



# Exuberance

restaurant & banquet



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The multi cuisine banquets and restaurant brings along with it's warmth of service the flavors of indian & international food. The spice from Indian Terrains have always been a delight for delicious kebabs and Indian specialists. New western and south east asian have given the new flavors to the connoisseurs at AHMEDABAD. at EXUBERANCE we not only serve food but add lot of personal touch to give all it's patrons a memorable time.

[www.exuberancerestaurant.com](http://www.exuberancerestaurant.com)





APPETIZERS

Fresh Juice	250ml	130
(Orange / Sweet Lime / Pineapple)		
Lassi Sweet / Salt	250ml	130
Fresh Lime Soda	250ml	90
Fresh Lime Water	250ml	70
Jal Jeera Soda	250ml	90
Jal Jeera Water	250ml	80
Mineral Water	1LT.	—
Aerated Water (Cold Drink)	250ml	—
Butter Milk	250ml	55
Mango Almond Lassi with Ice Cream	250ml	165

MOCKTAIL

Designated Appletini	250ml	160
Green Apple Crush With Lime Juice & Syrup, Crushed Ice, Topped With Soda		
Sundowner	250ml	160
Grape Juice With Fresh Mint And Lime Juice		
Orange-lime Relaxer	250ml	160
Orange Juice With Lime Juice & Fresh Lime Wedge Topped With Sprite		
Virgin Mary	250ml	165
Tomato Juice With, desh of Lime Juice, 2 Drops Of Tobasco & Worcester Sauce Served With Celery Stick		
Watermelon Breeze	250ml	155
Chopped Chilled Watermelon With Fresh Coconut Water And Lots Of Ice		
French Kiss	250ml	155
Cranberry & Grape Juice With Bubblegum Syrup		
Green Ice Cooler	250ml	155
Khas Syrup Lime Juice With Lots Of Ice And Salt Rim		
Kiwi Lemon Mojito	250ml	165
Kiwi Crush & Lemon With Crushed Mint		
Smoothie Switch	250ml	165
Strawberry N Lichi Combined Makes Miracle		
Chocolate Martini	250ml	175
Chocolate Syrup Blended With Cream & Crushed Ice		

SOUP

Fresh Green Grilled Vegetable & Spinach Soup	250ml	165
Our Chefs Very Own Special Soup Served		
Broccoli Cheddar	250ml	175
Creamy Broccoli Soup With Cheddar Cheese Served		
Broccoli Almond	250ml	175
Creamy Broccoli Soup With Garlic & Roasted Almond Served		
Hot & Sour Soup	250ml	145
The All -time Favourite Chinese Classic Soup		
Burmish Khow Suey Soup	250ml	175
Exoticveggies&nlsin Coconut Creamtoped With Fried Onion&fresh Coriander		
Beijling Manchow Soup	250ml	145
A Delicate Soup Of Fine Chopped Vegetables In Sesame Scented		
Lal Tamatar Moti Shorba	250ml	145
Delicately Spiced Tomato		
Tom Kha Je	250ml	175
An Exotic Coconut Milk Bassed Lemongrass & Chilly Flavoured Thai Soup		
Lemon Coriander Soup	250ml	145
An Oriental Variety With Fresh Corrianders In Fresh Veggies		
Di Funghi	250ml	175
Cream Of Mushroom Soup		
Tom Yum	250ml	155
The Classical Spicy Soup With Chillies & Galangal		
Mexican Chilly Beans	250ml	165
A Spicy Soup Cooked with Two Type of Beans, Colored Bell Pepper, Spring Onion & Added Mexican Spices Garnished with Parsley		
Mexican Tortilla Soup	250ml	155
Delicious Tomato Base Mexican Soup Garnished with Crispy Tortillas Cheese		
Minestrone	250ml	130
Tomato Flavored Soup with Diced Veg. Macroni		
Veg. Clear	250ml	150
Fresh Diced Veg's Corn, Baby Corn Feature In This Clear Soup		
Sweet Corn Cantonese	250ml	155
Cantonese Style Corn Soup With Vegetale And American Corn		
Sorba	250ml	155
Tomato Dhaniya / Moong Dal / Palak / Badam		
Classic Tomato	250ml	150
Fresh Tomato Soup with Croutons Cream		



