

The Una Villa Times

📍 NUNGAMBAKKAM

☎ +91 7200610031

THE FOOD EDITION

📷 UNAVILLA_CHENNAI

🌐 WWW.UNAVILLA.IN

CELEBRATE EVERYDAYS

We always wanted Una Villa to have a strong connection with the community. In the heart of Madras lies a beautiful 60-year-old mid-century home that once embodied the spirit of the city, blending its rich heritage with warm hospitality. A lovingly repurposed home with a lush domestic garden, nestled in the vibrant neighborhood of Nungambakkam, seemed the perfect setting to reconnect with the city. Una Villa offers a warm and welcoming ambiance, creating a familiar home away from home for friends, families, and guests.

Each detail, from the thoughtfully chosen objects and furniture—both old and new—to the lovingly prepared dishes, is selected to evoke a sense of wonder at the beauty found in the ordinary. Our comfort cuisine, crafted from the freshest ingredients and inspired by both local and global recipes, complements the inviting atmosphere. There was a time when sharing a meal was the ultimate form of friendship. Stories and tales exchanged over meals and cups of coffee sipped as conversations meandered from one topic to another, defined a good meal and a good time. At Una Villa, we honor this tradition, creating a space where comfort cuisine and heartfelt hospitality blend seamlessly.

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We invite you to relive these cherished moments. Gather around our tables, share your stories, and savour the warmth of true connection as we celebrate the beauty of everyday togetherness. Whether it’s a first date, a business meeting, or a casual gathering; cozy up in a spot, enjoy the good food, and let’s celebrate everyday together at Una Villa.



Inside



SMALL PLATES

Perfectly crafted bites of great diversity to whet your appetite, your curiosity and tease your taste buds.

Pg 2



COMFORT PLATES

Our comfort plates are wholesome, hearty dishes that wrap you in warmth and nostalgia.

Pg 4



DRINKS

Refresh and revive with our curated selection of drinks, from invigorating to indulgent.

Pg 5

SOUPS

Sip into comfort with our heartwarming, soul-soothing soups. Nourishing and delicious, like a warm hug from within.

♥ **DRUMSTICK TOMATO RASAM** / 300

A comforting South Indian broth infused with tangy tomatoes, drumstick seeds, and aromatic spices, served alongside nutritious Kerala red rice



CREAMY BROCCOLI DILL SOUP / 320

Fresh broccoli purée enriched with hearty white beans, toasted walnuts, aromatic garlic, and garnished with fresh dill



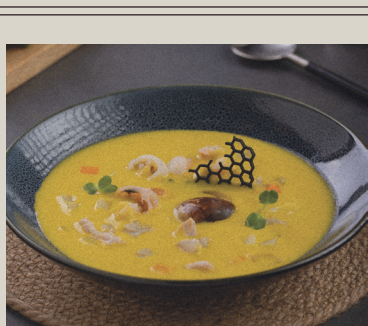
♥ **TRUFFLED MUSHROOM SOUP** / 360

Creamy blend of oyster, button, and shiitake mushrooms, infused with aromatic truffle oil



LEMONGRASS SOUP / 265

Light and fragrant soup featuring ginger-infused broth, garlic, lemongrass, and tender tofu



* **SEAFOOD CHOWDER** / 445

Hearty traditional chowder with onion, celery, potato, diced carrots, cream, and a medley of prawn, squid, fish, and clams



LEMON CHICKEN CORIANDER SOUP / 355

A light soup made with chicken stock, coriander purée, and a refreshing tang of lemon



MURUGH BADAM SHORBA / 360

Tender chicken simmered with aromatic spices, almonds, and fragrant herbs



COLD APPETIZERS

SMOKED SALMON PILLOW / 420

Seaweed pillow filled with Norwegian smoked salmon and caper paste, served with avocado salsa



PINK YOGURT AND GREEN POTATO / 260

Green chilli potatoes served with beetroot-lime yoghurt dip and masala bread



CHICKEN LIVER PATE / 480

Creamy chicken liver pate served with cranberry jam, garlic bread, gherkins, arugula, and dressing



* **TARTARE DE PAGRO AFFUMICATE** / 430

Smoked salmon marinated in chillies and plums served with a ginger and cherry tomato sauce



SALADS

Fresh, vibrant, and bursting with flavor, our salads celebrate garden goodness. Ask our staff for customized toppings and dressings.



