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## Soups and Salads

\$ 3.00 Each

Plus taxes

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### Tomato Rasam

Spicy tomato soup, slow cooked with red chilli, onion and spices



### Carrot Kosumbari

Grated carrot with soaked lentils, grated coconut and chillies.



### Moong Dal soup

Lentil soup, slow cooked with mild spices and garnished with mustard, curry leaves.



### Cucumber Kosumbari

Diced cucumber with soaked lentils, grated coconut with chillies



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## Appetizers

\$ 5.00 Each

Plus taxes

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### Mysore Churmuri

Popular street side evening snack: puffed rice mixed with onion, carrot, chillies and spices



### Uddin Vada (Medu Vada)

Mildly spiced lentil donuts with grated coconut and chillies.  
(3 per plate)



### Masala Vada

Spicy deep fried lentil dumplings with onion, chillies and spices.  
(4 per plate)



#### Note:

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## Idli

4 Per plate

\$ 6.00 Each

Plus taxes

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### Akki Idli

Staple breakfast food of the south, steam cooked rice and lentil dumplings.



### Rava idli

Originated when rice became a scarcity in India, MTR hotel invented Rava idli which is made with coarse wheat, steam cooked with grated carrot, coconut, chillies, lentils and spices



### Uddinna Kadabhu

Steam cooked lentil dumplings with spices



### Masala Idli

Akki idli prepared with rice, lentil, onion, carrot and spices



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## Dosa

\$ 10.00 Each

Plus taxes

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### Plain Dosa

Plain rice and lentil crepe



### Mysore Masala Dosa

Mysore Darshini takes pride in making this rice and lentil crepe stuffed with potato baaji in authentic home style. **Kindly note** our Mysore masala Dosa is a bit thicker than normal, crispy on the outside and soft on the inside, that's the original home style, if you want thin crispy dosa, please order paper Dosa



### Set Dosa

Spongy pan cake shaped dosa.



### Onion Dosa

Dosa dough mixed with onion, chillies, coconut and spices. A bit sour and spicy



### Neer Dosa

Thin and soft crepe made from Rice and coconut.  
(3 per plate)



### Paper Dosa

Thin and crispy dosa, roasted with ghee.



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## Vegetables and Lentils

Served with Steamed rice

\$ 8.00 Each

Plus taxes

### Moong Dal Fry

Moong Dal (lentils) curry cooked with onion, Tomato, chillies and spices.



### Masoor Dal Curry

Whole masoor dal slow cooked with garlic, onion, tomato and garam masala



### Vegetable curry

Carrot, Beans, Peas, onion and tomato cooked in green spicy curry



### Bhindi Fry (Okra Fry)

Pan fried cut bhindi sautéed with onion, tomato and spices.



### Stuffed Egg plant (Brinjal)

Slow cooked 2 egg plants stuffed with thick masala made from Onion, groundnuts, garlic and spices  
**(Special order only for catering)**



### Cabbage and carrot palya

Cabbage and carrot sautéed with onion, chillies, spices and grated coconut.  
**(Special order only for catering)**



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## Chicken

\$ 10.00 Each

Plus taxes

### Chilly Chicken (Andhra Style)

Spicy semi gravy chicken made with green chillies and spices.



### Pepper Chicken (Mysore style)

Semi gravy spicy chicken with black pepper and curry leaves.



### Chicken 65

Famous chicken fry dish in south India, fried with garlic, ginger, curry leaves and spices.  
As per the history, the dish was named due to its 65th placement in one of the military canteen menu.



### Chicken curry + Rice

Chicken cooked in green masala curry with coconut milk and spices. Served with steamed rice



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## Egg

\$ 8.00 Each

Plus taxes

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### Egg curry + Rice

Egg cooked with onion, tomato and spices, served with steamed rice



### Egg Burgi + 2 chapatis

Fried scrambled eggs with onion, tomato, chillies and mild spices



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## Mutton

\$ 13.00 Each

Plus taxes

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### Mutton Curry + Rice

Spicy thick goat curry cooked with black pepper, green chillies and spices.



### Mutton Pepper Fry

Semi dry spicy goat with black pepper and curry leaves.



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## Fish

\$ 13.00 Each

Plus taxes

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### Fish curry

King fish cooked with red chillies, spices and coconut milk



### Fish Pakoda

Spicy breaded deep fried fish fillet



**(Special order only or for catering)**

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## Rice

\$ 6.00 Each

Plus taxes

### Lemon Rice

Mildly spiced steam rice mixed with turmeric, onion, peanuts, chillies and lemon juice.



### Bisi Bele Bath

Steamed rice semi gravy cooked with spices, vegetables and lentils.



### Puliyogare (Tamarind Rice)

Steamed rice mixed with tamarind, spices ground nuts and coconut



### Coconut Rice

Steam rice cooked with coconut, ghee and aromatic spices.



**Note : Plain Steamed rice \$2.00 (plus taxes)**

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## Roti

\$ 5.00 Each

Plus taxes

### Chapati

Flatbread made from wheat  
(3 per Plate)



### Masala Rice Roti

Spicy flatbread made with rice flour, onion, chillies, coconut and grated carrot. (1 per plate)



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## Pulao

Served with Raita

\$ 10.00 Each

Plus taxes

### Chicken pulao

Rice and chicken cooked with spices.



### Mutton pulao

Rice and goat cooked with spices



### Vegetable Pulao

Rice cooked with vegetables and aromatic spices.



### Shrimp Pulao

Rice cooked with shrimp and spices  
**(Special order or for catering only)**



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## Desserts

**\$ 4.00 Each**

Plus taxes

### Mysore Pak

A sweet delicacy which created specially for the Maharaja of Mysore, made from lentil flour, sugar and ghee. (2 pieces per plate)



### Kesari Bath

Made with coarse wheat, sugar and ghee.



### Akki Bele Payasa

Rice kheer cooked with lentils and jaggery and seasoned with aromatic spices



### Sweet Pongal

Rice cooked with lentils, jaggery, dry fruits, cashew, almond and aromatic spices.



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## Hot Beverages

**\$ 2.50 Each**

Plus taxes

### Masala Chai

Tea made with milk, aromatic spices and jaggery



### South Indian Coffee

Special blend filtered coffee with milk



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## Cold Beverages

**\$ 2.00 Each**

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### Canned Soda

Coca Cola, Pepsi, Canada dry, Sprite, Fanta...



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