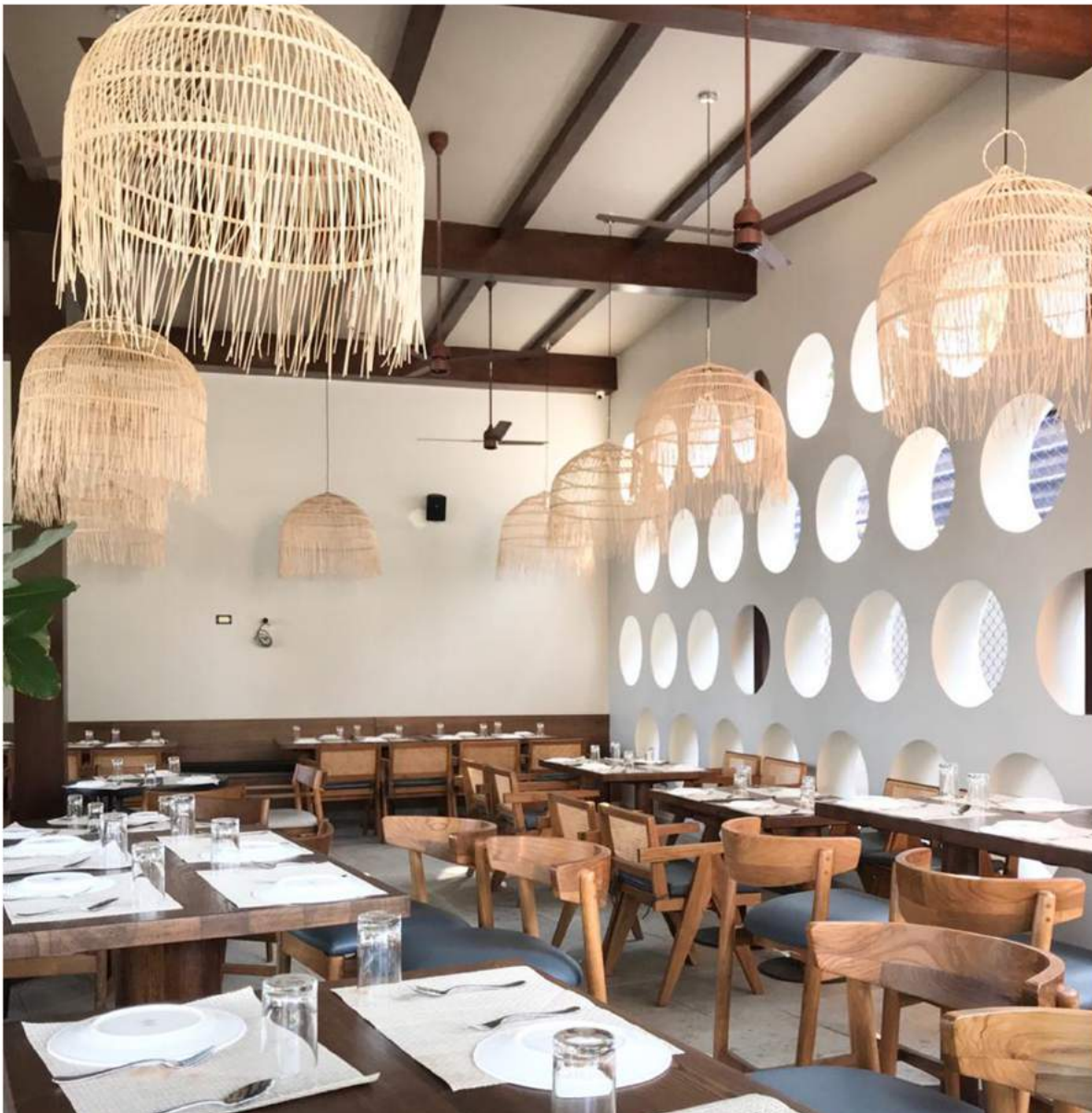




 @mvillagerestaurant

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Airport Road, YeyadiMangalore



Started in 2002, we have always been and will be going forward too, your cozy corner in this beautiful city of Mangalore. With our enchanting village ambience of warm huts, thatched roof, rustic decor, beautiful waterfalls and a variety of semi-open dining spaces, we aim to give you a unique dining experience.

