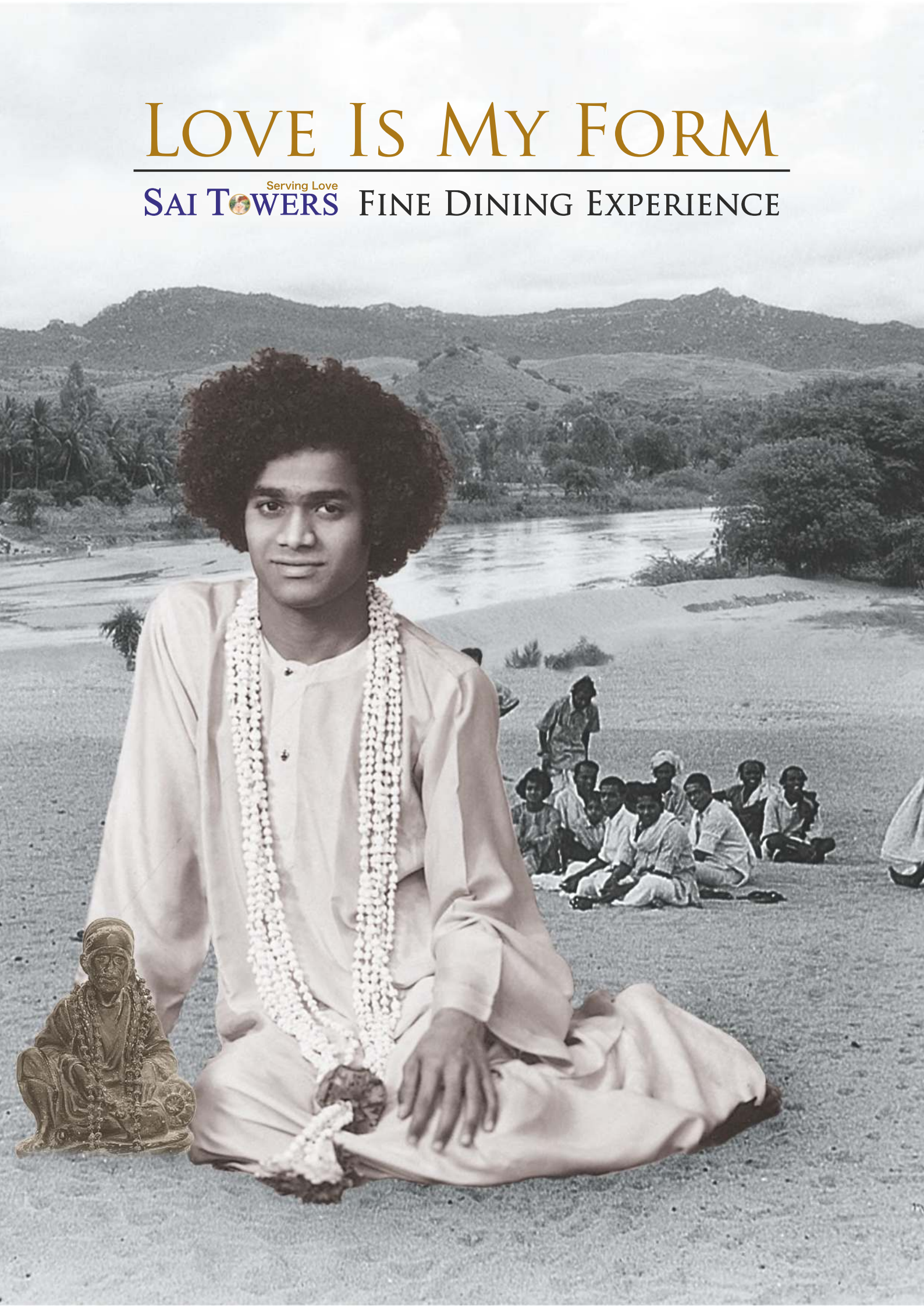
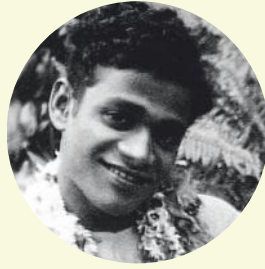


