



Why The Name Is Black Salt ?

Black Salt / काला नमक / सेंथल is considered a cooling spice. It is brownish pink to dark violet translucent stone. According to India's classical medical science, Ayurveda, 'Black Salt' is full of therapeutic benefits and is the most beneficial form of salt because unlike ordinary salt, it does not increase the sodium content of blood and is therefore recommended for patients with high blood pressure and low-salt eating dieters. It is also a rejuvenator while aiding digestion and improving eyesight.

In small quantities it is regularly used to spice up chutneys, raitas, pickles, lemonades and many other savoury Indian snacks, adding a very different flavour than just using regular salt. Try sprinkling it on fresh cut fruit such as apples and bananas for a delicious treat and can be tried as a healthy alternative to sea salt or table salt.

...as *black salt* stands out amongst all spices for its cooling & healthy properties, our restaurant Black Salt is a celebration of food, beverages and all life-empowering human endeavours. A place where class, ambience and indulgence co-exist.



BLACK SALT[™]
RESTAURANT

Serving Delights

Accompaniments

Fresh Juice - Orange, Sweet Lime, Pineapple	80
Lassi Sweet or Salted	60
Rajwadi Lassi	80
Fresh Lime Soda / Water	50
Jal-Jeera Soda / Water	50
Mineral Water	30
Aerated Water (Bottle - 300ml)	40
Butter Milk	40

Mocktails

Love Bite Fresh orange juice, crushed strawberry with crushed ice	100
Lychee Refresh An international drink consists of peach, lychee, cranberry, orange & pineapple juice	100
Star Light Fresh lime juice, sugar syrup, soda, vanilla ice-cream with crushed ice	90
Divine Glow A refreshing drink of fresh orange, pineapple, fresh lime & sugar syrup with crushed ice	100
Java Lava Pineapple, fresh cream, coconut water & garnishing cream with cherries	110
Black Eye A signature drink of <i>Black Salt</i> Black grapes juice, cream with ice cubes and fresh mint leaves.	120
Green Blossom All-time favourite mint flavoured pineapple juice with vanilla ice-cream	90
Pink Day Strawberry flavoured with crushed strawberry vanilla & limca	90
Pina Colada Coconut flavoured pineapple juice with vanilla ice-cream	100
Blue Lagoon Blue flavoured extra toppings with cream	90
Dark Surprise Lemon chunks, caramelized sugar, ginger topped with coke	90

Waldorf Salad Dices of apples blended with walnuts, fresh cream and mayonnaise	120
Caesars Gift Crispy croutons, tomatoes, peppers & olives in thousand island dressing	100
Green Salad The day's fresh green	80
Creamy Russian Shells Tender vegetable in creamy pink mayo with tinge of vinegar	100
kachumber Salad Served with Indian Fresh Vegetable	90
Maxican Salad This mexican salad is a complete combination of spiciness, tanginess, crunchiness	110

🌀 Chinese

French Onion Near vegetarian conversion of famous soup	90
Sweet Corn American corn in a light creamy soup	90
Hot & Sour Fresh vegetables & contribution of spices with sour taste	100
Mings Jade Velvety spinach soup with oriental spices	100
Manchow Soya flavored veg. Soup topped with crunchy noodles	100
Veg. Clear Fresh diced veggies, corn and baby corn	80
Lemon Coriander Soup An oriental variety with fresh coriander in fresh veggies	90
Lemon Grass Soup A clear and appetizing lemon grass stock with fresh veggies and mushrooms	90
Hunan Wonton Soup Fried stuffed wonton's in a light soya flavored soup in hunan style	100

🌀 Thai

Woonsen Soup Clear noodles soup with mushroom, tofu & veggies in thai style	100
Tom Yum Phak Vegetarian version of the famous thai soup	100
Lemon Pepper A tangy lemon and pepper flavored soup with diced veggies	100

