

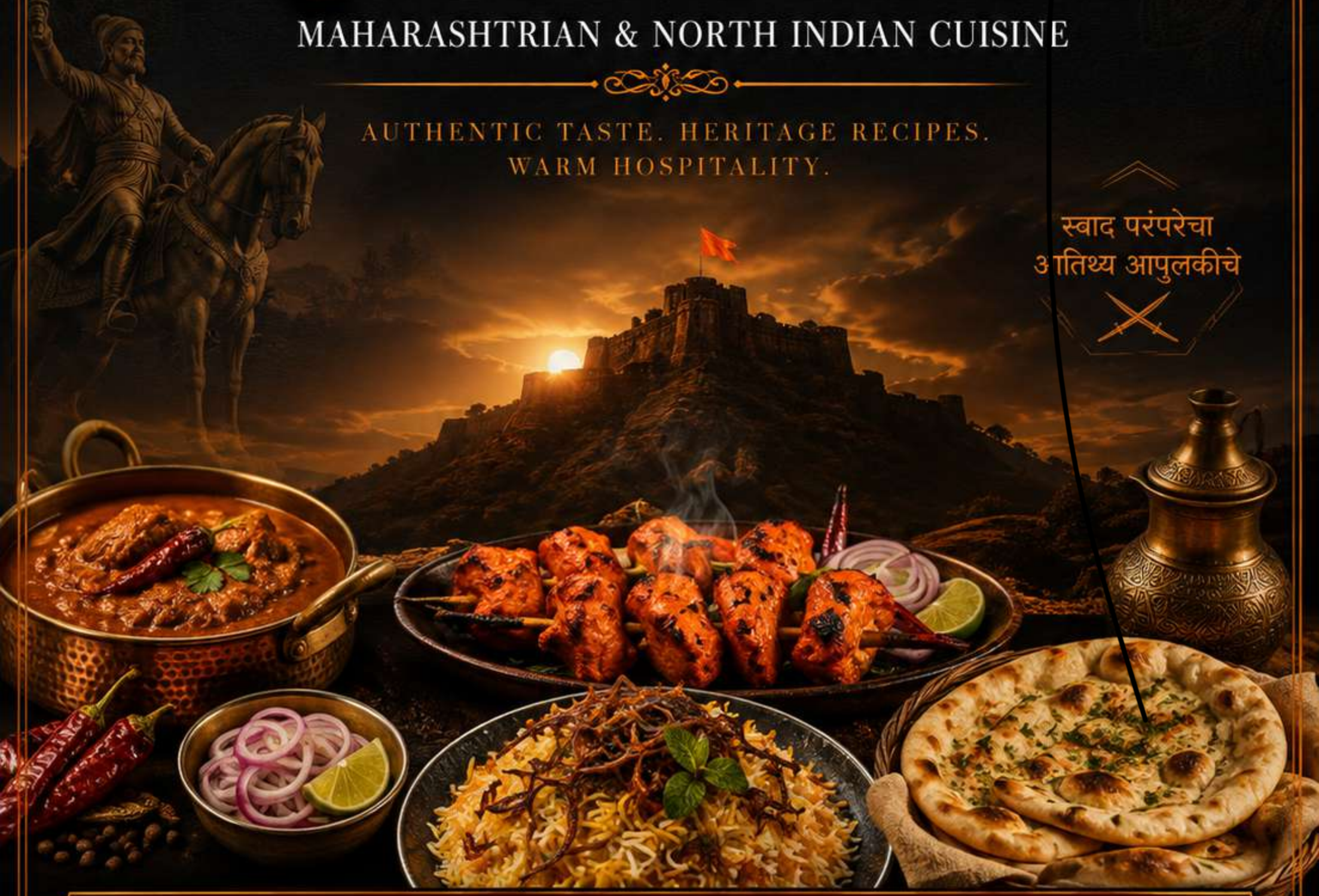


इंफान्टरी

MAHARASHTRIAN & NORTH INDIAN CUISINE

AUTHENTIC TASTE. HERITAGE RECIPES.
WARM HOSPITALITY.

स्वाद परंपरेचा
आतिथ्य आपुलकीचे



AUTHENTIC
RECIPES



FINEST
INGREDIENTS



HERITAGE
FLAVOURS



WARM
HOSPITALITY



इशाान

MAHARASHTRIAN & NORTH INDIAN CUISINE

Begin Your Culinary Journey

AUTHENTIC FLAVORS • RICH HERITAGE • WARM HOSPITALITY

Food
Brings People
Together

SOUPS & SALADS

WARM BOWLS. BOLD FLAVORS.

- Veg Manchow Soup** \$7.99
Finely chopped veggies / Chicken is simmered in a Chef special Manchow sauce along with generous amount of ginger, garlic, and mint.
- Chicken Manchow Soup** \$7.99
Finely chopped veggies / Chicken is simmered in a Chef special Manchow sauce along with generous amount of ginger, garlic, and mint.
- Hot & Sour Soup (Veg)** \$7.99
Blend of vegetable / chicken to make it spicy and sour.
- Hot & Sour Soup (Chicken)** \$8.99
Blend of vegetable / chicken to make it spicy and sour.
- Lemon Coriander Soup** \$7.99
Blend of vegetable, lemon and coriander used for making a nice tangy flavor soup.
- Mulligatawny Soup** \$7.99
Flavors of lentils, Indian spice, ginger, garlic and lemon come together wonderfully in this smooth, flavorful mulligatawny soup.
- Goat Paya Soup** \$9.99
Traditional slow-cooked goat trotters soup prepared with aromatic Indian spices, ginger, garlic and herbs.



A
Bowl of
Happiness

CHAAT CORNER

INDIAN STREET FOOD, ELEVATED.

