



Menu



SHUBHDEV રહેણાંચો
RESORT

95/A, Near Ro-Ro Service

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RESORT

“One cannot think well, love well, sleep well if one has not dined well”

Virginia Woolf

Food is rarely just a commodity. Food is an experience, and like any, it can either go good, or bad. We at Shubhdev Revival, strive to make sure your experience as memorable as possible. Our chefs make it their personal responsibility to make sure you and your companions, be it friends or family can have the best possible experience.

Our multicuisine, vegetarian menu has been curated by the top chefs at Revival, Mumbai(since 1947) starting from breakfast to an all-day, all-night outing at our Revival restaurant for the first time in Kathiawad.

Our food mascot, Bhoji stands for authenticity in our recipes, as well as maintaining a high service standard.



SPICE GIRLS 125
Desi style - Khus, litchi, ginger and lime

FIZZY VALLEY 125
A zesty apple sparkler

MANGO MONKEY 125
Amazingly creamy banana & mango colada

PARADISE AFFAIR 125
Exotic and cool with litchi, lime and strawberry

BEVERAGES

ORANGE JUICE 80

PINEAPPLE JUICE 80

GRAPEFRUIT JUICE 80

CRANBERRY JUICE 80

TOMATO JUICE 80

LUNCH & DINNER

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

STARTERS

TANDOORI BABY CORN / MUSHROOM / BROCCOLI GARDEN SALAD 290

STUFFED MUSHROOM 290
Indian flavoured cheese, sandwiched between mushroom heads

PANEER TIKKA 245
Chargrilled cottage cheese, with our green chutney

MASALA ROOMALI 175
Super thin Indian bread, topped with a refreshing kachumber served with green chutney

LASOONI PANEER TIKKA 245
Cottage cheese cubes marinated in a garlic based yoghurt marinade, topped with crispy fried garlic

FIRANGI SEEKH 245
Soft smooth kebabs made with a trio of bell peppers, flavoured with fresh herbs

AMBER ALOO 245
Whole baby potatoes spiked with a fiery red masala and grilled with tomato and capsicum

CRISPY CHEESE KOFTA 290
Crispy cheese koftas served on a bed of in-house raw banana chips, topped with our chefs special sauce

TULSI PANEER TIKKA 245
Cottage cheese marinated in a robust basil marinade, chargrilled in the tandoor

BABY CHEESE CHILLY GARLIC NAAN 245
Baby naan breads stuffed with a flavouful mix of cheese, garlic, coriander and chilly

SOUPS

CHEESE KA HARA SHORBA	125
<i>Spicy of green pea puree garnished with soft cheese</i>	
SOUPOSA	135
<i>Red capsicum soup with a samosa</i>	
TOMATO BASIL SOUP	110
<i>Thick, rich tomato and tulsi soup. Wholesome & fulfilling!</i>	
RASAM SHORBA	110
<i>South India's staple sour and spicy soup.</i>	

ENTRÉE

LASOONI PANEER SABZI	280
<i>Cottage cheese cooked overnight in a rustic country-style dry garlic gravy</i>	
PAHADI PANEER TIKKA MASALA	280
<i>Soft, juicy cottage cheese chunks marinated in Himachali spices, grilled with veggies</i>	
PANEER KAALI MIRCH	280
<i>Succulent cottage cheese in black pepper & spices, barbecued in the tandoor.</i>	
TANDOORI ALOO MAKHANI	225
<i>Our chef's special smoked makhani gravy, cooked with marinated potatoes in the clay oven</i>	
KOFTA MUSSALAM	250
<i>Tender koftas stuffed with cottage cheese and dry fruit in a rich Nawabi gravy</i>	
MUSHROOM LASOONI	250
<i>Quartered mushrooms cooked with roughly chopped garlic cloves</i>	
MAKKAI MIRCH SHAKH	225
<i>American corn with onion, capsicum and tomatoes in a spicy and tangy gravy.</i>	

BEVERAGES

BOTTLED WATER	30
CUPPA CHAI	50
SOFT DRINKS	60
SODA	40
SWISS HOT CHOCOLATE	80
ICED TEA	75
HOT LEMON TEA	60
HOT MASALA MILK	110
COLD COFFEE	110
FILTER COFFEE	70

