

## **ONAM SADYA MENU - FOR THE WHOLE TABLE ALL GUESTS**

**Available on 6<sup>th</sup> and 7<sup>th</sup> September 2025, from 12 pm to 3 pm**

coin papadam/banana chips/jack fruit chips/sarkara varatti/chutneys/pickles MUS  
SES D

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kappa kadala puzhukku MUS  
*mashed tapioca with chickpea curry*

vazhaipoo vadai

*banana flower vada*

idichakka chop

*jackfruit gallette*

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olan MUS

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

kalan D

*yogurt, coconut, raw plantain curry*

avial MUS D

*traditional south indian vegetables, seasoned with coconut, coconut oil, spices*

erisseri MUS

*pumpkin cooked along with coconut, cumin turmeric, chilli, tempered with mustard  
seeds and curry leaves*

beans and carrot thoran MUS

kerala matta choru

*red rice*

nei choru D

*steamed rice with ghee*

malabar paratha G E D

*soft refined flour dough beaten to thin sheet and folded to form layered bread,  
cooked on a skillet with pure ghee*

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parippu pradhanam N D

pazham pori D SES G

unni appam D SES G

£48.00 per person for food (inclusive of VAT and all charges).

All drinks charged extra on actual consumption basis.

We have a no tipping policy.

Allergens G-Gluten, N-Nuts, D-Dairy, E-Eggs, C-Crustacean, M-Molluscan, L-Lupin, S-Sulphites, CEL-Celery, F-Fish, SES-Sesame, MUS-Mustard, P-Peanuts, SOY-Soy Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens. No discount offered on this special priced menu.

