



SARAVANAA BHAVAN[®]

WORLD'S NO.1 INDIAN VEGETARIAN RESTAURANT CHAIN

**VEGAN
VEGETARIAN
SOUTH INDIAN
NORTH INDIAN
&
INDO CHINESE DISHES**

ALA CARTE

(All Days) 11am - 10pm

LUNCH COMBOS

(All Weekdays) 11am - 2pm

For More info: +46 735427755

www.saravanaabhavan.se

hsbstockholm@saravanabhavan.com

A synergy of taste and quality across the globe... every hour... every day...

India | Singapore | Malaysia | Thailand | Hong Kong | Japan | U.A.E | K.S.A | Oman | Qatar
Bahrain | Kuwait South Africa | Belgium | France | Germany | Luxembourg | Switzerland
Netherlands | Sweden | Italy | Poland | Ireland | U.K | U.S.A | Canada | Australia | New Zealand

IF YOU ARE ALLERGIC OR REGARDING SPICINESS, PLEASE ENQUIRE WITH THE WAITERS WHILE ORDERING THE MENU.



Menu

SOUPS

Rasam (Vegan)	65 KR
<i>Mild, spicy lentil soup, a speciality from Southern India.</i>	
Sambhar (Vegan)	65 KR
<i>Regional lentil sauce topped with onions.</i>	

STARTERS

Medhu Vada (2) (Vegan)	85 KR
<i>Crispy lentil donut is served with chutney & sambar.</i>	
Sambhar Vada (Vegan)	89 KR
<i>Crispy lentil donut in Sambhar.</i>	
Curd Vada	89 KR
<i>Crispy lentil donut in Curd.</i>	
Rasa Vada (Vegan)	89 KR
<i>Crispy lentil donut in Rasam.</i>	
Spring Roll (Vegan)	69 KR
<i>Fried dish with shredded carrot, bean sprouts and other vegetables served with sauce.</i>	
Gobi 65 (Vegan)	140 KR
<i>Deep fried cauliflower florets mixed with Indian spices & corn flour.</i>	
Paneer 65	150 KR
<i>Diced paneer marinated with Indian spices and deep fried.</i>	
Fried Mushroom (Vegan)	140 KR
<i>Mushroom marinated with Indian spices deep fried.</i>	
Veg Samosa (2) (Vegan)	60 KR
<i>Fried pastries with savoury vegan filling.</i>	
Banana Fritter - Pazham pori (2) (Vegan)	70 KR
<i>Made by deep frying battered banana in hot oil.</i>	
Masala Vada (Parippu Vada) (2) (Vegan)	75 KR
<i>Fried snack made with lentils and spices, served with Chutney and Sambhar</i>	

KIDS CORNER

Kids Cheese Dosa	80 KR
<i>Thin rice and lentil crepe stuffed with grated Cheddar cheese for kids.</i>	
Kids Hat Dosa (Vegan)	79 KR
<i>Thin crispy rice and lentil crepe in hat shape especially for kids.</i>	
Chocolate Dosa	80 KR
<i>Dosa with Chocolate for kids.</i>	
Kids Pappadam (Vegan)	39 KR
<i>Colourful rice crisps served with sauce.</i>	
Kids Uttapam (Vegan)	79 KR
<i>2 thick pancakes of lentils and rice served with sambar and chutneys.</i>	

IF YOU ARE ALLERGIC OR REGARDING SPICINESS, PLEASE ENQUIRE WITH THE WAITERS WHILE ORDERING THE MENU.



INDIA'S FAVOURITE MID-MEAL

Poori (2 st) + Masala (Vegan)	129 KR
<i>Deep fried, fluffy bread is served with mashed potatoes & sauce.</i>	
Channa Batura (Combination of bread and curry) (Vegan)	169 KR
<i>Large fluffy fried bread served with channa masala.</i>	
Idli (2) Vada Sambhar (Vegan)	129 KR
<i>Steamed rice cake and lentil donut are served with chutney & sambar.</i>	
Porotta(2) with Veg Kurma	179 KR
<i>Subcontinental layered flatbread made from Maida or Atta, alternatively known as flaky ribbon pancake.</i>	

