



Higher
Taste

Menu

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

₹ 325

2. Broccoli Paneer Tikka

Broccoli and paneer marinated in different masalas and char grilled

₹ 325

3. Tandoori Malai Paneer

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

₹ 325

4. Tandoori Chilli Paneer

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

₹ 325

5. Tawa Aloo Tikki

Hot and crisp shallow-fried potato patties, served with mint and tamarind chutney

₹ 265

6. Tandoori Wale Aloo Makka

Assorted baby corn and potato in tandoori style

₹ 265

7. Kakori Seekh Kabab

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

₹ 265

8. Mango Rasagulla Chaat

Unique chaat with rasagulla and mango pulp, served with chutney

₹ 250

9. Chaat Paapdi Lucknowi

A favourite Indian snack made with a Lucknowi twist

₹ 230

10. Dilli Ka Dahi Bhalla

Lentil dumplings, dunked in creamy yoghurt and layered with sweet, tangy and spicy sauce

₹ 230

11. Potato Milagu Fry

Yummy baby potato fry tossed with chettinad spices, crushed pepper corn and curry leaves

₹ 230

12. Gobi Kempu Bezule

Cauliflower fried crisp, Mangalorean style

₹ 230

13. Vazhaipoo Vada

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

₹ 230

14. Nachos Indiana

Nachos with Indian flavour

₹ 230

15. Assorted Starter Platter

₹ 775

Please inform our associates if you are allergic to any ingredients

Taxes as applicable

SOUPS

1. Malai Wale Harigobi Ka Shorba

Thick classic broccoli soup

₹ 220

2. Subz Shahi Shorba

Refreshing light silken broth of green vegetables

₹ 220

3. Dal Palak Ka Shorba

A nourishing thin soup of moong dal and palak

₹ 165

4. Tamatar Dhaniya Ka Shorba

An all-time favourite, Indian style tomato soup

₹ 165

5. Nuggekai Rasam

A refreshing thin soup of tender drumstick pulp and lentils

₹ 165

6. Nellekai Charu

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

₹ 165

CURRIES AND LENTILS

1. Sarson Ki Baingan

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

₹ 380

2. Dum Paneer Kalimirch

Slow-cooked soft paneer cubes in a smooth gravy, finished with exotic spices and black pepper corns

₹ 325

3. Paneer Pudhina Simla Mirch

Paneer and capsicum encased in refreshing minty masala

₹ 325

4. Paneer Makhandaar

Paneer chunks with select spices, flawlessly roasted with a spicy tomato relish

₹ 325

5. Saagwala Paneer

Soft cubes of paneer in homely flavoured palak gravy

₹ 325

6. Paneer Bhutuwa

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

₹ 325

7. Sangam

Stuffed koftas topped with three different gravies

₹ 325

8. Jafrani Kofta

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

₹ 325

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9. Bukhare Ki Dal

Smoked lentils cooked to a creamy elegance

₹ 325

10. Achari Aloo Makka

Baby corn and potato in traditional homemade pickle flavoured gravy

₹ 285

11. Methi Mutter Malai

Combination of green peas and fenugreek in a rich creamy smooth cashew gravy

₹ 285

12. Nand Gaon Ki Mandi Se

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

₹ 285

13. Bhindhi Masaledaar

Crisp fried okra in spicy tomato sauce

₹ 265

14. Dum Aloo Bemisal

Traditional Indian potato curry dish, perfect with kulchas or naans

₹ 285

15. Channa Chatpata

A traditional curry of chickpeas in rich sun dried pomegranate masala

₹ 285

16. Karari Subzi Makhani Andaaz

Fresh and crisp assorted vegetables in the famous kadhahi gravy

₹ 285

17. Subz E Khansama

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

₹ 285

18. Do Gobi Adraki

Fresh, crisp florets of broccoli and cauliflower in ginger-flavoured gravy

₹ 285

19. Dal Khasgi

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

₹ 265

20. Tarkari Gassi

Tangy curry of vegetables served with hot steamed rice

₹ 285

21. Vazhaipoo Murungai Kolambu

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

₹ 285

22. Raja Bhojanam

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

₹ 285

23. Malabar Avial

Delicious preparation of mix vegetables, curd, coconut, seasoned with curry leaves and coconut oil

