

# WE DO OUTDOOR CATERING AND PARTY HALL HIRE!

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# SARAVANAA BHAVAN®

WORLD'S NO.1 INDIAN VEGETARIAN RESTAURANT CHAIN

Scan to see our online menu →

Email: [hsblondon@saravanabhavan.com](mailto:hsblondon@saravanabhavan.com)

Website: [www.saravanabhavanlondon.co.uk](http://www.saravanabhavanlondon.co.uk)



## Hot Beverages

Filter Coffee (Small / Large)	1.95 / 2.45
Masala Tea (Small / Large)	1.95 / 2.45
Hot Chocolate	2.45
Milk	1.95
Black (Coffee / Tea)	1.75

## Quenchers

Fresh Fruit Juices / Lime Juice (Sweet / Salt) (Orange / Apple / Pineapple / Carrot / Grape / Seasonal Fruits)	4.25 / 3.45
Mango Juice/ Passion Fruit (Made from pulp) / Jug	4.25 / 12.95
Carrot & Orange Juice	4.25
Carrot & Apple Juice	4.25
Triveni (Mocktail of Grape, Pineapple & Ginger) / Jug	4.25 / 12.95
Lassi (Sweet / Salt) / Jug	3.95 / 12.45
Mango Lassi / Jug	4.25 / 12.95
Badham Milk / Jug	4.25 / 12.95
Rose Milk / Jug	3.75 / 11.95
Milk Shakes (Mango / Vanilla / Strawberry / Chocolate / Pista)	4.25
Butter Milk / Jug	3.45 / 10.95
Soft Drinks (Coke / Diet Coke / Coke Zero / Fanta / 7up)	1.95
Bottled Water 500ml / 1.5 ltr	1.75 / 2.45

## Starters

Soup of the Day / Rasam (South Indian Style Soup)	2.75
Vegetable Spring Roll (2 pcs)	3.75
Shredded paneer stuffing with cabbage, carrots & capsicum served with sweet chilli sauce.	
Gobi - 65	6.25
Deep fried of cauliflower florest coated with Indian spices, served with ketchup.	
Aloo - 65 - Masala	5.45
Crispy fried potato with Indian spices with masala.	
Mushroom - 65	6.75
Deep fried Mushroom marinated with Indian spices.	
Paneer -65	7.45
Diced paneer marinated with Indian spices and deep fried.	
Paneer Tikka	7.45
Chunks of cottage cheese marinated in spices and grilled in clay oven.	
Vegetable Manchurian Balls	6.75
Minced vegetable balls deep fried and cooked with manchurian sauce & chinese herbs.	
Chilli Paneer	7.45
Batter fried cottage cheese cooked with onion, Green chillies, chilly paste & chinese herbs.	
Szechwan Paneer	7.45
Fresh cottage cheese and Capsicum cooked with red chilli oil & paste.	
Mushroom Pepper Fry	6.75
Diced Mushroom tossed with crushed pepper and indian spices.	

Devil Potato	5.95
Cubes of potato tossed with crushed red chilly & Indian spices.	
Chilli Babycorn	6.75
Baby corn sauteed with spicy Chinese herbs.	
Chilli Mushroom	6.75
Fried mushrooms cooked with red chilly paste & herbs.	
Samosa (2 Pcs)	2.95
Stuffed pastry deep fried with vegetable fillings, served with chutney.	
Chilli Cauliflower	6.75
Batter fried cauliflower cooked with red chilli paste & herbs.	
Paneer Manchurian	7.45
Batter fried cottage cheese sautéed with onions, green chillies with Manchurian sauce.	
Bhindi Fry	7.25
Deep fried ladies finger marinated with indian spices.	
Soya Pepper Fry	5.95
Dried soya chunks tossed with crushed pepper and indian spices.	
Chilli Soya Fry	5.95
Rich & perfectly spicy cooked soya chunks with onions, green chilli, red chilly paste & chinese herbs.	
Soya Varuval	5.95
Sautéed in chilly powder with ghee and indian spices.	