HOUSE OF DOSAS



Plain Dosa (Vegan)	139 KR
<i>Thin crispy rice and lentil pancake.</i>	
Masala Dosa (Vegan)	149 KR
<i>Rice and lentil pancake stuffed with mashed potato.</i>	
Ghee Roast Dosa	149 KR
<i>Paper thin crisp south Indian pancake made of lentils and rice with delicious ghee.</i>	
Ghee Roast Masala Dosa	159 KR
<i>Thin long grain rice and lentil topped with ghee, stuffed with mashed potato.</i>	
Milagaipodi Masala Dosa (Vegan)	159 KR
<i>Thin rice and lentil pancake filled with ground spices such as dried chilli, lentil and sesame seeds, potatoes and onions.</i>	
Mysore Dosa (Vegan)	149 KR
<i>Red chilli chutney spread on thin rice & lentil crepe.</i>	
Mysore Masala Dosa (Vegan)	159 KR
<i>Red chilli chutney on thin rice and lentil pancake filled with mashed potatoes and onions.</i>	
Kara Dosa (Vegan)	149 KR
<i>Spicy rice crepe stuffed with spices</i>	
Kara Masala Dosa (Vegan)	159 KR
<i>Spicy rice crepe stuffed with spicy masala and mashed potatoes.</i>	
Cheese Dosa	159 KR
<i>Thin crispy rice & lentil crepe filled with grated cheese.</i>	
Cheese Masala Dosa	169 KR
<i>Thin rice and lentil crepe stuffed with grated cheese, potatoes and onions.</i>	
Cheese Kara Dosa	169 KR
<i>Thin rice and lentil crepe stuffed with spices, grated cheese.</i>	
Cheese Kara Masala Dosa	169 KR
<i>Thin rice and lentil crepe stuffed with spices, grated cheese, potatoes and onions.</i>	
Onion Dosa (Vegan)	149 KR
<i>Thin rice and lentil crepe topped with raw onions</i>	
Onion Masala Dosa (Vegan)	169 KR
<i>Thin rice and lentil crepe topped with raw onions and potato masala.</i>	
Podi Dosa (Vegan)	149 KR
<i>The crisp south Indian pancake made of lentils and rice with spicy lentil powder.</i>	
Podi Masala Dosa (Vegan)	159 KR
<i>The crisp south Indian pancake made of lentils and rice with spicy lentil powder and potato mixture inside.</i>	
Podi Cheese Masala Dosa	169 KR
<i>The south Indian pancake made of lentils and rice with spicy lentil powder, cheese and potato mixture inside.</i>	



IF YOU ARE ALLERGIC OR REGARDING SPICINESS, PLEASE ENQUIRE WITH THE WAITERS WHILE ORDERING THE MENU.



Paneer Dosa	159 KR
<i>Thin rice crust filled with cottage cheese.</i>	
Rava Dosa (Vegan)	149 KR
<i>Thin & crispy crepe from semolina & rice mildly spiced & garnished.</i>	
Rava Masala Dosa (Vegan)	159 KR
<i>Thin, crispy semolina and rice crepe stuffed with crispy potato.</i>	
Onion Rava Dosa (Vegan)	159 KR
<i>Thin crepe from semolina & rice sprinkled with raw onions.</i>	
Onion Rava Masala Dosa (Vegan)	169 KR
<i>Thin semolina & rice crepe filled with mashed potato and raw onions</i>	
Ghee Rava Dosa	159 KR
<i>Thin & crispy crepe from semolina & rice sprinkled with ghee.</i>	
Ghee Rava Masala Dosa	169 KR
<i>Thin crepe from semolina & rice sprinkled with Ghee, mildly spiced & garnished stuffed with potatoes.</i>	
Ghee Onion Rava Dosa	159 KR
<i>Thin crepe from semolina & rice sprinkled with Ghee & garnished stuffed with onion</i>	
Ghee Onion Rava Masala Dosa	179 KR
<i>Thin crepe from semolina & rice sprinkled with ghee, mildly spiced and garnished with onions and potatoes.</i>	

MUST TRY!!!

Palak Paneer Cheese Dosa	179 KR
<i>Thin rice and lentil crepe stuffed with grated cheese, palak and paneer.</i>	
Chettinad Spicy Masala Cheese Dosa	179 KR
<i>Thin rice and lentil crepe stuffed with grated cheese, potatoes and onions with south Indian chettinad masala.</i>	
Paneer Butter Cheese Masala Dosa	179 KR
<i>Thin rice and lentil crepe stuffed with grated cheese, onions paneer and butter.</i>	
Mixed Vegetable Cheese Dosa	179 KR
<i>Thin rice and lentil crepe stuffed with grated cheese and mixed vegetables</i>	



