



Sasya is a contemporary and authentic Indian vegetarian restaurant, offering its patrons a delightful range of excellent cuisine, which remains faithful to the best culinary traditions of the Indian sub-continent. The warm hospitality of our staff combined with the unique decor of our restaurant ensures a memorable and enjoyable dining experience for all our guests.

Our menu traverses the Indian sub-continent from the delectable cuisine to the traditional rich foods of South Indian.

We make use of the freshest ingredients and finest spice combinations, to create delicious sattvic vegetarian cuisine that is consistent with the tenets of a holistic dietary requirement. Diners are transported to a world where tastes are exquisite and unparalleled to guarantee an unforgettable dining experience.

Sasya, the exclusively vegetarian & family restaurant situated in the exclusive shopping heaven “Nesto Hypermarket” with dedicated car parking and all other facilities. Our pride is the pioneer vegetarian dishes that we are the real deal.

Sasya is a Sanskrit word that has a wonderful wealth of meaning. It represents plants, crop, fruit, grain and much more divines. Here at Sasya, you will find all this and much more.





Sasya Mini Tiffin



IdlyVadai



Rava Kichadi



TIFFIN VARIETIES

(8am - 11pm)

1. **Idly (2 pcs)**
Steamed rice & lentil patties served with varieties of chutney & sambar 5.50
2. **Idly Vadai (2+1)**
Steamed rice, lentil patties and vadai served with varieties of chutney & sambar 8.00
3. **Sambar Idly (2 pcs)**
Steamed rice & lentil patties dipped with sambar 7.50
4. **Medhu Vadai (2 pcs)**
Fried lentil flour doughnut served with chutney & sambar 6.00
5. **Pongal (8am - 11am)**
Steamed raw rice mashed with green gram dal sauteed with ghee 8.50
6. **Rava Kichadi/ Rava Uppma** 7.50



Sambar Vadai



Mini Ghee Idly



Curd Vadai



Poori with Side Dish



Paratha with Side Dish

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| 7. Idiyappam with Side Dish (3 Pcs)
Steamed string hoppers made of rice flour served with korma & coconut milk | 8.50 |
| 8. Poori with Side Dish (3 Pcs)
Fried fluffy whole wheat bread served with potato curry | 8.50 |
| 9. Chapathi with Side Dish (2 Pcs)
Thin soft whole wheat bread served with spicy vegetable curry & onion raita | 8.50 |
| 10. Sasya Mini Tiffin (8am - 11am & 4:00pm - 10:30pm)
Rava Kesari, Pongal / Day spl., Vadai, Mini Ghee Idly (5), Mini Masala Dosai & Mini Coffee / Tea | 13.50 |
| 11. Paratha with Side Dish (2 Pcs)
Delicious South Indian fluffy bread served with vegetable curry & Raita | 8.50 |
| 12. Mini Ghee Idly (14 Pcs)
Mini Idlies immersed in delicious south Indian lentil gravy garnished with ghee | 8.50 |
| 13. Sambar Vadai (2 Pcs)
Deep fried lentil doughnut immersed in delicious regional lentil gravy garnished with onion & cilantro | 8.50 |
| 14. Curd Vadai (2 Pcs)
Lentil doughnut immersed in sourless yogurt garnished with carrot | 9.50 |
| 15. Rasa Vadai (2 Pcs) (From 11:30am to 4pm)
Deep fried lentil doughnut immersed in mild spicy south Indian soup | 8.50 |
| 16. Rava Kesari
Rava Kesari is made with white Rava, Sugar & Ghee | 6.00 |

