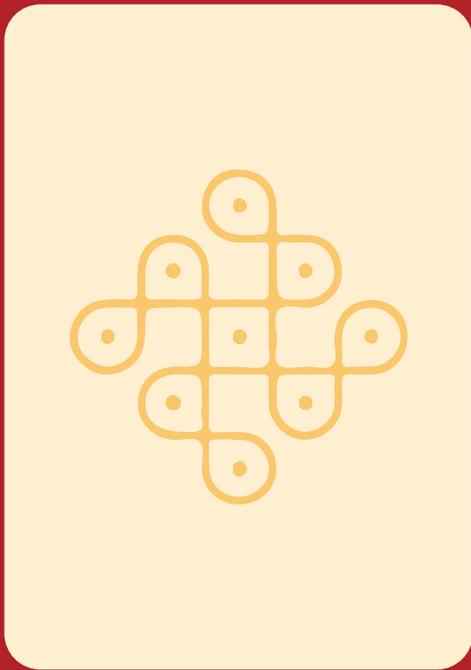


RASAMATI
From the streets of the South



RASANAI

From the streets of the South

Welcome to Rasanai, where we invite you on an exciting culinary journey through the vibrant streets of Southern India. Our passion for authenticity and dedication to culinary excellence has inspired us to curate a menu that showcases elevated versions of the quintessential street food from the five southern states.

Our chefs embarked on a gastronomic adventure, travelling far and wide to immerse themselves in the rich tapestry of flavours that define the street food culture of the southern states. From the fiery spice of Andhra Pradesh to the coconut-infused delicacies of Kerala, the mellow flavours of Karnataka and the vibrant spices of Tamil Nadu, we bring you a curated selection that celebrates the diverse culinary traditions of old and new.

Join us in savouring soulful aromas and bold flavours as we present an unforgettable dining experience that pays homage to the streets of Southern India, right here in Coimbatore.

Rasanai - Elevating Street Food, Celebrating Tradition.

Soup

Vegetarian

Murungai Rasam 🌿 🥛

205

An iron and protein rich soup made with drumsticks, yellow lentils and spices. A Chettinad household delicacy.

Thengai Paal Rasam 🥛 🌿

205

A intricately soothing soup cooked by adding coconut milk to simmering rasam, that enhances the flavours and offers an appetising experience.

Soup

Non Vegetarian

Kongu Kozhi Thanni Rasam 🍗 🌿 🌿

305

A fragrant chicken soup native to the region prepared by simmering onions, tomatoes, ginger-garlic, turmeric, chilli and pepper in an amalgamation of flavours that serve as a sensory elevation.

Hyderabadi Mutton Marag 🍖 🌿 🥛

325

A delectable, spicy and creamy Hyderabadi soup made of tender pieces of mutton, Indian spice and nuts.

Starter

Vegetarian

Shanku Pushpam Gunta Ponganalu 🥛 🌿 🌿

205

A delicate amalgamation of rice and lentils steeped overnight, stone ground into a batter mixed with blue pea flower extracts, seasoned with ginger, green chillies and chopped onion.

Cauliflower Kempu Bezule 🌿 🥛 🌿

225

Inspired by the coastal city of Mangalore is Cauliflower Kempu (Red masala) Bezule (Fry), A flavoursome rendition of deep-fried golden cauliflowers tossed in yoghurt, green chilli and red masala.

Allergens:

🌿 Vegan | 🌿 Gluten | 🍗 Nuts | 🍖 Shellfish | 🥛 Lactose | 🌿 Spicy | 🥚 Egg

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Please inform our service associate if you are intolerant to any ingredient. Our chef 's will be delighted to create your meal without the use of any of those ingredients. We levy an optional staff contribution of 5%.



Carrot 65 🌿 🍃 🥕 245

Slices of carrot marinated in chilli powder, lemon juice, crushed garlic, curry leaves and seasoning, then deep-fried to achieve a perfect union of crispiness and flavour.

