

NIRAMAYA



Veg. Restaurant

BREAKFAST

(7AM TILL 11AM)

CHOICE OF DOSA

(served with chutney and sambar)

PLAIN	140
MASALA	160
CHEESE	170

IDLI (3PCS)

a soft, fluffy South Indian steamed cake made from fermented rice and lentil batter, served with chutney and sambar

CHOICE OF UTTAPPAM

(served with chutney and sambar)

TOMATO	140
ONION	140
MIX	150
CHEESE	160

UPMA

A Savory South Indian breakfast dish made from roasted semolina (rava) cooked with spices, vegetables, and tempered with mustard seeds and curry leaves. served with chutney

CHOICES OF PARATHA

(served with pickle, curd & white butter)

ALOO	140
GOBI	140
PANEER	160

POHA

a light, nutritious Indian dish made from flattened rice, cooked with spices, onions, and peanuts, served with chutney

CORNFLAKES / CHOCOS / MUESLI	100
served with hot or cold milk	



BEVERAGES

COLD BEVERAGES

MILKSHAKES	160
Vanilla / Strawberry / Chocolate / Banana / Butterscotch	
PASSION FRUIT COOLER	160
SPARKLING FRUIT PUNCH	150
CRANBERRY SPRITZER	150
FRESH SEASONAL FRUIT JUICE	150/160/170
Watermelon / Pineapple / Orange & Mausambi (seasonal)	
VIRGIN MOJITO	140
BLUE LOOGON	140
COLD COFFEE (WITH ICE CREAM)	140
COLD COFFEE	120
LEMONADE	120
Sweet / Salted	
CANNED JUICE	110
CHAAS	100
Plain / Masala	
FRESHLIME	
WATER / SODA	80
SWEET / SALTED MIX	100
AERATED BEVARAGES	40
PACKAGED DRINKING WATER	MRP

HOT BEVERAGES

CUTTING CHAI	50
READY MADE COFFEE	70
SPREE SPECIAL TEA	80
Lemongrass / Ginger / Cardamom	
SOUTH INDIAN FILTER COFFEE	90
BOURNVITA / HORLICKS	100



SOUP AND SALAD

(12:30PM-3:30PM & 7:00PM-10:30PM)

CREAM OF TOMATO SOUP

is a rich and creamy soup made with blended tomatoes, butter, and cream, offering a smooth and mildly tangy flavour

160

VEGETABLE MANCHOW SOUP

is a spicy, tangy Indo-Chinese soup made with mixed vegetables, soy sauce, and garlic, garnished with crispy fried noodles

160

VEGETABLE HOT & SOUR SOUP

is a spicy and tangy Indo-Chinese soup made with mixed vegetables, soy sauce, vinegar, and chili, offering a bold and flavourful taste

160

VEGETABLE SWEETCORN SOUP

is a mild and creamy Indo-Chinese soup made with sweet corn, mixed vegetables, and light seasonings, offering a comforting and slightly sweet taste

160

TOMATO DHANIYA SHORBA

is a flavourful Indian-style soup made with tomatoes, fresh coriander, and spices, offering a tangy and aromatic taste

150

TANDOORI KACHUMBER SALAD

is a smoky, spiced Indian salad made with diced cucumbers, onions, tomatoes, and bell peppers, marinated with tandoori spices

100

KIMCHI SALAD

A refreshing mix of crisp vegetables tossed with traditional Korean kimchi, sesame, and light tangy dressing for a spicy, crunchy bite.

120

SPROUT SALAD

Nutritious sprouts blend, mix of fresh sprouts, crunchy vegetables, and light seasoning, served with a refreshing lemon-mint dressing.

