


MEALATO

MONTHLY MESS SERVICE



MENU BOOK

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BREAKFAST

MENU LIST



MONDAY

BREAKFAST!

- **Idly set - Soft, steamed set of 3 idlys served with mildly spiced kadappa - B01 - M**
- **Puttu - Authentic Kerala-style piped puttu served with black channa curry - B02 - M**
- **Idiyappam - Steamed set of 3 idiyappam served with protein-enriched egg gravy - B03 - M**
- **Chappathi - Set of whole wheat chapathis served with North-style chickpeas kuruma - B04 - M**
- **Parota - 2 pieces of Malabar parota served with flavorful, tender beef curry - B05 - M**
- **Club sandwich - 3-layer white bread sandwich stuffed with sliced chicken and vegetables - B06 - M**
- **Protien Box - Healthy mix of boiled pulses along with boiled egg - B07 - M**
- **Kanji - Kerala's traditional matta rice kanji served with chammanthi - B08 - M**
- **Parota - 2 pieces of Malabar parota served with special channa kuruma - B09 - M**
- **Breakfast Combo - Soft and steamed pcs of Idly, poori, pongal, cup of Kesari and vada - B10 - M**
- **Ragi Koozh (Summer Special) - B12-M**
- **Pazhaya Soru (Summer Special) -B13-M**

TUESDAY

BREAKFAST!

- **Puttu - Authentic Kerala-style piped puttu served with homestyle egg curry - B01 - T**
- **Dosa - Set of tawa style dosa served with traditional sambar and freshly prepared chutney - B02 - T**
- **Poori - Set of soft poori served with spiced potato and peas kurma - B03 - T**
- **Chappathi - Set of whole wheat chapathis served with North-style Aloo peas kuruma - B04 - T**
- **Spicy Beef fusion Wrap - B05 - T**
- **Veg Protein box - Panner healthy mix of boiled chickpeas and soya with mint and curd - B06 - T**
- **Protien Box - Healthy mix of boiled pulses along with boiled egg - B07 - T**
- **Idly set - Steamed idly served with traditional sambar and freshly prepared chutney - B08 - M**
- **Chicken Burger - Juicy chicken patty served in a soft bun with sauces - B09 - T**
- **Ragi Koozh (Summer Special) - B10-T**
- **Breakfast Combo - Soft and steamed pcs of Idly, poori, pongal, cup of Kesari and vada - B11 - T**
- **Pazhaya Soru (Summer Special) - B13-T**

WEDNESDAY

BREAKFAST!

- **Idly set - Soft, steamed idlys served with homestyle sambar - B01 - W**
- **Wheat Puttu - Authentic Kerala-style piped puttu served with black channa curry - B02 - W**
- **Pongal Sambar - Soft, creamy pongal served with traditional spicy sambar - B03 - W**
- **Poori - Set of soft poori served with spiced white channa chole bature - B04 - W**
- **Upma - Flavorful upma with a medley of fresh vegetables, complemented by aromatic South Indian sambar - B05 - W**
- **Upumavu - Soft, traditional Kerala uppumavu served with rich coconut-based egg curry - B06 - W**
- **Parota - set of 2 flaky parota served with rich coconut-based egg curry - B07 - W**
- **Egg Sandwich – Crispy golden white bread slices stuffed with fresh cucumber and perfectly cooked egg - B08 - W**
- **Chicken sandwich - 3-layer white bread sandwich stuffed with minced chicken and vegetables - B09 - M**
- **Idiyappam - set of steamed idiyappam served with rich coconut-based egg curry - B10 - W**
- **Breakfast Combo - Soft and steamed pcs of Idly, poori,uttapam, cup of Kesari and vada - B11 - W**
- **Ragi Koozh (Summer Special) - B12-W**
- **Pazhaya Soru (Summer Special) - B13-W**

THURSDAY

BREAKFAST!