## Regional Offerings (Starters)

Rasa Vada (2 Pcs)	3.95
Fried lentil doughnut dipped in spicy South Indian soup.	
Curd Vada (2 Pcs) J	3.95
Fried lentil doughnut immersed in sourless yogurt garnished with carrots & coriander.	
Sambar Vada (2 Pcs) J	3.95
Fried lentil doughnut immersed in regional lentil gravy garnished with onion & coriander.	
Potato Bonda (2 Pcs)	3.95
Deep fried potato stuffed basin flour balls served with sambar & chutney.	
Bajji of the day (4 Pcs) (Potato/Onion)	3.95
Deep fried basin flour coated with day's special.	
Mixed Bajji (4 Pcs)	4.25
Deep fried basin flour coated with day's special 2 Potato & 2 Onion.	
Medhu Vada (2 Pcs)	2.95
Medium Fried lentil flour doughnut served with coconut chutney & sambar.	
Cocktail Fried Idly (14 pcs)	4.95
Deep fried mini idlies seasoned with delicious regional spices.	

## Local Inspiration

Hot Idly (3 Pcs)	4.45
Steamed rice pancakes served with sambar & varieties of chutney & chilli powder.	
Mini Ghee 14 Idly Sambar (Separated / Dipped) J	4.95
Mini idlies simmered in delicious South Indian lentil gravy garnished with ghee.	
Kaima Idly	5.75
Deep fried chunks of idly sauteed with cashewnut in regional spices served with raitha.	
Masala Idly	5.75
Diced Idlies sauteed with ghee in Indian Spices.	
Podi Idly	5.75
Mini idlies toasted with Idly Podi & Indian spices.	

Idly Vada Sambar (Separated / Dipped)	4.65
Steamed rice cake & lentil doughnut served with delicious regional lentil gravy garnished with coriander	
Chappathi (2 Pcs)	4.75
Whole wheat bread served with dal & cauliflower chops.	
Parotta (2 Pcs)	5.45
Delicious South Indian bread served with mashed potato and cauliflower chops.	
Poori Masala (2 Pcs)	4.95
Fried fluffy whole wheat bread served with mashed potato and cauliflower chops.	
Channa Batura	6.25
Big fluffy fried bread served with chick peas curry.	
Mixed Vegetable Parotta J	6.75
Diced parotta tossed with Indian spices & vegetables.	
Rava Kichadi / Uppuma (Mon - Thu) / with Vada	4.75 / 5.25
Roasted sooji cooked with onions, green chillies, carrots, tomatoes & green peas, sauteed with flavoured herbs served with chutney & sambar.	
Ghee Pongal (Fri, Sat & Sun) / with Vada	4.95 / 5.45
Steamed raw rice mashed with green gram dhal sauteed with ghee, pepper, jeera, garnished with cashew nuts served with chutney & sambar.	

## Dosas

(All dosa's made with rice and urad dal battered crepe and served with sambar & any 2 varieties of chutneys)

Plain Dosa J	4.95
Thin crispy rice & lentil crepe.	
Masala Dosa	5.45
Thin crispy battered crepe stuffed with mashed potato.	
Onion Dosa	5.45
Thin crispy battered crepe cooked with chopped fresh onions.	
Kara Dosa	5.95
Thin battered crepe filled spicy masala with caspicum.	
Paneer Dosa	7.25
Battered crepe filled with Indian Spiced cottage cheese.	
Vegetable Dosa	5.95
Battered Crepe filled midly spiced julienned vegetables.	
Cheese Dosa J	5.95
Grated cheese sprinkled on battered crepe with ghee.	
Palak Dosa	5.95
Battered crepe filled mashed palak in Indian spices.	
Set Dosa J	5.95
Pair of thick battered crepe served with traditional curry.	
Ghee Roast J	6.25
Crispy thin battered crepe sprinkled with ghee.	
Ghee Masala	6.75
Ghee roast with mashed potato.	
Paper Roast J	6.25
Crispy thin battered crepe.	
Paper Masala	6.75
Cripy thin battered crepe stuffed with mashed potato.	
Mysore Masala	6.45
Battered crepe spread with red chilli chutney & mashed potato	
Podi Dosa	5.45
Crispy thin battered crepe sprinkled with idly podi.	
Tailor Made Dosa (3 toppings)	7.95
(Onion/Masala/Paneer/Palak/Chilly/Cheese/Mint/Podi/Kara/Ghee/Vegetable/Coriander)	

