



AVABODHA

# MENU





Meals are mandatory at Avabodha.

We provide 2 kinds of Meal Packages:

1. Lunch, Dinner & Breakfast - INR 1500 per adult per day. INR 1200 per child (below 12 years) per day.
  2. Dinner & Breakfast. - INR 1200 adult per day. INR 1000 per child (below 12 years) per day.
- Meals for children below 4 years are Complimentary.

At Avabodha, we serve Vegetarian home-cooked meals.

Our caretaker, Kalpana Tai's food, is such a delight to consume that it has become one of our USP's. One of our other key features is that we also grow some of our own herbs and vegetables. So, seasonally you might get to try food cooked with our organic home-grown ingredients.

We prebook all our meals as some ingredients may not be found locally and we procure fresh ingredients as per every booking. Once your booking is confirmed we will share the menu form with you to select your meal choices. Meals are the same for all the guests. We don't make separate meals for each person. Snacks are available on additional charges. No outside food is allowed in the property.

Complimentary fresh Tea/Coffee are served only twice in the day, once with Breakfast & once in the evening between 4:30pm-6:30pm. Premix tea & coffee is available with hot water kettle for you to use 24/7.

Menu items are subject to availability depending on ingredients available and season. Special Requests like Jain Meals, Cake (at additional cost), extra milk for children (1 litre) can be requested. Kindly inform us of any food allergy or special requests upon booking confirmation.

*We look forward to serving you delicious Meals cooked with love!*



# MENU



*Chef's Special  
& Guest Favourite*



*Here's what's New  
on the Menu!*

## BREAKFAST

*Breakfast is served with toast, butter, jam, fruits, tea/coffee and 2 main dishes for all the guests. Kindly choose any one item of your choice from group A & B each, for each day of your stay.*

### GROUP A

- ✦ Sabudana Khichdi
- Rawa Upma
- ✦ Veggie Appe
- ✦ Misal Pav
- Veg Cutlet
- Corn Pattice
- Aloo Poha / Kanda Poha
-  Sabudana Vada
- Sevai Upma
-  Besan Tomato Toastie

### GROUP B

- ✦ Moong Dal Chilla
- ✦ Idli, Sambhar & Chutney
- Soya (Shepu) Paneer Wrap
- ✦ Vada Pav
- ✦ Aloo Paratha
- Gobhi Paratha
- Palak Paratha
-  Besan Chilla
- Vada Sambhar
-  Grilled Sandwich



# MENU

## LUNCH & DINNER

*We provide 2 options for Lunch & Dinner - Set Menu OR Make Your Own Meal. You can choose from the options as per your preference. Lunch consists of one dry dish, one gravy dish, one lentil, roti, and rice. All lunches are served with dahi/buttermilk, papad, salad, and pickle. Only one meal of the day is served with a dessert.*

### SET MENU'S

#### LUNCH

- ✦ 1. Maharashtrian Thali (Pithla, Bhakri, Wangi Masala, Thecha, Aamti Bhaat)
- ✦ 2. North Indian Thali (Chole, Puri, Aloo Sabzi, Kadhi, Rice)
- 🔔 3. Rajasthani Thali (Gatte ki sabzi, Panchmel Dal, Kurkure Bhindi, Jowar Roti, Jeera Rice, Boondi Raita)
- 🔔 4. Jain Thali (Tur Dal, Matar Paneer, Dal Methi, Rice, Roti)

#### DINNER

- ✦ 1. Pav Bhaji, Veg Pulao and Raita
- ✦ 2. Pani Puri, Ragda Pattice and Pulao Raita
- 3. Rajma, Chawal, Aloo Tuk, Dahi Vada.
- 4. Palak/Gobhi Paratha, Tomato sabzi, Dalia Khichadi and Raita
- 🔔 5. Laccha Paratha, Lesuni Palak, Dal Makhani, Jeera Rice
- 🔔 6. Dhaba Style Aloo ki rasedar sabji with poori, Pulao
- 🔔 7. Thali Peeth, Rajma Usal, Kothimbir Vadi, Masale Bhaat, Tomato Saar

#### DESSERT OPTIONS

Gulab Jamun, Sevai Kheer, Suji Halwa, Gaajar Halwa, Strawberry with Cream and Ice Cream, Mango with Ice Cream, Shrikhand.

