

# 3min

*generated* quality cuisine

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## EXPERIENCE TAJ@HOME

Now order our signature dishes from your favourite restaurants.

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## PRESIDENT, MUMBAI - IHCL SELECTIONS

THAI PAVILION | TRATTORIA | THE KONKAN CAFE

*menu*



# DELIVERY GUIDELINES

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WITHIN 8KM  
RADIUS



CONTACTLESS  
DELIVERY



ONLINE PAYMENT  
VIA UPI



SUSTAINABLE  
PACKAGING



SAFETY &  
HYGIENE ASSURED

**TO PLACE YOUR ORDER, PLEASE CALL:**

**1800 266 7646**

Sunday, 30<sup>th</sup> August 2020  
Lunch: 12:30pm to 03:00pm  
Dinner: 07:00pm to 10:30pm

Monday, 31<sup>st</sup> August 2020  
Lunch: 12:30pm to 03:00pm





# Onam Sadhya Menu

# Onam Sadhya Menu - INR 2250

## Soup

- **RASAM**

Traditionally prepared using lentils stock and tamarind

## Condiments

- **NEI**

Ghee

- **NENTHIRAKKAI UPPERI**

Banana chips

- **SARKARA VARATTI**

Jaggery coated banana chips

- **PAPPADAM**

Crispies

- **MORU MULAKU**

Stuffed chilli

## Pickles

- **MANGA ACHARU**

Mango pickle

## Chutney's

- **INJI PULI**

Sweet and sour ginger tamarind relish

- **PINEAPPLE PACHADI**

Pineapple with coconut and curd

- **BEETROOT PACHADI**

Beetroot with coconut and curd

# Main course

- **ACHINGA THORAN**

Long beans with grated coconut

- **KALAN**

Yam and raw banana simmered with coconut paste

- **OLAN**

Ash gourd and black-eyed peas in coconut extract

- **AVAIL**

Assorted vegetables simmered in coconut extract

- **ERISSERY**

Sweet pumpkin and pulses with roasted coconut

- **KOOTU CURRY**

Bengal gram with yam carrot and coconut

- **PARIPPU THALICHATHU**

Tempered boiled lentils

- **PULISSERY**

Blended buttermilk and cucumber

- **SAMBAR**

Seasoned boiled lentils with vegetables

- **CHEMBA RICE**

Unpolished rice

# Dessert

- **PAAL PAYASAM**

Rice with sweetened milk

- **PAYAMKODAN PARHAN**

Yellow banana

# Onam Specials - A La Carte Offerings

## Soup

3

- **RASAM**  
Traditionally prepared using lentils stock and tamarind

INR 395

## Main course

3

- **ACHINGA THORAN**  
Long beans with grated coconut
- **KALAN**  
Yam and raw banana simmered with coconut paste
- **OLAN**  
Ash gourd and black-eyed peas in coconut extract
- **AVIAL**  
Assorted vegetables simmered in coconut extract
- **ERISSERY**  
Sweet pumpkin and pulses with roasted coconut
- **KOOTU CURRY**  
Bengal gram with yam carrot and coconut
- **PARIPPU THALICHATHU**  
Tempered boiled lentils
- **PULISSERY**  
Made with blended buttermilk and cucumber
- **SAMBAR**  
Seasoned boiled lentils with vegetables

INR 885

# Accompaniments

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- **CHEMBA RICE** INR 395  
Unpolished rice
- **BASMATI RICE** INR 395
- **MALABARI PARATHA** INR 150

# Dessert

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- **PAAL PAYASAM** INR 475  
Rice with sweetened milk
- **ELANEER PAYASAM**  
Tender coconut & jaggery



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*Tajness*

A COMMITMENT RESTRENGTHENED



**IHCL**

**TAJ**

SELEQTIONS

VIVANTA

GINGER

EXPRESSIONS

**TAJ** sats