



RASAM (The spicy south Indian appetizer)	6.99
©*TOMATO SOUP (Chef recipe)	6.99
VEG. SWEET CORN SOUP (Indo style sweet corn soup with veg.)	6.99
HOT AND SOUR SOUP (Indo Chinese style soup)	6.99
MANCHOW SOUP (Indo Chinese style soup with fried noodles)	7.99
MEXICAN TORTILLAS (Traditional Mexican soup made of tomatoes, corn, beans & top with fried tortillas)	7.99
(Vegetarian South Indian Delicacies)	
	5.99
VEGETABLE UPMA (Made from suji and grated fresh vegetables with coconut chutney)	9.99
(Vegetarian North Indian Tandoori Delicacies)	
PANEER TIKKA (6pcs Chunks of cottage cheese, marinated in Yoghurt and aromatic Indian spices and cooked in clay oven)	16.99
GOBHI TIKKA (6 pcs Florets of cauliflower marinated in Indian herbs, spices and garlic and char grilled)	14.99
HARA BHARA KABAB (6 pcs Spinach and Roasted Bengal gram blended with Indian herbs and spices, shaped in to patty & deep fried)	12.99
LASUNI HARA PANEER (6pcs Chunks of cottage cheese, marinated in Yoghurt and aromatic Indian spices, mint and garlic and cooked in clay oven)	16.99



© DABELI (1 pc special Indian burger from Kutch, Gujarat)	7.99
*MUMBAI VADA PAV (1 pc special Indian burger)	6.99
BUTTER ROASTED VADA PAV (1 pc special Indian burger roasted in butter)	8.99
SAMOSA (2 pcs Indian savoury)	8.99
BOMBAY VEG. FRANKIE (Indian wrap)	11.99
MANCHURIAN FRANKIE (Indian wrap with manchurian filling)	12.99
PANEER TIKKA FRANKIE (Indian wrap with paneer tikka filling)	13.99
SCHEZWAN VEG. FRANKIE (Indian wrap with schezwan filling)	12.99
PANEER CHILLI VEG. FRANKIE (Indian wrap with paneer chilli filling)	14.99
PAV BHAJI (+ \$3 cheese) (Indian spicy tangy delicacy)	17.99
CHOLE BHATURE (Chic peas in Indian style with 2pcs. fried Indian puff bread)	17.99
FRENCH FRIES (Fries with salt/chaat masala/gun powder)	5.99
*PANI PURI (10 pc. Round, hollow puri, fried crisp and filled with masala, potatoes, and 2 types of flavored water)	11.99
© DAHI SEV PURI (Round, hollow puri, fried crisp and filled with a mixture of potato, curd, different chutneys and masala)	11.99
SEV PURI (Flat puri topped with a mixture of potato, different chutneys and masala)	10.99
PAPDI CHAAT (Flat puri and vada dumplings topped with a curd, different chutneys and masala)	11.99
SAMOSA CHAAT (1 pcs samosa topped with a curd, different chutneys, chole and masala)	12.99
*ALOO TIKKI CHAAT (2 pcs potato patty with a curd, different chutneys and masala)	12.99
BHEL (Sweet, spicy and sour tasting snack made with puffed rice, chutney and sev)	10.99



VEG. MANCHURIAN (DRY / GRAVY) (Manchurian dumplings)	15.99
PANEER CHILLI	16.99
(Paneer with bell peppers and onions Indo Chinese style) SCHEZWAN PANEER CHILLI	17.99
(Paneer with bell Peppers and onions with Schezwan sauce) VEG. HAKKA NOODLES (+ \$4 Manchurian)	14.99
(Noodles tossed in Indo Chinese stlye with veges) VEG. SCHEZWAN NOODLES	15.99
(Noodles tossed in Indo Chinese stlye with schezwan sauce) VEG. FRIED RICE (+ \$4 Manchurian + \$3 Paneer)	14.99
(Fried rice with veggie added) VEG. SCHEZWAN FRIED RICE (Rice tossed in Indo Chinese style with schezwan sauce)	15.99
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(Vegetarian bar-be-cue Delicacies)	
*ASSORTED VEGETABLE BAR-BE-CUE SIZZLER (Assortment of bar-be-cued veg kebabs and tikkas served on a sizzler plate with chef's special sauce)	24.99
*INDI - CHINI SIZZLER (Assortment of Indo - Chinese dishes served on a sizzler plate with chef's special sauce)	24.99