☞ Mexican & Continental

Broccoli Cheese Chopped broccoli, julienne carrots, pepper butter with cheese	110
Mexican Tortilla Delicious tomato based mexican soup garnished with crispy tortillas & cheese	100
Crema Passato Cream of vegetable soup sprinkled with parmesan cheese & served with crunchy croutons	100
Di Funghi Cream of mushroom soup	100
Tomato Fresh tomato soup with croutons & cream	90
Minestrone Tomato flavored soup with diced vegetables & noodles	100

☞ Italian

San Marino Farm fresh vegetable made into delicious soup with exotic butter taste & garnished with olives	100
Tex Mex Green Chilli Soup Leafy greens & bell pepper soup spiked with green chilli	100

Tandoor ki Saugaat

Mile-Jule Kebab Assorted kebab platter	400
Broccoli Peanut Kebab Fresh broccoli, mashed potatoes with peanuts, roasted chana powder, green chilli and ginger paste. Fresh coriander and small round cakes shallow fry served with tamarind chutney	200
Tandoori Stuffed Paneer Cottage cheese stuffed with akbari style served with mint chutney	200
Tandoori Baby Corn Yoghurt based tender baby corn cooked in clay oven	190
Lahori Paneer Tikka Paneer tikka in a delicately flavoured, marinated in cream & yoghurt	190
Tandoori Paneer Tikka Paneer tikka, capsicum, tomato cubes & onion marinated in yoghurt, sauce pierced on A skewer & cooked in the clay oven	190
Lahsooni Paneer Tikka Paneer cubes marinated garlic flavoured in charcoal fire	210
Hara Bhara Kebab Shamis of spinach mint coriander & green peas shallow fried & served with mint chutney	170
Veg. Seekh Kebab Mashed seasoned veg. To perfection & rolled on seekh	180

Chinese

Mushroom & Baby Corn Mushroom & baby corn cooked an exotic black pepper sauce	180
Paneer Papad Schezwan Diced cottage cheese coated with crispy papad and deep fried and to be served in schezwan style	180
Crispy Spinach Cottage Cheese Fresh spinach and diced cottage cheese marinated in schezwan style	200
Paneer Chilly Dry Soya flavored finger cottage cheese fried with onion & capsicum	190
Paneer Manchurian Dry Cottage cheese coated in soya sauce with garlic flavored	190
Paneer Schezwan Dry Cottage cheese prepared in schezwan style	190
Veg. Fried Wanton Veg. Dumpling fried in garlic flavored and served with schezwan sauce	160
Veg. Manchurian Assorted vegetable dumpling with fried in garlic flavored	160
Crispy Veg. Diced vegetable of chinese coated with crispy hot garlic sauce	160
Veg. Spring Roll Pancake of white flours stuffed with fresh veggies and chinese herbs	170

Thai

Momos Steamed Tibetan Dumplings served with garlic chutney	180
Tamarind Broccoli Deep fried broccoli sauteed with thai tamarind sauce and served with fried vegetables	190
Satay Cottage Cheese Cottage cheese stripes on wooden skewer marinated with coconut milk & curry powder grilled and Served with peanut sauce & cucumber salad	190
Thai Spring Rolls Sprouted beans, noodles, shredded cabbage, carrot, celery deep fried and served with sweet & sour sauce	180
Thai Corn Ball Fresh american corn in red & yellow bell pepper with thai herbs	180

Mexican & Italian

Mexican Platter Cheese nachos, enchiladas, tacos & Corn balls served with beans salad pico de gallo & sour sauce	400
Cheese Fondue A lip smacking cheese pot for dat rapturous fondue experience served with lavas brune & fresh cut veggies	370
Cannelloni Delight Fresh tortillas with spinach, grated carrots, potatoes, green onion, finely chopped ice berg & Bell peppers topped with cheese baked in oven serving with tomato sauce	200
Bruschetta Open toasted garlic bread covered with 3 different toppings with mozzarella & gratinated	190
Mexican Tostadas Scooped out brand stuffed with beans & corn, topped with sour cream & baked	190
Gangland Enchiladas Soft tortilla stuffed with fresh corn, capsicum, pepper, diced cottage cheese topped with red salsa & sour cream	200
Jalapeno Cheese Pouch An excellent opener to your plate served with mayo dip	200
Cheese Corn Ball Corn is an all-time favourite, so is cheese. Put these two together in the form of a crunchy yet soft-centered deep-fried dish served with mayo dip	210

