



THE
LONGALO
SYMPHONY OF SPICES

Food Menu

THE LONALO

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Soup of the Day

Veg	150
Non-Veg	200

Starters - veg

Kaalan Milagu Varuval	245
Crunchy fried mushrooms tossed with kongu naadu spices	
Paal Katti Milagu Varuval	240
Crispy fried Paneer fingers marinated with pepper and spices.	
Nei Podi Paneer Varuval ★	280
Minced paneer mixed with nanjilnadu spices	
Ellu Kavi Poo Sigappi ★	200
Cauliflower fried with chettinad special flavors and sesame seeds	

Egg

Choice Of Egg	80
Omlette/ Kalakki/ Half-boil/ Full-boil	
Chicken Omlette	120
Mutton Omlette	150

Starters - Non Veg

Aranmanai Kozhi ★	250
A natural (16 types of herbs from Southern Ghats) essence of grain-fed Chicken	
Kolachal Era Varuval ★	315
A prawn made of Coimbatore special spices	
Mulu Meen Varuval	280
Fish marinated with traditional south Indian spices and deep fried	
Pichi Potta Nattu Kozhi Pirattal	250
A chicken made in kongu region with tasty spices from Pallipayam	
Vettai Kari Venjanam ★	390
Nattu Kozhi Uppu Kari	320
Vanjaram Fry	320

Main Course - Veg

Veg Chettinadu Kari 150

Veg chettinad curry is a flavourful vegan Indian curry made with homemade Chettinad masala

Paneer Pattani Thudukari ★ 230

Most popular paneer dishes where paneer is cooked with green peas, onions, tomatoes and spices.

Mushroom Chettinadu 230

Mushroom in a Chettinad style fiery roasted Coconut gravy

Veg Kurma 180

Packed with flavors from the spices and a paste made from coconut, cashews and poppy seeds.

Main Course - Non-Veg

Palladam Kozhi Curry ★ 275

Bone-in chicken is marinated with special herbs masalas and coconut based curry.

Madurai Meen Kolambu 275

Tamarind and chilly infused traditional Madurai fish curry

Nalli Kari ★ 400

Is very spicy and flavorful. The bone marrow is squeezed out and served along with the curry.

Prawn Chettinadu 290

A tangy onion tomato based gravy from south India

Prawns Thokku 290

Spicy dry masala made with small prawns perfect side for any south Indian meal.

Pandia Nattu Kari Kulambu 330

Chicken Chettinadu 260

Rice

Paal Katti Saadam 220

Paal Katti sadam is flavorful and aromatic rice and Paneer cooked in coconut milk with spices.

Vethala Poondu Saadam ★ 210

Kayal Podi Soru 300

Spicy Minced fish Rice

Nei Soru 200

Steamed rice tossed with clarified butter

Naattu Kozhi Oon Soru 265

A rich flavoured Indian rice dish cooked with chicken & flavoured with clarified butter and powdered Indian spices

Uppu Kari Soru 290

Classic salted rice tossed with juicy Mutton

Petti Kari Soru ★ 325

Serves food packed in a palm leaf container

Era Satti Soru ★ 300

Steam Rice 90

Curd Rice 120

Meals

Manam Virunthu Veg 249

(Rice, Sambar, Kulambu, Rasam, Curd, Kootu, Poriyal, Veg Starter-2, Sweet, Appalam, Pickle)

Manam Virunthu Non-Veg 399

(Rice, Sambar, Kulambu, Rasam, Curd, Kootu, Poriyal, Chicken Kulambu, Mutton Kulambu, Fish Kulambu, Chicken Starter, Fish Fry, Sweet, Appalam, Pickle)

Dosa

Dosa 60

Kal Dosa 80

Mutta Dosa 100

Kari Dosa

Chicken Kari Dosa 190

Mutton Kari Dosa 220

Breads

Parotta 70

Veg Kothu Parotta 120

Egg Kothu Parotta 160

Chicken Kothu Parotta 240

Mutton Kothu Parotta 300

Plain Veechu 80

Egg Veechu 120

Poricha Parotta 100

Coin Parotta 120

Kids corner

Veg Lollipop	80
Paneer Fingers	120
Poricha Kozhi (Lollipop)	150
Kola Urundai	150
Manam Rice	160

Dessert

Vethalai Amrutham ★ 180

Delicious dessert prepared with Betel leaves, milk, Jaggery & gulkand

Dessert Of The Day 180

Beverages

Water Bottle	30
Coffee	60
Tea	50
Sweet Lime	95
Watermelon	95
Pineapple	120
Fresh Lime	60
Goli Soda	60



Thank you

GST APPLICABLE

**YOUR DELICACIES WILL BE SERVED IN 20 MINUTES
AS YOUR FOOD IS COOKED WITH LOVE AND PURITY**

