

Mahabelly Onam Sadhya 2025

Dine-In | Takeaway | Delivery



4th Sept (Dinner) & 5–7th Sept (Lunch & Dinner)

EVENT OVERVIEW

Celebrate Onam 2025 with Mahabelly's much-loved Onam Sadhya, a traditional Kerala vegetarian feast served on a banana leaf.

- Formats Available:

- Dine-In at Mahabelly Saket & Mahabelly Canteen, Saidulajaib, Delhi
- Takeaway from Mahabelly Kitchen, Lado Serai, Delhi
- Home Delivery within limits



DINE-IN DETAILS

Locations:

1. Mahabelly Saket, DLF Avenue, Delhi

Address: First Floor, Commons, DLF Avenue Mall, AV-242, Saket, Delhi 110017.

Google Maps Location here: [📍 Mahabelly Saket](#)

Pricing: ₹1499 per adult (All Inclusive)

2. Mahabelly Canteen, Saidulajab, Delhi

Ground Floor, Opposite ITDC, Westend Marg, Saidulajab, Delhi – 110030

Google Maps Location here: [📍 Mahabelly Canteen](#)

Pricing: ₹1199 per adult (All Inclusive)

Nearby parking available; our staff will assist you on arrival

3. Mahabelly Canteen at The Kunj Mall, Vasant Kunj, Delhi

The Kunj, 8, Nelson Mandela Marg, Pocket 4, Sector C, Vasant Kunj, Delhi 110070

Google Maps Location here: [📍 The Kunj](#)

Pricing: ₹999 per adult (All Inclusive), limited seats and subject to availability

Time Slots:

- Slots are fixed to 45 minutes each
- Please arrive on time and in full group – tables will only be seated once all guests have arrived
- Late arrivals risk losing their reservation

Booking Info:

- Maximum of 4 pax per booking. For groups of 5 or more, book in the same time slot, and we will do our best to seat you together (not guaranteed).
- Reservation is confirmed via payment receipt (sent via Razorpay)
- Once booked, slots/location cannot be changed, and tickets are non-refundable

Child Policy:

- Under 3 yrs: Free
- 3–12 yrs: Half price (Refunded on the day)
- 12+ yrs: Full price (Book at full price and request a refund post-visit)

**TAKEAWAY DETAILS****Pickup Location:**

Mahabelly Kitchen (near Central Bank of India - ATM)

F-344, Ground Floor,

Old MB Road,

Lado Sarai,

Delhi - 110030

Google Maps Location here: [📍 CENTRAL BANK OF INDIA - ATM](#)

Pricing: ₹1399 per Sadhya (Serves One Adult)

Pickup Timing:

- Lunch: 12:00 PM – 01:30 PM

- Dinner: 06:00 PM – 07:30 PM

(Earlier the better. Please avoid third-party riders like Swiggy/Porter/Dunzo, as we cannot coordinate with them.)

Important Notes:

- Bulk packing, no customisation possible
- Sadhya includes Kerala Red Matta Rice
- Eco-packaging options are under consideration; current packaging is high-grade reusable plastic
- Confirmation is via Razorpay receipt – bring it along for pickup

 **HOME DELIVERY DETAILS****Delivery Radius:**

- Within 15 km from Lado Sarai, Delhi
- ₹1699/- per Sadhya (includes delivery & packing)

Additional Charges:

- ₹50 per additional km beyond 15 km (charged per Sadhya, subject to availability)

Delivery Timings:

- Lunch: 12:30 PM – 2:00 PM
- Dinner: 07:30 PM – 9:00 PM

Important Notes:

- No delivery customisation; Red Matta Rice only
- Expect minor delays due to traffic or rain
- Delivery confirmation via Razorpay email receipt

 **TERMS & CONDITIONS (Applicable to All)**

1. Once purchased, tickets are non-refundable
2. Limited seats and quantities available — early booking recommended
3. Email confirmation (from Razorpay) is your booking confirmation
4. No offline bookings — please use our Linktree Page: <https://lnk.bio/mahabelly>
5. For queries: Email Mahabelly Restaurant using the booking email

 **FREQUENTLY ASKED QUESTIONS**

- **Q: What is the difference between Mahabelly Saket and Mahabelly Canteen? Are the Sadhyas served at both locations any different? If the menu is the same, why is there a price difference?**

A: Mahabelly Saket is our flagship restaurant located at DLF Avenue Mall, known for serving the original Mahabelly menu in a warm, full-service dining setting. Mahabelly

Canteen, on the other hand, is our latest venture — designed to offer quick, wholesome, and diverse meals that are easy on the wallet while still staying true to our roots.

