

Tiffin:

Idli
Rava Idli
Kanchivaram Idli
Sabudhana Idli
Podi Idli
Tamarind Ildi
Mini dilis
Fried idlis
Sambhar Ildi
Uttappam (Plain, Onion & Mix Veggies)
Khaman Dokhla
Neer dosa
Rava DosaAval Umma
Kerala Adai
Rava Umma
Lapsi Upma
Upma Kozhakattai
Than Kozhakattai
Bread Upma
Semia Upma
Semia masala Upma
Javvarisi UPma/Sabiudhana Kichdi
Sevai (Plain , Coconut, lemon, Tamarind & Tomato)
Ragi dosa
Godhuma dosa
Tomato dosa
Appam with Ishtew
Idiyappam (Plain, Ragi, Wheat) & Sodhi
Puttu & Kadalai

Rice Varieties:

Lemon rice
Venpongal
Tamarind rice/Puliyodharai
Coconut rice/Thengai sadam
Capsicum rice
Tomato rice
Black pepper rice
Curd rice (w mormolgai, w grapes & pomegranate, w garnishing), w carrot & cucumber)
Ghee cashew rice/Nei chore
Curry leaf rice
Sesame rice/Ellu sadam
Sambhar sadam
Bisibele Bath
Vangi Bath (Eggplant)
Cilantro rice/Kothamalli sadam
Cabbage rice
Carrot rice
Mint rice/Pudina sadam
Nellikai Sadam (Gooseberry)- Seasonal
Manga Sadam- (Green Mango)-Seasonal
Kongunadu Arisi Paruppu sadam
Jeera rice
Veg Pulav
Coconut milk Pulav
Kerala Veg Pulav w dry fruits & Dates achar
Paneer Pulav
Navratan Pulav
Veg Kichdi
Palak pulav
Rajma pulav
Masoor dal pulav
Bringi rice
Vegetable rice
Ulundhorai
Vegetable biryani (North & South)

Mint Cilantro rice w Garbanzo
Soy nuggets Biryani
Corn pulav
Kerala Matta rice Kanji w Payaru Puzhukku
Thai Pineapple fried rice
Spicy Schezwan fried rice
Veg fried rice
Chili Garlic fried rice
Thai Tofu Veg fried rice
Thai Pineapple fried rice

Kerala Dishes: Snacks

Trivandrum Kara Bandai
More appam
Pazham pori (Seasonal)
Ulli Vada
Paruppu vada
Pakavada
Upma kozhakattai
Appam with Ishtew

Kerala Dishes: Entrees

Avial
Kalan
Olan
Erisseri
Theeyal
Sambhar
Arachuvitta Sambhar
Kootu curry
Pudukode varathu aracha Pulingari
Pulisherry
Morukootan (Mambhazham/Elevan)
Paruppu kari
Eruli/Thengai araccha kari
Thalagam
Vatti puli Molagu
Manga vetha Kuzhambu