sanskrit

Breakfast & Lunch Menu

Tue - Sun | 8:00 am - 3:00 pm

HOUSE SPECIALS & COMBOS

Breakfast Platter — 9.95
Combo of dosa, puri, idli and vada

Masala Omelette — 3.95 / 5.55
Spiced omelette with onion, chilli and coriander

Mysore / Tawa Bonda — 3.95 / 5.55
Crispy fritter balls served with chutney and sambar

Puri with Potato Curry — 5.95
Fluffy puris served with mildly spiced potato curry

Cashew Upma — 4.95
Soft semolina cooked with ghee and roasted cashews

Chole Bhature — 6.25
Fluffy fried bread served with Punjabi chickpea curry

Indian Milk Pudding (Junnu) — 4.25
Traditional steamed milk dessert flavoured with jaggery

DOSA

Plain Dosa — 3.99
Classic crispy rice-lentil crepe served with chutney and sambar

Onion Dosa — 4.55
Crispy dosa topped with caramelised onions and green chillies

Ghee / Butter Dosa — 4.99
Dosa roasted generously in pure ghee or butter

Masala Dosa — 5.55
Golden dosa filled with spiced potato masala

Ghee Podi / Karam Dosa — 6.25
Dosa coated with aromatic podi or spicy red karam paste

Cheese / Paneer Dosa — 6.45
Crispy dosa filled with melted cheese or paneer

Begum Bazaar Dosa — 8.25
Hyderabad street-style special inspired by Begum Bazaar

Uthappam — 5.95
Thick pancake topped with onion, tomato and coriander

IDLI & VADA

Idli — 3.95
Soft steamed rice cakes served with chutney and sambar

Ghee Idli — 4.75
Idlis topped with melted pure ghee

Ghee Podi Idli — 4.99
Idlis tossed in ghee and spiced lentil podi

Sambar Idli — 5.65
Idlis soaked in flavourful hot sambar

Tawa Idli — 5.65
Pan-fried idli cubes tossed with mustard seeds and curry leaves

Medu Vada — 4.95
Crispy lentil doughnuts served with chutney and sambar

Dahi Vada — 5.65
Soft vadas soaked in lightly spiced yoghurt

Sambar Vada — 5.75
Crispy vadas served in hot sambar

Vegetarian Vegan Gluten Nuts Egg Dairy Spice Level

CHICKEN SPECIALITIES

Chicken 65 — 6.49
South Indian fried chicken tossed with curry leaves

Chilli Chicken — 6.99
Crispy chicken stir-fried with onions and spicy sauce

Chicken Lollipop — 6.99
Fried chicken wings coated in schezwan glaze

Malabar Chicken Curry — 7.49
Kerala-style chicken curry cooked with coconut milk

Special Boneless Chicken Curry — 7.49
Boneless chicken simmered in rich masala gravy

VEGETARIAN MAINS

Dhaba Ke Chole — 5.99
Slow-cooked Punjabi chickpeas in onion-tomato gravy

Dal Tadka — 4.99
Yellow lentils tempered with garlic and cumin

DRINKS

Coorg Coffee — 2.95
Traditional South Indian filter coffee

Desi Kadak Chai — 2.95
Strong Indian spiced tea

Buttermilk — 2.95
Light salted yoghurt-based drink

Sweet Lassi — 2.95
Sweetened yoghurt drink

Rose Milk — 3.95
Chilled milk flavoured with rose syrup

Mango Lassi — 4.95
Sweet mango yoghurt drink

Water Bottle — 1.00

Can of Pop — 1.95

STREET FOOD & STARTERS

Chowpatty Pav Bhaji — 5.99
Mumbai-style buttery pav bhaji cooked on a hot tawa

Charminar Crispy Gobi — 5.49
Crispy cauliflower tossed in spicy Indo-Chinese sauce

Chandini Chowk Samosa Chaat — 5.99
Crispy samosa topped with chickpeas, yoghurt and chutneys

Vegetable Samosa — 3.99
Golden fried pastry filled with spiced vegetables

RICE SPECIALITIES

Vegetable Fried Rice — 6.25
Wok-tossed fried rice with mixed vegetables

Egg Fried Rice — 6.95
Classic fried rice tossed with egg

Chicken Fried Rice — 7.95
Street-style chicken fried rice

Paneer Fried Rice — 7.95
Fried rice tossed with paneer cubes

BREADS

Paratha — 2.49
Flaky pan-fried layered flatbread

DESSERTS

Luxury Chocolate Fudge Cake — 3.49
Rich and moist chocolate fudge cake

Pineapple Ice Cream — 3.49
Refreshing pineapple-flavoured ice cream

Caramel Sea Salt Ice Cream — 3.49
Creamy caramel ice cream with sea salt

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