



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

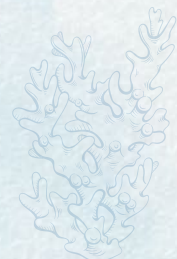




SNACKS /STARTERS*

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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