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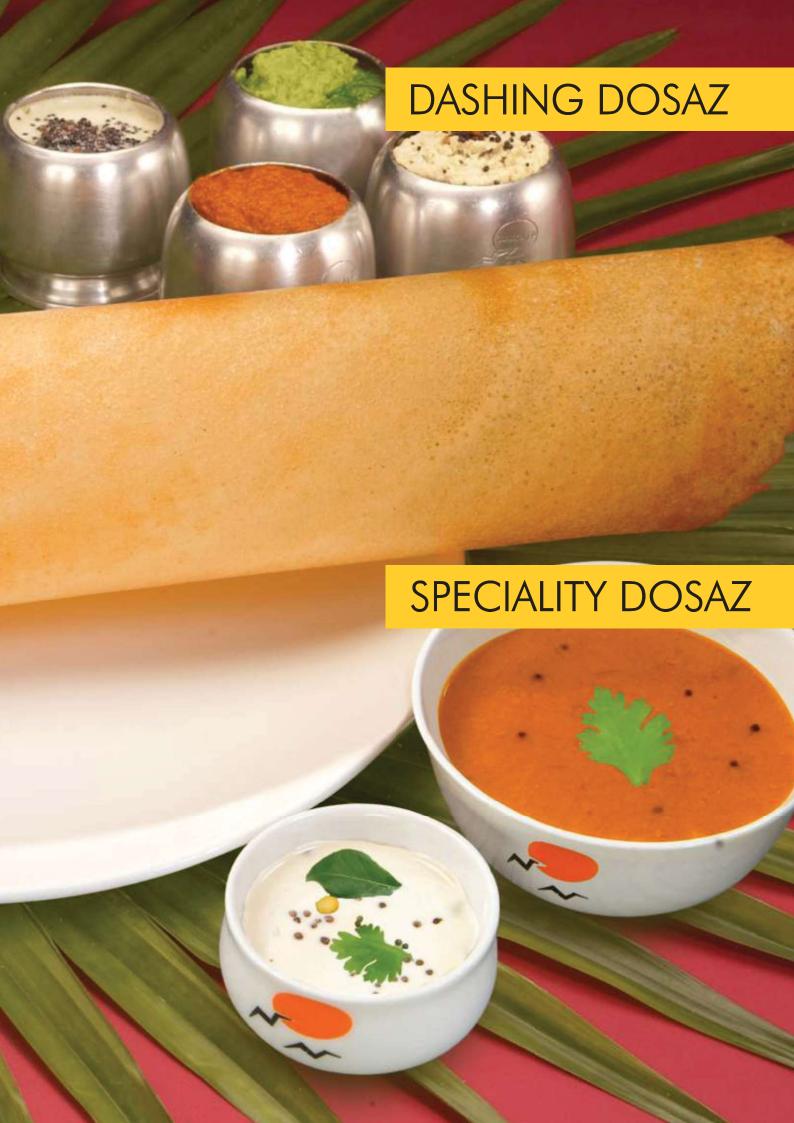
(Idli is a steamed rice cake)

***	IDLI LITTLES (Mini idlis)	7.95
9	BUTTER IDLI/GHEE IDLI (Mini idlis topped with butter or Ghee)	9.95
	IDLI VADA (A combination of idlis and fried lentil doughnuts)	11.95
₩₩	RASAM IDLI (Pieces of idlis dipped in rasam)	11.95
&	CHESE IDLI (Mini idlis topped with cheese)	10.95
₩@	VAGHAR IDLI (Little idlis tossed in a special masala)	11.95
₩ (()	MASALA VEGETABLE IDL (Tangy little idlis flavoured with garlic and south Indian masala)	11.95
₩ ()	COCKTAIL RICE CAKES (Pieces of little idlis tossed with molagai podi and butter)	11.95
W (*) (*)	CHETTINAD RICE CAKES (Spicy little idlis tossed in Chettinad gravy)	11.95
	(Medu vada is fried lentil doughnut)	
₩#	MEDU VADA (Deep fried lentil doughnuts)	11.95
(1) (2)	THAYIR VADA (Lentil doughnuts in sweet yoghurt)	12.95

