

# MENU

## Famous Starters from South India

Idli (V)(O)

Gently steamed rice dumplings served with sambar and coconut chutney

Fried Idli (V)(O)

Gently steamed rice dumplings fried & served with coconut chutney & tomato ketchup

Kancheepuram Idli (O)

Traditional rice and lentil dumplings with green chilly, pepper and cashew nuts, served with red chutney and sambar

Medu Vada (V)(O)

Fried lentil doughnuts, soft in the middle and crispy on the outside

Rasa Vada (V)(O)

Soft lentil doughnuts soaked in warm tangy rasam

Special Upma(O)

Cream of wheat cooked with delicate spice, fresh tomato, peas and rich cashew nuts

Samosa (V)(O)

Crisp pastry turnovers filled with delicate spice potatoes, peas and cashew nuts

Potato Bonda (V)(O)

Seasoned potatoes and mild spice fried in a gram flour batter

Vegetable Kebab (V)

Mixed vegetables and potatoes tenderly mixed, served with salad and coconut chutney

Bhajia (V)

Chopped onions dipped in light batter of gram flour, rice coriander seeds and fried them to give the extra munch

Pappadam (V)(O)

Two crispy snacks made of black gram lentils served with pickle & chutney

## Soups

Rasam (O)

Traditional south indian spicy soup

Dal Soup (V)(O)

Lentil broth

## Bombay Chowpati Special

Bhel Puri (V)

Crispy poori served with tender potatoes, onions and puffed rice sev mixed with sour & garlic chutney

### **Sev Puri**

Crisp poori prepared with onions, tamarind, coriander, garlic chutney and yoghurt garnished with sev

### **Dahi Potato Puri (O)**

Small crispy poori stuffed with potatoes, sweet & sour spicy chutney and yoghurt

### **Aloo Papadi Chat (O)**

Crispy poori served with potatoes, sour & spicy chutney and yogurt

### **Pani Puri (V)(O)**

Small crispy poori served with chickpeas, sour & spicy consomm

### **Dahi Vada (O)**

Lentil doughnuts soaked in cold home made yoghurt.

### **Mogo Chips (V)(O)**

Served with tomato ketchup and sweet chutney

### **Potato Chips (V)(O)**

Served with tomato ketchup

## **Main Meals**

All Dosa's served with sambar & coconut chutney

### **Plain Dosa (V)(O)**

Rice and lentil pancake

### **Masala Dosa (V)(O)**

Rice & lentil golden pancake filled with potato, onions & carrot

### **Mysore Masala Dosa**

Very famous rice and lentil spicy pancake spreaded with red coconut chutney filled with potato, onions & carrot

### **Rava Dosa (V)(O)**

Cream of wheat & rice pancake

### **Rava Masala Dosa (V)(O)**

Cream of wheat & rice pancake filled with potato, onions & carrot

### **Onion Rava Dosa (V)**

Cream of wheat & rice crispy pancake with sauted onions

### **Onion Rava Masala Dosa (V)**

Cream of wheat & rice pancake filled with potato, onions & carrot

### **Paneer Dosa**

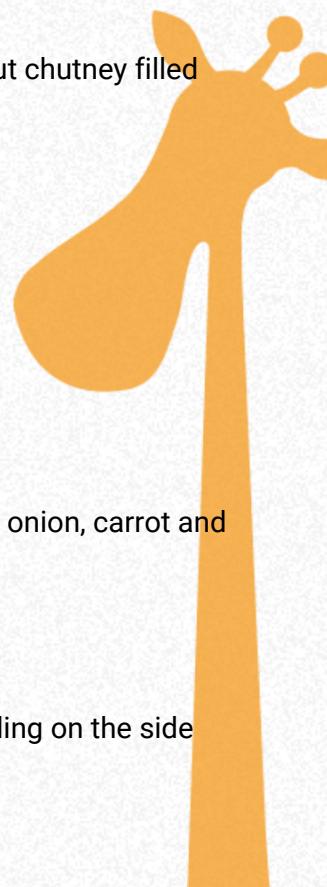
Rice & lentil pancake filled with home made cottage cheese, potato, onion, carrot and capsicum (red & green) with mild spices

### **Cheese Dosa (O)**

Rice and lentil pancake with cheese

### **Paper Masala Dosa (V)(O)**

Crispy rice and lentil pancake served with potato, onions & carrot filling on the side



### **Paper Paneer Dosa**

Crispy rice and lentil pancake served with home made cottage cheese, potato, onion, carrot and capsicum (red & green) filling on the side with mild spices

### **Spring Dosa**

Rice and lentil pancake spread with green chutney and filled with tomato, spring onion, onion and capsicum

### **Sagar Special Dosa**

Rice and lentil pancake filled with onions, tomatoes, coriander and smashed mixed vegetables cooked in tomato sauce and spices

## **Uthappams (Lentil Pizza)**

All Uthappams served with sambar & coconut chutney. (Additional toppings available: Cheese Toppings, Coriander Toppings)

