



THE HOME OF THE BEST
FOOD MENU
Taste the difference



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south_indian_restaurant_banos



South Indian restaurant
baños de agua santa



info@southindianrestaurant.in

12 de Noviembre 2-15 y Montalvo
Baños de Agua Santa, Ecuador.



Discover the Authentic Taste of South India

Indian cuisine is celebrated worldwide not only for its bold flavors but also for its rich heritage in cooking techniques. It represents a perfect harmony of diverse cultures and traditions that have evolved over centuries. Among them, South Indian cuisine stands out for its distinct use of spices, fresh ingredients, and wholesome preparation methods — each element offering both nutritional and medicinal benefits.

The southern states of India are blessed with vast coastlines, influencing their culinary styles with an abundance of seafood, coconut, and aromatic spices.

Tamil Nadu cuisine uniquely features tamarind, adding a refreshing tang to dishes such as Idli, Dosa, Sambar, and Vada — staples that define the essence of the region.

Andhra Pradesh is well-known for its fiery and flavorful dishes, where chilies play a central role in elevating the taste and intensity of its cuisine.

Kerala presents a culinary journey enriched with fresh coconut flavors, delicacies like Lamb Stew with Appam, Malabar Fried Prawns, Fish Moilee, and the iconic Rice Puttu. The region is equally cherished for its delightful sweetened coconut milk preparations.

At South Indian Restaurant, we take pride in serving traditional recipes crafted with authenticity and love — bringing you the heartwarming flavors of South India on every plate.

Experience the cultural richness and irresistible taste of South India — one delicious bite at a time.

Super

SOUPS - SALADS / SOPAS - ENSALADAS

CHICKEN CLEAR SOUP

Light chicken soup with vegetables, garlic and pepper, served warm and comforting.

\$4.99

Sopa ligera de pollo con verduras, ajo y pimienta, servida caliente y reconfortante.

HOT & SOUR CHICKEN SOUP

Spicy and tangy chicken soup with vegetables, soy sauce and peppers.

\$4.99

Sopa de pollo especias y ácida con verduras, salsa de soya y pimientos.

CREAM OF SPINACH CHICKEN SOUP

Creamy chicken soup cooked with fresh spinach, garlic and mild spices.

\$4.99

Sopa cremosa de pollo con espinacas frescas, ajo y especias suaves.

GREEN SALAD

Onions, Tomato, Carrot, Cucumber, Chili, Lemon.

\$3.99

Cebollas, Tomate, Zanahoria, Pepino, Chiles, Limón.

PEANUT MASALA SALAD

Onion, Tomato, Lemon, chat masala, Peanuts & coriander leaves.

\$3.99

Cebolla, tomate, limón, chat masala, maní y hojas de cilantro.



STARTERS – ENTRADA



GOBI MANCHURIAN

Crispy cauliflower tossed in a spicy Indo-Chinese Manchurian sauce.

\$5.99

Coliflor crujiente salteada en una salsa Manchurian especias de estilo indo-chino.



ROASTED GARLIC CHICKEN

Tender chicken cooked with rich roasted garlic and spices for deep, savory flavor.

\$6.99

Pollo tierno cocinado con ajo asado y especias para un sabor intenso y sabroso.



CHOICE OF PAKODAS

\$5.99

Pakoda de verduras mixtas, pakoda de cebolla o pakoda de patata.

El pakoda consiste en diferentes tipos de verduras crujientes, especias indias básicas, harina de garam, fritas y servidas con salsa H.



CHICKEN CHUKKA

\$6.99

Dry chicken dish slow-cooked with roasted spices, onion, and curry leaves.

Pollo cocinado lentamente con especias tostadas, cebolla y hojas de curry.



POTATO PODI WITH TOWIST (SIGNATURE DISH)

\$5.99

Crispy potatoes tossed in a spicy podi powder blend with a unique signature twist.

Papas crujientes salteadas en una mezcla especias de polvo podi con un toque único de la casa.



TAWA FISH FRY

\$6.99

Fish marinated in spices and shallow-fried on a tawa for bold flavor and crisp texture.

Pescado marinado con especias y frito a la plancha en tawa para un sabor intenso y textura crujiente.



