



FOOD MENU



www.hotelvintana.com



The Multi Cuisine Restaurant Provides Warmth Of Service Together With The Flavors Of International Vegetarian Food. India Is Known As The “Spice Bowl Of The World” And Indian Spices Are Popularly Known For Their Flavor And Aroma In Domestic As Well As In The International Markets. It Is For This Reason That The Spice From Indian Terrains Has Always Been A Special Delight For Lovers Of Kebabs And Other Variants Of Vegetarian Delicacies. Now With The Addition Of Western And South East Asian Dishes, **HOTEL VINTANA** Has Added New Flavors And Aroma To The Foodaholic Connoisseurs of SABARKANTHA.

At **HOTEL VINTANA**, We Not Only Serve Food But Also Add A Lot Of Personal Touch To Give All The Food Lovers, An Aroma Of Thought And Most Importantly A Memorable Time.

MULTI CUISINE

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MOUNTAIN OF MOCKTAILS

Classic Mint Mojito	199
Muddled Mint Leaves In Lime Juice, Anise-flavored Sugar Syrup And Crushed Ice, The Perfect Refresher For The Afternoon	
Strawberry Mojito	179
Muddled Mint Leaves In Lime Juice, Strawberry Juice And Crushed Ice, Garnished With Strawberry Slices, The Perfect Refresher For The Afternoon	
Kiwi Pineapple Blush	209
Kiwi Blended With Pineapple Chunks And Ice	
Spicy Guava Zing	199
Lemony Guava Sparkling Drink With A Chilli-salt Rim	
Orange Blossom	209
Orange Juice With Ice Cream And Cream	
Spicy Guava Margherita With Anardana	199
Served In Large Margarita Glass, Rimmed With Salt And Chilli, And Whole Pomegranate Seeds. Not Muddled	
Watermelon Caipiroska	199
Chopped Watermelon, Lime Dnd Muddled Mint Served With Crushed Ice	
Strawberry Caipiroska	199
Chopped Fresh Strawberry, Lime And Muddled Mint Served With Crushed Ice.	
Pineapple Caipiroska	199
Chopped Fresh Pineapple, Lime And Muddled Mint Over Lots Of Crushed Ice.	
Mango Colada	219
Mango And Pineapple Hinted With Creamy Coconut Milk.	
Kesar Thandai	199
A Mixture Of Saffron Almond, Fennel Seeds, Magajtari Seeds, Rose Petals & Flavored Drink.	
Badaam Thandai	199
Thandai Is A Delicious Drink Made With Milk, Flavored With Nuts, Seeds And Spices	
Blue Lagoon	199
Blue Curacao Syrup Is Made With Sugar, Water And Natural Citrus Flavors.	
Italian Smooch	199
Lemon Chunk Lime Juice, Ginger Syrup Ice And Sprite	
Cinderella	199
Litchi Syrup & Orange Juice Mix With Lemon Juice Ice And limca	
Fruit Punch	199
This Mixed Fruit Punch Is A Fruity Delight With A Combination Of Pineapple, Orange, Apple, Grapes And Lime.	
Green Apple Mojito	199
Muddled Mint Leaves In Lime Juice, Apple Juice And Crushed Ice, Garnished With Appleslices, The Perfect Refresher For The Afternoo	



MOUNTAIN OF MOCKTAILS

Mango Rapture (Vintana Special)	199
Shaking Mango Pulp,coconut Cream,mint , Vanilla Ice Cream & Ice Cube Served In Colada Glass.	
Pistachio Whirl (Vintana Special)	199
Shaking The Pistachio Syrup, milk, cream, Triple Shake, & Ice Cube & Garnish With Pistachio.	
Blueberry & Ginger Fizz (vintana Special)	199
Pouring Ginger Ale, Sugar Syrup, Lime Juice, Blueberry Pulp Garnish With Blueberry	
Guava Rita	199
Shaking The Guava Juice,mint,lime,sugar , Tabasco Sauce, & Glass Rimmaring With Sault Served In Margerita Glass.	
Coriander Tamarind Martini (vintana Special)	199
Shaking The Coriander Leaves ,tamarind ,sugar,lime,soda,& Serverd In Martini Glass.	
Lemon Ice Tea	249
It's Refreshing Lemon Ice Tea With Black Tea ,sugar Syrup,lemon Juice, Ice Cube Garnish With Lemon Slice & Served In Lit Glass.	
Peach Ice Tea	249
It's Refreshing Peach Ice Tea Made Of Black Tea Bag's ,sugar Syrup,lemon Juice, Peach Syrup, Ice Cube Garnish With Lemon Slice Served In Lit Glass.	
Mid Night Beauty (Vintana Special)	219
Pouring Black Graps Crush ,triple Shake, Lime Juice, Soda, Honey Drops Garnish With Black Grapes.	
Guava Smash (Vintana Special)	219
Guava Juice, Pineapple Juice, Elder Flower Syrup, Coconut Cream.	
Fruit & Spice (Vintana Special)	219
Fresh Basil, Water Melon, Spiced Syrup, Lime Juice, Ginger Ale.	
Kiwi & Pineapple Roux	219
Shaking Kiwi Crush ,pineapple Juice &ice Cube Garnish With Pineapple Slice.	
Citrus Punch (Vintana Special)	229
Shaking Pineapple Juice, Orange Juice, Almond Syrup, Fresh Lime Juice, Tiple Shake, Garnish With Pomegranate Seeds. Served In Colada Glass.	
Tangy Carribean Mona (Vintana Special)	229
Shaking Raspberry Crush,cranberry Juice,citrus,black Salt, Chaat Masala.	
Cranberry Ice Tea	249
It's Refreshing Cranberry Ice Tea Made Of Black Tea Bag's ,sugar Syrup, Lemon Juice, Cranberry Juice, Ice Cube Garnish With Lemon Slice Served In Lit Glass.	
Red Bull	MRP
Coolberg	MRP
Peach / Mint / Ginger / Cranberry / Bahamas / Malt / Strawberry	



