

NIRAMA YA

Veg. Restaurant



BREAKFAST

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

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

Served with Sambar, Tomato & Coconut Chutney

Rs, 120 / Rs, 140

CHOICE OF UTTAPPAM (Tomato \ Onion \ Mix)

Served with Sambar, Tomato & Coconut Chutney

Rs, 120

IDLI

Served with Sambar, Tomato & Coconut chutney

Rs, 100

POHA/ UPMA

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

Rs, 90

POORI BHAJI

Fried whole wheat bread, served with tempered potato curry

Rs, 110

CHOICES OF PARATHA

Aloo \ Gobi \ Paneer, Serve with Pickle & Curd

Rs, 125 / Rs, 145

SABUDANA KHICHADI \ VADA

Tempered Sagoo with Potato and Peanuts Serve with Coconut Chutney

Rs, 90 / Rs 120

VADA PAV

Tempered Potato filling deep fried in gram flour coating served with dry Coconut Chutney

Rs, 70

MISSAL PAV

Tempered Mot Pea with Potato served with farsan

Rs, 100

KANDA BHAJI

Flour Based Onion Fried Dumpling Served with Coriander Chutney

Rs, 90

KORMA POORI

Fried Whole Wheat Bread, Served with Coconut Based Mix Veg Curry

Rs, 100

SAMOSA

Crisp fried Indian snack with a spicy potato, peas filling. Serve these with coriander chutney or sweet chutney

Rs, 90

AAPE (PANIYARAM)

Pan-fried dumplings made with fermented rice lentil batter

Rs, 100



BEVERAGES (COLD)

FRESH SEASONAL FRUIT JUICE

Watermelon \ Pineapple \ Orange

Rs, 129

MILKSHAKES

Vanilla \ Strawberry \ Chocolate \ Butterscotch

Rs, 100

COLD COFFEE

Plain \ with ice cream

Rs, 120 / 140

LASSI \ BUTTER MILK

Churned Yoghurt Served Salt \ Sweet \ masala

Rs, 110



BEVERAGES (HOT)

BOURNVITA/ HORLICKS

Rs, 80

SOUTH INDIAN FILTER COFFEE (SPREE SPECIAL)

Rs, 100

CUTTING CHAI \ COFFEE

Rs, 50 / 70

SPREE SPECIAL TEA

Lemongrass, Ginger, Cardamom Infused Special Tea

Rs, 80

SOUP



CHOICE OF CREAM

Tomato \ Mushroom \ Vegetable

Rs, 140

ORIENTAL

Manchow \ Hot & Sour \ lemon coriander \ sweet corn

Rs, 140

SALADS



GREEN GOURMET

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

Rs, 110

TANDOORI KUCHUMBER

Pickle Marinated Indian Version of Coleslaw

Rs, 90



APPITIZER

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

TANDOORI MUSHROOM (SPREE SIGNITURE)

Marinated Stuffed Mushroom with Chef Created Spices

Rs, 255

CHOICE OF PANEER TIKKA

Hariyali \ Lasooni \ Achari \ Pahadi

Marinated Paneer in Spices, Nuts, Cream & Butter Cooked In
Clay Pot Oven

Rs, 299

TANDOORI SUBJI CHAT (SPREE SIGNITURE)

The Melange of Fruit Vegetable & Cottage Cheese

Rs, 275

CORIANDOR INFUSED VEGETABLE SEEKH KEBAB (SPREE SIGNITURE)

Vegetable Cooked Over Coal & Served with Mint Chutney

Rs, 245

DAHI KE SHOLE (SPREE SIGNITURE)

Sweet & sour taste of churned curd with spices.

Rs, 275

HARIYALI TIKKI

Rs, 245

SUBJI



AKKHA MASOOR

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

Rs, 249

KAJU CURRY

A creamy cashew butter masala with a rich, tangy, sweet flavourful gravy made with cashews, tomatoes, cream and spices

Rs, 249

PATVADYACHI BHAJI

A popular gravy-based dish from the Maharashtrian cuisine patvadi are gram flour (besan) square shape steamed which are added to a curd-based gravy.

