







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.









## Veg Soup

	Today's Special Veg Soup  Today's Chef Special Veg Soup.	₹130
	Non-Veg Soup	
<b>~</b> I <b>⇔</b>	<ul> <li>Nattukozhi Soup         Country chicken broth boiled with freshly ground spices and flavour.     </li> </ul>	₹145
	> Mutton Bone Soup Spicy Pandiyan Style Soup with Mutton Chunks and its Essence.	₹145
	Mutton Paaya Soup  Soup made with lamb trotters boiled with the right mix of home-ground spice.	₹160
	Crab Soup	₹180













## Chicken

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Aromatic South Indian spicy Chicken appetizer deep fried in coconut oil.	
Chicken 65 Boneless	
Chicken Pepper Fry Boneless	
Broiler chicken roasted with flavours of pepper powder, green chilly, lemon and fresh curry leaves makes the dish unique and flavorful.	
Nattukozhi Roast Country chicken tossed in red chilli, freshly ground spices and roasted to perfection in sesame oil.	
Nattukozhi Milagu Fry Originating from Pandyan legacy, country chicken is roasted with flavours of freshly pounded pepper and sesame oil.	
Mejira Chicken	
Suvaii Speciality. Madurai version of deep friend country chicken leg curated with our secret recipe.	
Karuvapillai Chicken South Indian Chicken Appetizer marinated with curry leaves & chilli deep fried in coconut oil.	
<b>Kaadai 65</b> Aromatic South Indian spicy Quail Appetizer marinated with homemade masala & deep fried in coconut oil.	
<b>Chicken Lollipop</b> Deep-fried Chicken Lollipop. Kids Favourite	
Mutton	
Mutton  Mutton Pepper Chukka Fry	
Mutton Pepper Chukka Fry. Boneless Mutton chunks roasted with pepper & gingelly oil. Mutton Kola Urundai( 4 Piece). Traditional Pandyan Recipe. Deep-fried scrumptious Mutton Keema Balls with flavorful masala. Mutton Eeral(Liver) Roast	
Mutton Pepper Chukka Fry  Boneless Mutton chunks roasted with pepper & gingelly oil.  Mutton Kola Urundai( 4 Piece)  Traditional Pandyan Recipe. Deep-fried scrumptious Mutton  Keema Balls with flavorful masala.  Mutton Eeral(Liver) Roast  Mutton Liver roasted in gingelly oil with home-pound spices.	
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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.

### Contact

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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Veg Meal	S	₹200

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

#### Special Veg Meals ₹275

Sweet, Soup, Ghee, Paruppu Podi, Spl Veg Fry, Poriyal, Kootu, Keera Paruppu, Appalam, White Rice, Sambar, Vetha Kulambu, Rasam, Butter Milk, Curd, Pickle, Ice Cream

#### Veg Mini Meals ₹200

Spl Veg Fry, Phulka, Veg Biriyani, Ghee Rice, Curd Rice, Veg Curry, Raitha, Sweet

#### Non Veg Mini Meals ₹310

Chicken 65 - 3 Pc, Sweet, Phulka, Non Veg Gravy, Raitha, Mutton Biriyani, Ghee Rice, Curd Rice

#### Non Veg Meals ₹290

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

#### Special Chicken Meals ₹370

Sweet, Chicken Soup, Omlette, Poriyal, Kootu, Keerai prauppu, Appalam, White Rice, Meen Kulambu, Mutton Kulambu, Chicken Kulambu, Chettinadu Chicken Gravy / Pepper Chicken Gravy, Rasam, Butter Milk, Pickle, Curd, Ice Cream

#### Special Mutton Meals ₹400

Sweet, Mutton Bone Soup, Omlette, Poriyal, Kootu, Keerai prauppu, Appalam, White Rice, Meen Kulambu, Mutton Kulambu, Chicken Kulambu, Mutton Oil Chukka / Mutton Varuval kulambu, Rasam, Butter Milk, Pickle, Curd, Ice Cream

#### Special Fish Meals ₹420

Sweet, Crab Soup, Omlette, Poriyal, Kootu, Keerai prauppu, Appalam, White Rice, Meen Kulambu, Mutton Kulambu, Chicken Kulambu, Ayirai Meen Kolabu / Viral Meen Kulambu, Rasam, Butter Milk, Pickle, Curd, Ice Cream



Special Pandiyan Style Biryani cooked in fresh ghee retaining its natural flavour of spices. Choose from a wide range of variety which suits your palate.

