

South Indian Breakfast

ITEMS

IDLI GF EF NF DF

steamed rice cake, made from fermented rice and urad dal batter, often served with sambar and coconut chutney



DOSA GF EF NF DF

Dosa is a thin, crispy South Indian pancake made from a fermented batter of rice and urad dal, typically served with sambar and chutney.



IDIYAPPAM GF EF NF DF

Idiyappam, also known as string hoppers, is a South Indian and Sri Lankan delicacy made from rice flour, water, and salt, extruded into thin noodle-like strands and steamed, usually served with coconut milk or curries.



POORI EF NF DF

Poori is a deep-fried Indian bread made from unleavened wheat dough, resulting in a fluffy and puffed-up texture, often served with savory or sweet accompaniments.



CHAPPATHI/ROTI EF NF DF

Chapathi/Roti is a flat, unleavened Indian bread made from whole wheat flour, water, and salt, typically cooked on a griddle, and commonly served with various curries or as a staple in Indian meals.



SIDES

SEMIYA UPMA\KICHADI EF NF DF

Semiya Upma is a savory South Indian dish made from roasted vermicelli (semiya), sautéed with vegetables and spices, creating a quick and flavorful breakfast or snack.



PONGAL GF EF DF

Pongal is a South Indian dish made with rice and lentils, cooked together and seasoned with black pepper, cumin, and ghee, often garnished with cashews and curry leaves.



RAVA UPMA\KICHADI EF NF DF

Rava Upma/Kichadi is a South Indian semolina-based dish cooked with spices, vegetables, and sometimes lentils, creating a savory and comforting breakfast or meal.



PANIYAARAM GF EF NF DF

Paniyaaram is a South Indian dish made by batter-frying a fermented rice and urad dal mixture in a special pan with small, round molds, resulting in bite-sized, savory or sweet dumplings.



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ITEMS

SIDES

SAAMBHAR GF EF NF DF

Sambar is a flavorful South Indian stew made with lentils, vegetables, tamarind, and a spice blend, often served as a side dish with rice /Idli



KILLIPOTA SAAMBHAR GF EF NF DF

Sambar is a flavorful South Indian stew made with lentils, tamarind, and a spice blend, often served as a side dish with rice /Idli



POTATO MASALA(POORI) GF EF NF DF



Potato Masal is a South Indian side dish made with boiled potatoes, sautéed onions, and a blend of spices, often served with dosa or poori

VADA CURRY(IDLI/DOSA) GF EF NF DF

Vada Curry is a South Indian dish featuring spiced lentil fritters (vadas) in a flavorful curry, often served as an accompaniment for idli or dosa.



VEG SALNA GF EF DF

Veg Salna is a South Indian curry with mixed vegetables cooked in a spiced coconut and poppy seed-based gravy, commonly served with parotta or dosa.

VEGETABLE SODHI GF EF NF DF

Vegetable Sodhi is a South Indian curry made with mixed vegetables, lentils, and coconut milk, creating a mild and aromatic stew often paired with rice.



COCONUT CHUTNEY GF EF NF DF

Coconut Chutney is a South Indian condiment made with grated coconut, green chilies, and other spices, ground into a flavorful paste, often served as an accompaniment for dosa or idli.



CORIANDER CHUTNEY GF EF NF DF

Coconut Chutney is a South Indian condiment made with grated coconut, green chilies, and other spices, ground into a flavorful paste, often served as an accompaniment for dosa or idli.



TOMATO CHUTNEY GF EF NF DF

Tomato Chutney is a tangy and spicy South Indian condiment made with tomatoes, onions, and a blend of spices, commonly served as a side dish for dosa or idli.



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MINT CHUTNEY GF EF NF DF

Mint Chutney is a refreshing South Indian condiment made with fresh mint leaves, green chillies, and spices, blended into a flavorful sauce, commonly served as a side dish for dosa or idli.



PEANUT CHUTNEY GF EF DF



Peanut Chutney is a South Indian condiment crafted with roasted peanuts, coconut, and spices, creating a nutty and savory accompaniment for dosa or idli.

TOMATO KUZHAMBU GF EF NF DF

Tomato Kuzhambu is a tangy South Indian curry made with tomatoes, tamarind, and a blend of spices, typically served with rice.



