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BeyondMenu



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## Arya Bhavan

2508 W Devon Ave, Chicago, IL 60659

Online ordering is closed now

Delivery Fee

\$7.00

Delivery Minimum

\$20.00

[Menu](#)[Reserve a Table](#)[Info & Hours](#)[All Day Menu](#)

## Starters



All appetizers served with Cilantro and Sweet and Sour Tamarind Sauce.

### Samosa (3 pcs) - Traditional

\$5.00

Filled with peas and potatoes. Vegan

### Samosa (3 pcs) - Baked Organic Whole Wheat

\$5.00

Filled with peas and potatoes. Organic, Vegan

### Samosa (3 pcs) - Gluten Free

\$6.00

Filled with peas and potatoes. Organic, Vegan, Gluten-Free

### Aloo Tikki (3 pcs)

\$5.00

Peas and potato patties. Vegan, Gluten-Free

### Vegetable Cutlet (3 pcs)

\$5.00

Mixed Vegetables and Potatoes. Vegan, Gluten-Free

### Mirch Pakora (3 pcs) 🔥

\$5.00

Chickpea dipped Banana Paper stuffed with Potatoes and Tamarind. Vegan, Gluten-Free



**Lilwa ni Kachori (3 pcs)****\$5.00**

Flour shell stuffed with mashed and spiced Indian pigeon peas. Vegan. Available Gluten-free.

**Dalvada (3 pcs)****\$5.00**

Mashed lentil patties spiced with onions, garlic, ginger and green chili. Vegan, Gluten-Free.

**Potato Vada (3 pcs) 🔥****\$5.00**

Mashed potato seasoned with cilantro, green chili and lemon, dipped in Chickpea flour. Vegan, Gluten-Free.

**Mixed Basket (9 pcs)****\$12.00**

Assorted mix of Samosa, Aloo Tikki, Vegetable Cutlet, Mirch Pakora, Lilwa ni Kachori, Dalvada, Potato Vada. Vegan. Specify if you want the all gluten-free basket.

## Vegan Salads



Served with your choice of Cashew or Avocado dressing

**Organic Salad****\$10.00+**

Spinach, Tomato, Baby Arugula, Spring Mix, Chickpeas, Alfalfa and Bean Sprouts, Raisins and Tofu. Organic, Vegan, Gluten-Free.

**Kale Salad****\$10.00+**

Fresh Organic Kale, Sliced Seasonal Fruits, Sliced Almonds, Sunflower Seeds, Cranberries, seasoned with Ginger and Himalayan Salt. Organic, Vegan, Gluten-Free.

## Homemade Soups

**Yellow Lentil****\$8.00**

Made with Ginger, Garlic, Cumin, Tomato and Onion. Vegan, Gluten-Free.

**Vegetable Sambar****\$8.00**

Prepared with Carrots, Zucchini, Radish, Tomato, Eggplant and Curry Leaves. Vegan, Gluten-Free.

**Rasam Soup 🔥****\$8.00**

Hot and Sour Soup blended with Curry Leaves and Tomatoes. Vegan, Gluten-Free.

## Lite Dishes



South-Indian Specialties. All vegan.

### Medu Vada (3 pcs)

\$6.00

Lentil Donut Fritters served with Sambar and Chutney.

### Idli (3 pcs)

\$6.00

Oil-Free Steamed Rice Cakes served with Coconut and Tomato Chutney. Vegan, Gluten-Free.

### Plain Dosa

\$7.00

A thin golden crepe, served with Sambar and Coconut Chutney. Vegan, Gluten-Free.

### Masala Dosa

\$8.00

A thin golden crepe stuffed with spiced Potato and Onion, served with Sambar and Coconut Chutney. Vegan, Gluten-Free.

### Utta Pam

\$8.00

Lentil and Rice Pancake, served with Sambar and Coconut Chutney. Topped with combination of your choice of fresh garden vegetables: Cilantro, Onion, Bell Pepper, Carrot, Tomato, Green Peas, Thai Chili Pepper. Vegan, Gluten-Free.

