

JAIN

KITCHEN

BREAKFAST | LUNCH | DINNER

PURE VEG RESTAURANT

Every item is prepared in JAIN
(No Onion & Garlic) & Regular style

 +91 9346807006

 jainkitchenhyd@gmail.com

 www.jainkitchen.in

Every food takes 15-20mins minimum time.
Order once placed will not be
cancelled or exchanged

Breakfast

<i>Poha</i>	40/-
<i>Aloo Bonda (2pcs)</i>	40/-
<i>Onion Pakoda</i>	50/-
<i>Poori Sabji</i>	80/-
<i>Aloo Paratha (2pcs (Tawa))</i>	100/-
<i>Chole Poori</i>	100/-
<i>Mixed Pakoda</i>	100/-
<i>Chola Bhatura</i>	140/-
<i>Paneer Bhurji + Plane Paratha (2pc)</i>	200/-

Fresh Drink

<i>Fresh Lime Water</i>	25/-
<i>Butter Milk</i>	40/-
<i>Masala Coldrinks</i>	50/-
<i>Fresh Lime Soda</i>	45/-
<i>Lassi</i>	60/-
<i>Coldrinks</i>	on MRP
<i>Mineral Water</i>	on MRP

Desserts

<i>Ice-cream</i>	on MRP
<i>Gulab Jamun</i>	50/-
<i>White Rasgulla</i>	50/-

* GST APPLICABLE

Papad

ROASTED PAPAD	35/-
FRY PAPAD	40/-
MASALA PAPAD (Sprinkle kachumber salad on fry or roasted papad)	55/-
CHEESE MASALA PAPAD Sprinkle kachumber salad and grated cheese on fry or roasted papad)	70/-

Raita

PLAIN CURD	60/-
VEG RAITA	70/-
BOONDI RAITA	80/-

Salad

GREEN SALAD (slices of onion, carrot, cucumber with tomato, beetroot, lemon wedges and slitted green chilly)	60/-
KACHUMBER SALAD (brunoise cuts of onion, tomato, cucumber mix with lemon juice and seasoning)	60/-
CHATPATA SALAD (Paysanne cuts of onion, carrot, cucumber, tomato, beetroot mix with lemon juice and seasoning)	80/-

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Soups



LEMON CORIANDER SOUP <i>(Thin soup infused with the flavour of lemon and coriander)</i>	140/-
HOT N SOUR SOUP <i>(Mix fresh vegetable and mushroom cooked along with Chinese sauces and sour ingredients)</i>	140/-
VEG SWEET CORN SOUP <i>(Thick corn soup cooked with fresh vegetables and cream)</i>	130/-
TOMATO SOUP <i>(Delicious concoction of fresh tomato and garnish with cream and bread croutons)</i>	140/-
MANCHOW SOUP <i>(Fresh vegetables cooked along with Chinese sauces served with crisp noodles)</i>	140/-
THAI SOUP <i>(Fresh Exotic vegetables cooked along with noodles and Chinese sauces)</i>	150/-
JAIN KITCHEN SPECIAL SOUP  <i>(Fresh Exotic vegetables cooked along with paneer and special Chinese sauces flavoured with basil leaves)</i>	170/-

Rolls



SPRING ROLL <i>(Stuff toss vegetable in batter-based sheet & deep fried)</i>	190/-
CHEESE CHILLY ONION ROLL  <i>(Stuff mixture of cheese, chilli, paneer, and onion in batter based sheet and deep fried)</i>	240/-
PALAK CORN CHEESE ROLL <i>(Mixture of spinach, corn and cheese along with seasoning stuff in batter based sheet and deep fried)</i>	240/-

