



Oottupura Vishu Sadya



Naranga Achar (Lemon Pickle)

Pickle is added as an accompaniment to rice. Often after having the payasam in the end, a dot of pickle on the tongue balances the sweet flavour of the payasams.

Sadya Manga Achar (Mango Pickle)

A homemade raw mango pickle used as an accompaniment.

Inji Pulli

A tamarind jaggery ginger relish. The perfect balance of sweet, spicy, sharp and sour. Inji pulli is considered as a digestive item in a Vishu sadya

Kaya Varatha (Banana Chips)

Raw banana chips that add crunch and munch to the sadya.

Sarkkara Varatiyatu (Plantains Coated in Jaggery)

Raw banana and jaggery chips which add sweetness, crunch and munch to a sadya.

Kurukku Kalan

A Sadya speciality made out of yam, raw banana, coconut and yoghurt. The seasonings are unique in this dish.

Olan

A light and mild curry with flavors of coconut milk, curry leaves and cowpeas. Olan is said to be the humblest of dishes and the most potent in flavours.

Matanga Payar Erisherry (Pumpkin and Cowpea)

Made with pumpkin and cowpea, this dish has a delicious after taste of pumpkin and coconut

Kuttu Curry

A unique dish in which coconut is used as oil, freshly grated paste and roasted coconut. Made with Bengal gram, yam and raw banana this is an integral part of a sadya.

Avial (Contains Dairy- Yoghurt)

No sadya is complete without this medley of vegetables and grated coconut mix. Seasoned with a generous dollop of fresh coconut oil.

Beetroot Thoran (Beetroot Stir Fry)

Crunchy and cooked with no spices except the light seasoning and the sweetness of freshly grated coconut.

Cabbage Thoran

A simple and well seasoned kerala style vegetable preparation.

Vendakka Kichadi (Contains Dairy-Yogurt)

Yoghurt based dishes are popular in a sadya. Fresh cow milk yoghurt, grated coconut and fresh mustard garnished with sauteed okras.

Beetroot Pachadi (Contains Dairy-Yogurt)

The sweetness of beetroot and coconut with the warmth of mustard and the sourness of homemade yoghurt is a brilliant combination.

Vellerika Pachadi (Contains dairy-yogurt)

Orange Madras cucumber and coconut in a mustard spiked yoghurt gravy. More like a raita.

Madhura Pachadi

A pineapple and fruit based yoghurt preparation





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Mambazha Pullisherry

One of the specialities of a summer Sadya menu. Country mangoes cooked in delicious paste of coconut. The sweet and tangy dish cannot be missed.

Pazham (Banana)

Banana is often a part of the sadya and eaten at the end of a meal.

Pappadam

Traditional rice pappadams sourced from Guruvayur. No sadya is complete without pappadam.

Matta Red Rice

Served hot in the centre of a sadya.

Parippu (Dal)

Thick dal cooked with minimal spices.

Ghee

A spoonful in the dal is the best combination.

Naadan Sambar

Freshly ground sambar powder and roasted coconut are used in this distinctive Kerala-style sambar.

Pepper Rasam

Comforting and homey Rasam, perfect for season changes.

Pal Payasam (Contains Dairy - Ghee, Milk)

Inspired by the famous pal payasam from the Ambalapuzha temple in the Alapuzha district of Kerala, this payasam is cow milk for over two hours in a uruli to get a rose slow-cooked in organic cow milk for over two hours in a uruli to get a rose hue and the desired creaminess.

Ada Pradaman (Contains Dairy-Yogurt)

The Ada is a rice flour batter rolled out on banana leaf like pasta, steamed and then cut into squares. The Ada used to make this payasam is a speciality.

Sambaram (Buttermilk) (Contains Dairy-Yogurt)

Buttermilk spiced with spices that aid digestion.

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