LOVE IS MY FORM

Serving Love
SAI TOWERS FINE DINING EXPERIENCE





SOUTH INDIAN CUISINE

Breakfast

07:00 am to 10:30 am

Idli(2) 70

Steamed rice and lentil served with sambar and chutney

Idli & Vada 100

Golden Crispy Vada 40

Deep fried Lentil donuts

Upma 75

A flavourful South Indian dish made of roasted semolina, vegetables and garnished with cashews

Poori Masala 90

Whole wheat flour bread deep fried till puffed and slightly crisp. Served with potato curry

Pongal 80

Traditional rice and lentil dish garnished with black pepper and cashews

Breakfast Platter 250

Idly, Vada, Dosa, Poori, Pongal or Upma, Sweet Served with sambar, chutney and potato curry, Fresh Fruit Juice, Coffee or Tea

Dosas

Pancake made from rice flour and ground pulses

7:30 am to 10:00 pm

All Dosa varieties served with 2 chutneys and sambar

Plain Dosa 70

Onion Dosa 90

Masala Dosa 100

Crisp rice and lentil pancakes with mildly spiced Potatoes

Paper Roast Dosa 95

Paper Roast Masala Dosa 110

Onion Masala Dosa 100

Ghee Dosa 90

Ghee Masala Dosa 110

Masala Dosa smeared with ghee

Cheese Masala Dosa 140

Grated cheese on masala dosa

Ghee Podi Masala Dosa 115

A crispy dosa gently spread with clarified butter filled with potato masala and sprinkled with spicy lentil chutney powder

Erra Karam Dosa 100

Dosa spreaded with spicy red chilli chutney with a touch of lentil chutney powder

Erra Karam Masala Dosa 120

Set Dosa 100

Thick, soft and spongy dosa in a set of three served with vegetable sagu

Sai Towers Special Dosa 120

Ragi Dosa 90

Fermented whole Ragi millet and urad dal dosa, contains high protein and minerals

Pesarattu 95

Crepe made with whole moong dal (green gram) – one of the most commonly eaten breakfast in Andhra Pradesh



Speciality of the House



Indicates Medium Spiced Dish



Indicates Hot Dish



SOUTH INDIAN CUISINE

Rava Dosas

Crispy semolina dosa varieties

7:30 am to 10:00 pm

Rava Dosa 95

Thin and crispy semolina pancake served with sambar and varieties of chutney

Onion Rava Dosa 100

Thin and crispy semolina pancake spread with diced onion and served with sambar and varieties of chutney

Masala Rava Dosa 120

Thin and crispy pancake made from semolina batter topped with mildly spiced Potatoes

