

# NIRAMA YA

Veg. Restaurant



## RISE AND SHINE (7:00 A.M - 11:00 A.M)

### CHOICE OF DOSA (Plain Dosa \ Masala \ Mysore)

Served with Sambar, Tomato & Coconut Chutney

Rs, 160

### CHOICE OF UTTAPPAM (Tomato \ Onion \ Mix )

Served with Sambar, Tomato & Coconut Chutney

Rs, 160

### IDLY

Steamed Fermented Rice Cake Served with Sambar  
Tomato & Coconut chutney

Rs, 140

### POHA/ UPMA

Tempered Beaten Rice / Semolina with Potato and Peanuts Serve  
with Coconut Chutney

Rs, 130

### POORI BHAJI

Fried whole wheat bread, served with tempered potato curry

Rs, 140

### CHOLE BHATURE

Fried Flour Bread, Served with Tangy chickpea Curry

Rs, 160

### CHOICES OF PARATHA (Aloo \ Gobi \ Paneer)

Serve with Pickle & Curd

Rs, 165

### CORNFLAKES / CHOCOS / MUESLI

Served with Hot or Cold Milk

Rs, 140

# DRINK UP



## BEVERAGES (COLD)

### FRESH SEASONAL FRUIT JUICE

Watermelon \ Pineapple \ Orange

Rs, 160

### MILKSHAKES

Vanilla \ Strawberry \ Chocolate \ Banana \ Butterscotch

Rs, 140

### COLD COFFEE \ WITH ICE CREAM

Rs, 140 / 160

### SMOOTHIE

Oat meal \ Mango \ Oreo

Rs, 140

### LASSI

Churned Yoghurt Served Salt \ Sweet

Rs, 140

### PACKAGED DRINKING WATER

Rs, 40

### SOFT DRINKS

Rs, 40

## BEVERAGES (HOT)



### BOURNVITA / HORLICKS

Rs, 110

### SPREE SPECIAL SOUTH INDIAN FILTER COFFEE

Rs, 120

### CUTTING CHAI

Rs, 60

### SPREE SPECIAL TEA

Lemongrass, Ginger, Cardamom Infused Special Tea

Rs, 90

## THE PERFECT CUPPA

### SOUP



### CHOICE OF CREAM

Tomato \ Mushroom \ Vegetable

Rs, 220

### ORIENTAL

Manchow \ Hot & Sour \ Lemon Coriander \ Sweet Corn

Rs, 200

## SOME GREENS



## SALADS

### GREEN GOURMET

Classic Green Salad with Lettuce, Fresh Cucumber  
Tomato Onion Rings, Creamy French Dressing

Rs, 200

### TANDOORI KUCHUMBER

Pickle Marinated Indian Version of Coleslaw

Rs, 160

### SPREE CAESAR SALAD

Romain Lettuce Tossed with Caesar Dressing, Parmesan & Croutons

Rs, 240

## THAT CRAZY CRAVING



(11:00 AM TILL 07:00 PM)

### KATHI ROLL

Paratha Rolled with Stir Fried Veggies & Onion  
Veg \ Paneer

Rs, 295

### PAKORAS

Onion / Cauliflower / Chili / Potato / Paneer

Rs, 200 / Rs, 240

### FRENCH FRIES

Salted / Peri-Peri / Schezwan / Cheese loaded

Rs, 180 / Rs, 200

### SPREE SIGNATURE BURGER

Patty Grilled Topped with Cheese Sauce & Vegetables

Rs, 295

### SPREE SIGNATURE SANDWICH

Triple Decker Serves with Coleslaw, Fries, Grilled Vegetable &  
Fresh Cut Tomato Cucumber with Cheese

Rs, 345

# A SMALL START



## APPITIZER

(12:30 PM - 4:00 PM | 7:00 PM - 11:00 PM)

### TANDOORI MUSHROOM (SPREE SIGNATURE)

Marinated Stuffed Mushroom with Chef Created Spices

Rs, 295

### CHOICE OF PANEER TIKKA

Hariyali \ Lasooni \ Achari \ Pahadi  
Marinated Paneer in Spices, Nuts, Cream & Butter  
Cooked In Clay Pot Oven

Rs, 345

### TANDOORI SUBJI CHAT

The Melange of Fruit Vegetable & Cottage Cheese

Rs, 425

### CORIANDER INFUSED VEGETABLE SEEKH KEBAB

Minced Vegetable Cooked Over Coal & Served with Mint Chutney

Rs, 295

### DAHI KE SHOLE (SPREE SIGNATURE)

Sweet & sour taste of churned curd with spices.

