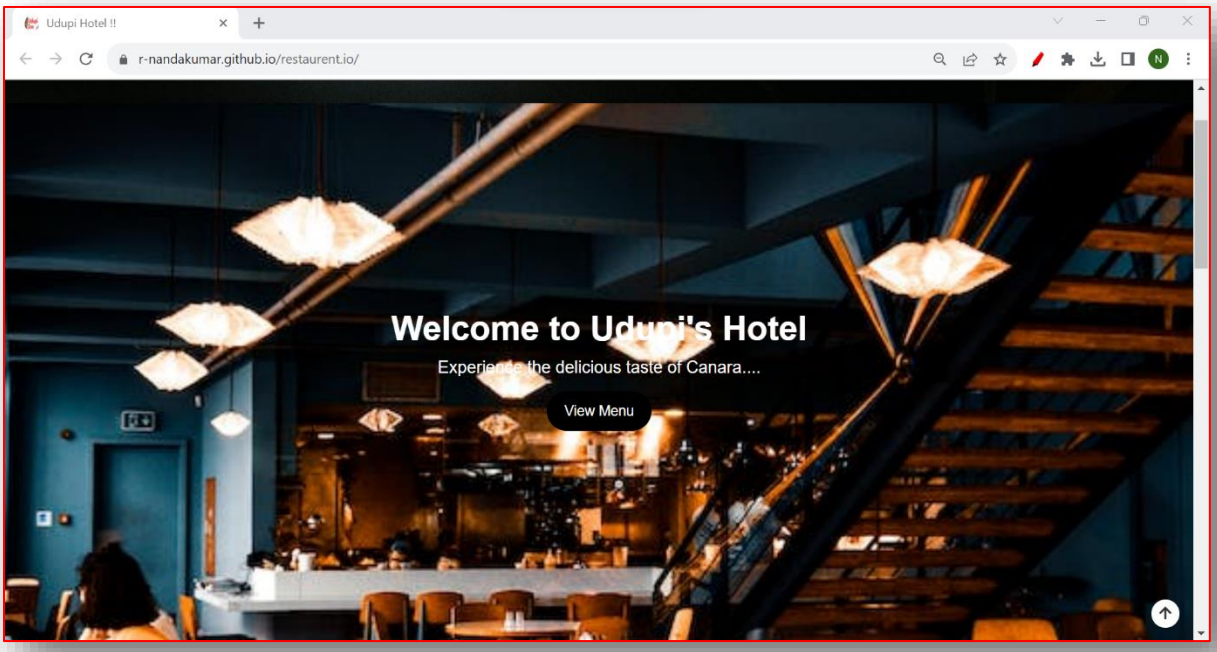
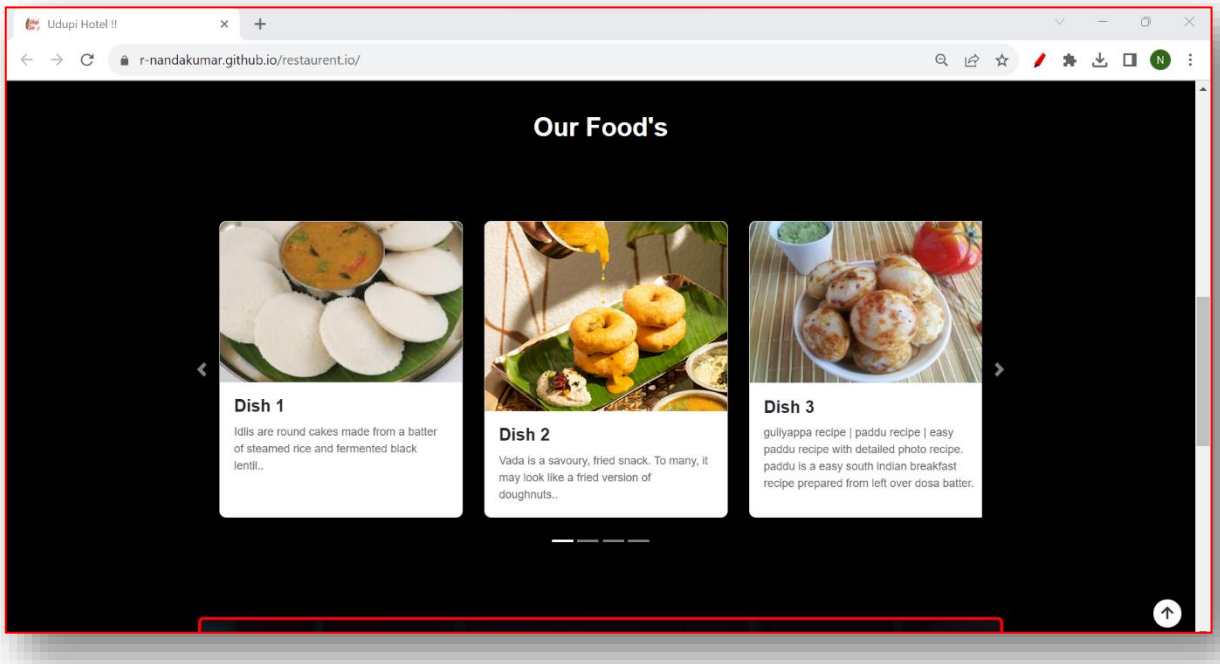
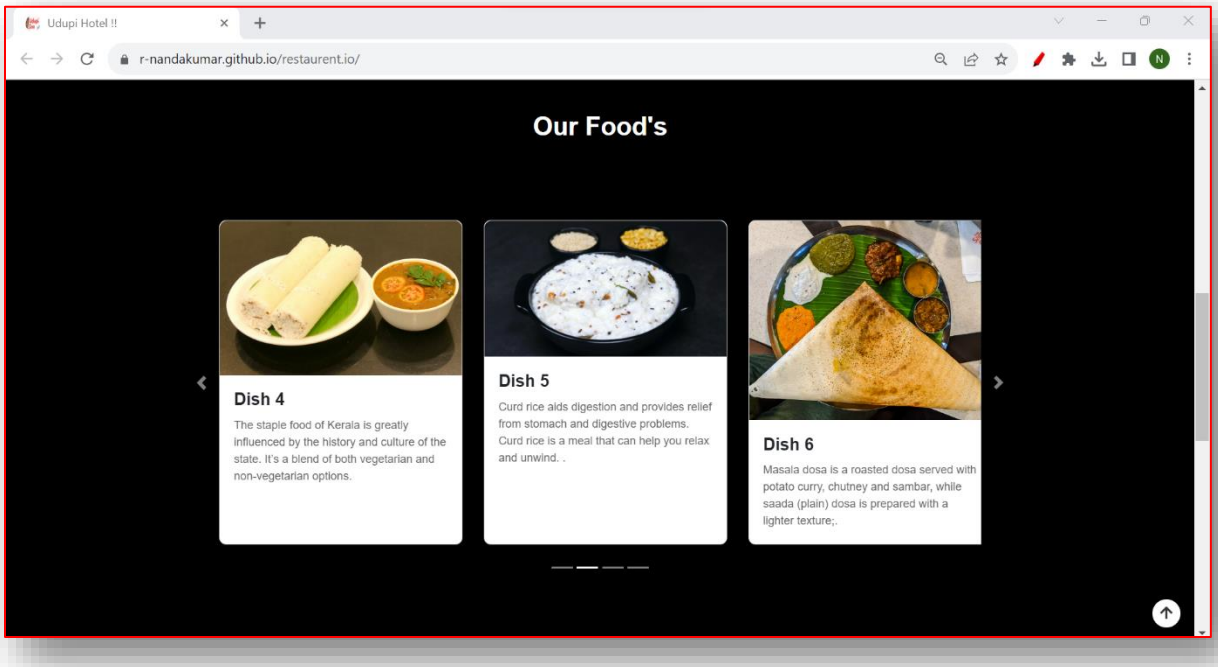
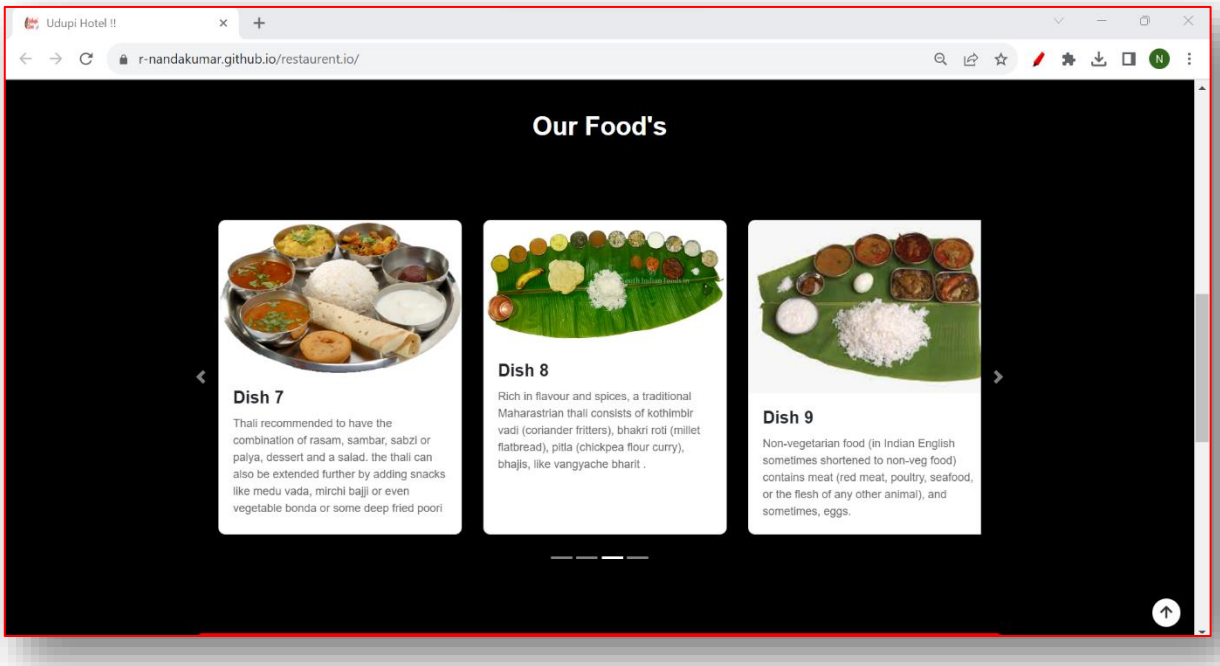
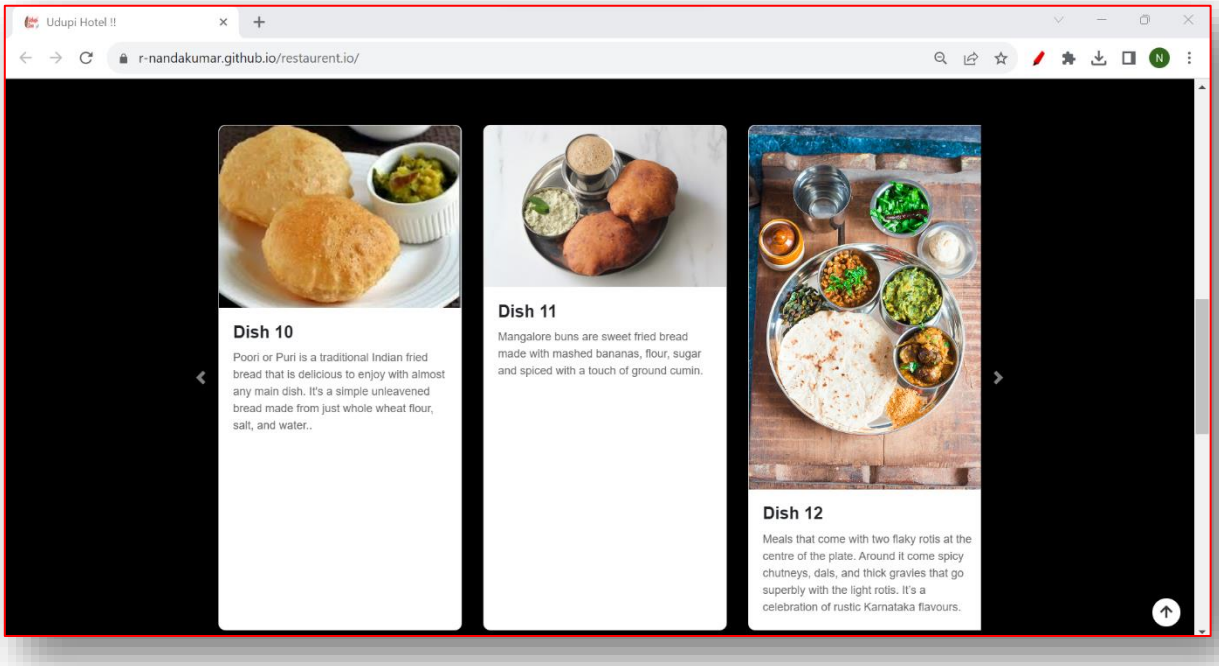
Screen Shots

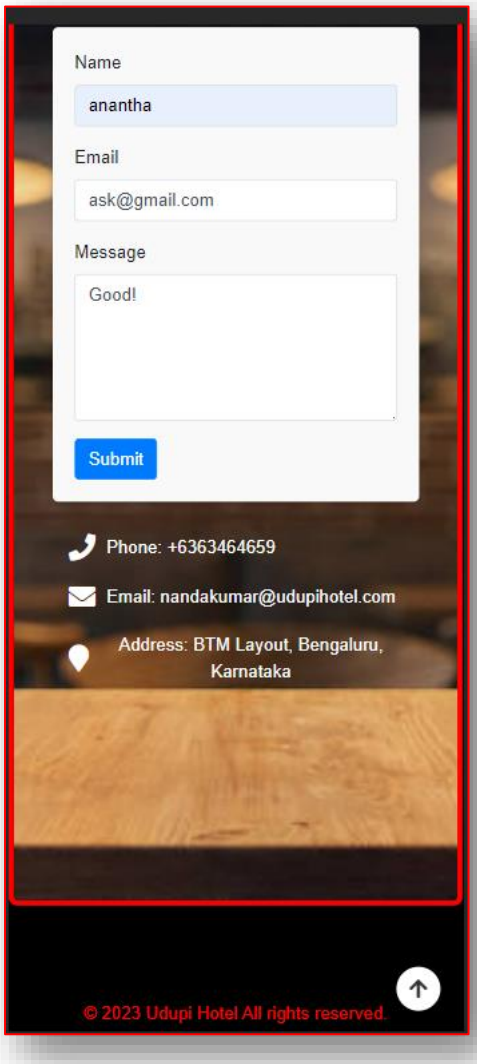





Udupi Hotel !!
r-nandakumar.github.io/restaurent.io/
Our Food's
Dish 4
The staple food of Kerala is greatly influenced by the history and culture of the state. It's a blend of both vegetarian and non-vegetarian options.
Dish 5
Curd rice aids digestion and provides relief from stomach and digestive problems. Curd rice is a meal that can help you relax and unwind. .
Dish 6
Masala dosa is a roasted dosa served with potato curry, chutney and sambar, while saada (plain) dosa is prepared with a lighter texture;.


Udupi Hotel !!
r-nandakumar.github.io/restaurent.io/
Our Food's
Dish 7
Thali recommended to have the combination of rasam, sambar, sabzi or palya, dessert and a salad. the thali can also be extended further by adding snacks like medu vada, mirchi bajji or even vegetable bonda or some deep fried poori
Dish 8
Rich in flavour and spices, a traditional Maharastrian thali consists of kothimbir vadi (coriander fritters), bhakri roti (millet flatbread), pitla (chickpea flour curry), bhajis, like vangyache bharit .
Dish 9
Non-vegetarian food (in Indian English sometimes shortened to non-veg food) contains meat (red meat, poultry, seafood, or the flesh of any other animal), and sometimes, eggs.



Mobile View

(Responsive design)