PAWAN SAGAR

Pure Veg. Restaurant

MENU

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

INDIAN BREAKFAST COMBO Canned Juice (small), Choice of Aloo Paratha with Curd / Poori Bhaji, Toast with Butter and Preserves, Tea/Coffee	350
SOUTH INDIAN BREAKFAST COMBO Canned Juice (small), Choice of Idli / Dosa / Uttapam, Upma, Tea/Coffee	350
POORI BHAJI (4 pcs)	225
CHOLE BHATURE (1 pc /2 pc)	240 / 290
FRESH FRUITS	230
CORN FLAKES (served with hot or cold milk)	180
VEGETABLE CUTLET	200
TOAST (3 pcs, served with butter & preserves)	170
POHA	180
UPMA	180



PARATHAS

(served 2 pcs with Curd & Pickle)

ALOO / GOBHI / MOOLI / PYAAZ PARATHA	250
PANEER PARATHA	275
PLAIN PARATHA (served with choice of Curd / Bhaji)	230

SANDWICHES & FRIES

FRENCH FRIES Plain/Peri Peri	220
CHEESE CHILLI TOAST	225
VEG. SANDWICH Plain/Grilled	200 / 225
GRILLED POTATO SANDWICH	240
CHEESE SANDWICH Plain/Grilled	220 / 245
CHANDRA CLASSIC CLUB SANDWICH	260
SPICY PANEER SANDWICH	275

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SOUTH INDIAN

(served with sambar & chutney)

STEAMED IDLI / SAMBAR VADA (3 pcs)	200
MASALA IDLI	220
PLAIN DOSA	220
MASALA DOSA	240
RAVA DOSA Plain/Masala	250 / 270
GHEE ROAST DOSA Plain/Masala	240 / 260
CHEESE DOSA Plain/Masala	270 / 290
HYDERABADI DOSA	260
MYSORE MASALA DOSA	260
SPRING DOSA	260
SCHEZWAN DOSA	260
PLAIN UTTAPAM	225
TOMATO ONION	245
MASALA UTTAPAM	245



STREET FOOD



PEANUT MASALA	250
PAV BHAJI SPECIAL	275
Extra Pav (2 pcs)	75
CHOLE BHATURE 1 pc / 2 pcs	240 / 290
PAKORA Mix Veg / Paneer	220 / 275
SEV PAPDI CHAAT	250
ALOO TIKKI CHAAT	250

