



LUNCH & DINNER





SUVAII

A PANDYAN LEGACY





*We DO NOT use any preservatives, tastemakers, MSG, refined oil, artificial colour, or processed foods.*

*We only use Wood-pressed oils / Cold Pressed Oil,  
Our masala are freshly prepared with home ground spices,  
fresh meat & seafood is procured every day from its source.*



## SOUP

Lunch & Dinner

<b>Veg Special Soup</b> .....	<b>₹165</b>
<i>Today's Chef Special Veg Soup.</i>	
 <b>Nattukozhi Soup</b> .....	<b>₹185</b>
<i>Country chicken broth boiled with freshly ground spices and flavour.</i>	
 <b>Mutton Bone Soup</b> .....	<b>₹185</b>
<i>Spicy Pandyan Style Soup with Mutton Chunks and its Essence.</i>	
<b>Mutton Paaya Soup</b> .....	<b>₹200</b>
<i>Soup made with lamb trotters boiled with the right mix of home-ground spice.</i>	
<b>Crab Soup</b> .....	<b>₹200</b>
<i>Sat &amp; Sun only</i>	

## STARTERS

Lunch & Dinner

### Chicken

<b>Chicken 65 with Bone</b> .....	<b>₹280</b>
<i>South Indian spicy Chicken Apettizer batter fried in coconut oil. Its aromatic.</i>	
<b>Chicken 65 Boneless</b> .....	<b>₹310</b>
<b>Pepper Chicken Roast</b> .....	<b>₹310</b>
<i>Broiler chicken roasted with flavours of pepper powder, green chilly, lemon and fresh curry leaves makes the dish unique and flavorful.</i>	
 <b>Nattukozhi Roast</b> .....	<b>₹350</b>
<i>Originated from Pandyan legacy, single piece of country chicken roasted with flavors of freshly pounded pepper and sesame oil</i>	
<b>Chicken Chukka</b> .....	<b>₹310</b>
<i>Dices of boneless chicken roasted in coconut oil. Medium spicy but a must eat.</i>	
 <b>Mejira Chicken</b> .....	<b>₹300</b>
<i>Suvaii Speciality. Madurai version of deep friend country chicken leg curated with our secret recipe.</i>	
 <b>Karuvapullai Chicken Fry</b> .....	<b>₹340</b>
<i>South Indian Chicken Appetizer marinated with curry leaves &amp; chilli deep fried in coconut oil.</i>	
<b>Kaadai 65</b> .....	<b>₹180</b>
<i>South Indian Chicken Apettizer marinated with curry leaves &amp; chilli deep fried in coconut oil.</i>	
<b>Chicken Lollipop</b> .....	<b>₹310</b>
<i>Deep-fried Chicken Lollipop. Kids Favourite</i>	
 <b>Pallipalayam Chicken</b> .....	<b>₹350</b>
<i>Sat &amp; Sun only</i>	
<i>New Suvaii speciality item.</i>	

 Suvaii Speciality

Our Starters are freshly prepared and full of flavours, please allow us **15-20 minutes** to craft your food for perfection.

# STARTERS

Lunch & Dinner

## Mutton

**Mutton Chukka** ..... ₹340

*Small boneless mutton chunks roasted with freshly pound masala in gingely oil.*

**Mutton Pepper Roast** ..... ₹340

*Boneless Mutton chunks roasted with pepper & chilli in gingely oil*

**Mutton Kola Urundai** ..... ₹280

*Traditional Pandiyan Recipe. Scrumptious Mutton Keema Balls with flavorful masala and deep fried*

✦ **Mutton Eeral ( Liver ) Roast** ..... ₹280

*Mutton Liver roasted in gingely oil with home pound spices.*

✦ **Mutton Nalli Chops Roast** ..... ₹330

*Goat Shanks or Nalli bone marrow roasted to perfection in Sesame oil. Juciy it is*

✦ **Mutton Bone Roast** ..... ₹290

*Mutton chunks with bone roasted in home pound spices. SuvaiI Speciality dish.*

**Mutton Brain Fry** ..... ₹250

*Yummy Delicious side dish made by roasting goat brain with ground spices curated in our signature paste*

**Mutton Maneeral ( Spleen ) Fry** ..... ₹280

*Mutton Spleen roasted in gingely oil with home pound spices.*

✦ **Mutton Nenju Kari Roast** ..... ₹330

*A speciality Mutton meat cut from the goat chest roasted with spices in gingely oil. Its soft , tasty and a perfect aptizer to soak in.*

