

## Tonif Special

### Snacks

Aloo tikki	20
Hara bhara kabab	35
Paneer Potli	50
Paneer Golden	50
Finger paneer	50
Aloo cheese roll	45
Veg cutlet	45
Paneer Pakoda(5 Pcs)	30
Onion Pakoda(5 Pcs)	20
Gobhi Pakoda(5 pcs)	20
Capsicum Pakoda(5 Pcs)	20
Chilli Pakoda(5 Pcs)	20
Mix veg bhaji(5 Pcs)	20
Aloo poori	20
Pav bhaji	25
Pav Bhaji(Butter)	30
Chole bhature	30
Samosa(2 Pc)	15
Tonif tandoor platter	100
Veg burger	25
Veg cheese burger	30
Veg paneer burger	35
Veg mayonese burger	40



**TONIF**  
*We understand your taste*

**Menu**

Taste of North Indian Food  
Mysore  
[www.tonif.co.nr](http://www.tonif.co.nr)

## Appetizers

### *Soups*

Tomato soup	30
Tomato mint soup	25
Tomato cream	30
Veg manchow soup	25
Hot & Sour soup	25
Veg clear soup	25
Noodle soup	30
Sweet corn soup	35
Veg pepper soup	30



### *Starters*

Spring roll	40
Gobi Manchurian	35
Baby corn Manchurian	45
Baby corn chilli	35
Aloo chilli Manchurian	30
Gobi 65	30
Aloo 65	25
Gobi pepper fry	30
Paneer Manchurian	40
Paneer 65	35
Chilli paneer	40
Paneer tikka	60
Mushroom Tikka	60
Ginger paneer	55
Mushroom Manchurian	35
Mushroom pepper dry	35
Stick paneer	35
Veg ball Manchurian	30
Veg lollipop	35
Peanut masala	25
Finger chips	30



## China Town to Chandni Chowk

### *Chopsuey*

Chinese	50
American	55
Dragon	60



### *Noodles*

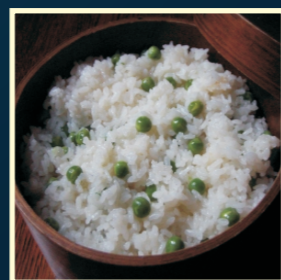
Veg chowmein	40
Singapuri chowmein	45
Masala Maggi	20
Onion maggi	25
Green chilli maggi	25
Punjabi maggi	30



## Rice & Meals

### *Rice/Pulao/Biryani*

Jeera Rice	35
Ghee Rice	35
Plain Rice	30
Ghobi Rice	35
Green chilli rice	35
Onion rice	35
Paneer Rice	40
Masala Rice	35
Fried Rice	35
Mix Veg Fried Rice	40
Matar(peas) Pulao	35
Kashmiri Pulao	40
Veg Pulao	35
Shahjani Pulao	45
Veg Biryani	35



### *Tonif Meal*

Veg Meal	45
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(1 dal, 1 gravy subzi, 1 dry sabzi, raita, 3 plain chapati, Rice, salad, papad, pickles)

(Note: Meals will be prepared according to different taste of people from different states and regions in India and will vary accordingly)

## Entrées

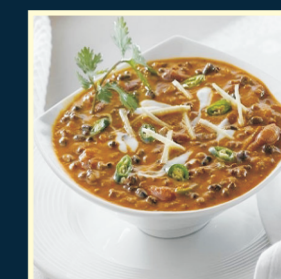
### *Yeh Dil Mange Paneer*

Shahi paneer	55
Tawa paneer	55
Butter paneer	60
Matar paneer	55
Kadai paneer	55
Handi paneer	55
Palak paneer	55
Paneer aalishan	55
Paneer Lababdar	55
Malai Paneer	60
Paneer Patiala	60
Paneer kolhapuri	50
Paneer bhurji dry and gravy	50
Paneer kofta	60
Paneer veg masala	45
Paneer mushroom	55
Paneer Jaipuri	55



### *Shahi Khajana*

Malai kofta	50
Mushroom matar	55
Mushroom masala	55
Mix veg	45
Daal makhani	50
Aloo jeera	35
Dum aloo	40
Gobi masala	40
Bhindi masala	40
Bhindi do pyaja	45



