

*Since 1997*



**L O N A V A L A**

# **GIRIVIHAR**

## **DINING CLUB**

**PURE VEG | A LA CARTE**  
**AC RESTAURANT**

Lunch : 12.00 pm to 03.00 pm  
Dinner : 07.00 pm to 10.00 pm

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

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Plot No. 6, New Tungarli Hills, Gold Valley Rd.  
Lonavala - 410 403

## GUJARATI FARSAN

(12pm to 3pm & 7pm to 10pm)

♥	<b>Mini Samosa</b> (A deep fried snack with potato filling - 6 pieces)	100
🌱	<b>Vegetable Potli</b> (A farsan with green peas stuffing, shaped & fried till crisp - 6 pieces)	120
🌱	<b>Dahi Kachori</b> (Mung dal kachoris crushed & topped with curd, masalas, chutneys & sev)	120
♥🌱	<b>Khatta Dhokla</b> (White dhoklas made of rice & dals & curd)	100
🌱	<b>Khaman Dhokla</b> (Steamed Gujarati snack made with gram flour)	100
🌱	<b>Muthiya</b> (Steamed dumplings made of besan, dudhi, methi & masalas)	120
	<b>Sev Khamni</b> (Crushed Khaman is cooked with chopped garlic & onion, green chillies & mustard seeds topped with loads of sev & coriander)	120
♥🌱	<b>Methi na Gota</b> (Traditional gujarati deep fried snack recipe made with finely chopped fenugreek leaves and chickpea flour (12 pcs)	140

## KHANE KE SAATH

(12pm to 3pm & 7pm to 10pm)

🌱	<b>Green Salad</b>	100
	<b>Roasted Khichiya Papad</b> (Plain / Butter)	60/80
♥🌱	<b>Masala Khichiya Papad</b> (Khichiya Papad is topped with chopped veggies, mint chutney, chaat masala & crispy sev)	100
	<b>Papad</b> (Roasted / Fried / Masala - 2 pieces)	30/40/60
	<b>Dahi Tikhari</b> (Curd is tempered with chopped garlic, chilli powder & oil)	80
	<b>Plain Curd</b>	60
🌱	<b>Raita</b> (Boondi or Mix Vegetable)	80

All items are subject to availability | Minimum preparation time is 20 mins  
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Govt. Taxes as applicable | Items marked 🌱 are available in Jain also | House specialities are marked ♥

## GUJARATI-KATHIYAWADI (12pm to 3pm & 7pm to 10pm)

♥	<b>Lasania Gathiya Tameta</b> (Bhavnagri gathiya cooked with tomatoes, garlic & gujarati masalas)	280
🍲	<b>Sev Tameta</b> (Sweet & tangy thin gravy tomato dish topped with sev & coriander)	280
	<b>Rasawala Muthiya</b> (Steamed besan cakes cooked in a spicy gravy with loads of tomato, onion & garlic)	280
♥	<b>Baingan Bharta</b> (Brinjals roasted on wood are mashed & cooked to perfection with spring onions & tomatoes)	300
	<b>Ringana Bateta</b> (Brinjals & potatoes cooked together in thick medium spiced gravy with gujarati masalas)	300
🍲	<b>Gatta nu Shaak</b> (Gram flour dumplings cooked in a flavorful yogurt gravy)	300
♥	<b>Lasania Bateta</b> (Kathiyawadi gravy based dish with potatoes, tomatoes & garlic)	280
	<b>Bateta Chips nu Shaak</b> (Crispy fried potato wedges are tossed with aromatic seeds & spice powders)	320
	<b>Watana Bateta Tameta</b> (Traditional gujarati aloo mutter is a light curry dish with minimal masalas)	280
	<b>Flower Bateta Watana</b> (Dry vegetable with cauliflower florets, potato cubes, green peas & tomato)	280
🍲	<b>Bhindi Masala</b> (Gujarati Style or Dahiwali)	300
🍲	<b>Kobi Masala</b> (A household favourite of dry cabbage dish with tomatoes cooked in its own juice. You can also add Potato cubes or green peas as an option)	290
♥	<b>Vagharelo Rotlo</b> (Vagharelo rotlo is a tempting, spicy and tangy kathiyawadi dish which is famous in all over Gujarat. Cooked with crushed Bajri rotlas, garlic, tomatoes, onion & buttermilk)	240
	<b>Bateta nu Shaak</b> (This potato gravy or dry dish is a famous for its simplicity)	270
🍲	<b>Gujarati Dal</b> (Gujarati dal is a mildly sweet and tangy thin tempered dal made with tuvar lentils)	240
♥🍲	<b>Gujarati Kadhi</b> (A sweet & spicy preparation cooked with yogurt & gram flour)	250
♥	<b>Vaghareli Kadhi</b> (Gujarati Kadhi tempered with garlic, chillies & curry leaves & chilli powder)	260
🍲	<b>Marwari Kadhi</b> (A sour & spicy curry made with yogurt & gram flour - Rajasthani Style)	250

