

MENU WITH APPROVED RATES:

<u>Indian Menu</u>	
Dishes	Rate (INR)
Indian thali (2 rotis /1 paratha +rice+dal+subzi +dahi/raita+salad +pickle)	35
2 stuffed parathas + Dahi + Pickle	30
Kadi rice (200 gms.)	20
Rajma rice (200 gms)	20
Chana rice (200 gms.)	20
Aaloo sabzi + 4 poori (200 gms.)	20
Chole bhature (2 bhature +100 gms.)	20
Paav bhaaji (150 gms.)	20
Matar + 2 Kulche (200 gms.)	15

South Indian dishes

2 Idli + Sambar (per plate 2) (150gms.)	15
Masala Dosa	20
Veg Uthapam (150 gms.)	20
2 vada + Sambar (150 gms.)	15
Upma + Sambar (150 gms.)	15

Indo - Chinese dishes

Full chowmein (150 gms)	20
Spring roll + Sauce (Ketchup/mayonnaise)	20
Full chilli potato (150 gms.)	20
Veg fried rice (200 gms.)	20
Veg Manchurian (four balls)	20

Snacks

Samosa (per piece) (100 gms.)	5
Bread pagoda (150 gms.)	7
Aloo bonda (150 gms.)	7
Bread roll (150gms.)	7
Aloo sabzi + 2 kachodi (per plate) (150 gms.)	20

Drinks

Fresh juice (fruits/vegetables)	S- 15, M- 20, L- 25
Dip tea (per cup) (150 ml.)	6
Tea (per cup) (150 ml.)	5
Coffee (per cup) (150 ml.)	7
Cold drinks 200ml/300ml/500ml	As per MRP
Fresh lime juice/shikanji	10

Sweets

Gulab jaamun (50 gms.)	10
Rasogula (50 gms.)	10

Special Menu

Special party thali (2 sabji + daal makhani + sahi paneer + roti/puri + rice + raita + salad + pickle + papad)	70
Dahi bhalla (150 gms.)	20

Note: - For any additional item contractor will get his rates approved from the Principal.