

KARIKALAN VIRUNTHU

(CAUVERY, TUESDAY)

VEGETARIAN

SOUP

Kaikari Karuveppilai Charu

Flavorful and Aromatic Soup Made with Curry Leaves, Tamarind, and Various Spices

Nattu Thakkali Pachai Puli Charu

Tangy and Spicy, Tomato and Green Tamarind Soup

SALAD

Nari Paruppu Kalavai

Boiled Moth Beans Served Along with Micro Greens and Onion

STARTERS

Vellai Paniyaram Served with Vara Milaga Thuvaiyal

Pan Fried Dumplings Made with Raw Rice and Urad Batter Served with Spicy Red Chilli Chutney

Beetroot Kola Urundai (Thengai Chutney)

Beetroot Vada Seasoned with Spices, Onions and Chilli, Served with Coconut Chutney

Thavala Vadai

Deep-Fried Lentil Patties Made with A Combination of Urad and Chana Dal

MAIN COURSE

Beans Carrot Pacchai Patani Paneer Podimas

Beans, Carrots, Peas and Cottage Cheese Tempered with Mustard, Curry Leaves and Grated Coconut

Malai Mavadi Inji Verkadalai Mandi

Peanut Curry Cooked in A Tangy Tomato, Onion and Garlic Gravy

Murungai Mochai Masala

Drumstick & Field Beans Cooked with Onion, Tomato and Hand Pounded Masalas

Saiva Meen Kozhambu

Soya Chunks Cooked in A Thick and Tangy Tomato Curry

Vazhakai Varuval

Raw Plantains Roasted with Ghee and A Flavorful Spice Mixture

DAL

Thalicha Pasi Paruppu

Tempered Moong Dal, Slightly Thick In Consistency

RASAM

Milagu Rasam

Variation of Spicy Rasam Made with Black Pepper, Tamarind, Tomatoes and Other Spices

CURD

Varutha Thengai Poo Thalicha Thayir

Fresh Curd Topped with Tempered Coconut

RICE

Ponni Rice

Plain Steamed Rice

Kodai Kalan Briyani

Fragrant, Spiced Rice Layered with Wild Mushroom, Spices and Herbs

BREADS

Nool Parotta

Thread-Like Strands of Dough Coiled into A Flat, Round Shape and Shallow Fried Resulting in A Flaky and Crispy Texture

Elang Dosai

Soft Dosai Made with Naturally Fermented Batter That Can Be Folded Like a Handkerchief

Vellai Idiyappam

Traditional Steamed String Hopper Made with Rice Flour and Coconut Oil

DESSERTS

Dum ka Root

Perfect Mix of Semolina and Pumpkin Cooked in Milk, Ghee and Sugar

Sapota Payasam

Creamy and Sweet Dessert Made with Sapota, Milk, Cream and Sugar

KARIKALAN VIRUNTHU

(CAUVERY)

NON-VEGETARIAN

SOUP

Yeral Thala Paruppu Charu

Shrimp Head Lentil Soup Tempered with Spices and Herbs

Kara Nattu Kozhi Charu

Flavorful and Spicy Soup Made with Country Chicken and A Blend of Aromatic Spices

SALAD

Yeral Kallu Kalavai

Pan Tossed Shrimps with Onions, Pepper and Cumin Powder Flavored with Chef Special Spices

STARTERS

Vellatu Keema Kola Urandai

Lamb Meatball Dish Made with Minced Meat and A Variety of Spices

Chinna Vengayam Karungkozhi Uppukari

Black Chicken Dish Cooked with Small Onions and A Spicy Black Pepper-Based Seasoning

Pachai Milagai Poondu Yeral

Seafood Dish Made with Prawns (Eral) Cooked in A Spicy and Aromatic Sauce That Features Green Chilies and Garlic as Key Ingredients

MAIN COURSE

Vellattu Elumbu Paruppu Kuzhambu

Made with Lentils and Bone-In Mutton in A White Gravy

Vayal Nandu Aracha Masala

Farm Crab Cooked in Traditional Ground Spice Mixture

Malai Poondu Kaadai Kalu Pirattal

Quail Seasoned with Hill Garlic and Sautéed with Hand-pounded Spices and Herbs

Naatu Kozhi Zameen Kuzhambu

Chicken Curry Made with Country Chicken and Features a Rich and Flavorful Gravy Made with Ground Spices and Herbs

DAL

Thalicha Pasi Paruppu

Tempered Moong Dal, Slightly Thick In Consistency

OMELETTE

Karandi Omelette

Egg Cooked in an Iron Ladle with Chilli, Coriander and Onions

RASAM

Milagu Rasam

Variation of Spicy Rasam Made with Black Pepper, Tamarind, Tomatoes and Other Spices

CURD

Varutha Thengai Poo Thalicha Thayir

Fresh Curd Topped with Tempered Coconut

RICE

Ponni Rice

Plain Steamed Rice

Vellattu Briyani

Tender and Juicy Mutton Meat Cooked Together with Rice, Herbs and Spices in an Open pot

BREADS

Nool Parotta

Thread-Like Strands of Dough Coiled into A Flat, Round Shape and Shallow Fried Resulting in A Flaky and Crispy Texture

Kari Dosa

Rice Pan Cake Topped with Minced Mutton

Vellai Idiyappam

Traditional Steamed String Hopper Made with Rice Flour and Coconut Oil

DESSERTS

Dum ka Root

Perfect Mix of Semolina and Pumpkin Cooked in Milk, Ghee and Sugar

Sapota Payasam

Creamy and Sweet Dessert Made with Sapota, Milk, Cream and Sugar

***SANGAMITHIRAI SPECIAL VIRUNTHU
CAUVERY***

VEGETARIAN

SOUP

Kaikari Karuveppilai Charu

Flavorful and Aromatic Soup Made with Curry Leaves, Tamarind, and Various Spices

Nattu Thakkali Pachai Puli Charu

Tangy and Spicy, Tomato and Green Tamarind Soup

SALAD

Nari Paruppu Kalavai

Boiled Moth Beans Served Along with Micro Greens and Onions

MAIN COURSE

Beans Carrot Pacchai Patani Paneer Podimas

Beans, Carrots, Peas and Cottage Cheese Tempered with Mustard, Curry Leaves and Grated Coconut

Murungai Mochai Masala

Drumstick and Field Beans Cooked with Onion, Tomato and Hand Pounded Masalas

Saiva Meen Kozhambu

Soya Chunks Cooked in A Thick and Tangy Tomato Curry

DAL

Thalicha Pasi Paruppu

Tempered Moong Dal, Slightly Thick In Consistency

RASAM

Milagu Rasam

Variation of Spicy Rasam Made with Black Pepper, Tamarind, Tomatoes and Other Spices

