

The Alaukik Compass

BREAKFAST

DOSA 130/150

Thin, golden-crisp rice and lentil crepe, served with coconut chutney and sambar.

UTTAPAM (MASALA/TOMATO /ONION) 160

A light, nutritious, and gluten-free fermented rice pancake cooked with onions and tomatoes. A perfect, high-protein breakfast option.

PURI BHAJI 165

Delicately spiced, savory potato curry cooked with traditional Indian spices, served with soft, deep-fried whole wheat bread. (Vegan)

STUFFED PARATHA ALOO/ GOBI/PANEER/MIX VEG/METHI) 160

Flaky whole-wheat bread stuffed with savory, spiced mashed potatoes, roasted to perfection with golden ghee. Served with yogurt and tangy

POHA 130

Savory, soft, and lightly spiced rice flakes tempered with curry leaves, onions, and peanuts. A classic Indian staple for a light breakfast or snack.

UPMA 130

A nourishing, power-packed bowl of toasted semolina loaded with fresh diced carrots, peas, and beans. Lightly spiced and finished with a dash of lemon juice.

SABUDANA (KHICHADI/WADA) 210 4 PCS

A fluffy blend of sago pearls, peanuts, and potatoes with a hint of green chili and lemon. Served hot.

Traditional Maharashtrian fried fritters featuring sago pearls, crunchy peanuts, and potatoes. A popular, satisfying snack served with spicy green chutney.

MEDU WADA 150

Authentic, protein-rich lentil donuts—delightfully crispy, airy, and savory. Served with aromatic sambar & signature chutney. (Vegan & Gluten-Free)

STEAMED IDLI 130

Soft, fluffy, and steamed rice cakes made from fermented rice and lentil batter. Served hot with sambar and coconut chutney

CHOICE OF CEREALS 130

Serve with hot and cold milk

GOLDEN TOAST (3 PCS) 100

Served with butter and jam



SALADS

FARM FRESH GREEN SALAD 100GM 120

Fresh homemade organic green salad

KACHUMBER 110GM 180

Refreshing, and zesty salad made with finely chopped raw vegetables, herbs, and a simple dressing of citrus juice and spices

Healthy Sprout Salad 110gm 210

This is an Indian style, gluten-free, and vegan MIX bean sprout salad with vegetables.

SOUPS

VEG CLEAR SOUP 200ML 110

A savory and clear vegetable broth with finely diced, crunchy veggies.

MANCHOW SOUP 200ML 220

Hot and spicy thick soup loaded with finely chopped seasonal vegetables and topped with our signature crispy fried noodles.

HOT AND SOUR SOUP 200ML 220

A classic, comforting soup featuring a savory broth, balanced with a bold & tangy kick of vinegar and white pepper.

LEMON CORIANDER SOUP 200ML 220

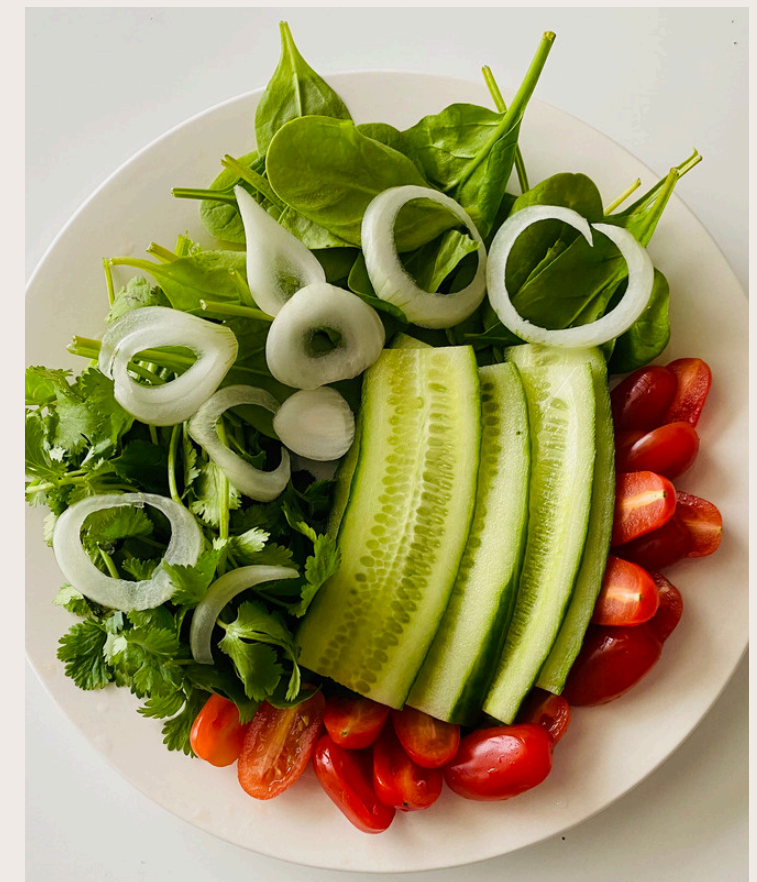
A tangy, fragrant, and clear coriander soup with diced vegetables and a vibrant lemon kick

CREAM OF MUSHROOM SOUP 200ML 220

Oven-baked salmon fillet served with citrus sauces and creamy mashed potato

TOMATO SOUP 200ML 200

A velvety blend of roasted red tomatoes, garlic finished with a touch of heavy cream. Served with buttered croutons.



