DPS, SBP Mess - "Indian Food Fiesta" Menu

1st Week & 3rd Week

DAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	***Banarasi Desi Zaika*** *Delicious Meethi Masala Puri with Tasty Matar sabji*	***South Indian Swaad*** *Chennai's classic Idli & Sambar with Coconut Chutney*	***Indori Kanda Poha*** *Madhya Pradesh's favorite morning starter with delicious Usal and crispy Jalebi*	***Amritsari Virasat*** *Amritsar's Meethi Paratha with Potato & tangy Tomato curry*	***Utkal Rasoi*** *Rice & Udad Dal Chilla with delicious dry Matar sabji*	***Mysore Sambar Bada*** *Indian street style Bada with tempting and tangy Sambar*	***Purani Delhi Zaika*** *Spiced Chickpeas, fluffy Bhature and tangy Pickle tempered with sprinkled Onions*
LUNCH	***Rangeela Punjabi Thali*** *A colourful, hearty combination of Jeera Rice with delicious Dal Makhani, Masala Bhindi & Veg Raita*	***Awadhi Dal-Sabji Thali*** *Inspired by rich traditions of Awadh with Tawa Roti, steamed Rice with tempted Masoor dal, delicious Mix Veg & Tomato Khatta*	***Kashmiri Zaika*** *Frangrance Pulao with comfort Dal fry with Cooling Boondi Raita & Papad*	***Nimbu Hariyali Delight*** *Zesty Lemon Rice with Dal Hariyali, Lauki Kofta & Fresh Salad*	***Traditional Flavour Of Odisha*** *Tawa Roti, Steamed Rice with Authentic Odia Dalma, Rasam & Karela Aloo Chips*	***Bihari Gharana Thali*** *Sizzling Matar Rice with Moong Dal,Tangy Kadhi Pakoda, Aloo Parwal Sabji & Fresh Green Salad*	***Desi Gharka Bhoj*** *Tawa Roti, Steamed Rice with Plain Dal, Gobi Gajar Aloo Sabji, Dahi Brinjal tempered with Mustard and Curry leaves*
SNACKS	***Bargadia Swaad*** *Chaul(Rice) Bada with mouth watering Tamarind chutney*	***Italian Inspired Pasta*** *Veg Pasta tossed in a rich, aromatic Tomato sauce*	***Chandni Chowk Chaat*** *Crispy Papdi, Creamy Curd with Khatta Meetha Tamarind Chutney sprinkled with Onion, Coriander leaves & Chaat Masala*	***Gujurati Bhajia*** *Gujurati Mix Veg Bhajia with Khatta Meetha Chutney*	***Indo-Chinese Delights*** *Tossed noodles in the bold style of Kolkata's Chinatown food stalls with ketchup*	***Odia Gupchup*** *Crunchy Puris filled with spiced potato with tangy Tamarind & Mint water*	***Mumbai Pav Bhaji*** *Mumbai's iconic buttery vegetable mash, served with soft Pav*
DINNER	***Uttarakhandi Soya Curry Thali*** *Hearty Soybean curry, mountain-style, with Arhar dal, Rice & Roti.*	***Bengal's Veg Platter*** *Basanti Rice, Channa Dal, Potato & Pointed Groud fry, Achar and Sweet Kheer*	***Bihari Darbar Thali*** *Steamed Rice, Mixed Desi Dal Tadka, Egg/Paneer Curry with Green Season Salad.*	***Bengali Veg Thali*** *Tawa Roti, Steamed Rice, Tadka Masoor Dal, Seasonal Veg Curry with Sweet Desert Custard*	***Desi Comfort Thali*** *Golden Rice, Yellow Dal Tadka, Garden Vegetable Medley, Seasoned Green Salad.*	***Mitti Ki Khusboo Thali*** *Tawa Roti, Jeera Rice, Mast Masala Matar Aloo, Traditional Mixed Achar with Royal Rice Kheer.*	***Khaas Kasa Thali*** *Tawa Roti, Steamed Rice, Saboot Moong Dal Tadka, Desi Chicken Kasa/Kadhai Mushroom Masala.*