BEVERAGES



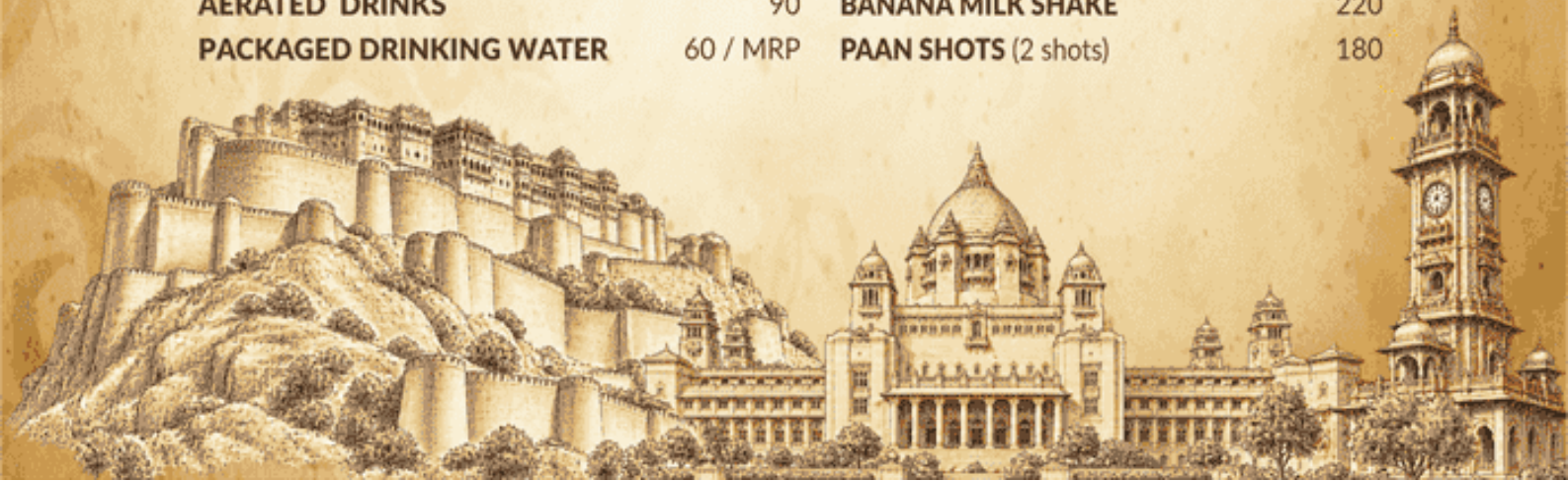
ALL TIME FAVOURITES

TEA Masala / Adrak / Lemon / Black	70
GREEN TEA	90
COFFEE Black / With Milk	80
MILK / BOURNVITA	95 / 120
HOT CHOCOLATE	120
MASALA BUTTERMILK	110
SWEET LASSI	150
FRESH LIME WATER	100
FRESH LIME SODA	120
CANNED JUICE	150
FRESH JUICE (seasonal)	180
AERATED DRINKS	90
PACKAGED DRINKING WATER	60 / MRP



MOCKTAILS & SHAKES

VIRGIN MOJITO / BLUE LAGOON	190
MASALA GUAVA	190
KOKUM FIZZ	190
FRUIT PUNCH / STRAWBERRY PUNCH	200
MANGO BLOSSOM	190
SUMMER LITCHI REFRESHER	190
ORANGE LIME COOLER	190
COLD COFFEE	220
MILK SHAKE Vanilla / Strawberry	220
MILK SHAKE Butter Scotch / Mango	240
CHOCOLATE MILK SHAKE	250
BANANA MILK SHAKE	220
PAAN SHOTS (2 shots)	180





MAGGI MANIA

CLASSIC MAGGI 220
Maggi loaded with exotic vegetables, seasonings, and our secret spice blend

MAGGI BHEL 220
A crunchy, chatpata fusion of Maggi, veggies, and irresistible Indian spices

CHEESE MAGGI BALLS 250
Golden-fried balls stuffed with gooey cheese and flavorful Maggi

CHINESE

SPRING ROLL (Vegetable / Paneer) 290 / 310
Crisp, deep-fried stuffed rolls served with hot garlic sauce

MANCHURIAN (Vegetable / Gobhi) 290
Crisp vegetable or gobhi dumplings in Manchurian sauce

CHILLY PANEER (Dry / Gravy) 390
Crisp-fried paneer with onion and capsicum in spicy Chinese sauce

PANEER 65 390
Spice-coated, deep-fried paneer cubes tossed in hot garlic sauce

CHILLI MUSHROOM (Dry / Gravy) 390
Crisp mushrooms in tangy, hot garlic sauce

MUSHROOM PEPPER 390
Stir-fried mushrooms with crushed black pepper, onions and spices

ORIENTAL CRISPY VEG 300
Crisp-fried vegetables tossed in tangy sauce

DRAGON POTATO 300
Crisp-fried potatoes tossed with Chinese herbs and spicy cocktail sauce

CHILLI GARLIC BABYCORN 325
Crisp baby corn tossed with garlic, onion and capsicum in spicy sauce

HONEY CHILLI POTATO 300
Crisp potato fingers tossed with hot & sour sauce, onion and honey

CORN FRITTERS 350
Crisp-fried corn kernels tossed with onion, capsicum and green chilli

VEGETABLE FRIED RICE 275
Rice infused with classic Chinese flavors and loaded with vegetables