**V** - Vegan **J** - Jain **S** - Spicy **M** - Most Popular

Onion Chilli Dosa	5.75
Onion Chilli Masala Dosa	5.95
Onion Podi Dosa	5.75
Chocolate Dosa	5.95
Podi Kara Dosa	6.25
Cheese Kara Dosa	6.45
Cheese Podi Masala Dosa	6.75

## Rava Dosas

(Served with Sambar & any 2 varieties of Chutney)

Rava Dosa J	5.45
Thin & crispy crepe with black pepper and cashew, from cream of wheat & rice, mildly spiced & garnished.	
Rava Masala Dosa	5.95
Cream of wheat & rice crepe with black pepper and cashew, stuffed with spicy potatoes & onion.	
Onion Rava Dosa	5.95
Thin crepe from cream of wheat with black pepper and cashew, sprinkled with onions.	
Onion Rava Masala	6.25
Cream of wheat & rice crepe with black pepper and cashew, filled with mashed potato & sprinkled onions.	
Onion Rava Kara Masala Dosa	6.75
Cream of wheat & rice crepe with black pepper and cashew, filled with fresh onions, spiced potato.	
Ghee Dry Nuts Rava Dosa J	6.45
Cream of wheat & rice crepe with black pepper and cashew, filled with dry nuts and raisins.	
Ghee Dry Nuts Rava Masala Dosa	6.95
Cream of wheat & rice crepe with black pepper and cashew, filled with dry nuts, raisins and mashed potato	

## Special Dosas (Chef Specials)

(Thin crispy rice & lentil crepe topped with onion, capsicum, tomato, two spicy chutneys & lots of cheese. Accompanied with Sambar & two varieties of chutney. Choose fillings:)

(Ask for Daily Specials)

Chettinad Spicy Masala Cheese Dosa	7.95
Paneer Butter Cheese Masala Dosa	7.95
Szechwan Mushroom Cheese Dosa	7.95
Paneer Mushroom Cheese Dosa	7.95
Cauliflower Roast Cheese Dosa	7.95
Palak Mushroom Cheese Dosa	7.95
Mixed Vegetable Cheese Dosa	7.95
Mushroom Chilly Cheese Dosa	7.95
Palak Paneer Cheese Dosa	7.95
Aloo Masala Cheese Dosa	7.95
Szechwan Cheese Dosa	7.95
Aloo Gobi Cheese Dosa	7.95

To ensure your food arrives as fresh as possible, our team may bring your food in a different order

**Allergy Notice: All items contain allergens directly or through cross contamination**

### NOT SUITABLE FOR CUSTOMERS WITH ALLERGY

We cannot guarantee that any of the food items are completely free from allergens, due to the risk of cross contamination. Our menu descriptions do not include all ingredients, whilst we take care to preserve the integrity of our vegan, gluten and Jain products, we must advise that all items are handled in our multi-use kitchen environment.



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TO ORDER  
TAKEAWAY

East Ham: 0208 552 4677  
Ilford: 0208 911 8718  
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## Uthappams

(Served with Sambar & any 2 varieties of Chutney)

<b>Plain Uthappam</b> (V) (J)	4.75
Thick rice & lentil pancake.	
<b>Onion Uthappam</b> (V) (J)	5.25
Uthappam topped with onions.	
<b>Tomato Uthappam</b> (V) (J)	5.25
Uthappam topped with tomatoes.	
<b>Chilli Uthappam</b> (V) (J)	5.25
Uthappam topped with green chillies.	
<b>Onion &amp; Chilli Uthappam</b> (V) (J)	5.45
Uthappam topped with onions & green chillies.	
<b>Tomato &amp; Onion Uthappam</b> (V) (J)	5.45
Uthappam topped with onions & tomatoes.	
<b>Chilli &amp; Tomato Uthappam</b> (V) (J)	5.45
Uthappam topped with green chillies & tomatoes.	
<b>Onion, Chilli &amp; Tomato Uthappam</b> (V) (J)	5.95
Uthappam topped with onions, green chillies & tomatoes.	

