

GOKULAM

Light and Easy- Idly & Vada

Vada (2)

South Indian breakfast snack made (traditionally made in a doughnut shape, with a crispy exterior and soft interior) Served with Bangalore Chutney and sambar.

Mini Vada (Dipped)

A popular food item in South Indian cuisine, dipped in sambar and generally eaten as a breakfast or a snack. Served with Bangalore Chutney.

"Mallige"-Idly(2)

Mallige idlis originated in Mysore. These idlis are super soft just like the petals of the flower. Served with Bangalore Chutney and sambar.

Idly Vada Combo (3+1)

A soul-satisfying South Indian breakfast comprising super-soft idly, irresistibly crisp vadas served with piping hot sambar and Bangalore Chutney.

Ghee Idly (2)

Originating as a popular breakfast food, these idles are topped with desi ghee is served with hot sambar and fresh chutney.

Butter Idly (2)

A class-apart, soft, luscious and extremely light. Served with Bangalore Chutney and sambar.

Ghee Button Idly(10) (Dipped in Sambar)

Small Button Idly Sambar is an unbeatable combo. Mini Idly's dunked in Sambar is served piping hot. It is light and at the same time filling too.

Tossed Button Idly(10)

Tossed Button Idly with spicy Podi and Desi Cow Ghee.

Simple Thatte Idly (1)

The origin can be traced to the word 'Thatte' in Kannada, which means a flat and circular plate used to steam the idlis. Known to originate in 'Hidadi' nestled between Mysuru and Bangalore Highway.

Ghee Thatte Idly (1)

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Ghee Podi Thatte Idly

Sprinkled with spicy Podi and bathed in generous pourings of Desi Cow Ghee.

Rava Idly (1)

It's a soft and fluffy idly variant that is made with semolina, nut, spices and herbs. It is tasty, filling as well as the perfect dish when it comes to having just the right kind of nutrition. Served with Chutney and Rava Ragu.

Dahi Vada (1)

Delicious South Indian dish wherein crispy fried urad dal fritters are dunked in seasoned yogurt.

Celebration of South India

189 Khara Bath (Upma)

Khara Bath is a breakfast from Karnataka made with semolina, milk, veggies, curry leaves and spices.

189 Kesari Bath

'Kesari' means 'saffron', which is what is used to give this dessert its unique bright hue and lovely flavour. The interesting fact- It is cooked in Kannada homes as a breakfast staple.

169 Jaggery Pongal (Sweet)

Creamy preparation made with rice, yellow moong lentils, jaggery and flavoured with green cardamoms, cashews, raisins and ghee.

Kara Pongal (Savoury) 149

Also known as 'Ven Pongal' is a porridge tempered with ghee, curry leaves, black pepper, ginger, cumin & hing.

Chow-Chow Bath 269

Kesari and Khara Bath, scooped up side-by-side in equal quantities. This combination is popularly known as 'Chow Chow Bath'.

Bisi bele bath (Rice-Lentil) 210

Karnataka's most versatile dish, BisiBele Bath, emerged 500 years ago from the royal kitchens of the Amra Vilasa Palace of the Mysore Wodeyars. Today, it has become a nutritious all-in-one dish.

Poori 210

Indian fried bread paired with curried potatoes.

South Indian Traditional Rice (Hand Tossed)

169 Vangi Bath (Brinjal Rice) 250

'Vangi' means 'brinjal' in Kannada, so 'Vangi Bath' literally translates to 'brinjal rice'. A signature dish of Karnataka, Vangi Bath is prepared by mixing rice and brinjal in a homemade spice powder, and then cooked in tamarind (and) sauté.

Lemon Rice 250

Chitranna, which is the authentic version cooked using Tamarind 'Andi' and lemon juice.

Temple Puliogare (Tamarind Rice) 250

Puliogare or simply Tempered Rice, is a common and traditional rice preparation South India. Our Puliogare recipe is made in Karnataka style- tangy, spicy and very flavorful rice that is served in temples.

Sambar Rice 250

Sambar Rice is a delicious dish made with rice, dal, sambar blend & mix vegetables. Served with a salad and papad.

Ghee Podi Rice 250

Hand-tossed and super flavorful Indian fried rice. Served with a salad and papad.

Rasam Rice 250

Rasam rice is a nutritious south Indian one pot meal which is made from roasting steamed rice and hot rasam together. Served with papad.

Curd Rice 250

Curd rice is a South Indian traditional dish made with rice, fresh yogurt, tempering spices & curry leaves. Served with Pickle and papad.

Shavige Bath "Rice Vermicelli" 250

Shavigebath is a popular Karnataka Dish. It is seasoned rice vermicelli. It is seasoned with veggies and mild spices to make a delectable dish.

