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mani mansion

Since 1923





EXPERIENCE THE MAGIC OF MILLETS

Milletts have been an important part of Indian tradition but were slowly forgotten over time. We started this restaurant to bring these nutritious and ancient grains back to everyday meals—with a fresh and modern touch.

Our goal is to promote healthy eating. Milletts are rich in fiber, protein, and essential nutrients. They are a natural, low-glycemic alternative to refined grains and can help manage diseases like diabetes, obesity, and heart conditions.

Through our millet-based menu, we aim to offer food that is both wholesome and delicious—celebrating health and heritage on every plate.

We are proud to share that our efforts have been recognized with the "Must Visit Place in Ahmedabad" award by the Times Food Awards, reaffirming our commitment to quality, innovation, and tradition.



HOT BEVERAGES

(7am to 11pm)

* Espresso (solo -35ml/Doppio-70ml)	155/195
Freshly grounded strong coffee shot	
* Macchiato (45ml)	175
Freshly grounded strong coffee shot with frothed milk on top	
* Americano (150ml)	185
Freshly grounded strong coffee diluting with hot water	
* Cappuccino (225ml)	195
Freshly grounded strong coffee shot with frothed milk	
* Cafe latté (225ml)	195
Freshly grounded coffee shot with steamed milk	
* Café Mocha (225ml)	205
A delightful combination of rich espresso, steamed milk, and smooth chocolate syrup	
* Readymade Nescafe (180ml)	155
* Flavored Tea (180ml)	125
(Green tea/ Lemon / English breakfast)	
* Readymade Tea (180ml)	155
(Masala / Ginger / mint / Lemon grass)	
* Hot chocolate (225ml)	195
(A nourishing drink of coco with dark chocolate)	
* Filter coffee (180ml)	195
(Traditional South Indian coffee brewed using a metal filter. served with hot milk and sugar.)	

The weight mentioned is in approximate quantity | Items are subject to availability
Jain Food available | Taxes as applicable



MOCKTAILS

(11 am to 11pm)

* Ladies special

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| * Pink lady (200ml) | 175 |
| Cranberry & litchi Juice with ice | |
| * Red Russian (300ml) | 195 |
| Cranberry & Litchi juice with strawberry | |
| * Cranberry Kick (300ml) | 195 |
| Cranberry juice with lime and ice | |
| * Pink panther (300ml) | 195 |
| Cranberry Juice, Litchi Juice, pineapple juice,
strawberry syrup with lime juice and ice | |

Mocktails

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| * Rasp Berry Sunrise (300ml) | 195 |
| A refreshing mocktail blending tangy raspberry syrup,
orange juice, and a hint of lemon, topped with a splash of soda | |
| * Caipiroska (250ml) | 195 |
| Fresh Basil, Mint, mint syrup, fresh
lemon juice and sprite | |
| * Green apple Mojito (300ml) | 195 |
| Twist on the classic Mojito mixed
with green apple syrup | |
| * Spicy Watermelon Mint Agua Fresca (300ml) | 195 |
| Chopped water melon, lime juice,
mint leaves, jalapeno, ice | |
| * Pina Colanda (280ml) | 195 |
| A Creamy, tropical blend of
account cream and pineapple juice | |

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SOFT BEVERAGES

(11 am to 11pm)

* Fresh Tender Coconut Punch (280ml)	195
A tropical blend of fresh coconut water and coconut flesh	
* Sambaram (280ml)	135
Kerala style butter milk spiced with curry leaves, green chilli and ginger	
* Nannari Sarbath (280 ml)	175
Refreshing cool drink made with or without milk, nanari syrup	
* Panakam (280ml)	175
A traditional south indian spiced jaggery drink, served chilled. made with jaggery, cardamom, dry ginger, Black Pepper, and a splash of Lemmon Juice	
* Milk shake (280ml) Oreo /Raspberry	215
(Vanilla / Chocolate / Strawberry / Banana)	195
* Cold coffee (280ml)	195
* Ice - tea (280ml) lemon/peach	175
* Fresh lime soda (280ml)	125
* Aerated Beverages (280ml)	95
* Butter Milk / Chaas(250ml)	125
* Lassi (Sweet/ Salt) (280ml)	195

