



Yummy Yoga

menu

TWIST YOUR TONGUE



TEA

BLACK TEA	40
GINGER TEA	50
MASALA TEA	50
GREEN TEA	50
MINT TEA	50
HONEY LEMON & GINGER TEA	70
LEMON ICE TEA	130



HOT COFFEE

MILK COFFEE	100
BLACK COFFEE	100
ESPRESSO AFFOGATO	140



COLD COFFEE

ICE AMERICANO	120
ICE LATTE	130
CAFÉ FRAPPE	140
CARAMEL FRAPPE	150
CHOCOLATE FRAPPE	160
HAZELNUT FRAPPE	160
MOCHA FRAPPE	170
ROYAL FRAPPE	170
IRISH FRAPPE	180



SOFT DRINK

SODA WATER	50
COCA-COLA	60
DIET COKE	60
SPRITE	60
TONIC WATER	80
GINGER ALE	80
LEMON SODA	100
CRANBERRY SODA	120
STRAWBERRY SODA	120
LICHI SODA	120



MOCKTAIL

MOJITO	160
STRAWBERRY ORANGE MIXED	170
PASSION FRUIT COOLER	180
GREEN APPLE	180



SEASONAL FRESH JUICE

LIMONANA	100
ORANGE	150
PINEAPPLE	150
MIXED FRUIT	160
APPLE	170
BEETROOT, CARROT, TOMATO	170



SHAKES N' SMOOTHIE (LASSI)

MANGO SMOOTHIE	140
STRAWBERRY SHAKE	140
LICHI SHAKE	140
ROOHAFZA LASSI	140
PINEAPPLE SHAKE	140
KIWI SHAKE	150
BANANA SHAKE WITH ICE-CREAM	150
OREO SHAKE	160
KITKAT SHAKE	160
CHOCOLATE SHAKE	170
BLACK CURRENT SHAKE	170
BANANA COCONUT DATES SHAKE	180
PEANUT BUTTER - BROWNIE SHAKE	200



SOUP

TOMATO	140
HOT N' SOUR	140
MUSHROOM CAPPUCINO	180



BREAKFAST

POHA	100
VEG. UPMA	120
PORRIDGE	150
FRUIT & MUESLI WITH YOGURT	180
VEGAN MASALA OATS	180
JAM AND BUTTER TOAST	80
PEANUT BUTTER TOAST	100
NUTELLA TOAST	140
CHEESE SANDWICH	120
SALAD SANDWICH	120
COLESLAW SANDWICH	120
CHEESE, TOMATO & CORN SANDWICH	130
CHEESE & SALAD SANDWICH	140
PANEER TIKKA SANDWICH	160
BEETROOT POTATO SANDWICH	160
MASALA ALOO SANDWICH	120
PLAIN MAGGI	80
VEGETABLE MASALA MAGGI	100
CHEESE GARLIC MAGGI	120
RAWA PANEER CHILLA	200
SPINACH TOMATO CHILLA	180
POTATO PARANTHA	100
POTATO ONION PARANTHA	110
MIX VEGETABLE PARANTHA	130
PANEER PARANTHA	150
GOBI PARANTHA	140
POORI SABJI	150

PALAK POORI WITH DAL	200
PANEER BHURJI WITH PLAIN PARANTHA	220
LEHSUN KI CHUTNEY WITH PLAIN PARANTHA	200
BAKED GARLIC, POTATO, PANEER & MUSHROOM WITH RICE	220



SALAD

SPANISH SALAD	130
PEANUT MASALA SALAD	130
CHANA MASALA SALAD	120
CARROT, BEETROOT SALAD	150
GARDEN SALAD	160
PASTA MINT SALAD	180
FRUIT SALAD	200
TANGY APPLE SALAD	200
CORN CHAAT	150
EXOTIC SALAD	220