HOT & COLD BEVERAGES

Cold Coffee	149
Cold Coffee With Ice Cream.	179
Hot Chocolat	150
Fresh Lime Soda (Sweet & Salted)	99
Soft Drinks Can	MRP
Packaged Drinking Water	MRP
Chilled Fresh Fruit Juice	199
(As Per Availability Watermelon / Pineapple / sweet Lime)	
Oreo Milkshake	199
Kit Kat Milkshake.	199
 Tender Coconut Milkshake	119
Fresh Coconut. Ice Cream Condensed Milk Which Taste So Delicious And So Refreshing.	
Chocolate Frappe	189
Chocolate Shake Made Chocolate Ice Cream, Chocolate Syrup And Chips	
Choice Of Milk Shakes	199
Vanilla / Strawberry / Chocolate	



PAPAD

Cheese Masala Papad	149
Roasted / Fried Papad	39
Masala Papad	79



KARARI ROOMALI

Karari Roomali Cheese	249
Crispy Roomali Is Brushed With Ghee Sprinkled With A Variety Of Masala Topped Spicy And Cheese.	
Peri Peri Karari Roomali /cheese	249
Crispy Roomali Is Then Brushed With Butter Sprinkled With A Peri Peri Topped Spicy	
Karari Roomali Masala	199
Crispy Roomali Is Then Brushed With Ghee Topped Onions Tomato Cilantro With Sev Spicy And Chatpata.	

 Chef's Special  Spice  Vegan

Exclusive GST*



MEXICAN/THAI/ORIENTAL

CONSOMMÉ & CREAMY SOUP

Asian Green Soup	219
Nutritious, And Delicious Chinese Spinach Soup. Protein-rich Loaded From The Noodles, Spinach And Other Veggies.	
 Hot & Sour Vegetable Soup	199
All Time Favourite Chinese Traditional Spices Soup Cooked Ginger Garlic And Veggies Served With Hot	
Oriental Manchow Soup	219
Manchester Soup Is Flavoured Indo Chinese Soup Made With A Stir Fried Vegetable Spice And Chinese Condiment	
Lemon Coriander Soup	199
A Classic Indian-chinese Soup With Lemon Corn And Vegetables. Warm, Tangy And Spicy With A Hint Of Pepper And Garlic.	
Burmese Khao Soup	259
One Pot Noodles Dish Vegetable Burmese Khao Souy Is Comforting And Delicious	
 Water Chestnut Veggies Soup	259
Water Chestnut Creamed Soup Loaded Veggies Really Healthy And Different Any Soup You Always Prepare.	
 Tom Yum Soup	239
Clear Thai Soup Flavoured With Lemon Grass, Galangal, Chillies And A Choice Of Vegetable Or Mushroom	
 Moroccan Red Lentil Soup	219
Moroccan Lentil Soup Is Simple, Hearty, Healthy, And Delicious – Red Lentils Are Cooked In Fragrant Moroccan Spices Bold Flavors!	
 Chickpea And Couscous Soup	259
This Bright Dolly Soup Filling To All Veggies And Harb Tender Couscous And Hearty Chickpea	
Broccoli Cheddar Cheese Soup	239
A Rice Soup Cooked With Broccoli Cheddar Cheese Spices And Loaded With Fresh Herbs Cheese	
 Cream Of Plum Tomatoes Soup	219
Creamy Tomato Soup Is Uses Vegetables To Balance A Bit Of Cream Makes It So Smooth And Delicious.	
 Cream Of Almond Broccoli Soup	239
Creamy Broccoli Almond Soup Is An Instant Soup Made With Blanched Broccoli Almond And Flavoured With Fresh Cream	
 Mexican Corn Chowder	239
Flovers Of Mexican Corn Charred Corn Add Spices And Cheddar Cheese Sarved With Tortilla Chips.	
 Mexican Tortilla Soup	219
The Bold Seasonings, Spicy Chilis, Fire-roasted Tomatoes, And Corn Tortilla Chips Make This A Deliciously	
 Creamy Wild Mushroom Soup	259
This Shiitake Mushroom Soup Is Creamy And Rich With A Flavorful Taste	

