

GOKULAM

Light and Easy- Idly & Vada

Vada (2)

South Indian breakfast snack made usually 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 Idly originated in Mysore. These idly are super soft just like the petals of the flower. Served with Bangalore Chutney and sambar.

Idly Vada Combo (3+1) 245

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

Ghee Idly (2) 200

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

Butter Idly (2) 200

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

Ghee Button Idly(10) 200 (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) 200

Tossed Button Idly with spicy Podi and Desi Cow Ghee.

Simple Thatte Idly (1) 169

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

Ghee Thatte Idly (1) 179

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Ghee Podi Thatte Idly 189

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

Rava Idly (1) 159

It's a soft and fluffy idly variant that is made with semolina, curd, 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 Rag.

Dahi Vada (1) 180

Delicious South Indian snack wherein crispy fried urad dal dumplings 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) 149

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, Bisi-bele Bath, emerged 500 years ago from the royal kitchens of the Anthe Vilasa Palace of the Mysore Wodeyars. Today, it has become a nutritious all-in-one dish.

Poori 210

Indian Bread Fried paired with curried potatoes.

GOKULAM COMBOS

Mini Tiffin Combo 399

Miniature combination of any 4 items and 1 Beverage.

Rice-Thali Combo 449

A Traditional Rice, 2 mini pooris, Korma, Ragu, Avambhar salad, Chutney, Sambar + Buttermilk/Peanut.

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 tangart (tad) sauce.

Lemon Rice 250

Chikenna, which is the authentic version cooked using Turmeric 'Haldi' and lemon juice.

Temple Puliogare 250 (Tamrind Rice)

Puliogare or simply Tangart 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

Handtossed 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 combining 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 250

"Rice Vermicelli"

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

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, green chutney, 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 roti 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 golden-brown fried snack made with lentils and spices. It is served with a spicy chutney and a side of coconut chutney.

Mini Vada Combo 189

A popular breakfast item, Mini Vada is served with a side of coconut chutney and a side of spicy chutney.

Flam Idly (3) 169

Flam Idly is a popular breakfast item, served with a side of coconut chutney and a side of spicy chutney.

Idly Vada Combo (3+1) 199

A popular breakfast item, Idly Vada is served with a side of coconut chutney and a side of spicy chutney.

Ghee Idly (2) 189

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Butter Idly (2) 189

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Ghee Button Idly (10) 199

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Tossed Button Idly (10) 199

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Simple Thatto Idly (1) 169

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Ghee Thatto Idly (1) 179

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Ghee Podi Thatto Idly 189

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Dahi Vada (1) 180

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South Indian FLAT BREAD

"Akki Roti" 189

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"Ragi" Roti aka Finger Millet 189

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Celebration of South India

Kharā Bath (Upma) 169

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Kesari Bath 169

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Jaggery Pongal (Sweet) 149

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Kara Pongal (Savoury) 149

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Chow-Chow Bath 229

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Bisi bele bath (Rice-Lentil) 189

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Poori 210

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South Indian Traditional Rice (Hand Tossed)

Vangi Bath (Brinjal Rice) 189

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Lemon Rice 189

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Temple Pullyogare (Tamarind Rice) 189

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South Indian Traditional Rice (Hand Tossed)

Rasam Rice 189

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Curd Rice 189

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GOKULAM COMBOS

Mini Tiffin Combo 349

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Idly Vada & Filter Coffee/Dum Tea 200

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Masala Dosa & Filter coffee/Dum Tea 200

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Chow-Chow Bath & Filter Coffee/Dum Tea 200

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Set Dosa & Filter coffee/Dum Tea 200

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Poori & Filter coffee/Dum Tea 200

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Mangalore Bajji & Filter Coffee/Dum Tea 200

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Masala Vada & Filter coffee/Dum Tea 200

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Maddur Vada & Filter Coffee/Dum Tea 200

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Mirchi Bajji & Filter coffee/Dum Tea 200

Mirchi Bajji & Filter coffee/Dum Tea is a popular breakfast item, served with a side of coconut chutney and a side of spicy chutney.



Ghee Podi Thatto Idly



Mahareja Special



Rasam Rice



Uthappam



Akki Roti

From Tiffin to Dinner

From Tiffin to Dinner

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 amp-up of our plain dosa, by cooking the dosa with the lovely ghee. This results in a crisp roasted dosa, bristling 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, red chili, and sesame seeds. Sure to get your taste buds dancing.

Mysore Masala Dosa (1) 229

The Mysore Masala Dosa has a secret masala 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 Chennappa Narayana. The Chef adds some spices and a bit of ghee.

Butter Masala Dosa (1) 229

'BENNE' or Butter is the topping of the MASALA DOS