

CHAAT

PANI PURI	50 / 90	BHEL PURI	70 / 90
SEV BATATA PURI	50 / 90	DAHI PAPDI	
DAHI PURI	80 / 120	CHAAT	70 / 100

FRESH JUICE

Masambi Juice	150
Orange Juice	150
Pineapple Juice	150
Watermelon Juice	145

HOT BEVERAGES

Tea	70
Filter Coffee	90
Green Tea	100



Govt. Taxes As Applicable
5 % service charge applicable



SOUP

01

JEERA MILAGU RASAM	185
(Jeera pepper tomato soup)	
*TOMATO SOUP	185
(South Indian style hot & sour Tomato soup)	
*JAIN THAKALLI PARIPPU RASAM	185
(Tomato Dal Rasam)	
*MULUGUTAWANI SOUP	210
(Southern classical lentil soup garnished with rice & lime wedges)	



HEALTHY OPTION

*RAGI DOSA	210
*RAGI UTTAPPAM	265
*SOYA KHICHDI	260
*SOYA UPMA	240
*DALIYA UPMA	240
*DALIYA KHICHDI	260
*SPECIAL OATS UTTAPPAM	265
*MUSHROOM, VEG & OATS UTTAPPAM	290
*OATS UPMA	250



PLAIN UTTAPPAM	185
PUDI ONION UTTAPPAM	260
*BANANA LEAF SPECIAL BENNE SOFT UTTAPPAM	260
ROASTED ONION GARLIC UTTAPPAM	250
*CHEESE TOMATO PANEER UTTAPPAM	285
CHEESE CHILLI GARLIC UTTAPPAM	260
*PAV BHAJI CHEESE UTTAPPAM	290
*HONEY COCONUT UTTAPPAM	240
*TOMATO ONION UTTAPPAM	210
*MASALA UTTAPPAM	210
*JAIN MASALA UTTAPPAM	210
ONION AND CHILLI UTTAPPAM	200
*PEPPER CORN CAPSICUM UTTAPPAM	280
*VEG. SOFT UTTAPPAM	280
*KANCHIPURAM SOFT UTTAPPAM	265
SPINACH CHILLI CHEESE GARLIC UTTAPPAM	290



*STEAMED IDLI	125
*RICE IDLI	125
*STEAMED MINI IDLI	150
*IDLI WADA	150
*BUTTER IDLI	150
THATTE IDLI	150
*IDLI PLATTER	405
(Idli poriyal, Dakshin Idli, Mini Idli, Rice Idli)	
*CORN CAPSICUM IDLI	285
*COORG IDLI	285
SRI LANKAN STYLE IDLI WITH POTATO STEW	285
*MALABAR STYLE STEW IDLI	335
HYDERABADI TOMATO KORMA IDLI	335
*KHATTA MEETHA TOMATO RASAM IDLI	285
*MOORU CURRY WITH IDLI	290
*VAGHARELA IDLI PORIYAL	285
*CHETTINAD IDLI	285
*CHEF SPECIAL DAKSHIN MASALA IDLI	285
MULGAI IDLI	285
IDLI CHILLY ANDHRA STYLE	285
GUNTUR MASALA IDLI	285
RAVA IDLI (2) PCS	190



SOUTH INDIAN SNACKS

*RASAM WADA	230
*MADHUR WADA	185
*THAIRU WADA (DAHI WADA)	260
VENGAYA PAKODA (ONION)	190
*PALKATTY PAKODA	240
*BANANA CUTLET	230
*PANEER 65	280
*PANIYARAM SWEET / SALTED	220
*PANIYARAM OF THE DAY	220
PODI MINI IDLI	210
KOZHUKATTAI BOMBS	240
(Rice bombs stir fried in south Indian spices)	



WADAI

02

*MEDU WADAI (5 Pcs)	210
ONION MEDU - WADAI (5 Pcs)	220
*PALAK MEDU WADAI (5 Pcs)	225
POTATO MEDU WADAI (3 Pcs)	230
CHEESE POTATO MEDU WADAI (5 Pcs)	250
*PEPPER CORN WADAI (5 Pcs)	240



SHEERA & UPMA

*RAVA UPMA	185
*SEMIYA UPMA	240
*PINEAPPLE SHEERA	210
BANANA SHEERA	210
CHIKOO SHEERA	210
STRAWBERRY (SEASONAL)	210
*RAWA KESARI	210