CURD

Nattu Paal Thayir

Fresh Curd

RICE

Ponni Rice

Plain Steamed Rice

Kodai Kalan Briyani

Fragrant, Spiced Rice Layered with Wild Mushroom, Spices and Herbs

BREADS

Nool Parotta

Thread-Like Strands of Dough Coiled into A Flat, Round Shape and Shallow Fried Resulting in A Flaky and Crispy Texture

Elang Dosai

Soft Dosai Made with Naturally Fermented Batter That Can Be Folded Like a Handkerchief

DESSERTS

Dum ka Root

Perfect Mix of Semolina and Pumpkin Cooked in Milk, Ghee and Sugar

Sapota Payasam

Creamy and Sweet Dessert Made with Sapota, Milk, Cream and Sugar

SANGAMITHIRAI SPECIAL VIRUNTHU

(CAUVERY)

NON-VEGETARIAN

SOUP

Yeral Thala Paruppu Charu

Shrimp Head Lentil Soup Tempered with Spices and Herbs

Kara Nattu Kozhi Charu

Flavorful and Spicy Soup Made with Country Chicken and A Blend of Aromatic Spices

SALAD

Yeral kallu Kalavai

Pan Tossed Shrimps with Onions, Pepper and Cumin Powder, Flavoured with Chef Special Spices

MAIN COURSE

Vellattu Elumbu Paruppu Kuzhambu

Made with Lentils and Bone-In Mutton in A White Gravy

Malai Poondu Kaadai Kalu Pirattal

Quail Seasoned with Hill Garlic and Saut ed with Hand-pounded Spices and Herbs

Naatu Kozhi Zameen Kuzhambu

Chicken Curry Made with Country Chicken and Features a Rich and Flavorful Gravy Made with Ground Spices and Herbs

DAL

Thalicha Pasi Paruppu

Tempered Moong Dal, Slightly Thick In Consistency

RASAM

Milagu Rasam

Variation of Spicy Rasam Made with Black Pepper, Tamarind, Tomatoes and Other Spices

CURD

Nattu Paal Thayir
Fresh Curd

RICE

Ponni Rice
Plain Steamed Rice

Vellattu Briyani

Tender and Juicy Mutton Meat Cooked Together with Rice, Herbs and Spices
in an Open pot

BREADS

Nool Parotta

Thread-Like Strands of Dough Coiled into A Flat, Round Shape and Shallow Fried Resulting in
A Flaky and Crispy Texture

Kari Dosa

Rice Pan Cake Topped with Minced Mutton

DESSERTS

Dum ka Root

Perfect Mix of Semolina and Pumpkin Cooked in Milk, Ghee and Sugar

Sapota Payasam

Creamy and Sweet Dessert Made with Sapota, Milk, Cream and Sugar

KARIKALAN VIRUNTHU

(VAIGAI, WEDNESDAY)

VEGETARIAN

SOUP

Murungai Elai Charu

Soup Made Using Drumstick Leaves (Murungai Elai), Which Are Known for Their Health Benefits and Distinct Flavour

Naatu Poondu Kollu Charu

Hearty and Nutritious Soup Made from Country Garlic (Naatu Poondu) And Horse Gram (Kollu)

SALAD

Thenai Kalavai

Millet Salad

STARTERS

Vazhai Sundi (Manga Chutney)

Fried Dumplings Made with Raw Banana Served with Mango Chutney

Kuzhi Panniyaram (Madurai Chutney)

Urad Dal Balls Served with Famous Madurai Chutney

Karupu Kadalai Vadai

Deep Fried and Crunchy Black Peas Patty

MAIN COURSE

Carrot Beans Pattani Poriyal

Stir-Fried Vegetable Dish That Includes Carrots, Beans, Green Peas

Malai Poondu Kuzhambu

Thick and Tangy Tomato Gravy with Hill Garlic

Baby Potato and Butter Beans Masala

Delicious Gravy Made with Small Potatoes and Butter Beans

Venddakai Roast

Pan-Roasted Home Style Ladies Finger Preparation

Pachai Milagai Mandi

Tamarind and Chilli Cooked in a Thick Gravy

DAL

Peerkangai Kootu

Nutritious Curry Made with Tender Ridge Gourd, Moong Dal, Coconut, And A Fragrant Blend of Spices

RASAM

Beetroot Rasam

A Lovely Combination of Spicy Rasam with The Addition of Beetroot

CURD

Vendhiya Keerai Moorukuzhambu

Fenugreek Leaves in A Flavorful Butter Milk Broth

RICE

Ponni Rice

Plain Steamed Rice

Thenga Paal Sadham

Rice Cooked in Coconut Milk

BREADS

Nei Parotta

Parotta Cooked in Ghee

Sirudaniya Dosai

Dosai Made with A Healthy Mix of Millets

Thattu Idly

Rice Dumplings Steamed in A Plate Served with Sambar

DESSERTS

Javvarisi Payasam

Sago Cooked Together with Milk & Jaggery

Naatu Paal Nei Badam Halwa

Rich, Creamy Halwa Made from Pure Cow's Milk (Naatu Paal), Ghee (Nei), And Almonds (Badam)

KARIKALAN VIRUNTHU

(VAIGAI)

NON-VEGETARIAN

SOUP

Vellattu Milagu Chaaru
Spicy Mutton Broth with Herbs and Spices

Varamalli Idicha Nandu Chaaru
Black Pepper Crab Broth

SALAD

Pichi Potta Kozhi Kalu Kalavai
Shredded Country Chicken Stir Fried with Onions, Curry Leaves And
Home Made Flavourful Masalas

STARTERS

Gundu Milagai Vellattu Kari Varuval
Mutton Chunks Sautéed with Onion, Garlic and Chilli

Kilanga Meen Varuval
Lady Fish Marinated with Spices and Deep Fried

Anji Masala Kaadai Porichathu
Fried Quail Marinated in A Secret Blend of Spices

MAIN COURSE

Theru Kadai Attukal Kuzhambu
Mutton Trotter Broth Done in a Traditional Way

Nadan Nattu Kozhi Kuzhambu
Rural Style Country Chicken Curry

Vathu Kari Nei Pirattal
Juicy Duck Cooked in Homemade Masala

Sigapu Shankara Meen Kuzhambu
Baby Red Snapper in a Tangy Sauce

OMELETTE

Nattu Muttai Omelette

Country Chicken Egg Omelette with Chilli, Coriander and Onions

DAL

Peer kangai Kootu

Nutritious Curry Made with Tender Ridge Gourd, Moong Dal, Coconut, And A Fragrant Blend of Spices

