



9 MILE pure veg
RESTAURANT



Menu

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	
INDIAN BREAKFAST	250
Canned Juice (small) Aloo Paratha with curd or Poori Bhaji Toast butter jam, Tea or Coffee	
SOUTH INDIAN BREAKFAST	250
Canned Juice (small) Idli or Dosa or Uttapam (served with sambar & chutney) Upma, Tea or Coffee	
BUFFET BREAKFAST	300
PARATHAS (served 2 pcs with curd & pickle)	
Aloo/Gobhi/Mooli/Pyaz 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)	110
POHA / UPMA	140

SOUTH INDIAN

7 AM - 10:30 PM

(Served with Sambar & Chutney)

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	170

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SNACKS

11 AM - 10:30 PM



SANDWICHES & FRIES

VEGETABLE SANDWICH

Plain / Grilled 140 / 160

CHEESE SANDWICH

Plain / Grilled 150 / 165

CHANDRA CLASSIC CLUB SANDWICH 170

SPICY PANEER SANDWICH 180

FRENCH FRIES

Plain / Peri Peri 160 / 165

GARLIC BREAD

Plain / Cheese / Peri Peri 165 / 175 / 175

CHEESE CHILLI TOAST 160

WAFERS 80

PIZZA (6")

MARGHERITA 200

Plain Cheese Pizza

VEGGIE DELIGHT 200

Cheese-Onion-Capsicum

AMERICANO 200

Cheese-Onion-Tomato

MEXICANO 215

Cheese-Onion-Capsicum-Paneer

9 MILE SPL PIZZA  225

Chef special cheesy pizza with paneer and assorted toppings

TOPPINGS (Paneer/Mushroom) 50

INDIAN SELECTION

CHOLE BHATURE 185

Spiced tangy chickpea curry served with fluffy fried leavened bread

PAKORA

Mix Veg / Paneer 160 / 195

PEANUT MASALA 185

Roasted peanuts with tomatoes, onion, herbs, lemon juice and chaat masala

PARATHAS served 2 pcs with curd & pickle

Aloo/Gobhi/Mooli/Pyaz 200

Paneer Parantha 210

Plain Parantha 190



BEVERAGES Round The Clock

TEA / COFFEE 50 / 60

GREEN TEA / LEMON TEA 70

HOT MILK 85

BOURNVITA 95

HOT CHOCOLATE 95

PACKAGED DRINKING WATER 50

FRESH JUICE / CANNED JUICE 140 / 125

AERATED BEVERAGE (300ml) 80

COLD COFFEE 165

FRESH LIME WATER / SODA 75 / 85

BUTTER MILK / LASSI 75 / 100

ICE CREAM MILK SHAKE 150



SIZZLERS



CLASSIC VEGETABLE SIZZLER

Assorted boiled veggies with stuffed tomato, capsicum & cutlets in tomato sauce

PANEER SHASHLIK SIZZLER

Dices cut of paneer, green pepper, tomato and onion served with rice in red sauce

ORIENTAL SIZZLER

Combination of vegetables, fried rice, hakka noodles and chilli paneer in Chinese sauce

ITALIAN SIZZLER

Assorted pasta cooked in Italian red & white sauce and served with french fries

CHINESE

SPRING ROLL (Vegetable / Paneer)

Stuffed rolls, deep fried and served with hot garlic sauce

210 / 230

MANCHURIAN (Vegetable / Gobhi)

Crispy & delicious dumplings in manchurian sauce

210

CHILLY PANEER (Dry / Gravy)

Crispy fried cottage cheese tossed with onion & capsicum in hot Chinese sauce

260

PANEER 65

Deep fried spicy coated paneer cubes tossed in hot garlic sauce

260

ORIENTAL CRISPY VEG

Crispy fried vegetables in tangy sauce

210

DRAGON POTATO

Deep fried crispy potatoes tossed with Chinese herbs & spicy cocktail sauce

210

CHILLI GARLIC BABYCORN

Crispy fried babycorn tossed with garlic, onion & capsicum in spicy Chinese sauce

220

HONEY CHILLY POTATOES

Deep fried potato fingers tossed with hot & sour sauce with onion, capsicum and honey

230

VEGETABLE FRIED RICE

Rice infused with classic Chinese flavors and loaded with veggies

195

PANEER FRIED RICE

Chinese flavored rice cooked with cottage cheese & vegetables

230

SCHEZWAN FRIED RICE

A spicy preparation of stir-fried vegetables and rice in Schezwan sauce

200

VEGETABLE CHOWMEIN

A noodles stir-fry dish loaded with vegetables and flavored with different sauces