120

GREEN GOURMET SALAD

garden fresh vegetable with onion and chilli

140



TIT-BITS / RAITAS

(12:30PM-3:30PM & 7:00PM-10:30PM)

MASALA PAPAD (2 PCS)	100
RAITA Pineapple / Boondi / Vegetable	80
PLAIN CURD	60
PAPAD (2 PCS) Roasted / Fried	50

THAT CRAZY CRAVING

(11:00AM- 8:00PM)

KATHI ROLL Paratha Rolled with Stir Fried vegies & Onion add on Veg \Paneer	190/220
PAKORAS Onion \ Cauliflower \ Chili \ Potato	180
PANEER PAKORAS	220
FRENCH FRIES Salted \ Peri-Peri \ Schezwan \Cheese loaded	160/180/200/220

BURGERS

CHEF'S SPECIAL POTATO PATTY BURGER Potato patty seasoned with premium Indian spices, topped with crisp lettuce, onions, cheese, and a rich house-made sauce. Served in a soft bun for a flavourful, chef-curated experience	110
DESI MASALA CRUNCH BURGER A crispy fried patty infused with Indian masalas, layered with spicy mayo, fresh onions, lettuce, and melted cheese in a toasted sesame bun. A bold desi twist everyone loves.	140
PANEER TIKKA BLASTER BURGER Juicy chunks of paneer tikka grilled to perfection, paired with mint-mayo, crunchy veggies, and a smoky tandoori glaze. A flavor-packed vegetarian bestseller.	170



PIZZA & SANDWICH

(12:30PM-3:30PM & 7:00PM-10:30PM)

PIZZA MARGHERITA	180
Traditional pizza sauce & cheese	
VEGETABLE ACHARI PIZZA	220
A tangy and spicy achari flour sauce with a exotic veggies	
DAL MAKHANI PIZZA	240
Unique style pizza having rich dal makhani and cheese	
PANEER TIKKA PIZZA	240
Chef special pizza made with makhani sauce and grilled cottage cheese	
DOUBLE LOADED	200
Made with corn, mushroom, capsicum, tomato , onion with cheese	
CORN & SPINACH SANDWICH	200
A melange of corn and spinach with cheese (toasted/Grilled)	
SPREE SIGNATURE SANDWICH	220
Triple Decker Serves with Coleslaw, Fries, Grilled Vegetable , French fries & Fresh Cut Tomato Cucumber with Cheese	
BOMBAY SANDWICH	220
Buttery grilled bread, a spicy-tangy green chutney, perfectly layered veggies	

STARTERS

(12:30PM-3:30PM & 7:00PM-10:30PM)

DAHI KE SHOLE (SPREE SIGNATURE)	290
Crispy, golden-fried delicacy made with spiced hung curd stuffed in bread rolls, offering a rich, creamy texture and signature Spree flavours	
ACHARI PANEER PAPADAM (SPREE SIGNATURE)	320
A crispy and tangy appetizer made with paneer marinated in pickle-spiced yogurt, coated with papad flakes, and fried to perfection	
CORIANDER INFUSED VEGETABLE SEEKH KEBAB (SPREE SIGNATURE)	290
Flavourful, smoky appetizer made with minced vegetables, aromatic spices, and fresh coriander, grilled to perfection on skewers	