- **Idiyappam - set of soft , stamed idiyappam served with aloo curry - B01 - TH**
- **Idly set - Soft, steamed idlys served with homestyle sambar - B02 - TH**
- **Parota - 2 pieces of malabar parota served with flavorful aloo curry - B03 - TH**
- **Club sandwich - 3-layer white bread sandwich stuffed with sliced chicken, egg and vegetables - B04 - TH**
- **Parota - 2 pieces of malabar parota served with flavorful, tender beef curry - B05 - TH**
- **Puttu - Steamed soft sweet rice flour puttu served with ripe banana - B06 - TH**
- **Pongal Sambar - Soft, creamy pongal served with traditional spicy Gothsu- B07 - TH**
- **Chicken sandwich - 3-layer white bread sandwich stuffed with minced chicken and vegetables - B08 - TH**
- **Protien Box - Healthy mix of boiled pulses along with boiled egg - B09 - TH**
- **Breakfast Combo - Soft and steamed pcs of Idly, poori, pongal, cup of Kesari and vada - B10 - TH**
- **Ragi Koozh (Summer Special) - B11-TH**
- **Pazhaya Soru (Summer Special) - B12-TH**

FRIDAY

BREAKFAST!

- **Idly set - Soft, steamed set of 3 idlys served with homestyle sambar and freshly made greenchutney - B01 - F**
- **Wheat Puttu - Steamed soft masala wheat puttu served with cherupayar curry - B02 - F**
- **Pongal Sambar - Soft, creamy pongal served with traditional spicy Gothsu - B03 - F**
- **Upma - Flavorful upma with a medley of fresh vegetables, complemented by aromatic South Indian sambar - B04 - F**
- **Dosa set - Fluffy tawa-style dosa served with traditional Palakkad-style tomato chutney - B05 - F**
- **Parota - 2 pieces of malabar parota served with flavorful, tender beef gravy - B06 - F**
- **Chicken sandwich - 3-layer white bread sandwich stuffed with minced chicken and vegetables - B07 - F**
- **Idiyappam - set of soft, steamed idiyappam served with aloo curry - B08 - F**
- **Kanji - Kerala's traditional matta rice kanji served with chammanthi - B09 - F**
- **Upumavu - Soft, traditional Kerala uppumavu served with kadala curry- B10 - F**
- **Breakfast Combo - Soft and steamed pcs of Idly, poori, pongal, cup of Kesari and vada - B11 - F**
- **Ragi Koozh (Summer Special) - B12-F**
- **Pazhaya Soru (Summer Special) - B13-F**



LUNCH

MENU LIST



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MONDAY

LUNCH!

- **Veg Meal - Baric rice served with homely made sambar and vathakuzhabu, flavorful rasam, and seasonal side dish - L01 - M**
- **Non - Veg Meal - Baric rice accompanied by traditional fish curry, homestyle chicken curry & sambar , aromatic rasam, and crispy deep-fried fish - L02 - M**
- **Veg Meal - Kerala special matta rice served with homely sambar, pulissery, flavorful rasam, and seasonal side dish - L03 - M**
- **Non - Veg Meal - Matta rice accompanied by traditional fish curry, homestyle sambar, aromatic rasam, and crispy deep-fried fish - L04 - M**
- **Lemon Rice - Tangy and flavorful rice seasoned with turmeric, mustard seeds, curry leaves, and fresh lemon - L05 - M**
- **lunch box - Combo of tamarind rice, tomato rice, and curd rice served with crispy potato fry - L06 - M**
- **Chappathi lunch - Three soft whole wheat chappathis served with homestyle spiced potato bhaji - L07 - M**
- **Malabar biriyani Fragrant Malabar-style biriyani prepared with jerra rice, tender chicken, traditional spices, and served with raita and pickle - L08 - M**
- **Chicken Biriya - Aromatic basmati rice layered with tender chicken and slow-cooked on dum with rich spices, served with raita and pickle - L09 - M**
- **Basumathi veg combo - Aromatic basmati rice accompanied by creamy aloo green peas paneer masala and homestyle dal tadka with single chappathi - L10 - W**
- **GheeRice - A flavorful combination of fragrant ghee rice and rich pepper chicken gravy - L11-M**
- **Baric combo - Baric rice served with homely prepared sambar, spicy Chicken 65 (2 pcs), tangy rasam - L12 - M**
- **Motta Combo - Motta rice served with homely sambar, Chicken 65 (2 pcs), flavorful rasam - L13 - M**

TUESDAY

LUNCH!