DOSA

*SADA DOSA / MASALA	140 / 170
OPEN BUTTER MASALA DOSA	225
*BUTTER SADA DOSA / MASALA	165 / 195
*CHEESE SADA DOSA / MASALA	180 / 210
*RAVA DOSA	220
*RAVA MASALA DOSA	240
*BUTTER RAVA DOSA / MASALA	195 / 285
PODI ONION RAVA DOSA	290
*MYSORE SADA DOSA / MASALA	170 / 200
*CHEESE MYSORE SADA / MASALA	220 / 245
TAWA NEER DOSA	200
*THUPPA DOSA / MASALA	165 / 190
*CHETTINADU SPICY MASALA DOSA	255
*CHEF SPL. PALAK PALKATY DOSA	320
SPINACH CHEESE GARLIC DOSA	290
CHEESE CHILLI GARLIC DOSA	270
SPICY CHILLI POTATO DOSA	265
*CUCUMBER AND CORIANDER DOSA	240
*PANEER CHATPATA DOSA	330
*PANEER BHURJI DOSA	330
*COCONUT HONEY DOSA	265
METHI GARLIC CHEESE DOSA	280
CHEF SPL. MUSHROOM SUKKA DOSA	315
CHEF SPL. PANEER SUKKA DOSA	330
*CHEF SPL. CHEESE CORN DOSA	290
*PAV BHAJI DOSA	255
*CHEESE PAV BHAJI DOSA	280
KARA SADA DOSA / MASALA	185/210
KARA RAVA DOSA / MASALA	245/265
*CHOCO DOSA	295
*CHOCO WALNUT DOSA	345
*RAJNI DOSA	315
*KANAKGIRI DOSA	290
*RAGI SADA DOSA / MASALA	230/265
*MURUGUN PODI DOSA	230
PODI ONION DOSA	290
CORN CAPSICUM CHATPATA DOSA	320
BANGALORE STYLE SADA / MASALA DOSA	180 / 215
SPINACH DOSA	210

(EXTRA BUTTER 30 / CHEESE 40 / MASALA BHAJI 30)



ACCOMPANIMENTS SOUTH INDIAN

*APPAMS	55
*IDIYAPPAM (1Pcs)	55
*BANANA LEAF SPECIAL APPAM	70
*CHEESE APPAM	75
*MASALA APPAM	75
*NEER DOSA	35
*PURI (5 Pcs)	115
*KERALA PARATHA	60
*CHAPATI	50
CURD	100
APPALAM (2 Pcs)	60
BHATURA (1 Pc)	90
MASALA PAPAD	90
VEG RAITA	115

(EXTRA GHEE 35 / BUTTER 30 / CHEESE 30)

**MINI MEAL**

NEER DOSA WITH MUSHROOM SUKKA	415
*STEW WITH APPAM	440
IDIYAPPAM WITH KORMA	415
*MALABAR CURRY WITH APPAM	450
*MALABAR CURRY WITH NEER DOSA	480
*IDIYAPPAM WITH SWEET MILK	385
PANEER GASSI WITH APPAMS / PARATHA / CHAPATI	410
*MALABAR CURRY WITH IDIYAPPAM	490
PURI WITH KORMA	395
KORMA WITH PARATHA / APPAM / CHAPATI	395
*CHETTINADU WITH CHAPATI / PARATHA / APPAM	395
*AVIYAL WITH APPAM / CHAPATI / PARATHA	395
SAMBAR WITH APPAM / NEER DOSA	200/220
PURI BHAJI	265
VEG. MALLIPURAM WITH APPAM / PARATHA	415
PULISSERY WITH STEAM RICE	420
*MALABAR CURRY WITH RICE	460
CURRY PARATHA	355
BANANA LEAF SPL. KOTHU KHAIMA WITH PAV / PARATHA	370
BANANA LEAF SPL. THALI (LIMITED THALI)	395

