



menu

Good Food. Good Cheer. Good Times.

www.greenvatikarestaurant.com

About Us

Green Vatika is a Multi-Cuisine Restaurant & Bar Offering natural atmosphere and perfect seating for casual dining, party celebrations, business meetings.

The Restaurant was inaugurated by Himanshi Khurana (Punjabi Actor & Model)

Our aim is to provide finger licking food and everything from mocktails.

The ambience of the restaurant gives the nature feeling and adds the dazzling effect to your gathering. We are proud to be the best veg. and best non-veg. restaurant in Rohini.

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SOUPS

Tamatar and Tulsi Ka Shorba	149
<i>Tomato shorba with accent of basil</i>	
Manchow Khao Piyo Soup (Veg. / Non Veg.)	149/175
<i>The indo-chinese flavour</i>	
Sweet Corn Soup (Veg. / Non Veg.)	149/175
<i>A nice blend of veg. stock with creamed sweet corn</i>	
Hot 'N' Sour Soup (Veg. / Non Veg.)	149/175
<i>Spicy soup with the choice of veg. and chicken</i>	
Lemon Coriander Soup (Veg. / Non Veg.)	125/149
<i>Fresh vegetables stock water with lime juice and fresh coriander</i>	
Cream of Mushroom Soup (Veg. / Non Veg.)	149/175
<i>A basic roux is thinned with cream of milk and then mushroom and /of mushroom both are added</i>	
Cream of Broccoli (Veg. / Non Veg.)	149/175
<i>It is a soup prepared broccoli stock and milk or cream as primary ingredients</i>	

SALADS

Green Garden Salad	149
<i>Assorted green vegetables sliced and diced</i>	
Greek Salad	245
<i>Mix lettuce, ripe tomato, bell peppers, onion, cucumber, marinated olive, feta, grilled pita+lemon vinaigrette</i>	
Caesar Salad	255/275/299
Veg. / Chicken / Prawns	
<i>Ice berg & romaine lettuce, parmesan shaving, croutons, caesar dressing</i>	
Russian Salad	255
<i>Salad consisting of tomatoes, Olive and feta cheese</i>	
Masala Papad / Peanut Masala	149
Aloo Chana Chat	149
<i>Cabbage, carrot, pineapple, cucumber mixed with sweet chilli sauce</i>	
Tandoori Chicken Tikka Chat	199

SANDWICH

Many Mushroom Sandwich	225
<i>Mushroom tossed with onion and herbs, served with home made fried and house salad</i>	
Cottage Cheese Sandwich	225
<i>Spice cottage cheese, onion and herbs served with home made fries and house salad</i>	
Chicken Tikka Sandwich	249
<i>Tandoori chicken tikka mixed with mint mayo and served with home made fries and house salad</i>	
Pesto Marinated Sandwich	249
<i>Pesto grilled chicken & cheese served with home made fries and house salad</i>	

THIN CRUST PIZZA (VEGETARIAN)

Corn and Chilli Pizza	249
<i>American Corn, Green Chilly</i>	
Fresh Veggie Pizza	249
<i>Tomatoes, Baby Corn, Onion and Capsicum</i>	
Margherita with Fresh Basil	249
<i>Mozzarella Cheese, Fresh Basil</i>	
Fusion Paneer Tikka Pizza	249
<i>Paneer Tikka, Onion, Tomato, Capsicum</i>	

PIZZA (NON VEGETARIAN)

BBQ Chicken Pizza	399
<i>Grilled chicken tossed in home made bbq sauce mozzarella & onion</i>	
Fusion Chicken Tikka Pizza	399
<i>Chicken tikka, onion, tomato, capsicum</i>	

PASTA

Panne Pasta	249/275/299
Veg. / Chicken / Fish,	
Choose Your Sauce	
Arribita / Creamy / Mix	

APPETIZERS INDIAN (VEG.)

Paneer Tikka Shaslik	355
<i>Chunks of cottage cheese marinated and grill with a combination of onion, tomato & capsicum</i>	
Zafrani Paneer Tikka	355
<i>Creamy cubes of paneer mildly spiced and grilled in tandoor</i>	
Dakshini Paneer Tikka	365
<i>Chunks of cottage marinated with fine paste of spinach & Indian herbs</i>	
Dahi Kebab (Chef Special)	355
Crispy Dahi K Sholey	355
<i>A special yoghurt based</i>	
Corn Cheese Seekh	355
<i>Sweet corn, jalapeno, floppy paneer, spinach, mint sauce</i>	
Cheesy Malai Soya Chap	355
<i>Soya chap marinated in rich tangy cheese mixture and finished in day oven</i>	
Green Vatika Special Soya Chap	355
<i>Marinating in mix spices, hung curd and mustard oil finished in clay oven</i>	
Barbeque Stuffed Mushroom	365
<i>English mozzarella sticky cheese stuffed young mushroom</i>	

APPETIZERS INDIAN (NON VEG.)

