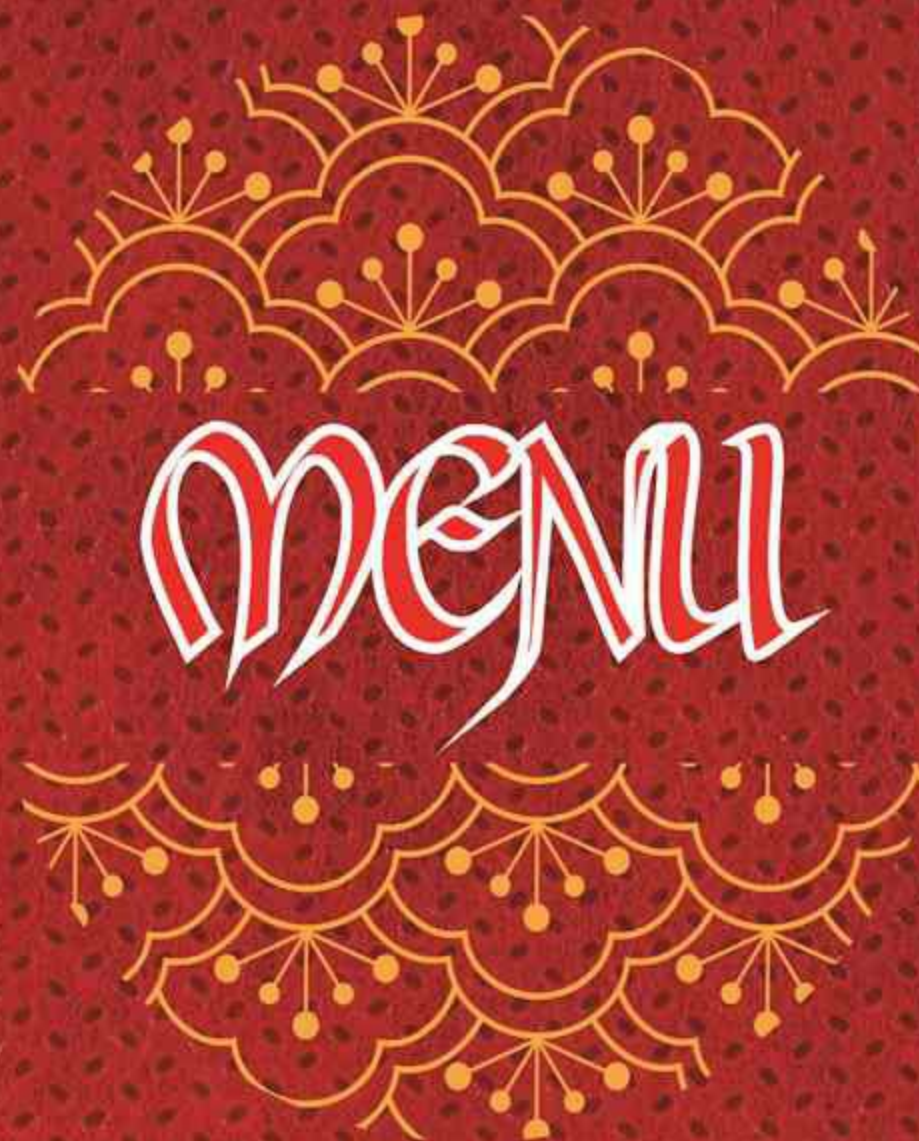


# PAWAN SAGAR

*Pure Veg. Restaurant*

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CHANDRA INN

<https://chandrainn.com>







## CHANDRA GROUP OF HOTELS

— Jodhpur, Rajasthan —

# PAWAN SAGAR

Pure Vegetarian Restaurant

Indian Vegetarian, one of the oldest and the healthiest way of life, has for centuries fascinated food lovers around the world. With the rich heritage of thousands of years rooted in royal kitchens and enriched by Marwari traditions, the food of Jodhpur is a blend of bold spices, time-honoured recipes and generous hospitality.

Drawing inspiration from it, we, at CHANDRA INN bring you PAWAN SAGAR - a delightful vegetarian haven which gives you more than just a delicious meal. The cuisine rich with the taste and aroma of history is sure to pamper your taste buds.

Step into the royal taste of Rajasthan, where every dish is inspired by the vibrant culture and rich heritage of the Blue City. From traditional delicacies to timeless favourites, our menu celebrates authentic flavours, wholesome ingredients and warm Jodhpuri hospitality.

