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RAJNEESH RESORT LLP



॥ आहार शुध्दौ सत्व शुध्दी:॥

आयु:सत्वबलारोग्य - सुखप्रीतिविवर्धना: ।

रस्या: स्निग्धा: स्थिरा हृधा - आहारा: सात्विकप्रिय: ।।

आयु, बुध्दि, बल, आरोग्य, सुख और प्रीति को बढाने वाले, रसयुक्त, चिकने और स्थिर रहनेवाले आहार सात्विक पुरुष को प्रिय होते है।

श्रीमद्भगवद्गीता : अध्याय १७ श्लोक ८

Green Leaf's Celebrated Sweets





Malai Rabadi

It's sweet condensed milk based dish. Sugar, Dry Fruits & Saffron are added to give it flavour.



Keshar Jalebi

It's made by deep frying (in pure ghee) maida batter in a circular shape then soaking in a saffron base sugar syrup.





▶ Pista Gulab Jamun

Made by milk solids (Khoya) Shaped into small balls & deep fried in pure ghee soaked in saffron base sugar syrup.



Rabadi Jalebi

8 pc of Keshar Jalebi dipped in 100 gm Malai Rabadi.





b Kashmiri Jamun

1 pc Gulab Jamun dipped in 100 gm Malai Rabadi.



Soups



Veg Manchow Soup (Popular hot spicy Indo-Chinese dark Brown soup flavored with soya sauce & chilly pepper served with fried noodles.)	180/-
Tomato Soup (A thick soup made with fresh tomato and fresh cream served with bread crumb.)	165/-
Lemon Coriander Soup (A clear soup with aromatized flavors of Lemon and Coriander.)	170/-
Veg Hot & Sour Soup (A thick spicy soup made with shredded vegetables.)	175/-
Veg Sweet Corn Soup (It is full of sweet corn, veggies, and has the perfect amount of spices that are guaranteed to delight your taste buds.)	165/-
Roast Corn Soup (A thick flavored soup with Corn kernels and spring Onion.)	180/-
Healthy Spinach Soup (High in antioxidants. Improves eyes health. Reduce cancer cells and many more health benefits.)	180/-

Starter



Solution (It is a tempting appetizer prepared by sautéing vegetable balls in a soya, tomato and chilli sau	233/-
Veg Crispy (It is prepared with choice of vegetables deep fried with corn flour and Spices batter.)	315/-
Golden Corn (GCC is a snack made by coating corn kernels with corn flour frying and flavoring with spice powder.)	317/-
Paneer Saibo (Unique starter by GL. Paneer cubes coated with chef special spices, tangy flavor.)	360/-
Paneer Chilli (One of the favorite dish. The fried paneer cubes are tossed in a spicy sauce.)	360/-
Hot Paneer Garlic (If you craving something spicy and garlicky then this dish is perfect for you.)	370/-
Basil Paneer (Paneer cubes are tossed in a sweet, sour and spicy sauce along with Basil paneer.)	390/-
Mushroom 65 (Button mushroom are coated with spicy batter, deep fried, tempered with whole red chilli, cashew, bell peppers and curry leaves to make crispy mushroom fry.)	370/-
Chinese Bhel (It is Crispy Sweet, Spicy and Tangy Fusion Snack From Indo Chinese Cuisine)	240/-
Sunhari Bhendi (Indian Popular tasty starter. Fresh green bhendi (Okra) coated with a gram flour and mixed spices, deep fried until crisp and crunchy)	250/-





Veg Barbecue Starters



8	Hara Bhara Kabab (A delightful mix of all veggies which is healthy & tasty)	345/-
8	Classic Paneer Tikka (Its popular and delicious tandoori snack where paneer are marinated in a spiced yogurt-based marinade (Everyone loves this paneer tikka as a starter)	380/-
5	Hariyali Paneer Tikka (The name speaks for itself. The very green (coriander+mint) chutney forms the base of the marinade)	380/-
	Lasooni Paneer Tikka (Fan of garlic based marinade yon will love it.)	380/-
	Tandoori Mushroom Tikka (A healthy and yummy snack in which button mushrooms along with few other assorted veggies are marinated in a masala and later grilled traditionally in a tandoor clay oven to get that smokey flavor.)	385/-
	Banjara Paneer Tikka (Paneer marinated in a blend of spices and yogurt. Grilled & roasted. smoky and tangy flavour.)	380/-