PANEER FRIED RICE 325
Chinese-style fried rice with paneer and vegetables

SCHEZWAN FRIED RICE 290
Stir-fried rice and vegetables tossed in spicy Schezwan sauce

VEGETABLE CHOWMEIN 300
Stir-fried noodles with vegetables in a zesty Indo-Chinese style

HAKKA NOODLES 300
Noodles stir-fried with vegetables and sauces

VEGETABLES IN HOT GARLIC SAUCE 325
Stir-fried vegetables in tangy, spicy garlic sauce

BURNT GARLIC NOODLES 320
Spicy noodles tossed with garlic, ginger and green chillies

SCHEZWAN NOODLES 320
Stir-fried vegetable noodles in spicy Schezwan sauce

CHINESE BHEL 340
Crunchy street snack made with fried noodles, veggies & tangy Schezwan sauce



PIZZERIA

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— Jodhpur, Rajasthan —



GARLIC BREAD Plain / Cheese	220 / 240
MARGHERITA Plain Cheese Pizza (6")	260
VEGGIE DELIGHT Cheese-Onion-Capsicum (6")	270
AMERICANO Cheese-Onion-Tomato (6")	270
MEXICANO Cheese-Onion-Capsicum-Paneer (6")	290
CHANDRA SPECIAL PIZZA Cheesy pizza with paneer & toppings (6")	300
TOPPINGS Paneer / Mushroom	70

ITALIAN

(served with garlic bread)



BAKED MACARONI 300
Macaroni in white sauce, topped with cheese and baked

VEG AU-GRATIN 325
Boiled mixed vegetables and pineapple in white sauce, baked with cheese

PASTA ARRABBIATA 325
Penne tossed with capsicum, onion and tomato in spicy arrabbiata sauce

ITALIAN PASTA 350
Baked penne in Italian sauce with mixed herbs and grated cheese

PARMA ROSA PASTA 350
Assorted pasta tossed with vegetables, herbs and grated cheese in pink sauce

SIZZLERS

CLASSIC VEGETABLE SIZZLER 500
Boiled vegetables, stuffed tomato, capsicum, cutlets in tomato sauce with rice

PANEER SHASHLIK SIZZLER 525
Diced paneer, green pepper, tomato and onion in red sauce, served with rice

ORIENTAL SIZZLER 525
Vegetables, fried rice, Hakka noodles, Manchurian and chilli paneer in Chinese sauce

ITALIAN SIZZLER 525
Assorted pasta in Italian red and white sauces, served with French fries

HAPPY HOUR COMBOS

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



CURD RICE	280
DAL KHICHDI	280
RAJASTHANI KADI with Rice/Pulao	350
DAL MAKHANI with Rice/Pulao	390
DUM ALOO BANARASI with Rice/Pulao	400
PALAK PANEER with Rice/Pulao	450
PANEER BUTTER MASALA with Rice/Pulao	450

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LUNCH / DINNER

12 PM - 3.30 PM & 7 PM - 11 PM

MINI THALI 500

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



CHANDRA SPECIAL THALI 550

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

SALADS



Fresh Green Salad	125
Onion Salad	125
Chatpata Lachha Pyaaz	130
Russian Salad	150
Pasta Bean Salad	150
Macaroni Pineapple Salad	150
Chana Aloo Chaat	150
Chef Special Salad	160

PAPAD

Plain Roasted / Fried (2 pcs)	80
Masala Roasted / Fried (1 pc)	90
Cheese Masala	100

RAITA



Boondi / Vegetable / Onion	175
Masala Tadka	185
Pineapple / Cocktail	200
Plain Curd	150

SOUP STATION

TOMATO DHANIYA KA SHORBA 180
Spiced tomato shorba infused with fresh coriander

DAL KA SHORBA 190
Light, creamy masoor / arhar dal shorba

CREAM OF TOMATO / VEGETABLE / SPINACH 200
Creamy tomato, vegetable or spinach soup, finished with cream

SWEET CORN VEGETABLE 200
Indo-Chinese soup with mixed vegetables, sweet corn and pepper

