

## TIFFIN

<ul style="list-style-type: none"><li>• Idly</li><li>• Sambar &amp; Chutney</li><li>• Rava Kichadi</li><li>• Pudhina Chutney</li><li>• Mini Othappam</li><li>• Kara Chutney</li><li>• Pongal</li><li>• Parota</li><li>• Dosa</li><li>• Ghee Roast</li><li>• Masala Dosa</li><li>• Set Dosa with Chutney &amp; Sambar</li><li>• Appam with Veg Stew</li><li>• Ela Ada</li><li>• Puttu with Kadala Curry</li><li>• Pazham Pori (Banana Fry)</li><li>• Uzhunnu Vada (Medu Vada)</li><li>• Kappa Puzhukku with Chammanthi</li><li>• Onion Rava Dosa</li><li>• Veg Upma</li><li>• Chola Puri with Chana Curry</li><li>• Gobi Dosa</li></ul>	<ul style="list-style-type: none"><li>• Idiyappam &amp; Vadacurry</li><li>• Poori &amp; Potato Masala (can be veg/non-veg side)</li><li>• Nool Puttu with Egg Curry</li><li>• Mutta Roast with Idiyappam</li><li>• Chapathi &amp; Egg Curry</li><li>• Kappa &amp; Fish Curry</li></ul>
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## LUNCH

VEG	NON VEG
<b>Starters</b> <ul style="list-style-type: none"> <li>• Cabbage Thoran</li> <li>• Beetroot Thoran</li> <li>• Beans Mezhukcupuratti</li> <li>• Vendakka Fry</li> <li>• Pineapple Pachadi</li> <li>• Porial</li> <li>• Papad</li> <li>• Appalam</li> <li>• Green Leaf</li> <li>• Potato Masala</li> </ul> <b>Main Course</b> <ul style="list-style-type: none"> <li>• White Rice / Matta Rice</li> <li>• Mango Curry</li> <li>• Chapathi</li> <li>• Veg Kurma</li> <li>• Veg Biryani</li> <li>• Sambar Rice</li> <li>• Curd Rice &amp; Pickle</li> <li>• Channa Masala</li> <li>• Gobi Rice</li> <li>• Veg Noodles</li> <li>• Rajma Curry</li> <li>• Paneer Rice</li> <li>• Mint Rice</li> <li>• Vatha Kulambu</li> <li>• Brinjal Mochai Porial</li> <li>• Kootu</li> <li>• Rasam</li> <li>• Payasam (Dhal)</li> <li>• Ada Pradhaman</li> <li>• Palada Payasam</li> <li>• Parippu Payasam</li> <li>• Avial</li> <li>• Moru Curry</li> </ul>	<b>Starters</b> <ul style="list-style-type: none"> <li>• Fish Fry</li> <li>• Beef Fry</li> <li>• Beef Dry Roast</li> <li>• പന്നിയിറച്ചി മൈഥുനം</li> <li>• പന്നിയിറച്ചി മൈഥുനം</li> <li>• പന്നിയിറച്ചി പെപ്പർ മൈഥുനം</li> <li>• Egg Omelet</li> <li>• Boiled Egg Masala</li> <li>• Egg Roast</li> <li>• Chemmeen Curry (Prawn) – can serve as a semi-starter</li> <li>• Meen Pollichathu – light starter or side fry</li> </ul> <b>Main Course</b> <ul style="list-style-type: none"> <li>• White Rice / Matta Rice</li> <li>• Beef Roast</li> <li>• Chicken Roast</li> <li>• Fish Vattichathu</li> <li>• Fish Curry</li> <li>• Chicken Gravy</li> <li>• Beef Varattiyathu</li> <li>• Chicken Varutharachathu</li> <li>• Kerala Chicken Curry</li> <li>• Egg Curry (Kerala Style)</li> </ul>

## DINNER

VEG	NON VEG
<ul style="list-style-type: none"><li>• Veg. Salad</li><li>• Roti &amp; Pulcha</li><li>• Veg Biryani</li><li>• Gobi 65</li><li>• White Rice</li><li>• Rasam, Curd &amp; Pickle</li><li>• Gobi Paratha with Kurma</li><li>• Jeera Rice</li><li>• Paneer 65</li><li>• Aloo Paratha with Kurma</li><li>• Veg Fried Rice</li><li>• Veg Kurma</li><li>• Onion Raitha</li><li>• Buttermilk &amp; Pickle</li><li>• National Poriyal</li><li>• Chapathi with Green Peas Curry</li><li>• Chilli Parotta</li><li>• Veg Stew</li><li>• Kaju Katli</li><li>• Dry Jamun</li><li>• Paneer Butter Masala (can go in Veg/Non-Veg section depending on context, here Veg)</li></ul>	<ul style="list-style-type: none"><li>• Chicken Biryani</li><li>• Fish Fry</li><li>• Mutton Biryani</li><li>• Chicken 65</li><li>• Mutton Gravy</li><li>• Kerala Parotta with Chicken Curry</li><li>• Beef Varattiyathu</li><li>• Kappa Biryani (Beef &amp; Tapioca)</li><li>• Neychoru (Ghee Rice) with Chicken Curry</li><li>• Fish Moilee</li><li>• Prawn Curry</li><li>• Erachi Varattiyathu (Beef Dry Fry)</li><li>• Kallappam with Mutta Curry</li><li>• Kozhi Varutharachathu</li><li>• Kozhi Pidi</li><li>• Chatti Choru (Kerala Mixed Meal)</li></ul>

