

Menu



the
Higher TasteTM
R E S T A U R A N T S

SATTVIC FOOD

Strictly vegetarian, sattvic food uses only the purest ingredients (no eggs, onions, garlic or caffeine): vegetables that will not induce tamas(denseness) and freshly ground spices in recipes that follow the age-old tradition

The aim is to increase one's duration of life, purify one's existence and give strength,health, happiness and satisfaction.

The Bhagavad-gita defines sattvic foods as being juicy, wholesome and pleasing to the heart, thereby providing subtle nourishment for positive vitality.

STARTERS

1. Multani Paneer Ka Tikka

Nawabi style stuffed paneer tikka

₹240

2. Paneer Shashlik

Juicy grilled slices of paneer and pineapple with veggies

₹240

3. Broccoli Paneer Tikka

Broccoli and paneer marinated in different masalas and char grilled

₹240

4. Mawa Khubani Ka Tikki

Tikki stuffed with dried fruits and khoa

₹220

5. Tandoori Malai Paneer

Soft and tender paneer cubes marinated with almonds and pineapple paste and barbecued

₹190

6. Tandoori Chilly Paneer

A speciality from Delhi, rectangular chunks of paneer seasoned in a spicy aromatic masala and well done in tandoor

₹190

7. Tandoori Wale Aloo Makka

Assorted baby corn and potatoes in tandoori style

₹190

8. Kakori Seekh

Vegetables and greens blended to smooth exactness, barbecued on skewers and served with mint sauce

₹190

9. Mango Rasagulla Chaat

Unique chaat with rasagulla and mango pulp, served with chutney

₹190

10. Chaat Paapdi Lucknowi

A favourite Indian snack made with a Lucknowi twist

₹165

11. Gobi Kempu Bezule

Cauliflower fried crisp, Mangalorean style

₹165

12. Vazahaipoo Vada

Delectable golden fried vadas made from banana flower, lentils and traditional spices

₹165

13. Nachos Indiana

Nachos with Indian flavour

₹190

14. Tacos Indiana

Tacos with Indian flavour

₹165

SOUPS

1. Malai Wale Harigobi Ka Shorba

Thick classic broccoli soup

₹ 165

2. Makke Mirchi Ka Shorba

A combination of lively chilli and energizing corn in a thick soup

₹ 165

3. Dal Palak Ka Shorba

A nourishing thin soup of moong dal and palak

₹ 120

4. Tamatar Dhaniya Ka Shorba

An all time favourite, Indian style tomato soup

₹ 120

5. Nugekai Rasam

A refreshing thin soup of tender drumstick pulp and lentils

₹ 120

6. Nellekai Charu

Garden fresh gooseberries and lentils cooked into a soup that tingles the taste buds

₹ 120

CURRIES AND LENTILS

1. Paneer Bhape

Paneer submerged in pungent mustard gravy, served hot with steamed rice

₹ 290

2. Paneer Pudhina Simla Mirch

Paneer and capsicum encased in refreshing minty masala

₹ 240

3. Paneer Makhandaar

Paneer chunks marinated in creamy yoghurt and select spices, flawlessly roasted and served with spicy tomato relish

₹ 240

4. Makhmali Dhakori Paneer

Grated paneer in an all new mellow smooth creamy white sauce

₹ 240

5. Banbihari Paneer

Soft cubes of paneer in homely flavoured palak gravy

₹ 240

6. Paneer Bhutuwa

A Nepalese novelty, paneer cubes and chopped spinach in tangy tomato sauce

₹ 240

7. Peshawari Aloo

Perfectly roasted baby potatoes tossed with dried fruits and nuts in a North Western masala

₹ 240

8. Sangam

Stuffed koftas topped with three different gravies

₹ 240

9. Jafrani kofta

Paneer ovals stuffed with nuts, enveloped with a rich and creamy cashew-based, saffron-flavoured gravy

₹ 240

10. Hari Gobi Adraki

Fresh, crisp florets of broccoli in ginger-flavoured gravy

₹ 240

11. Bhukhare Ki Dal

Smoked lentils cooked to a creamy elegance

₹ 240

12. Sarson Ki Baingan

Delightfully pungent curry of eggplant in mustard based gravy, served with hot steamed rice

