



SHIVA  
OASIS RESORT

# दरीखाना

A COMPLETE GASTRONOMIC EXPERIENCE

# BREAKFAST

■ Continental Breakfast 250  
Choice of preserved juice, bakery basket with butter & preserve, choice of tea / coffee / hot chocolate / milk

■ Healthy Breakfast 300  
Freshly squeezed juice, choice of cereals, fresh cut seasonal fruits, choice of tea / coffee / hot chocolate / milk

■ American Breakfast 300  
Choice of preserved juice, bakery basket with butter and preserve choice of cereals, twin eggs cooked as per your liking served with choice of tea / coffee / hot chocolate / milk

■ Mixed bowl of seasonal fresh fruits 200

■ Yogurt 100

■ Bowl of Cereal 150  
Choice of cereals served with milk

■ Eggs 150  
Choice of egg - boiled egg (2 pieces) / scrambled egg

## Choice of Omelettes

■ Masala Omelette 175  
with grilled tomato / hash brown

■ Cheese Omelette 225  
with grilled tomato / hash brown

■ Chicken Omelette 300  
with grilled tomato / hash brown

## THE GRAND INDIAN NASHTA

■ Keema Paratha (2 pcs.) 350  
Minced chicken with flat griddled Indian bread

■ Veg Stuffed Paratha (2 pcs.) 250  
Flat griddled potato / paneer / gobi stuffed bread

■ Chole Bhatura 200

■ Poori Bhaji 200

■ Poha 150

## SANDWICHES

■ Non Veg Club Sandwich 350  
Lettuce, onions with cheese and aioli between three slice of toasted Pullman loaf, With filling of egg / chicken

■ Chicken Sandwich 300

■ Chicken Grilled Sandwich 350

■ Veg Club Sandwich 300  
Lettuce, onions with cheese and aioli between three slice of toasted Pullman loaf, With filling of paneer / vegetable

■ Veg Grilled Sandwich 200

■ Veg Sandwich 175

■ Cheese Grilled Sandwich 220

# BEVERAGES

Masala Tea	60
Green Tea	60
Lemon Tea	75
American Coffee	100
A shot of espresso with hot water, served with milk on the side.	
Lemon Iced Tea	150
Cold Coffee	175
Cold Coffee with Ice Cream	225
Espresso	175
Concentrated coffee brewed by forcing a small amount of nearly boiling water under pressure through finely ground coffee beans.	
Hot Chocolate	150
Made with cocoa powder and hot milk.	
Preserved Fruit Juice	100
Available in flavors of Orange, Mango, Pineapple, Apple, Cranberry.	
Fresh Fruit Juice (Seasonal)	150
Fresh Lime Soda	125
Carbonated water / Flavored water with fresh lemon juice, available in sweet and salt options.	
Nimbu Shinkanji	75
Lassi Sweet/ Masala	120
Traditional yogurt drink.	
Milk Shake	175
Available in flavors of Vanilla, Strawberry, Chocolate, Mango.	
Soft Drink Can	70
Bottled Water	30

## MOCKTAILS

Ginger Mint Breeze	175
Refreshing drink infused with mint, ginger and black salt.	
Masala Virgin Mojito	175
Spectacularly tangy take on virgin mojito served with lemon chunks, mint & a twist of chat masala.	
Virgin Mojito	175
A refreshing quencher with juicy lemon, fresh mint & sugar.	
Fruit Punch	250
An all-time favorite drink with a variety of fruit juices blended with ice creams.	
Strawberry Sunshine	175
A great combo of pineapple, mango & orange juices & strawberry crush with a dash of cream.	
Blue Lagoon	175
A great mocktail that is simply everyone's delight.	
Ginger Ale	175
A classic fizzy part drink served as a long drink with ice.	
Tropical Fizz	175
A tempting recipe made with sweet lime and orange juice.	
Kiwi Kooler	175
A refreshing and enticing, bubbly, fruit filled drink with a slight tangy flavor.	