Veg Dum Biryani	₹180
Ghee Rice	₹180
Mutton Biryani	₹310
🐟 Mutton Nalli Biryani	₹320
Nattukozhi Biryani	₹310
Chicken 65 Biryani	₹280
Egg Biryani	₹210
Kuska Biryani	₹180











# Sea Food

Vanjaram Meen Fry (Seer Fish)	₹3
Seer Fish mixed with Suvaii Special masala and shallow fried in coconut oil.	
	₹2
Nethili Fry Anchovy commonly known as Nethili fish is batter	7
fried in coconut oil. A perfect fish fritter which goes	
well with any meal.	
Viraal Meen Fry(Murrel Fish)	₹3
Fresh Water Murrel Fish is freshly sourced from Madurai every day and deep fried. Must try	
Suvaii speciality.	
Fish Finger Seer FIsh	₹3
Seer Fish fingers batter fried and served with our	
freshly prepared Mayonnaise sauce. _	\
Prawn 65  South Indian spicy prawn appetizer deep fried in coconut oil.	₹3
Crab Lollipop	₹3
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Boiled Egg Omelette Variety	
Boiled Egg	
Boiled Egg Omelette Variety	₹5 } } 
Boiled Egg  Omelette Variety  Onion  Masala	₹5
Boiled Egg  Omelette Variety  Onion	₹5
Boiled Egg  Omelette Variety  Onion  Masala  Chicken	₹5 ₹6
Boiled Egg  Omelette Variety  Onion  Masala	₹5 ₹6
Boiled Egg  Omelette Variety  Onion  Masala  Chicken	₹5 ₹6 ₹2
Boiled Egg  Omelette Variety  Onion  Masala  Chicken  Mutton  Crab	₹5 ₹6 ₹2
Omelette Variety Onion Masala Chicken	₹5 ₹6 ₹2
Boiled Egg  Omelette Variety  Onion  Masala  Chicken  Mutton  Crab	₹5 ₹6 ₹2 ₹2
Boiled Egg  Omelette Variety  Onion  Masala  Chicken  Mutton  Crab	₹5 ₹6 ₹2 ₹2
Boiled Egg  Omelette Variety  Onion  Masala  Chicken  Mutton  Crab	₹5 ₹2 ₹2 ₹2
Omelette Variety Onion Masala Chicken Mutton Crab Prawn Karandi Half Boil	₹5 ₹6 ₹2 ₹2 ₹2 ₹3
Boiled Egg  Omelette Variety  Onion  Masala  Chicken  Mutton  Crab  Prawn  Karandi	₹5 ₹6 ₹2 ₹2 ₹2 ₹3
Omelette Variety Onion Masala Chicken Mutton Crab Prawn Karandi Half Boil	₹5 ₹6 ₹2 ₹2 ₹2 ₹6 ₹3













Chettinad Veg Curry  Medium spicy Chettinad style korma with	
fresh vegetables and peas.	
Chicken	
<b>Chicken Nattukozhi Kulambu</b> Country chicken Kulambu. Pair it with Rice & any of our starters.	
Pepper Chicken Gravy	
Chettinad Chicken Gravy  Medium spicy Chettinad style chicken korma.	
Mutton	
Mutton Denner Curry	
Mutton Pepper Curry  Tender Mutton overcooked in pepper masala. A main course you would want to pair with rice & our speciality starters.	
<b>Mutton Oil Chukka</b> Tender and aromatic Thokku / Thick Mutton gravy. A Suvaii speciality, Pair it with Rice/ Chapati.	
<b>Mutton Nalli Chops Kulambu</b> Suvaii Speciality goat shank mutton kulambu / curry which is a must have with rice.	
Mutton Varuval Kulambu Boneless mutton chunks are made in our special recipe Kulambu which has the flavour of mutton essence & freshly ground spices. Must eat with Rice for a rich meal.	
Mutton Liver Gravy Mutton Liver cooked in our spicy Chettinad kulambu.	
Sea Food	
Ayirai Meen Kulambu	
Suvaii special juicy small dam water fish fresh from the dams of Madurai, cooked in our home-style Kulambu.	
Viral Meen Kulambu	
Murrel Fish Kulambu is a speciality main course since the 19th century in the streets of Madurai. A perfect dish with the rice and our starters.	
<b>Crab Masala</b> Fresh & Spicy full crab semi-gravy.	
Prawn Masala Crafted for prawn lovers. Try our prawn curry with rice &	













# DESSERTS

Butter Bun	₹80
Carrot Halwa	₹130
Bread Halwa	₹130
Jigarthanda	₹150
Jigarthanda - With Spl Ice Cream	₹200
Elaneer Payasam	₹160

## Cold Beverage

Nannari Sharbat	₹65
Nannari flavoured Water	₹100
Elaneer Sharbat	₹90
Lemon Juice	₹60
Lemon Juice with Mint	₹70
Lemon Soda - Sweet / Salt	₹70
Lemon Soda with Mint	₹80
Ice Cream - Scoop	₹80
Jigarthanda Ice Cream - Scoop	₹90
Spl Falooda	₹200
Fruit Falooda	₹200
Nut Falooda	₹220
Water Bottle	₹20
Soft Drinks	₹40

## Hot Beverage

Filter Coffee			₹45
Tea			₹40
Masala Milk			₹45













