

# Pearl

## Vegetarian restaurant

### About us:

Established in 2000, Ayyappa's Pearl Restaurant is a part of the Ayyappa Group, the manufacturers of leading food brands in Coimbatore, namely Ayyappa Ghee and Ayyappa sweets, with a legacy of over 50 years. It is this tradition, taste and adherence to quality standards that has made Ayyappa's Pearl one among the leading vegetarian restaurants in Coimbatore.

We have an exquisite array of South Indian, North Indian and Chinese vegetarian cuisines. We also undertake all kinds of outdoor catering services with customized menu. We have also introduced a dedicated take away service number where you can pre-order your food to avoid waiting time.

We have two event / reception halls namely **Ashirwad A/C** and **Anugrah** with a combined floating capacity of 1000 guests with lift facilities and ample parking space. These halls are rent free if catering is done by our restaurant for a minimum specified quantity.

Pearl can also help you in complete event management with our allied services like photography, the stage decorations, music / entertainment etc for events conducted in our premises.

Being located right at Kavundampalayam bus stop on Mettupalayam road towards Ooty, makes us easily accessible for both guests in the city and tourists on way to Nilgiris.

## HALLS

### ASHIRWAD A/C | ANUGRAH

Ideal for Reception, Engagement, Birthday Party, Ear-boring Ceremony, Puberty Ceremony, Bangle Ceremony, Holy Communion, Baby Showers and all other family celebrations

Two spacious banquet halls with a combined capacity up to 1000 covers

Ample car & two-wheeler parking | Stage decorations | Photography | Lift facility

## **Restaurant menu:**

### **SOUTH INDIAN SPECIALITIES**

#### **7.00 AM ONWARDS**

1. IDLY (1) - Delicate and fluffy steamed rice cakes made from fermented batter, served with coconut chutney and sambar. (₹15)
2. SAMBAR IDLY (1) - Soft idly immersed in a flavourful lentil and vegetable stew called sambar, complemented by coconut chutney. (₹20)
3. MINI IDLY - Petite-sized idlies, perfect for snacking, served with coconut chutney and sambar. (₹38)
4. VADAI - Crispy and savoury deep-fried lentil fritters, accompanied by coconut chutney and sambar. (₹20)
5. SAMBAR VADAI - Crispy lentil fritters immersed in a delectable sambar, offering a blend of textures and tastes. (₹24)
6. PONGAL - A comforting South Indian dish prepared with rice and lentils, cooked with ghee and seasoned with cumin and pepper. Served with coconut chutney and sambar. (₹50)
7. KITCHIDI - A soothing combination of rice and lentils, cooked to a soft texture and enhanced with mild spices and ghee. (₹50)
8. POORI (1) - Deep-fried puffed bread crafted from wheat flour, typically enjoyed with potato masala. (₹28)
9. ROAST - Crispy and thin rice crepe served with coconut chutney and sambar. (₹56)
10. ONION ROAST - Rice crepe stuffed with a flavourful mixture of onions and spices, accompanied by coconut chutney and sambar. (₹66)
11. MASAL ROAST - Rice crepe filled with a spicy potato masala, served with coconut chutney and sambar. (₹69)
12. PODI ROAST - Crispy rice crepe seasoned with a tangy and spicy podi (spice powder), served with coconut chutney and sambar. (₹71)
13. GHEE PODI ROAST - Rice crepe cooked with ghee and generously sprinkled with flavourful podi, accompanied by coconut chutney and sambar. (₹88)
14. GHEE ONION ROAST - Rice crepe layered with onions and ghee, served with coconut chutney and sambar. (₹86)

