

# STARTERS

## IDLI

Soft steamed patty made out of fermented rice and lentil flour. Served with sauce(s) and sambar.

- I1 Regular Idli** (2 Pcs).....\$4.00
- I2 Kancheepuram Idli** (Sat & Sun Only)..... \$4.75  
Idli seasoned with nuts, coriander and lightly salted
- I3 Sambar Idli**..... \$4.50  
Regular idli dipped in sambar
- I4 Idli Vada Combo** ..... \$4.25
- I5 12 Pc Mini Idli** (Sat & Sun Only)..... \$4.95  
Petite sized idli
- I6 12 Pc Mini Sambar Idli** (Sat & Sun Only)..... \$5.25  
Petite sized idli dipped in sambar



## CHAAT

Mouth watering dishes from Indian streets with crazy mix of batter chips and varieties of sauces and yogurt.

- C1 Bhel Puri**.....\$4.25  
Crispy rice flakes mixed with potatoes, peas, tomatoes, onions, and sauces
- C2 Dal Papri**..... \$4.95  
Special chips mixed with potatoes and topped with yogurt and tamarind sauces
- C3 Pani Puri**.....\$4.95  
Tiny little wheat shells served with potatoes, chick peas and spiced water
- C4 Samosa Chat**.....\$4.95

## SOUPS

- S1 Tomato Soup**.....\$3.50  
Mildly spiced light tomato soup flavored with herbs
- S2 Rasam**..... \$3.50  
A traditional south Indian sour and spicy soup
- S3 Vegetable Soup**..... \$4.00  
Authentic south Indian soup diced with vegetables and herbs
- S4 Mulligatawny Soup**..... \$4.00  
Lentil based special Indian soup
- S5 Hot & Sour Soup**..... \$4.00  
Chinese style soup



## PAKORA

Deep fried Appetizers.

- P1 Medhu Vada**.....\$4.50  
Donut shaped delicacy made out of urad lentil batter
- P2 Sambar Vada** .....\$4.95  
Vada dipped in sambar
- P3 Rasa Vada** ..... \$4.95  
Vada dipped in rasam (a spicy south Indian soup)
- P4 Dahi Vada** ..... \$4.95  
Vada dipped in yogurt
- P5 Mysore Bonda**.....\$4.50  
Golden brown lentil dumpling
- P6 Potato Bonda**..... \$4.50  
Potato curry filling dipped in gram flour and deep fried
- P7 Masala Vada** ..... \$4.00  
Golden fried patties of gram flour and finely chopped onions with other spices
- P8 Veg Samosa**.....\$4.00  
Pyramid shaped pastry shell savored with potato, onion, and green pea stuffing.
- P9 Veg Cutlet**.....\$4.50  
A vegetarian patty dipped in gram flour batter and deep fried
- P10 Mixed Vegetable Pakora**.....\$5.25  
Assortment of potato, onion, cauliflower and chillies dipped in gram flour batter and deep fried
- P11 Chili Pakora**.....\$4.50  
Green chili dipped in gram flour batter and deep fried
- P12 Saravana Cut Mirchi**.....\$4.50  
Cut and stuffed green chili dipped in gram flour batter and fried
- P13 Paneer Pakora**.....\$4.50  
Paneer (Indian cheese) chunks deep fried with masala batter
- P14 Assorted Appetizers**.....\$8.95  
Combination of medhu vada, mysore bonda, samosa, cutlet and pakora
- P15 Pav Bhaji**..... \$4.00  
Toasted bread buns served with special curry



## OTHERS

- O1 Salad**.....\$3.00  
Fresh vegetables sliced and served with mint sauce for dressing
- O2 Grilled Salad**.....\$3.95  
Fresh vegetables sliced, lightly salted and grilled to mild toast. Served with mint sauce for dressing
- O3 Tandoori Paneer Tikka**.....\$6.95  
Roasted paneer (Indian cheese) chunks with vegetables that were marinated in yogurt. Mildly spiced
- O4 Gobi Manchurian Dry**.....\$8.55  
Dry cauliflower fritters with corn flour cooked in spicy Manchurian sauce
- O5 Vegetable Spring Rolls**.....\$6.95  
Crispy pastries filled with vegetables



# DOSA HUT

**DOSA** is a thin rice crepe, originated in southern India, but popular all over India. Served with dhutney(ies) and sambar on side.

