



BLACK SALT™
RESTAURANT



BLACK SALT™
RESTAURANT

Black Salt / Kala Namak / Sanchar is considered a cooling spice. According to India's classical medical science, Ayurveda, black salt is full of therapeutic benefits and is the most beneficial form of salt because unlike ordinary salt, it does not increase the sodium content of blood and is therefore recommended for patients with high blood pressure and low-salt eating dieters. It is also a rejuvenator while aiding digestion and improving eyesight.

In small quantities it is regularly used to spice up chutneys, raitas, pickles, lemonades and many other savoury Indian snacks, adding a very different flavour than just using regular salt. Try sprinkling it on fresh cut fruit such as apples and bananas for a delicious treat and can be tried as a healthy alternative to sea salt or table salt.

...as black salt stands out amongst all spices for its cooling & healthy properties, our restaurant Black Salt is a celebration of food, beverages and all life-empowering human endeavours. A place where class, ambience and indulgence co-exist

ACCOMPANIMENTS

Fresh Juice Sweet Lime / Pineapple	120
Lassi Sweet / Salted	80
Rajwadi Lassi	100
Fresh Lime Soda / Water	60
Mineral Water	40
Aerated Water (Bottle - 300ml)	50
Butter Milk	50

MOCKTAILS

Black Eye A Signature drink of black eye black salt	130
Mint Mojito Fresh mint mojito syrup sprite and soda	110
Love Bite Fresh orange juice crushed strawberry with crushed ice	110
Lychee Refresh An International drink consists of peach, lychee, cranberry, orange, & pineapple juice	100
Green Blossom All time favourite mint flavoured pineapple juice with vanilla ice cream	110
Pina Colada Coconut flavoured pineapple juice with vanilla ice cream	110
Snack Bile Greaps juice with cranberry juice with salt.	120
Blue Lagoon Blue flavoured extra topping with cream	100

SALAD

Waldorf Salad walnuts, fresh cream and mayonnaise	130
Green Salad The day's fresh green	110
Mexican salad Mexican vegetables & red Yellow bellpapper in mexican style	120
Pasta salad Farfella pasta red yellow bellpapper spicy with chilly flaeks & papper.	130

SOUPS

CHINESE

French Onion Near vegetarian conversion of famous soup	100
Sweet Corn American corn in a light creamy soup	100
Hot & Sour Fresh vegetables & contribution of spices with sour taste	110
Manchow Soya flavored veg. Soup topped with crunchy noodles	110
Veg. Clear A Clear Soup	90
Lemon Coriander Soup An oriental variety with fresh coriander in fresh veggies	110

THAI

Woonsen Soup Clear noodles soup with mushroom, tofu & veggies in thai style	110
Tom Yum Phak Vegetarian version of the famous thai soup	110
Lemon Pepper A tangy lemon and pepper flavored soup with diced veggies	110

SOUPS

MEXICAN & CONTINENTAL

Broccoli Cheese 130
Chopped broccoli, julienne carrots, pepper butter with cheese

Mexican Tortilla 110
Delicious tomato based mexican soup garnished with crispy tortillas & cheese

Tomato 100
Fresh tomato soup with croutons & cream

Minestrone 110
Tomato flavored soup with diced vegetables & noodles

ITALIAN

San Marino 110
Farm fresh vegetable made into delicious soup with exotic butter taste & garnished with olives

Tex Mex Green Chilli Soup 110
Leafy greens & bell pepper soup spiked with green chilli

TANDOOR KI SAUGAAT

STARTER

Mile-Jule Kabab * 450
Assorted kebab platter

Tandoori stuffed paneer 240
Stuff cottage cheese with handcut masala

Tandoori Baby corn 220
Yoghurt based tender baby corn

Lahori paneer tikka 230
Paneer tikka in a delicately flavoured

Cheese sheekh kabab 210
All time cheese flavoured.

Tandoori Aloo Najakat 220
Stuff potato mix veg. And papad red masala.