**Mutton Chops Roast** ..... ₹330

*Mutton Chops roasted coated with spicy masala and roasted in tawa.*

**Mutton Pepper Paaya Roast** ..... ₹330

*Spicy and nutritious lamb feet , pepper coated and roasted to perfection.*

✦ **Mutton Kudal Roast (Boti)** ..... Sat & Sun only..... ₹330

*New SuvaiI speciality item.*

*Our Starters are freshly prepared and full of flavours,  
please allow us 15-20 minutes to craft your food for perfection.*

✦ SuvaiI Speciality

# STARTERS

Lunch & Dinner

## Sea Food

**Nethili Fry** ..... ₹340

*Anchovy commonly known as Nethili fish is batter fried in coconut oil. A perfect fish fritter which goes well with any meal.*

**Pomfret Tawa Fry** ..... ₹450

*A lip smackickin sea fish tawa marinated with our special masala and tawa fried*

**Vanjaram Meen Fry ( Seer Fish )** ..... ₹360

*Seer Fish mixed with Suvaii Special massala and shallow fried in cocounut oil*

 **Viraal Meen Fry (Murrel Fish)** ..... ₹360

*Fresh Water Murrel Fish is freshly sourced from Madurai every day and deep fried. Must try Suvaii speciality.*

**Viraal Meen Tawa Fry** ..... ₹450

*A lip smackickin Viraal meen marinated with our special masala and tawa fried*

 **Fish Finger Fry - Seer Fish** ..... ₹350

*Seer Fish fingers batter fried and served with our freshly prepared Mayonnaise sauce.*

**Prawn Tawa Fry** ..... ₹450

*A lip smackickin Prawn tawa marinated with our special masala and tawa fried*

**Prawn 65** ..... ₹350

*South Indian spicy prawn apetizer deep fried in coconut oil.*

**Crab Tawa Fry** ..... ₹450

*A lip smackickin crab tawa marinated with our special masala and tawa fried*

**Crab Lollipop** ..... ₹320

*South Indian spicy prawn apettizer deep fried in coconut oil.*

**Golden Butter Fried Squid** ..... Sat & Sun only ..... ₹450

*Delicately seasoned squid rings lightly coated in a golden buttery batter, crispy on the outside, tender and flavorful on the inside*

**Squid Tawa Fry** ..... Sat & Sun only ..... ₹450

*Marinated in an aromatic blend of spices and seared to perfection on a sizzling tawa, creating a delightful medley of flavors and textures.*

## THE EGGSTRA SPECIAL

**Boiled Egg(2)** ..... ₹50

## Omelette Variety

**Onion** ..... ₹65

**Masala** ..... ₹80

**Crab** ..... ₹300

 **Karandi** ..... ₹70

**Kalaki - Plain/Onion/Gravy** ..... ₹80

 Suvaii Speciality

# MAIN COURSE

Lunch & Dinner

## Chicken Main Course

Chicken Naatu kozhi Kulambu	₹310
Chettinad Chicken Gravy	₹320
Karuvapillai Chicken Gravy	₹320
Naatu Kozhi Oil Chukka	Sat & Sun only ₹340
Naatu Kozhi Chops	Sat & Sun only ₹340

## Mutton Main Course

Mutton Oil Chukka	₹340
Mutton Chops Gravy	₹320
Mutton Varuval Kulambu	₹320
Mutton Paaya - Gravy	₹280
Mutton Nalli Chops Kulambu	₹340
Mutton Kudal Kulambu (Boti)	Sat & Sun only ₹320
<i>New Suvaii speciality item.</i>	

## Sea Food Main Course

Ayirai Meen Kulambu	₹650
Viral Meen Kulambu	₹350
Crab Masala	₹400
Prawn Masala	₹400

 Suvaii Speciality





# BIRYANI

Lunch & Dinner

<b>Veg Dum Biryani</b> .....	<b>₹240</b>
<b>Ghee Rice</b> .....	<b>₹220</b>
<b>Chicken Biryani</b> .....	<b>₹290</b>
<b>Mutton Biryani</b> .....	<b>₹360</b>
<b>Naatu kozhi Biryani</b> .....	<b>₹340</b>
<b>Chicken 65 Biryani</b> .....	<b>₹340</b>
<b>Egg Biryani</b> .....	<b>₹240</b>
<b>Kuska Biryani</b> .....	<b>₹220</b>
<b>Extra Rice</b> .....	<b>₹80</b>
<b>Curd Rice</b> .....	<b>₹120</b>
<b>Extra Curd</b> .....	<b>₹25</b>

# MEALS

Lunch Only

## **Veg Meals** .....

**₹250**

*Sweet, Poriyal, Kootu, Keera Paruppu, Appalam, White Rice, Sambar, Vetha Kulambu, Rasam, Butter Milk, Pickle*

