



SHIVA
OASIS RESORT

दरीखाना

A COMPLETE GASTRONOMIC EXPERIENCE

BREAKFAST

■ Continental Breakfast 250
Choice of preserved juice, bakery basket with butter & preserve, choice of tea / coffee / hot chocolate / milk

■ Healthy Breakfast 300
Freshly squeezed juice, choice of cereals, fresh cut seasonal fruits, choice of tea / coffee / hot chocolate / milk

■ American Breakfast 300
Choice of preserved juice, bakery basket with butter and preserve choice of cereals, twin eggs cooked as per your liking served with choice of tea / coffee / hot chocolate / milk

■ Mixed bowl of seasonal fresh fruits 200

■ Yogurt 100

■ Bowl of Cereal 150
Choice of cereals served with milk

■ Eggs 150
Choice of egg - boiled egg (2 pieces) / scrambled egg

Choice of Omelettes

■ Masala Omelette 175
with grilled tomato / hash brown

■ Cheese Omelette 225
with grilled tomato / hash brown

■ Chicken Omelette 300
with grilled tomato / hash brown

THE GRAND INDIAN NASHTA

■ Keema Paratha (2 pcs.) 350
Minced chicken with flat griddled Indian bread

■ Veg Stuffed Paratha (2 pcs.) 250
Flat griddled potato / paneer / gobi stuffed bread

■ Chole Bhatura 200

■ Poori Bhaji 200

■ Poha 150

SANDWICHES

■ Non Veg Club Sandwich 350
Lettuce, onions with cheese and aioli between three slice of toasted Pullman loaf, With filling of egg / chicken

■ Chicken Sandwich 300

■ Chicken Grilled Sandwich 350

■ Veg Club Sandwich 300
Lettuce, onions with cheese and aioli between three slice of toasted Pullman loaf, With filling of paneer / vegetable

■ Veg Grilled Sandwich 200

■ Veg Sandwich 175

■ Cheese Grilled Sandwich 220

BEVERAGES

Masala Tea	60
Green Tea	60
Lemon Tea	75
American Coffee	100
A shot of espresso with hot water, served with milk on the side.	
Lemon Iced Tea	150
Cold Coffee	175
Cold Coffee with Ice Cream	225
Espresso	175
Concentrated coffee brewed by forcing a small amount of nearly boiling water under pressure through finely ground coffee beans.	
Hot Chocolate	150
Made with cocoa powder and hot milk.	
Preserved Fruit Juice	100
Available in flavors of Orange, Mango, Pineapple, Apple, Cranberry.	
Fresh Fruit Juice (Seasonal)	150
Fresh Lime Soda	125
Carbonated water / Flavored water with fresh lemon juice, available in sweet and salt options.	
Nimbu Shinkanji	75
Lassi Sweet/ Masala	120
Traditional yogurt drink.	
Milk Shake	175
Available in flavors of Vanilla, Strawberry, Chocolate, Mango.	
Soft Drink Can	70
Bottled Water	30

MOCKTAILS

Ginger Mint Breeze	175
Refreshing drink infused with mint, ginger and black salt.	
Masala Virgin Mojito	175
Spectacularly tangy take on virgin mojito served with lemon chunks, mint & a twist of chat masala.	
Virgin Mojito	175
A refreshing quencher with juicy lemon, fresh mint & sugar.	
Fruit Punch	250
An all-time favorite drink with a variety of fruit juices blended with ice creams.	
Strawberry Sunshine	175
A great combo of pineapple, mango & orange juices & strawberry crush with a dash of cream.	
Blue Lagoon	175
A great mocktail that is simply everyone's delight.	
Ginger Ale	175
A classic fizzy part drink served as a long drink with ice.	
Tropical Fizz	175
A tempting recipe made with sweet lime and orange juice.	
Kiwi Kooler	175
A refreshing and enticing, bubbly, fruit filled drink with a slight tangy flavor.	

