

Dalchini

Spiced Multi Cuisine Restaurant & Bar



VITS - NANDED HOTEL
Meera Arcade, Canal Road,
Nanded.

“Aap ka Swagat Hai!”

We wish to extend a very warm welcome to you for one of the finest experiences in Northern Cuisine within a fantastic restaurant that has all it takes, to help you comprehend the beauty and uniqueness of NORTH INDIA!!!

“*Dalchini*” primarily offers authentic North Indian cuisine. But we have still decided to incorporate other beautiful cuisines, such as Chinese, European, Ghar ka Suhana Swaad apart from Shahi Tandoori, Sigdi Se, Curries and Chawal, into the restaurants's palate as well, just to bring our esteemed guests with different tastes even more closer to North India's gastronomic wonders. Lose yourselves in the succulent textures of sizzling chicken, mushroom, fish, paneer and lamb delicacies never to leave your new found taste ever again !!!



CHAKNA MENU

CHANA JOR GARAM

(Boiled black channa tossed with onion, tomatoes, chilli, coriander and lemon juice)

100

POPCORN

(Popcorn sprinkle with house special seasoning)

100

MASALA MARKE

(Choice of Peanut, chana dal, moong dal and cashewnut bowl)

110

PAPAD BASKET

(Assorted fried/ Roasted papad and fryums served with minty green chutney)

110

ROOMALI CHEESE PAPAD

(Crispy roomali tokari sprinkle with onion tomato masala and grated cheese)

140

CHANNA GARLIC FRY

(Crispy fried kabuli chaana and garlic toss with spicy chillipowder and chaat masala)

130

CHEESE GARLIC BREAD

(Slice of french baguette rubbed with garlic herb butter and topped with melted cheese)

140

CHEESE CHILLI TOAST

(Classic bread slice topped with green chillies and cheese)

140

LOADED FRIES

(Crispy fried fries baked with cheese and served with salsa and sour cream)

160

ONION FRITTERS

(Crispy fried onion bhajiyas served with green chutney)

160

ASSORTED PAKODA BASKET

(Mixed vegetable pakoda deep fried until crisp sprinkle with chaat masala)

160

*T&C Apply

*GST as applicable

*Preparation time: 15-20 minutes

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Dalchini

SIGNATURE DISHES

QUICK GUN MURUGAN IDLI

(Ghee toss idli sprinkle with Malgapodi Gun powder)

100

HYDRABADI KORMA IDLI

(Idli toss with Hydrabadi style Green korma topped with grated cheese)

140

IDLI CHILLI ANDHRA STYLE

(Idli chilli 65 tossed in Andhra chilli pepper Masala)

140

AMMA S RASAM WADA BOWL

(Baby Urad dal wada soaked in peppery tomato Rasam)

150

MUSHROOM AUR SURAN KI GALOUTI

(Galouti kebab made with spiced mushroom and suran served with mini paratha)

250

BROCCOLI MIRCH TANDOORI

(Gavran spicy chilli broccoli cooked in tandoor served with sweet basil cream sauce)

310

BBQ SEXY CHICKEN WINGS

(BBQ spiced rubbed chicken wings tossed in BBQ sauce great to share with Besties)

360



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SIMPLY SOUTHERN INDIA

TIMMINGS: 7.00 AM to 11.00 AM AND 3.00 PM TO 7:00 PM

IDLI SAMBHAR	90	PLAIN UTTHAPAM	110
IDLI WADA	100	ONION UTTHAPAM	120
MEDU WADA	90	MASALA UTTHAPAM	130
UPMA	90	DAHI WADA	90
POHA	90	MISAL PAV	110
SADA DOSA	110	BUTTER PAV BHAJI	130
MASALA DOSA	130	CHEESE PAV BHAJI	160
MYSORE SADA DOSA	130	SABUDANA KHICHADI	140
MYSORE MASALA DOSA	140	SABUDANA WADA	110
RAWA DOSA	130	VITHAL WADA	110
RAWA MASALA DOSA	150	POORI BHAJI	110