SALADS & CHAAT

<b>Penne Aglio Olio</b> Italian Dish Of Garlic, Olive Oil, Parsley & Cheese Tossed With Cooked Pasta	150gm	<b>230</b>
<b>Mexican Salad</b> Beans Tomato Corn Tossed In Salsa Dressing Topped With Crispy Tortila Chips	150gm	<b>210</b>
<b>Mexican Pasta Salad</b> Creamy Pasta Made With Spicy Salsa, Sour Cream, Mayo, Lime Juice, Garlic Dressing	150gm	<b>215</b>
<b>Waldrof Salad</b> French Apples Celery And Walnut Dressed In Honey Mayonnaise Tossed With Lettuce	150gm	<b>215</b>
<b>Protein Bowl</b> All - Time Favourite	150gm	<b>220</b>
<b>Garden Fresh Vegetable Salad</b> All - Time Favourite	150gm	<b>110</b>
<b>Russian Salad</b> All-time Favourite	150gm	<b>180</b>
<b>Greek Salad</b> Green Cucumbers, Spinach, Olives Feta Cheese, Cottege Cheese In Peppers Dressing All The Way From Lebanon	150gm	<b>190</b>
<b>Gennarino Salad</b> Roasted Garlic,lettuce, Red & Yellow Capsicum, olives, capers, mozzarella & Tomatoes With Extra Virgin Olive Oil & Balsamic Vinegar Dressing	150gm	<b>180</b>
<b>Crispy Noodles with Bell Paper</b> Veg Hakka Noodles, Cabbage, Chilli Garlic Sauce With Sesame Oil	150gm	<b>150</b>
<b>Thai Green Salad</b> Fresh Lettuce Tomatoes Cucumber And Red Onion Served Thai Peanut Dressing	150gm	<b>170</b>
<b>Chickpease Alu Chaat</b>	150gm	<b>170</b>
<b>Papdi Chaat</b>	200gm	<b>170</b>
<b>Paneer Pineapple Chaat</b>	200gm	<b>180</b>
<b>Dahi Bhalla Chaat</b>	200gm	<b>180</b>

KHANE KE SAATH SAATH

<b>Cool Raita</b> Mixed Veg. / Boondi / Cucumber / Burani / Mint	120gm	<b>105</b>
<b>Fruit Raita</b> Pineapple / Mixed Fruit / Kajoori Raita	120gm	<b>135</b>
<b>Papad (Roasted / Fried)</b>	14/16gm	<b>35 / 40</b>
<b>Masala Papad</b>	35gm	<b>60</b>
<b>Cheese Chilly Papad</b> Fresh Greated Cheese With Fresh Chillies	60gm	<b>75</b>
<b>Curd ( Masala / Plain )</b>	100gm	<b>80</b>

GST EXTRA\*

INDIAN STARTERS

<b>Tandoori Malai Paneer Roll</b> Traditional Style Stuffed Paneer With Onion,mint And Malai Cheese And Glazed Golden In The Tandoor	300gm	<b>285</b>
<b>Paneer Peri Peri Tikka</b> Traditional Style Stuffed Paneer Withperi Peri Sauce, Paneer, Green Bell Pepper, Tomato	300gm	<b>290</b>
<b>Galaxy Roll</b> Fresh Mash Vegetable & Spinach Staffed and Coated with Sesame	300gm	<b>260</b>
<b>Tandoori Khazana ( Platter )</b> Assorted Kebab Platter	300gm	<b>425</b>
<b>Chana Palak Ki Shami</b> Shami Being The All Time Favourite Kabab Of The Nizams, Masterly Done Vegetarian Version	300gm	<b>255</b>
<b>Tandoori Phool</b> Marinade The Cauliflower with Yogurt and Indian Herbs cooked in charcoal	300gm	<b>260</b>
<b>Pesto Paneer Tikka</b> Fresh Cottage Cheese Marinated In Basil Pesto Sauce Grilled In Charcoal Fire	300gm	<b>280</b>
<b>Mushroom Angaron Se</b> Stuffed Button Mushrooms Marinated With Spicy Herbs Skewerd In Charcol Fire	300gm	<b>300</b>
<b>Raja Kabab</b> Stuffed Paneer Potato Filling In A Papad That Is Deep Fried And Served In Bite Sized Pieces	300gm	<b>250</b>
<b>Fresh Pudina Paneer Tikka</b> Cottage Paneer Piccata Preserved In A Mild Marinade Scented With Mint Mince Cardmom& Cooked In The Tandoor	300gm	<b>280</b>
<b>Chandani Chowk Ki Tikki</b> Crispy Potato Patty Stuffed With Green Peas & Cheese Shallow Freid In Desi Ghee	300gm	<b>260</b>
<b>American Corn Karari Tikki</b> Green Chilly Spiced Potato & Corn Caked, Stuffed With Cheese, Shallow Fried	300gm	<b>260</b>
<b>Subz Makkai Seekh</b> Minced Tender Corn Kernels And Vegetables Cooked On Skewer	300gm	<b>260</b>
<b>Aloo Nazaquat</b> Nuts & Cheese Stuffed Potato Barries, grilled In The Tandoor	300gm	<b>250</b>
<b>Multani Paneer Tikka</b> Creamy Cottage Cheese With Aniseed, Turmeric & Pounded Red Chilly	300gm	<b>290</b>
<b>Basil Paneer Tikka</b> Cottage Cheese Enriched With Mild Marinaded, Infused With Fresh Basil Charcoal Oven	300gm	<b>290</b>
<b>Afghani Paneer Tikka</b> Cottage Cheese Marinaded In Handpicked Herbs, cashew Nuts, hung Curd Paste & Char Boiled In Earthen Oven	300gm	<b>290</b>
<b>Ajwain Kallimirch Ka Paneer Tikka</b> Balons Of Cottage Cheese Marinaded In Lemon Curd & Tampered With Crushed Black Pepper	300gm	<b>275</b>

