



Shri Krishna Foods - Menus

Basic South Menu

A simple, basic wholesome South Indian spread with staples like sambar, rasam, kootu, poriyal, and payasam. Best suited for homely functions, get togethers or community events where balance and familiarity matter.

1. Salt
2. Sugar
3. Banana
4. Avakkai Pickle
5. Cucumber Pachadi/Beetroot Pachadi/Cucumber Carrot Pachidi/ Carrot Pachidi
6. Pandalavarakai Poriyal/Beans Poriyal/ Beans Carrot Poriyal
7. SnakeGourd Kootu/RidgeGourd Kootu/Chow Chow Kootu/White Pumpkin Kootu
8. Sona Masoori Rice
9. Plain Dal - BL
10. Ghee
11. Urad Dal Papad/ Rice Papad/ Sandige
12. Pumpkin Sambar/Fresh Ground Sambar/Ladies Finger Sambar/Beans Carrot Sambar
13. Mysore Rasam/Tomato Rasam/ Pineapple Rasam/ Mango Rasam
14. Bombay Mixture/Boondi
15. Kalakand/Mysore Pak
16. Payathamparuppu Payasam
17. Curd



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Simple South

Similar to the Basic South, this menu delivers a straightforward, comforting meal. Ideal for occasions where the focus is on traditional taste simple menu without the frills.

1. Salt
2. Sugar
3. Banana
4. Avakkai Pickle
5. Cucumber Pachadi/Beetroot Pachadi/Cucumber Carrot Pachidi/ Carrot Pachidi
6. Corn Salad/ Kosambari/ Sprouts Salad/ Fruit Salad
7. Pandalavarakai Poriyal/Beans Poriyal/ Beans Carrot Poriyal
8. SnakeGourd Kootu/RidgeGourd Kootu/Chow Chow Kootu/White Pumpkin Kootu
9. Sona Masoori Rice
10. Plain Dal - BL
11. Ghee
12. Urad Dal Papad/ Rice Papad/ Sandige
13. Pumpkin Sambar/Fresh Ground Sambar/Ladies Finger Sambar/Beans Carrot Sambar
14. Mysore Rasam/Tomato Rasam/ Pineapple Rasam/ Mango Rasam
15. Bombay Mixture/Boondi
16. Kalakand/Mysore Pak
17. Payathamparuppu Payasam
18. Curd

Southern Experience

An elaborate spread designed for guests to enjoy both the regular South Indian meal and festive touches, a menu which can fit all events. The perfect combination to put out on a banana leaf.

1. Salt
2. Sugar
3. Banana



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4. Avakkai Pickle
5. Cucumber Pachadi/Beetroot Pachadi/Cucumber Carrot Pachidi/ Carrot Pachidi
6. Corn Salad/ Kosambari/ Sprouts Salad/ Fruit Salad
7. Pandalavarakai Poriyal
8. SnakeGourd Kootu/RidgeGourd Kootu/Chow Chow Kootu/White Pumpkin Kootu
9. Sona Masoori Rice
10. Plain Dal - BL
11. Ghee
12. Urad Dal Papad
13. Pumpkin Sambar/Fresh Ground Sambar/Ladies Finger Sambar/Beans Carrot Sambar
14. Mysore Rasam/Tomato Rasam/ Pineapple Rasam/ Mango Rasam
15. Bombay Mixture/Boondi
16. Kalakand/Mysore Pak
17. Payathamparuppu Payasam
18. Puliogare
19. Curd

Full South Meals

A grander menu which is perfect for functions and gatherings where a full traditional feast is expected.

1. Salt
2. Sugar
3. Banana
4. Avakkai Pickle
5. Cucumber Pachadi/Beetroot Pachadi/Cucumber Carrot Pachidi/ Carrot Pachidi
6. Corn Salad/ Kosambari/ Sprouts Salad/ Fruit Salad
7. Pandalavarakai Poriyal/Beans Poriyal/ Beans Carrot Poriyal
8. SnakeGourd Kootu/RidgeGourd Kootu/Chow Chow Kootu/White Pumpkin Kootu
9. Potato Fry/ Yenne Kathrikai/Raw Banana Fry
10. Sona Masoori Rice/Bullet Rice
11. Plain Dal - BL