- D1 Plain Dosa**.....\$5.95
- D2 Masala Dosa**.....\$6.95  
Dosa filled with onion and potato curry
- D3 Sada Mysore Dosa**.....\$6.95  
Dosa with an inner layer of spicy sauce. With no filling
- D4 Mysore Masala Dosa**.....\$7.95  
Dosa with an inner layer of spicy sauce and filled with onion and potato curry
- D5 Onion Dosa**.....\$6.95  
Dosa filled with minced raw onions
- D6 Onion Masala Dosa**.....\$7.95  
Dosa filled with onion and potato curry & minced raw onions
- D7 Butter Masala Dosa**.....\$7.95  
Masala dosa fried in butter
- D8 Plain Rava Dosa**.....\$6.95  
Thin crepe made out ofw heat and lentil flour. With no filling
- D9 Onion Rava Dosa**.....\$7.95  
Rava dosa filled with minced raw onions
- D10 Rava Masala Dosa**.....\$9.50  
Rava dosa filled with potato and onion curry
- D11 Plain Paper Dosa**.....\$8.50  
Extra large sized dosa named after newspaper. No filling
- D12 Paper Masala Dosa**.....\$9.50  
Extra large sized dosa filled with potato and onion cury
- D13 Jaipuri Paneer Dosa**.....\$10.95  
Dosa with grated Indian cheese and vegetable filling
- D14 Saravana Special Spring Dosa**.....\$9.50  
Dosa filled with minced fresh vegetables



## PESARATTU

Dosa style crepe made out of green gram batter. Popular in a south Indian state "Andhra Pradesh".

- D15 MLA Pesarattu**.....\$7.95  
Pesarattu topped with minced onion, ginger and hot chili
- D16 Pesarattu Upma**.....\$8.95  
Pesarattu filled with cooked semolina.



## UTHAPPAM

Indian style pancake roast made out of rice and lentil flour.

- U1 Plain Uthappam**.....\$6.50
- U2 Tomato & Peas Uthappam**.....\$7.50  
Uthappam topped with tomato pieces and green peas
- U3 Onion & Peas Uthappam**.....\$7.50  
Uthappam topped with onion pieces and green peas
- U4 Onion & Hot Chili Uthappam**.....\$8.00  
Uthappam topped with tomato pieces and green chili
- U5 Shredded Coconut Uthappam**.....\$7.95  
Uthappam topped with coconut shreds
- U6 Vegetable Uthappam**.....\$8.50  
Uthappam topped with freshly cut tomatoes, onions, carrots, and green chili.
- U8 Paneer Uthappam**.....\$8.95  
Uthappam topped with paneer (Indian cheese) chunks
- U9 Shredded Cheese Uthappam**.....\$8.95  
Uthappam topped with shredded cheese

# HOUSE SPECIALTIES

- HS1 Malabar Adai**.....\$7.95  
Indian style pancake made out black lentil batter topped with freshly chopped onions
- HS2 Pongal Avial**.....\$8.95  
Rice and lentils boiled in pongal style, served along with Avial, a Kerala specialty curry made with vegetables and coconut
- HS3 Channa Batura**.....\$9.95  
Extra large deep fried puffy bread served with chickpeas curry
- HS4 Puri Bhaji**.....\$7.95  
2 Piece whole-wheat puffed bread served with potato curry
- HS5 Channa Puri**.....\$8.95  
2 Piece whole-wheat puffed bread served with chickpeas curry
- HS7 Special Upma**.....\$7.45  
Semolina cooked along with onions, tomatoes, chili peppers garnished with cashew nuts, peanuts and butter



# Dinner Specialties

Full course meal structured into three choices with popular tastes

**Din-1 South Indian Thali..... \$14.95**  
 A dinner plate filled with bowls of sambar, rasam, dal, avial or korma, poriyal, rice, yogurt and dessert  
 Also comes with a tandoori roti bread and papad  
 +  
 A choice between Tea and Coffee

