VEDIC

Mango Fest

An Exquisite Culinary Journey
Celebrating the King of Fruits

CHEF'S NOTE

Each dish in this menu is thoughtfully curated to showcase the versatility of mango - from delicate sweetness to bold tang - bringing together heritage recipes with contemporary refinement. Should you wish to explore a personalized combination, our Chef will be delighted to curate a selection specially for you.



Taxes & Charges

All prices are in INR. 18% Government taxes as applicable.

Allergens & Dietary Needs

Your well-being is our priority. Please inform your server of any food allergies or dietary restrictions before ordering. While we take every precaution, our kitchen handles nuts, gluten, and dairy.



SIGNATURE MANGO REFRESHERS

Freshly Pressed Mango Elixir — 220
A vibrant extraction of sun-ripened mangoes, served chilled in its purest form.

Classic Mango Lassi Royale — 180
Velvety yogurt blended with luscious mango pulp, delicately sweetened.

Zesty Refresher — 150
A zesty infusion balancing citrus brightness with a gentle ginger warmth.

SOUPS

Manga Kozhi Malli Chaar — 230
A fragrant chicken broth enhanced with raw mango and fresh coriander notes.

Sweet Corn Mampazha Soup— 180
A smooth, creamy blend of sweet corn and ripe mango, finished with subtle spices.



SALADS

Mango Avocado Salad — 280
A refreshing medley of ripe mango and buttery avocado with light seasoning.

Mampazha Chaat — 230
A playful fusion of sweet, tangy, and spiced mango in a classic street-style presentation

Mampazha Sundal — 230
A traditional preparation of legumes paired with mango and coconut tempering

APPETIZERS

Mampazha Lollipop (Chicken) — 480
Juicy chicken coated in a subtle mango glaze, crisped to perfection

Pachha Manga Kappa Cutlet — 420
Golden-fried cutlets blending tapioca richness with tangy raw mango

MAIN COURSE

Pal Katti Mampazha Mappas— 450
Soft paneer simmered in a delicate coconut and mango gravy.

Vedic Mampazha Curry — 420
A house-special curry celebrating mango in a rich, aromatic base

Mampazha Theeyal — 420
Roasted coconut curry with mango, delivering deep, caramelized flavors

Alleppey Meen Manga Curry — 550
Coastal-style fish curry infused with the sharpness of green mango

Mampazha Chemeen Perattal — 650
Succulent prawns tossed in a mildly spiced mango glaze

Karimeen Mampazha Pollichathu — 800
Pearl spot fish marinated, wrapped, and slow-cooked with mango essence

Kozhi Mampazha Roast — 550
Tender chicken roasted with spices and a hint of mango sweetness

Kunjulli Mampazha Erachi Roast (Beef)— 650
A robust Kerala-style beef roast elevated with mango undertones.



ARTISAN BREADS

- **Mampazha Appam — 180**
  Soft, lacy appams with a subtle mango infusion
- **Mampazha Parotta — 200**
  Flaky, multi-layered flatbread enriched with delicate mango notes

RICE SELECTIONS

- **Traditional Manga Choru — 250**
  Fragrant rice cooked with raw mango and mild spices
- **Mampazha Puthina Rice — 250**
  A refreshing blend of mango sweetness and cooling mint

DESSERTS

- **Mampazha Pradhaman — 280**
  A classic Kerala dessert with ripe mango, jaggery, and coconut milk
- **Artisanal Mango Ice Cream — 200**
  Smooth, handcrafted ice cream made from premium mangoes