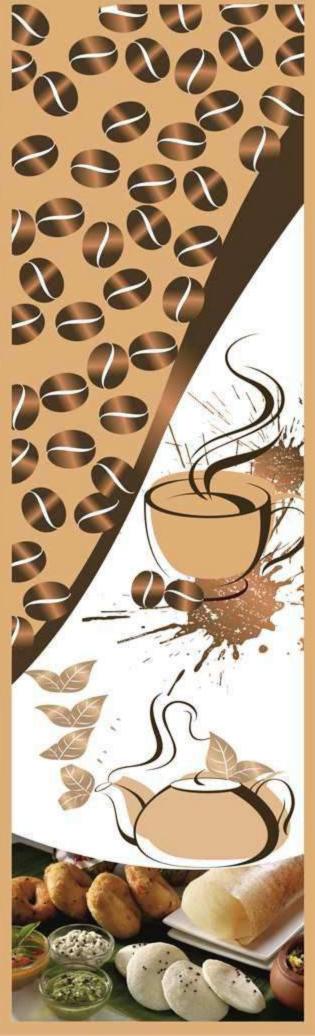


9 MILE pure veg RESTAURANT



### **BREAKFAST**

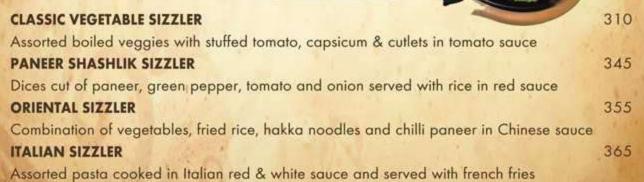
7 AM - 10:30 AM	
CONTINENTAL BREAKFAST	250
Canned Juice (small)	
Corn Flakes with hot/cold milk	
Toast Butter Jam (2 pcs) Tea or Coffee	
And the result of the control of the	0278/20
INDIAN BREAKFAST	250
Canned Juice (small) Aloo Paratha with curd or Poori Bhaji	100
Toast butter jam, Tea or Coffee	
SOUTH INDIAN BREAKFAST	250
Canned Juice (small)	10000000
Idli or Dosa or Uttapam (served with sambar & chutn	ey)
Upma, Tea or Coffee	1,990,00
BUFFET BREAKFAST	300
PARATHAS (served 2 pcs with curd & pickle)	
Aloo/Gobhi/Mooli/Pyaaz Paratha	200
Paneer Paratha	210
Plain Paratha served with choice of curd or bhaji	190
POORI BHAJI (4 pc)	175
FRESH FRUITS	165
CANNED JUICE	125
FRESH JUICE	140
CORN FLAKES (served with hot or cold milk)	135
VEGETABLE CUTLET	135
TOAST (3 pcs served with butter jam)	140
POHA / UPMA	140
SOUTH INDIAN	
7 AM - 10:30 PM (Served with Sambar & Chutney)	- 1
IDLI / VADA (3 pcs)	160
PLAIN DOSA	170
MASALA DOSA	180
RAVA PLAIN DOSA	175
RAVA MASALA DOSA	185
MYSORE MASALA DOSA	190
HYDERABADI DOSA	190
SPRING DOSA	190
SCHEZWAN DOSA	190
PLAIN UTTAPPAM	170
MASALA UTTAPPAM	180
TOMATO ONION UTTAPPAM	180
TOMATO BESAN CHILLA GRESTAURANT	170
TOTALO BESALL CHILLA	1,70

