100% VEG

Pure Veg Restaurant

Udupi Sagar

udupi sagar

RESTAURANT



Menu

INDIAN | SOUTH INDIAN | CHINESE

BREAKFAST MENU

(07:00 AM to 10:30 AM)

THE DOLPHIN BREAKFAST
Choice of Fresh Juice / Cut Fruits
Choice of Cereals / Toast
Choice of Dosa / Idli
Choice of Tea / Coffee

INDIAN BREAKFAST
Choice of Butter Milk / Lassi
Choice of Paratha (Aloo / Gobhi / Paneer)
Choice of Poori bhaji / Poha
Choice of Tea / Coffee

FRESH FRUIT PLATTER

CEREALS WITH HOT / COLD MILK
(Chocos / Cornflakes / Muesli)

TOAST (White / Brown bread)
(Served with butter and preserved)

POORI BHAJI
Fried Indian bread, served with spicy potato curry.

STUFFED PARATHA (Aloo / Gobi / Paneer or Cheese)
Served with yogurt and pickle.

STEAMED IDLI
Rice and lentil steamed thick cake, served with sambar and chutney.

MASALA IDLI
Steamed Idli, tempered with mustard, red chili, curry leaves and a hint of tamarind sauce.

DOSA (Plain / Masala / Mysore)
Rice and lentil, thin crisp pancake, served with sambar and chutney.

RAVA DOSA
South Indian pancake with semolina, cumin, fresh ginger, coriander leaves & green chili.

UDUPI SAGAR SPECIAL DOSA
Chef's special South Indian dosa with stuffing of spiced potato, cheese, paneer, onion & nuts.

UTTAPAM (Plain / Onion / Tomato / Veg)
Rice and lentil thick pancake, topped with your choice of vegetables & served with sambar & chutney.

MEDU VADA
Traditional South Indian fritters made with black lentils, spices & curry leaves.

VEG UPMA
Thick porridge from semolina, spices, herbs, and vegetables, served with coconut chutney.

POHA (Onion / Masala / Indori)
Light and fluffy dish from flattened rice, seasoned with mustard seed, turmeric, onion and curry leaves.



BEVERAGES

(07:00 AM to 11:00 PM)

JAL-JEERA

RED BULL

BOURNVITA

HORLICKS

HOT MILK

HOT CHOCOLATE

LASSI (Sweet / Salted)

FRUIT JUICE (Canned)

COLD COFFEE (Plain or with ice cream)

BUTTER MILK (Salted / Masala)

ICED TEA (Lemon / Peach)

MASALA COKE

COFFEE (Black / Readymade)

FILTER COFFEE (Black / With Milk)

TEA (Readymade / Green / Lemon / Masala)

NATURAL SPRING WATER (Vedica)

CHOICE OF SHAKES (Banana / Mango / Strawberry / Vanilla / Chocolate)

AERATED BEVERAGES (Coke / Sprite / Soda)

TENDER COCONUT WATER

SEASONAL FRESH FRUIT JUICE
(Water Melon / Orange / Pineapple / Sweet Lime)

FRESH LIME SODA / WATER (Sweet / Salted / Mixed)

BLUE LAGOON
A tangy lemonade-flavored mocktail from blue curacao, lemon juice, and sprite.

VIRGIN PINA COLADA
Classic blend of vanilla ice cream, pineapple juice, and coconut milk.

FRUIT PUNCH
The Dolphin's Hotel, special drink prepared from three fruit juices, fruits, and vanilla ice cream.

VIRGIN MOJITO
Fresh mint leaves and lemon chunks muddled with brown sugar, topped with sprite and soda.

We levy no service charge, Govt taxes as applicable

TIT - BITS

11:00 AM to 07:00 PM

VEG PAKODA

PANEER PAKODA

FRENCH FRY Served with mayo dressing

PEANUT (Salted / Masala)

PAPAD (Roasted / Fried)

MASALA PAPAD

ALOO BONDA (6 PCS)

DAHI KE KEBAB (8 PCS)

DAHI KE SHOLAY (6 PCS)

HARA BHARA KEBAB (8 PCS)

CRUNCHY CHEESE BALL

PAO BHAJI
A spicy and buttery mashed vegetable served with buttered bread.