# MENU



## LUNCH & DINNER

### MAKE YOUR OWN MEAL

#### DRY DISH

- Aloo Gobhi
- ✦ • Baingan Bharta
- Baingan Masala
- Bhindi Masala
- Aloo Bhindi
- 📣 • Tendli Besanwali
- ✦ • Dal Methi
- Capsicum  
Tamatar
- Jeera Aloo
- Ajwain French  
Beans
- Paneer Bhurji
- Capsicum Paneer
- 📣 • Capsicum Besan

#### GRAVY

- ✦ • Chole
- Rajma Masala
- ✦ • Chana Masala
- Matar Paneer
- Kofta Curry
- Aloo Matar
- Lobia (Chawli)
- 📣 • Lasooni Palak
- 📣 • Lasooni Methi
- Mixed Veg Curry
- ✦ • Matki ki Usal

#### LENTILS

- Whole Masoor Dal
- Kadhi
- Tuar Dal
- Aamti
- Yellow Moong Dal
- Panchmel Dal
- Dal Makhani
- Green Moong Dal
- Tur Dal with  
Moringa
- 📣 • Dal Torai
- 📣 • Palak Kadhi
- 📣 • Gujarati Kadhi
- Punjabi Pakoda  
Kadhi



# MENU

## EVENING SNACKS

*Evening Tea is served with biscuits/cookies. Snacks are available at additional charges. The kitchen has a hot water kettle with premixed tea/coffee sachets for you to enjoy at any time.*

*Available between 4:30pm - 6:30pm*

1. French Fries	1 Plate	INR 150
2. Vegetable Pattice	1 Plate (6 pieces)	INR 200
 3. Palak Bhajia	1 Plate	INR 150
4. Green Moong Dal Bhajiya	1 Plate	INR 150
✦ 5. Mix Bhajia	1 Plate	INR 200
6. Lobia Pattice (Chawli)	1 Plate (6 pieces)	INR 300
 7. Falafel with Hummus	1 Plate (6 pieces)	INR 350
 8. Aloo Chaat	1 Bowl	INR 100
9. Brown Chana Chaat	1 Bowl	INR 120
10. Corn Pattice	1 Plate (6 pieces)	INR 300
11. Cheese Corn Poppers	1 Plate (6 pieces)	INR 350

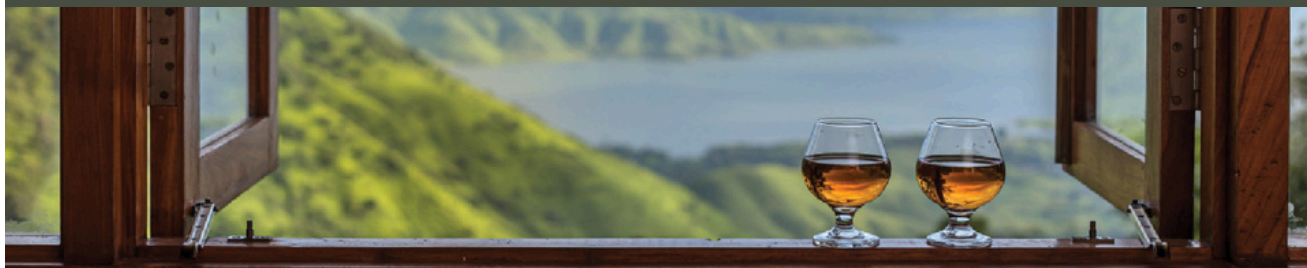


## KIDS MENU



*Available between 4:30pm - 6:30pm*

1. Homemade Pizza	Small (4 pieces)	INR 350
2. Aloo Tikki	1 Plate (4 pieces)	INR 100
3. Cheese Tomato Sandwich	1 Sandwich	INR 150
4. Plain Maggi	1 Maggi Packet	INR 75
5. Rice flour Ukad	1 Small Bowl	INR 120



# OUR FOOD REVIEWS!!!



“Excellent service at Avabodha home stay, courteous staff, neat & tidy kitchen with attractive cutlery and crockery, one can’t help but notice that 😊 scrumptious 😊 food cooked by Kalpana Tai with a smiling face 😊 & willingness to serve, Aruna Tai was good at diligently setting up the table 😊 and always ready to help attitude.”

**-REKHA NATARAJAN**

“To say that the food was good and the service of Kalpana & Anil was superb, would be an understatement”

**-R.M.RAO**

“Nice home cooked food.. the Upma .. aaloo paratha and strawberry cream was the highlight.”

**-VEDAANT GOGRI**

“THE FOOD HERE WAS EXCELLENT!”

**-DR.NIKHIL IYER**

“KALPANA TAI’S FOOD WAS LIP SMACKING!”

**-NEHA JAIN**

“At first I was hesitant to book Avabodha as I consume non-veg almost everyday. But I am glad I decided to come here. The food is superb and I didn't miss non-vegetarian food at all. In fact, it was a great fresh change. The caretaker Kalpana, cooks really well.”

**-GUEST’S VIDEO REVIEW!**

“The experience of staying in Avabodha has definitely changed quite a few things for us; as individuals and as partners too! The first change was food. Thanks to Kalpana Tai's cooking and all the simple organic food we realised that the veggies and dairy products we get here in the city are hardly any good! Ofcourse we miss the farm fresh vegetables of Panchgani”

**-AMRUTA**