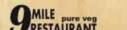


## SNACKS

SANDWICHES & FRIES	PIZZA (6")
VEGETABLE SANDWICH	MARGHERITA 200
Plain / Grilled 140 / 160	Plain Cheese Pizza
CHEESE SANDWICH	VEGGIE DELIGHT 200
Plain / Grilled 150 / 165	Cheese-Onion-Capsicum
CHANDRA CLASSIC CLUB SANDWICH 170	AMERICANO 200
SPICY PANEER SANDWICH 180	Cheese-Onion-Tomato
FRENCH FRIES	MEXICANO 215
Plain / Peri Peri 160 / 165	Cheese-Onion-Capsicum-Paneer
GARLIC BREAD	9 MILE SPL PIZZA 1225
Plain / Cheese / Peri Peri 165 / 175 / 175	Chef special cheesy pizza with paneer
CHEESE CHILLI TOAST 160	and assorted toppings
WAFERS 80	TOPPINGS (Paneer/Mushroom) 50
INDIAN SELECTION	BEVERAGES Round The Clock
CHOLE BHATURE 185	TEA / COFFEE 50 / 60
Spiced tangy chickpea curry served	GREEN TEA / LEMON TEA 70
with fluffy fried leavened bread	HOT MILK 85
PAKORA	BOURNVITA 95
Mix Veg / Paneer 160 / 195	HOT CHOCOLATE 95
PEANUT MASALA 185	PACKAGED DRINKING WATER 50
Roasted peanuts with tomatoes, onion,	FRESH JUICE / CANNED JUICE 140 / 125
herbs, lemon juice and chaat masala	AERATED BEVERAGE (300ml) 80
PARATHAS served 2 pcs with curd & pickle	COLD COFFEE 165
Aloo/Gobhi/Mooli/Pyaaz 200	FRESH LIME WATER / SODA 75 / 85
Paneer Parantha 210	BUTTER MILK / LASSI 75 / 100
Plain Parantha 190	ICE CREAM MILK SHAKE 150
CIT	TIEDS







## CHINESE

	A DOUBLE OF A DESCRIPTION OF THE PERSON OF T
SPRING ROLL (Vegetable / Paneer)	210 / 230
Stuffed rolls, deep fried and served with hot garlic sauce	
MANCHURIAN (Vegetable / Gobhi)	210
Crispy & delicious dumplings in manchurian sauce	200
CHILLY PANEER (Dry / Gravy)	260
Crispy fried cottage cheese tossed with onion & capsicu	im in hot Chinese sauce
PANEER 65	260
Deep fried spicy coated paneer cubes tossed in hot gar	lic sauce
ORIENTAL CRISPY VEG	210
Crispy fried vegetables in tangy sauce	
DRAGON POTATO	210
Deep fried crispy potatoes tossed with Chinese herbs &	spicy cocktail sauce
CHILLI GARLIC BABYCORN	220
Crispy fried babycorn tossed with garlic, onion & capsic	cum in spicy Chinese sauce
HONEY CHILLY POTATOES	230
Deep fried potato fingers tossed with hot & sour sauce v	with onion, capsicum and honey
VEGETABLE FRIED RICE	195
Rice infused with classic Chinese flavors and loaded with	veggies ************************************
PANEER FRIED RICE	230
Chinese flavored rice cooked with cottage cheese & vege	tables
SCHEZWAN FRIED RICE	200
A spicy preparation of stir-fried vegetables and rice in Sch	ezwan sauce
VEGETABLE CHOWMEIN	210
A noodles stir-fry dish loaded with vegetables and flavored	d with different sauces
HAKKA NOODLES	210
Boiled noodles, stir-fried with sauces and vegetables	
SCHEZWAN NOODLES	220
Spicy and tasty stir-fried vegetable noodles prepared in Sc	chezwan sauce
BURNT GARLIC NOODLES	220
Spicy noodles cooked with garlic ginger and green chillie	s
CHINESE BHEL	250
Bhel consisting of fried noodles, chilly paneer, manchurian	, cabbage, tomatoes & onion
ITALIANI	A STATE OF THE STA
BAKED MACARONI ITALIAN	225
Macaroni blended with white sauce, topped with cheese	
VEG AUGRATIN	225
Mix boiled veg, pineapple in white sauce, topped with	
ZINA PASTA	230
Penne tossed with capsicum, onion, tomato in spicy Arra	
ITALIAN PASTA	240
Baked Penne tossed in Italian sauce with mix herbs and	
Duked Feline 103360 III floridit sauce will flitz fierbs and	graied cheese

9MILE pure veg

### **HAPPY HOUR COMBOS**

3:30 PM - 6:30 PM (Serves one person per portion)

