

*Proudly Traditional*  
**Padma**  
GUEST HOUSE  
Since 1947



## Dear Patron

Welcome to **Padma Guest House**

The house of authentic Kolhapuri food!

Great food has a story to tell, so do we. Our story began seventy one years ago during India's Independence, on 15th August 1947. My father, late Col. Nanasheeb Dattajirao Ingle celebrated India's independence by opening an eatery offering authentic wholesome food in Kolhapur. He named it Padma Guest House in honour of Princess Padmaraje, daughter of Chhatrapati Rajaram Maharaj of Kolhapur. Right at the beginning let me clarify that, **Authentic Kolhapuri food, is not spicy by nature, it is a blend of various spices culminating into an authentic Kolhapuri flavor!**

The story unfolds... Padma Guest House is today, the oldest restaurant in Kolhapur. Its old world charm is very much remnant with the original hardwood teak furniture which is still intact and in use today. The quintessential ambiance of a wayside inn that is still familiar to our patrons who keep re-visiting us. The restaurant was then, one of the select few places to which you could safely take your family to dine-in and this holds good today. The quality of our authentic Kolhapuri cuisine and the tagline "Proudly Traditional" remains unchanged as well as the way we cook our food, has remained unchanged for the last seventy years. Our pioneered non-vegetarian thali comprising of the famous Kolhapuri Tambda & Pandhra Rassa has been our signature fare on the menu since inception. A few long-forgotten signature heritage recipes handed on from generation to generation, have found their way back onto the menu due to our diligent efforts in ensuring continuity. This is illustrated by the fact that a forty year old family recipe book was discovered hidden away in one of our closets which we have now used to increase our traditional offerings. Our delicious mutton lonche and vegetable vindaloo are hot favorites with out-of-towners who order take-home parcels in bulk for friends and family.

**"It is a seventy year old tradition and promise to our customers that our food does not contain any chemical additives to enhance taste in any way, shape or form as this ruins the unique taste that lies in the traditional recipes and style of cooking".**

We run an exceptionally clean and hygienic establishment where billing is at 100% of the bill value. Unlike the current trend in Thali system establishments, we only use commercial gas, electricity & water, pay house tax and other applicable taxes. Our employees get a Provident Fund, gratuity, annual bonus and other incentives along with the tips that you generously provide to them. Thus our staff is loyal and they have been with us for over twenty five years. The story continues... The legacy of Padma Guest House is now in the safe hands of the 4th generation of Ingles of Kolhapur - a trusted name in the hospitality and entertainment business. Our other business interests include -

**1. PADMA TALKIES :** Since 1947 – A single screen theatre in India to have celebrated its 77th year of profitable business – and is currently under the stewardship of a woman entrepreneur, Mrs Gauri Raturaj Ingle.

**2. HOTEL PADMA :** Contemporary Eating Place in Kolhapur - The resounding success of Padma Guest House - the Ingle family flagship venture, prompted Raturaj Ingle to open a larger branch (with ample parking space) by the name of Hotel Padma in the upscale Tarabai Park area of the city, on 15th August 2001. Outdoor catering for events is also available on demand.

**3. DHAIRYAPRASAD :** Take back more than memories – A first of its kind and an immensely popular venue for upscale weddings and parties. Built in 1999, it can cater to 2000 guests at a time.

**4. EKANT :** Where solitude finds many expressions! - a beautiful serene jungle retreat which is situated 50 kms away from the hustle and bustle of Kolhapur city. Newly fashioned in 2014 the hide-away can accommodate 30 guests and their pets at a time in charming verdant surroundings with modern amenities, at modest prices.

**5. EPICURE :** We undertake catering for a wide array of Vegetarian & Non-vegetarian dishes. Savour the flavour of signature cuisine from the royal houses of Gwalior, Tanjore, Baroda, Rajasthan and of course the tried & tested recipes of the old families of Kolhapur. Catch the authentic taste of Indian, Chinese, Thai, Continental, French & Italian Cuisine. We can create a special ambiance and decorations to match your elegant entertaining at Dhairyaprasad or at venues of your choice. Come become a part of an unmatched gastronomic experience at affordable pricing. We accept party orders for 25 pax & above.

Like all good stories this story does not merely end herewith a 'happily ever after'. As is tradition, our fourth generation will continue serving our patrons, traditional Kolhapuri fare, with the same love and attention, bespoke services that have been the hallmark of the Ingle family for the last seventy years. And, we are just getting started...

We thank you for your time to go through PADMA'S history and we hope you keep revisiting us, so that together we continue making history. Have a great experience!

Yours truly,



**Dhairyasheelrao N. Ingle**  
& Team Padma.



### Mutton Special Thali - 350/-

1 Special Mutton,  
1 Kheema Wati / Single Egg Curry,  
3 Chapati / 2 Bhakri,  
1 Mutton Rice,  
2 Tambda Rassa, 2 Pandra Rassa.



