
TIFFINS

IDLY

Steamed Idly (3 pcs)	175	Idli Uppittu	240
soft steamed urad dal cakes, served with variety of chutneys, sambar and butter.		Idly upma prepared by crumbling idly's and tempering it with spices, curry leaves and peanuts.	
Guntur Idly (2 pcs)	210	Chilli Idly	310
idly's tossed in guntur podi masala.		crispy on the outside, soft from the inside, tempered with our masalas, curry leaves and green chillies.	
Podi Ghee Button Idly (18 pcs)	275	Idly 65	310
choice of homemade podis mixed in desi ghee and smeared on mini idly's, served with chutney, sambar & ghee.		shallow fried idly's coated in a spicy yogurt based sauce.	
Karivepaku Podi/Milagai Podi/Andhra Karam Podi			
Tadka Button Idly (18 pcs)	260		
mini idly's sautéed with mustard seeds, onion and capsicum. Served with sambar and variety of chutneys			

VADA

Minapa Vada (3 pcs)	265	Dahi Vada (2 pcs)	245
crunchy deep fried donuts made with lentil batter, served with chutneys and sambar.		lentil dumplings dunked in creamy yogurt and topped with chutney and spices.	
Pergu Gare (2 pcs)	245		
famous festival dish of Andhra, lentil dumplings dunked in tempered yogurt.			

BANGALORE STYLE DOSA (JODI)

Plain Dosa Jodi	220	Podi Ghee Dosa Jodi	320
Butter Plain Dosa Jodi	245	Podi Ghee Masala Dosa Jodi	350
Benne Masala Dosa Jodi	275	Chettinad Mushroom Roast Dosa Jodi	395
Mysore Masala Dosa Jodi	290	Chettinad Paneer Roast Dosa Jodi	395
Onion Dosa Jodi	250	Paneer Dosa Jodi	380
Onion Masala Dosa Jodi	290	Cheese Dosa Jodi	425
Neyyi Dosa Jodi	275		

TIFFINS

OTHER DOSAS

Regular Plain Dosa	220	Rava Onion Masala Dosa	290
Regular Butter Plain Dosa	245	Veg Uttapam	260
Regular Butter Masala Dosa	275	Podi Ghee Veg Uttapam	290
Rava Dosa	245	Sponge Set Dosa (3 pcs)	275
Rava Masala Dosa	275	Sponge Set Onion Dosa (3 Pcs)	295
Rava Onion Dosa	255		

TIFFIN SPECIALS

Paniyaram (10-12 pcs)	255	Punugulu (20 pcs)	255
dumplings made from rice and lentil batter, a favourite snack served with chutneys and sambar.		crispy fritters from andhra made with rice, urad dal and other spices, served with a variety of chutneys.	
Podi Ghee Paniyaram (10-12 pcs)	315	Hyderabadi Mirchi Bajji (4 pcs)	230
choice of homemade podis mixed in desi ghee and smeared on paniyaram, served with chutney, sambar & ghee.		a famous street specialty from Hyderabad	
Karivepaku Podi / Milagai Podi / Andhra Karam Podi		Poori Bhaji	275
		served with south style aloo curry and coconut chutney.	

COMBOS

Idly Vada Combo		Tiffin Meal	
2 Idly + 1 Vada	210	1 Masala Dosa + 2 Idli + 1 Vada	365
3 Idly + 1 Vada	265		
2 Idly + 2 Vada	295		

SIDES

Gobi 65	310	Podi Potato Wedges	325
Paneer 65	310	Papadams	175

PLATES

Appam & Veg Ishtu

creamy rich freshly squeezed coconut milk stew and a couple of damn good appams.

380

Appam Gassi Plate

absolutely delicious coastal style mangalorean curry with appam (2pcs)

Veg 360

Paneer 385

Chettinad Parotta Plate

a combination to die for! choice of chettinad curry served with malabar parotta (2 pcs) and raita.

Veg 410

Paneer 425

MEAL BOWLS

Rasam Rice Bowl

390

the kind of warmth only food can offer. rasam rice, podi potato wedges, papadams.

Bisi Bele Bath Bowl

425

karnataka's way of adding complex intense flavours to a comforting rice & lentil dish. Served with papadams, raita and podi potato wedges.

Curd Rice Bowl

425

quite possibly the world's best comfort food. Served with avakaya, papadams and podi potato wedges.

Lemon Rice Bowl

390

popularly known as nimmakaya pulihora in Andhra. steamed rice tempered with blend of spices, lentils, peanuts and a generous squeeze of lemon juice. Served with podi potato wedges, papadams and raita.

