

## Breakfast

1. <i>Saanja</i> .....	8.00
(Semolina blended with veggies and aromatic seasonings)	
2. <i>Kaande Pohe</i> .....	8.00
(Flattened rice tempered with seasonings and garnished with grated coconut, coriander leaves and lime juice)	
3. <i>Loni Dosa</i> .....	6.00
(Rice and lentil crepe topped with butter and served with chutney)	
4. <i>Sabudana Kichdi</i> .....	10.00
(Sago pearls and potato tempered with spices and peanuts and garnished with coriander leaves and lime juice)	
5. <i>Batatyachi Bhaji with Poori</i> .....	10.00
(Boiled potatoes tempered with spices and served with deep fried bread)	
6. <i>Anda Bhurji Pav</i> .....	12.00
(Spicy scrambled eggs served with butter fried bread)	
7. <i>Sheera</i> .....	8.00
(A cardamom flavoured dish made with semolina)	
8. <i>Shrikand with Poori</i> .....	10.00
(A cardamom flavoured dish made with strained yoghurt and served with deep fried bread)	

## Beverages

1. <i>Chai</i> .....	4.00
<i>(Fresh milk, tea leaves and sugar)</i>	
2. <i>Piyush</i> .....	15.00
<i>(Thick creamy sweet drink blended with shrikand, yoghurt and milk. Topped with dry fruits)</i>	
3. <i>Sol Kadi</i> .....	9.00
<i>(Tangy and spicy drink blended with coconut milk, spices and kokum)</i>	
4. <i>Kokum Sarbat</i> .....	7.00
<i>(Coolant drink blended with kokum and spices)</i>	
5. <i>Masala Taak</i> .....	6.00
<i>(Buttermilk blended with yoghurt and spices)</i>	
6. <i>Mineral Water</i> .....	3.00

*Lunch*

1. *Bangda Fry Fish Thali* ..... 25.00  
(Bangda fry, fish curry, bhakri, rice, jawla chutney, salad, sol kadi)
2. *Bombil Fry Fish Thali* ..... 30.00  
(Bombil fry, fish curry, bhakri, rice, jawla chutney, salad, sol kadi)
3. *Pomfret Fry Fish Thali* ..... 45.00  
(Pomfret fry, fish curry, bhakri, rice, jawla chutney, salad, sol kadi)
4. *Surmai Fry Fish Thali* ..... 35.00  
(Surmai fry, fish curry, bhakri, rice, jawla chutney, salad, sol kadi)
5. *Crab Masala Thali* ..... 28.00  
(Crab masala, rassa, bhakri, rice, jawla chutney, salad, sol kadi)
6. *Prawns Masala Thali* ..... 30.00  
(Prawns masala, rassa, bhakri, rice, jawla, salad, sol kadi)
7. *Clams Masala Thali* ..... 28.00  
(Clams masala, rassa, bhakri, rice, jawla chutney, salad, sol kadi)
8. *Chicken Thali* ..... 25.00  
(Chicken fry, chicken masala, bhakri, rice, techha, salad, taak)
9. *Mutton Thali* ..... 35.00  
(Mutton sukka, mutton masala, bhakri, rice, techha, salad, taak)
10. *Vegetarian Thali* ..... 20.00  
(Bhaaji, bhakri, varan, bhaat, kothimbir vadi, techha, salad, taak)

## Mini Meals

1. *Phodni Bhaat, Techa, Koshimbir, Sol Kadī ...* 15.00
2. *Kolambi Bhaat, Techa, Koshimbir, Sol kadī ...* 25.00
3. *Varan Bhaat, Techa, Koshimbir, Sol Kadī ...* 16.00