- **Veg Meal - Baric rice served with homely parupu curry and keera kuzhambu flavorful rasam, and seasonal side dish - L01 - T**
- **Non - Veg Meal - Baric rice accompanied by traditional fish curry, homestyle mutton curry, sambar, aromatic rasam, and crispy deep-fried fish - L02 - T**
- **Veg Meal - Kerala special matta rice served with homely sambar and aviyal, flavorful rasam, and seasonal side dish - L03 - T**
- **Non - Veg Meal - Matta rice accompanied by traditional chicken curry, fish curry, homestyle sambar, aromatic rasam, and crispy deep-fried fish - L04 - T**
- **Curd Rice - Comforting South Indian curd rice made with creamy yogurt and tempered with potato fry - L05 - T**
- **lunch box - Combo of lemon rice, tomato rice, and Tamarind rice served with crispy potato fry - L06 - T**
- **Chappathi Lunch - Set of whole wheat chapathis served with flavorful soya chunks masala - L07 - T**
- **Chicken Biryani - Aromatic Seeraga Samba rice cooked with tender chicken and traditional spices - L08 - T**
- **Neychoru Beef - Traditional Kerala ghee rice (Neychoru) served with rich beef curry and tangy pickle - L09 - T**
- **Basumathi veg combo - Aromatic basmati rice accompanied by creamy muttor paneer and homestyle dal curry with single chappathi - L10 - T**
- **Ghee Rice - A traditional South Indian meal featuring aromatic ghee rice paired with Chettinad chicken kulambu - L11-T**
- **Baric combo - Baric rice served with homely fish curry, Tawa Fish Fry, flavorful rasam - L12 - T**
- **Motta Combo - Motta rice served with homely Ayala Meen Curry, veg side dish, flavorful rasam - L13 - T**

WEDNESDAY

LUNCH!

- **Veg Meal - Baric rice served with homely vathakuzhambu, sambar and moru curry and seasonal side dish - L01 - W**
- **Non - Veg Meal - Baric rice accompanied by traditional fish curry, homestyle chicken curry , sambar , aromatic rasam, and crispy deep-fried fish - L02 - M**
- **Veg Meal - Kerala special matta rice served with homely sambar and kootu curry, flavorful rasam, and seasonal side dish - L03 - W**
- **Non - Veg Meal - Matta rice accompanied by traditional fish curry and chicken curry, sambar, aromatic rasam, and crispy deep-fried fish - L04 - W**
- **Tomato Rice - Fragrant rice cooked with ripe tomatoes, tempered with curry leaves, green chilies, mustard seeds - L05 - W**
- **Veg Pulao - made of Fragrant basumati rice and selected vegetable served with fresh, creamy curd - L06 - W**
- **Chappathi lunch - Three soft whole wheat chappathis served with homestyle spiced mixed vegetables - L07 - W**
- **Chicken Biryani - Aromatic basmati rice layered with tender chicken, cooked in traditional Hyderabadi dum style, served with raita - L08 - W**
- **Chicken Biryani - Fragrant Thalassery-style biriyani cooked with tender chicken and aromatic spices, served with raita - L09 - W**
- **Basumathi veg combo - Aromatic basmati rice accompanied by creamy muttor paneer and homestyle dal tadka with single chappathi - L10 - W**
- **Baric combo- Baric rice served with traditional chicken curry, crispy Egg Fry , aromatic rasam -L11 - W**
- **Motta Combo - Motta rice served with homely chicken curry, Egg Fry , flavorful rasam - L12 -W**
- **GheeRice - A delicious South Indian meal featuring fragrant ghee rice served with chicken chukka - L14-W**

THURSDAY

LUNCH!

