

sanskrit

BREAKFAST MENU

7am to 1pm



DOSA

Crispy rice-lentil crêpe, savoury and light

Plain Dosa 3.40

classic dosa served with chutney & sambar

Onion Dosa 4.50

topped with caramelised onions & green chillies

Rava Dosa 5.25

semolina dosa spiced with cumin & curry leaves

Masala Dosa 5.25

filled with spiced potato masala, served with chutneys

Pesarattu 5.45

green gram crepe with ginger, chillies & onions

Uthappam 5.50

thick pancake topped with onion, tomato & coriander

Ghee Karam Dosa 5.75

smeared with clarified butter & chilli powder

Set Dosa 6.25

three soft pancakes with carrot & coriander

Butter Cheese Dosa 6.50

dosa topped with butter & melted cheese

Paneer Dosa 6.75

stuffed with mildly spiced paneer

Cheese Paneer Dosa 6.95

paneer dosa topped with extra cheese



IDLI

Soft steamed rice cakes, mild and fluffy

Idli 3.75
classic idlis served with chutney & sambar

Ghee Podi Idli 4.25
tossed in ghee and spiced lentil powder

Butter Idli 4.65
tossed in butter and tempered spices

Sambar Idli 4.90
served in spicy lentil stew with coconut garnish

Tawa Idli 5.25
pan-fried idlis with onion, tomato & curry leaves



sanskrit

BREAKFAST MENU

7am to 1pm



VADA

Crispy lentil doughnuts, savoury and spiced

Medu Vada	4.50
crispy lentil doughnuts with chutney & sambar	
Dahi Vada	5.25
soft vadas soaked in seasoned yogurt & chutneys	
Sambar Vada	5.25
vadas in a bowl of sambar topped with onions	

HOUSE SPECIALS

Puri	5.25
light, fluffy, deep-fried wheat bread served with onion potato curry & chutney	
Sizzling Tawa Bonda	5.95
deep fried, battered potato balls with chef's special glaze	
Sizzling Tawa Idli	6.50
pan-seared idli with peppers & onion in spicy sauce	
Caramel Milk Pudding (Junnu)	3.95
traditionally, made from the first milk of a cow after calving. Steamed milk dessert with jaggery, cardamom & pepper	
Veg Thali	9.95
traditional indian vegetarian lunch platter featuring papadoms, rice, puri, potato masala, sambar, mixed vegetable curry, raita, salad, chutney, mixed pickle & dessert	

RICE

Essential to any South Indian meal

Lemon Rice	3.90
with lemon, peanuts & curry leaves	
Yoghurt Rice	3.90
cooling yoghurt rice with mustard seeds & pomegranate	
Jeera Rice	3.90
basmati rice tempered with cumin & spices	
Ajwain Rice	3.90
carom-seed flavoured with a hint of ginger	
Veg Fried Rice	5.50
seasoned rice tossed with mixed veggies	
Egg Fried Rice	5.75
wok-fried with egg, veggies & soy sauce	
Pongal	5.75
tossed in ghee and spiced lentil powder	

DRINKS

Coorg Filter Coffee	2.25
south Indian classic from 'Scotland of India'	
Desi Kadak Chai	2.25
bold desi brew with masala punch	
Buttermilk	2.50
chilled spiced yogurt drink	
Rose Milk	2.75
sweet milk infused with rose syrup	
Can of Pop	1.95
coke / diet coke / coke zero / fanta	