GST EXTRA\*



ORIENTAL STARTERS

Shanghai Cottage Cheese 300gm 270  
Finger Cut Cottage Cheese Stir Fried With Garlic,clove, Ginger, Onion, Capcicum  
And Served With Shanghai Sauce

Cottage Cheese Niblet 300gm 270  
Small Paneer Cubes Tossed In Garlic,onion And Celery

Crispy Cottage Cheese With  
Pepper Honey Sauce 300gm 285  
Indonation Style Of Cottage Cheese Coated With Chilly Pepper In Honey Sauce

Crispy Cottage Cheese  
With Oriental Sauce 300gm 285  
Finger Cottage Cheese With Debrided In Bell Peppers Marinated Tossed With  
Oriental Sauce

Mushroom & Baby Corn In Black Pepper 300gm 295  
Mushroom & Baby Corn Cooked In An Exotic Black Pepper Souce

Crispy Spinach Cottage Cheese 300gm 275  
Fresh Spinach Crispy With Diced Cottage Cheese Marinated With Schezwan  
Style

Paneer Chilly (dry) 300gm 280  
Finger Size Cottage Cheese Fried With Diced Onion , Capsicum With Chinese  
Style

Paneer Manchurian (dry) 300gm 280  
Cottage Cheese Coated With Garlic In A Soya Flavoured

Vegetable Salt & Pepper 300gm 255  
Japanese Styled Vegetables Coated With Salt & Pepper Sauce

Honey Chilly Potato 300gm 245  
Potato Fingers With Crushed Garlic, Honey, Red Chillies, Salt And Cornflour.

Golden Fry Baby Corn 300gm 270  
Baby Boiled With Amchur Powder, Pepper Powder And Garam Masala In The  
Marinade

Veg. Manchurian 300gm 260  
Assorted Vegetable's Dumpling With Fried In Garlic Flavoured

Crispy Veg. 300gm 255  
Diced Vegetables Of Chinese Coated With Crispy Hot Garlic Sauce.

Veg. Spring Roll 300gm 260  
Pancake Of White Flour Stuffed With Fresh Veggies. Cooked Chinese Herbs.

THAI STARTERS

Satay Cottage Cheese 300gm 290  
Cottage Cheese Stripes On Wooden Skewers Marinated With Coconut Milk &  
Curry Powder Grilled And Served With Peanut Sauce & Cucumber Salad

Mushroom Rangoon 300gm 305  
Fresh Mushroom Bomboo Shoot And Cheese Wrapped With Wonton Skin Deep  
Fried To A Nice Brown And Served With Sweet & Sour Sauce

Thai Spring Rolls 300gm 260  
Sprouted Beans Noodles Shredded Cabbage Carrot And Celery And Deep Fried  
Served Sweet & Sour Sauce.

MEXICAN & ITALIAN STARTERS

Cottage Cheese Dumpling 300gm 280  
Grated Cottage Cheese With Fresh Chopped Cabbage & Green Chilly Coated, Dip  
Fried & Served With Spinach Sauce

Cannaloni Delight 300gm 280  
Fresh Tortillas With Spinach ,grated Carrots & Potatoes, Green Onion Fine  
Chopped Ice Burge Bell Peppers Top With Cheese Bake In Oven Serving With  
Tomato Souce

Mexican Platter 300gm 425  
Cheese, Nachos 4 Pcs, Emphandas 4 Pcs.tacos 4 Pcs And Corn Balls 4 Pcs Served  
With Beans Salad Pico De Gallo Sour Sauce

Paneer Tikka Shashlik 300gm 305  
Soft And Creamy Marinated Paneer With Capsicum, Tomatoes And Onions

Mexican Tostadas 300gm 260  
Scooped Out Brand Stuffed With Beans & Corn, Topped With Sour Cream &  
Baked.

