



SIMPLY SOUTH

A JOURNEY THROUGH SOUTH INDIA

Five States On One Plate
A Symphony of
South Indian Flavors





ANDHRA PRADESH

Andhra Pradesh, a coastal state in South Eastern India is known for its cultural heritage, historic temples, diverse cuisines, and thriving agriculture.

Andhra food is a delicious mix of spicy, tangy, and aromatic flavors, featuring fiery curries, rich biryanis, tangy, crispy dosas and an array of flavorful pickles. Because of its massive coastline, Andhra cuisine has a lot of aromatic coastal seafood to offer.

TELANGANA

Telangana, formed in 2014 after separation from Andhra Pradesh is the youngest state in India with a rich history, vibrant culture and a unique blend of tradition and modernity.

The cuisine of **Telangana** has influence of the Nizam era, where popular dishes like Hyderabadi Mutton Biryani were invented.

TAMIL NADU

Tamil Nadu is a South Indian state known for its ancient temples, rich Dravidian culture, classical art and thriving tradition in music, dance and literature.

The Tamil cuisine is very famous for its wide variety of breakfast, offerings like, idli, dosa and many more.

KERALA

Kerala is a scenic South Indian state known as “Gods Own Country”, celebrated for its lush greenery, serene backwaters, rich culture and vibrant traditions.

Kerala food is a delicious blend of coconut-infused flavors, aromatic spices and fresh seafood, featuring dishes like Appam with Stew, Puttu with Kadala curry and the grand vegetarian feast, Sadya.

KARNATAKA

Karnataka a state known for its rich heritage And vibrant culture, Karnataka is a unique cosmopolitan state where tradition and technology blend.

Karnataka has a rich culinary history, ranging from the world famous vegetarian Udupi cuisine to the coastal Mangalorean preparations. Karnataka has it all.

We charge an optional service charge of 5%



All Day Breakfast Menu

Idli

A soft, fluffy South Indian steamed rice cake made from fermented rice and urad dal batter, served with chutney and sambar.

Idli	95
Ghee Idli	115
Ghee Karam Idli	115
Button Idli	135
Button Idli Sambhar Dip	135
Tawa Idli	135
Thatte Idli	125

Appam

A soft, lacy, and slightly crispy South Indian pancake made from fermented rice batter and coconut milk, often paired with stew or curry.

Appam With Veg Stew	185
Appam With Chicken Stew	245

Uttapam

A crispy, thin South Indian pancake made from fermented rice and urad dal batter, topped with onions, tomatoes, and spices for a flavorful bite.

Uttapam	185
Onion Uttapam	195
Special Uttapam	225

Dosa

A crispy, thin South Indian pancake made from fermented rice and urad dal batter, often served with chutney and sambhar.

Plain Dosa	135
Masala Dosa	165
Mysore Masala Dosa	185
Onion Dosa	175
Onion Masala Dosa	205
Ghee Roast Masala Dosa	195
Ghee Karam Dosa	175
Rava Dosa	195
Onion Rava Dosa	175
Masala Rava Dosa	265
Cheese Dosa	285
Pizza Dosa	185
Set Dosa	145
Raagi Dosa	185
Beetroot Dosa	185
Chocolate Dosa	195
Egg Dosa	185
Chicken Kheema Dosa	235

Filter Coffee	65
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Thali menu

(12:30pm-3:30pm)



Vegetarian Dakshin Thali - 595


A traditional South Indian feast featuring a variety of rice, curries, Sambar, rasam, chutneys, and desserts, served in a traditional bronze Thali for an authentic experience.

Our Dakshin thali consists of dishes from all the **5 states of South India**.

Non - Vegetarian Thali - 695

Our Non-Veg Dakshin Thali is a lavish South Indian meal featuring flavorful Meats like chicken, mutton, or seasonal seafood alongside sambar, rasam, Vegetarian curries and desert, for an authentic South Indian full meal Feast.