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Chinese Starter

POTATO 65 <i>(Deep fry batonnet potato, flavoured with curry leaves and tossed in yoghurt based sauce)</i>	190/-
VEG CRUNCHY <i>(Sheeted Manchurian based fried mix vegetable tossed in spicy and tangy sauce)</i>	220/-
VEG 65 <i>(Sheeted fried Manchurian based vegetable flavoured with curry leaves and tossed in yoghurt base sauce)</i>	220/-
DRAGON POTATO <i>(Batter dipped fried potato, fried bellpeppers & onion tossed in spicy and tangy sauce)</i>	200/-
VEG MANCHURIAN (DRY/GRAVY) <i>(Fried Manchurian based vegetable ball dipped in spicy, sweet and tangy sauce)</i>	200/-
GOBHI MANCHURIAN (DRY/GRAVY) <i>(Batted fried cauliflower based tossed in spicy, sweet and tangy sauce)</i>	220/-
VEG CRISPY  <i>(Fried mix vegetable coated with spicy sweet and tangy sauce)</i>	210/-
PANEER 65 <i>(Deep fried coated paneer flavored with curry leaves and tossed in yoghurt based sauce)</i>	240/-
BABY CORN CHILLI  <i>(Butter fried corn flour tossed in spicy, sweet, and tangy sauce)</i>	200/-
VEG MASALA LOLLIPOP  <i>(Batter dipped fried baby corn tossed in spicy, tangy and sweet sauce)</i>	230/-
CHILLI PANEER (DRY/GRAVY)  <i>(Fried Manchurian based vegetable candy dipped in spicy, sweet and tangy sauce)</i>	230/-
PANEER MAJESTIC <i>(Coated fried paneer along with sticks made in flavoured yoghurt-based sauce)</i>	240/-
CRISPY CORN <i>(Deep fried coated corn kernels and flavouring with spice powders)</i>	250/-
BABY CORN MAJESTIC <i>(Coated fried baby corn along with sticks made in flavourful yoghurt-based sauce)</i>	230/-
MUSHROOM CHILLY  <i>(Coated fried mushroom and fried onion and capsicum tossed in spicy and tangy sauce)</i>	250/-

* GST APPLICABLE

PANEER SATHE 

(Fried coated wrapped paneer with noodles tossed in schezwan sauce)

300/-

DRAGON PANEER 

(Coated fried paneer, fried bell peppers and onion tossed in spicy and tangy sauce)

270/-

CHINESE PLATTER {4 ITEMS}

(Veg Manchurian, veg noodles, veg spring roll, chilly paneer)

399/-

CHINESE JAIN SPL PLATTER {6 ITEMS}

(Veg Manchurian, veg noodles, veg spring roll, chilli paneer, baby corn, Veg masala lollipop)

499/-

Noodles 

VEG NOODLES

(Boiled noodles stir fried with mix fresh vegetables, Chinese spices, and sauces)

180/-

SCHEZWAN NOODLES 

(Boiled noodles stir fried with fresh mix vegetables, schezwan sauce and Chinese spices)

190/-

VEG SINGAPORE NOODLES 

(Yellow in color, stir fried cooked noodles with vegetables Chinese sauces and spices)

200/-

CHILLI GARLIC NOODLES 

(Boiled noodles stir fried with fresh mix vegetables, garlic with Chinese sauces and spices)

190/-

JAIN KITCHEN SPECIAL NOODLES 

(Boiled noodles tossed along with fresh Bellpeppers and mix vegetable, paneer, cashew, and special Chinese sauces)

230/-

* GST APPLICABLE

Tandoor Starters



VEG SEEK KABAB

(A delicious snack made using minced mixed vegetables and seasonings, grill in clay oven)

220/-

HARA BHARA KABAB

(Fried patties made with spinach, peas, potatoes and mixed vegetables along with spices)

220/-

PANEER SANGMAMAR KABAB



(Fried patties made with mashed paneer along with stuffing of cheese with the goodness of mixed spices.)

260/-

TANDOORI RESHMI BALLS

(Fried mixed vegetables balls marinated with yoghurt based paste along with seasoning)

220/-

PANEER ACHARI TIKKA

(Cottage cheese marinated in yoghurt based paste and flavoured with pickle Masala and grilled in tandoor)

280/-

PANEER TIKKA

(paneer cube marinated in hang curd along with spices and grilled in clay Oven)

280/-

MUSHROOM TIKKA

(Button Mushroom Marinated in yoghurt based paste along with seasoning and grilled in tandoor)

260/-

PANEER MALAI TIKKA

(Cottage cheese marinated in cashewnut based paste along with seasoning and grilled in tandoor)

300/-

STUFF MUSHROOM

(Marinated Button mushroom stuffed with mashed potato and paneer along with seasoning and grilled in Clay Oven)

280/-

CURD CHEESE KABAB



(Deep fried patties made using hang curd, bellpeppers, onion, cheese, and some sort of seasoning)

300/-

SPECIAL TANDOOR PLATTER (7 ITEMS)

(Combination of – Paneer, babycorn, mushroom, and Cauliflower and Potato Tikka, Tandoori Reshmi Balls and Hara bhara Kabab)

520/-

* GST APPLICABLE

Paneer Main Course

PANEER CHATPATA

(Thick gravy- paysanne cuts of paneer cooked in gravies along with fried onion, capsicum and powder spices)

240/-

PANEER BUTTER MASALA

(Medium dices of paneer cooked in gravies with butter, cream, coconut powder, and Indian spices)

250/-

PANEER LABABDAR

(Fried thin slices of paneer and dices of capsicum and onion cooked in gravies with Indian spices)