Experience a curated feast that is exquisite in taste, wholesome in essence, and memorable in every detail.

## BREAKFAST

7 AM - 10:30 AM

<b>INDIAN BREAKFAST COMBO</b>	300
Canned Juice (small), Choice of Aloo Paratha with curd / Poori Bhaji, Toast with Butter and Preserves, Tea/Coffee	
<b>SOUTH INDIAN BREAKFAST COMBO</b>	300
Canned Juice (small), Choice of Idli / Dosa / Uttapam (served with sambar & chutney), Upma, Tea/Coffee	
<b>PARATHAS</b> (served 2 pcs with curd & pickle)	
Aloo / Gobhi / Mooli / Pyaaz Paratha	240
Paneer Paratha	260
Plain Paratha (served with choice of curd / bhaji)	220
<b>POORI BHAJI</b> (4 pcs)	210
<b>CHOLE BHATURE</b>	240
<b>FRESH FRUITS</b>	220
<b>CORN FLAKES</b> (served with hot or cold milk)	170
<b>VEGETABLE CUTLET</b>	170
<b>TOAST</b> (3 pcs, served with butter & preserves)	150
<b>POHA / UPMA</b>	170
<b>VEGETABLE SANDWICH</b> Plain / Grilled	185 / 210
<b>CHEESE SANDWICH</b> Plain / Grilled	195 / 220
<b>MIX VEG PAKORA / PANEER PAKORA / BREAD PAKORA</b>	195 / 250 / 170







## BEVERAGES

<b>TEA</b> Masala / Green / Lemon / Black	65	<b>CANNED JUICE / FRESH JUICE</b>	150 / 170
<b>COFFEE</b> Black / With Milk	75	<b>AERATED DRINKS</b> (300ml)	80
<b>MILK</b> Hot / Cold	90	<b>COLD COFFEE / MILKSHAKE</b>	195 / 185
<b>BOURNVITA / HOT CHOCOLATE</b>	100	<b>FRESH LIME WATER / SODA</b>	90 / 100
<b>BUTTERMILK / LASSI</b>	90 / 130	<b>PACKAGED DRINKING WATER</b>	60 / MRP

## SOUTH INDIAN

(served with sambar & chutney)



<b>IDLI / VADA</b> (3 pcs)	190	<b>MYSORE MASALA DOSA</b>	240
<b>MASALA IDLI</b>	215	<b>HYDERABADI DOSA</b>	240
<b>PLAIN DOSA</b>	200	<b>SPRING DOSA</b>	240
<b>MASALA DOSA</b>	220	<b>SCHEZWAN DOSA</b>	240
<b>RAVA DOSA</b> Plain/Masala	220 / 240	<b>PLAIN UTTAPAM</b>	200
<b>CHEESE DOSA</b> Plain/Masala	250 / 270	<b>TOMATO ONION / MASALA UTTAPAM</b>	220

## SNACKS

### DESI DELIGHTS

<b>PAKORA</b>	195 / 250
Mix Veg / Paneer	
<b>ALOO KOFTA</b> (3 pcs)	200
<b>PEANUT MASALA</b>	220
<b>PAV BHAJI SPECIAL</b>	240
Extra Pav (2 pcs)	60
<b>CHOLE BHATURE</b>	240



### SANDWICHES & FRIES

<b>FRENCH FRIES</b> Plain/Peri Peri	200
<b>CHEESE CHILLI TOAST</b>	200
<b>VEGETABLE SANDWICH</b> Plain/Grilled	185 / 210
<b>GRILLED POTATO SANDWICH</b>	220
<b>CHEESE SANDWICH</b> Plain/Grilled	195 / 220
<b>CHANDRA CLASSIC CLUB SANDWICH</b>	230
<b>SPICY PANEER SANDWICH</b>	240

## PIZZERIA

<b>GARLIC BREAD</b> Plain / Cheese	200 / 220
<b>MARGHERITA</b>	240
Plain Cheese Pizza (6")	
<b>VEGGIE DELIGHT</b>	250
Cheese-Onion-Capsicum (6")	
<b>AMERICANO</b>	250
Cheese-Onion-Tomato (6")	
<b>MEXICANO</b>	265
Cheese-Onion-Capsicum-Paneer (6")	
<b>CHANDRA SPECIAL PIZZA</b> 	290
Cheesy pizza with paneer & toppings (6")	
<b>TOPPINGS</b> Paneer/Mushroom	55





