



Bansi
VIHAR

by



Our Menu

The flavors of Nature
straight to your table

ALA CARTE MENU

BREAKFAST

BansiVihar Café's Breakfast - 299

(Fresh Cut Fruit, Butter Milk/Sweet Lassi,
Kachari Subz / Chole Bhature ,Tea /Coffee)



Continental Breakfast - 249

Choice of Canned Juice, Fresh Cut Fruits Toast
with Jam Butter ,Tea N coffee



Chole Bhature - 199

Choice Of Parantha - 169

(2pc Aloo / Gobhi / Mooli / Mix / Paneer - Served
with Pickle and Curd)



Poori Bhaji - 169

Egg Preparations - 149

(Boiled/Omlet / Masala Omlet / Fried egg Sunny
Side up Served With 2 Pcs of Butte toast)



Choice of Veg Sandwich - 149

(Plain/ Toasted)

Grilled Sandwich - 169/189

(Veg / Chicken)



Tea - 59

(Choice of black/ readymade)

Coffee - 69

Hot Chocolate & bournvita - 139



SHURUAAT

(AN OVERTURE TO THE MEAL)

Taaze Phalon Ka Ras

(Choice of seasonal fresh fruit juice)

- 169

Masaledar Chaach

(Refreshing buttermilk served with a dash of spices)

- 79

Thandai

(A royal and exotic blend spices and sweetened milk served chilled)

- 149

Lassi

(Thickened yogurt-choice of plain, sweet & salted)

- 149



Fresh Lime Water/Soda

(Choice of plain, sweet & salted)

- 99

Milk Shake

(Choice of chocolate, vanilla, strawberry)

- 179

Cold Coffee

(Chilled refreshment drink in coffee flavor)

- 179

Packaged Drinking Water

- 20



Kiwi Cooler

- 149

Virgin Mojito

- 149

Blue Lagoon

- 149

Virgin Pina colada

- 149

Fruit Punch

- 199



Shorbe

(SOUPS)

Tamatar Shorba

(A delicately flavored tomato soup with spices)

- 149

Cream of Tomato soup

(Cream soup flavored with almond/ tomato/ vegetable, garnished with fresh cream)

- 149

Choice of Clear soup

(Clear soup flavored with mushroom/ vegetable)

- 125



Hot & Sour Veg. soup

(A lightly spiced thick soup garnished with vegetables)

- 169

Sweet Corn Veg. soup

(Garnished with fried garlic, baby corn, tomato and mushroom)

- 169

Man chow veg. soup

(A lightly spiced thick soup garnished with vegetables and fried noodles)

- 169

Chicken clear soup

(Clear soup flavored with chicken.)

- 199

Hot & Sour Chicken soup

(A lightly spiced thick soup garnished with chicken.)

- 199

Sweet corn Chicken soup

(Garnished with fried garlic and chicken)

- 199

Chicken Man chow soup

(A lightly spiced thick soup garnished with chicken cubes and fried noodles)

- 199



CHINESE SPECIAL

THAUPHON (Starters)

Paneer 65	■	- 299	
Chilly Paneer	■	- 299	
<i>(Spiced cottage cheese with peppers, vegetables and sauces)</i>			
Veg. Manchurian	■	- 275	
<i>(Spiced vegetable balls in saucy preparation)</i>			
Crispy chilly Babycorn	■	- 299	
<i>(crispy baby corn tossed in spicy sweet & sour sauce with spring onion, garlic, onion and capsicum chunks)</i>			
Corn Salt & Pepper	■	- 249	
<i>(Tossed sweet corn with veggies like capsicum, ginger, spring onion & many more.)</i>			
Veg Spring Roll	■	- 249	

	Chinese Platter	■ ■	- 450
	<i>(Great combination of assorted Snacks of Chinese cuisine)</i>		
	Chicken Lollypop	■	- 350
	<i>(Frenched chicken drumette batter fried & tossed with sweet spicy sauce)</i>		
	Chilly Chicken	■	- 325
	<i>(Spiced chicken with peppers and Szechwan sauces)</i>		
	Chicken Manchurian	■	- 325
	<i>(choose from a dry and saucy preparation)</i>		
	Chicken 65	■	- 325

Faan Mein

(RICE & NOODLES)

Veg. Fried Rice	■	- 175	
Egg/Chicken Fried Rice	■	- 199/249	
Hakka Noodles	■ ■	- 175/199/250	
<i>(Veg/Egg/Chicken)</i>			
Burnt Garlic Rice	■ ■	- 175/199/250	
<i>(Veg/Egg/Chicken)</i>			

AATISH –E- TANDOOR

(FROM OUR CLAY OVEN)

Murgh Tandoori (2pc/4pc)

(Spring chicken marinated in traditional Indian spices and barbecued in the clay Oven.)

- 299/549

Mumtaz Tangdi (4 Pc)

(Chicken drum stick stuffed with mince and covered with cheese.)

- 399

Murgh Mohini Seekh

(Minced chicken flavored with Indian spices and cheese then barbecued.)

- 399

Fish Tikka

- 349

Fish Amritsari

- 349



Angaara Kebab

(Boneless chicken marinated with rich Indian herbs and covered with egg and Coriander.)

- 399

Malai Seekh Dilbahar

(Minced mutton blended with choicest spices and herbs then barbecued.)

- 499

Hara Bhara Kebab

(Minced vegetable kebab flavored with coriander and fried.)

- 299



Sabzi Hariyali Seekh

(Vegetable seekh kebabs cooed on skewers.)