Exclusive GST*

 Chef's Special  Spice  Vegan



CURD PREPARATION

Dry Fruit Lassi Sweet / Salted.	149
Butter Milk / Masala Butter Milk	59/79
Raita	129
Aloo / Onion / Tomato / Cucumber / Boondi / Mix Kachumber	
Pineapple/ Cocktail Fruit Raita	199



CLAY OVEN SKEWERS

PUNJABI/MEXICAN/ITALIAN/ORIENTAL

	Amritsari Paneer Tikka	319
	Stuffed Paneer Cubes Marinated With Fine Indian Spices. Roasted In A Clay Oven	
	Kandhari Paneer Tikka	319
	Kandhari Paneer Tikka Recipe, Where The Paneer Marinated In Pomegranate Molasses, Yogurt, Ginger Garlic Paste, And Kashmiri Chili Powder And Sweet & Sour Flavour In Curries Or Chutneys	
	Kothamiri Paneer Tikka	349
	Stuffed Paneer Cubes Marinated With Five Indian Spices.with Aroma Of Mint And Coriander Roasted In A Clay Oven	
	Jaituni Pesto Ka Paneer Tikka	349
	Paneer Stuffing Olive Cheese, Bell Peppers And Onions Marinated In Pesto Sauce And Baked To Make These Delicious Tikkas.	
	Makai Methi Seekh Kebab	299
	A American Corn And Fresh Fenugreek With Exotic Indian Spices Roasted In Clay Oven Serve With Green Chutney And Onion	
	Nadru Ke Shahi Makhamali Seekh	299
	A Melt In The Mouth Kebab Made Form Louts Roots Indian Spices Served With Chutney And Deep	
	Baked Bharwan Tandoori Aloo	319
	A Potato Stuffed With Creamed Cottage Cheese And Nuts Cooked Grilled On Char Coal Served With Loaded Cheese	
	Bhatti Ke Bharwan Kumbh	299
	Marinated Mushrooms, Aromatic Spices, And Cheesy And Spicy Filling And Smoky Flavor Served With Chutney	
	Soya Malai Chaap	349
	Soya Marinated With Cashew Paste & Hang Curd With Some Fresh Cream,seasoned With Fine Indian Spices, Cooked In Clay Oven,served With Green Chutney	
	Soya Chaap Amritsari	299
	Soya Chaap Marinated With Pounded Khada Masala Roasted In A Clay Oven, As The Fine Arts Of Amritsar.	
	Awadhi Veg Galouti Kebab	349
	A Wadhi Flavors That Are Fabulous. And Seasoned With A Bouquet Of Spices And Herbs Is Laced With The Smokiness Of Desi Ghee, Nuts, Quality Creamy	
	Dahi Ke Kebab	319
	Soft And Delicate Patties Of Hung Curd And Indian Spices Shallow Fried Served With Deep And Chutney	



PUNJABI/MEXICAN/ITALIAN/ORIENTAL

CLAY OVEN SKEWERS

	Chana Jor Garam Tikki	299
	A Soft And Mouth-melting Tikkis Coated With Chana Jor And Cooked To Served Hot With Green Chatney	
	Hara Bhara Kebab	299
	Delicious India Vegetable Palak And Raw Banana With Exotic Spices Aromatic And Mouth Watching Sarve With Chutney	
	Nadru Ke Shammi Kebab	299
	Braised Lotus Stem Patties Stuffed With Cheese With Exotic Indian Spices And Shallow Fried Served With Deep And Chutney	
	Sultana Kekab Plater (Mix Tikka & Kebabs)	499
	Amritsari Paneer Tikka / Dahi Kebab / Soya Chop / Galouti Kebab / Methi Corn Seekh	
	Corn Cheese Ball	349
	America Corn Crushed And Chopped With Coloured Bell Peppers Type Of Cheese Basil And Deep Fried Served With Cocktail Sauce	
	Pesto Paneer Battons	399
	Grilled Cottage Cheese Fingers With Fresh Pesto Sauce And Vegetables, Served With Garlic Feta Dip	
	Jalapeno Cheese Nuggets	349
	Jalapeno Nuggets Are Deep Fried, Melted Cheese Balls Stuffed With Diced Jalapeños.olive And Coated In Crispy Sarved Crispy With Deep	
	Pesto Bruschetta	349
	Pesto Bruschetta Is A Super Extremely Flavorful And Deliciou And Bread, Pesto, Mozzarella Cheese And Tomatoes.	
	Pav Bhaji Bruschetta	299
	Pav Bhaji Burchtta Is A Delicious Tiwst On The Age Old Classics Pav Bhaji Turn It Into A Burchtta Loaded With Mozzarella Grilled Pav Fresh Salasa Loaded Over The Spicy Bhaji	
	Suba Tarkash Ki Seekh	349
	(Assorted Vegetables, Cheese, Bell Peppers Finished In Clay Oven)	
	Vegetable Darbari Kebab	389
	(Sprouted, Minced Cottage Cheese, Potato With Indian Spices)	
	Tandoori Malai Ke Phool	389
	(Broccoli Coated With Creamy Marination And Flavored With Spices Cooked In Clay Oven)	
	Subz Paneer Jugalbandi	399
	Cubes Of Cottage Cheese Marinated In Yogurt Dressing And Indian Spices & Grilled On Skewers	
	Aloo Motiyana Andaz	319
	Potato Stuffed With Mashed Cottage Cheese With Dry Fruit And Coated With Sesame Seeds & Grilled On	
	Kudrat Ka Tohfa	399
	Pealed Caps Of Mushroom Stuffed With Cheese & Walnuts And Grilled	
	Peshawari Phool	349
	Broccoli Florets Flavoured With Mustard Seeds And Pickling Spices Chargrilled On Skewer	
	Tandoori Phalon Ki Bahar	449
	Apple , Guava , Pears , Pineapple Marinated In Indian Spices And Grilled On Skewers	
	Khasta Aloo & Paneer Tikki	449
	Crispy Fried Treat Made With Potato And Dal Stuffing Served With Combo Of Chutneys	