TANDOORI APPETIZERS

PANEER TIKKA 180GM 320

Cubes of fresh cottage cheese marinated in aromatic Indian spices and yogurt, grilled to perfection in a traditional tandoor. Served with mint chutney.

PANEER ANGARA 180GM 320

Tender cubes of cottage cheese marinated in a fiery, smoky red masala, charred to perfection in our tandoor.

DAHI KE KABAB 160GM 300

Melt-in-the-mouth, savory yogurt patties with a golden-crisp crust. A signature Awadhi appetizer.

HARABHARA KABAB 170GM 300

Healthy, crispy veg patties made of spinach and peas with aromatic herbs. (Served with Mint Chutney).

TANDOORI GOBI 180GM 280

Crunchy cauliflower florets marinated in traditional spices and roasted to smoky perfection in the tandoor. A delicious, healthy, and low-calorie appetizer.

NAWABI PANEER TIKKA 190GM 350

Soft paneer cubes packed with flavor: marinated in rich cream, cashew nut paste, and fragrant spices, then lightly roasted for a smoky, creamy delight.

PAHADI PANEER TIKKA 190GM 370

Soft paneer and crunchy veggies marinated in a zesty, aromatic green herb paste, char-grilled for that irresistible smoky flavor.

TANDOORI PLATTER 220GM 560

A premium assortment of marinated vegetables and cottage cheese, slow-cooked in a traditional charcoal tandoor for a smoky, charred flavor

CHINESE STARTER

PANEER CHILLI 140GM 300

Crispy, golden-fried paneer cubes tossed with crunchy onions and bell peppers in a fiery soy-garlic sauce. A must-have Indo-Chinese appetizer.

MANCHURIAN DRY 130GM 300

Crispy veggie balls in a spicy, umami-rich soy and ginger-garlic glaze. Perfect for sharing.

HONEY CHILLI POTATO CRISPY 130GM 250

Crunchy fries coated in a lip-smacking spicy and sweet glaze. A classic street-style starter that is crunchy, tangy, and irresistible.

PANEER CRISPY 130GM 320

Wok-tossed paneer bites coated in a savory, tangy sauce with a subtle kick of ginger, garlic, and green chillies.



INDIAN MAIN COURSE

PANEER TIKKA MASALA 350GM 360

Cubes of fresh cottage cheese marinated in aromatic Indian spices and yogurt, grilled to perfection in a traditional tandoor. Served with mint chutney.

PANEER KADHAI 340GM 360

A fiery, semi-dry preparation of paneer and colorful peppers. Slow-cooked in a traditional iron wok with coarsely crushed whole spices for an authentic taste.

MUSHROOM MASALA 320GM 340

Tender mushrooms in a rich, onion-tomato gravy with aromatic Indian spices. A hearty vegetarian favorite.

ADRAKI ALOO GOBI 330GM 280

Crisp-tender cauliflower and potatoes stir-fried with onions, tomatoes, and a punchy ginger-spice blend. A perfectly balanced, vegan-friendly, and comforting dish.

MIX VEGETABLE 340GM 290

Seasonal vegetables stir-fried with traditional Indian spices.

RARA PANEER 340GM 330

Grilled paneer cubes in a spicy, minced gravy. Thick, creamy, and packed with traditional Punjabi spices.

VEG JALFREZI 330GM 300

Note: This is often spelled JALFREZI, but ensure this matches your intended style. Colorful vegetables stir-fried with onions and bell peppers, coated in a thick, spicy, and tangy masala. A perfect balance of heat and flavor that pairs beautifully with Naan or Pulao.

JEERA ALOO 340GM 250

Boiled potatoes tempered with cumin seeds, turmeric, and authentic Indian spices. A simple, flavorful dry, vegan dish.

LASOONI PALAK METHI 320GM 320

A comforting, earthy mix of fresh spinach and fenugreek leaves cooked in a creamy garlic-infused curry. Topped with a smoky garlic tadka.

KAJU CURRY 330GM 400

Golden roasted cashews simmered in a rich, creamy, and mildly spiced tomato gravy. A royal indulgence.

KAJU MASALA 340GM 400

Crunchy, golden-roasted cashews slow-cooked in a creamy, velvety onion-tomato gravy with aromatic spices. A luxurious, crowd-favorite curry.

MASALENDAR BHINDI 300GM 280

Crisp-tender okra tossed in a thick, tangy onion-tomato masala with hints of cumin and dried fenugreek leaves.

VEG HYDERABADI 340GM 320

Spicy & aromatic mixed veg curry cooked in a rich, creamy spinach-mint sauce. A flavorful, green-hued, restaurant-style delicacy.

DAL KHICHADI 220

BUTTER MILK (PLAN/MASALA) 120/140

OUR SIGNATURE DO PYAZA

PANEER DO PYAZA 320GM 350

Medallions of fresh paneer and diced onions tossed in a thick, savory Mughlai gravy. Perfectly balanced with fresh herbs and spices

BHINDI DO PYAZA 320GM 280

classic stir-fry of fresh, crispy okra and twice the onions, slow-cooked with roasted spices. A deliciously tangy and flavorful dish



MAHARASHTRIAN SPECIAL

BHARLI WANGI KALA MASALA 300

Small eggplants stuffed with traditional coconut, peanut, and aromatic spices (Kala Masala). A spicy, sweet, and tangy Maharashtrian favorite.