Tandoori Chicken	449
<i>Traditional tandoori chicken</i>	
Angara Ka Murg	449
<i>Boneless pieces of chicken marinated in cream and yoghurt finished on charcoal fire</i>	
Murg Afghani Kebab	449
<i>kebab of chicken leg pieces blended with cream, cheese, lemon juice and green coriander grilled in a moderate charcoal fire</i>	
Murg Malai Kebab	449
<i>Creamy kebab of boneless chicken marinated with cheese, cream, lemon juice and grill in tandoor</i>	
Murg Kali Mirch	449
<i>Succulent pieces of boneless chicken marinated with freshly pounded spices black papper and spices, char grilled</i>	
Achari Murg Tikka	449
<i>Succulent pieces of boneless chicken with pickled marinates and char grill</i>	
Mutton Nazakat Seekh	449
<i>Minced lamb with fresh herbs and cooked over charcoal</i>	
Sarson Mahi Tikka	449
<i>Marinated fish pieces grilled in tandoor flavoured with mastered seed</i>	
Amritsari Fried Fish	449
<i>A delicacy of north indian</i>	
Roasted Garlic Prawns	449
<i>A prawns marinated with yoghurt fresh garlic extracts and green spices cooked in tandoor</i>	

SIZZLER (VEGETARIAN)

Tandoori Veg. Sizzler 699

Paneer tikka shashlik, cheesy malai soya chap, dahi ke kebab, tandoori mushroom, subz corn palak seek

Chinese Style Paneer Chilli Manchurian Sizzler 699

A combination of chinese style tossed paneer chilli and manchurian balls served with rice and noodles

SIZZLER (NON VEGETARIAN)

Tandoori Non Veg. Sizzler 899

Murg malai kebab, chicken tikka, afghani chicken, fish kasundi tikka, murg akhroti seek

Chinese Non Veg. Sizzler 899

Sezwan chicken, chilli chicken served with chicken hakka noodle and chicken fried rice

PLATTERS (VEGETARIAN)

Tandoori Veg. Platter 599

Paneer tikka shalik, dahi ke kebab, cheesy malai soya chap, haryali paneer tikka, tandoori khumb

Chinese Veg. Sizzler 599

Thai cigar roll, chilli paneer, chilli mushroom, honey chilli potato, corn salt 'n' pepper

PLATTERS (NON VEGETARIAN)

Tandoori Non Veg. Platter 899

Tandoori chicken, mutton seekh, acer murg tikka, fish kashundi tikka, chicken malai tikka

Chinese Non Veg. Platter 899

Chilli chicken, szechwan sauce, drums of heaven, chicken wings, chicken lolly pop

APPETIZERS CHINESE (VEG.)

Chef Special Crispy Cottage Cheese with Fried Noodle	355
<i>Cottage cheese, curry leaves, mustard seed, chilli paste</i>	
Corn Salt N Pepper	355
<i>Crispy fried corn, onion and spring onion</i>	
French Fry	199
Crispy Honey Chilli Potato	225
<i>Deep fried fries tossed in sweet and spicy chilli sauce</i>	
Chilli Basil Pepper Mushroom	355
<i>Button mushroom tossed with pepper and salt</i>	
Schezwan Chilli Paneer	355
<i>Diced cottage cheese tossed with onion, garlic with schezwan sauce</i>	
Crispy Veg. Salt N Pepper	255
<i>Fried vegetables julienne tossed with shallots, ginger and spices</i>	
Veg. Manchurian Dry	255
<i>Vegetable balls with chop onion, ginger, garlic and coriander</i>	

APPETIZERS CHINESE (NON VEG.)

Chef Special Chilli Chicken with Crispy Fried Noodles	385
Chilli Chicken Dry	385
<i>Chicken cubes tossed with onion, garlic and capsicum</i>	
Drums of Heaven	385
<i>Succulent chicken lolly pop with garlic soy</i>	
Black Pepper Garlic Chicken	385
<i>Chicken cubes tossed with bell pepper garlic and crush pepper</i>	
Crispy Fried Fish with Choice of Sauce	385
<i>Butter garlic, Chilli basil, spicy bean</i>	
Chicken Wings In Szechwan Sauce	385
<i>Chicken wings marinated</i>	
Chilli Garlic Prawns	549
<i>Spicy Chilli and garlic bring out the best in this succulent and aromatic prawns</i>	

INDIAN MAIN COURSE (VEG.)

