



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.

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 masalas are freshly prepared with ground spices.

Meat and seafood are procured daily to give you the freshest there is!

MEALS

11 AM - 4 PM

Veg Meals

Karaikudi special sweet of the day, Chettinad-style poriyal, Madurai-style kootu, royal dal, keera masiyal, kalyana appalam, white rice, home-style sambar of the day, Karaikudi special gravy of the day, home-style rasam of the day, thick buttermilk, pickle

Accompaniments: Dal powder and ghee

₹300

Non-Veg Meals

Karaikudi special sweet of the day, Chettinad-style poriyal, Madurai-style kootu, royal dal, kalyana appalam, white rice, 2 pieces of chicken kabab, Sheela fish gravy, Chettinad chicken gravy, mutton varuval Kulambu, home-style rasam of the day, thick buttermilk, pickle

₹410



We levy a 5% Service charge towards the dining bill.



Suvaii Speciality

MEALS

11 AM – 4 PM

Mutton Meals

Mutton Oil Chukka, Varuval Kulambu, Kola Urundai, Koottu, Poriyal, Sweet, Rasam, Buttermilk, Appalam

₹549

Chicken Meals

Chettinad Chicken Gravy, Chicken 65 Boneless, Onion Omelette, Koottu, Poriyal, Sweet, Rasam, Buttermilk, Appalam

₹449

Fish Meals

Fish Gravy, Nethili Fish Fry, Koottu, Poriyal, Sweet Rasam, Buttermilk, Appalam

₹449



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Suvaii Speciality

BIRIYANI

Veg Dum Biryani

Biryani prepared with fresh vegetables & ghee
in an aromatic Seeraga samba rice

₹250



Mutton Biryani

Signature dish | Authentic Madurai-style | Boneless meat |
Prepared in aromatic Seeraga samba rice with ghee

₹410



Chicken Biryani

Delicious biriyani made of chicken and aromatic spices | Madurai style

Wed, Fri & Sat

₹360

Ghee Rice

Boiled Basmati rice cooked in pure ghee

₹260

Nattukozhi Biryani

Biriyani made with farm-grown country chicken
seasoned in aromatic spices | Prepared in ghee |
Seeraga samba rice

₹390

Chicken 65 Biryani

Biriyani with fried chicken kabab | Prepared
in aromatic Seeraga samba rice with ghee

₹360

Egg Biryani

Seeraga samba rice cooked in pure ghee |
Served with 2 eggs & seasoned with aromatic spices

₹290

Kuska Biryani-Chicken

Khuska from chicken biriyani rice

₹240

Kuska Biryani-Mutton

Khuska from mutton biriyani rice

₹290



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Suvaii Speciality

SOUP

Veg Special Soup ₹150

Chef's Special



Nattukozhi Soup ₹200

Wed, Sat & Sun

Farm-grown country chicken broth, organic oil and home-ground spices



Mutton Bone Soup ₹200

Pandyan-style bone soup enriched with amino acids to facilitate strength and comfort

Mutton Paaya Soup ₹200

Pandyan-style paaya soup that strengthens joints and aids in boosting immunity

Crab Soup ₹240

Sat & Sun

Pandyan-style soup loaded with essential omega 3, B12 and lip-smacking flavours



We levy a 5% Service charge towards the dining bill.



Suvaii Speciality

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

STARTERS

CHICKEN

WB BL

Chicken 65

₹320 / ₹350

Fresh chicken marinated in ground spices & deep fried | Strictly no artificial colouring used

Chicken Pepper Roast

₹350

Freshly ground pepper, broiler chicken roasted in organic wood-pressed white sesame oil



Nattukozhi Roast

₹390

A part of Pandyan Legacy | A piece of farm grown country chicken, roasted with ground spices and organic wood-pressed white sesame oil



Chicken Chukka

₹350

Suvaii Signature | Boneless chicken roasted in wood-pressed coconut oil | Medium spice | Strictly no artificial colouring used