PASTA

Choose Your Pasta	399
Ravioli / Spaghetti / Penne / Fusilli / Farfalle	
Choice Of Sauce	
Cheese/ Arabitta / Florentine / Pesto / Mix Sauce / À La Aglio E Olio	
Mac & Cheese	349
Macaroni Baked With Cheese Sauce With Layered Of Melted Cheese On Top	
 Baked Lasagna	399
This Veggie Lasagne Is Loaded With A Delicious Vegetable Pasta Sauce, A Smooth And Creamy Spinach Ricotta Layer And Copious Amounts Of Cheese	
Baked Spinach And Ricotta Cannelloni	349
Spinach And Ricotta Cannelloni A Juicy Spinach And Ricotta Filling Inside Cannelloni Pasta Tubes, Topped With A Homemade Tomato Basil Sauce And Melted Cheese and Baked	



MEXICAN

 Cheese Nachos With Salsa	279
 Baked Cheese Nachos	349
Nachos Triangle Topped With Retried Beans Baked In Oven With Loaded Cheese Serve With Salsa & Sour Cream	
 Cheese Quesadilla	399
Tortilla Stuffed With Spicy Refined Beans Corn And Cheese Stuffing Served With Sour Cream And Salsa	
 Fajitas	399
Grilled Finger Shaped Cottage Cheese, Onion, Bell Peppers In Mexican Sauce And Served With Salsa With Soft Wheat Tortillas	
 Peri Peri Cottage Cheese With Herbs Rice	425
Peri Peri Paneer Rice Bowl Grilled Paneer Paired With Butter Garlic Herbed Rice And A Creamy Peri Peri Sauce	
 Mexican Rice With Salsa Curry	349
Mexican Rice Made With, Tomato Passata, Rice Kidney Beans, Sweet Corn, Red Peppers Onions, Garlic, And Spices. Delicious Flavours Of Smoked Chilli Paste, Served With Salsa Curry	
 Enchilada	325
Mexican Delicacy Of Soft Baked Beans In Maize Flour Rolls In Pepper Salsa Baked With Cheese	



JAPANESE SUSHI LOUNGE

Purple Rice Avocado Sushi	499
Tri Pepper Ti Maki Sushi	499
Tempura Asparagus Maki Sushi	499
Avocado Californian Uri Maki Sushi	499
Cucumber And Toyohashi Sushi	499
Charred Haricott Bean Sushi	499
Bean Sushi	499

Note : Japanese Sushi Served With Japanese Wasabi, kikkoman, soya Sauce, pickle Gari.




CRYSTAL DIMSUM

Wild Mushroom & Miso Butter Dimsum	399
Served With Chang Special Soya Ginger Shangria	
Scallion & Soya Five Spiced Dumplings	399
Served With Tanuke &tempura Pearls.	
Smoked Soya & Pepper Wrapped In Beat Hargo	399
Served With Sesame Chilly Bean.	
Pink Salt, Scallion & White Fungus Kothe	399
Served With Smoked Chilly Schezwan	
Five Spiced Cheese Dimsums	399
Served With Laksa Curry.	



ROSTI & BAO BAR


 Meggie Rosti	299
Boiled Meggie With Italian Spicy And Herbs Topped Veggies Processed Cheese Served With Salsa Curry And Sour Cream	
Potato Cheese Rosti	349
Balanced Wafers Potato With Italian Spicy And Herbs Topped Veggies Processed Cheese Served With Salsa Curry And Sour Cream	
Korean Bao Buns BBQ Sauce (4 Pcs)	349
Hot Pepper Flakes. Red Cabbage. Cilantro .peanuts. Tofu. And Pepper As Desired	
Schezwan Style Chilli Paneer Bao Buns (4 Pcs)	349
Spice Cottage Cheese. Ginger Garlic. Veggies.	
Crispy Water Chestnut Bao Buns (4 Pcs)	349
Crispy Fried Water Chestnut, Oriental Spice, Peppers & Springs Onion.	