Hara Bhara Kabab 200
Shamis of spinach mint coriander and green peas shallow fried and served with mint chutney.

*Special Starters

www.blacksalt.co.in

STARTERS

CHINESE

Crispy babycorn chilly paneer Crispy babycorn tosed with chopped onion, garlic & ginger	210
Crispy spinech Cottage cheese Crispy spinech and cottage cheese marinated in schezwan style	230
Paneer Chilly Dry Soya flavoured cottage cheese fried wiht onion capsicum	230
Veg. Manchurian dry Assorted veg. Dumpling with fried in garlic flavoured	190
Crispy Veg Dice veg. Chinese coated with crispy lot	200
Veg. Spring Roll Stuffed with fresh veggies and chinese herbs	190

THAI

Momos Steamed Dumplings served with garlic chutney	190
Satay cottage cheese Roasted cottage cheese in peanut sauce	230
Thai Spring Roll Stuffed with fresh veggies and thai herbs	200
Thai Corn Ball Fresh american corn in red & yellow bell pepper with thai herbs	200

MEXICAN & ITALIAN

Mexican Platter * Cheese nachos, enchiladas, tacos & mexican tikki served with salsa sauce	450
Cheese Fondue * A lip smacking cheese pot for dat rapturous fondue experience served with lavas, boiled veggies & tosted bread	400
Bruschetta Open toasted garlic bread covered with 3 different toppings with mozzarella	190
Jalapeno Cheese Pouch An excellent opener to your plate served with mayo dip	220
Cheese Corn Ball Corn is an all time favourite so is cheese put these two together in the form of a crunchy yet salt centered deep fried dish served with mayo dip	220

*Special Starters

TACOS & NACHOS

Tacos Crispy tacos shells loaded with refried bean sour cream & salsa lettuce and cheddar cheese served with salasa sauce	180
Nachos & Cheese Sauce Corn chips smothered with creamy mustard cheese sauce served with home made salsa	200
Nachos Supreme Tortilla chips topped with jalapeno, pepper, olives, mushroom, cheese & baked nachos with tongue tickling salsa sauce	210

PASTA

Choice of Pasta Penne, fusilli, farfalle, macroni, spaghetti	
Pasta Arrabbiate Fresh tomato sauce garlic chilly & parsley.	230
Pasta Alfredo Fresh creamy sauce	230
Pasta Ricotta Ricotta cheese, tomato sauce & italian herbs.	230
Pesto Pasta Fresh basil crushed	230

BAKED DISHES

Baked Spaghetti Spaghetti with white sauce with baked cheese	210
Cannelloni Florentine with Broccoli Fresh pasta sheet on a bed spinach covers with broccoli in a White sauce topped with baked cheese	210
Baked Macaroni Boiled cut macaroni in white sauce with baked cheese cheese	210
Baked Lasagna Layer of pasta bechamel sauce, tomato sauce, basil, mozzarella & ricotta cheese sauce baked in the oven.	220

SIZZLERS

Mexican Sizzler Mexican rice with beans in a spicy topped with stuffed enchiladas and accompanied by Mexican sauce	380
Paneer Shashlik Sizzler Cubes of paneer marinated in tangy sauce grilled with onion capsicum & tomato served on bed of buttered rice along with hash brown potato & boiled vegetables	360
Vegetable Grilled Sizzler The popular continental sizzler served with vegetable steak macaroni with Tomato sauce, fresh boiled vegetable with french fries	360
Chinese Sizzler Chinese platter in bed of veg, fried rice, chilly paneer, veg. Hakka noodles, Veg. Manchurian & hot garlic sauce	370
Italian Sizzler Combination pasta tossed in a oobust mushroom and black pepper sauce and served with zucchini pancakes & bu ttered vegetables	390

INDIAN CUISINE

Indian food reflects a perfect blend of various cultures and ages. Just like Indian culture, food in India has also been influenced by various civilizations which have contributed their share in its overall development and the present form.

