

कृपानिधि

KRIPANIDHI RETREAT RAJGIR

Service Time: 12.30 pm to 2.30 pm and 6.00 pm to 7.30 pm

Starters

Gajar Aur Bhutte Ke Tikki – 6 pieces	280
A melt in mouth mélange of corn, potato, carrot and cottage cheese tikki. Served with spicy chutney	
Dhania Nariyel Ke Chapli– 6 pieces	260
A mélange of potato, mint, coriander and freshly grated coconut with spices and shallow fried. Served with minty nutty chutney	
Bhuna Chana Aur Dahi Ke Kabab – 6 pieces	280
Tikki made with yogurt, rajma, raisins and bhuna besan. Served with two different chutneys	
Tandoori Bharwan Aloo	240
Marinated potatoes stuffed with cottage cheese, nuts and cooked over clay tandoor	
Paneer Tikka Ajwani	360
Cottage cheese marinated with yogurt, spices and cooked in clay tandoor	

Soup

Matter Aur Gobi Shorba	210
Cauliflower and green peas cooked together to perfection	
Tamatar Shorba	190
Tomatoes roasted and cooked with Indian spices and sprinkled with coriander leaf	

Chaat / Salad

Papri Chaat	190
Dahi Valla Chaat	210
Samosa Chaat	210
Koshimbir Salad	190
Fresh Green Tossed Salad	190
Beans Sprout Salad	190

No Colours are added

All items are strictly vegetarian and without onion and garlic

Jain food (without rooted vegetables) are available

All items mentioned are in Indian Rupees

GST applicable will be extra

Main Course

Bharwan Parwal Stuffed parwal cooked in light spicy tomato gravy	220
Kofte Dilruba Kofta stuffed with dry fruits and cooked in an aromatic rich gravy in an earthen pot	310
Sukhi Ajwani Gobi A dry preparation of cauliflower with ajwain, aamchur and Indian spices	220
Dahi Bhindi Deep fried ladies finger cooked in aromatic yogurt gravy	210
Kurkure Bhindi Crispy deep fried bhindi	210
Chana Masala Kabula chana cooked with Indian spices, mango powder and tomatoes	290
Gatte Ka Sabzi Gram flour dumplings cooked in mild gravy and finished with ghee and hing	310
Paneer Khurchan Paneer tikka juliennes cooked with spices, bell peppers, tomatoes and cream	330
Subz Miloni Five seasonal vegetables cooked in Chef's special curry	290
Paneer Makhani Fresh cottage cheese cooked in tomato gravy finished with cream and butter	340

Breads

Sindhi Paratha Paratha made with atta, green chilli, cumin seed, mint, coriander leaf and greased with desi ghee	90
Ajwani Methi Naan Refined flour cooked in a clay oven with methi and ajwain	80
Hari Mirch Aur Dhania Kulcha Puffed refined flour cooked in a clay oven with green chilli and coriander leaves	80
Ghee Roti Indian bread cooked smeared with desi ghee	60
Malabar Paratha Lachha paratha cooked on hot griddle and smeared with desi ghee	80

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Rice

Steamed Basmati	210
Boiled aromatic basmati rice	
Sabziyon Ki Tehri	250
Vegetable pulao prepared with vegetables, spices, nuts and desi ghee	
Pudina Pulao	240
A pulao with generous amount of coriander, mint leaves, green peas and fried paneer	
Shahi Pulao	250
Basmati rice cooked with desi ghee, fried cashew nut and raisins	

Dal

Sindhi Dal	210
Mix dal preparation tempered with desi ghee, cumin and hing	
Black Dal Makhani	250
Famous black dal makhani finished with crispy fried makhana's , cream and butter	
Hing Arhar Tadka	210
Arhar (Toor) dal cooked and tempered with hing, desi ghee, cumin and dry red chilli	
Rajma Makhmali	230
Rajma cooked overnight with spices and finished with butter and cream.	

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Chinese

Wonton Soup	190
A clear soup with spinach and vegetable dumplings	
Lemon Coriander Pepper Soup	190
A thin soup made with coriander, pepper, light soya and lemon juice	
Chinese Bhel	240
Crispy fried noodles mixed with corn, vegetables, green chilli, sauce and Chinese spices.	
Five Spice Vegetables	240
Vegetables cooked with Chinese five spice powder and light ginger soya sauce	
Crispy Cauliflower with Chilli Honey	240
Crispy fried cauliflower florets tossed with sauce, honey and roasted chilli flakes and sesame seed	
Crispy Chilli Potato Julienne	210
Crispy fried juliennes of potato tossed with Szechwan sauce	
Peppery Corn	250
Crisp fried sweet corn kernels tossed with freshly crushed black pepper and spices.	
Fiery Baby corn	250
Whole baby corn marinated with chilli paste, spices and fried till perfection	
Hakka Noodles	220
Fried Rice	220

Continental

Penne in Cream Cheese Sauce	320
Penne cooked with cheese, white sauce and finished with cream, butter, herbs and olives	
Penne Arrabiatta	320
Penne cooked with tomato sauce and finished with cheese, herbs and olives	
Vegetable Augratin	320
Exotic vegetables cooked al-dante with cheese and gratinated under a salamander	
Stir fried Vegetables	280
English vegetables tossed with herbs and butter	
Vegetable Sizzler	350
Vegetable patty cooked in barbeque sauce and served with sautéed veggies, French fries	

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Desserts

Baked Rosogolla	120
Sweetened cottage cheese balls baked with reduced milk	
Gulabjamun	80
Deep fried mawa balls soaked in sugar syrup	
Choice of Ice cream	100

Beverage

Tea / Coffee	100
Masala Tea	120
Cold Coffee/ Milk Shake (Chocolate / Mango)	180
Lassi / Butter Milk	150
Fresh Lime Soda / Water	120

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