GOKULAM COMBOS

Mini Tiffin Combo 399

Miniature combination of any 4 items and 1 Beverage.

Rice-Thali Combo 449

2 Traditional Rice, 2 mini poori, Koru, Ragu, avasambhar salad, Chutney, Sambar + Buttermilk/Rasam.

South Indian FLAT BREAD

"Akki" Roti 189

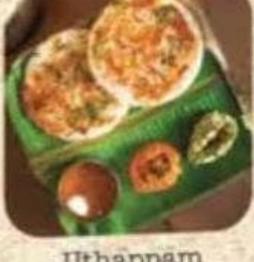
The Kannada word akki means rice and roti or rotli refers to a flatbread. Akki Roti is handmade savory gluten-free flatbread which is made with rice flour, veggies, coconut, herbs, spices and seasonings. Served hot with chutney, butter or ghee.

"Ragi" Roti aka Finger Millet 189

Ragi Roti is handmade savory gluten-free flatbread rustic and healthy rotis made with ragi aka finger millet flour and whole wheat flour, veggies, herbs, spices and seasonings. Served hot with chutney, butter or ghee.

DID YOU KNOW?

THE WORLD FAMOUS MYSORE PAK WAS INVENTED BY ACCIDENT BY THE KING'S PERSONAL COOK AT THE MYSORE PALACE!



Mangalore Buns

Ghee Podi Thatte Idly

Akki Roti

Uthappam

Maharaja Special

**Light and Easy-
Idly & Vada**

Vada (2) 189

A popular South Indian snack made from lentils and rice. It is deep-fried and served with chutney and sambar.

Mini Vada (3pcs) 189

A popular South Indian snack made from lentils and rice. It is deep-fried and served with chutney and sambar.

Plain idly (3) 169

Small steamed rice cakes made from rice and lentils. Served with chutney and sambar.

Idly Vada Combo (3+1) 199

A popular South Indian snack made from lentils and rice. It is deep-fried and served with chutney and sambar.

Ghee Idly (2) 189

Idly made with ghee, served with chutney and sambar.

Butter Idly (2) 189

Idly made with butter, served with chutney and sambar.

Ghee Button Idly (10) 199

Idly made with ghee, served with chutney and sambar.

Tossed Button Idly (10) 189

Idly made with ghee, served with chutney and sambar.

Simple Thattu Idly (1) 169

Idly made with ghee, served with chutney and sambar.

Ghee Thattu Idly (1) 179

Idly made with ghee, served with chutney and sambar.

Ghee Podi Thattu Idly 189

Idly made with ghee, served with chutney and sambar.

Dahi Vada (1) 180

A popular South Indian snack made from lentils and rice. It is deep-fried and served with chutney and sambar.

**South Indian
FLAT BREAD**

"Akki Roti" 189

A popular South Indian flatbread made from lentils and rice. It is served with chutney and sambar.

"Ragi" Roti (aka Finger Millet) 189

A popular South Indian flatbread made from finger millet. It is served with chutney and sambar.



Ghee Podi Thattu Idly



Mahareja Special

**Celebration of
South India**

Kharā Bath (Upma) 169

A popular South Indian breakfast dish made from rice and lentils. It is served with chutney and sambar.

Kesari Bath 169

A popular South Indian breakfast dish made from rice and lentils. It is served with chutney and sambar.

Jaggery Pongal (Sweet) 149

A popular South Indian breakfast dish made from rice and lentils. It is served with chutney and sambar.

Kara Pongal (Savoury) 149

A popular South Indian breakfast dish made from rice and lentils. It is served with chutney and sambar.

Chow-Chow Bath 229

A popular South Indian breakfast dish made from rice and lentils. It is served with chutney and sambar.

Bisi bele bath (Rice-Lentil) 189

A popular South Indian breakfast dish made from rice and lentils. It is served with chutney and sambar.

Poori 210

A popular South Indian breakfast dish made from rice and lentils. It is served with chutney and sambar.

**South Indian Traditional
Rice (Hand Tossed)**

Vangi Bath (Brinjal Rice) 189

A popular South Indian traditional rice dish made from rice and lentils. It is served with chutney and sambar.

Lemon Rice 189

A popular South Indian traditional rice dish made from rice and lentils. It is served with chutney and sambar.

Temple Pullyogare (Tamarind Rice) 189

A popular South Indian traditional rice dish made from rice and lentils. It is served with chutney and sambar.



Temple Pullyogare

**South Indian Traditional
Rice (Hand Tossed)**

Rasam Rice 189

A popular South Indian traditional rice dish made from rice and lentils. It is served with chutney and sambar.