PANEER KATHI ROLL
An Indian wrap with a filling of pan-fried cottage cheese and plenty of veggies.

VEGETABLE SANDWICH (Plain / Grilled)

COLESLAW SANDWICH (Plain / Grilled)

CHEESE & TOMATO SANDWICH (Plain / Grilled)

VEG CLUB SANDWICH
Triple-decker sandwich with layers of crisp lettuce, tomato, cucumber, coleslaw, and cheese in your choice of white or brown bread.



We levy no service charge, Govt taxes as applicable

SOUTH INDIAN

12:30 PM to 11:00 PM

DOSA CORNER

DOSA CHOICE (Plain / Onion / Masala / Paneer / Cheese)
Rice and lentil, thin crisp pancake, plain or as per your choice.

RAWA DOSA (Plain / Onion / Masala / Paneer / Cheese)
Indian pancake made with semolina, cumin, fresh ginger, coriander leaves & green chilli.

GHEE ROAST DOSA (Plain / Onion / Masala / Paneer / Cheese)

MYSORE DOSA (Plain / Onion / Masala / Paneer / Cheese)
A rice and lentil pancake with a spread of schezwan sauce and stuffing of spiced potato masala.

GHEE ROAST PODI DOSA (Plain / Onion / Masala / Paneer / Cheese)

SPECIAL DOSA

VEG SPRING DOSA

HAKKA NOODLE DOSA

SPINACH DOSA (Plain / Onion / Masala / Paneer / Cheese)

PODI MASALA DOSA
A spicy and crisp masala dosa with flavourful lentil and spices.

UDUPI SAGAR SPECIAL DOSA
Dolphin chef's special: rich South Indian dosa with stuffing of spiced potato, cheese, paneer, onions, fruits & nuts, served with sambar and chutney.

MINI IDLI (8 PCS)

IDLI VADA COMBO (2+2 PCS)

STEAMED IDLI
Rice and lentil steamed thick cake, served with sambar and chutney.

MASALA IDLI
Steamed idli, tempered with mustard, red chilli leaves and hint of tamarind sauce.

IDLI WITH FRIED SAMBAR
Steamed idli dipped in Chef Special Sambar, tempered with butter and curry leaves.

PODI IDLI
Steamed Idli, tossed in a spicy ground lentil condiment with desi ghee.

MEDU VADA
Traditional South Indian Fritters made with black lentil, spices & curry leaves.

UPMA (Plain / Veg)
Thick porridge from semolina, spices, herbs & vegetables, served with coconut chutney.

UTTAPAM (Onion / Tomato / Mix Veg)
Rice and lentil thick pancake, topped with choice of your vegetables & serve with sambar & chutney.

RICE OF YOUR CHOICE
(Curd / Sambar / Imli / Tomato / Lemon / Peanut)

APPE (08 PCS)
Soft, fluffy and crispy appe made with semolina, spices, herbs and vegetables.

APPAM (02 PCS)
A lacy and fluffy pancakes made from fermented rice and served with vegetables stew and coconut chutney.

PANIYARAM (08 PCS)
A South Indian crispy pan fried rice & lentil dumplings, cooked in a special pan, served with sambar and chutney.

SOUTH INDIAN THALI
(Masala Chaas + Paneer dish +Dry Vegetable +Vegetable Curry+ Sambhar + Rasam + Rice + 01 Parantha +1 Roti + Curd + Pickle + Papad + Salad+ Dessert)

We levy no service charge, Govt taxes as applicable

SALAD

12:30 PM to 03:00 PM & 07:30 PM to 11:00 PM

GREEN SALAD
An assortment of sliced garden-fresh vegetables, lemon & green chilli.

DAHI PAPDI CHAAT
Fried flour disc with spiced potato masala, mint & tamarind sauce with sweetened yogurt.