RASAM

Beetroot Rasam

A Lovely Combination of Spicy Rasam with The Addition of Beetroot

CURD

Vendiya Keerai Moorukuzhambu

Fenugreek Leaves in A Flavorful Butter Milk Broth

RICE

Vaankozhi Biriyani

Tender and Juicy Turkey Meat Cooked Together with Rice, Herbs and Spices in an Open Pot

Ponni Rice

Plain Steamed Rice

BREADS

Nei Parotta

Parotta Cooked in Ghee

Eraal Thokku Dosai

Rice Pan Cake Topped with Shrimp Masala

Thattu Idly

Rice Dumplings Steamed in A Plate Served with Sambar

DESSERTS

Javvarisi Payasam

Sago Cooked Together with Milk & Jaggery

Naatu Paal Nei Badam Halwa

Rich, Creamy Halwa Made from Pure Cow's Milk (Naatu Paal), Ghee (Nei), And Almonds (Badam)

SANGAMITHIRAI SPECIAL VIRUNTHU

(VAIGAI)

VEGETARIAN

SOUP

Murungai Elai Charu

Soup Made Using Drumstick Leaves (Murungai Elai), Which Are Known for Their Health Benefits and Distinct Flavour

Naatu Poondu Kollu Charu

Hearty and Nutritious Soup Made from Country Garlic (Naatu Poondu) And Horse Gram (Kollu)

SALAD

Thenai Kalavai

Millet Salad

MAIN COURSE

Carrot Beans Pattani Poriyal

Stir-Fried Vegetable Dish That Includes Carrots, Beans, Green Peas

Malai Poondu Kuzhambu

Thick and tangy Tomato Gravy with Hill Garlic

Baby Potato and Butter Beans Masala

Delicious Gravy Made with Small Potatoes and Butter Beans

DAL

Peer kangai Kootu

Nutritious Curry Made with Tender Ridge Gourd, Moong Dal, Coconut, And A Fragrant Blend of Spices

RASAM

Beetroot Rasam

A Lovely Combination of Spicy Rasam with The Addition of Beetroot

CURD

Nattu Paal Thayir
Fresh Home Made Curd

RICE

Ponni Rice
Plain Steamed Rice

Thenga Paal Sadham
Rice Cooked in Coconut Milk

BREADS

Nei Parotta
Parotta Cooked in Ghee

Thattu Idly
Rice Dumplings Steamed in A Plate Served with Sambar

DESSERTS

Javvarisi Payasam
Sago Cooked Together with Milk & Jaggery

Naatu Paal Nei Badam Halwa
Rich, Creamy Halwa Made from Pure Cow's Milk (Naatu Paal), Ghee (Nei), And Almonds (Badam)

SANGAMITHIRAI SPECIAL VIRUNTHU

(VAIGAI)

NON-VEGETARIAN

SOUP

Vellattu Kodai Milagai Chaaru
Spicy Mutton Broth with Herbs and Spices

Varamalli Idicha Nandu Chaaru
Black Pepper Crab Broth

SALAD

Pichi Potta Kozhi Kalu Kalavai
Shredded Country Chicken Stir Fried with Onions, Curry Leaves And Home Made Flavourful Masalas

MAIN COURSE

Theru Kadai Attukal Kuzhambu
Mutton Trotter Broth done in a Traditional Way

Nattu Kozhi Nei Pirattal
Country Chicken Stir Fried with Ghee, Onions and Tomatoes

Sigapu Shankara Meen Kuzhambu
Baby Red Snapper in a Tangy Sauce

DAL

Peer kangai Kootu
Nutritious Curry Made with Tender Ridge Gourd, Moong Dal, Coconut, And A Fragrant Blend of Spices

RASAM

Beetroot Rasam
A Lovely Combination of Spicy Rasam with The Addition of Beetroot

CURD

Nattu Paal Thayir
Fresh Home Made Curd

RICE

Vaankozhi Briyani

Tender and Juicy Turkey Meat Cooked Together with Rice, Herbs and Spices in an Open Pot

Ponni Rice

Plain Steamed Rice

BREADS

Nei Parotta

Parotta Cooked in Ghee

Thattu Idly

Rice Dumplings Steamed in A Plate Served with Sambar

DESSERTS

Javvarisi Payasam

Sago Cooked Together with Milk & Jaggery

Naatu Paal Nei Badam Halwa

Rich, Creamy Halwa Made from Pure Cow's Milk (Naatu Paal), Ghee (Nei), And Almonds (Badam)

KARIKALAN VIRUNTHU

(BHAVANI)

VEGETARIAN

SOUP

Ponnangani Keerai Charu

Flavorfully Spiced Soup Made Using Ponnangani Keerai, a Type of Greens Commonly Used in South Indian Cuisine

Chettinad Kai Kari Charu

Mixed Vegetable Broth with Coconut Milk

SALAD

Nela Kadalai Kalavai

Ground Nut Salad

STARTERS

Anji Paruppu Vadai

Deep Fried Fritters Made with Five Different Types of Lentils

Onion Thool Bhaji Served with Thenga Chutney

Onion Rounds Coated in Gram Flour Batter and Deep Fried, Served with Coconut Chutney

Uppu Urundai

Popularly known as an 'after school snack', steamed rice dumplings flavored wonderfully with seasonings and coconut

MAIN COURSE

Kadamba Poriyal

Stir Fried Dish with Mixed Vegetables

Vendaikai Milagai Mandi

Ladies Finger Cooked in a Spicy and Tangy Gravy

Sundakkai Vathal Kuzhambu

Turkey Berry and Tamarind Cooked Together to a Thick Consistency with Hand Pounded Masalas

Kavipoo Varuval

Cauliflower marinated in Special Homemade Masalas and Deep Fried

Kalan Pattani Milagu Masala

Mushrooms and Green Peas Stir Fried with Onion, Tomato and Peppercorn Masala

DAL

Appalam Kootu

Crispy Fried Appalam Drenched in a Flavorful Lentil Based Gravy

RASAM

Pachai Puli Rasam

Sweet and Sour Green Tamarind Broth with Signature Spices

CURD

Thalicha Thayir

Tempered Curd

RICE

Kai Kari Annam

Rice Cooked Together with Vegetables, Spices and Herbs in an Open Pot

Ponni Rice

Plain Steamed Rice

BREADS

Kizhi Parotta

Chopped Parottas (Layered Flatbread) with A Mixture of Spices and Vegetables, Cooked in A Folded Banana Leaf