- Bhel Mix** \$8.99
Puffed rice flakes and fried sev, diced onions, tomatoes, peanuts, cilantro and tossed in homemade spices & sauces.
- Pani Puri (8 pcs)** \$9.99
Round fried crispy puri filled with a mixture of tamarind chutney, chili, chat masala, potato, onion, and chickpeas.
- Dahi Puri** \$9.99
Crispy puri which is loaded with diced potatoes, chickpeas, onions, dahi (yogurt) and various types of chutneys.
- Batata Sev Puri** \$9.99
Crispy puris topped with spiced potatoes, onions, tangy chutneys, yogurt and crunchy sev.
- Samosa Chaat** \$10.99
Crispy samosa cut into piece and mix in cooked chickpeas then tossed with homemade spices & sauces.

Small Bites
Big Happiness



Taste
the Tradition



इहोचन्दरी

MAHARASHTRIAN & NORTH INDIAN CUISINE

A Taste of Maharashtra



MAHARASHTRIAN VEGETARIAN SPECIALTIES

TRADITIONAL RECIPES. TIMELESS FLAVORS.

MAHARASHTRIAN VEG APPETIZERS

- ▶ **Vada Pav** \$11.99
Spiced potato fritter served inside a soft pav bun with traditional garlic chutney and green chutney.
- ▶ **Sabudana Wada** \$11.99
Tapioca pearls prepared with potatoes, roasted peanuts, green chilies and traditional Maharashtrian spices.
- ▶ **Sabudana Khichdi** \$12.99
Tapioca pearls prepared with potatoes, roasted peanuts, green chilies and traditional Maharashtrian spices.
- ▶ **Kothimbir Wadi** \$13.99
Traditional Maharashtrian savory cake made with chickpea flour, fresh cilantro, spices and herbs, steamed and lightly fried.
- ▶ **Aloo Wadi** \$13.99
Traditional Maharashtrian colocasia leaf rolls layered with spiced gram flour, steamed and tempered with Indian spices.
- ▶ **Misal Pav** \$13.99
Spicy sprouted lentil curry topped with farsan, onions, cilantro and served with pav.
- ▶ **Thalipeeth** \$10.99
Traditional Maharashtrian multigrain flatbread with aromatic spices.
- ▶ **Puri Bhaji Shrikhand** \$13.99
Deep fried puris served with potato bhaji and sweet shrikhand.
- ▶ **Pav Bhaji** \$13.99
Spiced mixed vegetable mash served with buttered pav.
- ▶ **Chana Koliwada** \$10.99
Crispy chickpeas tossed with traditional Maharashtrian spices.
- ▶ **Pithala Bhakari** \$13.99
Spiced gram flour curry served with traditional bhakari.

MAHARASHTRIAN VEG ENTREES

- ▶ **Varan** \$12.99
Simple and comforting yellow lentils tempered with traditional spices.
- ▶ **Batata Bhaji** \$12.99
Classic Maharashtrian potato preparation with aromatic spices.
- ▶ **Veg Kolhapuri** \$14.99
Mixed vegetables cooked in a bold Kolhapuri style gravy with spices.
- ▶ **Bharleli Vangi** \$17.99
Baby eggplants stuffed with spiced masala and cooked to perfection.
- ▶ **Bharleli Bhindi** \$15.99
Tender okra stuffed with aromatic spices.



Flavors of Maharashtra

AUTHENTIC RECIPES • FRESH INGREDIENTS • MEMORABLE EXPERIENCES



शिवनेरी

MAHARASHTRIAN & NORTH INDIAN CUISINE

From the Konkan Coast to Your Table

AUTHENTIC FLAVORS • RICH HERITAGE • WARM HOSPITALITY



MAHARASHTRIAN NON-VEG & SAGARI SPECIALTIES

BOLD FLAVORS. COASTAL HERITAGE.



MAHARASHTRIAN NON-VEG APPETIZERS

- ▶ **Mutton Kheema Pav** \$17.99
Spiced minced mutton cooked with traditional Maharashtrian spices, served with soft pav.
- ▶ **Chicken Ghee Roast** \$15.99
Tender chicken cooked in rich ghee with authentic Konkani spices.
- Chicken 65** \$15.99
Crispy chicken bites tossed with spicy South Indian style seasoning.
- Chilli Chicken Momos** \$15.99
Steamed or fried momos tossed in spicy chili sauce.
- Chicken Lollipop** \$15.99
Crispy fried chicken lollipops with bold spices.
- Chicken 555** \$15.99
Flavorful deep fried chicken tossed with special spices.
- Chicken Manchurian** \$15.99
Crispy chicken pieces in a tangy Manchurian sauce.
- ▶ **Chilli Egg** \$13.99
Boiled eggs tossed with onions, peppers and spicy chili sauce.
- Special Egg Bonda** \$9.99
Boiled egg coated in spiced batter and deep fried.
- ▶ **Goat Ghee Roast** \$17.99
Tender goat cooked in ghee with traditional Maharashtrian spices.
- Shrimp 65** \$16.99
Crispy shrimp tossed with spicy seasoning.
- Prawns Chilli** \$16.99
Juicy prawns cooked with bell peppers, onions and chili sauce.
- Prawns Garlic** \$16.99
Succulent prawns sautéed with fresh garlic and spices.
- Mango Shrimp** \$16.99
Prawns cooked in a tangy mango flavored sauce.
- Chilli Fish** \$15.99
Crispy fish tossed in spicy chili sauce with onions and peppers.

*Fresh
from the
Konkan Coast*

*Seafood
Spices
Timeless
Tradition*

*Bombil
Rava Fry*

*Surmai
Fry*

*Pomfret
Fry*

*Taste
the Coastal
Tradition*

SHIVNERI SAGARI SPECIALS

- ▶ **Bombil Rava Fry** \$18.99
Crispy Bombay duck coated in spiced semolina and fried to perfection.
- ▶ **Surmai Fry** \$19.99
Fresh kingfish marinated with traditional spices and shallow fried.
- ▶ **Pomfret Fry** \$20.99
Fresh pomfret marinated in authentic Konkani spices and fried golden.
- ▶ **Stuffed Pomfret** \$21.99
Pomfret stuffed with spiced masala and cooked to perfection.
- ▶ **Chimbori Masala** \$29.00
Fresh crab cooked in a rich Malvani masala with aromatic spices, coconut and a bold coastal finish.
- ▶ **Tisrya Masala** \$22.00
Fresh clams simmered in a fragrant Malvani masala with roasted coconut and coastal spices.

