

Appetizers

Chilled

House Salad: 5
Mixed Greens, Carrots, Tomatoes, House Dressing

Dahi Wada Chaat: 6
Fried Lentil Patties, Yogurt Dressing, Wheat Crispies

Sev Batata Poori: 7
Wheat Crispies, Potatoes, Onions, Tamarind Dressing

Soups

Rasam: 4
Tadka, spicy tomato broth, cilantro

Mulligatawny Soup: 5
A Spicy Lentil broth, Diced Vegetables and Rice

Sambhar: 5
Traditional South Indian Soup, Lentils, spicy broth

Hot

Idli: 3 pieces 6
Steamed Rice & Lentil Patties with chutney & Sambar

Medhu Vada: 6
Savory Lentil Donughts, Sambhar, Coconut Chutney

Sambhar or Rasam Vada: 6
Savory Lentil Donughts, soaked in Sambhar or Rasam

Vegetable Cutlets: 7
Minced Vegetable Patties, Tamarind Chutney

Chili Pakora: 7
Jalapeno, Chickpea- Flour Batter, Tamarind Chutney

Potato Bonda: 7
Potato dumplings, Chickpeas flour batter, chutneys

Paneer Pakora: 7
Indian cheese, Chickpeas flour batter, chutneys

Samosa: 7
Vegetable Turnovers, Spiced Potatoes & Peas Filling

Gobi Manchurian: 11
Marinated cauliflower, seasoned to perfection

Paneer Manchurian: 13
"Paneer cheese", mild Spices

Assorted Appetizer Platter: 10
Chef's Random Assortment – Per Person

Condiments

Papad & Chutney Tray 7

Raita 3

Miligaipodi 2

Rice Dishes

Vegetable Biryani: 11
Basmati Rice, Vegetables, Aromatic Spices

Red Pepper Eggplant Pilaf: 10
Basmati Rice, Roasted Red Bell Pepper, Eggplant

Trio of Rice: Basmati Rice: 11
Spices, Flavors- Tamarind, Coconut, Lemon

Bisi Bele Bhath: 10
Basmati Rice, Lentils, Southern Indian Spice Mixture

Basmati Rice 5

Prefix Menu

Dakshin Thali: 16
Chef's selection of south Indian Dinner Platter

North Indian Thali: 16
Chef's selection of North Indian Dinner platter

Chef's Select Dinner (Minimum two persons)
Chef's selection of Five course Dinner
Appetizer, Soup, One main entrée, bread & desert 18

Main Course Selections

Avial: 11
Mixed Vegetables, Coconut Yogurt Sauce, Spices

Baghara Baingan: 13
Eggplant, Sesame Peanut Filling, Hyderabad Curry

Bindi (Okra) Masala: 11
Roasted Okra, onions, mild spicy seasoning

Aloo Gobi (Potato-Cauliflower) Masala: 11
Potatoes, cauliflower, tomatoes, north Indian spices

Palak Paneer: 13
Creamed Spinach, "Paneer" Cheese, Fenugreek

Mixed Vegetable Korma: 11
Mixed vegetables, Cashew cream sauce, Coconut

Mutter Paneer: 15
Paneer, fresh peas, Mild creamy Sauce, spices

Dal Palak: 11
Yellow Lentils, Fresh Spinach, Ginger, Spices

Dal Tadka: 11
Yellow Lentils, aromatic spices, cilantro

Malai Kofta: 13
Minced Veg dumplings, creamy sauce, nuts & raisins

Chana Masala: 11
Garbanzo Beans, onions ,Aromatic Curry

Palak Paneer: 13
Creamed Spinach, "Paneer cheese", Ginger, Spices

Cheese Aloo (Potato) Vindaloo: 13
Cheese, potatoes, creamy sauce, spices

Vegetable Dopiaz: 11
Fresh vegetables, mild onion sauce, spices

Doasai / Uthapam

Crepes/ Pancakes made from Rice & Lentil Batter, with Various Fillings, Served with Sambhar & Chutney

Plain Paper Dosai 7

Masala Dosai / Paper Masala Dosai 9
Potato & peas filling

Mysore Masala Dosai 9
Masala Dosai layered with tomato chutney

Chettinadu Dosai 10
Dosai, Cauliflower, spicy chutney fillings

Rava Dosai (Indicate Plain or Special) 10
Cream of wheat batter, Caramelized onions

Rava Masala Dosai 10
Cream of wheat batter, potatoes & peas fillings

Onion Uthapam 9

Onion-Peas Uthapam 9

Onion-Hot Chili Uthapam 9

Tomato Peas Uthapam 9

Vegetable Uthapam 9

Breads

Paratha: 4
Pan Roasted Wheat Bread (plain/onion/potato)

Poori: 4
Deep Fried Puffy Whole Wheat Bread

Channa Bhatura: 13
Deep Fried White Flour Leavened Bread

Poori-Aloo: 8
Poori served with Potato peas curry

Bread Basket: 9
Assorted breads

Dessert

Rasamalai or Jamoon (two pieces) 4

Vermicelli pudding/Carrot Halva / Kulfi 4