

● Rice

• Veg Biryani	125:00
• Veg Pulav	125:00
• Green Peas Pulav	125:00
• Kashmiri Pulav	120:00
• Dal Khichdi	75:00
• Curd Rice	80:00
• Jeera Rice	75:00
• Plain Basmati Rice	65:00



● Roti

• Tandoori Roti	12:00
• Butter Roti	15:00
• Chapati	10:00
• Naan	20:00
• Tava Paratha	20:00
• Alu Paratha	40:00
• Onion Kulcha	30:00
• Garlic Naan	30:00
• Missi Roti / Khasta Roti	20:00
• Bhakri (Jowar / Bajri)	15:00



● Chinese Chatpata

• Veg Manchurian (Sauce)	100:00
• Paneer Chilly (Sauce)	120:00
• Veg Chowmin	110:00
• Veg Hakka Noodles	110:00
• Veg Fried Rice	110:00
• Veg Triple Schezwan	150:00



● Fasting (Upwas) Snacks

• Sabudana Wada	40.00
• Finger Chips	40.00
• Fresh Fruits	60.00
• Sabudana Khichdi	40.00



● Sweets and Desserts

• Shrikhand	40:00
• Gulab Jamun	40:00



Room Tariff

Rooms	Rate
Superior Room Single Occupancy	1200
Superior Room Double Occupancy	1500
Extra person	500
Deluxe Room Single Occupancy	1800
Deluxe Room Double Occupancy	2100
Extra Person	600

Our New Deluxe Rooms are comparable to any Three Star hotel room. Some features of our rooms are as follows:

- Orthopaedic Mattress for a Comfortable sleep.
- Eco-friendly air condition rooms.
- Lift facility available.
- Special mini-fridge in every room.
- Furnished working desk in every room.
- Tea-coffee maker.
- Also equipped with LED television.
- Breakfast complementary in room tariff.
- Fully equipped A/c hall for residential conference .
- Complimentary Newspaper.
- Exotic retreating spaces attached to rooms as balconies .

Taxes As Applicable | 12.00 Noon Checkout Time
Rights To Admission Reserved | All Credit/debit Cards Accepted
Complimentary Breakfast Will Only Be Served In The Restaurant

Sharveen Hospitality Services



On the horizon of industrial city Aurangabad, there are many industrial units that run round the clock, running their production units to the full capacity. The workforce has to report at least an hour before the commencement of their shifts and the same procedure follows when they end it. The total time required in transport and work in the shift is about eleven to twelve hours. Hence it is very natural that these workmen are to be fed properly and sumptuously. This requires a catering unit to be established in the factory premises or nearby as a “Base Kitchen/Central kitchen” outside the company premises to serve them Hot lunch, Packed food, etc. It is essential to maintain a balanced diet, consisting all the nutritional values.

We provide services with or without in-house kitchen facility; where there is no kitchen available the food is cooked at the base kitchen and dispatched to the client's work vicinity. We display the food at buffet counters and serve.



Plot No.X-293, Opp. Goodyear Tyres, MIDC Area, Waluj, Aurangabad.
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abhishek



Hotel
Sharveen
classic-inn

Discover the pride of satisfaction

Welcome to a spread of
Spicy | Savoury | Sumptuous

TAKE AWAY MENU

● Breakfast Menu

• Sheera	35:00
• Poha	30:00
• Puri Bhaji	50:00
• Batata Wada	30:00
• Alu Paratha with curd	50:00
• Veg Cutlet	40:00
• Shrikhand Puri	75:00



● South Indian

• Upma	30:00
• Idli with Samber & Chatni	30:00
• Mendu Wada with Samber & Chatni	35:00



● Sandwich & Bread

• Bread Butter with jam	30:00
• Toast Butter with jam	40:00
• Cheese Sandwich	60:00
• Veg Sandwich	45:00
• Toasted Cheese & Veg S/w	75:00



● Meals

• Lunch Box	95:00
• Sp. Thali (Full Meal)	150:00



● Salad, Raita & Papad

• Fresh green salad	25:00
• Boondi raita	40:00
• Mix raita	40:00
• Pine apple raita	50:00
• Koshimbir	40:00
• Plain curd	40:00
• Papad roasted	10:00



● Soup

• Cream of tomato soup	50:00
• Cream of veg. soup	50:00
• Hara dhaniya shorba	60:00
• Hot & sour veg soup	55:00
• Sweet corn veg soup	55:00
• Veg Manchow soup	55:00



● Starters (Snacks)

• Veg gold finger	110:00
• Panner tikka	120:00
• Panner Pakoda	100:00
• Hara bhara Kebab	90:00
• Paneer chilly dry	120:00
• Veg Manchurian dry	90:00
• Veg spring roll	110:00
• Veg Hong Kong dry	110:00
• Veg Crispy	110:00
• Golden fried baby corn	120:00
• Gobi Manchurian dry	110:00



Executive Buffet Lunch -
as per order & as per your requirement.
Packed Lunch (Parcel) -
On your factory door step - as per your order.
Conference with Lunch / Dinner -
as per your need.



(Main Course - Lunch / Dinner)

● Punjabi Lajawab

• Sharveen Sp. Diwani - Handi	120:00
• Bhindi Masala	80:00
• Bhindi Do-Pyaza	90:00
• Baigan Masala	80:00
• Mix Veg Curry	80:00
• Veg Maharaja	100:00
• Veg Bhuna	100:00
• Tava Veg	100:00
• Veg Jaipuri	110:00
• Veg Hyderabad	110:00



• Veg Kolhapuri	100:00
• Veg Patiyala	110:00
• Veg Maratha	100:00
• Dum Alu - Punjabi	100:00
• Methi Malai Matar	110:00
• Alu Matar	80:00
• Alu Methi	85:00
• Palak Matar	85:00
• Kaju Curry/Masala	120:00
• Alu Gobi Masala	80:00
• Green Peas Masala	80:00



• Alu Jeera Dry	80:00
• Chana Masala	80:00
• Malai Kofta	100:00
• Shewga Maratha Masala	80:00
• Pithla/Tawa	75:00
• Green Chilly Thessa	30:00
• Tomato Chutney	75:00
• Lasuni Palak	85:00
• Methi Lasuni	90:00
• Boiled Vegetable with butter saute	95:00
• Kadhi Pakoda	100:00



● Paneer and Vegetable Delight

• Matar Kaju Makana	110:00
• Paneer Butter Masala	100:00
• Paneer Tikka Masala	110:00
• Veg Jamun Masala	95:00
• Veg Pancharatna	80:00
• Matar Paneer	80:00
• Palak Paneer	80:00
• Kadhai Paneer	95:00
• Kaju Paneer Masala	110:00
• Paneer Noorjahani	100:00



● Dal Bahar

• Yellow Dal Fry	60:00
• Tur Dal Tadka	75:00
• Dal Fry Butter	70:00
• Dal Pancharangi	70:00
• Black Dal Makhani	90:00