Spicy Cheese Spinach Balls 300gm 275  
Crumb Fried Sauteed Spinach Tossed In Olive Oil, Garlic, Basil And Herbs Served  
With Basil And Herb Mayo

Burritos Mushroom 300gm 275  
Fresh Mushroom, Mexican Beans, Brown Onion , Garlic , Lettuce And Fresh  
Coriander Leaves With Cheese Serving In Sour Souce

Black Beans, Spinach &  
Mushroom Burritos 300gm 295  
Flour Tortillas With Mushroom Fresh Spinach, Garlic, Black Beans With  
Cheese. Serving In Sour Cream Sauce

Corn' N' Bean Burritos 300gm 275  
Tortilla With Fresh Beans, Corn, Black Beans, Cucumber ,cumin, Garlic, Masterd  
,honey, Chopped Green Chillis With Cheese

Veggies Grilled Burritos 300gm 280  
Tortilla Sheets With Fresh Zucchini Red & Green Capsicum , TomatoesWith Chilli  
Pepper Grilled In Oven



TACOS & NACHOS

**Black Been Mushroom Tacos** 300gm **270**  
Fresh Mushrooms Chopped With Black Beens, Cabbegge Garlic, Chilli Pepper, Oregon Cumin Powder With Cheese

**Veggie Tacos** 300gm **260**  
Corn Tortillas With Zucchini, Red & Yellow Capsicum, Onion, Garlic,Green Chilli, Jalopeno, Chilli Pepper, Pinch Of Cumin, Oregano Chopped

**Mexican Nachos** 300gm **270**  
Straight From Mexico With A Generous Helping Refried Beans Topped With Red Cheese Sauce.

**Cheese Crispy Nachos** 300gm **250**  
Corn Chips Smothered With Creamy Mustard Cheese Sauce/ Served With Home Made Salsa.

**Nachos With Cheese Sauce & Salsa** 300gm **280**  
Corn Chips Served With Tongue Tickling Salsa And Creamy Cheese Sauce

**Tacos** 300gm **250**  
Crispy Tacos Shells Loaded With Refried Beans Sour Cream Salsa Lettuce N Cheddar Cheese Served With Pico De Gallo N Sour Cream

SIZZLERS

**Oriental Sizzler** 500gm **450**  
Special Chinese Delicacy With Vegetable Mushroom & Bamboo Shoots In Moulded Fried Rice Served With Golden Fried Baby Corn Crispy Potatoes In Hot Bean Sauce & Shahi Wok Style Cauliflower

**Cottage Cheese Sizzler (continental)** 500gm **470**  
Succulent Cottage Cheese Chunks Rightly Marinated, Skewered And Grilled To Perfection Blended With Its Smooth Brown Gravy + Butter Rice And Tossed Vegetables And More.....

**Italian Sizzler** 500gm **440**  
Goes Without Saying- Assorted Pastas In Three Different Sauces Like Neapolitan, Alfredo And Pesto + Tossed Beans And Chips

**Vegetable Grilled Sizzler (continental)** 500gm **450**  
The Popular Continental Sizzler Served With Vegetable Steak Macroni With Tomato Sauce, Fresh Boiled Vegetable With French Fries.

**Paneer Stick N Pineapple Sizzler** 500gm **470**  
Paneer Cutlet Stuffed Tomato, Capsicum B.b.q. Sauce With Pineapple

**Mexican Sizzler** 500gm **450**  
Mexican Rice with Beans in A Spicy Tomato Topped with Stuffed Enchiladas & Accompanied by Mexican Sauce

PASTA

**Farfalle With Red Yellow Pesto** 300gm **270**  
Fresh Red Yellow Capsicum Toste With Creamy Walnut Farfulle Pestro Fusilli Tossed In Alfredo Sauce With Aubergines Olives

**Penne Pesto / Alfredo** 300gm **290**  
All Light Basil & Celery Flavoured Creamy Sauce Tossed With Penne.

**Pasta Arrabiatta (Farfalle, Penne & Fusilli)** 300gm **290**  
A Spicy Red Pasta Sauce

**Italian Pasta** 300gm **270**  
Pasta Sauteed In Olive Oil With Herbs

CONTINENTAL MAIN COURSE

**Baked Chilli Corn** 350gm **250**  
Peppers With Golden Corn In Alfredo Sauce Loaded In Cheddar Cheese And Baked To Perfection

**Mexican Trio** 350gm **280**  
Combination Of Veus Refried Beans In A Multi Layered Pasta Sheet & Covered With A Tangy Mexican Sauce.