Nachos

Nachos Supreme

Tortilla chips topped with jalapeno, pepper, olives, mushroom, cheese & baked nachos with cheese Sauce & salsa corn chips served with tongue tickling salsa and creamy cheese sauce

175

Cheese Nachos

Corn chips served with tongue tickling salsa and creamy cheese sauce

165

Tacos

Tacos

Crispy tacos shells loaded with refried beans sour cream salsa lettuce n cheddar cheese Served with pico de gallo and sour cream

150

Mushroom Burritos

Fresh mushroom, Mexican beans, brown onion, garlic, lettuce and fresh coriander leaves with cheese serving in sour sauce

200

Corn N Bean Burritos

Tortilla with fresh refined beans, corn, black beans, cucumber, cumin, garlic, mustard, honey & chopped green chillies with cheese

190

Burritos De Cassidy

Soft flour tortillas filled with fresh mushroom broccoli, green peas, carrots refined beans & topped with special tangy cheese sauce.

200

Veggies Grilled Burritos

Tortillas sheets with fresh zucchini red & green capsicum, tomatoes, with chilli pepper grilled in oven

180

Mega Veggies Burritos

Flour tortillas with fresh diced mushrooms, bell pepper, tomatoes, jalapeno chillies, cumin, black pepper & fresh coriander leaves with parmesan cheese

190

Choice of Pasta
Penne, Fusilli, Farfalle, Macaroni and Spaghetti

Pasta Arrabbiata

Fresh tomato sauce, garlic, chilli and parsley

200

Herb Pasta

Pasta sauteed in olive oil with herbs

190

Pasta Alfredo

Fresh Creamy sauce with garlic, mushroom, Italian cheese & herbs

200

Pasta Ricotta

Pasta Served with ricotta cheese, tomato sauce & Italian herbs

210

Pesto Pasta

Fresh basil crushed with garlic, pine-nuts, olive oil & parmesan cheese

200

Speggetti Mafia

Spicy Succulent Sauce goes well with spaghetti red & yellow
Capsicum tomato cubes, chilli, garlic cooked to perfection and tossed in
Fresh Cream. Sprinkled with parsley

190

Baked Dishes & Sizzlers

Baked Dishes

Burmese Spaghetti

Spaghetti covered with a special tomato sauce
with cheese & gratinated

150

Baked Spaghetti Pineapple

Spaghetti with white sauce & fresh pineapple topped
with cheese gratinated

160

Cannelloni Florentine with Broccoli

Fresh pasta sheet on a bed spinach covers with broccoli in a
White sauce topped with cheese gratinated

170

Veg. Au Gratin

Garden fresh vegetables' corn in light creamy sauce topped with
Mozzarella & cheese gratinated

150

Baked Macaroni with Pineapple

Boiled cut macaroni in white sauce with pineapple cube topped
with cheese gratinated

170

Baked Lasagne

Layer of home-made pasta, bechamel sauce, tomato sauce, basil,
mozzarella & ricotta, cheese sauce, baked in the oven

150

Sizzlers

Mexican Sizzler

Mexican rice with beans in a spicy topped with stuffed enchiladas
and accompanied by Mexican sauce

370

Paneer Shashlik Sizzler

Cubes of paneer marinated in tangy sauce grilled with onion capsicum & tomato served
on bed of buttered rice along with hash brown potato & boiled vegetables

350

Vegetable Grilled Sizzler

The popular continental sizzler served with vegetable steak macaroni with
Tomato sauce, fresh boiled vegetable with french fries

350

Chinese Sizzler

Chinese platter in bed of veg, fried rice, chilly paneer, veg, Hakka noodles,
Veg. Manchurian & hot garlic sauce

360

Italin Sizzler

combination of pasta tossed in a robust mushroom and black pepper sauce and
served with zucchini pancakes. Buttered vegetables and a perfectly baked potato topped
with a knob of butter complete this meal.