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SOUP SE SHURUVAAT

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TAMATER DHANIYA SHORBA (Coriander infused tomato broth)	160
PALAK DHANIYA SHORBA (Broth made with spinach and coriander seeds)	160
DAL SHORBA (Madras curry flavoured lentil soup garnish with curry leaves)	160
MUGH DHANIYA SHORBA (Chicken and coriander soup with highly spiced flavours)	170
HYDRABADI MUTTON SHORBA (Classic Hydrabadi 4 hrs simmered mutton soup)	190
CHINESE ALL TIME FAVORITE VEG (Sweet corn/Hot and sour/Manchow/Lemon coriander)	160
CHINESE ALL TIME FAVORITE CHICKEN/EGG (Sweet corn/Hot and sour/Manchow/Lemon coriander)	170
SAYLODHE SOUP VEG / CHICKEN (Thai soup made with spicy chilli and coconut)	170/180
TOM YUM SOUP CHICKEN / PRAWNS (Lemon grass and thai chilli flavoured broth)	180/210
ZUPA DE POULET CRÈME (Cream of chicken soup with almond)	170
CLASSIC MINESTRONE SOUP (Italian regional delicacy made with tomatoes red beans and pasta)	170
FRENCH ONION SOUP (Classic french preparation made with special chef touch)	170

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CHARCOAL GRILLED

CHOICE OF PANEER TIKKA 300

(Choice of marination: tandoori, malai, ajwaini, pahadi, kalimiri, basil pesto)

HARABHARA KEBAB 280

(Mashed green peas and paneer tikkis with indian spices and shallow fried)

VEG KHASEDAR SHEEKH KEBAB 280

(Minced french beans, green peas, carrot, spianch and potatoes with tandoori spices)

AMRITSARI TILLWALE ALOO 260

(Baby potatoes marinated in spicy marinade generously coated with sesame seeds serve with mint chutney)

MAKHMALI TANDOORI KUMB 260

(Mushroom stuffed and marinated with makhamali marinade and cooked in clay tandoor)

PANEER KATHI ROLL 300

(Paneer tikka tossed with onion capsicum chaat masala rolled in roomali served with mint mayo)

ASSORTED VEG PLATTER 620

(Chef choices of tandoori tikkas and kebabs served with laccha salad and green chutney, Great for sharing)

BHATTI DA TANDOORI KUKAD (Half / Full) 280/450

(Spring whole chicken marinated for 6 hrs in dalchini sp. Tandoori marinade cooked to perfection in clay oven)

CHOICE OF CHICKEN TIKKA 400

(Boneless chicken with choice of marination: tandoori, malai, pahadi, kalimiri)

MURGH GILAFI SEEKH KEBAB 400

(Marinated chicken minced seekh kebab covered with diced peppers and melted cheese)

KANDHARI MURG 430

(Breast of chicken stuffed with minced chicken, tandoori spices, dry fruits, rolled and cooked to perfection)

CHICKEN KATHI ROLL 410

(Succulent chicken tikka rolled in roomali with laccha salad and minted mayo)

PEPPER MUTTON 480

(Tender mutton pieces stir fry in ghee with chilles and crushed black peppers)

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CHARCOAL GRILLED

MUTTON CHAAP

(Pan fried mutton chops marinated in secret spice blend)

780

MACHLI AMRITSARI

(Amritsari style fish dipped in batter and deep fry serve with tarter sauce)

450

TAWA FRIED FISH

(Rawa coated fish fried in apan marinated with local flavours)

450

TANDOORI POMFRET

AS PER CATCH

(Whole arabian sea pomfret marinated in tandoori paste and cooked in smoked charcoal)

650

LEHSUNI TANDOORI PRAWNS

(Jumbo bay prawns with garlic chilli and spices roast in clay oven smothered in butter)

580

NON VEG KEBAB PLATTER

(Chef choices of tandoori tikkas and kebabs served with laccha salad and green chutney, Great for sharing)

920



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INDO CHINA (VEG)