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South Indian Vegetarian Lunches

VEG GRAVY\KOOTU

KATHAMBHA SAAMBHAR GF EF NF DF

Kathambha Saambhar is a traditional South Indian vegetarian dish renowned for its aromatic blend of spices and a rich, flavorful broth, typically prepared with a variety of vegetables and lentils.



RASAM GF EF NF DF

Rasam is a South Indian soup known for its tangy and aromatic blend of tamarind, tomatoes, and spices, offering a refreshing and comforting culinary experience.



DAL FRY GF EF NF DF

Dal Fry is a popular Indian dish made from seasoned and spiced lentils, usually yellow or red dal, cooked to perfection and garnished with fresh coriander, offering a delicious and comforting taste.



VEG KURMA GF EF DF

Veg Kurma is a flavorful South Indian curry featuring a medley of vegetables cooked in a spiced coconut-based gravy, creating a rich and aromatic dish.



VEG KAARA KUZHAMBU GF EF NF DF

Veg Kaara Kuzhambu is a South Indian curry featuring a spicy and tangy tamarind-based gravy, combined with a medley of vegetables.



VEG SODHI GF EF NF DF

Veg Sodhi is a traditional South Indian coconut milk-based curry, delicately spiced and enriched with assorted vegetables, known for its mild and soothing flavor profile.



VATHA KULAMBU GF EF NF DF

Vatha Kuzhambu is a South Indian tamarind-based curry, distinguished by its tangy and spicy flavors, often prepared with dried sundried vegetables and a unique blend of traditional spices.



VEG STIR FRY GF EF NF DF (CARROT,BEANS,CABBAGE,POTATO,BHINDI)

Veg Stir Fry is a quick and vibrant dish where assorted vegetables are sautéed with aromatic spices, delivering a simple and flavorful stir-fried delight.



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South Indian Vegetarian Lunches

VEG GRAVY\KOOTU

URUNDAI KUZHAMBU GF EF NF DF

Urundai Kuzhambu is a South Indian curry where spiced lentil dumplings are simmered in a tangy tamarind-based gravy, creating a savory and hearty culinary experience.



SPECIAL BRINJAL CURRY GF EF DF

Special Brinjal Curry is a delectable South Indian dish featuring eggplants cooked in a rich and aromatic blend of spices, creating a flavorful and savory culinary experience.



MOR KUZHAMBU GF EF NF

Mor Kuzhambu is a South Indian yogurt-based curry, featuring a spiced and tangy gravy with vegetables or lentil dumplings, offering a refreshing and creamy flavor.



BHINDI CURRY GF EF NF

Bhindi Curry is a North Indian dish where okra is cooked in a spiced tomato-based gravy, resulting in a delicious and aromatic vegetarian curry.



CABBAGE DHAL GF EF NF DF

Cabbage Dal is a nutritious South Indian dish that combines finely shredded cabbage with lentils in a spiced and flavorful gravy, creating a wholesome and comforting meal.



BOTTLE GOURD DHAL GF EF NF DF

Bottle Gourd Dal is a wholesome South Asian dish combining lentils and tender bottle gourd in a spiced and comforting stew, offering a nutritious and flavorful meal.



ANDHRA BRINJAL CURRY GF EF DF

Andhra Brinjal Curry is a spicy and tangy South Indian dish, where tender eggplants are cooked in a flavorful tamarind-based gravy, characteristic of Andhra cuisine.



AVIYAL GF EF NF

Aviyal is a South Indian vegetable medley dish, featuring a colorful blend of assorted vegetables and coconut, seasoned with yogurt and curry leaves, creating a flavorful and traditional curry.



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South Indian Vegetarian Lunches

RICE ITEMS

TAMARIND RICE GF EF DF

Tamarind Rice is a South Indian dish featuring cooked rice mixed with a tangy and flavorful tamarind-based paste, often seasoned with mustard seeds, curry leaves, and spices.



GHEE RICE GF EF DF

Ghee Rice is a fragrant South Indian dish where basmati rice is cooked with ghee, aromatic spices, and sometimes mixed with fried onions, resulting in a rich and flavorful rice preparation.



BRINJI RICE GF EF NF DF

Brinji Rice is a fragrant South Indian dish where basmati rice is cooked with aromatic spices, coconut milk, and vegetables, creating a flavorful one-pot meal.



