

ALMA

FOOD MENU



Souzagad

Alma Living

awma- mind,body,heart,soul.

Alma's mission is to make healthy food accessible to everyone regardless of their dietary preferences or lifestyle choices, in order to live well and thrive together as one human family, on this planet we call home.

Get your daily dose of vitamins, minerals and nutrients with every delicious bite

Relax. Refresh. Rejuvenate

Breakfast

Tea / Coffee*

Choose **any one** of the following (one option per group)

- **Bread Butter / Jam**
Bread, butter, jam: a delightful trio. The bread is the base, butter adds richness, and jam brings sweet flavor to this quick snack
- **Puri Bhaji**
Crispy fried bread with spiced potato curry—a classic, flavorful Indian dish
- **Paratha Bhaji**
Flaky pan-fried bread with spiced veg curry—a delicious, satisfying Indian dish

*Served As Per Set Menu

Breakfast

- **Chole Bhature**
Spicy chickpea curry with fluffy fried bread—a beloved North Indian delight
- **Idli Sambar**
Steamed rice cakes with lentil-based veg stew—a South Indian breakfast favorite
- **Medu Vada**
South Indian savory fritter, crispy outside, soft inside. Deep-fried urad dal perfection often served with chutney or sambar
- **Poha**
Quick and flavorful Indian breakfast with flattened rice, spices, and garnishes
- **Upma**
Its a quick and savory South Indian breakfast made with semolina, lentils, nuts, vegetables, and spices
- **Misal Pav**
Spicy sprouted lentils topped with tangy curry, garnished with onions and coriander, served with bread rolls

Soup (Extra Cost)

- **Manchow Soup**
Spicy Indo-Chinese broth with veggies, noodles, and bold flavors
- **Tomato Soup**
Classic comfort, smooth blend of ripe tomatoes, onions, and herbs. Perfect alone or with a grilled cheese
- **Manchurian Soup**
Spicy Indo-Chinese broth with veg or chicken dumplings. Delightful blend of flavors and textures
- **Lemon Coriander soup**
Zesty Indo-Chinese broth with lemon, coriander, and veggies—a refreshing appetizer

Vegetarian Main Course

Choose **any one** of the following (one option per group)

- **Mix Veg**
Colorful assortment of veggies in flavorful curry—versatile and delicious
- **Veg Kolhapuri**
Spicy mixed vegetable curry with rich Kolhapuri spices—flavorful delight
- **Gobi Masala**
Cauliflower in spicy masala sauce—savory vegetarian main
- **Dum Aloo**
Baby potatoes in a flavorful, spiced curry—delicious North Indian dish
- **Veg Diwani Handi / Paneer Handi**
Creamy North Indian curry with veggies/paneer—a flavorful delight

- **Baingan Bharta (Brinjal)**
Smoky roasted eggplant (baingan) mashed and cooked with spices—a flavorful Indian dish
- **Baingan Masala (Brinjal)**
Sliced and spiced eggplant (baingan) in a flavorful masala—a delicious Indian dish
- **Bhindi Masala**
Okra (bhindi) cooked in a flavorful masala—a tasty and popular Indian dish
- **Paneer Butter Masala**
Creamy tomato curry with paneer—classic and delicious
- **Paneer Masala**
Spiced paneer in flavorful masala—a delightful vegetarian choice
- **Kadhai Paneer**
Spiced paneer in tomato curry—a popular North Indian dish
- **Paneer Do Pyaza**
Spiced paneer and abundant onions in tomato curry—a flavorful Indian dish

- **Paneer Bhurji**
Spiced scrambled paneer—a quick and tasty Indian dish
- **Mutter Paneer**
North Indian dish with peas and paneer in a rich tomato curry—a tasty vegetarian choice
- **Palak Paneer**
Creamy spinach and paneer curry—a delicious vegetarian classic
- **Chawli Masala**
Black-eyed peas in a flavorful masala—a delicious and nutritious Indian dish
- **Pav Bhaji**
Spiced vegetable curry with buttered pav—popular Indian street food
- **Moong Masala**
Spiced green gram in savory masala—a delicious vegetarian dish
- **Rajma**
Red kidney beans in a spiced tomato-based curry—a classic and hearty North Indian dish

- **Chole Masala**

Chickpeas in spiced tomato curry—a classic and flavorful North Indian dish

- **Chana Masala**

Chickpeas in spiced tomato curry—a classic and flavorful Indian dish

Chinese Veg Main Course

- **Veg Fried Rice**
A delicious Indo-Chinese dish featuring stir-fried rice with a medley of vegetables
- **Schezwan Fried Rice**
Spicy and flavorful Indo-Chinese fried rice with a touch of Schezwan sauce
- **Veg Chowmein**
Stir-fried noodles with a mix of vegetables—quick and tasty Indo-Chinese dish
- **Veg Manchurian**
Vegetable fritters in a savory, spiced gravy—a popular and delicious Indo-Chinese dish
- **Paneer Chilli**
Spicy stir-fried paneer—a tempting Indo-Chinese dish
- **Paneer 65**
Spiced and fried paneer bites—an Indian appetizer favorite

Dal

Choose **any one** of the following (one option per group)

Dal Fry/ Dal Tadka/ Dal Bukhara/
Dal Makhani/ Plain Dal

Rice

Choose **any one** of the following (one option per group)

Steamed Rice / Jeera Rice / Pulao / Biryani

High Tea & Snacks (Extra Cost)

Coffee / Tea

- **Kanda/ Batata Bhajiya**
Spiced onion and potato fritters—a delicious Indian snack
- **Batata Vada**
Spiced mashed potato dumplings, coated in chickpea flour batter and deep-fried
- **Bread Pakora**
Spiced bread slices dipped in chickpea flour batter and deep-fried
- **Maggi**
Instant noodles with savory masala
- **Paneer Pakora**
Spiced chickpea flour-coated fried paneer bites
- **Kothimbir Vadi**
Maharashtrian snack with spiced coriander and gram flour

- Veg Sandwich
A delightful combination of assorted vegetables and condiments layered between bread slices

Indian Breads

Chapati

Bhakri

Accompaniments

Salad

Papad

Dahi

Meal Timings

Breakfast

Breakfast is served in the villa or weather permitting, on the patio, between **8:00am** and **10:00am**.

Lunch

Lunch is served in the villa, or weather permitting, on the patio, between **12:30pm** and **2:30pm**.

Dinner

Dinner is served in the villa, or weather permitting, on the patio, between **7:00pm** to **10:00pm**.

Note: If the chef charges any additional amount for the meals that are included in the package, kindly get in touch with the booking executive.

Please contact Mr. Bala to place your order on +91 7263801350
Feel free to request any special preferences of preparation