OUR SIGNATURE MOCKTAILS

MUCHO MANGO	125
<i>Mango & orange refresher</i>	
ROSY CHEEKS	125
<i>Lychee, strawberry and pineapple</i>	
BLUSH ON ICE	125
<i>Sparkling strawberry cooler</i>	
JAMAICAN NIGHT OUT	125
<i>Coffee & honey with ice cream</i>	
MISSED FANTASY	125
<i>Litchi and apple with cinnamon</i>	

ALL DAY ALL NIGHT

11:00 AM - 6:00 AM

DHAMAAL DABELI	110
GRILLED SANDWICH	135
BHAJIYA PAV	125
CHEESE CHILLI MASALA TOAST	150
BURGERS IN BUNS	135
BABY KHAPOLI WADAS WITH HAND-POUNDED MASALA	90
BHEL PURI	80
CHINESE BHEL	100
FRANKY	110
CLUB SANDWICH	135
MINI PAV BHAJI	125
BATATA POHA	80
MASALA UPMA	80
CHOLE BHATURE	150



METHI PAPAD SUBZI 200
Rajasthani-style curry preparation of fenugreek seeds and spicy udad daal papads

SUBZI MILI JULI 250
Green vegetable combined with ground masala, onion, bell peppers, tomatoes in a piquant gravy

TAWA SUBZI 250
Assortment of fresh vegetables, each spiced and sizzled separately. Served hot on the Indian rchaud

HARI SABZ KI TEHRI 250
Chopped spinach and veggies in a medium spicy curry, with a seasoning of garlic

KACHCHI MIRCH KA SALAAN 250
A hot Hyderabad delicacy of juvenile chillies and hot peppers

BHARWAN BHINDI DO PIAZZA 210
Lady finger cooked with onion and mild spices

GOBHI MUSSALAM 210

SUBZI HARIYALI 250
Baby corn, fennel, & rosemary turnips and parsnips in spinach

DAAL

MALAIWALI DAAL MAKHANI 200
Black lentils and kidney beans cooked overnight in a clay oven and enriched with butter and cream

DAAL FRY / TADKA 175
Golden yellow lentils finished with a tempering of mustard seeds, curry leaves and Boriya chilies

DAAL PALAK 175
Yellow daal, garnished with roughly chopped fresh spinach



INDIAN BREADS

STUFFED KULCHA / STUFFED PARATHA <i>Aloo / Gobi / Cheese / Mooli / Mushroom / Paneer / Garlic / Herb / Onion / Dhaniya / Phudina</i>	80
ASSORTED BREAD BASKET <i>Baker's bouquet of five types of Indian bread, served hot</i>	120
LACHHEDAAR RESHMI PARATHA	60
LACCHA NAAN	70
PESHAWARI NAAN	90
TAWA CHAPATTI	30
PUNJABI TAWA PARATHA	60
ROOMALI ROTI	70
MISSI ROTI	50

SALAD

ALOO RAITA <i>Marinade of cubed potatoes smothered in beaten yogurt</i>	85
CHAAT SALAD <i>Chilled chunky fruit and vegetables tossed with select taste-enhancing masalas</i>	80
BOONDI RAITA <i>Chickpea crispies in a chilled seasoned yoghurt</i>	95
CHEEKY CHANNA	80
CUCUMBER RAITA <i>Tender cucumber cubes, chopped and tossed in cold seasoned yoghurt</i>	90
KASTOORI DAHI	70

BREAKFAST

FRESHLY SQUEEZED VEGETABLE HEALTH JUICE	110
CHOICE OF CEREALS <i>(Cornflakes, Choco flakes, Muesli, oats or wheat flakes with hot or cold milk and honey)</i>	150
BREAD TOAST <i>(with butter, jam and marmalade)</i>	110
BAKED BEANS OR MUSHROOM ON TOAST	125
POORI BHAJI <i>(Fried puffed whole wheat flour bread served with mildly spiced potato curry & pickle)</i>	130
STUFFED PARATHA <i>(Indian bread filled with choice of stuffing & spices served with yoghurt and pickle)</i>	130
DOSAS <i>(Crisp Rice and Lentil Pancakes plain or masala served, with Sāmbhar & chutney) Assorted Dosa's/ Uttappams Chopseuy/ Paneer Chilly/ Navratan/ Schezwan/ Mexican Salsa/ Rocket/ Chinese Spring Dosa</i>	120
TOMATO OMLETTE	100
IDLI <i>(Fresh steamed rice cakes served with Sambar & chutney)</i>	80
VADA <i>Fried savoury dumplings made from white lentils, served with sambar and chutney</i>	90
MINI UTTAPAM <i>Thick pancakes made from rice & lentil batter, served with sambhar & chutney</i>	100
PILE 'EM UP OPEN-FACED SANDWICHES. CHOOSE YOUR TOPPING: <i>Mixed fresh veggies / Potato / Baked beans / Coleslaw / Sliced tomato / Cheese</i>	175

