



Maini's Mangalore Masala

Good Times With Southern Delights

BREAKFAST SPECIALS @ 189

8 am to 11 am

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Choice of Dosa

Plain | Masala | Butter Masala | Chettinad Masala

Choice of Rava Dosa

Plain | Masala | Onion Masala

Idli Sambar

3 pcs idli served with sambar and coconut chutney

Vada/ Onion Vada

3 pcs vada served with sambar and coconut chutney

Choice of Tawa Parantha

Aloo | Paneer | Gobi | Mix. Served with curd, pickle, green chutney & salad



Classic Rava Upma

Classic Poha

Chole Bhature

2 pcs bhature, chole, green chutney, pickle and salad

Poori Bhaji

4 pcs poori, aloo bhaji, green chutney, pickle and salad



South Indian Filter hot Coffee

₹99

Masala Chai

₹69

Hot Chocolate

₹99

Choice of Fresh Juice

₹99

Orange | Pineapple | Pomegranate | Mix

Lassi

₹109

Sweet | Salted



Desai

Plain Dosai	228
Masala Dosai	228
Butter Plain Dosai	228
Butter Masala Dosai	228
Paneer Dosai	228
Mushroom Dosai	228
Cheese Onion Capsicum Roll Dosai	228
Cheese Plain Dosai	228
Rava Dosai	240/250/260/270
Plain Masala Paneer Mutton	
Paper Dosai	280/270/260/250
Plain Masala Paneer Mutton	
Mysoor Dosai	240/270/260/250
Plain Masala Paneer Mutton	
Onion Plain/ Masala Dosai	240/270
Onion Rava Dosai	280/270/260/250
Plain Masala Paneer Mutton	
Coconut Rava Dosai	280/270/260/250
Plain Masala Paneer Mutton	
Chettinad Dosai	250/270/260/250
Plain Masala Paneer/Chicken Mutton	
Ghee Podi Roast Dosai	270/260/250/240
Plain Masala Paneer Mutton	
Ghee Roast Dosai	240



Special Desai



Poondu Garlic Dosai	220/230/240/250/260/270
Plain Masala/Chicken/Paneer/Mutton	
Curry Leaves Dosai	240/250/260/270/280
Plain Masala/Chicken/Paneer/Mutton	
Palak Dosai	220/230/240/250/260/270
Plain Masala/Chicken/Paneer/Mutton	
MLA Pesarattu Dosai	238
Jini Dosai	240
Family Dosai	1150



Uttapam

Plain Uttapam	228
Vegetable Uttapam	240
Vegetable Cheese Uttapam	250
Cheese Uttapam	260
Broccoli Cheese Uttapam	400
Tomato Uttapam	240
Onion Uttapam	240
Coconut Uttapam	260
Paneer Uttapam	300



Idli

Idli Sambhar	228
Chettinad Masala Idli	290
Margan Ghee Podi Idli	228
Ghee Podi Mini Idli	238
Dahi Idli	208
Paper Idli	228
Curry Leaf Podi Idli	218
Curry Leaf Mini Podi Idli	228
Jawan Idli	240
Mango/Jeera Jumbo Idli	250
Assorted Idli Platter	300
Assorted Idli Chutney Idli, Masala Idli, Pongal Idli & Chutney Idli	
Thatta Idli	218
Kutti Panyaram	250/270/280
Mutton/Chicken Mutton	

Vada/Poha

Vada Sambhar	228
Onion Vada	228
Dahi Vada	238
Palak Masala Vada	238
Chana Dal Masala Vada	248
Uppma	228
Ven Pongal	258
Non-Veg. Veg. (served in South Indian Spices served with Coconut Chutney and Sambhar)	
Peanut Poha	228
Broccoli Poha	238
Rasam Vada	228



Main Course

(11 AM TO 11 PM)

Kuttu Parantha with Raita

250

Keerali Kootu

350

Preparation of kootu with coconut and spinach leaves served with pieces of appam or maddur parantha.

Urutai Roast

300

Onion potato based with onion and ground spices, tempered with mustard oil served with appam or maddur parantha.

Kathrikai Kara Kuzhambu

450

Bengal Curry flavoured with cardamom & garlic served with rice, appam or maddur parantha.

Vendakkai Mor Kuzhambu

450

Tamarind Curry based with onion and a hint of South Indian served with rice, appam or maddur parantha.

Kali Stew

450

Moong lentil in coconut milk and spices served with appam, khichdi or maddur parantha.

Kadala Curry

400

Black Chickpea cooked with mustard oil and Cardamom seeds, served with rice, appam, khichdi or maddur parantha.

Vegetable Korma

450

Seasonal vegetables cooked in Bengali style. The main ingredients are the rich flavor from Cardamom and fresh leaves served with appam, khichdi or maddur parantha.

Vegetable Chettinad Biryani with Onion Pachadi (Raita)

350

Chettinad Palkati Masala

500

Onion Potato Masala cooked in Chettinad style served with appam or maddur parantha.

Chettinad Kalan Masala

500

Onion Potato Masala cooked in Chettinad style served with appam or maddur parantha.

Chettinad Kalkani Masala

300

Onion Potato Masala cooked in Chettinad style served with appam or maddur parantha.

Special Dal Khichdi

250

Served with Pickle Chutney, Ghee, Salt, Sugar & Pepper.

Mangalore Masala Special Maggi

250



Mangalore Masala Special

Thalis (12 PM TO 4 PM & 6 PM TO 11 PM)

Mangalore Masala Mini Thali

450

Urutai Parantha, Appam, Sante, Rasam, Veg Masala, Kuzhambu, Pongal, Kadi, Steamed Rice, Curd, Pickle, Curd Chilly Dessert.

