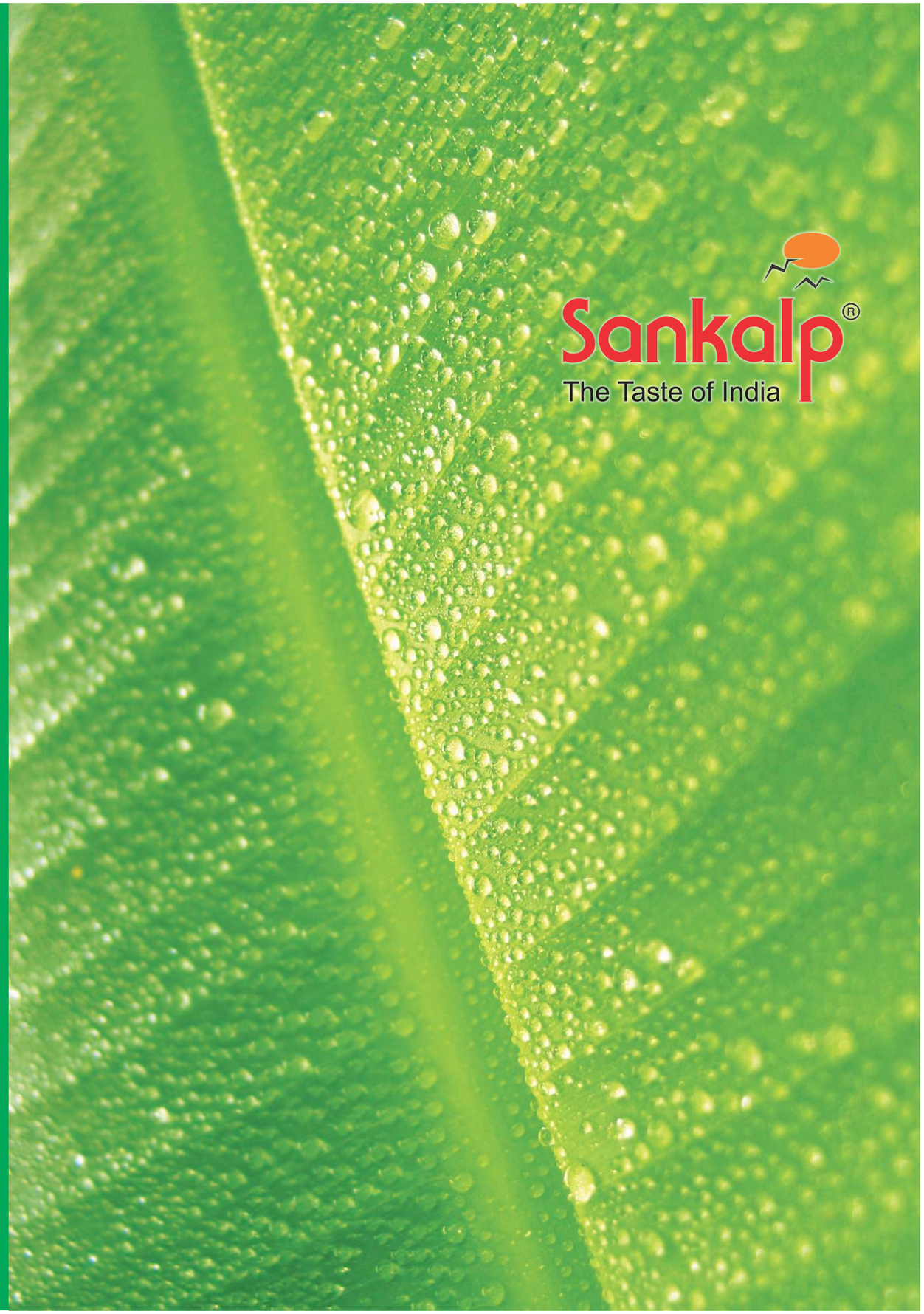
MISSION STATEMENT

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 !



