



Samvaad - A Tribal Conclave
Enabled by Tata Steel Foundation

MENU

SNACKS

DHUSKA with chutney

(Deep fried rice flour flitters with amra Ccutney)

MADWA MOMO with chutney

(V(egetable dumpling made using raagi flour)

MADWA MOMO (chicken) with chutney

(Dumpling stuffed with a melange of finely shredded and cut vegetables and chicken)

STARTERS

CHICKEN MOSODENG

(Pulled chicken salad with onion and roasted green chilly)

BAMBOO CHICKEN

(Hot and spicy soup made with shredded chicken pieces)

MAIN COURSE

CHICKEN AVAKAYA

(Local chicken flavoured with mango pickle)

MALABAR CHICKEN

(Local jungle chicken flavoured with coconut that goes best with Marhwa or Chilka Roti)

JIL KOSA

(Chicken cooked with local spices)

KULTHI DAL

(Local dal preparation with horse gram lentil)

BADI JHOR

(Sun dried urad dal dumpling cooked with starch water)

MESA KOSA SAAAG

(Mix veg cooked with spinach and potato)

RICE

LETO

(A gravy-based biryani prepared with arwa chawal and chicken)

ATOLA

(Rice cooked in butter milk)

GHEE RICE

(Steamed rice flavoured with ghee)

INDIAN BREAD

MARHWA ROTI

(Marhwa flatbread)

JIL PITHA

(Meat stuffed savoury pancakes)

SAKAM PITHA

(Vegetable stuffed savoury pancakes)

CHILKA ROTI

(A crispy rice pancake)

DESSERT

AVAL PAYASAM

(Simple pudding made with flattened rice flakes in a traditional way using jaggery, milk, ghee and nuts)

MALPUA WITH RABDI

(Sweet pancak made with ragi flour and served with rabdi)

RAGI PUDDING

(Raagi pudding with dry fruits)

GONDLI KHEER

(local rice gondli kheer)

ENDURI PITHA

(Steamed sweet dumpling made of rice flour, urad dal, coconut and jaggery)

Aatithya
आतिथ्य

exclusively on **zomato**