

PRIVADO

Private Dining

The Library
Tamil உணவு cuisine

zoLocrust



PRIVADO - 'Intimate' and 'private' in Spanish

Nestled between vegetable gardens and old trees, **PRIVADO** brings you an intimate private dining experience like none other.

- Customizable menu with a wide variety of options including MADHYANA UNAVU (south Indian thali with over 21 items), live BBQ | Roti, veggies and curries on coal, live pizza and more
- Customized décor
- Refreshing environment
- Music (with options for live music)
- Customized surprises



INR 15,000 per couple &
INR 7500 per additional person

- Can serve upto 6 people
- Available for Breakfast, Lunch and Dinner
- Axial cooling device (with low sound) available to maintain a cool temperature even during the day in summer



FOR RESERVATIONS, CALL : +91 73000 70740

Sample Menu 1

Privado's Drink

Fresh orange & basil soda pop

Fresh orange juice topped with soda and homegrown fresh basil leaves

AMUSE BOUCHE

Warm wilted spinach with feta cheese in filo cups

Spinach, garlic, feta cheese, pine nut, filled in filo cups

SOUP

Roasted pumpkin

Thyme, Marinated pumpkin, Coconut milk, pumpkin seed, leek, celery, bayleaf, blackpepper, fresh thai red chilli & EVOO

APPETISER

Barbequed Vegetables

Panner

Marinated in whole red chilli, Brown Cashew, Brown Onion, Ginger, Garlic, Red Chilli and powdered Garam Masala

Aloo

Marinated in mustard paste (kasundi), green chilli, ginger, garlic, garam masala, black salt, chaat masala and kasuri methi

Mushroom

Marinated in black pepper, cumin, whole coriander, whole red chilli, seasoning and lemon juice

Broccoli

Marinated in cream cheese, cashew nuts, white pepper, green chill, coriander root, ginger, garlic, chaat masala and seasoned

HOUSE SALAD

Wild arugula spinach & beetroot

With pumpkin seeds and red curry & peanut sauce dressing

ENTREES

Sorbet

Mint infused pomegranate and rock salt

Fresh pomegranate juice infused with fresh mint churned and topped with rock salt

*EVOO- Extra Virgin Olive Oil

MAIN'S

Angethi Dal with fulka

Tempered yellow lentil slow cooked on Angethi and served with whole wheat fulka

Flat bread

Bocconcini burnt garlic cherry tomato

Chilli garlic marinara, Bocconcini, burnt garlic, cherry tomato, marinara, on flat bread topped with Arugula & EVOO*

Noodle

Yasai Yaki Udon

Japanese thick wheat flour noodles tossed with veggies and topped with roasted sesame seeds. (Contains rice wine)

DESSERT SAMPLER

Walnut & chocolate chunk

Moist cake with walnuts, chocolate chunks, and chocolate chips

Blueberry cheesecake

Our signature eggless cheesecake with a buttery shortcrust pastry, blueberry compote, and full of cream cheese

Valrhona truffle

French Valrhona chocolate and hazelnut ganache layered on a dark chocolate sponge

Berry & Almond Pie

Homemade mix berry compote layered on shortcrust pastry shell and topped with almond cream

Kulfi

House reduced milkmaid, saffron, cardamom

Sample Menu 2

MADHYANA UNAVU

served on a banana leaf

APPETIZER

Vadai

Medu & Paruppu

Thatte Idli

Made from organic rice & grain

Min uttapam

Paniyaram

Paniyaram are ball shaped dumplings made with fermented urad dal and rice batter

Kuli, Masala & Sweet

Mini podi appam

VEGETABLE

Vendakkai puli kulambu

Okra curry simmered in a rich tangy tamarind gravy

Kut curry

Kootu curry made with yam plantain and black chickpeas

Ennai kathirikai kuzhambu

Brinjals stuffed with flavourful fresh ground masalas & sauteed in lots of oil to make gravy (kuzhambu), until the oil oozes out

Pachadi

A delicious yogurt-based curry made with either pineapple or bitter gourd and grated coconut

Avial

Mixed vegetables with grated coconut and made in coconut oil and milk

Kurma

A curry made using veggies along with yogurt, coconut, spices and nut or seed paste

Urulai roast

Potato curry

Kadla Curry

Raw bananas and black Chana with grated coconut made into a dry curry

Thoran

It's cabbage and carrots or just beans with grated coconut

Paneer chettinad

Made with cottage cheese & rich aromatic chettinad spices

PARRIPU (DAL)/GRAVY

Parripu

Plain old moong dal topped with red chillies, black sesame seeds. Top it with ghee

Sambhar

Sambhar is cooked with every vegetable there is from beans to potato to yam

MOR KULAMBU

A curd or buttermilk based curry made with ash guard

RASAM

Spicy tamarind soup, sprinkled with curry leaves, mustard & tomatoes

RICE

Chor Sadam

Red rice

Bisi-bele-bath

Mildly spicy lentil rice with vegetable

Thalappakatti Biryani

Rich & Aromatic Tamil Nadu style biryani

BREAD

Tamil Chappati

Malabar parathai

DESSERTS

Banana kesari Parripu payasam

Sabarusu payasam Mysore pak

BEVERAGES

Neer more Spicy Chaas

Fillter Kapi Coconut water

CHUTNEY

Thengai Classic coconut chutney

Poondu Spicy & Tangy garlic chutney

Thakaali Made from tomatoes, spices and herbs

Kollu Chutney prepared from Kollu (Horse gram)

Beetroot Sweet and tangy chutney prepared from beetroot

Udupi Super spicy chutney made from whole red chili

Vengaya Classic coconut chutney

Puli Chutney made from tamarind

Mysore Hot and spicy chutney

Inji pulli Chutney made from ginger

ACCOMPANIMENTS

Ghee (A2)

Poovan pazham Small version of ripe banana

Upperi Banana chips

Sharkara varatti The sweeter version of banana chips made of jaggery

Masala Upperi

Pappadam Good old papads made with rice flour

Mor Milagai Green chilies soaked in curd, salt and sundried till crispy

Manga urga Plain old mango pickle

Sweet beeda It's a tamil Paan