NOTE - Non veg curries are served once



Soups



Kozhi(chicken) Saaru

249

A flavorful South Indian chicken soup made with aromatic spices, herbs, and a rich, peppery broth, perfect for warmth and comfort.

Mutton Marag

299

A rich and mildly spiced Hyderabadi mutton soup, slow-cooked with aromatic spices, yogurt, and cashew paste for a creamy, flavorful texture.

Dum Paya Ras (Paya)

299

A rich, slow-cooked broth made from lamb trotters, infused with aromatic spices, herbs, and bone marrow for deep flavor and nourishment.

Thakkali Rasam (Tomato Soup)

199

A smooth, tangy, and comforting blend of ripe tomatoes, herbs, and spices, often enjoyed with a touch of cream or crispy croutons.

Autumn Bliss (Pumpkin Soup)

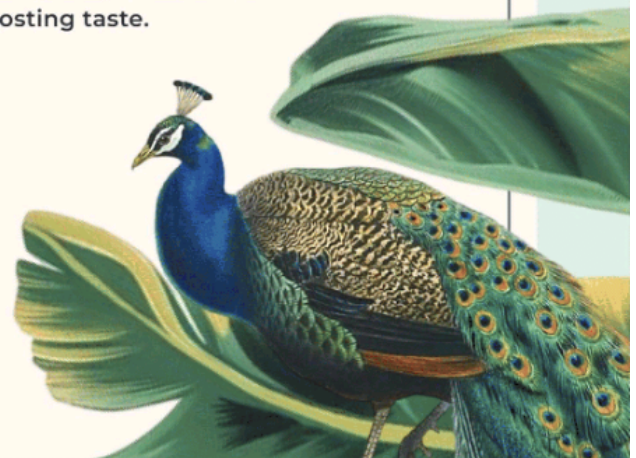
199

A rich, creamy, and velvety blend of pumpkin, spices, and broth, offering a warm, comforting, and mildly sweet flavor.

Drumstick Soup

199

A nutritious and flavorful broth made from tender drumsticks, infused with spices and herbs, offering a refreshing and health-boosting taste.



Veg-Starters

South Indian



Paneer Ghee Roast (KA) 445

A rich and spicy Mangalorean dish where paneer is roasted in aromatic ghee and a fiery red chili masala for a flavorful, smoky taste.

Velluli Karam Paneer Roast (AP) 445

A spicy Andhra-style dish where paneer is roasted with a fiery garlic-chili masala for a bold and flavorful taste.

Bangla Paneer (TG) 445

A crispy Hyderabadi style paneer fried inside a potato wafer

Chettinad Paneer Roast (TN) 445

A spicy and aromatic dish where paneer is marinated with bold Chettinad spices, roasted and stir-fried for a flavorful kick.

Miryala Paneer Vepudu (KA) 445

A Mildly Spicy dish, where paneer is tossed in a pepper based masala from andhra pradesh

Mirchi Bhajji (TG) 375

A crispy and spicy South Indian snack where green chilies are stuffed, dipped in gram flour batter, and deep-fried to golden perfection.

Makkajonna (Corn) Garelu (AP) 375

Corn Garelu is a crispy and delicious South Indian fritter made with ground sweet corn, spices, and lentils, deep-fried to golden perfection.

Pappu(Mixed Dal) Garelu (Chef's Special) (TG) 375

A crispy and flavorful Andhra-style lentil fritter made from spiced dal batter, deep-fried to golden perfection.

Miryala Mushroom Vepudu (KA) 375

A spicy Andhra-style stir-fry where mushrooms are sautéed with crushed black pepper,, curry leaves, and aromatic spices for a bold flavor.

Chettinad Mushroom (TN) 375

A spicy and aromatic South Indian appetizer made with mushrooms, roasted spices and curry leaves.

Veg-Starters

South Indian



Urulai(Potato) Varuval (TN)

375

A roasted mildy spicy Tamil Nadu-style potato fry, tossed with aromatic spices and curry leaves for a flavorful crunch.