VEG OR PANEER MANCHURIAN

300

(Choice of vegetable dumpling/ paneer in manchurian sauce in gravy or dry)

CHINESE CHILLI

260

(Choice of baby corn, mushroom, paneer toss in chilli and chinese sauces)

KUNGPAO VEG OR PANEER

300

(Crispy fired vegetable/ paneer toss with red chillies and peanut)

VEG SPRING ROLL

230

(Crispy fried spring roll with sweet chilli sauce shots)

HONEY CHILLI POTATOES

230

(Crispy fried Potatoes strip tossed with honey, chillies and sesame)

VEGETABLE SALT AND PEPPER

240

(Tempura fried chinese greens toss with blend of salt and szechuan pepper)



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INDO CHINA (NON VEG)

DRUMS OF HEAVEN

(Chicken lollypop marinated and deep fried served with house special sauce)

320

CHICKEN SALT AND PEPPER

(Tempura fried chicken tender sprinkled with salt and szechuan pepper)

230

SIZZLING CHICKEN

(Pulled chicken strips toss in spicy chilli garlic sauce served on hot sizzler)

350

CRISPY FRIED FISH IN CHOICE OF SAUCE

(Choice of sauce: chilli garlic sauce, teriyaki sauce, black pepper, black bean, hoisin, hunan)

420

GOLDEN FRIED PRAWNS

(Tempura fried golden prawns with sweet chilli sauce)

440

SINGAPORE CHILLI GARLIC PRAWNS

(Prawns tossed with garlic butter red chillies and singaporean spices)

450

LAMB MEAT BALLS IN CHOICE OF SAUCE

(Choice of sauce: chilli garlic sauce, teriyaki sauce, black pepper, black bean, hoisin, hunan)

480

LAMB CHOP IN SZECHUAN SAUCE

(Wok tossed lamb chop in spicy szechuan sauce)

530



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INTERNATIONAL FAIR

COTTAGE CHEESE SICILIANA BRUCHETTA 280

(Cottage cheese tosed with onion, garlic, bell peppers and sicilian suace topped with melted cheese on sliced bagutte)

VEGGI NUGGETS 180

(Kids favourate veggie nuggets served with ketchup and waffers)

FACTORY NACHOS 260

(Nachos chips loaded with mexican beans, salas and melted cheese)

SOFT SHELL TACOS: VEG/CHICKEN/FISH 260/350/400

(Tacos made with your choice of toppings)

AMERICAN FRIED CHICKEN 320

(World famous crispy fried chicken with paprika mayo)

CHICKEN NUGGETS 300

(Kids favorite chicken nuggets served with ketchup and wafers)

FISH AND CHIPS 460

(Battered fried fish served with french fries tarter sauce and mashed peas)



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PIZZA MY KIND OF LOVE TRIANGLE

MARGHERITA BY THE BOOK

300

(Classic neplitana sauce fresh basil and pizza cheese)

INDIANA

320

(Indian tandoori cottage cheese with grilled onion and capsicum topped with pizza cheese and crushed fenugreek leaves)

FOUR SEASONS

360

(Europe's seasonal vegetables, pizza sauce and cheese)

BOSTON BBQ CHICKEN AND CHEESE

400

(Shredded chicken tossed in bbq sauce spread over pizza with blended cheese)

TANDOORI CHICKEN DELIGHT

400

(Tandoori chicken with spiced pizza sauce and cheese)

FISHERMANS BASKET

460

(Cubes of assorted sea food basil pizza sauce and light cheese)



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PASTA, ENTREE

PENNE ARABIATTA VEG / CHICKEN

(Penne cooked in spicy chilli flakes three peppers and tomato sauce)

320/390

CREAM CHEESE ALFREDO VEG / CHICKEN

(Pasta cooked in mushroom cream cheese sauce with parsley and black pepper)

330/400

MAC N CHEESE

(Macroni cooked in cheese sauce and baked in oven)