Karuveppilai Chicken Fry

₹360

Chicken marinated with spices & curry leaves fried in wood-pressed coconut oil | Strictly no artificial colouring used

Kaadai 65 (2 Pieces)

₹380

Quail marinated in aromatic spices & deep fried | Good for Iron and Vitamin C | 2 pieces

Chicken Lollipop

₹320

Home-style deep fried drumstick chicken marinated in spices & natural ingredients



Pallipalayam Chicken Roast

Sat & Sun

₹380

The recipe originates from Pallipalayam | Fresh chicken roasted in sesame oil using diced coconut and dried red chilli



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Suvaii Speciality

STARTERS

MUTTON

Mutton Chukka ₹410

Boneless mutton roasted with freshly pounded masala in wood-pressed sesame oil

Mutton Pepper Roast ₹410

Boneless & juicy mutton roasted with freshly ground pepper in wood-pressed sesame oil

Mutton Kola Urundai ₹340

Traditional Pandyan recipe | Freshly ground masalas with mashed mutton balls | Served deep fried



Mutton Eeral Roast (Liver) ₹310

Fresh mutton liver roasted in home-style spices

Fri, Sat & Sun



Mutton Nalli Chops Roast/Gravy (2) ₹440

Suvaii Special | Mutton bone marrow with chunky meat roasted with our home-style spices

Wed, Sat & Sun

Mutton Brain Fry ₹280

Brain roasted with home-ground spices & Suvaii signature masala

Mutton Chops Roast/Gravy ₹430

Mutton ribs roasted in Suvaii's secret mix of spices

Fri, Sat & Sun

Mutton Pepper Paya Roast ₹360

Mutton leg roasted in wood-pressed coconut oil, pepper and curry leaves



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Suvaii Speciality

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

STARTERS

SEA FOOD

Vanjaram Meen Fry (Seer Fish)

Seer fish fried with a seasoned batter in wood-pressed coconut oil | A perfect fish fritter

₹390

Pomfret Tawa Fry

Deep fried Pomfret marinated with Suvaii spicy masala

₹550

Nethili Fry

Anchovy fish coated in a seasoned batter & fried in wood-pressed coconut oil | A perfect fish fitter for any meal

₹380



Fish Finger Fry (Seer Fish)

Boneless Seer fish marinated and fried in breadcrumbs

₹390

Prawn 65

Prawns marinated in a Suvaii secret recipe | Deep fried in wood-pressed coconut oil

₹390

Crab Lollipop

A kid favourite | Shell-less crab | A crispy treat

₹390

Prawn Tawa Fry

Prawns deep fried and marinated in Suvaii spicy masala

₹490

Viraal Meen Tawa Fry

Seer fish deep fried and marinated with a Suvaii special spicy masala

₹460

Crab Tawa Fry

Freshly procured crab fried and roasted with Suvaii special masala

₹490



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Suvaii Speciality

THE EGGSTRA SPECIAL

Boiled Egg (3) ₹80

OMELETTE VARIETY

Onion ₹120

Double eggs with onion, pepper, salt |
Fried in sesame oil

Masala ₹150

Double eggs with chilli, tomato, onion,
pepper, salt, fried in sesame oil

Crab ₹390

Boneless, mashed crab with onion,
crab gravy, salt, pepper and fried in sesame oil



Karandi ₹120

Double Egg | Classic Southern Style

Kalaki (Plain/Onion/Gravy) ₹80

Masala eggs | Parboiled



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Suvaii Speciality

MAIN COURSE

CHICKEN

Chettinad Chicken Gravy ₹360

Authentic Chettinad-style curry | Spicy, aromatic Suvaii special

Karuvepillai Chicken Gravy ₹360

Signature gravy | Chicken cooked with delicious curry leaves | Mildly spiced

Pallipalayam Chicken Gravy ₹390

Fri, Sat & Sun

A spicy Kongunadu delicacy with tender chicken, roasted coconut, and hand-crushed spices

