

ONAM SADHYA
a feast of kerala
(August 21 and 22 from 12.30 pm to 3 pm)

vegetarian

coin papadam/banana chips/jack fruit chips/sarkara varatti
chutneys, pickles and pachadi

jack fruit seed pakoda
mini masala dosa
accompanied with chutney and sambhar
banana flower vada

kalan

a traditional keralan yam dish cooked with butter milk, coconut, mustard, curry leaves

olan

black eyed bean and ash gourd simmered in coconut milk and tempered with chilli mustard curry leaves

avial

traditional south Indian vegetables, seasoned with coconut, coconut oil spices

chakka erissery

raw Jack fruit chunks cooked along with coconut, cumin turmeric, chilli

mango curry

fresh ripe mango cooked along with yoghurt, ground coconut, green chillies and
tempered with mustard seeds and curry leaves

vellarikka pachadi

delicious kerala cucumber raita

beans and carrot thoran

tempered with mild spices

palakkadan thenga choru

par boiled red rice flavoured with coconut

fluffy steamed rice

malabar paratha

ada pradaman

pal payasam

rava ladoo

tea/coffee

non-vegetarian

coin papadam/banana chips/jack fruit chips/sarkara varatti
chutneys, pickles and pachadi

jack fruit seed pakoda
chemeen thoran
shrimps stir fried with coconut and spices
mini masala dosa
accompanied with chutney and sambhar

naadan koontal fry
kerala spicy squid fried with spices

quilon fish curry
chunks of halibut simmered in coconut, chilli raw mango sauce

kaada roast
quail marinated with malabar spices and slow roasted

avial
traditional south Indian vegetables, seasoned with coconut, coconut oil spices

chakka erissery
raw Jack fruit chunks cooked along with coconut, cumin turmeric, chilli

vellarikka pachadi
delicious kerala cucumber raita

beans and carrot thoran
tempered with mild spices

palakkadan thenga choru
par boiled red rice flavoured with coconut

fluffy steamed rice
malabar paratha

ada pradaman
pal payasam
rava ladoo

tea/coffee