CHIMICHURI PANEER BOMB (SPREE SIGNATURE)	320
Made with paneer, mava, potato and aromatic spices, chef secret recipe	
SOYA CHAP	260
A popular vegan Indian dish made with soybeans	
CHEESE CORN BALL	260
Is a crispy, golden-fried made with a delicious mixture of cheese, corn, and spices, coated in breadcrumbs	
LALMIRCH KA PANEER TIKKA	260
Is a crispy, golden-fried made with a delicious mixture of cheese, corn, and spices, coated in breadcrumbs	
PANEER ACHARI TIKKA	260
Paneer marinated in pickle-spiced yogurt and grilled for a tangy and smoky taste	
PANEER AJWANI TIKKA	260
Paneer marinated in yogurt, carom seeds (ajwain), and spices, then grilled to perfection	
PANEER HARIYALI TIKKA	260
A flavourful Indian appetizer made with paneer marinated in a green paste of mint, coriander, and spices, then grilled to perfection	
PANEER BANJARA KEBAB	260
A smoky and spicy Indian appetizer made with paneer marinated in a rustic blend of yogurt, gram flour, and aromatic spices	
PANEER 65	260
Spicy and crispy South Indian appetizer made with batter-fried paneer cubes tossed in a flavourful mix of curry leaves, chilies, and aromatic spices	
CORN SALT N PEPPER	250
Crispy and flavourful appetizer made with fried corn kernels tossed in salt, crushed black pepper, and aromatic spices	
HONEY CHILLY POTATO	220
Is a crispy Indo-Chinese appetizer made with fried potato fingers tossed in a sweet and spicy honey-chili sauce, garnished with sesame seeds	
VEGETABLE MANCHURIAN DRY	220
A popular Indo-Chinese appetizer made with crispy fried vegetable balls tossed in a spicy, tangy, and flavourful soy-based sauce	
SPRING ROLL	200
Hot handheld pockets of spiced veggies are wrapped and deep fried	



MANCHURIAN	
GOBI	180
MUSHROOM	180
BABY CORN	200
PANEER	220
CHILLI STYLE / SCHEZWAN STYLE	
GOBI	180
MUSHROOM	180
BABY CORN	200
PANEER	220

MAIN COURSE

(12:30PM-3:30PM & 7:00PM-10:30PM)

PANEER LABABDAR	270
Rich and creamy North Indian curry made with paneer cubes cooked in a flavourful tomato-based gravy with butter, cream, and aromatic spices	
PANEER BUTTER MASALA	270
A rich and creamy North Indian curry made with paneer cubes cooked in a buttery, mildly spiced tomato-based gravy	
PANEER MAHARAJA	260
Royal and rich North Indian dish made with paneer cooked in a creamy, mildly spiced tomato-based gravy, often enhanced with dry fruits and aromatic spices	
PALAK PANEER	250
Nutritious North Indian dish made with soft paneer cubes cooked in a smooth, spiced spinach-based gravy	
PANEER KADAI	250
Spicy and flavourful North Indian dish made with paneer cubes cooked in a tomato-based gravy with freshly ground kadai masala and bell peppers	
PANEER DO PYAZA	250
Flavourful North Indian dish made with paneer cubes cooked in a rich onion tomato gravy, featuring double the amount of onions for a distinct taste	



PANEER MUMTAZ	250
Rich and creamy North Indian dish where paneer is stuffed and cooked in a flavourful, mildly spiced tomato-based gravy with aromatic spices	
MIX VEGETABLE PATIALA	230
A rich and flavourful North Indian dish made with assorted vegetables cooked in a creamy, spiced tomato-based gravy, often garnished with fried capsicum and paneer	
KAJU CURRY (RED GRAVY)	290
A rich and flavourful North Indian dish made with cashews cooked in a spicy, creamy tomato-based gravy with aromatic spices	
VEGETABLE KOLHAPURI	230
Spicy and flavourful Maharashtrian curry made with mixed vegetables cooked in a rich, aromatic Kolhapuri-style masala	
VEGETABLE MAKHANWALA	250
Rich and creamy North Indian curry made with mixed vegetables cooked in a buttery tomato-based gravy with aromatic spices	
VEGETABLE KADAI	230
Flavourful North Indian dish made with mixed vegetables cooked in a spicy, aromatic tomato-based gravy with freshly ground kadai masala	
VEGETABLE DIWANI HANDI	230
Is a rich and mildly spiced North Indian curry made with mixed vegetables cooked in a creamy, aromatic gravy	
VEGETABLE HYDERABADI	230
A rich and flavourful curry made with mixed vegetables cooked in a spicy, nut-based gravy infused with Hyderabadi-style aromatic spices	
GATTE KI SUBJI	230
Gram flour curry that highlights the region's culinary tradition.	
BHINDI AAP KE PASAND	180
do pyaja/ kadai /masala/ Kurkure	
ALOO MUTTER	180
A classic North Indian curry made with potatoes and green peas cooked in a spiced onion-tomato gravy	
ALOO GOBI	180
Is a classic North Indian dish made with potatoes and cauliflower cooked in a spiced onion-tomato masala	
SHEV TAMATAR	220
A tangy Rajasthani tomato curry topped with crunchy shev, offering a perfect blend of spice and texture.	
VEG THALI - 5 MAIN COURSE ITEMS (SUBJECT TO DAILY AVAILABILITY)	350
1 Paneer dish, 1 Mix Veg, 1 Dal Tadka, 1 Seasonal veg, 1 Rice, 3 Indian Breads, salad, Raita, 1 pcs gulab jamun, Accompaniments.	



