



Sardar Restaurant

SINCE 1981



Name : Menu

Class : Gandhidham Roll No. : 370 201.

Subject : Punjab Da Asli Swaad

1981
DAYAPAR



2016
BHUJ



2023
GANDHIDHAM



Many more to go



Kheti

Vaisakhi



Bullet

Lohri



Soup

Tomato Soup	250 MI
Hot & Sour Soup	250 MI
Manchau Soup	250 MI
Mushroom Soup	250 MI
Manchurian Soup	250 MI

Starters

Veg. Manchurian	400 Grams
Hara Bhara Kabab	8 Pic
Spring Roll	8 Pic
Paneer Tikka Dry	8 Pic
Hariyali Paneer Tikka	8 Pic
Paneer Chilly	400 Grams
Dragon Potato	400 Grams
Crispy Veg	400 Grams

Fried Rice

Manchurian Fried Rice	350 Grams
Schezwan Fried Rice 🌶️	350 Grams
Veg Fried Rice	350 Grams

Noodles

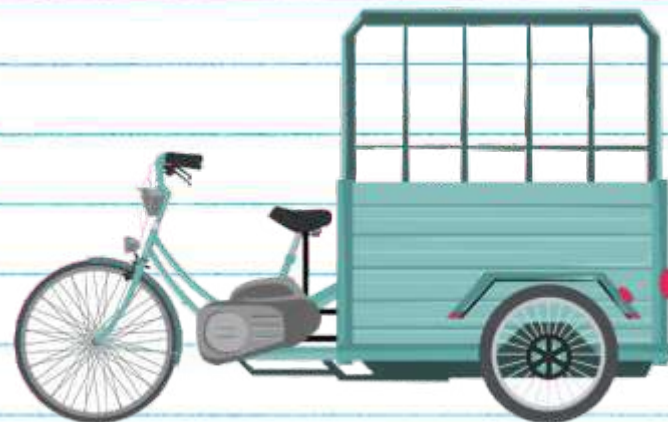
Schezwan Noodles 🌶️	400 Grams
Manchurian Noodles	400 Grams
Hakka Noodles	400 Grams
Chinese Bhel	350 Grams



Charkha



Bhangra



Jugad



Giddha

Papad

Roasted Papad	1 Pc
Fry Papad	1 Pc
Masala Papad	1 Pc

Salad

Green Salad	200 Grams
Tomato Salad	200 Grams

Raita

Veg. Raita	250 Grams
Boondi Raita	250 Grams

Drinks

Butter Milk	240 MI
Sweet Lassi	300 MI
Salted Lassi	300 MI
Patiala Lassi	600 MI
Soft Drinks	As per Label
Mineral Water	As per Label
Plain Curd	250 Grams

French Fries

French Fries	200 Grams
Peri Peri French Fries	200 Grams
Cheese French Fries	200 Grams



Dadi De Nuske



Drink **HALDI** wala milk at night to cure
JODAAN DA DARD'

Use '**CURD**' as a pack in
hair to cure dandruff



'**AMLA**' is best when eaten empty
stomach, in punjab we say
Aule Da Khada te Baapu Di daant da
asar Budhape ch dikhda hai

Apple khao na khao, Roz ik glass
'**NIMBU PAANI**' zaroor peeyo. Vitamin C
is the most important
Vitamin for a healthy life.



Vegetable Indian Curry

Mix Veg 350 Grams

{Mix Vegetables, Cooked In Brown Gravy, Med Spicy Taste}

Veg. Jaipuri 350 Grams

{Julienne Cut Cabbage, Green Peas, Capsicum, Cooked In Brown Gravy, Med Spicy Taste}

Veg. Kadai 350 Grams

{Mix Vegetables, Capsicum, Cooked In Red Gravy}

Veg. Kolhapuri 🌶️ 350 Grams

{Mix Vegetables, Fry Kolhapuri Chilli, Capsicum, Cooked In Red Gravy, Spicy Taste}

Veg. Toofani 🌶️ 350 Grams

{Chopped Mix Vegetables, Cooked In Red Gravy, Spicy Taste}

Veg. Hariyali 350 Grams

{Chopped Mix Vegetables, Cooked In Palak Gravy, Medium Spicy}

Veg. Corn & Peas 350 Grams

{Combination Of Corn & Green Peas With Chopped Vegetables, Brown Gravy, Med Spicy}

Traditional

Chana Masala 350 Grams

{Boiled White Gram, Cooked In Masaledar Red Gravy, Med Spicy In Taste}

Jeera Aloo 350 Grams

{Fried Potatoes, Fried Cumin, Cooked Dry, Less Sour & Spicy In Taste}

Aloo Palak 350 Grams

{Fried Potatoes Cut Pieces, Cooked In Green Gravy, Med Spicy In Taste}

Aloo Matar 350 Grams

{Potatoes & Green Peas, Cooked In Brown Gravy, Med Spicy In Taste}

Dum Aloo 🌶️ 350 Grams

{Stuffed Potato, Cooked In Red Gravy, Spicy In Taste}

Mushroom Masala 🌶️ 350 Grams

{Sliced Cut Fried Mushroom, Cooked In Masaledar Red Gravy, Med Spicy In Taste}

Traditional Spices used in our curries



Cinnamon stick

Turmeric



Cardamom

Clove



Cumin

Tamarind



Paneer

Palak Paneer 350 Grams

{ Diced Cut Paneer, Cooked in palak Gravy, Cooked Med Spicy }

Paneer Tikka 350 Grams

{ Diced Cut Capsicum & Onion, Fried Paneer Cubes, Cooked In Red Grevy, Med Spicy Taste }

Paneer Kadai 350 Grams

{ Julienne Cut Capsicum, Finger Cut Paneer, Cooked In Red Gravy, Med Spicy Taste }

