



At **NANDAVANAM MESS**, our vision is deeply rooted in the values of **Quality, Quantity, and Cleanliness**. As the founder, my journey has always been driven by the passion to provide a dining experience that not only satisfies the taste buds but also creates a sense of trust and satisfaction among our guests.

**Quality** is our highest priority. Every dish served at Nandavanam Mess is crafted using the finest ingredients, sourced locally to ensure freshness and authenticity. We believe that true flavor comes from natural ingredients, skilled preparation, and a commitment to culinary excellence.

Our focus on **Quantity** means no guest leaves the table unsatisfied. We pride ourselves on generous portions that provide value for money while ensuring that every dish meets the highest standards of taste and satisfaction.

Equally important is **Cleanliness**. From our kitchen to the dining area, hygiene is paramount. We maintain a spotless environment, ensuring that every meal is prepared and served in a clean, safe, and welcoming space.

At **Nandavanam Mess**, it's not just about serving food - it's about creating an experience where safety, quality, and hospitality come together in perfect harmony. We welcome you to be a part of our journey.

Sincerely,

**Castrow Franklin PT**

Founder, Nandavanam Mess

A subsidiary of Nandavanam Food Chain Pvt. Ltd.

# Nandavanam

## MESS



All our meat are Halal. Our meats are procured daily.  
They are always fresh and never frozen.



We like to provide you the best dining experience. We value your feedback. Any concerns please contact in house manager or drop a mail to [info@nandavanammess.com](mailto:info@nandavanammess.com) or contact +91 893 974 0777



[nandavanammess.com](http://nandavanammess.com)

WE PROVIDE OUTDOOR CATERING SERVICES.

GST Applicable. Take away charges additional.

# SOUP



## Chicken Manchow Soup

140

A spicy, aromatic blend of shredded chicken, vibrant vegetables, and crispy noodles in a rich, flavorful broth - perfect for warming your soul!

## Chicken Hot And Sour Soup

130

A flavorful soup with a balance of spicy and tangy notes, featuring tender chicken and a rich broth that warms and satisfies.



## Mutton Manchow Soup

150

A hearty, spicy soup featuring tender mutton, fresh vegetables, and crispy noodles in a rich, savory broth—perfectly comforting and bold!

## Mutton Elumbu Soup

150

A rich and hearty soup made with flavorful mutton bone stock and traditional spices, simmered to perfection for a comforting and robust taste.

## Mutton Hot And Sour Soup

150

A bold, spicy, and tangy soup with tender mutton and fresh vegetables, offering a satisfying and invigorating flavor.



## Veg Manchow Soup

130

A flavorful blend of fresh vegetables, aromatic spices, and crispy noodles in a savory broth—perfectly hearty and satisfying for veggie lovers!

## Veg Hot And Sour Soup

120

A zesty and tangy soup with a spicy kick, loaded with fresh vegetables for a vibrant and satisfying taste.

## Sweet Corn Soup

120

A creamy and comforting soup with sweet corn kernels and a hint of seasoning for a deliciously smooth flavor.



# STARTERS



## Mushroom Pepper Fry

200

Savory mushrooms stir-fried with a blend of black pepper and spices, delivering a flavorful and spicy kick.

## Gobi 65

190

Cauliflower florets coated in a tangy, flavorful batter, deep fried for a delightful crispy and spicy appetizer.

## Paneer 65

220

Crispy paneer cubes seasoned with aromatic spices and herbs, perfect for a crunchy and savory treat.

## Paneer Podimas

180

Crumbled paneer sautéed with onions, tomatoes, spices and herbs for a flavorful and mildly spicy dish.

## Gobi (Manchurian, Chilly, Schezwan)

200

Crispy cauliflower florets coated with a sauce of your choice - either sweet, tangy or spicy (Manchurian, Chilly, Schezwan).

## Paneer (Manchurian, Chilly, Schezwan)

220

Crispy paneer cubes coated with a sauce of your choice - either sweet, tangy or spicy (Manchurian, Chilly, Schezwan).

