

## VEGETARIAN

**GHOLE DAHI**  
Odia Chhas

### STARTERS

**BIRI BODA WITH DHANIYA CHUTNEY**  
Lentil Fritters with Coriander

**BESARA CHHATU POTRA PODA**  
Mushroom with Mustard in Banana Leaf

### MAIN COURSE

**DAHI BAINGAN**  
Shallow Fried Eggplant with Tempered Yoghurt

**KUSALA SAAGA**  
Amaranth Leaves with Garlic

**SANTALU**  
Sauted Vegetables with Five Spices

**DALMA**  
Lentil with Vegetables and Coconut

### ACCOMPANIMENTS / STAPLES

**CHAKULI PITA**  
Flat Bread made with Lentil and Rice

**BHAATA**  
Steamed Rice

### SIDES

**OU KHATA**  
Elephant Apple Chutney cooked with Jaggery

**BADI CHURRA**  
Fried Urad Lentil Badi Blended with Garlic And Mustard Oil

### DESSERTS

**KHEER SAGAR**  
Chhena Balls in Thickened Milk

**CHHENA PODO**  
Baked Chenna

**₹ 1300 per person**  
**all inclusive**

Some food items may contain traces of nuts, dairy or gluten.  
Please ask your server for details & let us know of any allergies.

## NON VEGETARIAN

**GHOLE DAHI**  
Odia Chhas

### STARTERS

**POTALA CHINGUDI BHAJA**  
Seasoned Prawn Stuffed in Pointed Gourd

**BESARA CHHATU POTRO PODA**  
Mushroom with Mustard in Banana Leaf

### MAIN COURSE

**DAHI KUKUDA**  
Spring Chicken with Yoghurt

**KASA MANGSO**  
Slow Cooked Dry Lamb

**BESARA MAACHHA**  
River Sole with Mustard

**DALMA**  
Lentil with Vegetables and Coconut

### ACCOMPANIMENTS / STAPLES

**CHAKULI PITA**  
Flat Bread made with Lentil and Rice

**BHAATA**  
Steamed Rice

### SIDES

**OU KHATA**  
Elephant Apple Chutney cooked with Jaggery

**BADI CHURRA**  
Fried Urad Lentil Badi Blended with Garlic And Mustard Oil

### DESSERTS

**KHEER SAGAR**  
Chhena Balls in Thickened Milk

**CHHENA PODO**  
Baked Chenna

**₹ 1600 per person**  
**all inclusive**

Some food items may contain traces of nuts, dairy or gluten.  
Please ask your server for details & let us know of any allergies.