DAL

(12:30PM-3:30PM & 7:00PM-10:30PM)

DAL FRY

140

A popular Indian dish made with lentils cooked to a smooth consistency and tempered with ghee, onions, tomatoes, and aromatic spices for a rich flavour

DAL TADKA

150

Is a flavourful Indian lentil dish made with yellow lentils (Toor dal) cooked and tempered with ghee, garlic, cumin, and spices for an aromatic finish.

DHABA STYLE DAL

160

A rustic and flavourful lentil dish, typically made with a mix of dals, cooked with bold spices, garlic, and butter for a smoky, rich taste

DAL MAKHANI

190

Is a rich and creamy North Indian dish made with slow-cooked whole black lentils and kidney beans in a buttery, tomato-based gravy with aromatic spices

INDIAN BREAD

(12:30PM-3:30PM & 7:00PM-10:30PM)

CHAPATI / PHULKAL (2 PCS)

40/50

Plain / Ghee

TANDOORI ROTI

40/50

Plain / Butter

LACCHA PARATHA

60

MISSI ROTI

70/80

Plain / Butter

NAAN

50/60/80/100

Plain / Butter / Garlic / Cheese

CHILLI CHEESE NAAN

90

CHILLI CHEESE GARLIC NAAN

100



RICE & NOODLES

(12:30PM-3:30PM & 7:00PM-10:30PM)

STEAM RICE	80/100
Half / Full	
JEERA RICE	90/120
Half / Full	
CURD RICE	120
GREEN PEAS PULAO	140
VEGETABLE PULAO	180
DAL KHICHADI	180
VEG FRIED RICE	220
VEG HAKKA NOODLES	220
SCHEZWAN FRIED RICE	230
SCHEZWAN HAKKA NOODLES	230
TRIPPLE SCHEZWAN FRIED RICE	240
VEGETABLE BIRYANI	240

PASTA

(12:30PM-3:30PM & 7:00PM-10:30PM)

MASALA CHEESE PENNE	220
A tangy & spicy sauce melange with exotic vegetables, topped with cheese	
WHOLE WHEAT MACRONI	220
Marconi made in white cheese sauce	
CURRIED ROTINI	240
Chef special pasta made with makhani sauce and grilled cottage cheese	
HANDMADE RAVIOLI	260
Handmade pasta filled with pav bhaji masala	



DESSERT

CHOICE OF ICE CREAM	80
Vanilla / Chocolate / Butterscotch / Strawberry	
GULAB JAMUN	80
GULAB JAMUN WITH ICE CREAM	100
CHOICE OF HALWA	
DUDHI	140
GAJAR (SEASONAL)	160
MOONG DAL	180
SIZZLING BROWNIE (SPREE SIGNATURE)	220

Note:

- # Kindly allow our chefs minimum 25-30 minutes for your order.
- # Kindly inform in advance for any food allergies.
- # We Take Request for Banquet orders & Candle Light Dinner.
- # Last order at 10:30pm.
- # Govt. taxes As Applicable.
- # Kindly Dial 5 for room service order.
- # We take party & marriage orders.



BY SPREE HOTELS
R GROUP



Do More™

www.spreehotels.com

