

# T A T T V A

FOOD MENU



Souzagad

# Breakfast

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## 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

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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

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*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

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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

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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

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Chapati

Bhakri

# Accompaniments

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Salad

Papad

Dahi

\*Taxes As Applicable

# Meal Timings

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## 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