- 299

Paneer Tikka Angara

(An exotic cottage cheese kebab served with diced capsicum and tomatoes.)

- 349

Tandoori Shahi Aloo

(Grilled potatoes scooped in the centre and stuffed with vegetables and cashew nuts and a variety of herbs.)

- 299



MURG-E-LAZAKET (THE SPRING CHICKEN)

Murgh Anokha

(A spring chicken pieces cooked with pounded masala.)

- 399

Murgh Makhani

(Butter chicken in a tantalizing gravy.)

- 399

Matka Murg (6pc)

(One pot chicken sautéed with abundance of ginger and Indian spices.)

- 399



Murgh Tikka Masala

(A Tikka chicken pieces cooked with a tantalizing gravy.)

- 449

Murgh Kadhai

(spicy and flavorfull chicken cooked in variety of spices.)

- 399



Murgh Dehati

(A spring chicken sautéed with abundance of ginger and Indian spices.)

- 399

Fish Curry

- 350

GOSHT – E – BAHARAN (LAMB FROM THE CHEF'S PAN)

Rogan josh

(A combination of mutton and yoghurt flavored with saffron, cooked in kashmiri style.)

- 599

Mutton Curry

(Tender mutton simmered in silky spinach gravy.)

- 549

Lal Mans

(Succulent pieces of mutton blended with exotic Indian spices, cooked to perfection.)

- 599

Mutton Atte

(Succulent pieces of mutton blended with exotic Indian spices, cooked to perfection.)

- 599



SABZI HARIYALI

(Garden Fresh Vegetables)

Kadhai Paneer

(Seasonal vegetables and fresh cottage cheese tossed with coriander, peppercorn, tomatoes.)

- 299

Palak Paneer

(Cottage cheese cubes pureed spinach tossed together to perfection and finished with cream butter.)

- 299

Paneer Butter Masala

(Fresh cottage cheese simmered buttered tomato cream and flavored with fenugreek.)

- 325



Paneer Tikka Masala

(Char grilled cottage cheese cooked in a creamed tomato & onion gravy, seasoned with fresh herbs.)

- 325

Paneer Lawabdar

(fresh cottage cheese sautéed with tomato gravy infused with the fragrance of fenugreek.)

- 325

Paneer Makhani

(Cubes of cottage cheese poached in a puree of ripe tomato and finished with Cream and butter.)

- 325

Makhmali Kofta

(Dumplings of cheese and potato stuffed with raisins and served with a rich creamy sauce.)

- 299

Lahsooni Corn Palak

(Corn kernel cooked in spinach gravy, tempered with Garlic)

- 249

Navrattan Korma

(Assorted vegetables and cottage cheese in mild creamy cashew nut gravy.)

- 249



Dum Aloo Kashmiri

(Potato dumping stuffed with dry fruit and simmered in brown gravy.)

- 245

Sabzi Ka Saag

(Assorted vegetables with cubes of cottage cheese in tangy tomato gravy.)

- 249

Methi Malai Mutter

(Green peas simmered in fenugreek and spinach puree enriched with cream.)

- 299

SABZI HARIYALI

(GARDEN FRESH VEGETABLES)

Tawa Dingri

(Button mushroom cooked on tawa with Indian spices.)

- 349

Dal – E – Zevrat

(Black lentils simmered overnight and laced with coriander.)

- 249

Dal Tadka

(A combination of yellow pulses delicately tempered, and served with a sprinkling of coriander.)

- 199

Dal Hariyali

(Yellow pulses cooked with spinach flavored with coriander.)

- 199



LAZZAT – E – BASMATI

(PEARL OF THE KITCHEN)



Gosht Hyderabad Biryani

(Basmati rice cooked with lamb, flavored with mint, saffron and herbs.)

- 549



Chooza Biryani

(Succulent pieces of chicken, delicately combined with a pulao.)

- 399

Sabzi Biryani Zaffrani

(Bailed/ Omlet / Masala Omlet / Fried egg Suny Side up Served With 2 Pcs of Butte toast)

- 249

Navrattan Pulao/ Veg.

(A traditional vegetable pulao originally honoring the nine jewels of Emperor Akbar's court.)

- 199

Saada Chawal

(Fluffy steamed rice.)

- 149



KHAANE KE SAJEDAAR

(THE ACCOMPANIMENT)

Raita <i>(A choice of mint / pineapple / boondi / mixed vegetables)</i>	- 99	  
Hara Bhara Salad	- 125	
Papad (Roasted / Fried)	- 59	
Masala Papad	- 69	

LUQMAAT – E – ROTI

(INDIAN BREAD)

	Tawa Roti	- 30/35
	Lachha Paratha <i>(Ajwain / pudina / saada)</i>	- 69
	Missi Roti	- 69
	Naan <i>(Adrak / pyaza / lasooni/ butter)</i>	- 69
	Tandoori Roti	- 35/40
	Kulcha <i>(Masala / saada)</i>	- 89/99
	Stuffed Naan	- 99

MEETHE SAPNE

(SWEET SENSATIONS)

Gulab Jamun with Icecream	- 99	  
Gulab Jamun	- 69	
Rasgulla	- 69	
Fruit Salad with Fresh Cream	- 199	
Choice of Ice Creams <i>(Chocolate, Strawberry, Mango, butter scotch)</i>	- 149	

Visit Again Soon...

Thank You!

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- TOWNe'

STAY - LOCAL - DINE

- Order once placed will not be cancelled.
- Permitted flavors and food colors used.
- Preparations are only mildly spices until otherwise requested.
- Food served subject to availability.
- 30 minute time required for food preparation.