SNACKS & BITES

(11 am to 11pm)

* Peri - Peri French fries (150gms)	225
* Cheese Chilli Toast (200gms)	275
* Cheese Garlic Toast (200gms)	275
* Plain Sandwich (250gms) (Vegetable / Cheese)	255
* Cheese Crispy Idli (200gms)	275
A delicious fusion of crunch and creaminess	
* Grilled Sandwich (250gms) (Vegetable / Cheese)	295
* Nachos with Salsa (150gms)	325
* Veggie Nacho Fiesta (250 gms)	425
Crispy tortilla chips loaded with melted cheese , tomato, Jalapenos, Olives, Sweet corn, Bell Peppers & Spring Onions. drizzled with tangy salsa & Sour cream.	

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SOUTH INDIAN SNACKS

(11 am to 11pm)

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| * Sambaram Puri (6pcs) | 225 |
| A delicious fusion snack — combining the tanginess of Kerala-style raw mango pickle with the creaminess of flavored buttermilk | |
| * Paniyaram (8pcs) | 295 |
| A crispy, soft, and savory dish made from rice and lentil batter and served with coconut & tomato chutney | |
| * Mysore Vada (3pcs) | 255 |
| Crispy golden fritters made from spiced urad dal batter, deep-fried to perfection. Soft and fluffy inside, served hot with coconut chutney and sambar. | |
| * Ulli Vada (3pcs) | 255 |
| A delicious and crispy South Indian snack made from sliced onions, green chilies, ginger, rice flour, gram flour | |
| * Parippu Vada (3pcs) | 255 |
| An authentic, tea time delicacy in Kerala made with chana dal, onion, spices and herbs served with Chutney. | |
| * Mix Pakoda (250gms) | 255 |
| Crispy fritters made with raw Banana, onions, potato, gram flour, spices and herbs served with Green Chutney. | |
| * Medu Vada (3pcs) | 255 |
| A popular South Indian breakfast snack of donut shaped lentil fritters that are fluffy, crispy, soft and delicious. | |

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IDLIS

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| * Plain Idli (3pcs) | 245 |
| A traditional South Indian steamed rice cake. | |
| * Ghee Podi Idli (3pcs) | 255 |
| A flavorful South Indian dish made by tossing soft, steamed idlis in a spicy podi and pure ghee. | |
| * Masala Idli (3pcs) | 255 |
| A delicious and tangy South Indian idlis tossed in a rich, flavorful tomato-based masala | |
| * Chettinad Idli (300gms) | 325 |
| A spicy and aromatic variation of Idli inspired by the bold flavors of Chettinad | |
| * Idli Tikka(Tandoori /Malai / Hariyali) (300gms) | 355 |
| A creative and flavorful fusion dish that brings a North Indian twist to the classic South Indian idli | |

DOSA&UTTAPAM

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| * Regular Dosa (Plain Masala) | 275 295 |
| A thin, savoury crepe made from a fermented batter of ground white gram and rice. Ghee roast (plain/masala) | |
| * Mysore Dosa (Plain Masala) | 295 315 |
| A crisp dosa stuffed with a potato filling and spiced with red chutney. | |
| * Podi Dosa (Plain Masala) | 295 315 |
| A spicy and delicious dosa serve plain or stuffed with a potato filling. | |
| * Uttapam (Mix Veg Masala) | 275 295 |
| Savory rice and lentil pancakes with crispy golden edges and a pillowy soft center topped with veggies | |
| * Benne Dosa | 315 |
| A rich and buttery delight from Karnataka, this soft-yet-crispy dosa is generously cooked with fresh butter for an indulgent melt-in-the-mouth experience. Served with coconut chutney and sambar. | |
| * Mulbagal Dosa | 315 |
| A unique specialty from the town of Mulbagal in Karnataka, this dosa is soft, thick, and stuffed with a flavorful vegetable masala. Cooked with ghee and aromatic spices, Served with Chutney&Sambhar | |
| * Chettinad Dosa | 315 |
| flavorful and spicy South Indian Dosa infused with the bold, aromatic spices of Chettinad | |

