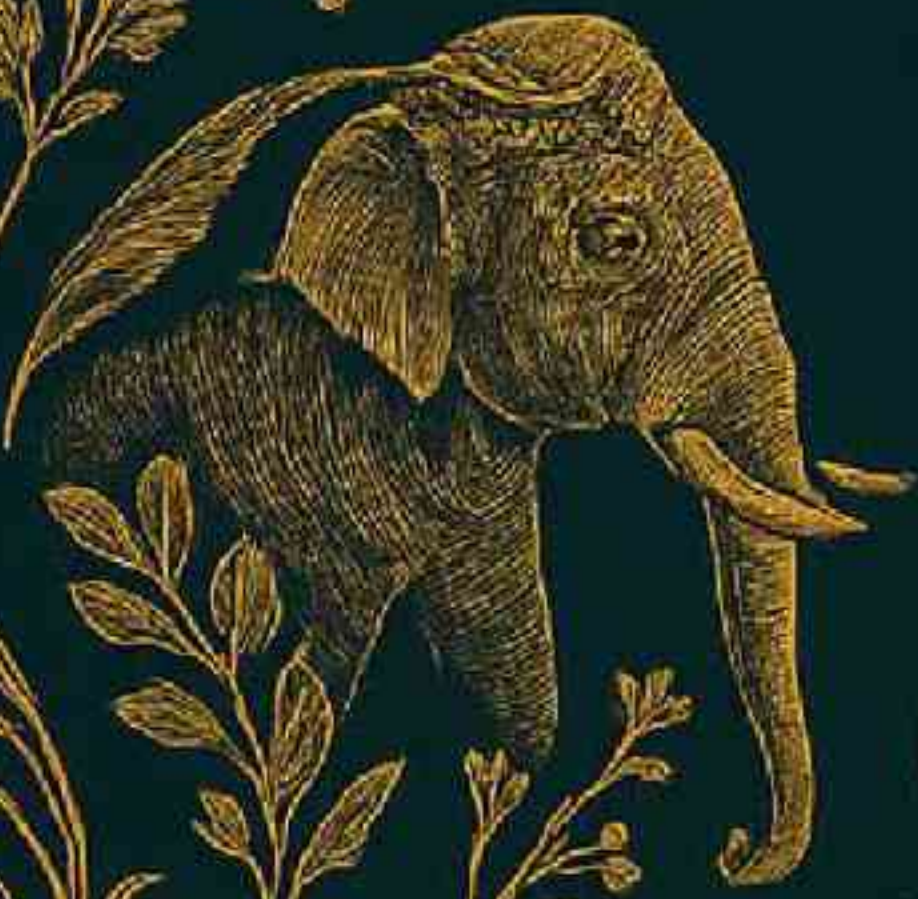




Masalo

Menu



SOUPS

Menu

Traditional · Spicy · Flavourful · Nourishing

ROYAL MYSORE RASAM (MUST TRY)

A rich and aromatic South Indian soup, this rasam combines tangy tamarind, roasted spices, and creamy coconut milk for a smooth, flavourful, and comforting dish, perfect as a soup or paired with steamed rice.



THAKKALI RASAM (TOMATO RASAM)

Tangy and aromatic tomato broth infused with garlic, pepper, cumin, and coriander - comfort in a cup!

MILAGU RASAM (PEPPER SOUP)

A clear and spicy South Indian soup made with crushed black pepper, cumin, tamarind water, garlic, and curry leaves - perfect for immunity and digestion.

KOZHI MILAGU RASAM (CHICKEN PEPPER SOUP)

A rich and aromatic South Indian soup, this rasam combines tangy tamarind, roasted spices, and creamy coconut milk for a smooth, flavourful, and comforting dish, perfect as a soup or paired with steamed rice.

AATU ELUMBU SOUP (MUTTON BONE SOUP)

Slow-cooked mutton bones simmered for hours with black pepper, garlic, and shallots - rich and restorative.