PIZZA

7"	150
12"	280

ANY 1 TOPPINGS	
CRUNCHY VEGETABLES	35
FRESH BUTTON MUSHROOMS	35
BABY CORN	35
BROCCOLI	35
CILANTRO	35
COLOURED PIMENTOES	35
PIMENTO / ZUCCHINI	35
SEASONAL VEGETABLES	35

GO PASTA CRAZY! BE YOUR OWN CHEF!

CHOOSE FROM EACH 1 PASTA, 1 SAUCE, 1 TOPPING	200
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PASTA

TAGLIATELLE
PENNE
SPAGHETTI
CONCHIGLIE
MACARONI
FARFALLE
FETTUCCINE
FUSILLI

SAUCE

ITALIAN
CREAM
MARINARA
CHAMPIGNON
ARRABIATA
PEPPERONI
TOMATO
FLORENTINE

RICE

KASHMIRI PULAO	225
<i>Kashmiri-style tempered rice and vegetables cooked in milk and saffron, garnished with assorted fruit</i>	

JEERA PULAO	200
<i>An Indian pilaf tempered with cumin</i>	

CHILMAN BIRYANI	250
<i>The Revival signature of aromatic long-grained rice cooked with vegetables 'dum' style, in a pot sealed with an edible roti.</i>	

SHAHJANI PULAO	225
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DESSERTS

CHOICE OF ICE CREAM	110
<i>Ask your server for the choice available</i>	

MALAI KULFI	150
<i>Thickened, sweet, frozen milk set in a cone shape often referred to as 'Indian Ice Cream'. An absolute crowd pleaser, you cannot go wrong with this one!</i>	

FALOODA	175
<i>A cold milk preparation sweetened with rose syrup, served with vermicelli,</i>	

BABY KULFIS AND SPRINKLE OF TOASTED NUTS	145
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BHARWAN GULAB JAMUN	110
<i>Round-shaped milk solids stuffed with roasted dried fruit and soaked in thick sugar syrup.</i>	

DRY FRUIT MALPUHA	110
<i>Traditional North Indian sweet pancake dessert, garnished with dried fruit</i>	

PHIRNI	145
<i>An traditional Indian spice-flavoured, thickened milk pudding garnished with dried fruit</i>	



INTERNATIONAL STARTERS

CRISPY STIR-FRIED VEGETABLES	225
CRISPY FRIED POTATOES	200
PANEER SATAY	250
NACHO CHIPS WITH SALSA & SOUR CREAM	200
COTTAGE CHEESE & VEGETABLE SHASHLIK	275
KUNG PAO POTATOES	190
BABY CORN MUSHROOM SALT & PEPPER	250
GOBI MANCHURIAN	175

SOUPS

HOT & SOUR SOUP	120
TOM YUM SOUP	120
VEG NOODLE SOUP WITH BURNT GARLIC	120
WANTON SOUP	120
MEXICAN CORN AND BEAN SOUP	120
SWEET CORN SOUP	120
MANCHOW SOUP	120



ENTRÉE

VEG HAKKA NOODLES	190
CHILI GARLIC NOODLES	190
HOT & SOUR VEG	220
MANCHURIAN VEGGIE BALLS	180
PANEER CHILLY	210
SCHEZWAN NOODLES	210
STIR-FRIED VEGGIES WITH MUSHROOM, BABY-CORN & NUTS	275
VEG MANCHURIAN	190
PANEER IN HOT GARLIC SAUCE	230
PANEER IN SCHEZWAN SAUCE	230
VEG AMERICAN CHOPSUEY	200
CALIFORNIAN SIZZLER	300
CANTONESE SIZZLER	300

INTERNATIONAL RICE POT

BURNT CHILLY RICE	200
FORTUNE RICE	200
FRIED RICE	200
SCHEZWAN FRIED RICE	200

DESSERTS

SIZZLING BROWNIE	150
CASSATA	150