## SIZZLERS

<b>CLASSIC VEGETABLE SIZZLER</b>	450
Assorted boiled veggies with stuffed tomato, capsicum & cutlets in tomato sauce	
<b>PANEER SHASHLIK SIZZLER</b>	475
Diced paneer, green pepper, tomato, onion, served with rice in red sauce	
<b>ORIENTAL SIZZLER</b>	475
Vegetables, fried rice, hakka noodles, manchurian and chilli paneer in Chinese sauce	
<b>ITALIAN SIZZLER</b>	475
Assorted pasta cooked in Italian red & white sauce and served with french fries	

## ITALIAN

(served with garlic bread)



<b>BAKED MACARONI</b>	280
Macaroni blended with white sauce, topped with cheese and baked	
<b>VEG AUGRATIN</b>	280
Mix boiled veg, pineapple in white sauce, topped with cheese and baked	
<b>PASTA ARRABIATA</b>	280
Penne tossed with capsicum, onion, tomato in spicy Arrabiata red sauce	
<b>ITALIAN PASTA</b>	300
Baked Penne tossed in Italian sauce with mix herbs and grated cheese	
<b>PARMA ROSA PASTA</b>	300
Assorted Pasta tossed in pink sauce with veggies, herbs and grated cheese	

## CHINESE

<b>SPRING ROLL</b> (Vegetable / Paneer)	240 / 260
Crispy stuffed rolls, deep fried and served with hot garlic sauce	
<b>MANCHURIAN</b> (Vegetable / Gobhi)	250
Crispy & delicious dumplings in manchurian sauce	
<b>CHILLI PANEER</b> (Dry / Gravy)	330
Crispy fried cottage cheese tossed with onion & capsicum in hot Chinese sauce	
<b>PANEER 65</b>	330
Deep fried spicy coated paneer cubes tossed in hot garlic sauce	
<b>CHILLI MUSHROOM</b> (Dry / Gravy)	330
Crispy mushrooms tossed in a tangy, spicy chilly sauce for a fiery, flavorful bite	
<b>MUSHROOM PEPPER</b>	330
Mushrooms tossed with crushed black peppers, onions & spices and stir-fried	
<b>ORIENTAL CRISPY VEG</b>	250
Crispy fried vegetables in tangy sauce	
<b>DRAGON POTATO</b>	240
Deep fried crispy potatoes tossed with Chinese herbs & spicy cocktail sauce	
<b>CHILLI GARLIC BABY CORN</b>	260
Crispy fried baby corn tossed with chopped garlic, onion & capsicum in spicy sauce	
<b>HONEY CHILLI POTATO</b>	250
Deep fried finger cut potato tossed with hot & sour sauce, onion, capsicum & honey	



<b>CORN FRITTERS</b>	270
Crunchy fried corn kernels tossed with onion, capsicum and green chilly	
<b>VEGETABLE FRIED RICE</b>	240
Rice infused with classic Chinese flavors and loaded with veggies	
<b>PANEER FRIED RICE</b>	270
Chinese flavored rice cooked with paneer & vegetables	
<b>SCHEZWAN FRIED RICE</b>	250
A spicy preparation of stir-fried vegetables and rice in Schezwan sauce	
<b>VEGETABLE CHOWMEIN</b>	260
Stir-fried noodles with vegetables in a zesty Indo-Chinese style	
<b>HAKKA NOODLES</b>	260
Boiled noodles, stir-fried with sauces and vegetables	
<b>VEGETABLES IN HOT GARLIC SAUCE</b>	290
Stir-fried vegetables tossed in a spicy, tangy garlic sauce	
<b>BURNT GARLIC NOODLES</b>	270
Spicy noodles cooked with garlic ginger and green chillies	
<b>SCHEZWAN NOODLES</b>	270
Stir-fried noodles with vegetables prepared in a spicy Schezwan sauce	
<b>CHINESE BHEL</b>	350
Bhel consisting of fried noodles, chilly paneer, manchurian, cabbage, tomatoes & onions	



## HAPPY HOUR COMBOS

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

<b>CURD RICE</b>	250
<b>DAL KHICHDI</b>	250
<b>RAJASTHANI KADI</b> with Rice/Pulao	280
<b>DAL MAKHANI</b> with Rice/Pulao	300
<b>DUM ALOO BANARASI</b> with Rice/Pulao OR 2 pcs of Tawa Paratha	300
<b>PALAK PANEER</b> with Rice/Pulao OR 2 pcs of Tawa Paratha	350
<b>PANEER BUTTER MASALA</b> with Rice/Pulao OR 2 pcs of Tawa Paratha	350