**Din-2 North Indian Thali..... \$18.45**  
 Your choice of soup from the soups menu  
 +  
 Assorted appetizer plate with a cutlet, samosa, and mysore bonda  
 +  
 A dinner plate filled with bowls of channa curry, dry curry, paneer or kofta curry, white rice, special rice, dessert and yogurt. Also comes with a tandoori bread and papad  
 +  
 A choice between Tea and coffee

**Din-3 Saravana's Choice..... \$14.95**  
 Your choice of soup from the soups menu  
 +  
 Your choice between idli, medhu vada, and idli-vada combo  
 +  
 Your choice of Dosa or Uthappam from the Dosa Hut Menu  
 +  
 A choice between Tea and coffee



## Indo-Chinese

**IC1 Idli Manchurian..... \$7.95**  
 Idli pieces fried in Manchurian sauce  
**IC2 Gobi Manchurian..... \$9.95**  
 Cauliflower fritters marinated in corn batter and cooked in spicy Manchurian sauce  
**IC3 Vegetable Manchurian..... \$9.95**  
 Veg patty fritters marinated in corn batter and cooked in spicy Manchurian sauce  
**IC4 Vegetable Fried Rice..... \$7.50**  
 Chinese style fried rice made with carrots, peas and bell peppers  
**IC5 Chili Paneer..... \$9.95**  
 Indian cottage cheese spiced in Chinese style to BURNING hot taste  
**IC6 Hakka Noodles (Sat & Sun Only)..... \$6.95**  
 Indo-Chinese style thick noodles, cooked with spring onions



## Rice Treats

**R1 Vegetable Biryani..... \$7.50**  
 Basmati rice cooked with a mix of vegetables and aromatic spices  
**R2 Bisebele Bhath..... \$7.50**  
 A Karnataka specialty featuring rice cooked in a special gravy with lentils and vegetables  
**R3 Coconut Rice..... \$7.50**  
 Rice cooked with fresh coconut tempered with mustard seeds, red chilies and curry leaves  
**R4 Tamarind Rice..... \$7.50**  
 Rice cooked with tamarind paste, peanuts, red chili and other herbs & spices  
**R5 Tomato Rice..... \$7.50**  
 Rice seasoned with tomatoes and other herbs & spices  
**R6 Lemon Rice..... \$6.95**  
 Cooked rice mixed with lemon juice, peanuts, chili peppers and other herbs & spices  
**R7 Zeera Rice..... \$5.95**  
 Cooked rice with blend of cumin seeds topped with leaves  
**R8 Yogurt Rice..... \$5.95**  
 Rice cooked with home made yogurt, lightly seasoned with spices



## Condiments

**Cd1 Sambar..... \$3.00**  
 South Indian delightful soup made with lentils, vegetables, and special spices  
**Cd2 Raita (Yogurt Sauce)..... \$1.50**  
 Yogurt mixed with carrots, cucumber, and coriander leaves  
**Cd3 Plain Yogurt..... \$1.50**  
**Cd4 Plain Rice..... \$2.00**  
 Boiled white jasmine rice  
**Cd3 3 Piece Papad..... \$1.25**  
 Deep fried lentil flat bread



