



treat

ALL DAY DINING

MENU

Crafted with *Love*, Served with *Passion*



BREAKFAST

7:00 am – 11:00 am

CHOICE OF DOSA

80/100/120

Plain Dosa \ Masala \ Mysore \ Cheese
Served with Sambar, Tomato & Coconut Chutney

CHOICE OF UTTAPPAM

100/120

Tomato \ Onion \ Mix \ Cheese
Served with Sambar, tomato & Coconut Chutney

IDLI

90

Steamed Fermented Rice Cake Served with Sambar
Tomato & Coconut Chutney

POHA \ UPMA

90

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

CHOICES OF PARATHA

140/160

Aloo \ Gobi \ Paneer
Serve with Pickle, Curd & white butter

CORNFLAKES/ CHOCOS/MUESLI

90

Served with Hot or Cold Milk

BEVERAGES (Cold)

FRESH SEASONAL FRUIT JUICE

160

Watermelon \ Pineapple \ Orange

MILKSHAKES

120

Vanilla \ Strawberry \ Chocolate \ Banana \ Butterscotch

COLD COFFEE \ WITH ICECREAM

120/140

SMOOTHIE

120

Oat meal \ Mango \ Oreo

LASSI

100

Churned Yoghurt Served Salt \ Sweet

PACKAGE DRINKING WATER

40

SOFT DRINKS

40

BEVERAGES (Hot)

BOURNVITA \ HORLICKS

80

CUTTING CHAI \ READY MADE COFFEE

50

SPREE SPECIAL SOUTH INDIAN FILTER COFFEE

100



ROUND THE CLOCK

9:00 am – 7:00 pm

KATHI ROLL Paratha Rolled with Stir Fried Veggies & Onion Veg/Paneer	200/240
PAKORAS Onion \ Cauliflower \ Chilli \ Potato \ Paneer	180/200
FRENCH FRIES Salted \ Peri Peri \ Schezwan \ Cheese loaded	220/260
SPREE SIGNATURE BURGER Patty Grilled Topped with Cheese Sauce & Vegetables	260
SPREE SIGNATURE SANDWICH Triple Decker Serves with Coleslaw, Fries, Grilled Vegetable & Fresh Cut Tomato Cucumber with Cheese	275
POORI BHAJI Fried Whole Wheat Bread, Served with Tempered Potato Curry.	130
CHOLIE BHATURE Fried Flour Bread, Served with Tangy chickpea Curry.	130
MISSAL PAV made with sprouted moth beans, usually topped with chivda, onions, chilis, potatoes & slice bread	120

SOUP

12:30 pm – 4:00 pm & 7:00 pm - 11:00 pm

CHOICE OF CREAM Tomato \ Mushroom \ Vegetable	180
CHOICE OF ORIENTAL Manchow \ Hot & Sour \ Lemon Coriander \ Sweet Corn	160

SALADS

GREEN GOURMET SALAD Classic Green Salad with Lettuce, Fresh Cucumber Tomato Onion Rings, Creamy French Dressing	160
TANDOORI KACHUMBER SALAD Pickle Marinated Indian Version of Coleslaw	120
SPREE CAESAR SALAD Romain Lettuce Tossed with Caesar Dressing, Parmesan & Croutons	240



APPITIZER

12:30 pm – 4:00 pm & 7:00 pm - 11:00 pm

TANDOORI MUSHROOM (SPREE SIGNATURE) Marinated Stuffed Mushroom with Chef Created Spices	295
CHOICE OF PANEER TIKKA Hariyali \ Lasooni \ Achari \ Pahadi Marinated Paneer in Spices, Nuts, Cream & Butter Cooked In Clay Pot Oven	295
TANDOORI SUBJI CHAT The Melange of Fruit ,Vegetable & Cottage Cheese	425
CORIANDER INFUSED VEGETABLE SEEKH KEBAB Minced Vegetable Cooked Over Coal & Served with Mint Chutney	265
DAHI KE SHOLE (SPREE SIGNATURE) Sweet & sour taste of churned curd with spices.	295
HARIYALI TIKKI A Melange of Minced Vegetables Bounded with Gram Flour	275
BHENDI KURKURE Crispy Deep-Fried Okra with Indian spices and Chat Masala	275
PANEER 65 A Perfect South Indian Blended Deep-Fried Cottage Cheese	275
CRISPY CORN A Popular Snack made with sweet corn, spices, flour, herbs and lemon juice	265
THAI VEG CUTLET Is made of mélange of mix vegetable and fierily pungent green curry paste	275
CHEESE CORN BALLS A perfect combination of cheese and corn together.	275
CHIMICHURI PANEER BOMB The chef secret recipe made with cottage cheese and coriander chimichurri	275
MANCHURIAN Gobi \ Mushroom \ Baby corn \ Mixed Vegetables	275
CHILLI STYLE Paneer \ Mushroom \ Baby corn	275
SCHEZWAN STYLE Paneer \ Mushroom \ Baby corn	275
VEG SPRING ROLL	275

