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FOOD MENU

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Souzagad

# Lunch

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

- **Chicken Sukka**  
Spiced and flavorful dry chicken dish—a delicious South Indian specialty Chicken Sukka
- **Paneer Mattar**  
Paneer and green peas in spiced tomato curry—a classic delight
- **Aloo [Yellow]**  
Versatile potatoes in Indian cuisine

Dal Fry, Steam Rice

Bhakri / Chapati

Salad, Papad, Pickle

Dessert

# High Tea

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

Tea

Coffee

Biscuits

- **Onion Pakora**  
Crispy fried onion fritters—an Indian snack delight

**Or**

- **Aloo Pakora**  
Spiced potato fritters—crispy and delicious

# Dinner

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

- **Butter Chicken**

Tender chicken in a creamy, spiced tomato sauce—a rich and indulgent North Indian classic

**Or**

- **Egg Curry**

Hard-boiled eggs in a spiced tomato-based curry—a flavorful and satisfying Indian dish

- **Veg - Kolhapuri**

Assorted vegetables in a spicy and aromatic Kolhapuri masala—a flavorful Indian dish

**Or**

- **Bhindi Masala**

Okra cooked in a spiced tomato-based curry—a delicious vegetarian dish

Dal Takda, Jeera Rice

Bhakri / Chapati

Salad, Papad, Pickle

Dessert

# Breakfast

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

## Tea / Coffee

### Bread With Jam & Butter

Sliced bread spread with butter and jam—a classic and tasty breakfast or snack

- **Misal Pav**  
Spicy sprouted lentils with bread rolls—a popular Maharashtrian street food

***Or***

- **Poha**  
Flattened rice cooked with mustard seeds, curry leaves, turmeric, and spices—a quick and flavorful Indian breakfast or snack

- **Bhurji Pav**  
Spiced and scrambled eggs or paneer served with pav

***Or***

- **Boiled Egg**  
An egg cooked by boiling in water

# Extra Menu

( For Pricing Please Contact **Mr Bhagwan** )

## Breakfast

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- **Batata Wada**  
Spiced mashed potato dumplings, coated in chickpea flour batter, and deep-fried—a popular Indian snack
- **Samosa**  
triangular spiced pastry—delicious Indian snack
- **Aloo Paratha**  
Indian flatbread stuffed with spiced mashed potatoes—flavorful and satisfying
- **Methi Paratha**  
Indian flatbread infused with fenugreek leaves—a nutritious and flavorful delight

- **Idli Sambar**  
Steamed rice cakes with tangy lentil soup
- **Upma**  
Savory semolina porridge with vegetables
- **Sheera**  
Sweet semolina dessert, often flavored with ghee, nuts, and cardamom
- **Omlette**  
Whisked eggs cooked until fluffy



# Starters Veg

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- **Paneer Chilly**  
Spicy stir-fried paneer (Indian cottage cheese) in a flavorful sauce
- **Veg Manchurian**  
Crispy cauliflower fritters in a tangy and spicy sauce
- **Gobi Manchurian**  
Crispy cauliflower in spicy sauce
- **Paneer Pakora**  
Spiced and fried paneer bites
- **Onion Pakora**  
Crispy fried onion fritters
- **Aloo Pakora**  
Spiced potato fritters

- **Mixed Pakora**  
Assorted spiced fritters
- **Green Salad**  
Fresh mix of lettuce, cucumbers, tomatoes, and herbs
- **Roasted Papad**  
Thin, crispy lentil wafers
- **Masala Papad**  
Roasted or fried lentil wafers topped with spiced onions, tomatoes, and coriander

# Starters Non-Veg

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- **Chicken Pakora**  
Spiced and fried chicken bites
- **Chicken Lollypop**  
Chicken wings frenched into a lollipop shape, marinated, and deep-fried
- **Chicken Chilly**  
Spicy stir-fried chicken in a flavorful sauce
- **Boiled Egg**  
An egg cooked in hot water until firm
- **Omelette**  
Whisked eggs cooked until fluffy
- **Fried Eggs**  
An egg cooked sunny-side-up or over easy in a pan with oil or butter