* **BURRATA BLOOD ORANGE AND PESTO SALAD** / 460

Italian blood orange paired with creamy burrata cheese, basil pesto, and toasted pine nuts



ROAST PUMPKIN SALAD / 325

Roasted pumpkin served with lemon-drizzled lentils, pumpkin seeds, spinach, and arugula



♥ **SOUTHERN-STYLE CRISPY CHICKEN SALAD** / 400

Curried marinated fried chicken, pickled fennel, cucumber, Romaine lettuce, and buttermilk dressing



* **CAESAR SALAD 2022** / 380

Fried Caesar chicken served with romaine puree, shaved Parmesan, and capers

SMALL PLATES

You like variety without feeling too full? Well, you are in the right place, in Chennai as well as in our menu. Perfectly crafted bites of great diversity to whet your appetite, your curiosity and tease your taste buds.

BAKED BRIE AND CHERRY / 420

Balsamic honey-drizzled baked brie served with cherries and walnuts



BIRD'S-EYE CHILI PANEER TART / 360

Spicy bird's eye chili paneer on a crisp tart, finished with sweet caramelized onions and served with a rich cheese sauce



CHIPS-CRUSTED COTTAGE CHEESE / 340

Crispy, chip-crusted cottage cheese, paired with vibrant chilaquiles sauce and a zesty cocktail sauce



SPANAKOPITA / 310

A traditional Greek dish featuring spinach, feta cheese, olive oil, and herbs baked in golden crispy phyllo dough



MUSHROOM AND POTATO CHUKKA / 300

Button mushroom and potato chukka served with tapioca seed crisps and truffle cream sauce



CRISPY LOTUS STEM / 290

Lotus stem coated in a honey chili glaze, fried until crispy



KIMCHI FRITTERS WITH SPRUNION MAYO / 290

Fried Korean banchan of salt-fermented cabbage and radish, served with spring onion mayo



HUMMUS BREAD / 250

Grilled homemade pita bread stuffed with hummus, served with Schezwan maple chili sauce



♥ **KANTHARI CHICKEN** / 380

Tender chicken leg infused with fresh bird's eye chillies for a unique flavour and heat, served with homemade mint yogurt sauce



♥ **JERK CHICKEN** / 360

Grilled chicken strips marinated in homemade Jamaican rub, served with mango and pineapple salsa



FISH AND CHIPS / 400

Vintage batter-fried grouper fish served with homemade sweet potato fries



KEBAB STICKS

FISH / 360
LAMB / 360
CHICKEN / 300

Tender meat skewers marinated in spices and yoghurt, cooked to perfection in a traditional clay pot oven



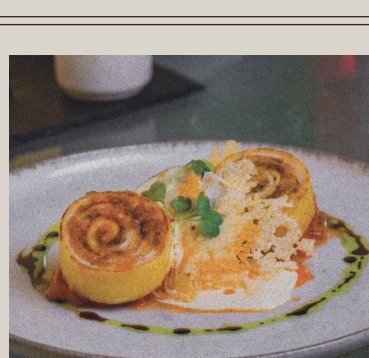
WASABI PRAWNS / 420

Golden-crisp deep-fried prawns coated in hot wasabi mayo



KATAIFI PRAWNS / 400

Crispy fried kataifi-wrapped prawns served with Chimichurri sauce



* **CHICKEN CHEESE PINWHEEL** / 420

Savoury pinwheel of chicken and cheese layers served with a tangy roasted tomato dip



♥ **GREEK LAMB CHOP** / 480

Grilled lamb chops served with tangy turkey doner sauce, refreshing onions, creamy avocado, and crisp cucumber salad



CRAB CAKE / 400

Delicate crab cake served with curried tomato sauce



♥ **CHICKEN PUDI** / 360

Ghee-roasted chicken encased in a delicate crepe, served with a rich chicken blended sauce



♥ **FRIED SNAPPER** / 400

Crispy fried snapper served with Kalamata salad and bell pepper coulis



♥ **ELLIPSE ONION LAMB** / 420

Asian-style slow-roasted mutton stuffed in an ellipse-shaped onion

PASTAS

Carefully curated ingredients with a focus on authenticity make for a pasta experience that transports you to a warm summer day with the nutty smell of olive oil in the air. Indulgent, rich, and perfectly al dente, our pastas are a taste of Italy.

