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**SOUP**

**VEG**

***(Any of one soup is day special*)**

**Nellikai Milagu Rasam – 90**

A SOUP MADE OF GOOSEBERRY AND OUR OWN SPICES

**Murungaikai Paruppu Rasam – 90**

A SOUP MADE OF DRUMSTICK WITH DAL BASED SPICY RASAM

**N. Veg**

**Nattu Kozhi Nallennai Charu – 120**

A SOUP MADE OF COUNTRY CHICKEN WITH GINGELY OIL AND OUR OWN SPICES

**Aatu Kaal Thengai Charu – 120**

A SOUP MADE OF MUTTON LEG AND PURE COCONUT MILK EXTRACT AND SPICES

**STARTERS VEG**

**Kulithalai Vazhaipoo Varuval – 160**

A BANANA FLOWER MADE WITH OUR SIGNATURES SPICES AND DEEPLY FRIED

**Paal Kati Milagu Fry - 190**

A CUBES OF PANEER MARINATED WITH PEPPER SPICES AND DEEPLY FRIED

**Chinna Cholam Varuval – 190**

A BABYCORN MADE OF OUR SIGNATURES SPICES WITH DEEPLY FRIED

**Murungai Elai Kara Podi – 160**

A DRUMSTICK LEAF WITH AROMATIC SPICY AND DEEPLY FRIED

**KAALAAN MILAGU SUKKA – 190**

A MUSHROOM TOSSED WITH JUICY PEPPER MASALA

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**STARTERS**

**N.VEG**

**Aranmanai Kozhi -240**

OUR SIGNATURES MASALA’S WITH CHICKEN AND ASSORTED NUTS BASED DEEP FRIED

**Nei podi Kozhi -250**

A CHICKEN MADE OF GHEE WITH CRUNCHY GRIND PEPPER SPICES

**Thenmanam Chicken Ghee Roast-250**

BONELESS CUBE OF CHICKEN FLAVOURED WITH GHEE & SOUTHERN SPICES

**Chicken Pepper Fry – 250**

CHICKEN TOSSED WITH PEPPER DRY SPICES

**Pichu potta Kozhi sukka - 250**

SHREDDED CHICKEN TOSSED IN PEPPER AND CURRY LEAVES ON TAWA DRY

**Varamilagaai Kozhi Varuval - 250**

A CHICKEN DRY MADE OF DRIED RED CHILLIES

**Pallipalayam Kozhi Varuval -240**

A CHICKEN MADE OF DRIED CHILLIES, COCONUT AND WHOLE SPICES

**Aasari Kozhi Varuval - 250**

A CHICKEN DRY MADE OF DRIED RED CHILLY AND SHALLOTS

**Kaadai Milagu Piratal – 200**

A RECEIPE MADE OF WHOLE QUAIL MEAT FLAVOUR OF PEPPER SEMI JUICY

**Mamisa Mutton Kari Varuval -280**

A RECIPE MADE OF MUTTON & PEPPER, SEMI JUICY

**Vettai Kari Venjanam – 275**

BONELESS MUTTON DRY SAUTÉED WITH SOME HOME-MADE SPICES

**Mutton Kothu Kari piratal -250**

MINCED MEAT SAUTÉED WITH HOME MADE SPICES

**Mutton kari Kola Urundai – 100 (2pcs)**

JUICY AND SOFT MEAT BALL OF GRINDED MUTTON

**Meen Malli Varuval-300**

CORIANDER LEAVES MARINATED FILLETS OF MAHI MAHI SHALLOW FRIED ON TAWA

**Pazham puli chutney Meen – 300**

A SEER FISH MADE OF TAMARIND CHUTNEY SHALLOW FRIED ON TAWA

**Iral Iraichi Varuval -300**

MARINATED PRAWN ROASTED ON TAWA

**Karuveppilai Iral Roast -300**

DEEPLY FRIED CURRY LEAF MARINATED PRAWN

**Nandu Milagu Piratal – 280**

A CRAB MADE OF PEPPER SPICES WITH STIR FRIED

**EGG Omelette**

**(Masala/Kalaki/kozhi/moolai/kari/Nandu)**

**60/60/140/160/180/180**

**Kuli Karandi**

**(Kozhi/ Kari/Nandu) - 140 /180 /180**

**RICE & BIRYANI**

**VEG**

**Vetrilai Poondu Sadam – 200**

SOUTHERN STYLE FRIED RICE MADE WITH PAN LEAF AND GARLIC

**Paneer kheema Sadam – 220**

CRUMBLED PANEER RICE MADE WITH HOMEMADE SPICES

**Moongil Veg Biryani – 240**

A FLAVOUR OUR OWN SPICES VEG BIRYANI MADE WITH BAMBOO LOG

**Arusi paruppu Sadam -180**

TRADITIONAL DISH MADE WITH RICE AND LENTILS