For this Onam, and in response to popular demand to increase seat capacity for the Mahabelly Sadhya, we are serving the same Sadhya menu at *both* Saket and Canteen — there is no difference in the food.

That said, since Mahabelly Canteen is our newest launch and the location is a bit more tucked away compared to the prime Saket outlet, we're offering a special 20% inaugural discount on the Sadhya at the Canteen.

That's the only reason for the price difference — it's the same Sadhya, same feast, just served at two different venues!

- **Q: Can I order from the regular menu during Sadhya days?**

A: No. Only the Sadhya will be served from 13–16 Sept. A limited selection of non-veg appetisers may be available for dine-in.

- **Q: What if I booked the wrong slot?**

A: Please make a fresh booking for the correct slot. Email us with both receipts to request a refund on the incorrect one (subject to our discretion).

- **Q: What if I'm running late for my dine-in reservation?**

A: We will not hold the table beyond your 45-minute slot. Please arrive on time with your full group.

- **Q: Can I bring my containers for Takeaway?**

A: Unfortunately, no — our operations are at full capacity during these days.

- **Q: Is White Rice an option?**

A: No. All Sadyhas come with Kerala Red Matta Rice only.

- **Q: I didn't receive confirmation. What should I do?**

A: Please check your spam folder. If not found, email connect@mahabelly.com with your payment details.

- **Q: Can I book for more than 4 people?**

A: Book separate blocks in the same time slot. We'll do our best to seat you together (max 6 on one table in special cases), but we cannot guarantee it.

- **Q: Can I get a refund or transfer my ticket?**

A: Tickets are non-refundable. You may pass your ticket to someone else by sharing your confirmation.

Let the feast begin! 🌻

For bookings & updates, visit: <https://lnk.bio/mahabelly>

For queries, email connect@mahabelly.com.

**SOME KEY POINTS TO MAKE YOUR SADHYA EXPERIENCE
A LITTLE EXTRA SPECIAL**

- a. As a rule of thumb, round one is with rice, parippu, ney and pappadam. Round two with sambar, and round three with pulissery. Be creative with rasam and pacha moru.
- b. * Indicates dishes that are best served chilled.
- c. Tag us in your stories @mahabelly

1A Uppu
Iodised salt

1 Sharkara Varatti
Banana chips caramelised with jaggery & cardamom

2 Upperi
Banana chips

3 Manga Achar
Mango pickle

4 Naranga Achar
Lime pickle

5 Inji Pulli
Sweet & sour chutney of ginger, tamarind & jaggery

6 Theeyal
Shallots cooked with a deep, roasted coconut & tamarind gravy

7 Pachadi*
Beetroot in a coconut & yoghurt-based curry

8 Kichadi*
Light, slightly sour curd & pineapple

9 Kaalan
Tangy coconut & yoghurt gravy with tubers

10 Olan
Mild curry of coconut milk & cowpeas

11 Koottu
Bengal gram, elephant yam & raw banana in dry roasted coconut

12 Avial
Mildly spiced medley of vegetables cooked in ground coconut

13 Thoran
Stir-fry of cabbage with grated coconut

14 Choru
Parboiled rice

15 Parippu
Lentils cooked with coconut & ghee

16 Ney Ghee

17 Sambar
Classic stew of lentils & vegetables with tamarind highlights

18 Rasam
Sour & spicy stock of tomatoes & tamarind

19 Pulissery*
Spiced buttermilk with a coconut base

20 Pacha Moru*
Spiced & tempered buttermilk

21 Sharkara Payasam
Rice pudding cooked in jaggery

22 Paal Payasam
Rice pudding cooked in milk

23 Pazham
Banana

The sadhya leaf should face this way



**Wish you a Happy Onam and thank you
for being a part of #OnAMission2025**