400

ALIO OLIO PEPPERONCINO VEG / PRAWNS

(Spaghetti tossed with olive oil garlic, chilli flakes and oregano)

320/360

PASTA MAMA ROSA VEG / CHICKEN

(So called pink sauce pasta)

320/380

SPAGHETTI BOLOGNAISE

(Spaghetti cooked in minced lamb tomato sauce with rosemary and basil)

400

SPAGHETTI MEAT BALLS

(Spaghetti tossed with lamb meat balls and tomato concasse)

400

CHICKEN STROGANOFF

(A Russian classical chicken dish cooked with chicken, mushroom and mustard serve on bed of herb rice)

410

GRILLED CHICKEN

(Grilled chicken served with mashed potatoes, sauteed vegetables and mushroom sauce)

460

CHICKEN ROULADE

(Stuffed chicken roulade with potato wedges and spicy tomato sauce with herbs)

480



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SIZZLER

TEX MEX SIZZLER VEG / CHICKEN

450

(Mexican rice, sauteed vegetable, potatoes wedges, salsa with choice of veg patty or chicken steak)

GREAT INDIAN SHASHLIK PANEER / CHICKEN / LAMB

480

(Choice of sate i.e paneer/ chicken/ lamb with herb rice, sauteed veggies, potatoes topped with shashlik gravy)

DO IT YOUR SELF ORIENTAL SIZZLER

570

Choice of : paneer, chicken, lamb, fish

Choice of sauce: black pepper, black beans, chilli soya, scheszwan, kung pao

(Served with stir fry chinese vegetables, rice and noodles)



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MAIN COURSE (VEG)

METHI MUTTER MALAI 290
(Young fresh Fenugreek leaves with green peas in white creamy gravy)

BHINDI DO PYAZA 270
(Tender okra cooked with mild spices with onions)

BBC 270
(Beigan bharta chatpata smoked in clay oven)

VEG KADAI 280
(Fresh garden vegetables cooked in yellow gravy sprinkled with special kadai masala)

SMOKY KOLHAPURI 270
(Authentic kolhapuri gravy with chilli pepper and farm vegetables)

PALAK PANEER 290
(Cottage cheese sauteed with mild garlicky spinach gravy, A taste of Punjab)

NAVRATNA KORMA 290
(Nine Gem Vegetables cooked with nutty rich cashewnut gravy with melon seed paste)

JAFRANI KOFTA 280
(Saffron scented cottage cheese ball in creamy gravy)

SITARAM KE CHOLE 270
(Classic Delhi style chole goes great with bhatura)

DUM ALOO PUNJABI 270
(Baby potatoes cooked in dumphukt style in Punjabi style)

SARSO KA SAAG 290
(A north indian delicacy of green leaves cooked in mustard oil tastes best with makke di roti)

PANEER TIKKA MASALA 290
(Dalchini chef special creation)

DHABA PANEER 280
(Cottage cheese cooked in lababdar gravy with crushed kasuri methi leaves)

HYDRABADI MIRCH KA SALAN 280
(Curried chilli peppers cooked in traditional Hydrabadi peanut gravy)

LASOONI METHI OR PALAK 270
(Steam and chop methi / spinach with generous flavor of Garlic)

PANEER MAKHANI 290
(A Popular delicacy of Punjab, paneer simmered in rich creamy tomato garvy)

MAIN COURSE (NON VEG)

MURGH MAKHANI (BUTTER CHICKEN) 430
(A Popular delicacy of Punjab, Boneless Babychicken simmered in rich creamy tomato gravy)

KADAI MURGH 380
(Chicken cooked in yellow gravy with kadi masala)

MURGH MARATHA 380
(A maharastrian preparation in black Gouda masala)

NAWABI MURGH KORMA 380
(A nawabi version preparation of brown onion gravy with juicy chicken)

CHICKEN HANDI 430
(A quick one pot chicken stir fry with touch of aromatic spices)

GAVRAN CHICKEN HALF/ FULL 620/1150
(A village style chicken with local spices a true Maharastrian local delicacy)