BIRYANI with Raita	21	15
CURD RICE	18	80
DAL KHICHDI	22	20
DUM ALOO BANARASI with Rice/Paratha	22	25
DAL MAKHANI with Rice/Paratha	20	00
RAJASTHANI KADI with Rice/pulao	20	00



MINI THALI 300 9 MILE SPECIAL THALI 350

One Paneer Vegetable
One Seasonal Vegetable
Dal, Rice,
Roti(2) / Puri(4)
Salad, Papad, Pickle
Sweet of the day

One Paneer Vegetable
Two Seasonal Vegetables
Dal, Rice, Raita, Roti(2) / Puri(4)
Salad, Papad, Pickle
Chhach / Jaljeera Pani
Sweet of the day

#### STARTERS

STARTERS	
PANEER TIKKA	270
Marinated dices of paneer & veggies finished in tandoor	
MALAI PANEER TIKKA	270
Diced paneer marinated in white sauce with veggies, cooked on charcoal	
ACHARI PANEER TIKKA	270
Paneer marinated in pickle masala & grilled in tandoor	
PAPADI PANEER	270
Marinated paneer coated with mashed papad and fried	
PANEER HARIYALI TIKKA	270
Diced paneer marinated in mint yoghurt paste, roasted in tandoor	
PANEER CHILLI SEEK KEBAB	270
Paneer & vegetable minced with spices & roasted in tandoor	4777



VEG SEEKH KEBAB	225
Melange of seasonal minced vegetables with Indian spices roasted in tandoor	
FINGER KEBAB	225
Mashed vegetables, potato, aromatized with Indian spices, wrapped over potato fries & frie	ed
DAHI KE KEBAB	235
Combination of curd, chopped onion, ginger & green chilli, deep fried	
HARA BHARA KABAB	225
Minced vegetable tikki with Indian spices, deep fried	
KURKURE KABAB	235
Combination of mashed potato, grated cheese, paneer, minced veggies and deep fried	
ACHARI ALOO	210
A spicy, tangy potato dry dish loaded with flavor	
TANDOORI ALOO	235
	200
Marinated stuffed potato roasted in tandoor, served with mint chutney  CORN FRITTERS	235
	233
Crunchy fried corn kernels tossed with onion, capsicum and green chilly	040
TANDOORI BABY CORN	260
Babycorn marinated in a mixture of curd, red chillies, salt & garam masala, grilled in tando	
GOLDEN FRIED BABY CORN	260
Marinated babycorn dipped in spiced corn flour batter and deep fried	
CHEF'S SPECIAL MUSHROOM	260
Allow our chef to surprise your mushroom taste buds with this special preparation	
9 MILE SPECIAL TANDOORI PLATTER	350
An assortment of different flavors from tandoor on a plate	
SALADS & ACCOMPANIMENTS	
FRESH GREEN SALAD	90
CHATPATA LACHHA PYAAZ	90
ONION SALAD	90
RUSSIAN SALAD	110
CHEF'S SPECIAL SALAD	125
PASTA BEAN SALAD	120
No. of the second secon	
MACARONI PINEAPPLE SALAD	120
CHANNA ALOO CHAT	110
PAPAD ROASTED / FRIED (2 pcs)	60
MASALA PAPAD ROASTED / FRIED (1 pc)	70
CHEESE MASALA PAPAD (1 pc)	80
RAITA	
BOONDI RAITA	110
VEGETABLE RAITA	110
PINEAPPLE RAITA	120
ONION RAITA	115
MASALA RAITA	
MILE pure yea	115
PLAIN CURD RESTAURANT	90