380

Indian Cuisine

Indian food reflects a perfect blend of various cultures and ages. Just like Indian culture, food in India has also been influenced by various civilizations which have contributed their share in its overall development and the present form.

Food of India is known for its spiciness. North India or South India, spices are used generously in food throughout the nation. But one must not forget that every single spice used in Indian dishes carries some or other nutritional as well as medicinal properties.

Indian Delicacies

Black Salt Special Our chef's speciality	300
Paneer Achari Fresh cubes of cottage cheese with diced onion, garlic, ginger paste with garam masala yoghurt & dried mango powder marinated in brown gravy garnish with fresh corianders with cream	230
Paneer Makhmali Tikka Masala Cubes of cottage cheese marinated in yoghurt afghani spices made into a Succulent dish in white gravy	230
Paneer Tikka Lababdar Malai paneer cooked in clay oven and served with makhani gravy	250
Paneer Lazeez Paneer marinated in rich cashewnut paste cooked in onion gravy with Indian spices	220
Paneer Green Chilly Masala Mulayam paneer marinated in green chilly paste, a perfect blend of hot spices	230
Paneer Tikka Masala Paneer tikka cooked with onion and tomato	210
Paneer Bhurjee Grated paneer cooked with tiny dices of capsicums, onion, tomatoes mildly spiced	210
Paneer Lajawab Fresh marinated cottage cheese cooked in the charcoal blended with a tangy tomato gravy	240
Paneer Kadai Cottage cheese cooked delicately in ground spices and tomato, capsicum & onion served in special kadai	230
Paneer Makhani Diced of cottage cheese in smooth makhani gravy	220
Paneer Balti Diced of cottage cheese with fine herbs in middle-eastern style	240
Mulayam Paneer Ke Pasande Sandwiched cottage Cheese in rich cardamom flavored gravy	230
Reshami Paneer Velvety soft blend of cottage cheese with cream and mild spice	220
Paneer Mirchi Mahal A speciality of the house, batons of paneer with capsicum in tomato gravy	220
Paneer Palak Dices of cottage cheese cooked in spinach gravy	210
Kumbh Makai Paneer Mushroom, corn and cottage cheese simmered in aromatic tomato gravy	220
Awadhi Dum Paneer Specially prepared cottage cheese in brown gravy, sealed in handi to retain its aroma	240
Veg. Khazana Garden fresh vegetables in dhania & ludina gravy	200



Tandoori Tawa Masala Grilled cottage cheese cooked with minced onion tomato & Ground Cumin Masala	240
Balti Aloo Dum Stuffed potatoes simmered in a combination of tomato, onion and cream gravy in a sealed pot	170
Aloo Lajawab Choice of aloo preparation (mutter / palak / methi / jeera)	170
Corn Tomato Bharta Fresh corn with chopped tomato & onion served with tomato gravy	190
Hyderabadi Nawabi Masala Seasonal vegetables simmered in spinach gravy spiced with fresh green masala	200
Veg. Kadai Fresh vegetables cooked in diced onion, capsicum served in a special kadai	180
Veg. Handi Garden fresh vegetables simmered in rich brown gravy	180
Veg. Jaipuri Fresh vegetables cooked with grated cottage cheese in spiced thick gravy topped with cream	180
Veg. Makhanwala Seasonal vegetables cooked in makhani gravy, topped with cream and fresh coriander	180
Veg. Navratna Fresh vegetable cooked in a rich gravy with dry fruits topped with pineapple and cream	180
Khoya Kaju All time favorite of Amdavadis	200
Malai Kofta Dumplings of mawa cottage cheese and nuts simmered in mughalai gravy	190
Baby Corn Hara Masala A unique blend of baby corn in spinach gravy	180
Baby Corn Mushroom Fresh baby corn & mushroom cooked with makhani gravy	190
Jafrani Kofta Succulent mélange of soft nuts stuffed koftas made into a khaas yellow gravy with kashmiri jafrani	190
Cheese Kofta masaledar Processed cheese & cottage cheese stuffed dumpling cooked in brown onion gravy	200
Kaju Curry curry is made from onion-tomato masala and richness comes from heavy cream with fry cashew nuts	240
Cheese Butter Masala Cubes of cheese tossed in makhani gravy	250
Mix Vegetable Fresh & boiled vegetable with brown gravy	170

