



# || dakshinayan ||<sup>®</sup>

authentic south Indian taste

MUMBAI

JUHU | WALKESHWAR | THANE

AHMEDABAD

SHELA | SATELLITE | NAVRANGPURA



favourites



spicy (hot)



specials



# || dakshinayan ||<sup>®</sup>

authentic south Indian taste

Traditional Family Recipe.

## INTRODUCING DAKSHINAYAN MASALAS

# NOW AVAILABLE



Freshly Ground



No Artificial Colours



ask the staff for more details

## appetizers

**thakkali rasam** 🍽️ ⭐ 150  
tomato rasam

## idli

**steamed idli 2 pcs** 95  
soft steamed rice cakes served with chutney & sambhar.

**kancheepuram idli 2 pcs** 130  
spiced idlis with vegetables, cashew & black pepper.

**mini masala idli** ⭐ 250  
mini idlis seasoned with onions & tomatoes.

**nei idli 2 pcs** 200  
idlis soaked in pure ghee.

**butter idli 2 pcs** 200  
idlis drizzled with melting butter.

**molgapodi idli** 🍽️ 🍲 250  
mini idlis tossed in spicy gunpowder & ghee.

**karuveppilai podi idli** 🍲 250  
mini idlis tossed in curry leaf powder & ghee.

**thayir idli** 250  
idlis soaked in curd & tempered with mustard & spices.

**rasam idli** 🍽️ 240  
idlis dipped in tangy tomato rasam.

**ambassador idli** ⭐ 🍽️ 255  
mini idlis soaked in sambhar & seasoned with onion, coconut & coriander.

**tatte idli** ⭐ 🍽️ 🍲 240  
idlis topped with molgapodi & ghee, steamed on banana leaf.

## vadai

**ulundu vadai 2 pcs** 155  
classic crispy medu vada made from urad dal.

**masala ulundu vadai 2 pcs** 🍽️ 190  
medu vadas spiced with onions, chillies & curry leaves.

**rasam vada** 🍽️ 230  
vadas soaked in spicy rasam.

**thayir vada** 260  
vadas soaked in curd with boondi & tempering

**idli vada combo (1 each)** 130  
one idli and one medu vada.

**panniyaram 5 pcs** 235  
shallow fried rice vadas

# dosai

<b>sada dosai</b> plain dosa, crisp and golden.	195
<b>masala dosai</b> dosa stuffed with mildly spiced potato.	220
<b>triangle masala dosai</b> triangle folded dosa with spread potato masala.	240
<b>cheese sada dosai</b> dosa stuffed with melted cheese.	270
<b>nei dosai</b> crisp ghee dosa.	260
<b>nei masala dosai</b> ★ ghee roast dosa filled with potato masala.	285
<b>molga podi dosai</b> 🍷 dosa sprinkled with spicy molgapodi.	250
<b>molga podi masala dosai</b> 🍷 molgapodi dosa with potato masala.	275
<b>vengayya dosai</b> onion dosa.	230
<b>vengayya masala dosai</b> onion dosa with potato masala.	255
<b>poond dosai</b> 🍷 garlic dosa.	230
<b>poond masala dosai</b> 🍷 garlic dosa with potato masala.	255
<b>rava sada dosai</b> crispy semolina dosa.	230
<b>rava masala dosai</b> rava dosa filled with potato masala.	255
<b>rava vengayya dosai</b> rava onion dosa.	245
<b>rava vengayya masala dosai</b> rava onion dosa with potato masala.	270
<b>rava poond dosai</b> 🍷 garlic semolina dosa.	245
<b>rava poond masala dosai</b> 🍷 garlic rava dosa with potato masala.	270
<b>mysore sada dosai</b> 🍷 dosa laced with mysore chutney.	230
<b>mysore masala dosai</b> 🍷 mysore dosa filled with potato masala.	255