## Mushroom (Manchurian, Chilly, Schezwan)

210

Crispy fried mushroom coated with a sauce of your choice - either sweet, tangy or spicy (Manchurian, Chilly, Schezwan).







**Boiled Egg** 40

Two eggs boiled to perfection and mildly seasoned.

**Kalakki** 70

Two eggs beaten with some spices and pan fried to be firm on outside while runny on the inside.

**Omelette** 70

Couple of eggs, beaten with onion and fried with oil in a pan.

**Chicken Omelette** 120

Couple of eggs, beaten with onion, juicy tomatoes, savory chicken, and fried with oil in a pan.

**Mutton Omelette** 150

Couple of eggs, beaten with onion, juicy tomatoes, mutton keema, and fried with oil in a pan.

**Egg Podimas** 70

Scrambled eggs with onion, black pepper, green chilis and curry leaves.

**Mutton Egg Podimas** 300

Mutton keema scrambled with egg with onion, black pepper, green chilis and curry leaves.

**Spl. Egg Fry** 110

Two boiled eggs tossed in sauteed onion, tomato, curry leaves, and spices.





# STARTERS



## **Chicken 65** 240

Boneless chicken pieces coated in a flavorful batter, deep fried to make for a spicy appetizer with the right crunch. 8 pcs per serving.

## **Andhra Chilly Chicken** 260

Tender chicken tossed in a zesty, green chili infused sauce - bold flavors in every bite! 8 pcs per serving.

## **Chicken Lollipop Dry/Sauce** 260

Batter fried chicken served with a sticky, sweet and spicy dip - fun to eat and perfect for sharing! 5 pcs per serving.

## **Dragon Style Chicken** 270

Succulent, crispy chicken strips tossed in a fiery, sweet-and-spicy sauce along with bell peppers and crunchy cashews - delicious!

## **Pepper Chicken Leg** 240

Juicy, tender chicken leg marinated, fried and tossed in a robust black pepper based sauce - for a spicy kick. 3 pcs per serving.

## **Chicken (Manchurian, Chilly, Schezwan)** 260

Crispy fried chicken coated with a sauce of your choice - either sweet, tangy or spicy (Manchurian, Chilly, Schezwan). 8 pcs per serving.

## **Pepper Chicken Dry** 250

Bone-in chicken pieces sauteed in a spicy pepper blend - south indian style - full of bold flavor! 6 pcs per serving.





### Mutton Chukka

330

Boneless mutton dry fried in a mix of spices, onion, and curry leaves - Madurai style.

### Mutton Pepper Fry

310

Succulent mutton pieces stir-fried with aromatic spices and cracked pepper for a savory, spicy kick.

### Mutton Pallipalayam

330

Tender mutton cooked with a blend of spicy, aromatic herbs, shallots, red chillies and coconut delivering rich, flavorful goodness.



### Vanjaram Tawa Fry

300

Crispy, spiced slice of Vanjaram (King fish) seared on a hot tawa, offering a delightful crunch and zesty flavor in every bite.

### Suraputtu

280

Flavorful shredded Milk shark meat sautéed with aromatic spices and herbs, creating a spicy, savory dish that's perfect for seafood lovers.

### Nethily Fry

280

Crispy fried anchovies seasoned with a blend of spices, offering a crunchy and flavorful seafood snack.

### Prawn 65

320

Marinated prawns coated in a flavorful batter, deep fried to make for a spicy cruchy appetizer.



# STARTERS



## Prawn Pepper Fry

320

Succulent prawns stir-fried with a robust blend of spices and cracked black pepper for a zesty, savory kick.

## Prawn (Manchurian, Chilly)

320

Crispy fried prawn coated with a sauce of your choice - either sweet or tangy (Manchurian, Chilly)

## Fish Finger

290

Crispy, golden-brown fish strips, lightly breaded and seasoned, served with a tangy dipping sauce—fun and delicious!

## Fish (Manchurian, Chilly)

310

Batter fried fish coated with a sauce of your choice - either sweet or tangy (Manchurian, Chilly)

# TANDOOR



## Tandoori Chicken (Half / Full)

250/490

Chicken marinated in spiced yogurt mix, grilled to perfection in tandoor oven for some smoky, vibrant flavors.





