| Yuktahaar (Student Mess) Monsoon Menu w.e.f 12.09.22 | | | | | | | | |
|--|---------------------|---|---|---|--|--------------------------------|---|---------------------------------------|
| MEAL | ITEMS | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY |
| BREAKFAST | ITEM1 | Raagi Idly | Veg. Upma | Veg Poha | Semiya Upma | Vegetable Idly | Foxtail (Korralu) Millet Poha | Jawar Roti |
| | ITEM2 | Raajgira + Butter Milk | Raagi + Badam Milk | Raajgira | Raagi+Butter Milk | Raajgira | Raagi + Badam Milk | Hummus+ Coconut shreds |
| | ACCOMP ANIMENT S | Sambhar + Cocount chutney | Putana chutney | Cocount chutney | Cocount chutney | Sambhar + Tomato chutney | Putana chutney | Tomato Chutney |
| | DAILY | Milk + Sprouts / Masala Sprouts + Almonds + Plain Daliya + Seasonal Fruits + Curd / Butter Milk | | | | | | |
| LUNCH | Special RICE | Tamarind Rice | Barnyard (Udalu) Millet Rice | Brown Rice | Veg Pulao | Brown Rice | Curd Rice | Foxtail (Korralu) Millet Pulao |
| | Roti | Live Roti | Live Bhajra Roti | Live Roti | Live Roti | Live Roti | Live Palak Roti | Live Roti |
| | Daal | Green whole Moongdal Tadka | Masoor Dal | | Masoor / Chhole | Rajma | Dal Fry [with&without onion] | |
| | Vegetable | Mix Veg Paneer | Tomato Drumstick Curry | Aloo Methi | Soyabean | Beetroot Poriyal | Beans & Carrot Poriyal | Pumpkin |
| | Extra | | Sambar | Paneer Masala | Mah chhole | Dahi Kadhi | | Chhole / Black Channa |
| | Chutney/ Pickle | | Dosakai chutney | | Tomato Chutney | Donda Chutney | Kakarkaya Pachadi Pickle | Gongura Chutney |
| | Sweet | Daliya Sweet | | | | | | Fruit Custard |
| | DAILY | Rice + Buttermilk + Kichidi + Salad | | | | | | |
| SNACKS | | Sabudana Khichdi + Lassi | Uttapam + Groundnut Chutney | Seasoned Salad of boiled Chhole, Beans and Peanuts + Green Dhaniya Chutney | Ragi Dosa + Chutney | Masala Oats + Chutney+ Curd | Steamed Corn / Suji Chilla + Badam Thandai | Sweet Potato / Peanut Chat + Lassi |
| DINNER | RICE | Mint Rice | Brown Rice | Coconut / Jeera Rice | | Barnyard (Udalu) Millet Rice | Masala Khichidi - Dry | Tomato Rice |
| | Roti | Methi Roti | Live Roti | Live Roti | Methi Roti | Live Roti | Live Roti | Live Roti |
| | Daal | Chana Dal | Mix dal / Panchrang Dal [with&without onion] | Leafy Dal | Toor Dal Tadka [with&without onion] | Lobiya | Daal Makhni | Black Masoor Dal |
| | Vegetable | Masala Gobhi / Baingan Bartha | Bhindi | Lauki | Gawar Phali | Turai-Dal Sabzi | Mix Veg | |
| | Extra | Rasam | | | | Rasam / Sambar | | Spl. Paneer |
| | Chutney | Tomato Chutney | | Donda Chutney | Palli Podi | | | |
| | Sweet | | Raagi laddu | | Atakalu / Semiya Payasam | | Sujji Halwa | |
| | DAILY | Rice + Buttermilk + Kichidi + Salad | | | | | | |

All the food items should mandatorily be less oily and spicy. Salad = Cucumber + Lemon + Tomato + Onion + Carrot/Beetroot.

Note: All efforts are made to follow the menu, still it is subject to change based on availability of vegetables and other raw materials in the market.