The Village experience we aim to give doesn't extend only to the decor but our intimate and warm service as well. Everyone is treated with sincerity and love since at Madhuvan's village, we are simply one large and loving family.

Mangalore is home to the best of coastal cuisines and we have the good fortune of having chefs who happen to specialize in and have mastered these. We specialize in a variety of both vegetarian and non-vegetarian, Chinese, Continental and local delicacies as well.

Madhuvan's Village is a place of community living, a place where everyone regardless of religion, colour and gender feast, laugh and converse under one roof. That is what Maduvan's village celebrates and this unity is our very essence.

Salads

Our salads are made using the freshest produce, crisp and delicious to satisfy your palate.

Green Salad <i>(Fresh slices of tomato, onion, radish, cucumber, carrot, lemon wedge)</i>	120
Thai Salad <i>(Irresistible bowl consisting of bok choy, , glass noodles, napa cabbage, bean sprouts in a Thai dressing)</i>	230
Caesar Salad <i>(Mixed fresh greens, cherry tomato, croutons, olives, parmesan in a home-made Caesar dressing)</i>	230
Greek Salad <i>(Cucumber, tomato, bell pepper tossed in greek vinaigrette topped with feta and olives)</i>	230
Citrus Salad <i>(Mixed fresh greens, sweet lime, orange, feta, prunes, cranberry tossed in a citrus dressing)</i>	230
Pineapple and Chicken Salad <i>(Char grilled chicken, mixed greens, roasted peanut, spiced grilled pineapple in a honey vinaigrette)</i>	240
Add on:	
Chicken	30
Prawn	80

Soups

Tomato Soup <i>(Fresh tomato, basil and crouton)</i>	130
Lemon Coriander Soup <i>(Clear soup flavored with refreshing combination of lemon and coriander)</i>	140
Sweet Corn Soup <i>(Oriental soup with corn kernels and veg broth)</i>	140
Manchow Soup <i>(Hot and spicy soup topped with fried noodles)</i>	140
Leek and Mushroom Soup <i>(Warm bowl of creamy mushroom and leek soup)</i>	140
Cream of Chicken <i>(Classic rich and creamy soup of chicken,finished with cream)</i>	150
Mutton paya soup <i>(Simple, hearty bone broth)</i>	220
Chettinadu Crab Rasam <i>(A delicious, healthy soup cooked with spices and crab meat)</i>	220
Add on: Chicken	10



Small Bites

French Fries
(Classic fries, ever favourite munch!)

Cheese Cherry Pineapple
(Salty and sweet combination of pineapple, cherryand cheese)

Peri Peri Fries
(Crunchy French fries tossed in peri peri powder)

Spinach and Corn Tarts
(Spinach, corn, feta, spring onion in a mini tart)

Veg/Chicken Spring Roll
(Fried rolls filled with a tantalizing mix of vegetables and served with a savory dipping sauce)
Add on : Chicken (Deep fried crispy rolls filled with egg and chicken stuffing)

Mushroom Stuffed Chicken
(Panko crumbed mushroom stuffed with chicken and cheese served with a devil sauce)

Creamy Chicken Tarts
(Delicious mini tarts filled with creamy chicken filling)

Prawns Wrapped in Bacon
(Herb marinated prawn wrapped in chicken bacon strips)

Prawn Cutlet
(Shallow fried prawn cakes)

Fish Finger
(Deep fried flaky fish marinated in fresh herbs, served with spicy mayo)

Vegetarian Appetizers

Gobi/ Babycorn Manchurian
(Wok tossed cauliflower/babycorn in a sweet and spicy sauce)

Paneer Tikka
(Chunks of paneer marinated in a spiced yogurt based marinade)

Dahi Kebab
(Rich yogurt kebabs with indian spices)

Hara Bhara Kebab
(Deep fried vegetable cakes made with spinach, potato, green peas and coated with cashewnuts)

Chilli Cheese Roll
(Golden fried rolls filled with molten cheese and herbs)

Cheesy Mushroom Tikka
(Char grilled mushroom stuffed with cheese)

Soya Seekh Kebab
(A perfect blend of spices with minced soya)

Vegetarian Cocktail Kebab
(A combination of babycorn, mushroom and paneer)

Non Vegetarian Appetizers

Kalmi Kebab
(Rich and creamy chicken flavoured with freshly ground spices)

Chicken Tikka
(Everybody's favourite chicken preparation made with a homemade spice marinade)

Hariyali Chicken Tikka
(Chicken flavoured with mint and coriander)

Malai Lasooni Tikka
(Chicken smothered in a wet rub of yogurt, garlic, warm spices and fresh herbs)

Chicken Suya Kebab
(Mothered in a spicy, flavourful marinade and dusted with a spicy peanut podi)

Chicken Chilli
(Tender chicken tossed in chilli sauce)

Chicken Lollipop
(Spice batter coated chicken lollipops deep fried till crunchy.)