- **Veg Meal - Baric rice served with homely Sambar and karakuzhambu, flavorful rasam, and seasonal side dish - L01 - TH**
- **Non - Veg Meal - Baric rice accompanied by traditional fish curry, homestyle mutton curry & sambar, aromatic rasam, and crispy deep-fried fish - L02 - T**
- **Veg Meal - Kerala special matta rice served with homely sambar and pulissery, flavorful rasam, and seasonal side dish - L03 - TH**
- **Non - Veg Meal - Matta rice accompanied by traditional fish curry and chicken curry, sambar, aromatic rasam, and crispy deep-fried fish - L04 - TH**
- **Chappathi lunch - Three soft whole wheat chappathis served with kerala style beef curry - L05 - TH**
- **Chicken biriyani layered with tender chicken, slow-cooked in authentic Kannur-style dum biryani spices, served with raita - L06 - TH**
- **Veg Biryani - Aromatic basmati rice cooked with a selection of fresh vegetables and traditional spices, served with raita - L07 - TH**
- **Biryani Chicken - Aromatic Seeraga Samba rice cooked with tender chicken and traditional spices - L08 - TH**
- **Chappathi Lunch - Set of whole wheat chapathis served with flavorful dal fry - L09 - TH**
- **Basumathi veg combo - Aromatic basmati rice accompanied by rajma masala and homestyle dal fry with single chappathi - L10 - TH**
- **Baric combo - Baric rice served with traditional egg thokku, Boiled Egg , aromatic rasam - L11 - TH**
- **Motta Combo - Motta rice served with homely Ayala Meen Curry, veg side dish, flavorful rasam - L12 -TH**
- **GheeRice - A flavorful combination of fragrant ghee rice and rich pepper chickengravy - L14-TH**

FRIDAY

LUNCH!

- **Veg Meal - Baric rice served with homely parupu curry and poricha kuzhambu, flavorful rasam, and seasonal side dish - L01 - F**
- **Non - Veg Meal - Baric rice accompanied by traditional fish curry, homestyle chicken curry, aromatic rasam, and crispy deep-fried fish - L02 - F**
- **Veg Meal - Kerala special matta rice served with homely sambar and pulissery, flavorful rasam, and seasonal side dish - L03 - F**
- **Non - Veg Meal - Matta rice accompanied by traditional fish curry and chicken curry, sambar, aromatic rasam, and crispy deep-fried fish - L04 - F**
- **Lemon Rice - Tangy and flavorful rice seasoned with turmeric, mustard seeds, curry leaves, and fresh lemon - L05 - F**
- **lunch box - Combo of puthina and curry leaves rice, curd rice , and soy or tamarind rice with crispy potato fry - L06 - F**
- **Chappathi Lunch - Set of whole wheat chapathis served with flavorful vegetable chunks masala - L07 - F**
- **Vadi Biryani - Fragrant basmati rice layered with tender chicken, prepared in traditional style, served with raita - L08 - F**
- **Beef Biryani - Fragrant special rice layered with tender beef, slow-cooked in traditional Kerala spices, served with raita- L09 - F**
- **Basumathi veg combo - Aromatic basmati rice accompanied by aloo muttor paneer and homestyle dal tadka - L10 - F**
- **GheeRice - A delicious South Indian meal featuring fragrant ghee rice served with chicken chukka - L11-F**
- **Baric combo - Baric rice served with homely sambar, Chicken pakkoda, flavorful rasam - L12 - F**
- **Motta Combo - Motta rice served with homely chicken curry, Boiled Egg , flavorful rasam - L13 - F**

SATURDAY

LUNCH!

