

The Una Villa Times

NUNGAMBAKKAM

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THE FOOD EDITION

UNAVILLA_CHENNAI

WWW.UNAVILLA.IN

CELEBRATE EVERYDAYS

We always wanted Una Villa to have a strong connection with the community. In the heart of Madras lies a beautiful 60-year-old mid-century home that once embodied the spirit of the city, blending its rich heritage with warm hospitality. A lovingly repurposed home with a lush domestic garden, nestled in the vibrant neighborhood of Nungambakkam, seemed the perfect setting to reconnect with the city. Una Villa offers a warm and welcoming ambiance, creating a familiar home away from home for friends, families, and guests.

Each detail, from the thoughtfully chosen objects and furniture—both old and new—to the lovingly prepared dishes, is selected to evoke a sense of wonder at the beauty found in the ordinary. Our comfort cuisine, crafted from the freshest ingredients and inspired by both local and global recipes, complements the inviting atmosphere. There was a time when sharing a meal was the ultimate form of friendship. Stories and tales exchanged over meals and cups of coffee sipped as conversations meandered from one topic to another, defined a good meal and a good time. At Una Villa, we honor this tradition, creating a space where comfort cuisine and heartfelt hospitality blend seamlessly.

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We invite you to relive these cherished moments. Gather around our tables, share your stories, and savour the warmth of true connection as we celebrate the beauty of everyday togetherness. Whether it's a first date, a business meeting, or a casual gathering; cozy up in a spot, enjoy the good food, and let's celebrate everydays together at Una Villa.

Inside



SMALL PLATES

Perfectly crafted bites of great diversity to whet your appetite, your curiosity and tease your taste buds.

Pg 2



COMFORT PLATES

Our comfort plates are wholesome, hearty dishes that wrap you in warmth and nostalgia.

Pg 4



DRINKS

Refresh and revive with our curated selection of drinks, from invigorating to indulgent.

Pg 5

SOUPS

Sip into comfort with our heartwarming, soul-soothing soups. Nourishing and delicious, like a warm hug from within.

DRUMSTICK TOMATO RASAM / 300

A comforting South Indian broth infused with tangy tomatoes, drumstick seeds, and aromatic spices, served alongside nutritious Kerala red rice



CREAMY BROCCOLI DILL SOUP / 320

Fresh broccoli purée enriched with hearty white beans, toasted walnuts, aromatic garlic, and garnished with fresh dill



TRUFFLED MUSHROOM SOUP / 360

Creamy blend of oyster, button, and shiitake mushrooms, infused with aromatic truffle oil



LEMONGRASS SOUP / 265

Light and fragrant soup featuring ginger-infused broth, garlic, lemongrass, and tender tofu



LEMON CHICKEN CORIANDER SOUP / 355

A light soup made with chicken stock, coriander purée, and a refreshing tang of lemon



MURUGH BADAM SHORBA / 360

Tender chicken simmered with aromatic spices, almonds, and fragrant herbs



SEAFOOD CHOWDER / 445

Hearty traditional chowder with onion, celery, potato, diced carrots, cream, and a medley of prawn, squid, fish, and clams



SALADS

Fresh, vibrant, and bursting with flavor, our salads celebrate garden goodness. Ask our staff for customized toppings and dressings.



BURRATA BLOOD ORANGE AND PESTO SALAD / 460

Italian blood orange paired with creamy burrata cheese, basil pesto, and toasted pine nuts



ROAST PUMPKIN SALAD / 325

Roasted pumpkin served with lemon-drizzled lentils, pumpkin seeds, spinach, and arugula



SOUTHERN-STYLE CRISPY CHICKEN SALAD / 400

Curried marinated fried chicken, pickled fennel, cucumber, Romaine lettuce, and buttermilk dressing



CAESAR SALAD 2022 / 380

Fried Caesar chicken served with romaine puree, shaved Parmesan, and capers

SMALL PLATES

KIMCHI FRITTERS WITH SPRUNION MAYO / 290

Fried Korean banchan of salt-fermented cabbage and radish, served with spring onion mayo



CHICKEN CHEESE PINWHEEL / 420

Savoury pinwheel of chicken and cheese layers served with a tangy roasted tomato dip



You like variety without feeling too full? Well, you are in the right place, in Chennai as well as in our menu. Perfectly crafted bites of great diversity to whet your appetite, your curiosity and tease your taste buds.