Uttapams

Modified version of dosa which is thicker and softer

7:30 am to 10:00 pm

Uttapam 75

Soft and spongy pancake made from fermented rice and lentil batter

Onion Uttapam 95

Soft and spongy pancake made from fermented rice batter topped with onions

Tomato Uttapam 95

Soft and spongy pancake made from fermented rice batter topped with tomato

Masala Uttapam 100

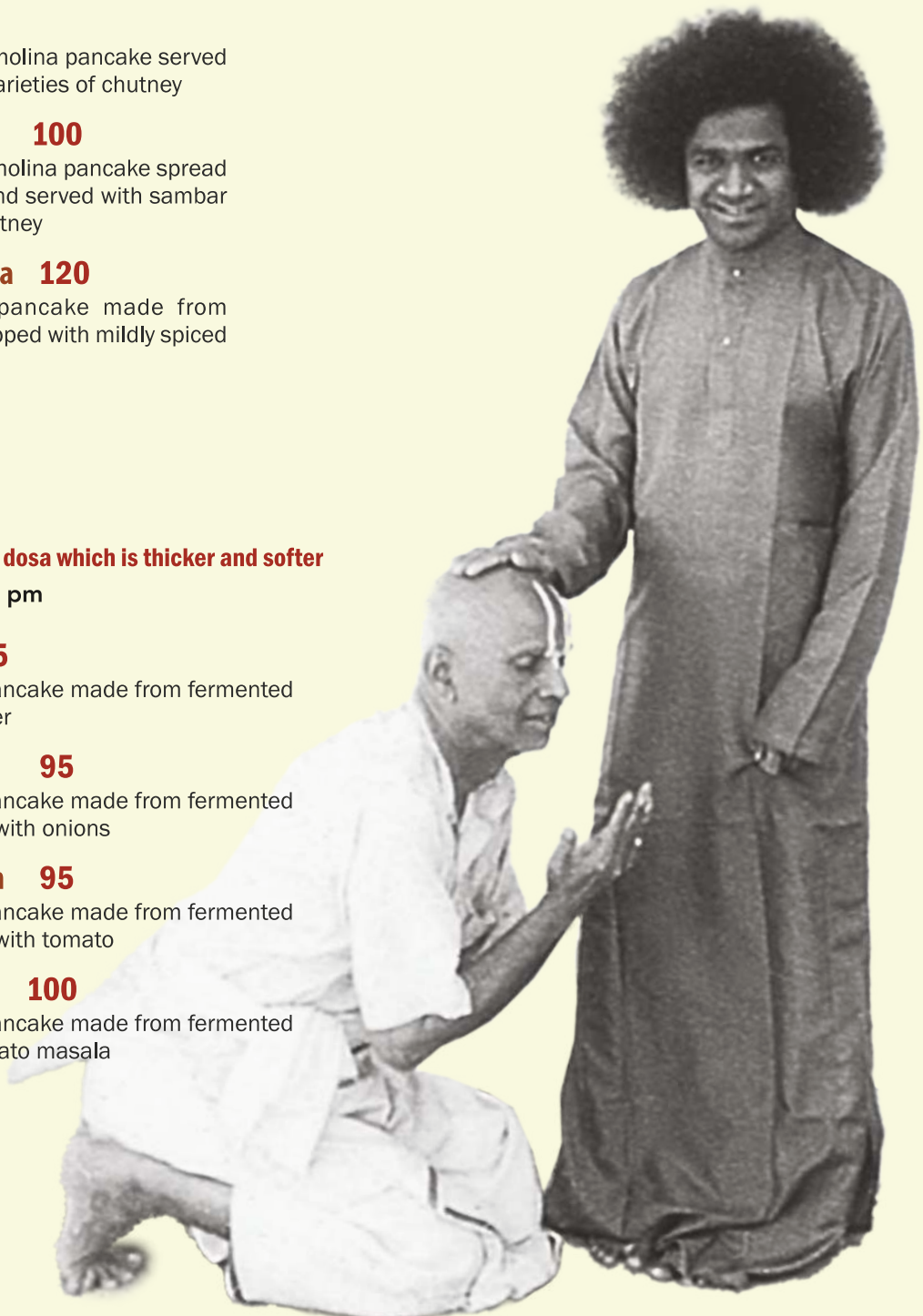
Soft and spongy pancake made from fermented rice batter with potato masala

Onion Tomato Uttapam 105

Soft and spongy pancake made from fermented rice batter topped with onion and tomato

Sai Towers Special Uttapam 110

Soft and spongy pancake topped with onion, tomato, potato masala and sprinkled with spicy lentil chutney powder





SOUTH INDIAN CUISINE

Lunch & Dinner

11:00 am to 10:00 pm

South Indian Thali (Unlimited) 210

Rice, Roti, Variety Rice, Sambar, Rasam, Dal/Pappu, Pulusu, Dry Curry, Gravy Curry (2), Chutney, Pickle, Chutney Powder, Ghee, Papad, Curd, Sweet and Banana