- **Veg Meal - Baric rice served with homely poondu kuzhambu and sambar, flavorful rasam, and seasonal side dish - L01 - SA**
- **Non - Veg Meal - Baric rice accompanied by traditional fish curry, homestyle mutton curry, sambar, aromatic rasam, and crispy deep-fried fish - L02 - T**
- **Veg Meal - Kerala special matta rice served with homely sambar and pulissery, flavorful rasam, and seasonal side dish - L03 - SA**
- **Non - Veg Meal - Matta rice accompanied by traditional fish curry, chicken curry and sambar, aromatic rasam, and crispy deep-fried fish - L04 - SA**
- **lunch box - Combo of tomato rice, curd rice, sambar rice or kushka with crispy potato fry - L05 - SA**
- **Chappathi veg - Set of soft whole wheat chappathi's served with spiced white channa chole bature - L06 - SA**
- **Fish Biryani - Rice layered with succulent neymeen, cooked in traditional Kerala spices and served with raita - L07 - SA**
- **Neychoru - Traditional Kerala ghee rice - Neychoru served with rich chicken perattu curry and tangy pickle - L08 - SA**
- **Chicken Biryani - Aromatic basmati rice layered with tender chicken, cooked in traditional Hyderabadi dum style, served with raita - L09 - SA**
- **Basumathi veg combo - Aromatic basmati rice accompanied by palak paneer and homestyle dal curry - L10 - SA**
- **Veg Biryani - Aromatic basmati rice cooked with a selection of fresh vegetables and traditional spices, served with raita - L11 - SA**
- **Baric combo - Baric rice served with homely style Urundai Kulambu and flavorful rasam - L12 - SA**
- **Motta Combo - Motta rice served with homely sambar, chicken 65, tangy rasam - L13 - SA**
- **GheeRice - A traditional South Indian meal featuring aromatic ghee rice paired with Chettinad chicken kulambu - L14 - SA**



DINNER

MENU LIST



MONDAY

DINNER!

- **Chappathi veg - Set of whole wheat chappathis served with flavorful channa masala and a side of curd dip - D01 - M**
- **Chappathi Non-veg - Soft whole wheat chappathis accompanied by tender chicken cooked in a spiced masala gravy - D02 - M**
- **Wheat Parota veg - Soft wheat parota served with spiced aloo kurma or seasonal vegetable sabzi, accompanied by a curd dip - D03 - M**
- **Parota Non-Veg - Flaky parota served with tender chicken cooked in a rich and spicy salana gravy - D04 -M**
- **Parota non-veg , Flaky Malabar porota served with tender, spiced beef curry - D05 - M**
- **Mini Tiffin - Choice of wheat porota and Kuzhi Paniyaram served with chutney, and spiced aloo kuruma - D06 - M**
- **Idly set - Steamed 3 idly's served with traditional sambar and freshly prepared chutney - D07 - M**
- **Rice combo - Tender chicken cooked in spicy chilly gravy, served with steamed rice and a medley of lightly boiled vegetables - D08 - M**
- **Chicken Biryai - Aromatic basmati rice layered with tender chicken and slow-cooked on dum with rich spices, served with raita and pickle - D09 - M**
- **Rice combo veg - Tender chicken cooked in spicy chilly Paneer, served with steamed rice and a medley of lightly boiled vegetables - D10 - M**
- **Neychoru Beef - Traditional Kerala ghee rice (Neychoru) served with rich beef curry and tangy pickle - D11 - M**
- **Veg Rice Combo - Aloo gobi dry, matar paneer, moong dal fry, jeera rice, curd with bondi, and single chapathi - D12 - M**
- **Dosa set - Golden, puffy tawa style dosa paired with tender chicken simmered in a spiced gravy - D13 - M**
- **Idiyappam - Steamed idiyappam served with traditional Kerala-style egg curry - D14 - M**
- **Chicken Burger - Juicy chicken patty served in a soft bun with sauces - D15 - M**
- **GheeRice - A traditional South Indian meal featuring aromatic ghee rice paired with Chettinad chicken kulambu - D16-M**
- **Rice Non-veg Combo Baric rice served with traditional sambar, spicy chicken chukka masala - D17 - M**
- **Pulao - Fragrant chicken pulao cooked in aromatic Yakni spices, served with spiced potato and chickpeas - D18- M**

TUESDAY

DINNER!