**NORTH INDIAN
MAIN COURSE**

CHOLE BHATURE	395
(Chole The King Of Punjab Prepared From Chickpeas & Onion Tomato Gravy & Grounded Spices Giving You A Tangy Spicy Double Mazza Served With Double Bhaturas)	
ALOO CAPSICUM JEERA	290
(A Healthy Dry Combination Of Aloo & Simla From North India Flavored With Rich Taste Of Jeera)	
*CORN CAPSICUM MASALA	315
(A Combination Of Sweet Corn & Bell Peppers Prepared In A Delicious Makhani Gravy, A Mild & Soft Touched Flavour To Sooth Your Taste)	
*PANEER PALAK SAAG	385
(Diced Cottage Cheese Prepared In Blanched Pureed Spinach With A Blend Of Onion Tomato Masala Tempered With Chopped Ginger & Garlic)	
PANEER KHURCHAN	385
(A Rogan Josh Type Preparation In Makhani Gravy With Chopped Ginger, Green Chillies, Strips Of Onion, Tomato, Capsicum & Paneer Batons Tempered In Grounded Masalas)	
*DAL TADKA	220
(The Lentils Like Boiled Moong Dal Lastly Tempered With Chopped Ginger, Garlic & Chillies, Chopped Onion Giving A Mouth Sizzling Aroma)	
PANEER BUTTER MASALA	395



RICE PLATE

PLAIN RICE	130
JEERA RICE	175
*SAMBAR SADHAM (south indian style rice with sambar)	260
*PULICHA SADHAM (south indian style tamarind rice)	295
*BISSI BELE BHATH (traditional karnataka style rice)	300
*TOMATO SADHAM (south indian style tomato rice)	300
*VEG CHETTINAD BIRYANI (madras style biryani)	305
*DAKSHIN BIRYANI (veg biryani cooked in Andhra style)	340
*HYDERABADI BIRYANI (andhra style veg biryani)	320
*YELAMI CHAM SADHAM (south indian style lemon rice)	300
*THAIRU SADHAM (south indian style curd rice)	280
*CALICUT PULAO (kerala style pulao)	290
MANNAPURAM RICE (Green leafs and vegetables cooked in south indian style)	330
*PULIYODHARAI RICE (Tamarind masala rice cooked in tamil style)	300
KALAN BIRYANI (mushroom biryani cooked in Kerala style)	335
DAL KHICHDI	280
PALAK KHICHDI	290
*SWEET PONGAL	255
*VEG PONGAL	255
KARA PONGAL	255





SOUTH INDIAN MAIN COURSE

*AVIYAL	330
(traditional malabar style assorted mixed vegetables lentils cooked in coconut and spices)	
BANANA LEAF SPECIAL KORMA	330
(mix veg and potato cooked in south Indian style thick gravy)	
*PANEER CHETTINAD	355
*VEGETABLE STEW	375
(mix veg cooked in coconut milk)	
PULISSERY	330
(red pumpkin, drumstick & raw mango cooked in tamarind and jaggery)	
*VAZHAKAI PORYAL	330
(stir fried raw banana)	
*VEG. CHETTINAD	330
(Mix vegetable prepared in typical chettinad style curry)	
*VENDAKAI MOOR KACHIYATHU	325
(ladyfinger cooked in yoghurt gravy)	
VEG MASALA	325
(mix veg masala tamiliyan style)	
PATTANI MASALA	290
(green peas masala cooked in south style)	
*VEG. MALBAR CURRY	385
(Mix vegetable cooked in Dakshin Style)	
VEG. MALLIPURAM	340
(kerala style mix veg cooked in coconut milk)	
MALBAR STYLE MANGO POTATO STEW	370
(mango and potato cooked in malabar style)	
PANEER GASSI	355
(paneer cooked in thick coconut gravy)	
MUSHROOM SUKKA	355
(fresh mushroom cooked in mangalorean style - semi dry)	
HYDRABADI SOYA CURRY	340
*PORIYAL (CABBAGE / BEETROOT)	290
(fresh Cabbage/ Beetroot cooked in mangalorean style - dry)	
*TAKALY PARIPPU	305
(yellow Dal And Tomato Cooked In South Indian Style)	
KALAN CURRY	355
(mushroom cooked in karnataka style)	
*WHITE PANEER KORMA	370
(cottage cheese cooked in onion & cashewnut curry)	
KAI CURRY KORMA	330
(mix vegetable cooked in Karnataka Style)	
KOTTHU KAIMA	315