

Appetizers

₹

  Crab Thermidor in Shell   	1325.00
Wilted crab meat-sauce thermidor paired with pesto caprese.	
  Prawns Rangoon   	1350.00
Dumpling skin wrapped- deep-fried-seasoned prawn with hot garlic sauce.	
  Pachakurumulaku Meen Ularthiyathu	1350.00
Seer fish tossed in spices-pepper berries with lentil-coconut relish & pickled shallots.	
  Sukha Jawla Surmai  	1375.00
Clay pot- native dry prawns-spiced marinade, on seer cubes, coupled with assorted relish.	
  Calamari Fritters   	900.00
Crisp squid rings golden fried, with cilantro tartar.	
   Medley of Kerala Seafood 	2620.00
A miscellany of signature regional seafood delicacies of prawns, fish & mussels.	
  Classic Cordon Bleu  	750.00
Chicken bites stuffed with chicken bacon- cheddar, with pimento queso.	

 Veg  Non-Veg  Healthy Option  Signature  Spicy  More Spicy

 Nuts  Shellfish  Gluten  Egg  Dairy

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Spice Box ₹

Mélange of appetizers, escorted with variegated relish.

  Non-Vegetarian 	2600.00
An array of fish, chicken & lamb kebabs from the clay oven.	
  Vegetarian 	2250.00
A fascinating medley of cottage cheese & vegetable kebabs.	
  Mutton Sundiya 	1350.00
Minced lamb tots with pickled shallots, dry red chilli and tomato chutney.	
   Erachi Chuttu Idichathu	825.00
Sun-dried beef with authentic spice rub with brunoised raw mango & coconut.	
  Bharwan Murgh Tangdi 	850.00
Chicken drumsticks stuffed with aromatic minced chicken, an Awadh finesse.	
  Kozhi Kanthari Malli Varattiyathu	850.00
Pan-roasted tender chicken spiked with bird's eye chilli-eccentric spices, with kosambari sorrel leaf-raw mango.	
 Zafrani Murgh Tikka 	900.00
Saffron rubbed boneless chicken, partnered with assorted savoury relish.	

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■	Mushroom Topaz Toast	750.00
Cheesy-spiced, herbed, crumb-fried mushrooms.		
● ■	Achari Paneer Tikka	980.00
Cottage cheese in tangy-spiced marinade, engulfed with medley of relish.		
● ■ ■	Kappa Thenga Varutharacha	640/410.00
A unique tapioca preparation with fish curry or shallot & tamarind relish.		
■	Kaddu Ki Galouti	625.00
Infused hung curd & cottage cheese in pulpy pumpkin delicacy.		
■	Tawa Mushroom Galouti	675.00
Spiced mushroom kebabs from the griddle, with medley of relish.		
■	Chembu Nirachathu	525.00
Cheese stuffed colocasia served with spiced cilantro relish.		



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Mains

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♥	■	The Classic Grilled Balsamic Chicken	990.00
Honey balsamic glazed bone-in chicken thigh, with feta, veggies, parsley potatoes & sundried tomatoes.			
■	■	Grilled King Prawns	3060.00
Accompanied with mash potatoes-veggies, chimichurri & lemon butter.			
⌚	■	Seafood Platter	3500.00
Seasoned, grilled assortment of seafood, with assorted bread & Dijon potato salad.			
■	■	Butter Grilled Lobster	5.50/gm
(Delicate preparation - requires extra time)			
With creamy mushroom risotto & garlic maple carrots.			
JJ	■	Konju Pacha Manga Kurumolagittathu	2100.00
Pepper & raw mango prawns, with steamed rice or parottas and tempered lentils.			
J	■	Amchuri Jhinga	1980.00
Blend of tender coconut cream & dry mango curried prawn, with steamed rice & crisps.			
■	■	Crisp Soft-Shell Crab	1600.00
Light batter wrapped seasoned crab with glazed noodles and stir fried veggies.			
J	■	Meen Kodampuli Curry	1550.00
Seer fish in Malabar tamarind gravy, with coconut chutney, cracker & rice.			
J	■	Meen Idichathu	1550.00
Pounded seer chunks with spices, served with kariveppila rice, lentil stew & fish curry.			

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■ **Mutton Stew** 1125.00

Lamb stew with coconut milk, paired along with fermented rice batter pancake.