# Entrée

All entrees come with white rice or plain naan only

- ET1 Avial**.....\$10.95  
Garden fresh vegetables cooked with coconut and spices
- ET2 Alu Gobi**.....\$10.95  
Cauliflower florets and potatoes cooked in exotic spices
- ET3 Alu Mutter**.....\$10.95  
Potatoes and garden peas simmered in a thick curry sauce
- ET4 Baingan Bartha**.....\$10.95  
Smoky Indian eggplant baked and cooked with tomatoes and onions
- ET5 Gutthi Vankaya**.....\$10.95  
Hyderabadi special—Tender eggplants roasted and cooked in a special spicy gravy
- ET6 Channa Masala**.....\$10.95  
Chickpeas cooked in exotic masala spices
- ET7 Kadai Bendi Curry**.....\$10.95  
Tender okra cooked with herbs and spices
- ET8 Bendi Fry**.....\$10.95  
Tender okra and onion mixed with spices and deep fried
- ET9 Kadi Pakora Curry**.....\$10.95  
Vegetable fritters simmered in butter gravy with yogurt, thickened cream, almonds and cashew nuts.
- ET10 Mutter Paneer**.....\$11.95  
Green peas and cottage cheese cooked with Indian spices
- ET11 Malai Kofta**.....\$11.95  
Cottage cheese and mixed veg dumpling simmered in a rich creamy sauce
- ET12 Paneer Butter Masala**.....\$11.95  
Cottage cheese in butter gravy and exotic spices
- ET13 Palak Paneer**.....\$11.95  
Spinach and cottage cheese cooked with tomatoes, onions and Indian spices
- ET14 Channa Palak**.....\$10.95  
Spinach and chickpeas cooked with flavored curry sauce
- ET15 Vegetable Korma**.....\$10.95  
Garden fresh vegetables cooked in coconut milk with spices
- ET16 Navratan Korma**.....\$10.95  
Traditional north Indian dish cooked with assortment of vegetables, dry fruits and nuts
- ET17 Vegetable Makhani**.....\$10.95  
Mixed vegetables simmered for hours with herbs and spices in butter
- ET18 Dal Makhani**.....\$10.95  
Black lentils buttered in a combination with other spices
- ET19 Tadka Dal (Yellow Dal)**.....\$7.95  
Lentils simmered for hours with herbs including garlic
- ET20 Vegetable Jalfraize**.....\$10.95  
Vegetables sautéed with onions, peppers and other herbs.
- ET21 Kadai Paneer**.....\$11.95  
Cottage cheese sautéed with onions, tomatoes, and green peppers in a rich gravy
- ET22 Saravana Special Vegetable Curry**.....\$10.95  
Assortment of vegetables cooked in special gravy



## NO ONION/GARLIC

- NOG1 Dry Potato**.....\$10.95  
Cut potatoes lightly fried and seasoned with fresh herbs
- NOG2 Bendi Fry**.....\$10.95  
Tender okra mixed with spices and deep fried
- NOG3 Special Vegetable Curry**.....\$10.95  
Assortment of vegetables cooked in special gravy without using onion or garlic

## INDIAN BREAD

- BR1 Puri**.....\$3.95  
Whole wheat puffed bread, deep fried
- BR2 Batura**.....\$3.95  
Extra large puffy bread, deep fried
- BR3 Parata**.....\$3.00  
Layered bread made out of whole wheat, fried on a pan
- BR4 Alu Parata**.....\$3.95  
Layered whole wheat bread stuffed with mashed potatoes and spices, fried on a pan
- BR5 Peas Parata**.....\$3.95  
Layered whole wheat bread stuffed with green peas and spices, fried on a pan
- BR6 Chapati**.....\$3.00  
Single layer wheat bread done on an open flame
- BR7 Naan**.....\$2.00  
Soft bread baked in a tandoor oven
- BR8 Garlic Naan**.....\$2.50  
Naan touched with fresh garlic and herbs, baked in tandoor oven
- BR10 Onion Kulcha**.....\$2.50  
Delicious soft bread baked with chopped onions
- BR11 Tandoori Roti**.....\$2.00  
Whole wheat one layered bread baked in tandoor oven



# Dessert

- DS1 Badam Halwa**.....\$4.00  
Crushed almonds cooked in butter with semolina wheat and sweetened
- DS2 Carrot Halwa**.....\$4.00  
Indian dessert made with shredded carrots, sugar, flavored milk, raisins and butter
- DS3 Gulab Jamon** .....\$4.00  
Indian sweet dish comprised of fried milk balls in a sweet syrup flavored with rosewater and saffron
- DS4 Madras Special Payasam**.....\$3.00  
Oil fried Vermicelli mixed with boiled milk and sweetened with sugar. Topped with raisins and cashew nuts
- DS5 Rice Pudding / Kheer**.....\$3.00  
Rice boiled in milk and sugar, flavored with raisins and nuts
- DS6 Ras Malai**.....\$4.95  
Traditional Indian dessert made with ricotta cheese and sweetened milk.