NANDU RASAM (CRAB SOUP)

A coastal delicacy — crab cooked with tamarind, black pepper, and curry leaves for a spicy, aromatic broth.

MUTTON PAYA SOUP (ATTUKKAL SOUP)

Traditional Tamil soup made from trotters slow-cooked with spices and coconut milk — rich, hearty, and flavourful.

SOUTH INDIAN BRUNCH Menu

Friday & Saturday: 10:00 AM - 11:00 AM

IDLY WITH KOZHI CURRY KOZHAMBU

Soft, steamed rice cakes served with a rich and spicy Chettinadu-style chicken curry.

VEG OPTIONS

IDLY WITH SAMBAR & COCONUT CHUTNEY

Soft, fluffy rice cakes served with spicy lentil sambar and fresh coconut chutney.

VEN PONGAL WITH MEDU VADA

A comforting combo of ghee-soaked rice and dal with crispy vadas on the side.

POORI MASALA

Fluffy deep-fried pooris served with mild and aromatic potato masala.

MEDU VADA

Fluffy urad dal doughnuts, served with coconut chutney.



DOSA Menu

PLAIN DOSA

A golden, crispy crepe made from fermented rice and urad dal batter — light, airy, and perfectly paired with coconut chutney and sambar.

GHEE ROAST DOSA

A thin, crispy dosa roasted with pure ghee for a rich aroma and buttery flavour — melts in your mouth with every bite.

MASALA DOSA

A crisp dosa filled with spiced mashed potatoes, sautéed onions, and curry leaves — a true South Indian favourite.

ONION DOSA

Crisp dosa topped with finely chopped onions, green chilies, and coriander — flavourful and aromatic with every crunch.

RAVA DOSA

A golden, crispy crepe made from fermented rice and rava batter — light, airy, and perfectly paired with coconut chutney and sambar.

PODI DOSA

A spicy twist to the classic — dosa sprinkled with fiery idli podi (gunpowder spice mix) and drizzled with ghee.

MASALO KARI DOSA (CHICKEN / MUTTON)

A crisp dosa with savoury minced meat, infused with signature house spices.

IDLY Menu

COCKTAIL MINI IDLI SKEWERS

Button idlis and veggies, tossed in podi and ghee, served on skewers.