BAKED BRIE AND CHERRY / 420

Balsamic honey-drizzled baked brie served with cherries and walnuts



BIRD'S-EYE CHILI PANEER TART / 360

Spicy bird's eye chili paneer on a crisp tart, finished with sweet caramelized onions and served with a rich cheese sauce



CHIPS-CRUSTED COTTAGE CHEESE / 340

Crispy, chip-crusted cottage cheese, paired with vibrant chilaquiles sauce and a zesty cocktail sauce



FISH AND CHIPS / 400

Vintage batter-fried grouper fish served with homemade sweet potato fries



CRAB CAKE / 400

Delicate crab cake served with curried tomato sauce



KEBAB STICKS

FISH / 360

LAMB / 360

CHICKEN / 300

A traditional Greek dish featuring spinach, feta cheese, olive oil, and herbs baked in golden crispy phyllo dough



CHICKEN PUDI / 360

Ghee-roasted chicken encased in a delicate crepe, served with a rich chicken blended sauce



MUSHROOM AND POTATO CHUKKA / 300

Button mushroom and potato chukka served with tapioca seed crisps and truffle cream sauce



WASABI PRAWNS / 420

Golden-crisp deep-fried prawns coated in hot wasabi mayo



CRISPY LOTUS STEM / 290

Lotus stem coated in a honey chili glaze, fried until crispy



KATAIFI PRAWNS / 400

Asian-style slow-roasted mutton stuffed in an ellipse-shaped onion



FRIED SNAPPER / 400

Crispy fried snapper served with Kalamata salad and bell pepper coulis



ELLIPSE ONION LAMB / 420

Asian-style slow-roasted mutton stuffed in an ellipse-shaped onion



COLD APPETIZERS

SMOKED SALMON PILLOW / 420

Seaweed pillow filled with Norwegian smoked salmon and caper paste, served with avocado salsa



TARTARE DE PAGRO AFFUMICATE / 430

Smoked salmon marinated in chillies and plums served with a ginger and cherry tomato sauce



PINK YOGURT AND GREEN POTATO / 260

Green chilli potatoes served with beetroot-lime yoghurt dip and masala bread



CHICKEN LIVER PATE / 480

Creamy chicken liver pate served with cranberry jam, garlic bread, gherkins, arugula, and dressing



SIGNATURE BREAD DISHES

Bread is truly an emotion and we feel it every single day. Handcrafted breads, warm and aromatic, perfect for sharing and savouring.

LOAF-STYLE LONG GARLIC BREAD / 325

A rustic loaf-style garlic bread served with marinara sauce and tandoori mayo

BURGER

MUSHROOM CHEESE / 420

Cheese-stuffed mushroom patty, served with tangy burger sauce and velvety cheddar cheese sauce



BUTTER CHICKEN / 445

Fried chicken topped with a rich tikka sauce, cheese, onions, and tomato slices



MOROCCAN LAMB / 500

Thin-sliced lamb patty with pickled cucumber and Moroccan sauce



BAZILIAN BEEF / 460

Classic beef patty with fried egg, burger sauce, cheese slice, and cheese slice



KUNG PAO PANER / 335

Stir-fried paneer in a spicy Kung Pao sauce with crunchy peanuts and fresh vegetables



TERIYAKI CHICKEN / 345

Grilled chicken glazed with teriyaki sauce, served with a medley of seasonal vegetables



PASTAS

Carefully curated ingredients with a focus on authenticity make for a pasta experience that transports you to a warm summer day with the nutty smell of olive oil in the air. Indulgent, rich, and perfectly al dente, our pastas are a taste of Italy.

FUSILLI TUSCAN MUSHROOM / 425

Fusilli pasta tossed in creamy garlic butter sauce with Tuscan mushrooms



SHRIMP AND CLAMS LINGUINI / 600

Linguini pasta served with buttery shrimp, clams, cherry tomatoes, and basil

BAKED BEEF BOLOGNESE MACARONI / 550

Macaroni baked with a hearty beef Bolognese sauce, featuring chunks of beef, farm fresh vegetables, and aromatic herbs

PENNE TIKKA / 530

Penne pasta in creamy makhani sauce with tender chicken tikka

QUATTRO FORMAGGI / 490

Decadent blend of mozzarella, scamorza, parmesan, and gorgonzola cheeses

PIZZAS

It doesn't matter if you are 6 or 60, Pizzas are everyone's favourite. We love making them as much as we love serving and of course eating them too! Crispy crusts and delicious toppings, our pizzas are a slice of heaven.