## Rice And Grain Dishes



### White Basmati Rice

\$5.00

Basmati Rice, seasoned with Clove, Bay Leaves, Cinnamon and Sea Salt. Topped with Peas and Carrots. Vegan, Gluten-Free.

### White Rice Biryani

\$10.00

Basmati Rice, seasoned with Clove, Bay Leaves, Cinnamon and Sea Salt, mixed with stir-fried Broccoli, Cauliflower, Carrots and Tomatoes. Vegan, Gluten-Free.

### Organic Brown Rice

\$7.00

Seasoned with Cumin, Clove, Bay Leaves, Turmeric, Cinnamon and Sea Salt. Garnished with Raisins. Great source of fiber! Organic, Vegan, Gluten-Free.



### Organic Brown Rice Biryani

\$12.00

Seasoned with Cumin, Clove, Bay Leaves, Turmeric, Cinnamon and Sea Salt, mixed with stir-fried Broccoli, Cauliflower, Carrots and Tomatoes. Organic, Vegan, Gluten-Free.

### Quinoa

\$10.00

With Sea Salt and Clove, garnished with Peas and Carrots. Healthy rice substitute. Organic, Vegan, Gluten-Free.

### Quinoa Biryani

\$12.00

With Sea Salt and Clove, garnished with Peas and Carrots, mixed with stir-fried Broccoli, Cauliflower, Carrots and Tomatoes. Healthy rice substitute. Organic, Vegan, Gluten-Free.

### Saffron Rice

\$12.00

Basmati Rice, seasoned with Clove, Bay Leaves, Cinnamon and Sea Salt. Saffron contains many cancer-fighting elements. Vegan, Gluten-Free.

## Main Entrees



Served with Basmati Rice (to substitute with Organic Brown Rice or Quinoa, add \$2)

### Chana Masala ★

\$12.00

Sun-dried Chickpeas seasoned with Cumin and Fresh Onion, sautéed and topped with Tomato Gravy. A high-protein dish. Vegan, Gluten-Free.

### Dal Bunzara ★

\$12.00

Fresh Moong Lentils, sautéed in Olive Oil with Cumin, Fresh Green Tomato and Onion. A popular Mom's homemade Indian dish. Great source of protein and antioxidants. Vegan, Gluten-Free.

### Baingan Bharta ★

\$12.00

Clay oven fresh roasted Eggplant, sautéed with Onion, Green Peas, Tomato, Ginger and Garlic, perfectly blended with assorted Indian spices. A very popular dish. Vegan, Gluten-Free. Vegan, Gluten-Free.

### Malai Kofta ★

\$12.00

A Sweet Potato and Green Vegetable dumpling, topped with a delicious Cashew Gravy, garnished with Cardamom, Almond and Cashew. A very popular dish in North India. Vegan, Gluten-Free.



### Palak Dal

\$12.00

An exotic blend of Yellow Lentils and Fresh Organic Spinach, seasoned with Ginger and Garlic. High in Protein and Iron. Vegan, Gluten-Free.

### Palak Paneer

\$12.00

Fresh Organic Spinach and pan-seared vegan Cheese, seasoned with Cumin, Onion, Cinnamon, Cardamom, and Garam Masala spices. High in Iron. Vegan, Gluten-Free.

### Aloo Gobi

\$12.00

Fresh Cauliflower and Potato, sautéed in Olive Oil and blended with Indian spices. Topped with a savory Tomato Gravy. High in antioxidants. Vegan, Gluten-Free.

### Bhindi Masala

\$12.00

Fresh Okra, blended with Onion and Tomato, seasoned with Indian spices. A great source of fiber and rich in minerals. A highly recommended green dish. Vegan, Gluten-Free.

### Organic Tofu Tikka Masala

\$12.00

Sautéed Smoked Vegan Cheese, Bell Pepper and Diced Onion, topped with stir-fried Organic Tofu. Bell Pepper is a good source of vitamin C and B6, and good for your hair and skin. Organic, Vegan, Gluten-Free.