RISOTTO BAR

Sun Dried Tomato Risotto 425
Arborio Rice Flavoured With A Smoothy Cream Cheese Sauce Sautey Onion Garlic Leek Celery And Sun Dried Tomato With Added Spices

Four Cheese Risotto 425
Cream And Cheese Added Arborio Rice Cooked Italian Seasoning With Four Cheese

 **Pesto Risotto** 425
Arborio Rice Flavoured With A Smooth Cream Cheese Sauce Sautey With Onion Leeks Celery And Sun Dried Tomato With Added Spices In Pesto Sauce.

 **Saffron Rissoto With Grilled Pesto Cottage Cheese** 449
This Saffron Risotto Rice. Sautey Hreb Vegetable. Marinated Pesto Grilled Cottage Cheese.

 **Italian Risotto** 429
Cream And Cheese Added Arborio Rice Cooked Italian Seasoning With Four Cheese



ORIENTAL & THAI MAIN COURSE

 **Wok Tossed Hakka Noodles** 299

Burnt Garlic Chilli Fried Rice 299

Burnt Garlic Chilli Noodles 329

 **Siling Chilli Paneer Gravy** 349
Street Style Indian Cottage Cheese) Fried And Tossed In A Spicy, Tangy Sauce Made With Soy Sauce, Chili Sauce, Onions, Bell Peppers, And A Burnt Garlic And Ginger.

Vegetable Manchurian Gravy 299
Manchurian Balls Made, Mix Veggies, Spices And Deep Fried To Perfect Crispiness, Then Simmered In Spicy Ginger Garlic Chinese Gravy.

Pan Fried Noodles With Stir Fry Vegetable 349
Crispy Noodle Stir Fry Is Made With Fresh Colorful Variety Of Vegetables. Is Glazed In A Rich Garlicy Soy Sauce.

Pad Thai Noodles 349
Pad Thai Noodles, Peanuts, Veggie Basil And Bean Sprouts, All Tossed In A Delicious Savory Flavour.

 **Flat Noodles Vegetables In Coconut Sauce** 349
Vegetable Noodle Stir-fry Is A Delicious, Vegetables And A Rich, Creamy Coconut Sauce

Sweet And Sour Hot Vegetable Noodles 329
Sweet And Sour Vegetable Is A Popular Indo Chinese Gravy Recipe To Serve With Fried Rice Or Noodles

 **Burmese Khao Suey & Jasmine Bamboo Rice** 399
Exotic Veggies, Sprouted Beans Seasoned In Authentic Oriental Sspices In A Coconut Creamy Khau Suey Curry Served With Flavorful Steaming Bamboo Rice

Sticky Tofu Fried Rice 249
A Rice Ball Made By Glutinous Rice Seasoned With Oriental Spices & Herbs, Served With Tofu

Vegetable Corn Fried Rice 249
Sweet Corn Fried Rice Recipe Is A And Delicious Indian Chinese Style Stir-fried Rice

 Chef's Special  Spice  Vegan

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ORIENTAL & THAI MAIN COURSE

Thai Curries (Green / Red / Yellow / Mussaman) 379
In A Mélange With An Assortment Of Bell Peppers Exotic Vegetables / Creamy Cottage Cheese / Soy Tofu / Basil / Mix Of All

 **Mongolian Stir Fry Vegetable** 349
Selection Of Vegetables (any Five As Per Availability) - Broccoli / Pokchoy / Baby Corn / Mushrooms / Bell Peppers / Red & White Cabbage Served With Sesame Oil, Light Soya, Red Chilly Sichuan

Stir- Fried Veggies With Butter Peanut Sauce 299
Vegetable Stir Fry Ginger Garlic Veggies Cashew Tofu Stir-fir .

 **Paneeer Satay** 349
(werved With Spicy Peanut Sauce)

 **Oriental Paneer** 379
Chef Signature Recipe And Wok Tossed With Chilli And Garlic

Sliced Cotage Cheese With Basil Chilli Sauce 369
Paneer Wok Tossed With Basil, Chili, Soy Sauce, Salt, Sauce And Salt To Taste

Nasi Goreng 329
Southeast Asian Fried Rice Dish, Cooked With Pieces Vegetables




SIZZLER (SMOKY EFFECT)

Indonesian Satay Paneer Sizzler 549
A Delicately Flovours. Rice.noodles Preparation Is Topped With A Smoky Curry Flavoured Satey Grilled And Served With Spicy Sweet Peanut Sauce And Crispy Potato.

Italian Fusion Sizzler 549
The Sizzler Has Creamy Pasta, Sautéed Veggies With Paneer, French Fries, And Mac And Cheese Balls All Served With Garlic Bread Sriracha Mayo.

