



## OLA Prime presents Restaurant Week Delhi Menu



### APPETISER

*Choice of any one*

Podi Idli (v)

Cocktail steamed Idli's tossed with podi and ghee

Vadai of the Day (v)

Crisp lentil dumpling. (Please ask your service associate for the special vadai of the day)

Putta Kokala Masala (v)

Button mushrooms tossed in garlic chilli and tomato masala

Cauliflower Melagu Peratti (v)

Florets of cauliflower tossed with onions, mustard and crushed peppercorns

Kori Sukka

Chicken cooked with coconut masala and spices

Meen Rawa

Marinated fish coated with semolina and deep fried

Meen Varuval

Seasonal fish marinated in a secret recipe of Chettinad family and pan-fried

Chemeen Perattiyathu

Shrimps subtly tempered with mustard, curry leaves and finished with spicy gravy

### RW Signature Appetiser

Kunni Paniyaram (v)

*Price is INR 1100/-\* per head for lunch and INR 1300/-\* per head for dinner*

*RW Signature Appetiser: INR 200/-\* per head extra, RW Signature Main Course: INR 300/-\* per head extra*

*Please let your server know of any dietary restrictions or allergies. Please note if you choose the Signature Option, your regular selection will be replaced with the Signature Option. \*Government taxes and Service Charges as applicable will be charged extra*

Presented by



Quality Sedans | Top Drivers | Auto Connect Wi-Fi

Powered by



Online Partner



Charity Partner



Created by



@rwindia

/RestaurantWeekIndia

@restweekindia

#RestaurantWeek



Tempered rice and lentil dumplings shallowfried in a unique and traditional concave mould

Meen Polichadu

Seer or Sole darne marinated, wrapped in bananaleaf and grilled best of the season

## MAIN COURSE

*Choice of any one*

Urlai Varuval (v)

Potatoes tossed with spices, fennel seeds and asafetida, spices

Tomato Pappu (v)

Lentils cooked with tomatoes, onions, chillies and tempered with garlic and mustard

Pachakari Stew (v)

Vegetable mélange simmered in coconut milk with onion, ginger and green chilli

Ennai Kathrikai (v)

Baby eggplants simmered in coconut and tamarind gravy

Veinchina Mamsam

Lamb morsels tossed with browned onions, coriander and spices.

Kori Gassi

A typical Mangalorean preparation of chicken with mild coconut gravy

Kozhi Melagu Curry

Chicken cooked with spices, predominantly peppercorn

Chapa Pulusu

Fish simmered in gravy of raw mango and tomato; flavored with turmeric, ginger, green chillies

## RW Signature Main Course

*Price is INR 1100/-\* per head for lunch and INR 1300/-\* per head for dinner*

*RW Signature Appetiser: INR 200/-\* per head extra, RW Signature Main Course: INR 300/-\* per head extra*

*Please let your server know of any dietary restrictions or allergies. Please note if you choose the Signature Option, your regular selection will be replaced with the Signature Option. \*Government taxes and Service Charges as applicable will be charged extra*

Presented by



Quality Sedans | Top Drivers | Auto Connect Wi-Fi

Powered by



Online Partner



Charity Partner



Created by



@rwindia  
/RestaurantWeekIndia  
@restweekindia  
#RestaurantWeek



Ambat (v)

Typical Saraswat Brahmin preparation of lentils with tamarind, coconut and spinach leaves

Meen Moilee

Sole fish simmered in gravy of coconut milk, flavored with turmeric, ginger, green chilies

## STAPLES

*Choice of any one*

Veechuparotta (no egg)

Appam (no oil)

Steamed Rice

Neeru dosa (gluten free)

## DESSERT

*Choice of any one*

Basundi (v)

Reduced milk cooked with sugar and almonds

Adai Pradhama (v)

Cooked rice sheets broken and simmered in coconut and jaggery gravy flavored with cardamom and garnished roasted cumin powder

Thengai Payasam

Coconut payasam

Vathalappam

Steamed coconut custard sweetened with Jaggery and cardamom

## DEGREE KAPI

*Price is INR 1100/-\* per head for lunch and INR 1300/-\* per head for dinner*

*RW Signature Appetiser: INR 200/-\* per head extra, RW Signature Main Course: INR 300/-\* per head extra*

*Please let your server know of any dietary restrictions or allergies. Please note if you choose the Signature Option, your regular selection will be replaced with the Signature Option. \*Government taxes and Service Charges as applicable will be charged extra*

Presented by



Quality Sedans | Top Drivers | Auto Connect Wi-Fi

Powered by



Online Partner



Charity Partner



Created by



@rwindia  
 /RestaurantWeekIndia  
 @restweekindia  
#RestaurantWeek



16-25 SEP 2016

Hot filter coffee from southern lands of India

*Price is INR 1100/-\* per head for lunch and INR 1300/-\* per head for dinner*

*RW Signature Appetiser: INR 200/-\* per head extra, RW Signature Main Course: INR 300/-\* per head extra*

*Please let your server know of any dietary restrictions or allergies. Please note if you choose the Signature Option, your regular selection will be replaced with the Signature Option. \*Government taxes and Service Charges as applicable will be charged extra*

Presented by



Powered by



Online Partner



Charity Partner



Created by



@rwindia  
 /RestaurantWeekIndia  
 @restweekindia  
#RestaurantWeek