DRINKS

HOT DRINKS

GINGER TEA	4
FILTER KAPI	4

COLD DRINKS

COKE/FANTA/SPRITE/COKE ZERO	4
LEMON LIME BITTERS	4
JALJIRA COKE	5
COKE SPIDER	6

LASSI

SALTED/SWEET	4
MANGO	5
NEERMOR - CHHASS	4

JUICES

ORANGE / APPLE / CRANBERRY	4

MILK SHAKE

5

VANILLA / CHOCOLATE/
STRAWBERRY/ BANANA

MOCKTAILS (ADD VODKA + $5)

BLUE LAGOON	7
FRESH LEMON SODA (SALTED/SWEET/JALJEERA)	5
INDIAN FRUIT MASALA	7
FRUIT PUNCH	7

FRUIT SMOOTHIES

BANANA/STRAWBERRY/CHIKU	6

BEER

KINGFISHER (INDIAN)	8
PURE BLONDE (LOW CARB)	7
CARLTON DRAUGHT	7
HANN SUPER DRY (3.5%)	7
CORONA	7
HEINEKEN	7
CROWN LAGER	7
LITTLE CREATURE	8
MATSO MANGO	8
ONE FIFTY LASHES PALE ALE	8

SPIRIT

JOHNIE WALKER BLACK LABEL	7
CIVAS REGAL 12YR	
GLENFIDDICH	8
AMRUT SINGLE MALT (INDIAN)	
OLD MONK RUM (INDIAN)	7
BACARDI	6
JIM BEAM	7
JACK DANIELS	7
SMIRNOFF VODKA	6
MIDORI	6

COCKTAILS

PAN KI DUKAN (INDIAN)	14
CHAI MARTINI (INDIAN)	14
MIDORI SPICE	14
MARGHARITA	14
COSMOPOLITIAN	14
MOJITO	14

RED WINE

	GLASS	BOTTLE
FRANKLIN TATE ESTATES SHIRAZ (MARGARET RIVER)	8	28
RAWSONS RETREAT SHIRAZ CABERNET	6	17
JACOB CREEK LE PETIT ROSE	7	25
MADFISH CABERNET MERLOT	9	35

WHITE WINE

OYSTER BAY SAUVIGNON BLANC (NEW ZEALAND)	9	38
JACOB CREEK CLASSIC CHARDONAY (SOUTH AUS)	6	14
MINCHINBURY CRISP CLASSIC BRUNT (SPARKLING)	7	20
BYRON & HAROLD WANDERING LANE	8	32

BYO WINE ONLY CORKAGE APPLY

SOUP

TOMATO DHANIA SHORBA 6
(A garden fresh tomato soup flavoured with Indian herbs and garnished with coriander leaves)

SWEET CORN VEGETABLE SOUP 6
(Creamy corn soup with vegetables)

RASAM 7
(South Indian thin lentil soup)

JAHANGIRI SHORBA (NON VEG.) 7
(A cumin flavoured thin chicken soup, garnished with chicken pieces and coriander leaves)

GOSHT GOLI SHORBA (NON VEG.) 7
(Traditional Indian lamb soup, garnished with meat balls)

SURPRISING SIZZLERS

ASSORTED VEGETARIAN BAR-BE-CUE SIZZLER 17
(Assortment of barbecued veg kababs and tikka served on sizzler plate with Indian sauce)

LASUNI HARA PANEER 18
(Barbecued paneer marinated with mint and garlic)

TANDOORI CHICKEN 17
(Traditional tandoori chicken marinated in curd and chefs special spices)

STARTERS

(Vegetarian South Indian Delicacies)

MASALA BOONDI 7
(Fried lentil balls with onion, tomatoes and special masala)

VEGETABLE UPPUMA 7
(Healthy snack made from semolina)

☺ **CHIPS 'N' CHIPS** 6
(French fries with milgai podi / Plain)

TELANGANA ALOO 8
(Spicy tangy potato wedges tossed in a special masala)

KARARI ROOMALI 6
(Crispy roomali roti with special masala)

(Vegetarian North Indian Delicacies)