HOT-N-SOUR 200
Spicy Chinese-style vegetable soup with garlic, ginger and green chillies

VEG CLEAR 200
Clear vegetable stock with carrots, beans, cabbage and green peas



LEMON CORIANDER 200
Clear vegetable soup flavoured with lemon and coriander

VEGETABLE MANCHOW 220
Spicy, dark vegetable soup topped with crispy noodles

CLASSIC MINESTRONE 220
Italian tomato-broth soup with pasta and French beans

CREAM OF MUSHROOM 240
Creamy mushroom soup with tender mushroom pieces

PANEER STARTERS

PANEER TIKKA 395
Paneer cubes marinated and cooked in the tandoor

MALAI PANEER TIKKA 395
Paneer cubes marinated in a creamy white sauce and cooked in the tandoor

ACHARI PANEER TIKKA 395
Paneer cubes marinated in pickle spices and grilled in the tandoor

PAPADI PANEER 395
Marinated paneer cubes coated in spiced papadi crumbs and deep-fried until crisp

PANEER HARIYALI TIKKA 395
Paneer cubes marinated in mint yoghurt and roasted in the tandoor

PANEER CHILLI SEEKH KEBAB 395
Minced paneer and vegetables seasoned with spices and roasted in the tandoor

KEBAB & MORE

CHANDRA SPECIAL TANDOORI PLATTER 590
Assortment of perfectly spiced, flame-grilled tandoori delights with smoky flavor (12 pcs)

ACHARI ALOO 280
Spicy, tangy dry potato preparation loaded with flavor

VEG SEEKH KEBAB 300
Minced seasonal vegetables seasoned with Indian spices and roasted in the tandoor

MAKAI SEEKH KEBAB 320
Tender skewers of spiced corn, char-grilled to perfection

FINGER KEBAB 300
Mashed vegetables and potato wrapped around fries and deep-fried



HARA BHARA KEBAB 300
Deep-fried vegetable tikkis seasoned with Indian spices

DAHI KE KEBAB 320
Hung curd, vegetables, onion, ginger and green chilli, seasoned and deep-fried

KURKURE KEBAB 320
Mashed potato, cheese, paneer and vegetables, deep-fried until crisp

CHEESE CORN BALLS 320
Golden-fried balls stuffed with paneer, corn and melted cheese

TANDOORI ALOO 300
Stuffed potato marinated in spiced yogurt and aromatic herbs, roasted in tandoor

TANDOORI BABY CORN 360
Baby corn marinated in yoghurt, red chillies and spices, then tandoor-grilled

GOLDEN FRIED BABY CORN 360
Marinated baby corn coated in spiced cornflour batter and deep-fried

TANDOORI GRILLED VEGETABLES 375
Bell peppers, baby corn, mushrooms, potato and pineapple roasted in the tandoor

MUSHROOM TIKKA 385
Mushrooms marinated in tandoori masala and grilled for a smoky finish

CHEF'S SPECIAL MUSHROOM 395
Cheese-stuffed mushrooms with chef's special masala, grilled until smoky

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Jodhpur, Rajasthan

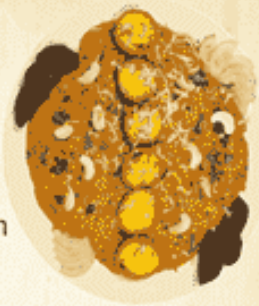
PANEER MAINCOURSE

PANEER BUTTER MASALA 400
Paneer cubes simmered in tangy tomato gravy and finished with butter

PANEER TIKKA MASALA 420
Marinated paneer cubes roasted in tandoor & cooked in spicy red gravy

PANEER LABABDAR 420
Soft and succulent paneer dunked in creamy tomato and cashew gravy

KADAI PANEER 420
Paneer, capsicum and onions in aromatic kadai-style rich gravy



PANEER MAKHANI 420
Paneer simmered in tomato gravy with butter and cream

SHAHI PANEER 420
Paneer cubes in a choice of white or red gravy, finished with cream