VEG MARATHA 350

Spicy mixed vegetable koftas served in a thick, savory tomato-onion gravy enhanced with coconut and authentic Maharashtrian spices.

PITHLA (BESAN) 280

A traditional Maharashtrian yellow gram flour curry, mildly spiced with garlic and onions. Creamy, comforting, and a must-try with bhakri or rice.

SHEV BHAJI 280

A, "zanzaneet" (hot and spicy) Maharashtrian curry, featuring savory crispy sev cooked in a rich, roasted coconut and ginger-garlic gravy.

TAKACHI KADHI (BUTTERMILK CURRY) 250

A light and zesty yogurt-besan curry tempered with ghee, curry leaves, and ginger. A thin, fragrant, and refreshing yellow curry, perfect to balance a hearty meal.

DAL

DAL TADKA 300GM 250

Yellow lentils cooked to perfection, tempered with ghee, cumin seeds, garlic, and dried red chillies. A smoky, comfort staple.

DAL FRY 300GM 280

Yellow lentil curry sautéed with onion, garlic, tomato, and spices. A protein-packed, flavorful essential.

DAL MAKHANI 340GM 300

low-cooked creamy black lentils with butter and aromatic spices. A rich Punjabi staple.

DAL PALAK 320GM 270

Creamy, slow-cooked lentils blended with fresh, leafy spinach, topped with a flavorful ghee-tempered garlic and cumin mix. Healthy, flavorful, and soul-warming.

TOMATO PAPPU DAL 340GM 280

Tangy & savory Andhra-style toor dal cooked with fresh tomatoes, chillies, and a traditional tempering of spices and garlic.

PUMPKIN DAL 340GM 280

A nutritious, high-fiber, and plant-based, golden-hued soup. Naturally thickened with sweet pumpkin and seasoned with turmeric and cumin.



RICE

STEAM RICE 300GM 190

Soft, fluffy grains of perfectly steamed rice—light, aromatic, and the ideal companion to any curry or dish.

JEERA RICE 300GM 200

Fluffy Basmati rice fried with traditional homemade crispy onions, ghee, and mild spices. A fragrant, comforting, and authentic side dish.

BIRISTA PULAO 320GM 250

Fluffy Basmati rice fried with traditional homemade crispy onions, ghee, and mild spices. A fragrant, comforting, and authentic side dish.

TOMATO RICE 320GM 210

A comforting blend of fluffy basmati rice, slow-cooked tomatoes, mustard seeds, and curry leaves. Served with crispy papad and cucumber raita.

LEMON RICE 320GM 210

A fragrant, golden-hued rice dish featuring tangy lemon, tempered with traditional spices, peanuts, and curry leaves. Light, refreshing, and full of flavor.

CURD RICE 330GM 210

A comforting bowl of mashed rice and yogurt seasoned with aromatic spices and a hint of ginger, providing a tangy and refreshing finish.

BISI BELE BHAT 340GM 250

A savory, fragrant blend of rice, lentils, and fresh veggies, slow-cooked with authentic spices. Served with pure ghee and crisp papad.

BIRYANI

PANEER BIRYANI 350GM 380

A luxurious vegetarian delicacy featuring soft paneer cubes marinated in aromatic spices, slow-cooked with fluffy basmati rice, saffron, caramelized onions, and fresh herbs

MIX VEG BIRYANI 350GM 360

A flavorful blend of basmati rice, mixed veggies, spices, and ghee. A hearty one-pot meal, perfectly spiced.

SOYA CHAAP BIRYANI 350GM 370

Rich and spicy Soya Chaap Biryani with premium Basmati rice, caramelized onions, and mint. A hearty, protein-packed, and delicious meal.

ACCOMPANIMENTS

RAITA (MIX/BOONDI/MINT/CUCUMBER) 150

YOGURT 130

PAPAD (ROASTED/FRIED) 80

MASALA PAPAD (ROASTED/FRIED) 120

ROTI

TANDOORI ROTI 40GM 45/55

(PLAIN /BUTTER) Rustic, unleavened Indian bread cooked to perfection in our tandoor.

TANDOORI NAAN 100GM 80/90

PLAIN /BUTTER) Soft and airy, fired in a clay oven for a smoky aroma.

CHEESE+GARLIC NAAN 120GM 110/140

Soft, tandoor-baked naan stuffed with rich melted cheese and infused with aromatic garlic—warm, buttery, and irresistibly flavorful.

MISSI ROTI 50GM 90

A traditional Punjabi flatbread made with chickpea and whole-wheat flour, infused with spices and fresh coriander.

LACCHA PARATHA 50GM 95

Crispy, golden, and layered whole wheat bread, pan-fried to perfection with ghee.