❷●● RASAM VADA

(Vada dipped in rasam)

12.95



TRADITIONAL DOSA (Plain/Masala) (Dosa with garlic chutney and potato masala)	15.99
GOLDEN CRISP DOSA (Simple, tastier dosa served in a cone shape)	13.95
ONION DOSA (Plain/Masala) (Dosa with chopped onions and garlic chutney)	16.95
SUPER PAPER DOSA (Plain/Masala) (Thin crispy long dosa)	16.95
MYSORE CHATPATA DOSA (Plain/Masala) (Spicy dosa with mysore and garlic chutney)	17.95
NILGIRI DOSA (Plain/Masala) (Mint flavour dosa)	17.95
CHEESE DOSA (Plain/Masala) (Dosa with a generous helping of cheese)	17.95
CHEESE CHILLI GARLIC DOSA (Plain/Masala) (Famous cheese dosa with chilli and garlic chutney)	19.95
CHOCOLATE DOSA (Dosa with nutella and butter)	14.95
SPRING VEGETABLE DOSA (Dosa loaded with spring vegetables)	18.95
SPICY SCHEZWAN DOSA (A Chinese twist to the traditional dosa with noodles)	18.95
KEERAI CHEESE GARLIC DOSA (Spinach and cheese dosa with a hint of garlic)	18.95
SPECIAL INDIAN BHAJI DOSA (Dosa with a special filling of Bombay pav bhaji mix)	18.95
KARA MURA DOSA (Plain/Masala) (Butter paper dosa with molagai podi in its layer)	18.95
PANEER DOSA (Dosa with a filling of picy paneer mix)	18.95
CHEESE CORN DOSA (Dosa with corn, cheese and tomato chutney)	18.95
THREE BARREL DOSA (Plain/Masala) (Mini size combination of mysore, pudina and plain dosa)	19.95
MILITARY GHEE ROAST DOSA (Spicy) (Crispy specil masala filling dosa roasted in ghee)	18.95
	(Dose with gardic chutney and potato masala) GOLDEN CRISP DOSA (Simple, tastier dosa served in a cone shape) ONION DOSA (Plain/Masala) (Dosa with chopped onions and gartic chutney) SUPER PAPER DOSA (Plain/Masala) (Thin crispy long dosa) MYSORE CHATPATA DOSA (Plain/Masala) (Spiry dosa with mysore and gartic chutney) NILGIRI DOSA (Plain/Masala) (Minti flavour dosa) CHEESE DOSA (Plain/Masala) (Dosa with a generous helping of cheese) CHEESE CHILLI GARLIC DOSA (Plain/Masala) (Famous cheese dosa with chilli and gartic chutney) CHOCOLATE DOSA (Dosa with nutella and butter) SPRING VEGETABLE DOSA (Dosa with spring vegetables) SPICY SCHEZWAN DOSA (A Chinese twist to the traditional dosa with noodles) KEERAI CHEESE GARLIC DOSA (Spinach and cheese dosa with a hint of gartic) SPECIAL INDIAN BHAJI DOSA (Dosa with a special filling of Bombay pav bhaji mix) KARA MURA DOSA (Plain/Masala) (Butter paper dosa with modegai podi in its layer) PANEER DOSA (Dosa with a filling of picy paneer mix) CHEESE CORN DOSA (Dosa with a filling of picy paneer mix) CHEESE CORN DOSA (Dosa with corn, cheese and tomato chutney) THREE BARREL DOSA (Plain/Masala) (Minti size combination of mysore, pudina and plain dosa) MILITARY GHEE ROAST DOSA (Spicy)