# STARTERS

## CHINESE CUISINE

☐☑ Chilly Chicken Dry or gravy	400
☐☑ Spring Roll Choice of chicken or vegetable	400/250
☐☑ Chicken Manchurian Dry or Gravy	400
☐☑ Veg Manchurian Dry or Gravy	300
☐☑ Chilly Paneer Dry or Gravy	350
☐☑ Crispy Corn	280
☐☑ Veg Salt & Pepper	250
☐☑ Chilli Garlic Noodles	275/225
☐☑ Haka Noodles Choice of chicken or vegetable	350/250
☐☑ Fried Rice Choice of chicken or vegetable	350/250

## ITALIAN CUISINE

☐☑ Chicken Shashlik	500
☐☑ Paneer Shashlik	400
☐☑ Chicken Pasta	400
☐☑ Arrabiata Pasta	300
☐☑ Penne Pasta In white sauce	300
☐☑ Spaghetti	300
☐☑ Chicken Lasagna	500
☐☑ Veg Lasagna	400
☐☑ Baked Vegetable	400

## SIDE ORDERS

(12 NOON-3PM, 7PM-11 PM)

☐☑ French Fries Batons of potatoes, deep fried till golden brown.	175
☐☑ Potato Wedges Herbed batter fried potato wedges served with homemade sour cream.	175
☐☑ Garlic Bread House baked soft baguette topped with garlic butter.	150
☐☑ Garlic Bread with Cheese House baked soft baguette topped with garlic butter and cheese.	175
☐☑ Vegetable Pakoras (8 pcs.) Gram flour batter fried vegetable fritters topped with chat masala, served with fresh mint chutney.	180
☐☑ Paneer Pakoras (6 pcs.) Gram flour batter fried cottage cheese fritters topped with chat masala, served with freshly made mint chutney.	350

## SALAD

☐☑ Green Salad Cucumber , carrot, tomato, onion, lettuce	125
☐☑ Pasta Salad	225
☐☑ Caesar Salad Choice of chicken or vegetable	350/300

# FROM OUR INDIAN KITCHEN

## SOUP/ SHORBA

- **Cream of Chicken** 200  
Smooth & velvety chicken soup flavored with selected herbs, garnished with diced chicken & cream.
- **Chicken Clear Soup** 200  
Clear broth of chicken.
- **Hot & Sour Soup** 200/150  
Choice of chicken or vegetable
- **Sweet Corn Soup** 200/150  
Choice of chicken or vegetable
- **Manchow Soup** 200/150  
Choice of chicken or vegetable
- **Cream of Tomato** 150  
The all-time favorite tomato soup, garnished with crisp golden croutons & a dash of cream.
- **Cream of Mushroom** 175  
A thick soup, prepared with chopped button mushroom & rich cream
- **Haryali Shorba** 150  
A delicate puree of green peas & spinach, flavored with mild garam masala, garnished, topped with cream.
- **Cream of Veg** 150  
A thick creamy soup prepared with chopped vegetables.
- **Mulligatawny Veg Soup** 150  
This delicious Anglo-Indian soup is a product of British Raj in India.

## DAUR-E-KEBAB

### MASAHARI KEBAB

- **Bhatti Ka Murgh** 400  
Indian roast chicken marinated in yogurt and cream with spices and a touch of saffron.
- **Chicken Satay** 400  
Also known as the national dish of Indonesia, grilled seasoned chicken served with a special sauce.
- **Murgh Tikka** 500  
Boneless chunks of chicken marinated in Indian spices, finished in the Tandoor.

- **Murgh Malai Tikka** 600  
Tender, melt in the mouth kebab made from boneless chicken pieces flavored with herbs.
- **Murgh Seekh Kebab** 500  
Seekhs of chicken mince adorned with dry fruits to add the shahi flavor.
- **Amritsari Fish** 550  
Fish marinated in traditional way in a mixture containing egg and then deep fried to tender perfection.
- **Fish Tikka Lajawab** 550  
Yogurt marinated fish chunks spiced and grilled.
- **Golden Fish Fry** 600  
Fish fillets marinated with salt, lemon juice and deep fried till golden.
- **Fish Finger With Tartar Sauce** 600  
A delicious appetizer made with boneless fish, spices and herbs.

