



Pandiyas

Soups

Aatu Kalu Soup	5\$
<i>Slowly cooked goat thigh bone soup</i>	
Rasam	3\$
<i>Mulligatawny, tamarind based tomato soup</i>	
Thakkali Soup	4\$
<i>Tomato soup with spices just about right</i>	
Kalaan Soup	4\$
<i>Southern Style mushroom soup</i>	

Appetizers - Veg

Fried Mini Idly	7\$
<i>Steamed mini rice cakes slowly roasted in Spices</i>	
Kalaan Melagu varuval	10\$
<i>Oyster mushrooms, stir fried with freshly ground pepper</i>	
Mushroom 65	8\$
<i>Mushrooms, marinated with spices and deep fried</i>	
Cauliflower 65	8\$
<i>Cauliflower, marinated with spices and deep fried</i>	
Medu Vada	6\$

Fried lentil donut with a crispy exterior and soft interior

Sambhar Vada 6\$

Medu vadas dunked in a bowl of lentil soup

Masala Vada 6\$

Lentils coarsely grounded mixed with Onion, Chili & Cilantro and Fried

Rasam Vada 6\$

Medu vada dunked in a bowl of Mulligatawny

Seppa kelangu roast 8\$

Taro roots softened and marinated with spices, stir fried

Urulai Roast 9\$

Sliced Potatoes roasted with southern spices

Assorted Bhajji 6\$

Assorted vegetables dunked in chick pea batter, Deep fried

Appetizer - non veg

Chicken 65 9\$

Boneless chicken cube, marinated with spices and deep fried

Chicken Lollipop 9\$

Battered drumsticks marinated with spices, deep fried

Kozhi Varuval 10\$

Farm raised chicken marinated with roasted spices, stir fried (Bones)

Karuvapillai Chicken 9\$

Boneless chicken cubes marinated with curry leaves and spices, deep fried

Mutton Sukka varuval 13\$

Slowly cooked mutton cubes stir fried with spices (Bones)

Mutton Chops 15\$

Juicy slowly cooked mutton shanks, pan fried with spices

Mutton Kola urudai (8 nos) 9\$

Southern style meat balls with a dash of spices

Nethili Fry 8\$

Anchovies marinated with spices, deep fried (Bones)

Vanjaram Fry 12\$

Kingfish marinated with spices, deep fried (Bones)

Poricha Meen 8\$

Pandiyas special fish fry where everything is a secret

Fish 65 9\$

Boneless fish cubes marinated with spices, deep fried

Pandiyas eraal 12\$

Shrimp, Stir fried with spices and Pepper

Nandu Boneless 14\$

Crab meat devoid of bones, delicately cooked with spices

Egg Items

Omelet 4\$

Spice infused beaten eggs fried on a Pan

Mutta Poriyal 4\$

Spicy scrambled eggs, southern style

Kalaki 2\$

Egg, softly done, little runny inside with a drizzle of pepper

Karandi 3\$

Egg with spices cooked in a deep ladle

Half Boiled 2\$

Egg, sunny side up

Nandu Omelet 7\$

Omelet with boneless crab filling

Curries - Veg (Choice of Rumali Roti or Rice)

Kara Kolumbu (Eggplant, okra, Garlic) 9\$

Tangy spicy gravy with your choice of veggie

Keera Paruppu Kootu 9\$

Mashed spinach made into a gravy, with subtle seasoning

Mocha Kathirikkai Puli kolambu 9\$

Tamarind based gravy with a concoct of field beans and Egg Plant

Veg Kurma 7\$

South Indian style watery gravy with mixed veggies, coconut and spices

Kadai Paneer

Cottage cheese cooked with bell pepper, tomatoes, Onions and spices

Palak Panner

Creamy spinach cottage cheese gravy made with cottage cheese

Paneer Tikka masala

Paneer cubes cooked in clay oven, made into a creamy gravy

Curries - Non Veg (Choice of Rumali Roti or Rice)