**Veg. Lasagne** 350gm **290**  
Three Layered Classic Dish Made With Lasagne Pasta Layers Lined With Spinach , Exotic Vegetables And Cheese , Topped With Creamy Tomato Sauce And Baked To Perfection

**Burmese Spaghetti** 350gm **260**  
Spaghetti Covered With A Special Tomato Sauce With Cheese & Gratinated

**Baked Spaghetti Pineapple** 350gm **260**  
Your Favourite Spaghetti With White Sauce & Fresh Pineapple Topped With Cheese Gratinated

**Cannelloni Florentine With Broccoli** 350gm **290**  
Fresh Pasta Sheet On A Bad Spinach Covered With Broccoli In A White Sauce Topped With Cheese Gratinated

**Veg. Au-gratin** 350gm **260**  
Garden Fresh Veg's Corn In Light Creamy Sauce Topped With Mozzarella & Cheese Gratinated

**Baked Macroni With Pineapple** 350gm **270**  
Boiled Cut Macroni In White Sauce With Pineapple CubeTopped With Cheese Gratinated



ORIENTAL MAIN COURSE

<b>Paneer Manchurian</b> Cottage Cheese Coated With Garlic In A Soya Flavoured Sauce	300gm	<b>280</b>
<b>Gobi Manchurian Gravy</b> Fresh Cauliflower Coated With Garlic Soya Flavoured Sauce	300gm	<b>250</b>
<b>Veg. Manchurian Gravy</b> Dumpling Veggies. With Prepared Garlic In A Soya Flavoured Sauce	300gm	<b>250</b>
<b>Veg. Hot Garlic Sauce</b> Dices Of Vegetable Cooked In Hot Garlic Flavoured Sauce	300gm	<b>240</b>
<b>Baby Corn Manchurian</b> Tender Baby Corn Dumpling With Garlic In A Soya Flavoured Sauce	300gm	<b>260</b>
<b>Mushroom Manchurian</b> Tender Button Mushroom With Garlic In A Soya Flavoured	300gm	<b>280</b>
<b>Sweet N Sour Veg</b> Mixed Vegetables In A Sweet N Sour Sauce	300gm	<b>250</b>
<b>Diced Veggies. In Schezwan Sauce</b> Cubed Crispy Veggies. In A Spicy Schezwan Sauce	300gm	<b>250</b>
<b>Satay Vegetable</b> Fresh Exotic Vegetable Toasted with Olive Oil	300gm	<b>245</b>

NOODLES & RICE

<b>Sesame Noodles</b> Wheat Spaghetti With Tofu, Fresh Veggies, Garlic. Red Pepper Flacks Hot Pepper Sauce With Peanut Butter .salt & Pepper To Test Garnish With Cucumber	300gm	<b>220</b>
<b>Spicy Peanut Noodles</b> Spaghetti With Peanut Red Bell Pepper, cucumber ,garlic. Chilli Paste green Onion, Soya Sauce, Vinegar Tossed With Peanut Butter	300gm	<b>220</b>
<b>American Chopsuey</b> Shredded Veg. In A Tangy Tomato Sauce Topped With Fried Noodles	300gm	<b>210</b>
<b>Veg. Hakka Noodles</b> Boiled Noodles & Flack's Chilly Garlic Than Julennes Fine Cut Vegetable And Capsicum Cooked In Hakka Style	300gm	<b>230</b>
<b>Chilly Garlic Noodles</b> Fresh Assorted Vegetables With Noodles In Garlic Flavoured	300gm	<b>230</b>
<b>Schezwan Noodles</b> Fresh Vegetables, Soft Noodles, Spicy Schezwan Style	300gm	<b>230</b>
<b>Broccoli Fried Rice</b> Bashmati Rice With Fresh Broccoli Soysouce In Salt & Pepper, Chinese Style With Green Onion	300gm	<b>250</b>
<b>Oriental Fried Rice</b> Basmati Rice Soured Capsicum, Onion, Chopped Chilly With Schezwan Style	300gm	<b>220</b>
<b>Mushroom Fried Rice</b> Fresh Mushroom Toosed In Basmati Rice	300gm	<b>240</b>
<b>Baby Corn Mushroom Fried Rice</b> Fresh Bay Corn Mushroom Tossed With Rice	300gm	<b>250</b>
<b>Cottage Cheese Fried Rice</b> Fresh Bay Corn, Veg. & Cottage Cheese Tossed With Rice	300gm	<b>260</b>
<b>Veg. Fried Rice</b> All - Time Favourite	300gm	<b>210</b>