### Special Mutton Lonche Thali - 410/-

1 Special Mutton, 1 Mutton Lonche,  
3 Chapati / 2 Bhakri, 1 Mutton Rice,  
2 Tambda Rassa, 2 Pandra Rassa.



### Fry Mutton Special Thali - 410/-

1 Fry Mutton, 1 Special Mutton,  
3 Chapati / 2 Bhakri, 1 Mutton Rice,  
2 Tambda Rassa, 2 Pandra Rassa.



### Special Mutton Kheema Thali - 410/-

1 Special Mutton, 1 Fry Kheema  
3 Chapati / 2 Bhakri, 1 Mutton Rice  
2 Tambda Rassa, 2 Pandra Rassa



### Mutton Super Special Thali - 440/-

1 Special Mutton, 1 Fry Mutton,  
1 Kheema Wati / Single Egg Curry,  
3 Chapati / 2 Bhakri, 1 Mutton Rice,  
2 Tambda Rassa, 2 Pandra Rassa.

5% GST Applicable

### Rassa Mutton Thali - 360/-

1 Mutton Rassa  
1 Kheema Wati / Egg Masala  
3 Chapati / 2 Bhakri, 1 Mutton Rice  
2 Tambda Rassa, 2 Pandra Rassa



### Green Mutton Thali - 350/-

1 Green Mutton  
1 Kheema Wati / Single Egg Curry  
3 Chapati / 2 Bhakri  
1 Mutton Rice  
2 Tambda Rassa, 2 Pandra Rassa



### Mutton Single Thali - 250/-

1 Mutton Wati,  
3 Chapati / 2 Bhakri, 1 Biryani Rice,  
2 Tambda Rassa, 2 Pandra Rassa



### Kheema Special Thali - 330/-

1 Fry Kheema, 1 Kheema Egg Curry  
3 Chapati / 2 Bhakri, 1 Mutton Rice  
2 Tambda Rassa, 2 Pandra Rassa



### Mutton Kharda Thali - 350/-

1 Mutton Kharda  
1 Kheema Wati / Single Egg Curry  
3 Chapati / 2 Bhakri, 1 Mutton Rice  
2 Tambda Rassa, 2 Pandra Rassa



### Mutton Bhakri - 220/-

1 Special Mutton / 1 Rassa Mutton  
2 Bhakri



5% GST Applicable



**Chicken Special Thali - 290/-**  
 1 Special Chicken, 1 Single Egg Curry  
 3 Chapati / 2 Bhakri, 1 Rice  
 2 Tambda Rassa, 2 Pandra Rassa



**Fry Chicken Thali - 290/-**  
 1 Fry Chicken, 1 Single Egg Curry  
 3 Chapati / 2 Bhakri, 1 Rice  
 2 Tambda Rassa, 2 Pandra Rassa



**Fry Chicken Special Thali - 360/-**  
 1 Fry Chicken, 1 Special Chicken  
 3 Chapati / 2 Bhakri, 1 Rice  
 2 Tambda Rassa, 2 Pandra Rassa



**Chicken Mutton Special Thali - 390/-**  
 1 Fry Chicken, 1 Special Mutton  
 3 Chapati / 2 Bhakri, 1 Mutton Rice  
 2 Tambda Rassa, 2 Pandra Rassa



**Egg Curry Thali - 220/-**  
 1 Single Egg Curry, 1 Masala Egg  
 3 Chapati / 2 Bhakri, 1 Rice  
 2 Tambda Rassa, 2 Pandra Rassa



**Fish Thali - As per Availability**  
 1 Fry Fish, 2 Fish Curry  
 3 Chapati / 2 Bhakri  
 1 White Rice, 1 Wati Solkadi

5% GST Applicable



**Veg Single Thali - 200/-**  
 2 Wati Bhaji, 2 Wati Amti,  
 3 Chapati / 2 Bhakri,  
 1 Special Masala rice,  
 1 Wati Curd, 1 Papad, Koshimbir.



**Veg Special Thali - 245/-**  
 2 Wati Bhaji, 1 Wati Panner,  
 2 Wati Amti, 1 Daal Fry,  
 3 Chapati / 2 Bhakri, 1 Special Masala rice,  
 1 Wati Curd, 1 Sweet Wati,  
 1 Papad, Koshimbir.



**Puranpoli Thali - 250/-**  
 2 Puranpoli, 1 Wati Bhaji, 1 Wati Usal,  
 Katachi Amti, Dudha, 1 Sweet Wati,  
 1 Special Masala rice, Kharda,  
 1 Papad, Koshimbir, Lonche.