STARTERS

CHINESE CUISINE

☐☑ Chilly Chicken Dry or gravy	400
☐☑ Spring Roll Choice of chicken or vegetable	400/250
☐☑ Chicken Manchurian Dry or Gravy	400
☐☑ Veg Manchurian Dry or Gravy	300
☐☑ Chilly Paneer Dry or Gravy	350
☐☑ Crispy Corn	280
☐☑ Veg Salt & Pepper	250
☐☑ Chilli Garlic Noodles	275/225
☐☑ Haka Noodles Choice of chicken or vegetable	350/250
☐☑ Fried Rice Choice of chicken or vegetable	350/250

ITALIAN CUISINE

☐☑ Chicken Shashlik	500
☐☑ Paneer Shashlik	400
☐☑ Chicken Pasta	400
☐☑ Arrabiata Pasta	300
☐☑ Penne Pasta In white sauce	300
☐☑ Spaghetti	300
☐☑ Chicken Lasagna	500
☐☑ Veg Lasagna	400
☐☑ Baked Vegetable	400

SIDE ORDERS

(12 NOON-3PM, 7PM-11 PM)

☐☑ French Fries Batons of potatoes, deep fried till golden brown.	175
☐☑ Potato Wedges Herbed batter fried potato wedges served with homemade sour cream.	175
☐☑ Garlic Bread House baked soft baguette topped with garlic butter.	150
☐☑ Garlic Bread with Cheese House baked soft baguette topped with garlic butter and cheese.	175
☐☑ Vegetable Pakoras (8 pcs.) Gram flour batter fried vegetable fritters topped with chat masala, served with fresh mint chutney.	180
☐☑ Paneer Pakoras (6 pcs.) Gram flour batter fried cottage cheese fritters topped with chat masala, served with freshly made mint chutney.	350

SALAD

☐☑ Green Salad Cucumber , carrot, tomato, onion, lettuce	125
☐☑ Pasta Salad	225
☐☑ Caesar Salad Choice of chicken or vegetable	350/300

FROM OUR INDIAN KITCHEN

SOUP/ SHORBA

- **Cream of Chicken** 200
Smooth & velvety chicken soup flavored with selected herbs, garnished with diced chicken & cream.
- **Chicken Clear Soup** 200
Clear broth of chicken.
- **Hot & Sour Soup** 200/150
Choice of chicken or vegetable
- **Sweet Corn Soup** 200/150
Choice of chicken or vegetable
- **Manchow Soup** 200/150
Choice of chicken or vegetable
- **Cream of Tomato** 150
The all-time favorite tomato soup, garnished with crisp golden croutons & a dash of cream.
- **Cream of Mushroom** 175
A thick soup, prepared with chopped button mushroom & rich cream
- **Haryali Shorba** 150
A delicate puree of green peas & spinach, flavored with mild garam masala, garnished, topped with cream.
- **Cream of Veg** 150
A thick creamy soup prepared with chopped vegetables.
- **Mulligatawny Veg Soup** 150
This delicious Anglo-Indian soup is a product of British Raj in India.

DAUR-E-KEBAB

MASAHARI KEBAB

- **Bhatti Ka Murgh** 400
Indian roast chicken marinated in yogurt and cream with spices and a touch of saffron.
- **Chicken Satay** 400
Also known as the national dish of Indonesia, grilled seasoned chicken served with a special sauce.
- **Murgh Tikka** 500
Boneless chunks of chicken marinated in Indian spices, finished in the Tandoor.

- **Murgh Malai Tikka** 600
Tender, melt in the mouth kebab made from boneless chicken pieces flavored with herbs.
- **Murgh Seekh Kebab** 500
Seekhs of chicken mince adorned with dry fruits to add the shahi flavor.
- **Amritsari Fish** 550
Fish marinated in traditional way in a mixture containing egg and then deep fried to tender perfection.
- **Fish Tikka Lajawab** 550
Yogurt marinated fish chunks spiced and grilled.
- **Golden Fish Fry** 600
Fish fillets marinated with salt, lemon juice and deep fried till golden.
- **Fish Finger With Tartar Sauce** 600
A delicious appetizer made with boneless fish, spices and herbs.