JJ ■ **Aattu Erachi Ularthiyathu** 1300.00

Stir-fried lamb with Kerala spices & desiccated coconut with coin parathas and tempered lentils.

J ■ **Lahori Mutton Karahi** 1300.00

Bone-in lamb, in a thick gravy of tomato-onions spices, tempered lentils & bread or rice.

■ ■ **Choice of Pasta with Veg/Chicken** 850/950

Aglio e olio/Arrabbiata/Alfredo

■ **Italian Lemon Ricotta Chicken** 1200.00

With pulpy roma garlicky tomatoes, fanned with nutty buttered haricot verts & crispy spiced potatoes.

J ■ **Kozhi Cheru Ulli Ularthiyathu** 1150.00

Tender chicken pot roasted with shallots, fresh herbs with Kerala paratha / appam or rice.

A FABLED KITCHEN

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Vegetarian Choices

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  Ulli Theeyal	795.00
Shallots in tempered roasted coconut and spices, with fermented rice pancakes.	
  Koon Pacha Manga Curry 	800.00
Pot roasted onion-cashew-raw mango and coconut based mushroom gravy, with fluffy masala uthappam & relish.	
 Malakari Mappas	800.00
Stewed vegetables in spices & coconut milk, served with fermented rice batter pancakes.	
 Trio of Paneer  	1100.00
Combination of three unique preparation of cottage cheese, served with steamed rice or roti.	
 Rara Malai Paneer  	950.00
Cottage cheese cooked in a buttery tomato gravy, served with Indian bread or pulao.	
  Gagan Dhuli Karahi  	750.00
Mushroom tossed with unique spices in a blend of onions & tomato gravy, served with tempered lentils, steamed rice or choice of Indian bread.	
  Bhuna Subz Handi  	795.00
Vegetables in creamy yellow gravy, with choice of Indian bread or steamed rice.	

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Platters and Pots

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■■ Chef's Day Special Platter (Veg/Non veg) ☕ 1475/1750.00

Experience the specially curated platter of the day, with your choice of protein / starch.

■■ Kerala Veg Platter (Weekend Lunch) 1410.00

The traditional cuisine on a platter.

■■ Syrian Platter (Weekend Lunch) 1680.00

Suriyani cuisine on a platter.

■■■ North Indian Platter – Choice of Protein ☕ 1300/975/765.00

Lamb / Chicken / Veg

Kebabs & curry of the day with lentil based gravy/choice of bread or steamed rice.

■■■ Villa Maya Biryani ☔ 1250/975/765.00

Your preference of Mutton/Chicken/Vegetable, with raita & salan.

■■ Surmai Machli Biryani ☔ 1210.00

Succulent seer cubes, cooked with aromatic rice, served with raita & salan.

■■ Villa Maya Nisha Biryani ☔ 1850.00

Aromatic prawn biryani served with raita & salan.

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Side Orders

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<input checked="" type="checkbox"/> Curd Rice 	525.00
Served with pickle & fried curd chilly.	
<input checked="" type="checkbox"/> Steamed Vegetables	355.00
<input checked="" type="checkbox"/> Curd 	95.00
<input checked="" type="checkbox"/> Steamed Rice or Kerala Rice	210.00
<input checked="" type="checkbox"/> Choice of Dal- Makhani/ Palak/ Tadka 	505.00
<input checked="" type="checkbox"/> Kerala Paratha 	100.00
<input checked="" type="checkbox"/> Appam	100.00
<input checked="" type="checkbox"/> Naan 	100.00
<input checked="" type="checkbox"/> Roti 	100.00



VILLA
MAYA
A TABLED KITCHEN

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Beverages ₹

Seasonal Fruit Juice 445.00

Choice of Shakes 445.00

Strawberry / Chocolate / Vanilla

Frappuccino 445.00

Cold coffee with milk & cream

Lassi 355.00

Sweet / Salted / Mango

Selection Black Tea 250.00

Assam / Darjeeling / English Breakfast Tea / Earl Grey.

Selection of Herbal and Floral Tea 275.00

Basil Ginger / Chamomile / Earl Grey / Green Jasmine /
Green Lemon / Digestive.

Blooming Tea 350.00

Masala Chai 270.00

Espresso / Americano 235.00

Cappuccino / Café Latte / Café Mocha 295.00

Sidapur Estate Filter coffee 295.00

Café Affogato 470.00

Kerala inspired affogato with tender coconut
and vanilla ice cream drowned in dry ginger coffee.

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