Chena Cutlet 🌿 🍃 🥕 245

A deep-fried cutlet made of boiled elephant foot yam, chillies, onions and homemade spices enrobed in a layer of breadcrumbs and served with thenga chammanthi

Soya Muttulu 🌿 🍃 🥕 275

Soya Muttulu is a deep fried dumpling made of meal maker, onion, green chilly. A substitute for the mutton dumplings

Puttagodugulu Persaru Ponganalu 🍲 🥕 225

Mushroom stuffed green gram dumplings made on customised cast iron pan

Poricha Parotta with Paalkatti Kaima 🌿 🍲 🥕 275

Crispy fried golden coin parotta topped with meticulously crafted keema made from seasoned cottage cheese.

Kovai Paneer Monica 🌿 🍲 🥕 275

A mess speciality from Coimbatore, batons of paneer marinated with Kongunadu chilli powder mix, Deep-fried to perfection and gently pan-tossed with creamy curd and delicately slit green chillies.

Paneer Ghee Roast 🍲 🍲 🥕 275

Dices of paneer marinated over night with Byadgi chilli spice mix and pan tossed with ghee. A classic from Mangalore region in Karnataka.

Elai Kaalaan Porichathu 🌿 🍃 🥕 275

Oyster mushrooms marinated in red marinade and deep-fried, rendering them into irresistibly crispy bites.

Allergens:

🍃 Vegan | 🌿 Gluten | 🍲 Nuts | 🍲 Shellfish | 🍲 Lactose | 🥕 Spicy | 🍳 Egg

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Kallukadai Koon Ularthiyathu 🌱 🌱 275

A Syrian Christian speciality where mushrooms cooked with chopped onions and hand-picked spices from our own spice garden and sautéed in delightful dryness.

Poricha Parotta with Pallipalayam Kaalaan 🌱 🌱 🌱 275

A harmonious blend of crispy fried golden coin parotta topped with stir-fried spicy mushrooms.

Pallipalayam Mushroom Grill 🌱 🌱 275

Oyster mushrooms marinated in home made Pallipalayam masala powder and then skewered in a stick then grilled on a hotplate.

Starter _____ **Non Vegetarian**

Karandi Omelette / Thogayal Omelette 🌱 🍳 145

Masala omelette / Spicy Relish Mixed Omelette cooked to perfection in custom-made cast iron ladle known as "thalipu karandi", traditionally reserved for tempering in households.

Masala / Plain Kalaki 🌱 🌱 🍳 145

A popular street food speciality from Tamilnadu, where chicken eggs are mixed with veggies or masala and half-cooked on a griddle and then rolled- designating the dish its name.

Muttai Paniyaram 🌱 🍳 🥛 225

A well-known street food speciality of Tamilnadu, these are griddled dumplings made of eggs, chopped onion, green chilli, rice and lentil batter.

Kallukadai Kaadai Muttai Roast 🌱 🌱 🍳 295

A toddy shop speciality in Kerala comprising hard-boiled quail eggs tossed in a flavourful peppery masala.

Poricha Parotta with Milagu Kozhi 🌱 🌱 🍳 375

Chettinad cuisine meets the indulgence of golden parotta, generously topped with the bold flavours of Chicken Chettinad.



Allergens:

🌱 Vegan | 🌱 Gluten | 🍳 Nuts | 🍳 Shellfish | 🥛 Lactose | 🌱 Spicy | 🍳 Egg

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Pichu Potta Kozhi 🌿 🌶️ 🌶️ 🍷 375

A mess speciality from Coimbatore with tender shredded chicken, griddled on a traditional tawa with onion, green chilli, pepper powder seasoning.

Kanthari Kozhi 🌿 🌶️ 🌶️ 375

Marinated deep-fried chicken tossed with crushed spicy chillies called Kanthari, sliced shallots and curry leaves.

Majestic Chicken 🌿 🍷 🥛 🌶️ 375

Marinated strips of chicken deep-fried and tossed in spicy sauce made of red chillies and green chillies.

