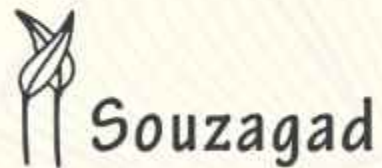


# ALMA

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## FOOD MENU

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# Home to Home

At Souzagad, we offer you a well curated home cooked meal, because we believe that the local and traditional cuisine is the icing on the cake to the ultimate nature getaway.

Our food is prepared using carefully selected ingredients from the local markets. We preferably use native ingredients so that you can experience the true essence of Mircholi on your plate.

# Breakfast

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## **Tea / Coffee / Chocolate Milk / Bournvita**

*Choose any one of the following*

- **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

- **Type of Eggs**

Scrambled eggs, Choice of omlette, Half Fry, Boil, Bhurji.  
Accompaniments - 2 Slice Bread, Fried Potato, Coleslaw.

- **Sheera**

Sweet semolina dessert with ghee, sugar, and cardamom, topped with nuts

- **Sabudana Khichadi**

Sabudana Khichadi is a light, flavorful Indian dish made from soaked tapioca pearls, peanuts, and potatoes, commonly enjoyed during fasting.

- **Cut Fruits**

Cut fruits are fresh, sliced pieces of various fruits, often served as a convenient and healthy snack or dessert.

- **Types of Paratha**

Aloo, Gobi, Onion, Cheese  
Accompaniments - Curd, Pickle

- **Puri Bhaji**

Puri Bhaji is a traditional Indian meal of deep-fried bread (puri) served with a spiced potato curry (bhaji)

- **Idli**  
Steamed cake made from fermented rice and lentil batter.  
Accompaniments - Coconut Chutney and Sambar
- **Bread Upma**  
Flavorful South Indian dish made from cubed bread, sautéed with onions, tomatoes, and spices.
- **French Toast**  
Mixture of beaten eggs and milk, then fried until golden brown. Cut Fruits
- **Baked Beans**  
Slow-cooked in a sauce, typically made from tomatoes, brown sugar, and spices.
- **Pancake**  
Pancakes are flat, round cakes made from a batter of flour, eggs, and milk, cooked on a griddle or frying pan.
- **Vada Pav**  
Spicy potato fritter (vada) sandwiched in a bun (pav) with chutneys.

\*Taxes As Applicable

# Vegetarian Main Course

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Choose **any two** of the following

- **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
- **Jeera Paneer**  
Cubes of Indian cottage cheese cooked with cumin seeds, offering a simple and aromatic dish with rich flavors

- **Moong Kathol**  
A light and nutritious Indian dish featuring cooked green gram lentils, often seasoned with simple spices
- **Aloo Tamatar**  
Potatoes cooked in a tangy tomato gravy, a classic and flavorful Indian 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
- **Veg Kolhapuri**  
Mixed vegetables cooked in a spicy and flavorful Kolhapuri masala, a rich and aromatic Indian dish
- **Paneer Tikka Masala**  
Paneer Tikka Masala is a flavorful Indian dish featuring marinated and grilled paneer cubes simmered in a spiced tomato-based gravy.

- **Matar Paneer**  
Peas and Indian cottage cheese in a spiced tomato-based curry, a popular vegetarian dish
- **Jeera Paneer**  
Cumin-spiced Indian cottage cheese, a simple and aromatic dish
- **Mix Vegetable**  
Assorted vegetables cooked in a flavorful curry, a versatile and hearty dish
- **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
- **Paneer Kadai**  
Indian cottage cheese cooked in a spiced tomato and bell pepper curry, a flavorful dish



- **Aloo Methi**  
Potatoes and fenugreek leaves stir-fried with spices, a flavorful Indian side dish
- **Corn Palak**  
Spinach and corn cooked with spices, a tasty and nutritious vegetarian dish
- **Paneer Butter masala**  
Paneer Butter Masala is a creamy, rich Indian dish made with paneer cubes simmered in a buttery tomato sauce.
- **Veg Kadai**  
Veg Kadai is a spicy Indian curry made with mixed vegetables cooked in a thick, tangy tomato-based sauce.
- **Jeera Aloo**  
Jeera Aloo is a simple Indian dish of potatoes sautéed with cumin seeds and spices.
- **Chole Puri**  
Chole Puri is a traditional Indian dish featuring spicy chickpea curry served with deep-fried bread (puri).

# Non-Vegetarian Main Course

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Choose **any one** of the following

- **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

- **Egg Curry**  
Hard-boiled eggs in a spiced tomato-based curry, a quick and delicious Indian dish
- **Home Style Chicken Curry**  
A comforting and flavorful chicken curry prepared in a traditional homemade style
- **Haryali Chicken**  
Chicken cooked in a vibrant green herb and spinach-based curry, a flavorful and aromatic dish
- **Murg Musallam**  
Whole chicken marinated and cooked in a rich and spiced gravy, a royal and indulgent Indian dish
- **Chicken Do Pyaza**  
Chicken cooked in a spiced onion-rich curry, offering a flavorful and hearty Indian dish
- **Chicken Vindaloo**  
Spicy and tangy chicken curry with a Goan twist, known for its bold flavors and aromatic spices

- **Butter Chicken**

Butter Chicken is a creamy, indulgent Indian dish featuring tender chicken cooked in a rich tomato-based gravy with butter and cream.