Steamed Rice 70

Sambar Rice 90

Lemon Rice 90

Curry Leaves Rice 90

Tamarind Rice 90

Vangi Bath 90

Fried eggplant in traditionally flavoured spicy rice

Curd Rice 80

Sambar 90

The most popular South India lentil based vegetable stew

Rasam 60

Dhal of the Day 75

Dry Curry of the Day 75

Gravy Curry of the Day 75

Staples & Accompaniments

11:00 am to 10:00 pm

Chapathi 30

Chapathi (2) with Curry 130

Phulka 25

Phulka (2) with Curry 120

Snacks

11:00 am to 09:30 pm

Onion Pakora 130

Mixed Vegetable Pakora 150

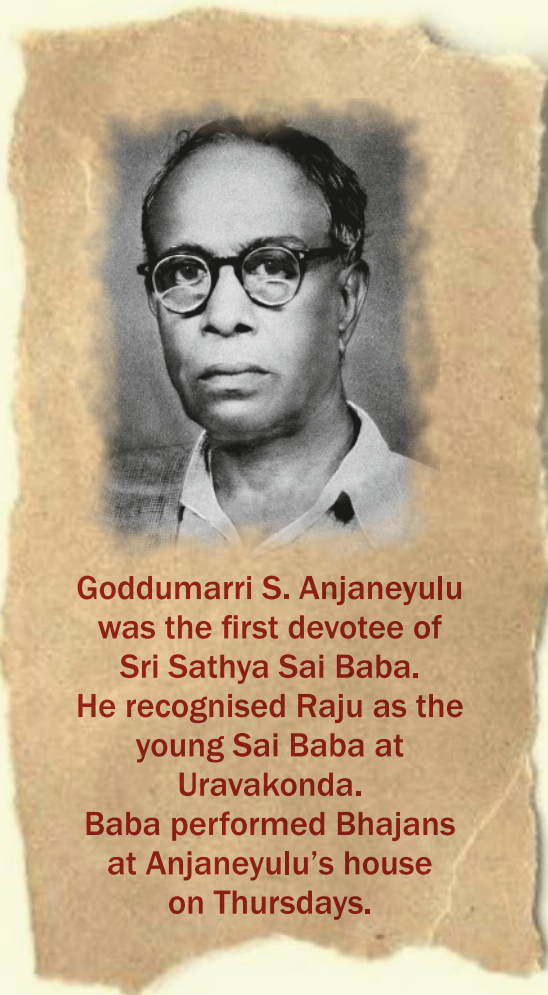
Mixed vegetables dipped in batter of sieved chickpea flour and deep fried

Sambar Vada 60

Rasam Vada 50

Vegetable Cutlet 130

Fried with delectable combination of mashed potato and great blend of green vegetables and spices



Goddumarri S. Anjaneyulu was the first devotee of Sri Sathya Sai Baba.

He recognised Raju as the young Sai Baba at Uravakonda.

Baba performed Bhajans at Anjaneyulu's house on Thursdays.



NORTH INDIAN CUISINE

[11:00 am to 10:00 pm]

Soups & Salads

Green Salad 100

Garden fresh sliced tomatoes, cucumbers, onions & carrots, served on a bed of crisp lettuce

Onion Salad 90

Shredded Vegetable Salad 150

Fresh chilli shredded raw vegetables makes a substantial side dish. Served with lemon and thousand island dressing

Cream of Tomato 140

A tangy soup of spice-tinged tomatoes, garnished with croutons of bread and cream. A perfect flavourful fresh tomato soup ever

Spinach & Lentil Soup 140

Thick stock of wilted spinach and lentils. This simple lentil soup makes a healthy and satisfying dinner.

Appetizers

Paneer Pakora 265

Cottage cheese dipped in batter, fried and seasoned with mild spices

Baby Corn 65 240

An incomparable classic snack which has unique texture and taste.

Gobi 65 240

Florets of fresh cauliflower marinated with spices and green chilli

Potato Fry 220

Diced potatoes marinated with lots of spices and stir fried until it becomes little crispy

Aloo Gobi Fry 215

Potato, florets of cauliflower and an enticingly fragrant blend of spices make up this traditional Indian dish

Hara Bhara Kabab 240

Delicious patties made with spinach, potatoes and green peas combined with exotic spices and deep fried





NORTH INDIAN CUISINE

[11:00 am to 10:00 pm]

Tandoor

Paneer Tikka 300

Cubes of fresh cottage cheese, tomato and capsicum marinated in yogurt and ground Indian herbs and spices, glazed golden in tandoor

Haryali Paneer Tikka 290

Diced cubes of paneer marinated in mint paste, yoghurt and cooked in clay pot

Tandoori Mushroom 270

Button mushrooms marinated in garlic and yogurt, spiced with exotic herbs glazed golden in clay oven

Tandoori Gobi 210

Garden fresh florets of Cauliflower marinated in yogurt spiced with exotic herbs glazed golden in clay oven