### *Daal Kamal*

Daal fry	30
Daal fry (butter)	35
Daal tadka	35
Daal special(Dilli Style)	40

## Indian bread

### *Roti/Nan/Kulcha*

Tandoori Roti	5
Butter tandoori Roti	7
Tawa roti	4
Tawa butter roti	6
Methi roti	7
Missi roti	12
Naan	15
Butter naan	18
Kashmiri naan	20
Amritsari naan	18
Baby naan(2 Pcs)	15
Plain Kulcha	8
Masala kulcha	15
Butter kulcha	14
Onion kulcha/Aloo Kulcha	15
Paneer Kulcha	20
Stuff Kulcha	20
Kashmiri Kulcha	25
Amritsari Kulcha	25



### *Paratha*

Aloo Paratha	12
Pyaj(onion) Paratha	12
Aloo-Pyaj Paratha	12
Paneer Paratha	18
Gobi Paratha	12
Muli Paratha	12
Methi Paratha	12
Palak Paratha	12
Masala Paratha	10
Pudhina Paratha	12
Dal Paratha	12
Plain Paratha	8
Triangle shape Paratha	8
Laccha Paratha	10

## Salad & Beverages

### *Go 4 Green*

Green salad	20
Cucumber salad	15
Carrot salad	15
Onion salad	15
Russian salad	30



### *Kuch Thanda Ho Jaye*

Sweet lassi	12
Salt lassi	12
Badam milk	20
Cold drink	12
Lemon water	12
Sharbat	12
Mineral water	15



### Chai Wai

Plain Tea	5
Masala Tea	7
Elaichi Tea	7
Coffee	7
Milk(200 ml)	8
Milk(with bournvita\horlicks)	10



## Meal & Group Order Options

Urad white	Stuffed Bindi	Kadi Pyaaj
Black urad	Tinda Sabzi	Kadi Palak
Moong yellow	Loki Sabzi	Kadi mix Veg
Moong green	Loki Masala	Muli Bhujiya
Masoor black	Loki Kofta	Sarso ka ssag
Chana dal	Loki-Potato Dry	Chana ka Saag
Chana black	Arbi Dry	Tomato Sabzi
Kabuli chana	Arbi tari	Gatte ki Sabzi
Raajma	Aloo Methi	Papad ki sabzi
Chote Raajma	Aloo Palak	Besan chela ki sabzi
White Raajma	Aloo Brinjal	Mix Veg
Lobiye	Aloo Gobhi	Began Ka bharta
Toor dal	Aloo Gajar	Gujarati Dal
Urad chana dal	Aloo Tomato	Khatti Meethi Dal
Ghiya chana dal	Aloo Mutter	Masala Dal
Moong palak	Aloo Paneer	Stuffed brinjal
Mangodi	Aloo Dry	Stuffed tinda
Pindi Chana	Aloo Pyaaj	Stuffed tomato
Dal Nawabi	Aloo Mangodi	Stuffed capsicum
Aloo Patta Gobhi	Aloo Dum	Stuffed Potato
Aloo Capsicum	Aloo Beans	Kadi Pakoda
Aloo Chilli	Kadi Pyaaj	Aloo Palak tari

**Note:**

1. All items will be available subject to availability. Kindly Cooperate
2. We reserve the right to alter the rates without prior notice.
3. Smoking and drinking inside restaurant is prohibited.
4. A Gentle reminder that dishes are prepared after receiving order & normally takes 20 minutes to be served.
5. Menu price are inclusive of all taxes.

**Tonif food and catering service**

337/P3, Hebbal industrial area  
Hootagalli, Infosys Road  
Mysore-570018  
Contact no.09242978269  
Email- [contact.tonif@gmail.com](mailto:contact.tonif@gmail.com)  
Website [www.tonif.co.nr](http://www.tonif.co.nr)

Excellent Graphics Mys. 2427000

## Desserts

### Ice Creams

Vanilla	40
Chocolate	40
Strawberry	40
Pista	45
Mango	45
Butter scotch	50
Orange	45

### Indian Sweets

Note: - we will provide sweets according to availability.  
For order please ask Tonif Counter or visit us at  
[www.tonif.co.nr](http://www.tonif.co.nr)