5% GST Applicable

320.00	Special Mutton (Double)
160.00	Special Mutton (Single)
320.00	Fry Mutton (Double)
160.00	Fry Mutton (Single)
320.00	Green Mutton (Double)
160.00	Green Mutton (Single)
300.00	Mutton Kharda (Double)
155.00	Mutton Kharda (Single)
170.00	Rassa Mutton
160.00	Fry Kheema
120.00	Gravy Kheema
150.00	Kalij Wati
85.00	Rakti Wati
105.00	Mundi Wati
145.00	Special Chicken
145.00	Fry Chicken
70.00	Kheema Papad
110.00	Kheema Egg Curry
100.00	Egg Curry Double
70.00	Egg Curry Single
90.00	Egg Burji
80.00	Double Omelete
60.00	Single Omelete
100.00	Masala Egg Double
70.00	Masala Egg Single
20.00	Boiled Egg
200.00	Mutton Biryani
160.00	Chicken Biryani
140.00	Biryani Rice
140.00	Egg Biryani
80.00	Tambda Rassa
80.00	Pandra Rassa
90.00	Chicken Rassa
APA	Fish Curry



Mutton Lonche  
**160/-**  
(Parcel Available)



Fry Fish - **APA**



Kheema Papad - **70/-**



Caramel Custard - **80/-**

5 % GST Applicable



Puranpoli - **50/-**



Gulab Jamun - **50/-**



Aamrus - **75/-**



Serradura - **80/-**



Ice Cream Scoop - **50/-**

5 % GST Applicable

Bhaji Wati	75.00
Usal Wati	75.00
Amti Wati	75.00
Waran Wati	75.00
Dal Fry	80.00
Koshimbir	45.00
Fry Papad	35.00
Roasted Papad	35.00
Malsala Papad	40.00
Fry Mirchi Plate	40.00
Fry Onion	70.00
Fry Onion (Half)	35.00
Curd Wati	50.00
Special Rice	100.00
Special Rice (Half)	60.00
Plain Rice	70.00
Chapati	20.00
Bhakri	25.00
Puranpoli	50.00
Aamrus / Basundi	75.00
Seradura	80.00
Caramel Custard	80.00
Ice Cream	50.00
Gulab Jamun	50.00
Fresh Lime Soda	40.00
Masala Butter Milk	40.00
Butter Milk	40.00
Solkadi	35.00
Kokam	30.00
Cold drink	30.00
Mineral Water	25.00



**EKANT -**  
*Where Solitude finds many expressions!*

If you are looking for a serene getaway for business or leisure, **EKANT** is the jungle resort you need to visit. Located in the heart of Radhanagari District, just 50 kms away from Kolhapur city, **Ekant** is an oasis of tranquility that allows you to commune closely with Nature. Spread over 10 acres of verdant forest land, with an abundance of flora and fauna, **Ekant** has been conceived according to the wellness philosophy. It is a premium venture of the reputed Ingle family of Kolhapur – a trusted name in the hospitality business.

**Ekant** is an ideal sojourn for conducting discreet business meets and for happy reunions with friends and family. Outdoor pursuits include forest trail trekking, cycling, river fishing, bird-watching, star gazing, swimming in the river. Visits to a rice mill, Radhanagari Dam and the Dajipur Bison Sanctuary can also be arranged. There are 3 well-appointed rooms in the bungalow that are a charming blend of understated elegance and modern comforts. Due to an increase in demand, Ekant has recently added 6 KUTIRS in its fold. The lodging facilities can now accommodate 30 house guests at one time. Pets are also welcome here.

At a modest price our packages are all inclusive, guests can enjoy a Welcome Drink, Lunch, Evening Tea and Dinner to be followed by Morning Tea & Breakfast on the next day.

**Check in time** is 12 noon

**Check out time** is 10.30 am

**For families only.**



**For Bookings : Contact : 8888336668**  
Dajipur, Tal. Radhanagari, Dist. Kolhapur.

 [www.ekantsolitude.com](http://www.ekantsolitude.com) / [www.padmakolhapur.com](http://www.padmakolhapur.com)  
 [ekant.solitude@gmail.com](mailto:ekant.solitude@gmail.com)  [ekantradhanagri](https://www.instagram.com/ekantradhanagri)  
 Ekant - Where solitude finds many expressions



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 [www.padmakolhapur.com](http://www.padmakolhapur.com)  Epicure Catering Kolhapur  
 [epicurekolhapur@gmail.com](mailto:epicurekolhapur@gmail.com)  [epicure\\_catering\\_](https://www.instagram.com/epicure_catering_)



Contact us  
to place your orders on  
**88050 21419**  
**Shatrunjai Ingle**



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Email : [dhairyaprasadkolhapur@gmail.com](mailto:dhairyaprasadkolhapur@gmail.com)



जेवण उत्कृष्ट !

