



Special **KERALA menu**

699 + Taxes



PULI RASAM

(TAMARIND RASAM)

UPPU

(SALT)

PAPADAM

(PAPAD)

MANGA ACHAR

(MANGO PICKLE)

UPPERI

(BANANA CHIPS)

SARKARA VARATTY

(JAGGARY COATED BANANA CHIPS)

PALLI KARAM

(PEANUT GUN POWDER)

ANDHRA KARA CHUTNEY

(ANDHRA STYLE SPICY CHUTNEY)

BEETROOT PACHADI

(BEETROOT CHUTNEY)

NEY

(GHEE)

AVIAL

(SEASONAL STEAMED VEG)

VENKAKAI SAMBAR

(LADYFINGER SAMBAR)

VEG KOOTTU CURRY

(DAL AND COCONUT BASE THICK VEG CURRY)

CABBAGE THORAN

(CABBAGE AND BOILED CHANNA DAL DRY)

PINEAPPLE PULISSERY

(PINEAPPLE & CURD TANGY CURRY)

TOMATO PAPPU

(ANDHRA STYLE DAL)

KUTHARI CHOR

(KERALA RED RICE BOILED)

ANNAM

(PLAIN RICE)

ADA PRADHAMAN

(FLAT RICE ADA & JAGGARY PAYASAM)

ADD ON WITH MEAL

KERALA ROAST CHICKEN

299/-

KERALA CHICKEN CURRY

299/-

BUTTER MILK

99/-



VENNAI Uttapam

▶ Plain Uttapam	180
▶ Tomato Uttapam	220
▶ Onion Uttapam	230
▶ Mix Veg Uttapam	250
▶ Ghee Podi Uthappam	260
▶ Malabar Special Uttapam	265

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SOUTH INDIAN *Staples*

▶ Vada Sambar (02 Pcs)	135
▶ Idli Sambar (02 Pcs)	145
▶ Thatte Idli (Must Try) (Served with Butter & Chutney)	145
▶ Ghee Podi Thatte Idli	175
▶ Mini Idli (Dipped in Sambar)	165
▶ Mini Idli Andhra Chilli Fry	225
▶ Ghee Podi Mini Idli (Must-Try)	225
▶ Tarka Idli	225



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WARMING *Bowls*

▶ Tomato Rasam	165
▶ Drumstick Soup	195
▶ Chicken Pepper Soup	255
▶ Mutton Pepper Soup	275
▶ Prawn Meat Soup	295

FRESH SIDES & *Greens*

▶ Sandige Papad Basket (must Try)	70
▶ South Indian Papad (02)	70
▶ Onion Salad	85
▶ Green Salad	150
▶ Raita (Pineapple/Boondi/Mix Veg)	175

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TRADITIONAL *Dosas*

- ▶ **Regular Dosa** 180/260/280
Plain/Aloo Masala/Paneer Masala
- ▶ **Butter Dosa** 210/275/295
Plain/Aloo Masala/Paneer Masala
- ▶ **Ghee Roast Dosa** 210/275/295
Plain/Aloo Masala/Paneer Masala
- ▶ **Paper Dosa** 220/280/295
Plain/Aloo Masala/Paneer Masala
- ▶ **Cheese Dosa** 230/285/305
Plain/Aloo Masala/Paneer Masala
- ▶ **Mysuru Dosa** 220/275/295
Plain/Aloo Masala/Paneer Masala
- ▶ **Raggi Dosa** 225/275/295
Plain/Aloo Masala/Paneer Masala
- ▶ **Ghee Podi Dosa** 225/275/295
Plain/Aloo Masala/Paneer Masala
- ▶ **Benne Dosa (Our Style)** 285
House Special little thick dosa loaded with ghee and podi
- ▶ **Rawa Dosa** 220/275/285/295
Plain/Aloo Masala/Onion Masala/Paneer Masala
- ▶ **Ghee Podi Rawa Dosa** 220/285/295/315
Plain/Aloo Masala/Onion Masala/Paneer Masala



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▶ Potato Kadala Curry	385
Kerala Delicious Curry made of Black Chickpeas & Potatoes with Kerala Spices.	
▶ Tomato Pappu	395
A Tangy Yellow Dal made in Andhra Style	
▶ Vegetable Stew	450
The perfect partner for idiyappam and appam. Its an extremely simple recipe, Mix Vegetables Cooked with Fresh Coconut Milk.	
▶ Vegetable Kurma (Must Try)	450
Tamil Style Curry made a fresh mix vegetables & Paneer cooked with fresh ground paste of coconut & Well goes with Kerala Prontha & Appam.	
▶ Malabar Veg Curry	450
Kerala Style Curry that is Creamy & Delicious, Best Combination with Appam, Ghee Rice & Kerala Prantha.	
▶ Mallu Mushroom Curry	450
House Special Mushroom Curry	
▶ Paneer Mangrella	450
Fresh Cottage Cheese cooked in a two delicious of Fusion Gravy (Mangalorean and Kerala)	
▶ Vegetable Mango Curry	450
A Traditional Dish From Kerala made of raw mango and fresh coconut milk.	
▶ Chettinad (Mushroom / Paneer) (Top Selling)	475
Delicious & Aromatic Dish from the land of chettinad region in Karaikudi. Curry is typically prepared using a mix of freshly roasted & ground spices including Cinnamon, Cloves, Fennel Seeds, Black Peppercorns, Cumin, Guntur Chilies.	
▶ Kadai Vegetable	385
Assorted Vegetables Cooked in Onion Tomato Gravy and finished with Cream	
▶ Punjabi Dal Tadka	385
Dal Tadka is one of the most popular North Indian side dishes made with split lentils, plenty of aromatic spices and herbs	
▶ Paneer Tikka Lababdar	495
Marinated cottage cheese grilled in tandoor masala and cooked with rich gravy made of tomatoes & cashew	
▶ Paneer Butter Masala	495
▶ Kadai Paneer	495
Fresh Cottage cheese cooked in onion tomato gravy and finished with cream.	
▶ Jeera Aloo	345
▶ Mushroom Masala	385
▶ Mushroom Matar Masala	475

