



SAVYA RASA

A CULINARY JOURNEY THROUGH SOUTHERN INDIA

Tasting menu

Amuse-Bouche

Kongunad Vazhaipoo Vadai

*Roundels of chopped banana blossoms, coarsely ground Bengal gram, onions, curry leaves and spices, pounded and golden fried.
Served with coconut chutney and curry leaves.*

Appetiser

Chettinad Stuffed Paniyaram

Rice and Lentils steeped overnight, stoneground into a batter, seasoned with ginger, green chillies, grated coconut, crushed pepper shallow fried in a customised cast iron pan, stuffed with a paste made from tamarind and red chillies, served with quenelle of Coconut chutney and Coriander chutney

Tapioca

Kottayam Kappa Puzhukku with Malabar Raw Mango Curry

Steamed Cassava-root cakes seasoned & tempered with turmeric, black mustard, red chillies, and grated coconut. Served along with a Malabar coconut-milk sauce made of raw mangoes, shallots & ginger.

Fish

Nasrani Banana leaf wrapped Seer fish Pollichathu

*Fillets of Seer fish marinated in a tangy masala made of tomato, red chillies, onion & Kokum, wrapped in a banana leaf and griddled on Tawa.
A must-have from the Syrian Christian community in Kerala.*

Prawn

Neer Dosa with Mangalorean Yetti Gassi

*A rich and creamy prawn curry made from coconut milk, flavoured with garlic and curry leaves - a Shetty household favourite served with its best companion,
Neer Dosa - A delicate crepe made with rice batter and coconut oil - a delicacy from the land of Tulu.*

Sweet

Pazhampuri with Filter Kappi ice cream

*Banana coated in batter made of refined flour seasoned with turmeric powder, salt and sugar, fried to perfection.
Served along with our all time favourite ice cream 'Filter kaapi'*



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Chicken

Sainu Thahta's Chicken Kebab with Coconut Cashew cream

Tender Morsels of Chicken marinated with cashew cream, coconut milk, ginger & garlic paste, salt, green chillies, coriander paste, skewered and griddled on a hot plate. A Malabar caterer and home maker called "SAINU THATHA" invented this from influence of Arabic kebabs and tweaked it with his native ingredients in Malappuram district of Kerala.

Prawn

Nellore Royyala Iguru

Spicy marinated prawns stir fried with Guntur red chilli paste, ginger, garlic, curry leaves, onions and lime juice - a Reddy delicacy.

Duck

Idiyappam with Kuttanadan Duck Mappas

Steamed string hoppars made of rice flour, salt and coconut oil served with a Curry made of tender pieces of duck cooked in coconut milk, coriander powder, onions and tomatoes. A traditional Syrian Christian delicacy from Kerala

Goat

Pollachi Mutton Kuzhambu with Bun Parotta

A Vellalar Gounder speciality dish made from Tender mutton pieces simmered with drumstick and aubergine flavoured with cinnamon, cardamom, fennel and black pepper served with Bun Parotta, A fluffy multi layered bread made with refined wheat flour, egg and butter cooked on a griddle - soul food!

Sweet

Pazhampuri with Filter Kappi ice cream

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