KULCHA 60GM/120GM 120/150

Soft, fluffy, and pillowy leavened flatbread. The perfect accompaniment to ric, thick gravies.(MASALA,ONION,PLAIN)

PARATHA METHI/PUDINA 70GM 100

These parathas are typically soft on the inside and slightly crispy on the outside, often rolled into circles

STUFFED PARATHA 110GM 180

These parathas are typically soft on the inside and slightly crispy on the outside, often rolled into triangles, squares, or circles (PANEER,ALOO,GOBI)



AROMA SPECIAL

CHAAP KADHAI 300

A lip-smacking vegetarian delicacy! Soya chaap cooked to perfection in a fiery kadhai gravy with capsicum and onions. Best paired with Naan or Paratha.

SOYA ROGAN JOSH 350

A plant-based, high-protein take on the classic Kashmiri delicacy. Juicy soya chunks in a rich gravy of browned onions, garlic, and aromatic spices.

SOYA CHAAP MAKHANI 360

Tandoori-style soya chaap immersed in a creamy, spiced, buttery, and rich cashew nut-based gravy.

SOYA CHAAP MASALA 350

A hearty North Indian specialty featuring succulent soya chunks cooked with fresh herbs, traditional spices, and a fiery tomato-based gravy.

NAVRATN KORMA 380

A luxurious, mild mixed-vegetable curry packed with nuts and diced fruits in a creamy cashew sauce. A royal favorite.

CHINESE MAIN COURSE

RICE

FRIED RICE 280GM 295

Wok-fried long-grain rice with crisp garden vegetables, soy sauce, and aromatics. A savory, high-heat classic.

SINGAPORE FRIED RICE 280GM 295

A fragrant, spicy, and smoky Indo-Chinese street-style fried rice featuring aromatic curry, crunchy vegetables, and wok-seared proteins.

SCHEZWAN FRIED RICE 280GM 295

Wok-tossed rice with crunchy diced vegetables, garlic, and authentic spicy Schezwan sauce.

NOODELS

HAKKA NOODLES 290GM 295

A smoky blend of boiled noodles tossed with crunchy cabbage, carrots, bell peppers, and scallions in a soy-vinegar base. Perfectly balanced for a light yet flavorful bite.

SCHEZWAN NOODLES 290GM 290

A smoky blend of boiled noodles tossed with crunchy cabbage, carrots, bell peppers, and scallions in a soy-vinegar base. Perfectly balanced for a light yet flavorful bite.

SINGAPORE NOODLES 290GM 295

Thin noodles stir-fried with crunchy vegetables in a fragrant, spicy yellow curry sauce."

GRAVY WITH (RICE /NOODEL)

HOT GARLIC GRAVY 250GM 150

A rich, spicy, and garlicky sauce stir-fried with diced onions, capsicum, and celery, providing a thick, comforting, and aromatic base for a truly satisfying meal.

MANCHURIAN GRAVY 250GM 150

Deep-fried vegetable dumplings tossed in a ginger-garlic soy gravy, finished with fresh spring onions.

GRAZE

SANDWICHES (3PM TO 7PM)

VEG SANDWICH (PLAIN/GRILLED) 160/180

CORN CHEESE SANDWICH (GRILLED) 200

PANEER TIKKA SANDWICH (GRILLED) 260

BOMBAY MASALA SANDWICH (GRILLED) 220

PLAIN CHEESE SANDWICH 170

BREAD BUTTER JAM 160

THE MUNCHIES (3PM TO 7PM)

VEG CUTLET 200GM 220

MIX VEG PAKODA 170GM 220

PANEER PAKODA 180GM 240

ONION PAKODA 170GM 180

FRENCH FRIES 150GM 190

DESSERTS

CHOICE OF ICE CREAM (2 SCOOP) 160

GULAB JAMUN (4 PCS) 120

GULAB JAMUN + ICE CREAM (2 PCS+1 SCOOP) 180

MOONG DAL HALWA 220



COLD BEVERAGE

FRESH FRUIT JUICE (SEASONAL) 200ML 180

LASSI (SWEET/SALTED) 220ML 200

COLD COFFEE ICE CREAM 220ML 270

SOFT DRINKS 250ML 35

FRESH LIME SODA 200ML 120

FRESH LIME WATER 200ML 100

MINERAL WATER 1000ML 30

HOT BEVERAGE

TEA (MASALA,GINGER) 75

COFFEE 85

MILK (HOT/COLD) 115

HOT CHOCOLATE MILK 140

BOURNVITA MILK 150



NOTE

1. Government taxes as applicable.

2. Outside food & beverage are not allowed.\

3. Kindly allow us to take 25-30 min to serve.

4. Rights for admission are reserved.

SERVICES & SECURITY

One touch access from your in-room phone to the GuestServiceCentre for all your needs.

LAUNDRY SERVICE

Use the laundry bag and list provided in the wardrobe. Laundry handed over by 10:00am will be delivered within 24 hrs.

WHEEL CHAIR

Wheelchairs are available upon request. Contact the Hotel Guest Service Centre.

DOCTOR ON CALL

24x7 doctor on call. Charges as applicable. Contact the Hotel Guest Service Centre.

VALUABLES

The Hotel is not responsible for any loss of valuables in your room.

TEA/COFFEE MAKER

Available in all the rooms with daily replenishment.

PACKAGED DRINKING WATER

Complimentary packaged drinking water bottles provided in rooms per day.