Veg Sizzlers



Veg Sizzler (One of the most loving dish, veg cutlet along with stir fried vegetables, brown sauce, rich in flavors, served with stuffed capsicum French fries and corn rice.)	565/-
Paneer Shashlik Sizzler (A complete meal in itself, succulent pieces of barbeque paneer, stir vegetables served in bed of Mango Rice with cheese Garlic sauce and French Fries.)	590/-
Chinese Sizzler (Vegetable Chinese with Hakka Noodles, Paneer Cubes, Veg Crispy and French Fries, Served with Chilli Garlic sauce makes this Sizzler Mouth-Watering and Great Experience.)	590/-
■ Spl. Green Le of Sizzler (This dazzling and delicious Sizzler is composed and produced by Green Leat's Executive Chef Mr. Pavan Kumar Mishra. You Must Try Once.)	666/-



Dal (Lentils)



Dal is rich in high-quality proteins and other essential nutrients.

8	Punjabi Dal Fry (450+ gm Serve3-4) (Toor Dal cooked with variety of spices)	200/-
6	Punjabi Dal Tadka (Toor Dal tempered with Cumin seed, Garlic, Curry Leaves & Coriander with Butter base tadka)	210/-
	Punjabi Dal Makhani (Rich, creamy, buttery, and smoky, Dal Makhani is a very popular dish made using black lentils, lots of butter, and mild spices.)	333/-

Red Gravy



Red Gravy is Made in the artisanal north Indian way, this gravy has generous amount of tomato paste made using quality peak sesame, tomato and cashew. It has the desired creaminess balanced sweet and tangy flavor and velvet smooth texture that you will love all the dishes made by

Paneer Butter Masala(480+ gm Serves 3-4) (Paneer simmered in Tomato base Buttered gravy)	385/-
S Paneer Tikka Masala (480+ gm Serves 3-4) (A marinated paneer cubes grilled to perfection and then cooked in spicy gravy, is delicious in every bite.)	399/-
Paneer Lababdar Cheesy (A Unique Combination of cheese & Paneer served in red gravy)	415/-
Paneer Chatpata (It's tastes a bit like a savory with Tamarind Sauce, a bit like chaat, Served in Red Gravy)	399/-
Toofani Kaju Paneer (Cashew and Paneer coated with corn flour served in thick and rich red Gravy for royal taste.)	399/-
Paneer Achari // (It's a lip smacking recipe made with paneer and hot achari masala Served in Red Gravy.)	388/-
Paneer Rogan Josh (This dish is rich with paneer and flavored with dry ginger paste, fennel seeds & Kashmiri chillies served in Red Gravy.)	388/-
Veg Patiala (A creamy gravy with mixed veggies layered with fried papad.)	388/-
Veg Kolhapuri (It is mixed vegetable, aromatic and spicy flavor curry in Kolhapur style.)	342/-
Veg Handi (A rich authentic Punjabi style dish, thick gravy, full of flavor and a variety of vegetable.)	352/-

Sabzi Qty. pprox 450 Gms Sufficient for pprox 3-4 Persons







Yellow Gravy



Yellow Gravy is made with the delicious combination of golden brown onion paste fresh tomato puree and fine quality of cashew, melon seed and aromatic spices pulverized together to super fine texture of the gravy.