CHETTINAD IDLI

MINI IDLI SAMBAR

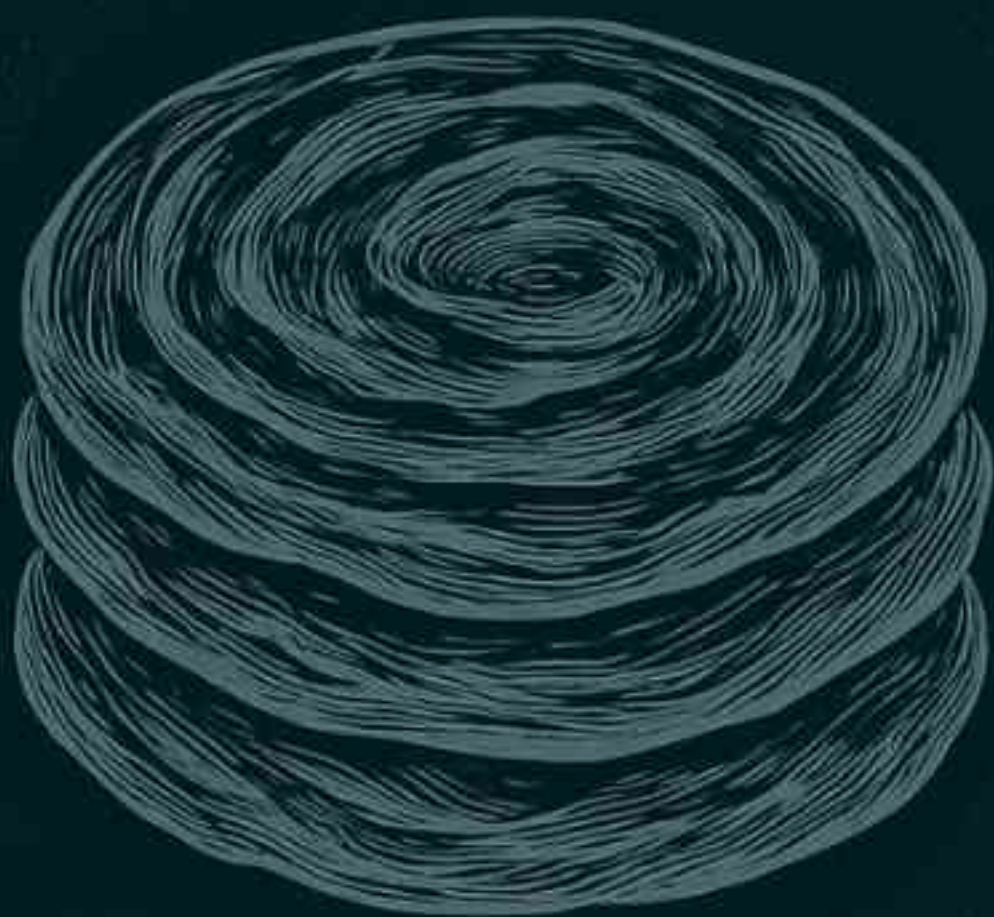
PAROTTA Menu

BUN PAROTTA

NOOL PAROTTA

CHICKEN KOTHU PAROTTA

TACO STYLE PAROTTA WITH PRAWN STUFF (MUST TRY)



CLASSIC STARTERS Menu

Veg(from 3:30 Pm to 10 Pm)

PARUPPU VADAI

Crispy chana dal fritters with curry leaves and green chilli.

PAKORA'S - BAJI

Crispy fritters made with sliced vegetables dipped in spicy gram flour batter and deep-fried. Served hot with chutney.

(Mix vegetable Baji-Choice of veggies (Plantain, Chilly Potato, Onion, Onion and Capsicum).

BUTTER MASALA CORN - SWEET

Corn tossed with melted butter, a sprinkle of masala spices, lemon juice, and a touch of salt. Warm, spicy, and full of flavour

CAULIFLOWER 65

Crispy fried cauliflower florets coated in a spicy batter and tossed with curry leaves and chilli. A perfect crunchy snack!

PANEER 65 - COTTAGE CHEESE

Soft paneer cubes marinated in spicy batter, deep-fried till golden, and tossed with curry leaves and chilli. Crispy outside, soft inside!

CHETTINADU - INSPIRED STARTERS *Menu*

(Lunch & Dinner - from 12:00 Pm to 8 Pm)

CHETTINADU PANEER PEPPER FRY

Cottage cheese tossed with black pepper and curry leaves.

KARUVEPPILAI PANEER 65

Paneer deep-fried with curry leaf tempering.

TANDOORI STYLE CAULIFLOWER STEAK (GRILLED)

Thick cauliflower slices marinated in curd, Chettinad spice mix, and roasted until golden charred.

CHETTINAD BABY POTATO ROAST

Parboiled baby potatoes roasted with fennel, garlic, and pepper masala — crispy outside, soft inside.

CHETTINAD MUSHROOM POPS

Crunchy spiced mushroom fritters served with pepper mayo.



NON- VEGETARIAN STARTERS *Menu*

(Lunch & Dinner - from 12:00 Pm to 10 Pm)

(Chicken)

KOZHI LOLLIPOP VARUVAL

Chicken lollipops in spicy Chettinadu masala, fried & tossed with curry leaves

MINI KOZHI CHUKKA SKEWERS

Dry-roasted chicken with black pepper, garlic & coconut on toothpick skewers

CHICKEN 65 POPS WITH CURRY LEAF DUST

Crisp chicken 65 bites tossed with green chilli-yogurt foam or fried curry leaves

MYSORE CHILLY CHICKEN

Fiery South Indian-style chicken tossed with Mysore spices, green chillies, and curry leaves — bold, peppery, and full of Flavors.