# TANDOOR



## Chicken Malai Tikka

320

Tender chicken chunks marinated in aromatic spices, curd, cream, and cashew - grilled to a melt-in-your-mouth perfection. 8 pcs per serving.

## Tangdi Kebab

250

Delicious grilled chicken kebabs made with chicken drumsticks, spices, yogurt, & cream. 3 pcs per serving.

## Chicken Tikka

250

Boneless pieces of chicken, marinated in spiced yogurt, threaded on a metal skewer and cooked over charcoal. 8 pcs per serving.

## Hariyali Chicken Kebab

260

Chicken kebab made with aromatic green masala - made from mint, coriander and some aromatic indian spices. 8 pcs per serving.



## Prawn Tikka

300

Succulent prawns marinated in a zesty blend of yogurt and tandoori masala, grilled to perfection for a smoky, flavorful treat. 10 pcs per serving.



## Paneer Tikka

240

Chunks of paneer marinated in a tangy yogurt and spice blend, grilled to a smoky, charred finish - pure veggie delight! 6 pcs per serving.

## Mushroom Tikka

230

Juicy mushroom chunks marinated in a flavorful blend of spices and yogurt, then grilled to a smoky, savory perfection. 8 pcs per serving.

# MEALS



A hearty and wholesome spread featuring unlimited Rice, accompanied by Ghee, Paruppu Podi, Rasam, Curd, Sweet, Appalam, and Pickle

## **Veg Meals** 165

with Sambar, Vatha Kozhambu, Kootu, Poriyal

## **Nandavanam Spl.Veg Meals** 199

Veg Meals + Gobi 65 - 5pcs, Chappathi - 1pc

## **Non Veg Meals** 199

with Chicken Gravy, Mutton Gravy, Fish Gravy, Karuvattu Thokku and Poriyal.

## **Nandavanam Spl.Non Veg Meals** 225

NV Meals + Chicken 65 - 2pcs, Chappathi - 1pc



# BIRYANI



Aromatic basmati rice cooked over layers of meat and spices, cooked to perfection with a blend of herbs and spices - served with Egg, Raitha, Ennai Kathirikai.