**paper dosai** 440  
extra thin & crisp dosa.

**paper masala dosai** 465  
paper dosa with potato masala.

**spring dosai** 🥗 320  
dosa stuffed with vegetables & cheese.

## oothappams

**plain oothappam** 230  
soft thick uttapa.

**thakkali oothappam** 🍅 250  
tomato uttapa with chopped green chillies.

**vengayya oothappam** 🧅 250  
onion uttapa with chillies.

**mix oothappam** 🍅 250  
tomato & onion uttapa with chillies.

**masala oothappam** 🍅 250  
tomato, onion & potato uttapa.

**thengai oothappam** 🥥 250  
coconut uttapa with green chillies.

**kaikari oothappam** 250  
mix veg uttapa.

## sevai

**thakkali sevai** 🍅 ₹230  
sevai tossed with spiced tomatoes, fresh curry leaves & a hint of spice.

**elumichai sevai** ₹230  
sevai tossed with lemon juice, curry leaves & a hint of spice.

**thengai sevai** ₹230  
sevai tossed with fresh grated coconut, curry leaves & a hint of spice.

**puli sevai** 🍷 ₹230  
sevai flavoured with tamarind, curry leaves & a hint of spice.

**thayir sevai** ₹260  
sevai mixed with curd, garnished with cashews & raisins.

# sadam

<b>thakkali sadam</b> 🍛	245
rice tossed with spiced tomatoes, fresh curry leaves & a hint of spice.	
<b>elumichai sadam</b>	245
rice tossed with lemon juice, curry elaves and a hint of spice.	
<b>puliyodarai</b> 🍛	245
rice flavoured with tamarind, curry leaves & a hint of spice.	
<b>thengai sadam</b>	245
rice tossed with fresh grated coconut, curry leaves & a hint of spice.	
<b>thayir sadam</b>	265
rice mixed with curd served with fried chilli & pickle.	
<b>bisibelle hulianna</b> ★	260
rice and lentils cooked with vegetables & spices, served with papad.	
<b>kaikari sadam with pachadi</b>	260
vegetable pulao with raita.	
<b>rasam or sambhar rice</b>	260
steamed rice with rasam/sambhar served with papad, buttermilk and pickle.	
<b>rava upma</b>	200
semolina cooked with ghee & spices.	
<b>ven pongal</b>	235
savory khichdi of rice & lentils.	
<b>sakkarai pongal</b>	235
sweet khichdi garnished with elachi & cashew.	

## weekly specials

(except saturday / sunday and public holidays)

<b>paratha kurma</b> ★	290
two malabar parathas served with veg curry & raita.	
<b>poori masala</b>	290
four puris with onion-potato masala & sweet curd.	
<b>vellai venney uttapa with gojju</b> 🍡	290
uttapa topped with white butter, served with tomato curry.	
<b>neer dosa</b>	250
two soft rice crepes with spicy & sweet coconut chutneys.	

## dakshinayan specials

<b>chettinad maligu dosai</b> 🍽️	260
spicy pepper dosa.	
<b>chettinad maligu masala dosai</b> ★ 🍽️	285
pepper dosa with potato masala.	
<b>adai dosai</b>	260
mixed lentil dosa.	
<b>adai masala dosai</b> ★ 🍽️	285
mixed lentil dosa with potato masala.	
<b>raagi dosai</b>	260
healthy millet dosa.	
<b>raagi masala dosai</b> ★ 🍽️	285
millet dosa with potato masala.	
<b>set dosai with kurma</b> ★	300
three mini soft dosas served with vegetable kurma.	
<b>pesarattu masala dosai</b> ★ 🍽️	265
green gram dosa with onion masala.	
<b>appam with stew</b> ★	300
two rice pancakes served with coconut stew.	

## sweet dishes

<b>rava kesari</b> ★	200
semolina halwa with ghee, elaichi & cashews.	
<b>gulab jamun</b> 3 pcs	140
soft fried jamun in sugar syrup.	
<b>ice cream</b>	160
assorted seasonal flavours.	
<b>falooda</b>	190
layered dessert with rose milk, semiya, ice cream, fruit & nuts	
<b>falooda (half)</b>	140
smaller portion of the classic falooda.	
<b>malai kulfi</b>	135
creamy traditional frozen dessert.	
<b>dry fruit kulfi</b>	150
creamy traditional frozen dessert with dry fruits.	
<b>filter kapi mookiyathu</b>	160
creamy vanilla ice cream crowned with a bold shot of freshly brewed south indian filter coffee.	

# beverages

<b>buttermilk</b> refreshing buttermilk tempered with mustard seeds & curry leaves.	80
<b>sweet lassi</b> thick sweet yoghurt drink.	125
<b>ginger ale</b> ★ refreshing fizzy drink with ginger & lemon.	120
<b>fresh lime soda</b> choice of sweet, salt or mixed.	80
<b>sugarcane juice</b> freshly extracted.	125
<b>filter coffee</b> ★ south indian-style brewed coffee.	75
<b>cold drinks</b> standard soft drink options.	40
<b>mineral water</b>	30

## notes

- all dosas prepared in refined vegetable oil/ butter/ ghee as per order.
- cheese & other toppings available at additional cost.
- jain items available on request.

## terms & conditions:

- all items served with one portion of sambhar & chutney.
- order once placed cannot be cancelled.
- minimum prep time: 20 minutes.
- items subject to availability.
- prices may change without prior notice.
- taxes as applicable.
- subject to local jurisdiction.



