



Day	Date	Breakfast	Lunch	Dinner	BNMR	No. of students
Mon	3	Mohr Kachori, Aloo Bakhari, Pooni with Aloo Tamatar Sabji & Chutney	Kadhi Tadka, Madrahi Aloo Aloo Soyabean, Palak Anar Daal	Mix Veg, Moong Masoor Daal		
Tue	4	Pau Bhaji		Mohr-Panesar (Egg Curry Optional) Lal Masoor dal, Plain Parantha Fingerchips		
Wed	5	Idli/Fried Eidi + Vada 3 nos with sambhar and naryal Chutney	Sam Aloo Dal Madrahi	Gujar Mohr Aloo, Daal Panchratna		
Thu	6	Parantha Aloo, Gabbhi, Moosi & Mix Veg	Palak Aloo Dry, Chana Daal, Mix Veg raita in option with curd/Fruit	Chole Bhature, Fruit Custard		
Fri	7	Uppan + Naryal Chutney	Bhagan Aloo, Bhajra	Aloo-Mohr Tamatar Greeny, Kali Masoor Daal, Pooni and Palak Pooni, Puharna, Kheer		
Sat	8	Masala Dosa, Sambhar & naryal Chutney	Gobi Aloo Greeny, Chole Moong Tadka Daal	Hydrocoloid Pooner - Panchratna Daal Tadka, Desarti		
Sun	9	Paku, Tadeli with curd	Aloo Tamatar Greeny, Chana Dal, Parantha Aloo, Mix Veg, Panesar Methi, Green Chutney	Tahri, Moong Dal Tadka, Bakhara Raita		
Mon	10	Uppan & Naryal Chutney	Kadhi Tadka, Masala Aloo	Mix-Veg, Moong Masoor Daal		
Tue	11	Hales Chana Puri	Aloo Soyabean, Palak Anar Daal	Mohr-Panesar/Aloo-Prata (Optional) Lal Masoor dal, Plain Parantha Fingerchips		
Wed	12	Idli/Fried Eidi + Vada 3 nos with sambhar and naryal Chutney	Soya Methi Aloo, Anar Daal	Gujar Mohr Aloo, Daal Panchratna		
Thu	13	Parantha Aloo, Gabbhi, Moosi & Mix Veg	Dry Gobi, Mohr Aloo, Urad-Chana Daal, Mix Veg raita in option with curd/Fruit	Chole Kadhi, Sewa		
Fri	14	Samosa Chutney	Palta Gobi, Mohr Aloo, Bhajra	Aloo-Mohr Tamatar Greeny, Kali Masoor Daal, Pooni and Palak Pooni, Veg Fried Rice, Kheer		
Sat	15	Masala Dosa, Sambhar & naryal Chutney	Gobi Aloo Greeny, Dal Makhni	Kadhi Pooner, Panchratna Dal Tadka, Gulab Zaman		
Sun	16	Paku, Tadeli with curd	Aloo Tamatar Greeny, Chana Dal, Parantha Aloo, Mix Veg, Panesar Methi	Bhagan Bharti, Anar Daal, Bardi Batti		
Mon	17	Mohr Kachori, Aloo Bakhari, Pooni with Aloo Tamatar Sabji & Chutney	Kadhi Tadka, Madrahi Aloo	Mix Veg Anar Daal		
Tue	18	Pau Bhaji	Aloo Soyabean Moong Masoor Daal	Palak Panesar (Egg Curry Optional) Lal Masoor dal, Plain Parantha Fingerchips		
Wed	19	Idli/Fried Eidi + Vada 3 nos with sambhar and naryal Chutney	Sam Aloo, Anar Dal	Gujar Mohr Aloo, Daal Panchratna		
Thu	20	Parantha Aloo, Gabbhi, Moosi & Mix Veg	Palak Aloo Dry, Chana Dal, Mix Veg raita in option with curd/Fruit	Chole Bhature, Custard		