₹ 290

13. Achari Makka

Baby corn in traditional homemade pickle flavoured gravy

₹ 210

14. Nand Gao Ki Mandi Se

Garden fresh crispy cooked vegetables in traditional green gravy, reminiscent of the flavours of Vraj

₹ 210

15. Bhindi Masalear

Crisp fried okra in spicy tomato sauce

₹ 210

16. Channa Chatpata

A traditional curry of chickpeas in rich sun-dried pomegranate masala

₹ 210

17. Aloo Pine Dumdaar

Pineapple stuffed potatoes in a tangy rich gravy, a winning combination of different flavours

₹ 210

18. Karari Subzi Makhani Andaz

Fresh and crisp assorted vegetables in the famous kadhai gravy

₹ 210

19. Subz E Khansama

New age vegetables are given a special touch by the chef to create a faultless culinary delight

₹ 210

20. Dal Khasgi

Traditionally cooked yellow lentils tempered with a unique blend of turmeric and select spices

₹ 200

21. Agallakai Gassi

Tangy curry with stuffed bitter gourd , served with hot steamed rice

₹ 290

22. Vazhaipoo Murungai Kolambu

Various aromas come together as drumsticks and banana flowers sink deep into coconut-based gravy

₹ 240

23. Raja Bhojanam

Our signature dish par excellence, this is a rich curry of pepper, ghee and nuts , relished by the kings of South India

₹ 240

24. Suvarana Menasu

An unusual blend of yam and capsicum in a sweet, sour and spicy South Indian gravy

₹ 200

25. Elaneer Ganji Gojju

Rich sweet tasting coconut gravy with tender coconut chunks

₹ 200

STAPLES

1. Paneer Mawa Naan

Rich stuffed naan with dried fruits and paneer, in Rajasthani flavour

₹ 95

2. Chilly Cheese Naan

Bread stuffed with melting cheese and green chillies,
baked golden brown

₹ 95

3. Hariyali Kulcha

Kulcha stuffed with greens and vegetables

₹ 60

4. Banarasi Paratha

Juicy vegetable stuffed paratha

₹ 60

5. Laccha Paratha

Traditional whole wheat char grilled layered paratha

₹ 60

6. Makhani Naan

A soft, fluffy deliciously-buttered bread

₹ 60

7. Tandoori Roti

Whole wheat rotis, hot from the clay oven, roasted to dotted perfection

₹ 50

8. Kerala Paratha

Traditional South Indian flakey and soft paratha that goes well with
any gravy

₹ 50

9. Kothu Paratha (Paneer/Tomato)

A unique preparation of minced paratha and spicy tangy masalas ,
seasoned on griddle to bring out delight

₹ 190

RICE

1. Dry Fruit Tehri

Saffron flavoured Lucknowi pulao, luscious with dried fruits

₹ 240

2. Kabulistani Biryani

Afghani style rice with tandoori cauliflower and potato

₹ 240

3. Biryani Dumdaar

Vegetables seasoned in a classic biriyani masala , layered with rice and steamed in a 'deg' to give you a richly aromatic repast

₹ 240

4. Pulao-Peas / Jeera

Aromatic basmati rice tossed with green peas/cumin seeds and nuts

₹ 190

5. Kadhambam

South Indian lentil rice with urad dal vadas

₹ 240

6. Vetrilai Thakkali Satham

A heavenly pulao made with a unique combination of tomato and betel leaf to appeal to the epicure in you

₹ 240

7. Kaikari Paneer Idiyappam

Scrambled idiyappams with crunchy veggies and paneer in select spices

₹ 155

8. Steamed Basmati Rice

₹ 120

ACCOMPANIMENTS

1. Kosambari Salad

₹ 120

2. Kachumber Salad

₹ 120

3. Green Salad

₹ 120

4. Masala Papad Roll

₹ 120

5. Raita

₹ 95

6. Papad

(Fried/Roasted)

₹ 50

DESSERTS

1. Gulab Jamun with Rabdi

Hot gulab jamun in sweet condensed milk

₹165

2. Oreo Ice Cream

In-house chocolate ice-cream with Oreo biscuit chips

₹130

3. Chocolate Gulla

Succulent chocolate flavoured rasagulla

₹130

4. Paan Ice Cream

A Higher Taste original, the perfect dessert after a traditional meal

₹130

5. Elaneer Payasam

Payasam made with coconut milk and tender coconut, served chilled

₹180



the
Higher Taste™
R E S T A U R A N T S

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