Kung Pao Chicken
(Spicy, sweet and tangy stir fried chicken with peanuts, vegetables and peppers)

Dragon Chicken
(Thin strips of chicken batter fried and then sautéed in a rich red sauce)

Tandoori Chicken Wings
(Marinated in Tandoori spices before grilled until golden)

Lemon Chicken
(Crispy battered chicken pieces smothered in a sweet and tangy lemon sauce)

Chicken Satay with Peanut Sauce
(Perfectly grilled chicken on skewers in a Thai marinade, served with peanut sauce)

Peri Peri Chicken Skewers
(Succulent chicken marinated in spicy peri peri marinade)

Moroccan Chicken Strips
(Chicken marinated in fresh herbs and spices served with garlic aioli and pita bread)

Chicken Cheese Fritters
(Tender, juicy and cheesy chicken fritters)

Tandoori Chicken Half/full
(Spring chicken marinated in a mélange of flavorsome spices)

Murgh Irani Half/full
(Perfect blend of brown onion, cinnamon, red chilli and yogurt)

Chicken Cafreal half/full
(Uber-flavorful chicken in Goan green spice paste)

Murgh Musallam
(Whole chicken spice marinated, stuffed with egg and chicken kheema)

Mutton Seekh Kebab
(Minced lamb in a blend of robust spices)

Mutton Pepper
(Indo Chinese lamb preparation)



South indian Speciality

***Cheeroast** - spicy, rich roast coated with silky red gravy loaded with lots of ghee*

Paneer Gheeroast	265
Mushroom Gheeroast	270
Egg Gheeroast	230
Chicken Gheeroast	360/490
Mutton Gheeroast	500

***Sukka** - Semi-dry preparation combining fresh coconut, tamarind, dried chillies and roasted spices*

Chicken Sukka	280
Mutton Sukka	450

***Urval** - spicy and tangy preparation, topped with fried cashewnut, a perfect starter!*

Chicken Urval	300
Mutton Urval	510
Pepper Chicken Wings	270
<i>(Boldly pepper spiced chicken wings)</i>	
Tawa Chicken	300
<i>(Moist chicken strips in a fiery and delicious dry sauce)</i>	

Kori Uppu Munchi	300
<i>(Chicken in a spicy and tangy green masala)</i>	

Chicken 65	300
<i>(The popular deep fried chicken, perfectly spiced)</i>	

Mutton Bheja Fry	250
<i>(Classic brain fry with freshly grounded masala)</i>	

Mutton Liver Fry	280
<i>(Mutton liver tossed in a pepper masala)</i>	

Chettinad Prawn Fry	Seasonal
<i>(Prawns tossed in chettinad spices)</i>	



Seafood Starters

(Rates are seasonal and as per fresh catch of the day)

Tandoori Fish Tikka	Seasonal
<i>(All time classic fish tikka laced with robust spices)</i>	

Ajwaini Fish Tikka	Seasonal
<i>(Combination of tandoori spice marinade infused with flavor of ajwain)</i>	

Tandoori Pomfret	Seasonal
<i>(A mouth watering delicacy of skewered marinated pomfret cooked in a clay oven)</i>	

Fish Chilli	Seasonal
<i>(Fish seasoned with spices, deep fried and cooked in a chilli sauce)</i>	

Meen Uppu-Munchi	Seasonal
<i>(Spicy and tangy green masala fish wrapped in banana leaf)</i>	

Meen Pollichathu	Seasonal
<i>(Kerala style fish preparation, wrapped in banana leaf and cooked in spicy masala)</i>	

Butter Garlic	Seasonal
<i>(Garlic and butter, a perfect combination)</i>	

Andhra Chilli Fish	Seasonal
<i>(Hot and spicy green chilli fish preparation from Andhra)</i>	