LEMON RICE GF EF DF

Lemon Rice is a South Indian dish where cooked rice is flavored with a zesty blend of lemon juice, mustard seeds, curry leaves, and turmeric, offering a tangy and aromatic experience.



TOMATO RICE GF EF NF DF

Tomato Rice is a South Indian dish made by sautéing cooked rice with a flavorful blend of tomatoes, spices, and herbs, resulting in a delicious and tangy rice preparation.



BISIBELEBATH GF EF DF

Bisi Bele Bath is a South Indian rice dish cooked with lentils, vegetables, tamarind, and aromatic spices, creating a flavorful and satisfying one-pot meal.



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South Indian Non Vegetarian Lunches

RICE ITEMS

CHICKEN BIRYANI GF EF

Chicken cooked in Basmati rice flavored with authentic herbs and spices



SEERAGA SAMBA MUTTON BIRYANI GF EF NF

Mutton cooked in Seeraga samba rice flavored with authentic herbs and spices



SEERAGA SAMBA CHICKEN BIRYANI GF EF NF

Chicken cooked in Seeraga samba rice flavored with authentic herbs and spices



PRAWN BIRYANI GF EF NF

Prawn cooked in Basmati rice flavored with authentic herbs and spices



WHITE CHICKEN BIRYANI GF EF NF

Mild spicy Chicken cooked in Basmati rice flavored with authentic herbs and spices



FISH BIRYANI GF EF NF

Fish cooked in Basmati rice flavored with authentic herbs and spices



CHICKEN NOODLES GF NF DF

Fried chicken sauteed with noodles and indo chinese sauce.



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South Indian Non Vegetarian Lunches

KUZHAMBU/GRAVY

MUTTON GRAVY GF EF

Mutton Gravy is a hearty South Asian dish featuring tender pieces of mutton cooked in a spiced and flavorful gravy, offering a rich and satisfying meaty delight.



CHETTINAD CHICKEN GRAVY GF EF

Chettinad Chicken Gravy is a rich and aromatic South Indian curry, featuring tender chicken cooked in a flavorful blend of Chettinad spices, coconut, and curry leaves, offering a distinctive and spicy culinary experience.



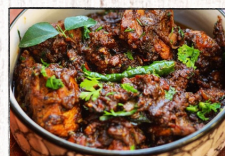
ANDHRA STYLE CHICKEN CURRY GF EF

Andhra Style Chicken Curry is a spicy and tangy South Indian dish, known for its fiery red color and intense flavor, prepared with a distinctive blend of Andhra spices and chilies.



PEPPER CHICKEN GF EF NF

Pepper Chicken is a South Indian dish where succulent chicken pieces are cooked in a peppery and flavorful gravy, delivering a spicy and aromatic culinary delight.



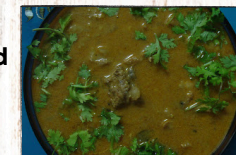
ANDHRA CHICKEN FRY GF EF

Andhra Chicken Fry is a spicy and flavorful South Indian dish, showcasing tender chicken pieces marinated in a bold blend of Andhra spices and fried to perfection, delivering a delicious and crispy texture.



CHICKEN/MUTTON KUZHAMBU GF EF

Chicken/Mutton Kuzhambu is a rich and spicy South Indian curry made with tender pieces of chicken or mutton, cooked in a flavorful gravy of spices, tomatoes, and coconut milk, offering a satisfying and hearty meal.



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South Indian Non-Vegetarian Lunches

KUZHAMBU/GRAVY

FISH KUZHAMBU GF EF NF DF



Fish Kuzhambu is a tangy and spicy South Indian fish curry made with tamarind, tomatoes, and a blend of aromatic spices, creating a flavorful and delightful seafood dish.

SPECIAL CHICKEN CURRY GF EF DF

Special Chicken Curry is a savory and aromatic dish, combining tender chicken pieces with a rich blend of spices and herbs, creating a uniquely flavorful and satisfying curry.



PRAWN GRAVY GF EF NF DF

Prawn Gravy is a delectable seafood dish featuring succulent prawns cooked in a flavorful and aromatic curry, blending spices, tomatoes, and coconut milk for a rich and satisfying taste.



CHICKEN CHUKKA GF EF NF

Chicken Chukka is a South Indian dry chicken dish, cooked with aromatic spices and herbs, presenting a flavorful and tantalizing preparation with a slightly crispy texture.



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