Food of India is known for its spiciness. North India or South India, spices are used generously in food throughout the nation. But one must not forget that every single spice used in Indian dishes carries some or other nutritional as well as medicinal properties.

INDIAN DELICACIES

Black Salt Special Our chef's speciality	350
Paneer Tikka Lababdar Rosted cottage cheese in onion capsicum with makhani gravy	270
Dawati Paneer diamond cutting grilled paneer dum cooked style in tomato base gravy	250
Paneer Rajela Malai paneer cooked in clay oven and served with spinach gravy	250
Paneer Tikka Masala Paneer tikka cooked with onion tomato gravy	230
Paneer Bhurjee Grated paneer cooked with tiny dices of capsicum & onion, tomato mildly spiced.	230
Paneer Kadai Cottage cheese cooked delicately in ground spices & tomato, capsicum & onion served in special kadai.	240
Paneer Palak Dices of cottage cheese cooked in spinach gravy	230

Kumbh Makai Paneer Mushroom, corn and cottage cheese simmered in aromatic tomato gravy	230
Veg. Khazana Garden fresh vegetables in tomato gravy	240
Reli Mili Subzi Dipfried veg. in julian cutting in tomato gravy	240
Veg. Toofani Mix veg. in tomato base gravy	230
Subz Tawa Masala Assorted veg. with corn & baby corn tomato gravy	240
Hydrabadi Nawabi Masala Seasonal Veg. simmered in spinach gravy spiced with fresh green masala.	230
Veg. kadai Fresh veg. cooked in diced capsicum, onion served in special kadai	200
Veg. Jaipuri Fresh veg. cooked in spiced	200
Navratna korma Fresh veg. cooked in a rich gravy with dryfruits topped with pineapple & cream	230
Khoya kaju All time favorite of Amdavadis	270
Malai Kofta Dumplings of mawa cottage cheese and nuts simmered in mughalai gravy	230
Baby Corn Hara Masala A unique blend of baby corn in spinach gravy	270
Kaju Curry Curry is made from onion tomato masala & richness comes from heavy cream with fry cashewnut.	240
Cheese Butter Masala Cubes of cheese tossed in makhani gravy	280
Bawali handi Mix veg. in tuler gravy in dumcooked style.	230
Subz panchmeli Chef's Special	230

ROTI KI POTLI

	Plain	Butter
Roti	30	35
Naan	55	60
Paratha	50	55
Kulcha	45	50
Stuffed Paratha / Kulcha / Naan		75
Pudina Paratha / Methi		65
Cheese Naan / Kashmiri Naan		100
Garlic Naan		80
Hariyali Naan		65
Missi Roti		55

KHANE KE SANG

Cool Raita Mixed Veg. / Boondi / Pineapple / Plaincurd	80
Papad (Rosted / Fried)	25
Masala Papad with fresh vegetables	50
Cheese Chilly Papad Fresh grated cheese with chillies	70

DAL

Dal (Tadka / Fry) Yellow lentil cooked with tomato and spices tempered	170
Dal Panchratna Yellow & Black lentil cooked with indian style	180
Dal Makhani Black lentils and red beans simmered over night on a slow fire, finished with cream & butter	190
Dal Lahsooni Yellow lentil cooked with garlic flavor and spices	180
Dal Palak Fresh spinach cooked with yellow lentil	180

RICE

Hyderabadi Dum Biryani Seasonal vegetables with green flavored aromatic basmati rice in Hyderabadi tradition	210
Veg. Biryani Seasonal vegetables cooked in spices with basmati rice	200
Veg. Pulao Farm vegetables cooked with basmati rice	180
Jeera Rice Cumin flavored basmati rice garnished with fresh coriander	170
Steamed Rice Pure dehradun basmati rice	160

CHINESE CUISINE

Chinese food enjoys high reputation in the world due to its abundance and exquisite, delicious taste and charming appearance. Many Chinese dishes are cooked with less meat and more vegetables, so the foods contain lower calories than Western food. Vegetables stay bright and crisp by cooking them for a short time over high heat, either in their own juice or in a small amount of water. This method retains most of the vitamins and minerals.