Choose your fish from below and type of preparation

Naked Fry / Tawa Fry / Masala Fry / Rava Fry / Gheeroast	Seasonal
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Seer Fish (Anjal)
Silver Fish
Pomfret
Kane
Prawns
Crab
Squid

Pizza

Classic Margherita	320
<i>(Homemade sauce, basil, mozzarella and a drizzle of olive oil)</i>	

Farm Fresh Pizza	360
<i>(Broccoli, mushroom, fresh corn, roasted bell pepper and mozzarella)</i>	

BBQ Chicken Pizza	370
<i>(BBQ chicken, olives, onion, mozzarella)</i>	

Chicken Ghee Roast Pizza	400
<i>(Chicken ghee roast, onion rings, curry leaves, a must try!)</i>	

Turkish Minced Lamb Pizza	445
<i>(Spiced lamb mince, olives, feta, basil, onion and parsley)</i>	

Platters

Non Vegetarian Tandoori Platter	560
<i>(Kalmi kebab, tandoori egg, hariyali tikka, chicken tikka, tandoori chicken wings)</i>	

South Indian Seafood Platter	2500
<i>(Prawns gheeroast, squid sukka, kane rava fry, silver fish naked fry, pomfret masala fry, anjal tawa fry, melagu andhra chilli)</i>	

Tandoori Seafood Platter	2500
<i>(Pomfret tikka, anjal Malai, melagu lasooni, Kane hariyali, prawns ajwaini)</i>	

Pasta

Penne Arrabiata	300
<i>(Fiery tomato sauce with garlic and basil)</i>	

Mac and cheese	370
<i>(Baked pasta with cheese sauce)</i>	

Chicken Bolognese	410
<i>(Spaghetti and chicken mince tossed in a rich homemade sauce)</i>	

Lasagne (Veg/chicken)	370/410
<i>(Stacked layers of fresh pasta sheets with béchamel and tomato sauce)</i>	

Creamy alfredo	300
<i>(Penne pasta with cream, cheese and fresh herbs)</i>	

Add on: Chicken Prawn	30 80
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Fried Rice and Noodles

Fried rice	200
<i>(Wok tossed fried rice garnished with scallion)</i>	

Chicken Prawn	30 30
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Mixed Mutton, prawns, chicken, egg)	60
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Schezwan fried rice	230
<i>(Fragrant rice tossed in a spicy chilli garlic sauce)</i>	

Chicken	30
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Shin min rice (chicken/ prawn)	330/450
<i>(Fried rice smothered in a creamy sauce with two sides in sweet & spicy tones)</i>	

Hakka noodles	200
<i>(Wok tossed noodles with shredded noodles)</i>	

Chicken Prawn	30 30
Mixed (Mutton, prawns, chicken, egg)	60

Chilli garlic noodles	230
<i>(Wok tossed noodles with shredded noodles)</i>	
Chicken Prawn	30 30

'Non-Veg' Main Course

Mangalorean Chicken Curry <i>(Extremely flavorful coconut based red chicken gravy)</i>	250
Kundapur Chicken <i>(Blend of coconut, red chillies and spices)</i>	260
Kori Roti <i>(Crispy rice roti and chicken curry,a must have!)</i>	260
Murg Haveli <i>(Tender chicken in Mughlai gravy)</i>	300
Chicken Tikka Masala <i>(Perfectly cooked chicken in a spicy tikka masala)</i>	310
Murg Kali Mirch <i>(Aromatic black pepper chicken curry)</i>	310
Murg Methi <i>(Moderately spicy masala cooked along with fresh fenugreek leaves)</i>	310
Chicken Chettinad <i>(Chicken curry, cooked in an authentic chettinad paste)</i>	310
Kori Pulimunchi <i>(Chicken cooked in a tamarind and chilli gravy)</i>	350
Village Special Chicken (half/full) <i>(Slow cooked chicken curry cut and mince with ground spices)</i>	300/430
Butter Chicken (half/full) <i>(The real deal! India's favourite)</i>	300/430
Murg Mussallam (half/full) <i>(Chicken marinated with Indian spices and creamy almond and onion paste)</i>	410/540
Mutton Rogan Josh <i>(Classic slow cooked mutton dish from Kashmir)</i>	450
Bhuna Gosh <i>(Mutton slow cooked in whole spices, onion, ginger, garlic and ghee)</i>	450
Mangalorean Style Fish Curry <i>[ask for your choice of fish]</i> <i>(Perfectly balanced spicy tangy gravy cooked with your choice of fish)</i>	seasonal
<u>Biryani</u>	
Veg Biryani	230
Chicken Biryani <i>(Flavorful mix of rice, spices and bone in chicken, served with raita)</i>	280
Chef's Special Fish biryani <i>(Long-grain basmati rice cooked over perfectly spiced fish marinated in warm spices, served with raita)</i>	380
Village Special Prawn Biryani <i>(Basmati rice, fresh prawns marinated in house made masala, served with raita)</i>	480
Mutton Biryani <i>(Tender lamb with basmati rice and freshly ground masala, served with raita)</i>	450