PANEER HARA DHANIYA 420
Paneer and capsicum in onion gravy with fried coriander leaves

PALAK PANEER 420
Paneer cubes in a traditional spinach and creamy sauce

PANEER CHINGARI 430
Tender paneer pieces tossed in a fiery blend of aromatic spices, onions and bell peppers

PANEER MUMTAZ 430
Paneer cubes and vegetables in spiced brown gravy

PANEER GRILLED LAZEEZ 430
Grilled stuffed paneer simmered in brown gravy



MATAR PANEER 430
Paneer and green peas in spiced onion-tomato gravy

PANEER BHURJI 450
Grated paneer tossed with onions, tomatoes and spices

PANEER PASANDA 460
Chef's signature dish with shallow fried paneer slices stuffed with nuts in red gravy

SAAG AUR SUBZIYAN

MIX VEGETABLE 340
Seasonal vegetables tossed in delicate spices for a colorful, healthy delight

VEG JHALFREZI 350
Finger cut vegetables cooked in sweet & sour gravy flavoured with fenugreek

VEG ANGARA 350
Assorted vegetables in a hot, spicy sauce

VEG KOLHAPURI 360
Garden fresh vegetables cooked in a thick spicy gravy

VEG MAKHANWALA 360
A rich curry with assorted vegetables, cooked in a buttery gravy

NAVRATAN KORMA 390
Melange of garden fresh vegetables & fruit cocktail in rich cashewnut white gravy

DIWANI HANDI 370
A royal preparation of seasonal vegetables simmered in spinach gravy

CORN PALAK 370
Sweetness of corn kernels with slightly spiced spinach gravy

LAHSOONI PALAK 370
Fresh spinach cooked with aromatic garlic, onions & traditional spices

KHUMB PALAK 390
Earthy mushrooms and fresh spinach delicately spiced into a flavorful delight

METHI MALAI MATAR 390
Green peas and aromatic fenugreek leaves in creamy gravy

KAJU BUTTER MASALA 450
Fried cashew nuts simmered in a rich tomato buttery gravy

MUSHROOM MATAR MASALA 390
Green peas & mushrooms cooked in spicy brown gravy

BABY CORN MAKHANWALA 390
Tenders of whole corn cooked in traditional makhani gravy

CHANA MASALA 350
Kabuli chana simmered in a spicy onion-tomato gravy

DUM ALOO KASHMIRI 380
Fried stuffed potato cooked in tangy tomato gravy, finished with cream and butter

ALOO GOBHI MASALA 330
Punjabi-style potatoes and cauliflower in spiced onion-tomato gravy

ALOO TAMATAR MATAR 330
A comforting curry prepared with potatoes, green peas & tomatoes with aromatic spices

JEERA ALOO 310
Dry potatoes tossed with cumin seeds and spices

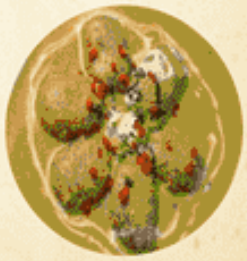
BHINDI MASALA (Seasonal) 360
Seasonal okra stir-fried with onions, tomatoes and aromatic spices

TIRANGA SPECIAL (3 sabzi preparation) 400
Chef's signature dish with vegetables cooked in three different gravies presented together

CHEESE BUTTER MASALA 420
Cheese cubes in tangy tomato gravy, finished with cream and butter

CHANDRA SPECIAL VEG 420
Speciality dish with assorted vegetables & paneer cubes cooked in red gravy

KOFTA SPECIALS



VEG KOFTA 360
Vegetable-stuffed koftas in brown gravy

MALAI KOFTA 390
Dry fruits & paneer stuffed kofta in white/golden gravy

NARGIS KOFTA CURRY 395
Kofta stuffed with vegetables, dry fruits, beetroot and nuts in tomato gravy