Rava dosa is the traditional South Indian dosa made from cream of wheat and semolina

WØ	CRISP 'N' CRUNCHY RAVA (Plain/Masala) (Dosa made from semolina flour)	18.95
W	ONION RAVA (Plain/Masala) (Rava dosa with onions)	19.95
₩ .	ONION CHILLI GARLIC RAVA (Plain/Masala) (Rava dosa with onions, green chillies and garlic chutney)	19.95
	SCHEZWAN ONION RAVA (Plain/Masala) (A Chinese twist to the rava dosa with Noodles)	19.95
	AMAZING UTHAPPA	
W (§) Ø	DOUBLE ROAST – PLAIN	12.95
V * B	DOUBLE ROAST — TOPPING (Select from: onion, tomato, carrot, mix vegetables)	18.95
2	ONION TOMATO CHILLI UTHAPPA (Uthappa topped with onion, tomato and chilli)	18.95
W (SPECIAL TOMATO MASALA UTHAPA (A delicacy prepared using the secretive method, topped with vegetables)	18.95
W * W	CHENNAI PIZZA UTHAPPA (Crispy uthappa that tastes like pizza)	19.95
W (*) B	TOMATO CORN UTHAPPA (A jain speciality)	18.95

BUTTER MASALA UTHAPPA

(The traditional uthappa topped with lots of molagai podi, potato masala and butter)

(Add cheese + \$3)

18.95



Ø	*PANEER BUTTER MASALA (Paneer tossed in tomato gravy our speciality)	20.95
Ø	PANEER KADAI (batons of cottage cheese, onion, tomatoes and capsicum tossed in tomato gravy with whole spices, finished with cream garnished with ginger juliennes and coriander leaves)	20.95
Ø	PANEER TIKKA MASALA (barbecue cottage cheese with capsicum and onion pieces simmered in tomato gravy, finished with cream, garnished with coriander leaves)	20.95
	PANEER HANDI (no onion no garlic option) (Cubes of cottage cheese, with dices of onion, tomatoes and capsicum, simmered in brown gravy, garnished with coriander leaves)	20.95
Ø	PANEER AFGHANI BHURJI (Semi dry preparation of cottage cheese tossed in tomato gravy along with capsicum and tomatoes)	20.95
	PANEER METHI GARLIC (Cottage cheese delicacy cooked in rich tomato gravy with fresh fenugreek & garlic)	20.95
Ø	PALAK PANEER (Mildly spiced cottage cheese preparation in spinach and onion gravy, garnished with coriander leaves, ginger julienne and cream)	20.95
	*PANEER BALTI (no onion no garlic option) (A special two layred tomato and brown gravy preparation with cottage cheese along with capsicum, and tomatoes)	21.99
	*VEG. DIWANI HANDI (no onion no garlic option) (Mixed seasonal vegetables simmered in brown gravy with cubes of onion, capsicum and tomato, garnished with coriander leaves)	18.95
	VEG. JAIPURI (Mixed seasonal vegetables and roasted papad, simmered in cashew brown gravy, garnished with cream and papad)	18.95
	VEG. MAKHANWALA (Cubes of fresh vegetables and shredded cottage cheese cooked in tomato gravy enriched with butter and cream, flavored with fenugreak leaves)	18.95
Ø	VEG. JALFRAZEE (baton of garden fresh vegetables, onion, capsicum and tomatoes cooked in brown gravy with aromatic spices and garnished with julienne of green chilly, ginger and coriander leaves)	18.95
Ø	KHOYA KAJU (Cashew nuts cooked in Khoya enriched creamy mild brown and sweet cashew nut gravy)	20.95
	KAJU CURRY (Cashew nuts cooked in spicy enriched creamy tomato gravy)	20.95
	CORN METHI MALAI (no onion no garlic option) (An exotic combination of fenugreek leaves, corn, simmered in sweet cashew gravy, finished with cream, garnished)	18.95
	CHEESE BUTTER MASALA (Matignons of cheese in a tomato based makhani gravy with lots of cream)	20.95
	MALAI KOFTA (Fried cottage cheese balls cooked in mild tomato gravy)	20.95