## SHAKAHARI KEBAB

- **Veg Seekh Kebab** 300  
A special kebab made with vegetables and grilled in tandoor.
- **Dahi ke Sholey** 350  
A delicate kebab made of fresh yogurt and shallow fried to a golden yellow finish.
- **Paneer Tikka Lajawab** 400  
Cube chunks of cottage cheese, grilled with a special flavoured spices, marination made in our unique style.
- **Haryali Paneer Tikka** 400  
Fresh cottage cheese cubes, marinated in spinach, mint, coriander, spices and yogurt.
- **Paneer Tikka Malai** 400  
Cubes of fresh cottage cheese marinated with mild spices and yogurt.
- **Tandoori Aloo** 300  
Hollowed potatoes stuffed with cheese, paneer, dry fruits and cooked in tandoor.

# MAINS

- **Murgh Taka Tak** 500  
Boneless chunks of chicken cooked in onion and tomato masala
- **Murgh Malai Korma** 550  
Succulent, mouth-watering boneless chicken pieces cooked in a rich cashew & almond gravy
- **Hyderabadi Murgh** 500  
Chicken pieces sealed and simmered on low flame in signature Hyderabadi spices
- **Murgh Kali Mirch** 500  
Soft & tender boneless chicken portion cooked in a thick gravy, rich in black pepper
- **Chicken Lebabdar** 500  
Boneless pieces of chicken cooked in a rich onion & tomato gravY
- **Chicken Methi Malai** 500  
Roasted in tandoor, tender juicy chicken pieces, simmered in a satin spinach gravy, finished with cream
- **Kadhai Chicken Masaledar** 550  
Tender pieces of chicken cooked in an abundance of tomatoes, capsicum, fresh herbs and spices
- **Murgh Makhani** 500  
Chunks of Tandoori chicken cooked in Makhani gravy made with tomatoes, cashew nuts and delicately spiced
- **Murg Do Piazza** 500  
The classic old favourite delicacy from West Bengal
- **Hara Bhara Murgh** 500  
Chicken cooked with spinach puree and finished with cream
- **Fish Tikka Masala** 550  
Pieces of marinated fish tikka cooked in thick tomato onion masala and spices

## GOSHT KI PESHKASH

- **Mutton Rarha Masala** 750  
Heavenly dish of mutton mince and mutton pieces served with hot crisp roti
- **Mutton Rogan Josh** 750  
Tender mutton pieces cooked in traditional Kashmiri style
- **Lal Maas** 800  
Traditional favourite mutton dish of Rajasthan

## PANEER KI DUNIYA

- **Paneer Kali Mirch** 400  
Cubes of fresh paneer cooked in a thick gravy, seasoned with black pepper
- **Paneer Methi Malai** 400  
Soft paneer cubicles with chopped onion and fenugreek cooked in onion tomato gravy with a dash of cream
- **Paneer Kastoori** 400  
A slice of paneer cooked in onion tomato gravy with traditional Indian spices including kasturi methi and garam masala
- **Paneer Achari** 400  
Cubes of diced paneer, cooked in a tomato onion gravy, flavoured with spicey pickle
- **Paneer Makhani** 400  
Cubed of fresh paneer cooked in fresh tomato and butter sauce
- **Papad Paneer ki Sabji** 400  
An innovation, prepared from Paneer, fried papad and spring onion
- **Palak Paneer** 400  
An all-time favourite, cubes of fresh cottage cheese, simmered in a smooth spinach gravy finished with cream
- **Kadhai Paneer** 400  
Paneer Cubes cooked in thick Kadhai Gravy
- **Paneer Lebabdar** 400  
Fresh paneer in a rich tomato and cashew nut gravy, flavoured with saffron and rose water