₹ 285

24. Kothu Paratha (paneer/tomato)

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

₹ 250

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STAPLES

1. Chilly Cheese Naan

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

₹ 120

2. Hariyali Kulcha

Kulcha stuffed with greens and vegetables

₹ 80

3. Banarasi Paratha

Juicy vegetable stuffed paratha

₹ 80

4. Laccha Paratha

Traditional whole wheat char grilled layered paratha

₹ 80

5. Makhani Naan

A soft , fluffy deliciously buttered bread

₹ 80

6. Warki Paratha

Soft and flaky multi layered paratha prepared on a tawa

₹ 80

7. Tandoori Roti

Whole-wheat roti , hot from the clay oven, roasted to perfection

₹ 65

8. Phulka

Puffed-up light Indian bread

₹ 65

9. Kerala Paratha

Traditional South Indian flaky and soft parota that goes well
with any gravy

₹ 65

10. Assorted Indian Bread Basket

₹ 425

RICE

1. Dry Fruit Tehri Rice

Saffron flavored Lucknowi pulao, luscious with dried fruits

₹ 315

2. Kabulistani Biryani

Afghani style rice with tandoori cauliflower and potato

₹ 315

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

₹ 315

4. Pulao - Peas/Jeera

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

₹ 260

5. Kadhambam

South Indian lentil rice with urad dal vadas

₹ 280

6. Vetrilai Thakkali Satham

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

₹ 280

7. Shavige Bhath

Popular Karnataka dish, prepared with vermicelli, seasoned vegetables and fresh coriander

₹ 210

8. Steamed Basmati Rice

₹ 155

9. Curd Rice

₹ 155

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ACCOMPANIMENTS

1. Kosambari Salad

₹ 165

2. Fruit Chaat

₹ 165

3. Green Salad

₹ 165

4. Masala Papad Roll

₹ 165

5. Raita

₹ 125

6. Papad

(Fried / Roasted)

₹ 65

INTERNATIONAL

Soups

(Served with homemade focaccia bread)

1. Minestrone

Hearty vegetable soup with tomato broth, vegetables and pasta

₹ 220

2. Hot Basil Pomodoro Soup

Roasted zucchini, basil and tomato blended and seasoned with Italian spices

₹ 220

Starters

1. Cheese Fries

Baked potato fries topped with cheese, mayonnaise and paprika

₹ 265

2. Bruschetta Platter

Toasted bread with olive oil and assorted toppings

₹ 230

3. Crumbed Baby Corn

Crisp crumb fried baby corn served with salsa dip

₹ 265

4. Potato & Cheese Croquettes

Parmesan mashed potato in a crispy fried crust

₹ 265

Salads

1. Grilled Vegetables with Walnut

Crunchy walnut and crispy vegetables tossed with balsamic dressing

₹ 230

2. Pasta with Olives & Capers

Pasta, fresh tomato chunks, alfalfa and capers in olive oil dressing

₹ 230

Main Course

1. Penne with Three Herb Pesto

Penne pasta tossed with fresh herb pesto sauce

₹ 285

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2. Pasta Barbaresca

Creamy tomato sauce with fresh broccoli, sun-dried tomatoes, grated parmesan cheese and chilli peppers

₹ 285

3. Vegetable Cacciatore with Herb Rice

Capsicum and cottage cheese cooked in fresh tomato sauce, served with fluffy herbed rice

₹ 285

4. Classic Margherita Pizza

Homemade tomato sauce, fresh mozzarella and verdant basil leaves

₹ 285

5. Supreme Veggie Pizza

Pizza loaded with golden corn, capsicum, olives & cheese

₹ 285

DESSERTS

1. Gulab Jamun with Rabdi

Hot gulab jamun in sweet condensed milk

₹ 210

2. Elaneer Payasam

Payasam made with coconut milk and tender coconut, served chilled

₹ 210

3. Tiramisu

Classic coffee-flavoured Italian dessert

₹ 210

4. Matka Kheer

Traditional Indian rice pudding cooked with milk and sugar, flavored with saffron and nuts