Kebabi Khajana Sizzler 549
Sizzling Plate Which Gives It A Sizzling Smoky Effect.verity Delicious Kebab Like Paneer Tikka. Dahi Kebab. Seekh And Bbq Soya Chop Served With Chutney And Onion

Special Vintana House Sizzler 599
Paneer Tikka Usually Made In A Tandoor Served In A Sizzler Plate With Biryani Rice And Topped With Dal Makhani And Crispy Potato

 **Cheese Chilli Corn Wanton Sizzler** 549
These Fried Wontons Sweet Chili Filled With Cheese Are Golden Brown And Crisp With Sauteed Veg. Noodles And Crispy Potato Sizzling Plate Which Gives Smoky Effect.

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PANEER KA KHAZANA

CASHEW MAIN COURSE

SUBZI AAPKI PASAND

		Paneer Dum Anari Roll Very Different And Unique Must Try This Paneer Roll Filling Nuts Pomegranate And Spices With Onion Tomato Based Gravy Cremey And Delicious	349
		Paneer Tikka Masala Here Smokey, Roasted Paneer Tikka Creamy, Bell Peppers Silky - Smooth, Rich And Delicious Onion - Tomato Gravy.	349
		Paneer Roulade With Makhani Gravy Spinach And Cottage Cheese Roulade Served On Ved Of Velvety Onion, Tomato, Creamy Based Gravy	375
		Pahadi Paneer With Lehsuni Palak A Beautiful Dish With A Creamy Spinach Curry Base Bbq Topped With A Spicy Garlic Tadka.	349
		Paneer Shahjhani Korma Paneer Shahjahani Is A Rich And Creamy Indian Dish Made With Paneer Cooked In A Flavorful Tomato And Cashew-Based Gravy.	319
		Dhaba Style Paneer Handi Lazeez Handi Paneer Recipe: This Spicy Dish Of Paneer Is So Delicious. Tomatoes And Onions Are Used Along With Whole Spices	319
		Paneer Ke Shahi Pasande Sandwich Of Paneer Delicately Marinated And Finished In Rich Cashew Gravy Ornamented With Dry Nuts	349
		Khurchan Paneer Tawa Masala Bbq Paneer Shaving Cooked To Perfection In Melange With Authentic Panjab Spice And Pepper	319
		Paneer Aap Ki Farmaish Kadai Paneer / Paneer Kolhapuri / Amritsari Paneer Bhurji	319
		Paneer Tikka Methi Chaman A Spicy, Flavorful, Creamy Curry Prepared With Bbq Cottage Cheese & Fenugreek Leaves Delicious And Spices	375
		Paneer Udaigiri Korma Udaya Giri, Delicious Cottage Cheese Tossed Onion Tomato Garlic With Chef Udaya Giri Masala And Coriander Leaves	349
		Cheese Lababdar A Creamy, Mildly Tangy And Faintly Sweet Gravy. Onions, Tomatoes, Cashews And Spices Delicious	375

CASHEW & KOFTA'S

		Faldhari Cheese Kofta A Kofta Is Made Of Raw Banana Ant Nuts With A Blend Of Tomatoes, Onions,and A Variety Of Spices. Cream Or Cashew Paste.	299
		Navratan Makhamali Malai Kofta - Sweet Paneer And Potato Balls Are Stuffed With Dry Fruits And Deep Fried Served A Creamy, Luscious, And Velvety Curry.	399
		Chui Mui Makai Kofta. Kofta Is Corn Mince & Vegetable Made Soft Kofta And Shallow Fries. Served In Tomatos Based Lovely Spiced Gravy.	299
		Jaituni Kofta Anari Zoitooni Kofta Anari Curry Is A Creamy Delicious Gravy With Sinful Anar And Olive In Makes This Gravy Very Delicious.	399

Chef's Special Spice Vegan

		Khoya Kaju Kamal Ka Khoya Kaju Is Fried Cashew Nuts In A Very Rich, Creamy, Sweet And Mildly Spiced Curry.	399
		Kaju Masala Roasted Cashew Nuts Cooked In Tomatoes Onion And Spices Based Gravy, Rich And Creamy Delicious Curry .	349
		Paneer Kaju Masala / Kaju Butter Masala	349
		Cheese Kaju Masala	349

