



MAAYAA is a land that is created to elevate your culinary experience. It brings together the best and the most unique aspects of cuisines from the South of India. MAAYAA has so much to offer - from the yummiest South Indian recipes, to the warm and beachy interiors, everything is designed to transport you to your happy place. Each item on the menu is prepared authentically, with carefully sourced ingredients, staying true to the original culture of each recipe.

Sukhaarambham - MAAYAA!

*Welcome to*





# AARAMBHA

(WELCOME, LET'S BEGIN)

## RASAM ..... ₹110/₹125

Melagu / Tomato / Chicken



Melagu Rasam: A warm and invigorating soup, flavoured with freshly ground black pepper, tomato extract, and coriander. Great for a cold day. The popular Rasam of Tamil Nadu.



Tomato Saaru: A go-to comfort food prepared with lentils, tomato and the choicest blend of spices to create that authentic South Indian flavor.



Chicken Rasam: Kozhi Rasam is a spicy chicken broth flavored with freshly ground spices, garnished with curry leaves and coriander.

## MUNAKKAYA PAPPU CHARU ..... ₹120



Drumstick and lentil soup cooked with aromatic herbs.

## ATTUKAL SOUP ..... ₹150



Lamb Trotters simmered overnight and flavoured with Chettinad spices.





# STARTERS

VEG, SEA FOOD, LAMB & POULTRY

## GHEE ROAST

A recipe borrowed from Kundapur cuisine. Ghee Roast is prepared using a generous amount of ghee and Byadagi chilli, roasted to perfection.

<input type="checkbox"/> Fish (King Fish / Sear Fish) .....	₹550
<input type="checkbox"/> Prawn .....	₹650
<input type="checkbox"/> Chicken (boneless).....	₹350
<input type="checkbox"/> Egg .....	₹250
<input type="checkbox"/> Mushroom .....	₹250
<input type="checkbox"/> Baby Potato .....	₹220
<input type="checkbox"/> Cottage Cheese .....	₹280

## RAYALASEEMA MUTTON VEPUDU ..... ₹550



A delicacy of Andhra. Succulent cubes of lamb marinated overnight in spices and fried to perfection.

## MADURAI VARUVAL ..... ₹350 / ₹550

Chicken Mutton



Dry preparation of Mutton / Chicken seasoned with garlic, coriander, cumin, pepper, red chilli and garam masala.

## ARYANAD CHICKEN THORAN ..... ₹350



Prepared with coconut oil and generous amount of red chilli powder and freshly grated coconut.

## ROYYALU VEPUDU ..... ₹650



A fiery dish of Prawn tossed with onion, ginger, chillies and a blend of spices.

## SEAFOOD MASALA VEPUDU

This dish is native to Coastal Andhra. The fish is first marinated in a specially prepared masala, coated with rava (semolina) and deep fried. Served with salad and tangy chutneys, it makes for a great starter.

Choose the ingredient of your liking:



King Fish ..... ₹550



Pomfret ..... ₹650



Prawn ..... ₹650







## URVAL

Of Mangalorean origin, the Urval is a red fiery dish made using ghee and coconut oil loaded with select spices, red chilli, curry leaves and cashew nuts. Choose the ingredient of your liking: Seafood / Meat / Veg

- Fish ..... ₹550
- Prawn ..... ₹650
- Chicken ..... ₹350
- Cauliflower ..... ₹180
- Babycorn ..... ₹190
- Mushroom ..... ₹250
- Cottage Cheese ..... ₹300





## MAINS

### PRADHANA AHARA (MAIN DISHES)

Varieties of curries attentively cooked in the unique South Indian style with authentic spices for a complete dish of South Indian delicacies.

#### PATCHAKARI STEW ..... ₹280



An amazing blend of vegetables prepared in the authentic Kerala style, simmered in coconut milk with spices, onion, ginger and green chillies.

#### ALAMBO AREPU..... ₹280



Fresh mushroom curry, prepared with a perfect blend of spices typical of the Mangalore coast.

#### AVIAL ..... ₹280



A creamy yoghurt and coconut paste base along with seasonal vegetables, flavoured with green chillies and cumin.





**TOMATO PAPPU** ..... ₹180



This Andhra speciality is a fine-cooked presentation of the choicest lentils with tomatoes, onion and chillies.

**VEG MOILEE** ..... ₹280



A special dish from Kerala. Assorted vegetables cooked in coconut milk, ginger, garlic and green chillies.

**KORI GASSI** ..... ₹350



Tender pieces of chicken, cooked with finely ground fresh coconut, Byadagi chillies, coriander and tamarind.

**MEEN MOILEE**..... ₹480



A special dish from Kerala. Fish cooked in coconut milk, ginger, garlic and green chillies.

**MUTTON STEW**..... ₹480



Tender cubes of mutton cooked in coconut milk and spices, paired with appams.

**KODI EGRU** ..... ₹275



A semi-dry gravy with a simple recipe of a spicy chicken curry that is a speciality of the state of hot spices, Andhra.

**KARUR KARI KOZHAMBU**..... ₹480



This yummy mutton curry is a fine example of the culinary culture of Tamil Nadu. It is a mildly spiced dish with coconut and Indian spices.