SNACKS N' STARTER

CHEESY GARLIC BREAD	120
SPICY SUPREME GARLIC BREAD	130
GARLIC BREAD EXOTICA	150
POTATO ONION PAKODA	110
VEG. PAKODA	130
PANEER PAKODA	180
CHEESE PAKODA	200
FRENCH FRIES	130
PERI PERI FRENCH FRIES	150
CRISPY CORN	160

PLAIN PAPAD	20
MASALA PAPAD	40
MASALA KHICHIYA PAPAD	60
CHEESY CHINESE RICE	250
VEG CHOWMEIN	150
VEGETABLE FRIED RICE	170
CHILLI PANEER	200
VEG. MANCHURIAN	190
HONEY CHILLI POTATO	180
HAKKA NOODLES	180
MUSHROOM GARLIC NOODLES	200
PANEER TIKKA ROLL	200
CHILLI PANEER ROLL	220
VEGGIE ROLL	200
CHEESY NACHOS	170
CHEESE TORTILLA	180
ITALIAN VADA	250
AMERICAN CHOPSUEY	180



PASTA

SPICY TOMATO PASTA (RED SAUCE)	230
OLIVE OIL PASTA	230
BAKED PASTA (RED OR WHITE SAUCE)	270
MUSHROOM PASTA (WHITE SAUCE)	250
PINK PASTA (RED & WHITE MIX SAUCE)	270
WALNUT PESTO PASTA	300
PANEER SPAGHETTI	250

(AVAILABLE IN PENNE, SPAGHETTI, FUSILLI)



YUMMY YOGA'S SPECIAL SIZZLER

ALOO TIKKI MIX VEG. RICE SIZZLER (Aloo tikki , veg. fried rice, french fries, garnish with red & green chutney, white sauce)	350
CHINESE SIZZLER (Chilli paneer, chowmein, veg. fried rice, french fries)	350
ITALIAN SIZZLER (Pink pasta, saute veggies, garlic bread, french fries, grilled paneer)	400
PUNJABI SIZZLER (Kadai paneer, matar pulao, chapati, grilled onion, tomato, french fries)	380
WHITE MUSHROOM PASTA SIZZLER (White sauce mushroom pasta, saute veggies, garlic bread, french fries)	380
PERI PERI PANEER SIZZLER (Peri peri potato, paneer, mushroom, matar pulao, garnish with french fries)	380



PIZZA

8 INCH/ 11.5 INCH

SIMPLE VEGETABLE PIZZA (Tomato, Onion, Cheese)	180	260
VEGGIE CRUNCH (Onion, Capsicum)	190	280
PIZZA MARINARA (Cheese Tomato, Garlic, Extra Virgin Olive Oil)	200	280
DOUBLE CHEESE	210	290
VEGGIE LOVERS (Mushroom, Onion, Tomato, Capsicum)	210	330
PIZZA VEGETARIANA (Mushroom, Onion, Tomato, Capsicum, Sweet Corn)	220	340
EXOTICA PIZZA (Olive, Jalapenos, Capsicum, Sweet Corn)	230	350

8 INCH/ 11.5 INCH

SWEET CORN PINEAPPLE PIZZA	200	380
FOUR SEASON'S PIZZA (Olive, Mushroom, Tomato, Jalapenos)	230	350
PANEER VEGETABLE CORAMA (Paneer, Onion, Capsicum, Sweet Corn, Black Olive, Red Peprika, Green Chillies)	250	380
PANEER EL RANCHO (Paneer, Black Olive, Mushroom, Sweet Corn)	250	380
SICILIAN PIZZA (Guest's Favorite Topping)	250	400
PUNJABI PIZZA (Coriander, Paneer, Onion, Capsicum, Garlic, Sweet Corn, Jalapenos)	280	410
TANDOORI PANEER PIZZA (Tandoori paneer, onion, capsicum, red peprika)	300	580
VEGGIE SUPREME PIZZA (Broccoli, baby corn, red peprika, zucchini, mushroom)	320	600
CALZONE	300	
VEGGIE LASAGNA	400	
GLUTEN FREE PIZZA	PLEASE ASK	