ROTI (Plain / Butter)	3.99
NAAN (Plain / Butter)	4.99
GARLIC NAAN / CHEESE GARLIC NAAN	5.99/7.99
CHEESE NAAN / CHILLI CHEESE NAAN	6.99/7.99
BULLET NAAN (Spicy chilli naan)	5.99
LACHCHA PARATHA	5.99
DAL TADKA (Yellow toor dal cooked to perfection tempered with cumin, tomato, garnished with coriander leaves and ginger)	15.99
*DAL BUKHARA (Urad dal and kidney beans, simmered on slow heat for overnight, tempered with garlic, tomato, finished with cream and butter)	16.99
STEAMED RICE	7.99
JEERA RICE (Seasoned boiled rice tossed in butter & cumin seeds)	10.99
SPECIAL VEGETABLE PULAO (Fresh Vegetable Pulao prepared with Indian spices served with veg. raita)	13.99
©*AWADHI DUM BIR YANI (Long grained rice cooked with aromatic spices and herbs with fresh vegetables & served with a salad)	19.99
TAWA PULAO	13.99

ASSORTED BEVERAGES

	GINGER TEA (HOT) (Ginger flavored Indian tea)	4.99
	NEERMORE / CHHAS (Authentic Indian drink with blended yogurt)	5.99
	INDIAN COFFEE (HOT) (The specialty coffee from india)	4.99
@	LASSI (Blended yogurt drink served sweet)	5.99
	MANGO LASSI (Blended mango flavored sweet yogurt)	7.99
	SOFT DRINKS	3.95
A	CCOMPANIMENTS	
	PAPAD (ROASTED/FRIED)	1.99
	MASALA PAPAD / JALAPENO PAPAD	3.99
	RAITA-BOONDI/VEGETABLE	4.99
	GREEN SALAD (Slices of cucumber, tomato & onion served in a dish)	5.99
	PAV (2 piece)	2.99
	ONION SALAD	4.99
	CURD	3.99
IC	CE CREAMS & DESSERTS	
	GULAB JAMUN (Soft, melt-in-your-mouth, fried dumplings that are traditionally made of thickened or reduced milk and soaked in sugar syrup)	6.99
	HOT GULAB JAMUN WITH ICE CREAM (Opposites attract, soft and hot gulab jamun with ice cream, the perfect combination)	10.99
	ASSORTED ICE CREAM (Choose from the available choice of ice cream)	6.99
	SIZZLING BROWNIE WITH ICE CREAM (Chocolate brownie with vanilla Icecream on a sizzler plate topped with rich chocolate sauce)	11.99
	RASMALAI	6.99

Subject To Availability

*Terms & Conditions

- No split bill.
- No Smoking
- Order once placed will not be cancelled
- · Some items may contain coconut, nuts, dairy, fish, wheat, onion and garlic
- Please inform us in advance of any dietary requirements and/or any food allergies
- Outside food / drink / alcoholic beverages are strictly prohibited
- Service time 25 to 35 minutes after placing the order
- · Right of admission reserved
- Misbehavior or abusive language will not be tolerated
- Cakeage charges apply







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MISSION STATEMENT

To ongoingly offer value addition in all spheres, thereby inducing repeat visits by patrons. To recapture, recreate and replicate the Sankalp's unmatched dining experience maintaining the highest standards of quality, hygiene, service and customer delight in as many places as possible.

CERTIFICATION

In March 1997, The Guinness Book of World Records awarded a "Certificate of Commemoration" to the restaurant chain for making a 25 Ft. long Dosa- the Largest Dosa in the World. Prepared on a 27 Ft. long Hot Plate (Tawa), a speciality that is prepared by a team of 16, carried by a crew of 10 and serves 25 people. Truly a record by any yardstick.

On February 12th 2006, Sankalp made 30 Ft. Long Dosa and created a new record!







