



CULINARY EXOTICA FROM SOUTH INDIA

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.

Aarambha
Welcome, Let's Begin

SOUP

<div><div></div><div>RASAM</div></div> <div><div><div></div><div>Melagu Rasam</div></div><div><div>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.</div></div></div>	₹130
<div><div></div><div>Tomato Saaru</div></div> <div><div><div></div><div>Tomato Saaru</div></div><div><div>A go-to comfort food prepared with lentils, tomato and the choicest blend of spices to create that authentic South Indian flavor.</div></div></div>	₹130
<div><div></div><div>Chicken Rasam</div></div> <div><div><div></div><div>Chicken Rasam</div></div><div><div>A spicy chicken broth flavoured with freshly ground spices, and garnished with curry leaves and coriander.</div></div></div>	₹145
<div><div></div><div>MUNAKKAYA PAPPU CHARU (Maayaa Special)</div></div> <div><div><div></div><div>MUNAKKAYA PAPPU CHARU (Maayaa Special)</div></div><div><div>Drumstick and lentil soup cooked with aromatic herbs.</div></div></div>	₹180
<div><div></div><div>ATTUKAAL SOUP (Maayaa Special)</div></div> <div><div><div></div><div>ATTUKAAL SOUP (Maayaa Special)</div></div><div><div>Lamb trotters simmered overnight and flavoured with Chettinad spices.</div></div></div>	₹190

STARTERS

<div><div></div><div>GHEE ROAST</div></div> <div><div><div>A recipe borrowed from the Kundapur cuisine of Karnataka, Ghee Roast is prepared using a generous amount of ghee and Byadagi chillies, roasted to perfection.</div></div></div>	
<div><div></div><div>Mushroom</div></div>	₹290
<div><div></div><div>Baby Potato</div></div>	₹290
<div><div></div><div>Paneer</div></div>	₹350
<div><div></div><div>Chicken (boneless)</div></div>	₹390
<div><div></div><div>King Fish</div></div>	₹550
<div><div></div><div>Prawn</div></div>	₹620
<div><div></div><div>RAYALASEEMA MUTTON VEPUDU (Maayaa Special)</div></div> <div><div><div>A delicacy of Andhra Pradesh. Succulent cubes of lamb marinated overnight in spices and fried to perfection.</div></div></div>	₹550
<div><div></div><div>MADURAI VARUVAL (10 Pieces)</div></div> <div><div><div>A dry preparation of chicken seasoned with garlic, coriander, cumin, pepper, red chilli and garam masala.</div></div></div>	₹350

<div><div></div><div>ANDHRA SEAFOOD MASALA VEPUDU</div></div> <div><div><div>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:</div></div></div>	
<div><div></div><div>Prawn</div></div>	₹650
<div><div></div><div>King Fish</div></div>	₹550

<div><div></div><div>MANGALOREAN URVAL</div></div> <div><div><div>Of Mangalorean origin, the Urval is a red fiery dish made using ghee and coconut oil loaded with select spices, red chillies, curry leaves and cashew nuts. Choose the ingredient of your liking: Seafood/Meat/Veg</div></div></div>	
<div><div></div><div>Cauliflower</div></div>	₹250
<div><div></div><div>Mushroom</div></div>	₹290
<div><div></div><div>Paneer</div></div>	₹350
<div><div></div><div>Fish</div></div>	₹550
<div><div></div><div>Prawn</div></div>	₹650
<div><div></div><div>Chicken</div></div>	₹390



Pradhana Ahara

MAIN DISHES

Varieties of curries lovingly cooked in the unique styles of the South Indian states using authentic spices to provide a delicious array of South Indian delicacies.



<div><div></div><div>CRAB KARAVALI CURRY (Maayaa Special)</div></div> <div><div><div>Fresh sea crab cooked in spicy gravy in the Karwar style and served with Kerala Paratha/Steamed Rice.</div></div></div>	₹999
<div><div></div><div>NATU KODI (COUNTRY CHICKEN) PULUSU (Maayaa Special)</div></div> <div><div><div>A traditional curry of spice-loving Andhra Pradesh - fresh, free-range chicken cooked with authentic spices; a mildly spicy delicacy.</div></div></div>	₹480
<div><div></div><div>PATCHAKARI STEW (Maayaa Special)</div></div> <div><div><div>An amazing blend of vegetables prepared in the authentic Kerala style, simmered in coconut milk with spices, onion, ginger and green chillies.</div></div></div>	₹300
<div><div></div><div>ALAMBO AREPU</div></div> <div><div><div>Fresh mushroom curry, prepared with a perfect blend of spices, typical of the Mangalore coast.</div></div></div>	₹300
<div><div></div><div>AVIAL</div></div> <div><div><div>Seasonal vegetables in a creamy yoghurt and coconut paste base, flavoured with green chillies and cumin.</div></div></div>	₹300
<div><div></div><div>TOMATO PAPPU</div></div> <div><div><div>This Andhra speciality is a fine-cooked presentation of the choicest lentils with tomatoes, onion and chillies.</div></div></div>	₹220
<div><div></div><div>VEG MOILEE</div></div> <div><div><div>A special dish from Kerala. Assorted vegetables cooked in coconut milk, ginger, garlic and green chillies.</div></div></div>	₹300
<div><div></div><div>KORI GASSI (Maayaa Special)</div></div> <div><div><div>Tender pieces of chicken cooked with finely ground fresh coconut, Byadagi chillies, coriander and tamarind.</div></div></div>	₹390
<div><div></div><div>MEEN MOILEE</div></div> <div><div><div>A special dish from Kerala. Fish cooked in coconut milk, ginger, garlic and green chillies.</div></div></div>	₹550
<div><div></div><div>MUTTON STEW (Maayaa Special)</div></div> <div><div><div>Tender cubes of mutton cooked in coconut milk and spices, paired with appams.</div></div></div>	₹550
<div><div></div><div>KODI EGRU (Maayaa Special)</div></div> <div><div><div>A speciality of the state of hot spices, Andhra Pradesh - chicken cooked in a semi-dry gravy made of traditional spices.</div></div></div>	₹390
<div><div></div><div>KARUR KARI KOZHAMBU</div></div> <div><div><div>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.</div></div></div>	₹480

