



शुद्ध और स्वादिष्ट भोजन का एक ही नाम- साई धाम

# Maharasthrian Snacks

Wada Pav (2pcs)	7
Kanda Bhajja	12
Kande Poha	11
Batata Wada Usal	15
Misal Pav	14
Dhai Misal	15
Special Misal Pav	16
Batata Wada Misal Pav	17
Puri Bhaji	16
Shrikhand Puri	17
Aamras Puri (Seasonal)	17
Puri (4 pcs)	8
Aamras	9

# Fasting Snacks

Sabudana Khichdi	13
Sabudana Wada	13
Thali Peth (2 pcs)	12
Aloo Jeera	32
Kuttu Puri (4 pcs)	9
Kuttu Puri Bhaji	12
Rajgira Puri Bhaji	12
Rajgira Puri (4 pcs)	9
Fresh Cut Fruits	15

# South Indian Snacks

Idli Sambar	13
Podi Ghee Idli	15
Butter Idli	14
Dahi Idli	15
Idli Fry	15
Medu wada Sambar	14
Masala Bonda Sambar	15
Idli Wada Sambar	14
Batata Wada Sambar	15
Upma	13

## *Parathas*

Aloo Paratha	13
Gobi Paratha	13
Italian Melting cheese paratha	17
Paneer Gobi Paratha	16
Paneer Cheese Chilli Paratha	17
Paneer/ Cheese Paratha	16
Cheese Corn Paratha	16

## *Dosas & Uttapam*

Plain Dosa	13
Podi Ghee Dosa	14
Masala Dosa	15
Set Dosa	15
Mysore Masala Dosa	16
Butter Uttapam	14
Podi Ghee Uttapam	15
Onion Uttapam	16
Tomato Uttapam	16
Tomato Onion Uttapam	16
Masala Uttapam	15
Cheese Uttapam	17
Cheese Masala Uttapam	18

## *Special Dosas*

Loni Crispy Dosa	18
Loni Podi Dosa	19
Open Masala Dosa	20
Pink (Beetroot) Cheese dosa	17
Schezwan Crispy Dosa	16
Schezwan Cheese Dosa	18
Cheese Crispy Dosa	18
Podi Cheese Dosa	20
Cheese Melting Dosa	22
Kutchi dosa	20
Kutchi cheese Dosa	21
Italian Cheese Melt dosa	22
Pav Bhaji Dosa	18
Pav Bhaji Cheese Dosa	20

## *Sandwiches*

Bread Butter / Toast Butter	7
Chutney Sandwich	10
Veg. Sandwich	13
Cheese Sandwich	15
Veg. Cheese Sandwich	16
Veg. Toast Sandwich	16
Cheese Toast Sandwich	17
Veg. Cheese Toast Sandwich	18
Chilli Cheese Toast	17
Veg Grilled Sandwich	16
Veg Cheese Grilled Sandwich	18
Cheese Grilled Sandwich	17
Chilli Cheese Grilled Sandwich	18

## *Snacks On*

Kutchi Dabeli	10
Paneer Pakoda	23
Vegetable Pakoda	18
Mumbai Bread Pakoda	18
Corn Cheese Balls	25
French Fries	12

## *Hot Beverages*

Healthy Dip Tea (Chamomile, Green Tea, Hibiscus, Oolong, White Tea, Earl Grey Lavender, Moroccan Mint, Assam/ Darjeeling Tea)	4
Readymade Tea	4
Nescafe	5

## *Pav Bhaji & Tawa Pulao*

Pav Bhaji	20
Cheese Pav Bhaji	22
Jain Pav Bhaji	20
Jain Cheese Pav Bhaji	20
Cheese Masala Pav (2 pcs)	10
Tawa Pulao	26
Paneer Tawa Pulao	32

## *Delhi Chaat*

Gol Gappa	12
Chole Tikki Chaat	17
Corn Basket Chaat	17
Dahi Puri	16
Maşala Puri	15
Dahi Vada	17
Papdi Chaat	16
Ragda Pattice	16
Ragda Sev Puri	16
Ragda Dahi Puri	17
Samosa Chaat	17
Sev Puri	16
Chaat Platter	22

## *Tibetan Momos*

(served with Mayo & Hot Garlic Sauce)

Steamed/ Fried Vegetable Momos	28
Steamed/ Fried Mushroom Momos	30
Steamed/ Fried Paneer Momos	32
Tandoori Vegetable Momos	28
Tandoor Paneer Momos	32