Rs, 345

### HARIYALI TIKKI

A Melange of Minced Vegetables Bounded with Gram Flour

Rs, 295

### BHENDI KURKURE

Crispy Deep-Fried Okra with Indian spices and Chat Masala

Rs, 275

### PANEER 65

A Perfect South Indian Blended Deep-Fried Cottage Cheese

Rs, 325

### CRISPY CORN

A Popular Snack made with sweet corn, spices, flour, herbs and lemon juice

Rs, 295

### THAI VEG CUTLET

Is made of mélange of mix vegetable and fierily pungent green curry paste

Rs, 295

### CHEESE CORN BALLS

A perfect combination of cheese and corn together

Rs, 325

### CHIMICHURI PANEER BOMB

The chef secret recipe made with cottage cheese and coriander chimichurri

Rs, 375

### MANCHURIAN

Gobi \ Mushroom \ Baby corn \ Mixed Vegetables

Rs, 325

### CHILLY STYLE

Paneer \ Mushroom \ Baby corn

Rs, 325

### SCHEZWAN STYLE

Paneer \ Mushroom \ Baby corn

Rs, 325

### VEG SPRING ROLL

Rs, 325

# DESI KHANA



## VEG MAINS

(12:30 PM - 4:00 PM | 7:00 PM - 11:00 PM)

### PANEER BUTTER MASALA

Rich & Creamy curry made with Indian Cottage Cheese

Rs, 325

### VEG MALAI KOFTA

Crispy Indian cheese Dumpling dunked in the rich malai gravy

Rs, 325

### VEG BHUNA MASALA

Mix veg mélange with onion tomato-based gravy

Rs, 325

### PANEER TIKKA MASALA

Roasted Paneer enveloped with onion-based gravy

Rs, 345

### PALAK PANEER

Dish made on onion, paneer & Spinach (Palak)

Rs, 325

### ALOO GOBI ADRAKI

The chef secret Ginger Flavoured recipe made with potatoes, cauliflower

Rs, 265

### CHANA MASALA

Soft Cooked Cheak Peas cooked with tomato-based gravy

Rs, 265

### GOBI MUTTER

Homemade style cauliflower & green peas cooked in onion tomato

Rs, 265

### VEG PATIYALA

Lip Smacking tomato based curry, spl addition of mixed veg roll papad

Rs, 295

### RAJMA MASALA

Soft Cooked Kidney beans enveloped with onion tomato gravy

Rs, 295

### BHINDI DO PYAJA

Stir Fried Okra (Bhendi) tossed in onion gravy

Rs, 265

### KADHAI PANEER

Dish made with Paneer & bell paper with top kadhahi masala

Rs, 325

### SHAHI SHABNAMI PANEER

The chef secret recipe made with paneer & mushroom

Rs, 345

### BHINDI MASALA / FRY

The Simple dish made with Okra (Bhindi) with onion & spices

Rs, 265

## DAL MAKHANI

Classic North Indian dish made with whole urad, rajma, spices & Butter

Rs, 325

## DAL FRY/TADKA

The Dish made up of Toor dal, onion, garlic & tomato

Rs, 275 / Rs, 295

## DHABA BUTTER DAL

The chef Secret Dal Made With local spices and butter

Rs, 295



## STAPLES

(12:30 PM - 4:00 PM | 7:00 PM - 11:00 PM)

### CLASSIC BIRYANI

Served with Raita

Rs, 325

### PULAO

Mutter \ Jeera \ Vegetable \ Kashmiri

Rs, 245 / 295

### STEAM RICE

Rs, 175

### FRIED RICE \ NOODLES

Plain \ Schezwan

Rs, 275

### CURD RICE

Rs, 195

### DAL KHICHADI

Rs, 195

### VEGETABLE PASTA

Alfredo \ Arrabbiata

Rs, 325

## INDIAN BREADS



(12:30 PM - 4:00 PM | 7:00 PM - 11:00 PM)

### WHEAT ROTI

Tandoori Roti 2 pcs \ 2 pcs Chapati \ 3 pcs Phulka

Rs, 75

### NAAN

Rs, 75

### KULCHA

Plain \ Ajwain \ Aloo Pyaj

Rs, 95

### LACCHA PARATHA \ BUTTER NAAN

Rs, 115

### CHEESE NAAN

Rs, 125

### CHEESE GARLIC NAAN

Rs, 145

## SOMETHING SWEET DESSERTS



(12:30 PM - 4:00 PM | 7:00 PM - 11:00 PM)

### GULAB JAMUN

Fried Sweeten Flour Dumpling with Cardamom Flavoured Sugar Syrup

Rs, 175

### CHOICE OF ICE CREAM

Vanilla \ Mango \ Strawberry \ Butterscotch \ Chocolate

Rs, 165

### PHIRNI

A Dessert from Kashmir Made with Ground Rice Cooked in Milk

Rs, 175

### CLASSIC MALAI ROLL (SPREE SIGNATURE)

A Chef special creativity

Rs, 225

### CHOICE OF HALWA

Moong Dal, Doodhi, Gajar (Seasonal)

Rs, 195

### Note:

- # Kindly allow our chefs minimum 25-30 minutes for your order.
- # Kindly inform in advance for any food allergies.
- # We Took Request for Gala Dinner & Candle Light Dinner
- # Last order at 10:30pm.
- # Govt. taxes As Applicable.

HOTEL KK  
BY



RAJKOT

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