**Chicken Biryani** ( 2pcs ) 240

**Mutton Biryani** ( 3pcs ) 340

**Chicken 65 Biryani** ( 4pcs ) 260

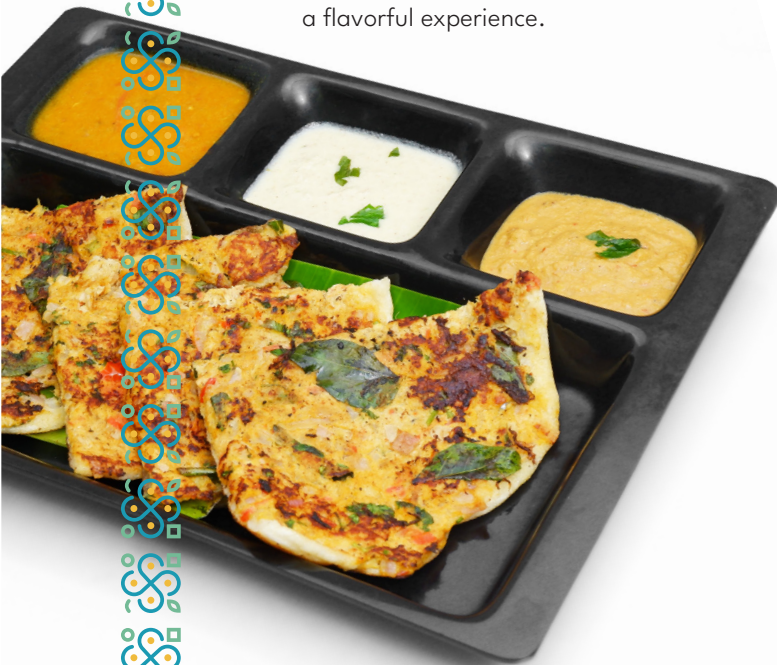
**Egg Biryani** ( 2 Eggs ) 210

**Prawn 65 Biryani** ( 5pcs ) 300

# DINNER



<b>Parotta</b> 1pc accompanied with plain Kurma.	40
<b>Chappathi</b> 1pc accompanied with plain Kurma.	40
<b>Chilly Parotta</b> Roasted parotta stir-fried with onion, bell peppers, and aromatic spices.	210
<b>Veg kothu Parotta</b> Shredded parotta mixed with veg kurma and sautéed over tawa.	199
<b>Kothu Parotta (Egg, Chicken, Mutton)</b> Shredded Parotta fried with eggs, preferred meat, spices and served hot for a flavorful experience.	210/250/290



<b>Plain Dosai</b>	70
<b>Kal Dosai</b>	40
<b>Ghee Roast</b>	185
<b>Paneer Masala Dosa</b>	195
<b>Podi Onion Uthappam</b>	170
<b>Egg Dosai</b>	90
<b>Kari Dosai (Chicken, Mutton)</b>	160/200



# BREADS



<b>Plain Naan</b>	50
Soft, fluffy leavened bread baked in a tandoor.	
<b>Butter Naan</b>	60
Soft naan brushed with rich, melted butter.	
<b>Plain Roti</b>	65
Simple, whole wheat flatbread cooked on a tandoor.	
<b>Butter Roti</b>	75
Whole wheat roti brushed with a light layer of butter.	
<b>Garlic Naan</b>	80
Naan infused with minced garlic and baked in tandoor.	
<b>Cheese Naan</b>	90
Soft naan stuffed with melted cheese and herbs.	
<b>Tandoori Paratha</b>	80
Flaky, layered flatbread cooked in a tandoor for a crispy texture.	
<b>Plain Kulcha</b>	75
Soft, leavened bread with a slightly crispy crust.	
<b>Masala Kulcha</b>	80
Fluffy kulcha stuffed with a spiced mixture of potatoes, paneer, and herbs.	



# CURRY



## Mushroom Masala

200

Sautéed mushrooms in a rich, spiced tomato gravy, garnished with fresh cilantro and perfect with naan or rice.

## Aloo Mattar Masala

220

Tender potatoes and peas in a flavorful, spiced tomato gravy, garnished with fresh herbs.

## Paneer Butter Masala

220

Cubes of paneer simmered in a creamy, buttery tomato sauce with a blend of aromatic spices.

## Paneer Tikka Masala

240

Grilled paneer cubes simmered in a rich, creamy tomato sauce, infused with aromatic spices.

## Kadai Paneer

220

Paneer and vegetables sautéed in a spicy, aromatic gravy with bell peppers and tomatoes.

## Paneer Mattar masala

240

Paneer and peas cooked in a savory, spiced tomato sauce.





# CURRY



## Chicken Veetu Kozhambu

260

Tender chicken in a tangy, traditional spicy gravy cooked homestyle.

## Chicken Chettinad Masala

270

Spicy, aromatic chicken simmered in a robust blend of Chettinad spices.

## Butter Chicken Masala

270

Juicy chicken in a creamy, buttery tomato and cashew sauce with subtle spices.

## Chicken Tikka Masala

280

Grilled chicken pieces in a rich, spiced tomato cream sauce.

## Kadai Chicken

260

Chicken stir-fried with bell peppers and tomatoes in a bold, spiced gravy.



## Mutton Chettinad Masala

330

Tender mutton in a fiery, aromatic Chettinad spice blend with a rich gravy.

## Mutton Pepper Masala

330

Mutton cooked with black pepper and spices for a bold, spicy flavor.

## Mutton Rogan Josh

330

Kashmiri-style mutton in a fragrant, spiced red gravy flavored with fennel seeds and dry ginger.







## Egg Curry Masala

110

Hard-boiled eggs in a spicy, savory tomato-based curry.

## Muttai Varuththa Curry

130

Boiled eggs simmered in a rich, flavorful coconut based gravy.



## Veetu Meen Kozhambu

310

Fresh fish in a tangy, spiced tamarind gravy using homemade masala.

## Prawn Pepper Masala

330

Juicy prawns sautéed with black pepper and aromatic spices.