250/-

PANEER DO PYAAZA

(Large dices of paneer with fried onion dices cooked in gravies with Indian spices)

250/-

PANEER TOOFANI

(Paysanne cuts of paneer, fried julienne of capsicum and onion cooked in gravies with Indian spices)

260/-

PALAK PANEER

(Small dices of paneer cooked in Chaman gravy with powder spices & finished with cream)

270/-

PANEER KADHAI

(Medium dices of paneer and fried onion, capsicum cooked in gravies flavoured with kadhahi masala)

260/-

PANEER PASANDA

(Fried stuffed paneer in cooked in rich and spicy gravy)

250/-

PANEER TIKKA MASALA

(Tandoor roasted paneer, onion, capsicum cooked in thick and spicy gravy)

250/-

PUNJABI PANEER

(Paysanne cuts of paneer and fried julienne of capsicum and onion cooked in spicy gravy)

250/-

MUTTER PANEER

(Small dices of paneer cooked in gravies along with green peas and powder spices)

260/-

* GST APPLICABLE

PANEER SHAHI {SWEET}

(Medium dices of paneer cooked in creamy gravy)

260/-

KAJU CURRY MASALA

(Fried cashew cooked in gravies with Indian spices)

280/-

PANEER LAHORI

(Paysanne cuts of paneer and fried bell peppers cooked in gravies with Indian spices)

280/-

KAJU PANEER MASALA

(Cashew cooked In gravies along with cottage cheese & indian spices.

300/-

MATKA PANEER 

(Small dices of paneer and fried bell peppers cooked in gravies along with cheese and Spl. Tandoori masala then cooked in tandoor)

390/-

Dal Bucket

DAL FRY 

(Boil Toor dal sauteed in chop masala with seasoning)

160/-

DAL TADKA 

(Tempered dal fry)

180/-

DAL BUTTER FRY

(Boil toor dal sauteed in butter chop masala with seasoning)

170/-

DAL MAKHANI

(Combination of boil lentils simmered with chop masala & makhani gravy finish with butter and cream)

220/-

* GST APPLICABLE

Green Veg



ALOO JEERA

(Dry Preparation-toss boiled potato with cumin green chilli & powder spices)

180/-

BHINDI MASALA

(Fried bhindi with OTM & powder spices)

200/-

MATHA KADHI PUNJABI



(It is a tangy and salted, besan & curd based curry)

200/-

CHOLE MASALA

(Made with white chickpea cooked in gravies with Indian spicy)

200/-

MIX VEG

(Combination of mix vegetable cooked in Gravies with Indian spices)

210/-

CAPSICUM TOMATO MASALA

(Deep fried stuffed capsicum, tomato with spicy mixture & dank spicy gravy)

210/-

ALOO GOBHI MUTTER

(It is made from potato, peas, and cauliflower with typical onion tomato gravy)

210/-

VEG JUNGLI

(Shredded cabbage cooked in Chaman gravy along with fried mix vegetable & Indian spices)

220/-

MARWADI VEG

(mix vegetable cooked in onion -tomato gravy along with paneer and finished with cream)

210/-

VEG ANGARA



(Rich onion -tomato gravy with fried vegetable with indian powder spices)

210/-

KADHAI VEG



(Mixture of fried veggies cooked in spicy gravy flavoured with kadhai masala)

220/-

* GST APPLICABLE

VEG KOFTA CURRY

(Deep fry koftas simmered in thin flavourful gravy)

210/-

VEG KOLHAPURI 🌶️

(fried mix vegetable in a thick spiced gravy)

210/-

DUM ALOO PUNJABI 🌶️

(Stuffed with spicy mixture & dank in flavourful gravy)

230/-

PALAK CORN MASALA

(Corn simmered in chaman gravy with Indian spices)

240/-

TAWA VEG 🍳

(Fried mix Vegetable cooked in gravy with Indian spices)

230/-

BAIGAN BHARTA 🍳

(Prepared by mincing of baked baigan, and tomato cooked in onion tomato masala with the touch of hing)

260/-

VEG JAIPURI

(varieties of mix veggies cooked in flavourful gravies and topped with roasted papad)

220/-

CORN MASALA

(corn simmered in flavourful gravies with with Indian spices)

210/-

MALAI KOFTA {SWEET}

(a delicious dish of fried balls of potato and paneer cooked in a rich and creamy mild gravy)

250/-

MUSHROOM MASALA

(Fried button mushroom cooked in spicy gravy)

260/-

BABY CORN MASALA

(Fried babycorn cooked in spicy gravies with powder spices)

260/-

* GST APPLICABLE

Indian Bread

TANDOORI ROTI PLAIN

(a flatbread made with whole wheat flour and cooked in tandoor)