## Rice Menu (Thali / Rice Set Menu)

<b>South Indian Meals</b> (V) (J) (Not to be shared)	9.45
Sweet, chappathi or poori (1 pc only) with side dish, rice, sambar, rasam, special kuzhambu, two vegetable curries, mor milagai, curd, appalam & pickle.	
<b>North Indian Thali</b> (V) (J)	9.75
Sweet, soup, chappathi/poori (2 pcs only), salad, dal, rice, 3 types of North Indian side dishes, veg.spring roll, raitha, papad.	
<b>Business Meals</b> (V) (J)	7.25
Sweet, sambar rice, curd rice, rice of the day, poriyal, appalam & pickle.	
<b>Bagalabath (Curd Rice)</b>	4.95
Yogurt rice cooked mixed with cashews, raisins served with pickle.	
<b>Bisibilabath (Sambar Rice)</b>	4.95
Rice cooked with lentils & mixed vegetables served with Appalam	
<b>Rice of the Day</b> (Lemon, Coconut/Tomato/ Tamarind/ Coriander)	4.95
<b>Plain Rice</b>	2.45

## Great Wall (Indo-Chinese Noodles & Rice)

<b>Vegetable Fried Rice</b> (V) (J)	6.45
Fluffy rice Sautéed with shredded vegetables.	
<b>Hakka Fried Rice</b> (V) (J)	6.45
Fluffy rice Sautéed with red pepper sauce.	
<b>Szechwan Fried Rice</b> (V) (J)	6.45
Fluffy rice Sautéed with mushroom and blended in szechwan sauces.	
<b>Mushroom Fried Rice</b> (V) (J)	6.45
Fluffy rice Sautéed with onions, capsicum & mushroom	
<b>Paneer Fried Rice</b> (V) (J)	6.95
Fluffy rice Sautéed with onion, capsicum & cottage cheese.	
<b>Garlic Fried Rice</b> (V) (J)	6.45
Fluffy rice Sautéed with garlic, onions & capsicum.	
<b>Vegetable Noodles</b> (V) (J)	6.45
Steamed noodles Sautéed with shredded vegetables.	

<b>Hakka Noodles</b> (V) (J)	6.45
Noodles Sautéed with red pepper sauce.	
<b>Szechwan Noodles</b> (V) (J)	6.45
Noodles topped with sliced vegetables & mushroom in szechwan sauce.	
<b>Mushroom Noodles</b> (V) (J)	6.45
Noodles tossed with onions, capsicum & mushroom.	
<b>Beijing Noodles</b> (V) (J)	6.45
Steamed noodles Sautéed with shredded vegetables topped with shredded apples.	

## From Our Chinese Wok (Gravy/Dry)

<b>Vegetable Manchurian Balls (Dry / Gravy)</b> (V) (J)	6.75
Deep fried minced vegetable balls with chinese herbs with manchurian sauce.	
<b>Chilli Mushroom</b> (V) (J)	6.75
Batter fried mushrooms cooked with red chilli paste & herbs.	
<b>Chilli Cauliflower</b> (V) (J)	6.75
Batter fried cauliflower cooked with red chilli paste and herbs.	
<b>Chilli Baby Corn</b> (V) (J)	6.75
Baby corn sauteed with spicy Chinese herbs.	
<b>Chilli Paneer</b> (V) (J)	7.45
Batter fried cottage cheese sauteed with onion, green chillies, chilli paste & Chinese herbs.	
<b>Paneer Manchurian</b> (V) (J)	7.45
Batter fried cottage cheese sauteed with onions, green chillies with manchurian sauce.	
<b>Szechwan Paneer</b> (V) (J)	7.45
Fresh cottage cheese and Capsicum cooked with red chilli oil & paste.	
<b>Cauliflower Manchurian</b> (V) (J)	6.75
Cauliflower florets deep fried & seasoned with flavoured vegetables & manchurian sauce.	
<b>Mushroom Manchurian</b> (V) (J)	6.75
Batter fried mushrooms cooked in manchurian sauce	