## *Cold Beverages*

Raspberry - Blueberry - Banana	21
Strawberry - Banana - Papaya - Cheery	19
Mango - Strawberry - Melon	19
Mango - Pineapple - Passion Fruit	20
Spinach - Celery - Broccoli - Mango	18
Avocado - Mint - Lemon – Mango	20
Beetroot - Ginger - Pineapple - Blueberry	20
Banana - Pineapple – Coconut	18
Banana - Mango - Acai – Blueberry	20
Blackberry - Black current - Blueberry - Cherry - Activated Charcoal	24
Sunflower Seed Butter - Acai - Banana -Cherry	24
Dragon fruit, Mango, Strawberry	20
Aloe Vera - Pineapple - Papaya - Ginger - Mango	24
Baobab - Mango - Coconut - Lime -Ginger	24
Mango - Banana - Raspberry - Coconut - Blue Spirulina	24
Milk Shakes	14
(Mix Berry/ Mocca/ Oreo/ Vanilla Lemon Grass)	
Fresh Seasonal Juices	19
Cold Coffee	18
Punjabi Lassi	18
Elaichi/ Kesar Pista	
Butter Milk	12
Plain/ Masala	14
Fresh Lime Soda	8
Aerated Beverages	6
Bottled Water	

## *Indian Combos*

Chole Bhature	32
Served With 2 Bhatura	
Paneer Lababdar with Lacchadar butter Naan	34
Paneer Butter Masala with Jeera Rice	35
Mushroom Ghee Roast with Laccha Paratha	33
Shahi Paneer with Kashmiri Pulao	34
Paneer Bhurji with Soft Pav	34
Dal Makhani with Jeera Rice	32
Dal Makhani with Garlic Fried Rice	34

## Lunch & Thalis Combos

<b>Special Misal Thali</b>	22
Matki, Chopped onion with lemon slice, Mashed potatoes, Mix farsan, Fried papad, Gulab jamun, Chaas, Yoghurt, Pav, Tarri	
<b>Pitla Bhakri Thali</b>	25
Pitla Bowl, Onion, Green chilli thecha, 2 Bhakris, Lemon slice	
<b>Executive Lunch</b>	20
Paneer item, 1 Vegetable, Dal, Rasam, Kadhi, Raita, Salad, Sweet, 2 Roti, Rice, Papad	
<b>Saibhog Thali</b>	38
Appetiser, Paneer item, Dry vegetable, Gravy vegetable, Dal, Kadhi, Rasam, Salad, Raita, Sweet, Papad, Indian bread of guest choice (Puri, Roti or Naan), Rice of guest choice (Jeera rice or Plain rice), Chaas	
<b>Business Thali</b>	15
1 Vegetable, Dal, Rasam, 2 Chapaties, 1 Katori rice	
<b>Kids Bhog</b>	24
Appetiser, Paneer item, Dry vegetable, Dal, Salad, Raita, Sweet, Papad, Indian bread of choice (Puri, Roti or Naan), Rice of choice (Jeera rice or Plain rice)	
<b>Maharashtrian Thali</b>	34
Appetiser, Maharashtrian style veg dry, Usal, Dal, Salad, Raita, Sweet, Papad, Indian bread of choice (Puri, Roti or Naan), Rice of choice (Jeera rice or Plain rice)	

## Oriental Combos

<b>Szechwan Chaap &amp; Spinach noodles (J)</b>	25
Crispy soya Chaap served with Spinach Sesame Noodles	
<b>Kung Pao Soya Chaap With Garlic Noodles</b>	28
Burn Garlic Hakka Noodles Topped With Chaap And Nuts	
<b>Basil Cottage Cheese with Burnt Garlic Rice</b>	32
Paneer tossed in Asian basil sauce with Burnt Garlic rice	
<b>Soya Chaap Chili With Corn Rice (J)</b>	28
Corn Fried Rice Topped With Chaap Chili Coriander	
<b>Noodles Pan-Fried Combo (J)</b>	30
With Tofu, Chinese Veggie, Broccoli And Herbs In Soy Sauce	
<b>Triple Szechwan Rice Combo</b>	30
Paneer/ Soya Chaap (Vg) Szechwan Fried rice with its Gravy	
<b>Exotic veggie Stir Fry with Garlic Fried Rice</b>	28
Fresh Vegetables, Bamboo shoot, Water chestnut stir fried in soya served with Fried rice	
<b>Thai Green Curry with Rice</b>	33
Tofu And Vegetable Simmered In Herbs And Coconut Milk	