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12. Ghee
13. Urad Dal Papad/ Rice Papad/ Sandige
14. Pumpkin Sambar/Fresh Ground Sambar/Ladies Finger Sambar/Beans Carrot Sambar
15. Mysore Rasam/Tomato Rasam/ Pineapple Rasam/ Mango Rasam
16. Curd Vada/Bonda/ Bajji
17. Bombay Mixture/Boondi
18. Kalakand/Mysore Pak
19. Payathamparuppu Payasam
20. Puliogare/ Capsicum Rice/ Lemon Rice/ Tomato Rice
21. Curd

Full South Experience

An enriched menu that balances tradition with variety, making it suitable for weddings, receptions, or large events.

1. Salt
2. Sugar
3. Banana
4. Avakkai Pickle
5. Cucumber Pachadi/Beetroot Pachadi/Cucumber Carrot Pachidi/ Carrot Pachidi
6. Corn Salad/ Kosambari/ Sprouts Salad/ Fruit Salad
7. Pandalavarakai Poriyal/Beans Poriyal/ Beans Carrot Poriyal
8. SnakeGourd Kootu/RidgeGourd Kootu/Chow Chow Kootu/White Pumpkin Kootu
9. Potato Fry/ Yenne Kathrikai/Raw Banana Fry
10. Sweet Gojju/Mango Gojju/Bhindi Gojju/PineappleGojju
11. Sona Masoori Rice
12. Plain Dal - BL
13. Ghee
14. Urad Dal Papad/ Rice Papad/ Sandige
15. Pumpkin Sambar/Fresh Ground Sambar/Ladies Finger Sambar/Beans Carrot Sambar
16. Mysore Rasam/Tomato Rasam/ Pineapple Rasam/ Mango Rasam
17. Curd Vada/Bonda/ Bajji
18. Bombay Mixture/Boondi
19. Kalakand/Mysore Pak
20. Payathamparuppu Payasam

Locations Serving: Bangalore and Srirangam

+91 9482871391, +91 9845268707 - contact@shrikrishnafoods.com

Brand Web: www.shrikrishnafoods.com



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- 21. Puliyoare/ Capsicum Rice/ Lemon Rice/ Tomato Rice
- 22. Curd

Full South ReImagined

A creative twist to the South Indian thali, adding Poori, Channa Masala, Thogayal, Pheni, and Obbat. Blends festive southern delicacies with traditional staples for a modernized full-meal experience.

- 1. Salt
- 2. Sugar
- 3. Banana
- 4. Avakkai Pickle
- 5. Cucumber Pachadi
- 6. Corn Salad
- 7. Pandalavarakai Poriyal
- 8. Podallanga/Snake-Gourd Kootu
- 9. Potato Fry/ Yenne Kathrikai
- 10. Sweet Gojju
- 11. Thogail
- 12. Poori
- 13. Channa Masala
- 14. Sona Masoori Rice
- 15. Plain Dal - BL
- 16. Ghee
- 17. Urad Dal Papad
- 18. Pumpkin Sambar/Fresh Ground Sambar/Ladies Finger Sambar/Beans Carrot Sambar
- 19. Mysore Rasam/Tomato Rasam/ Pineapple Rasam/ Mango Rasam
- 20. Bombay Mixture/Boondi
- 21. Pheni/Obbat
- 22. Kalakand
- 23. Payathamparuppu Payasam
- 24. Puliyoare/ Capsicum Rice/ Lemon Rice/ Tomato Rice
- 25. Curd



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Sadya Style Lunch

A Kerala feast inspired by the Onam Sadya with chips, puliinji, aviyal, olan, kalan, thoran, and multiple payasams. A celebration platter that offers the full richness of South Indian tradition in festive style. Works great for receptions, lunches, wedding, poolal and all major events.

1. Salt
2. Sugar
3. Banana
4. Avakkai Pickle
5. Chips
6. Sweet Chips
7. Shakkara Upperi
8. Raw Mango Pickle
9. Puliinji
10. Pappadam
11. Pachadi
12. Kichadi
13. Kootukari
14. Kalan
15. Olan
16. Aviyal
17. Errisery
18. Thoran
19. White Rice
20. Mix Veg Sambar
21. Mysore Rasam
22. Paalada Pradaman
23. Paruppu Pradaman
24. Curd