₹ 210

5. Chocolate Gulla

Succulent chocolate flavoured rasagulla

₹ 165

6. Paan Ice Cream

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

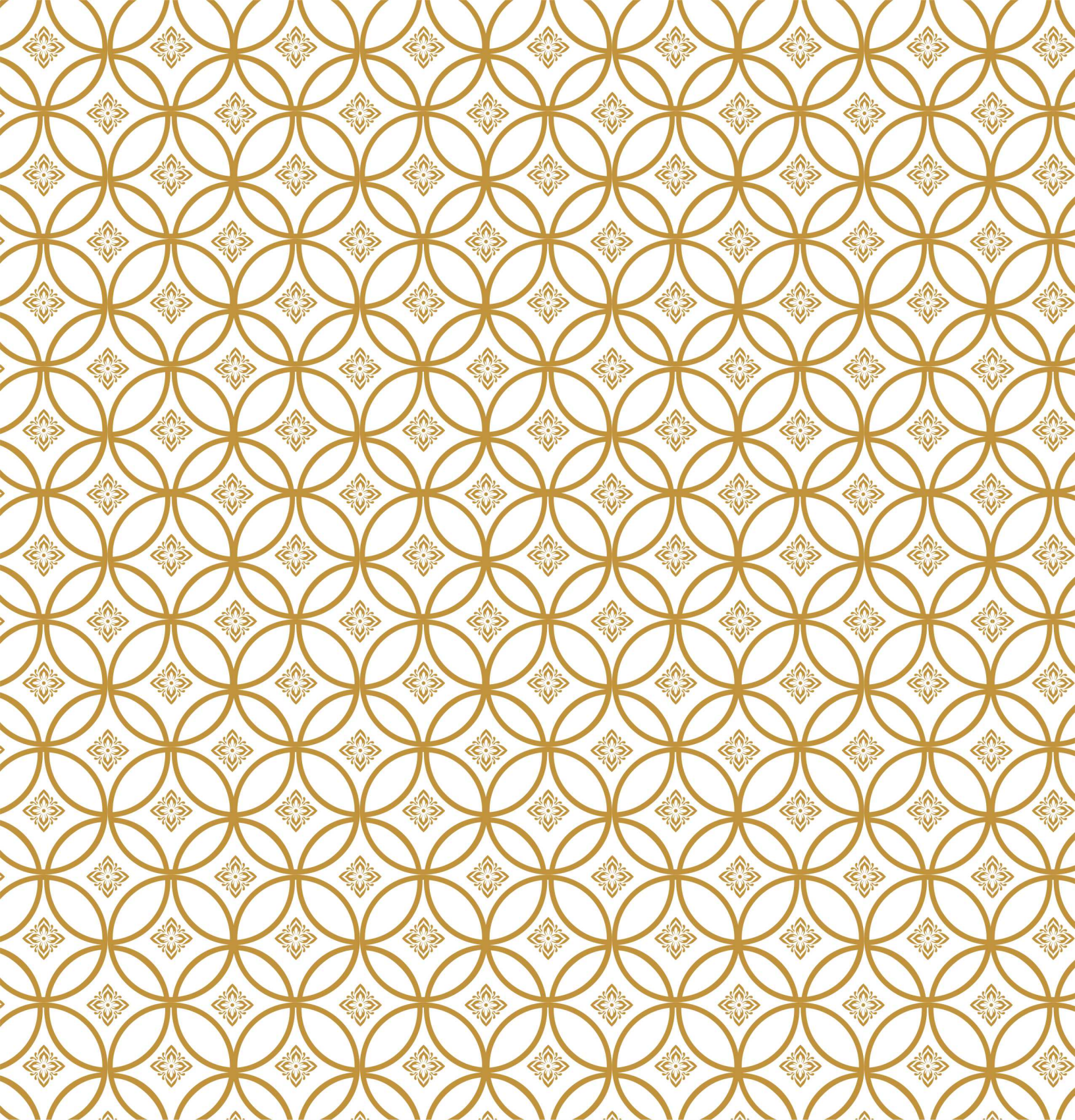
₹ 165

7. Choco Lava Cake with Vanilla Ice Cream

₹ 265

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Higher Taste

ISKCON Temple & Cultural Complex, Hare Krishna Hill,
Chord Road, Bangalore. Call 080 22766501

11.30am-3pm • 7pm-10.30pm

www.iskconhightaste.com

