



THE SECOND WIFE

MULTICUSINE RESTAURANT

8982249102, 8982342101 | utopiasanchi@gmail.com

Gram Nonakhedi, Block, Sanchi, Madhya Pradesh 464661

MENU

BREAKFAST

☼ INDOURI POHA	135/-
☼ GOBHI ONION PARATHA One paratha served with curd and pickles	105/-
☼ ALOO PARATHA One paratha served with curd and pickles	110/-
☼ PANEER PARATHA One paratha served with curd and pickles	145/-
☼ EXTRA CURD	70/-
☼ POORI BHAJI 4 pcs poori, served with aloo sabzi	250/-
☼ CHHOLE BHATURE 2 pcs Bhature, served with chole, pickles and onions	250/-
☼ FRESH FRUIT SALAD Freshly prepared seasonal fruit salad	265/-
☼ BREAD LARGE(2 PCS) AND BUTTER	160/-
☼ BUTTERED TOAST WITH JAM	160/-
☼ CEREALS CHOICE Corn flakes/ Chocos/ Muesli served with hot/cold milk	160/-

TIMINGS: 7:30 AM TO 10:00 AM

KINDLY INFORM THE SERVER IF ALLERGIC TO ANY FOR INGREDIENT.

SOUP STATION

☼ VEG CLEAR SOUP	175/-
☼ MANCHOW SOUP	175/-
☼ TOMATO DHANIYA SHORBA	175/-
☼ TOMATO SOUP	175/-
☼ HOT N SOUR SOUP	175/-
☼ LEMON CORIANDER SOUP	175/-
☼ TALUMIN SOUP	175/-

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GARDEN FRESH SALAD

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|--|-------|
| ☼ GREEN SALAD | 165/- |
| Onions, tomatoes, cucumbers and carrots served with lemon and green chillies | |
| ☼ PASTA SALAD | 190/- |
| Cold pasta salad with bell pepper, mayonnaise and tomato sauce, mixed with seasoning | |
| ☼ RUSSIAN SALAD | 195/- |
| Green peas, beans, potatoes, carrots, pineapples served with mayonnaise and cream | |
| ☼ FRESH FRUIT SALAD | 199/- |
| Fresh combo of seasonal fruits tossed together | |

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ORIENTAL STARTERS

❁	CRISPY HONEY CHILLI POTATOES	220/-
❁	ORIENTAL SPRING ROLLS	220/-
❁	CRISPY CHILLI CHAAP DRY	230/-
❁	HAKKA NOODLES	220/-
❁	CHILLI GARLIC NOODLES	260/-
❁	SINGAPURI NOODLES	260/-
❁	SCHEZWAN NOODLES	260/-
❁	VEG MANCHURIAN	260/-
❁	CHOP SUEY	295/-
❁	CHILLI PANEER	330/-
❁	CHILLI MUSHROOM	300/-
❁	CHEF SPECIAL SIZZLER	400/-
❁	CHILLI GARLIC CRISPY VEGETABLES	300/-

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ITALIAN/CONTINENTAL

CHOICE OF PASTA

Penne, fusilli, macaroni, spaghetti cooked to your style

CHOICE OF SAUCE

- ❁ **ARRABBIATA FUSILI SAUCE** **280/-**
Crushed tomato sauce, garlic, celery, leeks, red chilli basil leaves with continental dry herbs
- ❁ **ALFREDO PENNE SAUCE** **320/-**
Creamy mushroom sauce with parmesan and parsley
- ❁ **SPAGHETTI AGLIO E OLIO** **280/-**
Sauteed garlic with red pepper flakes, black pepper & continental herbs topped with cheese
- ❁ **MAC & CHEESE** **395/-**
macaroni mix with white sauce and topping with amul cheese & baked
- ❁ **POTATO CHEESE CROQUETTES** **305/-**
Crispy savory snack made with potatoes mixed with spices, herbs |coated around a cheese stick and deep fried until golden and crisp.