SHAKAHARI KEBAB

- **Veg Seekh Kebab** 300
A special kebab made with vegetables and grilled in tandoor.
- **Dahi ke Sholey** 350
A delicate kebab made of fresh yogurt and shallow fried to a golden yellow finish.
- **Paneer Tikka Lajawab** 400
Cube chunks of cottage cheese, grilled with a special flavoured spices, marination made in our unique style.
- **Haryali Paneer Tikka** 400
Fresh cottage cheese cubes, marinated in spinach, mint, coriander, spices and yogurt.
- **Paneer Tikka Malai** 400
Cubes of fresh cottage cheese marinated with mild spices and yogurt.
- **Tandoori Aloo** 300
Hollowed potatoes stuffed with cheese, paneer, dry fruits and cooked in tandoor.

MAINS

- **Murgh Taka Tak** 500
Boneless chunks of chicken cooked in onion and tomato masala
- **Murgh Malai Korma** 550
Succulent, mouth-watering boneless chicken pieces cooked in a rich cashew & almond gravy
- **Hyderabadi Murgh** 500
Chicken pieces sealed and simmered on low flame in signature Hyderabadi spices
- **Murgh Kali Mirch** 500
Soft & tender boneless chicken portion cooked in a thick gravy, rich in black pepper
- **Chicken Lebabdar** 500
Boneless pieces of chicken cooked in a rich onion & tomato gravY
- **Chicken Methi Malai** 500
Roasted in tandoor, tender juicy chicken pieces, simmered in a satin spinach gravy, finished with cream
- **Kadhai Chicken Masedar** 550
Tender pieces of chicken cooked in an abundance of tomatoes, capsicum, fresh herbs and spices
- **Murgh Makhani** 500
Chunks of Tandoori chicken cooked in Makhani gravy made with tomatoes, cashew nuts and delicately spiced
- **Murg Do Piazza** 500
The classic old favourite delicacy from West Bengal
- **Hara Bhara Murgh** 500
Chicken cooked with spinach puree and finished with cream
- **Fish Tikka Masala** 550
Pieces of marinated fish tikka cooked in thick tomato onion masala and spices

GOSHT KI PESHKASH

- **Mutton Raha Masala** 750
Heavenly dish of mutton mince and mutton pieces served with hot crisp roti
- **Mutton Rogan Josh** 750
Tender mutton pieces cooked in traditional Kashmiri style
- **Lal Maas** 800
Traditional favourite mutton dish of Rajasthan

PANEER KI DUNIYA

- **Paneer Kali Mirch** 400
Cubes of fresh paneer cooked in a thick gravy, seasoned with black pepper
- **Paneer Methi Malai** 400
Soft paneer cubicles with chopped onion and fenugreek cooked in onion tomato gravy with a dash of cream
- **Paneer Kastoori** 400
A slice of paneer cooked in onion tomato gravy with traditional Indian spices including kasturi methi and garam masala
- **Paneer Achari** 400
Cubes of diced paneer, cooked in a tomato onion gravy, flavoured with spicey pickle
- **Paneer Makhani** 400
Cubed of fresh paneer cooked in fresh tomato and butter sauce
- **Papad Paneer ki Sabji** 400
An innovation, prepared from Paneer, fried papad and spring onion
- **Palak Paneer** 400
An all-time favourite, cubes of fresh cottage cheese, simmered in a smooth spinach gravy finished with cream
- **Kadhai Paneer** 400
Paneer Cubes cooked in thick Kadhai Gravy
- **Paneer Lebabdar** 400
Fresh paneer in a rich tomato and cashew nut gravy, flavoured with saffron and rose water

