



KITCHEN
CHAMPIONS

Theme: Aryavysya - Traditional Recipe

Jai Vasavi

ALLUDU VINDHU BHOJANAM

S.PADMASREE

Komarapalayam

PICKLES

Lemon

Mango

Mango Thokku

Mixed Vegetables

(Cabbage, Carrot, Beet Root)

Onion,

Garlic

Kommu

Tomato

Maa Inji

Gongura

Perugu Nelikkai

Noona Nelikkai

Naravallikai

Oota Samanlu

SWEETS

Paal Halwa

Gesa Gesa Halwa

Panasapandu Halwa

Badam Halwa

Cashew Halwa

Vithulu Mysore Pak

Ghee Mysore Pak
Panasapandu Kesary
Gulab Jamun
Suruta Poli

Mavidi Chava
Athirasam
Appam
Sugunta

- # Obbattu - Thenkai, Pappu, Sohusa, Palkova, Milk
- # Laddulu - Rava, Senipu, Pesalappu, Pottu Uddulu
- # Jilidigai - Thenkkai, Nukulu (Nattu Sarkkarai)

DEVINA PANDALU

Udulu Appadam

Vadikalalu

(Tomato, Pudina, Jeera, Red Chilli, Green Chilli)

Chakilam

Manuvulu

Pullani Murukku

Masal Vadai

Methu Vadai

Perugu Vadai

Charu Vadai

Majiga Pulusu Vadai

Sambara Vadai

Antigai Bajji

Dosapindi Bonda

Urulageda Bonda

Varukkai

Kurchina Varukkai

Mira Vadiyam

PACHADILU

Antipandu Pachadi
(Banana with Nattu Sarkarai)

Apple Pachadi
(Apple with Honey & Coconut)

Mixed Nuts
(Cashew, Badam, Pista, Walnut, Kismis, Nattu Sarkarai with Honey)

Tutty Fruity

Beetroot Sweet Pachadi

Potlakai Perugu Pachadi

Karaboondi Perugu Pachadi

Kismis Perugu Pachadi

Udhupindi Perugu Pachadi

Bendagai Perugu Pachadi

Antikaya Perugu Pachadi

Munthadipu Perugu Pachadi

Dosakai Vadapappu

Beerakai Pachadi

(Pepper Powder, Salt & Lemon)

Mathulampandu Pachadi

(Salt & Chilli Powder)

Maangai Karam

(Nattu Sarkarai, Salt & Green Chilli)

KURAS

Antipoo Thovaram Kura

Fried Kovakai Kura

(Chilli Powder, Salt & One Green Chilli)

Chikiddikai Kura

Vankai Kura

(Chinthapuluvu & Chinnaulligeda)

Vankai Kammani Kura

(Varukai, Coconut & Salt)

Stuffed Bendakai Kura

(Channadal, Red Chilli, Garlic,
Corriander Seeds Cumin Seeds)

Urulagedda Kura

Antikai Podimas

(Green Chilli, Udaipappu, Senibadulu)

Potlakai Pulusu Thalimpu Kura

Mullangi Senibedalu Kura

Kandagedda Roasted Kura

Beans Carrot Kura

Jilagara Muttakos Kura

Seppa Gedda Devina Kura

Sorakkai Kura

Cauliflower Takalli Kura

Undralu sundal

- # Antithandu Pulusuthalimpu Kura
(Chinna Ulligeda, Idli Molaga Podi)
- # Stuffed Pavakkai
(Red Chilli, Senippu Powder)
- # Uddunta

VARIETY RICES

Nugulotharai

(Nugulu, Red Chilli, Salt)

Dosavithuluannam

(Dosavithulu, Red Chilli, Salt)

Petha Nellikai Annam

(Petha Nellikai, Coconut, Green Chilli)

Thenkai Annam

(Coconut, Varukkai, Salt)

Puliogare

Nimmampandannam

Maangai Annam

White Rice

Godumai Sarkarai Pongal

(Wheat, Pal, Nattu Sarkarai)