# MAINS

## SABZIO KE NAZARANE

- **Aloo Amritsari** 300  
A Punjabi delicacy made of potatoes sautéed with onion and tomato, tempered with 'Hing' & other Indian spices
- **Mushroom Kasturi** 350  
A mushroom delicacy cooked in onion tomato gravy with traditional Indian spices including kastoori methi
- **Kashmiri Dum Aloo** 300  
A Delectable dish of potatoes stuffed with piquant mixture of paneer & dry fruits, simmered gently in an exquisitely spiced gravy
- **Sautéed Vegetables** 250  
A healthy preparation of boiled carrot, paneer, green beans, corn, cauliflower and mushroom sauté in salt & pepper
- **Aloo Gobhi** 250  
A traditional recipe, florets of cauliflower cooked with potatoes and chefs special blend of spices
- **Kesari Malai Kofta** 350  
Dumpling of paneer, stuffed with cashew nuts and khoya, scented with saffron
- **Sabj Sangam Bahar** 250  
A mélange of potato, carrot, cauliflower and green peas tempered with garlic, cumin and tomatoes
- **Gatta Curry** 250  
Spiced chickpea flavoured dumpling cooked in curd based aromatic gravy
- **Aaj Ki Sabji** 250  
Vegetable dish of the day, ask our team member about it
- **Navratan Korma** 400  
A rich dish made with an assortment of veggies, fruits and nuts
- **Aloo Do Pyaza** 175  
Rich Indian vegetable of deep fried potato and onion

## DAL KA DUM

- **Dal Makhani** 300  
Black lentils, tomatoes seasoned with delicate Indian spices cooked overnight and finished with cream & butter
- **Dal Tadka** 300  
Yellow lentil cooked with chopped tomatoes , onions and garlic
- **Kadhai Chholey** 300  
Chickpeas cooked with dry Indian spices and finished with cubes of potatoes
- **Rajma Masala** 300  
A North Indian dish made with kidney beans, onions, tomatoes, spices and herbs

# MAINS

## BASMATI SE

■ Steamed Rice	250
■ Jeera Rice	260
■ Veg Pulao	250
■ Veg Biryani	300
■ Chicken Biryani	500
■ Gosht Biryani (4 pcs.)	860

## DAHI KA DAUR

■ Vegetable Raita	175
■ Pineapple Raita	175
■ Boondi Raita	175
■ Dahi Tadka	175

## PAPAD & PEANUTS

■ Roasted Papad ( 2 pcs.)	50
■ Masala Papad ( 2 pcs.) Pappadums made from urad dal and flavoured with black peppercorn, perfectly roasted topped with chopped onions Tomatoes, green chillies.	75
■ Peanut Masala Peanut tossed with chopped onions, tomatoes, red chilli powder, chat masala and freshly squeezed lemon juice.	150
Ice Bucket	50

## NAAN OR ROTIYAN

■ Tandoori Roti	40
■ Makhani Roti	60
■ Missi Roti	70
■ Laccha Parantha	80
■ Pudina Parantha	90
■ Makhani Parantha	80
■ Ajwain Paratha	70
■ Plain Naan	70
■ Makhani Naan	90
■ Cheese Naan	100
■ Garlic Naan	100
■ Hari Mirch/ Laal Mirch Ka Paratha	70
■ Punjabi Chur Chur Naan/ Parantha	120
■ Stuffed Naan/ Paratha	120



# DESSERTS

Choice of Ice Cream (2 scoops)

Vanilla, chocolate, Butterscotch, Strawberry, Mango

175

Gulab Jamun (2 pcs.)

100

Fresh Fruit Salad

200

Brownies

250

# PIZZA AND BURGER CORNER

■ Veg Pizza	350
■ Veg Cheese Pizza	400
■ Chicken Pizza	500
■ Chicken Cheese Pizza	550
■ Veg Burger with fries	200
■ Veg Cheese Burger with fries	250
■ Chicken Burger with fries	400
■ Chicken Cheese Burger with fries	450

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