

APPETIZERS

(Served with Chutney & Sambar)

1. ***Iddly**
Steamed rice & lentil patties
2. ***Kancheepuram Iddly**
Spiced iddly garnished with cashewnuts, carrots & cilantro (Saturday & Sunday)
3. ***Rava Iddly**
Steamed lentil & cream of wheat iddly with cashewnuts, carrots & cilantro (Saturday & Sunday)
4. ***Medhu Vada**
Fried lentil donuts
5. **Dhahi Vada**
Fried lentil donuts dipped in yoghurt
6. ***Sambar Vada**
Fried lentil donuts dipped in sambar
7. ***Rasa Vada**
Fried lentil donuts dipped in rasam
8. ***Masala Vada (Channa dal Vada)**
Channa dal mixed with onions and spices
9. ***Special Potato Bonda**
Lentil dumpling with onion and potato
10. ***Vegetable Samosa**
Crispy & flaky crust stuffed with potatoes, onions & peas
11. ***Mixed Vegetable Pakora**
Deep fried potatoes, cauliflower, onions, and chillies mixed with besan and spices
12. ***Vegetable Cutlet**
Minced vegetables with spices, bread-crumbed and deep fried
13. ***Chilli Pakora**
Hot peppers mixed with chick pes flour and batter fried
14. **Chaat Papri**
Crisp flour cookie sprinkled with puffed rice, crispy noodles and plain yogurt tossed with potatoes, onions, fresh corriander, garbanzo & tamarind chutney
15. **Paneer Pakora**
Tender homemade cheese sticks dipped in batter and fried
16. ***Assorted Appetizers**
Medhu vada, Mysore bonda, Vegetable Samosa, Vegetable Cutlet & Pakora

SOUPS

1. ***Rasam** (*A traditional South Indian sour 'n' spicy soup*)
2. ***Tomato Soup**
3. ***Mulligatawny Soup** (*An exquisitely delicate vegetable broth with letils*)

DELUXE DINNER

(takeout \$1.00 extra)

South Indian Thali

Roti, white rice, sambar, dhal, kootu, avial, poriyal, rasam, curd, pickle, pappad, payasam and coffee or tea

Udupi Special

Choice of soup, iddly or vada, choice of dosa or uthappam, both served with sambar and chutney, payasam coffee or tea

Mysore Royal Thali

Choice of Soup, assortment of appetizers - (cutlet, samosa, medhu vada), roti, special rice, white rice, sambar, kootu, chana curry, avial, rasam, curd, Pickle, Pappad, Payasam, tea or coffee

DOSAI

(Served with Chutney & Sambar)

1. ***Sada Dosai** (Thin rice crepes)
2. ***Masala Dosai** (Crepes filled with potatoes and onions)
3. ***Sada Mysore Dosai**
Thin rice crepes with a layer of hot chutney
4. ***Mysore Masala Dosai**
Thin rice crepes with layer of hot chutney, filled with potatoes and onions
5. ***Onion Dosai** (Thin rice crepes with onion topping)
6. ***Onion Masala Dosai**
Thin rice crepes with onion topping filled with potatoes and onions
7. **Butter Masala Dosai**
Thin rice crepes filled with potatoes and onions, cooked in butter
8. ***Sada Rava Dosai** (Thin wheat and lentil crepes)
9. ***Special Rava Dosai**
Thin wheat and lentil crepes with onions
10. ***Special Rava Masala Dosai**
Wheat lentil crepe grilled with onions and chillies, filled with potatoes and onions
11. ***Paper Dosai**
Thin rice crepes, rolled and crispy
12. ***Paper Masala Dosai**
Thin rice crepes filled with potatoes and onions
13. ***Udupi Special Spring Dosai**
Thin rice crepes filled with vegetables and hot chutney
14. ***Coimbatore Dosai**
Mixed vegetables cooked with dosai
15. ***Satt Dosai**
Soft pancake made of rice and lentils
16. ***Chettinad Cauliflower Dosai**
Crepes filled with onion, cauliflower, tomato & chettinad spice
17. ***Thirunelveli Spinach Dosai**
Crepes filled with onions, potatoes, tomato, spinach and hot chutney

HOUSE SPECIALTIES

- *Malabar Adai**
Pancake made of rice, mixed lentils and vegetables cooked in Kerla style
- *Pongal Avial**
Rice and lentils cooked like kitchedi served with special dish called Avial
- *Pesarat**
Whole moong dal and rice crepe topped with onions and chillies
- *Channa Batura**
Large puffy bread served with channa masala
- *Poori Bhaji**
Fluffy wheat bread served with potatoes & onions
- *Special Uppuma**
Cream of wheat with fresh vegetables and garnished with nuts
- 7. Cheese Dosai**
Thin rice crepes with chick peas paste, cheese, vegetables and spices
- *Chilli Gobi**
Cauliflower marinated with flour, sauteed with garlic, ginger, chillies & soy sauce
- *Gobi Manchurian**
Cauliflower marinated with flour, sauteed with garlic, ginger, chillies and soy sauce
- *Vegetable Manchurian**
Vegetables marinated with flour, sauteed with garlic, ginger, chillies and soy sauce

PULAVS

Rice specialties served with pachadi

- *Vegetable Briyani**
Aromatic saffron rice cooked with fresh vegetables and fresh herbs
- *Bisi Bele Bath**
Rice cooked with lentils and garden fresh vegetables
- 3. Bagala Bath**
Yogurt rice garnished with mustard seeds and cucumber
- *Coconut Rice**
Rice fried with freshly grated coconut and seasoning
- *Tamarind Rice**
Rice cooked special tamarind sauce and peanuts
- *Lemon Rice**
Rice flavored with lemon and seasoned

UTHAPPAM

(Served with Chutney & Sambar)