## Basmati Ka Bhandar (Biryanis & Pulao)

<b>Vegetable Biryani</b> (V) (J)	6.45
Basmati rice cooked with mixed vegetables & Indian spices.	
<b>Mushroom Biryani</b> (V) (J)	6.45
Basmati rice cooked with garden fresh mushroom & Indian spices.	
<b>Paneer Biryani</b> (V) (J)	6.95
Basmati rice cooked with dices of fresh cottage cheese & Indian spices.	
<b>Vegetable Pulao</b> (V) (J)	6.45
Fluffy basmati rice cooked with vegetables & mild Indian spices.	
<b>Cashew Pulao</b> (V) (J)	6.45
Fluffy basmati rice Sautéed with golden fried cashewnut.	
<b>Navarathan Pulao</b> (V) (J)	6.45
Fluffy basmati rice cooked with fruit salad, dry fruits & mixed vegetables.	
<b>Jeera Pulao</b> (V) (J)	6.25
Fluffy basmati rice Sautéed with butter fried cumin seeds & mild spices.	
<b>Mushroom Pulao</b> (V) (J)	6.45
Fluffy basmati rice Sautéed with Mushroom & mild spices.	
<b>Paneer Pulao</b> (V) (J)	6.95
Fluffy basmati rice Sautéed with fresh cottage cheese & mild spices.	

## From The Clay Oven (Indian Breads)

<b>Naan</b> (V) (J)	1.75
Soft dough made of maida cooked in tandoor oven	
<b>Butter Naan</b> (V) (J)	1.95
Soft dough made of maida cooked in tandoor oven spread with butter.	
<b>Naan of the Day (1 item)</b> (Onion/Garlic/Coriander/Kaju/Paneer/Cheese/Chilli/Pista)	2.25
Soft dough made of Maida cooked on a Tandoor stuffed with the above fillings.	
<b>Roti</b> (V) (J)	1.75
Soft Indian bread made with natural wheat, freshly cooked on a Tandoor oven.	
<b>Butter Roti</b> (V) (J)	1.95
Soft Indian bread made with natural wheat, freshly cooked on a Tandoor oven spread with butter.	
<b>Kulcha</b> (V) (J)	1.75
Soft dough made of maida with cumin seeds cooked on Tandoor oven.	
<b>Butter Kulcha</b> (V) (J)	1.95
Soft dough made of maida with cumin seeds cooked on Tandoor oven with butter.	
<b>Onion Kulcha</b> (V) (J)	2.45
Soft dough made of maida with cumin seeds cooked on Tandoor oven stuffed with onion filling.	

