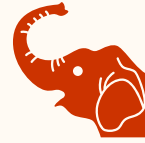


# इन्दस्क़रि

## BREAKFAST MENU

7am to 1pm



### DOSA

*Crispy rice-lentil crêpe, savoury and light.  
served with chutney & sambar*

Plain Dosa [V] classic crispy rice-lentil crepe	3.99
Onion Dosa [V] topped with caramelised onions & green chillies	4.50
Egg Dosa / Double [E] lined with fresh egg, lightly seasoned	4.95/5.95
Masala Dosa [V] filled with spiced potato masala	5.25
Pesarattu green gram crepe with ginger, chillies & onions	5.99
Uthappam [V] thick pancake topped with onion, tomato & coriander	5.50
Ghee Podi Dosa [D] with clarified butter & spiced lentil powder	5.75
Set Dosa [V] three soft pancakes with carrot & coriander	5.99
Butter Cheese Dosa [D] dosa topped with melted butter & cheese	6.50
Paneer Dosa [D] stuffed with mildly spiced paneer	6.75
Cheese Paneer Dosa [D] paneer dosa topped with extra cheese	6.95



### IDLI

*Soft steamed rice cakes, mild and fluffy*

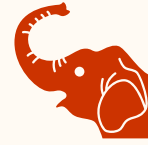
Idli [V] classic idlis served with chutney & sambar	3.99
Ghee Podi Idli [D] tossed in ghee and spiced lentil powder	4.50
Sambar Idli served in spicy lentil stew with coconut garnish	4.90
Tawa Idli [D] Idli cubes pan-fried in butter with onions, chillies, mustard seeds & curry leaves	5.25

[V] = vegan [D] = contains dairy [N] = contains nuts  
[G] = contains gluten [E] = contains egg

# इन्दक्रीत

## BREAKFAST MENU

7am to 1pm



### VADA

*Crispy lentil doughnuts, savoury and spiced*

Medu Vada [V] crispy lentil doughnuts with chutney & sambar	4.50
Dahi Vada [D] soft vadas soaked in seasoned yoghurt & chutneys	5.25
Sambar Vada vadas in a bowl of sambar	5.25

### HOUSE SPECIALS

Puri [V, G] light, fluffy, deep-fried wheat bread served with onion potato curry & chutney	5.25
Mysore Bonda / Tawa Bonda [G, D] Spicy lentil fritters with chutney & sambar	3.99/5.25
Cashew Upma [D, N] Soft, savoury semolina pudding made with ghee & loaded with roasted cashews	4.99
Caramel Milk Pudding (Junnu) [D] traditionally, made from the first milk of a cow after calving. Steamed milk dessert with jaggery, cardamom & pepper	3.95
Veg Thali traditional indian vegetarian lunch platter featuring papadoms, rice, puri, potato masala, sambar, mixed vegetable curry, raita, salad, chutney, mixed pickle & dessert	9.95

### RICE

*Essential to any South Indian meal*

Lemon Rice [N] with lemon, peanuts & curry leaves	4.00
Yoghurt Rice [D] cooling yoghurt rice with mustard seeds & pomegranate	4.50
Jeera Rice [V] basmati rice tempered with cumin & spices	4.00
Veg Fried Rice [V] seasoned rice tossed with mixed veggies	4.50
Egg Fried Rice [E] wok-fried with egg, veggies & soy sauce	5.50
Pongal [D] tossed in ghee and spiced lentil powder	5.75

### DRINKS

Coorg Filter Coffee [D] south Indian classic from 'Scotland of India'	2.95
Desi Kadak Chai [D] black tea with aromatic desi spices	2.95
Buttermilk [D] chilled spiced yoghurt drink	2.99
Rose Milk [D] sweet milk infused with rose syrup	2.99
Can of Pop coke / diet coke / coke zero / fanta	1.95

