

AYANNA

FOOD MENU



Souzagad

Breakfast

Tea / Coffee

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

- **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
- **Sheera**
Sweet semolina dessert with ghee, sugar, and cardamom, topped with nuts
- **Eggs to Order with Toast (2 Slices)**
(Omelette/Bhurji/Fried/Boiled)

Vegetarian Main Course

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

- **Jeera Aloo**
Potatoes sautéed with cumin seeds in a spiced tempering
- **Baingan Masala**
Okra stir-fried with spices, creating a flavorful and popular Indian side dish
- **Sev Tomato**
A dish featuring tomatoes cooked with spices, often garnished with sev
- **Bhindi Masala**
Okra stir-fried with spices, creating a flavorful and popular Indian side dish
- **Chawli Masala**
Black-eyed peas in a flavorful masala

- **Paneer Butter Masala**
Cubes of paneer in a rich and creamy tomato-based curry
- **Paneer Bhurji**
Scrambled paneer cooked with onions, tomatoes, and spices
- **Matar Paneer**
Peas and Indian cottage cheese in a spiced tomato-based curry, a popular vegetarian dish
- **Matar Mushroom**
A classic Indian dish featuring mushrooms and green peas in a spiced tomato-based curry
- **Mixed Vegetable Masala**
A medley of assorted vegetables cooked in a flavorful masala
- **Soya bean Masala**
Soybeans cooked in a spiced tomato-based curry
- **Rajma Masala**
Spiced kidney beans curry

- **Aloo Gobhi**
Potatoes and cauliflower cooked in a spiced curry
- **Veg Manchurian**
Vegetable fritters in a savory, spiced gravy
- **Paneer Chilli (Dry/Gravy)**
Spicy stir-fried paneer (Indian cottage cheese) in a flavorful sauce—available in dry or gravy style
- **Veg Manchurian (Dry/Gravy)**
Vegetable fritters in a savory, spiced gravy or dry form
- **Soya chilli**
Spiced and stir-fried soya chunks in a flavorful sauce
- **Honey Chilli Potato**
Crispy fried potato wedges tossed in a sweet and spicy honey-based sauce
- **Paneer Masala**
Spiced and flavorful paneer in a rich tomato-based curry

- **Paneer Lababdar**
Creamy and spiced paneer (Indian cottage cheese) in a rich tomato-based curry
- **Akkha Masoor Masala**
Whole red lentils cooked in a spiced tomato-based curry
- **Baingan Bharta**
Smoky roasted eggplant mashed and cooked with spices
- **Chana Masala**
Chickpeas in spiced tomato curry

Non-Vegetarian Main Course

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

- **Chicken Sukha**
Dry and spiced chicken dish
- **Chicken Masala**
Spiced and flavorful chicken in a rich tomato-based curry
- **Egg Curry / Masala**
Hard-boiled eggs in a spiced and flavorful tomato-based curry
- **Butter Chicken**
Tender chicken in a creamy and spiced tomato-based curry
- **Chicken Kolhapuri**
Spiced and flavorful chicken curry with a distinctive Kolhapuri masala

- **Chicken Manchurian**
Crispy chicken fritters in a savory and spiced gravy
- **Chicken Schezwan**
Spicy stir-fried chicken in a flavorful Schezwan sauce
- **Chicken Malvani**
Spiced and flavorful chicken curry prepared with Malvani masala
- **Chicken Chilli**
Spicy stir-fried chicken in a flavorful sauce

Mutton

(Chargeable as per market rate)

- **Mutton Sukha**
Dry and spiced mutton dish
- **Mutton Rogan Josh**
Tender mutton in a rich and aromatic spiced curry
- **Mutton Kolhapuri**
Spiced and flavorful mutton curry with a distinctive Kolhapuri masala
- **Mutton Masala**
Spiced and flavorful mutton in a rich tomato-based curry

Sea Food

(Chargeable as per market rate)

- **Fish Fry**
Seasoned and deep-fried fish
- **Fish Curry**
Flaky fish in spiced tomato-based curry
- **Prawn Fry**
Seasoned and deep-fried prawns
- **Prawn Curry**
Succulent prawns in spiced tomato-based curry

Dal

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

Dal fry/ Dal Tadka/ Jeera Dal/ Yellow Dal

Rice

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

Steamed Rice/ Jeera Rice/ Dal Khichdi/ Mattar
Pulao/ Masala Bath/ Fried Rice (Veg/ Egg/
Chicken)/ Schezwan Rice

High Tea & Snacks (Additionally charged)

Tea	35
Coffee	50
Milk (1 Glass)	50
● Gol Bhajiya Round-shaped fritters, often made with gram flour and spices	135
● Kanda Bhajiya Onion fritters, typically made with sliced onions, gram flour, and spices	135
● Batata Bhajiya Spiced mashed potato dumplings, coated in chickpea flour batter, and deep-fried	135

- French Fries
Deep-fried potato strips 150
- Masala Papad
Roasted or fried lentil wafers topped with spiced onions, tomatoes, and coriander 60
- Boiled Egg (2 nos) 70

Indian Breads

Chapati

Phulka

Puri

Pav

Tandalachi Bhakri

Accompaniments

Salad

Papad

Dahi

Meal Timings

Breakfast (8:30am and 10:00am)

Lunch (12:30pm and 2:30pm)

Dinner (7:00pm to 10:00pm)

Note: Besides any meals above if any additional charges, kindly get in touch with the booking executive.

Please contact Mr. Narayan [Mama] to place your order on +91 87889 69565 feel free to request any special preferences of preparation