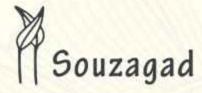
AYANNA FOOD MENU

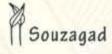


Breakfast

Tea / Coffee

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

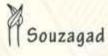
- Missal Pav
 Spicy sprouted lentils topped with tangy curry, garnished with onions and coriander, served with bread rolls
- Masala Poha
 Spiced flattened rice dish, a quick and flavorful Indian breakfast or snack
- Upma
 Its a quick and savory South Indian breakfast made with semolina, lentils, nuts,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



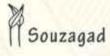
Vegetarian Main Course

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

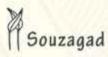
- Jeera Aloo
 Potatoes sautéed with cumin seeds in a spiced tempering
- Baingan Masala
 Okra stir-fried with spices, creating a flavorful and popular Indian side dish
- Sev Tomato
 A dish featuring tomatoes cooked with spices, often garnished with sev
- Bhindi Masala
 Okra stir-fried with spices, creating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



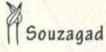
- Paneer Lababdar
 Creamy and spiced paneer (Indian cottage cheese) in a rich tomato-based curry
- Akkha Masoor Masala
 Whole red lentils cooked in a spiced tomato-based curry
- Baingan Bharta
 Smoky roasted eggplant mashed and cooked with spices
- Chana Masala
 Chickpeas in spiced tomato curry



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



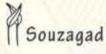
- Chicken Manchurian
 Crispy chicken fritters in a savory and spiced gravy
- Chicken Schezwan
 Spicy stir-fried chicken in a flavorful Schezwan sauce
- Chicken Malvani
 Spiced and flavorful chicken curry prepared with Malvani masala
- Chicken Chilli
 Spicy stir-fried chicken in a flavorful sauce



Mutton

(Chargeable as per market rate)

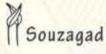
- Mutton Sukha
 Dry and spiced mutton dish
- Mutton Rogan Josh
 Tender mutton in a rich and aromatic spiced curry
- Mutton Kolhapuri
 Spiced and flavorful mutton curry with a distinctive Kolhapuri masala
- Mutton Masala
 Spiced and flavorful mutton in a rich tomato-based curry



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

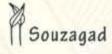
Choose any one of the following (one option per group)

Dal fry/ Dal Tadka/ Jeera Dal/ Yellow Dal

Rice

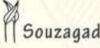
Choose any one of the following (one option per group)

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,	135
	and deep-fried	



•	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