MAINS

SABZIO KE NAZARANE

- **Aloo Amritsari** 300
A Punjabi delicacy made of potatoes sautéed with onion and tomato, tempered with 'Hing' & other Indian spices
- **Mushroom Kasturi** 350
A mushroom delicacy cooked in onion tomato gravy with traditional Indian spices including kastoori methi
- **Kashmiri Dum Aloo** 300
A Delectable dish of potatoes stuffed with piquant mixture of paneer & dry fruits, simmered gently in an exquisitely spiced gravy
- **Sautéed Vegetables** 250
A healthy preparation of boiled carrot, paneer, green beans, corn, cauliflower and mushroom sauté in salt & pepper
- **Aloo Gobhi** 250
A traditional recipe, florets of cauliflower cooked with potatoes and chefs special blend of spices
- **Kesari Malai Kofta** 350
Dumpling of paneer, stuffed with cashew nuts and khoya, scented with saffron
- **Sabj Sangam Bahar** 250
A mélange of potato, carrot, cauliflower and green peas tempered with garlic, cumin and tomatoes
- **Gatta Curry** 250
Spiced chickpea flavoured dumpling cooked in curd based aromatic gravy
- **Aaj Ki Sabji** 250
Vegetable dish of the day, ask our team member about it
- **Navratan Korma** 400
A rich dish made with an assortment of veggies, fruits and nuts
- **Aloo Do Pyaza** 175
Rich Indian vegetable of deep fried potato and onion

DAL KA DUM

- **Dal Makhani** 300
Black lentils, tomatoes seasoned with delicate Indian spices cooked overnight and finished with cream & butter
- **Dal Tadka** 300
Yellow lentil cooked with chopped tomatoes , onions and garlic
- **Kadhai Chholey** 300
Chickpeas cooked with dry Indian spices and finished with cubes of potatoes
- **Rajma Masala** 300
A North Indian dish made with kidney beans, onions, tomatoes, spices and herbs

MAINS

BASMATI SE

■ Steamed Rice	250
■ Jeera Rice	260
■ Veg Pulao	250
■ Veg Biryani	300
■ Chicken Biryani	500
■ Gosht Biryani (4 pcs.)	860

DAHI KA DAUR

■ Vegetable Raita	175
■ Pineapple Raita	175
■ Boondi Raita	175
■ Dahi Tadka	175

PAPAD & PEANUTS

■ Roasted Papad (2 pcs.)	50
■ Masala Papad (2 pcs.) Pappadums made from urad dal and flavoured with black peppercorn, perfectly roasted topped with chopped onions Tomatoes, green chillies.	75
■ Peanut Masala Peanut tossed with chopped onions, tomatoes, red chilli powder, chat masala and freshly squeezed lemon juice.	150
Ice Bucket	50

NAAN OR ROTIYAN

■ Tandoori Roti	40
■ Makhani Roti	60
■ Missi Roti	70
■ Laccha Parantha	80
■ Pudina Parantha	90
■ Makhani Parantha	80
■ Ajwain Paratha	70
■ Plain Naan	70
■ Makhani Naan	90
■ Cheese Naan	100
■ Garlic Naan	100
■ Hari Mirch/ Laal Mirch Ka Paratha	70
■ Punjabi Chur Chur Naan/ Parantha	120
■ Stuffed Naan/ Paratha	120

DESSERTS

Choice of Ice Cream (2 scoops)

Vanilla, chocolate, Butterscotch, Strawberry, Mango

175

Gulab Jamun (2 pcs.)

100

Fresh Fruit Salad

200

Brownies

250

PIZZA AND BURGER CORNER

Subject to Availability

■ Veg Pizza	350
■ Veg Cheese Pizza	400
■ Chicken Pizza	500
■ Chicken Cheese Pizza	550
■ Veg Burger with fries	200
■ Veg Cheese Burger with fries	250
■ Chicken Burger with fries	400
■ Chicken Cheese Burger with fries	450

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Out-side Food/ Beverages are not permitted inside the premises.
Our Chef will be happy if you allow them 30-40 minutes to prepare your food.
Prices mentioned in the menu are in Indian Rupees(INR).
GST is applicable.