DOSAI VARIETIES



Ghee Paper Roast



Dry Fruit Rava Dosai

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|-----|---|-------|
| 1. | Plain Dosai
Thin crispy rice & lentil crepe | 6.50 |
| 2. | Masala Dosai
Rice crepe stuffed with mild spicy potatoes | 9.00 |
| 3. | Masala Dosai With Vada
Rice crepe stuffed & mild spicy potatoes with Vada | 12.00 |
| 4. | Onion Dosai
Thin crispy rice & lentil crepe topped with onion | 8.00 |
| 5. | Onion Masala Dosai
Rice crepe stuffed with mild spicy potato masala & onion | 9.50 |
| 6. | Kal Dosai
Cream of wheat & rice crepe sprinkled with dry fruits | 7.50 |
| 7. | Podi Dosai
Thin Rice & Lentil Crep with Gun Powder | 9.00 |
| 8. | Podi Masala Dosai
Thin rice & lentil crepe, gun powder with mild spicy potato masala | 10.00 |
| 9. | Onion Podi Masala Dosai
Thin rice & lentil crepe, gun powder with mild spicy potato masala with onion | 11.00 |
| 10. | Butter Roast
Thin rice crepe topped with butter | 10.00 |
| 11. | Butter Masala Dosai
Thin rice crepe stuffed with mild spicy potato masala applied with butter | 11.00 |
| 12. | Ghee Roast
Thin rice & lentil crepe sprinkled with ghee | 10.00 |
| 13. | Ghee Masala Dosai
Thin rice & lentil crepe filled with mild spicy potatoes sprinkled with ghee | 11.00 |
| 14. | Ghee Paper Roast
Thin long rice & lentil crepe sprinkled with ghee | 18.00 |
| 15. | Ghee Paper Roast Masala
Thin long rice & lentil crepe sprinkled with ghee & stuffed with mild spicy potato masala | 20.00 |



Channa Batoora



Onion Tomato Oothappam

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| 16. Oil Paper Roast | 13.00 |
| Thin Long Rice Crepe With Oil | |
| 17. Oil Paper Roast Masala | 16.00 |
| Thin Long Rice Crepe, Oil & Masala | |
| 18. Rava Dosai | 8.50 |
| Thin Crispy crepe, Rice & Semolina | |
| 19. Rava Masala Dosai | 10.00 |
| Thin Crispy crepe, Rice & Semolina with Masala | |
| 20. Onion Rava Dosai | 9.00 |
| Thin crepe from cream of wheat & rice crepe sprinkled with onion | |
| 21. Onion Rava Masala Dosai | 10.50 |
| Cream of wheat & rice crepe filled with smashed potato & sprinkled onion | |
| 22. Cashew nut Rava Dosai | 11.00 |
| Cream of wheat and rice crepe sprinkled with cashew nut | |
| 23. Ghee Dry Fruit Rava Dosai | 17.00 |
| Thin Crispy crepe, Rice & Semolina with Dry Fruits | |
| 24. Plain Oothappam | 8.00 |
| Thick rice and lentil pancake | |
| 25. Onion Oothappam | 9.00 |
| Thick rice and lentil pancake topped with onion | |
| 26. Podi Oothappam | 9.00 |
| Thick rice and lentil pancake topped with spicy gun powder | |
| 27. Tomato Oothappam | 9.50 |
| Thick rice and lentil pancake topped with tomato & spicy gun powder | |
| 28. Onion Tomato Oothappam | 10.00 |
| Thick rice and lentil pancake topped with onion, tomatoes & spicy gun powder | |
| 29. Channa Batoora (From 4pm) | 10.00 |
| Big fluffy fried bread served with channa masala | |

CHILDREN SPECIAL

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|----|---|-------|
| 1. | Chocolate Dosai
Thin rice & lentil crepe sprinkled with chocolate sauce | 10.00 |
| 2. | Ghee Roast Cone
Thin long rice & lentil crepe sprinkled with ghee | 10.00 |
| 3. | Corn Oothappan
Thin rice crepe topped with corn | 9.00 |
| 4. | Seven Taste Oothappam
Thick small 7 pancake topped with 7 type sauce | 10.00 |