***Note : The regular menu may be subjected to change as per the availability of the vegetables in the market.**

Principal **Mess Manager**

DPS, SBP Mess - "Indian Food Fiesta" Menu

2nd Week & 4th Week

DAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	***Uduipi Tiffin Platter*** *Fresh Uttapam served with Sambar & Coconut Chutney*	***Utkal Savera*** *Vegetable Upma with Traditional Odia Ghuguni.*	***South Indian Swaad*** *Chennai's classic Idli & Sambar with Coconut Chutney*	***Gujurati Nasta*** *Gujurati Moong Dal Chilla with Sweet and Sour Chutney*	***Punjabi Gharana*** *Amritsari Methi Paratha with Aloo Matar Sabji*	***Bangaluru Tiffin*** *Masala Dosa with White Coconut Chutney & Tangy Sambar.*	***Bihari Nasta*** *Garlic Tempered Sattu Parathas served with homestyle Aloo Tomato sabzi and a traditional Pickle*
LUNCH	***Parampara Bhoj*** *Fresh Tawa Roti, Steamed Rice, Palak Dal served with Channa Lauki Sabji, Green Salad & Homemade Pickle.*	***Purbanchal Platter*** *Fragrant Jeera Rice, slow-cooked Masoor Dal, seasonal Parwal Curry, Jeera Aloo & Traditional Pickle*	***Virsa-e-Punjab*** *Frangrant Mattar Pulao with comfort Dal Makhani, Mix Bhendi with Green Veg Raita*	***Pahadi Bhoj*** *Fresh Roti, Steamed Rice, Rajma with Tangy Kadhi Pakoda & Seasonal Salad*	***Purba Bharat Thali*** *An elegant Eastern Indian platter of Sada Bhaat, Cholar Dal Tadka, Sabzi Kofta Korma & Dahi Begun*	***Rasoi-e-Hind*** *Fresh Tawa Roti, Steamed Rice, Saboot Masoor Dal with Fresh Vegetable Mix Sabji, Karela Chips & Homemade Achar*	***Odia Bhojana*** *Steamed Rice with Authentic Odia Dalma, Tomato Bhendi Khatta, Aloo Chokha & Papad*
SNACKS	***The Golden Plate*** *Crispy Aloo Bonda served with Khatta Meetha Chutney*	***Healthy Evening Snacks*** *Boiled Sprouted Vegetables with Hot & Sour Soup*	***Delhi Wala Tikki*** *Traditional Delhi-style aloo tikki chaat, presented with a royal touch*	***Khaman-e-Khaas*** *Soft Golden Gujarati Khaman Dhokla served with a classic Tangy Chutney*	***Kolkata Jhaal Muri*** *Kolkata's beloved spicy Puffed Rice mix, with Peanuts, Onion & tangy masala*	***Desi Tadka Noodles*** *Classic Vegetable Chowmein served with our Signature Oriental Sauce.*	***Makai Matar Nazakat*** *Boiled sweet corn & green peas chaat, tossed with aromatic spices, fresh herbs and tangy chutneys.*
DINNER	***Rajsi Bhoj Platter*** *Tawa Roti, Aromatic Fried Rice with Soya Chilly & Sewai Kheer*	***Rajwada Sakahari Thali*** *Freshly prepared Indian roti, steamed rice, traditional dal, flavourful chana masala, and a refreshing garden salad*	***Apna Desi Bhoj*** *Fresh Tawa Roti, Jeera Rice, Desi Black Dal with Egg Curry & Panner/ Mushroom Masala*	***Odia Amrut Bhoj*** *Freshly prepared Roti, Steamed Rice, Dal, Gobi Matar Aloo Sabji, Traditional Tomato Khatta With Classic Kheer*	***The Gramin Signature*** *Traditional Indian Roti, Steamed Rice, Homestyle saboot Moong Dal with Desi Cabbage fry.*	***Awadhi Heritage Thali*** *Fresh Tawa Roti, Jeera Rice, Desi Dal Tadka, Fresh Veg Mix Fry, Papad with Classic Kheer.*	***Andhra Spice Platter*** *Tawa Roti, Steamed Rice, Dal, Andhra Style Chicken Kadhai with Paneer/Mushroom Kadhai & fresh Green Salad*

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Principal **Mess Manager**