## NATU KODI (COUNTRY CHICKEN) PULUSU ..... ₹480

- ☐ The traditional curry of spice-loving Andhra consists of fresh free range chicken cooked with authentic Indian spices and is mildly spicy.

## EGG KURA ..... ₹275

- ☐ Egg Kura is the Chef's signature dish and the flavour profile is very specific to the South Indian cuisine.

## NELLORE CHEPALA PULUSU ..... ₹480

Choice of King Fish / Pomfret / Prawn

- ☐ A spicy and tangy dish from coastal Andhra, made with curated masala which gives a unique traditional taste. Perfect side dish for White Rice, Appam, Dosa or Idli.

## KORI ROTTI ..... ₹350

- ☐ A spicy dish of Tulu Udupi-Mangalorean cuisine, a combination of red-chili and coconut milk based chicken curry accompanied with crisp, dry wafers made from boiled rice.

## KOTHU PAROTTA ..... ₹255/ ₹265

- ☐ Shredded parotta tossed in spicy masalas with a choice of Egg / Chicken.

Egg / Chicken

## CRAB KARAVALI CURRY ..... ₹1770

- ☐ Fresh sea crab cooked in spicy gravy in the Karwar style and served with Kerala Paratha / Steamed Rice.

## PULIMUNCHI

Pulimunchi - the perfect blend of tang and spice. A fine mix of tamarind and kokum with whole pepper and chillies. It is cooked with seafood of your choice and served with Idiyappam.

- ☐ King Fish ..... ₹550

- ☐ Pomfret ..... ₹600

- ☐ Prawn ..... ₹650







## BIRIYANI

Travelling to South India, one encounters a myriad varieties of Biryanis, each with its unique regional flavor and method of preparation. MAAYAA has evolved its own signature recipe for this popular spiced rice and flavored dish served with Salan and Pachadi

- CHICKEN BIRIYANI ..... ₹320
- MUTTON BIRIYANI ..... ₹400
- EGG BIRIYANI ..... ₹280
- VEG BIRIYANI ..... ₹270



## RAGI MUDDU

Ragi Mudde is a wholesome meal in the state of Karnataka and parts of Andhra. It is a millet dish with rustic overtures served hot with a generous portion of a curry of your choice

- Lamb ..... ₹550
- Chicken ..... ₹450



## ACOMPANIMENTS

APPAM (1 PIECE) ..... ₹35

☑ Spongy rice pancake.

MUTTA APPAM (1 PIECE) ..... ₹55

☑ Spongy and crispy appam topped with egg.

NEER DOSA (4 PIECES) ..... ₹150

☑ Paper-thin delicate rice pancake.

IDIAPPAM (3 PIECES)..... ₹120

☑ Steamed rice string hoppers.

MALABAR PARATHA (1 PIECE) ..... ₹40

☑ Flaky refined flour bread.

PUTTU (1 PIECE) ..... ₹55

☑ Cooked traditionally, the aromatic combination of steamed rice flour and grated coconut is a must-try Kerala delicacy.

RAMASSERI STEAMED IDLY (2 PIECES) ..... ₹70

☑ Classic thin rice cake, a speciality of Ramasseri in Kerala.

## CHOICE OF RICE

UNPOLISHED RED RICE / STEAMED RICE ..... ₹120

☑ Fresh rice, unpolished and parboiled to retain nutrition.

CHITRANA ..... ₹120

☑ Rice flavoured with lemon juice and seasoned with mustard seeds, cashewnuts and herbs.

BAGALA BHAT ..... ₹120

☑ Ginger scented rice cooked with milk and water, infused with curd, pachadi, butter, garnished with curry leaves, dried chilli and mustard.

SAMBAR RICE ..... ₹120

☑ Sambar is cooked with lentils and seasonal vegetables and tempered with traditional spices.





## DESSERT

ELANEER PAYASAM ..... ₹200

A soulful combination of coconut cream and fresh tender coconut pulp.

PAYASAM ..... ₹200

Vermicelli, roasted and cooked in sweetened and thickened milk.

GULAB JAMUN ..... ₹180

Soft home made khoya balls, deep fried and infused in saffron syrup.

FALOODA ..... ₹200

Let a taste bomb explode in your mouth with each bite of the cool and refreshing dessert you should enjoy after a delectable meal.

CHOICE OF ICE CREAM

KULFI / CHOCOLATE / VANILLA ..... ₹200



# TIFFIN MENU

## SOUTH INDIAN CLASSICS

PLAIN DOSA .....	₹140
GHEE MASALA DOSA .....	₹180
GHEE ONION DOSA .....	₹220
STEAMED IDLY (2 PIECES) .....	₹110
MASALA UTHAPPAM .....	₹130
TOMATO UTHAPPAM .....	₹130
MEDU VADA.....	₹110







## HOT / COLD BEVERAGES

MAJJIGE ..... ₹120



Carefully churned and generously created buttermilk with the added flavors of green chillies, ginger and fresh coriander paste. Best consumed chilled.

MUNEER ..... ₹120



A refreshing health drink of the Southern state of Kerala. This welcome drink has jaggery, fresh tender coconut water and khus syrup.

PACKED FRUIT JUICE..... ₹165

FRESH LIME SODA / WATER ..... ₹155

AERATED BEVERAGE ..... ₹145

FILTER COFFEE ..... ₹95

PACKAGED DRINKING WATER ..... ₹MRP