Aloo Matar 250

Steamed Potatoes cooked in combination with Green peas in an onion and tomato based gravy

Vegetable Methi Chaman 250

Healthy stew of assorted vegetables in onion and cashewnut based gravy flavoured with fenugreek leaves

Mushroom Masala 280

White fresh button mushrooms stir fried and cooked in rich Indian gravy

Mixed Vegetable Curry 235

Garden Fresh vegetables cooked in Tomato Onion gravy

Kadai Vegetables 240

Dices of vegetables with tomato gravy cooked dry in kadai with pounded masala

Main Course/Curries

Aloo Gobi Palak 250

Dices of Potato & florets of fresh Cauliflower cooked in spinach gravy and seasoned with mild spices

Narayana Sharma and Savithamma, the blessed couple, were the first devotees to arrive from Bangalore to Puttaparthi to have Baba's Darshan. In turn, they were the first to invite Baba to the city of Bangalore.





NORTH INDIAN CUISINE

[11:00 am to 10:00 pm]

Kadai Paneer 300

Batons of cottage cheese stir fried with onions and peppers and spiced with freshly pounded coriander seeds and red chillies in tomato gravy

Paneer Burji 295

Shredded cottage cheese cooked with onions, tomatoes and freshly ground spices

Shahi Paneer 300

Cottage cheese cooked in a thick gravy made of cream and tomato

Paneer Butter Masala 310

Cubes of cottage cheese cooked in aromatic and rich butter tomato gravy garnished with cream and chopped coriander

Palak Paneer 275

Dices of homemade cottage cheese cooked with puréed spinach and seasoned with garlic and other spices

Matar Paneer 290

Cottage cheese tossed with green peas in an onion and tomato gravy

Paneer Methi Chaman 310

Cubes of cottage cheese cooked in cashewnut based gravy flavoured with fenugreek leaves

Paneer Tikka Masala 310

Cubes of marinated cottage cheese cooked in claypot and finished in tomato gravy

Malai Kofta 295

Soft dumplings of cottage cheese stuffed with clotted cream, pistachios and sage simmered in a flavoursome cashewnut gravy

Dal Fry 225

Yellow lentils cooked and tempered with mustard in true North Indian style

Dal Makhni 275

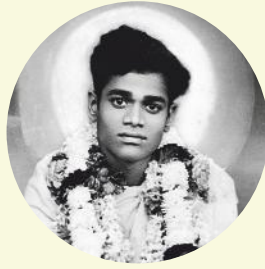
Black lentils cooked overnight over a slow fire in an earthenware pot, delicately flavoured with selected Indian spices and enriched with fresh cream

Dal Tadka 235

Yellow lentils cooked with Indian spices and finished with a tadka of onions, tomatoes, cumin and coriander

Prasanthi Nilayam, 1950 ▼





NORTH INDIAN CUISINE

[11:00 am to 10:00 pm]

Papads & Raita

Papad 20

Thin Indian wafer made from dried lentils deep fried

Roasted Papad 50

Thin Indian wafer made from dried lentils studded with Indian spices and roasted

Masala Papad 80

Spicy, crunchy dry hard crepe topped with diced tomatoes, onions, cumin, lemon juice & coriander

Curd 60

Vegetable Raita 90

Beaten home made curd seasoned with freshly powdered roasted cumin seeds in fresh vegetables

Jeera Rice 200

Basmati rice flavoured with cumin and garnished with fresh coriander

Hyderabad Dum Biryani 280 (weekends & festival days)

Layers of slow stewed vegetables, long grain and lightly spiced Basmati Rice cooked in a sealed clay pot

Lachha Paratha 70

Multilayered Indian flat bread, a Mughalai delicacy

Paneer Paratha 100

Traditional Indian bread stuffed with grated cottage cheese

Aloo Paratha 85

Griddle fried whole wheat patties filled with mildly spiced potatoes and served with curd and spicy pickles

Indian Breads & Rice

Kashmiri Pulao 280

Basmati Rice cooked with a delicious mix of dry fruits and nuts

▼ **Baba's 25th Birthday
Celebration, 1950**





NORTH INDIAN CUISINE

[11:00 am to 10:00 pm]

Indian Breads & Rice

Naan 70

Traditional refined flour raised bread enriched with milk and yoghurt baked in a clay pot