GOOD FOOD BRINGS PEOPLE TOGETHER



शिवनेरी

MAHARASHTRIAN & NORTH INDIAN CUISINE

From the Clay Oven

AUTHENTIC FLAVORS • RICH HERITAGE • WARM HOSPITALITY



TANDOORI SPECIALTIES



SMOKY AROMA. RICH TRADITION.

Grilled
Flavors
Timeless
Tradition



VEGETARIAN TANDOORI



Tandoori Soya Chaap	\$13.99
Marinated soya chaap grilled in traditional tandoor.	
Thecha Paneer Tikka	\$13.99
Paneer marinated with spicy Maharashtrian thecha and herbs.	
Stuffed Paneer Tikka	\$14.99
Paneer cubes stuffed with spiced filling and grilled to perfection.	
Veg Tandoori Fasal	\$14.99
Assorted fresh vegetables marinated with spices and grilled.	
Tandoori Mushroom	\$13.99
Fresh mushrooms marinated with aromatic spices and grilled.	
Methi Paneer Tikka	\$13.99
Paneer marinated with fresh methi (fenugreek) and spices, grilled.	



LAMB & SEAFOOD TANDOORI



Lamb Seekh Kabab	\$17.99
Minced lamb with aromatic spices, skewered and grilled.	
Tandoori Lamb Chop	\$21.99
Tender lamb chops marinated with special spices and grilled.	
Kesari Jhinga	\$17.99
Jumbo prawns marinated with saffron and Indian spices, grilled.	
Tandoori Salmon	\$20.99
Fresh salmon marinated in exotic spices and cooked in tandoor.	
Whole Pomfret	\$21.99
Whole pomfret marinated with traditional spices and grilled.	
Shivneri Special Mix Grill	\$20.99
A signature platter of assorted chicken, lamb and seafood, grilled to perfection.	

A Perfect
Grill Experience



Tandoori
Paneer Tikka



CHICKEN TANDOORI



Tiranga Chicken Tikka	\$15.99
Three-flavor chicken tikka with classic, haryali and tandoori marinade.	
Pahadi Chicken Kabab	\$15.99
Chicken marinated with fresh herbs and mild spices.	
Bihari Chicken Kabab	\$15.99
Traditional Bihari style chicken with bold spices.	
Desi Style Wings (8 pcs)	\$15.99
Chicken wings marinated in desi spices and grilled.	
Tandoori Chicken Half	\$20.55
Tender chicken leg marinated with special spices and grilled (Half).	
Tandoori Chicken Full	\$25.99
Tender chicken leg marinated with special spices and grilled (Full).	
Chicken Tikka	\$15.99
Boneless chicken pieces marinated with traditional spices.	
Reshmi Tikka	\$15.99
Tender chicken in a creamy, mild marinade and grilled.	
Malai Chicken Kabab	\$15.99
Juicy chicken marinated with cream, cheese and mild spices.	
Haryali Chicken Kabab	\$15.99
Chicken marinated with fresh green herbs and spices.	
Chicken Seekh Kabab	\$15.99
Minced chicken with traditional spices, skewered and grilled.	

Flame
Grilled
Perfection



Shivneri
Special
Mix Grill

AUTHENTIC RECIPES • FRESH INGREDIENTS • MEMORABLE EXPERIENCES



शिवनेरी

MAHARASHTRIAN & NORTH INDIAN CUISINE

Classic Indian Starters

AUTHENTIC FLAVORS • RICH HERITAGE • WARM HOSPITALITY

Good Food
Greater Moments

VEG APPETIZERS

BOLD FLAVORS. FRESH INGREDIENTS.

Chole Bhatura \$13.99

Spiced chickpeas served with deep fried fluffy bhatura.

Mix Veg Pakoda \$10.99

Assorted fresh vegetables dipped in seasoned gram flour and deep fried.

Veg Samosa (3 pcs) \$9.99

Crispy pastries filled with spiced potatoes and peas.

Spring Rolls \$9.99

Crispy rolls stuffed with mixed vegetables and oriental spices.

Chilli Momos Veg \$12.99

Steamed or fried momos tossed in spicy chili sauce with onions and peppers.

Gobhi 65 \$12.99

Crispy cauliflower florets tossed with South Indian spices.

Gobhi Manchurian \$12.99

Crispy cauliflower in a tangy Manchurian sauce.

Paneer 65 \$13.99

Crispy paneer cubes tossed with aromatic spices.

Veg Manchurian \$12.99

Mixed vegetables fried and tossed in a flavorful Manchurian sauce.

