

THE LONALO

SYMPHONY OF SPICES

Soup of the Day

Veg	165
Non-Veg	220

Starters - veg

Kaalan Milagu Varuval	270
Crunchy fried mushrooms tossed with kongu naadu spices	
Paal Katti Milagu Varuval	265
Crispy fried Paneer fingers marinated with pepper and spices.	
Nei Podi Paneer Varuval ★	310
Minced paneer mixed with nanjilnadu spices	
Ellu Kavi Poo Sigappi ★	220
Cauliflower fried with chettinad special flavors and sesame seeds	

Egg

Choice Of Egg	80
Omlette/ Kalakki/ Half-boil/ Full-boil	
Chicken Omlette	150
Mutton Omlette	175

Starters - Non Veg

Aranmanai Kozhi ★	275
A natural (16 types of herbs from Southern Ghats) essence of grain-fed Chicken	
Kolachal Era Varuval ★	345
A prawn made of Coimbatore special spices	
Mulu Meen Varuval	310
Fish marinated with traditional south Indian spices and deep fried	
Pichi Potta Nattu Kozhi Pirattal	275
A chicken made in kongu region with tasty spices from Pallipayam	
Vettai Kari Venjanam ★	430
Nattu Kozhi Uppu Kari	350
Vanjaram Fry	350
Nethili Fry ^{New}	285
Kadamba Pirattal ^{New}	275
Poricha Kadamba ^{New}	275
Kolachel Nethili Varuval ^{New}	300
Nagore Kadamba Varuval ^{New}	300
Nagore Kadamba Pirattal ^{New}	300
Usilampatti Nattu Kozhi Milagu Pirattal ^{New}	275

Main Course - Veg

Veg Chettinadu Kari 165

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

Paneer Pattani Thudukari ★ 255

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

Mushroom Chettinadu 255

Mushroom in a Chettinad style fiery roasted Coconut gravy

Veg Kurma 200

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

Main Course - Non-Veg

Palladam Kozhi Curry ★ 300

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

Madurai Meen Kolambu 300

Tamarind and chilly infused traditional Madurai fish curry

Nalli Kari ★ 440

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

Prawn Chettinadu 320

A tangy onion tomato based gravy from south India

Prawns Thokku 320

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

Pandia Nattu Kari Kulambu ^{New} 365

Chicken Chettinadu ^{New} 285

Usilampatti Nattu Kozhi Thanni Kolambu ^{New} 275

Rice

Paal Katti Saadam 245

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

Vethala Poondu Saadam ★ 230

Kayal Podi Soru 330

Spicy Minced fish Rice

Nei Soru 220

Steamed rice tossed with clarified butter

Naattu Kozhi Oon Soru 290

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

Uppu Kari Soru 320

Classic salted rice tossed with juicy Mutton

Petti Kari Soru ★ 360

Serves food packed in a palm leaf container

Era Satti Soru ★ 330

Steam Rice 100

Curd Rice 135

Kayalpattinam Kari Soru ^{New} 330

Breads

Parotta 80

Veg Kothu Parotta 170

Egg Kothu Parotta 190

Chicken Kothu Parotta 270

Mutton Kothu Parotta 350

Plain Veechu 90

Egg Veechu 135

Poricha Parotta 120

Coin Parotta 140

Wheat Parotta ^{New} 80

Dosa

Dosa	100
Kal Dosa	100
Mutta Dosa	120
Kari Dosa	
Chicken Kari Dosa	210
Mutton Kari Dosa	240

Kids corner

Veg Lollipop	90
Paneer Fingers	135
Poricha Kozhi (Lollipop)	165
Kola Urundai	165
Manam Rice	175

Dessert

Vethalai Amrutham ★	200
Delicious dessert prepared with Betel leaves, milk, Jaggery & gulkand	
Dessert Of The Day	200
Millet Ice Creams (Chocolate / Oreo / Mango / Pista / Strawberry / Butterscotch / Black current)	200
Malai Kulifi	80
Kesar Badam	80

Beverages

Water Bottle	35
Coffee	60
Tea	50
Lime Soda	75
Sweet Lime	95
Watermelon	95
Pineapple	120
Fresh Lime	60
Goli Soda (Paneer / Lemon / Mango / Blueberry / Orange / Pineapple / litchi)	60