



menu





Simply put, we are a family that lives to eat and it is through our love of food, that Hotel Uran Plaza's cache of recipes has evolved.

The property was bought by (Late) Vice Admiral John Pereira and his wife (Late) Joyce Pereira in 1965.

In the mid 70s, the ONGC arrived in Uran and wanted a place for their foreign technicians to stay. The idea to start in earnest with a small lodging and boarding house began here.

All the family's culinary talents were drawn upon... from grandma's secrets & friend's specialties to insights acquired on our travels around the country and abroad. Even the house cook has contributed to menu creation.

It was not uncommon to see the Vice Admiral, his wife, children and extended family at work in the kitchen, waiting tables or typing up menus on the old Olivetti.

Being by the sea and in proximity to several fishing villages, we enjoyed access to an unending bounty of fresh seafood. In the early days, other provisions were difficult to find and there was a time, when even our gas cylinder had to be brought across from Bombay.

Today, Uran has changed and pretty much everything from a pin to an elephant can be sourced.

We at Hotel Uran Plaza, are continually striving to innovate while offering the best of food and service. We hope you enjoy the food as much as we enjoy putting it together for you.

We look forward to your feedback and any suggestions of what you may like to see on our menu.



## HOT BEVERAGES

pot of coffee  
pot of tea  
cup of coffee  
cup of tea  
cup of milk  
cup of hot chocolate/bournvita



## COLD BEVERAGES

fruit juice  
lassi  
aerated water  
coconut water  
beer (including tax)  
mineral water  
tray of ice (mineral water)



## BREAKFAST

buttered toast (4 slices)  
french fries  
porridge  
boiled eggs (2 slices bread & butter)  
fried eggs / plain omelette  
fried eggs with 2 slices ham, bacon or sausage  
masala omelette (2 slices bread & butter)  
cheese omelette (2 slices bread & butter)  
egg akuri (2 slices bread & butter)  
onion poha





## SNACKS /STARTERS\*

prawn cocktail  
prawns batter fried  
fried prawns pepper chili  
fried prawns masala  
crispy koliwada prawns  
pepper garlic prawns with coriander crust  
fried fish fingers  
fish tikka  
fish masala fried  
chicken nuggets (6 pieces)  
barbecue chicken  
tandoori chicken  
chicken lollipops (5 pieces)  
chicken fried  
chicken soya chili  
chicken tikka (6 pieces)  
chicken sheekh kababs (2 pieces)  
crumb fried mushrooms  
veg kababs (8 pieces)  
veg nuggets (8 pieces)  
potato bites (10 pieces)  
paneer tikka (6 pieces)  
assorted veg. pakoras  
vada pau (2 pieces - min. order 10 plates - 1 hour prior)  
veg samosa (2 pieces - min. order 10 plates - 1 hour prior)  
wafers/chewda /assorted farsan  
masala peanuts  
papads  
sandwich - egg & mayo  
sandwich - tomato & cucumber  
sandwich – cheese  
sandwich – chicken  
non-veg toasty poasty (1 piece)  
veg toasty poasty (1 piece)



\*please note price of seafood items vary with size & prevailing market rate



## SOUPS

onion  
cream of tomato  
cream of mushroom  
cream of peas  
cream of chicken  
corn & crab  
mulligatawny veg soup  
mulligatawny non-veg soup

## SALADS

russian salad  
potato & dill salad  
uran special salad  
kachumber  
dahi raita  
beetroot & coriander salad



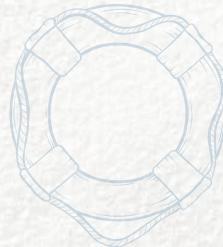
## DESSERTS

caramel custard  
ice cream (vanilla / butterscotch)  
ice cream choco sandwich  
ice cream sundae  
chocolate brownie (1 day prior)  
fruit salad  
fruit salad & ice cream



## MAINS: VEGETARIAN

mashed potatoes  
parsley potatoes  
boiled veggies  
baked mixed vegetables  
macaroni & cheese  
cauliflower au gratin  
veg lasagna (1.5 hour prior)  
vegetable crepes on spicy tomato base  
paneer hara masala  
paneer palak  
paneer makhanwala  
palak mutter  
navsari bhindi  
baingan bhagara masala  
baingan bharta  
gobi & mixed veggies panchporan tadka  
aloo mutter rasawala  
aloo sukha bhaji  
aloo & simla mirchi  
aloo vindaloo masala  
chana dhai chaat  
chana masala  
tomato / imli rasam  
mixed vegetable curry  
mixed vegetable cutlets  
veg hakka noodles  
sweet & sour vegetables  
crispy baby corn stir-fried  
veg pulao  
veg biryani (min. order 4 plates & 1.5 hour prior)  
plain rice  
jeera rice  
dal yellow tadka  
dal palak  
chapati / phulka  
poories (6 nos.)  
oven fresh loaves (3 nos.)  
dahi





## MAINS: NON-VEGETARIAN

fish crumb fried & tartare sauce

fish grilled in butter & parsley

fish cakes & tartare sauce

fish & mushroom bake

fish curry

prawn masala

prawns grilled in butter & parsley

prawn pancakes

lobster masala

lobster thermidor

lobster mayonnaise

crab & mushroom bake

chicken masala

chicken makhanwala (boneless)

chicken dahiwala

chicken curry

chicken biryani & raita (min. order 4 plates & 1.5 hour prior)

chicken hakka noodles

chicken sweet & sour (boneless)

chicken soya chili

chicken roast

mutton moghlai

mutton kaju hara masala

mutton biryani (min. order 4 plates & 1.5 hour prior)

pork vindaloo

pork chops honey grilled

pork spare ribs in soya honey

beef steak (grilled with onion, tomato & fried egg)



*Crab, lobster, pork and beef are subject to availability. Please do check with your server.*

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