**YUMMY YOGA'S SPECIAL THALI N' COMBO**

DAL BATI THALI (Dal, 2 bati, plain rice, lehsun ki chutney, salad, papad)	200
DAL BATI CHURMA (Dal, bati, jeera rice, churma laddu, raita, lehsun ki chutney, salad, papad)	300
FULL THALI (2 Curry, 1 dal, Jeera rice, 3 chapati, salad, papad, curd)	300
PUNJABI THALI (Kadai paneer, kadi pakoda, dal makhani, mater pulao, lachha parantha, sweet lassi, salad papad)	400

RAJASTHANI THALI

(5 Traditional curry, raita, makki ki roti, multigrain chapati, plain chapati, salad khichiya papad, gulab jamun)

400

COMBO*

CHANA MASALA WITH PLAIN PARANTHA	200
BAINGAN BHARTA WITH PLAIN PARANTHA	200
MEWARI DAL WITH MAKKI KI ROTI	200
PANEER BUTTER MASALA WITH JEERA RICE	200
DAL MAKHANI WITH LACHHA PARANTHA	190
DAL CHAWAL	160
KADI KHICHDI	200
RAJMA CHAWAL	190
CHILLI PANEER WITH CHOWMEIN	200
CHILLI PANEER WITH VEG. FRIED RICE	200
VEG. FRIED RICE WITH MANCHURIAN	200
DAL DHOKLI	200



INDIAN CURRY

DAL FRY	160
(Boiled lentil to a gravy of onion, tomato & indian spices)	
DAL TADKA	180
DAL MAKHANI	230
(Rich gravy of butter, tomato, garlic & ginger)	
DAL PALAK	190
(Boiled lentil & spinach to a gravy of onion, tomato & indian spices)	
ALOO MATAR	180
(Potato & peas cooked with ginger, tomato, garlic gravy)	

CORN CURRY (Sweet corn cooked in ginger, tomato, garlic gravy & coconut powder fresh cream)	200
CAULIFLOWER WITH POTATO (Cauliflower & potatoes are simmered with aromatic indian inspired spices)	190
SOYA CHUNKS WITH POTATO (Boiled soya chunks & potato cooked with tomato, ginger & garlic gravy)	200
PUMPKIN CURRY (Pumpkin & capsicum cooked with indian seeds & onion, ginger , tomato, garlic gravy)	250
ALOO PALAK (Boiled potato & spinach cooked with tomato, ginger, garlic gravy)	220
CHOLA PALAK (Boiled Chick Peas & Spinach Cooked with Tomato, Ginger, Garlic Gravy)	230
MATAR PALAK (Spinach & fresh peas cooked with tomato, ginger, garlic gravy)	220
SPINACH TOMATO CURRY (Boiled Spinach & fresh tomato, cooked in indian spices)	220
SPINACH MUSHROOM CURRY (Boiled spinach & chopped mushroom are prepared in gravy of ginger, tomato & garlic)	250
EGG PLANT WITH POTATO (Brinjal & potato comes with ginger, tomato, garlic gravy & local spices)	200
MIX. VEG. CURRY (Seasonal Vegetables prepared with indian spices)	230
MATAR PANEER (Peas & cottage cheese cooked in gravy of garlic, onion, & other spices)	260
PANEER BUTTER MASALA (Cottage cheese cubes cooked with tomato, ginger garlic, butter & indian spices)	260