## **Non Veg Meals** .....

**₹350**

*Sweet, Poriyal, Kootu, Keerai prauppu, Appalam, White Rice, Meen Kulambu, Mutton Kulambu, Chicken Kulambu, Rasam, Butter Milk, Pickle*

 **Suvaii Specality**



# TIFFIN MENU

Dinner Only

Idli (2)	₹60
Idiyappam(3)	₹90
Appam(2)	₹120
Egg Appam(1)	₹160
➤ Mutton Keema Appam(1)	₹290
➤ Chicken Chukka Appam(1)	₹270

## Kari Dosa

Dinner Only

➤ Mutton Kari Dosa	₹320
➤ Chicken Kari Dosa	₹300

## Dosa

Dinner Only

Plain Dosa	₹80
Onion Dosa	₹100
Podi Dosa	₹110
Ghee Roast	₹120
Ghee Podi Dosa	₹130
Butter Podi Dosa	₹130
Egg Dosa	₹120
Egg Podi Dosa	₹130
Half Boil Dosa	₹130
Uttapam - Plain	₹80
Uttapam - Onion	₹100
Uttapam - Ghee	₹120
Uttapam - Butter	₹120
Uttapam - Podi	₹110
Uttapam - Ghee Podi	₹130
Uttapam - Butter Podi	₹130

## Bun & Parotta

Lunch & Dinner

➤ Bun Parotta	Dinner Only	₹60
➤ Poricha Parotta	Dinner Only	₹60
Plain Parotta		₹50
Veg Kothu Parotta		₹180
Egg Kothu Parotta		₹200
Chicken Kothu Parotta		₹290
Mutton Kothu Parotta		₹320
Veg Veechu Parotta		₹150
Egg Veechu Parotta		₹180
Veg Chilli Parotta		₹200
Chicken Chilli Parotta		₹290
Phulka(2)		₹60

➤ Suvaii Speciality

# Chinese & Indian Menu

Lunch & Dinner

## Veg Starter

Gobi 65 .....	₹200
Gobi Machurian Dry .....	₹240
Paneer 65 .....	₹210
Chilli Panner .....	₹230
Chilli Mushroom Dry .....	₹230
Golden Fried Babycorn .....	₹230
Chilli Babycorn .....	₹230

## Rice

Dinner Only

Veg Fried Rice .....	₹200
Panneer Fried Rice .....	₹220
Mushroom Fried Rice .....	₹220
Veg Noodles .....	₹200
Panneer Noodles .....	₹220
Mushroom Noodles .....	₹220

## VEG MAIN COURSE

Lunch & Dinner

Gobi Masala .....	₹200
Panner Masala .....	₹230
Mushroom Masala .....	₹220

 Suvaii Speciality





## DESSERTS

➤ <b>Butter Bun</b> .....	₹100
<i>Famous from the streets of Madurai. Bun Sandwiched with fresh butter &amp; sugar.</i>	
<b>Carrot Halwa</b> .....	₹180
➤ <b>Jigarthanda</b> .....	₹160
<i>A Refreshing and Famous Madurai Cold Beverage made with Milk, Malai &amp; Kalpasi</i>	
➤ <b>Elaneer Paayasam</b> .....	₹180
<i>A famous cold beverage made with tender coconut pudding &amp; milk</i>	

## Cold Beverage

<b>Nannari Sharbat</b> .....	₹70
➤ <b>Elaneer Sharbat</b> .....	₹110
<b>Rose milk</b> .....	₹80
<b>Butter Milk</b> .....	₹60
<b>Lemon Juice</b> .....	₹70
<b>Lemon Juice with Mint</b> .....	₹80
<b>Lemon Soda - Sweet / Salt</b> .....	₹80
<b>Lemon Soda with Mint</b> .....	₹90
<b>Water Bottle</b> .....	MRP
<b>Soft Drinks</b> .....	MRP

## Hot Beverage

<b>Filter Coffee</b> .....	₹50
<b>Tea</b> .....	₹40



# SUVAII

A PANDYAN LEGACY

Travel back in time to the rich culinary heritage of the Pandyan dynasty with every bite. Indulge in the authentic flavours of Tamil Nadu that have been passed down through generations, and carefully curated to take you to the royal era. From the fiery spices to the delightful richness of coconut, each dish is a tribute to the legacy of the Pandyans.

We place great emphasis on using only the highest-quality ingredients. That's why we exclusively utilize wood-pressed oils, in-house ground spices, masalas, and fresh meat & seafood that are procured every day. We don't add any preservatives, tastemakers, MSG, refined oil, artificial colour, or processed food. Experience the taste of Royalty with our Pandyan cuisine, prepared with love and served with pride.

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## Contact

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