Curd Rice 189

A popular South Indian traditional rice dish made from rice and lentils. It is served with chutney and sambar.

**GOKULAM
COMBOS**

Mini Tiffin Combo 349

A popular South Indian traditional rice dish made from rice and lentils. It is served with chutney and sambar.

Idly Vada & Filter Coffee/Dum Tea 200

A popular South Indian traditional rice dish made from rice and lentils. It is served with chutney and sambar.

Masala Dosa & Filter coffee/Dum Tea 200

A popular South Indian traditional rice dish made from rice and lentils. It is served with chutney and sambar.

Chow-Chow Bath & Filter Coffee/Dum Tea 200

A popular South Indian traditional rice dish made from rice and lentils. It is served with chutney and sambar.

Set Dosa & Filter coffee/Dum Tea 200

A popular South Indian traditional rice dish made from rice and lentils. It is served with chutney and sambar.

Poori & Filter coffee/Dum Tea 200

A popular South Indian traditional rice dish made from rice and lentils. It is served with chutney and sambar.

Mangalore Bajji & Filter Coffee/Dum Tea 200

A popular South Indian traditional rice dish made from rice and lentils. It is served with chutney and sambar.

Masala Vada & Filter coffee/Dum Tea 200

A popular South Indian traditional rice dish made from rice and lentils. It is served with chutney and sambar.

Maddur Vada & Filter Coffee/Dum Tea 200

A popular South Indian traditional rice dish made from rice and lentils. It is served with chutney and sambar.

Mirchi Bajji & Filter coffee/Dum Tea 200

A popular South Indian traditional rice dish made from rice and lentils. It is served with chutney and sambar.



Uthappam



Akki Roti

From 7am to 10pm

From 7am to 10pm

GOKULAM

The DOSA- Savory crepe in South India

Plain Dosa (1) 169

Crispy Dosa served with various chutneys and sambar. The humble Plain Dosa is a staple in many Indian homes and is loved for its simplicity and versatility. Whether you have it for breakfast, lunch or dinner, it's a dish that will satisfy your taste buds.

Ghee Plain Dosa (1) 189

The best step-up of our plain dosa, by cooking the dosa with the lovely ghee. This results in a crisp roasted dosa coated with the flavors of ghee.

Ghee Podi Plain Dosa (1) 200

Nutritious and tasty 'Podi' dosa is a delicious treat made with powdered Bengal gram, urad dal, and various spices. Sure to get your taste buds dancing.

Mysore Masala Dosa (1) 229

The Mysore Masala Dosa has a soft inside that is coated with chutney, and is crisp on the outside. The first record of this dish was found in the year 1087 in the memoirs of King Chola Vikramaditya. The Chola's made it some spices and a bit of ghee.

Butter Masala Dosa (1) 229

'BENNE' or Butter is the topping of the MASALA DOSA which is a crisp dosa stuffed with a preparation of potato, onions and simple spices.

Podi Masala Dosa (1) 229

Masala, also known as dosa masala, or masala dosa is a cooking or a side dish prepared mainly using potato and onion as main ingredients and cooked with simple spices.

"Maharaja Special" (1) 240

OPEN BUTTER MASALA DOSA
Open Butter Masala dosa is not the same as an stuffed Masala Dosa! A delicious, thick dosa doused with a gummy podi served with a spoonful of potato masala, topped with a generous pat of fresh butter, some fresh grated coconut and coriander. What a treat, love it?

Set Masala Dosa (2) 230

A dosa variety which, satisfies the sets on it. The set dosa is one which is a fusion of set dosa and masala dosa. Served here a pair.

Set Dosa (2) 189

Originated in the state of Karnataka, India. It is a variation but looks like Idli, dosa, and served in variety.

Ragi Dosa aka Finger Millet 230

Ragi Dosa is a South Indian crepe made with finger millet, also known as ragi.

Uthappam (2) 219

Uthappam is a popular South Indian dish that combines the goodness of a dosa with a bowl of flavors from various vegetables and spices. Uthappam is a fantastic combination of soft, spongy, and savory flavors.

Tomato Uthappam (2) 229

A Variation of the Uthappam, topped with fresh tomatoes and roasted with mild spices.

Onion Uthappam (2) 210

A Variation of the Uthappam, topped with fresh onions and roasted with mild spices.

Rava Dosa (1) 230

Rava dosa is a thin crisp crepe made with semolina. The flour, spices and ghee. Rich Source of Dietary Fibre, Flavoured with curry leaves and chutney.

Rava Onion Dosa (1) 230

A Variation of the the Rava dosa, topped with fresh onion and roasted.