Sainu Thatha's Kozhi Kebab 🥛 🌶️ 🍷 375

Griddled succulent skewered chicken delicately flavoured with crushed pepper and coconut milk. An Arabic influenced dish from the Malabari home maker - Sainu Thatha

Kori Ghee Roast 🍷 🥛 🌶️ 375

Tender morsels of chicken marinated over night with Byadgi chilli spice mix and pan tossed with ghee. A classic from Mangalore region in Karnataka.

Araku Valley Bamboo Chicken 🌶️ 425

A traditional way of cooking chicken with Andhra spices in bamboo which gives a unique flavour.

Mutton Uppu Kari 🍷 🌶️ 425

Mutton cubes expertly stir-fried with red chillies, cashew nuts, curry leaves and shallots.

Poricha Parotta with Mutton Sukka 🌿 🌶️ 🍷 475

Crispy fried golden coin parotta topped with a savoury stir-fried mutton topping, sautéed to perfection.

Military Hotel Mutton Chops 🌶️ 425

A star mess dish from Karnataka, indulge in the succulent ribs of goat simmered to a delectable dryness with unique and tasty masala.

Allergens:

🌿 **Vegan** | 🌿 **Gluten** | 🍷 **Nuts** | 🍷 **Shellfish** | 🥛 **Lactose** | 🌶️ **Spicy** | 🍳 **Egg**

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Kallukadai Eraichi Ularthu 🍖🍌🍌

425

Tender pieces of mutton cooked with chopped onions and handpicked spices from the spice garden of India.

Meen Porichathu 🐟🍌

475

Deftly cut slices of fish marinated with aromatic spices and seared to perfection on a traditional griddle, the ultimate accompaniment for any dish.

Mangalore Masala Anjal Tawa Fry 🐟🍌🍌🍲

475

Seer fish slices marinated overnight and grilled on tawa on a bed of ground Byadgi chillies and spices. A native street cart specialty of Mangalore.

Prawn Ghee Roast 🍤🍌🍌🍲

475

Medium sized prawns marinated over night with Byadgi chilli spice mix and pan tossed with ghee. A classic from Mangalore region in Karnataka.

Ellu Yeral Porichathu 🍌🍌🍌🍌🍌

475

Golden fried prawns, marinated with chilli powder, turmeric powder, curry leaves and sesame seeds, making it a classic spicy prawn starter.

Venchina Godavari Royyalu 🍌🍌🍌

475

Batter fried prawns skilfully tossed with crushed garlic, green chillies and home ground spice blend.

Kuchi Eral Varuval 🍌🍌

475

Prawns marinated with coarsely ground powder made of roasted lentils, red chillies, skewered on a stick with green chillies and grilled on a hotplate.

Venadu Pal Konju 🍤🍌🍌

475

A simple yet exquisite dish from Kerala in which prawns are simmered with thick coconut milk, green chilly, ginger julienne and seasoning.

Main Course _____ Vegetarian

Maamidikkai Pappu 🍲🍌

245

Yellow lentils cooked with raw mango and then tempered, comfort food from Andhra.



Allergens:

🍌 Vegan | 🍌 Gluten | 🍤 Nuts | 🍌 Shellfish | 🍲 Lactose | 🍌 Spicy | 🍌 Egg

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Madurai Kaai Saalna 🍄 🍅 🌿 245

A perfect match with parotta, this flavourful mixed vegetables curry stewed along with ground coconut and spices is a treat straight out of the streets of Madurai.

Kari Pala Kuzhambu 🍄 🍅 🌿 275

Big chunks of breadfruit simmered with drumstick and aubergine flavoured with cinnamon, cardamom, fennel and black pepper. A mock mutton curry, enjoyed best with parotta.

Vegetable Ishtew 🌿 🍅 🌿 275

Diced vegetables cooked in coconut milk gently flavoured with black pepper and spices making it appam's trusted companion.

Vazhaipoo Murungai Kuzhambu 🌿 🍅 🍄 🍅 275

A rather unusual combination of drumsticks and deveined banana blossom flowers cooked in coconut based gravy with handpicked spices.