## Prawn Chettinad Masala

320

Prawns cooked in a bold, spicy Chettinad gravy with a blend of traditional spices.

## Malabar Fish Curry

310

Basha fish simmered in a coconut milk-based curry with a hint of tamarind and spices.



# WOK



<b>Veg Fried Rice</b>	190
Flavorful rice stir-fried with a medley of vegetables and savory seasonings.	
<b>Veg Schezwan Rice</b>	200
Spicy rice stir-fried with vegetables and tangy Schezwan sauce.	
<b>Mushroom Fried Rice</b>	220
Fragrant rice stir-fried with fresh mushrooms, vegetables.	
<b>Paneer Fried Rice</b>	230
Stir-fried rice with paneer chunks, vegetables.	
<b>Burnt Garlic Veg Rice</b>	210
Fragrant rice stir-fried with crispy burnt garlic and fresh vegetables.	
<b>Hakka Noodles</b>	200
Stir-fried noodles with vegetables and a savory blend of Asian seasonings.	
<b>Veg Schezwan Noodles</b>	210
Spicy noodles tossed with vegetables and zesty Schezwan sauce.	
<b>Mushroom Noodles</b>	225
Stir-fried noodles with mushrooms, spring onions, soy sauce, and spices.	
<b>Paneer Noodles</b>	235
Noodles stir-fried with soft paneer, crisp vegetables, and sauces.	
<b>Butter Chilly Garlic Veg Noodles</b>	230
Noodles sautéed in a buttery sauce with red pepper flakes and garlic.	
<b>Burnt Garlic Veg Noodles</b>	220
Noodles stir-fried with vegetables and crispy burnt garlic for extra flavor.	



**Fried Rice (Egg, Chicken, Mixed)**

**220/240/260**

Flavored rice stir-fried with egg, chicken, or mixed meat, vegetables, and green onions in a savory sauce.

**Schezwan Fried Rice (Egg, Chicken, Mixed)**

**230/250/270**

Spicy fried rice with egg, chicken, or mixed meat in bold Schezwan sauce.

**Burnt Garlic Fried Rice (Egg, Chicken, Mixed)**

**235/255/270**

Fragrant fried rice with crispy burnt garlic and your choice of egg, chicken, or mixed meat.

**Hakka Noodles (Egg, Chicken, Mixed)**

**230/250/270**

Stir-fried noodles with your choice of egg, chicken, or mixed meat in a savory sauce.

**Schezwan Noodles (Egg, Chicken, Mixed)**

**240/260/280**

Spicy noodles with egg, chicken, or mixed meat coated in zesty Schezwan sauce.

**Butter Chilly Garlic Noodles (Egg, Chicken, Mixed)**

**245/265/285**

Noodles in a buttery, chili-garlic sauce with egg, chicken, or mixed meat.





# BEVERAGES & DESSERT



Goli Soda	45
Pulpy Grape	120
Elaneer Payasam	100
Vanilla Milk Shake	170
Strawberry Milk Shake	170
Butterscotch Milk Shake	185
Chocolate Milk Shake	190
Oreo Milk Shake	190
Mango Milk Shake	185
Nutella Milk Shake	195
Hot Brownie Fudge	190
Chocolate Lover	120
Oreo Ice cream	120
Nutty Kesaria	125
Brownie	140



# KIDS SPECIAL



## French Fries 99

Crispy, golden-brown fries, perfectly seasoned and served hot.

## Chicken Momos 189

Steamed dumplings filled with seasoned minced chicken and vegetables.

## Chicken Finger 199

Crispy, breaded chicken strips served with a dipping sauce.

## Veg Fingers 179

Crunchy, breaded vegetable sticks, perfect for dipping.

## Crispy Sweet Corn 99

Crunchy, golden sweet corn kernels with a light, crispy coating.

## Paneer Momos 169

Steamed dumplings filled with spiced paneer and vegetables.

## Chicken Roll 175

Tender chicken wrapped in a soft flatbread with fresh veggies and sauces.

## Veg Roll 150

A flavorful mix of vegetables wrapped in a soft flatbread with tangy sauces.