Roti 60

Whole wheat flour bread baked in a clay pot

Butter Naan 80

Leavened clay pot baked flat bread, smeared with butter

Butter Roti 70

Bread made with whole wheat flour, smeared with butter

Cheese Naan 150

Naan stuffed with cheese and mild spices baked in tandoor

Aloo Kulcha 90

Leavened bread stuffed with smashed potato and spices

Garlic Naan 100

A traditional naan rubbed with garlic chunks and cooked in tandoor

CHINESE DELICACIES

[11:00 am to 10:00 pm]

Soups & Salads

Hot & Sour Vegetable Soup 150

Thick consomme and shredded vegetables flavoured with Szechuan spices

Cream of Mushroom Soup 160

Thick soup with chopped mushrooms garnished with cream

Lemon and Coriander Soup 150

Mixed vegetables, fresh coriander, Lemon juice cooked in Chinese vegetable stock

Veg Manchow Soup 150

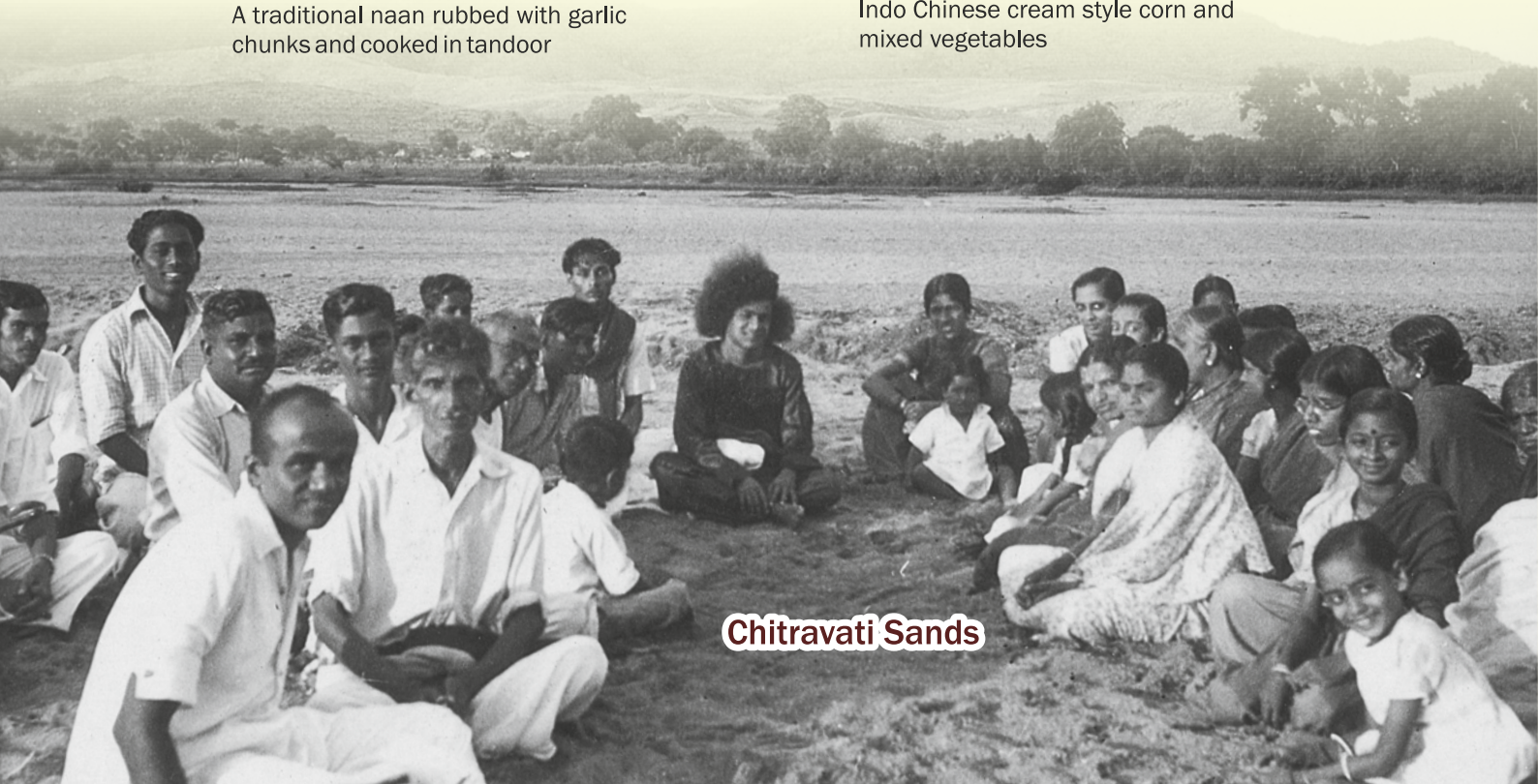
Traditional Chinese soup consists of mushrooms, vegetables and soya sauce garnished with crispy fried noodles