Pachakari Manga Curry 🌿 🌿 275

Pachakari manga curry is a delicacy from the coastal region of Kerala and it is unique since raw mangoes are used for the tanginess.

Varutharicha Kadala Curry 🍄 🍅 🌿 275

A spicy yet delicious curry made of black chickpeas, onion, Indian spices and coconut, pairs well with puttu - Steamed Rice Cake.

Batata Pathanje Gassi 🍄 🍅 🌿 275

Potato cubes and green gram sprouts stewed in coconut gravy with garlic, tomato, onion and curry leaves.

Main Course _____ **Non Vegetarian**

Karaikudi Muttai Kuzhambu 🍄 🌿 🌿 🍄 295

Boiled chicken egg curry flavoured with crushed black pepper, star anise, edible lichen, coconut and curry leaves, from the kitchen of Chettinad.

Allergens:

🌿 **Vegan** | 🌿 **Gluten** | 🍄 **Nuts** | 🍄 **Shellfish** | 🍄 **Lactose** | 🌿 **Spicy** | 🍄 **Egg**

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Kori Gassi 🍷 🥥 🌶️

375

A rich and creamy chicken curry made from coconut milk, flavoured with garlic and curry leaves. A Shetty household favourite.

Kongu Kozhi Kuzhambu 🍷 🌶️

375

An authentic and flavourful Kongunadu style chicken curry made of ground shallots, red chillies, spices and grated coconut.

Kuttanadan Kozhi Curry 🍷 🌶️🌶️

375

Inspired by the backwaters of Kuttanad, is this typical village-style chicken curry made of grated coconut, coriander, red chilli, black pepper and spice.

Milagu Kozhi Chettinad 🍷 🌶️

375

Chicken gravy flavoured with crushed black pepper, star anise, edible lichen, coconut and curry leaves.

Elaneerum Kozhiyum 🌶️🌶️

395

Creamy and flavourful curry made of chicken slices, Kanthari chillies, green peppers, tender coconut water and coconut flesh.

Pollachi Kari Kuzhambu 🍷 🌶️

475

Tender mutton pieces simmered with drumstick and aubergine, enhanced with cinnamon, cardamom, fennel and black pepper. A Vellala Gounder speciality, best savoured with Bun Parotta.

Alleppey Fish Curry 🌶️

475

Alleppey - Alappuzha fish curry is a delicacy from the coastal region of Kerala and it is unique since raw mangoes are used for the tanginess.

Chettinad Yeral Thokku 🍷 🌶️🌶️

475

Prawns cooked in a masala made of onions, tomato, green chillies, chilly and coriander powder, a signature Chettinad Recipe.

Yetti Gassi 🍷 🥥 🌶️

475

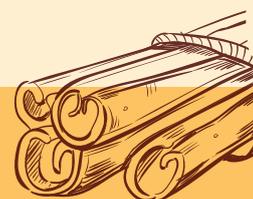
A rich and creamy prawn curry made from coconut milk, flavoured with garlic and curry leaves. A Shetty household favourite.

Allergens:

🌿 Vegan | 🌾 Gluten | 🍷 Nuts | 🦪 Shellfish | 🥛 Lactose | 🌶️ Spicy | 🥚 Egg

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Yeral Vazhaipoo Kuzhambu 🌿 🥥 🌶️

475

A rather unusual combination of prawns and deveined plantain flowers cooked in coconut based gravy with handpicked spices.

Large plates

Vegetarian

Pesarattu with Panasakaya Vepudu 🌿 🥥 🌶️

275

Small crispy tacos made of green gram, smeared with spicy ginger chutney and then topped with stir fried raw jackfruit.

Mini Mushroom Parotta Birria Taco 🌿 🌿 🥥 🌶️

325

South Indian version of Birria tacos made of flaky parotta, oyster mushrooms and cheese

Rameshwaram Pottalam Saadam - Veg 🌿 🌿 🥥 🌶️

425

Mushy coconut milk rice wrapped with vegetables curries, griddles and then served along with accompaniments like pickles and fries.

