

Nandavanam

 MESS

AVADI

Menu





Nandavanam MESS

.....An extension of your own home.

The USPs (Unique Selling Propositions) of NANDAVANAM MESS are:

- ✓ **No Ajinomoto (MSG)** – We prioritize natural flavors for a healthier dining experience.
- ✓ **No Artificial Coloring Chemicals** – Our dishes are free from harmful synthetic colors.
- ✓ **In-House Made Ginger-Garlic Paste** – Freshly prepared for authentic taste and aroma.
- ✓ **Halal Certified Fresh Meats** – Ensuring top-quality and ethically sourced meats.
- ✓ **Homemade Masalas** – Our special spice blends enhance the taste and authenticity.
- ✓ **Cold-Pressed Cooking Oil** – A healthier alternative that retains nutrients and flavors.



We like to provide you the best dining experience. We value your feedback. Any concerns please contact in house manager or drop a mail to admin@nandavanamfoodchain.com or contact **+91 893 974 0777**



NON-VEG BREAKFAST



Idly with Chicken Curry

149

a South Indian dish where soft, steamed rice cakes called idlis are served alongside a rich, flavorful chicken curry, typically made with tomatoes, onions, ginger, garlic, and a blend of spices



Idly with Mutton Curry

149

a South Indian dish where soft, steamed rice cakes called idlis are served alongside a rich, flavorful Mutton curry, typically made with tomatoes, onions, ginger, garlic, and a blend of spices



Idly with Fish Curry

149

a South Indian dish where soft, steamed rice cakes called idlis are served alongside a rich, flavorful Fish curry, typically made with tomatoes, onions, ginger, garlic, and a blend of spices



NON-VEG BREAKFAST



Idiyappam with Chicken Curry

129

Idiyappam, also known as string hoppers, consists of steamed rice flour noodles, light and fluffy in texture. It pairs beautifully with chicken curry,



Idiyappam with Mutton Curry

129

Idiyappam, also known as string hoppers, consists of steamed rice flour noodles, light and fluffy in texture. It pairs beautifully with mutton curry,



SOUP



Chicken Hot And Sour Soup

A flavorful soup with a balance of spicy and tangy notes, featuring tender chicken and a rich broth that warms and satisfies.

105



Mutton Elumbu Soup

A rich and hearty soup made with flavorful mutton bone stock and traditional spices, simmered to perfection for a comforting and robust taste.

120



Veg Hot And Sour Soup

A zesty and tangy soup with a spicy kick, loaded with fresh vegetables for a vibrant and satisfying taste.

80

Sweet Corn Soup

A creamy and comforting soup with sweet corn kernels and a hint of seasoning for a deliciously smooth flavor.

80



STARTERS



Mushroom Pepper Fry

Savory mushrooms stir-fried with a blend of black pepper and spices, delivering a flavorful and spicy kick.

180

Gobi 65

Cauliflower florets coated in a tangy, flavorful batter, deep fried for a delightful crispy and spicy appetizer.

160

Paneer 65

Crispy paneer cubes seasoned with aromatic spices and herbs, perfect for a crunchy and savory treat.

200

Gobi (Manchurian, Chilly)

Crispy cauliflower florets coated with a sauce of your choice - either sweet, tangy or spicy (Manchurian, Chilly).

180/200

Paneer (Manchurian, Chilly)

Crispy paneer cubes coated with a sauce of your choice - either sweet, tangy or spicy (Manchurian, Chilly).

200/210

Mushroom Manchurian

Crispy fried mushroom coated with a sauce of your choice - either sweet, tangy or spicy (Manchurian).

190



STARTERS



Egg Kalakki

Two eggs beaten with some spices and pan fried to be firm on outside while runny on the inside.

60

Egg Omelette

Couple of eggs, beaten with onion and fried with oil in a pan.

50

Chicken Omelette

Couple of eggs, beaten with onion, juicy tomatoes, savory chicken, and fried with oil in a pan.

99

Egg Podimas

Scrambled eggs with onion, black pepper, green chilis and curry leaves.

