



Date - 1/4/2024

Community & Cultural Foods at Amrita Vishwa Vidyapeetham

6. Community & Cultural Foods

- **Regional Cuisine Days**
 - **Maharashtra Gruhathal:** Varhaddi bhakri, amti, pitla, and sol kadhi
 - **Kerala Sadya:** Rice with sambar, avial, olan, pachadi, and payasam on banana leaf
 - **North Indian Paneer Specialties:** Paneer tikka masala, palak paneer, shahi paneer, and paneer bhurji
 - **Northeast Bamboo Shoot & Black Rice:** Axone curry, bamboo shoot stir-fry, and black rice pulao
- **Monthly International Vegan Nights**
 - **Mediterranean:** Freshly made falafel wraps with tahini sauce and tabbouleh
 - **Middle Eastern:** Assorted hummus spreads (classic, roasted red pepper, beetroot) with pita
 - **Mexican:** Black bean and vegetable tacos with guacamole, salsa verde, and corn tortillas

Engagement:

Students and staff are invited to suggest regional or international cuisines via the internal

dining survey kiosk. Special events are announced two weeks in advance on campus noticeboards and the dining portal.