Mangalore Masala Special Thali

550

Appam, Masala Parantha, Appam, Sante, Rasam, Veg Masala, Kuzhambu, Pongal, Kadi, Steamed Rice, Curd, Banana Chutney, Pickle Powder, Chutney, Butter Milk, Banana, Pickle, Curd Chilly Dessert.

Chef's Special Tiffin

450

Keerali Kootu, Onions, Coconut Curry, Vegetable Stew served with Jaggery, Kachala, Sukka, Achar, Chutney, Appam, Pickle, Pongal, Rasam, Rice & Dessert.

Mangalore Masala Special Combo

250

Set: Mini Uttam, Mini Dosa, Upma, Idli, Sambar & Chutney.

This rich culinary heritage has been shaped by historical trade, cultural exchange, and religious influences, making Mangalorean cuisine a unique and flavorful blend of traditions.

Ven Pongal



From The Streets of Mangalore

(11 AM TO 11PM)

Goli Bajji (veg)

Also known as mangalore bontis, it is a sweet & sour snack made with hung curd, deep fried and served with coconut chutney

220

Gujje Podi (veg)

A Mangalorean Paratha made using Jack Fruit topped in a tangy & butter and Fried

220

Pakathi Varuval (veg)

Butter fried paneer based in southern style

200

Kassan Thoran (veg)

Mustard based with mangalorean shrimps and butter fried

300

Fried Cocktail Idli (veg)

Fried idli covered with mango pick

200

Puran Poli (veg)

A Flatbread stuffed with Sweetened, Anarasi Channa Dal. It is one of the Most Popular Mangalorean Dessert

200

Chow Chow Bhathi (veg)

A combination of sweet and salty flavors, both made of semolina is served a combination

200

Must Try!

Kadala Curry



Chettinad Kalan Masala



Broccoli Cheese Uttamam



Chettinad Dosai



Gujje Podi



Regional Indian Beverages

Lassi A yogurt-based drink blended with water, served sweet or salted.	228
Aam Panna A tangy and sweet drink made from raw mangoes, flavored with roasted cumin, mint, and black salt.	278
Jai Jeera A spiced drink made from cumin, mint, sliced, black salt and ginger, served with water and served cold.	108
Kokum A refreshing drink made from kokum fruit, rooster, sweetened with sugar, and flavored with spirit like rum or black salt.	188
Thandai A traditional drink consumed during the festival of Holi, made from a blend of milk, nuts and herbs. Served with saffron, cardamom, and rose petals.	218
Shikanji A fresh Indian lemonade made with lemon juice, water, sugar, and flavored with spices like cardamom, black pepper, and chana masala.	218
Rose Milk A fragrant milk beverage flavored with rose syrup and sweetened with sugar.	128
Kesar Badam Milk A rich and creamy drink made from milk, saffron (kesar), and almond paste, sweetened with sugar and flavored with cardamom.	218
Butter Milk	218
Coconut Water Fresh coconut water straight from the coconut, served chilled. It's naturally sweet and refreshing.	188

Hot Beverages

South Indian Filter Coffee	328
Indian Masala Chai	158
Ginger Tea	118
Chamomile Tea	168
Rose Tea	118
Leongrass Tea	118
Earl Grey Tea	118

South Indian filter coffee, also known as Kaapi, has several unique characteristics that set it apart from other types of coffee. Overall, South Indian filter coffee is known for its rich flavor, thick texture and the unique brewing process that sets it apart from other coffee styles.

Mocktails, Shakes & Other Beverages

Virgin Mojito Classic Refreshing Green Apple	218
Virgin Cranberry Basil Sangria Cranberry juice, orange juice, water, apple, orange peel and basil on top	218
Coconut, Cucumber & Mint Cooler Coconut water, sliced cucumber, lemon juice with mint leaves on top	188
Passion Crush Strawberry crush, pineapple & orange juice, vanilla ice cream with sauce	188
Pineapple Ginger Sparkler Refreshing drink that combines the tropical sweetness of pineapple with the zing of fresh ginger	218
Spicy Mango Mango juice, red molasses, green chilies, topped with swirl of ice cream	188
Choice of Shakes Raw Vanilla Chocolate Hot Macarons	128
Ice Tea Lemon Peach	188
Cold Coffee	218
Imli Barta	188
Canned Juices	118
Fresh Lime Soda Salted, Sweet Mix	128
Aerated Drinks & Service Coke, Fanta, Sprite, Limca	128
Bottled Water & Service	88



Mangalore Masala Special Thali

Appam, Masala Parantha, Appam, Samba, Rasam, Hot Masala,
Kusamba, Pori, Kattu, Steamed Rice, Curry, Banana, Chutney,
Peanut Powder, Chutney, Banana, Panna, Curry, Chutney, Samba

Thakkali Sadam



Rice/Breads

(11 AM TO 11 PM)

Appam	75
Idiyappam	75
Malabar Parantha	75
Rasam Papadam	75
Hot Sadam	250
Chutney Rice	250
Thakkali Sadam	250
Tomato Rice	250
Elumichal Sadam	250
Lentil Rice	250
Thengai Sadam	250
Coconut Rice	250
Puli Sadam	250
Sambar Rice	250
Bisibele Bath	150
Bengaluru Special Sadam	150
Karuvappala Sadam	250
Curry Leaf Rice	250
Thayir Sadam	250

Parantha, Samba, Curry Rice served with rasam, panna & chutney