Chilli Paneer \$13.99

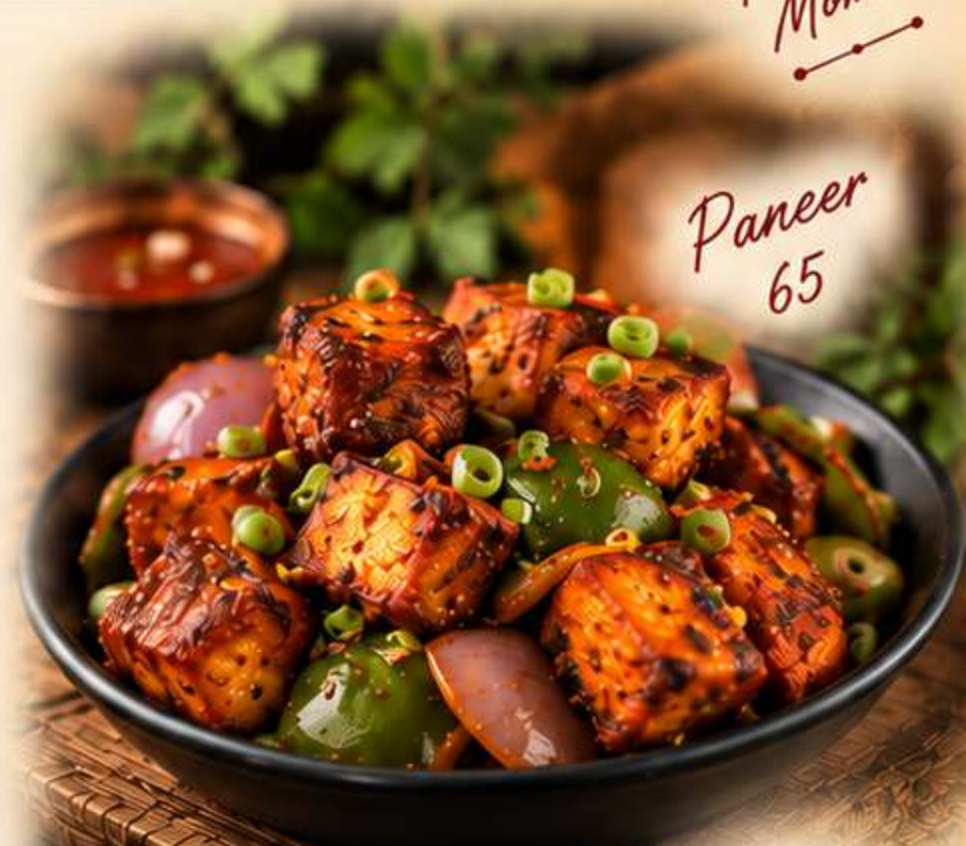
Cottage cheese cubes tossed with bell peppers, onions and spicy chili sauce.

Lasooni Gobhi \$13.99

Crispy cauliflower tossed with garlic and Indian spices.

Shivneri Mix Veg Platter \$15.99

A delectable assortment of our chef's special vegetarian appetizers.



Paneer
65

Spices
Create
Happiness



Shivneri
Mix Veg Platter

A Platter
Full of Goodness

PURE INGREDIENTS • TIMELESS RECIPES • A BETTER TOMORROW



इशान

MAHARASHTRIAN & NORTH INDIAN CUISINE

Rich. Creamy. Comforting.

AUTHENTIC FLAVORS • RICH HERITAGE • WARM HOSPITALITY

*Good Food
Brings People
Together*

NORTH INDIAN VEGETARIAN ENTRÉES

RICH. CREAMY. COMFORTING.

DAL SPECIALTIES

Dal Makkhanwala	\$14.99
Slow cooked black lentils finished with butter and cream.	
Dal Tadka	\$14.99
Yellow lentils tempered with cumin, garlic and aromatic spices.	
Dal Panchratna	\$14.99
A combination of five lentils cooked with mild spices and herbs.	
Dal Palak	\$14.99
Lentils simmered with fresh spinach and traditional spices.	

VEGETABLE SPECIALTIES

Aloo Palak	\$14.99
Tender potatoes cooked with fresh spinach and spices.	
Mixed Veg Curry	\$14.99
Assorted fresh vegetables simmered in a flavorful curry sauce.	
Aloo Mutter	\$14.99
Potatoes and green peas cooked with traditional Indian spices.	
Aloo Gobhi	\$14.99
Cauliflower and potatoes sautéed with onions, tomatoes and spices.	
Jeera Aloo	\$14.99
Baby potatoes tossed with cumin seeds and mild spices.	
Special Veg Korma	\$14.99
Mixed vegetation cooked in a rich, creamy and aromatic gravy.	
Veg Jalfrezi	\$14.99
Stir-fried mixed vegetables with onions, bell peppers and spices.	
Kadhai Veg	\$14.99
Fresh vegetables cooked in a traditional kadhai with bold spices.	
Bhindi Masala	\$14.99
Tender okra cooked with onions, tomatoes and aromatic spices.	
Navaratna Korma	\$14.99
A royal preparation of nine vegetables in a rich, creamy sauce.	

PANEER SPECIALTIES

Palak Paneer	\$15.99
Cottage cheese cooked in a smooth spinach gravy.	
Paneer Butter Masala	\$15.99
Cottage cheese in a rich, creamy tomato gravy with butter and delicate spices.	
Mutter Paneer	\$15.99
Cottage cheese and green peas cooked in a flavorful sauce.	
Shahi Paneer	\$15.99
Cottage cheese cooked in a rich, creamy and mildly spiced royal gravy.	
Malai Methi Paneer	\$15.99
Cottage cheese with fresh fenugreek leaves in a creamy sauce.	
Kadhai Paneer	\$15.99
Paneer cooked with bell peppers, onions and kadhai spices.	
Paneer Lababdar	\$15.99
Cottage cheese in a rich, velvety, mildly spiced tomato gravy.	
Paneer Bhurji	\$15.99
Scrambled cottage cheese cooked with onions, tomatoes and spices.	
Apricot Malai Kofta	\$15.99
Soft cottage cheese and vegetable dumplings in a rich creamy gravy with a hint of apricot.	