DESI KHANA

12:30 pm – 4:00 pm & 7 pm - 11:00 pm

PANEER BUTTER MASALA Rich & Creamy curry made with Indian Cottage Cheese	275
VEG MALAI KOFTA Crispy Indian cheese Dumpling dunked in the rich malai gravy	275
VEG BHUNA MASALA Mix veg mélange with onion tomato-based gravy	265
PANEER TIKKA MASALA Roasted Paneer enveloped with onion-based gravy	275



PALAK PANEER

Dish made of onion, paneer & Spinach (palak)

275

ALOO GOBI ADRAKI

The chef secret Ginger Flavoured recipe made with potatoes, cauliflower

225

CHANA MASALA

Soft Cooked Chick pea cooked with tomato-based gravy.

245

GOBI MUTTER

Homemade style cauliflower & green peas cooked in onion tomato.

245

VEG PATIYALA

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

275

RAJMA MASALA

Soft Cooked Kidney beans enveloped with onion tomato gravy.

275

BHINDI DO PYAJA

Stir Fried Okra (Bhendi) tossed in onion gravy.

265

KADHAI PANEER

Dish made with Paneer & bell paper with top kadhahi masala

275

SHAHI SHABNAMI PANEER

The chef secret recipe made with paneer & mushroom.

275

AKKHA MASOOR

a spiced whole brown lentils preparation from the fiery and spicy Kolhapuri cuisine

265

KAJU CURRY

Cashew butter masala with a rich, tangy, sweet flavourful gravy made with onion & tomato

275

SHEV BHAJI

a delicious Khandeshi recipe in which thick sev are dunked in a spicy onion-coconut gravy

245

VANGYACH BHARIT

is a smoky flavoured preparation of fire-roasted eggplant cooked with onions, tomatoes, garlic and green chilli

265

BHINDI MASALA/FRY

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

265

BHARLI VANGI

stuffed brinjal curry recipe where baby eggplants are stuffed with a spicy peanut masala and then simmered in a spicy onion tomato gravy.

265

DAL MAKHANI

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

325

DAL FRY/TADKA

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

275/295

DHABA BUTTER DAL

The chef Secret Dal Made With local spices and butter

295





STAPLES

12:30 pm – 4:00 pm & 7 pm - 11:00 pm

CLASSIC BIRYANI served with raita	295
PULAO Mutter \ Jeera \ Vegetable \ Kashmiri	245/295
STEAM RICE(FULL /HALF)	175/100
FRIED RICE \ NOODLES Plain \ Schezwan	245/265
CURD RICE	155
DAL KHICHADI	175
VEGETABLE PASTA Alfredo \ Arrabiata	275

INDIAN BREADS

12:30 pm – 4:00 pm & 7 pm - 11:00 pm

WHEAT ROTI	40
2 PCS CHAPATI\2 PCS PHULKA	60
NAAN	55
KULCHA Plain \ Ajwain \ Aloo Pyaj	75
LACCHA PARATHA\ BUTTER NAAN	85
CHEESE NAAN	95
CHEESE GARLIC NAAN	115
BHAKRI (JAWAR/BAJARA)	85

DESSERTS

12:30 pm – 4:00 pm & 7:00 pm - 11:00 pm

GULAB JAMUN Fried Sweeten Flour Dumpling with Cardamom Flavoured Sugar Syrup	80
CHOICE OF ICE CREAM Vanilla \ Mango \ Strawberry \ Butterscotch \ Chocolate	95
PHIRNI A Dessert from Kashmir Made with Ground Rice Cooked in Milk	95
CLASSIC MALAI ROLL (SPREE SIGNATURE) A Chef special creativity	125
CHOICE OF HALWA Moong Dal, Doodhi, Gajar(seasonal)	145



A place for all your favourite bites which is a lip-smacking affair by the chef crafted authentic cuisine.....

Treat - the name says it all!

Treat

ALL DAY DINING

Allergic to any Ingredients?

Let us know in advance, so that our chef can cater to your needs

Catering services for all events

All party orders accepted

Last order at 10:30pm



Please allow a minimum of 25-30 minutes for your order.



Please mention mild/ medium /spicy

*Govt. taxes as applicable

We are always here to serve you.

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