

All Day Long Steam Idlis

Classic Idlis (2 Pcs)

(Soft steamed rice & lentil batter cakes. Served with Sambar & variety of Chutneys.)

Rava Idlis (2 Pcs)

(Soft steamed semolina & lentil batter cakes. Served with Sambar & variety of Chutneys.)

Vegetable Idlis (2 Pcs)

(Soft steamed rice & lentil batter cakes mixed with vegetables. Served with Sambar & variety of Chutneys.)

Dahi Idlis (2 Pcs)

(Rice & lentil batter cakes soaked in curds. Seasoned with natural aromatic herbs & spices.)

Fried Idlis (2 Pcs)

(Deep fried rice and lentil batter cakes coated with mild masala. Served with Sambar and variety of Chutneys.)

Vadais

Sambar Vada (2 Pcs)

(Deep fried lentil batter mixed with onions, mild spices and herbs. Served with Sambar & variety of Chutneys.)

Thayir Vada (Dahi Vada) (2 Pcs)

(Vadais soaked in fresh sweet curds (Yogurt). Seasoned with natural aromatic herbs & spices.)

Dal Vada (3 Pcs)

(Deep fried chickpea lentil batter mixed with South Indian spices, finely chopped vegetables and aromatic herbs.)

Rasam Vada (2 Pcs)

(Vadais immersed in a bowl of tangy South Indian lentil Soup)

Upma

Rava Upma

(Thick porridge cake prepared with semolina, mild aromatic herbs and south Indian spices.)

Vegetable Upma

(Thick porridge cake prepared with semolina, vegetables, mild aromatic herbs and South Indian spices.)

Idiappam

(Soft & fine rice noodles served with sweet coconut milk.)

Chow Chow Bhath

Combination of Rava Upma & Kesri Bhath. Kesri Bhath is the sweet version of Rava Upma prepared with pineapples

Rice Dosas

(Thin Crispy golden rice pancakes. All items under this section are served with Sambar and variety of Chutneys)

Plain Dosai

Udupi Masala Dosai

(Crispy rice pancake filled with mildly spiced mashed potatoes.)

Mahavir Masala Dosai

(Prepared without onion and garlic. Crispy rice pancake served with mildly spiced mashed potatoes)

Paneer Masala Dosai

(Crispy rice pancake stuffed with mildly spiced cottage cheese mix.)

Mysore Plain Masala Dosai

(Crispy rice pancake coated with our special chilly garlic paste.)

Mysore Masala Dosai

(Crispy rice pancake coated with our special chilly garlic paste. Filled with mildly spiced mashed potatoes)

Tangam Paper Dosai

(Extra large, paper thin, crispy rice pancake.)

Tangam Paper Masala Dosai

(Extra large, paper thin, crispy rice pancake filled with mildly spiced mashed potatoes.)

Toppi Plain Dosai

Benne Plain Dosai

(Crispy rice pancake prepared in butter.)

Benne Masala Dosai

(Crispy rice pancake prepared in butter. Filled with mildly spiced mashed potatoes.)

Benne Masala Dosai

(Crispy rice pancake prepared in butter. Filled with mildly spiced mashed potatoes.)

Erulli Plain Dosai

(Crispy golden semolina pancake coated with finely chopped red onions.)

Erulli Masala Dosai

(Crispy rice pancake, coated with finely chopped red onions. Filled with mildly spiced mashed potatoes)



Rava Dosas

(Crispy golden semolina based pancakes. All items under this section are served with Sambar and variety of Chutneys.)

Rava Plain Dosai

Rava Udupi Masala Dosai

(Crispy golden semolina pancake filled with mildly spiced mashed potatoes.)

Mahavir Rava Masala Dosai

(Prepared without onion and garlic. Crispy golden semolina pancake filled with mildly spiced mashed potatoes.)

Paneer Rava Masala Dosai

(Crispy golden semolina pancake filled with mildly spiced cottage cheese.)

Mysore Plain Rava Dosai

(Crispy golden semolina pancake coated with our special chilly garlic paste.)

Mysore Rava Masala Dosai

(Crispy golden semolina pancake coated with our special chilly garlic paste. Filled with spiced mashed potatoes.)

Erulli Plain Rava Dosai

(Crispy golden semolina pancake coated with chopped red onions.)

Erulli Rava Masala Dosai

(Crispy golden semolina pancake coated with chopped red onions. Filled with spiced mashed potatoes.)

Benne Plain Rava Dosai

(Crispy golden semolina pancakes prepared in butter.)

Benne Rava Masala Dosai

(Crispy golden semolina pancake prepared in butter. Filled with spiced mashed potatoes.)

Thenghai Plain Rava Dosai

(Crispy golden semolina pancake coated with finely grated coconut.)

Thenghai Rava Masala Dosai

(Crispy golden semolina pancake coated with finely grated coconut. Filled with mildly spiced mashed potatoes.)

Tharakari Plain Rava Dosai

(Crispy golden semolina pancake coated with finely grated carrots, beans & cabbage. Filled with mildly spiced mashed potatoes.)

Tharakari Rava Masala Dosai

(Crispy golden semolina pancake coated with finely grated carrots, beans & cabbage.)

