

NIRMANA  **YAYA**
— **Veg. Restaurant**



BREAKFAST

(Served 7:00 A.M -11:00 A.M)

CHOICE OF DOSA (Plain / Masala / Set / Rava)

Thin South Indian pancake made from fermented rice and lentil batter, served with chutney and sambar.

Rs, 140/160/170

CHOICES OF PARATHA (Aloo / Gobi / Paneer)

Served with pickle, curd & white butter.

Rs, 140/160

CHOICE OF UTTAPPAM (Tomato / Onion / Mix / Cheese)

Thick, soft South Indian pancake made from fermented rice and lentil batter, and served with chutney and sambar.

Rs, 140/160

POORI BHAJI (3pcs Poori)

Is a popular Indian meal consisting of deep-fried puffed wheat flour bread (poori) served with spiced potato curry (bhaji).

Rs, 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.

Rs, 100

IDLI

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

Rs, 100

BISI BELE BATH

Is a spicy and flavourful local dish made with rice, lentils, vegetables, and a special spice blend, served hot with ghee.

Rs, 100

POHA

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

Rs, 100

CORNFLAKES / CHOCOS / MUESLI

Served with hot or cold milk.

Rs, 100



BEVERAGES (COLD)

MILKSHAKES

Vanilla / Strawberry / Chocolate / Banana / Butterscotch

Rs, 160

COLD COFFEE

With Ice cream

Rs, 120 / 150

FRESH SEASONAL FRUIT JUICE

Watermelon / Pineapple

Rs, 150

LASSI

Sweet / Salted

Rs, 120

CHAAS

Plain / Masala

Rs, 100

FRESHLIME (Water / Soda)

Sweet / Salted Mix

Rs, 80 / 100

AERATED BEVARAGES

Rs, 40

PACKAGED DRINKING WATER

MRP

CANNED JUICE

Rs, 110





BEVERAGES (HOT)

BOURNVITA / HORLICKS

Rs, 100

SPREE SPECIAL TEA

Lemongrass / Ginger / Cardamom

Rs, 80

SOUTH INDIAN FILTER COFFEE

Rs, 90

READY MADE COFFEE

Rs, 70

CUTTING CHAI

Rs, 50



SOUP AND SALAD

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

CREAM OF TOMATO SOUP

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

Rs, 160

VEGETABLE MANCHOW SOUP

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

Rs, 140

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

Rs, 140

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

Rs, 140

TOMATO DHANIYA SHORBA

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

Rs, 150

GREEN GOURMET SALAD

Garden fresh vegetable with onion and chilli

Rs, 140

TANDOORI KACHUMBER SALAD

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

Rs, 100



TIT-BITS / RAITAS

MASALA PAPAD (2 pcs)

Rs, 100

RAITA

Pineapple / Boondi / Vegetable

Rs, 80

PLAIN CURD

Rs, 60

PAPAD (2 pcs)

Roasted / Fried

Rs, 50





STARTERS

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

DAHI KE SHOLE (SPREE SIGNATURE)

Is a crispy, golden-fried delicacy made with spiced hung curd stuffed in bread rolls, offering a rich, creamy texture and signature Spree flavours

Rs, 270

AACHARI PANEER PAPADAM (SPREE SIGNATURE)

Is a crispy and tangy appetizer made with paneer marinated in pickle-spiced yogurt, coated with papad flakes, and fried to perfection

Rs, 270

CORIANDER INFUSED VEGETABLE SEEKH KEBAB (SPREE SIGNATURE)

Is a flavourful, smoky appetizer made with minced vegetables, aromatic spices, and fresh coriander, grilled to perfection on skewers

Rs, 270

CHIMICHURI PANEER BOMB (SPREE SIGNATURE)

A crispy and flavourful appetizer made with paneer, mava, potato and aromatic spices, chef secret recipe

Rs, 270

CHEESE CORN BALL

Is a crispy, golden-fried made with a delicious mixture of cheese, corn, and spices, coated in breadcrumbs

Rs, 250

LALMIRCH KA PANEER TIKKA

Is a spicy and smoky Indian appetizer made with paneer marinated in red chili-infused yogurt and grilled to perfection

Rs, 250

PANEER ACHARI TIKKA

Paneer marinated in pickle-spiced yogurt and grilled for a tangy and smoky taste

Rs, 250

PANEER AJWANI TIKKA

Paneer marinated in yogurt, carom seeds (ajwain), and spices, then grilled to perfection

Rs, 250

PANEER HARIYALI TIKKA

Is a flavourful Indian appetizer made with paneer marinated in a green paste of mint, coriander, and spices, then grilled to perfection

Rs, 250

PANEER BANJARA KEBAB

Is a smoky and spicy Indian appetizer made with paneer marinated in a rustic blend of yogurt, gram flour, and aromatic spices

Rs, 250

PANEER 65

Is a spicy and crispy South Indian appetizer made with batter-fried paneer cubes tossed in a flavourful mix of curry leaves, chilies, and aromatic spices

Rs, 240

CORN SALT N PEPPER

Is a crispy and flavourful appetizer made with fried corn kernels tossed in salt, crushed black pepper, and aromatic spices

Rs, 240

HONEY CHILLY POTATO

Is a crispy Indo-Chinese appetizer made with fried potato fingers tossed in a sweet and spicy honey-chili sauce, garnished with sesame seeds

Rs, 200

VEGETABLE MANCHURIAN DRY

Is a popular Indo-Chinese appetizer made with crispy fried vegetable balls tossed in a spicy, tangy, and flavourful soy-based sauce

Rs, 200

SPRING ROLL

Hot handheld pockets of spiced veggies are wrapped and deep fried

Rs, 200

MANCHURIAN

Gobi / Mushroom / Baby corn / Mixed Vegetables

Rs, 180 / 200

CHILLI STYLE

Gobi / Mushroom / Baby corn

Rs, 180 / 200

SCHEZWAN STYLE

Paneer /Mushroom / Baby corn

Rs, 180 / 200

Niramaya Veg Restaurant –

A pure vegetarian dining destination offering fresh, wholesome, and flavorful dishes inspired by traditional Indian cuisine. At Niramaya, every meal is a celebration of health, taste, and purity.