RARA GOSHT 500
(Lamb cooked on low heat with blended spice and minced meat)

DAL GOSHT 450
(Lamb meat with dal a popular dish with Bori masala)

MUTTON ROGANJOSH 530
(Saffron and ratanjyot scanted kashmiri lamb stew which you can't leave with out)

MUTTON KHEEMA GOTALA 500
(Minced mutton with green peas with cracked egg flavoured with mint and coriander)

GOAN FISH CURRY 450
(Delicate white fish with coconut, tamarind, curry leaves and Goan spices)

MALABARI PRAWN CURRY 500
(A tangy flavoured prawn curry cooked in red spices and coconut gravy)

EGG CURRY 280
(Boiled egg coated with red chilly powder and shallow fried, prepared in onion gravy)



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INDIAN STAPLES

STEAM RICE	110	CURD RICE	220
JEERA RICE	130	DAL TADKA	160
VEGETABLE PULAO	160	DAL FRY	170
LEMON RICE	130	DAL KOLHAPURI	170
DAL KHICHADI	220	DAL PANCHRATNA	200
PALAK KHICHADI	220	DAL MAKHANI	210
BISSI BELLE HULLIANA	230	PUNJABI PAKODA KADHI	200

SPECIAL DUMPHUKT BIRYANIS

VEG DUM BIRYANI **370**
(Marinated mix vegetables layyered with aromatic spiced aged basmati rice with barista and mint)

HYDRABADI VEG DUM BIRYANI **370**
(Marinated mix vegetables with spinach layyered with aromatic spiced aged basmati rice with barista and mint)

GUCCHI BIRYANI **400**
(Marinated mushrooms layyered with aromatic spiced aged basmati rice with barista and mint)

CHICKEN DUM BIRYANI **480**
(Marinated pieces of chicken layyered with aromatic spiced aged basmati rice with barista and mint)

MUTTON DUM BIRYANI **580**
(Marinated pieces of mutton layyered with aromatic spiced aged basmati rice with barista and mint)

FISH / PRAWN DUM BIRYANI **750**
(Marinated fish/prawn layyered with aromatic spiced aged basmati rice with barista and mint)



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INDIAN BREADS

PLAIN ROTI	35
BUTTER ROTI	45
PLAIN KULCHA	45
BUTTER KULCHA	55
PLAIN NAAN	50
BUTTER NAAN	60
GARLIC NAAN	70
CHEESE NAAN	90
CHEESE GARLIC NAAN	100
LACCHA PARATAHA	60
STUFFED PARATHA (ALOO, PANEER, GOBI)	80
MAKKE KI ROTI	80
JAWAR CHI BHAKRI	50
ROTI BASKET	260
(Roti, Naan, Kulcha & Laccha Paratha 02 pieces each)	

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ORIENTAL ENTREE

VEG / PANEER MANCHURIAN

230

(Choice of vegetable dumpling/ paneer in manchurian sauce in gravy or dry)

CAULIFLOWER MANCHURIAN

230

(Batted fried cauliflower florettes in chilli garlic Manchurian sauce)

KUNG PAO CHICKEN

400

(Crispy fired paneer/CHICKEN toss with red chillies and Peanut)

THAI CURRY WITH BASIL STEAM RICE

400/450

VEG / CHICKEN (Classic red /green thai curry with basil steam rice with choice of veg or chicken)

MASSAMAN CURRY WITH BASIL RICE

VEG/ CHICKEN (Freshly ground massaman curry paste cooked with coconut milk and chillies)

MAKE YOUR OWN GRAVY

400

CHOICE OF VEG: Paneer/manchurian balls/baby corn/ Mushroom/ Assorted chinese greens

CHOICE OF NON VEG: Chicken/lamb/fish/prawn/egg

CHOICE OF SAUCE: Hot chilli garlic sauce/ Soya chilli sauce/ Manchurian sauce/ schezwan sauce

CHINESE FRIED RICE VEG / CHICKEN

280/380

(Indo chinese version of fried rice with soya and spring onion)