15. MIXED UTHAPPAM - Uthappam with a combination of various toppings. (₹76)
16. GHEE ROAST - Rice crepe cooked with generous amounts of ghee for a rich and buttery flavour, served with coconut chutney and sambar. (₹76)
17. GHEE MASAL ROAST - Rice crepe cooked with ghee and filled with a zesty potato masala, accompanied by coconut chutney and sambar. (₹81)
18. CAULIFLOWER MASAL ROAST - Rice crepe filled with a spicy cauliflower mixture, served with coconut chutney and sambar. (₹81)
19. MUSHROOM ROAST - Rice crepe stuffed with a flavourful mushroom masala, accompanied by coconut chutney and sambar. (₹83)
20. RAGI ROAST - Rice crepe made from ragi (finger millet) flour, served with chutney and sambar. (₹71)
21. RAVA ROAST - Rice crepe made from rava (semolina), served with coconut chutney and sambar. (₹69)
22. RAVA MASAL ROAST - Rava crepe filled with a spicy potato masala, served with coconut chutney and sambar. (₹76)
23. RAVA ONION ROAST - Rava crepe topped with onions, served with coconut chutney and sambar. (₹76)
24. GHEE RAVA ROAST - Rava crepe cooked with ghee, served with coconut chutney and sambar. (₹86)
25. GHEE RAVA ONION ROAST - Rava crepe cooked with ghee and topped with onions, served with coconut chutney and sambar. (₹91)
26. BUTTER MASALA ROAST - Rava crepe cooked with butter and filled with a spicy potato masala, accompanied by coconut chutney and sambar. (₹81)
27. UTHAPPAM - Thick rice and lentil pancake topped with various toppings like onions, tomatoes, and green chilies. Served with coconut chutney and sambar. (₹56)
28. ONION UTHAPPAM - Uthappam topped with finely chopped onions. (₹66)
29. GHEE UTHAPPAM - Uthappam cooked with ghee for a rich flavour. (₹75)
30. TOMATO UTHAPPAM - Uthappam topped with juicy tomato slices. (₹76)
31. CASHEW NUT UTHAPPAM - Uthappam adorned with cashew nuts for a crunchy texture. (₹106)

32. PODI UTHAPPAM - Uthappam sprinkled with spicy podi (spice powder). (₹71)

## **LUNCH**

### **10.00 AM TO 4.00 PM**

1. PAROTTA - Flaky and layered Indian bread made from maida (all-purpose flour), a popular choice to accompany curries and gravies. (₹46)
2. CHAPPATHI (1) - Thin and soft Indian flatbread made from wheat flour, often paired with various curries and side dishes. (₹27)
3. VEGETABLE BIRIYANI - Fragrant and flavourful rice dish cooked with basmati rice, mixed vegetables, and aromatic spices. (₹90)
4. MUSHROOM BIRIYANI - A delightful biryani prepared with basmati rice, succulent mushrooms, and an enticing blend of spices. (₹95)
5. BISSIBELLA BATH - A tangy and spicy South Indian rice dish made with tamarind, lentils, and mixed vegetables, delivering a burst of flavours. (₹53)
6. TOMATO RICE - A zesty rice preparation infused with the goodness of tomatoes and aromatic spices, a delectable treat. (₹43)
7. LEMON RICE - Fragrant rice infused with the tangy zest of lemon and tempered with spices and nuts, a refreshing option. (₹43)
8. MALLI RICE - Fragrant rice flavoured with fresh coriander leaves, lending a vibrant and herby taste to the dish. (₹43)
9. TAMARIND RICE - A lip-smacking rice dish flavoured with tamarind pulp, spices, and a hint of sweetness, offering a balanced blend of flavours. (₹48)
10. COCONUT RICE - Rice enhanced with the natural sweetness of coconut and tempered with aromatic spices, a comforting choice. (₹48)

11. KALKANDU RICE - A unique rice dish flavoured with rock sugar (kalkandu) for a mild sweetness, a distinctive and delightful option. (₹53)
12. CURD RICE - A cooling and soothing dish made from rice mixed with yogurt and seasoned with spices, a staple for South Indian meals. (₹48)
13. MEALS - A complete South Indian meal platter featuring a variety of dishes including rice, sambar, rasam, vegetable curries, and more, offering a wholesome and satisfying experience. (₹110)
14. CURD VADAI - Deep-fried lentil fritters soaked in yogurt, creating a blend of textures and flavours that's both refreshing and indulgent. (₹34)