## REGULAR PUNJABI (12pm to 3pm & 7pm to 10pm)

<b>🍛</b>	<b>Veg Makhanwala</b> (A slightly sweet & creamy gravy based dish with mixed veggies cooked with butter & cream)	320
<b>🍛</b>	<b>Veg Kadai</b> (Medium spicy dish with mixed vegetables cooked with kadai masalas)	320
<b>🍛</b>	<b>Veg Kolhapuri</b> (A dish originated in Kolhapur, mixed vegetables in a thick & spicy tomato gravy)	320
<b>🍷</b>	<b>Veg Angaara</b> (Charcoal infused veggies & paneer cubes cooked with masalas for a nice smokey flavor)	350
	<b>Paneer Do Pyaaza</b> (Pan fried onion & paneer cubes along with crushed tomatoes make this gravy dish)	350
<b>🍷</b>	<b>Paneer Lababdar</b> (Paneer cubes in tomato gravy based dish cooked with cashew paste, sautéed with onion & capsicum)	350
<b>🍛</b>	<b>Paneer Kadai</b> (Paneer & bell peppers cooked in a spicy kadai masala giving it a unique flavor)	350
<b>🍷</b>	<b>Paneer Butter Masala</b> (Paneer cooked in a rich & creamy curry with tomatoes in a red gravy)	350
<b>🍛</b>	<b>Paneer Kolhapuri</b> (A spicy & similar adaptation of Veg Kolhapuri cooked only with paneer & red tomato gravy)	350
	<b>Bhindi Nain Tara</b> (Stir fried okra, onion & tomatoes cooked dry with Indian masalas)	300
	<b>Punjabi Aloo</b> (Aloo Mutter / Aloo Gobhi / Aloo Jeera / Aloo Do Pyaaza)	290
<b>🍷</b>	<b>Dal Fry / Dal Tadka</b> (Lentils cooked with onions, tomatoes & masalas. Option to go for the tadka version)	250

## ROTI-ROTLA (12pm to 3pm & 7pm to 10pm)

	<b>Ghee Phulka Roti</b>	30
	<b>Plain Phulka Roti</b>	20
	<b>Tawa Paratha</b>	40
<b>🍷</b>	<b>Bajri Rotla</b>	50
	<b>Jowar Rotla</b>	50
	<b>Multigrain Thepla</b>	40
	<b>Puri</b> (5 pieces)	100

