



EXQUISITE

INDIAN VEGETARIAN CUISINE

Experience a vibrant and authentic
Indian vegetarian restaurant,
where you can discover a tempting
range of dishes, exquisitely prepared
with the finest ingredients.





SAATVIC CUISINE

Shayona offers a saatvic vegetarian menu, full of an array of aromatic and tasty dishes.

A vegetarian diet is based on the principle of ahimsa (non-violence or non-injury to other living beings).

A saatvic diet, sometimes called a “yogic diet”, helps foster inner purity, vitality, a finer mind and body balance for spiritual consciousness.

Saatvic food does not contain foods such as onions and garlic, which according to the ancient teachings of Ayurveda, India’s classical medical science, provoke mental restlessness and aggression.

We also offer a selection of vegan dishes on our menu.



EKADASHI MENU

Only available on Ekadashi and major religious festival fasting days.

Chilli Paneer

Indian cheese cubes cooked with an Indo-Chinese spicy sauce, tossed with green chillies and capsicums. 11

Paneer Tikka

Indian cottage cheese marinated in special spices, chargrilled in a tandoor oven, served dry. 10

Farari Patties (3 pcs)

Dough type potato balls filled with a spicy coconut filling. 3.5

Bhel

A complex of potato sticks, chutneys and vegetables. 7

Aloo Tikki Chaat

Potato bhajiya seasoned with a yogurt and chutney dressing with sprinkles of bell peppers, cucumbers and tomatoes. 7

Plain Mogo

Fried cassava chips. 8.5

Mari Mogo

Fried cassava chips topped with black pepper, lemon juice and salt. 8.5

Chilli Mogo

Fried cassava chips, green chillies and capsicums coated with our special chilli sauce. 9

Chilli Chips

Potato chips, green chillies and capsicums coated with our special chilli sauce. 4.5

Plain Chips

Keep life simple with fried potato chips. 3.5

Cheesy Chips

Potato chips covered with melted cheese. 4.5

Bhindi Capsicum

Spiced dry okra curry, with peppers. 10

Aloo Sabji

Potatoes cooked with a seasoning of spices. 6.5

Potato Pie

A potato based pie with a tomato sauce and cheese. 8

Sabudana Khichdi

A dish of tapioca pearls (sago) made with potatoes, peanuts and spices. 6.5

Moraiyo and Kadhi

A samolina porridge served with a yoghurt based curry/soup. 8.5

Dholka

Steamed indian savoury cake served with chutney (6 pieces). 4.5



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STARTERS

Aloo Papdi Chaat

Crispy flatbread layered with potatoes, chickpeas and topped with a lip smacking tangy chaat chutney, crunchy seasoned noodles (sev). 8.5

Punjabi Samosa Chaat

Punjabi samosa topped with chickpeas, yogurt, crunchy seasoned noodles (sev), our tangy tamarind chutney, our home made delicious green chutney and sprinkled with a unique chaat masala to deliver an authentic street food flavour. 8.5

Aloo Sweetcorn Tikki Chaat

Succulent patties made from potatoes and sweetcorn, encased in breadcrumbs and crowned with delicious chutneys, cheese and crunchy seasoned noodles (sev). 8.5

Bombay Bhel

Cold and crunchy, light and lovely. Puffed rice, peanuts, potatoes tossed with fresh pomegranate, tomatoes, capsicums and tangy chutneys. 8.5

Sev Dahi Puri

Crispy spheres, encasing a mixture of potatoes, chickpeas, layered with sweetened yogurt, sprinkled with crunchy seasoned noodles (sev) and a unique chaat masala, drizzled with spicy tamarind sauce. Loved by all the family! 8.5

Pani Puri

Crispy spheres filled with potatoes and chickpeas accompanied with delicately flavoured coriander and mint water. Experience a Mumbai street food favourite. 6.5

Crispy Potato Bhajia

Thin slices of potato dipped in a carefully prepared delicately spiced batter, fried until golden brown. Served with a carrot, capsicum and tomato chutney. A very popular dish! 8.5

Crispy Kumbh

Battered mushrooms filled with spiced paneer and cheese, deep fried to perfect crispiness. 9.5

Bhindi Kur Kure

Thinly sliced & lightly spiced fried okra served in poppadom cones. Once you start you can't stop! 10

Tofu Sizzler

Tofu marinated in special spices, cooked in a tandoor oven then topped with our unique spicy and tangy chutney. 11

Chilli Tofu

Tofu cooked with an Indo-Chinese spicy sauce, tossed with green chillies and capsicums. 11

Pau Bhaji

A curry of mixed vegetables cooked in a special blend of spices and served with soft bun toasted in butter. 8.5

Paneer Sizzler

Indian cottage cheese marinated in special spices and sautéed in our unique spicy and tangy sauce, served in a sizzler. 11

Paneer Tikka

Indian cottage cheese marinated in special spices, chargrilled in a tandoor oven, served dry. 9.5

