#
Traveling Spoon - Authentic Maharashtrian Home-Made Meal with a Local

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**User:**

**Email:**

**Confirmation Type:**

**Voucher Type:**

**Voucher Validity:**

**Product Title:**
Authentic Maharashtrian Home-Made Meal with a Local

**Product Website:**

**Destination, City:**
Mumbai, India

**What is your product:**

**Key Selling Points / Highlights:**

**Description:**
This is a unique opportunity to visit the home of a local and explore traditional culture and cuisine. As soon as you step into Madhuri’s apartment you will be wowed by the fabulous view of the Sea Link Bridge, which looks like a painting in her drawing room. Madhuri and her two Persian cats wil greet you and welcome you into her home. She is extremely proud of her roots and culture and every meal served has a story to tell, which she is more than happy to share. You will start with a welcome drink, which depending on the season and the day’s weather, will either be aam ka panna (a drink made from raw mangoes), kokum sharbat (kokum juice) or solkadhi (coconut milk and kokum). As Madhuri and her husband come from two very different regions in Maharashtra, you will be served dishes from the coastal as well as ghat areas. You may try koshimbeers (salads), paale bhaji (leafy greens), suki bhaaji (dry stir-fry), usal (sprouts), amti (lentis), fish curry, prawn curry, bombil bhujna (Bombay duck gravy), kolambi bhaat (prawns pulao), malwani chicken curry, and to finish you’ll enjoy her kheer (rice pudding).

Enjoy a private and authentic home-cooked meal with your host Dr. Madhuri in her home. This is a perfect experience for anyone looking to connect with local culture over food. Madhuri is a dental surgeon and has been practicing for 25 years. She lives with her husband, Vinayak, and two children, Ketki and Kunal, in their sprawling apartment in Prabadevi, which has spectacular views of the sea. She grew up eating fish and rice and later got married into a vegetarian family, so she enjoys cooking both vegetarian and non-vegetarian meals. Apart from cooking and feeding her close ones, she also enjoys traveling, trekking, reading and watching movies. Madhuri learned most of her cooking from her mother-in-law, as she was married very young and as dedication of all of the recipes she learned over the years, she created a family cookbook for her mother-in-law’s 71st birthday, which is called Vaarasa (वारसा), which means ‘inheritance’.

**Language:**

**Group Size:**

**Start Times / Opening Hours:**
Opening Hours

**Duration:**
2.0 hours

**Start Location:**
none

**Address:**

**Starts Details (recognition):**

**How to get there:**

**Return Location:**
Same as Starting Address

**Currency:**

### Pricing

**Cut-off Time:**

**Last Booking Date:**

**Accessibility - PWD:**

**Accessibility - Seniors, Pregnant Women, Medical Conditions:**
“Not recommended for: ”

**Food:**
No

**What to Bring:**

**Free Cancellation Policy:**
standard

**Cut-off:**
24 hours

**Notes:**
For a full refund, cancel at least 24 hours in advance of the start date of the experience.

### Additional Information (Customers):

**Inclusions:**

Private home-cooked meal with your host Dr. Madhuri

Alcoholic Beverages

Dinner

Gratuities

Lunch

**Exclusions:**

**Know Before You Book:**

- Duration: 2h

- Mobile tickets accepted

**Know Before You Go:**

**Additional info:**

Service animals allowed

Not wheelchair accessible

Most travelers can participate

This is a private tour/activity. Only your group will participate

**Health items:**

Regular temperature checks for staff, , Regularly sanitized high-traffic areas

**Is this experience private:**
No

**Trip difficulty:**

**Additional Charges:**