STARTERS - ENTRADA



SAMOSA EMPANADA HINDU

Small triangular pastry filled with Potato, Green Peas, Carrot and Indian Spices.

\$4.99

Pequeña masa triangular rellena de Papa, Alverjas, Zanahoria con Especias de la India.



CHICKEN PEPPER TOASTED

Crispy fried chicken and toasted with garlic, ginger, onion and bell peppers.

\$6.99

Pollo frito crujiente salteado con ajo, jengibre, cebolla y pimientos.



TAWA FRIED PRAWNS

Marinated prawns with chili powder and Indian spices, Tawa-fried.

\$6.99

Camarones marinados con chile en polvo y especias de la India, fritos en Tawa.



CHICKEN MANCHURIAN

Fried Chicken, Ginger, Garlic, Onion, Capsicum in Tomato & Soy Sauce.

\$6.99

Pollo frito, Jengibre, Ajo, Cebolla, Pimiento Verde, Salsa de Tomate y Salsa de Soya.





CAULIFLOWER 65

Cauliflower mixed with Indian spices, corn flour and deep-fried.

Coliflor mezclada con especias de la India, harina de maíz y frita.

\$4.99



CHICKEN 65

Chicken marinated with Indian spices, flour — deep fried.

Pollo marinado con especias de la India, harina y frito.

\$6.99



HONEY CHILLI POTATO

Fried potatoes tossed in chili sauce, vinegar, garlic & honey, served crispy with sesame seeds.

Papas fritas salteadas con salsa de chile, vinagre, ajo y miel, servidas crujientes con semillas de ajonjolí.

\$5.99

MAIN COURSE - PLATO PRINCIPAL - VEGAN SPECIALS

VEGETARIAN - VEGETARIANO



DAL TADKA

Lentils cooked with mustard seeds, cumin seeds, onion, turmeric powder, garlic and Indian spices.

\$7.99

Lentejas con semillas de mostaza, comino, cebolla, cúrcuma, ajo y especias de la India.



KADAI VEGETABLE

Green pepper, onion, tomato, mixed vegetables, Indian spices.

\$7.99

Pimiento verde, cebolla, tomate, vegetales mixtos y especias de la India.



CHANA MASALA

Chickpeas, onion, tomato, garlic, coriander powder, chilies, ginger, Indian spices.

\$7.99

Garbanzos, cebolla, tomate, ajo, cilantro en polvo, ají, jengibre y especias de la India.



VEGETABLE KURMA

Mixed vegetables cooked with Indian spices, garam masala & coconut milk.

\$7.99

Verduras mixtas con especias de la India, garam masala y leche de coco.



PUMPKIN COCONUT KOOTU

Pumpkin, coconut, Indian spices, lentils, tomato, onion & cumin.

\$7.99

Zapallo, coco, especias, lenteja, tomate, cebolla y comino.



MALAI KOFTA

Malai kofta is made from cheese with potato ball creamy, Indian spices, onion and cashew-based gravy.

\$7.99

Malai Kofta está preparado con bolas de queso y papa en una salsa cremosa elaborada con especias de la India, cebolla y anacardos.



PANEER LABABDAR

Paneer simmered in a rich butter, milk, almond and nut paste sauce with Indian spices.

\$7.99

Ricota cocinada en mantequilla, leche, pasta de almendras y nueces, con especias de la India.



PALAK PANEER

Paneer cooked with spinach, Indian spices and cream.

\$7.99

Ricota con espinaca, especias y crema de leche.



DAL PALAK

Lentils cooked with onion, tomato, spinach, cumin seeds and garlic.

\$7.99

Lentejas con cebolla, tomate, espinacas, comino y ajo.

NON VEG - NO VEGETALES



LAMB KURMA

Lamb cooked with Indian spices, coconut and onion, in a rich tomato-based gravy.

\$11.99

Cordero cocido con especias de la India, coco y salsa a base de tomate y cebolla.



KASHMIRI LAMB ROGAN JOSH

Lamb cooked with Kashmiri chili powder, turmeric, ginger, and garlic in Indian spices.

\$11.99

Cordero cocido con chile kashmiri, cúrcuma, jengibre y ajo con especias de la India.