Shahi Paneer 350 Grams

{ Fried Paneer Cubes, Cooked In Brown Gravy, Med Spicy Taste }

Paneer Butter Masala 350 Grams

{ Diced Cut Paneer Cubes, Butter & Cream, Cooked In Brown Gravy, Med Spicy Taste }

Paneer Toofani 🌶️ 350 Grams

{ Small Cut Pieces Of Paneer, Cooked In Red Gravy, Spicy Taste }

Paneer Angara 🌶️ 350 Grams

{ Fried Paneer Balls, Grated Paneer, Cooked In Red Gravy, Med Spicy Taste }

Paneer Mushroom 350 Grams

{ Sliced Cut Fried Mushroom, Fried Paneer Cubes, Cooked In Brown Gravy, Med Spicy Taste }

Paneer Lasaniya 350 Grams

{ Coated Garlic Pieces In Gram Flour Batter, Cooked In Brown Gravy, Med Spicy Taste }

Paneer Patiala 350 Grams

{ Stuffed Paneer In Papad Roll, Cooked In Red Gravy, Med Spicy Taste }

Paneer Bhurji 350 Grams

{ Grated Paneer, Chopped Capsicum, Cooked In Brown Gravy, Med Spicy Taste }



Dadi De Nuske



Eat Soaked **ALMONDS** every morning for a sharper memory

Drinking **CARROT JUICE** is used to control Blood Pressure



Use of **BLACK PEPPER** in food, reduces skin inflammation

Drinking **KARELA JUICE** in the morning to control Diabetes



Our Specialty

Sardar Special Veg 350 Grams

{Baby Corn, Mushroom, Mix Vegetables, Brown Gravy, Med Spicy Taste}

Special Paneer Masala 350 Grams

{Baby Corn, Mushroom, Fried Paneer Cubes, Cooked In Red Gravy, Med Spicy Taste}

Cheese Angoori 350 Grams

{Fried Cheese Balls, Grated Cheese, Cooked In Brown Gravy, Med Spicy Taste}

Veg. Dilruba 350 Grams

{Combination Of Double Greavy, Red & Green, Stuffed Tomato and Capsicum, Med Spicy}

Kaju

Khoya Kaju 350 Grams

{Fried Cashew Nut, Butter & Cream, Khoya, Cooked In Brown Gravy, Sweet Taste}

Kaju Curry 350 Grams

{Fried Cashew Nut, Cream ,cooked In Brown Gravy, Med Spicy Taste}

Kaju Butter Masala 350 Grams

{Fried Cashew Nut, Butter & Cream, Cooked In Red Gravy, Med Spicy Taste}

Kaju Paneer Masala 350 Grams

{Cashew Nut & Paneer Blending With Regular Masaledar Brown Gravy, Cooked,med Spicy}

Cheese

Cheese Butter Masala 350 Grams

{Cheese Cubes, Butter, Cream, Cooked In Brown Gravy, Med Spicy In Taste}

Cheese Paneer Masala 350 Grams

{Cheese & Paneer Cubes, Cream, Cooked In Red Gravy, Med Spicy In Taste}



Traditional Spices used in our curries



Black Pepper

Star Anise



Bay Leaf

Jaiphal



Javitri

Coriander Seeds



Kofta

Malai Kofta 🍒 350 Grams

{All Time Most Popular Kofta From House Favourite -cooked In Sweet }

Veg Kofta 350 Grams

{Kofta OF Mix Vegetables, Cooked In Brown Gravy, Med Spicy In Taste }

Paneer Kofta 350 Grams

{Kofta OF Paneer Cooked In Brown Gravy & Masaledar Med Spicy In Taste }

Nargisi Kofta 🌶️ 350 Grams

{Kofta Cooked In Red Gravy & Masaledar Regular Spicy In Taste }

Tandoor

Roti 1 Piece

Naan 2 Piece

Paratha 1 Piece

Kulcha 1 Piece

Cheese Garlic Naan 2 Piece

Garlic Naan 2 Piece

Cheese Naan 2 Piece

Aloo Paratha 1 Piece

Dal

Dal Fry 300 Grams

Dal Tadka 300 Grams

Dal Makhani 300 Grams

Dal Khichdi 300 Grams



Try Out The Best Combinations

Delisious Cheese Angoori paired with garlic naan, enjoyed with chilled sweet lassi and do not miss the hydrabadi biryani

Delisious Dum Aloo paired with Butter Kulcha , enjoyed with chilled butter milk , and don't forget the vegetable biryani

Delisious Vegetable Dillruba with garlic naan and enjoyed with patiyala lassi , and Special Pulav as must try

For the sweet tooth malai kofta with butter kulcha is must

Rice & Biryani

Plain Rice 240 Grams

Jeera Rice 240 Grams

Veg Pulao 250 Grams

{ Mix Vegetables, Green Peas, Indian Masala Cooked With Medium Spicy }

Special Pulao 250 Grams

{ Mix Vegetables, Kaju, Paneer, Indian Masala Cooked With Medium Spicy }

Veg Biryani 350 Grams

{ Mix Vegetables, Brown Gravy, Indian Masala-cooked Medium Spicy }

Hyderabadi Biryani 350 Grams

{ Mix Vegetables, Green Gravy, Indian Masala-cooked Medium Spicy }

Desert

Hot Gulab Jamun

Hot Gulab Jamun with Ice Cream

Ice Cream (Vanila / Chocolate)



Terms & Condition

Minimum preparation time is 20 - 25 minutes

All Prices quoted in menu are exclusive of GST.

Prices are subject to change without prior notice.

Item quoted in the menu are subject to availability

Outside food is prohibited,

Order once Places will not be cancelled.

Cooking media is cotton seed oil and butter.

