



RESTAURANT MENU



Welcome to Hotel Madhuban

Survey no 96, 1/3 1, Madhuban Dam Rd,
Rakholi, Karad,
Dadra and Nagar Haveli and
Daman and Diu 396240

+91 74792 12121

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Round the o'clock

■ **Tea** ----- **Rs 45/-**

(There are 30 calories in 1 teacup of tea with milk and sugar)

■ **Coffee** ----- **Rs 60/-**

(There are 30 calories in 1 coffee cup of coffee with milk and sugar)

■ **Cold Coffee / Milk Shake** ---- **Rs 160/-**

(There are 51 calories in 1 glass of Iced coffee with milk and sugar)

Nourising Drink

■ **Bournvita** ----- **Rs 140/-**

(There are 172 calories in 1 cup (250 ml) of Bournvita)

■ **Hot chocolate** ----- **Rs 140/-**

(Serving of hot chocolate made with whole milk and topped with whipped cream contains around 220 calories.)

■ **Fresh Cut Fruit** ----- **Rs 150/-**

(There are 83 calories in serving of seasonal fresh cut fruit)

■ **Pakoda-vegetable /paneer/ - Rs 150/-**
potato /chili/bread pakoda

(There are 118 calories in 100 grams of fried vegetables dipped in chick pea flour batter (pakoda). Calorie breakdown: 34% fat, 51%

■ **Vegetable cutlet** ----- **Rs 150/-**

(There are 120 calories in cutlet of vegetable cutlets)

■ **Bread butter/toast** ----- **Rs 55/-**

(There are 293 calories in 100 grams of toasted bread)

■ **Vegetable sandwich**----- **Rs 160/-**

(There are 320 calories in serving of vegetable, cheese sandwich)

Grilled/plain/toasted (there are 320 calories in serving of vegetable, cheese sandwich)



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Non vegetable sandwich

▲ **Chicken sandwich** ----- Rs 180/-

(There are 252 calories in 1 chicken sandwich)

▲ **Egg sandwich** ----- Rs 145/-

(228 calories for one hard-boiled egg, and two slices of toasted wheat bread)

▲ **Omelette sandwich** ----- Rs 145/-

(228 calories for one hard-boiled egg, and two slices of toasted wheat bread)

■ **Cheese chilli toast** ----- Rs 145/-

(Each toast has about 200 calories)

■ **Vegetable fried rice** ----- Rs 220/-

(Vegetable fried rice is around 258 grams and contains approximately 273 calorie)

■ **Khichdi** ----- Rs 200/-

(There are a total of 320 calories in khichdi in a single serving)

Plain/masala/vegetable

■ **Vegetable biriyani** ----- Rs 260/-

(300 calories. Vegetable biryani or the ones cooked with minimal ghee or oil are considered)

▲ **Egg dum biriyani** ----- Rs 270/-

(One serving of egg biryani has around 140 calorie)

▲ **Chicken biriyani** ----- Rs 300/-

(One serving of chicken biryani with rice is 523 calories)

■ **Choice of raita** ----- Rs 110/-

■ **Plain curd** ----- Rs 70/-

■ **Papad-fry/rosated** ----- Rs 20/-

■ **Papad—masala** ----- Rs 30/-

■ **Peanut chat** ----- Rs 90/-

■ **Roasted cashunut** ----- Rs 250/-

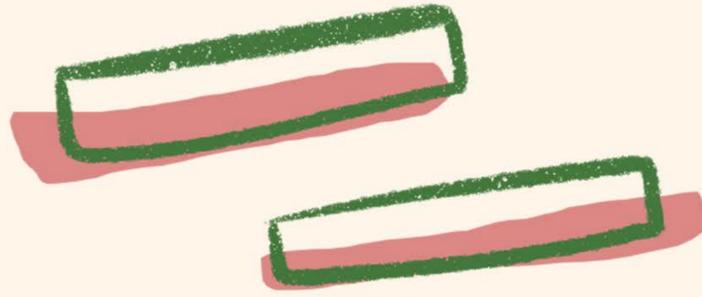
■ **Roasted almond** ----- Rs 250/-



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Beverages

- Package drinking water ----- Rs 40/-
- Areated soda water ----- Rs 40/-
- Fresh lime soda/water ----- Rs 60/-
- Assorted soft drink ----- Rs 80/-
- Energy drink ----- Rs 160/-
- Tonic water ----- Rs 160/-
- Butter milk ----- Rs 50/-
- Sweet lassi ----- Rs 120/-



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Breakfast-07:00 to 10:30

■ **Tea** ----- Rs 45/-

(There are 30 calories in 1 teacup of tea with milk and sugar)

■ **Coffee** ----- Rs 60/-

(There are 30 calories in 1 coffee cup of coffee with milk and sugar)

■ **Canned juice** ----- Rs 90/-

(All in a convenient single-serving can with just 100 calorie)

■ **Fresh fruit juice** ----- Rs 150/-

(1 glass of fresh juice which has about 110 calories)

■ **Milk mixture** ----- Rs 140/-

(Serving of hot chocolate made with whole milk and topped with whipped cream contains around 220 calories.)