## LUNCH / DINNER

12 PM - 3.30 PM & 7 PM - 11 PM

### MINI THALI

400

One Paneer Preparation  
One Seasonal Vegetable  
Dal, Rice  
Roti(2) / Puri(4)  
Salad, Papad, Pickle  
Buttermilk / Jaljeera Pani  
Sweet of the day / Ice Cream



### CHANDRA SPECIAL THALI

450

One Paneer Preparation  
Two Seasonal Vegetables  
Dal, Rice, Raita, Namkeen  
Roti(2) / Puri(4)  
Salad, Papad, Pickle  
Buttermilk / Jaljeera Pani  
Sweet of the day / Ice Cream



## INDIAN STARTERS

<b>PANEER TIKKA</b>	350
Marinated dices of paneer & veggies finished in tandoor	
<b>MALAI PANEER TIKKA</b>	350
Diced paneer marinated in white sauce with veggies, finished in tandoor	
<b>ACHARI PANEER TIKKA</b>	350
Paneer marinated in pickle masala & grilled in tandoor	
<b>PAPADI PANEER</b>	350
Marinated paneer coated with spiced papadi crumbs, deep-fried and served crisp	
<b>PANEER HARIYALI TIKKA</b>	350
Diced paneer marinated in mint yoghurt paste and roasted in tandoor	
<b>PANEER CHILLI SEEKH KEBAB</b>	350
Paneer & vegetables minced with spices & roasted in tandoor	
<b>ACHARI ALOO</b>	240
A spicy, tangy, potato dry dish loaded with flavor	
<b>VEG SEEKH KEBAB</b>	260
Melange of seasonal minced vegetables with Indian spices roasted in tandoor	
<b>MAKAI SEEKH KEBAB</b>	260
Tender skewers of spiced corn, char-grilled to perfection	
<b>FINGER KEBAB</b>	260
Mashed vegetables & potato, wrapped around potato fries & deep-fried	
<b>HARA BHARA KEBAB</b>	260
Minced vegetable tikki with Indian spices, deep fried	
<b>DAHI KE KEBAB</b>	270
Blend of spiced hung curd, vegetables, onion, ginger, green chilli & deep fried	
<b>KURKURE KEBAB</b>	270
Combination of mashed potato, grated cheese, paneer, vegetables & deep fried	
<b>CHEESE CORN BALLS</b>	270
Crispy-fried golden balls stuffed with paneer, corn & molten cheese	
<b>TANDOORI ALOO</b>	270
Stuffed potato marinated in spiced yogurt and aromatic herbs, roasted in tandoor	
<b>TANDOORI BABY CORN</b>	290
Baby corn marinated in a paste of curd, red chillies, salt & spices, grilled in tandoor	
<b>GOLDEN FRIED BABY CORN</b>	290
Marinated baby corn dipped in spiced corn flour batter & deep fried	
<b>TANDOORI GRILLED VEGETABLES</b>	300
Assortment of bell pepper, baby corn, mushroom, potato & pineapple from tandoor	
<b>MUSHROOM TIKKA</b>	300
Mushrooms delicately marinated with tandoori masala & grilled to a smoky flavor	
<b>CHEF'S SPECIAL MUSHROOM</b> 🍄	320
Cheese-stuffed mushrooms with chef's special masala, grilled to a smoky flavor	
<b>CHANDRA SPECIAL TANDOORI PLATTER</b> 🍴	400
Assortment of perfectly spiced, flame-grilled tandoori delights with smoky flavor (12 pcs)	





## SALADS

**FRESH GREEN SALAD**  
**CHATPATA LACHHA PYAAZ**  
**ONION SALAD**  
**RUSSIAN SALAD**  
**CHEF'S SPECIAL SALAD**  
**PASTA BEAN SALAD**  
**MACARONI PINEAPPLE SALAD**  
**CHANA ALOO CHAAT**



100  
 100  
 100  
 120  
 135  
 130  
 130  
 120

## ACCOMPANIMENTS

**PAPAD** Roasted / Fried (2 pcs) 60  
**MASALA PAPAD** Roasted / Fried (1 pc) 70  
**CHEESE MASALA PAPAD** (1 pc) 80  
**BOONDI / VEGETABLE RAITA** 120  
**ONION RAITA** 120  
**MASALA RAITA** 120  
**PINEAPPLE RAITA** 130  
**PLAIN CURD** 110