## **STARTERS**

### **12.00 NOON ONWARDS**

1. CHILLY GOBI - Crispy cauliflower florets tossed in a spicy and tangy chili sauce, creating a tantalizing appetizer. (₹98)
2. CHILLY MUSHROOM - Sautéed mushrooms coated in a flavourful chili sauce, offering a delightful combination of earthy and spicy flavours. (₹101)
3. CHILLY BABYCORN - Tender baby corn pieces cooked in a spicy chili sauce, delivering a crunchy and zesty starter. (₹108)
4. CHILLY PANEER - Succulent paneer (Indian cottage cheese) cubes cooked with bell peppers and onions in a spicy chili sauce, a crowd-pleasing favourite. (₹118)
5. FINGER CHIPS - Crispy and golden finger-sized potato fries, a classic and irresistible snack. (₹58)
6. CUTLET - Deep-fried patties made from a mixture of mashed vegetables and spices, creating a flavourful and crunchy starter. (₹38)

7. VEG SPRING ROLL - Thin wrappers filled with a medley of vegetables, rolled, and deep-fried to crispy perfection, served with dipping sauce. (₹85)
8. PANNER BHURJI - Scrambled paneer cooked with onions, tomatoes, and spices, offering a rich and savoury dish. (₹140)
9. PANNER PEPPER FRY - Paneer cubes sautéed with crushed black pepper and aromatic spices, creating a peppery and flavourful delight. (₹120)
10. GOBI PEPPER FRY - Cauliflower florets stir-fried with black pepper and spices, delivering a mildly spicy and aromatic appetizer. (₹105)
11. MUSHROOM PEPPER FRY - Sautéed mushrooms seasoned with black pepper and spices, showcasing the natural flavours of the mushrooms. (₹110)
12. BABY CORN PEPPER FRY - Tender baby corn pieces stir-fried with black pepper and spices, creating a crunchy and flavourful starter. (₹120)
13. GOBI MANCHURIAN - Crispy cauliflower florets coated in a tangy and spicy Manchurian sauce, a popular fusion dish. (₹105)
14. PANNER MANCHURIAN - Paneer cubes cooked in a savoury and tangy Manchurian sauce, offering a delightful blend of Indian and Chinese flavours. (₹120)
15. MUSHROOM MANCHURIAN - Sautéed mushrooms immersed in a flavourful Manchurian sauce, a delectable choice for mushroom lovers. (₹110)
16. BABY CORN MANCHURIAN - Baby corn pieces cooked in a zesty and tangy Manchurian sauce, delivering a crunchy and flavourful experience. (₹115)
17. GOBI PALLIPALAYAM - Cauliflower florets cooked with South Indian spices and sautéed to perfection, offering a spicy and aromatic starter. (₹115)

18. PANEER PALLIPALAYAM - Paneer cubes seasoned with South Indian spices and sautéed for a flavourful and mildly spicy appetizer. (₹130)
19. MUSHROOM PALLIPALAYAM - Sautéed mushrooms spiced with South Indian flavours, creating a unique and appetizing dish. (₹120)
20. BABYCORN PALLIPALAYAM - Tender baby corn pieces cooked with South Indian spices, offering a spicy and distinctive starter. (₹130)
21. CHILLY PAROTTA - Flaky parotta pieces sautéed with onions, bell peppers, and a spicy chili sauce, delivering a fiery and flavourful dish. (₹88)
22. VEG KEEMA PAROTTA - Parotta stuffed with a spiced vegetable mixture, offering a hearty and satisfying starter. (₹87)
23. PANEER KEEMA PAROTTA - Parotta stuffed with a flavourful paneer and spice mixture, creating a delicious and fulfilling option. (₹115)
24. MUSHROOM KEEMA PAROTTA - Parotta stuffed with a savoury mushroom mixture, delivering a unique and delectable starter. (₹115)