ON REQUEST ITEMS

Blanket, hair dryer, hot waterbag, disposal bag, shower cap, letterheads, envelopes, bucket, mug, bath stool, Shaving kit, Dental kit and Slipper. Contact the Hotel Guest Service Centre.

CCTV

Surveillance in all public areas and guest corridors.

FIRE

Please read the fire safety instructions and observe the location of fire exits on the fire escape map behind your room door. In the unlikely event of fire or smoke, stay calm and proceed to the nearest fire exit, staying beneath the level of smoke by crawling. Please report any signs of fire to the Hotel Guest Service Centre immediately.

EMERGENCY

In case of any emergency or a security related issue, please contact the Hotel Guest Service Centre or press Emergency on the in-room phone for immediate assistance.



BUSINESS & TRAVEL CONCIERGE

LOBBY LEVEL

24x7 access. Business concierge assistance can be Rs.50 per page. Travel Ticket: Booking/ given from Front Desk between 9am to 6 pm. amendment/cancellation/reconfirmation of travel.

POST/PARCEL/COURIER

Service available. Charges as applicable.

CAR HIRE

Charges as per usage. Tariff available on request.

ONLINE DARSHAN ASSISTANCE

For the convenience of our guests, we provide on-site support for booking your Sai Baba Online Darshan tickets, subject to availability on the official portal. Please note that the amount is payable by the guest only, and the charges will be strictly as per the official Sansthan rates with no additional service fees.

PRINTING & PHOTOCOPY

Black and white (A4). Color(A4): Please ask for printing charges at guest service center.



TECHNOLOGY & ENTERTAINMENT

FREE WI-FI

Complimentary Wi-Fi access in your room and public areas through your personal access code.

SATELLITE TELEVISION

International, national and regional channels.

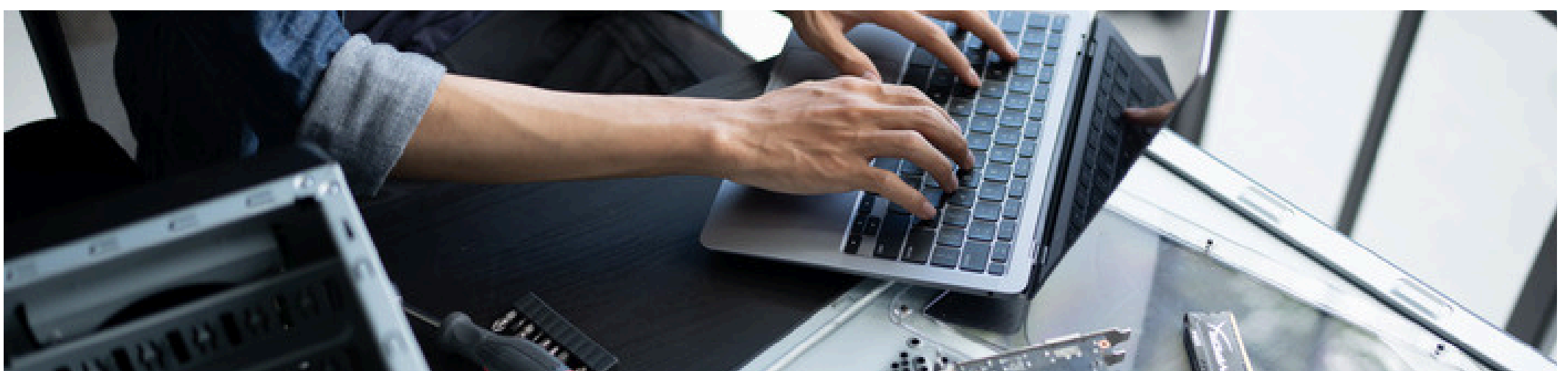
FOOD & BEVERAGE : THE AROMA-PURE VEG

Serving an exquisite selection of world cuisine in buffet and à la carte formats for breakfast, lunch, and dinner.

Breakfast: 7:30 AM to 10:30 AM

Lunch : 12:00 PM to 3:30 PM

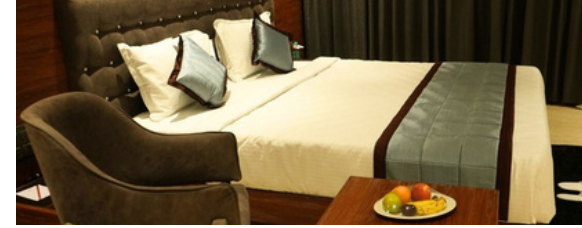
Dinner : 7:30 PM to 10:30 PM



UNVEILING SERENITY, ELEVATING STAY EXPERIENCES

DELUXE ROOM

The Deluxe Room City Facing offers comfortable, luxurious Shirdi accommodation. These rooms span across an area of 300 sq. ft and can comfortably accommodate two adults & one child at a time. It features a king-size bed.