**Thayir Sadam – 120**

A RICH CREAMY CURD MIXED WITH RICE

**N.VEG**

**Namma Veetu Virunthu (N.veg)- 180**

UNLIMITED MEALS SERVED WITH CHICKEN,MUTTON,FISH & EGG CURRIES

**Biryani (chicken /Mutton) 300 / 350**

TRADITIONAL STYLE MUDPOT BIRYANI

**Oonu chatti kozhi Soru -280**

SOUTHERN STYLE FRIED RICE MADE WITH COUNTRY CHICKEN & HOME-MADE SPICES

**Nallampatti nei kari soru -300**

SPICY MUTTON GHEE RICE MADE BY NALLAMPATTI TOWN STYLE

**Petti pulal soru – 350**

OUR SIGNATURE MUTTON MIXED MASALA RICE MADE OF PALM LEAF BASKET

**Iral kal Soru -320**

SOUTHER STYLE PRAWN FRIED RICE SAUTÉED ON TAWA

**STABLES**

**Paniyaram**

**(Veg/ Paneer/ Egg/ kozhi/ Mutton kari) 120/140/150/170/200**

**Appam**

**(Plain/Egg/Chicken/Mutton) 80/120 / 220 / 250**

**Appam with Veg Stew – 150**

**Appam with Mutton Paaya -220**

**IDDIYAPPAM**

**(Plain/Veg Kothu/Chicken Kothu/Mutton Kothu)**

**80/ 150 / 220 / 250**

**Idly**

**Plain idly-80**

**Idly with Veg Kurma – 150**

**Idly with fish Curry -180**

**Idly with Chicken Curry - 200**

**Idly with Mutton Curry – 220**

**Kothu idly**

**(Veg/Egg/kozhi/mutton) 130/160/200/230**

**Dosa**

**(Plain/kal/Paneer/Mushroom/Egg)**

**100 / 100/200/200/150**

**(Veg/Kozhi/Mutton Kari) 150/220/250**

**Kal Dosa**

**Kal Dosa with Fish Curry – 200**

**Kal Dosa with Chicken Curry – 200**

**Kal Dosa with Mutton Curry -220**

**Parotta**

**(Plain/Bun/Poricha/ Veechu) 40 /50/50 /50**

**Lappa**

**(Chicken/Mutton) 250/280**

**Kothu parotta**

**(Veg /Egg /Kozhi/Mutton kari)**

**150 /180 / 220/250**

**CURRY**

**VEG**

**Asana Nei Paruppu Kadaiyal -170**

THICK GHEE AND DHAL FRY

**Kaikari Thengai Paal -180**

THICK VEGETABLE KURMA MAINLY PREPARED WITH COCONUT MILK

**Pallipalayam Milagu Kalan curry – 200**

MUSHROOM PEPPER GRAVY MADE BY PALLIPALAYAM TOWN STYLE

**Paal Katti Patani Thoducurry – 200**

HOMESTLYE PANEER AND GREEN PEAS KURMA

**N.VEG**

**Kozhi varutha Curry-250**

HOME STYLE SPICY CHICKEN GRAVY MADE WITH HAND GROUND SPICES

**Adupadi kozhi curry -250**

HOME STYLE COUNTRY CHICKEN GRAVY MADE WITH HAND GROUND MASALAS

**Manchatti kozhi Essence -300**

TRADITIONAL STYLE CHICKEN CURRY MADE IN MUD POT

**Pandiyanadu kari kolambu -300**

ANCIENT STYLE MUTTON GRAVY MADE WITH HAND GROUND MASALAS

**Aatukal paya -250**

TRADITION STYLE MUTTO LEG STEW

**Viral Meen manga curry -280**

SNAKE HEAD FISH GRAVY MADE WITH HAND GROUND SPICES

**Iral Thakali Thokku -300**

SEMI-DRY DISH MADE OF PRAWN AND FARM FRESH TOMATOS

**Nattar nandu masala – 280**

A CRAB MADE WITH PEPPER AND SPICY MASALA

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**DESSERT**

**Vetrilai Amirtham - 140**

TRADITIONAL STYLE PAN LEAF COCONUT JELLY

**Rojapoo Amirtham - 140**

TRADITIONAL STYLE ROSE FETAL JELLY

**Kambu halwa -130**

HEALTHY AND SWEETY TRADITIONAL PEARL MILLET HALWA

**Karuppu kavuni Halwa - 140**

HEALTHY & SWEETY TRADITIONAL BLACK RICE HALWA

**Panjamirtha Pazha Dosai - 130**

SWEET PAN CAKE MADE OF HEALTHY FRUITS

**BEVERAGES**

**Goli Soda - 60**

**(Lemon, Blueberry, Paneer)**

**Neer Moor - 60**

**Paanagam – 60**

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