🌿 Jain 🍽 Swaminarayan

CHINESE DELICACIES

Paneer Chilly Gravy Cottage cheese finger size with chilly, onion & capsicum in a soya flavored sauce	210
Veg. Manchurian Dumpling vegs. with prepared garlic in soya flavored sauce	180
Veg. Hot Garlic Sauce Dices of vegetables cooked in hot garlic in a soya flavored sauce	190

NOODLES & RICE

American Chopsuey Shredded veggies in a tangy tomato sauce topped with fried noodles	200
Veg. Hakka Noodles Boiled noodles & flakes of chilly, garlic, vegetables and Capsicum cooked in hakka style	190
Chilly Garlic Noodles Fresh assorted vegetables with noodles in garlic flavoured	200
Veg. Fried Rice Basmati rice toasted with vegetable & chinese sauce	220

THAI CUISINE

A style of food that originates in Thailand, Thai food is known for its balance of three to four fundamental taste senses in each dish or the overall meal: sour, sweet, salty, and sometimes bitter.

Blending elements of several Southeast Asian traditions, Thai food places emphasis on lightly prepared dishes with strong aromatic components. The spiciness of Thai cuisine is well known. Along with herbs and spices, there are various sauces and other specialty ingredients essential to authentic Thai food. Shallots, Garlic and chillies (red, green, and yellow) are used in generous amounts in the Thai food as also coconut, mushrooms and rice.

🍽️ Jain 🍽️ Swaminarayan | AVAILABLE

MAIN COURSE

- | | |
|---|-----|
| Autumn Veg's Green Curry
Fresh vegetables baby corn in thai green | 230 |
| Herbed Veg
Assorted vegetables in delicately spiced with coconut curry | 230 |
| Pattaya Red Curry
Fresh vegetables tofu in this traditional curry from Thailand | 230 |

NOODLES & RICE

- | | |
|--|-----|
| Thai Ferried Rice
Evergreen spice flavored paste with thai rice | 200 |
| Phad Thai Noodles
Flat noodles straight from the Thailand | 200 |
| Lemon Chilly Coriander Rice
Rice cooked with red chilly powder, lemon, green chilly & some spicy | 190 |

MEXICAN CUISINE

Mexican cuisine, a style of food that originates in Mexico, is known for its varied flavors, colourful decoration and variety of spices and ingredients. Tomatoes and chillies, along with garlic and onion are very popular flavourings in Mexican cuisine and are meld into many traditional Mexican food recipes. Traditional Mexican meals are often paired with rice, beans, and fresh tortillas; they contain many fresh vegetables, and are one of the healthiest of the world's cuisines.

 Jain  Swaminarayan

MAIN COURSE

Mexican Diced Cottage Cheese	350
Diced cottage cheese bean veg 's in spicy mexican rice or tortillas	
Fajitas Platter	340
4 soft tortillas refined beans lightly toss cooked veggies, cheddar cheese, grilled Cottage cheese and butter rice served with pepper salad	
Mexican Salsa Curry with Rice	310
A wholesome mexican meal consist of rice and salsa curry	

KUCH MEETHA HO JAYE...

Sizzling Brownie	200
Fresh Strawberry	70
Chocolate Chips	80
American Nuts	90
Roasted Almond	90
Kesar Pista	80
Raj Bhog	70
Vanilla	60
Almond Carnival	90
Black Currant	80
Lonawaly	80
Kaju Anjeer	80

Download menu



Contact Details



Write your reviews and feedback



facebook.com/BlackSaltRestaurants

FOR CATERING SERVICES

+91 79 400 400 20
info@blacksalt.co.in | www.blacksalt.co.in

TIMING

Lunch: 11am to 3pm

Dinner: 7pm to 11pm

NOTE

Item Once Ordered cannot be Cancelled
All Rights Reserved
Service Tax applicable

Candle Light Dinner Every Thursday





THANK YOU
VISIT AGAIN