*Tradition
in Every
Bite*



*Flavors
Beyond Boundaries*

*Paneer
Butter Masala*

PURE INGREDIENTS • TIMELESS RECIPES • A BETTER TOMORROW



शिवनेरी

MAHARASHTRIAN & NORTH INDIAN CUISINE

The Soul of Maharashtra

AUTHENTIC FLAVORS • RICH HERITAGE • WARM HOSPITALITY

*Maharashtra
On Your Plate
Always*

MAHARASHTRIAN NON-VEG ENTREES & THALIS

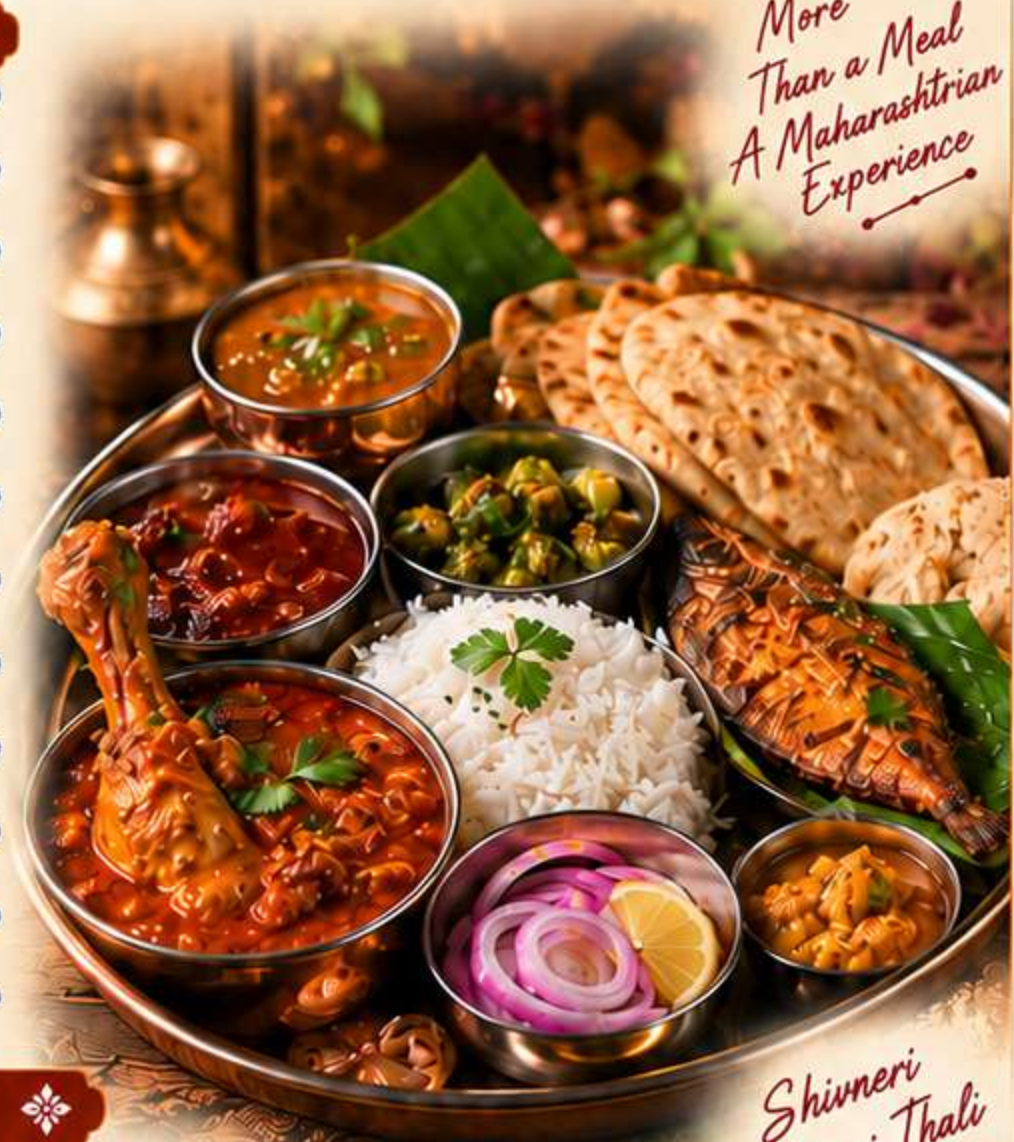
TRADITIONAL RECIPES. TIMELESS TASTE.

MAHARASHTRIAN NON-VEG ENTREES

Malvani Chicken Rassa	\$17.99
Traditional Malvani-style chicken curry in a rich, aromatic coconut gravy.	
Malvani Mutton Rassa	\$18.99
Tender mutton cooked in authentic Malvani spices and coconut gravy.	
Chicken Sukha	\$17.99
Dry chicken preparation with traditional Maharashtrian spices.	
Mutton Sukha	\$19.99
Dry mutton preparation with bold Maharashtrian spices.	
Dal Ghosh (Mutton)	\$18.99
Classic Bengali-Maharashtrian style mutton cooked with lentils and spices.	
Saoji Chicken	\$17.99
Spicy Nagpur-style chicken with bold Saoji masala.	
Saoji Mutton	\$19.99
Traditional Vidarbha-style mutton cooked with fiery Saoji spices.	
Kolhapuri Mutton	\$19.99
Tender mutton in a bold and aromatic Kolhapuri gravy.	
Kolhapuri Chicken	\$17.99
Chicken cooked with authentic Kolhapuri spices.	
Malvani Fish Curry	\$18.99
Fresh fish simmered in a traditional Malvani coconut curry.	
Kombadi Vade	\$17.99
Spicy chicken curry served with traditional vade (rice fritters).	
Mutton Vade	\$19.99
Flavorful mutton curry served with traditional vade (rice fritters).	

SHIVNERI SPECIAL THALI

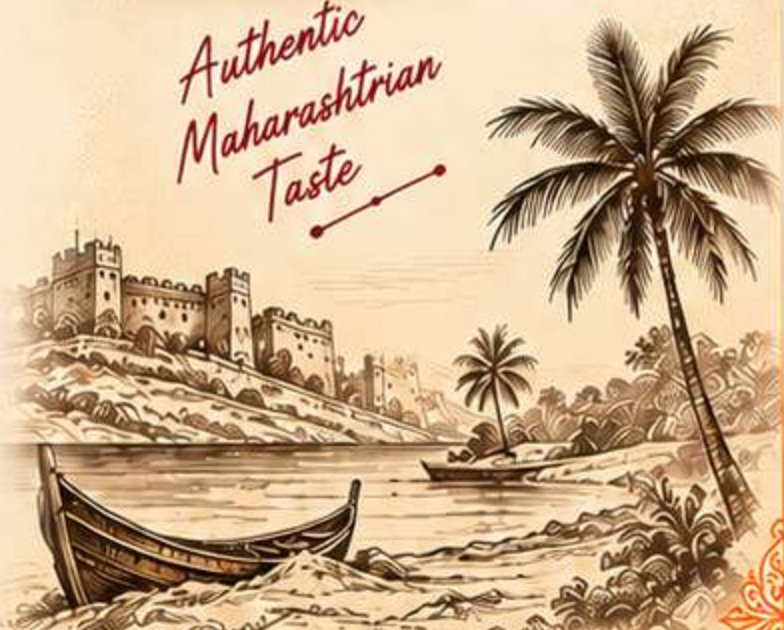
Veg Thali	\$17.99
A wholesome vegetarian thali with seasonal vegetables, dal, rice, bhakri, chapati, pickle and dessert.	
Malvani Thali (Chicken)	\$22.99
Malvani chicken curry, rice, bhakri, solkadhi, sides and dessert.	
Malvani Thali (Goat)	\$24.99
Malvani mutton curry, rice, bhakri, solkadhi, sides and dessert.	
Malvani Fish Thali (Pomfret/Surmai)	\$24.99
Fried or curry fish, rice, bhakri, solkadhi, sides and dessert.	
Tambda Rassa (Chicken)	\$5.99
Spicy red curry (tambda rassa) made with authentic Maharashtrian spices.	
Tambda Rassa (Goat)	\$6.99
Authentic spicy red mutton curry (tambda rassa).	
Pandhara Rassa (Chicken)	\$5.99
Mild white curry (pandhara rassa) with coconut and traditional spices.	
Pandhara Rassa (Goat)	\$6.99
Mild white mutton curry (pandhara rassa) with coconut and spices.	



