

LOVE ALL ❤️ SERVE ALL

SPRING MENU

MARINA BEACH POTATOES – \$10

FRESH, CRISPY BABY POTATOES TOSSED IN SPICY MASALA, SERVED WITH MINT AND SWEET SAUCES
CLASSIC BEACHSIDE FLAVOR IN EVERY BITE!

PANEER TIKKA QUESADILLA – \$14

A BOLD FUSION OF FLAVORS PANEER TIKKA AND CHEESE TUCKED IN CRISPY TORTILLAS. GRILLED
TO PERFECTION AND SERVED WITH A FIERY SPICY SAUCE!

CHICKEN TIKKA QUESADILLA – \$16

JUICY CHICKEN TIKKA AND MELTED CHEESE FOLDED INTO CRISP GRILLED TORTILLAS. SERVED WITH
A SPICY SAUCE FOR A FIERY FUSION BITE!

MASALA TOFU KAAIKARI (VEGETABLES) – \$15

SPICY, MARINATED TOFU TOSSED WITH SIDE OF A MEDLEY OF FRESH, STIR-FRIED VEGETABLES
PACKED WITH FLAVOR AND A PERFECT BALANCE OF HEAT AND CRUNCH!

ADYAR CHICKEN KARI – \$17

A RICH, AROMATIC CURRY WITH TENDER CHICKEN PIECES SIMMERED IN A BLEND OF SPICES AND COCONUT.
THIS SOUTH INDIAN CLASSIC BRINGS THE AUTHENTIC FLAVORS OF ADYAR STRAIGHT TO YOUR PLATE!

GUAVA SODA – \$5

A TANGY, FIZZY BLEND OF FRESH GUAVA JUICE, LIME AND SPARKLING SODA, OFFERING A SWEET
AND TART KICK IN EVERY SIP. THE PERFECT THIRST-QUENCHER!

MASALA SODA – \$5

A FIZZY, FUNKY, SPICY KICK WITH A TANGY TWIST! THIS REFRESHING DRINK BLENDS SODA WITH A UNIQUE
MASALA MIX OF SALTY-SWEET, SOUR AND SPICY PERFECT FOR COOLING OFF WITH A BURST OF FLAVOR.

GUAVA AND ROSE KULFI – \$5

KULFI, A TRADITIONAL INDIAN ICE CREAM, IS RICH AND CREAMY YET LIGHT ON THE PALATE.
INFUSED WITH THE SWEET TANG OF GUAVA AND THE DELICATE FLORAL NOTES OF ROSE,
IT'S A REFRESHING, MELT-IN-YOUR-MOUTH TREAT FULL OF FRAGRANCE AND FLAVOR.