Mutton kolambu 13\$

Authentic southern style mutton gravy

Mutton Chops masala 15\$

Juicy slowly cooked mutton shanks made into a gravy

Aatu Kaal Paya 11\$

Slowly cooked goat trotters gravy, runs watery

Gongura Mutton 13\$

Andhra style Mutton semi gravy made with gongura leaves

Pandiyas special pepper chicken 11\$

Boneless chicken cooked in a spicy pepper sauce

Pandiyas special Chicken Kolambu 6\$

Gongura Chicken 11\$

Andhra style chicken semi gravy made with gongura leaves

Nattu Kozhi pulusu 12\$

Authentic farm raised chicken gravy

Madras chicken curry 11\$

Madras style chicken curry made with roasted spices

Eraal Kolambu 12\$

Southern style mildly spiced shrimp gravy

Nandu Chops masala 14\$

Crab with shell, made into a thick spicy gravy

Meen Kolambu 12\$

Southern style fish gravy with a tangy punch

Madras Mutta curry 10\$

Madras style spicy egg gravy

Chicken Tikka masala 12\$

Chicken cubes cooked in clay oven, made into a creamy gravy

Kadai Goat 13\$

Mutton pieces cooked with bell pepper, tomatoes, Onions and spices

Vindaloo (chicken shrimp and goat) - 12\$

Kadai (Paneer, chicken and goat) - 12\$

Cottage cheese cooked with bell pepper, tomatoes, Onions and spices

Palak (Chicken Paneer) - 12\$

Creamy spinach cottage cheese gravy made with cottage cheese

Biriyani

Chicken 11

Mutton Thalapakattu 13

Mutton dum 13

Veg 10

Namma oru Tiffin

Idly 5\$

Steamed rice cakes served with sambar and chutneys

Plain dosa 7\$

Crispy south Indian crepe made with lentils and rice

Masala Dosa 8\$

Dosa with a masala topping

Mysore Dosa 8\$

Dosa smeared with a spicy sauce, Mysore style

Mysore masala dosa 9\$

Add masala

Podi dosa 8\$

Dosa with a drizzle of spicy gun powder

Podi onion dosa 9\$

Add onion

Mutta dosa 9\$

Beaten eggs with spices, spread over a Dosa

Cheese dosa 8\$

Dosa with a cheese spreading

Kari dosa 12\$

Shredded meat and eggs, with a spicy touch, topped on a dosa

Madurai Malli dosa 9\$

Dosa smeared with a tangy coriander based sauce

Veetu dosa 7\$

Dosa made thicker, with a homely touch

Chettinad uthappam 8\$

Thick south Indian pancake with a spicy topping

Onion Uthappam	8\$
<i>Thick south Indian pancake with an onion topping</i>	
Veg Uthappam	8\$
<i>South Indian pancake with a vegetable topping</i>	
Parotta	5\$
<i>Flaky, layered Indian bread, Kerala style</i>	
Mutta veechu	9\$
<i>Thin South Indian bread cast on the grill, with a spicy egg topping</i>	
Veechu Parotta	8\$
<i>Thin South Indian bread cast on the grill, cooked to softness</i>	
Kothu Parotta (chicken, veg, Mutton, veg) - 8 9 10 11	
<i>Shredded Parotta minced on the grill with a spicy sauce</i>	
Poori masala	7\$
<i>Deep fried Indian bread served with smashed potatoes</i>	
Chappati	4\$
<i>Whole wheat Indian bread</i>	
Kuli paniyaram (plain and masala) - 7/8	
<i>South Indian savory pan fried using a mold</i>	
Idiyappam with Aatu kaal paya - 9\$	
String hoppers served with Mutton shank gravy	

Desserts

Gulab Jamun	5
Basundhi	5
Rasamalai	5
Rasagulla	5

Drinks

Mango Milkshake

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