KACHUMBER SALAD
Garden-fresh chopped vegetables with fresh lemon juice and green chili.

KAESAR SALAD
A green salad with lettuce & croutons, dressed with lemon juice, olive oil, worcestershire sauce, dijon mustard, parmesan cheese & black pepper.

GREEK SALAD
Lettuce leaves, chunky tomato, onion, cucumber, bell pepper, sliced olives, cheese & olive oil.

CORN & PEPPER SALAD
American corn dressed with lemon juice, black pepper, olive oil, and peppers.

PASTA SALAD
An antipasto dish prepared with pasta, tossed in a mayonnaise-based dressing.

KIMCHI SALAD
Crunchy, spicy, tangy cabbage salad with oriental seasoning and sesame seeds.

FRUIT SALAD

RAITA

MIX VEG RAITA
BOONDI RAITA
PINEPPLE RAITA
CUCUMBER RAITA
BOORANI RAITA
ONION RAITA
PLAIN CURD

SOUP

12:30 PM to 11:00 PM

VEG MANCHOW SOUP
Spicy, veg & mushroom soup, served with fried noodles.

VEG PEKING SOUP
Light vegetable soup, served with steamed noodles.

VEG HOT & SOUR SOUP
A spicy & hot soup with mixed vegetables, spices & soy sauce.

VEG CLEAR SOUP
Light vegetable clear soup with aromatic stock.

We levy no service charge, Govt taxes as applicable

SWEET CORN SOUP
Creamy broth of corn kernels and vegetables.

LEMON CORIANDER SOUP
A lemon-flavored vegetable light soup, with coriander leaves.

CREAM OF TOMATO
A smooth, mildly tangy, and slightly sweetered soup made with ripe cherry tomatoes.

TOMATO DHANIYA KA SHORBA
Garden-fresh riped cherry tomatos, spiced with fresh coriander leaves.

CREAM OF MUSHROOM SOUP
Dolphins in-house variation drizzled with cream & butter.

DAL KA SHORBA
Indian specialty soup prepared from yellow lentils, garnished with lemon & steamed rice.

TOM YUM VEG SOUP
A Thai hot & sour veg soup flavored with lemongrass, galangal, and lime leaves.

STARTERS

12:30 PM to 3:00 PM & 07:30 PM to 11:00 PM

PANEER TIKKA OF YOUR CHOICE
(Paneer Tikka / Paneer Malai Tikka /
Paneer Hariyali Tikka / Achari Paneer Tikka
Zafrani Paneer Tikka / Paneer Shashlik Tikka)
Cubes of cottage cheese, marinated with the chef's secret special spices, roast in tandoor, served with mint chutney.

PANEER CHILLI DRY
Battered fried, cubes of cottage cheese, tossed with bell peppers in chilli garlic sauce.

SCHEZWAN PANEER CHILLI DRY
Crispy battered-fried cottage cheese, tossed in a super aromatic and spicy schezwan sauce.

PANEER-65
Battered fried cubes of cottage cheese, finished with yogurt, mustard, curry leaves, and a hint of red chilli & peppers.

HARA BHARA KEBAB
Shallow-fried, garden-fresh vegetable patty with Indian spices, served with mint sauce.

DAHI KE KEBAB
Crispy fried patty from hung curd & Indian spices, served with mint sauce.

DAHI KE SHOLAY
Crispy, deep-fried, flattened bread slices filled with a mixture of hung curd, vegetables, and spices.

BEETROOT SHAMMI KEBAB
A delicious, vibrant vegetarian kebab combines with beetroot and aromatic spices.

TANDOORI STUFFED MUSHROOM
Button mushrooms, stuffed with cheese and roasted in tandoor, served with mint sauce.

MUSHROOM SALT & PEPPER
Battered fried button mushroom, tossed with salt and pepper.

ALOO MATAR KI TIKKI
Potato and green pea patties, served with mint souce.