SOUP STATION	
TOMATO DHANIYA KA SHORBA	135
A classic spiced Indian tomato soup flavored with fresh corian	TATAL TO THE PARTY OF THE PARTY
DAL KA SHORBA	145
A light thick creamy soup made up of Masoor Dal/Arhar Dal	1.00
CREAM OF TOMATO / VEGETABLE / SPINACH	d with group
Creamy flavored soup with tomato/vegetables/spinach topped CREAM OF MUSHROOM	180
A thick creamy soup with bits of mushrooms and onions, seaso	
SWEET CORN VEGETABLE	160
Indo Chinese style soup made with mixed veggies, sweet corn	kernels & pepper
HOT N SOUR	160
Spicy Chinese soup with garlic, ginger, green chilly & veggies	
VEG CLEAR	160
Carrots, beans, cabbage and green peas cooked in vegetable LEMON CORIANDER	160
A clear vegetable soup flavoured with lemon & coriander leav	
VEGETABLE MANCHOW	170
Spicy classic dark brown soup with vegetables & crispy noodle	es
CLASSIC MINESTRONE	170
A hearty Italian soup made with pasta, baked beans and topp	ed with cheese
PANEER MAINCOURSE	
PANEER BUTTER MASALA	290
Cubes of cottage cheese cooked in tangy tomato gravy finis	
PANEER TIKKA LABABDAR / PANEER TIKKA MASALA	310
Marinated and roasted panner cubes from tandoor cooked KADAI PANEER	in spicy rea gravy
Classic combination of cottage cheese in spicy gravy	
PANEER MAKHANI	290
Cottage cheese cooked in tomato gravy with butter & crean	
PANEER HARA DHANIA	290
Paneer & capsicum cooked in onion based gravy	
PANEER PASANDA	310
Shallow fried stuffed cottage cheese slices with dry fruits, co	
PANEER BHURJI	325
Grated cottage cheese cooked in traditional spices SHAHI PANEER	290
Cubes of Indian cheese cooked in white gravy,topped with	
PALAK PANEER	290
Diced paneer in traditional spinach & cream sauce	The state of the s
PANEER GRILLED LAZEEZ	300
Stuffed paneer grilled & cooked in brown gravy	
ACHARI PANEER	300
Cubes of paneer prepared in pickled gravy	
PANEER MUMTAZ	305
Paneer dices in a delicious brown gravy with crushed spices	
9 MILE SPECIAL PANEER	325
Chefs special rich and delicious recipe of diced paneer in a	Two types of gravy

SAAG AUR SUBZIYAN	
NAVRATAN KORMA	260
Melange of garden fresh vegetables & fruit cocktail in rich cashewnut white gravy	
KASTOORI HANDI	240
Combination of fresh green vegetables cooked in spinach gravy	
VEG KOLHAPURI	250
Assorted vegetables cooked in a thick spicy gravy	
MIX VEGETABLE	240
Assorted vegetables cooked in a dry gravy	
VEG JHALFREZI	240
Finger cut vegetables cooked in sweet & sour gravy flavoured with fenugreek	
VEG ANGARA	250
Assorted vegetables cooked in hot spicy sauce	
METHI MALAI MUTTER	260
Green peas & fenugreek in a creamy rich gravy	
KAJU BUTTER MASALA	350
Fried kaju cooked in rich tomato makhani gravy	
MUSHROOM MUTTER MASALA	290
Green peas & mushroom cooked in spicy brown gravy	
BABY CORN MAKHANWALA	290
Tenders of whole corn cooked in traditional makhani gravy	de la constitución de la constit
CHANA MASALA	220
Kabuli chana simmered in a spicy onion tomato gravy	010
ALOO MIRCHI KA SALAN	210
Spinach puree & aloo malai curd in wadvani chilly	0.45
DIWANI HANDI	245
Vegetables mixed with ginger garlic paste & cooked in rich cashewnut gravy	245
CORN PALAK	245
Sweetness of corn kernels with slightly spiced spinach gravy  SABRAS SPECIAL (3 sabzi preperation)	300
Vegetables cooked in three different gravies presented on same plate	300
ALOO GOBHI MASALA	220
Classic Punjabi aloo gobhi in an onion and tomato based gravy simmered with spic	
BHINDI MASALA (Seasonal)	230
Mildly spicy, hot & full of flavors from pan fried bhindi and garam masala	200
JEERA ALOO	220
A dry preparation of potatoes tossed with cumin seeds and condiments	
DUM ALOO KASHMIRI	260
Fried stuffed potato cooked in tangy tomato gravy, finished with cream and butter	
CHEESE BUTTER MASALA	290
Cheese cubes cooked in tangy tomato gravy, finished with cream and butter	1 18 18
9 MILE SPL. VEG.	300