Chilli Paneer

Indian cheese cubes cooked with an Indo-Chinese spicy sauce, tossed with green chillies and capsicums. One of our signature dishes. A favourite amongst our regulars. 10

Chilli Mushrooms

Battered mushrooms pieces sautéed with green chilli and capsicum fused with our unique homemade Indo-Chinese sauce. 9

Chilli Mogo

Cassava chips, green chillies and capsicums coated with our special chilli sauce. 8.5

Samosas

Triangular shaped pastry filled with mixed vegetables containing unique herbs and spices, fried to golden brown perfection. A favourite amongst all ages (3 pieces). 4

Kachoris

Lightly spiced minced peas encased in a pastry and fried till crispy and golden brown (3 pieces). 4

Spring Rolls

Indo-Chinese inspired. Cylindrical filo pastry filled with vegetables, lightly seasoned with spices and soy sauce. (3 pieces). 4

Harabhara Kebab

Delicately flavoured vegetables kebabs (3 pieces). 4

Kaju Corn Kebab

Cashew, corn and potatoes kebabs (3 pieces). 4

Chilli Chips

Potato chips, green chillies and capsicums tossed in our delicious home-made sauce. 5

Cheesy Chips

Potato chips covered with melted cheese. 5

Plain Chips


Keep life simple with fried potato chips. 3.5

Mixed Party Platter

Kachoris, samosas, and spring rolls served with delicious chutneys (2 pieces of each). 8.5

Kebab Platter

Harabhara kebab and kaju corn kebab served with delicious chutneys (3 pieces of each). 8.5

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CURRIES

"This Isn't What You Think" Curry!

A must try curry. Textured seitan in a rich delicious gravy. 11

Soya Mince Curry

Soya cooked in a delicious cashew & tomato-based gravy. 10

Shayona Special Tofu

Tofu cooked in our amazing secret recipe. A true delight to your taste buds. 11

Bombay Aloo

Potatoes cooked in tomato gravy with spices. 9

Bhindi Masala

Mildly spiced dry okra curry. 10

Chana Masala

Spiced chickpeas cooked in an aromatic tomato gravy. 9

Vegetable Jalfrezi

A selection of fresh vegetables in curry. 9.5

Vegetable Saagwala

Mixed vegetables cooked in a smooth and creamy spinach sauce. 9.5

Ringan Oro

A Gujarati favourite. Delicately spiced, tandoor roasted aubergine pulp. 9.5

Methi Sweetcorn

Sweetcorn and fenugreek leaves in a creamy tomato sauce. 9

Paneer Tikka Masala

Lightly marinated Indian cottage cheese roasted in a clay oven, cooked in our special sauce. Served in your choice of style. 11
Gujarati style - large paneer pieces; or
Punjabi style - a mix of shredded and cubed paneer.

Shayona Special Paneer

Indian cottage cheese cooked in our amazing secret recipe. A true delight to your taste buds. 10.5

Methi Paneer Chaman

Indian cottage cheese cooked in a delightful fresh fenugreek sauce. 10.5

Saag Paneer

Indian cottage cheese cooked in smooth and creamy spinach sauce. 10.5

Malai Kofta Curry

A regal curry. Spheres of paneer, potatoes and dry fruits served with a rich creamy cashew nut gravy. 10.5

DAALS & SOUPS

Tarka Daal

Lentils (daal) tempered with dry spices, cumin, fresh ginger, and fresh green chillies. A delightful thick soupy texture, traditionally eaten with naan bread or rice. 8

Daal Saag

Our admired 'Tarka Daal' fused with fresh spinach. 8

Daal Makhani

Mixed pulses infused with tomatoes, ginger, green chillies. Garnished with a drizzle of single cream. 8

Plain Kadhi

A Gujarati favourite. Tangy and spicy yoghurt-based soup. 5.5

SOUTH INDIAN

All are dosas are served with unlimited sambar (lentil and vegetable soup) and coconut chutney.

Plain Dosa

Dosa is a wafer-thin crepe made from rice flour and split black lentils (urad daal). 7.5

Masala Dosa

Our most popular dosa. A delicious dosa filled with lightly spiced potatoes. 8

Mysore Dosa

Dosa filled with Mysore masala & spiced potatoes. 8.5

Cheese Dosa

Dosa filled with cheese. A cheese lover's delight. 8

Paneer Dosa

Dosa filled with paneer. 8.5

Bhaji Dosa

Dosa filled with a blend of spiced vegetables. 8

Malgapody Sauce


Extremely hot sauce. Available upon request and is complimentary with all dosa orders.

