tempered with cumin and desi ghee	
<b>Dal Makhni</b>	295
Our very own preparation of black lentils simmered overnight and served with fresh cream	
<b>Dal Fry</b>	215
Chef Special dal tempered with cumin and desi ghee	

## DESSERTS

Fruit Custard Falooda	145
Sizzling Brownie Sundae	165
Gulab Jamun	115
Gulab Jamun with Ice cream	125
Jumbo Sundae	165
Ice Cream (by Scoop) Please ask your server	95

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