Avakaya Rice Bowl

390

steamed rice mixed with Andhra style Mango pickle masala and a generous amount of Ghee, served with podi potato wedges and papadams.

Gongura Rice Bowl

390

a specialty of Andhra cuisine, Roselle leaves paste is mixed with steamed rice and topped with onions. Healthy, tangy and delicious. served with podi potato wedges and papadams

BHOJANAM

SERVED ON BANANA LEAF

relish different spread each day!

**fixed portion*

Veg Thali

plain steamed rice, 1 curry, 1 fry, veg fritter, dal, sambar, rasam, masala rice, raita, 1 malabar parotta/2 roti, pickle, podi, ghee, sweet, variety of papadams.

425

BEVERAGES

Hot Filter Coffee 65

premium coffee blend sourced from the hills of Chikmagalur, the birthplace of coffee in India, and hot milk.

Hot Rasam 120

healthy south Indian spiced soup drink, just yum!

Black Hot Drip Brew 155

drip-brew decoction and hot water

Iced Drip Brew 195

drip brew decoction, water and ice

CO2 Craft Drip Brew 220

CO2 infused iced drip brew and hint of sugar

Cold Filter Coffee 225

prepared with our filter coffee decoction and NOT instant coffee. perhaps the best cold coffee you will ever have!

Add On: Fresh Coconut Milk +120

Natural पान Milk Shake 225

fresh decoction of betel leaves, gulkand, fennel seeds with cold milk.

no added colours. no artificial flavours.

Add On: Fresh Coconut Milk +120

Daham Majjiga 125

south Indian style spiced butter milk.

Spiced Coconut Butter Milk 225

south Indian style spiced coconut butter milk.

Fresh Coconut Milk 150

freshly squeezed coconut milk. comfort in a glass.

Iced Sol Kadhi 260

organic kokum squash and freshly squeezed coconut milk and spices. Yum!

Lemon Mint Cooler 180

a truly refreshing drink to beat the summer prepared using fresh ingredients.

Kokum Soda 180

organic kokum soda, a healthy and tasty alternative to the regular cool drinks.

Lemon Soda 125

fresh lime and soda.

MAIN COURSE

Andhra Curry

the Telugu cuisine is vast and varied. our preparation uses spices from these regions, guntur chillies for hot flavour, fresh coconut balances the pungency imparted by spices, poppy seeds adds nuttiness to the curry.

Chettinad Curry

the cuisine of the “nattukotai chettiars” from Tamil Nadu, appreciated around the world for its complexities of flavours. variety of spices used in perfect proportion makes this dish deliciously supremely flavourful!

Mangalorean Curry

From the coastal town - Mangalore. In-house curry paste prepared using byadgi chillies sourced from karnataka, spices and fresh coconut milk. bold yet soothing!

Malabar Curry

a creamy rich dish prepared using freshly squeezed coconut milk, tomato and our homemade spices. It is tempered with curry leaves and fried onions. Mild yet flavourful, a must try!

Madras Curry

we introduce our version of the diverse madras curry, a subtle blend of unique fragrant spices which results in rich yet gentle taste. addictive!

Veg 325

Paneer 345

Mushroom 345

Veg 360

Paneer 375

Mushroom 375

Kadhai Paneer 395

a spicy & flavorful dish made with paneer, onions, tomatoes, ginger, garlic & fresh ground spices.

Paneer Butter Masala 395

real butter, real paneer.
signature north Indian dish.

Paneer Butter Masala 2.0 425

smoked! this is next level paneer butter masala. Addictive!

Kerala Veg Ishtu 395

a heart warming, soul satisfying stew cooked in freshly squeezed coconut milk based gravy and tempered with green chilli and curry leaves.

South Style Dal of the Day 290

Sambar 210

most loved in south India.

BREADS

Malabar Parotta	80	Tawa Roti	28
Appam	60	Phulka	24

RICE

Plain Steamed Rice	165	Jeera Rice	220
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DESSERTS

Double Ka Meetha	210	Kesari Baat	190
this rich and pampering dessert is a festive sweet from Hyderabad made with bread, rabri and dry-fruits.		a melt-in-mouth dessert made with rava, ghee, chunks of pineapple and dry fruits.	
Matta Rice Pal Payasam	225	Khubani-Ka-Meetha	250
a rich delicious creamy dessert made using Kerala matta rice and milk.		a popular Hyderabadi dessert made from dried apricots, served with vanilla icecream.	