Thamara Gadda (Lotus Stem) Vepudu (AP)

445

Stir Fry lotus stem sautéed in mildy spiced mixture and curry leaves

Button Idli Roast (TG)

325

A classic idli tawa roasted in dry, tangy spices.

Indian Veg Starters

Paneer Tikka

445

Tandoori Broccoli

495

Dahi Kebab

445

South Indian Special Vegetarian Platter

1195



Non-Veg Starters

South Indian



Andhra Chicken Roast (AP) 445

A mildly spiced and flavorful dish where chicken is slow-roasted with aromatic spices, curry leaves, and a fiery masala for a crispy, delicious finish.

Hyderabadi Chicken 65 (TG) 445

A tangy deep-fried chicken dish marinated with yogurt, red chilies, and aromatic spices, offering a crispy and flavorful taste.

Karnataka Chilli Chicken (KA) 445

A spicy and flavorful dish where chicken is stir-fried with green chilies, curry leaves, and local spices for a unique South Indian twist.

Chicken Chettinad (TN) 445

A spicy and aromatic dish where chicken is marinated with bold Chettinad spices, roasted, and stir-fried for a flavorful kick.

Pepper Chicken Fry (AP) 445

A deep fried chicken preparation infused with pepper, from the steets of Andhra Pradesh.

Andhra Popcorn Chicken (AP) 475

A crispy fried chicken preparation, tossed in tangy, mildly spicy south indian spices.

Malabar Chicken Roast 475

A flavorful Kerala-style dish with fried chicken simmered in a rich, aromatic gravy of coconut, spices, and curry leaves.

Ghee Roast Chicken/ Mutton/ Prawn 475 / 575 / 675

A rich and spicy Mangalorean dish where tender Chicken/Mutton/Prawn is slow-cooked in aromatic ghee and a fiery red chili masala for a deep, flavorful taste.

Pattar Ka Ghost (TG) 575

A rich and spicy Mangalorean dish where tender Chicken/Mutton/Prawn is slow-cooked in aromatic ghee and a fiery red chili masala for a deep, flavorful taste.

Kheema Muttilu (TG) 575

A crispy and flavorful Andhra-style dish where spiced minced meat is shaped into patties and deep-fried until golden brown.

Non-Veg Starters

South Indian



Prawn Vepudu (AP)

675

A spicy and crispy Andhra-style stir-fry where prawns are cooked with bold spices, curry leaves, and fried to perfection.

Andhra Fish Vepudu (Boneless) (AP)

595

A mildy spicy and crispy dish where fish is marinated in a blend of red chilies, garlic spices, then deep-fried for a crunchy texture.

Malabari Tawa Fish Fry (KL)

595

A Kerala style fish fry, using coastal spices in a tangy masala on a tawa for crispy perfection.

Pomfret Fish Fry Rava/Masala/Tandoor (KA) 795

Indian Non-Veg Starters

Tandoori Chicken H/F 475 / 675

Chicken Tikka 475

Murg Malai Kebab 475

Tandoori Fish Tikka 595

South Indian Special Non Vegetarian Platter

1595



South Indian Veg Curries



Vankaya Poornam (AP)

395

A traditional South Indian dish made of stuffed baby eggplants cooked in a rich, mildly spiced gravy.

Kaalan(mushroom) Kaju Curry (TN)

425

A rich, creamy dish with mushrooms and cashews in a tomato based mildly spiced gravy.

Malabar Paneer Curry (KL)

425

A rich and aromatic South Indian dish featuring paneer cooked in a coconut-based gravy with flavorful Malabar spices.

Chettinad Paneer Curry (TN)

425

A spicy and flavorful South Indian dish made with paneer cooked in a robust, aromatic Chettinad-style masala.

Pappu(Dal) Tomato/Mango/Palak/Methi (AP)

395

Pappu is a classic South Indian lentil dish, typically made with toor dal and seasoned with spices for a simple, flavorful comfort food.