Vadacurry Dosai

Dosa Topped with crumbled cooked dal dumpling and tempering it with spices, onions and tomatoes

Nei Podi Idly

Steamed Rice Cake Coated with Ghee and Hand Pounded Chilli Powder

DESSERTS

Ashoka Halwa

Rich Halwa Made with Moong Dal, Sugar, Ghee and Flavored with Cardamom and Saffron

Thenga Paal Panniyaram

Rice and Urad Dal Dumplings, Deep Fried and Soaked in Coconut Milk

KARIKALAN VIRUNTHU

(BHAVANI, THURSDAY)

NON-VEGETARIAN

SOUP

Nattu Kozhi Murungai Charu

Country Chicken Broth cooked with Drum Stick Pulp

Attukal Kurumilagu Rasam

Mutton Trotter Pepper Broth

SALAD

Kalan Kozhi Kalavai

Mushroom and Country Chicken Mixed Salad

STARTERS

Yeral Kola Urundai

Deep Fried Shrimp Balls with a Crisp Exterior and Soft Stuffing Inside

Kothamalli Nattu Kozhi Varuval

Coriander and Spices Marinated Country Chicken

Erode Vellattu Nei Chukka

Spicy Tasty Mutton Cubes Cooked in Ghee and Tempered with Onions and Hand Pounded Masalas

MAIN COURSE

Sangamithirai Vanjaram Meen Varuval

Marinated Fish Fried On the Tawa

Veda Kozhi Milagu Kozhambu

Home Style Baby Chicken Pepper Masala

Manga Meen Kuzhambu

Fish Cooked Together in Spicy and Tangy Tamarind and Mango Gravy

Mosakari Gundu Milagai Tawa Pirattal

Pan Seared Rabbit Fried with A Spicy Round Chilli Masala Paste

OMELLETE

Kozhi Karandi Omellete

Minced Country Chicken Cooked Together with Egg in a Ladle

DAL

Appalam Kootu

Crispy Fried Appalam Drenched in a Flavorful Lentil Based Gravy

RASAM

Pachai Puli Rasam

Sweet and Sour Green Tamarind Broth with Signature Spices

CURD

Thalicha Thayir

Tempered Curd

RICE

Kaadai Briyani

Rice Layered and Cooked with Quail, Spices and Herbs in an Open Pot

Ponni Rice

Plain Steamed Rice

BREADS

Kari Kizhi Parotta

Chopped Parottas (Layered Flatbread) with A Mixture of Spices, Vegetables and Meat, Cooked in A Folded Banana Leaf

Vadacurry Dosai

Dosa Topped with crumbled cooked dal dumpling and tempering it with spices, onions and tomatoes

Nei Podi Idly

Steamed Rice Cake Coated with Ghee and Hand Pounded Chilli Powder

DESSERTS

Ashoka Halwa

Rich Halwa Made with Moong Dal, Sugar, Ghee and Flavored with Cardamom and Saffron

Thenga Paal Panniyaram

Rice and Urad Dal Dumplings, Deep Fried and Soaked in Coconut Milk

SANGAMITHIRAI SPECIAL VIRUNTHU

(BHAVANI)

VEGETARIAN

SOUP

Ponnangani Keerai Charu

Flavorfully Spiced Soup Made Using Ponnangani Keerai, a Type of Greens Commonly Used in South Indian Cuisine

Chettinad Kai Kari Charu

Mixed Vegetable Broth with Coconut Milk

SALAD

Nela Kadalai Kalavai

Ground Nut Salad

MAIN COURSE

Kadamba Poriyal

Stir Fried Dish with Mixed Vegetables

Vendaikai Milagai Mandi

Ladies Finger Cooked in a Spicy and Tangy Gravy

Sundakkai Vathal Kuzhambu

Turkey Berry and Tamarind Cooked Together to a Thick Consistency with Hand Pounded Masalas

DAL

Appalam Kootu

Crispy Fried Appalam Drenched in a Flavorful Lentil Based Gravy

RASAM

Pachai Puli Rasam

Sweet and Sour Green Tamarind Broth with Signature Spices

CURD

Nattu Paal Thayir
Homemade Fresh Curd

RICE

Kai Kari Annam
Rice Cooked Together with Vegetables, Spices and Herbs in an Open Pot

Ponni Rice
Plain Steamed Rice

BREADS

Kizhi Parotta
Chopped Parottas (Layered Flatbread) with A Mixture of Spices and Vegetables, Cooked in A Folded Banana Leaf

Vadacurry Dosai
Dosa Topped with crumbled cooked dal dumpling and tempering it with spices, onions and tomatoes

DESSERTS

Ashoka Halwa
Rich Halwa Made with Moong Dal, Sugar, Ghee and Flavored with Cardamom and Saffron

Thenga Paal Panniyaram
Rice and Urad Dal Dumplings, Deep Fried and Soaked in Coconut Milk

SANGAMITHIRAI SPECIAL VIRUNTHU

(BHAVANI)

NON-VEGETARIAN

SOUP

Nattu Kozhi Murungai Charu

Country Chicken Broth cooked with Drum Stick Pulp

Attukal Kurumilagu Rasam

Mutton Trotter Pepper Broth

SALAD

Kalan Kozhi Kalavai

Mushroom and Country Chicken Mixed Salad

MAIN COURSE

Veda Kozhi Milagu Kozhambu

Home Style Baby Chicken Pepper Masala

Manga Meen Kuzhambu

Fish Cooked Together in Spicy and Tangy Tamarind and Mango Gravy

Erode Vellattu Nei Chukka

Spicy Tasty Mutton Cubes Cooked in Ghee and Tempered with Onions and Hand Pounded Masalas

DAL

Appalam Kootu

Crispy Fried Appalam Drenched in a Flavorful Lentil Based Gravy

RASAM

Pachai Puli Rasam

Sweet and Sour Green Tamarind Broth with Signature Spices

CURD

Thalicha Thayir
Tempered Curd

RICE

Kaadai Briyani
Rice Layered and Cooked with Quail, Spices and Herbs in an Open Pot

Ponni Rice
Plain Steamed Rice

BREADS

Kari Kizhi Parotta
Chopped Parottas (Layered Flatbread) with A Mixture of Spices, Vegetables and Meat, Cooked in A Folded Banana Leaf