Maharaja Sajjige Masala Dosai

(Crispy golden pancake coated with finely chopped onions and grated coconut. Prepared in butter.)

Oothappam (South Indian Pizza)

(Fluffy rice & lentil based pancakes served with Sambar and variety of Chutneys.)

Plain Oothappam

Erulli (Onion) Oothappam

Tomato Oothappam

Erulli Tomato Oothappam

Paneer (Cottage Cheese) Oothappam

Mixed Vegetable Oothappam

Tharakari Oothappam

Thengai (Grated Coconut) Oothappam

Panchtara Oothappam

(Consists of 5 different types of mini Oothappams.)

Traditional South Indian Bread Meals

Appam Kurma *Chefs Special

(Rice & coconut milk batter curved pancakes served with Mixed Vegetable Stew. The flavor and texture of this particular pancake is something which keeps people craving for more.)

Malabar Paratha with Kurma

(Thick, flaky and crispy white flatbread served with Mixed Vegetable Stew.)

Poori Subji

(Deep fried wheat dough bread served with Vegetable Curry of the day.)

Thali

(Served between 11am to 3:30pm & 7pm to 11pm)

Naivedyam Thali

(4 Pooris, portion of boiled rice, 1 Dry Vegetable, Koot, portion of Lemon rice, Plain Papad, Kosambri, Sendige (Spicy rice chips) & Payasam (Sweet).)

Naivedyam Maharaja Thali

(2 Malabar Parathas, 3 Pooris, portion of boiled rice, portion of Lemon rice, 2 Dry Vegetable, Koot, Sambar, Rasam, Kosambri, Fried chilli with curds, Pakoda, Sendige, Masala Papad, Special Chutney, Pickle, Salad, Payasam (Sweet), Sweet Paan & Butter Milk.)

Naivedyam Tiffin Thali

(Mini Toppi Dosai or Mini Oothappam, Rasam Vada, Idly, Upma, Curd Rice, Lemon rice, Aloo subji, Sambar, Coconut Chutney, Tomato Chutney, Pakoda, Pickle & Kesri Bhath (Sweet).)

From The Rice Bowl

Sambar Rice

(White rice served with an aromatic lentil based south Indian stew.)

Tomato Rice

(White rice prepared in fresh tomatoes, onions, south Indian spices, nuts and variety of aromatic herbs.)

Chitranna (Lemon Rice)

(White rice prepared with freshly squeezed lemon juice, south Indian spices, nuts and variety of aromatic herbs.)

Bissi Belle Bhath *(Chefs Special)

(Rice and lentil based porridge prepared with mixed vegetables, south Indian spices, nuts and variety of rare aromatic herbs. Served in a hot pot. A must try.)

Mosaranna (Curd Rice)

(White rice prepared in curd, south Indian spices and variety of aromatic herbs.)

Puliogare (Tamarind Rice)

(White rice prepared in fresh tamarind pulp, south Indian spices and variety of aromatic herbs.)

Thonghai Anna Rice

(White rice prepared with spicy grated coconut, south Indian spices and variety of aromatic herbs.)

Tharakari Anna (Veg Rice)

(White rice prepared in finely chopped vegetable, south Indian spices and variety of aromatic herbs.)

Sweets And Desserts

Kesri Bhath

(Hot semolina cake prepared with fresh pineapples, raisins and cashew nuts)

Holige with Ghee & Payasam *

(Sweet gram flour & jaggery based flat bread served with ghee & payasam)

Payasam

(Sweetened rice broth prepared with milk, cardamom, cashew nuts, pistachio, raisins and almonds.)

Mysore Pak (1 Pc)*

(Sweet gram flour cakes prepared in ghee. A must try.)

Boondi Ladoo (2 Pcs)

(Sweet gram flour balls prepared with nuts, cloves, raisins & cardamom)

Gulab Jamun(2 Pcs)

(Deep fried milk flour balls in sugar syrup.)

Naivedyam Special

(Scoops of Vanilla, Strawberry & Butter scotch Ice cream glazed with honey & dry fruits)

Manglorean Gud Bud

(Scoops of Butter Scotch & chocolate Ice cream topped with a variety of fruits)

Hot Chocolate Fudge

(Scoops of Vanilla, Butter Scotch & Chocolate Ice cream topped with dry fruits & hot chocolate syrup)

Fruit Salad with Ice Cream Banana Split

(Scoops of Vanilla, Strawberry, Butter Scotch Ice Cream placed between 2 slices of Banana ; Topped with Tutti Fruity & a variety of dry fruits)

Hot Beverages

Filter Coffee

Tea

Hot Chocolate

Masala tea

Nescafe



Cold Beverages

Badam Milk

Cold Coffee

Lassi (Sweet/salt)

Butter Milk

Aerated Drinks

Mineral water

Fresh Fruit Juices

(Available as per season)

Fresh Lime water (Sweet/Salted)

Fresh Lime Soda (Sweet/Salted)

Orange Juice

Mausambi (Sweet Lime)

Watermelon Juice

Pineapple Juice

Tender Coconut Water

Anar Juice

Grape Juice

Mango Juice

Litchi Juice