Murungakkai(DrumStick) Tomato Curry (TG)

395

A tangy and flavorful South Indian dish made with tender drumsticks and tomatoes simmered in a spiced gravy.

Avial (KL)

425

A Kerala-style mixed vegetable curry cooked in coconut, yogurt, and mild spices, offering a rich and creamy flavor.

Kadala Curry (TN)

425

A traditional Kerala dish made with black chickpeas cooked in a flavorful coconut- based gravy, often served with puttu or appam.

Indian Veg Curries

Dal Makhani 425

Methi Chaman 445

Paneer Butter Masala 445

South Indian Non Veg Curries



Andhra Kodi(Chicken) Curry (AP) 475

A mildly spicy and flavorful dish made with chicken cooked in a fiery, Aromatic masala with regional spices

Chettinad Kozhi (Chicken) Curry (TN) 475

An aromatic dish made with chicken slow-cooked in a rich, roasted spice blend of Black pepper, fennel, coconut, and curry leaves.

Malabar Chicken Stew (KL) 475

A rich and flavorful Kerala-style dish made with chicken simmered in a coconut-based gravy infused with aromatic spices and curry leaves.

Kodi Guddu(Egg) Iguru (TG) 395

A spicy and flavorful Andhra-style dish made with eggs cooked in a thick, Aromatic onion-tomato masala.

Telangana Mutton Curry (TG) 575

A mildly spicy and rustic dish made with tender mutton slow-cooked in a rich, Fiery masala infused with regional spices.

Railway Mutton Curry (TN) 575

A mildly spiced, tangy Anglo-Indian dish with tender mutton slow-cooked in a Flavorful tomato and coconut-based gravy.

Malabar Fish Curry (KL) 575

A rich and tangy Kerala-style dish made with fish simmered in a coconut-based gravy infused with tamarind, curry leaves, and aromatic spices.

Nellore Chepala(Fish) Pulusu (AP) 575

A tangy and spicy Andhra-style fish curry made with tamarind, aromatic spices, and Slow-cooked fish for a rich, flavorful taste.

Royyala (Prawn) Iguru (AP) 675

A mildly spiced and flavorful Andhra-style prawn curry cooked in a thick, Aromatic onion-tomato masala

Indian Non-Veg Curries

Butter Chicken 475

Chicken Rara 475



Sets Plates

Mudda Pappu Aavakay Served with vadiyalu(fryums) -395

A classic Andhra comfort meal featuring thick, creamy dal paired with spicy, tangy mango pickle served with hot rice and ghee.

Sambar Rice served With Aloo / Chicken Fry - 385/475

A hearty South Indian dish where flavorful, tangy sambar is mixed with rice for a perfect balance of taste and texture.

Raagi Mudda served with Dal / Brinjal Curry / Chicken Curry - 475 / 595

A nutritious, soft millet ball made from ragi flour traditionally eaten with spicy gravies or dal for a wholesome South Indian meal.

Bagara Rice with Daalcha Mutton Curry - 625

A flavorful Hyderabadi combo featuring aromatic, mildly spiced rice paired with rich, tangy lentil-based mutton stew, creating a perfect balance of taste and texture.

Appam served With Veg / Chicken Stew - 475 / 525

A classic kerala dish featuring soft, lacy rice pancakes paired with a rich, aromatic coconut milk vegetable or meat stew for a comforting and flavorful meal.

Veg Rice Preparations



Vegetable Biryani	425
Kathal Biryani	475
Gutti Vankaya(bringal) Biryani (AP)	475
Ghee Roast Paneer Biryani (KA)	475
Green Chilly Paneer Biryani (AP)	475

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Non Veg Rice Preparations

Authentic hyderabadi Dum Biryani (TG)

A world famous dish! A Hyderabadi classic Biryani preparation slow cooked in authentic aromatic spices in a special vessel in Dum style

Mutton - 575 Chicken - 475 Egg Biryani - 475

Fry Piece Chicken Biryani (AP) 475

A flavorful and spicy dish where crispy, roast chicken pieces are layered with aromatic biryani rice, infused with rich spices, and garnished with fried onions and herbs.