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INDIAN CURRIES

❁	MUTTER METHI MALAI	330/-
❁	PANEER KALI MIRCH	350/-
❁	KHUMB KASTOORI	290/-
❁	MUSHROOM MASALA	275/-
❁	MUTTER PANEER	285/-
❁	PANEER DHANIYA ADRKI	295/-
❁	PANEER LABABDAR	315/-
	Cottage cheese cooked in semi-dry tomato gravy with cream and butter medium spicy	
❁	PANEER BUTTER MASALA	315/-
	Cottage cheese prepared in rich buttered gravy, garnished with black pepper medium spicy	
❁	PANEER TIKKA MASALA	325/-
❁	AMRITSARI KADHAI PANEER	315/-
	Cottage cheese cooked in onion-tomato masala gravy, tempered with coriander seeds, garlic and whole chilly semi dry	
❁	PANEER PESHAWARI	325/-
	Roasted paneer mixed well with chef's special gravy with all whole spices extra flavoured with coconut	
❁	PANEER MAKHANI	325/-
	Cottage cheese cooked in makhani sauce, tomato-cashewnut rich gravy medium spicy	
❁	PALAK PANEER / PALAK CORN	325/-
	Cottage cheese or corn prepared in Spinach gravy with Indian spices semi dry	

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INDIAN CURRIES

- ❁ **PANEER TAM - RA - KAR** 325/-
Onion-tomato & curd gravy, hand pounded spices flavoured with ajwain, kasuri methi & black pepper | spicy, semi-dry
- ❁ **SUBZ JUGALBANDI** 300/-
Assorted vegetables, cooked in onion-tomato gravy in a chef's special recipe | medium spicy
- ❁ **SHAHI MALAI KOFTA** 365/-
Cottage cheese dumplings cooked in mildly sweet cashewnut gravy flavoured with kewra and rose water
- ❁ **SOYA BUTTER MASALA** 315/-
Clay oven roasted soya chunks prepared in makhani gravy | medium spicy
- ❁ **KHUMB DO PYAAZA** 320/-
Mushroom, onion & capsicum cooked in masala gravy | semi-dry
- ❁ **HING DHANIYA ALOO** 300/-
Boiled potatoes tempered with coriander seeds, asafoetida and indian spices
- ❁ **DUM ALOO KASHMIRI** 320/-
Boiled potatoes cooked in onion, cashewnut & tomato gravy tempered with fennel | medium spicy
- ❁ **DUM ALOO SPICY** 310/-
Boiled potatoes cooked in onion-tomato yellow-base gravy tempered with fennel & Indian spices
- ❁ **NARGISI PANEER CHEF'S SPECIAL** 320/-
Deep fried cottage cheese in onion & tomato gravy, with a hint of curd | tangy flavour | medium spicy

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INDIAN CURRIES

- ❁ **AAJ KI SABZI** 280/-
Please ask your server for the dish of the day
- ❁ **BAKED VEG** 385/-
A medley of oven-baked vegetables in a creamy white sauce
- ❁ **VEG RATATOUILLE LASAGNA** 395/-
Baked sheet of pasta with english vegetables and continental herbs | topped with mozzarella cheese
- ❁ **MOHENJO-DARO DAL TADKA** 265/-
Yellow lentils, tempered with garlic, cumin and indian spices
- ❁ **DAL PANCHRATNI** 270/-
Five types of lentils tempered with asafoetida with onion, tomato, garlic and Indian spices | medium spicy
- ❁ **DAL MAKHNI UTOPIA** 315/-
Overnight slow cooked black lentils with ginger, garlic, tomatoes and Indian spices

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INDIAN RICE

☼ STEAMED RICE	160/-
☼ JEERA RICE	180/-
☼ JEERA ONION PULLAO	190/-
☼ PEAS PULLAO	190/-
☼ KASHMIRI PULAO	200/-
☼ VEG PULLAO	190/-
☼ LUCKNOWI DUMBIRYANI Rice cooked with three layers of assorted vegetables flavoured with saffron, kewra water and cardamom chef's special spice dum with copper handi	315/-
☼ GARLIC BURNTRICE Cooked rice flavored with garlic & bell pepper	195/-
☼ RAM KICHADI Chef's special	195/-

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KULCHA HUB

❁	ONION KULCHA	75/-
❁	ALOO KULCHA	100/-
❁	AMRITSARI KULCHA	125/-



CHOICE OF BREADS

❁ TANDOORI PLAIN ROTI	25/-
❁ TANDOORI BUTTER ROTI	30/-
❁ TAWA ROTI	30/-
❁ MISSI ROTI	35/-
❁ PLAIN NAAN	55/-
❁ KHANDHARI NAAN	65/-
❁ BUTTER NAAN	65/-
❁ BLACK OLIVE NAAN	70/-
❁ ITALIAN NAAN	70/-
❁ JALAPENO NAAN	70/-
❁ CHEESE GARLIC NAAN	70/-
❁ PUDINA PARATHA	60/-
❁ AJWAIN PARATHA	60/-