Choice of base:

- THIN CRUST
- WHOLE WHEAT FLOUR

CLASSIC MARGHERITA / 405

Fresh buffalo mozzarella, basil, and tomato

SICILIANA / 455

Roasted eggplant, bell pepper, zucchini, onion, olives, goat cheese, and mozzarella

SEAFOOD MARINARA / 610

A rich and flavourful medley of shrimp, squid, grouper, fresh basil, ripe tomato, and vibrant mesclun mix in a hearty marinara sauce

COMFORT PLATES

Share or devour on your own, our comfort plates are wholesome, hearty dishes that wrap you in warmth and nostalgia.

MUSHROOM PACK / 470

Tender mushrooms in truffle sauce with grilled balsamic vegetables



MOOR KARUNAI / 450

Aromatic pumpkin curd curry and masala yam served with steamed rice

SPINACH POTATO GRATIN WITH HARICOT BEAN / 420

Baked layers of carrots, potatoes, and spinach infused with Parmesan cheese, served with a side of Schezwan bean and cheese sauce



DESSERTS

Last but definitely, definitely not the least, our desserts are decadent, delicious, sweet finales to delight your senses and end your meal on a high note.

CHOCOLATE TACOS / 380

Chocolate tacos with a fudgy brownie, vanilla mousse and fresh berries

POACHED PEARS / 480

Tender poached pears accompanied by creamy mascarpone, a spiced crumble, and a vibrant spiced berry compote

EGGLESS

BERRY CHEESE / 350

Cheese cake paired with lemon namelaka, crumble and berry coulis

EGGPLANT PARMIGIANA WITH PAPPARDELLE PUTTANESCA / 400

A Southern Italian classic featuring layers of eggplant, tomato, basil, and cheese, served with pappardelle pasta in a tangy puttanesca sauce

REBUILD LOBSTER / 1115

Lobster gratinéed with cheese, served with shrimp rice and prawn curry



PAPER WRAP SALMON / 650

Salmon delicately wrapped in parchment and baked with capers, cherry tomatoes, onions, and red wine vinegar, served with crispy fried sweet potatoes



HUNGARIAN GOULASH / 620

Tender beef chuck in a rich toasted caraway and paprika sauce, served with herbed rice

SOUS VIDE LAMB / 600

Tender lamb loin served with coriander buttermilk sauce, mashed potatoes, and seasonal vegetables



BEEF MEDALLION STEAK / 590

Rosemary-marinated beef steak served with pumpkin mash and green vegetables



NASI GORENG / 580

Indonesian-style fried rice with salty shrimp paste, served with chicken satay in peanut sauce, prawn crackers, and cucumber salad



THAI CURRY (RED, GREEN OR YELLOW) VEGETABLE / 385

Chicken / 415 Seafood / 475

Aromatic mixed vegetable Thai curry served with garlic sticky rice



BAKED MUD POT CHICKEN / 485

Lamb / 540 Beef / 560

Choice of chicken, lamb, or beef baked with egg, local spices, and pilaf

CHICKEN CORDON BLEU / 500

Parmesan and parsley-crusted chicken filled with chicken ham, cheddar cheese, and Emmental cheese. Served with herb baby potatoes and mustard sauce



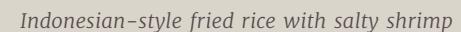
SMOKED DUCK BREAST / 625

Slow-roasted smoked duck breast served with raspberry sauce, asparagus, and butter tossed vegetables



POTATO SHELL GRILLED SNAPPER / 520

Grilled snapper served on a bed of baby potatoes, accompanied by garlic bok choy, soy cherry tomatoes, and lemongrass split sauce



SHAKES

DRINKS

There are few things as beautiful as a well-made drink that not only tastes amazing but looks beautiful as well. Refresh and revive with our curated selection of drinks, from invigorating to indulgent.

MOCKTAILS

ORANGE BLOSSOM

A crisp and refreshing twist on the classic mojito, featuring muddled fresh orange for a delicate balance of sweet and sour

BLUE HAWAIIAN

A vibrant mocktail featuring fresh pineapple, creamy coconut, and a splash of curacao, garnished with cherry for a refreshing tropical twist

ROSEMARY POM SPRITZER

Herby, zingy, rosemary-infused simple syrup, sweet tart pomegranate juice, bubbly fizz & fresh lime

SHAKES

CREAMY DELIGHT (VANILLA)

Smooth Toffichioo Shake (Caramel)

Marathon Bar Shake (Snickers)

Popcorn Shake

90's Kids Shake (Milo)

Double Chocolate Crisp Shake (Kit Kat)

Triple Chocolate Shake (Brownie)

Biscoff Shake

Guava Chilli

Passion Fruity

Strawberry Dreamy

Mango Melody

Caramel Milky



Before: Mid-century villa (1960s)

After: Repurposed for Una Villa (2024)

The mid-century house that now hosts Una Villa stands as a cherished relic in the memory of Nungambakkam. Once a beloved family home, it was a place where simple joys were celebrated, where meals were shared, and daily routines unfolded. Lying unused for years, its doors have now swung open again,

welcoming locals and visitors into a space that resonates with memories of the past and echoes of the future.