210

HAKKA NOODLES

Boiled noodles, stir-fried with sauces and vegetables

210

SCHEZWAN NOODLES

Spicy and tasty stir-fried vegetable noodles prepared in Schezwan sauce

220

BURNT GARLIC NOODLES

Spicy noodles cooked with garlic ginger and green chillies

220

CHINESE BHEL

Bhel consisting of fried noodles, chilly paneer, manchurian, cabbage, tomatoes & onion

250

ITALIAN

BAKED MACARONI

Macaroni blended with white sauce, topped with cheese and baked

225

VEG AUGRATIN

Mix boiled veg, pineapple in white sauce, topped with cheese and baked

225

ZINA PASTA

Penne tossed with capsicum, onion, tomato in spicy Arrabiata red sauce

230

ITALIAN PASTA

Baked Penne tossed in Italian sauce with mix herbs and grated cheese

240

HAPPY HOUR COMBOS

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

BIRYANI with Raita

CURD RICE

DAL KHICHDI

DUM ALOO BANARASI with Rice/Paratha

DAL MAKHANI with Rice/Paratha

RAJASTHANI KADI with Rice/pulao



215

180

220

225

200

200



LUNCH / DINNER

12 PM - 3:30 PM / 7 PM - 10:30 PM

MINI THALI

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



300

9 MILE SPECIAL THALI

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

350

STARTERS

PANEER TIKKA

Marinated dices of paneer & veggies finished in tandoor

MALAI PANEER TIKKA

Diced paneer marinated in white sauce with veggies, cooked on charcoal

ACHARI PANEER TIKKA

Paneer marinated in pickle masala & grilled in tandoor

PAPADI PANEER

Marinated paneer coated with mashed papad and fried

PANEER HARIYALI TIKKA

Diced paneer marinated in mint yoghurt paste, roasted in tandoor

PANEER CHILLI SEEK KEBAB

Paneer & vegetable minced with spices & roasted in tandoor



270

270

270

270

270

270

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 & fried	
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
Marinated stuffed potato roasted in tandoor, served with mint chutney	
CORN FRITTERS	235
Crunchy fried corn kernels tossed with onion, capsicum and green chilly	
TANDOORI BABY CORN	260
Babycorn marinated in a mixture of curd, red chillies, salt & garam masala, grilled in tandoor	
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
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	115
PLAIN CURD	90



SOUP STATION

TOMATO DHANIYA KA SHORBA

A classic spiced Indian tomato soup flavored with fresh coriander

DAL KA SHORBA

A light thick creamy soup made up of Masoor Dal/Arhar Dal

CREAM OF TOMATO / VEGETABLE / SPINACH

Creamy flavored soup with tomato/vegetables/spinach topped with cream

CREAM OF MUSHROOM

A thick creamy soup with bits of mushrooms and onions, seasoned to perfection

SWEET CORN VEGETABLE

Indo Chinese style soup made with mixed veggies, sweet corn kernels & pepper

HOT N SOUR

Spicy Chinese soup with garlic, ginger, green chilly & veggies

VEG CLEAR

Carrots, beans, cabbage and green peas cooked in vegetable stock

LEMON CORIANDER

A clear vegetable soup flavoured with lemon & coriander leaves

VEGETABLE MANCHOW

Spicy classic dark brown soup with vegetables & crispy noodles

CLASSIC MINESTRONE

A hearty Italian soup made with pasta, baked beans and topped with cheese



135

145

160

180

160

160

160

160

170

170

PANEER MAINCOURSE

PANEER BUTTER MASALA

Cubes of cottage cheese cooked in tangy tomato gravy finished with butter

PANEER TIKKA LABABDAR / PANEER TIKKA MASALA

Marinated and roasted paneer cubes from tandoor cooked in spicy red gravy

KADAI PANEER

Classic combination of cottage cheese in spicy gravy

PANEER MAKHANI

Cottage cheese cooked in tomato gravy with butter & cream

PANEER HARA DHANIA

Paneer & capsicum cooked in onion based gravy

PANEER PASANDA

Shallow fried stuffed cottage cheese slices with dry fruits, cooked in red gravy

PANEER BHURJI

Grated cottage cheese cooked in traditional spices

SHAHI PANEER

Cubes of Indian cheese cooked in white gravy, topped with cream

PALAK PANEER

Diced paneer in traditional spinach & cream sauce

PANEER GRILLED LAZEEZ

Stuffed paneer grilled & cooked in brown gravy

ACHARI PANEER

Cubes of paneer prepared in pickled gravy

PANEER MUMTAZ

Paneer dices in a delicious brown gravy with crushed spices and veggies

9 MILE SPECIAL PANEER

Chefs special rich and delicious recipe of diced paneer in a two types of gravy



290

310

290

290

290

310

325

290

290

300

300

305

325



SAAG AUR SUBZIYAN

NAVRATAN KORMA

Melange of garden fresh vegetables & fruit cocktail in rich cashewnut white gravy