Fri	21	Bambay S/W + Chutney	Bhagan Aloo, Bhajra	Aloo-Mohr Tamatar Greeny, Kali Masoor Daal, Pooni and Palak Pooni, Puharna, Kheer		
Sat	22	Masala Dosa, Sambhar & naryal Chutney	Gobi Aloo Greeny, Dal Makhni	Hydrocoloid Pooner - Panchratna Daal Tadka, Bala Shaha		
Sun	23	Paku, Tadeli with curd	Aloo Tamatar Greeny, Chana Dal, Parantha Aloo, Mix Veg, Panesar Methi	Tahri, Moong Dal Tadka, Bardi Raita		
Mon	24	Uppan & Naryal Chutney	Kadhi Tadka, Masala Aloo Bhajra	Mix Veg Anar Daal		
Tue	25	Bevan Chilla & Chutney	Aloo Soyabean Moong Masoor Daal	Mohr-Panesar/Aloo-Prata (Optional) Lal Masoor dal, Plain Parantha Fingerchips		
Wed	26	Idli/Fried Eidi + Vada 3 nos with sambhar and naryal Chutney	Soya Methi Aloo, Anar Daal	Gujar Mohr Aloo, Daal Panchratna		
Thu	27	Dry Gobi, Mohr Aloo, Urad Daal & Mix Veg	Mix Veg raita in option with curd/Fruit	Chole Kadhi, Sewa		
Fri	28	Vada Poon	Palta Gobi, Mohr Aloo, Bhajra	Aloo-Mohr Tamatar Greeny, Kali Masoor Daal, Pooni and Palak Pooni, Veg Fried Rice, Kheer		
Sat	29	Masala Dosa, Sambhar & naryal Chutney	Gobi Aloo Greeny, Dal Makhni	Kadhi Pooner, Panchratna Dal Tadka, Gulab Zaman		











Day	Date	Breakfast	Lunch	Dinner	BNMR	No. Of Patients
Sun	1	Poha, Jalebi with curd	Also-Tamatar Gravy, Chana Dal, Purotho, Aloo, Mix Veg, Paneer, Methi, Green Chutney	Tahri, Moong Dal Tadka, Bundi Raitha		
Mon	2	Matar Kachori, Aloo Kachori, Pooni with Aloo Tamatar Sabji & Chutney	Kadhi Tadka, Madraai Aloo	Mix Veg, Moong Masoor Dal		
Tue	3	Pau Bhaji	Also Soyabean, Pakki Arhar Dal	Matar-Paneer (Egg Curry (Optional)) Lal Masoor dal, Plain Parantha Fingerschips		
Wed	4	Idli/Fried Idli + Vada 3 nos with sambhar and neryal Chutney	Isabi masala Dal, Madraai	Gujar Matar Aloo, Daal Panchratna		
Thu	5	Purotha, Aloo, Gabbhi, Masali & Mix Veg	Palak Aloo Dry, Chana Dal, Mix Veg raita in option with curd/Fruit	Chole Bhature, Fruit Custard		
Fri	6	Uppma + Neryal Chutney	Bangon Aloo, Rajma	Also-Matar Tamatar Gravy, Kuli Masoor Dal, Plain and Pakki Pooni, Fuliarna, Khasar		
Sat	7	Masala Dosa, Sambhar & neryal Chutney	Gobi Aloo Gravy, Chole Moong Tadka Dal	Hydrabadi Paneer - Panchratna Dal Tadka, Jeera		
Sun	8	Poha, Jalebi with curd	Also-Tamatar Gravy, Chana Dal, Purotho, Aloo, Mix Veg, Paneer, Green Chutney	Tahri, Moong Dal Tadka, Bunde Raitha		
Mon	9	Uppma & Neryal Chutney	Kadhi Tadka, Masala Aloo	Mix-Veg, Moong Masoor Dal		
Tue	10	Hales Chana Puri	Also Soyabean, Pakki Arhar Dal	Matar-Paneer, Aloo-Pasta (Optional) Lal Masoor dal, Plain Parantha Fingerschips		
