

Table d'hote Menu @Ruchii 🍷 July 2020 🍴

Amuse Bouche - Dahi Bhalla (Served cold) 🥣

Appetizers (Choose one)

Hiran Mince Dosa 🥞

Rice & lentil pancake filled with venison masala & served with coconut chutney

Basil Chicken Tikka 🌿🍗

Basil flavour grilled chicken, Butternut squash puree, pumpkin seeds

Pepper Shrimps 🔥🍤

Tiger prawns, crush pepper, served with home made tomato 🍅 & lentil chutney

Soya Mince Dosa 🥞

Rice & lentil pancake filled with soya mince masala & served with coconut chutney

Badami Broccoli 🥦🥕

Cardamom, mace, almond & carrot murabba, broccoli and garlic chutney

Mains (Choose one)

served with black dal 🥣, ginger-chilli paratha 🥞 & pulao rice 🍚

Kozhi Kodi 🍗

Succulent pieces of chicken cooked in fennel, poppyseeds, fresh coconut 🥥 with spices

Varthu Beef 🔥🍖

Black pepper, special varthu masala

Seafood Moilee 🐟🍤

Fresh monkfish, tiger prawns gently poached in coconut 🥥 and curry leaves sauce 🌿

Gutti Vankayya Kurra 🍆🥥🥜

Stuffed baby aubergine, peanut, sesame seeds & coconut sauce

Paneer Tikka Anardhana 🧀🔥🍅🌽

Homemade cottage cheese raw mango, mint, corn, and pomegranate chaat with makhani sauce

Desserts (Choose one)

Rose Rabri Falooda 🍹

Oreo Special Cocktail 🍹

€ 40 per person (Wine-pairing €80 pp)