

Appetizer

Thoothukudi Puli Eral Peratal 950
Tiger prawn, shallots and curry leaf

Karaikudi uppu Kozhi 600
Salt cured chicken, Garlic and Mundu chilly

Neelangarai Nethili Fry 600
Anchovy, fresh turmeric and semolina

Madurai Kola Urundai 600
Minced mutton dumplings with fennel

Pookose Varuval
475
Florets of Cauliflower, spices, coarse ponni rice

Vazhai poo Vada 475
Banana blossom, lentil and coriander

Main Course

Eral Kozhambu 1100
Bay Prawns, coconut cream, curry leaf and kokum

Ramnad Nandu Peratal 850
Steamed crab, fresh ginger and chilly

Veetu Masala Meen 850
Leaf wrapped fish, pickled raw mango and crushed fenugreek

Nagapattinam Vavval 850
Fried Pomfret, tamarind and ground mustard

Palkatti Yelai Chutathu 700
Banana leaf wrapped Cottage cheese, shallots and home ground spices

Kalan Pattani Milagu Thokku 700
Mushroom, green peas, tangy tomato and black pepper

(Served with Dal, Salna and Choice of Steamed Rice or Madurai Paratha)

Dessert of the day with Jigarthanda
Sorbet 425