## OUR SPECIALS

VEG (Malayalam Traditional Items)	NON-VEG (Malayalam Traditional Items)
<p><b>Main Course</b></p> <ul style="list-style-type: none"> <li>• <b>Olan (ഓലൻ)</b> – Ash gourd and cowpeas in coconut milk</li> <li>• <b>Kaalan (കാളൻ)</b> – Curd-based dish with yam and raw banana</li> <li>• <b>Theeyal (തീയൽ)</b> – Spicy roasted coconut gravy, often with shallots or bitter gourd</li> <li>• <b>Pachadi (പച്ചടി)</b> – Sweet-and-sour dish made with curd and fruits like pineapple</li> <li>• <b>Kootu Curry (കൂട്ടുകറി)</b> – Black chickpeas and yam cooked with coconut</li> <li>• <b>Pulissery (പുളിശ്ശേരി)</b> – Yogurt-based curry with mango or cucumber</li> <li>• <b>Inji Curry (ഇഞ്ചി കറി)</b> – Tangy-sweet ginger curry (a must in sadya)</li> <li>• <b>Thoran (തോരൻ)</b> – Stir-fried veggies with grated coconut (cabbage, beans, beetroot, etc.)</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Kozhi Varattiyathu (കോഴി വരട്ടിയത്)</b> – Spicy dry chicken roast</li> <li>• <b>Nadan Chicken Curry (നാടൻ കോഴി കറി)</b> – Country-style chicken curry</li> <li>• <b>Kozhi Pidi (കോഴി പിണ്ടി)</b> – Chicken with rice dumplings</li> <li>• <b>Beef Ularthiyathu (ബീഫ് ഉലർത്തിയത്)</b> – Dry roasted beef with coconut</li> <li>• <b>Beef Curry (ബീഫ് കറി)</b></li> <li>• <b>Meen Curry (മീൻ കറി)</b> – Kerala fish curry with kudampuli (tamarind)</li> <li>• <b>Meen Pollichathu (മീൻ പൊളിച്ചത്)</b> – Fish wrapped in banana leaf and grilled</li> <li>• <b>Chemmeen Roast (ചെമ്മീൻ റോസ്റ്റ്)</b> – Prawn roast</li> <li>• <b>Kallummakkaya Fry (കല്ലുമക്കായ)</b></li> </ul>

<ul style="list-style-type: none"> <li>• <b>Erissery (എരിശ്ശേരി)</b> – Pumpkin and beans with coconut and mild spices</li> </ul> <p><b>Accompaniments</b></p> <ul style="list-style-type: none"> <li>• <b>Pappadam (പപ്പടം)</b></li> <li>• <b>Chammanthi (ചമ്മന്തി)</b> – Coconut chutney, mango chammanthi, etc.</li> <li>• <b>Mor (മോർ)</b> – Buttermilk spiced with curry leaves and chilli</li> </ul> <p><b>Desserts</b></p> <ul style="list-style-type: none"> <li>• <b>Pal Payasam (പാൽ പായസം)</b> – Milk-based payasam</li> <li>• <b>Pazham Pradhaman (പഴം പ്രധമൻ)</b> – Banana-based sweet dish</li> <li>• <b>Wheat Payasam (ശ്വേതൻ പായസം)</b></li> </ul>	<p><b>മൈസൂർ</b> – Mussel fry (Malabar specialty)</p> <ul style="list-style-type: none"> <li>• <b>Panniyirachi Varattiyathu (പന്നിയിറച്ചി വരട്ടിയത്)</b></li> <li>• <b>Panniyirachi Pepper Roast (പന്നിയിറച്ചി പെപ്പർ റോസ്റ്റ്)</b></li> </ul>
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## DESSERT

<ul style="list-style-type: none"><li>• Kesari</li><li>• Malabar Payasam</li><li>• Ice Cream</li><li>• Mothi Laddu</li><li>• Sweet</li><li>• Ada Pradhaman</li><li>• Palada Payasam</li><li>• Parippu Payasam</li><li>• Chakka Pradhaman</li><li>• Pazha Pradhaman</li><li>• Elaneer Pudding</li><li>• Banana Halwa</li><li>• Coconut Barfi</li><li>• Rava Ladoo</li><li>• Payasam with Vermicelli &amp; Coconut Milk</li><li>• Kozhukatta (Sweet Rice Dumpling)</li><li>• Unniyappam</li><li>• Neyyappam</li></ul>	<ul style="list-style-type: none"><li>• Vanilla Pudding</li><li>• Caramel Pudding</li><li>• Chocolate Pudding</li><li>• Tender Coconut (Elaneer) Pudding</li></ul>
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