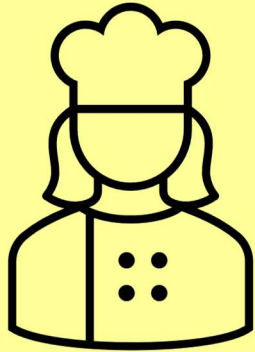


## Snacks

1. Batata Vada .....	4.00
(Mashed potato tempered with spices and coated in gram flour batter and deep fried. Served with onion garlic chutney)	
2. Bhajji per plate .....	5.00
(Potato and onion coated in gram flour batter and deep fried. Served with onion garlic chutney))	
3. Kothimbir Vadi .....	10.00
(Fritters made with gram flour, coriander leaves and spices. Steamed and deep fried. Served with chutney)	
4. Bhajni Thalipeeth .....	12.00
(Pancakes made of multigrain flour served with chutney)	
5. Sabudana Vada .....	8.00
(Deep fried balls of sago pearls, mashed potato, peanuts and spices. Served with chutney)	
6. Alu Wadi .....	8.00
(Colacassia leaves coated in gram flour, tamarind, jaggery, Spices. Steamed and fried. Served with chutney and tomato sauce)	
7. Misal Pav .....	15.00
(Spicy curry made of sprouts. Garnished with onion, coriander leaves, lemon juice and fried gram flour noodles. Served with bread)	
8. Vada Pav .....	7.00
(Mashed potato tempered with spices and coated in gram flour batter and deep fried. Served with bread, onion garlic green chutney)	

## Accompagniments



1. <i>Techa</i> .....	6.00
<i>(Peanuts, green chilies, garlic chutney)</i>	
2. <i>Jawla Chutney</i> .....	10.00
<i>(Dry shrimps' chutney)</i>	
3. <i>Koshimbir</i> .....	7.00
<i>(Refreshing salad)</i>	
4. <i>Papad</i> .....	5.00
<i>(Crispy fried lentil wafer)</i>	



# Mai's Kitchen

Authentic  
Maharashtrian  
Restaurant

Arzanah Tower, Abu Dhabi, UAE

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## Dinner

### Vegetarian Dishes

1. Zunka Bhakar .....	15.00
(Gram flour curry served with millet flatbread)	
2. Steam rice and Dal .....	17.00
(Plain white rice with lentil gravy)	
3. Bharleli Vaangi .....	20.00
(Baby brinjals stuffed with coconut and peanut masala)	
4. Gawarchi Bhaji .....	18.00
(Made with cluster beans, onions, tomatoes and spices)	
5. Bhendichi Bhaji .....	19.00
(Made with lady's finger, spices, onions and tomatoes)	
6. Sev Bhaji .....	18.00
(Fried gram flour noodles cooked in spicy coconut onion gravy)	
7. Patal Bhaji .....	16.00
(Colocassia leaves and lentil cooked in coconut based masala)	
8. Batata ani vaangi chi Bhaji .....	22.00
(Made with potato, brinjal, onions, tomatoes and spices)	

## Bread

1. Kombdi Vade .....	2.00
(Rice flour fried dumplings)	
2. Thandlachi Bhakri .....	2.00
(Rice flour flatbread)	
3. Bajra Bhakri .....	2.50
(Pearl millet flour flat bread)	
4. Jowar Bhakri .....	2.50
(Sorghum flour flatbread)	
5. Chapati .....	2.50
(Wheat flour flatbread)	

## Non-Vegetarian Dishes

1. Chicken Tambda Rassa .....	20.00
(Spicy chicken gravy blended with aromatic spices)	
2. Chicken Pandara Rassa .....	22.00
(Mild chicken gravy made with coconut milk and spices)	
3. Mutton Tambda Rassa .....	28.00
(Spicy mutton gravy blended with aromatic spices)	
4. Jawla Masala .....	21.00
(Spicy dish made with dried shrimps and spices)	
5. Prawns Malvani Masala .....	25.00
(Spicy prawns gravy made with unique blend of spices)	
6. Pomfret Curry .....	30.00
(Fish curry made with coconut milk and spices)	
7. Anda Rassa .....	20.00
(Spicy curry made with aromatic spices, onion and tomato)	
8. Pomfret Fry .....	30.00
(Marinated with spicy paste and shallow fried.)	
9. Bangda Fry .....	15.00
(Marinated with spicy paste and shallow fried)	

## Dessert

1. Puran Poli .....	12.00
(Sweet flatbread filled with lentil, jaggery and cardamom)	
2. Anarsa .....	4.00
(Fermented rice dough rolled in poppy seeds and deep fried)	
3. Modak .....	5.00
(Sweet coconut filling, coated with rice flour dough and steamed)	
4. Karvas .....	8.00
(Steamed colostrum milk pudding)	