70



STARTERS



Chicken 65

200

Boneless chicken pieces coated in a flavorful batter, deep fried to make for a spicy appetizer with the right crunch. 8 pcs per serving.

Chicken Lollipop Dry/Sauce

230/250

Batter fried chicken served with a sticky, sweet and spicy dip - fun to eat and perfect for sharing! 5 pcs per serving.

Dragon Style Chicken

230

Succulent, crispy chicken strips tossed in a fiery, sweet-and-spicy sauce along with bell peppers and crunchy cashews - delicious!

Pepper Chicken Leg

230

Juicy, tender chicken leg marinated, fried and tossed in a robust black pepper based sauce - for a spicy kick. 3 pcs per serving.

Chilly Chicken

250

Crispy fried chicken coated with a sauce of your choice - either sweet, tangy or spicy (Manchurian, Chilly, Schezwan). 8 pcs per serving.

Pepper Chicken Dry

230

Bone-in chicken pieces sauteed in a spicy pepper blend - south indian style - full of bold flavor! 6 pcs per serving.



STARTERS



Mutton Chukka

299

Boneless mutton dry fried in a mix of spices, onion, and curry leaves - Madurai style.

Mutton Pepper Fry

299

Succulent mutton pieces stir-fried with aromatic spices and cracked pepper for a savory, spicy kick.

Mutton Pallipalayam

299

Tender mutton cooked with a blend of spicy, aromatic herbs, shallots, red chillies and coconut delivering rich, flavorful goodness.



Vanjaram Tawa Fry

280

Crispy, spiced slice of Vanjaram (King fish) seared on a hot tawa, offering a delightful crunch and zesty flavor in every bite.

Suraputtu

280

Flavorful shredded Milk shark meat sautéed with aromatic spices and herbs, creating a spicy, savory dish that's perfect for seafood lovers.

Nethily Fry

200

Crispy fried anchovies seasoned with a blend of spices, offering a crunchy and flavorful seafood snack.

Prawn 65

299

Marinated prawns coated in a flavorful batter, deep fried to make for a spicy cruchy appetizer.



STARTERS



Prawn Pepper Fry

299

Succulent prawns stir-fried with a robust blend of spices and cracked black pepper for a zesty, savory kick.

Fish Finger

280

Crispy, golden-brown fish strips, lightly breaded and seasoned, served with a tangy dipping sauce—fun and delicious!

TANDOOR



Tandoori Chicken (Half / Full)

249/489

Chicken marinated in spiced yogurt mix, grilled to perfection in tandoor oven for some smoky, vibrant flavors.



TANDOOR



Chicken Malai Tikka

299

Tender chicken chunks marinated in aromatic spices, curd, cream, and cashew - grilled to a melt-in-your-mouth perfection. 6 pcs per serving.

Chicken Tikka

249

Boneless pieces of chicken, marinated in spiced yogurt, threaded on a metal skewer and cooked over charcoal. 6 pcs per serving.

Hariyali Chicken Kebab

249

Chicken kebab made with aromatic green masala - made from mint, coriander and some aromatic indian spices. 6 pcs per serving.



Paneer Tikka

210

Chunks of paneer marinated in a tangy yogurt and spice blend, grilled to a smoky, charred finish - pure veggie delight! 6 pcs per serving.

MEALS



A hearty and wholesome spread featuring unlimited Rice, Ghee, Paruppu podi, Kootu, Poriyal, Sambar, Vatha kuzhambu, Rasam, Curd, Sweet, Appalam, Pickle

Veg Meals 139

A perfectly balanced and delicious meal!

Nandavanam Spl.Veg Meals 199

Veg Meals + Gobi 65 - 5pcs, Chappathi - 1pc

Non Veg Meals 189

with Chicken Gravy, Mutton Gravy, Fish Gravy

Nandavanam Spl.Non Veg Meals 225

NV Meals + Chicken 65 - 2pcs, Chappathi - 1pc



BIRYANI



Aromatic basmati rice cooked over layers of meat and spices, cooked to perfection with a blend of herbs and spices - served with Egg, Raitha, Ennai Kathirikai.