Nattu Kozhi Kulambu ₹390

A delicious gravy with country chicken simmered in spices and masalas

MUTTON

Mutton Oil Chukka ₹410

Soft, boneless mutton cooked with shallots with Suvaii secret recipe in wood-pressed oil | Spicy & semi-gravy

Mutton Varuval Kulambu ₹410

Mutton curry with bone cooked with the Suvaii secret recipe | Madurai-style

Mutton Paya-Gravy ₹350

Mildly spiced mutton leg | Chettinad-style



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Suvaii Speciality

SEA FOOD



Ayirai Meen Kulambu

Signature Suvaii curry | Sourced from the dams of Madurai | Has numerous health benefits

₹650

Crab Masala

Home-style masala cooked with freshly ground spices

₹480

Prawn Masala

Home-style masala cooked with freshly ground spices

₹460



Viraal Meen Kulambu

Madurai famous | Specially picked freshwater fish cooked in a native-style

₹480



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Suvaii Speciality

PAROTTA



Bun Parotta (2)

Dinner Only

₹110

Madurai famous authentic parotta | Crispy and layered parotta made with maida, egg, milk and wood-pressed groundnut oil.



Poricha Parotta (2)

Dinner Only

₹110

Virudhunagar famous | Authentic crispy parotta | Prepared with fresh maida and wood-pressed groundnut oil.

Plain Parotta

A South Indian favourite | Prepared with fresh maida and wood-pressed groundnut oil.

₹50

Veechu Parotta

Authentic Ceylon parotta | Made with maida and wood-pressed groundnut oil.

₹100

Veg Kothu Parotta

Authentic Madurai style kothu parotta | Prepared with fresh vegetables, veg gravy, maida and a sprinkle of some secret spices.

₹180

Veg Veechu Parotta

Authentic Ceylon parotta | Stuffed with fresh vegetables mixed with special spices | Veg gravy | Made with fresh maida and wood-pressed groundnut oil

₹150

Egg Kothu Parotta

Authentic Madurai style kothu parotta | Prepared with 2 eggs, non-veg gravy, maida & mixed with some special spices.

₹210

Egg Veechu Parotta

Authentic Ceylon parotta | Stuffed with a mix of egg, onions and special spices | Non-veg gravy | Made with maida and wood-pressed groundnut oil

₹220



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Suvaii Speciality

Chicken Kothu Parotta

Authentic Madurai style kothu parotta | Made with 2 eggs, non-veg gravy, Suvaii special chicken chukka, maida, mixed with some secret spices.

₹330

Chicken Veechu Parotta

Authentic Ceylon parotta | Stuffed with a mix of eggs, onions and secret spices | Non-veg gravy | Suvaii special chicken chukka | Made of fresh maida and wood-pressed groundnut oil

₹350

Mutton Kothu Parotta

Authentic Madurai style kothu parotta | Made with 2 eggs, non-veg gravy, Suvaii special mutton chukka, maida, mixed with some secret spices.

₹360

Mutton Veechu Parotta

Authentic Ceylon parotta | Stuffed with a mix of eggs, onions and secret spices | Non-veg gravy | Suvaii special mutton chukka | Made of fresh maida and wood-pressed groundnut oil

₹350



Madurai Spl Chicken Vaazha Elai Parotta

Tender chicken wrapped in flaky parotta, served on a banana leaf for an authentic Madurai touch.

₹360



Madurai Spl Mutton Vaazha Elai Parotta

Flavorful mutton layered in flaky parotta, wrapped in banana leaf to capture Madurai's essence.

₹390

IDIYAPPAM

Idiyappam (2)

Home-style string hopper | Preservative free | Served with creamy vegetable korma

₹90



Madurai Spl Kotthu Idiyappam

[Egg/Chicken/ Mutton]

Shredded Idiyaapam stir-fried with flavorful masala made of egg/chicken/mutton and spices in a typical Madurai Style.