Vadacurry Dosai
Dosa Topped with crumbled cooked dal dumpling and tempering it with spices, onions and tomatoes

DESSERTS

Ashoka Halwa
Rich Halwa Made with Moong Dal, Sugar, Ghee and Flavored with Cardamom and Saffron

Thenga Paal Panniyaram
Rice and Urad Dal Dumplings, Deep Fried and Soaked in Coconut Milk

KARIKALAN VIRUNTHU

(AMARAVATHI, FRIDAY)

VEGETARIAN

SOUP

Kai Kari Thengai Paal Charu

Mixed Vegetable Broth Made in Coconut Milk

Thakkali Tulasi Charu

Tomato Basil Broth

SALAD

Kudamilagai Cholam Kalavai

Perfect Mix of Cooked Bell Peppers and Corn Pearls

STARTERS

Masala Suiyam

Deep Fried Masala Stuffed Dumplings Served with Coconut Chutney

Kara Nei Panayaram

Dumplings Pan Fried in Ghee Made with Fermented Rice, Tempered and Served with Spicy 'Madurai Chutney'

Nela Kadalai Vadai

Ground Nut Vada Seasoned with Spices, Onions and Chilli

MAIN COURSE

Asparagus Usili

Cooked Dal Steamed, Crumbled and Dry Sautéed with Asparagus

Chinna Vengaya Mandi

A Very Spicy Side Dish Made with Shallots, True to The Spirit of Chettinad Culinary Delicacies

Kathirikkai Murungai Masala

Brinjal and Drumstick Cooked Together with Flavorful Ingredients and Masalas

Cheppankizhangu Varuval

Delicious and Crispy Side Dish Made with Colocasia Roots

Anji Paruppu Keerai Kadaiyal

Mashed Spinach with The Goodness of Five Different Types of Dals

DAL

Podalangai Kootu

Made with Snake Gourd (Podalangai), Lentils, And A Coconut-Based Spice Blend

RASAM

Kandathippili Rasam

Kandathippili Rasam Is a Popular Traditional Rasam Made Using Thippili (Indian Long Pepper) And Other Spices

CURD

Chinna Vengayam Manjal Thalicha Thayir

Fresh Crud Topped with Tempered Shallots and Turmeric

RICE

Ponni Rice

Plain Steamed Rice

Savia Kootan Soru

Rice and Vegetables Cooked Together Tastefully for Family Dining. Influenced by The Tradition of People Coming Together to Cook, Eat and Celebrate

BREADS

Coin Parotta

Layered Flaky Flatbread Made of Refined Flour

Thakkali Thokku Dosa

Tomato Chutney and Onion Topped Salted Rice Pan Cake

Ragi Idiyappam

Homemade Millet Noodles

DESSERTS

Adai Kummayam

Traditional Chettinad Sweet Made by Grinding Roasted Urad Dal, Moong Dal & Rice to Powder and Simmered with Jaggery Syrup & Ghee

Paruppu Payasam

Traditional South Indian Pudding Where Soft Cooked Moong Lentils Are Simmered with Coconut Milk, Sweetened with Jaggery and Flavoured with Cardamoms

***KARIKALAN VIRUNTHU
(AMARAVATHI)***

NON-VEGETARIAN

SOUP

Sunda Vacha Nenju Elumbu Charu

Mutton Ribs Broth Made with Hand Pounded Masalas

Varuth Aracha Yeral Charu

Prawn Broth Tempered with Garlic and Peppercorns

SALAD

Paal Sura Puttu

Mashed Shark Fish (Sura) Along with Egg and Spices

STARTERS

Pallipalayam Kozhi Varuval

Chicken Cooked with a Blend of Traditional Spices, Including Garlic, Red Chilies, And Curry Leaves

Vellattu Kallu Adai

Mutton Pan Cake Made with Spices and Gram Flour

Sangamithirai Yeral Porichathu

Crispy Golden Fried Prawns in Secret Spices

MAIN COURSE

Vellattu Milagu Kuzhambu

Mutton Peppercorn Gravy

Karungkozhi Peratal

Black Chicken Stir Fried in a Tomato-Based Sauce Seasoned with Aromatic Spices

Nattu Kozhi Elangu

Spicy and Flavorful South Indian Curry Made with Fire-Roasted Country Chicken and A Blend of Aromatic Spices

Inji Puli Nandu Kozhambu

Crab Curry Prepared with A Tangy and Spicy Tamarind-Based Gravy Infused with The Flavors of Ginger (Inji) And Tamarind (Puli)

OMELETTE

Kuzhambu Kalakki

Scrambled Egg Omelette with a Spicy Gravy

DAL

Podalangai Kootu

Made with Snake Gourd (Podalangai), Lentils, And A Coconut-Based Spice Blend

RASAM

Kandathippili Rasam

Kandathippili Rasam Is a Popular Traditional Rasam Made Using Thippili (Indian Long Pepper) And Other Spices

CURD

Chinna Vengayam Manjal Thalicha Thayir

Fresh Curd Topped with Tempered Shallots and Turmeric

RICE

Ponni Rice

Plain Steamed Rice

Yeral Briyani

Rice Cooked Together with Prawns, Spices and Herbs in an Open Pot

BREADS

Coin Parotta

Layered Flaky Flatbread Made of Refined Flour

Thakkali Thokku Dosa

Tomato Chutney and Onion Topped Salted Rice Pan Cake

Ragi Idiyappam

Homemade Millet Noodles

DESSERTS

Adai Kummayam

Traditional Chettinad Sweet Made by Grinding Roasted Urad Dal, Moong Dal & Rice to Powder and Simmered with Jaggery Syrup & Ghee

Paruppu Payasam

Traditional South Indian Pudding Where Soft Cooked Moong Lentils Are Simmered with Coconut Milk, Sweetened with Jaggery and Flavoured with Cardamoms

SANGAMITHIRAI SPECIAL VIRUNTHU

(AMARAVATHI)

VEGETARIAN

SOUP

Kai Kari Thengai Paal Charu

Mixed Vegetable Broth Made in Coconut Milk

Thakkali Tulasi Charu

Tomato Basil broth

SALAD

Kudamilagai Cholan Kalavai

Perfect Mix of Cooked Bell Peppers and Corn Pearls

MAIN COURSE

Asparagus Usili

Cooked Dal Steamed, Crumbled and Dry Sautéed with Asparagus

Kathirikkai Murungai Masala

Brinjal and Drumstick Cooked Together with Flavorful Ingredients and Masalas

Anji Paruppu Keerai Kadaiyal

Mashed Spinach with The Goodness of Five Different Types of Dals

DAL

Podalangai Kootu

Made with Snake Gourd (Podalangai), Lentils, And A Coconut-Based Spice Blend

RASAM

Kandathippili Rasam

Kandathippili rasam is a popular traditional rasam made using Thippili (Indian Long Pepper) and other spices