FUSILLI TUSCAN MUSHROOM / 425

Fusilli pasta tossed in creamy garlic butter sauce with Tuscan mushrooms



♥ **SHRIMP AND CLAMS LINGUINI** / 600

Linguini pasta served with buttery shrimp, clams, cherry tomatoes, and basil



BAKED BEEF BOLOGNESE MACARONI / 550

Macaroni baked with a hearty beef Bolognese sauce, featuring chunks of beef, farm fresh vegetables, and aromatic herbs

♥ **PENNE TIKKA** / 530

Penne pasta in creamy makhani sauce with tender chicken tikka



* **BURRATA PESTO SPAGHETTI** / 540

Spaghetti tossed with pine nuts, basil, garlic, olive oil, and served with creamy burrata



PIZZAS

It doesn't matter if you are 6 or 60, Pizzas are everyone's favourite. We love making them as much as we love serving and of course eating them too! Crispy crusts and delicious toppings, our pizzas are a slice of heaven.

Choice of base:
 THIN CRUST
 WHOLE WHEAT FLOUR

CLASSIC MARGHERITA / 405

Fresh buffalo mozzarella, basil, and tomato

QUATTRO FORMAGGI / 490

Decadent blend of mozzarella, scamorza, parmesan, and gorgonzola cheeses

♥ **SMOKE CHICKEN & FIG** / 520

Smoked chicken paired with fig compote, caramelized onions, jalapeno, and arugula

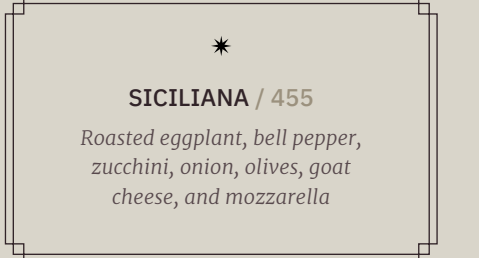
SEAFOOD MARINARA / 610

A rich and flavourful medley of shrimp, squid, grouper, fresh basil, ripe tomato, and vibrant mesclun mix in a hearty marinara sauce



BEEF TACOS PIZZA / 540

Tender pulled beef seasoned with taco spices, topped with zesty salsa



* **SICILIANA** / 455

Roasted eggplant, bell pepper, zucchini, onion, olives, goat cheese, and mozzarella

COMFORT PLATES

Share or devour on your own, our comfort plates are wholesome, hearty dishes that wrap you in warmth and nostalgia.

MUSHROOM PACK / 470

Tender mushrooms in truffle sauce with grilled balsamic vegetables



★ MOOR KARUNAI / 450

Aromatic pumpkin curd curry and masala yam served with steamed rice

SPINACH POTATO GRATIN WITH HARICOT BEAN / 420

Baked layers of carrots, potatoes, and spinach infused with Parmesan cheese, served with a side of Schezwan bean and cheese sauce



♥ EGGPLANT PARMIGIANA WITH PAPPARDELLE PUTTANESCA / 400

A Southern Italian classic featuring layers of eggplant, tomato, basil, and cheese, served with pappardelle pasta in a tangy puttanesca sauce

♥ REBUILD LOBSTER / 1115

Lobster gratinéed with cheese, served with shrimp rice and prawn curry



PAPER WRAP SALMON / 650

Salmon delicately wrapped in parchment and baked with capers, cherry tomatoes, onions, and red wine vinegar, served with crispy fried sweet potatoes



♥ HUNGARIAN GOULASH / 620

Tender beef chuck in a rich toasted caraway and paprika sauce, served with herbed rice

SOUS VIDE LAMB / 600

Tender lamb loin served with coriander buttermilk sauce, mashed potatoes, and seasonal vegetables



♥ HOUSE OF KARAIKUDI / 620

Seeraga Samba Thippili mutton biriyani, mutton chukka, and mutton omelette



★ SMOKED DUCK BREAST / 625

Slow-roasted smoked duck breast served with raspberry sauce, asparagus, and butter tossed vegetables



BEEF MEDALLION STEAK / 590

Rosemary-marinated beef steak served with pumpkin mash and green vegetables



NASI GORENG / 580

Indonesian-style fried rice with salty shrimp paste, served with chicken satay in peanut sauce, prawn crackers, and cucumber salad



THAI CURRY (RED, GREEN OR YELLOW)

VEGETABLE / 385
CHICKEN / 415
SEAFOOD / 475

Aromatic mixed vegetable Thai curry served with garlic sticky rice



♥ BAKED MUD POT

CHICKEN / 485
LAMB / 540
BEEF / 560

Choice of chicken, lamb, or beef baked with egg, local spices, and pilaf

♥ CHICKEN CORDON BLEU / 500

Parmesan and parsley-crusting chicken filled with chicken ham, cheddar cheese, and Emmental cheese. Served with herb baby potatoes and mustard sauce



POTATO SHELL GRILLED SNAPPER / 520

Grilled snapper served on a bed of baby potatoes, accompanied by garlic bok choy, soy cherry tomatoes, and lemongrass split sauce



DRINKS

There are few things as beautiful as a well-made drink that not only tastes amazing but looks beautiful as well. Refresh and revive with our curated selection of drinks, from invigorating to indulgent.