## Curries (Indian Speciality)

<b>Mixed Vegetable Curry</b> (V) (J)	6.95
Boiled vegetables mixed with cashew & onion paste cooked with Indian spices	
<b>Vegetable Kolapuri</b> (V) (J)	6.95
Mixed vegetables, cottage cheese, capsicum & mushroom cooked with butter gravy.	
<b>Paneer Makhani</b> (V) (J)	7.45
Cubes of cottage cheese cooked with rich butter gravy.	
<b>Aloo Palak</b> (V) (J)	6.95
Paste of spinach sauteed with onions, tomatoes, garlic & potato.	
<b>Palak Paneer</b> (V) (J)	7.45
Mildly flavoured mashed palak accompanied with cottage cheese.	
<b>Kadai Paneer Punjabi</b> (V) (J)	7.45
Cottage cheese sauteed with onion, capsicum and cooked with indian spices & chilli flakes in butter gravy.	
<b>Malai Kofta</b> (V) (J)	7.25
Cottage cheese and mashed potato balls served in cashew gravy.	
<b>Bhindi Masala</b> (V) (J)	6.95
Steamed ladies finger cooked with onion paste with north Indian spices.	
<b>Paneer Tikka Masala</b> (V) (J)	7.45
Chunks of cottage cheese marinated in spices grilled in a clay oven and cooked with rich butter gravy	
<b>Mutter Paneer</b> (V) (J)	7.45
Green peas & cottage cheese cooked with onion paste with North Indian spices.	
<b>Kadai Vegetable</b> (V) (J)	6.95
Diced vegetables sauteed with onion, capsicum and cooked with Indian spices & chilly flakes	
<b>Soya Rogan Josh</b> (V) (J)	6.95
A Healthy dish soya chunks cooked with delicious indian spiced gravy.	
<b>Channa Masala</b> (V) (J)	6.75
Channa cooked with onion paste with North Indian spices.	
<b>Mushroom Rogan Josh</b> (V) (J)	6.95
Fresh mushroom cooked with onion paste, North Indian spices & lime juice.	

<b>Dal Butter Fry</b> (V) (J)	6.95
Butter fried onions, tomatoes with Green gram dal.	
<b>Dal Makhani</b> (V) (J)	6.95
Kidney beans, black dal cooked with home made curry.	
<b>Baingan Masala</b> (V) (J)	6.95
Cube of fried brinjals, sauteed with flavoured Indian herbs & spices.	

## Kids Menu

<b>Cheese Dosa</b> (V) (J)	5.95
<b>Chocolate Dosa</b> (V) (J)	5.95
Thin rice crepe filled with melted chocolate.	
<b>Cheese Naan</b> (V) (J)	2.25
<b>Noodles - Non Spicy (Plain / Veg)</b> (V) (J)	5.25 / 6.45
<b>Mini Idly Sambar (Separate)</b> (V) (J)	4.95
<b>Aloo Fry Plain (Fries)</b> (V) (J)	3.95

## Sweets

<b>Rava Kesari (Sat &amp; Sun)</b> (V) (J)	3.25
Roasted sooji sweetened with sugar, mixed with raisins & nuts garnished with ghee.	
<b>Payasam of the day (Except Friday)</b> (V) (J)	2.75
A traditional South-Indian dessert	
<b>Gulab Jamun (2 Pcs)</b> (V) (J)	2.45
Balls made from khoa deep fried and served with thick sugar syrup	
<b>Gulab Jamun with Ice Cream (1 pc)</b> (V) (J)	4.75
<b>Rasamalai (2 Pcs)</b> (V) (J)	3.25
Dumplings made from cottage cheese soaked in thick sweetened, milk delicately flavored with cardamom and nuts	
<b>Sweet Pongal (Friday)</b> (V) (J)	3.25
Rice sweetened with jaggery & ghee	

## Extras

<b>Appalam (2 Pcs)</b> (V) (J)	1.45
<b>Koottu / Poriyal / Rasam / Vatha Kuzhambu /Dal</b> (V) (J)	2.75
<b>Chappathi / Poori (1 Pc)</b> (V) (J)	1.75
<b>Parotta (1 Pc)</b> (V) (J)	1.95
<b>Chutney (Coconut / Coriander / Tomato)</b> (V) (J)	2.25
<b>Curd</b> (V) (J)	1.75
<b>Sambar (Tiffin / Meal)</b> (V) (J)	2.75
<b>Beeda</b> (V) (J)	1.45
<b>Raitha</b> (V) (J)	2.25
(Onion, Cucumber, Mix veg, Pineapple, Boonndhi)	
<b>Green Salad</b> (V) (J)	2.45

FOR DESSERTS MENU PLEASE ASK FOR DETAILS

(V) - Vegan J - Jain (V) - Spicy (V) (J) Most Popular

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SaravanaaBhavanLondon

PLEASE SCAN FOR YOUR  
FEEDBACK & COMPLIMENTS →