GST EXTRA\*

THAI MAIN COURSE

<b>Herbed Veg.</b> Assorted Veggies. In Delicately Spiced Coconut Curry	300gm	<b>280</b>
<b>Pattaya Red Curry</b> Fresh Veggies. Tofu In This Traditional Curry From Thailand	300gm	<b>280</b>
<b>Cottage Cheese Yellow Curry</b> Fresh Cottage Cheese Stuffed With Spiced Veggies, & Topped With Thai Yellow Curry	300gm	<b>280</b>
<b>Thai Cottage Cheese Green Curry</b> Fresh Cottage Cheese Ginger Garlic Paste With Coconut Milk Green Curry	300gm	<b>290</b>

MEXICAN MAIN COURSE

<b>Mexican Diced Cottage Cheese</b> Diced Cottage Cheese, Bean Curd Veggies. In Spicy Mexican Rice Or Tortillas	300gm	<b>310</b>
<b>Papas Con Quesco</b> Potatoes Veg. & Cheese Cooked In Hot Salsa Ranchero Served With Rice	300gm	<b>280</b>
<b>Jesse James Fajitas</b> Spicy Strips Of Cottage Cheese Potatoes, Tomatoes, Capsicum, Onion Topped With Salsa Sour Cream Cheese & Masala Tortillas	300gm	<b>280</b>
<b>Stuffed Chilly With Mexican Curry</b> Bhavnagar Chillies Filled With Filled With Grated Cottage Cheese Corn, Baby Corn, Mushrooms Borcolli, & Covered With Spice. Mexican Curry Served With Tortillas Or Bread Rolls	300gm	<b>280</b>
<b>Totopos</b> Spice Cottage Cheese Stuffed With Mexican Herb's Cheese And Served With Rice	300gm	<b>280</b>
<b>Mexican Salsa Curry With Rice</b> A Wholesome Mexican Meal Consist Of Rice And Salsa Curry	300gm	<b>290</b>

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PANEER

INDIAN DELICACIES

<b>Kali Mirch Paneer (adrak Masala)</b>	350gm	<b>295</b>
Cottage Cheese Marinated With Kali Mirch Adrak Indian Spices Tossed With Rich Brown Gravy		
<b>Paneer Tikka Makhani</b>	350gm	<b>290</b>
Cottage Cheese Charcoaled And Tossed In Traditional Makhani Gravy		
<b>Paneer Tikka Methi Garlic Masala</b>	350gm	<b>295</b>
Chef Says No Need For Description Just Order It...		
<b>Awadhi Dum Paneer</b>	350gm	<b>295</b>
Specially Prepared Cottage Cheese In Brown Gravy To Retain Its Aroms		
<b>Lakhnavi Paneer Handi</b>		<b>285</b>
Paneer Simmered In Tomato & Onion Gravy Infused With Cream		
<b>Maska Paneer Masala</b>	350gm	<b>280</b>
The Ever-popular" Paneer Butter Masala"A Speciality Of North Indian		
<b>Tawa Paneer Ki Kamaal</b>	350gm	<b>295</b>
Barbequed Paneer Tikka Cooked In Spicy Brown Gravy		
<b>Paneer Achari</b>	350gm	<b>280</b>
Fresh Cubes Of Cottage Cheese With Diced Onion, Garlic, Ginger Paste With Garam Masala Yoghurt And Dried Mango Powder Marinated In Brown Gravy Garnish With Fresh Corrianders With Cream		
<b>Paneer Makhmali Tikka Masala</b>	350gm	<b>285</b>
Cubes Of Cottage Cheese In Marinated In Yoghurt Afghani Spices Made Into A Succulent Dish In White Gravy		
<b>Paneer Tikka Lababdar</b>	350gm	<b>290</b>
Malai Paneer Cooked In Clay Oven And Served With Ich Makhani Gravy		
<b>Paneer Aap Ki Pasanad</b>	350gm	<b>275</b>
Paneer Kadai / Paneer Handi / Paneer Tikka Masala / Panner Baldi / Paneer Palak		
<b>Paneer Laziz</b>	350gm	<b>285</b>
Paneer Marinated In Rich Cashewnut Paste Cooked In Onion Gravy With Indian Spices		
<b>Paneer Tufani</b>	350gm	<b>280</b>
Fresh Cottage Cheese served with Spicy red gravy		
<b>Paneer Mirchi Khurchan</b>	350gm	<b>280</b>
Shreed Paneer And Bell Pepper Tossed In A Spices		
<b>Paneer Lajawab</b>	350gm	<b>280</b>
Fresh Marinated Cottage Cheese Cooked In The Charcoal Blended With A Tangy Tomato Gravy		
<b>Mulayam Paneer Ke Pasande</b>	350gm	<b>280</b>
Sandwiched Cottage Cheese In Rich Cardamom Flavoured Gravy		
<b>Paneer Mirchi Mahal</b>	350gm	<b>280</b>
A Speciality Of The House Baton's Of Paneer With Capsicum In Tomato Gravy.		
<b>Paneer Hara Pyaaz</b>	350gm	<b>280</b>
Fresh Cottage Cheese Simmered In Mild With Spring Onion Based Gravy		
<b>Kumbh Makai Paneer</b>	350gm	<b>285</b>
Mushroom, Corn And Cottage Cheese Simmered In Aromatic Tomato Gravy		