## SOUP STATION

### TOMATO DHANIYA KA SHORBA

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

### 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 & french beans in a tomato based broth

### CREAM OF MUSHROOM

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



170  
 180  
 190  
 190  
 190  
 190  
 200  
 200  
 220

## PANEER MAINCOURSE

### PANEER BUTTER MASALA

Cubes of paneer cooked in tangy tomato gravy finished with butter

### PANEER TIKKA MASALA

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

### PANEER LABABDAR

Soft and succulent paneer dunked in creamy tomato and cashew based gravy

### KADAI PANEER

Paneer cooked with capsicum, onions & aromatic spices in a rich kadai-style gravy

### PANEER MAKHANI

Paneer cooked in tomato gravy with butter & cream

### SHAHI PANEER

Cubes of paneer cooked in white gravy, topped with cream

### PANEER HARA DHANIYA

Paneer & capsicum cooked in onion based gravy with fried coriander leaves



350  
 360  
 360  
 360  
 360  
 360  
 360  
 360



<b>PALAK PANEER</b>	360
Diced paneer in traditional spinach & cream sauce	
<b>PANEER MUMTAZ</b>	360
Paneer dices in a delicious brown gravy with crushed spices and veggies	
<b>PANEER GRILLED LAZEEZ</b>	360
Stuffed paneer grilled & cooked in brown gravy	
<b>MATAR PANEER</b>	360
Green peas and paneer cubes in onion & tomato based gravy with spices & herbs	
<b>PANEER BHURJI</b>	380
Grated paneer tossed with onions, tomatoes & spices	
<b>PANEER PASANDA</b> 	380
Chef's signature dish with shallow fried stuffed paneer slices with nuts in a red gravy	

## SAAG AUR SUBZIYAN

<b>MIX VEGETABLE</b>	280
Seasonal vegetables tossed in delicate spices for a colorful, healthy delight	
<b>VEG JHALFREZI</b>	300
Finger cut vegetables cooked in sweet & sour gravy flavoured with fenugreek	
<b>VEG ANGARA</b>	300
Assorted vegetables cooked in hot spicy sauce	
<b>VEG KOLHAPURI</b>	300
Garden fresh vegetables cooked in a thick spicy gravy	
<b>VEG MAKHANWALA</b>	300
A rich curry with assorted vegetables, cooked in a buttery gravy	
<b>NAVRATAN KORMA</b>	340
Melange of garden fresh vegetables & fruit cocktail in rich cashewnut white gravy	
<b>DIWANI HANDI</b>	320
A royal preparation of seasonal vegetables cooked in spinach gravy	
<b>CORN PALAK</b>	320
Sweetness of corn kernels with slightly spiced spinach gravy	
<b>METHI MALAI MATAR</b>	340
Green peas & aromatic fenugreek leaves simmered in a creamy rich gravy	
<b>KHUMB PALAK</b>	340
Earthy mushrooms and fresh spinach delicately spiced into a flavorful delight	
<b>KAJU BUTTER MASALA</b>	400
Fried cashew nuts cooked in rich tomato buttery gravy	
<b>MUSHROOM MATAR MASALA</b>	380
Green peas & mushrooms cooked in spicy brown gravy	
<b>BABY CORN MAKHANWALA</b>	380
Tenders of whole corn cooked in traditional makhani gravy	
<b>CHANA MASALA</b>	280
Kabuli chana simmered in a spicy onion tomato gravy	





<b>ALOO GOBHI MASALA</b>	270
Classic Punjabi aloo gobhi in an onion and tomato based gravy simmered with spices	
<b>ALOO TAMATAR MATAR</b>	270
A comforting curry prepared with potatoes, green peas & tomatoes with aromatic spices	
<b>JEERA ALOO</b>	250
A dry preparation of potatoes tossed with cumin seeds and condiments	
<b>DUM ALOO KASHMIRI</b>	300
Fried stuffed potato cooked in tangy tomato gravy, finished with cream and butter	
<b>BHINDI MASALA</b> (Seasonal)	300
Stir-fried bhindi (okra) with onions, tomatoes & aromatic spices	
<b>TIRANGA SPECIAL</b> (3 sabzi preparation) 	380
Chef's signature dish with vegetables cooked in three different gravies presented together	
<b>CHEESE BUTTER MASALA</b>	400
Cheese cubes cooked in tangy tomato gravy, finished with cream and butter	
<b>CHANDRA SPECIAL VEG</b> 	380
Speciality dish with assorted vegetables & paneer cubes cooked in red gravy	