Special Chicken Biryani (AP) 475

A biryani preparation, where marinated boneless chicken is cooked with basmati rice in a unique Indo-Asian marination with an Andhra Kick!

Ghee Roast Pulav (KA) Mutton / Chicken 575 / 475

A rich and aromatic dish featuring spicy, ghee-roasted masala-coated meat or vegetables, cooked with fragrant basmati rice.

Green Chilli Chicken Pulao 475

A flavorful one-pot dish made with succulent chicken, fragrant basmati rice, and a spicy green chilli-based masala.



Breads & Rice

Phulka / Roti / Butter Roti	75
Naan /Butternaan/Butter Garlic Naan	75 / 85 / 95
Lacha Paratha	95
Plain Rice	175
Jeera Rice	225
Bagara Rice	245
Curd Rice	245

Dessert

Gulab Jamun	195
Elaneer Payasam	275
Apricot Delight	275
Fruit Custard Delight	195
Sweet pongal	225

Accompaniments


Choice Of Ice Cream (Vanilla / Chocolate)	145
Green Salad/Masala Papad	95
Fresh Lime Soda	125
Buttermilk	95
Sweet Lassi	145
Mango Lassi	165
Filter Coffee	65
Packaged Drinking Water	MRP



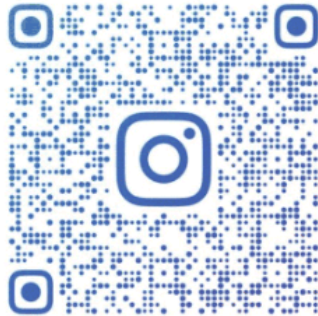
We serve breakfast lunch & dinner
Timings -8:00AM -11:00 PM

Bar Open From 11:00 AM

For Reservations
Call us at

 9897930722

141, The Elanza, 4th floor , Rajpur road,
Jakhan, Dehradun, 248001.



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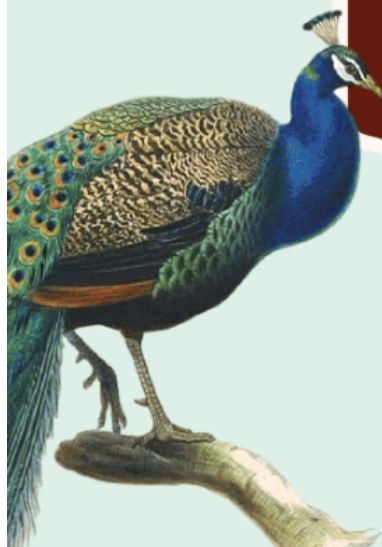
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A JOURNEY THROUGH SOUTH INDIA



JOHNNIE WALKER

DRINK RESPONSIBLY.



JOHNNIE WALKER
BAR MENU

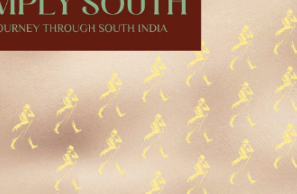


THERE'S
A HIGHBALL

IN YOUR
FUTURE



DRINK RESPONSIBLY.