Roti ki Potli & Khane ke Sang

Roti ki Potli	Plain	Butter
Roti	20	30
Naan	40	50
Paratha	30	40
Kulcha	40	50
Stuffed Paratha / Kulcha / Naan		60
Pudina / Methi Paratha		50
Cheese Naan / Kashmiri Naan		90
Garlic Naan		70
Kaju Badami Naan		100
Hariyali Naan		60
Missi Roti		50
Khane ke Sang		
Curd		50
Cool Raita <small>Mixed Veg. / Boondi / Cucumber</small>		70
Fruit Raita <small>Pineapple/ Mixed Fruit / Khajoori Raita</small>		90
Roasted Papad		20
Fried Papad		25
Masala Papad <small>with fresh vegetables</small>		40
Cheese Chilly Papad <small>Fresh grated cheese with chillies</small>		50

Dal

Dal (Tadka / Fry)

Yellow lentil cooked with tomato and spices tempered with cumin red chillies

150

Dal Makhani

Black lentils and red beans simmered over night on a slow fire, finished with cream & butter

170

Dal Lahsooni

Yellow lentil cooked with garlic flavor and spices

160

Dal Palak

Fresh spinach cooked with yellow lentil

160

Basmati Rice

Hyderabadi Dum Biryani

Seasonal vegetables with green flavored aromatic basmati rice in Hyderabadi tradition

190

Veg. Biryani

Seasonal vegetables cooked in spices with basmati rice

180

Veg. Pulao

Farm vegetables cooked with basmati rice

170

Jeera Rice

Cumin flavored basmati rice garnished with fresh coriander

150

Steamed Rice

Pure dehradun basmati rice

130

Chinese Cuisine

Chinese food enjoys high reputation in the world due to its abundance and exquisite, delicious taste and charming appearance. Many Chinese dishes are cooked with less meat and more vegetables, so the foods contain lower calories than Western food. Vegetables stay bright and crisp by cooking them for a short time over high heat, either in their own juice or in a small amount of water. This method retains most of the vitamins and minerals.

Paneer Chilly Cottage cheese finger size with chilly, onion & capsicum in a soya flavored sauce	190
Paneer Manchurian Gravy Cottage cheese coated with garlic in soya flavoured sauce	190
Gobi Manchurian Gravy Fresh cauliflower coated with garlic soya flavored sauce	170
Veg. Manchurian Gravy Dumpling vegs. with prepared garlic in soya flavored sauce	160
Veg. Hot Garlic Sauce Dices of vegetables cooked in hot garlic in a soya flavored sauce	170
Mushroom Manchurian Tender button mushroom with garlic in a soya flavored sauce	180
Diced Veggies in Schezwan Sauce Cubed crispy veggies in a spicy schezwan sauce	180

American Chopsuey Shredded veggies in a tangy tomato sauce topped with fried noodles	180
Veg. Hakka Noodles Boiled noodles & flakes of chilly, garlic, vegetables and Capsicum cooked in hakka style	170
Chilly Garlic Noodles Fresh assorted vegetables with noodles in garlic flavoured	180
Schezwan Noodles Fresh vegetables soft noodles in garlic flavoured	190
Broccoli Fried Rice Basmati rice with fresh broccoli soya sauce in salt & pepper in Chinese style with green onion	190
Singapore Fried Rice Basmati rice with soft noodles & vegetables	200
Oriental Fried Rice Basmati rice, soured capsicum, onion, chopped chilly with schezwan style	190
Baby Corn Mushroom Fried Rice Fresh bay corn mushroom toasted with rice	190
Veg. Fried Rice Basmati rice toasted with vegetable & chinese seasoning	170
Manchurian Fried Rice Basmati Fried rice with Manchurian balls	200
Manchurian Noodles Colorful vegetables are stir fried in high flame & tossed with noodles & Manchurian	200

Thai Cuisine

A style of food that originates in Thailand, Thai food is known for its balance of three to four fundamental taste senses in each dish or the overall meal: sour, sweet, salty, and sometimes bitter.