### **Plain Uthappam (V)(O)**

Traditionally prepared rice & lentil pizza

### **Onion Uthappam (V)**

Traditionally prepared rice & lentil pizza topped with onion

### **Tomato Uthappam (V)(O)**

Traditionally prepared rice & lentil pizza topped with tomato

### **Coconut Uthappam (V)(O)**

Traditionally prepared rice & lentil pizza topped with coconut

### **Onion & Chilli Uthappam (V)**

Traditionally prepared rice & lentil pizza topped with onion & chillies

### **Mix Uthappam (V)**

Traditionally prepared rice & lentil pizza topped with tomato, onion & coconut

### **Masala Uthappam (V)**

Traditionally prepared rice & lentil pizza topped with potato, onion, coriander, mulaga podi (gun powder)

### **Cheese Uthappam (O)**

Traditionally prepared rice & lentil pizza topped with cheese

## **Extras**

### **Raitha (O)**

Special salad made with carrots, cucumber & yoghurt

### **Green Salad (V)(O)**

Cucumber, tomato, onions, lettuce, carrots, chilly & lemon

### **Mini Salad (Tomato & Cucumber) (V)(O)**

### **Onion & Green Chilly (V)**

### **Green Coconut Chutney (O)**



Red Coconut Chutney (V)  
Mulaga Podi (Gun Powder) (O)  
Combination of lentils ground together with spices and served with ghee  
Pickles (each) (V)(O)  
Lime chutney, Apple chutney, Mint sauce, Mango chutney

## Our Famous Curry Dishes

Vegetable Kurma (O)  
Creamy curry of fresh vegetables cooked in mild sauce with cashewnuts  
Channa Masala (V)  
Chick peas simmered in a tomato curry with fresh spices, ideally eaten with batura  
Mattar Paneer  
A delicious curry with fresh home made cottage cheese, peas, cashewnuts & cream  
Aloo Ghobi (V)  
A delicious curry with cauliflower, potato, fresh tomato and capsicum (red & green) with home blended south indian spices  
Saag Paneer  
Lightly spiced fresh spinach cooked with fresh home made cottage cheese  
Bhajee  
Smash mixed vegetables cooked in tomato sauce and spices  
Bhindi Bhajee (V)  
Fresh okra cooked in fresh tomato with home blended south indian spices  
Brinjal Bhajee (V)  
Fresh aubergine cooked in fresh tomato and capsicum (red & green) with home blended south indian spices  
Vegetable Kootu  
Fresh vegetable cooked in coconut, cashewnuts and cream with home made south indian spices  
Fried Dal (V)  
Yellow pulse with light chilly, tomato and lemon seasoning  
Sambar (V)(O)  
Fresh vegetable cooked in fresh coconut and lentil with home made south indian spice  
Onion Sambar (V)(O)  
Onion and tomato gently cooked with fresh coconut and lentil with home made south indian spice  
Suki Bhajee (V)(O)  
Fresh dry vegetable tossed in karahi with coconut and home made south indian spices  
Zeera Aloo (V)(O)  
Potatoes lightly fried with a zesty mix of cumin seeds, coriander & curry leaves  
Potato Palya (V)(O)  
Potatoes cooked with home blended south indian spices

## Thalis

### Traditional Udupi Thali (O)

Traditional south indian platter made mostly with lentils served with pappadam, raitha, palaya, suki bhajee, kootu, vegetable sambar, dal, rasam, basmati rice, poori and dessert

### Sagar Thali

Restaurant special platter served with pappadam, raitha, potato palya, kootu, dal, curry of the day, special rice of the day, paratha and dessert

### Rajdani Thali

Traditional north indian platter served with Pappadam, bhajia, raitha, vegetable kurma, channa masala, mutter paneer, aloo gobi, pillau rice, chappathi and dessert

## Home Made Fresh Bread

### Poori (V)(O)

Two pieces of deep fried puffy dough

### Batura (O)

Large fluffy fried bread

### Chappathi (V)(O)

Two pieces of unleavened baked bread

### Stuffed Paratha

One piece leavened bread filled with spiced potato

### Paratha (O)

One piece delicious flaky leavened plain flour bread

## Home Made Rice Speciality

### Lemon Rice (V)(O)

Basmati rice tossed in a deep pan with peas and fresh lemon juice served with raitha

### Garlic Rice (V)

Basmati rice tossed in a deep pan with fresh garlic, cumin seeds, dried red chillies served with raitha

### Vegetable Biriyani

Basmati rice cooked with vegetables and home made spices served with vegetable kurma, raitha & salad

### Vegetable Pilau Rice (O)

Basmati rice prepared with mixed vegetables and ghee

### Boiled Rice (V)(O)

Basmati rice

### Bakalbath (O)

A cooling mixture of rice, cucumber and yoghurt, tempered with asafoetida, served with home-made pickle.

## Desserts

Gulab Jammun (O)

Home made condensed milk rolled into balls, deep fried and soaked in sugar syrup

Payasam (O)

Hot pudding made with vermicelli, sugar, milk, cashew nuts & raisins

Ras Malai (O)

Sponge milk pudding

Sheera (O)

Cream of wheat cooked in sugar, ghee, with raisins and nuts

Kulfi (O)

(Indian ice cream) Mango, Malai, Pistachio or Almond

## Ice Cream

Chocolate, Vanilla or Strawberry (O)

Mango Sorbet (V)(O)

Coconut, Cassata or Pistachio Ice Cream (O)

V denote suitable for vegan

O denote Onion & garlic free