■ **Poha** ----- Rs 140/-

(Poha provides approximately 110 kilocalories)

■ **Vegetable sooji upma** ----- Rs 140/-

(One medium cup (200 grams) of upma. calories in upma depend on serving size and recipe)

■ **Vegetable saviyan upma** ----- Rs 140/-

(seviyan upma (vermicelli upma) typically contains around 157-209 calories).

■ **Puri -bhaji** ----- Rs 200/-

(One serving of puri bhaji, gives 248 calories).



■ **Idli-sambhar** ----- Rs 150/-

(A typical serving of idli sambar contains between 190 to 250 calories)

■ **Medu vada-sambhar** ----- Rs 160/-

(There are 85 calories in pieces of medu vada)

■ **Plain dosa** ----- Rs 150/-

(Serving of plain dosa with coconut chutney contains 168 calories)

■ **Masala dosa** ----- Rs 170/-

(One serving of masala dosa typically contains around 168-270 calories)

■ **Rava dosa** ----- Rs 150/-

(Rava dosa is a popular south indian dish made from semolina, rice flour, and spice 169 calories)

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■ **Tomato uttapam** ----- **Rs 140/-**

(There are 170 calories in piece of
onion uttapam)

■ **Onion uttapam** ----- **Rs 140/-**

(Serving with coconut chutney and bowl of
sāmbhar 170 calories)

■ **Choice of paratha** ----- **Rs 150/-**

(Aloo/paneer/cauliflower/onion)

(serving with pickle and bowl of plain curd
150 calories of ghee paratha)

■ **Bread butter** ----- **Rs 50/-**

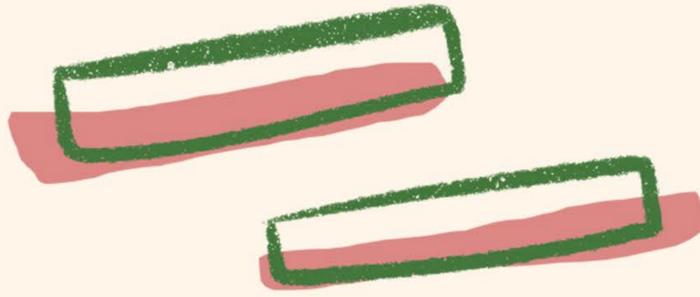
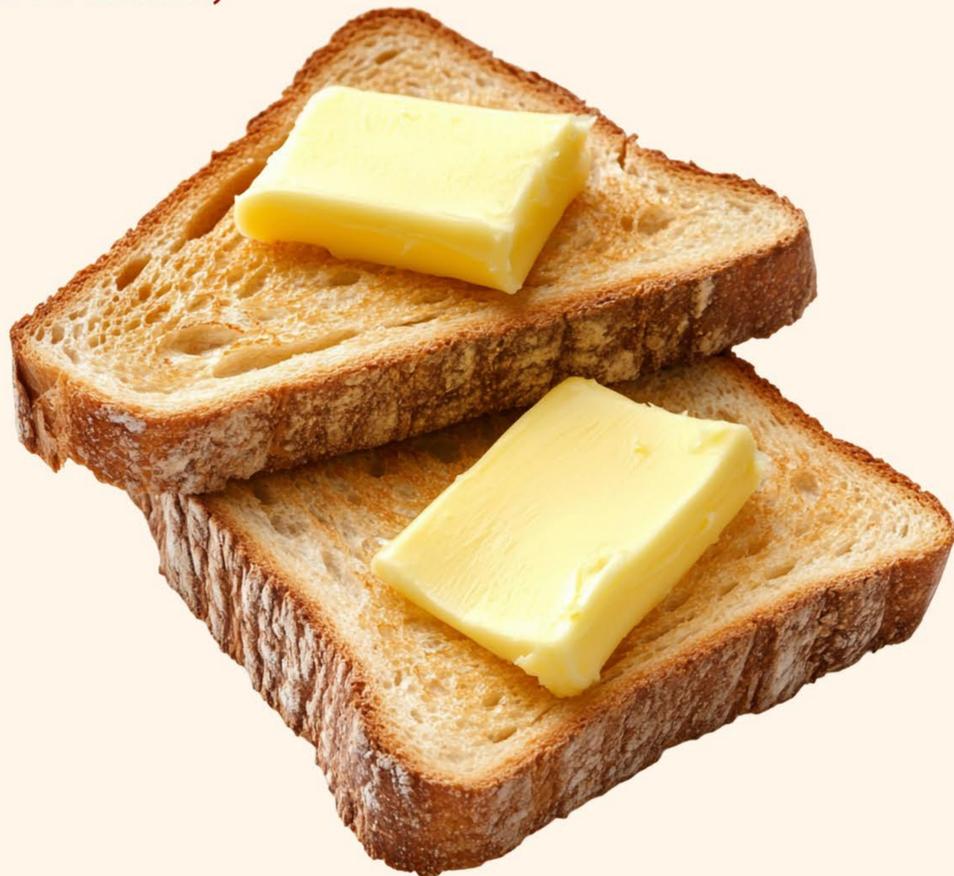
(There are 333 calories in serving of
butter bread)