LAMB SAAGWALA

Lamb cooked with spinach, turmeric, coriander powder, and Indian spices.

\$11.99

Cordero cocido con espinaca, cúrcuma, cilantro y especias de la India.



LAMB BHUNA

Lamb bhuna is a popular, boldly spiced Indian curry in which tender pieces of lamb are cooked in a thick, rich, and concentrated sauce.

\$11.99

Curry indio intensamente especiado con tiernos trozos de cordero en una salsa espesa y rica.





CHICKEN CHETTINAD

It consists of chicken marinated in yogurt, turmeric and a paste of spices and flavourful curry, hailing from the Chettinad region of Southern India

\$8.99

Pollo marinado en yogur, cúrcuma y pasta de especias, cocinado en un sabroso curry típico de la región de Chettinad del sur de la India.



KARAMPODI CHICKEN

Karampodi Chicken is a flavorful boneless chicken pieces are tossed in a fiery dry spice blend known as "karam podi".

\$8.99

Pollo sin hueso salteado en una mezcla seca y de especias llamada "karam podi".



MALAI CHICKEN

Malai Chicken is an Indian style creamy chicken recipe where marinated chicken is simmered in a basic spices and then topped with cream.

\$8.99

Pollo marinado cocinado a fuego lento con especias y terminado con una suave capa de crema.



SPECIAL SOUTH INDIAN FISH CURRY

Fish cooked with turmeric, cumin seeds, fenugreek seeds & mustard seeds in tamarind spices.

\$8.99

Pescado cocido con cúrcuma, comino, semillas de fenogreco y mostaza, tamarindo y especias.





KADAI CHICKEN

Onion, green bell pepper, carrot, Indian gravy, almond & nuts paste.

\$8.99

Pollo marinado con cebolla, pimiento verde, zanahoria y pasta de nueces y almendras.



CHICKEN MAKHANI

Marinated chicken with butter, milk, almonds and nuts paste.

\$8.99

Pollo marinado en mantequilla, leche y pasta de almendras y nueces.



CHICKEN MADARASI

Chicken, onion, tomato, ginger-garlic paste, turmeric cooked with Indian spices.

\$8.99

Pollo con cebolla, tomate, pasta de ajo y jengibre, cúrcuma y especias de la India.



PRAWN MASALA

Prawn cooked with tamarind sauce, ginger, garlic paste and Indian spices.

\$8.99

Camarones cocidos con salsa de tamarindo, pasta de ajo y jengibre y especias de la India.



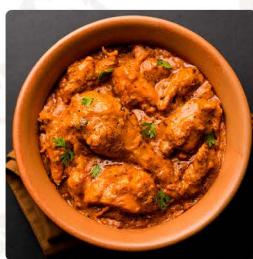


PALAK CHICKEN

Chicken, spinach, Indian spices, cream.

Pollo, espinaca, especias de la India, crema de leche.

\$8.99



CHICKEN TIKKA MASALA

Chicken marinated with spices, Indian gravy and Maduro Methi.

Pollo marinado con especias, salsa de la India y fenogreco.

\$8.99



CHICKEN KORMA

Chicken, Indian gravy, Indian spices, coconut milk.

Pollo con salsa de la India, especias y leche de coco.

\$8.99

ARROZ - RICE SPECIALS



JEERA RICE

Cumin seeds, butter, coriander leaves & peanuts.

\$4.99

Semillas de comino, mantequilla, hojas de cilantro y maní.



COCONUT RICE

Dry coconut, peanut, cumin seeds & ghee.

\$4.99

Coco seco, maní, semillas de comino, ghee.



TAMARIND RICE / LEMON RICE

Rice cooked with tamarind or lemon & South Indian spices.

\$4.99

Arroz con tamarindo o limón y especias del sur de la India.

NOODLES



SCHEZWAN STYLE VEG / CHICKEN / EGG NOODLES

Noodles cooked with vegetables or chicken or egg and Schezwan sauce.

\$7.99

Fideos con verduras o pollo o huevo y salsa Schezwan.



CHICKEN NOODLES

Noodles with chicken, peppers, carrots, onions & cabbage.