KOFTA SPECIALS	BASMATI KA KHAZANA
MALAI KOFTA 280	STEAMED RICE 150
Dry fruits & paneer	JEERA RICE 170
stuffed kofta deep fried and cooked	Doon basmati rice with jeera tadka
in choice of white/golden gravy	VEG PULAO / MOTI PULAO 175 / 185
VEG KOFTA 280	Basmati rice tossed with veggies / paneer
Vegetables stuffed kofta deep fried	VEGETABLE BIRYANI served with raita 250
and cooked in brown gravy	Vegetables & golden gravy tossed with
NARGIS KOFTA CURRY 290	basmtai rice topped with fried onion & nuts
Kofta stuffed with vegetables, dry fruits,	HYDERABADI BIRYANI served with raita 250
beetroot and nuts, deep fried and cooked	Spicy palak flavoured basmati rice cooked
in tangy tomato gravy	with fresh vegetables, herbs & nuts
	KASHMIRI PULAO 250
6-4	Basmati rice mixed with cocktail fruits
RAJASTHAN KA	MASALA RICE 200
SWAAD	LEMON RICE 200
JODHPURI GATTA 250	DAL KHICHDI 220
Gram flour (besan) roundels added to a	INDIAN BREADS
curd based gravy with spices	
VEG JAIPURI 230	ROTI (Tawa / Tandoori)
Julienne cut vegetables cooked in brown	Plain / Butter 30 / 35
gravy garnished with papad	NAAN SE
KADI PAKODI 240	Plain / Butter 55 / 60
A traditional dish made of yoghurt gravy &	MISSI ROTI 50
pakora, flavored with traditional spices	CHEF SPL. NAAN 95
2	GARLIC / CHILLI GARLIC NAAN 70
DAL KI HANDI	KASHMIRI NAAN / CHEESE NAAN 85
DAL FRY 220	MASALA / STUFFED KULCHA 70 MASALA / STUFFED NAAN 70
Yellow dal cooked with spices & tempered	
with butter	STUFFED PARATHA 70 LACHHA / PUDINA PARATHA 65
DAL TADKA 220	MIRCHI PARATHA 60
Yellow dal cooked with spices & tempered	
with jeera and whole red chillies	POORI (2 pcs) 50 ROTI KI TOKRI 190
DAL MAKHANI 250	
Assorted lentils cooked for long time on slow	An assortment of Indian breads (4 pcs)
fire, enriched with butter & finished with cream	DESSERTS
DAL ALISHAN 240	
Black & yellow pulse cooked with indian	HOT GULAB JAMUN (2 pcs) 125
spices, flavoured with palak	KALA GORA 170
DAL PANCHMEL 240	Hot gulab jamun with
Traditional dish cooked with five lentils	Frozen vanilla ice cream



#### **ICE CREAMS AND COOLERS**

#### SCOOPS

Vanilla Strawberry Chocolate Butter Scotch American Nuts



#### ICE CREAM MILK SHAKES

75	Majestic Vanilla	150
75	Strawberry Kiss	150
85	Butter Scotch	150
85	Chocolate , , ,	, 150
95	Cold Coffee VVV	1 165



#### MOCKTAILS

Pink Fruit Punch	140
Blue Lagoon	140
Virgin Mojito	130





# STAYCATION PACKAGES AVAILABLE FOR BIRTHDAY & ANNIVERSARY CELEBRATIONS



SCAN HERE TO CHAT WITH US 7340064989 0291-2577583

0291-2577583 0291-2577666



#### NOTE

All Government Taxes will be charged extra as applicable
Please request for Jain preparation at time of order
Dishes may contain allergens, please consult with us if you have any dietary restrictions
Outside food is strictly prohibited in the restaurant
All rights of admission are reserved
Please allow at least 25 minutes to serve order
Order once placed will not be cancelled