# Ice Cream

- IC1 2 Scoops of Vanilla (or) Mango (or) Pista (or) Rose**.....\$3.00
- IC2 Halwa w/Ice Cream**.....\$3.95
- IC3 Mango (or) Pista Kulfi**.....\$3.50

# Beverages

## HOT

- BV1 Madras Style Hot Coffee**.....\$2.00  
Indian style coffee latte
- BV2 Madras Style Hot Coffee Decaf**.....\$2.00  
Indian style coffee latte decaffeinated
- BV3 Masala Chai / Indian Tea**.....\$2.00  
Hot tea flavored with cardamom and ginger

## COLD

- BV4 Coke, or Diet Coke, or Sprite, or Orange Soda, Or Iced Tea, or Plain Soda**.....\$1.95
- BV5 Sweet Lassi**.....\$3.00  
Chilled buttermilk sweetened with sugar
- BV6 Salt Lassi**.....\$3.00  
Chilled buttermilk salted
- BV7 Mango Lassi**.....\$3.50  
Chilled buttermilk sweetened with mango pulp
- BV8 Badam Milk Shake**.....\$4.00  
Delicious milk shake made with almonds
- BV9 Banana Milk Shake**.....\$3.50  
Milk shake mixed out of fresh banana and vanilla ice cream
- BV9 Mango Milk Shake**.....\$3.50  
Milk shake made with delicious mango pulp
- BV10 Chikko shake (Seasonal)**.....\$4.50  
Milk shake mixed with chikko(sapota) fruit
- BV11 Mango Juice**.....\$3.00  
Juice extracted from premium mango pulp
- BV12 Thums Up (subject to availability)**.....\$3.00  
Indian soft drink flavored alike Coca cola
- BV13 Limca (subject to availability)**.....\$3.00  
Lemon flavored Indian soft drink

# K i d s M e n u

- KIDS1 Idli and One Scoop Ice-cream**.....\$4.95  
2 piece regular sized idli along with a choice of one scoop ice cream
- KIDS2 Plain Dosa and One Scoop Ice-cream**.....\$5.95  
Kid's sized sada dosa along with a choice of one scoop ice cream
- KIDS3 Masala Dosa and One Scoop Ice-cream**.....\$6.95  
Kid's sized masala dosa along with a choice of one scoop ice cream
- KIDS4 Puri Bhaji and One Scoop Ice-cream**.....\$8.95  
Regular size puri bread served with potato curry. With a choice of one scoop ice cream



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# Saravana Palace



**Couldn't decide what to order?  
We can help**

### **Top selling dishes in 2007**

1. Idli (Appetizers, Idli section)
2. Channa Batura (House Specialties section)
3. Masala Dosa (Dosa Hut section)
4. Samosa (Appetizers, Pakora section)
5. Rava Masala Dosa (Dosa Hut section)
6. Mysore Masala Dosa (Dosa Hut section)
7. Jaipuri Paneer Dosa (Dosa Hut section)
8. Medhu Vada (Appetizers, Pakora section)

### **Delicacies acclaimed in magazine reviews**

1. Paneer Butter Masala (Entrée section)
2. Coconut Rice (Rice specialties)
3. Jaipuri Paneer Dosa (Dosa Hut section)
4. Samosa (Appetizers, Pakora section)
5. Paper Masala Dosa (Dosa Hut section)

### **Spiciest dishes**

1. Chili Paneer (Indo Chinese section)
2. Chili Pakora (Appetizers, Pakora section)
3. Saravana Cut Mirchi (Appetizers, Pakora)
4. Gutthi Vankaya (Entrée section)

### **Most filling dishes**

1. North Indian Thali (Dinner section)
2. Channa Batura (House specialties)
3. Paper Masala Dosa (Dosa Hut section)
4. Pesarattu Upma (Dosa Hut section)
5. Spring Dosa (Dosa Hut section)

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