MUSHROOM CHILLI DRY
Battered fried button mushrooms tossed with chili sauce in oriental seasoning.

PARLEY CORN
Crispy fried American corn, tossed with green chili & pepper.

BABYCORN MUSHROOM SALT & PEPPER
Fried baby corn & mushroom tossed with bell pepper and oriental seasoning.

VEG MANCHURIAN DRY
Deep-fried balls of vegetables & cheese, tossed with oriental seasonings & sauces.

VEG SPRING ROLL
Julienne of garden-fresh vegetables, wrapped in a pastel sheet and deep-fried.

HONEY CHILLI POTATO
An Indo-Chinese dish, prepared from fried potato, spicy tangy sauce, and finished with honey.

CHINESE BHEL
A sweet and tangy Indo-Chinese street snack, prepared with fried noodles, veggies, sauces, and seasonings.

SIZZLER PLATTER

12:30 PM to 03:00 PM & 07:30 PM to 11:00 PM

CHINESE SIZZLER
Noodles, Manchurian, chilli paneer, fried rice.

VEG KEBAB PLATTER SIZZLER (12 PCS)
Paneer Tikka, Dahi ke kebab, Hara bhara kabab, Aloo tikki

COTTAGE CHEESE SIZZLER

INDO CHINESE

12:30 PM to 03:00 PM & 07:30 PM to 11:00 PM

PANEER CHILLI GRAVY
Battered fried cubes of cottage cheese, tossed with ginger, garlic, and peppers in semi-gravy.

PANEER MANCHURIAN GRAVY
Battered fried cubes of cottage cheese, tossed with ginger, garlic, and peppers in manchurian-gravy.

VEGETABLE MANCHURIAN GRAVY
Vegetable balls simmered in light soy sauce and oriental seasoning.

MUSHROOM & BABYCORN IN CHOICE OF YOUR SAUCE
Shanghai / Schezwan / Chilli Garlic / Hong Kong Style

PANEER IN CHOICE OF YOUR SAUCE
Hot garlic / Schezwan / Black bean / Oyster sauce

VEGETABLE BALLS IN CHOICE OF YOUR SAUCE
Hot garlic / Schezwan / Black bean / Oyster sauce

We levy no service charge, Govt taxes as applicable

CHILLI POTATOES IN CHOICE OF YOUR SAUCE
Hot garlic / Schezwan / Black bean / Oyster sauce

EXOTIC VEG IN HOT GARLIC SAUCE
Mushroom, baby corn, red & green pepper, french beans, carrot and zucchini, simmered in spicy garlic sauce.

CRISPY POTATOES IN BLACK PEPPER SAUCE
Dolphin Chef Special, crispy potatoes tossed in black pepper sauce and seasoning.

NOODLES & RICE

12:30 PM to 03:00 PM & 07:30 PM to 11:00 PM

HAKKA NOODLES OF YOUR CHOICE
(Schezwan / Chilli Garlic / Black Bean / Soy Sauce)

SINGAPORE NOODLES
A hong kong style, stir fried steamed noodles with vegetables & curry powder.

VEGETABLES CHOWMEIN
Steamed thin noodles, tossed with fresh shredded vegetables and schezwan sauce.

PANEER CHOWMEIN
Steamed thin noodles, tossed with shredded cottage cheese and oriental seasoning & sauce.

VEGETABLES SCHEZWAN NOODLES
Steamed thin noodles, tossed with vegetables and schezwan sauce.

FRIED RICE OF YOUR CHOICE
(Veg / Schezwan / Burnt Garlic / Chilli Garlic / Singapore Rice / Paneer)

CORIANDER CHILLI GARLIC NOODLES
Steamed noodles tossed with fresh green coriander vegetable and tangy chilli sauce.

SWEET & SOUR VEGETABLES
Fried noodles topped with sweet & sour tangy vegetables sauce and pineapple.