Uruli Choru- Veg 🌿 🥥 🌶️

625

Assorted vegetables and curries served along with flavourful short-grained rice, cooked in Uruli, traditional cookware used extensively in Kerala cuisine.

Large plates

Non Vegetarian

Mini Chicken Parotta Birria Taco 🌿 🌿 🥥 🌶️

375

South Indian version of Birria tacos made of flaky parottas, chicken and cheese

Coorgi Kori Curry with Kottige 🥥 🌶️

425

Traditional way of steaming idlies in banana leaf cups served with peppery coorgi chicken curry

Mini Mutton Parotta Birria Taco 🌿 🌿 🥥 🌶️

425

South Indian version of Birria tacos made of flaky parotta, pulled mutton and cheese

Allergens:

🌿 Vegan | 🌿 Gluten | 🌿 Nuts | 🌿 Shellfish | 🥥 Lactose | 🌶️ Spicy | 🥚 Egg

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Rameshwaram Pottalam Saadam - Non Veg 🌾 🍷 🥛 🥚 🌶️ 595

Mushy coconut milk rice wrapped with mutton and curries, griddles and then served along with accompaniments like pickles and fries.

Uruli Choru - Non Veg 🌾 🍷 🥛 🥚 🌶️ 775

Assorted mix of non-vegetarian curries served along with flavourful short-grained rice, cooked in Uruli, traditional cookware used extensively in Kerala cuisine.

Rice

Vegetarian

Mor Kuzhambu Saamai Saadam 🥛 🌶️ 195

Health meets comfort, softy cooked little millet mixed with tempered and seasoned thick buttermilk.

Thayir Saadam with Madurai Urulai pottalam 🥛 🌶️ 245

Softy cooked rice mixed with tempered and seasoned curd, accompanied by a potato delicacy.

Gowdaru Vegetable Biriyani 🥛 🌶️ 295

Flavourful short-grained rice slow-cooked with spices, onions, green chillies, coriander and mint.

Nei Choru 🥛 275

Flavourful short grained slow cooked with ghee.

Steamed Rice 125

Rice

Non Vegetarian

Gowdaru Chicken Biriyani 🥛 🌶️ 395

Flavourful short-grained rice slow-cooked with chicken, spices, onions, green chillies, coriander and mint.

Allergens:

🌿 Vegan | 🌾 Gluten | 🍷 Nuts | 🥚 Shellfish | 🥛 Lactose | 🌶️ Spicy | 🥚 Egg

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Kal Soru Sizzler - Chicken 🍷 🍴 🍷 🍷

395

A Tanjore street cart speciality made of rice, Indian spices, minced chicken and served on a sizzler plate.

Pana Olai Kari Soru 🍴 🍷

495

Short-grained rice tossed with minced mutton, onion, green chillies, tomatoes and spices, which is grilled and wrapped in palm pockets

MLA Pottalam Mutton Biryani 🍷 🍴 🍷 🍷

525

Flavour filled biriyani with basmati rice slow cooked with mutton and then wrapped in omelette.

Kal Soru Sizzler - Mutton 🍷 🍴 🍷 🍷

525

A Tanjore street cart speciality made of rice, Indian spices, minced mutton and served on a sizzler plate.

Staple

Vegetarian

Ragi Puttu

125

Steamed Finger Millet hoppers made in custom made steamer called "Puttu Kudam"

Maanga Kothu Idiyappam 🌿 🍷

225

Steamed fine rice vermicelli tossed with grated raw mangoes, red chilli, jaggery and seasoning.

Koon Kizhi Parotta 🌿 🍷 🍷

295

Flaky Malabar parotta pocketed with mushrooms in a dry, thin coconut-based curry and griddles on a tawa.

Staple

Non Vegetarian

Muttai Kothu Idiyappam 🍷 🍷 🍷

255

Steamed fine rice vermicelli tossed with onions, tomatoes, eggs and seasoning.