## **RICE & NOODLES**

### **12.00 NOON ONWARDS**

1. VEGETABLE BIRIYANI - Fragrant basmati rice cooked with an assortment of vegetables and aromatic spices, creating a delicious and aromatic one-pot meal. (₹90)
2. MUSHROOM BIRIYANI - Basmati rice cooked with flavourful mushrooms and a blend of spices, offering a unique and delightful biryani variation. (₹95)
3. MIXED BIRIYANI (PANEER / MUSHROOM) - A combination of basmati rice, choice of paneer or mushroom, and spices, resulting in a flavourful and satisfying biryani. (₹105)

4. VEGETABLE PULAO - Fragrant rice cooked with mixed vegetables and spices, creating a simple and flavourful rice dish. (₹100)
5. PULAO (JEERA / PANEER / MUTTER) - Variations of pulao with either cumin seeds, paneer (Indian cottage cheese), or green peas, offering distinct flavours. (₹110)
6. CASHEW PULAO - A rich and aromatic rice dish cooked with cashew nuts and spices, providing a luxurious and indulgent option. (₹125)
7. GHEE RICE - Fragrant basmati rice cooked with clarified butter (ghee) and aromatic spices, resulting in a flavourful and comforting dish. (₹110)
8. VEGETABLE FRIED RICE - Stir-fried rice with an assortment of vegetables and spices, offering a flavourful and wholesome choice. (₹103)
9. FRIED RICE (PANEER / MUSHROOM) - Variations of fried rice featuring either paneer or mushrooms, delivering a protein-rich and flavourful option. (₹115)
10. CASHEW FRIED RICE - Fried rice enriched with cashew nuts and spices, creating a crunchy and aromatic dish. (₹130)
11. SZECHWAN FRIED RICE - Spicy and flavourful fried rice prepared with Szechwan sauce and assorted vegetables, offering a zesty and satisfying option. (₹115)
12. VEGETABLE NOODLES - Stir-fried noodles with a mix of vegetables and savoury sauces, creating a wholesome and delicious noodle dish. (₹100)
13. FRIED NOODLES - Noodles stir-fried with vegetables and spices, offering a simple and flavourful noodle preparation. (₹115)
14. SHANGHAI NOODLES - Noodles tossed with vegetables and seasonings, capturing the essence of Shanghai-style cuisine. (₹115)
15. SZECHWAN NOODLES - Noodles cooked with Szechwan sauce and vegetables, delivering a bold and spicy noodle experience. (₹115)



16. MUSHROOM NOODLES - Noodles stir-fried with mushrooms and spices, offering a hearty and earthy noodle dish. (₹115)

17. PANEER NOODLES - Noodles tossed with paneer (Indian cottage cheese) and vegetables, creating a satisfying and protein-rich noodle option. (₹115)

18. MIXED NOODLES (PANEER / MUSHROOM) - Noodles combined with either paneer or mushrooms and vegetables, providing a versatile and delightful noodle dish. (₹120)

## **INDIAN & CHINESE GRAVY**

### **12.00 NOON ONWARDS**

1. ROMALI ROTI - A thin and soft Indian bread made from maida (all-purpose flour), served rolled up to resemble a handkerchief (romal), ideal for dipping into gravies. (₹30)

2. PHULKAS - Light and fluffy Indian flatbreads made from wheat flour, a perfect accompaniment to curries and gravies. (₹26)

3. CASHEWNUT BUTTER MASALA - A rich and creamy curry prepared with cashew nuts, tomatoes, and aromatic spices, offering a luxurious and indulgent dish. (₹140)

4. MUTTER PANEER - Paneer (Indian cottage cheese) and green peas cooked in a flavourful tomato-based gravy, delivering a classic and hearty dish. (₹115)

5. KADAI PANEER - Paneer cubes cooked with bell peppers, onions, and a special blend of spices known as "kadai masala," creating a flavourful and aromatic curry. (₹115)

6. KADAI VEGETABLE - A medley of mixed vegetables cooked in the distinctive kadai masala, resulting in a flavourful and wholesome curry. (₹100)

7. KADAI MUSHROOM - Mushroom pieces cooked with bell peppers, onions, and kadai masala, providing a unique and delectable curry option. (₹115)