Chicken Biryani (2pcs) 230

Mutton Biryani (3pcs) 299

Chicken 65 Biryani (4pcs) 249

Egg Biryani (2 Eggs) 170

Prawn 65 Biryani (5pcs) 279

DINNER



Parotta 1 piece with plain Kurma.	40
Chappathi 1 piece with plain Kurma.	40
Chilly Parotta Roasted parotta stir-fried with onion, bell peppers, and aromatic spices.	210
Veg kothu Parotta Shredded parotta mixed with veg kurma and sautéed over tawa.	150
Egg Kothu Parotta Parotta fried with eggs, spices and served hot for a flavorful experience.	150
Chicken Kothu Parotta Sliced parotta tossed with chicken, eggs, and spices, a street food delight!	190



Plain Dosa served with 2 Chutneys and Sambar.	70
Kal Dosa served with 2 Chutneys and Sambar.	40
Egg Dosa served with 2 Chutneys and Sambar.	90
Chicken kari Dosa Crispy dosa topped with spicy, flavorful chicken curry.	160
Mutton Kari Dosa Crispy dosa topped with spicy, tender mutton masala.	160
Ghee Roast / Podi onion Uthappam	125



SPL MEALS COMBOS



A hearty and wholesome spread featuring Unlimited Rice, Poriyal, Rasam, Curd, Sweet, Appalam, Pickle

Fish Meals Combo

Veetu Meen Kuzhambu & Vanjaram Tawa Fry

349

Mutton Meals Combo

Mutton Curry & Mutton Milagu Varuval

399

Chicken Meals Combo

Chicken Veetu Kuzhambu & Chicken Chukka

299

BIRYANI COMBOS



Aromatic basmati rice cooked over layers of meat and spices, cooked to perfection with a blend of herbs and spices - served with Combo meat, Biryani, Egg, Raitha, Ennai Kathirikai, Bread Halwa and Golisoda

Mutton Chukka Combo	349
Poricha Kozhi Combo	329
Chicken Lollipop Combo	299
Nethily Fry Combo	309
Tandoori Chicken Combo	339



BREADS



Plain Naan	39
Soft, fluffy leavened bread baked in a tandoor.	
Butter Naan	50
Soft naan brushed with rich, melted butter.	
Plain Roti	39
Simple, whole wheat flatbread cooked on a tandoor.	
Butter Roti	50
Whole wheat roti brushed with a light layer of butter.	
Garlic Naan	60
Naan infused with minced garlic and baked in tandoor.	
Cheese Naan	60
Soft naan stuffed with melted cheese and herbs.	
Plain Kulcha	70
Soft, leavened bread with a slightly crispy crust.	
Masala Kulcha	75
Fluffy kulcha stuffed with a spiced mixture of potatoes, paneer, and herbs.	



ROTI COMBOS



Nool Parotta with Chicken Curry

a South Indian dish where thin, layered "nool parotta" flatbread (literally meaning "thread parotta") is served alongside a rich, spiced chicken curry,

150

Nool Parotta with Mutton Curry

a South Indian dish where thin, layered "nool parotta" flatbread (literally meaning "thread parotta") is served alongside a rich, spiced Mutton curry,

175

Phulka with Chicken Curry

Phulka is a type of flatbread that's sometimes called chappathi. It's served alongside a rich, spiced Chicken curry,

150

Phulka with Mutton Curry

Phulka is a type of flatbread that's sometimes called chappathi. It's served alongside a rich, spiced Mutton curry,

175





CURRY



Mushroom Masala

200

Sautéed mushrooms in a rich, spiced tomato gravy, garnished with fresh cilantro and perfect with naan or rice.

Paneer Butter Masala

220

Cubes of paneer simmered in a creamy, buttery tomato sauce with a blend of aromatic spices.

Kadai Paneer

220

Paneer and vegetables sautéed in a spicy, aromatic gravy with bell peppers and tomatoes.



CURRY



Chicken Veetu Kuzhambu

Tender chicken in a tangy, traditional spicy gravy cooked homestyle.

259

Chicken Chettinad Masala

Spicy, aromatic chicken simmered in a robust blend of Chettinad spices.