- **Chappathi veg** - Set of whole wheat chappathis served with flavorful onion sabzi and a side of curd dip - D01 - T
- **Chappathi Non-veg** - Soft whole wheat chappathis accompanied by spiced egg gravy - D02 - T
- **Wheat Parota veg** - Soft wheat parota served with dhal curry, accompanied by a curd dip - D03 - T
- **Parota Non-Veg** - set of flaky parota served with homestyle egg gravy - D04 -T
- **White Mutton Biryani** - Fragrant biriyani cooked with tender white mutton, served with refreshing green chilli, mint, and coriander raita - D05 - T
- **Dosa set** - Golden, puffy tawa style dosa paired with madurai style tender chicken simmered in a gravy - D06 - T
- **Rice Combo** - Aromatic jeera rice accompanied by rich paneer peas curry and fresh, creamy curd - D07 - T
- **Rice Non-veg Combo** baric rice served with traditional sambar, spicy mutton chukka masala - D08 - T
- **Beef Biryai** - Aromatic basmati rice layered with tender beef and slow-cooked on dum with rich spices, served with raita and pickle - D09 - T
- **Malabar Chicken Biryai** - Aromatic basmati rice layered with tender chicken and slow-cooked on dum with rich spices - D10 - T
- **Mini Tiffin** - Choice of Idly, Kichadi , and Kuzhi Paniyaram served with sambar, chutney, and spiced bhaji - D11 - T
- **Veg Rice Combo** - Aloo fry, capsicum matar paneer, masoor dal fry, jeera rice, curd masala, and single chapathi - D12 - T
- **Idly set** - Steamed idly served with traditional sambar and freshly prepared chutney - D13 - T
- **Idiyappam** - Steamed idiyappam served with traditional Kerala-style chicken curry - D14 - T
- **Chicken Burger** - Juicy chicken patty served in a soft bun with sauces - D15 - T
- **GheeRice** - A delicious South Indian meal featuring fragrant ghee rice served with chicken chukka - D16-T
- **Pulao** - Fragrant beef pulao cooked in aromatic Yakni spices, served with spiced potato and chickpeas - D17 - T

WEDNESDAY

DINNER!

- **Chappathi veg - Set of whole wheat chappathis served with flavorful paneer butter masala - D01 - W**
- **Chappathi Non-veg - Soft whole wheat chappathis accompanied by tender chicken aloo curry - D02 - W**
- **Wheat Parota veg - Soft wheat parota served with curry made of aloo, peas , gobi , accompanied by a curd dip - D03 - W**
- **Parota - Flaky parota served with tender chicken cooked in spicy and flavorful Madurai-style salna gravy - D04 - W**
- **Parota non-veg , Flaky Malabar porota served with tender, spiced beef curry - D05 - W**
- **Mini Tiffin - Choice of Idly, cup of upma, and Kuzhi Paniyaram served with sambar, chutney - D06 - W**
- **Idly set - Steamed idly served with traditional sambar and freshly prepared chutney - D07 - W**
- **Rice combo - Tender chicken cooked in spicy chilly gravy, served with steamed rice and a medley of lightly boiled vegetables - D08 - W**
- **Vadi Biryani - Fragrant basmati rice layered with tender chicken, prepared in traditional style, served with raita - D09 - W**
- **Rice combo veg - Tender chicken cooked in spicy chilly Paneer, served with steamed rice and a medley of lightly boiled vegetables - D10 - W**
- **Fried Chicken Biryani - Thalassery-style Kerala fried chicken biriyani, cooked with traditional spices and served with raita - D11 - W**
- **Veg Rice Combo - Aloo gobi, matar paneer, moong dal fry, lemon rice, curd with cucumber, and single chapathi - D12 - W**
- **Dosa set - Golden, puffy tawa style dosa paired with tender chicken boiled potto kuruma - D13 - W**
- **Idiyappam - Steamed idiyappam served with traditional Kerala-style egg masala - D14 - W**
- **Chicken Burger - Juicy chicken patty served in a soft bun with sauces - D15 - W**
- **GheeRice - A flavorful combination of fragrant ghee rice and rich pepper chicken gravy - D16 - W**
- **Rice Non-veg Combo Steamed basmati rice served with traditional sambar, spicy chicken chukka masala - D17 - W**
- **Pulao - Fragrant beef pulao cooked in aromatic Yakni spices, served with spiced potato and chickpeas - D18 - W**

THURSDAY

DINNER!