Curd Rice

Cow Ghee

PODIS

- # Chinthagu Podi
- # Pappulu Podi
- # Thellageda Podi
- # Coppara Podi

- # Karimpagu Podi
- # Thanya Podi
- # Thoothuvalai Podi
- # Udhupindi

OORUPINDILU

- # Beerakai Oorupindi (Udipappu, Senibadelu, Coconut, Red Chilli)
- # Carrot Oorupindi (Udipappu, Senibadelu, Coconut, Red Chilli)
- # Allam Pachidi (Coconut, Red Chilli, Allam)
- # Nellikaya Perugu Pachadi (Coconut, Green Chilli, Curd)

PULUSULU

Patthikaya Pulusu

Aviyal

Anumulu Pulusu

Vankai Bajji (Perugu)

Nuna Vankai Pulusu
(Chinnaulligedda)

Pappu Pulusu
(Drumstick & Brinjal)

Mullaingi Pulusu

Majiga Pulusu

(Thella Gumbidikai)

Majiga Saaru Untallu

Perugu Kamalu Pulusu

Pesalu Antithandu Pulusu

Kootu (Seema Vankai)

Aavarampoo Kootu

Surakai Pindi Kooram

Vatha Kulambu (Sundakai, Tamarid, Small Onion, Garlic)

Menthulu Miriyal Pachadi (Chinna Ulligeda + Thellagedda)

SAARULU

Pachi Saaru

(Chinna Ulligade, Green Chilli)

Baanali Saaru

(Garlic Tomoto, Tamarid, Chilli Powder)

Tomato

Nimmmapandu Saaru

(Pepper, Jilagara, Green Chilli, Lemon)

Miriyalu Saaru

Ulavalu Saaru

Pesalu Saaru

(Pesalu, Miriyallu, Gillagara, Garlic)

Pesalappu Saaru

Paapu Saaru

Chitla Pappu Saaru

(Kandipappu, Red Chilli)

Mysuru Saaru

Beetroot Saaru

Thothuvala Saaru

Veppampoo Saaru

(Veppam Poo, Kandi Pappu, Chilli Powder)

Nellikai Saaru

Thamalagu Saaru

(Thamalagu, Pepper, Jillagara)

Maangai Saaru

(Mangai Udagapetti)

Pudina Saaru

Karpooravalli Saaru

Drumstick Saaru

(Tamarind Water, Red Chilli Powder, Jaggery, Salt)

PARAVANALLU

Gesa Gesa Paravannam
(Milk, Sugar, Gesa Gesa)

Vithulu Paravannam
(Milk, Sugar, Vithulu, Saffron)

Pesalappu Paravannam
(Jaggery, Coconut, Cardamom)

Senibedalu Paravannam
(Jaggery, Coconut, Cardamom)

- # Semiya Paravannam
- # Sabiyam Paravannam
- # Thaligalu Paravannam
(Jaggery, Coconut, Milk)

- # Maida Appada Nuts Paal
- # Paal Paravannam
(Nuts, Saffron)
- # Nungu Paravannam

Yelaneer Paravannam
(Tender Coconut, Tender
Coconut Water, Milk, Sugar)

Atukulu Paravannam

Godumai Rava Paravannam

Munthadipu Paravannam

Laddu Paravannam

Jillidigaya Paravannam
(Palkova Stuffed Jillidigaya)

CURD

BUTTER MILK

PANDULU

Mamidi Pandu

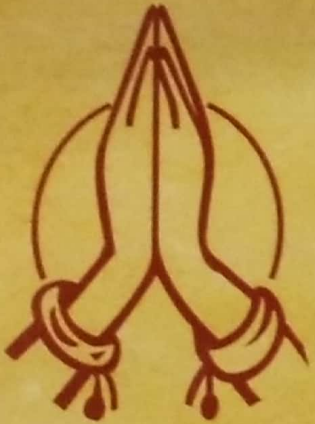
Panasa Pandu

Anti Pandu

BEEDA

- # Sweet Beeda
- # Dates Beeda
- # Chocolate Beeda

ATTUL BORUGULU



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LEFT OUT IN
MENU CARD

- BOONDI LADDU
- MULLANGI PACHADI
- MAANGAI PACHADI
- GORCHINA MONAKKI
- MASALA KURA
- KARIMPAGU ANNAM
- CARROT GEER.