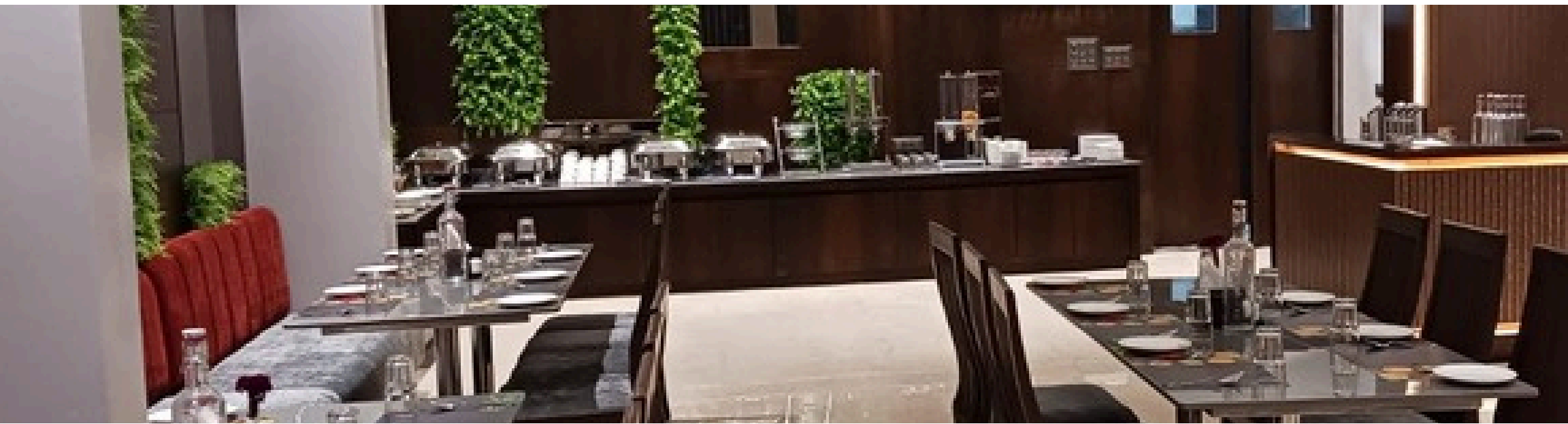
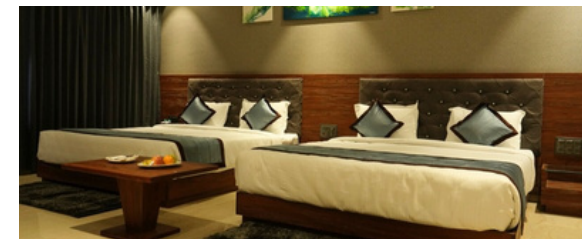
DELUXE TRIPLE ROOM

The Deluxe Triple Room City Facing offers comfortable, luxurious Shirdi accommodation. These rooms span across an area of 300 sq. ft and can comfortably accommodate three adults & one kids at a time. It's a One king bed size & Single Bed Room.



DELUXE QUADRUPLE ROOM

The Deluxe Quadruple Room City Facing offers comfortable, luxurious Shirdi accommodation. These rooms span across an area of 300 sq. ft and can comfortably accommodate four adults & one kids at a time. It's a Two king bed size Bed Room.



AROMA RESTAURANT



ANANTA GALLERY

TEMPLE TIMINGS

Temple Opens	: 04:45 AM	मंदिर खुलता है	: 04:45 AM
Bhupali Kakad Aarti (early morning)	: 05:00 AM	भूपाली काकड़ आरती (सुबह-सुबह)	: 05:00 AM
Mangal Snaan In Samadhi Mandir	: 05:15 AM	समाधि मंदिर में मंगल स्नान	: 05:15 AM
Aarti "Shirdi Majhe Pandharpur"	: 05:50 AM	आरती "शिरडी माझे पंढरपुर"	: 05:50 AM
Darshan Begins In Samadhi Mandir	: 06:25 AM	समाधि मंदिर में दर्शन प्रारंभ	: 06:25 AM
Dhuni Pooja With Rice and Ghee In Dwarkamai	: 11:30 AM	द्वारकामाई में चावल और घी के साथ धूनी पूजा	: 11:30 AM
Mid-day Aarti	: 12:00 PM	मध्याह्न आरती	: 12:00 PM
Pothi (Devotional Reading / study) In Samadhi Mandir	: 04:00 PM	समाधि मंदिर में पोथी (भक्ति वाचन/अध्ययन)	: 04:00 PM
Dhoop Aarti (Evening aarti)	: At Sunset	धूप आरती (शाम की आरती)	: At Sunset
Devotional Songs in Samadhi Mandir & Cultural Programms	: 08:30 - 10:00 PM	समाधि मंदिर में भक्ति गीत और सांस्कृतिक कार्यक्रम	: 08:30 - 10:00 PM
Shej Aarti (Night aarti)	: 10:00 PM	शेज आरती (रात्रि आरती)	: 10:00 PM

Mandir will close after Sej Aarti.
Every Thursday palkhi will start at 21:15 hrs from Samadhi Mandir

सेज आरती के बाद मंदिर बंद हो जाएगा।
प्रत्येक गुरुवार को समाधि मंदिर से रात 9:15 बजे पालकी चलेगी।

TOURIST ATTRACTION AROUND IN SHIRDI

BHANDARDARA DAM

(WilsonDam) is situated 150m high on the Pravara River in Western India.A major tourist attraction, it is known for its pristine natural beauty, waterfalls, mountains, greenery, invigorating air & pristine ambience. Distance: 105 km



VANI (SAPTASHRUNGI MATA TEMPLE)