*More
Than a Meal
A Maharashtrian
Experience*

*Shivneri
Malvani Thali*

*Authentic
Maharashtrian
Taste*



GOOD FOOD BRINGS PEOPLE TOGETHER



इशोरेनारी

MAHARASHTRIAN & NORTH INDIAN CUISINE

Bold Curries. Timeless Flavors.

AUTHENTIC FLAVORS • RICH HERITAGE • WARM HOSPITALITY

*Authentic
Indian Curries
Always
a Good Idea*



CHICKEN, EGG & GOAT SPECIALTIES

BOLD CURRIES. TIMELESS FLAVORS.



EGG SPECIALTIES



- Egg Bhurji** \$14.99
Scrambled eggs cooked with onions, tomatoes, green chilies and aromatic spices.
- Egg Tikka Masala** \$14.99
Boiled eggs simmered in a rich and creamy tomato gravy.
- Egg Chettinad** \$14.99
Boiled eggs cooked in a spicy Chettinad style gravy with coconut and South Indian spices.



CHICKEN SPECIALTIES



- Butter Chicken** \$15.99
Tender chicken cooked in a rich, creamy and mildly spiced tomato gravy.
- Kadhai Chicken** \$15.99
Chicken cooked with bell peppers, onions and kadhai spices.
- Andhra Chicken Curry** \$15.99
Spicy chicken curry with traditional Andhra spices.
- Avakai Chicken** \$15.99
Chicken cooked with tangy Andhra avakai (mango pickle) and spices.
- Chicken Vindaloo** \$15.99
Traditional Goan style chicken curry with a bold, tangy and spicy flavor.
- Chicken Tikka Masala** \$15.99
Grilled chicken pieces simmered in a creamy tomato gravy with spices.
- Chicken Chettinad** \$15.99
Chicken cooked in a spicy Chettinad style sauce with coconut and spices.
- Malai Methi Murg** \$15.99
Tender chicken cooked with fresh fenugreek leaves in a rich creamy gravy.
- Chicken Palak** \$15.99
Chicken simmered in a smooth and flavorful spinach gravy.
- Chicken Korma** \$15.99
Chicken cooked in a rich, creamy and mildly spiced korma sauce.
- Chicken Mango** \$15.99
Chicken cooked in a mildly spiced gravy with sweet mango flavor.
- Chicken Jalfrezi** \$15.99
Stir-fried chicken with onions, bell peppers and tomatoes in a tangy sauce.



*Butter
Chicken*



GOAT SPECIALTIES



- Goat Vindaloo** \$17.99
Tender goat cooked in a traditional Goan style spicy and tangy gravy.
- Goat Korma** \$17.99
Goat cooked in a rich, creamy and aromatic korma sauce.
- Andhra Goat Curry** \$17.99
Spicy goat curry with traditional Andhra spices.
- Avakai Goat** \$17.99
Goat cooked with tangy Andhra avakai (mango pickle) and spices.
- Goat Rogan Josh** \$17.99
Tender goat cooked in a classic Kashmiri style rich gravy.
- Goat Chettinad** \$17.99
Goat cooked in a spicy Chettinad style sauce with coconut and spices.
- Goat Palak** \$17.99
Goat simmered in a smooth and flavorful spinach gravy.
- Goat Jalfrezi** \$17.99
Stir-fried goat with onions, bell peppers and tomatoes in a tangy sauce.
- Goat Tikka Masala** \$17.99
Tender goat pieces in a rich and creamy tomato gravy.



*Goat
Rogan Josh*

*Tradition
in Every Curry*

GOOD FOOD BRINGS PEOPLE TOGETHER

08



शिवनेरी

MAHARASHTRIAN & NORTH INDIAN CUISINE

A Culinary Journey Across India

AUTHENTIC FLAVORS • RICH HERITAGE • WARM HOSPITALITY

*Flavors
Have
No Boundaries*

LAMB SPECIALTIES

Lamb Vindaloo	\$17.99
Tender lamb cooked in a spicy and tangy Goan style gravy.	
Lamb Korma	\$17.99
Lamb cooked in a rich, creamy and aromatic korma sauce.	
Lamb Palak	\$17.99
Tender lamb simmered with fresh spinach and spices.	
Achari Lamb	\$17.99
Lamb cooked with tangy pickling spices in a flavorful gravy.	
Lamb Rogan Josh	\$17.99
Kashmiri style lamb cooked in a rich and aromatic gravy.	
Lamb Chettinad	\$17.99
Lamb cooked in a spicy Chettinad style sauce with coconut.	
 Lamb Kolhapuri	\$17.99
Tender lamb in a bold and spicy Kolhapuri gravy.	
Andhra Lamb Curry	\$17.99
Spicy lamb curry with traditional Andhra spices.	
Lamb Jalfrezi	\$17.99
Stir-fried lamb with onions, bell peppers and tomatoes.	
Lamb Tikka Masala	\$17.99
Grilled lamb pieces in a rich and creamy tomato gravy.	
Malai Methi Lamb	\$17.99
Tender lamb cooked with fresh fenugreek leaves in a mild creamy sauce.	