\$7.99

Fideos con pollo, pimientos, zanahorias, cebolla y repollo.

FRIED RICE - ARROZ FRITO



SCHEZWAN STYLE VEGETABLE / EGG / CHICKEN / PRAWN

Vegetables / egg / chicken / prawn stir-fried with rice & Schezwan spices.

\$7.99

Verduras / huevo / pollo / camarones con arroz y especias Schezwan.



CHICKEN FRIED RICE

Fried rice with chicken, egg, and vegetables cooked in Asian style.

\$7.99

Arroz frito con pollo, huevo y verduras salteadas al estilo asiático.



PLAIN RICE

\$1.50

Special Delicious BIRYANI



Biryani is a famous dish prepared using basmati rice cooked with chicken, mutton or prawns and flavored with mint & South Indian spices.

Arroz basmati cocido con pollo, cordero o camarones y especias del sur de la India.

CHICKEN BIRYANI \$10.99

CHICKEN TIKKA BIRYANI \$10.99

LAMB BIRYANI \$12.99

PRAWN BIRYANI \$10.99

VEGETABLE BIRYANI \$9.99



INDIAN BREAD – PAN HINDÚ



PLAIN NAAN

\$2.50



GARLIC NAAN

\$2.99



BUTTER NAAN

\$2.99



CHAPATHI

\$2.50



COCONUT NAAN

\$2.99



PANEER PARATHA

\$3.99



PESHWARI NAAN

\$3.99



INDIAN DESSERTS – POSTRES DE LA INDIA



GULAB JAMUN

Golden brown balls of milk fudge soaked in sugar syrup with cardamom flavor.

\$3.99

Bolas de dulce de leche doradas remojadas en jarabe de azúcar con sabor a cardamomo.



CARROT HALWA

Traditional Indian pudding made by simmering carrots with milk and nuts, flavored with cardamom.

\$3.99

Un pudín indio tradicional elaborado con zanahorias cocidas lentamente con leche, nueces y sabor a cardamomo.



FLAVOURED ICE CREAM (HELADO DE SABORES)

\$3.99

KIDS MENU



CHICKEN FRY + POTATO

Crispy fried chicken with potato fries.
Pollo frito crujiente con papas fritas.

\$5.99



PANEER PAKODA

Crispy deep-fried paneer fritters.
Buñuelos crujientes de paneer frito.

\$5.99



HONEY POTATOES

Crispy potatoes coated in honey glaze.
Papas crujientes con glaseado de miel.

\$5.99



FRENCH FRIES

Crispy golden fries.
Papas fritas crujientes y doradas.

\$2.99



CHICKEN / POLLO PAKODA

Chicken marinated with gram flour and fried.
Pollo marinado en harina de garbanzo y frito.

\$6.99



HONEY CHICKEN (SABOR MIEL)

Crispy fried chicken in a sweet honey glaze.
Pollo frito crujiente con glaseado de miel.

\$6.99

Beverages - Bebidas

LASSI (YOGURT DRINKS) – \$2.99 EACH

Mango Lassi

Lassi de Mango

Strawberry Lassi

Lassi de Fresa

Raspberry Lassi

Lassi de Mora

\$2.99
EACH



Natural Juice - Jugo Natural



Raspberry / Mora

\$2.50

Mango

\$2.50

Pineapple / Piña

\$2.50

Strawberry / Fresa

\$2.50

Lemon / Limón

\$2.50

Jarra / Pitcher

\$6.99

Hot Beverages - Bebidas Calientes

CON LECHE O SIN LECHE

Chai Tea

\$2.50

Turmeric Tea

\$1.99

Black Tea with Spices

\$1.99



BEERS | CERVEZAS

PILSENER	\$2.99
CLUB	\$2.99
CORONA	\$3.99
STELLA ARTOIS	\$3.99



SHOTS

TEQUILA (Silver, cold) CLUB	\$3.99
RUM (Bacardi)	\$3.99

WHISKEY

Black & White	\$3.99
Old Times	\$2.75
VAT 69	\$2.99
RED LABEL (Blended Scotch Whisky)	\$3.99



NON-ALCOHOLIC

WATER	\$1.00
COLA / SPRITE	\$1.00