### Dal Makani

\$12.00

Black Lentils, pan cooked with Tomato, Ginger and Garlic. Good source of protein. Vegan, Gluten-Free.

### Paneer Makani

\$12.00

Organic Tofu sautéed in Olive Oil, seasoned with Indian Herbs and Spices, topped with a homemade Onion and Yellow Cashew Gravy, garnished with shredded Almonds. Organic, Vegan, Gluten-Free.

### Pau Bhaji

\$12.00

Cauliflower, Eggplant, Potato, Onion, Garlic and Tomato. Garnished with Lemon, Onion and Cilantro.



## Raw Dishes



Raw food is prepared below 118 degrees to preserve all its enzymes, vitamins, proteins, and minerals...all things that we need and are found in much smaller amounts in processed and cooked food. Raw food is particularly good for weight loss, detoxing, anti-aging, skin and hair health, increasing energy levels and fighting

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### Vegan Indian Taco

\$12.00

Crunchy cabbage leaf stuffed with a mix of bell peppers, onions, Indian spices and other vegetables. Served with vegan sour cream. A delicious fusion dish. Organic, Vegan, Gluten-free.

### Raw Pizza

\$12.00

Raw crust of sunflower seeds, cauliflower and nuts, topped with homemade tomato sauce, jalapeño and mixed vegetables. Organic, Vegan, Gluten-free.

### Indian Hummus and Chips

\$10.00

Chickpeas-based hummus flavored with Indian spices. Served with raw, gluten-free vegetable chips (made by us).

## Vegan Breads



### Tandoori Roti

\$4.00

Whole Wheat clay-oven baked round flat-bread. Vegan.

### Naan

\$4.00

Unbleached clay-oven baked fat-bread topped with cilantro. Flavor choices: Plain, Garlic, Onion, or Coconut Butter. Vegan.

### Chapati

\$2.00

Whole Wheat hand-made soft bread. Vegan.

### Gluten-free Bread

\$5.00

Vegan

## Desserts



### Carrot Halva

\$5.00 

Grated Carrots, Soy Milk and blend of healthy sweeteners. Vegan, Gluten-Free.

### Ice Cream

\$4.00

With an Indian twist! Vegan, gluten-free, soy-free.

### Organic Raw Cake

\$7.00

All ingredients unprocessed. No added sugar. Vegan, Gluten-Free.

### Coconut Macaroons (3 pcs)

\$5.00

Coconut and Almonds naturally sweetened with dates. No added sugar. Raw, Organic, Vegan, Gluten-Free.

### Chocolate Truffles (3 pcs)

\$5.00

Cacao and Coconut balls naturally sweetened with dates, and a secret Indian twist! No added sugar. Cacao helps keep the heart healthy!

### Lemon Bar

\$7.00

Zesty creamy dessert bar, no added sugar. Raw, Organic, Vegan, Gluten-Free.

### Tiramisu ★

\$10.00

Four-layer tiramisu cake. Sugar-free, gluten-free, absolutely delicious and with an Indian twist, of course! Our newest addition; already a fan favorite!

## Beverages



### Mango Juice

\$6.00

Vegan, Gluten-free

### Smoothies

\$6.00

(Vegan, Gluten-Free)

### Mango Lassi

\$6.00

(Vegan, Gluten-Free)

### Masala Ginger Chai Hot Tea (Vegan, Gluten-Free)

\$2.75

With choice of Almond or Soy Milk.



Coffee (Vegan, Gluten-Free)

\$2.50

Young Coconut Water (Organic, Vegan, Gluten-Free)

\$5.00

Bottled Water

\$2.00

Immunity Drink (Hot) \*NEW\* ★

\$5.00

Powerful detoxifying, anti-inflammatory drink containing 8 different Ayurvedic spices plus lemon, fresh mint and a dash of honey.

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