CURD

Nattu Paal Thayir
Freshly Set Homemade Curd

RICE

Ponni Rice
Plain Steamed Rice

Savia Kootan Soru
Rice and Vegetables Cooked Together Tastefully for Family Dining. Influenced by The Tradition of People Coming Together to Cook, Eat and Celebrate

BREADS

Coin Parotta
Layered Flaky Flatbread Made of Refined Flour

Thakkali Thokku Dosa
Tomato Chutney and Onion Topped Salted Rice Pan Cake

DESSERTS

Adai Kummayam
Traditional Chettinad Sweet Made by Grinding Roasted Urad Dal, Moong Dal & Rice to Powder and Simmered with Jaggery Syrup & Ghee

Paruppu Payasam
Traditional South Indian Pudding Where Soft Cooked Moong Lentils Are Simmered with Coconut Milk, Sweetened with Jaggery and Flavoured with Cardamoms

SANGAMITHIRAI SPECIAL VIRUNTHU

(AMARAVATHI)

NON-VEGETARIAN

SOUP

Sunda Vacha Nenju Elumbu Charu

Mutton Ribs Broth Made with Hand Pounded Masalas

Varuth Aracha Yeral Charu

Prawn Broth Tempered with Garlic and Peppercorns

SALAD

Paal Sura Puttu

Mashed Shark Fish (Sura) Along with Egg and Spices

MAIN COURSE

Vellattu Milagu Kuzhambu

Mutton Peppercorn Gravy

Nattu Kozhi Elangu

Spicy and Flavorful South Indian Curry Made with Fire-Roasted Country Chicken and A Blend of Aromatic Spices

Inji Puli Nandu Kozhambu

Crab Curry Prepared with A Tangy and Spicy Tamarind-Based Gravy Infused with The Flavors of Ginger (Inji) And Tamarind (Puli)

DAL

Podalangai Kootu

Made with Snake Gourd (Podalangai), Lentils, And A Coconut-Based Spice Blend

RASAM

Kandathippili Rasam

Kandathippili rasam is a popular traditional rasam made using Thippili (Indian Long Pepper) and other spices

CURD

Nattu Paal Thayir
Freshly Set Homemade Curd

RICE

Ponni Rice
Plain Steamed Rice

Yeral Briyani
Rice Cooked Together with Prawns, Spices and Herbs in an Open Pot

BREADS

Coin Parotta
Layered Flaky Flatbread Made of Refined Flour

Thakkali Thokku Dosa
Tomato Chutney and Onion Topped Salted Rice Pan Cake

DESSERTS

Adai Kummayam
Traditional Chettinad Sweet Made by Grinding Roasted Urad Dal, Moong Dal & Rice to Powder and Simmered with Jaggery Syrup & Ghee

Paruppu Payasam
Traditional South Indian Pudding Where Soft Cooked Moong Lentils Are Simmered with Coconut Milk, Sweetened with Jaggery and Flavoured with Cardamoms

KARIKALAN VIRUNTHU

(THAMIRABARANI, SATURDAY)

VEGETARIAN

SOUP

Murungai Charu

Lip Smacking Rasam Recipe with The Added Goodness of Super Healthy Murungai (Drumstick) Leaves and Lentil Which Help the Body Heal and Build Muscle

Vazhaithandu Charu

A Nutritious and Tasty Broth Made with Banana Stem

SALAD

Madras Masala Sundal

Made The Local Way, Perfectly Boiled White Peas, Tempered with Onions, Mango, Chilli And Grated Coconut

STARTERS

Chakaravalli Kizhangu Bonda

Deep Fried Sweet Potato Balls

Milagu Vadai

Lentil Vada with Peppercorns

Kaikari Paniyaram

Steamed Dumplings Made with Vegetables and Lentil Batter, Tempered with Spices

MAIN COURSE

Karunai Kizhangu Kadalai Masala

Yam and Black Chickpeas Cooked in a Tangy Thick Gravy

Kudaimilagai Kolor Paneer Poriyal

Capsicum Cooked Together with Cottage Cheese

Urulai Kuchi Varuval

Tamil Native Style of Potato Fry

Maa Inji Kondai Kadalai Mandi

Boiled Black Chickpeas Cooked in an Aromatic Gravy with Mango Ginger and Garlic

Kathirikai Murungakkai Mochai Kuzhambu

Eggplant, Double Beans and Drumstick in a Tangy and Spicy Gravy Finished with Gingelly Oil.

DAL

Nei Paruppu

Dal Cooked Together with Ghee

RASAM

Varamalli Seeragam Rasam

Flavorsome Coriander and Fennel Broth

CURD

Thalicha Neer Moru

Tempered Butter Milk

RICE

Brinji Sadham

Mixed Vegetables and Rice Cooked Together to Create a Flavorful One-Pot Meal

Ponni Rice

Plain Steamed Rice

BREADS

Poricha Parotta

Crisp and Flaky Fried Parotta

Navadhaniya Dosai

Pancake Made from A Mix of Nine Different Grains and Lentils

Thalicha Dhonai Idly

Rice Cakes Steamed in a Banana Leaf Bowl

DESSERTS

Karuppu Kowni Nei Halwa

Dessert Made from Black Glutinous Rice (Karuppu Kavuni Rice) And Ghee (Nei) With Jaggery

Ukkarai

Diwali Special Traditional Chettinad Sweet Made with Moong Dal and Jaggery

KARIKALAN VIRUNTHU

(THAMIRABARANI)

