

Ask for the Fresh Catch

(Serves 2)

Seasonal Price

- Rawa Fish Fry
- Tawa Fish Fry
- Simple Fish Curry
- Goan Fish Curry
- Fish Pollichathu

SKR's Bhoomi Special Biryanis

(Serves 1) (Fri - Sat - Sunday)

- Veg Dum Biryani 280
- Chicken Dum Biryani 320
- Mutton Dum Biryani 420

Extras

- Appam 45
- Ghee Appam 65
- Egg Appam 80
- Idiyappam 40
- Puttu 130
- Steam Rice 130
- Indrayani Rice 130
- Ghee 30

Rice (Serves 1)

- **Chicken Khichadi** 280
A khichadi textured semi spicy rice made with Chicken
- **Prawns Khichadi** 380
A khichadi textured semi spicy rice made with Prawns
- **Goda Varan Bhaat** 180
Simple daal served with indrayani rice ghee & lemon
- **Bisi Bele Bath** 260
A khichadi textured rice made with mix vegetables and a special masala
- **Lemon Rice** 220
- **Puliogare** 230
Tamarind rice served especially in temples of South India
- **Dal Khichadi** 240
- **Curd Rice** 210

Prawns Khichdi



Chicken Dum Biryani



सुनिता की रेसार्ड

Desserts (Serves 1)

- **Parippu Pradaman** 210
Moong daal kheer made in coconut milk & jaggery
- **Mysore Pak** 140
- **Elayappam** 120
A sweet made with rice flour, coconut & jaggery wrapped & steamed in banana leaf



Parippu Pradaman

Beverages

Solkadhi	90
Buttermilk	60
Sambharam	80
Lemon Sharbat	50
Kokum Sharbat	60
Packaged Water (500ml)	10
Packaged Water (1ltr)	20

Hot Classics

Filter Coffee	45
Black Coffee	35
Tea	30
Black Tea	25
Jeera Tea	35
Masala Milk	55
Milk	30

**Ask if you want without Sugar*



Sambharam

Main Course (Serves 1)

- **Veg Stew**
Mix vegetables cooked in coconut milk carrying subtle flavours of black pepper (Kerala)
- **Kadala Curry**
Black chana curry (Kerala)
- **Ghee Podi**
Home Made podi (Gun Powder) Sprinkled on a layer of ghee
- **Veg Goan Curry** (Ambotik)
A sour & spicy curry with coconut base (Goa)
- **Mutter Nimona**
A simple & comforting green masala based green peas curry (Uttar Pradesh)
- **Veg Ghee Roast**
A sour, sweet & spicy ghee based preparation of mix vegetables (Coastal Karnataka)
- **Paneer Ghee Roast**
A sour, sweet & spicy ghee based preparation of Paneer (Coastal Karnataka)
- **Veg TAMILIAN Kurma**
A mix veg preparation with TAMILIAN style coconut base
- **Egg Curry**
- **Chicken Stew**
Chicken cooked in coconut milk carrying subtle flavours of black pepper (Kerala)
- **Prawns Stew**
Prawns cooked in coconut milk carrying subtle flavours of black pepper (Kerala)

with -	Appam	Idiyappam	Puttu	Egg Appam	Rice
	290	320	340	350	300
	290	320	340	350	300
	190	220	240	250	200
	300	330	350	360	310
	250	280	300	310	260
	320	350		380	
	340	370		400	
	290	320	340	350	300
	280	310	330	340	290
	340	370	390	400	350
	410	440	460	470	420



Veg Stew & Appam

Soups (Serves 1)

- | | |
|-----------------------|-----|
| • Tomato Soup | 120 |
| • Ginger Carrot Soup | 120 |
| • Simple Chicken Soup | 120 |
| • Paya Soup | 190 |

Batwa

An old money bag (Batwa / Potli) shaped crunchy creation of our own made in whole wheat flour.



Appetizers (Serves 2)

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|--|-----|
| • Smoked Paneer Batwa 4pc | 380 |
| • Spinach Corn Cheese Batwa 4pc | 350 |
| • Green Chicken Kheema Batwa 4pc | 380 |
| • Smoked Chicken Batwa 4pc | 390 |
| • Prawns Batwa 4pc | 420 |
| • Ghee Podi Chicken 6pc | 380 |
| • Ghee Podi Sweet Potato | 310 |
| • Veg Tandoori Momos 4pc | 360 |
| Made in whole wheat flour | |
| • Chicken Tandoori Momos 4pc | 380 |
| Made in whole wheat flour | |
| • Chicken Ghee Roast | 390 |
| A sour, sweet & spicy ghee based preparation of Chicken (Coastal Karnataka) | |
| • Prawns Ghee Roast | 460 |
| A sour, sweet & spicy ghee based preparation of Prawns (Coastal Karnataka) | |
| • Paneer Ghee Roast | 360 |
| A sour, sweet & spicy ghee based preparation of Paneer (Coastal Karnataka) | |
| • Chicken Cafreal | 390 |
| A preparation of chicken made using mint coriander & some whole spices (Goa) | |
| • Veg Pollichathu | 380 |
| Pan fried suran (Elephant foot) wrapped & cooked in banana leaf (Kerala) | |
| • Fish Pollichathu | SL |
| Pan fried fish wrapped & cooked in banana leaf (Kerala) | |

	With -	Appam	Idiyappam	Puttu	Appam	Rice
Mutton Stew Mutton cooked in coconut milk carrying subtle flavours of black pepper (Kerala)		440	470	490	500	450
Red Chicken Curry A simple onion & tomato based Maharashtrian curry		330	360	380	390	340
Red Mutton Curry A simple onion & tomato based Maharashtrian curry		440	470	490	500	450
Green Chicken Curry A simple green masala based preparation		330	360	380	390	340
Chicken Pepper Roast A dry masala based preparation of chicken with dominant flavours of black pepper & curry leaves (Kerala)		330	360		390	
Prawns Pepper Roast A dry masala based preparation of Prawns with dominant flavours of black pepper & curry leaves (Kerala)		390	420		450	
Chicken Ghee Roast A sour, sweet & spicy ghee based preparation of chicken (Coastal Karnataka)		340	370		400	
Prawns Ghee Roast A sour, sweet & spicy ghee based preparation of Prawns (Coastal Karnataka)		410	440		470	
Prawns Goan Curry (Ambotik) A sour & spicy curry with coconut base (Goa)		410	440	460	470	420
Chicken Cafreal A preparation of chicken made using mint, coriander & some whole spices (Goa)		360	390		420	370
Black Sesame Chicken A simple chicken curry made with black sesame base (Assam)		360	390	410	420	370
Aagari Chicken (Northern Coastal Maharashtra) A chicken preparation of Aagari community, made using dry coconut & special combination of spices		340	370		400	350
Aagari Mutton (Northern Coastal Maharashtra) A Mutton preparation of Aagari community, made using dry coconut & special combination of spices		440	470		500	450