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AKAN *Aahwaanam*

THIS INDEPENDENCE DAY FOR A CAUSE

A CELEBRATION OF FLAVOURS AND GIVING

JOIN US FOR A SPECIAL INDEPENDENCE DAY CELEBRATION AT AKAN, WHERE WE COME TOGETHER TO SAVOUR THE RICH TAPESTRY OF TRADITIONAL REGIONAL TELANGANA CUISINE AND SUPPORT A WORTHY CAUSE.

INDULGE IN AN ARRAY OF AUTHENTIC DISHES, METICULOUSLY CRAFTED WITH THE FINEST LOCALLY SOURCED INGREDIENTS, WHILE CONTRIBUTING TO A BRIGHTER FUTURE FOR THOSE IN NEED



BAKSHALU

A SWEET AND FESTIVE FLATBREAD, PERFECT FOR SHARING

BANANA (CHAKKARAKELI)

A DELIGHTFUL SWEET BANANA VARIETY TO TANTALIZE YOUR TASTE

MOKKAJONNA VADA

CRISPY CORN FRITTERS MADE WITH A SPECIAL VARIANT OF TELANGANA CORN

CHINTAPADU PULIHORA

A TANGY AND SPICY TAMARIND RICE, PERFECT FOR A SPECIAL OCCASION

FRYUMS

TRI-COLOURED CRUNCHIES, OORA MIRIPAKAYA, VADIYALU -CRISPY,
SUN-DRIED DELIGHTS, A PERFECT CRUNCHY ACCOMPANIMENT

Accompaniments

KOTHMIR PODI, KARIVEPAKU PODI & AVAKAI PICKLE

A TRIO OF TRADITIONAL CONDIMENTS TO WHET YOUR APPETITE

TOMATO VELULLI PACHADI

A REFRESHING TOMATO CHUTNEY WITH A TANGY KICK

Main Course

MUDDA PAPPU

A COMFORTING MASHED LENTIL DISH, ACCOMPANIED WITH RICE AND GHEE

PUNTI KURA CHANAGA PAPPU

A NUTRITIOUS LENTIL DISH WITH SORREL LEAVES

PUTNAL PODI BENDAKAAI FRY

CRISPY FRIED OKRA TOSSED IN A FLAVOURFUL SPICE BLEND

CHINNA ALLU GADA ALLAM PANDU MIRCHI FRY

A TANGY, GINGERY WARM, AND SPICY STIR-FRY OF BABY POTATOES

MIX VEG KURMA

A RICH AND CREAMY MIXED VEGETABLE CURRY, INFUSED WITH AROMATIC SPICES

GUTTHI VANKAYA CURRY

TENDER EGGPLANTS COOKED IN A LUSCIOUS PEANUT AND COCONUT GRAVY

PAPPU CHARU

A TANGY & FLAVOURFUL LENTIL STEW WITH VEGGIES

PACHI PULUSU

A REFRESHING RAW TAMARIND SOUP

TOMATO MIRIYALA RASAM

A SPICY AND TANGY TOMATO SOUP

COOKED SONA MASOORI RICE / ANNAM

A CLASSIC ACCOMPANIMENT TO YOUR MEAL

FERMENTED CURD RICE

A REFRESHING AND COOLING FERMENTED YOGURT RICE

Sweet Ending

TIRANGA MOTHICHOOR RABDI PARFAIT

NATURALLY TRI-COLOURED LAYERS OF
MOTICHOOR LADOO, CREAMY RABADI, AND NUTS

Drink

MOHABBAT KA SHARBAT

A SIP OF LOVE , BLENDING THE SWEETNESS OF
WATERMELON AND THE FRAGRANCE OF ROSE

Refreshments

MUKHAWAS

A TRADITIONAL INDIAN MOUTH FRESHENER

SWEET PAN

A DELIGHTFUL BETEL LEAF WITH SWEET FILLINGS

THANK YOU FOR CELEBRATING OUR NATION'S INDEPENDENCE
AND IT'S TIME TO MAKE A DIFFERENCE



THE PROCEEDS OF THE MEAL WILL GO TO **EXTRAMILE FOUNDATION**
DEDICATED TO WORKING FOR NICU BABIES OF UNDERPRIVILEGED FAMILIES.



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DONATE FOR A NOBLE CAUSE

www.akanhyd.com/aahvaanam

ALL THE DONATIONS MADE FOR THIS CAUSE ARE ELIGIBLE FOR TAX EXEMPTION. CONTACT US FOR MORE DETAILS