Built in the early 1960s, this house is a prime example of mid-century modern architecture. Its large windows, with sloped parapet

DESSERTS

JUICE OF THE DAY

(Based on the available seasonal fruits)

CRÈME- BRÛLÉE / 320

Classic vanilla crème brûlée paired with honey butter toast, vanilla whipped ganache, and fresh berries

TIRAMISU ROLL CAKE / 350

Savoiardi sponge soaked in coffee syrup, layered with mascarpone crème, rolled into a cake, and topped with vanilla whipped ganache

PANDAN COCONUT LOG / 420

Pandan sponge layered with coconut mousse and mango jelly, topped with coconut whipped ganache and crispy coconut chips

BOTTLED WATER 1 LITRE

280

DAIRY-FREE

60

SOFT BEVERAGES

ENERGY DRINK

300

AERATED DRINKS

220

FRESH LIME SODA/WATER

180

SPARKLING WATER (330ML)

300

NATURAL BOTTLED WATER (660ML)

280

BOTTLED WATER 1 LITRE

60

COFFEE

VIRGIN MOJITO

280

STRAWBERRY WATERMELON

240

AMERICANO (SERVED HOT OR ICED)

240

CORTADO

220

FLAT WHITE

250

CAPPUCCINO

260

HOT CHOCOLATE

300

TEA

BLACK TEA

280

GINGER MINT ICED TEA

300

HIBISCUS ICED TEA

300

POMEGRANATE ICED TEA

300

BOBA TEA

PASSION FRUITY

280

CARAMEL MILKY

320

*Almond milk / coconut milk / soy milk available at an extra charge of Rs 100

COLD CHOCOLATE ----- 280

LATTE (SERVED HOT OR ICED) -- 260

AFFOGATO (VANILLA OR CHOCOLATE) -- 280

MOCHA (SERVED HOT OR ICED) -- 300

SPANISH LATTE (SERVED HOT OR ICED) -- 300

ESPRESSO TONIC (COLD) -- 300

SOUTH INDIAN FILTER COFFEE -- 300

*Almond milk / coconut milk / soy milk available at an extra charge of Rs 100



A GARDEN OF MEMORIES AND DELIGHTS

It's 7:00 AM. The sun rises, casting a soft light over Una Villa and revealing the lush, vibrant domestic garden that surrounds the 60-year-old mid-century home in Nungambakkam. This isn't just any garden; it's a living tapestry of nature's bounty, a place where the past and present blend seamlessly, creating a sanctuary of peace and beauty.

Anjali and Thilavagathy Akka, a mother-daughter duo, are the caretakers of this verdant paradise. Each morning they begin their morning ritual walking through the garden, their hands gently brushing against the leaves of mango, moringa, custard apple, guava, avocado, noni, and banana trees. These fruiting trees have been here for decades, their roots deep in the history of Una Villa. Anjali inspects the mango tree, noting the clusters of ripening fruit, while Thilavagathy Akka tends to the delicate flowers of the guava tree, ensuring they are healthy and vibrant.

The decision to retain these trees wasn't just about preserving nature; it was about honoring the legacy of the house. Each tree, each plant, is a silent witness to the countless stories and moments that have unfolded here. Yet, the garden is not static. New additions have been made, such as the chutney garden at the center of the outdoor seating area. Here, fresh herbs and spices grow, ready to be plucked and used in the kitchen, adding a burst of flavor to the dishes served at Una Villa. The caretakers also forage flowers and leaves from the garden for decorations inside the house. Each morning, Anjali Akka collects jasmine, periwinkle, rangoon, plumeria, hibiscus, and ylang-ylang flowers during

her walk from home to the restaurant. Their flower arrangements keep Una Villa smelling fragrant, fresh, and vibrant.

As guests begin to arrive, they are invited to walk around the garden or simply gaze out of the window. Children run around, trying to spot the different fruits, their laughter mingling with the chirping of birds. Couples stroll hand in hand, marveling at the vibrant flowers and lush greenery. The garden is a place of discovery and delight, where each step reveals something new.

