

SATTVA

Purity · Goodness · Balance

Farm-fresh ingredients • Quality mustard oil • No artificial preservatives

❖ PAN INDIA DELIVERY ❖

Artisanal snacks crafted in our hygienic kitchen, delivered across India

MAKHANA (FOX NUTS)

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| Plain Makhana <i>Lightly seasoned, Himalayan pink salt</i> | Rs.350/250g |
| Roasted Makhana <i>Classic ghee-roasted with sea salt</i> | Rs.380/250g |

NAMKEEN & POHA

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| Namak Para <i>Crispy whole-wheat diamond crackers, desi ghee</i> | Rs.220/250g |
| Thick Poha <i>Flattened rice, peanuts & curry leaves</i> | Rs.180/250g |
| Chana Sattu <i>Stone-ground roasted chana, protein-rich & natural</i> | Rs.200/500g |

Min. order ■ 500 • Free shipping above ■ 999 • Shelf life: 15–20 days

❖ GURGAON SECTOR 86 DELIVERY ❖

Freshly cooked to order • Delivery in 45–60 min

■ NORTH INDIAN ■

STARTERS & SNACKS

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| Samosa (2 pcs) <i>Crispy pastry, spiced potato & pea filling</i> | Rs. 80 |
| Pyaz Kachori (2 pcs) <i>Flaky pastry, caramelised onion & spice mix</i> | Rs. 90 |
| Paneer Pakoda <i>Cottage cheese fritters, mint chutney</i> | Rs. 160 |
| Moong Dal Chilla <i>Savoury green-gram crepe, ginger & coriander</i> | Rs. 120 |
| Matar Chaat <i>Boiled peas, tangy tamarind, chaat masala</i> | Rs. 110 |
| Pav Bhaji <i>Spiced vegetable mash, toasted pav (2 pcs)</i> | Rs. 140 |
| Kulcha Chole <i>Stuffed kulcha, Amritsari chole, pickled onions</i> | Rs. 160 |
| Chuda Fry Bihari <i>Poha sauteed with green chilli & ginger</i> | Rs. 100 |
| Litti Chokha <i>Sattu-stuffed wheat balls, roasted aubergine</i> | Rs. 160 |

MAIN COURSE — CURRIES & GRAVIES

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| Dal Tadka <i>Yellow lentils, ghee tempering, cumin</i> | Rs. 180 |
| Rajma Masala <i>Red kidney beans, tomato-onion gravy</i> | Rs. 180 |
| Aloo Gravy <i>Potato in spiced onion-tomato sauce</i> | Rs. 160 |
| Baingan Bharta <i>Flame-roasted aubergine, garlic, spices</i> | Rs. 170 |
| Mix Veg <i>Seasonal vegetables, fresh cream, cashew</i> | Rs. 180 |

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| Gobhi Masala <i>Cauliflower in spiced tomato gravy</i> | Rs. 170 |
| Kadhi Pakora <i>Yogurt & chickpea flour curry, fried fritters</i> | Rs. 170 |
| Kaale Chane <i>Black chickpeas, dry spice, hing tadka</i> | Rs. 170 |
| Palak Paneer <i>Cottage cheese, spinach puree, cream</i> | Rs. 220 |
| Besan ki Sabji <i>Chickpea flour cubes, spiced yogurt gravy</i> | Rs. 160 |

BREADS

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| Tawa Roti (3 pcs) <i>Whole wheat, cooked on iron tawa</i> | Rs. 40 |
| Mooli Paratha <i>Stuffed whole-wheat flatbread, white butter</i> | Rs. 90 |
| Ajwain Paratha (2 pcs) <i>Carom-seed flatbread, pure ghee</i> | Rs. 80 |

RICE & BIRYANI

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| Plain Rice <i>Long-grain basmati, perfectly steamed</i> | Rs. 120 |
| Jeera Rice <i>Cumin-tempered basmati, ghee</i> | Rs. 140 |
| Veg Pulao <i>Garden vegetables, whole spices, basmati</i> | Rs. 160 |
| Peas Biryani <i>Fragrant basmati, fresh peas, saffron notes</i> | Rs. 180 |
| Tawa Fried Rice <i>Wok-tossed basmati, vegetables</i> | Rs. 160 |

DESSERTS

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| Kheer <i>Rice pudding, cardamom, saffron, dry fruits</i> | Rs. 120 |
| Gajar ka Halwa <i>Slow-cooked carrot pudding, pure ghee</i> | Rs. 130 |
| Malpua <i>Fried pancake, sugar syrup, fennel</i> | Rs. 110 |
| Sabudana Kheer <i>Tapioca pearl pudding, cardamom, milk</i> | Rs. 100 |

BEVERAGES

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| Sweet Lassi <i>Chilled yogurt, rose water, cream top</i> | Rs. 80 |
| Salted Lassi <i>Chilled yogurt, cumin, mint</i> | Rs. 80 |
| Mango Sharbat <i>Raw mango, black salt, cooling spices</i> | Rs. 70 |

■ CHINESE ■

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| Veg Hakka Noodles <i>Wok-tossed noodles, mixed vegetables, soy</i> | Rs. 160 |
| Chilli Paneer <i>Cottage cheese, capsicum, soy-ginger sauce</i> | Rs. 220 |
| Veg Manchurian <i>Vegetable dumplings, spicy Manchurian sauce</i> | Rs. 180 |
| Veg Fried Rice <i>Wok-tossed rice, vegetables, sesame oil</i> | Rs. 160 |
| Veg Momos (6 pcs) <i>Steamed dumplings, spicy schezwan dip</i> | Rs. 140 |
| Veg Spring Roll (3 pcs) <i>Crispy rolls, vegetable filling, sweet chilli</i> | Rs. 120 |
| Veg Hot & Sour Soup <i>Clear broth, vegetables, vinegar, corn</i> | Rs. 100 |

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| Paneer Chilli Gravy <i>Cottage cheese, capsicum, rich gravy</i> | Rs. 230 |
| Schezwan Fried Rice <i>Spicy wok-tossed rice, Schezwan sauce</i> | Rs. 180 |

■ SOUTH INDIAN ■

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| Idli (3 pcs) <i>Steamed rice cakes, sambar, coconut chutney</i> | Rs. 120 |
| Uttapam <i>Thick rice pancake, onion, tomato, coriander</i> | Rs. 140 |
| Medu Vada (2 pcs) <i>Crispy lentil doughnuts, sambar & chutney</i> | Rs. 110 |
| Masala Dosa <i>Crispy rice crepe, spiced potato filling</i> | Rs. 160 |
| Plain Dosa <i>Thin crispy crepe, sambar & two chutneys</i> | Rs. 130 |
| Bisi Bele Bath <i>Karnataka rice-lentil-vegetable one-pot</i> | Rs. 170 |
| Curd Rice <i>Soothing yogurt rice, pomegranate, curry leaves</i> | Rs. 120 |
| Rasam (bowl) <i>Tangy pepper-tomato lentil soup</i> | Rs. 70 |

Non-Vegetarian options — Coming Soon!
Fish Curry (Kolkata Style) • Mutton Curry • Egg Preparations

We use quality mustard oil • No MSG • No Red Chilli Powder • No artificial colours • Hygienically packed in food-grade containers