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MILLET MENU

(12pm to 3 pm & 7pm to 11pm)

SOUP

- * **Millet Vegetable Soup (200ml)** 225
A healthy & nutritious soup made of millets and of fresh vegetables
- * **Ragi Butter Garlic Soup (200ml)** 225
A healthy & nutritious soup made of ragi (finger millet) with rich butter and flavorful garlic
- * **Millet Tomato Soup (200ml)** 225
A nourishing and delicious soup that combines the tanginess of ripe tomatoes with millet
- * **Spinach Millet Soup (200ml)** 225
A nourishing and delicious soup that combines the tanginess of ripe tomatoes with millet

STARTERS

- * **Millet Kabab (8 pcs)** 365
A healthy and delicious snack made with millets, vegetables, and aromatic spices served with mint chutney
- * **Millet Manchurian (8pcs)** 355
The crispy millet & vegetable balls tossed with flavorful Chinese-style sauces and seasonings
- * **Millet Jalapeno cheese Pocket (8pcs)** 375
Ragi pocket filled with a spicy and creamy cheese mixture, complemented by the heat of jalapeños.
- * **Millet Dumpling with Pesto Sauce (8pcs)** 365
Millets and vegetable dumpling tossed with Pesto Sauce
- * **Kodo Cheese Ball (8pcs)** 375
A delicious snack made by combining Kodo millet with cheese, spices, and herbs served with cocktail sauce
- * **Millet Quesadillas (300gms)** 415
A nutritious twist on the classic Mexican quesadilla. Instead of using traditional tortillas, it is made with millets and paired with your favorite quesadilla fillings like cheese, beans, vegetables, and spices.

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MILLET MENU

(12pm to 3 pm & 7pm to 11pm)

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| * Millet Pizza (6 inches) | 255 |
| A healthier alternative to traditional pizza, using ragi (finger millet) flour as the base topped with cheese, onion, capsicum and olive | |
| * Millet Khichu (225gms) | 225 |
| A healthy and delicious twist on the traditional Gujarati snack, made using millets flour | |

MAIN COURSE

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| * Millet Khoba Roti Platter (450gms) | 450 |
| (2 pcs khobavrotis served with mix Dal & Bataka Rasawala, gud, ghee and lachha onions) | |
| * Millet Bhakhri Platter (450gms) | 450 |
| (2 pcs millet bhakhri served with mix dal, Bataka Rasawala, gud, ghee and lachha onions) | |
| * Multi Millet Roti with Paneer Handi (300gms) | 395 |
| (4 millet chapaties served with paneer handi, lachha onions and pickle) | |
| * Multi Millet Roti with Mix Vegetable (300gms) | 395 |
| (4 millet chapaties served with subz handi, lachha onions and pickle) | |
| * Millet Khichadi (300gms) | 255 |
| A wholesome and nutritious Indian dish, made with barnyard millet, and lentils. Served with curd) | |
| * Millet Pulao (250gms) | 275 |
| A flavorful and healthy kodo rice pulao | |
| * Millet Ravioli (300gms) | 475 |
| Small pockets made of Ragi flour stuffed cheese & spinach. Served with your choice of Red sauce / creole or pesto sauce) | |
| * Kodo Fried Rice with Millet Manchurian gravy or chilly Paneer (300gms) | 495 |
| * Herb kodo rice with cottage cheese in red pepper sauce (300gms) | 495 |
| * Herb kodo rice with exotic vegetable in brown sauce (300gms) | 495 |
| * Paneer Aapki Pasand (300gms) | 395 |
| Palak Paneer Paneer Butter Masala Paneer Handi | |
| * Subzka Bahar (300gms) | 375 |
| Subz diwani Handi Subz Meloni Subz Kolhapuri | |
| * Tawa roti (wheat or Millet) (2pcs) | 55 |
| * Tawa Paratha (Wheat) (1pc) | 65 |
| * Malabari Paratha (Refined flower) (1pc) | 75 |