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VEGETABLE

INDIAN DELICACIES

<b>Paneer Angara</b>	350gm	<b>295</b>
Spicy Paneer Tikka Severed with red Gravy		
<b>Cheese Butter Masala</b>	350gm	<b>310</b>
Cheese Cooked in Red Gravy with Added Spiecs, Topped with Cheese & Butter.		
<b>Veg. Khazana</b>	350gm	<b>255</b>
Garden Fresh Vegetables In Dhania & Pudina Gravy		
<b>Subzi Aap Ki Pasanad</b>	350gm	<b>250</b>
Veg Kadai / Veg Handi / Veg Jaipuri / Veg Makkhan Wala / Veg Jalfrezi / Veg. Kolhapuri		
<b>Subzi Palak Taka Tak</b>	350gm	<b>250</b>
Madely With Seasonal Veg. Garlic With Spinach Gravy		
<b>Darbari Kofta Curry</b>	350gm	<b>260</b>
Spicy Vegetable Dumpling Curry Cooked In Traditional Maharastrian Style With Hand Founded Spices		
<b>Veg. Tawa</b>	350gm	<b>270</b>
All - Time Favourite - spicy lovers		
<b>Mushroom Masala</b>	350gm	<b>270</b>
Boiled Mushrooms, Onions, Spices Served with Herbs		
<b>Veg. Navratna</b>	350gm	<b>255</b>
Fresh Vegetable Cooked In A Rich Gravy With Dry Fruits Topped With Pineapple And Cream		
<b>Kumbh Mutter Dilruba</b>	350gm	<b>260</b>
A Delactable Combination Of Fresh Peas And Mushroom's In A Mildly Spiced Gravy		
<b>Kofta Aap Ki Pasand</b>	350gm	<b>250</b>
Malai Kofta / Hariali Kofta / Veg. Kofta / Cheese Kofta		
<b>Baby Corn Hara Masala</b>	350gm	<b>250</b>
A Uniquie Blend Of Baby Corn In Spinach Gravy		
<b>Baby Corn Mushroom</b>	350gm	<b>250</b>
Fresh Baby Corn & Mushroom Cooked With Makhani Gravy		
<b>Jafrani Kofta</b>	350gm	<b>250</b>
Succulent Melange Of Soft Nuts Stuffed Koftas Made Into A Khaas Yellow Gravy With Kashmiri Jafrani		
<b>Chana Masala</b>	350gm	<b>240</b>
<b>Aaloo Aapki Pasand</b>	350gm	<b>240</b>
Aaloo Gobhi / Aaloo Mutter / Aaloo Palak / Aaloo Dum		
<b>Khoya Kaju</b>	350gm	<b>310</b>
All Time Favourite Of Amdavadi's Cashew Nuts Gravy		
<b>Kaju Curry</b>	350gm	<b>310</b>
Cashwenuts With Brown Gravy		
<b>Kaju Butter Masala</b>	350gm	<b>310</b>
Cashewnuts & Process Cheese In A Rich Tomato Gravy		