Allergens:

🌿 Vegan | 🌿 Gluten | 🍷 Nuts | 🍷 Shellfish | 🍴 Lactose | 🍷 Spicy | 🍷 Egg

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Kothu Parotta - Egg 🌾 🍷 🍅 🍆 295

Shredded flaky parotta minced to perfection along with onions, tomatoes, seasoning and egg, giving the dish its name (Kothu-minced).

Kothu Idiyappam - Chicken 🍷 🍅 295

Steamed fine rice vermicelli tossed with onions, tomatoes, chicken and seasoning.

Kozhi Puttu 🍷 295

Steamed rice cakes layered with masala made of minced chicken

Chicken Kothu Parotta 🌾 🍷 🍅 🍆 395

Shredded flaky parotta minced to perfection along with onion, tomato, seasoning and chicken, giving the dish its name (Kothu-minced).

Kari Kothu Idiyappam 🍷 🍅 🍆 345

Steamed fine rice vermicelli tossed with onions, tomatoes, minced mutton and seasoning.

Erachi Puttu 345

Steamed rice cakes layered with masala made of minced mutton

Kizhi Parotta 🌾 🍷 🍅 🍆 445

Flaky Malabar parotta pocketed with mutton in a dry, thin coconut-based curry and griddles on a Tawa.

Bread _____ **Vegetarian**

Red rice Idiyappam 🍷 75

Gently steamed fine vermicelli made from ground red rice making it a perfect accompaniment for curries.

Allergens:

🍷 **Vegan** | 🌾 **Gluten** | 🍷 **Nuts** | 🍆 **Shellfish** | 🍷 **Lactose** | 🍆 **Spicy** | 🍷 **Egg**

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Neer Dosa

75

A delicate crepe made with rice batter and coconut oil-a delicacy from the land of Tulu. Goes wonderfully well with almost anything, but nothing to beat its companion, the famous Gassi.

Appam

75

A fluffy rice pancake made from fermented rice batter cooked in a traditional "Appachatti" (a custom-made cast iron pan).

Bun Parotta

95

A fluffy multi-layered bread made with refined wheat flour and butter cooked on a griddle-soul food.

Nool Parotta

95

A popular recipe In and around Kerala, These flaky string parotta made of refined flour are a true testament To their name (Nool - String).

Bread

Non Vegetarian

Muttai Appam

95

Eggs cooked runny on the fluffy rice pancake made from fermented rice batter, cooked in a traditional "Appachatti" (a custom-made cast iron pan).

Dessert

Vegetarian

Nongu Paal

245

A thirst quencher made of ice apples blended with milk and condensed milk.

Gulkand Pudding

275

Rice milk pudding made of sweet rose preserve called Gulkand, china grass and sugar.

Allergens:

 Vegan |  Gluten |  Nuts |  Shellfish |  Lactose |  Spicy |  Egg

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Elaneer Pudding

275

Light and soft tender coconut water pudding set with china grass – A Tanur delicacy

Kavuni Arisi Halwa

275

Kavuni rice is native to Burma and brought to India by the Chettiar community, Roasted and cooked with milk until thick yet coarse in the middle and garnished with cashew nuts.

Chakka Pradhaman

295

A traditional dessert made of jackfruit preserve coconut milk served in all auspicious occasions in Kerala.

Mukkani

295

Modern way of serving the traditional flavours of Banana, Mango and Jackfruit

Putharekulu, Panchamirtham with Mukkani Ice Cream

295

A unique dessert made of thin rice batter and then filled with nuts and jaggery served with banana, dates jam and ice cream

Dessert

Non Vegetarian

Filter Coffee Custard

295

South Indian twist to traditional custard made of milk, sugar and filter coffee powder



*Enjoy our delicious offerings
from the comfort of your device.*



Allergens:

 Vegan |  Gluten |  Nuts |  Shellfish |  Lactose |  Spicy |  Egg

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