

Entrées

All appetisers are served with tamarind or mint sauce

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| <p>SPRING ROLLS (4) 6.90
Crunchy Chinese-style lightly fried rice-paper rolls of shredded veggies</p> <p>VEGE PAKORAS (2) (GF) 9.90
Crip fried potato and vegetable patties</p> <p>GOBI PAKORAS (GF) 9.90
Deep fried fluffy little pakoras, made of a divine mix of cauliflower, spinach and garam masala</p> <p>VEGETABLE SAMOSA (2) 6.90
Golden-fried pastry triangles filled with spicy potatoes and green peas</p> <p>KOTI CUTLET RAGDA (GF) 9.90
Potato patties served with spicy lip smacking white pea masala</p> <p>MIRCHI BAJJI 10.90
Deep fried deseeded long green chillies stuffed with a spicy mixture</p> | <p>ANDHRA CHICKEN PAKORA 10.90
Crisp fried appetizer made with chicken, gram flour, ginger, garlic, spice powders and herbs</p> <p>CHICKEN TIKKA (4) (GF) 11.50
Tender morsels of boneless chicken marinated overnight in natural yoghurt and mild roasted spices</p> <p>VEG PLATTER serves two 15.00
Sample a variety of Entrées – samosas, vege pakoras, cauliflower pakora and spring rolls</p> <p>TANDOORI CHICKEN (GF)
half 11.50 full 20.00
Chicken marinated in exotic spices and then grilled in tandoor</p> <p>SIZZLER (GF) serves two 15.90
A generous platter of selected tandoori entrées, chicken tikka, tandoori chicken and vege pakoras served on the sizzler</p> |
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Thali

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| RAGDA KULCHA THALI | 12.90 |
| Ragda masala with two kulcha bread and raita | |
| MINI VEGETARIAN THALI | 12.90 |
| Chef's choice of two vegetarian curries, bread, rice and papad | |
| PANEER THALI | 13.90 |
| Cottage cheese curry, two breads, rice and papad | |
| MINI NON VEG THALI | 15.90 |
| Chef's choice of two non-veg curries, bread, rice, pickle and papad | |
| CHETTINAD THALI | 18.00 |
| The fiery thali from tamil nadu includes sambar (vegetable stew), daal, chettinad chicken, papad, rice, bread and raita | |
| ANDHRA THALI | 17.00 |
| Lentil, powdered lentil with spices, vegetable dish, mango pickle, papad, rice, bread and raita | |
| KASHMIRI THALI | 19.00 |
| Daal, lamb rogan josh, papad, rice, bread and raita | |
| PUNJABI THALI | 18.90 |
| Rich, robust and full of life. Served with paneer curry, daal makhani, papad, rice, bread and raita | |

MINI THALI



REGULAR THALI



DELUXE THALI



Thali serves one person only



NON VEG BIRYANI THALI	18.00
Chicken biryani with chef's choice of one non-veg curry, papad and raita	
VEGETARIAN THALI	18.90
Chef's choice of three vegetarian curries, bread, rice, raita, papad, and gulab jamun	
NON VEG THALI	19.90
Chef's choice of two non-veg curries, one vegetarian curry, bread, rice, raita, papad and gulab jamun	
DELUXE VEGETARIAN THALI	23.90
Chef's choice of three vegetarian curries, bread, rice, raita, papad, vegetable pakora and gulab jamun and with a choice of soft drink*	
DELUXE NON VEG THALI	24.90
Chef's choice of two non-veg curries, one vegetarian curry, bread, rice, raita, papad, chicken tikka and gulab jamun with soft drink*	
*soft drinks with deluxe thali: coke / diet / zero / sprite / fanta / lift	

IDLI (GF) – on special order

IDLI (2)	6.90
Indian nation's most favorite breakfast, steamed, puffy and delectable rice cakes served with delicious chutney	
PODI IDLI (2)	7.90
Steamed rice cakes tossed in spicy peanut powder	
SAMBAR IDLI (2)	7.90
Steamed rice cakes doused in the ever-so soothing lentil soup	
MASALA IDLI FRY	10.90
Mildly spiced sautéed dish made from idlis, fried till they are crispy and then tossed in curry leave	

BENGALURU BENNE DOSA (GF) – on special order

PLAIN DOSA	7.90
Thin crispy, golden brown rice & lentil crepe served hot with lentil soup	
ONION DOSA	10.90
Scrumptious crispy dosa with onion	
MASALA DOSA	11.90
This dosa is wrapped around in onion and potato curry, served with peanut and roasted chickpea chutney	
MYSORE MASALA DOSA	12.90
This crisp dosa lathered with fiery red chutney with mashed potato filling	
CHEESE MASALA DOSA	13.90
Dosa stuffed with onion and potato curry and cheese	
PANEER DOSA	15.00
A common Chinese starter that has been tweaked, made with the cottage cheese inside the dosa	
CHEESE CHILLI DOSA	15.00
Someone rightly said that the secret ingredient that makes any dish happening is always cheese!	

(GF) - Gluten free

CHEESE ONION DOSA	14.00
This dosa is a fusion of typical south India dosa and modern version of tasty cheesy bites	
MIXED VEG UTTAPAM	14.90
Dosa like thick pancake with tomatoes, onion, capsicum and cabbage mix toppings cooked right into the batter	
CHEESE UTTAPAM	11.90
Uttapam luxuriously topped with fresh herbs and mozzarella cheese	
TOMATO UTTAPAM	9.90
This is a very famous uttapam variety with tomatoes	
ONION UTTAPAM	9.90
Uttapam with onion	

Dessert

GULAB JAMUN	5.00
Homemade cottage cheese dumplings coated in rose syrup	
GULAB JAMUN WITH ICE CREAM	6.00
Gulab Jamun served with vanilla ice cream	

Drinks

LEMON LIME BITTERS	4.90
MANGO LASSI	4.90
SOFT DRINKS	3.50
Coca Cola / Coke Zero / Sprite	
COFFEE / TEA	3.50
Coffee / Masala tea / English breakfast / Green/ Lemon / Peppermint	