*Shivneri
Special Biryani*

SEAFOOD CURRIES

Malabar Fish Curry	\$17.99
Fresh fish simmered in a traditional Malabar coconut curry.	
Special Shrimp Curry	\$18.99
Succulent shrimp cooked in a rich and flavorful curry sauce.	
Avakai Shrimp	\$18.99
Shrimp cooked with tangy Andhra avakai (mango pickle) and spices.	
Goan Curry (Fish)	\$17.99
Fish cooked in an authentic Goan coconut curry.	
Goan Curry (Shrimp)	\$18.99
Shrimp cooked in a traditional Goan coconut curry.	
 Shrimp Kolhapuri	\$18.99
Shrimp cooked in a bold and spicy Kolhapuri gravy.	
Shrimp Jalfrezi	\$18.99
Stir-fried shrimp with onions, bell peppers and tomatoes.	

BIRYANIS

Veg Dum Biryani	\$14.99
Aromatic basmati rice cooked with mixed vegetables and traditional spices.	
Chicken Dum Biryani	\$15.99
Fragrant basmati rice layered with tender chicken and spices.	
Mutton Dum Biryani	\$16.99
Traditional dum style biryani with tender mutton and aromatic spices.	
Lamb Biryani	\$16.99
Aromatic basmati rice cooked with tender lamb and spices.	
Shrimp Biryani	\$17.99
Basmati rice cooked with succulent shrimp and traditional spices.	
Chicken 65 Biryani	\$16.99
A flavorful biryani with spicy Chicken 65 and aromatic rice.	
Shivneri Special Biryani	\$18.99
Our chef's special biryani with a choice of mixed meats, aromatic rice and signature spices.	

*A Plate
Full of Stories*

GOOD FOOD BRINGS PEOPLE TOGETHER

09



शिवनेरी

MAHARASHTRIAN & NORTH INDIAN CUISINE

Bold Flavors Beyond Borders

AUTHENTIC FLAVORS • RICH HERITAGE • WARM HOSPITALITY

East
Meets
India's Best

INDO-CHINESE

A UNIQUE BLEND OF TRADITION AND TASTE

Szechwan Street Noodles (Veg) \$13.99

Wok-tossed noodles with fresh vegetables and bold Szechwan-style seasonings.

Szechwan Street Noodles (Chicken) \$14.99

Wok-tossed noodles prepared with tender chicken, vegetables and aromatic Szechwan flavors.

Szechwan Street Noodles (Shrimp) \$15.99

Flavorful noodles tossed with tender shrimp, vegetables and spicy Szechwan-style seasoning.

Shivneri Special Mixed Noodles \$16.99

A signature Shivneri noodle preparation combining assorted ingredients, vegetables and bold Indo-Chinese flavors.

Veg Fried Rice \$13.99

Fragrant rice wok-tossed with fresh vegetables and savory Indo-Chinese seasonings.

Chicken Fried Rice \$14.99

Wok-fried aromatic rice prepared with tender chicken, vegetables and balanced savory flavors.

Shrimp Fried Rice \$15.99

Fragrant fried rice tossed with tender shrimp, vegetables and savory spices.



Shivneri
Special
Mixed Noodles

Noodles
Bring People
Together



Shrimp
Fried Rice

Good
Food
Happy Kids



LITTLE BITES
BIG SMILES

KIDS MENU

TASTY FAVORITES FOR LITTLE FOODIES

Plain Fries \$5.99

Crispy golden fries, lightly seasoned and served hot.

Masala Fries \$6.99

Golden crispy fries tossed with flavorful Indian-style masala seasoning.

Chicken Over Rice \$9.99

Tender chicken served over a warm bed of flavorful rice.

Chicken Nuggets with Fries \$9.99

Crispy chicken nuggets served with golden fries.



TRADITIONAL TASTES • GLOBAL FLAVORS • ALWAYS SHIVNERI



शिवनेरी

MAHARASHTRIAN & NORTH INDIAN CUISINE

The Perfect Accompaniment

AUTHENTIC FLAVORS • RICH HERITAGE • WARM HOSPITALITY

*Authentic
Breads
Timeless Taste*

RICE & SIDES

SIMPLE ADDITIONS, BIGGER FLAVORS

Onion	\$1.99
Fresh sliced onions served as a simple traditional accompaniment.	
Green Chillies	\$2.99
Fresh green chillies for guests who enjoy an extra touch of heat.	
Desi Raita	\$3.99
Cool and refreshing yogurt accompaniment prepared with traditional Indian seasonings.	
Masala Papad	\$3.99
Crispy papad topped with flavorful Indian spices and fresh accompaniments.	
Plain Papad	\$2.99
Light and crispy traditional Maharashtrian lentil wafer.	
Mango Chutney	\$1.99
Sweet and tangy mango accompaniment with a distinctive fruity flavor.	
Tikka Masala Sauce	\$4.99
Rich and flavorful tomato-based sauce prepared with aromatic Indian spices.	
Korma Sauce	\$4.99
Smooth, creamy and mildly spiced traditional Indian curry sauce.	

RICE SPECIALTIES

THE ESSENCE OF A PERFECT MEAL

Basmati Rice	\$3.99
Steamed fragrant basmati rice, light and aromatic.	
Jeera Rice	\$4.99
Aromatic basmati rice delicately tempered with cumin seeds.	
Coconut Rice	\$4.99
Flavorful rice preparation with subtle and fragrant coconut notes.	
Saffron Rice	\$4.99
Fragrant basmati rice delicately flavored with aromatic saffron.	
Dahi Bhaat	\$7.99
Traditional Maharashtrian preparation of rice combined with creamy yogurt.	
Masala Bhaat	\$4.99
Flavorful Maharashtrian-style rice prepared with aromatic spices.	

