

ESTILO

FOOD MENU



Souzagad

Breakfast

Tea / Coffee

Choose **any one** of the following

You may avail an extra dish (beyond the minimum requirement) at an additional ₹150 per dish

- **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

*Taxes As Applicable

- **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 one** of the following (one option per group)

You may avail an extra dish (beyond the minimum requirement) at an additional ₹250 per 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
- **Matar Paneer**
A classic Indian dish featuring paneer and green peas in a spiced tomato-based curry
- **Jeera Paneer**
Cubes of Indian cottage cheese cooked with cumin seeds, offering a simple and aromatic dish with rich flavors

*Taxes As Applicable

- **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
- **Sabudhana Khichdi**
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
- **Matki ka Usal**
Sprouted moth beans cooked with spices

*Taxes As Applicable

- **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

- **Mix Vegetable**

Assorted vegetables cooked in a spiced curry

*Taxes As Applicable

Non-Vegetarian Main Course

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

You may avail an extra dish (beyond the minimum requirement) at an additional ₹350 per dish

- **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

*Taxes As Applicable

- **Palak Chicken**
Chicken cooked in a spiced spinach gravy
- **Egg Curry**
Hard-boiled eggs in a spiced tomato-based curry, a quick and delicious Indian dish

*Taxes As Applicable

Dal

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

You may avail an extra dish (beyond the minimum requirement) at an additional ₹250 per dish

Dal Fry / Dal Tadka / Yellow Dal

Rice

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

You may avail an extra dish (beyond the minimum requirement) at an additional ₹250 per dish

Steamed Rice / Jeera Rice / Matar Pulao /
Masala Bhaat

*Taxes As Applicable

Indian Breads

Chapati

Bhakri

Accompaniments

Salad

Papad

Dahi

*Taxes As Applicable

Meal Timings

Breakfast

Breakfast is served in the villa or weather permitting, on the patio, between 8:30am 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 Lahu / Yogesh to place your order on 77094 95155 / 8766869840
Feel free to request any special preferences of preparation