PANEER TIKKA 13
(Chunks of cottage cheese, marinated in curd, Indian herbs and barbecued)

AAG KE SHOLEY 12
(Potato stuffed with lightly spiced cottage cheese and dry fruits, topped with melted cheese)

HARA BHARA KABAB 12
(Deep fried tikki of spinach and green vegetables, blended with Indian herbs)

(Non Vegetarian South Indian Delicacies)

KOZHI SUKKA 13
(Pepper tempered chicken cooked with South Indian spices)

SOUTHERN CRISPY FISH FINGER 13
(Fish fingers tossed in South Indian spices)

LAMB PEPPER FRY 15
(A semi-dry lamb cooked with South Indian spices)

(Non Vegetarian North Indian Delicacies)

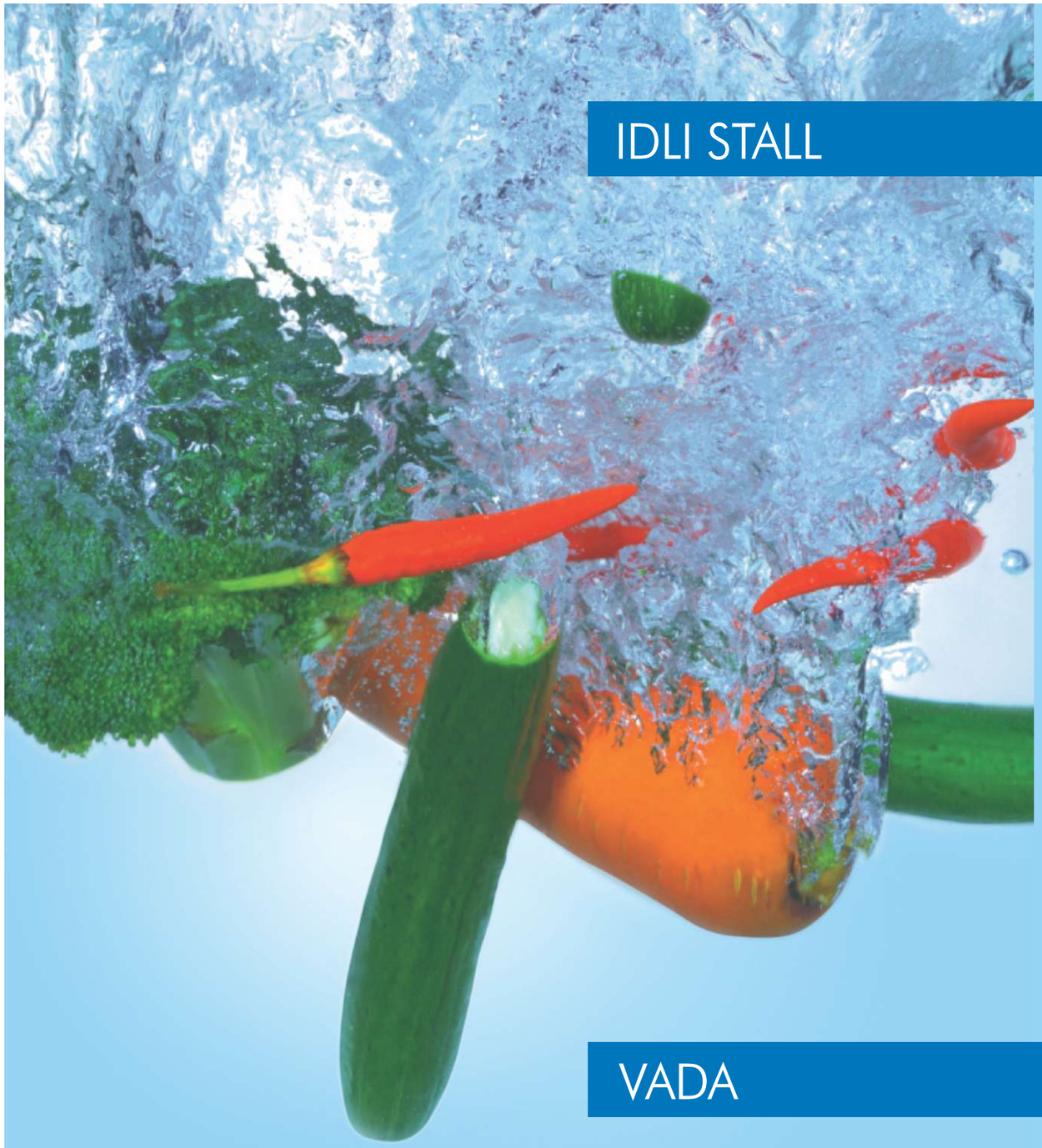
CHICKEN TIKKA 15
(Succulent pieces of boneless chicken, marinated with red chilli paste & curd)