239

Butter Chicken Masala

Juicy chicken in a creamy, buttery tomato and cashew sauce with subtle spices.

249

Chicken Tikka Masala

Grilled chicken pieces in a rich, spiced tomato cream sauce.

259

Kadai Chicken

Chicken stir-fried with bell peppers and tomatoes in a bold, spiced gravy.

239



Mutton Chettinad Masala

Tender mutton in a fiery, aromatic Chettinad spice blend with a rich gravy.

299

Mutton Pepper Masala

Mutton cooked with black pepper and spices for a bold, spicy flavor.

299

Mutton Rogan Josh

Kashmiri-style mutton in a fragrant, spiced red gravy flavored with fennel seeds and dry ginger.

299



CURRY



Egg Curry Masala

Hard-boiled eggs in a spicy, savory tomato-based curry.

110

Muttai Varuththa Curry

Boiled eggs simmered in a rich, flavorful coconut based gravy.

130



Veetu Meen Kuzhambu

Fresh fish in a tangy, spiced tamarind gravy using homemade masala.

299

Prawn Pepper Masala

Juicy prawns sautéed with black pepper and aromatic spices.

299

Prawn Chettinad Masala

Prawns cooked in a bold, spicy Chettinad gravy with a blend of traditional spices.

299



WOK



Veg Fried Rice

Flavorful rice stir-fried with a medley of vegetables and savory seasonings.

190

Mushroom Fried Rice

Fragrant rice stir-fried with fresh mushrooms, vegetables.

220

Paneer Fried Rice

Stir-fried rice with paneer chunks, vegetables.

230

Veg Noodles

Stir-fried noodles with vegetables and a savory blend of Asian seasonings.

200

Mushroom Noodles

Stir-fried noodles with mushrooms, spring onions, soy sauce, and spices.

225

Paneer Noodles

Noodles stir-fried with soft paneer, crisp vegetables, and sauces.

235



Fried Rice (Egg)

Flavored rice stir-fried with egg, vegetables, and green onions in a savory sauce.

180

Fried Rice (Chicken)

Flavored rice stir-fried with egg, Chicken,vegetables, and green onions in a savory sauce.

200

Fried Rice (Mixed)

Flavored rice stir-fried with egg, Chicken,Mutton,vegetables, and green onions in a savory sauce.

220

Noodles (Egg)

Flavored Noodles stir-fried with egg, vegetables, and green onions in a savory sauce.

180

Noodles (Chicken)

Flavored Noodles stir-fried with egg, Chicken,vegetables, and green onions in a savory sauce.

200

Noodles (Mixed)

Flavored Noodles stir-fried with egg, Chicken,Mutton,vegetables, and green onions in a savory sauce.

220



KIDS SPECIAL



French Fries

Crispy, golden-brown fries, perfectly seasoned and served hot.

199

Chicken Finger

Crispy, breaded chicken strips served with a dipping sauce.

199

Crispy Sweet Corn

Crunchy, golden sweet corn kernels with a light, crispy coating.

99

Chicken Roll

Tender chicken wrapped in a soft flatbread with fresh veggies and sauces.

175

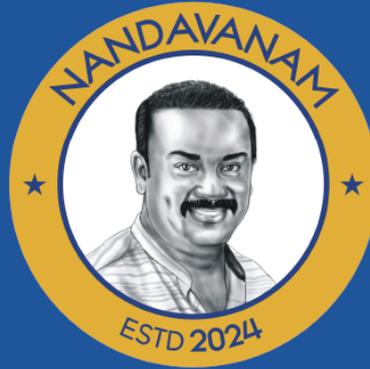


BEVERAGES & DESSERT



Goli Soda	40
Elaneer Payasam	95
Vanilla Milk Shake	170
Strawberry Milk Shake	170
Chocolate Milk Shake	190
Oreo Milk Shake	190
Vanilla Ice Cream	100
Strawberry Ice Cream	100
Chocolate Lover	120
Oreo Ice Cream	120
Hot Brownie Fudge	190





Nandavanam

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AVADI

Thank you