VIRGIN MOJITO ----- 280

STRAWBERRY WATERMELON

Lemon chunks, Mints leaves, Lemonade and soda

LYCHEE ROSE REFRESHER ----- 280

A delicate fusion of fresh lychee, lime, and mint, served with rose flower

MAGICAL CHINCHA ----- 300

Handcrafted tamarind essence blended with tonic water

BLACK PITCH ----- 280

Homemade Jamun syrup topped with black salt & tonic water

GUAVA CHILLI ----- 280

A blend of sweet guava with a kick of spicy chili, complemented by refreshing seltzer water

MOCKTAILS

ORANGE BLOSSOM ----- 300

A crisp and refreshing twist on the classic mojito, featuring muddled fresh orange for a delicate balance of sweet and sour

BLUE HAWAIIAN ----- 320

A vibrant mocktail featuring fresh pineapple, creamy coconut, and a splash of curaçao, garnished with cherry for a refreshing tropical twist

ROSEMARY POM SPRITZER --- 320

Herby, zingy, rosemary-infused simple syrup, sweet tart pomegranate juice, bubbly fizz & fresh lime

SHAKES

POPCORN SHAKE ----- 280

90'S KIDS SHAKE (MILO) ----- 300

DOUBLE CHOCOLATE CRISP SHAKE (KIT KAT) ----- 350

TRIPLE CHOCOLATE SHAKE (BROWNIE) ----- 350

BISCOFF SHAKE ----- 280

CREAMY DELIGHT (VANILLA) -- 280

SMOOTH TOFFICHIOO SHAKE (CARMEL) ----- 280

MARATHON BAR SHAKE (SNICKERS) ----- 350

LIVE, LIVING, LIVED: IN THE HEART OF NUNGAMBAKKAM



Before: Mid-century villa (1960s)



After: Repurposed for Una Villa (2024)

The mid-century house that now hosts Una Villa stands as a cherished relic in the memory of Nungambakkam. Once a beloved family home, it was a place where simple joys were celebrated, where meals were shared, and daily routines unfolded. Lying unused for years, its doors have now swung open again,

welcoming locals and visitors into a space that resonates with memories of the past and echoes of the future.

Built in the early 1960s, this house is a prime example of mid-century modern architecture. Its large windows, with sloped parapet

COFFEE

ESPRESSO

SINGLE ----- 180
DOUBLE ----- 240

AMERICANO (SERVED HOT OR ICED) -- 240

CORTADO ----- 220

FLAT WHITE ----- 250

CAPPUCCINO ----- 260

HOT CHOCOLATE ----- 300

COLD CHOCOLATE ----- 280

LATTE (SERVED HOT OR ICED) -- 260

AFFOGATO (VANILLA OR CHOCOLATE) ----- 280

MOCHA (SERVED HOT OR ICED) -- 300

SPANISH LATTE (SERVED HOT OR ICED) ----- 300

ESPRESSO TONIC (COLD) ----- 300

SOUTH INDIAN FILTER COFFEE -- 300

*Almond milk / coconut milk / soy milk available at an extra charge of Rs 100

TEA

BLACK TEA ----- 280

Assam Black / Darjeeling Black / Earl Grey

GREEN TEA ----- 280

Marigold Tea Leaf, Moroccan Mint, Jasmine

CHAMOMILE TEA ----- 280

ICE LEMON TEA ----- 300

GINGER MINT ICED TEA ----- 300

HIBISCUS ICED TEA ----- 300

POMEGRANATE ICED TEA ----- 300

BOBA TEA

PASSION FRUITY ----- 280

CARAMEL MILKY ----- 320

MANGO MELODY ----- 280

STRAWBERRY DREAMY --- 280

*Almond milk / coconut milk / soy milk available at an extra charge of Rs 100

DESSERTS

Last but definitely, definitely not the least, our desserts are decadent, delicious, sweet finales to delight your senses and end your meal on a high note.