UTHAPPAMS

Plain Uthappam (Vegan)	139 KR
<i>Thick rice and lentil pancake.</i>	
Vegetable Uthappam (Vegan)	149 KR
<i>Thick rice and lentil pancake topped with mixed vegetables.</i>	
Onion Uthappam (Vegan)	149 KR
<i>Thick rice and lentil pancake topped with onion.</i>	
Onion and Chilli Uthappam (Vegan)	149 KR
<i>Thick rice and lentil pancake topped with onion and green chilli.</i>	
Onion and Peas Uthappam (Vegan)	149 KR
<i>Thick rice and lentil pancake topped with onion and green peas.</i>	
Tomato Uthappam (Vegan)	149 KR
<i>Thick rice and lentil pancake topped with tomato & peas.</i>	
Tomato & Peas Uthappam (Vegan)	149 KR
<i>Thick rice and lentil pancake topped with tomato & peas.</i>	
Tomato & Onion Uthappam (Vegan)	149 KR
<i>Thick rice and lentil pancake topped with tomato & onion.</i>	
Tomato, Onion & Chilli Uthappam (Vegan)	159 KR
<i>Thick rice and lentil pancake topped with tomato, onion & chilli.</i>	
Mixed Uthappam (Vegan)	169 KR
<i>Make your own Uthappam with today's ingredients (Tomato/Onion/Chilli/vegetables/peas)</i>	

IF YOU ARE ALLERGIC OR REGARDING SPICINESS, PLEASE ENQUIRE WITH THE WAITERS WHILE ORDERING THE MENU.



RICE CORNER AND NOODLES

Vegetable Biryani (Spicy or No spicy)	175 KR
<i>Basmati rice with mixed vegetables and Indian spices.</i>	
Mushroom Biryani (Spicy or No spicy)	175 KR
<i>Basmati rice with Mushroom, and Indian spices.</i>	
Paneer Biryani (Spicy or No spicy)	189 KR
<i>Basmati rice with Paneer, and Indian spices</i>	
Bisibelabath	169 KR
<i>Rice cooked with lentils & mixed vegetables.</i>	
Vegetable Fried Rice (Vegan)	169 KR
<i>Fluffy rice tossed with grated vegetables.</i>	
Paneer Fried Rice	179 KR
<i>Onion, fluffy rice tossed with capsicum & cottage cheese.</i>	
Mushroom Fried Rice (Vegan)	169 KR
<i>Fluffy rice tossed with onion, capsicum & mushroom</i>	
Szechwan Fried Rice (Vegan)	169 KR
<i>Fluffy rice tossed with sliced vegetables & szechwan sauce.</i>	
Hakka Fried Rice (Vegan)	179 KR
<i>Fluffy rice tossed with red pepper sauce.</i>	
Vegetable Noodles (Vegan)	169 KR
<i>Steamed noodles tossed shredded vegetables.</i>	
Mushroom Noodles (Vegan)	179 KR
<i>Steamed noodles tossed with onions, capsicum & mushroom.</i>	
Hakka Noodles (Vegan)	179 KR
<i>Steamed noodles tossed with red pepper.</i>	
Szechwan Noodles (Vegan)	179 KR
<i>Steamed noodles tossed with sliced vegetables szechwan sauce.</i>	

HOUSE OF CURRIES

(Served with Rice and Salad)

Palak Paneer	189 KR
<i>Cottage cheese cooked with spinach cream seasoned with Indian herbs.</i>	
Paneer Butter Masala	189 KR
<i>Cottage cheese made with creamy butter sauce.</i>	
Vegetable Curry (Vegan option)	179 KR
<i>Boiled vegetables mixed with cashew nut cream cooked in onion cream and spices.</i>	
Vegetable Kola Puri	189 KR
<i>Mixed vegetables, cottage cheese, spinach & bell pepper in butter sauce.</i>	
Mutter Paneer	185 KR
<i>Green peas & cottage cheese cooked in onion cream.</i>	
Dal Butter Fry (Vegan option)	179 KR
<i>Butter fried onion & tomato cooked with Dal.</i>	
Gobi Mushroom Fry (Vegan option)	190 KR
<i>Cauliflower & mushroom made with onion cream.</i>	
Dal Makhani	189 KR
<i>Kidney beans & black valley with homemade curry.</i>	
Aloo Gobi (Vegan option)	189 KR
<i>Fried cauliflower and potatoes cooked in onions cream with North Indian spices</i>	

IF YOU ARE ALLERGIC OR REGARDING SPICINESS, PLEASE ENQUIRE WITH THE WAITERS WHILE ORDERING THE MENU.



Kadai Paneer Punjabi 205 KR

Sauteed cottage cheese with dried red chilli, onion, tomato, bell pepper made with Indian spices.



Kadai Paneer 199 KR

Cottage cheese, onions, tomatoes, capsicum cooked with Indian spices & chilli flakes.



Baigan Bartha (Vegan option) 189 KR

Vegetarian dish that is prepared by mincing baingan that is grilled over direct fire.