NON-VEGETARIAN

SOUP

Nattu Kozhi Elumbu Charu
Country Chicken Bone Broth

Varuth Aracha Nandu Charu
Crab Broth Cooked with Roasted Spices

SALAD

Kolor Kodai Milagai Kozhi Kalavai
Chicken Salad with Bell Peppers

STARTERS

Paramakudi Velattu Kola Urundai
Fried Mutton Meat Balls

Nethili Ellu Podi Fry
Fried Anchovies Topped with Sesame Powder

Naatu Kozhi Uppukari
Stir Fried Country Chicken Cooked in Village Style

MAIN COURSE

Konda Kadalai Elumbu Kari Kuzhambu
Mutton Bone Stew Cooked with Chickpeas

Pudalangai Yeral Masala
Snake Guard and Prawns Dry Roasted Along with Spices

Chintamani Kozhi Varuval
Street Style Dry Roasted Chicken Recipe

Murungai Meen Kuzhambu
Drumstick and Fish Cooked in a Spicy Tangy Gravy

DAL

Nei Paruppu

Dal Cooked Together with Ghee

RASAM

Varamalli Seeragam Rasam

Flavorsome Coriander and Fennel Broth

OMELETTE

Muttai Kallu Perattal

Egg Stir Fried with Masalas on a Tawa

CURD

Thalicha Neer Moru

Tempered Butter Milk

RICE

Ponni rice

Plain Steamed Rice

Naatukozhi Briyani

Rice Cooked Together with Mutton, Spices and Herbs in an Open Pot

BREADS

Poricha Parotta

Crisp and Flaky Fried Parotta

Kari Dosai

Madurai Road Side Famous Dosa Made with Mutton

Thalicha Dhonai Idly

Rice Cakes Steamed in a Banana Leaf Bowl

DESSERTS

Karuppu Kowni Nei Halwa

Dessert Made from Black Glutinous Rice (Karuppu Kavuni Rice) And Ghee (Nei) With Jaggery

Ukkarai

Diwali Special Traditional Chettinad Sweet Made with Moong Dal and Jaggery

SANGAMITHIRAI SPECIAL VIRUNTHU

(THAMIRABARANI)

VEGETARIAN

SOUP

Murungai charu

Lip Smacking Rasam Recipe with The Added Goodness of Super Healthy Murungai (Drumstick) Leaves and Lentil Which Help the Body Heal and Build Muscle

Vazhaithandu Charu

A Nutritious and Tasty Broth Made with Banana Stem

SALAD

Madras Masala Sundal

Made The Local Way, Perfectly Boiled White Peas, Tempered With Onions, Mango, Chilli and Grated Coconut

MAIN COURSE

Kudaimilagai Kolor Paneer Poriyal

Capsicum Cooked Together with Cottage Cheese

Kathirikai Murungakkai Mochai Kuzhambu

Eggplant, Double Beans and Drumstick in a Tangy and Spicy Gravy Finished with Gingelly Oil

Karunai Kizhangu Kadalai Masala

Yam and Black Chickpeas Cooked in a Tangy Thick Gravy

DAL

Nei Paruppu

Dal Cooked Together with Ghee

RASAM

Varamalli Seeragam Rasam

Flavorsome Coriander and Fennel Broth

CURD

Nattu Paal Thayir
Curd Made from Fresh Milk

RICE

Brinji Sadham
Mixed Vegetables and Rice Cooked Together to Create a Flavorful One-Pot Meal

Ponni Rice
Plain Steamed Rice

BREADS

Poricha Parotta
Crisp and Flaky Fried Parotta

Thalicha Dhonai Idly
Rice Cakes Steamed in a Banana Leaf Bowl

DESSERTS

Karuppu Kowni Nei Halwa
Dessert Made from Black Glutinous Rice (Karuppu Kavuni Rice) And Ghee (Nei) With Jaggery

Ukkarai
Diwali Special Traditional Chettinad Sweet Made with Moong Dal and Jaggery

SANGAMITHIRAI SPECIAL VIRUNTHU

(THAMIRABARANI)

NON-VEGETARIAN

SOUP

Nattu Kozhi Elumbu Charu
Country Chicken Bone Broth

Varuth Aracha Nandu Charu
Crab Broth Cooked with Roasted Spices

SALAD

Kolor Kodai Milagai Kozhi Kalavai
Chicken salad with Bell Peppers

MAIN COURSE

Konda Kadalai Elumbu Kari Kuzhambu
Mutton Bone Stew Cooked with Chickpeas

Chintamani Kozhi Varuval
Street Style Dry Roasted Chicken Recipe

Murungai Meen Kuzhambu
Drumstick and Fish Cooked in a Spicy Tangy Gravy

DAL

Nei Paruppu
Dal Cooked Together with Ghee

RASAM

Varamalli Seeragam Rasam
Flavorsome Coriander & Fennel Broth

CURD

Nattu Paal Thayir

Curd Made from Fresh Milk

RICE

Ponni rice

Plain Steamed Rice

Naatukozhi Briyani

Rice Cooked Together with Mutton, Spices and Herbs in an Open Pot

BREADS

Poricha Parotta

Crisp and Flaky Fried Parotta

Thalicha Dhonai Idly

Rice Cakes Steamed in a Banana Leaf Bowl

DESSERTS

Karuppu Kowni Nei Halwa

Dessert Made from Black Glutinous Rice (Karuppu Kavuni Rice) And Ghee (Nei) With Jaggery

Ukkarai

Diwali Special Traditional Chettinad Sweet Made with Moong Dal and Jaggery

KARIKALAN VIRUNTHU

(SIRUVANI, SUNDAY)

VEGETARIAN

SOUP

Thuthuvalai Malai Poondu Charu

A Nutritious Broth Made with Spinach and Hill Garlic

Nattu Thakkali Kollu Charu

Country Tomatoes and Horse Gram Cooked Together with Spices to Create a Nutritious and Flavorful Soup

SALAD

Seeni Avarai Kadalai Paruppu Kalavai

Cluster Beans and Chana Dal Cooked with A Blend of Spices and A Tempering of Mustard Seeds, Curry Leaves, And Other Seasonings

STARTERS

Saiva Meen Porichathu

Soya Slices Marinated with Home Made Spices and Deep Fried

Ragi Uppu Kozhukattai

Savoury Steamed Dumplings made with Ragi (Millet) Flour

Paal Katti Kuchi Kallu Varuval

Tawa Fried Cottage Cheese Fingers

MAIN COURSE

Kadhamba Vathal Kuzhambu

Traditional Gravy Made with A Mix of Sun-Dried Berries and Vegetables Native to Tamil Nadu

Sorakkai Vellai Sundal Kurma

Bottle Gourd Gravy with Peas and Spices in a Coconut Gravy

Maravalli Kizhangu Dhul Mass

Mashed Yam Cooked with Spices, Perfect Side Dish with Rice

Urulai Pachai Pattani Chops

Pan Fried Potato and Peas Masala Famous a Popular Dish in Tamil Nadu

Thamarai Thandu Varuval
Lotus Root Slices Marinated in Spices and Deep Fried

DAL

Anju Paruppu Kadayal
Flavorful and Nutritious Dish Prepared Using a Combination of Five Different Lentils with Spinach