SIGNATURE SAUCES

TRADITIONAL TASTES, TIMELESS RECIPES

Kolhapuri Sauce	\$5.99
Bold and spicy Maharashtrian-style sauce inspired by traditional Kolhapuri flavors.	
Malvani Sauce	\$5.99
Rich coastal-style sauce prepared with aromatic Malvani spices.	

TANDOORI BREADS

FRESHLY BAKED, ALWAYS BETTER

1. Jawar Bhakari	\$6.99
Traditional Maharashtrian flatbread prepared from nutritious jawar flour.	
2. Rice Bhakari	\$6.99
Traditional Maharashtrian-style flatbread prepared using rice flour.	
3. Plain Naan	\$3.99
Soft traditional Indian leavened bread baked in the tandoor.	
4. Puri	\$4.99
Traditional deep-fried Indian bread, light and golden.	
5. Bhatura	\$4.99
Soft and fluffy deep-fried Indian bread with a rich traditional texture.	
6. Tandoori Roti (Plain)	\$3.99
Traditional whole-wheat flatbread freshly baked in the tandoor.	
7. Tandoori Roti (Butter)	\$4.99
Tandoor-baked whole-wheat flatbread finished with butter.	
8. Butter Naan	\$3.99
Soft tandoor-baked naan brushed with melted butter.	
9. Garlic Naan	\$4.99
Fresh tandoor-baked naan flavored with aromatic garlic.	
10. Rosemary Naan	\$4.99
Soft naan delicately flavored with fragrant rosemary.	
11. Chilli Naan	\$4.99
Tandoor-baked naan prepared with a flavorful chilli seasoning.	
12. Chilli Garlic Naan	\$4.99
A bold combination of aromatic garlic and chilli on freshly baked naan.	
13. Cheese Naan	\$5.99
Soft naan filled with a rich and flavorful cheese preparation.	
14. Kashmiri Naan	\$5.99
Traditional stuffed naan inspired by rich Kashmiri flavors.	
15. Ginger Honey Naan	\$5.99
Fresh naan combining the distinctive flavors of ginger and honey.	
16. Chilli Cheese Naan	\$5.99
Cheese-filled naan enhanced with a flavorful chilli kick.	
17. Garlic Cheese Naan	\$5.99
Rich cheese naan flavored with aromatic garlic.	
18. Keema Stuffed Kulcha (Chicken)	\$5.99
Soft traditional kulcha stuffed with flavorful seasoned chicken keema.	
19. Keema Stuffed Kulcha (Lamb)	\$6.99
Freshly prepared kulcha filled with richly seasoned lamb keema.	
20. Gobhi Paratha	\$5.99
Traditional Indian flatbread stuffed with a flavorful cauliflower preparation.	
21. Aloo Paratha	\$5.99
Classic Indian stuffed flatbread filled with seasoned potatoes.	
22. Lacha Paratha	\$4.99
Flaky, layered Indian flatbread cooked until light and crisp.	
23. Paneer Stuffed Kulcha	\$5.99
Soft kulcha generously filled with a flavorful paneer preparation.	
24. Onion Stuffed Kulcha	\$5.99
Traditional kulcha filled with seasoned onion stuffing.	
25. Shivneri Bread Basket	\$13.99
A signature assortment of selected Indian breads, perfect for sharing.	

*Baked
with Tradition
Served with Love*

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शिवनेरी

MAHARASHTRIAN & NORTH INDIAN CUISINE

— A Sweet Finish to Your Shivneri Experience —

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Tradition
Tastes
Sweeter Here

DESSERTS

TRADITIONAL SWEETS, TIMELESS JOY

Shrikhand \$6.99

Traditional Indian dessert made with strained yogurt, sugar, saffron and cardamom.

Puran Poli \$7.99

Traditional Maharashtrian sweet flatbread stuffed with a mixture of lentils, jaggery, cardamom and aromatic spices.

Modak \$7.99

Traditional sweet dumpling filled with coconut, jaggery and aromatic cardamom.

Amrakhand \$7.99

Sweet strained yogurt dessert blended with ripe mango pulp, saffron and cardamom.

Gulab Jamun \$5.99

Spongy milky balls soaked in rose scented sugar syrup.

Rasmalai \$5.99

Soft paneer balls immersed in chilled creamy milk.

Kharwas \$9.99

Traditional Indian milk pudding prepared with rich milk, sugar and saffron.

Gajar Ka Halwa \$5.99

Combination of Nuts, Milk, Sugar, Khoya, Ghee and grated carrot.

Traditional
Sweets
Happier Moments



BEVERAGES

REFRESHING SIPS, RICH TRADITIONS

Kokani Solkadhi \$4.99

Traditional coastal beverage prepared with coconut milk, kokum, garlic, cilantro and mild spices.

Piyush \$4.99

Traditional Maharashtrian sweet yogurt drink blended with shrikhand, milk and aromatic spices.

Mattha (Buttermilk) \$3.99

Refreshing spiced buttermilk blended with yogurt, cumin, cilantro and mild Indian seasonings.

Kokam Sarbat \$4.99

Refreshing sweet and tangy beverage prepared with kokum syrup, water and traditional flavorings.

Masala Chai \$3.99

Indian Chai.

Indian Filter Coffee \$3.99

South Indian Style Coffee.

Mango Lassi \$4.99

Mango & Yogurt Drink - Father of all the Smoothies.

Fresh Lime Soda \$3.99

Fresh lime juice, mint and club soda.

Salt Lassi \$4.99

Salt Yogurt Drink.

Sweet Lassi \$4.99

Sweet Yogurt Drink.

Coke Products \$3.99

Regular Coke Drinks.



ALLERGY STATEMENT

Please inform your server of any food allergies or dietary restrictions before placing your order.

Our dishes may contain or come into contact with common allergens, including milk, eggs, peanuts, tree nuts, fish, shellfish, soy, wheat, and sesame. While we take precautions, we cannot guarantee that any menu item is completely free of allergens.

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Thank You for Dining with Us

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