ANDHRA KODI VEPPUDU

Fiery Andhra-style chicken fry with roasted spices, curry leaves, and crushed pepper — bold, aromatic, and perfectly crisp on the outside.

CHICKEN PALLIPALAYAM

A traditional Kongunadu-style chicken fry with roasted coconut, red chillies, and curry leaves — rustic, spicy, and full of South Indian flavour.

CHICKEN CHINTAMANI

A fiery Kongunadu-style chicken fry with red chillies, shallots, and curry leaves — rustic, aromatic, and full of South Indian spice.

KAADAI MILAGU VARUVAL (CHETTINAD PEPPER QUAIL FRY)

Tender quail pieces slow-roasted with Chettinad spices, crushed black pepper, and curry leaves — bold, smoky, and irresistibly aromatic.

SEAFOOD *Menu*

MEEN VARUVAL SLIDERS

Spicy Chettinadu-style fried fish cutlets tucked into mini buns with curry leaf aioli. A bold twist on the classic fish slider.

KOONI KARANDI OMELETTE -

A bite-sized version of the famous Madurai karandi omelette — fluffy, smoky and loaded with spicy baby prawns (kooni). Perfect for mocktails and cocktails alike.

NILGIRIS MEEN VARUVAL

A crispy South Indian fish fry made with a green masala of mint, coriander, green chili, ginger, and garlic. The fish is marinated in this fresh paste, coated lightly, and fried until golden and crunchy. It's tasty, aromatic, and best served with lemon and mint chutney.

ERAL MILAGU ROAST BITES

Black pepper prawn roast served on mini appams or tapioca crisps.

NANDU MILAGU VARUVAL (OR) VARUTHA CURRY (OR) CRAB PEPPER MASALA TARTLETS

Delicate tart shells filled with spicy Chettinad crab masala — roasted with black pepper, fennel, and curry leaf, these bite-sized treats are rich, smoky.

CHEMMEEN ROAST

Juicy prawns roasted in spicy Kerala-style masala with curry leaves, pepper, and coconut — bold, aromatic, and irresistibly coastal.

CRAB LOLLIPOP

Crispy crab claws marinated in spicy Chettinad masala and deep-fried to golden perfection — crunchy, peppery, and full of coastal flavour.

SIGADI VARUVAL

A spicy prawn (shrimp) fry or roast. its spicy and flavourful profile, often prepared as a dry or semi-dry side dish to be served with rice, sambar, or sothi.



LAMP-MUTTON *Menu*

MADURAI MUTTON CHUKKA

MUTTON KOLA POPS

Traditional kola urundai served on toothpicks or mini skewers like lollypops, with mint mayo or spicy chutney dip.