		Subz Shahi Korma A Creamy Indian Vegetable Curry & Nuts With Colorful Vegetables In A Sauce That Gets Its Rich Flavor From Cashews & Heavy Cream.	319
		Subz Kolhapuri Veg Kolhapuri Is A Delicious Spicy Mixed Vegetables	299
		Subz Khada Masala Mélange Of Boronated Seasonal Fresh Vegetable Cooked In Freshly Pounded Masala	279
		Firangi Subzioya Ka Taka Tak Chef special Vilayati Sabzi Is A Lovely Indian Gourmet Delight That Has The Goodness Of A Variety Of Vegetables Like Zucchini, Broccoli, Bell Pepper, Mushrooms And French Beans Special Choice Of Gravy Red / brown / green / white	349
		Patiala Dum Aloo Marinate Roasted Baby Potato Is Cooked In A Spicy Yogurt Sauce Made With Kashmiri Chillies, Coriander, Onion, Ginger And Garlic.	249
		Tawe Da Soya Chaap Taka Tak This Soya Chaap Masala Is Roasted And Delectable Onions Tomato Based Gravy Made With Aromatics And Whole Spices, With Tender Chunks Of Soya Chaap	299
		Methi Palak Papad Ki Subzi This Is A Healthy Palak Recipe Where Crisp Fried Methi Leaves Are Mixed With Palak & Seasoned With Cumin Seeds And Other Spices	279
		Banarasi Dum Ka Aloo A Special Recipe With Potato Stuffed Khoy Paneer And Nuts Served In Yellow Brown Tangy Rich Gravy	279
		Jodhpuri Gatta Curry Rajsthani Gatte Ki Kadhi A Traditional Yogurt Based Curry That Is Simmered Along With A Spiced Gram Flour Dumplings.	249
		Makai Kumbha Hara Pyaza Mushroom Cooked With Spring Onion, American Corns And Indian Spices	299
		Vegetable Methi Garlic Prepared With Fresh Seasonal Vegetables. Green Methi Leaves And Uses Onions Tomato Based Gravy And Garlic	299
		Veg Jaipuri A Rich And A Nutritious Dish From The Rajsthani Cuisine. This Dish Is Made With Usual Mix Of Different Seasonal Vegetables. However The Difference Is In The Gravy Red Or Brown.	249



DAL SADABAHAR

Vintana Dal Special 349


Black Lentil Simmered Over Night On Tandoor, Finishedwith Special Potli Masala, Butter And Cream

Dal Mast Zayka 249

Curried Yellow Lentil Simmered With Tomatoes, Tempered With Butter And Double Tadka

 **Rajasthani Panchmel Dal** 249

Mix Of 5 Lentils Authenticated In Sanganeri Style Tadka

 **Dal Bukhara** 349

Rich Creamy Slow Cooked Whole Black Gram (Urad Dal) With Tomato Puree Butter & Cream

Punjabi Kadi Pakoda 219

Crunchy Dumplings Smeared In A Gramflour - yoghurt Curry With A Traditional Punjabi Tempering Of 5 Spice Mix -relished Best



BASMATI KI KHUSHBU

Awadhi Subzi Dum Biryani 325

Assortment Of Vegetables Marinated In Yoghurt And Spices Finished On Dum With Basmati Rice, Served With Burani Raita

  **Hyderabadi Dum Biryani** 325

Hyderabadi Dum Biryani Make And Full Of Spicy Birista Basmati Rice Marinated Curry Vegetable.


Soya Chaap Tikka Dum Biryani 349

Soya Chaap Pieces Marinated In Spices And Refreshing Herbs And Smoked For That Wonderful Grilled Taste And Flavourful Rice To Make A Delectable Soya Chaap Biryani.


Pulao Aap Ki Farmaish - Vegetable / Jeera / Matar / Birista 219

Steam Rice 199

Rice Cooked By Exposing It To Steam, The Bapor That Forms When Water Boils.

 **Paneer Dum Biryani** 349


The All-time Favorite Traditional Preparation, Rice, And ,cooked In Dum Style

 **Vegetable Zafrani Biryani** 349


The All-time Favorite Traditional Preparation, Rice, And Cooked In Dum Style

 **Matka Dum Biryani** 349

The All-time Favorite Traditional Preparation, Rice, And Cooked In Dum Style

 **Cheese Dum Biryani** 349

The All-time Favorite Traditional Preparation, Rice, And Cooked In Dum Style

 **Parda Dum Biryani** 349

The All-time Favorite Traditional Preparation, Rice, And Cooked In Dum Style

 Chef's Special  Spice  Vegan

Exclusive GST*



GHAR KI KHICHDI

Vegetable Oats Khichdi With Kadi 299

Oats Khichdi Oats Cooked With Be A Whole Lot Of Vegetables To Make A Nutritious Khichdi

Bajro No Khichdi With Kadi 299

Pearl Millet, Moong Dal, Vegetables And Spices delicious Bajra Khichdi

Dal Khichdi With Kadi 249

Rice And Moong Dal Are Boiled To A Soft Consistency And Seasoning Of Onion, Garlic, Tomato And Green Chillie



CHAKKI ATTE KI ROTI

Tawa Roti Plain / butter 39 / 49

Tandoori Roti Plain / butter 39 / 49

Roomali Roti 99

Missi Roti 79

Naan 79 / 99 / 119

Plain Naan / Butter Naan / Garlic Naan / Haryali Naan

Cheese Naan 149

Kandhari Naan 149

Cheese Olive Naan 149

Peri Peri Olive Cheese Naan 149

Naan Are A Spicy Cheesy Fusion. Naan Peri Peri Cheese And Olives Then Brushed With Garlic Butter.

Jalapeno Pepper Olive Cheese Naan 149

Naan Are A Spicy Cheesy Fusion. Naan Cheese And Olive Jalapenos, Then Brushed With Garlic Butter.