## KOFTA SPECIALS

<b>VEG KOFTA</b>	320
Vegetables stuffed kofta in brown gravy	
<b>MALAI KOFTA</b>	350
Dry fruits & paneer stuffed kofta in white/golden gravy	
<b>NARGIS KOFTA CURRY</b>	360
Kofta stuffed with vegetables, dry fruits, beetroot and nuts in tomato gravy	



## RAJASTHAN KA SWAAD

<b>JODHPURI GATTA</b>	300
Gram flour (besan) roundels added to a curd based gravy with spices	
<b>VEG JAIPURI</b>	310
Julienne cut vegetables rolled in papad and cooked in brown gravy	
<b>KADI PAKODI</b>	320
Crispy pakoras simmered in a tangy, spiced yogurt gravy with Rajasthani flavors	



## DAL KI HANDI

<b>DAL FRY</b>	270
Yellow dal cooked with spices & tempered with butter	
<b>DAL TADKA</b>	280
Yellow dal cooked with spices & tempered with jeera and whole red chillies	
<b>DAL MAKHANI</b>	300
Slow-cooked black lentils & kidney beans enriched with butter & cream	
<b>DAL ALISHAN</b>	300
Black & yellow pulse cooked with Indian spices, flavoured with palak	
<b>DAL PANCHMEL</b>	300
Five types of lentils cooked together with spices & butter	





## INDIAN BREADS

<b>ROTI (Tawa / Tandoori)</b>	
Plain / Butter	45 / 50
<b>NAAN</b>	
Plain / Butter	60 / 65
<b>MISSI ROTI</b>	60
<b>CHEF SPL. NAAN</b>	100
<b>GARLIC / CHILLI GARLIC NAAN</b>	85
<b>KASHMIRI NAAN / CHEESE NAAN</b>	100
<b>MASALA / STUFFED KULCHA</b>	100
<b>MASALA / STUFFED NAAN</b>	100
<b>STUFFED PARATHA</b>	100
<b>LACHHA / PUDINA PARATHA</b>	80
<b>MIRCHI PARATHA</b>	85
<b>ROTI KI TOKRI</b> 4 pcs assorted breads	250



## BASMATI KA KHAZANA

<b>STEAMED RICE</b>	170
<b>JEERA RICE</b>	190
<b>VEG PULAO / MOTI PULAO</b>	220 / 250
Basmati rice tossed with veggies/paneer	
<b>VEGETABLE BIRYANI</b> served with raita	260
Fragrant basmati rice cooked with fresh vegetables and aromatic spices	
<b>HYDERABADI BIRYANI</b> served with raita	270
Spicy palak flavored basmati rice cooked with fresh vegetables and spices	
<b>KASHMIRI PULAO</b>	270
Basmati rice mixed with cocktail fruits	
<b>MASALA RICE / LEMON RICE</b>	220
<b>DAL KHICHDI</b>	250

## DESSERTS

### INDIAN SWEETS

<b>HOT GULAB JAMUN</b> (2 pcs)	
<b>KALA GORA</b>	
Hot gulab jamun (2 pcs) with Vanilla Ice Cream	
<b>AAJ KI MITHAAS</b> 	
Kesar Rajbhog / Rasmalai / Moong Dal Halwa (Chef's special for the day)	



### ICE CREAMS AND COOLERS

<b>SCOOPS</b> served 2 scoops	
Vanilla / Strawberry	120
Rich Chocolate / Mango	130
Chocolate Chips / Butter Scotch	140
Kaju Draksh / American Nuts	150

### SUNDAES

Single Sundae	160
Double Sundae	195
Triple Sundae	240
Banana Split	240



### ICE CREAM MILK SHAKES

Majestic Vanilla / Strawberry Kiss	185
Butter Scotch / Mango Tango	185
Pina Orange / Choco Dream	185
Cold Coffee	195
Dry Fruits	220

### MOCKTAILS

Fruit Punch / Strawberry Punch	170
Mango Blossom / Summer Lichi Refresher	160
Hawaiian Beach Cooler	160
Blue Lagoon / Orange Lime Cooler	160
Lemon Jack / Virgin Mojito	160



**PAWAN SAGAR**  
Pure Veg. Restaurant

NOTE: Taxes will be charged extra as applicable; Images printed in menu are for reference only; 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 reserved; Please allow at least 25 minutes to serve order; Order once placed will not be cancelled.