CHICKEN DRUMSTICK KABAB 14
(Chicken drumsticks marinated in spiced and herbed curd)

FISH AJWAIN TIKKA 15
(Chunks of fish, marinated with curd, turmeric, ajwain and other seasoning)

FISH AMRITSARI 15
(A battered fried fish Amritsar style)

☺ **KID'S SPECIAL**



IDLI STALL

(Idli is a steamed rice cake)

☺ **IDLI LITTLES** 6
(mini idlis)

☺ **BUTTER IDLI** 7
(Mini idlis topped with butter)

IDLI VADA 8
(A combination of idlis and fried lentil doughnuts)

VAGHAR IDLI 9
(Little idlis tossed in special masala)

RASAM IDLI 8
(Pieces of idlis dipped in rasam)

CHEESE IDLI 8
(Mini idlis topped with cheese)

MASALA VEGETABLE IDLI 9
(Tangy little idlis flavoured with garlic and south Indian masala)

COCKTAIL RICE CAKES 8
(Pieces of little idlis tossed in milgai podi and butter)

CHETTINAD RICE CAKE 10
(Spicy little idlis tossed in chettinad gravy)

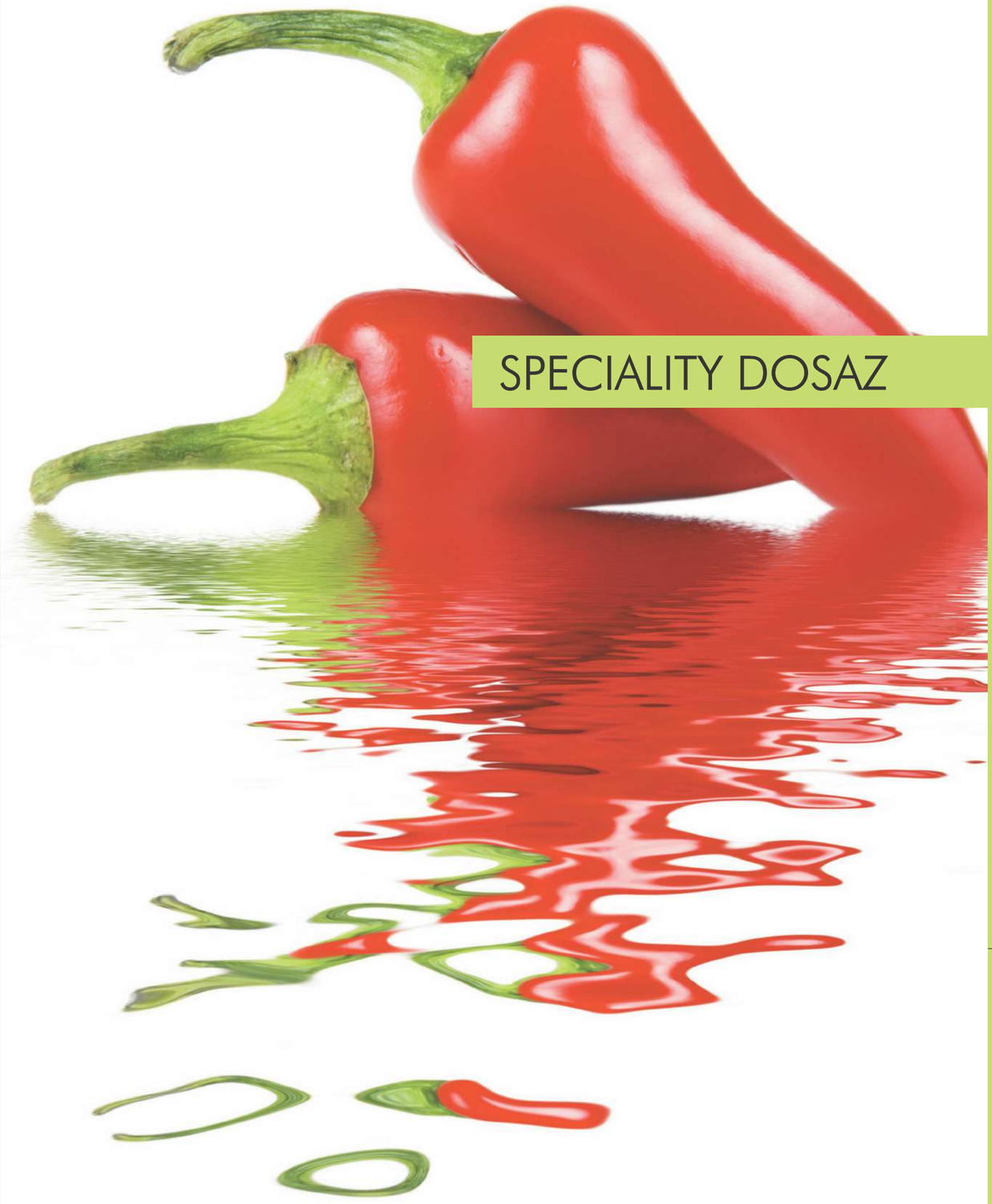
VADA

(Medu Vada is fried lentil doughnut)

MEDU VADA 7
(Deep fried lentil doughnuts)

RASAM VADA 8
(Vada dipped in rasam)

☺ **KID'S SPECIAL**



DASHING DOSAZ

SPECIALITY DOSAZ

☺ **GOLDEN CRISP DOSA** 10
(Simple tastier & Favourite dosa served cone shaped)

ONION DOSA (Plain / Masala) 11
(Dosa with chopped onion & garlic chutney)

SUPER PAPER DOSA (Plain / Masala) 13