Malai Kofta 195 KR

Mashed fried cottage cheese balls & potatoes served in cashew sauce.



Aloo Palak (Vegan option) 179 KR

Spinach sauteed with onions, tomato, garlic and potatoes



Aloo Fry (Vegan) 179 KR

Fried potato sauteed with onion & tomato mixed with Indian spices.



Aloo Mutter (Vegan) 179 KR

Green peas & potato cooked in onion paste with north Indian spices.



Plain Palak (Vegan) 179 KR

Paste of spinach cooked in onion paste with Indian spices



Palak Mutter (Vegan) 179 KR

Paste of spinach sauteed with onions, tomato, garlic & green peas



Paneer Jal Frieze 199 KR

Julienne of onions, capsicum, tomatoes, tossed with cottage cheese.



Vegetable Kofta 189 KR

Deep fried mashed vegetable balls cooked with onion paste & north Indian spices.



Vegetable Khorma (Vegan) 189 KR

Boiled vegetables minced with Indian vegetables cooked with onion, coconut paste and north indian spices.



Vegetable Butter Masala 189 KR

Steamed vegetables cooked with rich butter gravy.



Kadai Vegetable (Vegan) 179 KR

Mixed vegetables sauteed with onions, capsicum & tomatoes cooked with Indian spices & chilli flakes



Devil Potato (Vegan) 189 KR

Dices of potato tossed with chilli paste & Indian spices.



Channa Masala (Vegan) 179 KR

Channa cooked in onion paste with north Indian spices.



Rajma Masala (Vegan) 189 KR

Kidney beans cooked with homemade curry.



Cauliflower Manchurian (Vegan) 189 KR

Cauliflower florets deep fried, seasoned and flavoured served with Manchurian sauce.



Vegetable Manchurian (Vegan) 179 KR

Batter fried seasoned vegetables sauteed with flavoured Manchurian Sauce.



Mushroom Manchurian (Vegan) 189 KR

Batter fried mushrooms cooked in Manchurian sauce.



Paneer Manchurian 199 KR

Batter fried cottage cheese with flavoured and spicy vegetables Manchurian sauce.



Chili Paneer 199 KR

Batter fried cottage cheese cooked with onion, capsicum and red chilli paste.



Chili Mushroom (Vegan) 189 KR

Batter fried mushrooms cooked with red chilly paste and sauce.



Chili Cauliflower (Vegan) 189 KR

Batter fried cauliflower cooked with onion, capsicum and red chilly paste.

IF YOU ARE ALLERGIC OR REGARDING SPICINESS, PLEASE ENQUIRE WITH THE WAITERS WHILE ORDERING THE MENU.



BREADS

Chapatti (Vegan)	25 KR
Porotta	40 KR
Plain Naan	40 KR
Butter Naan	50 KR
Garlic Naan	50 KR
Garlic Butter Naan	55 KR
Methi Naan	50 KR
Methi Butter Naan	55 KR

THALIS

(Not to be shared)

Saravanaa Special Thali (Vegetarian)	249 KR
<i>Sweet, Chapathi, Salad, Paneer dish, Veg poriyal, Palak Curry, Sambar, Rasam, Special Kuzhambu, Basmati Rice, Curd, Pappad, Pickle.</i>	
Saravanaa Special Thali (Vegan)	249 KR
<i>Chapathi, Salad, Palak Curry, Channa Masala, Veg poriyal, Sambar, Rasam, Special Kuzhambu, Basmati Rice, Pappad, Pickle, Vegan sweet.</i>	



DESSERTS

Gulab Jamun	75 KR
Payasam	75 KR
Ice cream	55 KR
Ice cream with Gulab Jamun	99 KR
Rava Kesari	60 KR
Jalebi	80 KR
Kulfi (Sticks or ice cream based on the availability)	79 KR



BEVERAGES

Special Madras Filter Coffee	49 KR
Indian Chai	49 KR
Masala Chai	55 KR
Mango Lessi	59 KR
Lassi (Sweet/Salt)	49 KR
Cola	29 KR
Sprite	29 KR
Fanta	29 KR
Lemon Juice	39 KR
Lemon Soda	49 KR
Butter Milk	60 KR
Sarbath	50 KR
Rosemilk	60 KR



EXTRAS

Fried Pappad (2pcs)	20 KR
Raita	40 KR
Rice	20 KR
Poori	30 KR
Curd	15 KR
Sambar	25 KR
Chutney	25 KR





SARAVANAA BHAVAN[®]
WORLD'S NO.1 INDIAN VEGETARIAN RESTAURANT CHAIN

For More info: +46 735427755
www.saravanaabhavan.se
hsbstockholm@saravanabhavan.com