₹360



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Suvaii Speciality

TIFFIN

6 PM - 12 AM

Idly (3) ₹75

Idlis made in home-styled batter | Preservative free |
Served with flavorful chutney and sambar

Appam (2) ₹90

Appams served with a side of creamy vegetable korma

Egg Appam (1) ₹100

Egg appams served with a side of creamy vegetable korma

DOSA

Plain Dosa ₹80

Home-style batter | Preservative free |
Served with a side of delectable chutney and sambar

Onion Dosa ₹100

Home style batter | Preservative free | Topped with onions |
Served with a side of delicious chutney and sambar

Ghee Roast Dosa ₹120

Home-style batter | Preservative free | Drizzled with
ghee and served with the side of delicious chutney and sambar

Podi Dosa ₹110

Home-style batter | Preservative free | Topped with
Suvaii special chilli powder | Served with a side of
flavourful chutney and sambar

Egg Dosa ₹100

Home style batter | Preservative free | Topped with egg |
Served with a side of a delectable chutney and sambar



Chicken Kari Dosa ₹320

Madurai famous | 3 layered kari dosa consisting of
home style batter, Suvaii secret recipe with egg,
topped with chicken chukka.

20 Minutes



Mutton Kari Dosa ₹360

Madurai famous | 3 layered kari dosa consisting of
home style batter | Suvaii secret recipe with egg,
topped with mutton chukka.

20 Minutes

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Suvaii Speciality

CHINESE

Gobi 65	₹250
Paneer 65	₹260
Chilli Paneer	₹290
Chilli Mushroom Dry	₹260
Golden Fried Baby Corn	₹290

RICE

Fried Rice / Veg / Egg / Chicken	₹240/ ₹280/ ₹320
Paneer Fried Rice	₹280
Mushroom Fried Rice	₹280

VEG MAIN COURSE

Gobi Masala	₹240
Paneer Masala	₹260
Mushroom Masala	₹260

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Suvaii Speciality

DESSERTS



Butter Bun

Madurai famous street food made with pure butter, sugar and bun

₹100

Carrot Halwa

Authentic Chettinad Style carrot halwa | Topped with dates, honey, full boiled ghee and Suvaii's secret ingredients

₹220



Jigarthanda

Madurai's all time favourite dessert

₹180



Elaneer Payasam

Suvaii signature dessert made with condensed milk & tender coconut

₹180

COLD BEVERAGES



Nannari Sharbath

Madurai famous mocktail made with Nannari roots

₹110

Elaneer Sharbath

Madurai famous mocktail with tender coconut & Nannari essence

₹130

Rose Milk

Madurai famous milk prepared with rose essence & served chilled

₹120

Butter Milk

Fermented dairy drink prepared from curd & served chilled

₹80

Lemon Juice

Freshly squeezed lemon juice served chilled

₹80

Lemon Juice With Mint

Freshly squeezed lemon juice blended with mint leaves and served chilled

₹100

Lemon Soda-Sweet/Salt

Freshly squeezed lemon juice mixed with sparkling water and served chilled

₹100

Lemon Soda With Mint

Freshly squeezed lemon juice blended with mint leaves and water

₹120

Water Bottle

MRP

Soft Drinks

MRP

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Suvaii Speciality

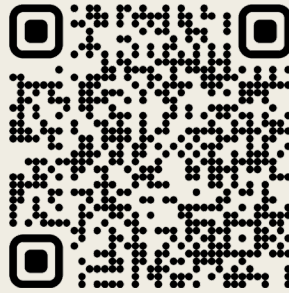
GET IN TOUCH

TALK TO US:
+91 78995 34344

WRITE TO US:
info@suvaii.in

VISIT US:
**#1333, Double Road, HAL 2nd Stage Indiranagar
Bangalore -560038**

Tag Us



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