LAMB CHOPS

LAMB VARUVAL SLIDERS

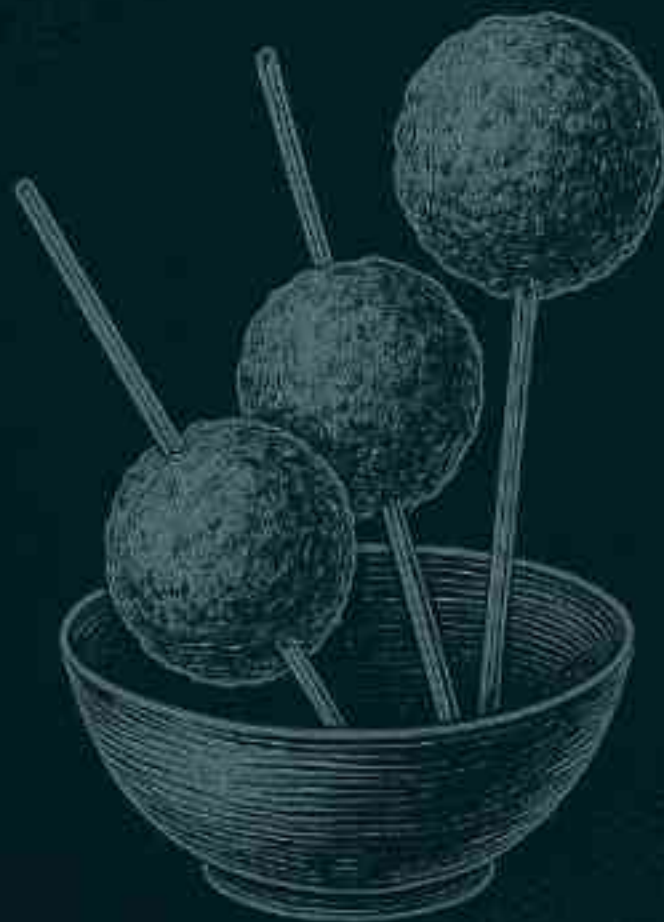
Mini buns filled with spicy mutton chukka, onion rings, and pepper mayo -mini Chettinad-style spicy mutton burgers

ANDHRA MUTTON KEEMA FRY

Spicy minced mutton slow-roasted with Andhra-style masala, curry leaves, and crushed black pepper — bold, aromatic, and irresistibly fiery.

MADURAI UPPU KARI (CHETTINAD SPICY MUTTON ROAST)

A rustic Chettinad-style mutton roast cooked only with salt, pepper, and red chillies — fiery, earthy, and deeply aromatic.



EGG TO ORDER *Menu*

KARAIKUDI EGG VARUVAL-

Hard-boiled eggs slit and shallow-fried in gingelly oil with chilli-fennel paste, crushed pepper, and curry leaves.

EGG 65

Bite-sized boiled egg halves coated in spiced batter, deep-fried till crisp and tossed in chilli-garlic sauce.

MUTTA KARI TAWA TOSS (EGG & MEAT MIX FRY)

Fried eggs scrambled with spicy mutton keema and black pepper on tawa — rich and smoky.

KAADAI MUTTA VARUVAL (QUAIL EGG ROAST)

Tiny quail eggs roasted in spicy Chettinad pepper masala with shallots and curry leaves — bite-sized perfection.