SINGAPORE FRIED RICE VEG / CHICKEN

180/230

(Singapore influenced rice with curry powder red chillies and cashewnut)

HAKKA NOODLES VEG/ CHICKEN

220/260

(Hakka style wok tossed noodles with garlic, soya and spring onion)

SINGAPORE NOODLES VEG / CHICKEN

220/320

(Curry powdered flavoured noodles tossed with chillies and cashewnut)



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SALAD & RAITA

GREEN SALAD

90

(Slice of cucumber, tomatoes, carrot, onion, lemon and green chillies)

CITRUS OLIVE SALAD

160

(Diced cucumber, tomatoes, olives and iceberg lettuce with lemon dressing)

WATERMELON FETA SALAD

190

(Watermelon tossed with candied walnut salt pepper and balsamic dressing with house made feta)

CAESAR SALAD VEG / CHICKEN

160/190

(Diced iceberg lettuce with fresh garlicky caesar dressing with parmesan and dehydrated bread crutons)

RUSSIAN SALAD

140

(Cubes of potatoes, carrots, beans and peas pineapple with mayonnaise)

CHICKEN HAWAIIAN SALAD

190

(Shredded chicken, pineapple mixed with mayonnaise dressing)

WALDORF SALAD VEG / CHICKEN

190/220

(Apple, potatoes, walnut tossed with mayonnaise dressing)

FISH NICOISE SALAD

210

(Fish flakes mixed with baby potatoes, cherry tomatoes, bell peppers, spring onion with lemon cumin dressing)

ROASTED / FRIED PAPAD

40

(Choice of papad roasted or fried)

MASALA PAPAD

60

(Papad topped with tomatoes, onion, chilly and coriander)

ROOMALI CHEESE PAPAD

(Crispy roomali tokari sprinkle with onion tomato masala and grated cheese)

DALCHINI CHAAT PLATE

140

(Aloo/ Chaana/ Sprouted Moong)

CHOICES OF RAITA

90

(Mix veg/ Boondi / Pineapple/ Burani)