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ACCOMPANIMENTS

❁ MIXED RAITA	140/-
❁ SEASONAL FRUIT RAITA	165/-
❁ DRY FRUIT RAITA UTOPIA SPECIAL	200/-

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SOUTH INDIAN

☼ IDLI SAMBAR	130/-
☼ VADA SAMBAR	140/-
☼ VEG UPMA	120/-
☼ PLAIN DOSA	135/-
☼ BUTTER PLAIN DOSA	150/-
☼ BUTTER MASALA DOSA	170/-
☼ PANEER DOSA	190/-
☼ PANEER BUTTER MASALA DOSA	200/-
☼ ONION TOMATO UTTAPAM	150/-
☼ LEMON RICE	165/-



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SIDES AND APPETIZERS

❁	CLASSIC FRENCH FRIES	160/-
❁	PERI PERI FRIES	175/-
❁	GARLIC BREAD	230/-
❁	VEG SANDWICH	175/-
	CLUB SANDWICH	200/-
❁	NACHOS VEG	200/-
❁	PALAK PATTA CHAAT	200/-

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COMBOS

- ❁ **PANEER LABABDAR COMBO** **360/-**
 Paneer lababdar + 2 butter roti / garlic naan / jeera rice +
 laccha masala onion, mint chutney (served for 1 person)
- ❁ **PANEER MAKHANI COMBO** **360/-**
 Paneer makhani + 2 butter roti / Garlic Naan / jeera rice
 + laccha masala onion, mint chutney (served for 1 person)
- ❁ **DAL MAKHANI UTOPIA COMBO S/P** **360/-**
 Dal Makhani Utopia + 1 garlic naan / 2 Butter Roti / jeera rice
- ❁ **PANEER UTOPIA COMBO** **365/-**
 Paneer Utopia + Khameeri Roti +laccha masala onion,
 mint chutney (served for 1 person)
- ❁ **VEG MANCHURIAN COMBO** **365/-**
 Chilly manchurian gravy
- ❁ **PINDI CHOLE WITH AMRITSARI KULCHA** **360/-**
 Pindi chole + 2 amritsari kulcha +laccha masala onion,
 mint chutney (served for 1 person)

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HOT BEVERAGES

☼	TEA	50/-
☼	COFFEE	80/-
☼	HOT BOURNVITA MILK	130/-
☼	HOT CHOCOLATE MILK	135/-

MOCKTAILS

☼	VIRGIN MOJITO	175/-
☼	BLUE LAGOON	220/-
☼	FRUIT PUNCH	230/-
☼	PINA COLADA	220/-
☼	PINK LADY	220/-
☼	MAI TAI	220/-
☼	TOOM COLLINS	220/-



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NO ONION NO GARLIC

☼ MALAI KOFTA	365/-
☼ PANEER TIKKA LABABDAR	350/-
☼ MIX VEG JAIN	285/-
☼ PANEER BUTTER MASALA	350/-
☼ SAHI PANEER	345/-
☼ DAL TADKA	250/-
☼ SWEET CORN SOUP	175/-
☼ TOMATO SOUP	175/-
☼ CRISPY CORN	250/-
☼ PANEER MALAI TIKKA	350/-
☼ DHAHI PAPDI KABAB	285/-
☼ HAKKA NOODLES	200/-

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*GSTEXTRA AS APPLICABLE

KINDLY WE PATIENT WHILE WE SERVE YOUR ORDER.

TANDOORI STARTERS

❁	VEG GALOUTI	370 / -
❁	PANEER LAHSONI	350 / -
❁	PANEER KASOUNDI	350 / -
❁	ACHARI PANEER TIKKA	335 / -
❁	TANDOORI DESHI ALOO	275 / -
❁	MALAI PANEER TIKKA Cashewnut marination roasted in charcoal	355 / -
❁	SOYA CHAAP TWO WAYS Two types of chaap flour muglai & spicy curd marination roasted in charcoal	290 / -
❁	DAHI PAPDI KABAB Deepfried 8pc of kabab hung curd chopped green capsicum & spice coated with papad	285 / -
❁	TANDOORI ALOO NAZAKAT 8pc of aloo stuffed fried cheese cashewnuts kismis mixture and chef spl spice roasted in charcoal	320 / -
❁	PANEER TIKKA MULTANI Soft cottage cheese chef's special spice marinade clay oven roasted	330 / -
❁	BROCCOLI TANDOORI Broccoli with cashew nut, cheese & cream roasted in charcoal	380 / -
❁	VEG. KEBAB PLATTER Varieties of kebabs soya, malai chap, soya achari, papdi, kebab, paneer achari, aloo nazakat, hara bhara kabab	400 / -

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NEAREST AIRPORT AND RAILWAYS:

Raja Bhoj Airport, Bhopal: 50kms

Sanchi Station: 3kms

Vidisha Station: 7kms

Bhopal Station: 45kms

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