

Since 1997



GIRIVIHAR

DINING CLUB

Pure Veg | A la Carte
PARCEL MENU

Breakfast: 09.00 am to 10.30 am
Lunch: 12.00 pm to 03.00 pm
Dinner: 07.00 pm to 10.00 pm

www.giriviharlonavala.com

9769946484 - 9960389424

Plot no. 6, New Tungarli Hills, Gold Valley Rd.,
Lonavala - 410 403

MENU

BREAKFAST (9am to 10.30am)

Aloo Paratha <small>(with curd)</small>	180
Mix Veg Paratha <small>(with curd)</small>	200
🍷 Paneer & Cheese Paratha <small>(with curd)</small>	240
🍷 Poha	100
🍷 Upma	100
Masala Aloo Toast <small>(Must Try)</small>	90
🍷 Veg Sandwich	80
🍷 Bread Pudla	140
🍷 Bread Butter / Jam	70
Papadi + Sambharo	100
Thepla (4) + Achar	140
Bowl of Cut Fruit <small>(Depending on fresh availability)</small>	120
REFRESHMENTS	
Masala Chai (2 cups)	100
Coffee (2 cups)	100
Bournvita (250 ml)	120
Chaas Bottle (1 ltr)	200
Sweet Lassi	90
Nimbu Pani Bottle (1 ltr)	200
Mineral Water	MRP
Aerated Beverages (500ml)	60

FARSAN (9am to 3pm & 7pm to 10pm)

Sev Khamni	120
Methi na Gota <small>(Must Try)</small>	140
Mini Samosa	100
🍷 Khatta Dhokla <small>(Must Try)</small>	100
🍷 Khaman Dhokla	100
🍷 Muthiya <small>(Must Try)</small>	120
🍷 Dahi Kachori	120
🍷 Vegetable Potli	120
French Fries	180

KHANE KE SAATH

🍷 Masala Khichiya	100
Roasted Khichiya Papad <small>(Plain or Butter)</small>	60/80
Papad <small>(Roasted or Fried - 2 pcs each)</small>	30/40
Dahi Tikhari	80
Plain Curd	60
🍷 Raita <small>(Boondi or Mix Veg)</small>	80
🍷 Green Salad	100

We use refined sunflower oil as our cooking medium | Minimum preparation time is 20 mins
Order once place cannot be cancelled | All items are subject to availability
Government taxes as applicable | Items marked 🍷 will be available in jain also



KATHIYAWADI & GUJARATI

Lasania Bateta (Kathiyawadi gravy dish with potatoes, tomatoes & garlic)	280
Vagharelo Rotlo <i>(Must Try)</i> (A tempting, spicy & tangy dish famous all over Kathiyawad. Cooked with crushed bajri rotlas, garlic, tomato, onion, chillies & buttermilk)	240
Baingan Bharta <i>(Must Try)</i> (Traditional ringna no olo made with brinjals roasted on wood & charcoal)	300
Gathiya nu Shaak <i>(Must Try)</i> (Bhavnagri gathiya cooked with masalas, tomatoes, onion & garlic)	280
Dahi Bhindi (Kathiyawadi gravy dish with fried okra, curd, onions & garlic)	320
Bateta Chips nu Shaak (Crispy fried potato wedges are tossed with aromatic seeds & spice powders)	320
Flower Bateta Watana (Dry vegetable with cauliflower, potato cubes, green peas & tomato)	280
Ringna Bateta (Brinjals & potatoes cooked together in a medium spiced gravy with masalas)	300
Bateta nu Shaak (Rasawala or Sukha gujarati style aloo sabzi)	270
Bhindi Masala <i>(Must Try)</i> (Gujarati style okra cooked with tomatoes & masalas)	300
Sev Tameta (Sweet & tangy thin gravy dish topped with sev & coriander)	280
Gatta ki Sabzi (Gram flour dumplings cooked in a flavorful yogurt gravy)	300
Kobi Masala (Home style cabbage dish with tomatoes cooked in its own juice)	290

REGULAR PUNJABI

Veg Angaara <i>(Must Try)</i> (Charcoal infused veggies & paneer cooked for a nice smoky flavor)	350
Lasooni Palak Paneer (Made with spinach & cottage cheese with loads of garlic)	370
Paneer Lababdar <i>(Must Try)</i> (Paneer cubes in tomato gravy based dish cooked with cashew paste, sauteed with onion & capsicum)	350
Paneer Do Pyaaza (Paneer & onion cubes cooked in a rich & spicy tomato gravy with masalas)	350
Paneer Butter Masala (Paneer cooked in a rich & creamy curry with tomatoes in a red gravy)	350
Paneer Kolhapuri (Spicy red tomato gravy & paneer cooked with red chilly & masalas)	350
Paneer Kadai (Paneer & bell papers cooked in a spicy kadai masala)	350
Veg Kadai <i>(Must Try)</i> (Medium spicy dish with mixed vegetables in a thick tomato gravy)	320
Veg Kolhapuri (Originated from Kolhapur, mixed vegetables in a spicy red gravy)	320
Veg Makhnwala (Creamy & slightly sweet tomato gravy dish with mixed veggies)	320
Cholle Chana (Classic chickpea curry cooked with tomato, onion & lots of spices)	340
Punjabi Aloo (Aloo Jeera or Aloo Mutter)	290
Makai Shimla Mirch (Corn kernels & bell pepper cooked in a tomato & onion gravy)	350

DAL & KADHI

🍲 Surti Dal (Must Try) 240 (The famous khatti-meethi gujarati tuvar dal tempered with hing, & masalas)
🍲 Gujarati Kadhi (Must Try) 250 (Sweet & spicy preparation cooked with yogurt & gram flour)
🍲 Marwari Kadhi 250 (Sour & spicy Rajasthani style dahi kadhi)
🍲 Dal Fry / Dal Tadka 250
Dal Makhani 320

ROTI & ROTLA

Phulka Roti 20/30 (Plain or Ghee)
Bajri Rotla 50
Jowar Rotla 50
Multigrain Thepla 40
Tawa Paratha 40
Puri 100 (5 pcs)

MITHAI

Gulab Jamun (3 pcs) 100
Puran Poli (2 pcs) 90
Gajar ka Halwa (Seasonal) 220
Aamras (500 ml) 200 (Seasonal Speciality)

RICE & KHICHDI

Kathiyawadi Khichdi (Must Try) 250 (Girivihar's special dal khichdi tempered with garlic, onion, tomato, sauteed veggies, besan dumplings & masalas)
Lila Kanda Khichdi 230
🍲 Vaghareli Khichdi 220
🍲 Vegetable Khichdi 240
🍲 Plain Khichdi 200
Veg Biryani 350
Paneer Makhni Biryani 360
Steamed Rice 140
Jeera Rice 160
🍲 Tawa Pulao 200
🍲 Vegetable Pulao 200

FOOD BY KILO (Serves 6-7 people)

Veg Biryani 850
Paneer Makhni Biryani 900
Paneer Lababdar 850
Veg Angaara 850
Dal Tadka 850
Lasania Bateta 750
Vaghareli Khichdi 650
Gujarati Kadhi 650

**Home Delivery Available
on Zomato & Swiggy also**