■ **Bread pakoda** ----- **Rs 120/-**

(One bread pakora gives 295 calories)

▲ **Egg to order** ----- **Rs 90/-**

(One egg omelette calories amount
to 74 calories)



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Lunch -12:00PM to 15:00PM

Dinner-18:30PM to 22:30PM

Soup

- **Vegetable manchow soup** ---- **Rs 150/-**

(Thickened with broth and corn flour, and seasoned with soy sauce, salt, garlic)

- ▲ **Chicken manchow soup** ----- **Rs 170/-**

(Thickened with broth and corn flour, and seasoned with soy sauce, salt, garlic)

- **Vegetable lemon coriander soup** --- **Rs 150/-**

(clear vegetable soup in a lemon and coriander/cilantro flavoured broth)

- ▲ **Chicken lemon coriander soup** ---- **Rs 170/-**

(Clear vegetable soup in a lemon and coriander/cilantro flavoured broth)

- **Vegetable hot and sour soup** ----- **Rs 150/-**

(There are 163 calories in 1 cup of hot and sour soup)

- ▲ **Chicken hot n sour soup** ----- **Rs 170/-**

(Sour broth-based soup, typically containing shredded chicken, mushrooms, bamboo shoots, and eggs, and often featuring ginger and chili for flavour 150kcal)

- **Cream of tomato soup** ----- **Rs 150/-**

(Smooth, creamy tomato-based soup, often made with milk or cream 50kcal)

- **Vegetable sweet corn soup** ----- **Rs 150/-**

(Featuring sweet corn kernels, various vegetables (like carrots, peas, celery), and a creamy or broth-based base, offering a balance of flavours and nutrients 122kcal)

- ▲ **Chicken veg sweet corn soup** ----- **Rs 170/-**

(Comforting dish, often of chinese origin, featuring tender chicken, sweet corn, and fresh vegetables in a savoury broth, with variations sometimes including cream for added richness 175kcal)



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■ **Vegetable clear soup** ----- **Rs 150/-**

(A light, broth-based soup featuring various vegetables, often with herbs and spices, and is typically low in calorie 32kcal)

▲ **Chicken vegetable clear soup** ----- **Rs 170/-**

(Made with chicken, vegetables, and seasonings, known for its light, flavourful, and healthy qualities, with a serving containing roughly 75kcal)

■ **Cream of broccoli soup** ----- **Rs 150/-**

(Made with broccoli, often thickened with cream or a similar dairy product, and seasoned with herbs and spices 147kcal)

■ **Broccoli almond soup** ----- **Rs 150/-**

(Made with broccoli, almonds, and potentially other ingredients like cream, broth, and seasonings, offering a blend of flavours and nutrients 146kcal)

■ **Spinach brunt garlic soup** ----- **Rs 150/-**

(Spinach and roasted or slightly burnt garlic, offering a savoury and potentially slightly smoky flavour profile 179kcal)