GST EXTRA\*



GULDUSTA -E - ROTI

		Plain	Butter
Roti	22/24gm	30	/ 35
Naan	40/45gm	60	/ 70
Paratha	40/45gm	60	/ 70
Kulcha	50/55gm	60	/ 70
Stuffed Paratha / Kulcha / Naan	100gm		110
Pudina Paratha / Methi	80gm		80
Cheese Naan / Kashmiri Naan	100gm		140
Garlic Naan	80gm		110
Hariyali Naan	80gm		90
Missi Roti	40gm		70
Cheese Garlic Naan	100gm		150
Kaju Badami Naan	100gm		160

DAL

Dal Fry / Dal Tadka	250gm	170
Dal Makhani	250gm	190
Dal Lasuni	250gm	170
Dal Spinach (Palak)	250gm	160

BASMATI RICE

Paneer Avadhi Dum Biryani	350gm	260
Charcoal Ovened Cottage Cheese With Saffron Flavoured Aromatic Basmati Rice In Avadhi Tradition		
Mushroom Avadhi Dum Biryani	350gm	270
Charcoal Ovened Stuffed With Fresh Mushroom saffron Flavoured Aromatic Basmati Rice In Avadhi Tradition		
Hydrabadi Dum Biryani	350gm	240
Seasonal Vegetable With Saffron Flavoured Aromatic Basmati Rice In Hydrabadi Tradition		
Veg. Dum Biryani	350gm	250
Seasonal Vegetable Spices With Basmati Rice		
Kashmiri Pulao	300gm	210
Fried Basmati Rice Garnished With Dry Fruits, Pineapple & Cherries		
Navratna Pulao	300gm	210
Fried Rice With Carrots, Beans , Dry Fruits And Cottage Cheese		
Veg. Pulao	300gm	190
Farm Vegetable Cooked With Basmati Rice		
Jeera Rice	250gm	170
Steam Rice	250gm	150

PIZZA

Fresh Herb Pizza	7" / 18cm	230
Cheese Oregano Basil & Parasley		
Capricciosa Pizza	7" / 18cm	250
Fresh Corn, Black Olive, Capsicum With Cheese		
Mexican Pizza	7" / 18cm	250
Bean's Blended In Tomato, Garlic, Onion Topped With Capsicum Cheese		
Oriental Express Pizza	7" / 18cm	250
Hot Jalapeno, Papper, Capsicum & Cheese		

CRUNCHY MUNCHY

Amazona Grilled Sandwich	200gm	160
Tomato Cucumber Potato Slice Carrot , Cabbage, Onion, Capsicum & Sandwich Dressing		
Mushrooka Grilled Sandwich	200gm	170
Mushroom, Capsicum, Onion, Green Chilly & Sandwich Dressing		
Veg. Club Sandwich	200gm	155
Cucumber Tomato Green Chutni With Cheese		
Cheese Chilly Toast	200gm	145
Fresh Green Chilly With Cheese		
Garlic Chilly Toast	150gm	130
Fresh Chopped Garlic		
Veg. Sandwich - Fresh Garden Veg's.	150gm	120
French Fries	150gm	110

MILKSHAKES

Kesar Pista Milkshakes	250ml	160
Rajbhog Milkshakes	250ml	160
Strawberry Milkshakes	250ml	150
Chocolate Milk Shakes	250ml	150
Vanilla Milk Shakes	250ml	140
Mango Milk Shakes	250ml	150
Cold Coffee	250ml	140



## ICE CREAM

Walnut Brownie with I/c	300ml	280
Premium Ice Cream (Kaju Draksh, American Nuts, Almond Carniwal, Raj Bhog)	100ml	90
Regular Ice Cream (Butter Scotch, Chocolate, Strawberry Cherry Berry, Vanilla)	100ml	80
Vanilla With Hot Chocolate Sauce	200ml	100
Gulab Jamun - 2 pcs	150gm	60
Gulab Jamun with Vanilla I/c	200gm	110
Triple Sunday Ice Cream	200gm	200
Darshan With Ice Cream	200gm	140

## BANQUET HALL AVAILABLE (100 to 1500 PERSONS)

Terms & Conditions :

- Order Once Placed Will Not Be Cancelled
- Kindly Allow As Minimum 30 Minutes To Serve Your After Placing Order
- Items Will Be Served Only On Subject To Availablity
- Outside Food & Liquor Not Allowed
- GST Tax Will Be Applicable As Per Government Rules
- Taxes & Rates Are Subject To Change Without Any Prior Notice
- Parking Solely At Owner's Risk
- All Right Of Admission Are Reserve By Management
- Terms & Conditions Apply

Lunch Time : 11-00 am to 3-30 pm  
Dinner Time : 7-00 pm to 10-45 pm



Block No. A/201, 2nd Floor, Radhe Kishan Business Park,  
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