Vegetable Clear Soup 140

Mixed seasonal vegetables in clear bullion

Sweet Corn Vegetable Soup 160

Indo Chinese cream style corn and mixed vegetables





CHINESE DELICACIES

[11:00 am to 10:00 pm]

Appetizers

Vegetable Spring Roll 250

Shredded vegetables rolled in thin sheets made of flour, deep fried and served hot with chilli garlic sauce.

Gobi Manchurian 235

Batter fried cauliflower florets in spicy ginger & garlic sauce

Paneer Manchurian 280

Cottage cheese glazed with pungent soya based Ginger garlic sauce

Szechuan Paneer 295

Stir fried soft cottage cheese cooked and tossed in spicy Szechuan sauce

Singapore Potato 260

Steamed potato with special tomato flavoured dish

Vegetable Machurian 245

Steamed potato with special tomato flavoured dish

Mushroom Manchurian (dry) 295

Mushrooms glazed with pungent soya based Ginger garlic sauce

Chilli Paneer (dry) 290

Cottage cheese dipped in batter along with garlic, onion, peppers and served with spring onion

Chilli Mushroom (dry) 285

Button mushrooms battered, fried with fresh chillies, Garlic, Onion and Bell peppers.

Baby Corn Manchurian 240

Rice and Noodles

Vegetable Fried Rice 230

Rice mixed with chopped vegetables and garnished with spring onions

Veg Cashew Fried Rice 290

Traditional Chinese fried rice dish with cashews add more texture and protein

Mushroom & Veg. Fried Rice 250

Fried vegetables and Rice with button mushrooms

Spicy Schezwan Fried Rice 260

Flavoured rice cooked with vegetables in hot and spicy bursting flavour of ginger, garlic, soya sauce and chilli paste

Vegetable Noodles 230

Soft noodles with shredded vegetables and garnished with spring onions

American Chopsuey 260

A delightful preparation of crispy noodles and shredded vegetables served with tangy sauce.

Szechuan Vegetable Noodles 250

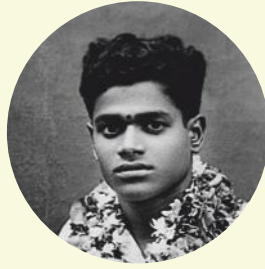
Noodles and vegetables tossed with Szechuan sauce, prepared with all the tasty and spicy blends of garlic, ginger and red chilli.

Mushroom and Veg. Noodles 250

Soft noodles with shredded vegetables and button mushrooms



V. V Ramulu
from Uravakonda was
the first photographer of Baba.



CHINESE DELICACIES

[11:00 am to 10:00 pm]

Chilli Garlic Noodles 250

Shredded cabbage, onion, carrot, capsicum are sauted in wok with boiled noodles garnished with spring onion and chopped garlic and chilli

Chinese Chopsuey 270

Deep fried and crispy noodles with vegetables such as bean sprouts, cabbage and celery

Paneer Fried Rice 280

Steamed rice tossed in stir fried vegetables and paneer seasoned in spices

Special Vegetable Fried Rice 270

Paneer, Baby Corn, Mushroom

Special Vegetable Noodles 270

Paneer, Baby Corn, Mushroom

Szechuan Paneer Fried Rice 300

Special Szechuan Fried Rice 270

Paneer, Baby Corn, Mushroom

Special Szechuan Noodles 300

Paneer, Baby Corn, Mushroom

Main Course

Mushroom Manchurian 285

Mushroom glazed with pungent soya based ginger garlic sauce.