MAIN COURSE



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

PANEER LABABDAR

Is a rich and creamy North Indian curry made with paneer cubes cooked in a flavourful tomato-based gravy with butter, cream, and aromatic spices

Rs, 260

PANEER BUTTER MASALA

Is a rich and creamy North Indian curry made with paneer cubes cooked in a buttery, mildly spiced tomato-based gravy

Rs, 260

PANEER MAHARAJA

Is a 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

Rs, 260

PALAK PANEER

Is a nutritious North Indian dish made with soft paneer cubes cooked in a smooth, spiced spinach-based gravy

Rs, 240

PANEER KADAI

Is a spicy and flavourful North Indian dish made with paneer cubes cooked in a tomato-based gravy with freshly ground kadai masala and bell peppers

Rs, 240

PANEER DO PYAZA

Is a 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

Rs, 240

PANEER MUMTAZ

Is a rich and creamy North Indian dish where paneer is stuffed and cooked in a flavourful, mildly spiced tomato-based gravy with aromatic spices

Rs, 240

MIX VEGETABLE PATIALA

Is 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

Rs, 240

KAJU CURRY (RED GRAVY)

Is a rich and flavourful North Indian dish made with cashews cooked in a spicy, creamy tomato-based gravy with aromatic spices

Rs, 250

VEGETABLE KOLHAPURI

Is a spicy and flavourful Maharashtrian curry made with mixed vegetables cooked in a rich, aromatic Kolhapuri-style masala

Rs, 220

VEGETABLE MAKHANWALA

Is a rich and creamy North Indian curry made with mixed vegetables cooked in a buttery tomato-based gravy with aromatic spices

Rs, 220

VEGETABLE KADAI

Is a flavourful North Indian dish made with mixed vegetables cooked in a spicy, aromatic tomato-based gravy with freshly ground kadai masala

Rs, 200

VEGETABLE DIWANI HANDI

Is a rich and mildly spiced North Indian curry made with mixed vegetables cooked in a creamy, aromatic gravy

Rs, 200

VEGETABLE HYDERABADI

Is a rich and flavourful curry made with mixed vegetables cooked in a spicy, nut-based gravy infused with Hyderabadi-style aromatic spices

Rs, 200

VEGETABLE MARATHA

Is a spicy and flavourful Maharashtrian curry made with mixed vegetables cooked in a thick, aromatic onion-tomato and coconut-based gravy

Rs, 200

BHINDI AAP KE PASAND

Do Pyaja / Kadai / Masala / Kurkure

Rs, 180

ALOO MUTTER

Is a classic North Indian curry made with potatoes and green peas cooked in a spiced onion-tomato gravy

Rs, 180

ALOO GOBI

Is a classic North Indian dish made with potatoes and cauliflower cooked in a spiced onion-tomato masala

Rs, 180

AKKHA MASOOR

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

Rs, 250

SHEV BHAJI

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

Rs, 220



DAL

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

DAL MAKHANI

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

Rs, 190

DHABA STYLE DAL

Is 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

Rs, 160

DAL TADKA

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.

Rs, 150

DAL FRY

Is 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

Rs, 140

INDIAN BREAD



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

CHAPATI / PHULKA (2 PCS)

Plain / Ghee

Rs, 40 / 50

TANDOORI ROTI

Plain / Butter

Rs, 40 / 50

LACCHA PARATHA

Rs, 60

NAAN

Plain / Butter / Garlic / Cheese

Rs, 50 / 60 / 80 / 100

CHILLI CHEESE NAAN

Rs, 90

CHILLI CHEESE GARLIC NAAN

Rs, 100

MISSI ROTI

Plain / Butter

Rs, 70 / 80

JAWAR / RICE BHAKARI

Rs, 50

RICE & NOODLES



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

VEGETABLE BIRYANI

Rs, 250

VEGETABLE PULAO

Rs, 180

DAL KHICHADI

Rs, 180

GREEN PEAS PULAO

Rs, 140

VEG FRIED RICE

Rs, 220

SCHEZWAN FRIED RICE

Rs, 230

VEG HAKKA NOODLES

Rs, 220

SCHEZWAN HAKKA NOODLES

Rs, 230

TRIPPLE SCHEZWAN RICE

Rs, 240

CURD RICE

Rs, 100

JEERA RICE

Half / Full

Rs, 90 / 120

STEAM RICE

Half / Full

Rs, 80 / 100



NIRAMAYA THALI

Served with one dry veg / one gravy veg / starter / biryani rice / rice / dal / roti basket / one sweet / buttermilk / kachumber

Rs, 250

DESSERT



CHOICE OF HALWA

Moong Dal / Dudhi / Gajar (seasonal)

Rs, 160

SIZZLING BROWNIE (SPREE SIGNATURE)

Rs, 220

GULAB JAMUN

Rs, 80

GULAB JAMUN WITH ICE CREAM

Rs, 100

CHOICE OF ICE CREAM

Vanilla / Chocolate / Butterscotch / Strawberry

Rs, 80

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.



ASHODEV HOTEL



BIDAR



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