- **Chapathi Veg** - Set of whole wheat chapathis served with flavorful dhaba-style mixed vegetable sabzi and a side of curd dip - D01 - TH
- **Chapathi Non-veg** - Soft whole wheat chapathis accompanied by spiced egg gravy - D02 - TH
- **Wheat Parota veg** - Soft wheat parota served with white peas and aloo masala, accompanied by a cooling curd dip - D03 - TH
- **Parota** - Flaky parota served with tender chicken cooked in spicy and flavorful Madurai-style salna gravy - D04 - TH
- **White Mutton Biryani** - Fragrant biryani cooked with tender white mutton, served with refreshing green chilli, mint, and coriander raita - D05 - TH
- **Dosa set** - Golden, puffy tawa style dosa paired with madurai style tender chicken salna - D06 - TH
- **Rice Combo** - Aromatic jeera rice accompanied by rich paneer peas curry and fresh, creamy curd - D07 - TH
- **Rice Non-veg Combo** Baric rice served with traditional parupu rasam, spicy mutton chukka masala - D08 - TH
- **Beef Biryani** - Aromatic basmati rice layered with tender beef and slow-cooked on dum with rich spices, served with raita and pickle - D09 - TH
- **Fish Biryani** - Special gheerice rice served with Kerala-style fried fish biryani, cooked with traditional spices and accompanied by raita - D10 - TH
- **Mini Tiffin** - Choice of Idly, cup of kichadi, and Kuzhi Paniyaram served with sambar, chutney - D11 - TH
- **Veg Rice Combo** - Aloo, beans, matar paneer, moong dal fry, jeera rice, dal tadka, curd with bondi, and single chapathi - D12 - TH
- **Idly set** - set of mini idlys made of coarse spicy powder with gingelly oil - D13 - TH
- **Idiyappam** - Steamed idiyappam served with traditional Kerala-style chicken curry - D14 - TH
- **Chicken Burger** - Juicy chicken patty served in a soft bun with sauces - D15 - TH
- **GheeRice** - A traditional South Indian meal featuring aromatic ghee rice paired with Chettinad chicken kulambu - D16-TH
- **Pulao** - Fragrant beef pulao cooked in aromatic Yakhni spices, served with spiced potato and chickpeas - D17 - TH

FRIDAY

DINNER!

- **Chappathi veg - Set of whole wheat chappathis served with flavorful vegetable white kuruma and side of curd dip - D01 - F**
- **Chappathi Non-veg - Soft whole wheat chappathis accompanied by butter chicken - D02 - F**
- **Wheat Parota veg - Soft wheat parota served with aloo kuruma or sabzi, accompanied by a cooling curd dip - D03 - F**
- **Parota Non-Veg - set of flaky parota served with homestyle egg gravy - D04 -F**
- **Parota Non-Veg - set of flaky parota served with kerala style egg curry - D05 -F**
- **Mini Tiffin - Choice of Idly, poori , and Kuzhi Paniyaram served with sambar, chutney - D06 - F**
- **Idly set - Steamed soft set of idly served with traditional sambar - D07 - F**
- **Rice combo - Tender chicken cooked in spicy chilly gravy, served with steamed rice and a medley of lightly boiled vegetables - D08 - F**
- **Chicken Biryai - Aromatic basmati rice layered with tender chicken and slow-cooked on dum with rich spices, served with raita and pickle - D09 - F**
- **Rice combo veg - Tender chicken cooked in spicy chilly Paneer, served with steamed rice and a medley of lightly boiled vegetables - D10 - F**
- **Speical Traditional flavorful Kasargod-style chicken curry served with choru - D11 - F**
- **Veg Rice Combo - Aloo matar sabzi , capcicum matar paneer, masoor dal fry, steamed rice, curd masala , and single chapathi - D12 - F**
- **Dosa set - Special tawa style set of dosa served with traditional sambar and freshly prepared chutney - D13 - F**
- **Idiyappam - Steamed idiyappam served with traditional Kerala-style egg curry - D14 - F**
- **Chicken Burger - Juicy chicken patty served in a soft bun with sauces - D15 - F**
- **GheeRice - A flavorful combination of fragrant ghee rice and rich pepper chicken gravy - D16 - F**
- **Rice Non-veg Combo Steamed basmati rice served with traditional onion rasam , spicy chicken chukka masala - D17 - F**
- **Pulao - Fragrant beef pulao cooked in aromatic Yakni spices, served with spiced potato and chickpeas - D18 -F**