- श्री.बाळकृष्ण चव्हाण (मुंबई)

अस्सल कोल्हापूरी तांबडा - पांढरा. मटण लोनचे अप्रतिम  
- उदय वसंतराव निगडे ( कोल्हापूर )

आपल्या कडील जेवण अतिशय स्वादिष्ट आणि रुचकर आहे.  
कोल्हापूरात सर्वोत्कृष्ट - जगात भारी  
- तात्यासाहेब आण्णाप्पा कांबळे (कोल्हापूर )

*Padma Restaurants is Like Cine World's Maratha Mandir - Ever Green.*  
- Uday Mahurkar (Ahmedabad)

*Excellent Service and food. Well Organized staff and spontaneous.  
Thanx a lot for taking Care of us. Very professional.*  
- Partho D. Bhattacharya (Thane)

*It's good destination to have Kolhapur Thali !*  
- Sagar Shinde (Satara)

*Outstanding hotel in Kolhapur, which I have tasted. Very delicious food.*  
- V. S. Kumbhar

*One of the finest Non - Veg in india. Visit to kolhapur  
is not complete without Dinner in Padma.*  
- Suraj Marathe (Pune)

आत्तापर्यंत सर्वोत्तम कोल्हापूरी जेवण.  
- पद्मजा अमोल पाटील ( धारवाड )

*Food we delicious. Service was great.  
Ambience is quiet and peaceful, great dining experience!*  
- Gayatri Deshpande (Pune)

*Very nice food, good quality hygiene and good interior.*

- **Rajishri D. Chandurkar**

*We Love the food of Padma, whenever we come to visit Mahalaxmi Temple, we love to eat food here.*

- **Amit Rai (Banglore)**

*We come to Padma From Mumbai. we make sure whenever we visit Kolhapur , we come here.*

- **Siddhant S. Jagdale (Goregaon - Mumbai)**

*Excellent Food, Truly enjoyed.  
I will recommend to others back home*

- **Sharvil Gandhre (Thane)**

*We are regularly coming to Padma from Belgavi*

- **Sudhir Panare (Belgavi)**

*अत्यंत सुंदर व चविष्ट जेवण असते.*

*आम्ही नेहमी कोल्हापूरमध्ये आल्यावर येथील जेवण घेतो*

- **किरण केदार (ठाणे)**

*Padma Guest House Food Very Tasty. Still Eating Since 40 years.*

- **Rajendra Swami (Kolhapur)**

*Lai Bhari.... Padma gives You Purepur Kolhapur.*

- **Abhay Thakur (Kolhapur)**

*No Brainer !!! As Some Said " To Shine Your Brightest Light is to be Who you Truly are" Congratulations !!!*

- **Uddhav Kelavkar - USA**

*उत्कृष्ट जेवणाबरोबर अतिशय चांगली सोय केली आहे*

- **अंड. एस्. आर. पाटील (कोल्हापूर)**

*The Mutton Kheema and*

*Mutton fry was superb and excellent!!!*

- **Hrishikesh Mhaiskar (Sinhagad-Pune)**

*Good Service & good food quality.*

- **Pawan Mirajkar ( Kolhapur )**

*Royal place जुनी चव अजुनही जशी च्या तशी कायम आहे. धन्यवाद!*

- **श्री.नागेश साखळकर (कोल्हापूर)**

*Service was very good, taste was awesome.*

- **VikasApte (Pune)**

*आत्तापर्यंत सर्वोत्तम कोल्हापूरी जेवण.*

- **सौ. प्राजक्ता करण भारती (मुंबई)**

*We Love the food of Padma, whenever we come*

*to visit Mahalaxmi Temple, we love to eat food here.*

- **Amit Rai (Banglore)**

*कोल्हापूरची शान !*

**श्री. बाजीराव कराडे (ठाणे)**

*खूप छान जेवण आहे. आपले कार्य असेच चालू द्या. पुन्हा लवकरच भेट देवू*

**श्री. दादासो पाटील (सातारा)**

*Its as authentic as it get. Keep it up.*

- **Sameer Wagle (Mumbai)**

*जसे ऐकले होते तसे अलुभवले.*

**श्री. वैभव फाटणे (ठाणे)**

*Very delicious food, staff very polite.*

- **R. D. Mote**

*आयुष्यात जेव्हा कोल्हापूरला आलो तेव्हा पद्मा मध्येच जेवण घेतो.*

**श्री. जगन्नाथ सोळवंडे (सातारा)**

*Good restaurant to visit for lunch in kolhapur*

- **Denis Savant (Belgavi)**

*अन्नदाता सुखी भव !*

- **जीवन श्रीपाद देसाई (रत्नागिरी)**

*No need. Delicious Food .*

- **Ganesh Gosavi (Jamner)**

*Maintain the quality of your food,*

*it has the typical kolhapuri flavor, which is unique.*

- **Tejaswini Jambhle (Pune)**