Paneer Lababdar ∮ (A Finger type Paneer prepared in yellow gravy. All time favorite)	389/-
Lasooni Paneer (Garlic flavored Cottage cooked in Yellow gravy)	385/-
Solution ► (480+ gm Serves 3-4) (Mix Veg finger type koftas prepared in Yellow Gravy all times hit dish)	340/-
(This is rich, filling and delicious curry with cashews. The Roasted whole Cashews Nuts served in Yellow Base Gravy)	399/-
Mushroom Masala ∮ (Mushroom Masala is a delicious Indian Curry Made with Mushroom, Onion, spices and herbs)	350/-
Lasooni Methi (Fenugreek) lovers in Yellow gravy)	333/-

Black Gravy

Black Gravy is made in typical Maharashtrian style by our Chef.

A roasted onions, dry coconut and few varieties of Maharashtrian Region spices make this gravy delicious. Enjoy this black gravy with Jowar or Bajri Bhakri.

Paneer Maratha 🍠 (A Paneer dish prepared in maharahtrian style black gravy)	370/-
Baingan Gavran (A spicy Brinjal curry cooked in a typical Marathi style with Black Gravy)	275/-
Drumstick Gavran (Drumstick (शेवगा) Gavran cooked in a MH Stye is a flavorful Veg Gravy that is packed with all the goodness of the super food Moringa.)	275/-
Shev Gavran (Shev cooked in Balck Gravy)	275/-
Masala Jamun 🎢 (Jamun like Veg Balls Prepared in black gravy)	303/-
Thecha (Green chilli crushed with garlic & spices with tadka oil. Enjoy with Jowar or Bajri Bhakri.)	65/-

Sabzi Qty. pprox 450 Gms Sufficient for pprox 3-4 Persons







White Gravy



White Gravy is made from fine quality cashew, melon seeds, rich aromatic spices, which together pulverized to perfection to give a dish smooth and velvety base. It tastes mild sweet.

Malai Kofta (Paneer, Khawa cashew and sweet gravy preparation with cottage cheese dumplings.)	405/-
Kaju Curry (A sweet taste in white gravy with cashews)	405/-
Methi Malai Mutter (Methi. Green peas cooked in fresh cream and fresh Indian spices	370/-

Green Gravy



Green Gravy is a leaf base gravy of spinach, coriander leaves, mint leaves, green chillies etc. Healthy and nutritious gravy.

Palak Paneer (Nutritious, delicious and protein rich Palak Paneer is made with Paneer, Green Gravy and little spices)	380/-
Lasooni Palak (Laooni Palak is made with Lots of garlic and is full of iron, fiber and protein)	330/-
Hariyali Kabab Masala (mix vegetable tikki Served in Spinach base green gravy)	360/-
Veg Hydrabadi ∮ (Mushroom, Paneer, Baby Corn and vegetables in Tomato Spinach & Mint based Green Gravy)	350/-
Kaju Karara (Roasted cashew are slowly cooked in spicy, creamy and coriander+spinach+mint based gravy. Sounds healthy and tasty.)	410/-

Dry Sabzi



Want to try something simple but yummy try our dry sabzis.

Besan Gavran (A semi dry lightly spiced curry made from besan)	270/-
Bhendi Gavran f (A semi dry lightly spiced with add peanut chutney)	270/-
Methi Gavran (Methi Leaves chopped add Spices and served dry)	270/-
Veg Tawa / (Variety of vegetables cooked with spices)	340/-
Drumstick Dry (That is Shevga fry made in Maharashtrian style by our chef Nitin from Nasik)	275/-

Sabzi Qty. pprox 450 Gms Sufficient for pprox 3-4 Persons







Indian Bread Chapati with Desi Ghee 51/-(This Tawa Chapati made with Desi Ghee for homely taste.) **55/-Paratha** (Pure Wheat flour with Desi Ghee inside & out side Make this Paratha soft & yummy) 63/-**Jowar Roti** (Sorghum Flour, Jowar Roti made in traditional way on charcoal for authentic MH taste) 63/-(Pearl Millet Flour, Bajri Roti made in traditional way on charcoal for authentic MH taste)