HOT BEVERAGES

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|-----|------------------------------|------|
| 1. | Chennai filter Coffee | 3.00 |
| 2. | Chukku malli Coffee | 3.00 |
| 3. | Black Coffee | 2.50 |
| 4. | Special Tea | 2.00 |
| 5. | Masala Tea | 2.50 |
| 6. | Lime Tea | 2.00 |
| 7. | Cardamom Tea | 2.50 |
| 8. | Black Tea | 1.50 |
| 9. | Horlicks / Bournvita | 5.00 |
| 10. | Dancing Tea | 5.00 |
| 11. | Biriyani Chaya | 2.00 |
| 12. | Hot Badam Milk | 5.50 |
| 13. | Hot Milk | 4.00 |
| 14. | Green Tea | 2.00 |



Hot Badam Milk



Ghee Roast Cone

STARTERS

(12pm - 4pm & 7pm - 11:30pm)

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|---------------------------------------|-------|
| 1. French Fries | 10.00 |
| 2. Gobi 65 | 13.00 |
| 3. Baby Corn 65 | 16.00 |
| 4. Paneer 65 | 15.00 |
| 5. Mushroom 65 | 19.00 |
| 6. Gobi Manchurian (Dry / Gravy) | 14.00 |
| 7. Baby Corn Manchurian (Dry / Gravy) | 17.00 |
| 8. Paneer Manchurian (Dry / Gravy) | 15.00 |
| 9. Mushroom Manchurian (Dry / Gravy) | 16.00 |
| 10. Chilly Gobi Dry | 14.00 |
| 11. Chilly Paneer Dry | 16.00 |
| 12. Chilly Mushroom Dry | 16.00 |
| 13. Baby Corn Salt & Pepper | 18.00 |
| 14. Mushroom Salt & Pepper | 19.00 |



French Fries



Mushroom Salt & Pepper



FRESH SOUTH INDIAN VEG. SOUP

(12Pm - 4:00Pm & 7Pm - 11:30Pm)

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|---|------|
| 1. Tomato Soup
Boiled Tomato With Ginger, Garlic & White Pepper | 8.00 |
| 2. Veg Soup
Ginger Garlic , Vegetable, Butter, White Cream & White Pepper | 8.00 |
| 3. Mushroom Soup
Ginger Garlic , Mushroom, Butter, White Cream & White Pepper | 8.00 |
| 4. Sweet Corn Veg. Soup
sweet corn , boiled vegetable , white pepper & sugar | 8.00 |
| 5. Veg Clear Soup
vegetables with white pepper | 8.00 |
| 6. Hot & Sour Veg
butter , vegetable , soya sauce, black pepper, tomato sauce & white pepper | 8.00 |
| 7. Lemon Coriander Soup
Lemon , coriander leaves & white pepper | 8.00 |



Tomato Soup

CHINESE RICE & NOODLES

(12pm - 4pm & 7pm - 11:30pm)

1. Veg Fried Rice	14.00
2. Schezwan Fried Rice	15.00
3. Mushroom Fried Rice	15.00
4. Ginger Garlic Fried Rice	15.00
5. Onion Mushroom Fried Rice	15.50
6. Paneer Fried Rice	16.00
7. Veg Noodles	14.00
8. Schezwan Noodles	15.50
9. Mushroom Noodles	15.50
10. Paneer Noodles	16.00



Veg. Noodles



Schezwan Fried Rice

SOUTH INDIAN LUNCH SPECIAL

(11:30am - 3:30pm)

1. Sambar Rice	7.00
Rice cooked with lentil & mixed vegetables served with papad	
2. Curd Rice	7.00
Boiled raw rice with curd, green chilly & chopped ginger	
3. Rice of the Day	7.50
(Tomato ,Tamarind,Lemon,Coriander, Coconut,Mint)	
4. Tamil Nadu Special Meals (11.30-3.30pm)	14.00
Chappathi(1Pc),Side Dish	
Poriyal,Kootu,Sambar,Spl.kuzhambu,Rasam,	
Curd,Pickle,Raitha,Appalam, Rice, Sweet..	
5. Sasya Combo Meal (Limited) (11.30-3.30pm)	14.00
Chappathi (1)Side Dish, Sambar Rice, Rice Of The Day,	
Curd Rice,Poriyal,Appalam Pickle, Sweet.	