PANEER LABABDAR (Cottage cheese cubes cooked with tomato, ginger garlic,cashewnut gravy)	280
HYDERABADI PANEER (Spinach, mint, coriander, & cashewnut saute & prepared with cottage cheese in the spices & cream)	300
KADAI PANEER (Cottage cheese & capsicum, almond, cashewnut comes with tomato, ginger gravy)	260
PANEER CHOLE (Cottage cheese & Boiled Chick peas prepared with tomato, ginger, garlic gravy)	250
PALAK PANEER (Cottage cheese in a thick spinach paste & seasoned with garlic & indian spices)	250
PANEER DO PYAZA (Cottage cheese & onion saute and cooked with Indian spices)	250
MALAI KOFTA (Soft cottage cheese & potato, balls floated in rich gravy of garlic, ginger, onion & fresh cream)	260
KAJU CURRY (Cashewnut & grated cottage cheese prepared with ginger, garlic, tomato gravy)	270
MUSHROOM CURRY (Mushroom Prepared in Gravy of ginger, Tomato, Garlic & Coconut Powder)	250
MUSHROOM MATAR (Mushroom & Peas cooked in gravy of tomato, ginger, garlic & indian spices)	250
BHINDI MASALA (Bhindi cooked with chopped onion, garlic & indian spices)	200
BHINDI DO PYAZA (ladyfinger & onion saute and cooked with Indian spices)	220



TRADITIONAL SABJI

BHARWAN PYAZ KI SABJI	220
SEV TAMATAR	200
PITTOD KI SABJI	220
KADI PAKODA	200
RAJMA MASALA	200
CHANA MASALA	200
METHI PAPAD	200
BESAN GATTA	220
KER SANGARI KI SABJI	260
SOYA MASALA CHAP	280
RABODI KI SABJI	200

INDIAN BREAD

PLAIN CHAPATI (ROTI)	20
GHEE CHAPATI (ROTI)	25
MAKKI KI ROTI	40
MULTIGRAIN CHAPATI	40
GLUTEN FREE CHAPATI	40
CHEESE CHAPATI	40
CHEESE N' GARLIC CHAPATI	50
PLAIN PARANTHA	40
LACHHA PARANTHA	60



RICE

PLAIN RICE	80
PLAIN BROWN RICE	120
JEERA RICE	120
(Boiled rice with cumin seeds & chopped garlic, onion)	
MUSHROOM RICE	150
(Boiled rice prepared with chopped onion, garlic & mushroom)	
LEMON PEANUT RICE	180
(Boiled rice prepared with chopped onion, garlic lemon & peanut)	
VEG. BIRYANI	230
(Golden basmati rice & mixed vegetable cooked in indian spices)	
PANEER BIRYANI	260
KASHMIRI PULAO	250
(Boiled rice with cauliflower, peas, sweet corn, pomegranate, almond, cashewnut)	
MIX VEG. PULAO	230
MATAR PANEER PULAO	240
BROWN RICE KHICHDI	260
(Boiled brown rice, veg. & lentil prepared with indian spices)	



DESSERT

VANILLA ICE-CREAM	60
CHOCOLATE ICE-CREAM	80
CHOCOLATE BANANA PANCAKE	160
HONEY BANANA PANCAKE	180

NUTELLA PANCAKE	200
CHOCOLATE BROWNIE (VEGAN)	160
CHOCOLATE BROWNIE WITH ICE-CREAM	200
SIZZLER BROWNIE (VEGAN)	200
SIZZLER BROWNIE WITH ICE-CREAM	250
GULAB JAMUN	100
GULAB JAMUN WITH ICE-CREAM	160
CHOCOLATE MUFFIN WITH ICE-CREAM	160
MOHAN THAL	160
MILK CAKE	160

NOTE*

Extra Addon Item is Chargeable | Preparation Time 15-20 Minutes



YUMMY YOGA COOKING CLASSES

1. Duration : 2 Hours (Between 1 to 6 o'clock)
2. Please inform before at least 2 hours & give 50% money in advance
3. 1000/- Charges Per Person for 5 Dishes Out of These 10 Recipes



1. Samosa
2. Mix Veg. Parantha
3. Mewari Dal
4. Pumpkin Curry
5. Stuffed Egg Plant
6. Palak Paneer
7. Chana Masala
8. Malai Kofta
9. Palak Poori
10. Jeera Rice

Note: 50% Amount of Your Cooking Class Goes to Needy Children

*T&C APPLY



CONTACT US

+91 9784039910

info@yummyyogaudaipur.com

www.yummyyogaudaipur.com

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