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| ▶ | Chicken Monica  | 495 |
| | Marinated tender chicken cubs boneless with south indian masala deep fried and tossed with curd green chilly and curry leaves | |
| ▶ | Chicken Chettinad Lollipop (Must Try) | 495 |
| | Must Try House Special | |
| ▶ | Andhra Chilli Fry (Chicken/Prawn) | 495/725 |
| | Boneless Chicken/Prawns Coated deep fried & Tossed in Andhra green Spices | |
| ▶ | Kerala Sukka (Chicken/Mutton/Prawn) | 495/695/725 |
| | Chicken/Mutton Prawns Tossed with shallot tomato Curry Leaves Coconut slives and kerala Spices | |
| ▶ | Pepper Fry (Must Try) (Chicken/Mutton/Prawn) | 495/695/725 |
| | Your Choice of Meat Coated Deep Fried & Tossed with shallots tomato Chef hand pound special masala | |
| ▶ | Choice of 65 (Chicken/Prawn) | 495/725 |
| | Chicken/Prawns Marinated with House special 65 Masala & Deep Fried till Super Crispy & Tossed in Chef Special Masala. | |
| ▶ | Classic Chicken Tikka | 495 |
| | Marinated tender chicken with red masala Grilled In Tandoor. | |
| ▶ | Murg Malai Tikka | 495 |
| | Bonless Chicken Marinated with cheese cream and grilled in Tandoor | |
| ▶ | Lobster | As per Catch |
| | Ghee Roast/Butter Pepper Garlic/Chilli Fry /Masala Fry | |
| ▶ | Pomfret Fish (Must Try) | As per Catch |
| | Tawa Fry/Masala Fry/Rawa Fry /Ghee Roast/Polichathu/tandoori | |
| ▶ | King Fish (Surmai) | 795 |
| | Tawa Fry/Masala Fry/Rawa Fry /Ghee Roast/Polichathu | |
| ▶ | Sea Crab | 785 |
| | Butter Pepper Garlic/Ghee Roast /Chilli Fry/Masala Fry | |
| ▶ | Regular Prawn | 795 |
| | Creamy Butter Pepper Garlic/Masala Fry/Rawa Fry/Chilli Fry/Pepper Fry/Ghee Roast | |
| ▶ | Tandoori Fish Tikka | 785 |
| | Marinated Bonless Fish with house special Masala & Grilled in Tandoor | |

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BITE-SIZED Bliss

- ▶ **Gun Podi Vepudu** 370
Baby Potato tossed in south indian spices & podi
- ▶ **Kothu Parotha (Top Selling -Must Try)** 380
All Time Favorite Shredded Malabar Parotta with Assorted Vegetables
one of the best street food all fourth south state
- ▶ **Paneer Pollichathu (Must Try)**  425
Slice of cottage cheese cooked with shallots tomatoes kerala
spices wrapped in banana leaves Grilled top on tawa
- ▶ **Andhra Chilli Fry (Must Try)** 395
Choice of Paneer Or Mushroom Cooked in Andhra Style Green Spices.
- ▶ **Mushroom Butter Pepper Garlic (Must Try)** 395
Coated fried Mushroom cooked with Butter Pepper Garlic sauce.
- ▶ **Mushroom Kerala Sukka** 395
Fresh Button Mushroom Tossed with shallot tomato
Curry Leaves Coconut slives and kerala Spices
- ▶ **Coorg Pepper Fry (Paneer/Mushroom)** 395
Mushroom/ Paneer tossed with shallots Black pepper ,curry leaf
& Green Chilli finished in Kachum puli (Coorg Vinegar)
- ▶ **Choice of 65 (Must Try) (Paneer/Mushroom/Gobhi)** 475/425/385
Your Favourite Choice coated in a light & Crispy Seasoned Batter,
the Deep fried to Golden Brawn.
- ▶ **Monica (Paneer /Gobhi)** 395
Marinated Paneer/ Cauliflower with south indian masala deep fried
and tossed with curd green chilly and curry leaves
- ▶ **Crispy Corn** 375
Crispy golden corn tossed in spicy, tangy seasoning – a crunchy
delight in every bite.
- ▶ **French Fries (Salted/Peri Peri)** 225
Golden, crispy French fries seasoned to perfection –
the ultimate comfort snack.
- ▶ **Paneer Tikka** 385
Juicy chunks of paneer marinated in spiced yogurt,
grilled to smoky perfection.
- ▶ **Dahi Kebab** 395
Creamy dahi kebabs with a crisp outer layer and a melt-in-mouth,
spiced yogurt filling

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MANGALOREAN GHEE ROAST

(Must Try)

The unique flavor of ghee roast comes from freshly ground spices, Dried byadgi red chillies, curry leaves, and desi cow ghee. This dish originated in kundapur, A coastal town located in the udupi district of Karnataka, India.

▶ Paneer Ghee Roast	475
▶ Chicken Ghee Roast (Must Try)	595
▶ Prawn Ghee Roast (Must Try)	725
▶ Surmai Fish Ghee Roast	745
▶ Mutton Ghee Roast	725
▶ Pomfret Ghee Roast	As Per Catch
▶ Lobster Ghee Roast	As Per Catch



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