Sasya Combo Meal



Tamil Nadu Special Meals



Veg. Dum Biryani

SOUTH INDIAN SPL. DUM BIRIYANI

(11:30am to 3:30pm, 7:30pm - Closing)

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| 1. Peas Biryani | 10.00 |
| <i>Basmati rice cooked with green peas, ginger, garlic & south Indian spicy masala</i> | |
| 2. Veg. Dum Biryani | 12.00 |
| <i>Basmati rice cooked with fresh mix vegetable & south Indian spicy masala</i> | |
| 3. Babycorn Biryani | 15.00 |
| <i>Basmati rice cooked with baby corn, vegetables & Indian spicy masala</i> | |
| 4. Mushroom Biryani | 14.00 |
| <i>Basmati rice cooked with mushroom, ginger, garlic & south Indian spicy masala</i> | |
| 5. Paneer Biryani | 15.00 |
| <i>Basmati rice cooked with paneer, ginger, garlic & south Indian spicy masala</i> | |
| 6. Sasya Special Biryani | 16.00 |
| <i>Basmati rice cooked with paneer, mushroom, bay leaf and south Indian spicy masala</i> | |
| 7. Plain Ghee Basmati Rice | 7.00 |
| <i>Boiled basmati rice with ghee</i> | |
| 8. Veg Pulao | 11.00 |
| <i>Basmati rice cooked with fresh mix vegetables</i> | |
| 9. Paneer Pulao | 15.00 |
| <i>Basmati rice cooked with paneer</i> | |
| 10. Mushroom Pulao | 13.00 |
| <i>Basmati rice cooked with mushroom</i> | |

OUR SPECIAL GRAVYS

(11:30am - 3:30pm)(From 7pm)



Kadai Paneer



Paneer Butter Masala



Kadai Mushroom

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|--------------------------|-------|
| 1. Dal Butter Fry | 9.00 |
| 2. Tadka Dal | 10.00 |
| 3. Dal Palak | 12.00 |
| 4. Plain Palak | 11.00 |
| 5. Palak Paneer | 14.50 |
| 6. Palak Mushroom | 14.50 |
| 7. Gobi Masala | 13.00 |
| 8. Aloo Gobi Masala | 13.50 |
| 9. Aloo Capsicum | 13.50 |
| 10. Channa Masala | 12.50 |
| 11. Green Peas Masala | 12.50 |
| 12. Bhindi Masala | 13.50 |
| 13. Veg Butter Masala | 13.50 |
| 14. Mushroom Masala | 14.50 |
| 15. Paneer Butter Masala | 14.50 |
| 16. Mix Veg Curry | 13.00 |
| 17. Aloo Mutter | 13.50 |
| 18. Gobi Mutter | 13.50 |
| 19. Mutter Paneer | 14.00 |
| 20. Kadai Vegetable | 14.00 |
| 21. Kadai Paneer | 15.00 |
| 22. Kadai Mushroom | 15.00 |

BREAD

1. Plain Chapathi	1.50
2. Butter Chapathi	2.00
3. Plain Paratha	2.00
4. Plain Poori	1.50
5. Plain Batoora	7.00
6. Plain Idiyappam	2.00
7. Plain Idly	2.00
8. Plain Kal Dosai	2.50

WEEKEND SPECIAL

(Only Weekend Days From 7 Pm)

1. Chinese Combo (Soup, Starter, Fried Rice Of The Day)	16.00
2. Dinner Combo (Soup, Starter, Chapathi(2 Pcs) Spl Gravy, Dal, Biryani, Raitha, Salad, Sweet.)	20.00



Dinner Combo



Chinese Combo

SASYA SPECIAL SNACKS

(4pm - 7pm)