CHOCOLATE TACOS / 380

Chocolate tacos with a fudgy brownie, vanilla mousse and fresh berries

POACHED PEARS / 480

Tender poached pears accompanied by creamy mascarpone, a spiced crumble, and a vibrant spiced berry compote

EGGLESS

BERRY CHEESE / 350

Cheese cake paired with lemon namelaka, crumble and berry coulies

CRÈME- BRULEE / 320

Classic vanilla crème brûlée paired with honey butter toast, vanilla whipped ganache, and fresh berries

TIRAMISU ROLL CAKE / 350

Savoiardi sponge soaked in coffee syrup, layered with mascarpone crème, rolled into a cake, and topped with vanilla whipped ganache

PANDAN COCONUT LOG / 420

Pandan sponge layered with coconut mousse and mango jelly, topped with coconut whipped ganache and crispy coconut chips

SOFT BEVERAGES

JUICE OF THE DAY ----- 280

(Based on the available seasonal fruits)

ENERGY DRINK ----- 300

AERATED DRINKS ----- 220

FRESH LIME SODA/WATER ----- 180

SPARKLING WATER (330ML) ----- 300

NATURAL BOTTLED WATER (660ML) ----- 280

BOTTLED WATER 1 LITRE ----- 60

“Walking through Una Villa, you can feel the spirit of the past intertwined with the warmth of the present.”

Find out more about us at www.unavilla.in

A hospitality unit of **KICL**



Ixora



Passion flower



Jasmine



Rangoon



Ylang-ylang



Plumeria



Periwinkle



Hibiscus

A GARDEN OF MEMORIES AND DELIGHTS

It's 7:00 AM. The sun rises, casting a soft light over Una Villa and revealing the lush, vibrant domestic garden that surrounds the 60-year-old mid-century home in Nungambakkam. This isn't just any garden; it's a living tapestry of nature's bounty, a place where the past and present blend seamlessly, creating a sanctuary of peace and beauty.

Anjali and Thilavagathy Akka, a mother-daughter duo, are the caretakers of this verdant paradise. Each morning they begin their morning ritual walking through the garden, their hands gently brushing against the leaves of mango, moringa, custard apple, guava, avocado, noni, and banana trees. These fruiting trees have been here for decades, their roots deep in the history of Una Villa. Anjali inspects the mango tree, noting the clusters of ripening fruit, while Thilavagathy Akka tends to the delicate flowers of the guava tree, ensuring they are healthy and vibrant.

The decision to retain these trees wasn't just about preserving nature; it was about honoring the legacy of the house. Each tree, each plant, is a silent witness to the countless stories and moments that have unfolded here. Yet, the garden is not static. New additions have been made, such as the chutney garden at the center of the outdoor seating area. Here, fresh herbs and spices grow, ready to be plucked and used in the kitchen, adding a burst of flavor to the dishes served at Una Villa. The caretakers also forage flowers and leaves from the garden for decorations inside the house. Each morning, Anjali Akka collects jasmine, periwinkle, rangoon, plumeria, hibiscus, and ylang-ylang flowers during

her walk from home to the restaurant. Their flower arrangements keep Una Villa smelling fragrant, fresh, and vibrant.

As guests begin to arrive, they are invited to walk around the garden or simply gaze out of the window. Children run around, trying to spot the different fruits, their laughter mingling with the chirping of birds. Couples stroll hand in hand, marveling at the vibrant flowers and lush greenery. The garden is a place of discovery and delight, where each step reveals something new.

From the dining room, the view of the garden is mesmerizing. The trees provide a canopy of shade, their leaves rustling gently in the breeze. The flowers add splashes of color, their fragrances wafting through the air and mingling with the aroma of fresh coffee and baked goods from the kitchen. It's a sensory feast, a reminder of the simple pleasures that nature provides.

In the evening, as the sun sets and the garden is bathed in a golden glow, the magic of Una Villa comes alive. The garden, with its blend of old and new, is a testament to the beauty of continuity and growth. It's a space where memories are made, where every fruit, flower, and plant tells a story.

So next time you visit Una Villa, take a moment to explore the garden. Look out of the window, walk around the outdoor seating area, and try to spot the different fruits and flowers. Each one is a part of the rich tapestry of Una Villa, a celebration of nature, heritage, and the joy of everyday moments.

CLASSIFIED ADVERTISEMENTS

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una villa
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ALL DAY DINING
 11AM-11PM

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