Jowar / Bajri Roti With Desi Ghee

Tandoor (A cylindrical clay oven in which food is cooked over charcoal)	Ö
Roti (Whole wheat roti roasted in tandoor)	46/-
Butter Roti (Whole wheat roti with butter)	56/-
Garlic Roti (Roasted wheat roti with garlic)	82-
Methi Roti (Roasted wheat roti with chopped methi)	82/-
Butter Kulcha (Roasted maida kulcha with rich butter)	100/-
Lacchedar Paratha (Layered wheat paratha)	106/-
Naan (Maida (white wheat) naan)	97/-
Butter Naan (Roasted Maida naan with rich butter)	107/-
Garlic Naan (Roasted maida naan with chopped garlic with rich butter)	107/-
Roti Basket (10 Types of roti in a basket)	570/-





70/-

Chinese Rice Veg Fried Rice 282/-(VFR is a popular and flavored rice made with cooked rice finely chopped veggie and seasoning ingredients) Schezwan Fried Rice 295/-(SFR is hot & spicy with bursting flavors of Ginger, Garlic, Soya, and Red Chilli paste) 335/-Triple Schezwan Rice

(TSR is a Indo-Chinese dish and is combination of Veg Fried Rice,

Manchurian Gravy and fried noodles.)

Rice **Basmati Plain Rice** 190/-(Chef's selected long grain Basmati Rice cooked in traditional style.) Jeera Rice in Pure Ghee 210/-(Rice stir fried in pure ghee with cumin seeds and spices dressed with fresh coriander leaves.) 380/-Matka Dum Biryani (Complimentry 100gm Raita) (Slow cooked to perfection in an earthen clay handi with our secret herbs and spices, delivered fresh in the sealed pot.) 290/-Veg Pulao (Pulao is a one pot rice dish made by cooking fragrant basmati rice with aromatic spices, Vegetables & herbs.) Dal Khichdi in Pure Ghee 300/-(The most relatable version of khichdi, something you'd never go wrong with made in Toor Dal for all Moods.) **Curd Rice** 275/-(It helps the good bacteria to work better on our stomach and promotes better digestion.)

Noodles Hakka Noodles 275/-(It is a popular Indo-Chinese dish of stir fried noodles, veggie and sauces.) 280/-Schezwan Noodles (A popular and flavored noodles recipe made with thin noodles and schezwan sauce.)

(Kashmiri Pulao is a Luscious Pilaf Receipe Which is Over loaded With Flavours Fruits and Dry Fruits)

Kashmiri Pulao





390/-

Papad



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Roasted Papad (Urad Dal papad roasted over clay tandoor.)	37/-
Fry Papad (Instant fried and served.)	47/-
(Green Leaf's signature snack. A crispy and tasty instantly fried papad topped with chopped tomato, cucumber, onion, coriander, shev and green leaf spl spices.)	62/-

Upvas Special

fasting and regular meals.)



130/-Sabudana Khichdi (Shabudana Khichdi is also enjoyed as a breakfast or a snack. It is a delightful and nutritious dish that is loved by many in India. Its simplicity and versatility make it a favorite choice for both

167-/-French Fries

(World famous fries, crispy golden, fried to perfections and lightly salted also known as happiness.)

58/-

(Eating Curd everyday will help in reducing Cholesterol levels, High Blood Pressure and Hypertension.)

116/-Malai Rabdi

(It's Sweet Condensed milk based dish. Sugar, Dry fruits & Saffron are added to give it flavor.)

72/-**Butter Milk**

(100 ml of buttermilk gives about 40 calories of energy. It contains less fat and fewer calories than milk.)