INDIAN MAIN COURSE

12:30 PM to 03:00 PM & 07:30 PM to 11:00 PM

PANEER OF YOUR CHOICE
Kadhai Paneer / Paneer Tikka Masala
Paneer Handi Lazeez / Paneer Lababdar
Paneer Do Pyaza / Paneer Makhani / Paneer kundan

SHAHI PANEER
Cubes of cottage cheese simmered in rich cashew nut gravy with selected Indian spices.

PALAK PANEER
Cubes of cottage cheese cooked in spinach gravy and Indian spices.

PANEER CURRY PATTA
Cubes of cottage cheese, tempered with curry leaves and cooked in rich tomato gravy.

CORN PALAK / ALOO PALAK
Fresh American corn / potato, cooked in spinach gravy and Indian spices.

MUSHROOM MATAR MASALA
Fresh button mushrooms and green peas, cooked in spicy yellow gravy.

We levy no service charge, Govt taxes as applicable

MIX VEGETABLES
Garden-fresh vegetables, cooked with Chef-selected spices, finished with cream & butter.

ALOO GOBHI MATAR
Garden-fresh roasted cauliflower, baby potato, and green pea with Chef's secret spices.

DUM ALOO BANARASI
A delicacy of Banaras, a tangy and robust curry made with stuffed baby potatoes & spices.

ALOO GOBHI ADRAKI
A North Indian dish prepared with potato, cauliflower, julienne of ginger, and Indian spices.

ALOO JEERA
Baby potato tempered with cumin and green chilli.

ALOO PARWAL MASALA
A slightly tangy dish prepared from potato, pointed gourd, herbs & spices.

VEG KOFTA CURRY
Crispy, deep-fried vegetable balls, nestled in a rich, fragrant gravy.

MALAI KOFTA
Crispy fried cottage cheese balls, dunked in a creamy, silky smooth, and rich sauce.

MASALA KAJU CURRY
A cashew curry with selected Indian spices and in a rich and flavorful gravy.

SEASONAL VEGETABLES
Bhindi do pyaza / Parwal / Turai / Karela

NAVRATAN KORMA
A rich, luxurious curry prepared from mix vegetables and dry fruits.

MUSHROOM DO PYAZA
Button mushrooms cooked with lightly caramelized onions, tomatoes, and ground spices.

SHAAM SAVERA
Spinach kofta, stuffed with cottage cheese and cooked in a rich tomato gravy.

LENTIL (DAL)

YELLOW DAL TADKA
Yellow lentils, tempered with cumin, green chilli.

DAL MAKHANI
Black lentils simmered overnight on a tandoor and finished with cream and butter.

DAL PANCHMEL
An assortment of five different lentils, tempered with cumin & green chili.

LASOONI DAL PALAK
Yellow lentil and spinach, tempered with cumin and garlic.

CHANA MASALA
Gram lentils, tempered with cumin, green chili, and onion.

AMRITSARY CHOLE
A popular North Indian spicy dish, prepared from chickpeas and Indian spices.

RICE PREPARATION

STEAMED RICE (Plain Basmati rice)

PULAO OF YOUR CHOICE
(Jeera / Onion / Matar)
(Vegetables / Kashmiri / Paneer / Navratan pulao)

SUBZ DUM BIRYANI
Long grains of basmati rice cooked with garden-fresh vegetables and Chef-selected Indian whole spices. served with burani raita & papad.

KHICHDI OF YOUR CHOICE (Plain / Masala / Vegetables)
Aromatic Basmati rice, cooked in yellow lentils, served with pickle, yogurt & roasted papad.

INDIAN BREADS

TANDOORI ROTI
(Plain / Butter)

TAWA ROTI
(Plain / Butter)

NAAN
(Plain / Butter)

GARLIC NAAN

MISSI ROTI

LACCHA PARATHA

KULCHA (Aloo / Onion / Gobhi)

PANEER KULCHA

CHEESE KULCHA

NORTH INDIAN THALI
(Masala chaas, Paneer + Vegetable curry + Vegetable dry +Jeera Rice & Dal + Raita + 01 Roti + 01 Naan / Paratha + Pickle+ Salad + Papad + Sweet)

DESSERTS

WICKED BROWNIE
Hot chocolate brownie topped with a scoop of vanilla ice cream & hot chocolate sauce.