MAIN COURSE

BRIYANI

Menu

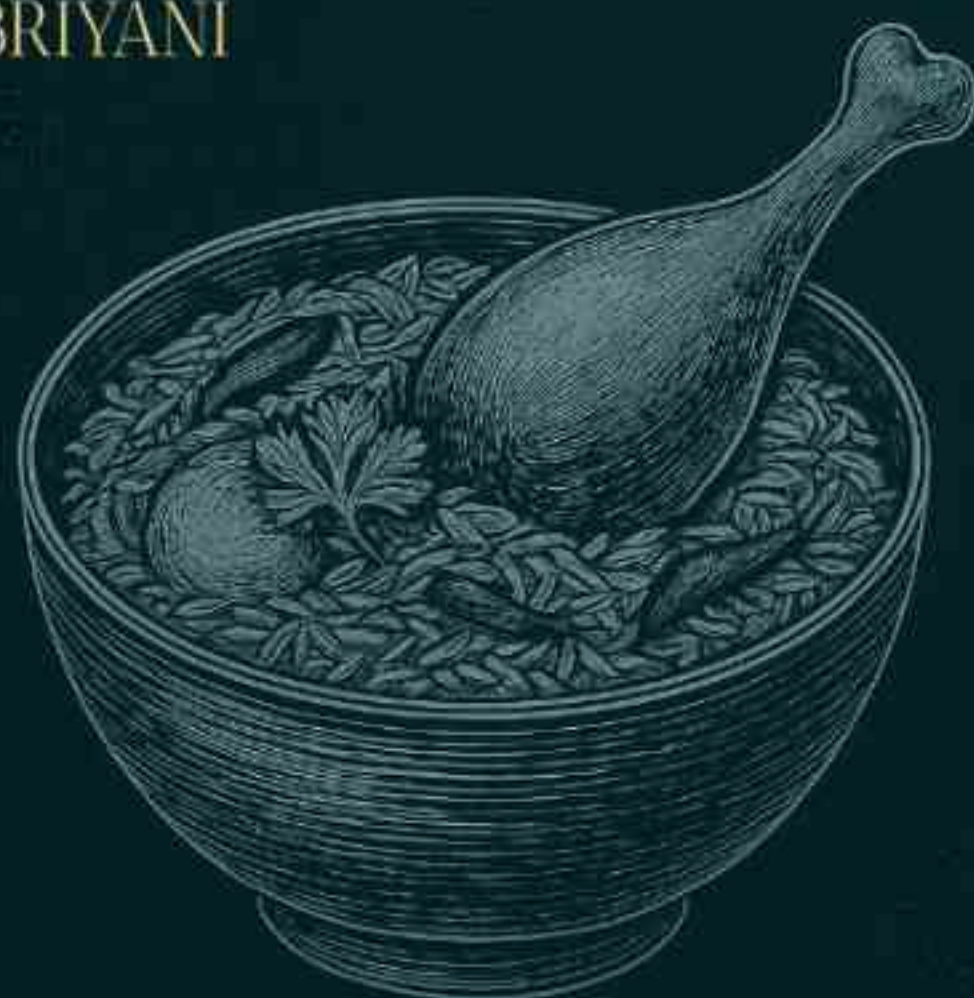
VEG BRIYANI

CHENNAI STYLE CHICKEN BRIYANI –
(BASMATI RICE)

MUTTON BRIYANI – (SEERAGA SAMBA
RICE)

SPICY PRAWN BRIYANI

EGG BRIYANI



GRAVY

Menu

VEG

DAL GRAVY

MUSHROOM GRAVY

Button mushrooms tossed in spicy roasted
masala (pepper, fennel, curry leaves).

PANEER PEPPER MASALA (SOUTH
INDIAN STYLE)

Button mushrooms tossed in spicy roasted
masala (pepper, fennel, curry leaves).

VEGETABLE KURMA
(TAMIL NADU / KERALA)

Mixed vegetables cooked in coconut, cashew,
and fennel seed gravy — mild, aromatic, and
creamy.

NON VEG

MEEN KOZHAMBU

King fish simmered in tamarind and roasted spice
gravy.

KOZHI KAL KUZHAMBU

A coastal village-style curry of chicken with
roasted masala and coconut milk.

CHETTINADU CHICKEN

MUTTON CHOPS KUZHAMBU

Tender lamb ribs slow-cooked in a fiery, aromatic
Chettinadu gravy.

MUTTON KOTHU KARI MASALA

CHETTINADU CRAB MASALA
(PRE ORDER ONLY)

Mud crab claws and body cooked in a thick
masala with kalpasi, pepper, fennel, and dry red
chilli.



DESSERTS *Menu*

South Indian style

ASHOKA HALWA

Moong dal, sugar, and ghee from Thanjavur — soft and velvety

MANGO VELVET PANNA COTTA

Silky dessert infused with ripe mango essence..

RASAMALAI CHEESECAKE

A creamy cheesecake infused with saffron and cardamom, layered with soft Rasmalai and finished with a delicate nut garnish

PASSI PARUPPU PAYASAM

Creamy moong dal simmered with jaggery and coconut milk, flavored with cardamom.



ICE CREAMS *Menu*

(Must try - seasonal)

FILTER COFFEE ICE CREAM

A creamy twist to South Indian filter coffee — rich, aromatic, and served chilled for a perfect brunch ending.

MANGO ICE CREAM

JACKFRUIT ICE CREAM

ORANGE ICE CREAM