Vegetarian Main Course

Dal Tadka <i>(India's favourite combination of dal and tadka)</i>	190
Dal Makhani <i>(Lentil preparation of black gram in a creamy gravy topped with generous amount of butter)</i>	220
Mixed Veg Curry <i>(Seasonal vegetables tossed in homemade navratan masala)</i>	250
Malai Kofta <i>(Deep fried khoya koftas served in delicious creamy gravy)</i>	250
Paneer Kadai <i>(Cottage cheese dunked in super flavourful gravy)</i>	260
Methi Matar Malai <i>(Medley of fresh fenugreek leaves green peas and cream)</i>	260
Dingri Masala <i>(Fresh mushroom in an onion tomato gravy)</i>	260
<h2><u>Rotis and Rice</u></h2>	
Neer Dosa <i>(Thin, fluffy and lacy crepes made with ground rice batter)</i>	16
Tandoori Roti (Plain/Butter)	35/40
Kulcha (Plain/Butter/Onion)	35/40
Parota (Plain/Butter)	40/45
Roomati Roti	45
Naan (Plain/Butter)	45/52
Cheese Naan <i>(Flatbread stuffed with a spiced cheese stuffing)</i>	110
Mutton Kheema Naan <i>(Flatbread stuffed with minced mutton mixture)</i>	240
Boiled Rice	70
Steamed Rice	120
Curd Rice <i>(Precooked rice mixed with yogurt and then tempered with spices)</i>	190
Jeera Rice <i>(Basmati rice sautéed in cumin and ghee)</i>	200



Grills and Sizzlers

Paneer Tikka Sizzler <i>(Cottage cheese marinated in tandoori spices served with herb rice,fries and vegetable)</i>	350
Chicken Hot Pan <i>(Sizzling bite-sized chicken, onion and bell pepper tossed in chili garlic sauce served with fried rice)</i>	350
Romano Steak <i>(Pan grilled chicken with demi glace served with grilled vegetables and potato mash)</i>	380
Chicken Shashlik <i>(Boneless chicken served with herb rice, fries and grilled vegetables)</i>	440
Village Special Sizzler <i>(Chicken breast in a house made special sauce served with herb rice, fries and vegetables)</i>	450
Herb Crusted Chicken <i>(Panko crumbed chicken with herb butter sauce served with grilled vegetables and mash potato)</i>	450
Grilled Seafood Sizzler <i>(Medley of seer fish, melugu and prawns Choice of sauce: mushroom, pepper, diane)</i>	480
Lamb Chops <i>(Lamb chops with pepper sauce served with grilled vegetables and potato mash)</i>	500
<u>Desserts</u>	
Icecream <i>(Ask for options)</i>	95
Rasmalai <i>(A Bengali delicacy)</i>	140
Gulab Jamun	140
Caramel Custard <i>(A delicious baked egg custard dessert)</i>	140
Gudbud <i>(An icecream sundae)</i>	140
Choco Chip Cookie with Ice Cream <i>(Warm cookie + ice-cream = perfect combination)</i>	150
Fruit Salad with Ice Cream <i>(Seasonal fruits served with a scoop of vanilla icecream)</i>	160
Milk Cake <i>(Classic Latin American three milk cake)</i>	180
Sizzling Chocolate Brownie with Ice Cream <i>(Hazelnut brownie, served with vanilla icecream and hot chocolate sauce)</i>	180
Chocolate Mud Pie <i>(Chocolatey fudge topping with a biscuit base)</i>	180
New York Cheesecake <i>(Rich, velvety baked cheesecake with cranberry compote)</i>	250