Wed	11	Idli/Fried Idli + Vada 3 nos with sambhar and neryal Chutney	Soya Methi Aloo, Arhar Dal	matar neema, Daal Panchratna		
Thu	12	Purotha, Aloo, Gabbhi, Masali & Mix Veg	Dry Gobi Matar Aloo, Urad, Chana Dal, Mix Veg raita in option with curd/Fruit	Chole Kuthe, Sewa		
Fri	13	Samosa Chutney	Patta Gobi Matar Aloo, Rajma	Also-Matar Tamatar Gravy, Kuli Masoor Dal, Plain and Pakki Pooni, Veg Fried Rice, Khasar		
Sat	14	Masala Dosa, Sambhar & neryal Chutney	Gobi Aloo Gravy, Dal Madraai	Kadhi Paneer, Panchratna Dal Tadka, Gulaab Jaman		
Sun	15	Poha, Jalebi with curd	Also-Tamatar Gravy, Chana Dal, Purotho, Aloo, Mix Veg, Paneer	Bangon Bharta, Arhar Dal, Bundi Raitha		
Mon	16	Matar Kachori, Aloo Kachori, Pooni with Aloo Tamatar Sabji & Chutney	Kadhi Tadka, Madraai Aloo	Mix Veg Arhar Dal		
Tue	17	Pau Bhaji	Also Soyabean, Moong Masoor Dal	Palak Paneer (Egg Curry Optional) Lal Masoor dal, Plain Parantha Fingerschips		
Wed	18	Idli/Fried Idli + Vada 3 nos with sambhar and neryal Chutney	Sam Aloo, Arhar Dal	Gujar Matar Aloo, Daal Panchratna		
Thu	19	Purotha, Aloo, Gabbhi, Masali & Mix Veg	Palak Aloo Dry, Chana Dal, Mix Veg raita in option with curd/Fruit	Chole Bhature, Custard		
Fri	20	Banbhay S/W + Chutney	Bangon Aloo, Rajma	Also-Matar Tamatar Gravy, Kuli Masoor Dal, Plain and Pakki Pooni, Fuliarna, Khasar		
Sat	21	Masala Dosa, Sambhar & neryal Chutney	Gobi Aloo Gravy, Dal Madraai	Hydrabadi Paneer - Panchratna Dal Tadka, Jeera		
Sun	22	Poha, Jalebi with curd	Also-Tamatar Gravy, Chana Dal, Purotho, Aloo, Mix Veg, Paneer	Tahri, Moong Dal Tadka, Bundi Raitha		
Mon	23	Uppma & Neryal Chutney	Kadhi Tadka, Masala Aloo, Rajma	Mix Veg Arhar Dal		
Tue	24	Beane Chilla & Chutney	Also Soyabean, Moong Masoor Dal	Matar-Paneer, Aloo-Pasta (Optional) Lal Masoor dal, Plain Parantha Fingerschips		
Wed	25	Idli/Fried Idli + Vada 3 nos with sambhar and neryal Chutney	Soya Methi Aloo, Arhar Dal	matar neema, Daal Panchratna		
Thu	26	Purotha, Aloo, Gabbhi, Masali & Mix Veg	Dry Gobi Matar Aloo, Urad Dal, Mix Veg raita in option with curd/Fruit	Chole Kuthe, Sewa		
Fri	27	Vada Pao	Patta Gobi Matar Aloo, Rajma	Also-Matar Tamatar Gravy, Kuli Masoor Dal, Plain and Pakki Pooni, Veg Fried Rice, Khasar		
Sat	28	Masala Dosa, Sambhar & neryal Chutney	Gobi Aloo Gravy, Dal Madraai	Kadhi Paneer, Panchratna Dal Tadka, Gulaab Jaman		
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