Paneer Manchurian 285

Lightly fried cottage cheese glazed with pungent soya based chilli garlic sauce and cooked with ginger, onion, cilantro and select blend of spices

Gobi Manchurian 240

Deep fried cauliflower florets cooked in spicy corn flour based ginger & garlic sauce

Vegetable balls in Garlic Sauce 240

Mixed vegetables balls fried golden brown and cooked in garlic sauce (non spicy option)

Chilli Paneer 285

Fresh cubes of cottage cheese, diced onions and pepper tossed in a hot chilli garlic sauce

Chilli Mushroom 285

Button mushrooms battered, fried with fresh chillies, Garlic, Onion and Bell peppers.



**Manasa Bhajare Guru Charanam
Dusthara Bhava Sagara Tharanam
was the first bhajan
Baba sang in Uravakonda.**



BEVERAGES

[7:00 am to 10:00 pm]

Hot Beverages

Americano (Regular/Large)	50/70
Espresso	60
Cappuccino	90
Café Latte	70
Cold Coffee	80
Black Tea	45
Milk Tea	60
Tea With Lemon Grass	50
Masala Tea (Regular/Large)	50/80
Green Tea / Mint Tea	60
Ginger, Honey, Lemon Refresher	110
Hot Chocolate	110
Hot Milk	40
Health Drink (Horlicks)	90

Cold Beverages

Mineral Water	30
Fresh Lime Juice	60
Fresh Lime Soda	80
Diet Coke / Coca Cola Zero	60
Butter Milk	60
Chilled Lassi (Sweet / Salt)	90
Soft Drinks (250 ml)	30
(Coke/Pepsi/7 Up/Miranda/Soda)	
Soft Drinks (300 ml)	35
(Coke/Pepsi/7 Up/Miranda/Soda)	

Milkshakes

Chocolate	150
Vanilla	150
Strawberry	150
Mango	150
Butterscotch	150

Fresh Fruits & Juices

Fruit Salad	130
Fruit Salad & Ice Cream	200
Mango Lassi	150
Fresh Fruit Juices (Seasonal)	120
Mixed Fruit Juice	140
Garden Fresh Veg Juice	140
Orange/Sweet Lime Juice	140
Grape Juice	130

Mocktails

Virgin Mojito	160
Ginger Mojito	160
Green Apple Mojito	160
Ocean Blue Mojito	160
Strawberry Mojito	160



BEVERAGES

[7:00 am to 10:00 pm]

Wellness Smoothies

Immune Booster 250

Carrot, Almonds, Strawberry, Spirulina, Honey, Lemon Juice, Chia seeds, Ginger

Energizer 230

Pine Apple, Cucumber, Orange Juice, Blueberries, Matcha

Protein Power 230

Banana, Oatmeal, Peanut butter, Whey protein, Almond milk

Relaxation 180

Apple, Pine Apple, Mint & Lime

Classic Smoothies

Strawberry Surf Rider 180

Strawberry, Lemonade, Mint

Mango 170

Mango, Yoghurt, Honey

Strawberries Wild 180

Strawberry, Banana, Frozen Yoghurt

Ice Creams & Desserts

Sai Towers Banana Split 240

Fried Ice Cream 160

Baked Yoghurt in Clay Pot 130

Hot Chocolate Fudge 150

Apple Pie 180

Chocolate Mud Cake 140

Choice of Ice Creams / Kulfi 85

(Vanilla/Strawberry/Chocolate/Mango/Butterscotch)

Cheese Cake 180

Red Velvet Cake 180

Almond Cake 160

Black Forest/White Forest 160

Curd with Honey 80

Sweet of the Day 70

Chocolate Brownie 180

White Chocolate Cake 130

Chocolate Truffle 30

Nuts Chocolate 25

Chocolate Cookies 25

- GST 5% Extra
- Parcel Charges Extra
- All major credit cards accepted
- We do not levy any service charge
- Allow at least 20 minutes as all of your meals prepared and cooked fresh



SAI TOWERS Serving Love
3/3573, Main Road, Puttaparthi, Prasanthi Nilayam 515 134, A.P., India
www.saitowers.com