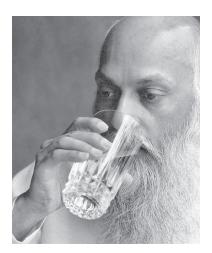
कुछ भी ध्यान बन सकता है

"पानी पीना"

पानी पीते हुए पानी का ठंडापन अनुभव करो । आंखे बंद कर लो, धीरे-धीरे पानी पीओ और उसका स्वाद लो । पानी की शीतलता को महसूस करो और महसुस करो कि तुम शीतलता ही बन गए हो । जब तुम पानी पीते हो तो पानी की शीतलता तुममें प्रवेश करती है । तुम्हारे अंग बन जाती है । तुम्हारा मुंह शीतलता को छुता है । तुम्हारी जीभ उसे छूती है । और ऐसे वह तूम में प्रवेश हो जाती है ।

उसे तुम्हारे पूरे शरीर में प्रविष्ट होने दो । उसकी लहरों को फैलने दो और तुम अपने पूरे शरीर में वह शीतलता महसूस करोगे ।

इस भांति तुम्हारी संवेदनशीलता बढ़ेगी । विकसित होगी । और तुम ज्यादा जीवंत, ज्यादा भरे पुरे हो जाओगे । - तंत्र-सुत्र



॥ ओशो ॥

Eat and Drink Consciously

"We eat very unconsciously,
automatically, robotlike.

If the taste is not lived, you are just stuffing.
Go slow, and be aware of the taste.
Do not just go on swallowing things.

Taste them unhurriedly and become the taste.





Your reviews are greatly appreciated! We hope you enjoyed your visit.



JALEBI LOVERS?

Well we can treat you with some #awesome jalebies....

- Rate and Review us on Google
- POST IT ON OUR Google PAGE
- SHOW IT TO THE OUR CAPTAIN
- GET TREATED WITH JALEBIESSSS

(Minimum Bill Of > 300/- For The Offer)



Hearlty welcomes you again

- We all know best quality and service comes with a price. So please don't expect Discount from us.
- All types of debit & credit cards are accepted.
- Jain food available on request.
- Once order is placed, will take Min: 20 minutes to serve you better.
- All items are prepared in edible vegetable oil/ghee/butter.
- Outside food/drink/alcohol strictly prohibited.
- All items are subject to availability.
- The management reserves all rights.
- Food colourings don't add flavour to our food, our cooking is natural.
- We are not responsible for lost & left valuables.
- Price of items intend to change without prior intimation.
- w.e.f. 15/11/2017 CGST 2.5% & SGST 2.5% Tax Extra.
- "The 5% GST is our duty of contribution to growth of our country's economy"
- Please Give the Final Order aftar 10:00pm





Why choose Green Le f ??

- We Use All Leading Brands As our Food Ingredients.
- We Use RO Filter Water For Drinking & Preparation of All Food.
- We Make All Sweets In Pure Ghee i.e. Keshar Jalebi, Pista Gulab Jamun & Use in Tawa Chapati / Paratha.
- We Use Full Fat Milk (not Packaged Milk) For Malai Rabdi, Mawa For Jamun, Paneer, Tea & Coffee.
- Our Roti is Made From 80% Wheat Flour & 20% Maida.
- Tawa Chapati / Paratha is Made From 100% Wheat Flour.
- We Use Our Own Made Paneer & Mawa In Gravy Dishes & Sweets.
- Our Juices Are Made From Seasonal Fresh Fruit & With No Additives.
- A Pleasing Interior That Set The Mood From Bright Day Light To Romantic Candle Light.
- Green Leaf Is An Ideal Place For Celebrations. Corporate Lunches / Dinners or Just A Casual Meal With Family And Friends.
- OUR KITCHEN, YOUR KITCHEN We Always Open Our Doors And Welcome You To Tour Our Kitchen And Take A Close Look At The Quality Of Our Food.
- HIGH QUALITY IS OUR STANDARD- We Are Committed To Serve The Best Quality Products, Prepared With Compliance To The Highest Standards of Safety And Cleanliness By A Qualified Team.
- We Understand Your Versatile Taste And Passionate Love For Food. As our motto is 'आहार शुध्दो सत्व शुध्दी:' it means "Taking Pure Food Purifies The Entity" so we try to raise it more & more in all ways.