SINGLE MALT

	1 PEG	6 PEG
GLENLIVET 12 YEARS	445	2405
INDRI SINGLE MALT	445	2405
THE SINGLETON 12 YEARS	475	2565
GLENFIDDICH 12 YEARS	475	2565
GLENMORANGIE	475	2565
JOHNNIE WALKER GOLD LABEL	575	3105
JOHNNIE WALKER BLUE LABEL	1195	6455
ROYAL SALUTE 21	1295	6995

BLENDED SCOTCH

BALLENTINE'S FINEST	225	1215
JOHNNIE WALKER RED LABEL	245	1324
JOHNNIE WALKER BLONDE	275	1450
CHIVAS 12 YEARS	325	1755
JOHNNIE WALKER BLACK LABEL	325	1755
JOHNNIE WALKER DOUBLE BLACK	475	2675
MONKEY SHOULDER	395	2135



BOURBON/IRISH

	1 PEG	6 PEG
JIM BEAM	225	1215
JAMESON	245	1325
JACK DANIEL'S	345	1865

DOMESTIC WHISKEY

BLACK AND WHITE	195	1055
BLACK DOG BLACK	195	1055
100 PIPERS 8 YEARS	195	1055
TEACHER'S 50	245	1325
100 PIPERS 12 YEARS	275	1485
BLACK DOG TRIPLE GOLD RESERVE	295	1565

VODKA

KETEL ONE	225	1215
CIROC	445	2405
ABSOLUT	225	1215
GREY GOOSE	445	2405
SMIRNOFF	195	1095





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TANQUERAY	295	1595
BOMBAY SAPPHIRE	325	1755
HENDRICKS	395	2135

RUM

OLD MONK	175	945
BACARDI WHITE	175	945

TEQUILA

	1 PEG	6 PEG
CAMINO SILVER	275	1485
PATRON REPOSADO	675	3645
DON JULIO BLANCO	695	3755
DON JULIO REPOSADO	725	3905

LIQUEURS

KAHLUA	295	1595
BAILEYS	395	2195
JAGERMEISTER	495	2675



BEER

	1 PINT	6 PINT
KINGFISHER	225	1215
BUDWEISER	375	2025
CARLSBERG	395	2135
BUDWEISER MAGNUM	395	2135
CORONA EXTRA	395	2135
HOEGAARDEN	395	2135
BIRA WHITE	395	2135
BREEZER	295	1595

WINE

	PRICE
SULA CABERNET SHIRAZ	1825
SULA SAUVIGNON BLANC	1825
JACOB CREEK SHIRAZ	2555
JACOB CREEK CHARDONNAY	2555



JOHNNIE WALKER



CLASSIC COCKTAILS

WHISKEY SOUR	495
OLD FASHIONED	495
BASIL GIN & TONIC	495
LIIT	795
COSMOPOLITAN	495
SANGRIA	495
HOT TODDY	495

SIGNATURE COCKTAILS

HEERIYE TEQUILA, CRUNCHY GHERKIN	595
THALAIVAR GIN, KAFFIR LIME, GINGER, BASIL, SWEET & SOUR, SHAKEN	595
KAVERI BREEZE GIN, GREEN APPLE, SIMPLE SYRUP	595
NEELAMBARI VODKA, RASAM COOKED WITH TAMARIND & SOUTHERN SPICES	595
BEGUM-KI -BAZAR WHISKEY, CUMIN POWDER, JAGGERY, SIMPLE SYRUP	595

JOHNNIE WALKER



SOFT BEVERAGES

	PRICE
JUICE (WATERMELON / ORANGE)	225
ICE TEA - LEMON/ PEACH / PASSION FRUIT	295
COLD COFFEE	295
SHAKES - OREO / KITKAT / PASSION FRUIT	395
LASSI - PLAIN / MANGO	145/165
BUTTER MILK	95
FRESH LIME SODA	125
RED BULL	195
TONIC WATER/ GINGER ALE	145
COKE/ DIET COKE/ THUMS UP / SPRITE	125
MINERAL WATER	M.R.P

MOCKTAILS

VIRGIN MOJITO	245
COCHIN COOLER	245
SIMPLE SHIKANJI	175
AAM PANNA	245
MADRAS COLA	245

DRINK RESPONSIBLY. STANDARD MEASURE 30 ML.
GOVT. TAXES ARE APPLICABLE.

ALCOHOL WILL BE SERVED TO GUESTS ABOVE THE LEGAL DRINKING AGE.

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