CHANDRA GROUP OF HOTELS
Jodhpur, Rajasthan

RAJASTHAN KA SWAAD

KER SANGRI 480
A traditional delicacy of desert berries and beans, cooked with aromatic spices

KAJU DAKH KI SABJI 460
Tender cashews and sweet raisins simmered in a creamy, mildly spiced gravy

JODHPURI GATTA 350
Gram flour (besan) roundels added to a curd based gravy with spices

VEG JAIPURI 350
Julienne cut vegetables rolled in papad and cooked in brown gravy

SEV TAMATAR 350
Crispy gram flour sev simmered in a tangy, mildly spiced tomato gravy

MALAI PYAAZ 360
Tender onions simmered in a rich, creamy malai gravy, signature dish of Rajasthan

RAJASTHANI KADI 340
Yogurt and gram flour gently simmered with aromatic spices and finished with a flavourful tempering of cumin, mustard seeds and dried red chillies

KADI PAKODI 360
Crispy pakoras simmered in a tangy, spiced yogurt gravy with Rajasthani flavors

DAL KI HANDI



DAL FRY 290
Yellow dal cooked with spices & tempered with butter

DAL TADKA 310
Yellow dal cooked with spices & tempered with jeera and whole red chillies

DAL LAHSOONI 320
Yellow dal slow-cooked and finished with roasted garlic, ghee and aromatic spices

DAL MAKHANI 350
Slow-cooked black lentils & kidney beans enriched with butter & cream

DAL ALISHAN 350
Black and yellow lentils seasoned with Indian spices and spinach

DAL PANCHMEL 350
Five varieties of lentils cooked with spices and butter

INDIAN BREADS

TAWA ROTI Plain / Butter 50 / 55
TANDOORI ROTI Plain / Butter 50 / 55
MISSI ROTI 70
LACHHA PARATHA 90
PUDINA PARATHA 90
MIRCHI PARATHA 95
ROTI KI TOKRI 4 pcs assorted breads 270



NAAN Plain / Butter 75 / 85
GARLIC / CHILLI GARLIC NAAN 100
KASHMIRI NAAN 120
CHEESE NAAN 120
STUFFED KULCHA 135
STUFFED NAAN 125
CHEF SPL. NAAN 140

BASMATI KA KHAZANA

STEAMED RICE 210

JEERA RICE 225

Fine preparation of rice tempered with cumin

VEG PULAO 250

Basmati rice tossed with assorted vegetables

PANEER ANGARA PULAO 300

Roasted paneer cooked in basamati rice with traditional spices

VEGETABLE BIRYANI served with raita 325

Fragrant basmati rice cooked with fresh vegetables and aromatic spices

HYDERABADI BIRYANI served with raita 335

Spicy palak flavored basmati rice cooked with fresh vegetables and spices

KASHMIRI PULAO 325

A rich basmati rice preparation tossed with cocktail fruits

MASALA RICE 250

Basmati rice tossed with mild spices, fresh vegetables & herbs

LEMON RICE 250

Rice tempered with mustard seeds, curry leaves, chillies & turmeric, with a zest of lemon

DAL KHICHDI 280

A comforting blend of rice & lentils, cooked with aromatic spices and topped with Ghee

DESSERTS



INDIAN SWEETS

HOT GULAB JAMUN (2 pcs) 190

KALA GORA 240

Hot gulab jamun (2 pcs) with Vanilla Ice Cream

AAJ KI MITHAAS 240

Kesar Rajbhog / Rasmalai / Moong Dal Halwa (Chef's special for the day)

ICE CREAMS served 2 scoop

Vanilla / Strawberry	140
Rich Chocolate / Mango	150
Chocolate Chips / Butter Scotch	160
Kaju Draksh / American Nuts	170

SUNDAES



Single Sundae	190
Double Sundae	220
Triple Sundae	250
Banana Split	260



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, consult if case of dietary restrictions

Outside food is strictly prohibited in the restaurant

Please allow at least 25 minutes to serve order

Order once placed will not be cancelled

All rights of admission reserved

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