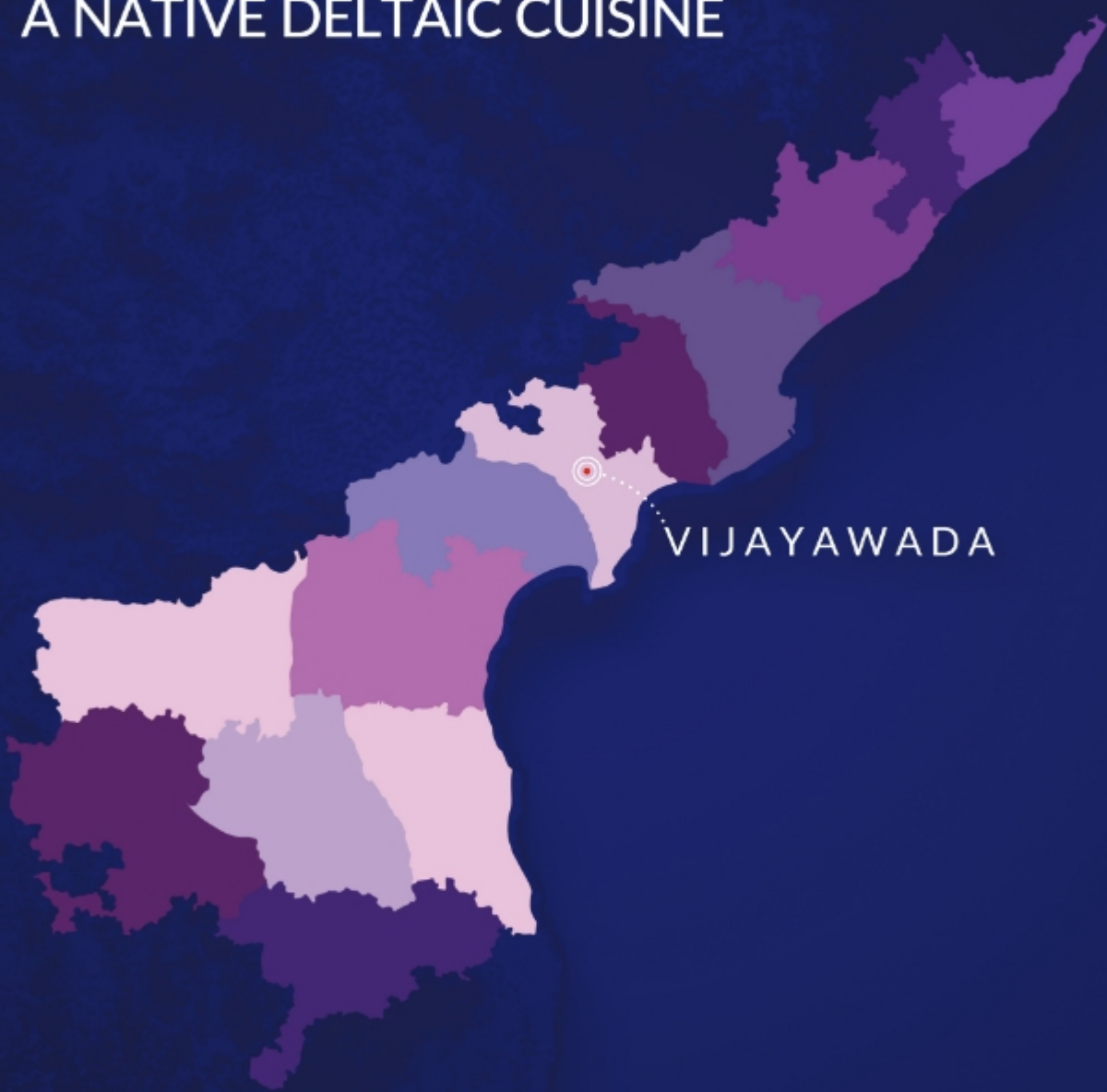


Bay Leaf

A NATIVE DELTAIC CUISINE



VIJAYAWADA

MENU



VIVANTA

VIJAYAWADA
M G Road

SOOPA

A Delicious piquant soup from the lands of Andhra

- | | |
|--|-----|
| <div></div> <div>PESARA PAPPU CHARU</div> <div>A basic lentil soup suffused with turmeric</div> <div>180 GMS 128.85 CAL</div> | 300 |
| <div></div> <div>MULLAKADA CHARU</div> <div>Spicy drumstick broth</div> <div>180 GMS 88.94 CAL</div> | 300 |
| <div></div> <div>VELLULLI MIRYALA MAMSAM CHARU</div> <div>A pot of toggle with garlic and lamb</div> <div>180 GMS 105.08 CAL</div> | 350 |
| <div></div> <div>DHANIYALA KODI CHARU</div> <div>Simmered chicken with cilantro</div> <div>180 GMS 102.32 CAL</div> | 325 |

CHIRUTHINDLU

Enchanting bite sized morsels

- | | |
|--|-----|
| <div></div> <div>TAAMARA KADALA VEPUDU</div> <div>Luscious fried lotus stems with blooming spices</div> <div>250 GMS 627.17 CAL</div> | 600 |
| <div></div> <div>GUTTI KAKARAKAYA</div> <div>Fried bitter melon with stuffed spices</div> <div>250 GMS 392.28 CAL </div> | 600 |
| <div></div> <div>PUTTAGODUGULU VEPUDU</div> <div>Scrumptious mushrooms in caramelized spices</div> <div>250 GMS 400.01 CAL</div> | 550 |
| <div></div> <div>GUNTUR KOSU PUVVU TIKKA</div> <div>Marinated piquant florets basted in tandoor</div> <div>250 GMS 219 CAL  </div> | 550 |

LIST OF ALLERGENS

 Moluscs
  Eggs
  Fish
  Lupin
  Soya
  Milk
  Peanuts
  Gluten
  Crustaceans
  Mustard
  Nuts
  Sesame
  Celery
  Sulphites

Kindly inform us if you are allergic to any food ingredients , All prices are in Indian Rupees and subject to Government taxes.
