Salad's

■ **Green salad** ----- **Rs 90/-**

■ **Waldrof salad** ----- **Rs 150/-**

■ **Russain salad** ----- **Rs 150/-**

■ **Sprout salad** ----- **Rs 150/-**

■ **Corn & capsicum salad** ----- **Rs 150/-**

■ **Hawaiian salad** ----- **Rs 150/-**



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Starter

■ **Paneer tikka** ----- **Rs 260/-**

(Consisting of cubes of paneer (indian cottage cheese) marinated in yogurt and spices, then grilled or baked until tender and slightly charred 424kcal)

■ **Paneer achari tikka** ----- **Rs 260/-**

(Marinated in a spicy pickling spice mix and grilled or baked, offering a flavourful and tangy dish 174kcal)

■ **Paneer hariyali tikka** ----- **Rs 260/-**

(Creamy and mildly spiced Indian dish featuring paneer (Indian cheese) marinated in yogurt, cream, and spices, then grilled or baked 250kcal)

■ **Vegetable seekh kebab** ----- **Rs 250/-**

(Vegetarian kebab made with a mixture of vegetables, spices, and sometimes gram flour, shaped into a cylindrical form on a skewer and grilled or baked 194kcal)

▲ **Lehsuni fish tikka** ----- **Rs 650/-**

(Flavourful Indian dish featuring grilled fish marinated in a garlic-infused yogurt and spice blend, typically cooked in a tandoor 119kcal)

▲ **Mustard fish tikka** ----- **Rs 650/-**

(Featuring fish marinated in a flavourful blend of yogurt, spices, and mustard sauce, often grilled or baked 394 kcal)

▲ **Tandoori pamphlet** ----- **Rs 550/-**

(Fish is marinated in a yogurt and spice mixture, then cooked in a tandoor (a traditional clay oven) or grilled, resulting in a flavourful and tender dish 198kcal)

▲ **Tandoori prawns** ----- **Rs 650/-**

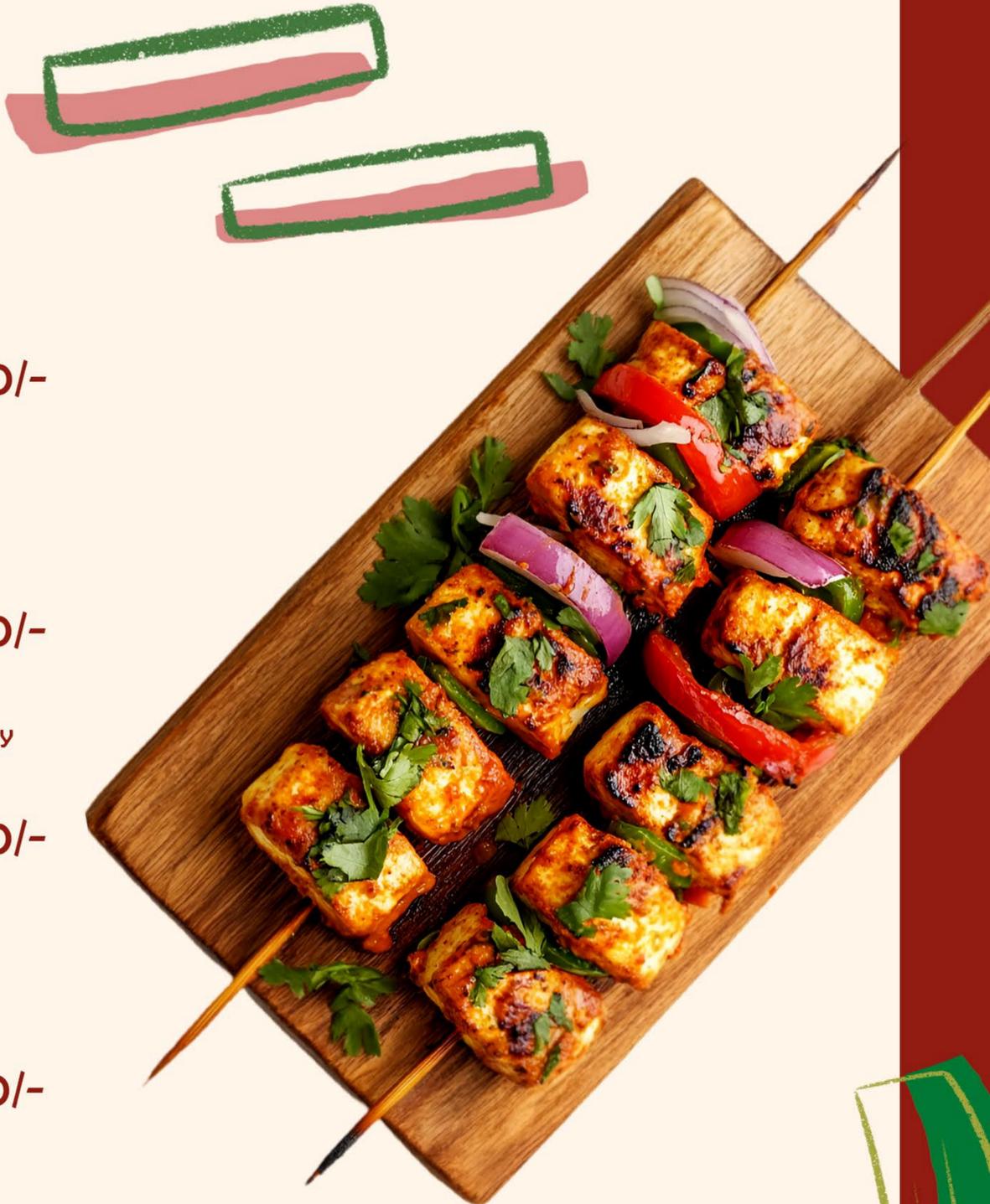
(Marinated in a flavourful yogurt-based mixture with spices and then cooked in a tandoor oven 184kcal)