8. MIXED VEGETABLE CURRY - Assorted vegetables cooked in a spiced tomato-based gravy, offering a comforting and nutritious curry. (₹100)
9. MUSHROOM MASALA - Mushrooms cooked in a rich and flavourful masala gravy, showcasing the earthy flavours of mushrooms. (₹115)
10. GREEN PEAS MASALA - Green peas cooked in a savoury and aromatic masala gravy, creating a simple yet satisfying dish. (₹105)
11. VEG CHETTINAD - A South Indian specialty curry prepared with vegetables and a distinctive blend of Chettinad spices, delivering a bold and flavourful experience. (₹100)
12. PANEER TIKKA MASALA - Paneer (Indian cottage cheese) tikka pieces cooked in a creamy and spiced tomato-based gravy, offering a delightful combination of textures and flavours. (₹135)
13. BHINDI MASALA - Okra cooked in a spicy and tangy masala gravy, showcasing the natural flavours of the vegetable. (₹115)
14. VEG KOFTA CURRY - Vegetable kofta (deep-fried vegetable balls) served in a flavourful gravy, providing a satisfying and protein-rich curry. (₹110)
15. PALAK PANEER - Paneer cubes cooked in a creamy spinach-based gravy, delivering a nutritious and comforting dish. (₹110)
16. BHINDI ALLO FRY - Okra and potatoes cooked together with aromatic spices, resulting in a flavourful and hearty dish. (₹110)

## **BREADS**

### **5.00 PM ONWARDS**

1. **ROTI** - A staple Indian bread made from whole wheat flour, cooked on a griddle, and served as a versatile accompaniment to curries and gravies. (₹28)
2. **BUTTER ROTI** - Soft roti slathered with melted butter, enhancing its flavour and creating a delectable companion to your main course. (₹35)
3. **GARLIC ROTI** - Roti infused with the aroma and taste of garlic, offering a flavourful and aromatic twist to the traditional bread. (₹35)
4. **NAAN** - A leavened Indian bread made from refined flour, baked in a tandoor (clay oven) to achieve a soft and slightly chewy texture. (₹30)
5. **BUTTER NAAN** - Naan brushed with butter, delivering a rich and indulgent taste that perfectly complements a variety of dishes. (₹35)
6. **CHEESE NAAN** - Naan stuffed with a generous amount of grated cheese, offering a gooey and delightful experience. (₹40)
7. **PANEER STUFFED NAAN** - Naan filled with paneer (Indian cottage cheese) stuffing, creating a flavourful and protein-rich bread option. (₹40)
8. **KULCHA** - A type of Indian bread made from refined flour, often stuffed with spiced vegetables or paneer, adding extra flavour to every bite. (₹28)
9. **PANEER STUFFED KULCHA** - Kulcha stuffed with a delicious mixture of paneer and spices, providing a filling, and satisfying bread choice. (₹40)
10. **TANDOORI PARATHA** - A hearty and flaky Indian bread cooked in a tandoor, known for its rich taste and distinctive texture. (₹30)
11. **PUDHINA PARATHA** - Paratha flavoured with fresh mint leaves, offering a refreshing and aromatic twist to the traditional bread. (₹33)

12. ROMALI ROTI - A thin and soft Indian bread made from maida (all-purpose flour), served rolled up to resemble a handkerchief (romal), perfect for wrapping around various dishes. (₹30)
13. PHULKAS - Light and fluffy Indian flatbreads made from wheat flour, offering a wholesome and versatile accompaniment to different dishes. (₹26)