# Soups



<b>Cream of Tomato Soup (J)</b>	17
Fresh Tomato Slow Cook With Herbs, Finish With Cream, Served With Crouton.	
<b>Cream of Mushroom Soup</b>	18
Fresh Mushroom soup with fresh herbs and cream.	
<b>Green Minestrone (J)</b>	19
Hearty Green Vegetable Soup with Parmesan.	
<b>Green Latte (J)</b>	22
Cream of Broccoli with dollops of cream	
<b>American Corn &amp; Palak Shorba (J)</b>	19
Broth Soup with fresh Spinach with Indian Spices.	
<b>Sabz Badami Shorba (J)</b>	19
A Rich Vegetable And Almond Soup.	
<b>Rasam</b>	16
Aromatic Cumin And Lentil Broth	
<b>Clear vegetable Noodle soup</b>	17
Exotic Vegetable simmered in Thai Herbs flavoured broth	
<b>Burned Garlic Veg. Soup</b>	18
Exotic Vegetable Soup With Fried Garlic.	
<b>Clear Vegetable Soup</b>	16
With Bean, Curd And Bamboo Mushroom	
<b>Lemon Coriander Soup (J)</b>	17
Lemon & Coriander Balanced With The Zest Of A Special Chinese Sauce.	
<b>Man Chow Soup (J)</b>	18
Exotic Vegetables Soup With Fried Noodles.	
<b>Cracking Soup</b>	19
Chef's Special Soup Topped With Cracking Rice	

# Salads & Accompaniments



<b>Watermelon &amp; Feta (J)</b>	25
A Delicious Summer Salad Tossed In A Sweet & Salty Dressing	
<b>Indian Green Salad (J)</b>	15
Seasonal Fresh Sliced Vegetables With Lemon	
<b>Mooge Sprout Salad (J)</b>	18
Mixed with fresh salad vegetables, tossed in lemon coriander dressing.	
<b>Tadka Raita</b>	16
Whipped Yoghurt, Choice Of Spinach/ bean sprout / cucumber/ Mix veg.	
<b>Plain Dahi</b>	11
<b>Curd Rice</b>	20
<b>Papad Roasted / Fried</b>	5
<b>Masala Papad</b>	8
<b>Khichiya Roasted /Fried (J)</b>	6
<b>Masala Khichiya (J)</b>	10



# Indian Starters

<b>Wasabi Corn Karari Tikki (J)</b>	33
Sweet Corn & paneer Tikki, stuffed with nutty wasabi, Served With Tomato Sauce.	
<b>Margarita Cheese Bomb (J)</b>	30
Tandoor Roasted Mini Cheesy Thai Basil Kulcha With Tomato Sauce.	
<b>Aloo Tuk</b>	25
Babay potato crispy fried and tossed in Mixed spices.	
<b>Olive: Bharwan Paneer Tikki (J)</b>	34
Melt In Mouth, Stuffed With Olive, Basil And Nuts, Pan Fried	
<b>Hara Bhara Kebab (J)</b>	28
Stuffed With Nuts And Cheese, Served With Mint Chutney	
<b>Moti Malai Seekh Sunehri (J)</b>	30
Golden Corn Kernel & Cottage Cheese Rolled On Skewer	
<b>Bhatti Ke Chaap (J)</b>	28
Tender Soya Chaap Marinated In Indian Spices, BBQ In Tandoor.	
<b>Paneer Angare Tikka (J)</b>	32
Cottage Cheese Marinated In Hot And Spicy Mix, BBQ In Tandoor.	
<b>Kasoori Paneer Tikka (J)</b>	32
Cottage Cheese Marinated In Creamy Mixture Of Kasoori Methi, Saffron, Herbs And Spices.	
<b>Paneer Lashooni Tikka</b>	32
Cream Marinated Cottage Cheese Tempered With Garlic And Cumin	
<b>Classic Paneer Tikka (J)</b>	31
Traditional Paneer Marinated in Yogurt and Spices, Roasted in Tandoor.	
<b>Paneer Pahadi Tikka (J)</b>	32
Cottage Cheese Marinated In Green Spices And Cooked In Tandoor.	
<b>Paneer Cheese Chilli Kebab (J)</b>	33
Green Chili And Amul Cheese Loaded Malai Paneer, Cooked In Tandoor.	
<b>Paneer Chatpata Kebab (J)</b>	32
Hot And Spicy Malai Paneer Tikka Tossed In Butter, Spices And Herbs.	
<b>Paneer Kali Miri Tikka (J)</b>	32
Tandoor Cooked Malai Paneer Marinated In Cream, Cheese, Spices And Freshly Ground Black Pepper.	
<b>Cheese Malai Mushroom</b>	30
BBQ Mushroom Stuffed With Cheese And Spice.	
<b>Malai Tandoor Ke Phool (J)</b>	32
Broccoli Marinated In Spiced Cream And Cheese.	