Vegetarian







Non Vegetarian

AS PER THE GUIDELINES ISSUED BY FOOD SAFETY & STANDARDS AUTHORITY OF INDIA (FSSAI) AN AVERAGE ACTIVE ADULT REQUIRES 2000 KCALS OF ENERGY PER DAY. HOWEVER THE ACTUAL CALORIES NEEDED MAY VARY PER PERSON

-  **BOONDI ROYYALA VEPUDU** 900
 Rouse your tasty buds with our signature ebi
 250 GMS | 458.93 CAL  
-  **KALCHINA JEEDIPAPPU MAMSAM** 850
 Heirloom roasted lamb with a hint of cashew
 250 GMS | 907.25 CAL  
-  **RAVA PODI CHAAPA** 700
 Enriched semolina crusted fish fry
 300 GMS | 802.14 CAL  
-  **KALCHINA JILAKARA KODI** 700
 Caramelised chicken chunks with cumin
 300 GMS | 842.13 CAL
-  **GONGURA KODI TIKKA** 700
 A pot of toggle with garlic and redolent sorpal chicken
 180 GMS | 105.08 CAL  

INDIAN BREADS

-  **TAWA PARATHA** 150
-  **JONNA ROTI** 150
-  **POORI / PHULKA (3pcs)** 120
 180 GMS | 485 CAL 

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Moluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites



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GUJJU KURALU

Delicious fiery dishes

<div><div></div><div>JEEDIPAPPU PUTTAGODUGULU KURA</div><div>Breeze mushrooms immersed in rustic spices 280 GMS 232.06 CAL 🍄🍄🍄</div></div>	600
<div><div></div><div>ARATIKAYA AVA PETTINA KOORA</div><div>Plantains with freshly grounded mustard 280 GMS 500.2 CAL 🌿</div></div>	600
<div><div></div><div>VANKAYA SIVANGI PULUSU</div><div>Brinjals with a unique mix of tamarind and pulses 300 GMS 487.39 CAL</div></div>	600
<div><div></div><div>VENDAKAYA PULLAGURA</div><div>Authentic tangy okra 280GMS 302.82 CAL 🌿</div></div>	550
<div><div></div><div>BANGALADUMPA ULLIKARAM</div><div>Early pommes with sulfenic picante 280GMS 435.76 CAL</div></div>	550

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	GODAVARI ROYYALU (IGURU OR PULUSU) Shrimpsin a indo peppery sauce 346 GMS 757 CAL 	900
	GONGURA MAMSAM Enriched rossel lamb with distinct flavors 330 GMS 472.89 CAL	850
	BOMMIDALA PULUSU Lrresistibly eel fish curry with fiery spices 280 GMS 221.09 CAL	750
	GUNTUR KODI KURA A unique chicken curry loaded with guntur sannam 330 GMS 645.47 CAL  	700
	KODI GUDDU IGURU Hard boiled eggs crammed in flavarich sauce 300 GMS 359.41 CAL 	650

TALIMPA SANGAMAM

A version of unique relishes

	PAPPU CHARU A popular staple lentils stew 280 GMS 360.28 CAL 	400
	GONGURA PAPPU Guntur sorrels in simmered lentils 250 GMS 626.26 CAL 	400
	CHALLA PULUSU Lip smacking yogurt sause 250 GMS 716.9 CAL   	400
	VELLULI RASAM Soopa of garlic and tamarind extract 280 GMS 312.5 CAL 	350

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SUGANDHA DHANYALU

Palate tantalizers

	RAGI SANGATI WITH NATU KODI PULUSU Rustic chicken stew with ragi spheres 400 GMS 940.14 CAL  	950
	NETHI MAMSAM ANNAM The epitome of an indian rice bowl 900 GMS 1612.89 CAL  	850
	PACHIMIRCHI KODI PULAO Frutescens chicken with layered aromatic premiums 800 GMS 1266.18 CAL 	850
	NETHI KURAGAYALA PULAO An array of veg pilaf with homely spices 750 GMS 1201.6 CAL  	800
	JEEDIPAPPU TOMATO PULAO Piquancy of rustic roma 750 GMS 1624.14 CAL    	800
	DADDOJANAM A creamy curd rice with mustard tempering 400 GMS 715.09 CAL   	400
	TELLANI ANNAM 400 GMS 345 CAL 	250

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MADHURAM

Enriched southern delicacy

-  **MADHURA THAL** 500
 Proclaimed royal sweet platter
 200 GMS | 467 CAL    
-  **SEMIYA PAYASAM** 350
 A delicious vermicelli pudding
 200 GMS | 409.45 CAL    

PAANEYAM

A soothing choice from nature

-  **HIMAGULAM** 325
 Spumoni (b/s/v) / fig & honey / rose petals
 150 GMS | 369 CAL   
-  **ALLAM MAJJIGA** 300
 A bounty of calcium
 200 GMS | 60.38 CAL 
-  **JAAMA PANDU RASAM** 300
 A fiery blend of detoxifiers
 300 GMS | 97 CAL
-  **KOBBARI NEELU** 300
 Quick electrolytes
 270 GMS | 169 CAL
-  **THEEYA NIMMA RASAM** 250
 Quencher of lymphatic
 200 GMS | 92.5 CAL
-  **OXIDANE JALAM** 150/225
 Packaged drinking water (Himalaya Spring / Evocus)

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