Bharwan Masala Kulcha 79/109

Plain / Stuffed (Onion / Potato / Mix Veg

Lachha Paratha 79/109

Plain, Butter, Pudina / Methi / Ajwaini / Masala

Stuffed Paratha 119

Choice Of Onion, Mix Veg, Potatoes

Paneer Stuffed Paratha 149

 **Kerala Paratha** 149

Layered Flaky Indian Paratha Made By Special South Indian Chef With Specailisation Of Kerla .

 Chef's Special  Spice  Vegan

Exclusive GST*



KUCHH MEETHA HO JAYE

Awadhi Shahi Tukda

Shahi Tukda Is A Mughali Dessert Made With Ghee Fried Bread Thickened Sweetened Milk, Saffron And Nuts,

249

Rabadi Malai Ghevar

Malai Ghevar Is A Delicacy Made Crispy And Yet Soft Sweet Dish Made With Plain Flour Thickened Milk Nuts And Sugar Syrup. This Dessert Is Very Popular Pink City

299



Sweet Ravioli With Sitafal Rabdi

Sweet Ravioli Stuffed With Mava And Dry Fruits, Soaked In Sugar Syrup And Served With Sitafal Rabdi.

249

Moong Dal Halwa

Cooked On A Low Fire, Stirring Continuously Till The Dal And The Mawa Are Well Blended.

299

Malpua - 3pcs

Soft Malpua, Creamy Rabdi And Topped With A Crumble Made Of Khoya And Nuts

199



Gulla Shrikhand - 4 Pcs

Gulla Shrikhand Topped With Creamy Shrikhand And Nuts Melt-in-mouth Gulab Jamuns

249

Baked Gulab Jamun

Baked Gulab Jamun Is A Delicious Indian Dessert That Is Made Of Khoya. Sugar, Flavorings Like Cardamom Powder, Saffron. These Are Deep Fried Balls Dunked In Sugar Syrup And Condensed Milk. And Nuts Served Warm

249

Walnut Chocolate Brownie

Chocolate Walnut Brownies Recipe Is Easy, Fudgy And Deliciously Loaded With Walnuts! The Decadent Combination Of Of Rich Chocolate Brownies And Crunchy

269

Chocolate Lava Cake

Serve These Decadent Molten Chocolate Cakes Topped With Powdered Sugar And. Delicious Individual Desserts.

319

Sizzling Wallnut Chocolate Brownie

This Sizzling Brownie Is Made With A Rich And Fudgy Brownie Heated In A Skillet, Topped With Ice Cream And "sizzled" With Chocolate Sauce

319

Triple Sundae Ice Cream

A Sundae Is An Ice Cream Frozen Dessert. Typically Consists.scoops Of Ice Cream Topped With Sauce Or Syrup And Nuts Toppings

199

Choice Of Ice Creams

149 / 199

Vanilla / Chocolate / Almond Carnival / American Nuts



Darsan

Crispy Flat Noodles Made From Scratch, Tossed In A Honey Syrup, Topped With Roasted Sesame Seeds That Add A Vanilla Ice Cream

199

Caramel Custard

Is An Egg-based Dish , Milk, Sugar, With An Open, Sponge Base

199



Panna Cota

Panna Cotta Is An Italian Dessert Of Sweetened Cream

249



Crispy Fried Ice Cream

Cracker Crust And Rich , Dense Fillings Made From Cream Cheese ,sugar Sour Cream, Vanilla Ice Cream, A Hint Of Lemon.

249

Exclusive GST*



Chef's Special



Spice



Vegan



WE ARE HAVING BANQUET & PARTY LAWNS (CAPACITY 100 TO 1200 PERSON)

Terms & Conditions :

- Order Once Placed Will Not Be Cancelled.
- After Placing The Order Kindly Allow Us Minimum 30 Minutes.
- Items Will Be Served Only On Subject To Availability.
- Outside Food & Liquor Not Allowed.
- GST Will Be Applicable As Per Government Rules.
- Taxes & Rates Are Subjected To Change Without Any Prior Notice.
- All Right of Admission Are Reserve By Management.
- Alcohol Consumption In The Premises Strictly Prohibited (Including Government License Holder)
- The Mangement Shall be Not Liabe For Any Inconvenience Caused by an Act of God, Nature or Accident or Failure of Any Services, Which Are Beyond Our Control.
- Terms & Conditions Apply*

LUNCH TIME : 11:00 AM TO 3:30 PM

DINNER TIME : 7:00 PM TO 10.45 PM

We serve Jain Foods*



HOTEL
VINTANA
EXPERIENCE EXCELLENCE

At: Dalpur, Himatnagar - Ahmedabad Highway, NH 48,
Pin : 383210 (Gujarat-India)

Hotel (Reception)
+91 63565 55701

Restaurants / Banquets / Lawn
+91 63565 55900



info@hotelvintana.com



gm@hotelvintana.com

For More Information :
+91 63565 55700