(The crispy long paper thin dosa)

MYSORE CHATPATA DOSA (Plain / Masala) 14
(Spicy dosa with mysore & garlic chutney)

NILGIRI DOSA (Plain / Masala) 15
(The mint flavour dosa regular / onion)

☺ **CHEESE DOSA (Plain / Masala)** 16
(Dosa with generous helping of cheese)

CHEESE CHILLI GARLIC DOSA (Plain / Masala) 15
(Famous cheese dosa with chilli and garlic chutney)

SPRING VEGETABLE DOSA 15
(Dosa loaded with spring vegetables)

CHEESEY SPRING DOSA 16
(Spring dosa with Cheese)

SPICY SCHEZWAN DOSA 16
(A Chinese twist to the traditional dosa, the Chinese affair)

CHETTINAD SPICY DOSA 15
(A crisp spicy dosa with a filling of fresh vegetable prepared in chettinad style)

KEERAI CHEESE GARLIC DOSA 15
(The spinach and cheese dosa with hint of garlic)

INDIAN BHAJI DOSA (Add cheese + $3) 15
(A dosa with special filling of Bombay pav bhaji mix)

KARA MURA DOSA 15
(Butter paper dosa with milgai podi in the layer)

PANEER DOSA 16
(Dosa with filling of spicy paneer mix)

☺ **CHEESE CORN DOSA** 15
(A dosa with corn, cheese and tomato chutney)

THREE BARREL DOSA 15
(Mini size combination of mysore, pudina and plain dosa)

(Non Vegetarian dosaz)

CHETTINAD EXPRESS DOSA 17
(Minced chicken prepared in chettinad spice & stuffed in your dosa)