1. Mysore Bonda (3 pcs) Urad dal, coconut, ginger, green chilly & Black pepper whole	6.00
2. Onion Bajji (3 pcs) Deep fried basin flour coated with onion slice	5.50
3. Potato Bajji (3 Pcs) Deep fried basin flour coated with potato slice	5.50
4. Chilly Bajji (3 Pcs) Deep fried basin flour coated with chilly slice	6.00
5. Plantain Bajji (2 Pcs) Deep fried basin flour coated with plantain slice	5.50
6. Assorted Bajji (4 Pcs) Mix of Onion, Potato, Plantain & Chilly bajji	6.00
7. Kuzhi Paniyaram Salt (From 4pm) Rice flour , onion , chilli with chutney	8.00



Kuzhi Paniyaram

DAY SPECIAL

(From 4 pm)

1. Veg Masala Dosai	11.00
2. Ginger Capsicum Masala Dosai	10.00
3. Green Peas Masala Dosai	12.00
4. Cauliflower Masala Dosai	10.00
5. Mushroom Masala Dosai	12.00
6. Peanut Masala Dosai	12.00
7. Paneer Masala Dosai	12.00

Paneer Masala Dosai



OUR SPECIALITIES

1. Poori With Kesari	9.00
2. Garlic Roast Dosa (From 8Am)	12.00
3. Mysore Dosai (From 8Am)	9.50
4. Mysore Masala Dosai (From 8Am)	12.00

EXTRA ITEMS

1. Tiffin Sambar (500ml)	5.00
2. Meals Sambar 500ml (11.30am-3.30pm)	5.00
3. Rasam 500ml (11.30am-3.30pm)	5.00
4. Spl.kuzhambu 200ml (11.30am-3.30pm)	4.00
5. Korma Of The Day (200ml)	5.00
6. Coconut Chutney (200gm)	3.00
7. Spl.chutney (200gm)	3.00
8. Potato Masala (200gm)	3.50
9. Poriyal 200gm (11.30-3.30)	3.50
10. Avial 200gm (11.30-3.30)	5.00

FRESH FRUIT MILK SHAKES

1. Apple	10.00
2. Pineapple	10.00
3. Strawberry	10.00
4. Mango	10.00
5. Chikoo	12.00
6. Avocado	12.00

LASSI

1. Plain, Salt & Sweet	6.00
2. Butter Milk	5.00
3. Fruit Lassi (Pineapple , Banana, Mango, Chiku)	10.00

LIME COOLERS

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|------------------------------------|------|
| 1. Lime Mint Cooler | 8.00 |
| 2. Ginger Lemon Cooler | 8.00 |
| 3. Honey Lemon Cooler | 8.00 |
| 4. Chilly Lemon Cooler | 9.00 |
| 5. Fresh Lime Juice (Salt & Sweet) | 6.00 |
| 6. Fresh Lime Soda (Salt & Sweet) | 8.00 |

DESSERTS

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|---|------------|
| 1. Banana Crape | 15.00 |
| 2. Gulab Jam (2 nos) | 6.50 |
| 3. Special Falooda | 14.00 |
| 4. Mint Falooda | 11.00 |
| 5. Fruit Salad | 10.00 |
| 6. Fruit Salad with Ice Cream Special | 14.00 |
| 7. Hot Browni with Ice Cream | 14.00 |
| 8. Choice of Ice Cream | 6.00/10.00 |
| (Vanila, Strawberry, Mango, Chocolate, Butter Scotch) | |



FRESH FRUIT JUICES

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|----------------------|-------|
| 1. Watermelon Juice | 10.00 |
| 2. Apple Juice | 10.00 |
| 3. Orange Juice | 10.00 |
| 4. Pomegranate Juice | 12.00 |
| 5. Pineapple Juice | 10.00 |
| 6. Strawberry Juice | 12.00 |
| 7. Mango Juice | 10.00 |
| 8. Chikoo juice | 12.00 |
| 9. Grapes Juice | 12.00 |
| 10. Avocado | 12.00 |