(WilsonDam) is situated 150m high on the Pravara River in Western India.A major tourist attraction, it is known for its pristine natural beauty, waterfalls, mountains, greenery, invigorating air & pristine ambience. Distance: 105 km



TRIMBAKESHWAR

Home to one of the twelve Jyotirlingas and the holy river's source at the foothills of Bramhagiri. Its peaceful atmosphere makes it a perfect spiritual and nature retreat. Distance: 117 km



SHANI SHINGNAPUR

Located in Maharashtra's Ahmednagar district, Shani Shingnapur is a renowned temple dedicated to Lord Shanidev (Saturn). The village is famous for its unique tradition where houses have no doors or locks, yet it maintains a legendary reputation for being theft-free due to the residents' deep faith in the deity's protection. Distance: 72 km



PANCHVATI, NASHIK

Located on the left bank of the Godavari River in Nashik, Panchvati derives its name from the Sanskrit words Panch (five) and Vati (banyan tree).The area is famous for five ancient, lofty banyan trees situated near the Kalaram Temple, which are central to its identity and spiritual significance. Distance: 90 km



TOURIST PLACES IN CHHATRAPATI SAMBHAJINAGAR

Chhatrapati Sambhajnagar (formerly Aurangabad) is often called the "Tourism Capital of Maharashtra" for heritage and history. It serves as a gateway to ancient architectural wonders and holds a unique place in India's medieval history.Here is a curated guide to the must-visit places in and around the city: Places of interest in and around Chhatrapati Sambhajnagar: a) Ajanta Caves b) Bibi Ka Maqbara c) Ellora Caves d) Grishneshwar Temple e) Daulatabad Fort Distance: 109 km



PAITHANI SAREES AT YEOLA CITY

India's love affair with handloom spans the course of centuries, with precious weaves preserved and passed down from mother to daughter as a treasured heirloom. Headlining this roster is the Paithani sari. The Paithani sari has its origins in antiquity, hailing from the royal dynasties of the medieval town of Paithan near Aurangabad. Named after the town, the sari is believed to have been originally made with the finest silk threads from China and pure zari that was spun locally. Distance: 32 km



WATER PARK IN SHIRDI

Beyond its spiritual significance, Shirdi is home to Wet N Joy Water Park, located just a 10-minute walk from the Sai Baba Temple.It offers a refreshing break for pilgrims and tourists alike, featuring:Thrilling water rides and amusement games. A family-friendly atmosphere for fun and frolic. A perfect spot to relax with friends after visiting the religious sites. Distance: 3 km

THEME PARK IN SHIRDI

Experience a magical holy journey at Sai Teerth, India's first immersive theme park dedicated to Shri Saibaba.

OLD SHIRDI-(SAI HERITAGE)

Sai Heritage Village offers a unique blend of spiritual pilgrimage and leisure. Through beautifully crafted statues,it recreates the life and miracles of Sai Baba alongside the traditional lifestyle of Shirdi villagers. Visitors can experience "live" depictions of iconic events, including the Palkhi procession, Baba serving the poor, and his healing of the needy. Distance: 1.7 km.

Note: VIP Passes for Darshan or Aarti. Hotels guest service center will assist in processing the paid VIP Passes for Darshan or Aarti from Shri Saibaba Sansthan Trust, Shirdi. Please Note these are paid passes and subject to Availability. Hotel does not take responsibility if passes are not Available.

HOLY PLACES AT SHRI SAI MANDIR PREMISES

SAI BABA'S SAMADHI MANDIR

Baba's sacred body has been laid rest (Samadhi) here. The edifice of this Mandir (Temple) was constructed with Baba's blessing, by Shri Gopal Rao Butti of Nagpur, an ardent devotee. of Baba. It is therefore also known as "Butti Wada" Baba's beautiful life-size idol is installed near His Samadhi in this shrine. All rituals, comprising Pooja, Abhishek and daily four Aaratis, are performed here.

DWARKAMAI

This was Baba's abode (located within Samadhi Mandir Complex) continuously till he took Samadhi. Baba blessed innumerable devotees here. The Sheela (Stone), on which Baba used to sit, is located in Dwarkamai. The sacred Fire (Dhuni) lit by Baba is also eternally burning here. Baba used to give Sacred Udi (Ash) from this Dhuni to His devotees to fulfill their wishes. Even now, Udi distributed to devotees is from this Dhuni. Baba used to cook food here and distributed it among his devotees

CHAVADI

Chavadi is located nearby, on the eastern side of Samadhi Mandir complex. On every alternate day baba used to proceed in procession from Dwarkamai to Chavadi at night and sleep there. Even now, on every Thursday Baba's photo, Holy Padukas (foot-wear) and Sataka (Baton) are taken in palkhi procession to the Chavadi, between 9: 15 pm to 10:00 pm.

GURUSTHAN

Baba used to refer to this spot as His Guru's location. The famous neem tree. Referred to in Shree Sai Satcharitra stands here. It is the experience of devotee that if they burn incense here on Thursday and Fridays, their ailments get cured.

LENDI BAUG

Baba used to go for a stroll to this Baug (Garden), which is located within Samadhi Mandir Complex. Nanda deep (Sacred Oil Lamp) is kept continuously lit near the pipal tree planted by Baba Himself in this Garden. A small Datta Mandir is also situated in this Garden. Baba's beloved horse Shyamkarna (Shyamsunder) was laid to eternal rest here. There is also a well, called "Baba's Shivadi" in this garden.