Amritsari Khasta Kulcha Channa <i>With Imly Aur Pyaz Ki Chutney</i>	169
Dal Makhani	299
Green Vatika Tadke Wali Dal <i>Style dal yellow dal tadka</i>	299
Paneer Tikka Masala <i>Tikka paneer, onion, tomato, capsicum tossed in mildly spiced gravy</i>	355
Kadai Paneer <i>Cottage cheese cooked in onion based gravy with capsicum and tempered with red chilli whole and whole coriander</i>	355
Shahi Paneer <i>Paneer in rich creamy tomato based gravy garnished with cream</i>	355
Kasoori Subj Miloni <i>Melange of seasonal vegetables tossed in onion masala and fenugreek</i>	355
Mushroom Hara Pyaz <i>Mushroom & Hara Pyaz tossed in bhuna masala</i>	355
Palak Paneer <i>Cottage cheese in palak gravy</i>	355
Dum Aloo Kashmiri <i>An exotic stuffed potato curry in Kashmiri style</i>	355
Hing Dhaniya Ke Chatpate Aloo	299
Green Vatika Dal Makhani <i>All time favourite of delhites</i>	355
Punjabi Chana Masala	299
Malai Kofta <i>Kofta made of paneer and stuff with dry fruits cooked in cashewnutte gravy</i>	355

INDIAN MAIN COURSE (NON VEG.)

Murg Tikka Masala	449
<i>Spicy chicken tikka masala with a distinctive flavour</i>	
Butter Chicken with Bone / Boneless	449
<i>Barbecued chicken pieces simmered in a rich tomato and creamy gravy</i>	
Murg Hara Pyaz	449
<i>Tandoori chicken tikka and hara pyaz tossed in onion tomato gravy</i>	
Kadai Murg	449
<i>Tender chicken cooked with home made masala and served hot</i>	
Murg Rara	449
<i>Tender chicken cooked with chicken keema home made masala and served hot</i>	
Gosht Rogan Josh	499
<i>Moderately spiced lamb delicacy</i>	
Rara Mutton Green Vatika Special	499
<i>Tender mutton cooked with mutton keema, home made masala and served hot</i>	

BIRYANI

Steamed Rice	199
Jeera Rice	199
Hyderabadi Veg. Biryani	299
<i>Garden Vegetables, Basmati Rice, Aromatic Spices</i>	
Hyderabadi Chicken Biryani / Gosht Biryani	399
<i>Saffron basmati rice delicacy with choice of lamb or chicken served with raita</i>	

RAITA

Pineapple	199
Masala Boondi	155
Mix Cachumber Raita	155
Pudina Raita	155

CHINESE MAIN COURSE (VEG.)

Chilli Paneer Gravy	355
<i>Crispy paneer cubes, bell pepper in tangy sauce</i>	
Vegetables Manchurian Gravy	355
<i>Vegetables dumpling cooked in all time favourite manchurian sauce</i>	
Exotic Vegetables in Hot Garlic Sauce	355
<i>An assortment of vegetables cooked in garlic flavoured sauce</i>	
Vegetables Thai Green Curry	355
<i>Served with steamed rice</i>	
Braised Broccoli with Mushroom	355
<i>Broccoli floaters and button mushroom tossed in hot garlic sauce</i>	

CHINESE MAIN COURSE (NON VEG.)

Broccoli Oyster Chicken	399
<i>Chicken tossed with broccoli and oyster sauce</i>	
Chilli Chicken Gravy	399
<i>Stir fried chicken tossed with onion and bell peppers cooked in fermented sauce</i>	
Work Tossed Prawns Choice of Sauce	599
<i>Butter garlic / Chilli oyster / sechezwan sauce</i>	
Crispy Fried Sliced Fish in choice of Sauce	399
<i>Black bean / butter garlic / Chilli bean</i>	
Slice Lamb in Soy Chilli Sauce	399
Thai Red Chicken Curry with Rice	399
<i>Sherded chicken, basil, lemon grass, lemon leaf, coconut milk</i>	
Fish Lemon Curry	399
<i>Fish cooked in curry powder, coconut milk, lemon juice</i>	

CHINESE COMBO (VEG.)

Manchurian <i>With Fried Rice/Steamed Rice/Noodles</i>	299
Chilli Paneer <i>With Fried Rice/Steamed Rice/Noodles</i>	325

CHINESE COMBO (NON VEG.)

Chicken Manchurian <i>With Fried Rice/Steamed Rice/Noodles</i>	399
Chilli Chicken <i>With Fried Rice/Steamed Rice/Noodles</i>	399

INDIAN BREADS

Tandoori Roti / Butter Roti	45
Hari Mirch Ki Roti	45
Missi Roti	55
Naan / Butter Naan / Garlic Naan	65
Lachha Parantha / Pudina Parantha / Hari Mirch Ka Parantha	75
Bharwan Kulcha (Aloo / Paneer / Mix)	85

RICE & NOODLES

Brunt Garlic Fried Rice Veg. / Non Veg.	199/225
Basil Mint Fried Rice Veg. / Non Veg.	199/225
Chilli Garlic Noodle / Hakka Noodle Veg. / Non Veg.	299/315
Schezwan Noodle Veg. / Non Veg.	299/315

DESSERT

Hot Gulab Jamun	99
Flavour of Ice Cream	99
Vanilla / Butter Scotch / Chocolate	

Thankyou.

*Special Arrangements for
Kitty Party, Get Together, Birthday Party
Pre-Wedding Event & Business Meeting*

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