

MANGO SHACK

FOOD MENU



Souzagad

Home to Home

At Souzagad, we offer you a well curated home cooked meal, because we believe that the local and traditional cuisine is the icing on the cake to the ultimate nature getaway.

Our food is prepared using carefully selected ingredients from the local markets. We preferably use native ingredients so that you can experience the true essence of Nasrapur on your plate.

Breakfast

Tea / Coffee

Choose any one of the following

- **Missal Pav**
Spicy sprouted lentils topped with tangy curry, garnished with onions and coriander, served with bread rolls
- **Masala Poha**
Spiced flattened rice dish, a quick and flavorful Indian breakfast or snack
- **Upma**
Its a quick and savory South Indian breakfast made with semolina, lentils, nuts, vegetables, and spices

- **Egg Bhurji with Bread (2 Slices)**
Scrambled eggs cooked with onions, tomatoes, and spices, creating a tasty and quick Indian dish
- **Sheera**
Sweet semolina dessert with ghee, sugar, and cardamom, topped with nuts

*Taxes As Applicable

Vegetarian Main Course

Choose **any two** of the following

- **Pav Bhaji**
Spiced mashed vegetables served with buttered bread rolls
- **Bhindi Masala**
Okra stir-fried with spices, creating a flavorful and popular Indian side dish
- **Palak Paneer**
Creamy spinach curry with Indian cottage cheese cubes, a delicious and nutritious vegetarian dish
- **Jeera Paneer**
Cubes of Indian cottage cheese cooked with cumin seeds, offering a simple and aromatic dish with rich flavors

- **Sabudana Khichadi**
Tapioca pearls cooked with potatoes, peanuts, and spices, a popular fasting dish in India
- **Moong Kathol**
A light and nutritious Indian dish featuring cooked green gram lentils, often seasoned with simple spices
- **Aloo Tamatar**
Potatoes cooked in a tangy tomato gravy, a classic and flavorful Indian dish
- **Aloo Gobi Dry**
Potatoes and cauliflower stir-fried with spices, a tasty Indian side dish
- **Baingan Masala**
Eggplant cooked in a spiced tomato-based masala, a flavorful Indian dish
- **Veg Kolhapuri**
Mixed vegetables cooked in a spicy and flavorful Kolhapuri masala, a rich and aromatic Indian dish

- **Matar Paneer**
Peas and Indian cottage cheese in a spiced tomato-based curry, a popular vegetarian dish
- **Jeera Paneer**
Cumin-spiced Indian cottage cheese, a simple and aromatic dish
- **Mix Vegetable**
Assorted vegetables cooked in a flavorful curry, a versatile and hearty dish
- **Aloo Matar**
Potatoes and peas in a spiced tomato-based curry, a classic Indian dish
- **Bhindi Dry**
Okra stir-fried with spices, a simple and delicious Indian side dish
- **Paneer Kadai**
Indian cottage cheese cooked in a spiced tomato and bell pepper curry, a flavorful dish

- **Aloo Methi**
Potatoes and fenugreek leaves stir-fried with spices, a flavorful Indian side dish
- **Corn Palak**
Spinach and corn cooked with spices, a tasty and nutritious vegetarian dish

Non-Vegetarian Main Course

Choose **any one** of the following

- **Chicken Sukha**
Dry chicken dish with a blend of spices, a flavorful and popular Indian preparation
- **Chicken Masala**
Chicken cooked in a spiced tomato-based gravy, a classic and savory Indian dish
- **Chicken Kolhapuri**
Spicy dry chicken dish from Kolhapur, known for its rich and bold flavors
- **Chicken Malwani**
Chicken cooked in the vibrant Malwani spice blend, offering a flavorful and aromatic coastal Indian dish

- **Egg Curry**
Hard-boiled eggs in a spiced tomato-based curry, a quick and delicious Indian dish
- **Home Style Chicken Curry**
A comforting and flavorful chicken curry prepared in a traditional homemade style
- **Haryali Chicken**
Chicken cooked in a vibrant green herb and spinach-based curry, a flavorful and aromatic dish
- **Murg Musallam**
Whole chicken marinated and cooked in a rich and spiced gravy, a royal and indulgent Indian dish
- **Chicken Do Pyaza**
Chicken cooked in a spiced onion-rich curry, offering a flavorful and hearty Indian dish
- **Chicken Vindaloo**
Spicy and tangy chicken curry with a Goan twist, known for its bold flavors and aromatic spices

Dal

Choose **any one** of the following

Dal Fry / Dal Tadka / Yellow Dal

Rice

Choose **any one** of the following

Steamed Rice / Jeera Rice / Matar Pulao / Masala Bhaat

High Tea & Snacks (Additionally charged)

Coffee	50
Tea	35
● Vada Pav Spicy potato fritter in a bun, a popular Indian street snack	40
● Kanda Bhajiya Onion fritters, a tasty and popular Indian snack	125
● Batata Bhajiya Potato fritters, a delicious and crispy Indian snack	125
● Palak Bhajiya Spinach fritters, a crispy and flavorful Indian snack	125
● French Fries Thin-cut and crispy potato sticks, a classic and beloved snack	150

- **Kurkure Bhindi** 125
Crispy okra fries, a delicious and crunchy Indian snack
- **Paneer Pakora** 160
Cottage cheese cubes coated in chickpea flour and deep-fried, a popular and tasty Indian appetizer
- **Chicken Pakora** 180
Bite-sized chicken pieces coated in a seasoned batter and deep-fried, a flavorful Indian snack

Indian Breads

Chapati

Bhakri

Accompaniments

Salad

Papad

Dahi

Desserts

For Desserts Please Contact Mr Pradeep on +91 8299703924

Gulab Jamun

Rasgulla

Gajar Ka Halwa

Jalebi

Sabudana Kheer

Suji Ka Halwa

Seviyan Kheer

Caramel Custard

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