▲ **Chicken tikka** ----- **Rs 350/-**

(Boneless chicken marinated in a flavourful yogurt and spice mixture, then grilled or cooked in a tandoor 150kcal)

▲ **Murgh malai tikka** ----- **Rs 350/-**

(Tender chicken marinated in a creamy yogurt and spice blend, then grilled or baked 180kcal)



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- ▲ Tandoori murgh ----- (Half/Full)
- Half ----- Rs 350/-
- Full ----- Rs 600/-

(Tandoori chicken is marinated chicken roasted in a tandoor oven 263kcal)

- ▲ Tangri kebab ----- Rs 350/-

(Popular Indian appetizer four pieces made with marinated chicken drumsticks, grilled or roasted, and is known for its spicy and flavourful taste 174kcal)

- ▲ Murgh hariyali tikka ----- Rs 350/-

(Boneless chicken marinated in a vibrant green paste of fresh herbs like coriander and mint, and then grilled or baked 170kcal)

- ▲ Murgh pahadi tikka ----- Rs 350/-

(Marinated, grilled chicken pieces infused with a unique blend of herbs and spices 150kcal)

- Harabhara kebab ----- Rs 250/-

(Made with mashed spinach, peas, and potatoes, seasoned with spices, and then shallow-fried or baked 140kcal)

- Dahi ke kebab ----- Rs 250/-

(Hung curd, paneer, spices, onions, and coriander, and a serving (approximately 100g) can have around 167 calories)

- Tawa paneer ----- Rs 350/-

(Roast on tawa stuffed with dry fruit and mawa served with green chutney 326 kcal)



Chinese starter

- Paneer chilli ----- Rs 250/-

(A typical serving of paneer chilli (around 1 cup) contains approximately 366 calories)

- ▲ Chicken chilli ----- Rs 350/-

(277 calories and includes ingredients like chicken, onions, peppers, chili powder, garlic, ginger, and soy sauce)

- ▲ Chicken 65 tikka ----- Rs 350/-

(Boneless, skinless chicken pieces marinated in yogurt, ginger-garlic paste, spices, and then deep-fried 165 kcal)

- Paneer satay ----- Rs 275/-

(Vegetarian dish, typically involves paneer marinated in a flavourful sauce, skewered, and grilled or baked 643kcal)

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■ **Mushroom sauteed garlic** --- **Rs 275/-**

(Small button mushrooms which are sautéed in garlic-infused olive oil)

■ **Mushroom chilli** ----- **Rs 275/-**

(Cooking mushrooms in a healthy way can enhance their flavour)

■ **Vegetable spring roll** ----- **Rs 250/-**

(Shredded cabbage, carrots, bean sprouts, mushrooms, garlic, ginger, soy sauce, sesame oil, salt, and pepper 177 kcal)

■ **Tarkari papad roll** ----- **Rs 250/-**

(Made using papad (poppadum's) and stuffed with a spicy vegetable)

▲ **Chicken manchurian** ----- **Rs 350/-**

(An indo-chinese dish, typically features chicken cubes in a sweet, spicy, and tangy sauce 205 calories)

▲ **Chicken lollypop** ----- **Rs 350/-**

(Are typically made with chicken wings or drumsticks, marinated in a spicy sauce, and often served with a dipping sauce like ketchup 160kcal)