## Asian Appetisers

<b>Manchurian With A Twist</b>	28
Spring Vegetables crispy fried, Served With Chili Coriander Sauce	
<b>Crispy Lotus Stem</b>	33
Fried Lotus Stem tossed with homemade seasoning	
<b>Water Chestnut Salt &amp; Pepper</b>	33
Crispy Fried, Tossed In Asian Spiced	
<b>Paneer (J) / Soya Chaap Chilly</b>	30/27
All time yummy	
<b>Exotic Veggie Crispy</b>	30
Mushroom, Water Chestnut, Baby Corn Tossed In Sichuan Chilli Sauce	
<b>Paneer 65 (J)</b>	32
Lightly Fried Malai Paneer Tossed In Curry Leaves, Chili Paste, Served With A Dollop of Yoghurt	
<b>Salt &amp; Pepper Crispy Corn (J)</b>	28
Crispy American corn tossed in bell pepper, seasoned with crust black pepper and salt.	
<b>Paneer / Mushrooms Butter Garlic</b>	30/28
Lightly Braised, tossed in Cheesy Butter Garlic sauce.	
<b>Crispy Soya Chaap Chilli (J)</b>	27
Chef's Special Soya Chaap, Stir Fried In Chilli Coriander Sauce	

## Indian Main Course

<b>Paneer Lababdar (J)</b>	34
Cottage Cheese Curry Cooked In Rich, Cream Tomatoes And Saffron Gravy.	
<b>Paneer Tikka Masala (J)</b>	35
Tandoori Cottage Cheese Cooked In Rich, Cream Tomatoes And Saffron Gravy	
<b>Paneer Cashew Rajwadi (J)</b>	36
Fried Cashew And Cottage Cheese Tossed In Special Spices.	
<b>Paneer/ Soya Boti Makhanwala (J)</b>	32/29
Simmered In A Flavourful Tomato Gravy	
<b>Paneer Spring Onion Masala</b>	32
Cottage Cheese And Spring Onions Stewed With Cashew	
<b>Kamal Kakdi Ke Kadai</b>	34
Panjabi Style Lotus Stem tossed in Indian spices and herbs.	
<b>Water chestnut, Broccoli, Lotus Stem Kadai</b>	35
Tempered in Home Pounded Kadai Masala.	

# Indian Main Course



<b>Kadai Broccoli Mutter</b>	32
Cooked In Kadai Masala	
<b>Nawabi Navratan Korma (J)</b>	32
Paneer & Indian Vegetables Cooked In Cashew Satin Rich Gravy	
<b>Subz Patiala (J)</b>	35
Paneer & veg stuffed Papadum crispy fried, Topped with Rich tomato Gravy.	
<b>Soya Tikka Butter Masala (J)</b>	34
Tandoori Soya Boti Chaap Tikka Finished In Buttery Masala.	
<b>Boti Rogan josh</b>	33
Soya Boti Chaap Simmered In Rogani Gravy.	
<b>Paneer / Soya Chaap Kadai</b>	34/30
Famous Preparation Of Mixed Vegetables With Rich Onion Gravy.	
<b>Mushroom Ghee Roast</b>	32
Fresh Mushrooms Saute in Ghee and Indian Spices	
<b>Mushroom Tawa Masala</b>	31
Fresh Mushrooms cooked in Bhuna masala and seasoned with Indian spices.	
<b>Subz Chili Mili (J)</b>	28
Chopped Indian Vegetables Tossed In Tomato Gravy Topped With Cheese And Butter.	
<b>Tava Sabzi (J)</b>	29
Assorted vegetables tossed in Spicy & Tangy Masala.	
<b>Veg Maratha (J)</b>	28
Finger Koftas server with garlic chili mixed gravy.	
<b>Shahi Malai Kofta</b>	31
Paneer, dry fruit, cheese & spices koftas simmered in shahi cashew nut gravy and cream.	
<b>Nargisi Paneer Kofta (J)</b>	34
Oval Shaped Kofta Of Saffron Paneer 'Yolks' Melded With Vanilla Paneer 'Whites, Cooked In A Tomato And Thyme Gravy, Garnished With Pimentos.	
<b>Exotic Kolhapuri</b>	30
Seasonal English And Indian Vegetables Cooked In Spicy Onion Gravy	
<b>Dhaba Style Paneer Handi</b>	31
Punjabi Style Dhaba Preparation, With Spices And Herbs, Made In Kadai Gravy.	
<b>Veg. Diwani Handi</b>	28
Mixed Vegetable And Paneer Cooked In Spices And Veg. Gravy	
<b>Veg. Hyderabad</b>	27
Mixed Vegetables Simmered In Onion And Spinach Gravy.	
<b>Bhutta Methi Palak (J)</b>	27
A Nourishing And Healthy Stir Fried Preparation With Spices.	
<b>Palak Aap Ki Pasand (J)</b>	28
Your Choice Of Spinach With Aloo / Mutter / Corn / Mushrooms.	
<b>Bhindi Aap Ki Pasand (J)</b>	27
Your Choice Of Bhindi: Jaipuri (Crispy) / Aloo / Kadai / Masala.	
<b>Aloo Aap Ki Pasand</b>	25
Your Choice Of Potato Preparation: Jeera / Mutter / Gobhi / Hing Aur Dhaniye Takda / Kashmiri.	