TANDOORI CHICKEN DOSA 18
(Chicken pieces marinated with tandoori masala in your dosa)

☺ **KID'S SPECIAL** **ADD CHEESE + $3**

RAVISHING RAVA

AMAZING UTHAPPA

(Rava dosa is a traditional South Indian dosa made from cream of wheat, semolina)

CRISP 'N' CRUNCHY RAVA (Plain / Masala) 13
(Dosa made from semolina flour)

ONION RAVA (Plain / Masala) 14
(Rava dosa with onion in layer)

ONION CHILLI GARLIC RAVA 15
(Rava dosa with onion green chillies and garlic chutney)

AMAZING UTHAPPA

DOUBLE ROAST - PLAIN 9

DOUBLE ROAST - TOPPING 13
(Select from : Onion / Tomato / Carrot / Mix Vegetables)

MADURAI SANDWICH UTHAPPA 15
(Twin layered speciality uthappa)

CHEESE MADURAI SANDWICH UTHAPPA 16
(Twin layered speciality uthappa with cheese)

SPECIAL TOMATO MASALA UTHAPPA 15
(A delicacy prepared using the secretive method topped with vegetables)

PANCHAVARNA UTHAPPA 16
(Assortment of five different types of uthappa)

☺ **CHENNAI PIZZA UTHAPPA** 17
(Crispy uthappa that tastes like pizza)

TOMATO CORN UTHAPPA 16
(A jain speciality)

BUTTER MASALA UTHAPPA 15
(Traditional uthappa topped with lots of milgai podi, potato bhaji and butter)

☺ **PINEAPPLE UTHAPPA** 14
(Uthappa with pineapple and coriander)

(Non Vegetarian Uthappa)

CHETTINAD EXPRESS UTHAPPA 17
(Minced chicken prepared in chettinad spice & stuffed in your uthappa)

TANDOORI CHICKEN UTHAPPA 18
(Tandoori chicken mix, stuffed between two thin layered uthappa)

☺ **KID'S SPECIAL** **ADD CHEESE + $3**

INDIAN CURRIES

INDIAN CURRIES

PANEER HANDI 17
(Cubes of cottage cheese, onion, capsicum cooked on low heat in brown gravy served in handi)

PANEER KADAI 17
(Cubes of paneer, onion and green bell peppers tossed in Indian gravy with whole spices)

PANEER TIKKA MASALA 17
(Marinated paneer pieces barbecued and cooked in makhni gravy)

PALAK PANEER 17
(Mildly spiced cottage cheese preparation with spinach and garlic

PANEER METHI GARLIC 17
(Cubes of cottage cheese cooked in fresh fenugreek and garlic)

PANEER BUTTER MASALA 17
(Cottage cheese delicacy in red gravy and butter)

PANEER BALTI 18
(Two different paneer gravies served layered in a balti)

PANEER AFGHAN BHURJI 18
(Semi dried preparation of shredded paneer with onion and capsicum)

PANEER TAWA MASALA 18
(Marinated paneer with tawa style preparation served on tawa)

☺ **KHOYA KAJU** 17
(Cashew nuts cooked in khoya rich sweet gravy with lots of cream)

KAJU MASALA 17
(Cashew nuts cooked in rich brown gravy)

☺ **MALAI KOFTA** 17
(Kofta cooked in mild tomato gravy)

VEG. DIWANI HANDI 16
(Garden fresh vegetables cooked in aromatic spices and served in a handi)

VEG. JAIPURI 16
(Mixed vegetables simmered in brown gravy topped with pappadum)

VEG. JALFRAZEE 16
(Tangy vegetable curry with julienne capsicum and onions)

CHETTINAD KORMA 16
(South Indian spicy chettinad styled mixed vegetables)

MUSHROOM MUTTER MASALA 17
(Mushroom cooked with garden fresh peas)