- 1. *Plain Uthappam (Indian style pancake)**
- 2. *Tomato & Peas Uthappam**
Plain uthappam topped with tomatoes and peas
- 3. *Onion & Peas Uthappam**
Plain uthappam topped with onion and peas
- 4. *Onion & Hot Chilli Uthappam**

Plain uthappam topped with onion and chilli

5. *Vegetable Uthappam

Plain uthappam topped with tomato, peas, carrots, chillies and onion

6. *Coconut Uthappam

Plain uthappam topped with coconut shreds

3. *Chick Peas Uthappam

Made from chick pea flour and topped with mixed vegetables

INDIAN BREADS

1. *Poori (2 pieces)

Deep fried whole wheat fluffy bread

2. *Paratha

Multi-layered whole wheat bread

3. *Chapathi (2 pieces)

Soft thin whole wheat bread

4. *Aloo Paratha

Multi-layered whole wheat bread stuffed with potatoes and spices

5. *Peas Paratha

Multi-layered whole wheat bread stuffed with peas and spices

6. *Batura

Large puffy bread

7. *Onion Paratha

Multi-layered whole wheat bread stuffed with onion

8. *Garlic Paratha

Multi-layered whole wheat bread stuffed with garlic

CURRIES

(Served with Rice. Pachadi & Pickle)

1. Avial

Garden fresh vegetables, coconut sauce, yogurt and spices

2. *Chole Peshawari

Chick peas and dried potatoes cooked in exotic spices

3. *Aloo Gobi

Potato and cauliflower cooked in spices

4. *Baigan Bartha

Fresh eggplant baked on a low flame, mashed with potatoes and onions, cooked with spices

5. *Special Vegetable Curry

Udupi style - vegetables with herbs and spices

6. Kadai Paneer

Home-made cottage cheese with herbs and spices, cooked with Indian spices

7. *Kadai Bhendi Masala

Tender okra cooked with Indian herbs and spices

8. Palak Paneer

Spinach and home-made cheese cooked with tomatoes, onions and Indian spices

9. Mutter Paneer

Green peas and home-made cottage cheese cooked with tomatoes, onion and Indian spices

10. Paneer Bruji

Home-made cottage cheese cooked with bell pepper and Indian spices

11. *Dhal Curry

Lentil with mustard, cumin and Indian spices

12. *Vegetable Vindaloo

Chick peas and mixed vegetables in a silky curry sauce

13. Makhni Kofta

Fresh home-made cheese in tangy tomato and creamy sauce

14. Navratan Korma

Stir fried vegetables lightly spiced in curry sauce with fruits

15. Malai Kofta

Fresh home-made cheese in tangy tomato cream and onion sauce

16. *Bharwan Baigan Curry (Hyderabad style)

From the heart of the historic Deccan Plateau. The nutty, slightly pungent taste of this dish enhances the natural flavor of stuffed eggplant in curry sauce

17. Dal Makhani

Black lentils cooked overnight on a slow fire, seasoned with herbs.

18. Paneer Shahi Korma

Home-made cottage cheese with almonds and creamy sauce garnished with fruits

19. Paneer Butter Masala

Tomato, onion in silky sauce

20. Mushroom Cauliflower Chettinad

Mushroom, cauliflower, onions and tomatoes cooked in exotic chettinad spices

SIDE DISHES

1. **Salad** (*Lettuce, carrots, cucumber, tomatoes and lemon*)

2. **Mango Chutney** (*Unripe mangoes cooked with cayenne pepper and other aromatic spices*)

3. **Sambar** (*Lightly spiced tangy lentil soup simmered with vegetables*)

4. **Milakai Podi** (*A spicy mix of various ingredients*)

5. **Pachadi** (*Yogurt with tomatoes, cucumbers and corriander leaves*)

6. **Papadum (4 pieces)** (*Roasted crispy lentil tortilla*)

7. **Plain Rice** (*Basmati Rice*)

DESSERTS

Rasmalai (2 pieces)

Home-made cottage cheese in a special condensed milk flavored with rose water and garnished with pistachio nuts

Gulab Jamun (2 pieces)

Dry milk and cottage cheese balls, deep fried and served in rose flavored light syrup

Badam Halwa

Ground Almonds cooked in honey and butter

Carrot Halwa

Grated carrots cooked in honey and butter

Ice Cream (*Vanilla, Mango and Pistachio*)

Halwa Ice Cream

Carrot or Badam Halwa topped with your choice of icecream

Madras Special Payasam

Fine vermicelli cooked in milk and honey, garnished with raisins and cashews

Falooda

Delicious treat of rose flavored milk, garnished with tender vermicelli and home made ice cream

Kulfi

Almond crunch frozen Indian icecream with rice noodles

Rice Pudding

Rice cooked with milk and honey, garnished with raisins and almonds

BEVERAGES

1. **Sodas** (Coke, Diet Coke, Sprite, Orange, Iced Tea)
2. **Juices** (Mango)
3. **Coffee** (black)
4. **Mysore Coffee** (House special filtered coffee with cream)
5. **Decaf Coffee**
6. **Tea** (black)
7. **Indian Tea** (with Indian spices,)
8. **Lassi** (Yoghurt drink -plain, sweet or salty)
9. **Rose Lassi** (Yoghurt drink with rose syrup)
10. **Mango Lassi** (fresh mango with yoghurt, sugar & honey)
11. **Badam Milk Shake** (blend of almond, milk, sugar & honey)
12. **Falooda** (milk, rose icecream, rice noodles, seeds and rose syrup)
13. **Mango Shake** (fresh mango, milk, sugar & honey)
14. **Fresh Lemon Drink** (made from fresh lemons)
15. **Rose Milk** (milk with rose syrup)
16. **Cold Coffee** (Creamed coffee in Indian style)