## **Dinner**

### **5.00 PM ONWARDS**

1. PEPPER IDLY - Soft and fluffy idly (steamed rice cakes) infused with a generous sprinkling of freshly ground black pepper, offering a mildly spicy and aromatic treat. (₹73)
2. CHILLY IDLY - Idly seasoned with a spicy and flavourful chili-based masala, providing a zesty kick to this classic South Indian dish. (₹73)
3. PODI IDLY - Idly coated with podi, a dry spice mixture made from roasted lentils and red chilies, adding a savoury and crunchy element. (₹75)
4. PANEER TIKKA - Paneer (Indian cottage cheese) tikka pieces marinated in aromatic spices and grilled to perfection, offering a succulent and flavourful appetizer. (₹145)
5. PAROTTA - Layered Indian bread made from maida (all-purpose flour), known for its flakiness and versatility. (₹46)
6. CHAPPATHI - Soft and thin Indian flatbread made from wheat flour, ideal for pairing with curries and gravies. (₹27)
7. CHOLA POORI - Deep-fried pooris (puffed bread) served with a spicy and tangy chickpea masala, creating a delightful and satisfying combination. (₹71)

8. SEVAI - Steamed rice noodles seasoned with a blend of spices, offering a light and flavourful dish. (₹49)
9. IDIYAPPAM (1) - Delicate rice noodles, also known as string hoppers, served as a traditional South Indian delicacy. (₹27)
10. ADAI BUTTER - Adai, a nutritious and protein-rich dosa made from a mixture of lentils and rice, served with a dollop of butter for extra richness. (₹76)
11. CHILLY CHEESE ROAST - Indian bread roasted with a spicy and cheesy masala, combining heat and flavour in every bite. (₹88)
12. CHILLY PANEER ROAST - Paneer (Indian cottage cheese) roasted with a spicy and tangy chili-based masala, creating a fiery and flavourful dish. (₹88)
13. PANEER ROAST - Paneer pieces cooked with aromatic spices, delivering a hearty and satisfying dish. (₹98)
14. WHEAT PAROTTA - A healthier version of parotta made from wheat flour, maintaining its signature flakiness. (₹61)
15. CHILLY WHEAT PAROTTA - Wheat parotta seasoned with a spicy and flavourful chili-based masala, providing a delightful twist. (₹100)
16. PANIYARAM - Small round dumplings made from fermented batter, often filled with savoury ingredients, resulting in a unique and delicious dish. (₹60)

## **BEVERAGES & ICE CREAM**

1. PACKED DRINKING WATER - Bottled water for refreshing hydration. (₹20)
2. SOFT DRINK - 200 ML - A 200 ml serving of your favourite carbonated soft drink for a fizzy and refreshing treat. (₹20)

3. SOFT DRINK - 500 ML - A larger 500 ml serving of a carbonated soft drink to quench your thirst. (₹40)
4. LEMON JUICE - Freshly squeezed lemon juice with a tangy and invigorating flavour. (₹30)
5. BADAM MILK (HOT) - A warm beverage made from almonds and milk, offering a soothing and nourishing drink. (₹46)
6. HORLICKS - A popular malted milk drink known for its rich taste and nutritional benefits. (₹46)
7. COFFEE - A classic cup of coffee, brewed to perfection and providing a comforting and aromatic experience. (₹27)
8. TEA - A soothing cup of tea with your choice of milk and sugar, offering a rejuvenating beverage option. (₹26)
9. VANILLA 55 ML - A 55 ml serving of creamy and aromatic vanilla ice cream. (₹10)
10. STRAWBERRY 55 ML - A 55 ml serving of delightful strawberry-flavoured ice cream. (₹10)
11. CHOCOLATE 25 ML - A 25 ml serving of rich and indulgent chocolate ice cream. (₹25)
12. BUTTER SCOTCH 25 ML - A 25 ml serving of buttery and nutty butterscotch-flavoured ice cream. (₹25)
13. PISTA 25 ML - A 25 ml serving of nutty and flavourful pistachio ice cream. (₹25)
14. CHOCOBAR 25 ML - A 25 ml serving of chocolate-coated ice cream on a stick, offering a classic treat. (₹25)

15. DREAM DELIGHT 35 ML - A 35 ml serving of a delightful ice cream dessert, combining various flavours for a satisfying experience. (₹35)
16. CONE 35 ML - A 35 ml serving of ice cream served in a cone for a convenient and enjoyable treat. (₹35)