## *Dal Khichdi With Twist*

Beetroot & Carrot Dal Khichdi	29
All Green Palak Tadka Khichdi	31
Mushroom Ghee Roast Khichdi	32
Achari Paneer Khichdi	35
Cheese Chili Khichdi (J)	35
Corn And Green Pea Khichdi	29
Paneer Nawabi Khichdi (J)	36
Traditional Dal Khichdi (J)	25

## *Staples*

### Matka Biryani

The Finest Basmati, Condiments And Saffron Baked In Low Heat Oven Served With Boorani Raita.

With The Choice Of:

Veg. Dum Biryani (J)	35
Paneer Tikka Veg Briyani (J)	38
Hyderbadi Paneer Veg Dum Briyani (J)	38
Soya Boti Dum Biryani (J)	32
Veg Pulao (J)	31
Jeera Rice	22
Steamed Rice	17

## *Rice & Noodles*

Olive Fried Rice	29
Rice Tossed With Candid Garlic, Basil And Toasted Sesame	
Fried Rice With Lettuce & Spring Onion (J)	25
Fried Rice With Vegetables, White Mushroom And Olives	30
Szechwan veg Noodle/ Rice	25
Burned Garlic Fried Rice/ Noodles	26
Veg Hakka Noodles (J)	20
Veg Fried Rice (J)	20

## Lentils

Dal Makani	24
Black Urad Dal Simmered For 12 Hours With Apricot, Finish With Fresh Cream.	
Dal Tadka (J)	20
Mooge Dal Tempered With Cumin And Spices	
Dal Kolhapuri	21
Spicy Masala Dal Made With Garlic, Coconut And Hot Spices, With Kashmiri Chili Tadka	

## Indian Breads

Zatara Laccha Naan	12
A Mix Of English Herbs, Toasted Sesame Seed Topped On Naan. Brush With Butter.	
Bharwan Kulcha	12
Cheese/Paneer	
Laccha Butter Paratha	8
Layered Whole Wheat Bread Cooked In Tandoor.	
Naan (Plain/ Butter / Garlic)	7/8/10
Tandoor Baked Leavened White Flour Bread, Plain, Buttered Or Garlic	
Cheese Garlic Naan	13
Cheese Naan	12
Tandoori Roti / Butter	6/8
Chapatti / Butter	5/7
Bhatura	7

## Desserts

Nutella Bhog	22
Coffee Raj bhog, served with Nutella cream and roasted almonds	
Shahi Tukda	22
Crispy sweet Bread topped with Malai Rabdi & Dry fruit.	
Kulfi With Rabdi	25
Homemade Malai Kulfi served with Malai Rabdi	
Baked Maduram	26
Rasgulla And Gulab Jamun Topped With Boondi And Rabdi, Baked In Oven.	
Gulab Jamun	10
Stuffed Dumpling Of Khoya Fried In Ghee, Socked In Sugar Syrup.	
Gadbad Ice Cream	22
A Mixed Of Flavored Ice Cream With Nuts, fruit concentrate, chocolate and much more...	
Ice Creams Single / Double	7/13
Choose from: Pan masala/ Shahi Gulab/ Kesar Pista/ fruit over load/basic flavors.	

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