



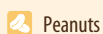
A dining experience that celebrates the richness of pure vegetarian cuisine, meticulously crafted to honour our unwavering commitment to authenticity. At Amma's Rasoi, our constant endeavour is to use the finest ingredients, desi ghee and homemade pickles, to create dishes that resonate with the warmth and flavours of home-style food. With a focus on quick service and creative culinary offerings, we aim to delight our guests while promoting a sustainable approach to dining.

We are committed to nourishing both our guest & the planet. Our recipes feature thoughtfully cultivated ingredients & deliver authentic flavor while supporting healthier body and mind.

AMMA'S RASOI MENU

COMFORT FOOD

	Corn & Bajra Bhel	249
Serve size 250gms / Kcal 234 Tender fresh corn and puffed pearl millet bhel - a nutritional twist on the traditional bhel		
	Panki Chutney	349
Serve size 200gms / Kcal 88 Steamed savoury rice flour pancakes accompanied with zesty coriander chutney		
	Badai Roti - Shak - Shrikhand	395
Serve size 450 gms / Kcal 460 Masala roti served with batata shak and shrikhand		
	Bajri Uttapam	295
Serve size 275gms / Kcal 301 Pearl millet and rice pancake served with vibrant flavors of South Indian special coconut and tomato chutneys		
	Makai Khichu	295
Serve size 275gms / Kcal 338 Sweet corn khichu with sem seeds and khakra		
	Sev Tameta Nu Shaak with Thepla and Mohanthal	395
Serve size 375gms / Kcal 395 A tangy, spicy Gujarati dish, combining crisp sev with tomato curry served with soft thepla and mohanthal sweet		
	Sabudana Khichdi - Curd	295
Serve size 200gms / Kcal 283 Soaked tapioca pearls infused with mild spices and vegetables, served with curd for a comforting treat		
	Sabudana Dumpling	349
Serve size 200gms / Kcal 225 Steamed sago dumplings filled with vegetables and paneer served with chilli oil		
	Dhan Shak - Bhat	349
Serve size 250gms / Kcal 354 Parsi lentils preparation, infused with potato, aubergine, fenugreek & spinach leaves served with fragrant brown onion rice		
	Satpadi Roti - Gattu Nu Shak	395
Serve size 325gms / Kcal 408 Chickpea flour dumplings immersed in a tantalizing yogurt curry, served with crushed flaky masala bread		
	Dhokla Platter	249
Serve size 275gms / Kcal 160 Popular Gujarati steamed snack		
	Aloo Bedmi	249
Serve size 325gms / Kcal 332 Flavorful potato curry served with crisp whole wheat puri and methi chutney		
	Undhiyu with Tawa Roti	349
Serve size 450 gms / Kcal 845		



Peanuts



Nuts



Gluten



Milk



Sulphur Dioxide



Celery



Lupin



Sesame seeds

If you or any of your guests are allergic to any food product, please inform your server before ordering

All prices are in Indian rupees. Taxes extra as applicable. Kcal Value is per 100 gms and Weight measurement of menu items are approximate.







Kindly allow 15 minutes for service. An average adult requires 2,000 kcal energy per day, however, calorie needs may vary.

	Crunchy Potato Cheese Sandwich	245
	Serve size 225gms / Kcal 230 Fried, cottage cheese stuffed potato and bread sandwich	
	Dahi Batata Puri/ Pani Puri	195
	Serve size 120gms / Kcal 367/307 Popular Indian street snack	
	Ragda Patties	295
	Serve size 200gms / Kcal 342 Mashed potato patties served with white pea curry and garnished with chutneys, sev, onion and tomato	
   	Dosa/ Rava Dosa	345/395
	Serve size 250gms / Kcal 130 Thin and crispy South Indian pancake with filling option of Mysore special or Plain	
  	Idli	295
	Serve size 225gms / Kcal 145 Steamed rice and black lentil round cake served with sambhar and chutneys	
  	Dahi Missal	295
	Serve size 250gms / Kcal 111 Spicy Maharashtrian sprouted curry mixed with curd and served with Mumbai pao	
	Masala Panoli	245
	Serve size 180gms / Kcal 195 Steamed Gujarati moong dal pancakes, served with coriander and coconut chutney	
	Cownpore Cutlet	245
	Serve size 180gms / Kcal 147 Crisp potato rolls stuffed with vegetables	
	Shaam Ki Pasand	245
	Serve size 180gms / Kcal 225 Home-style sumptuous bhel without chutney, served with crispy bread paneer roll	
   	Vada Pav	295
	Serve size 180gms / Kcal 260 Fried potato dumpling placed inside a bread bun and accompanied with chutneys and green chilli pepper	
  	Alpahaar	295
	Serve size 225gms / Kcal 385 Refreshing platter of homemade poha, idli and dhokla	
	Dal Pakwan with Mathri	295
	Serve size 180gms / Kcal 398 A classic Sindhi delicacy that combines carom seeds seasoned crispy bread and flavorful spiced lentil	
	Chinese Checker	205
	Serve size 180gms / Kcal 350 Healthy version of Maggie noodles with vegetables and paneer	






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DESSERT

- | | | |
|---|---|-----|
|  | Mohanthal | 245 |
| | Serve size 150gms / Kcal 459
Gujarati's traditional sweet made with besan, desi ghee and sugar combined with spices and nuts | |
|  | Homemade Kheer with Mini Gulab Jamun | 295 |
| | Serve size 150gms / Kcal 288
A decadent fusion dessert that combines slow cooked rice kheer with mini gulab jamun | |
|  | Shrikhand | 295 |
| | Serve size 120gms / Kcal 108
Traditional Gujarati dessert made from strained yogurt flavored with saffron and cardamom | |
|  | Gud Ka Rasgulla | 245 |
| | Serve size 120gms / Kcal 98
A twist to Bengali traditional sweet made of fresh cottage cheese and dipped in jaggery syrup | |
|  | Kesar, Roasted Almond and Pista Kulfi | 295 |
| | Serve size 200gms / Kcal 385
Rich and creamy Indian ice-cream flavored with saffron, pista and almond | |
|  | Jalebi with Rabri and Fafda | 245 |
| | Serve size 150gms / Kcal 350
A Classic Indian treat | |

BEVERAGES

- | | | |
|---|--------------------------------------|-----|
|  | Masala Chai | 195 |
| | Serve size 225ml / Kcal 328 | |
| | Nimbu Pani | 175 |
| | Serve size 300ml / Kcal 22 | |
| | Fresh Coconut Punch | 195 |
| | Serve size 250ml / Kcal 18 | |
| | Sugarcane Juice | 195 |
| | Serve size 250ml / Kcal 269 | |
|  | Sattu Drink | 195 |
| | Serve size 300ml / Kcal 166 | |
|  | Kesar Lassi | 195 |
| | Serve size 300ml / Kcal 79 | |
|  | Chaas Salted / Pudina | 175 |
| | Serve size 300ml / Kcal 28 | |
| | Kala Khatta Chuski Juhu Beach | 145 |
| | Serve size 300ml / Kcal 160 | |
|  | South Indian Coffee | 195 |
| | Serve size 100ml / Kcal 120 | |



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