MUSEUM HALL

Valuable things used by Baba during his time are drinking vessel (Tumbrel). Baba's Paduka (foot wear, Baba's Satka, Grinder, Gramophone, Bowl of Hukka, Horse bridle, the Kaphani and Sandals worn by Shri Sai Baba and the original photographs of Lord Sai. All these valuable things are kept in the museum Hall for Sai devotees.

THE SAMADHIS

Samadhis of Shri Taty Patil Kote, Shri Bhau Mahara Kumbhar, Shri Padmanabha Iyer, Shri Nanawali and Shri Abdul Baba, who were Baba's ardent devotees and were closely associated

KHANDOBA TEMPLE

The Khandoba temple is situated at the Ahmednagar-Kopargaon road and is dedicated to Lord Shiva. It is among the oldest temples of Shirdi. It was at this temple that the priest called Baba with the name "Aao, Sai" hence he became well known as Sai Baba.

TEMPLES AROUND SHIRDI

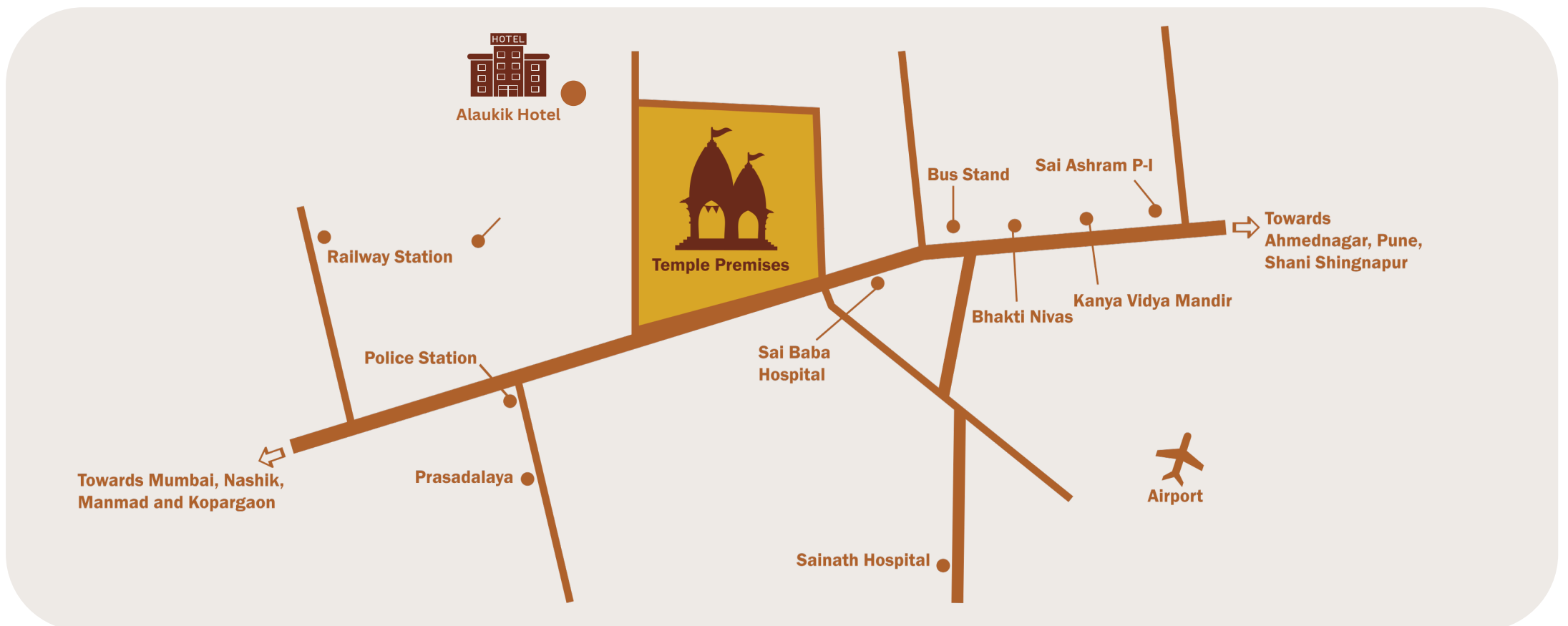
UPASANI MAHARAJ

Upasni Maharaj, born Kashinath Govindrao Upasni (15 May 1870-24 December 1941) was considered by his disciples to be a satguru. He lived in Sakori, India and is said to have received God-realization from Sai Baba of Shirdi. Sakori is located about 5 kilometres from Shirdi

TAPOBHUMI MANDIR

It is situated at Kopargaon on the bank's of Godavari river. This temple is very near to the Kopargaon Railway Station, on the main highway to Shirdi. It is called Shri Saibaba Tapobhumi Mandir as it is said that Baba spent lot of time in doing Meditation or Tapasya here.

SHIRDI TEMPLE PREMISES MAP



HOTEL HIGHLIGHTS

200 meters from Sai temple | Pure vegetarian restaurant | Ananta Gallery souvenir shop | 1 km Sai tirth theme park | Traveler's desk | Butler Service for senior citizens guest for temple



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