Rava Masala Dosa (1) 240

A Variation of the the Rava dosa, topped with fresh onion and filled with a preparation of potato, onions and mild spices.

The DOSA- Savory crepe in South India

Onion Dosa (1) 210

The crispy Dosa with sweetness of onions makes it a delicious treat. Onion Dosa is very soft and light with sweet onions with finely chopped green chillies and curry leaves makes it a healthy and nutritious dish.

Onion Masala Dosa (1) 230

The crispy dosa with sweetness of onion filled with a preparation of potato, onions and mild spices.

Red Rice Masala Dosa 230

The wholesome goodness using Organic red rice which is considered to be more healthy - rich in fiber, vitamins, minerals and essential fatty acids.

South Indian Snacking

Maddur Vada (2) 210

originates from the town of Maddur. It is a stable and tasty snack. These are addictive and you cannot stop at eating just one. It is served with coconut chutney and then served to customers.

Mangalore Bun (2) 210

These are addictive and you cannot stop at eating just one. They are usually served with coconut chutney and then served to customers.

Mangalore Bajji (4) 210

Indian fried food made from various fishes, seafood.

Paddu (6) 210

Paddu, Karnataka's popular dosa balls, moulded into small balls, fried them, and served them as evening snack.

Kosambari Salad 210

Our typical South Indian salad made from potato, cucumber and seasoned with mustard seeds. The potato generally used are split green gram. These salads are sometimes eaten as snacks.

To Keep You Cool

Iced Filter Coffee 150

Well brewed or hot, strong, sweet and topped with frothy milk on the rocks.

Iced Black Coffee 150

Iced Plantation A washed arabica and Peaberry coffee beans dark roasted.

Ice Tea 150

Our Karnataka tea is served in a glass with ice. The black tea is chilled or cooled and flavoured as per choice.

Cold Badam Milk 150

Badam Milk is an Indian milk beverage flavored with ground almonds, the famous B-saffron, served on the rocks.

Neer Majjige 150

Delicious beverage named with its history combining fresh milk with water, salt, and spices like cumin, ginger, and cardamom. It aids digestion and can help you feel wonderful.

Mojito's 150

Well-known as the mocktail, comes in 3 flavours.

Seasonal Fruit Juice 150

Ask for options.

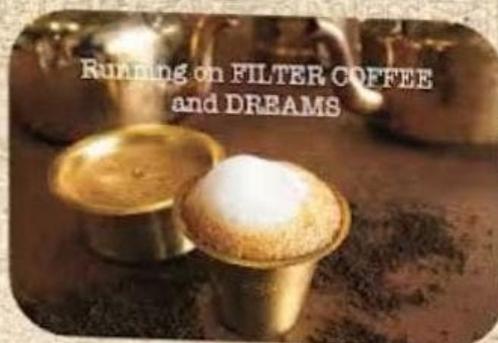
Lime Soda 150

Sweet/Salted or Both.

Sweet Treats

Hot Chocolate 200

Affogato 200



Speciality Hot Beverages

Special Filter Coffee 105

Well brewed or hot, strong, sweet and topped with frothy milk. Our Coffee infusion is obtained by pouring a freshly brewed locally ground coffee in a traditional Indian filter and mixed with hot milk and sugar/jaggery.

Bella-da Coffee "Jaggery" 110

Bella-da Coffee Recipe With Milk is a Karnataka style filter coffee prepared with jaggery. Jaggery has many health benefits, being a complex sugar it is suitable for even diabetes. Jaggery is beneficial for many ailments and rich in minerals, helping in boosting energy.

Black Coffee 100

We use Plantation A washed arabica and Peaberry coffee beans dark roasted. It has little roasting technique to the flavor of the black Indian filter coffee.

Special Tea 89

Comes from the shade green slopes of Karnataka. This delectable tea is frothy on top, dark brown around the rim and slightly milky at the bottom.

Ginger Tea 95

The 'Mojito' tea recipe is a spicy and aromatic version of the Indian style tea that is flavoured with freshly grated ginger. The tea leaves are brewed along with ginger and then strained for a few seconds in milk.

Masala Tea 95

The masala tea combines the strength, aromatic and flavourful, often to make something healthy and delicious.

Lemon Tea 89

Lemon juice and Tea infusions obtained from water from the copper boiler and tea from the shade green slopes of Karnataka.

Black Tea 89

Tea infusions obtained from water from the copper boiler and tea from the shade green slopes of Karnataka.

Hot Rasam 149

Rasam is a mild spiced South Indian soup-like dish. Rasam has a distinct taste due to its own seasoning ingredients.

Hot Badam Milk 149

Badam Milk is an Indian milk beverage flavored with ground almonds, pistachios & saffron.