■ **Tawa paneer** ----- **Rs 350/-**

(Roast on tawa stuffed with dry fruit and mawa served with green chutney 326 kcal)

Main course

■ **Paneer lababdar** ----- **Rs 300/-**

(Paneer butter masala, also known as butter paneer is a rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butte 302kcal)

■ **Paneer makhani** ----- **Rs 300/-**

(A creamy, tomato-based gravy with butter and spices 211kcal)

■ **Paneer kadai** ----- **Rs 300/-**

(Cooked in a spicy tomato-based gravy with bell peppers and onions, traditionally cooked in a kadai 353 kcal)

■ **Paneer sia mirch** ----- **Rs 300/-**

(Paneer cubes are stir-fried or cooked in a gravy with black pepper, onions, and other spices 366 kcal)



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■ **Paneer tikka masala** ----- **Rs 300/-**

(The dish involves marinating and grilling paneer (indian cottage cheese) and then serving it in a rich, spicy gravy 330 kcal)

■ **Paneer bhurji** ----- **Rs 650/-**

(popular north indian dish made with crumbled paneer (Indian cottage cheese) sautéed with onions, tomatoes, green chilies, and spice 317 kcal)

■ **Paneer butter masala** ----- **Rs 320/-**

(North Indian dish featuring paneer (Indian cottage cheese) in a rich, creamy tomato-based gravy 210kcal)

■ **Vegetable handi** ----- **Rs 275/-**

(Creamy and flavourful mixed vegetable curry 200kcal)

■ **Vegetable kolhapuri** ----- **Rs 275/-**

(Spicy, rich, and aromatic mixed vegetable curry from the kolhapur region of maharashtra, india, known for its fiery heat and unique blend of roasted spices 209kcal)

■ **Vegetable makhnwala** ----- **Rs 275/-**

(Creamy and rich vegetarian curry, a popular dish in Indian cuisine, made with mixed vegetables cooked in a buttery tomato-based gravy 209kcal)

■ **Mix vegetable** ----- **Rs 250/-**

(Common term for a dish or a mixture of different vegetables, often including items like carrots, peas, beans, and corn 165kcal)

■ **Matar methi malai** ----- **Rs 275/-**

(Made with fenugreek leaves (methi), green peas (matar), and a creamy sauce (malai) and spices 165kcal)

■ **Kaju curry** ----- **Rs 400/-**

(A popular Indian dish featuring cashews cooked in a creamy, spiced gravy 440kcal)

■ **Kaju masala** ----- **Rs 410/-**

(Kaju masala is a dish made with cashew nuts, cooked in a rich, creamy, and spiced gravy 440kcal)

■ **Sev tamater** ----- **Rs 250/-**

(Popular Indian dish consisting of a tomato-based gravy with crispy sev 319)



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■ **Corn palak** ----- **Rs 275/-**

(Combining spinach (palak) and corn, often cooked in a flavourful Indian-style curry or stir-fry 220kcal)

■ **Aloo gobi matar subzi** ----- **Rs 250/-**

(aloo gobi matar sabzi, or potato, cauliflower, and pea curry, is a popular Indian dish 172kcal)

■ **Vegetable kofta curry** ----- **Rs 275/-**

(A dish consisting of vegetable balls (koftas) in a flavourful, creamy tomato-based gravy 143kcal)

■ **Vegetable manchurian** ----- **Rs 250/-**
gravy

(Slightly sweet and sour sauce with fried vegetable balls 166kcal)

■ **Stir fried vegetable** ----- **Rs 275/-**

(Stir-fried vegetables can be a healthy and flavourful side dish or a main course, especially when combined with lean protein 166kcal)

■ **Vegetable thai curry** ----- **Rs 300/-**

(Vegetables cooked in a rich, flavourful thai curry sauce, typically made with coconut milk, curry paste, and other spice 300kcal)

■ **Vegetable hakka noodles** ----- **Rs 250/-**

(An indo-chinese dish featuring thin, flat noodles stir-fried with vegetables and a light sauce 266kcal)

■ **Pasta -red/white** ----- **Rs 375/-**

(Pane, fussily, farfle, spaghetti)



■ **Vegetable in brunt** ----- **Rs 275/-**
garlic sauce

(A popular Indian dish featuring cashews cooked in a creamy, spiced gravy 440kcal)

Non veg main course

▲ **Chicken home style** ----- **Rs 310/-**

(Depending on the preparation method and ingredients, but a common serving 156kcal)