## RICE-KHICHDI (12pm to 3pm & 7pm to 10pm)

<b>Steamed Rice</b>	140
<b>Jeera Rice</b>	160
<b>🍲 Vegetable Pulao</b>	200
<b>🍲 Tawa Pulao</b> (Street food style rice is cooked with sauteed veggies, spices & pav bhaji masala)	200
<b>🍲 Plain Khichdi</b> (Gujarati yellow khichdi tempered with ghee, mustard seeds, turmeric & salt)	200
<b>🍲 Vaghareli Khichdi</b> (Gujarati style Dal Khichdi)	220
<b>🍲 Vegetable Khichdi</b> (Sautéed vegetables are added to the plain khichdi making this into a nice healthy meal)	240
<b>♥️ Lila Kanda Khichdi</b> (Chopped garlic & spring onion add its aroma & taste to the khichdi when cooked together)	240
<b>♥️ Kathiyawadi Khichdi</b> (Chef's version of khichdi cooked with onions, garlic, sauteed vegetables, besan dumplings & gujarati masalas)	260
<b>Veg Biryani</b> (An aromatic rice dish made by cooking basmati rice with mix veggies, herbs & spices)	350
<b>♥️ Paneer Makhni Biryani</b> (Combination of paneer makhni and biryani to make a delicious & beautiful dish)	360

## DESSERTS (12pm to 3pm & 7pm to 10pm)

<b>♥️ Gulab Jamun</b> (3 pieces)	100
<b>Ghee Puran Poli</b> (2 pieces)	90
<b>Gajar ka Halwa</b> (seasonal)	120
<b>Aamras</b> (seasonal)	70

## REFRESHMENTS (12pm to 3pm & 7pm to 10pm)

<b>Chaas</b>	60
<b>Sweet Lassi</b>	70
<b>Nimbu Soda / Paani</b>	80/60
<b>Mineral Water</b>	MRP
<b>Aerated Beverages (500 ml)</b>	60

## BREAKFAST AND SNACKS

(8am to 11am & 4pm to 7pm)

🕒	<b>Poha</b>	100
🕒	<b>Upma</b>	100
♥	<b>Aloo Paratha</b> (Served with curd & pickle)	180
	<b>Mix Vegetable Paratha</b> (Served with curd & pickle)	200
♥🕒	<b>Paneer &amp; Cheese Paratha</b> (Served with curd & pickle)	240
	<b>Bread Butter / Jam</b>	70
	<b>Toast Butter / Jam</b>	80
🕒	<b>Vegetable Sandwich</b> (Classic 3 slice sandwich with chutney cucumber, tomato & potato slices)	80
♥	<b>Masala Aloo Toast</b> (Bombay street special toasted sandwich with potato stuffing, onion, capsicum, tomato)	90
🕒	<b>Cheese Toast</b>	100
	<b>French Fries</b> (Salted or Peri Peri)	180
	<b>Bowl of Cut Fruits</b>	120
	<b>Tea</b>	40
	<b>Coffee</b>	40
	<b>Plain Milk</b>	40
	<b>Bournvita</b>	80
	<b>Cold Coffee</b>	100
	<b>Chocolate Milkshake</b>	120
	<b>Extra Cheese/Butter</b>	20

## Room Service Extn: 9

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## SPECIAL JAIN MENU (12pm to 3pm & 7pm to 10pm)

Jain Veg Makhanwala	320
Jain Veg Kadai	320
Jain Veg Kolhapuri	320
Jain Paneer Kadai	350
Jain Paneer Butter Masala	350
Jain Paneer Kolhapuri	350
Jain Dal Fry / Tadka	250
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Jain Sev Tameta	280
Jain Gatta nu Shaak	300
Jain Bhindi Masala	300
Jain Kobi Masala	290
Jain Gujarati Dal	240
Jain Gujarati Kadhi	250
Jain Marwari Kadhi	250
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Jain Vegetable Pulao	200
Jain Tawa Pulao	200
Jain Plain Khichdi	200
Jain Vaghareli Khichdi	220
Jain Vegetable Khichdi	240
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Jain Vegetable Potli (6pc)	120
Jain Dahi kachori	120
Jain Dhokla (Khatta or Khaman)	100
Jain Muthiya	120

**Roti - Rice - Sweet - Refreshment - Papads  
to be chosen from regular food menu**