☺ **KID'S SPECIAL**

INDIAN CURRIES

KADAI MURG (Boneless pieces of chicken with cubes of onion and capsicum flavoured with coriander seeds)	18
MURG PALAK (Boneless pieces of chicken with spinach, finished with fenugreek leaves and coriander)	18
MURG METHI GARLIC (Boneless chicken cooked with fresh methi and garlic in red gravy)	18
BUTTER CHICKEN (Bar-be-cued chicken tikka cooked in tomato butter and cashew nut gravy)	19
MURG TIKKA MASALA (Bar-be-cued chicken tikka cooked with onion, capsicum and red gravy)	19
CHICKEN CURRY (Traditional dhaba style preparation of chicken curry)	18
MURG MUSHROOM MASALA (Mushroom and chicken cooked in butter and brown gravy)	18
MADRAS CHICKEN MASALA (Chicken with south Indian masala)	18
MURG KALI MIRCH (Pepper tampered chicken curry)	18
CHICKEN CHETTINAD (Chettinad style south Indian aromatic delicacy of chicken)	18
BHUNA LAMB (Succulent pieces of lamb, cooked in coriander and ginger flavoured tomato gravy with onion and capsicum)	19
LAMB SPINACH (Tender lamb pieces cooked in spinach gravy)	18
LAMB ROGANJOSH (A Traditional Kashmiri lamb delicacy garnished with coriander and ginger julienne)	19
LENTIL LAMB (A specialty of Peshawar, an exotic combination of daal and lamb)	18
LAMB MILAGU CURRY (Lamb cooked in special masala with black pepper)	19
BENGAL FISH CURRY (Chunks of fish, cooked in tomato gravy, flavoured with mustard seeds and curry leaves)	19
GOAN FISH CURRY (Fish cooked in brown gravy and coconut milk)	19

INDIAN BREADS

ROTI (PLAIN / BUTTER)	3	**NAAN CHEESE**	5
LACHHA PARATHA	4	**NAAN CHEESE GARLIC**	5
NAAN PLAIN	4	**NAAN BULLET** (Butter naan with green chillies)	5
NAAN BUTTER	4		
NAAN GARLIC	4		

CHOICE OF DAL

DAL FRY (Yellow lentils tempered with butter, cumin and red chilli)	11
DAL BUKHARA (Assorted lentils cooked in an authentic recipe on a low heat and thickened with cream and butter)	11

BASMATI KHAZANA

STEAMED RICE	4
JEERA RICE (Seasoned boiled rice tossed in butter & cumin seeds)	6
CURD RICE (South Indian curd rice- The bagala bath)	8
BISI BELA HULI ANNA (Coconut flavoured rice and lentil preparation served with pappadum)	9
SPECIAL VEGETABLE PULAO (Fresh vegetable pulao prepared tawa style)	10
AVADHI DUM BIRYANI (Long grained rice stir fried in aromatic spices and herbs with fresh vegetables cooked in handi)	15
CHICKEN SOFIANI BIRYANI (NON VEG.) (Sufi recipe of chicken biryani served with raita and pappadum)	16
LAMB BIRYANI (NON VEG.) (Served with raita and pappadum)	17

ACCOMPANIMENTS

RAITA BOONDI / VEGETABLE / PINEAPPLE	5
ONION SALAD	3
GREEN SALAD	5
PAPAD - MASALA	4
PAPAD - ROASTED / FRIED	2

ICECREAMS & DESSERTS

ICECREAM	3
ICECREAM WITH TOPPINGS (Chocolate / Strawberry / Banana)	4
GULAB JAMUN (Sweetened fried khoya dumplings)	6
RASMALAI (Disc shaped curdled milk dumplings cooked in sweetened thick milk)	6
SIZZLING BROWNIE (Chocolate brownie with vanilla ice cream on sizzler plate)	10

- No Smoking
- Order Once Placed will not be cancelled
- For non onion / garlic items please inform
- Outside food / drink / alcoholic beverages are strictly prohibited
- Service time 15 to 20 minutes after placing the order
- Reservation can be made on phone
- Right of admission reserved

Sankalp® The Taste of India | Sankalp® Xpress The Taste of South

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