DOSAI

Masala	750
Mysore //	750
Topped with mysore chutney & gun powder	
Rawa	750
Coconut rawa	750
Chettinad masala	750
Charcoal Made with black rice	750
Chilli garlic //	750
Udupi uppu hulli	750
Made with combination of sweet, sour and sp	picy ingredients
Godhuma	750
Made from wheat flour and spices	
Neer	750
A thin crepe from Mangalorean cuisine made with soaked rice, water and salt	
MILLET DOSAI	
Ragi	750
Made with finger millet also known as red mi	
Ciriya tinai Made from little millet	750
	750
Amaranth Made from Amaranth	750
Kambu	750
Made from Pearl Millet (Bajra)	
Solum	750
Made from Sorghum (Jowar)	
Dosa platter	1500
Choose any 4 types of Dosai	
Choose your stuffing	Choose your crust
Plain / Potato masala / Paneer	Paper / Medium / Thick
Choose your roast	The Library*
A2 ghee / Sesame oil / Coconut oil / O	limi 22_530161] mane
Az giree i sesame on / coconac on / O	iivo oii

CURRY

Served with 2 malabar parotta or Kerala brown rice

Paneer chettinad Paneer gravy flavoured with crushed black pepper, star anise, edible lichen, coconut and curry leaves	750
Vegetable kurma Tamil style thick Kurma made of homemade peppery coconut paste.	650
Kadla curry Black chana with grated coconut made into a dry curry	650
Vendakkai mor kulambu Okra simmered in a rich yogurt curry. Must have with brown rice.	650
Vegetable stew Beans and carrot cooked in coconut milk, gently flavoured with black pepper and spices.	550
Kaalan thirattal A thick curry made with button mushrooms, ground nut, shallots and red chillies.	550

BREADS

Kerala parotta	150
Tamil chapati	100



OTHERS

Appam with vegetable stew	550
Idiyappam with coconut milk & kadala curry Made from rice flour pressed into noodle form and then steamed.	550
Puttu kudam with kadala curry A steamed rice cake.	550
SMALL PLATES	
Urulai masala roast Pan tossed baby potatoes flavoured with coarsely ground powder made with lentils and red chillies	550
Idli podi masala Pan tossed button idly flavoured with podi masala.	550
Paneer 65 Paneer marinated overnight with kongunadu chilli powder mix and deep fried to perfection	550
Paniyaram masala Pan fried dumplings tossed with onion, ginger, grated coconut and curry leaves.	550
Sandwich uttapam Thick rice pancake stuffed with cheese, onion, tomatoes and green chillies.	450
Soya chaap / Gobhi Soya chaap or Cauliflower marinated with and tossed with onion, ginger, grated coconut and curry leaves & kongunadu chilli powder mix	550



PANIYARAM

Paniyaram are ball shaped dumplings made with fermented urad dal and rice batter

Kuli Onion, chopped chilli & chopped ginger, topped with south Indian tadka	350
Masala	450
Stuffed with potato masala	
Sweet	450
Made from organic jaggery	
RICE	
Lemon / Tomato / Tamarind	400
Seeraga milagu sadam	450

Pepper and cummin flavoured rice Mosaru anna A curd rice made from white rice and curd 450

Besi-bele-bath

Mildly spicy lentil rice with vegetable

Aromatic Tamilnadu style biryani, served with Pachadi

Vegetable thalappakatti biryani



650

THATTE IDLI

Rice	350
Ragi	350
Rawa	350
VA	ADAI
Medu	350
Parappu (Masala vadai) Made from chana dal and spices	350
Spinach	350
UTT	APAM
Vegetable	350
Podi	350
UF	PMA
Vegetable	450
Vermicelli	450



DESSERTS

Karu patti halwa A melt-in-the-mouth, gelatinous sweet made with reduced palm sugar-syrup, cooked with a mixture of rice flour, clarified butter and fried cashew nuts	450
Kasakasa halwa A traditional sweet delicacy from Tamil Nadu	450
made from steeped and ground poppy seeds	
Elaneer payasam Tender coconut cream simmered in a mix of milk and cocnut milk, flavoured with cardamom and sweetened with jaggery served chilled	450
Pineapple kesari	450