GULAB JAMUN
Roundel of cottage cheese, deep fried, soaked in sugar syrup.

MOONG DAL HALWA
A classic Indian sweet dish made with green lentils, sugar, desi ghee, and cardamom.

SHAHI TUKRA
A rich & festive dessert made with bread, ghee, sugar, milk, and nuts.

RAWA KESHARI
A popular South Indian dessert made of semolina, desi ghee, saffron, nuts and sugar.

RASMALAI
Flat dumpling of cottage cheese, cooked in light sugar syrup and soaked in saffron-flavored milk.

ICE CREAM OF YOUR CHOICE
Vanilla / Butterscotch / Chocolate / Strawberry

SEASONAL CUT FRUIT PLATTER

We levy no service charge, Govt taxes as applicable

COMBO MINI MEAL

12:30 PM to 03:00 PM & 07:30 PM to 11:00 PM

PANEER LABABDAR WITH TANDOORI ROTI (2 PCS)
Cubes of cottage cheese, cooked in rich yellow gravy, served with tandoori roti.

KADHAI PANEER WITH NAAN (1 PCS)
Cubes of cottage cheese, cooked with diced tomato, onion & peppers and whole Indian spices, served with naan.

STEAMED RICE WITH DAL TADKA
Long grains of steamed basmati rice served with yellow lentil tempered with cumin and green chilli.

DAL TADKA WITH TANDOORI ROTI / PHULKA (2 PCS)
Yellow lentil tempered with cumin and green chilli, served with phulka.

MIX VEG WITH TAWA ROTI (2 PCS)
Garden-fresh vegetables, cooked with the Chef's special Indian spices, served with tawa roti.

VEG HAKKA NOODLE WITH MANCHURIAN GRAVY
Fresh thin noodles cooked in Hakka style, served with veg manchurian gravy.

VEG FRIED RICE WITH PANEER MANCHURIAN GRAVY
Long grains of basmati rice, tossed with ginger, garlic, and vegetables, served with spicy cottage cheese gravy.



We levy no service charge, Govt taxes as applicable

NIGHT MENU

11:00 PM to 03:00 AM

- **TOMATO DHANIYA SHORBA**
- **CREAM OF TOMATO**
- **GREEN SALAD**
- **FRUIT SALAD**
- **RAITA** (Mix Veg / Cucumber / boondi)
- **FRENCH FRY**
- **VEGETABLE SANDWICH** (Plain / Grilled)
- **VEG & PANEER SANDWICH** (Plain / Grilled)
- **CHEESE & TOMATO SANDWICH** (Plain / Grilled)
- **VEG PAKODA**
- **PANEER PAKODA**
- **PAPAD** (Roasted / Fried)
- **MASALA PAPAD**
- **PANEER LABABDAR**
- **PANEER KADHAI**
- **PANEER MAKHANI**
- **ALOO JEERA**
- **MIX VEG DRY**
- **ALOO TAMATER MATAR GRAVY**
- **STEAMED RICE**
- **JEERA RICE**
- **YELOOW DAL TADKA**
- **DAL MAKHANI**
- **TAWA ROTI** (Plain / Butter)
- **TAWA PARATHA** (Plain / Butter)
- **GULAB JAMUN**
- **MOONG DAL HALWA**
- **CHOICE OF ICE CREAM** (Vanila / Choco / Butter Scotch / Strawberry)
- **WICKED BROWNIE**
- **TEA**
- **COFFEE**

We levy no service charge, Govt taxes as applicable

Pure Veg Restaurant

Udupi Sagar

HOTEL DOPHIN INTERNATIONAL

Plot No. B 20, 48, Bhelupur Rd, near Jain Mandir, Bhelupur, Varanasi,
Uttar Pradesh 221010
Mob: 07388890419, 07388890410
info@hoteldolphininternational.com
www.hoteldolphininternational.com