- **Chicken Handi**

Chicken Handi is a flavorful North Indian dish featuring tender chicken cooked in a creamy tomato-based sauce with aromatic spices, typically served in a traditional clay pot (handi).

# Chinese & Continental

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Choose **any two** of the following

- ● Pasta ( White / Red )

Pasta is a versatile Italian dish made from durum wheat flour and water, typically served with various sauces, meats, vegetables, or cheeses.

- ● Spaghetti

Spaghetti is a type of pasta characterized by long, thin, cylindrical strands, commonly served with a variety of sauces, vegetables.

- ● Hakka Noodles

Hakka noodles are a type of Chinese-style noodles stir-fried with vegetables, meats, and a flavorful sauce, popular in Indo-Chinese cuisine.

- ● Schezwan Noodles

Schezwan noodles are a spicy and flavorful Indo-Chinese dish made with stir-fried noodles, vegetables, and a fiery Schezwan sauce.



## Fried Rice

Made with stir-fried rice, mixed vegetables, and seasonings, often served as a vegetarian main course or side dish.



## Schezwan Fried Rice

Made with stir-fried rice, vegetables, and a fiery Schezwan sauce, offering a flavorful twist to traditional fried rice.



## Manchow Soup

Made with a hearty vegetable broth, noodles, and assorted vegetables, garnished with crispy fried noodles.



## Sweet Corn Soup

A comforting Chinese-inspired soup made with a creamy base, sweet corn kernels, and mixed vegetables, offering a delightful balance of flavors.



## Tomato Soup

A classic comfort food made from pureed tomatoes, often seasoned with herbs and spices, providing a warm and savory culinary experience.



## Manchurian Gravy

Made with a blend of soy sauce, ginger, garlic, and other spices, used to coat fried vegetable

# Indian Breads

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Chapati

Bhakri

Fulka Roti

Naan

Kulcha

Paratha

Puri

Tandoori Roti

# Dal

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Choose **any one** of the following

Dal Fry / Dal Tadka / Yellow Dal

# Rice

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Choose **any one** of the following

Steamed Rice / Jeera Rice / Matar Pulao / Masala Bhaat /  
Curd Rice



# Accompaniments

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Salad

Papad

Dahi

Pickle

# Ala - Carte Veg

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Peanut Masala	100
Masala Papad ( 2 pc )	40
Types of Pakoda ( Potato,onion etc )	90
Paneer Tikka ( 6 pc )	250
Paneer Fry ( 6 pc )	200
Honey Chilly Potato	200
French Fries	175
Manchurian Dry ( 6 pc )	150
Sandwiches ( Toast, Chesses, Grill )	60/90/120

# Ala - Carte Non-Veg

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Chicken Tikka	300
Chicken Fry	275
Chilly Chicken	250
Haryali Chicken Tikka	350
Chicken Koliwada	320
Chicken Crispy	280
Chicken Lollipop	350

# Ala - Carte

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Portuguese Lemonade	50
Nimbu Pani	30
Lassi	60
Milkshake	150

# BBQ

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*Charges for below Ingredients **as per actuals.***

Tandoori Chicken

Chicken Kebabs

Fish

Mutton

Aloo

Corn

Sweet Potato

Paneer

# High Tea & Snacks (Additionally charged)

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Coffee	50
Tea	35
● Vada Pav Spicy potato fritter in a bun, a popular Indian street snack	40
● Kanda Bhajiya Onion fritters, a tasty and popular Indian snack	125
● Batata Bhajiya Potato fritters, a delicious and crispy Indian snack	125
● Palak Bhajiya Spinach fritters, a crispy and flavorful Indian snack	125
● French Fries Thin-cut and crispy potato sticks, a classic and beloved snack	150

- **Kurkure Bhindi** 125  
Crispy okra fries, a delicious and crunchy Indian snack
- **Paneer Pakora** 160  
Cottage cheese cubes coated in chickpea flour and deep-fried, a popular and tasty Indian appetizer
- **Chicken Pakora** 180  
Bite-sized chicken pieces coated in a seasoned batter and deep-fried, a flavorful Indian snack

# Desserts

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For Desserts Please Contact Mr Pradeep on +91 8299703924

Gulab Jamun

Rasgulla

Gajar Ka Halwa

Jalebi

Sabudana Kheer

Suji Ka Halwa

Seviyan Kheer

Caramel Custard



# Meal Timings

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## Breakfast

Breakfast is served in the villa or weather permitting, on the patio, between **8:00am** 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 Mr. Bala to place your order on +91 7263801350  
**Feel free to request any special preferences of preparation**