▲ **Chicken butter masala** ----- **Rs 350/-**

(Creamy and rich north Indian curry made with chicken, a tomato-based sauce, butter, and spices 353kcal)

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▲ **Kadai chicken** ----- **Rs 350/-**

(Flavourful Indian dish featuring tender chicken pieces simmered in a rich, aromatic blend of spices and often includes onions, tomatoes, and bell peppers 177kcal)

▲ **Chicken methi** ----- **Rs 350/-**

(Chicken methi is a dish featuring chicken cooked with fenugreek leaves 170kcal)

▲ **Chicken lababdar** ----- **Rs 375/-**

(A rich and creamy Indian curry dish, often considered a butter chicken style dish 223kcal)

▲ **Chicken rara** ----- **Rs 375/-**

(Rich and flavourful north Indian dish made with tender chicken pieces cooked in a spicy tomato-based gravy 426kcal)

▲ **Mutton roganjosh** ----- **Rs 650/-**

(Kashmiri lamb or mutton curry dish braised in a flavourful, red-tinged gravy with aromatic spices 426kcal)

▲ **Laal maans** ----- **Rs 650/-**

(Red meat" in hindi, is a fiery red, spicy rajasthani goat meat curry 159kcal)

▲ **Mutton vindaloo** ----- **Rs 550/-**

(Spicy goan curry dish, traditionally made with lamb or goat meat 210kcal)

▲ **Mutton curry** ----- **Rs 550/-**

(South asian dish featuring tender mutton simmered in a blend of aromatic spices, onions, tomatoes, and garlic, and typically served with rice or naan 278kcal)

▲ **Mutton handi** ----- **Rs 550/-**

(Mutton handi is a flavourful Indian curry dish cooked in a clay pot)

▲ **Mutton roganjosh** ----- **Rs 650/-**

(Flavourful kashmiri curry featuring tender mutton simmered in a rich, red-colored sauce made with yogurt, tomatoes, and aromatic spices 300kcal)

▲ **Mutton bhuna gosht** ----- **Rs 650/-**

(Bhuna is a popular north Indian and Pakistani dish where mutton pieces are cooked in a scrumptious semi-dry gravy made using onion 325kcal)



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▲ **Malwani fish curry** ----- **Rs 650/-**

(Made with a rich coconut-based gravy and a blend of malvani spices 400kcal)

▲ **Fish tikka masala** ----- **Rs 550/-**

(An Indian dish where marinated fish (like salmon or tilapia) is cooked and then simmered in a creamy, tomato-based masala sauce 378kcal)

▲ **Prawns curry** ----- **Rs 550/-**

(A dish of prawns (or shrimp) cooked in a flavourful, often spicy, curry sauce 294kcal)

▲ **Prawns masala** ----- **Rs 650/-**

(Cooked in a rich, spiced sauce, often including tomatoes, onions, and coconut milk, and typically served with rice or naan 294kcal)

▲ **Pamphlet tawa masala** ----- **Rs 550/-**

(A popular Indian dish where whole pomfret fish is marinated in a spicy masala paste and then pan-fried on a tawa 200 to 300kcal)

▲ **Egg curry** ----- **Rs 250/-**

(It is basically made with hard boiled eggs, onions, tomatoes, whole & ground spices 353 kcal)

▲ **Egg masala** ----- **Rs 275/-**

(It is basically made with hard boiled eggs, thick gravy onions, tomatoes, whole & ground spices 355kcal)

▲ **Egg bhurji** ----- **Rs 275/-**

(It is basically made with hard boiled crushed eggs, onions, tomatoes, whole & ground spices 355 kcal)

Rice

■ **Vegetable fried rice** ----- **Rs 250/-**

(Cooked rice is stir-fried with various vegetables, often including soy sauce, sesame oil 289kcal)

■ **Vegetable pulao** ----- **Rs 250/-**

(Aromatic rice dish from Indian cuisine, featuring basmati rice and a medley of vegetables seasoned with spices like cumin, cardamom, and bay leaves 290kcal)



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■ **Green peas pulao** ----- **Rs 250/-**

(Flavourful Indian dish made with basmati rice, green peas, and various spices 219kcal)

■ **Dry fruit pulao** ----- **Rs 350/-**

(Aromatic rice dish, is made by cooking basmati rice with a variety of dry fruits, spices, and sometimes vegetables 177kcal)