# Soup

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- **Veg Manchow Soup**  
A spicy and flavorful Indo-Chinese soup with mixed vegetables and noodles
- **Chicken Manchow Soup**  
A spicy and hearty Indo-Chinese soup with shredded chicken, vegetables, and noodles
- **Chicken Soup**  
A comforting broth made with chicken, vegetables, and often noodles or rice

# Rice

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- **Veg Fried Rice**  
Stir-fried rice with mixed vegetables
- **Veg Schezwan Rice**  
Spicy stir-fried rice with mixed vegetables, infused with bold Schezwan sauce
- **Chicken Fried rice**  
Stir-fried rice with chicken and mixed vegetables
- **Chicken Schezwan Fried rice**  
Spicy stir-fried rice with chicken and mixed vegetables, featuring the bold flavors of Schezwan sauce

## Steam Rice

Rice cooked by steaming

## Jeera Rice

Fragrant basmati rice flavored with cumin seeds

# Main Course

( For Pricing Please Contact **Mr Bhagwan** )

## Veg

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- **Aloo Bhaji**  
A spiced and flavorful potato curry
- **Paneer Mutter**  
Spiced paneer and green peas in tomato curry
- **Paneer Masala**  
Spiced paneer in a flavorful tomato-based curry
- **Aloo Mutter**  
Potatoes and peas in spiced tomato curry
- **Palak Paneer**  
Creamy spinach and paneer curry

- **Aloo Jeera**  
Potatoes with cumin seeds
- **Chole Masala**  
Chickpeas in spiced tomato curry
- **Bhendi Masala**  
Okra in spiced tomato curry
- **Baingan Masala**  
Eggplant in spiced tomato curry
- **Veg Kolhapuri**  
Assorted vegetables in a spicy Kolhapuri masala
- **Sprouts (Sukha/Curry)**  
Seasoned sprouted beans, dry or in curry

# Non Veg

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- **Chicken Curry**  
Tender chicken in spiced tomato-based curry
- **Egg Curry**  
Hard-boiled eggs in spiced tomato-based curry
- **Chicken Sukha**  
Dry and spiced chicken dish
- **Butter Chicken**  
Creamy and spiced tomato-based curry with tender chicken
- **Chicken Hariyali**  
Green herb-marinated chicken
- **Chicken Masala**  
Masala: Spiced and flavorful chicken in a rich tomato-based curry



# Biryani's

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- **Veg Biryani**  
Fragrant rice and mixed vegetables cooked in aromatic spices
- **Veg Pulao**  
Basmati rice with mixed vegetables, fragrant spices
- **Plain Pulao**  
Fragrant basmati rice cooked with spices
- **Chicken Biryani**  
Fragrant basmati rice and tender chicken cooked with aromatic spices
- **Chicken Pulao**  
Tender chicken and basmati rice cooked with aromatic spices
- **Prawns Pulao**  
Succulent prawns and basmati rice cooked with aromatic spices

# Sea Food

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

# Mutton

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- **Mutton Curry**  
ender mutton in spiced tomato-based curry
- **Mutton Sukka**  
Dry and spiced mutton dish
- **Mutton Masala**  
Spiced and flavorful mutton in a rich tomato-based curry

# Dal

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Dal Fry

Dal Tadka

Plain Dal

Kali Dal / Dal Makhani

# Indian Bread

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Bhakri

Chapati

Puri

# Desserts

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Jalebi

Sevyan Kheer

Pineapple Sheera

Gulab Jamun

# Drinks

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Bisleri

Sprite

Thums up

Soda

Kokam Soda

Lemon Soda

Chaas (Butter Milk)

# Extras

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Frozen Foods As Per Availability

Tandoor Grill

BBQ

# Meal Timings

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

Lunch (12:30pm and 3:00pm)

Dinner (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 Bhagwan to place your order on +91 8805168474  
Feel free to request any special preferences of preparation