PLAIN CURD

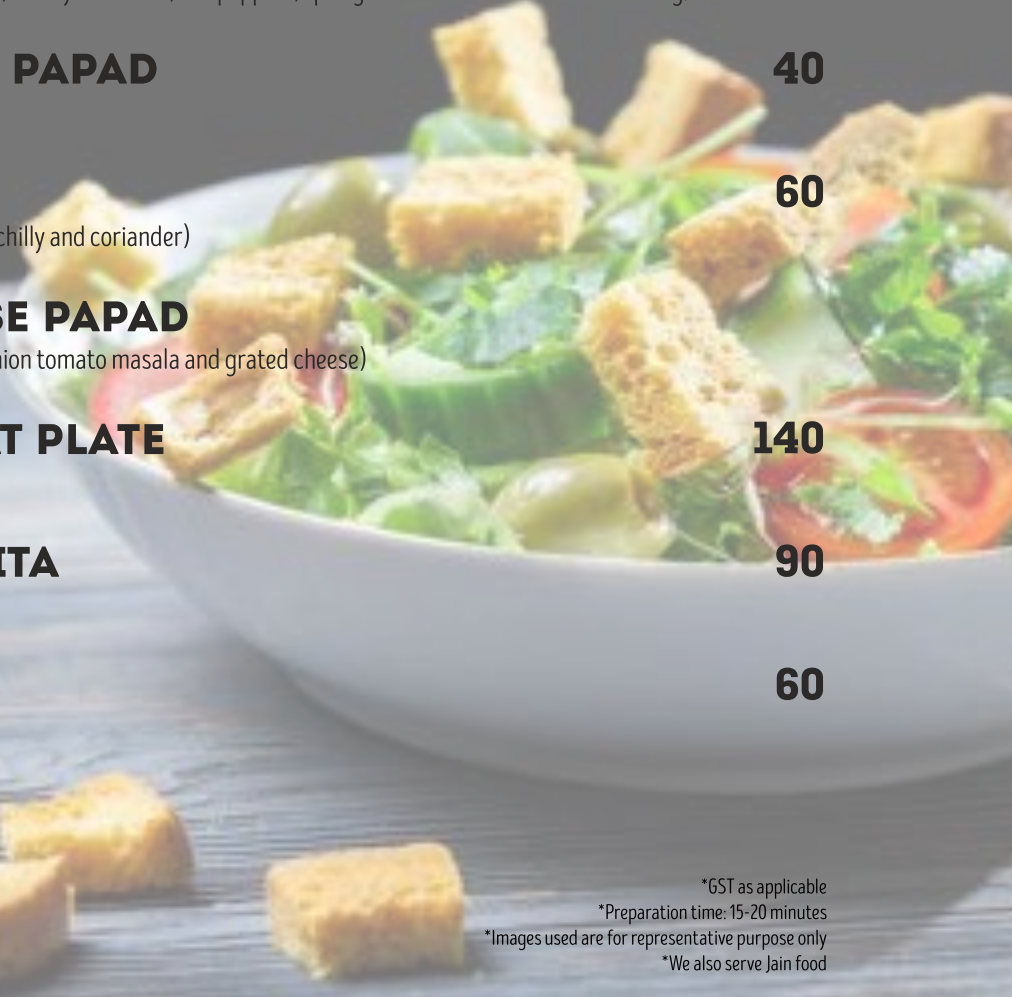
60

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SANDWICHES

ALL SANDWICHES ARE MADE AS PER CHOICE GRILLED / PLAIN AND ARE SERVED WITH POTATO CHIPS

BREAD BUTTER	50
TOAST BREAD	60
JAM BREAD	70
VEGETABLE SANDWICH	110
VEGETABLE CLUB SANDWICH	130
TANDOORI PANEER BITES SANDWICH	160
CHUTNEY ALOO CHEESE GRILL SANDWICH	130
TOMATO CHEESE AND CRUSHED BLACK PEPPER GRILL	160
VEG CLUB SANDWICH	170
MASALA OMELETE SANDWICH	200
EGG BHUJI AND BREAD	180
EGG SALAD SANDWICH	200
CHICKEN CLUB SANDWICH	210
CHICKEN SALAD SANDWICH	210
CHICKEN TIKKA CHUTNEY MAYO SANDWICH	220
EXTRA CHEESE	40

HOT & COLD BEVERAGES

TEA	40
FILTER COFFEE	50
HOT MILK	60
HOT CHOCOLATE	90
BOURNVITA	100
FRESH LIME SODA	60
FRESH LIME WATER	40
MINERAL WATER	40
SOFT DRINKS	90
LASSI SWEET/ SALTED	70
MASALA CHAAS	120
SEASONAL FRESH JUICE	100
WATERMELON JUICE	250
PEANUT BUTTER AND BROWNIE SHAKE	150
VANILLA MILK SHAKE	150
STRAWBERRY MILK SHAKE	40

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DESSERTS

TRIO OF HALWA (Trio of halwa i.e. moong dal, dudhi, gajar sprinkle with chopped dry fruits)	150
GULAB JAMUN (Served with vanilla ice cream and chocolate sauce)	150
BALUSAHI PISTA (An Indian subcontinental dessert similar to glazed doughnuts)	150
ROSSOGULLAS (Famous bengali sweet made from curdle milk balls dipped in sugar syrup)	150
MANGO RASMALAI (Mango flavored dessert with thicken cream)	150
BANANA SPLIT (Caramelized banana served with chop fruits and nuts and ice cream)	180
SIZZLING BROWNIE (Brownie served on hot sizzling plate topped with vanilla ice cream and chocolate sauce)	220
ICE CREAM MEDLEY (Chocolate, vanilla and strawberry ice cream with chocolate sauce and nuts)	120

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*Let your taste buds take charge of your
experience today!*

VITS-Nanded Hotel Meera Arcade, Canal Road Nanded

www.vitshotels.com

*Government charges as applicable