



## SOUTH INDIAN CATERING MENU

### Main & Appetizers:

Cauliflower 65  
Chicken 65  
Cochin coconut  
Lamb curry  
Lamb fry  
Chicken sukkah  
Lamb sukkah  
Potato varuval  
Geetable fuggath  
Carrot beans fuggath  
Veg pakora  
Spinach pakora  
Ennai kathrikai  
Rasam  
Pesarratu  
Vegetable nilgiri korma  
Chicken korma  
Chicken pepper fry  
Chicken chettinadu  
Avail  
Lamb pepper fry  
Chicken Malabar  
Mehdi vada  
Mysore bonda  
Keera vada  
Masala vada  
Green peas vada  
Chick peas vada  
Uppuma  
Pongal  
Poori masala

### Entrée:

Puli khozambu  
Mirchi ka salan  
Kalan milaagu  
S.i. masala dal  
Veg chettinadu  
Chicken curry  
Kalan chettinadu  
Dahi vada  
Coat curry  
Goat pepper fry  
Hydrabadi lamb curry

### Rice:

Masala rice  
Curd rice  
Coconut rice  
Tomato rice  
Vangi bath  
Bisibella bath  
Spiinach rice

### Breakfast:

Idly  
Dosa ;  
Kal dosa  
Uthhappam ( onion , veg )  
Mysoor dosa  
Chettinadu dosa  
Masala dosa

### Condiments:

Sambar  
Coconut chutney  
Tamarind chutney  
Mint chutney  
Onion chutney  
Coriander chutney

### Desserts:

Semiya n sabuchanna  
payasam  
Sakra pongal  
Moongdal payasam  
Vathhalappam  
Ada pradaman  
Rava kesari  
Mango kesari  
Strawberry kesari