260

KASTOORI HANDI

Combination of fresh green vegetables cooked in spinach gravy

240

VEG KOLHAPURI

Assorted vegetables cooked in a thick spicy gravy

250

MIX VEGETABLE

Assorted vegetables cooked in a dry gravy

240

VEG JHALFREZI

Finger cut vegetables cooked in sweet & sour gravy flavoured with fenugreek

240

VEG ANGARA

Assorted vegetables cooked in hot spicy sauce

250

METHI MALAI MUTTER

Green peas & fenugreek in a creamy rich gravy

260

KAJU BUTTER MASALA

Fried kaju cooked in rich tomato makhani gravy

350

MUSHROOM MUTTER MASALA

Green peas & mushroom cooked in spicy brown gravy

290

BABY CORN MAKHANWALA

Tenders of whole corn cooked in traditional makhani gravy

290

CHANA MASALA

Kabuli chana simmered in a spicy onion tomato gravy

220

ALOO MIRCHI KA SALAN

Spinach puree & aloo malai curd in wadvani chilly

210

DIWANI HANDI

Vegetables mixed with ginger garlic paste & cooked in rich cashewnut gravy

245

CORN PALAK

Sweetness of corn kernels with slightly spiced spinach gravy

245

SABRAS SPECIAL (3 sabzi preperation)

Vegetables cooked in three different gravies presented on same plate

300

ALOO GOBHI MASALA

Classic Punjabi aloo gobhi in an onion and tomato based gravy simmered with spices

220

BHINDI MASALA (Seasonal)

Mildly spicy, hot & full of flavors from pan fried bhindi and garam masala

230

JEERA ALOO

A dry preparation of potatoes tossed with cumin seeds and condiments

220

DUM ALOO KASHMIRI

Fried stuffed potato cooked in tangy tomato gravy, finished with cream and butter

260

CHEESE BUTTER MASALA

Cheese cubes cooked in tangy tomato gravy, finished with cream and butter

290

9 MILE SPL. VEG.

Speciality dish of 9 Mile with assorted veggies and paneer cubes cooked in red gravy

300



KOFTA SPECIALS

MALAI KOFTA

Dry fruits & paneer stuffed kofta deep fried and cooked in choice of white/golden gravy



280

VEG KOFTA

Vegetables stuffed kofta deep fried and cooked in brown gravy

280

NARGIS KOFTA CURRY

Kofta stuffed with vegetables, dry fruits, beetroot and nuts, deep fried and cooked in tangy tomato gravy

290



RAJASTHAN KA SWAAD

JODHPURI GATTA

Gram flour (besan) roundels added to a curd based gravy with spices

250

VEG JAIPURI

Julienne cut vegetables cooked in brown gravy garnished with papad

230

KADI PAKODI

A traditional dish made of yoghurt gravy & pakora, flavored with traditional spices

240

DAL KI HANDI

DAL FRY

Yellow dal cooked with spices & tempered with butter



220

DAL TADKA

Yellow dal cooked with spices & tempered with jeera and whole red chillies

220

DAL MAKHANI

Assorted lentils cooked for long time on slow fire, enriched with butter & finished with cream

250

DAL ALISHAN

Black & yellow pulse cooked with indian spices, flavoured with palak

240

DAL PANCHMEL

Traditional dish cooked with five lentils

240

BASMATI KA KHAZANA

STEAMED RICE

150

JEERA RICE

170

Doon basmati rice with jeera tadka

VEG PULAO / MOTI PULAO

175 / 185

Basmati rice tossed with veggies / paneer

VEGETABLE BIRYANI served with raita

250

Vegetables & golden gravy tossed with

basmtai rice topped with fried onion & nuts

HYDERABADI BIRYANI served with raita

250

Spicy palak flavoured basmati rice cooked with fresh vegetables, herbs & nuts

KASHMIRI PULAO

250

Basmati rice mixed with cocktail fruits

MASALA RICE

200

LEMON RICE

200

DAL KHICHDI

220



INDIAN BREADS

ROTI (Tawa / Tandoori)

Plain / Butter

30 / 35

NAAN

Plain / Butter

55 / 60

MISSI ROTI

50

CHEF SPL. NAAN

95

GARLIC / CHILLI GARLIC NAAN

70

KASHMIRI NAAN / CHEESE NAAN

85

MASALA / STUFFED KULCHA

70

MASALA / STUFFED NAAN

70

STUFFED PARATHA

70

LACHHA / PUDINA PARATHA

65

MIRCHI PARATHA

60

POORI (2 pcs)

50

ROTI KI TOKRI

190

An assortment of Indian breads (4 pcs)



DESSERTS

HOT GULAB JAMUN (2 pcs)

125

KALA GORA

170

Hot gulab jamun with

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 | 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

CALL US
7340064989
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