Blending elements of several South-east Asian traditions, Thai food places emphasis on lightly prepared dishes with strong aromatic components. The spiciness of Thai cuisine is well known. Along with herbs and spices, there are various sauces and other special ingredients essential to authentic Thai food. Shallots, Garlic and Chillies (red, green and yellow) are used in generous amounts in the Thai food as also coconut, mushrooms and rice.

Thai Delicacies

☞ Main Course

Autumn Veg's Green Curry Fresh vegetables baby corn in thai green	200
Herbed Veg Assorted vegetables in delicately spiced with coconut curry	190
Pattaya Red Curry Fresh vegetables tofu in this traditional curry from Thailand	210

☞ Noodles & Rice

Pot Rice Rice cooked with fresh veggies in a earthenware pot retain its original aroma	190
Nasi Goreng Fresh English vegetables with Indonesian rice	170
Thai Ferried Rice Evergreen spice flavored paste with thai rice	170
Phad Thai Noodles Flat noodles straight from the Thailand	180
Masti Noodles English veggies with noodles in ginger garlic flavoured	180
Steam Rice Pure dehradun basmati rise	140

Mexican Cuisine

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☞ Main Course

Mexican Diced Cottage Cheese Diced cottage cheese bean veg 's in spicy mexican rice or tortillas	320
Jesse James Fajitas spicy of cottage cheese potatoes tomatoes, capsicum onion Topped with salsa sour cream cheese & masala tortillas	270
Fajitas Platter 4 soft tortillas refined beans lightly toss cooked veggies, cheddar cheese, grilled Cottage cheese and butter rice served with pepper salad	300
Chillaquilles Jalapeno & cheese stuffed pancakes smothered with red mexican pepper tomato sauce served with spanish rice	260
Mexican Salsa Curry with Rice A wholesome mexican meal consist of rice and salsa curry	270
Maize De Babe Rice Baby corn cooked in a tangy curry with diced veggies served with mexican rice	300

🌀 Pizza

Italian Pizza

Jalapeno, Olive, Capsicum Onion with cheese

130

Mexican Pizza

Beans blended in tomato, garlic, onion & topped with capsicum cheese

140

Oriental Express Pizza

Hot jalapeno, pepper, capsicum & cheese

150

Double Cheese Pizza

Cheese pizza topped with extra cheese

170

🌀 Sandwich & Toast

Veg. Club Sandwich

Cucumber, tomato, green chilly with cheese

100

Cheese Chilly Toast

Fresh green chilly with cheese

90

Garlic Chilly Toast

Fresh chopped garlic

80

Veg. Sandwich Grilled

Fresh garden veggies

75

Cheese Sandwich Grilled

Fresh garden veggies

90

French Fry

70

Cool Shakes & Hot Beverages

🌀 Cool Shakes

Kesar Pista Milk Shake

110

Rajbhog Milk Shake

110

Strawberry Milk Shake

90

Chocolate Milk Shake

100

Vanilla Milk Shake

80

Cold Coffee

80

(with ice cream 30)

🌀 Hot Beverages

Masala Tea

50

Lemon Tea / Ice Tea

80

Coffee

70

Sizzling Brownie	170
Vanilla ice cream with hot chocolate sauce	
Chocolate	60
Rich Coffee	70
Fresh Strawberry	60
Chocolate Chips	70
American Nuts	80
Swiss Cake	80
Roasted Almond	90
Kesar Pista	60
Rajbhog	70
Vanilla	50
Almond Carnival	90
Black Current	80