 EGG KURA <i>Egg Kura is the Chef's signature dish and the flavour profile is very specific to South Indian cuisine.</i>	₹300
 KORI ROTTI <i>A spicy dish of Tulu Udupi-Mangalorean origin. A red chillie and coconut milk based chicken curry served with crisp, dry wafers made from boiled rice.</i>	₹430
KOTHU PAROTTA <i>Shredded Parotta tossed in spicy masalas with a choice of</i>	
 Veg	₹300
 Egg	₹325
 Chicken	₹350
PULIMUNCHI <i>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.</i>	
 King Fish (4 Pieces)	₹550
 Pomfret (1 Pieces)	₹600
 Prawn (6 Pieces)	₹650
BIRIYANI <i>Travelling to South India, one encounters a myriad varieties of Biriyanis, each with its unique regional flavour and method of preparation. MAAYAA has evolved its own signature recipe for this popular spiced rice and flavored dish served with Salan and Pachadi.</i>	
 Chicken Biryani	₹400
 Mutton Biryani	₹550
 Egg Biryani	₹350
 Veg Biryani	₹320




Accompaniments

 APPAM (1 Piece) <i>Spongy rice pancake.</i>	₹75
 MUTTA APPAM (1 Piece) <i>Spongy and crispy appam topped with egg.</i>	₹110
 NEER DOSA (2 Pieces) <i>Paper-thin delicate rice pancake.</i>	₹150
 IDIAPPAM (2 Pieces) <i>Steamed rice string hoppers.</i>	₹120
 WHEAT / MALABAR PARATHA (1 Piece) <i>Flaky refined flour bread.</i>	₹99
 RAGI ROTI TAWA (1 Piece) <i>Flaky refined ragi bread.</i>	₹95

Choice of Rice

 UNPOLISHED RED RICE / STEAMED RICE <i>Fresh rice, unpolished and parboiled to retain nutrition.</i>	₹250 / 200
 BAGALA BHAT <i>Ginger scented rice cooked with milk and water, infused with curd, pachadi, butter, and seasoned with curry leaves, dried chillies and mustard.</i>	₹250

Tiffin Menu

SOUTH INDIAN CLASSICS <i>Timings: 4pm to 7pm</i>	
 Mix Veg Pakoda/Raw Banana Bajji/Mirchi Bajji	₹200 (Plate)
 Ghee Masala Dosa/Ghee Onion Dosa	₹250
 Masala Uthappam (2 Pieces)	₹250

Dessert

ELANEER PAYASAM (Maayaa Special) <i>A soulful combination of coconut cream and fresh tender coconut pulp.</i>	₹290
PAYASAM <i>Vermicelli, roasted and cooked in sweetened jaggery and thickened milk.</i>	₹250
GULAB JAMUN WITH VANILLA ICE CREAM <i>Soft home made khoya balls, deep fried and infused in saffron syrup.</i>	₹240
FALOODA (Maayaa Special) <i>Let a taste bomb explode in your mouth with each bite of the cool and refreshing dessert you should enjoy after a delectable meal.</i>	₹350
CHOICE OF ICE CREAM (2 Scoops) Kulfi/Chocolate/Vanilla	₹150

Mocktails & Hot/Cold Beverages

MAJJIGE (Butter Milk) <i>Carefully churned and generously created buttermilk with the added flavours of green chillies, ginger and fresh coriander paste. Best consumed chilled.</i>	₹150
MUNEER (Coconut Water) <i>A refreshing health drink of the Southern state of Kerala, this welcome drink has jaggery, fresh tender coconut water and khus syrup.</i>	₹150
SEASONAL FRESH JUICE	₹250
ICED TEA (Strawberry/Lime/Peach)	₹200
LEMONADE (Soda/Water)	₹190
LASSI (Mocha/Mango)	₹250
OREO SHAKES	₹300
FILTER COFFEE	₹195
SUBLIME MASALA TEA	₹195
SUBLIME ELAICHI TEA	₹195
SPARKLING WATER	₹275
PACKAGED DRINKING WATER	MRP



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