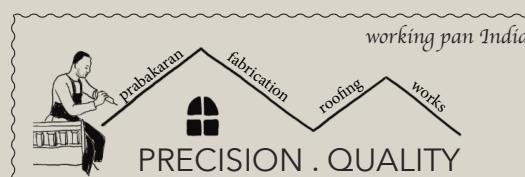
From the dining room, the view of the garden is mesmerizing. The trees provide a canopy of shade, their leaves rustling gently in the breeze. The flowers add splashes of color, their fragrances wafting through the air and mingling with the aroma of fresh coffee and baked goods from the kitchen. It's a sensory feast, a reminder of the simple pleasures that nature provides.

In the evening, as the sun sets and the garden is bathed in a golden glow, the magic of Una Villa comes alive. The garden, with its blend of old and new, is a testament to the beauty of continuity and growth. It's a space where memories are made, where every fruit, flower, and plant tells a story.

So next time you visit Una Villa, take a moment to explore the garden. Look out of the window, walk around the outdoor seating area, and try to spot the different fruits and flowers. Each one is a part of the rich tapestry of Una Villa, a celebration of nature, heritage, and the joy of everyday moments.

CLASSIFIED ADVERTISEMENTS

Makers of Una Villa

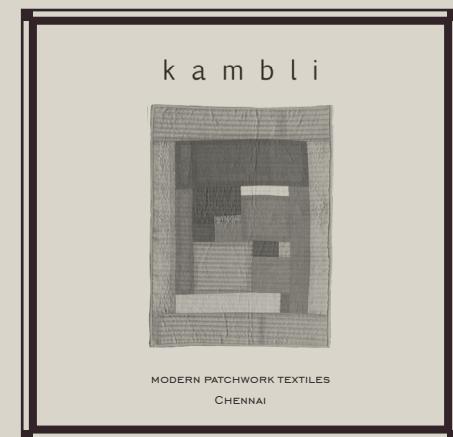
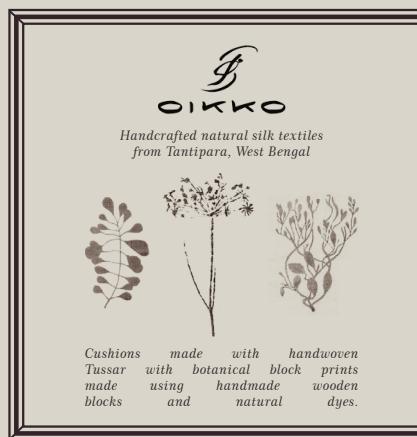
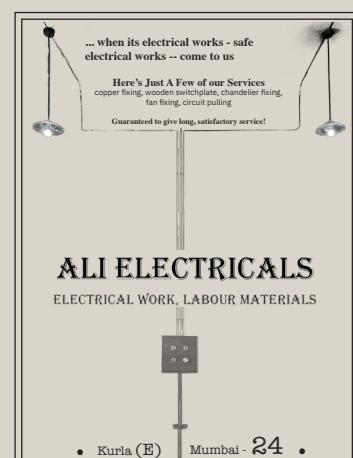


CHOUHAN HANDICRAFT & FABRICATORS

All Types of MS & SS Fabrication Works & All Types of Wired Handicraft Works
Cloth stand, Gate, Window, Garden Decorative Articles, Planter, Cots, Almirah,
Table, Wire Lamp, Stools, Chairs, Kitchen Trolleys
Flower Pots, Cooler Stand, Box, Swing

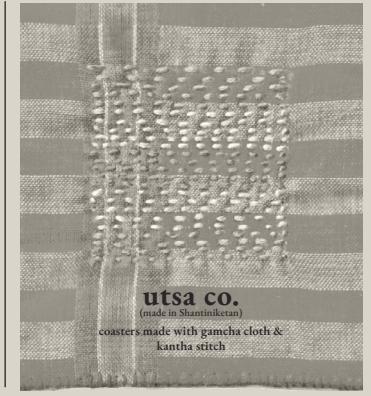
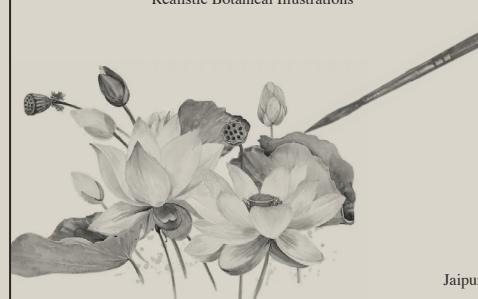


Plot No. 49, New Loha Mandi Road, Benar
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Mohan Kumar Prajapati
42 years in the realm of miniature artistry

Realistic Botanical Illustrations



Una Villa

RESTAURANT & BAKERY



ALL DAY DINING
11AM-11PM

NUNGAMBakkAM, CHENNAI-34