■ **Vegetable biriyani** ----- **Rs 275/-**

(A flavourful, layered rice dish from the Indian subcontinent, featuring long-grain basmati rice, mixed vegetables, and aromatic spice 187kcal)

■ **Vegetable khichdi** ----- **Rs 210/-**

(Made with rice, lentils, and various vegetables, often seasoned with spices 200kcal)

■ **Steamed rice** ----- **Rs 200/-**

(Bolide basmati rice 99kcal)

▲ **Egg fried rice** ----- **Rs 250/-**

(Asian cuisine, typically featuring stir-fried rice with scrambled eggs, often including vegetables and soy sauce 209)

▲ **Egg biriyani** ----- **Rs 300/-**

(Boiled eggs simmered in a flavourful biriyani masala gravy and layered with basmati rice, typically finished with fried eggs, saffron, and herb 222kcal)

▲ **Chicken fried rice** ----- **Rs 275/-**

(Cooked rice is stir-fried with chicken, often along with other ingredients like vegetables, eggs, and soy sauce 198kcal)

▲ **Chicken dum biriyani** ----- **Rs 290/-**

(Flavourful rice dish featuring marinated chicken, rice, and aromatic spices, typically cooked together or layered 292kcal)

▲ **Mutton biriyani** ----- **Rs 350/-**

(Flavourful dish featuring tender, marinated mutton cooked with fragrant basmati rice and a blend of spices 642kcal)

India bread's

■ **Tandoori roti** ----- **Rs 40/-**

(It take to burn off 170 kcal)

■ **Tandoori lacha paratha** ----- **Rs 50/-**

(Made by repeatedly folding and layering dough 260kcal)

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■ **Tandoori naan** ----- **Rs 50/-**

(Multi-layered, flaky texture and is a variation of the traditional naan, often baked in a tandoor oven 262kcal)

■ **Tandoori lacha naan** ----- **Rs 60/-**

(Made by repeatedly folding and layering dough 260kcal)

■ **Missi roti** ----- **Rs 50/-**

(Cheek pea's flour cooked in tandoor served with ghee/butter)

■ **Tawa roti** ----- **Rs 30/-**

(Its Indian famous bread made with white flour served with ghee/butter)

■ **Tawa paratha** ----- **Rs 40/-**

(It's made from white flour cooked on iron pan serviced with pickle/curd)

■ **Onion kulcha** ----- **Rs 60/-**

(Onion kulcha is a crisp and soft leavened flatbread stuffed with a spiced mashed onion filling)

■ **Aloo kulcha** ----- **Rs 60/-**

(Aloo kulcha is a crisp and soft leavened flatbread stuffed with a spiced mashed potato filling)

■ **Aloo paratha** ----- **Rs 90/-**

(Popular north Indian whole wheat flatbreads with a spiced potato filling. These traditional stuffed paratha are delicious)



■ **Tandoori basket** ----- **Rs 250/-**

(Assorted Indian bread roti/naan/lacha parata made with white flour cooked in char cole oven)

Madhuban Thali

■ **Madhuban speacial veg thali** ----- **Rs 250/-**

(Dal, vegtabel subji, paneer subji, tawa roti-3, rice, papad, achar, sweet)

■ **Madhuban speacial non veg thali** ----- **Rs 275/-**

(Chicken dry, chicken curry, tawa roti-3, rice, papad, achar, sweet)

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Dessert

- Hot gulab jamun ----- Rs 90/-

(Delicious melt in mouth gulab jamun made using khoya, milk powder)

- Rasgulla ----- Rs 90/-

(It is made by curdling milk draining the whey water, collecting the milk solids also called as chenna)

- Moong dal halwa ----- Rs 200/-

(Moong dal halwa made with moong dal, sugar, ghee and cardamom powder)

- Sooji halwa ----- Rs 90/-

(Made with fine semolina or cream of wheat (farina), sugar, ghee, nuts and flavoured)

- Ice-cream ----- Rs 130/-

(Ice cream is a frozen dessert typically made from milk or cream that has been flavoured with a sweetener, either sugar or an alternative, and a spice)





Thank You

Visit Again



**Survey no 96, 1/3 1, Madhuban Dam Rd,
Rakholi, Karad,
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+91 74792 12121

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Terms and Condition

Note:-

- Packaging charges extra per peroration
- We use refined sunflower oil, butter, and extra virgin olive oil in our food preparations
- Prices are in Indian rupee and inclusive of applicable taxes
- Digital payment accepted
- If you have any concern regarding food allergies please inform at counter prior to ordering