Rs, 199

SHEV BHAJI

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

Rs, 169

ZUNKA / PITHALA

A gram flour porridge or curry with chopped onion & chilli

Rs, 169

VANGYACH BHARIT

Is a smoky flavoured preparation of fire-roasted eggplant, mashed and later cooked with onions, tomatoes, garlic and green chillies.

Rs, 169

MIX VEG KORMA

South Indian style veg Korma recipe made with mixed vegetables, spices & coconut

Rs, 199

JEERA ALOO

Boiled potatoes are sauteed with cumin seeds and spice powders to make the most delicious

Rs, 169

PANEER

Makhani \ Kadhai \ Pasanda \ Palak \ Mutter

Rs, 249

KADHI PAKODE (Punjabi / Gujarati)

Dish of crisp & soft pakoras served in a creamy and flavour some yogurt sauce

Rs, 189

RICE



CLASSIC VEG BIRYANI

Rs, 199

PULAO

Mutter \ Jeera \ Vegetable \ Kashmiri

Rs, 179 / 225

STEAM RICE

Rs, 149

CURD RICE

Rs, 149

MASALE BHAT

Rs, 199

GOLA BHAT (Nagpuri Style)

Rs, 199

VANGI BHAT (Marathwada style)

Rs, 199

DAL KHICHADI

Rs, 149



DAL

WARAN (PLAIN / JEERA)

Rs, 169

KATACHI AAMTI

Rs, 149

DAL TADKA

Rs, 199

DAL FRY

Rs, 199



ROTI

FULKA (3PCS)

Rs, 69

PARATHA (2PCS)

Rs, 99

JAWAR BHAKRI (1PCS)

Rs, 69

RICE BHAKRI (1PCS)

Rs, 69

POORI (SET OF 3)

Rs, 99

TANDOORI ROTI

Rs, 40

NAAN \ KULCHA

Plain / Ajwaini / Allo Pyaj

Rs, 75

LACCHA PARATHA \ BUTTER NAAN

Rs, 85

CHEESE NAAN

Rs, 95



THALI

PUNJABI THALI

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

Rs, 299

SOUTH INDIAN THALI

served with one dry veg / one gravy based veg / starter / bisi bele bhat / rice / sambar / one sweet / buttermilk/ pachadi

Rs, 299

MARASHTRIAN GRAMIN THALI

Served with one dry veg / one gravy based veg / starter / Masala Bhat / Sadha Bhat / Dal Roti basket / One sweet / Buttermilk / Kachumber

Rs, 299

CHINESE



MANCHURIAN

Gobi \ Mushroom \ Baby corn

Rs, 245

VEG SPRING ROLL

Rs, 225

CHILLY STYLE

Paneer \ Mushroom \ Baby corn

Rs, 265

SZECHUAN STYLE

Paneer \ Mushroom \ Baby corn

Rs, 275

VEG FRIED RICE / NOODLE

Rs, 245

ADD ON SZECHUAN

Rs, 275

DESSERTS



GULAB JAMUN

Fried Sweeten Flour Dumpling with Cardamom Flavoured Sugar Syrup

Rs, 125

CHOICE OF ICE CREAM

Vanilla \ Mango \ Strawberry \ Butterscotch \ Chocolate

Rs, 125

SHRIKHAND

The delicious Traditional Indian Handmade Sweet of churn Yoghurt & Dry fruits

Rs, 125

PURANPOLI

Is A Traditional Maharashtrian Sweet Made With split Bengal Gram

Rs, 145

PHIRNI (Spree Signature)

A Dessert from Kashmir Made with Ground Rice Cooked in Milk.

Rs, 155

Note:

- # Kindly allow our chefs minimum 25-30 minutes for your order.
- # Kindly inform in advance for any food allergies.
- # Last order at 10:30pm.
- # Govt. taxes As Applicable.



SHIRDI



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