RASAM

Elaneer Rasam
Tender Coconut Broth with spices

CURD

Ketti Thayir
Fresh Curd Made with Country Cow Milk

RICE

Simmakkal Munthiri Malli Biryani
Cashew Biryani Made with Seeraga Samba Rice Cooked in an Open Pot

Ponni Rice
Plain Steamed Rice

BREADS

Godhumai Dosai
Wheat Dosa

Siru Keerai Idli
Spinach Idly

Kaikari Kothu Parotta
Minced Parotta Cooked Together with Veg Salna

DESSERTS

Kambu Laddu
Millet Laddu Made with Ghee (Nei) and Jaggery

Kirmi Palpayasam
Muskmelon Kheer Made with Milk and Jaggery

KARIKALAN VIRUNTHU

(SIRUVANI)

NON-VEGETARIAN

SOUP

Yeral Milagu Charu

Flavorful Soup Made with Prawns and Peppercorns

Vellattu Kothu Kari Charu

Minced Mutton Broth Flavored with Spices and Herbs

SALAD

Chennakunni Kalavai

Dry Anchovies Salad

STARTERS

Sutta Kozhi Perattal

Open Fire Cooked Country Chicken Pan Tossed with Spices

Anju Masala Vaathu Kari Porichathu

Duck Marinated in Five Spices and Deep Fried

Sangamithirai Special Yeral Varuval

Signature Prawn Fry Dish of Sangamithirai

MAIN COURSE

Karunkozhi Inji Puli

Tangy and Spicy Black Chicken Masala

Kanava Kallu Perattal

Delicious and Spicy Pan Fried Squid Rings with Traditional Spices and Seasonings

Mansatti Musal Kari Kuzhambu

Rabbit Meat Curry Cooked in a Traditional Way in a Clay Pot

Vellattu Eeral Chops

Country Goat Liver Cooked in Secret Spices Straight from Grandma's Kitchen

Vanjaram Meen Vazhai Ilai Pollichathu

Seer Fish Cooked with Special Masalas in a Banana Leaf

DAL

Anju Paruppu Kadayal

Flavorful and Nutritious Dish Prepared Using a Combination of Five Different Lentils with Spinach

RASAM

Elaneer Rasam

Tender Coconut Broth with spices

CURD

Ketti Thayir

Fresh Curd Made with Country Cow Milk

OMELETTE

Aachi Vathumuttai Kallu Roast

Boiled Duck Egg Fried in Pan with Special Spices

RICE

Ponni rice

Plain Steamed Rice

Simmakal Vellattu Briyani

Rice Cooked Together with Mutton, Spices and Herbs in an Open Pot

BREADS

Godhumai Nattu Muttai Dosai

Wheat Dosa Topped with Country Chicken Egg

Siru Keerai Idli

Spinach Rice Cakes

Keema Kothu Parotta

Minced Parotta Cooked Together with Mutton Gravy

DESSERTS

Kambu Laddu

Millet Laddu Made with Ghee (Nei) and Jaggery

Kirni Palpayasam

Muskmelon Kheer Made with Milk and Jaggery

SANGAMITHIRAI SPECIAL VIRUNDHU

(SIRUVANI)

VEGETARIAN

SOUP

Thuthuvalai Malai Poondu Charu

A Nutritious Broth Made with Spinach and Hill Garlic

Nattu Thakkali Kollu Charu

Country Tomatoes and Horse Gram Cooked Together with Spices to Create a Nutritious and Flavorful Soup

SALAD

Seeni Avarai Kadalai Paruppu Kalavai

Cluster Beans and Chana Dal Cooked with A Blend of Spices and A Tempering of Mustard Seeds, Curry Leaves, And Other Seasonings

MAIN COURSE

Kadhamba Vathal Kuzhambu

Traditional Gravy Made with A Mix of Sun-Dried Berries and Vegetables Native to Tamil Nadu

Sorakkai Vellai Sundal Kurma

Bottle Gourd Gravy with Peas and Spices in a Coconut Gravy

Maravalli Kizhangu Dhul Mass

Mashed Yam Cooked with Spices, Perfect Side Dish with Rice

DAL

Anju Paruppu Kadayal

Flavorful and Nutritious Dish Prepared Using a Combination of Five Different Lentils with Spinach

RASAM

Elaneer Rasam

Tender Coconut Broth with spices

CURD

Ketti Thayir

Fresh Curd Made with Country Cow Milk

RICE

Simmakkal Munthiri Malli Biryani

Cashew Biryani Made with Seeraga Samba Rice Cooked in an Open Pot

Ponni Rice

Plain Steamed Rice

BREADS

Godhumai Dosai

Wheat Dosa

Kaikari Kothu Parotta

Minced Parotta Cooked Together with Veg Salna

DESSERTS

Kambu Laddu

Millet Laddu Made with Ghee (Nei) and Jaggery

Kirni Palpayasam

Muskmelon Kheer Made with Milk and Jaggery

SANGAMITHIRAI SPECIAL VIRUNDHU

(SIRUVANI)

NON-VEGETARIAN

SOUP

Yeral Milagu Charu

Flavorful Soup Made with Prawns and Peppercorns

Vellattu Kothu Kari Charu

Minced Mutton Broth Flavored with Spices and Herbs

SALAD

Chennakunni Kalavai

Dry Anchovies Salad

MAIN COURSE

Karunkozhi Inji Puli

Tangy and Spicy Black Chicken Masala

Kanava Kallu Perattal

Delicious and Spicy Pan Fried Squid Rings with Traditional Spices and Seasonings

Mansatti Musal Kari Kuzhambu

Rabbit Meat Curry Cooked in a Traditional Way in a Clay Pot

DAL

Anju Paruppu Kadayal

Flavorful and Nutritious Dish Prepared Using a Combination of Five Different Lentils with Spinach

RASAM

Elaneer Rasam

Tender Coconut Broth with spices

CURD

Ketti Thayir

Fresh Curd Made with Country Cow Milk

RICE

Ponni rice

Plain Steamed Rice

Simmakal Vellattu Briyani

Rice Cooked Together with Mutton, Spices and Herbs in an Open Pot

BREADS

Godhumai Nattu Muttai Dosai

Wheat Dosa Topped with Country Chicken Egg

Keema Kothu Parotta

Minced Parotta Cooked Together with Mutton Gravy

DESSERTS

Kambu Laddu

Millet Laddu Made with Ghee (Nei) and Jaggery

Kirmi Palpayasam

Muskmelon Kheer Made with Milk and Jaggery