

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

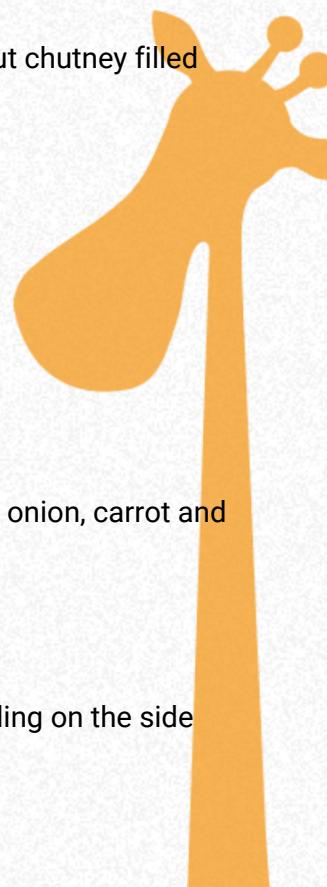
Rice & lentil pancake filled with home made cottage cheese, potato, onion, carrot and capsicum (red & green) with mild spices

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

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)

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)

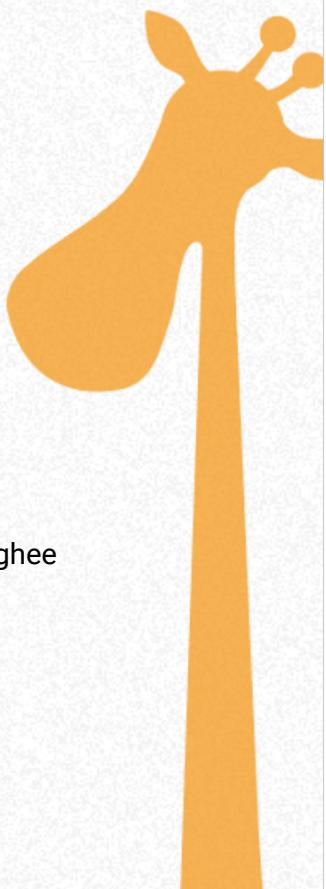
Red Coconut Chutney (V)

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

Rassogulla (O)

Condensed milk rolled into balls and soaked in sugar syrup served chilled

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