SATURDAY

DINNER!

- **Chapathi Veg - Set of whole wheat chapathis served with flavorful paneer butter masala and a side of curd dip - D01 - SA**
- **Chappathi Non-veg - Soft whole wheat chappathis accompanied by butter chicken - D02 - SA**
- **Parota veg - Soft parota served with white peas and aloo masala, accompanied by a cooling curd dip - D03 - SA**
- **Parota Non-Veg - Flaky parota served with tender chicken cooked in a rich and spicy salana gravy - D04 -SA**
- **White Mutton Biryani - Fragrant biriyani cooked with tender white mutton, served with refreshing green chilli, mint, and coriander raita - D05 - SA**
- **Idly set - Steamed soft set of idly served with traditional sambar - D06 - SA**
- **Dosa set - Golden, puffy tawa style dosa paired with madurai style tender mutton salna - D07 - SA**
- **Rice combo - Tender chicken cooked in spicy chilly gravy, served with steamed rice and a medley of lightly boiled vegetables - D08 - SA**
- **Rice combo veg - Tender chicken cooked in spicy chilly Paneer, served with steamed rice and a medley of lightly boiled vegetables - D09 - SA**
- **Fish Biryani - Special Gheerice served with Kerala-style fried fish biryani, cooked with traditional spices and accompanied by raita - D10 -TH**
- **Speical Traditional flavorful Kasargod-style chicken curry served with choru - D11 - SA**
- **Veg Rice Combo - Aloo masala , palak paneer, moong dal fry, jeera rice, curd with cucumber , and single chapathi - D12 - SA**
- **Fried Chicken Biryani - Thalassery-style Kerala fried chicken biriyani, cooked with traditional spices and served with raita - D11 - SA**
- **Idiyappam - Steamed idiyappam served with traditional Kerala-style chicken curry - D12 - SA**
- **Chicken Burger - Juicy chicken patty served in a soft bun with sauces - D15 - SA**
- **GheeRice - A delicious South Indian meal featuring fragrant ghee rice served with chicken chukka - D16-SA**
- **Rice Non-veg Combo Steamed basmati rice served with traditional onion rasam , spicy chicken chukka masala - D17 - SA**
- **Pulao - Fragrant beef pulao cooked in aromatic Yakni spices, served with spiced potato and chickpeas - D18 -SA**

SUNDAY

**LUNCH
DINNER!**

- **Chicken Biryai - Aromatic basmati rice layered with tender chicken and slow-cooked on dum with rich spices, served with raita and pickle - LD01 - SU**
- **Chicken Biryani - Fragrant Thalassery-style biriyani cooked with tender chicken and aromatic spices, served with raita - LD02 - SU**
- **Beef Biryani-Fragrant special rice layered with tender beef, slow-cooked in traditional Kerala spices, served with raita- LD03 - SU**
- **Veg Biryani - Aromatic basmati rice cooked with a selection of fresh vegetables and traditional spices, served with raita - LD04 - SU**
- **Idly set - Soft, steamed set of 3 idlys served with vadacurry- LD05 - SU**



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