25/-

TANDOORI ROTI BUTTER

(a flatbread made with whole wheat flour and cooked in tandoor with butter)

30/-

KOTHMIR ROTI

(whole wheat flatbread adding fresh coriander, cooked in tandoor)

35/-

PLAIN NAAN

(Soft flatbread made with refined flour and cooked in tandoor)

50/-

BUTTER NAAN

(Soft flatbread made with refined flour and cooked in tandoor with butter)

60/-

LACCHA PARATHA

(it is multilayered whole wheat flatbread cooked in tandoor)

50/-

PLAIN KULCHA

(it is a soft round flatbread made with refined flour and cooked in tandoor)

45/-

PUDINA PARATHA

(Whole wheat flatbread adding dry mint and cooked in tandoor)

60/-

GARLIC NAAN

(Refined flour flatbread adding minced garlic and cooked in tandoor)

70/-

ALOO PARATHA

(Mashed potato with seasoning stuffed whole wheat flatbread cooked in tandoor)

70/-

MISSI ROTI

(Gram flour crisp flatbread adding spices and cooked in tandoor)

55/-

STUFFED PANEER PARATHA

(Mashed paneer with spices stuffed in whole wheat flatbread cooked in tandoor)

80/-

KOTHMIR NAAN

(Refined flour flatbread adding fresh coriander cooked in tandoor)

70/-

STUFF KULCHA

(Mash potato, minced mix vegetable stuffed refined flour flatbread cooked in tandoor)

80/-

MINI BASKET (5 ITEMS)

(Stuff Kulcha, Butter Roti, Butter Naan, Missi Roti, Laccha Paratha)

270/-

LARGE BASKET (9 ITEMS)

(Stuff Kulcha, Butter Roti, Butter Naan, Missi Roti, Laccha Paratha, Garlic Naan, Pudina Paratha, Kothmir Roti, Stuff Paratha)

499/-

* GST APPLICABLE

Rice

STEAM RICE (Aromatic cooked rice)	130-00
CURD RICE (Cooked Basmati rice mixed in curd with seasoning)	160-00
JEERA RICE (Aromatic Basmati Rice cooked with cumin)	150-00
TOMATO ONION RICE (Aromatic Basmati rice cooked with chop onion, tomato and powder spices served with raita)	170-00
DELHI SPL VEG PULAO (Aromatic Basmati rice cooked with mixed vegetable, Kaju Paneer & served with raita)	190-00
PEAS PUALO (Aromatic Basmati rice cooked with green peas & served with raita)	170-00
SPL. DELHI VEG BIRYANI  (Aromatic Basmati rice cooked with mix vegetable, kaju, paneer, Biryani Masala & served with Raita + salan)	200-00
HANDI BIRAYNI  (Aromatic Basmati rice cooked with mix vegetable, paneer, biryani masala, spicy spices & served with raita +salan)	190-00
SPL. MEXICAN MASALA RICE  (Aromatic Basmati rice cooked in olive oil with English vegetable, corn, boil noodles, beetroot ink, powder spices & served with raita)	230-00

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Chinese Rice



VEG FRIED RICE (Cooked rice tossed in mix fresh vegetables, Chinese spices, and sauces)	180/-
GARLIC FRIED RICE (Cooked rice tossed in mix fresh vegetables, garlic, Chinese spices and sauces)	190/-
SINGAPORE RICE  (Yellow in color- cooked rice tossed in fresh mix vegetables and Chinese sauces and spices)	200/-
PANEER FRIED RICE (cooked rice tossed in fresh mix vegetables, paneer, Chinese sauces and spices)	210/-
SCHEZWAN FRIED RICE  (Cooked Rice Tossed in fresh mix vegetables, schezwan sauce and Chinese spices)	200/-
MEXICAN RICE (Aromatic basmati rice tossed in fresh exotic vegetable along with corn, boiled noodles, beetroot ink and special Chinese spices)	230/-
JAIN KITCHEN SPECIAL FRIED RICE  (Cooked rice tossed in fresh exotic and mix vegetable, paneer, cashew, and special Chinese sauces)	250/-

Special Thali (Only at Lunch time) Limited

(2 Roti, Paneer Curry, Vegetable Curry, Dal fry, Jeera rice, Raita, Salad, Papad & Sweet)	230/-
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CATERING | BIRTHDAY | ANNIVERSARY
KITTY | MARRIAGE PARTIES | SOCIAL EVENTS

OUR OTHER BRANCHE



*Clubhouse, KKR's SMR Vinay Fountainhead,
Metro Water Works Road, HyderNagar,
Miyapur, Hyderabad - 500049*

*Thank you,
Visit Again!*

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