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ACCOMPANIMENTS

* Roasted Papad (2pcs)	75
* Fried Papad (1pc)	75
* Papadam (2pcs)	95
* Masala Papad(1pc)	115
* Mix veg. Raita (180ml)	195
* Masala Boondi(180ml)	195
* Dahi Boondi(180ml)	195

OUR SPECIALITY FROM KERALA

(Timings 12pm - 3pm & 7pm - 11pm)

* Rasam (200ml) (Tomato Pepper)	225
South Indian traditional soup made with tamarind, tomatoes, warming spices and aromatic herbs.	
* Tender Coconut Veg Kurma (400gms)	495
A comforting and aromatic vegetable curry made with fresh coconut water & flesh, coconut milk and spices served with Appam (2pcs) Or Idiyappam (2pcs) Or Kerla Paratha (2pcs)	
* Malabar Curry (400gms)	495
A comforting and aromatic vegetable curry made with fresh coconut Flesh, coconut milk and spices served with Appam (2pcs) Or Idiyappam (2pcs) Or Kerla Paratha (2pcs)	
* Appam with Vegetable Stew (400gms)	495
A comforting and aromatic vegetable curry made with fresh coconut Flesh, coconut milk and spices served with 2pcs of Appam	
* Puttukadala Curry (450gms)	475
Puttu - a cylindrical steamed rice cake cooked with coconut shavings, served with kadala curry, which is made of black chickpeas, garlic, mustard seeds	

- Appam - A thin, bowl-shaped pancake from southern India, made from a fermented batter of rice flour.
- Idiyappam - Traditionally made by pressing rice flour dough in noodle shape laid into a flat disc like then steamed cooked in a steamer
- Kerla Paratha - A layered flatbread made from maida flour, from the culinary tradition of southern India, especially in Kerala

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RICE

(Served with pickle and papadam)

* Lemon Rice (250gms)	275
Steamed Basmati rice flavored with the tanginess of Lemon juice.	
* Coconut Rice (250gms)	275
A flavorful rice dish infused with fresh coconut, mild spices and nuts.	
* Tomato Rice (250gms)	275
Steamed Basmati rice simmered in aromatic spices, onion, and tomato.	
* Ghee Rice (250gms)	295
Flavorful rice tossed with clarified butter, mild spices and nuts	
* Curd Rice (300gms)	275
Cooked rice mixed with curd and seasoned with a tempering of mustard seeds, curry leaves, and green chilies.	
* Veg Pulao (300gms)	325
Aromatic basmati rice cooked with a medley of fresh vegetables and whole spices. Served with Raita	
* Veg Biryani (300gms)	375
Aromatic basmati rice cooked with garden-fresh vegetables, whole spices, and fragrant herbs. Layered and slow-cooked to perfection, served with Raita	
* Hyderabadi Biryani (300gms)	375
Aromatic Basmati Rice and Fresh Vegetables cooked with Royal Spices, served with Raita	

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SWEETS

* Kozhukkatta (3pcs)	245
A popular South Indian steamed dumpling made from rice flour, with a filling of grated coconut, jaggery	
* Semiya Payasam (150gms)	225
A delicious South Indian pudding made with vermicelli, sugar, ghee, milk, nuts and raisins.	
* Palada Pradhaman (150gms)	245
A traditional Keralan dessert made from rice ada, cooked with coconut milk and jaggery.	
* Elaneer Payasam (150gms)	275
A delicate and refreshing South Indian dessert made with tender coconut water, tender coconut flesh & milk	
* Coconut Halwa(150gms)	245
A rich and delicious Indian sweet made with fresh grated coconut, milk, sugar, and ghee, slow-cooked to a smooth,	
* Rava Keasari (150gms)	225
Rava Kesari is a festive favorite and a perfect way to end any meal	
* Gulab Jamun(3pcs)	225
A timeless favorite melt-in-the-mouth texture.	
* Millet Halwa (125gms)	195
* Millet Sukhdi (4pcs)	195
* Millet Kheer (150gms)	195
* Ragi- Banana pancake (250gms)	225
<u>Choice of Ice Cream</u>	
* Regular (2 Scoops)	225
(Chocolate/ Vanilla)	
* Premium (2 Scoops)	295
Tender Coconut / Filter Coffee	

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