Idli & Sambar

Steamed rice cakes served with sambar (lentil and vegetable soup) and coconut chutney (4 pieces). 8

Uttapam

South Indian pancake made with rice flour, split black lentils (urad daal), tomatoes, capsicums & spices served with lentil soup and coconut chutney (2 pieces). 8

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NAAN & ROTIS

Naan (Plain/Butter)

Lightly charred Indian flat bread made of wheat flour, baked in a tandoor. Served with or without butter. 3.5

Chilli Naan

Lightly charred Indian flat bread made of wheat flour, baked in a tandoor embedded with chillies. 4

Kulcha Naan

Lightly charred Indian flat bread made of wheat flour, baked in a tandoor and enhanced with sesame seeds. 4

Peshwari Naan

A sweet Indian flat leavened bread made of wheat flour, baked in a tandoor and infused with desiccated coconut, pistachios, almonds, cardamom and cream. 5

Tandoori Roti

Plain wheat bread made in tandoor. 3.5

Plain Paratha

Layered flat wheat bread. 3

Aloo Paratha

Flat wheat bread filled with spicy potato. 4

Aloo Paneer Paratha

Flat wheat bread filled with spicy potato and paneer. 4.5

Methi Thepla

Spiced flat wheat bread with fresh fenugreek leaves. 3

Bhature

1 piece. 3.5

RICE

Shayona Special Fried Rice

Our Indo-Chinese style fluffy basmati rice with mixed vegetables. Served with a chilli and ginger chutney. 7.5

Jeera Rice

Aromatic basmati rice sautéed in butter and cumin seeds. 6

Plain Rice

Tender fluffy basmati rice 5.5

ON THE SIDE

Poppadom

A wafer-thin crispbread made with lentil flour. 1

Masala Poppadom

Poppadom garnished with tomatoes, capsicums & spices. 1.5

Fresh Salad

Fresh tomatoes, cucumber, capsicums, carrots, green chillies and lemon. 5

Fried Green Chillies

A traditional accompaniment to any meal. 1

Raita

Lightly Spiced yoghurt with shredded cucumber, carrots & coriander. 2.5

Plain Yogurt

Cooling yogurt to take the sting out of any dish. 1

WEEKEND SPECIALS

Bajri Rotla

Indian flat bread made from millet flour. 3.5

Ringan Oro

A Gujarati favourite. Delicately spiced, tandoor roasted aubergine pulp. 9.5

Swaminarayan Khichadi


A hearty and warming traditional dish. Rice, pulses & mixed vegetables with selected spices & Indian herbs. 8

Lilva Kadhi

Tangy and spicy yogurt based soup with pigeon peas. 6

Bhinda Kadhi

Tangy and spicy yogurt based soup with spiced okra (lady fingers). 7

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DESSERTS

Shrikhand

Sweetened curd, infused with saffron and cardamom, crowned with pistachios. A truly regal dessert. 3

Gulab Jamun

Melt in your mouth doughnuts, bathed in a sweet syrup. Served hot with a scoop of vanilla ice cream. 3

Matka Kulfi

A special blend of the finest dairy kulfi with saffron sauce, topped with rabdi (concentrated milk), almonds and pistachios. Served in a clay pot. 5.5

Kulfi

Rich and creamy traditional ice cream specially prepared using exotic ingredients to give its unique flavour. Available in Pistachio | Mango | Malai | Almond 3

Coconut Supreme

Coconut ice cream with real coconut pieces, served in coconut shell. 5.5

Caramel Fantasia

Vanilla and caramel ice cream with chocolate balls, toffee pieces and caramel sauce. 5.5

Cookies and Cream Cup


Creamy ice cream with black biscuit pieces topped with a whole cookie. 5.5

Gelato

Vanilla | Chocolate
1 Scoop 2.5 | 2 Scoops 4.5

Sweet Pan

Mouth freshener and palate cleanser. 1.5

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DRINKS

FALUDA & LASSI

- Rose Faluda 5
- Mango Lassi Glass 4.5 | Jug 12
- Sweet Lassi Glass 4 | Jug 12
- Salted Lassi Glass 4.5 | Jug 12
- Vaghareli Chaas Glass 3 | Jug 8.5

JUICES

- Passion Fruit Glass 3.5 | Jug 10
- Orange – Smooth 3.5
- Mango & Orange 3.5
- Apple 3.5

MILKSHAKES & COLD COFFEE


- Chocolate milkshake 5
- Oreo milkshake 5
- Vanilla milkshake 5
- Cold coffee 4

SOFT DRINKS

- Thumbs Up (Indian Cola) 3.5
- Limca (Indian Lemonade) 3.5
- Masala Jeera (Refreshing herb & cumin drink) 3.5
- Schweppes Ginger Ale 3
- Coca Cola 3
- Coca Cola Zero 3
- Tango Orange 3
- Sprite 3
- Bottled Still Water Small 2 | Large 3.5
- Sparkling Water Small 2 | Large 3.5

HOT BEVERAGES

- English Tea 2.5
- Masala Tea 2
- Green Tea 3
- Fresh Mint Tea 3
- Coffee 3
- Latte 3.5
- Cappuccino 3.5

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