



UK - London - East Ham



Channa Batura 3.75

Big fluffy fried bread served with channa masala.

Mixed Vegetable Parotta 4.50

Sliced parotta tossed with Indian spices & vegetables.

Rava Kichadi (Mon - Fri) 2.50

Roasted sooji cooked with onions, carrots, tomatoes, green chillies & green peas, sauteed with flavoured herbs served with chutney & sambar.

Ghee Pongal (Sat - Sun) 3.45

Steamed raw rice mashed with green gram dhal sauteed with ghee, pepper, jeera, garnished with cashew nuts served with chutney & sambar.

Chappathi (2 Pcs) 3.45

Whole wheat bread served with dal & cauliflower chops.

DOSA CORNER

Plain Dosa 2.95

Thin crispy rice & lentil crepe.

Masala Dosa 3.45

Rice crepe stuffed with potatoes & onion.

Onion Dosa 3.45

Thin crispy rice & lentil crepe topped with onions.

Rava Dosa 3.45

Thin & crispy crepe from cream of wheat & rice, mildly spiced & garnished.

Rava Masala Dosa 3.95

Cream of wheat & rice crepe stuffed with spicy potatoes & onion.

Onion Rava Dosa 3.75

Thin crepe from cream of wheat sprinkled with onions.

Onion Rava Masala 4.25

Cream of wheat & rice crepe filled with smashed potato & sprinkled onions.

Kara Dosa 3.95

Spicy rice crepe filled with spices onions & potatoes.

Ghee Dosa 3.95

Ghee spread in thin rice & lentil crepe.

Ghee Masala 4.45

Ghee dosa with spiced onion & potato fillings.

Paper Roast 3.95

Thin rice & lentil crepe.

Paper Masala 4.45

Thin rice & lentil crepe filled with potatoes.

Podi Dosa 3.25

Thin rice & lentil crepe sprinkled with Idly Podi.

Plain Uthappam 2.95

Thick rice & lentil pancake.

Onion Uthappam 3.25

Uthappam topped with onions.



Tomato Uthappam **2.95**

Uthappam topped with tomatoes.

Chilli Uthappam **2.95**

Uthappam topped with green chillies.

Onion & Chilli Uthappam **3.45**

Uthappam topped with onions & green chillies.

Tomato & Onion Uthappam **3.45**

Uthappam topped with onions & tomatoes.

Chilli & Tomato Uthappam **3.45**

Uthappam topped with green chillies & tomatoes.

Onion, Chilli & Tomato Uthappam **3.75**

Uthappam topped with onions, green chillies & tomatoes.

Dosa Toppings (Each) **0.50**

(Onion / Masala / Paneer / Palak / Chilly / Podi / Kara / Ghee / Vegetable / Coriander)

MEALS CORNER

South Indian Meals(Not to be shared) **6.95**

(Unlimited) Sweet, chappathi/poori (1) with side dish, rice, sambar, rasam, special kuzhambu, two vegetable curries, raitha, curd, appalam & pickle.

North Indian Thali (Limited) **7.95**

Sweet, soup, chappathi(2 pcs), salad, dal, briyani, 3 types North Indian side dishes, veg.spring roll, raitha, fried papad & pickle.

Business Meal (Limited) **4.95**

Sweet, sambar rice, curd rice, veg.briyani, poriyal, appalam & pickle.

RICE CORNER

Bagalabath (Curd Rice) **3.45**

Yogurt rice cooked mixed with cashews,

HOT BEVERAGES

Filter Coffee / Masala Tea (Regular) **1.25**

Black Coffee / Black Tea (Regular) **1.20**

Hot Chocolate (Regular) **1.50**

Milk (Regular) **1.25**

(Go Large for 30p)

QUENCHERS

Fresh Fruit Juices **2.95**

Orange / Apple / Pineapple / Lime

/ Passion Fruit / Grape

/ Seasonal Fruits Triveni

(Cocktail of Grape, Pineapple & Ginger) **2.95**

Lassi (Sweet / Salt) **2.75**

Mango Lassi **2.95**

Badham Milk **2.75**

Rose Milk **2.25**

Milk Shakes **2.95**

(Mango/Vanilla/Strawberry/Chocolate/Pista)



Butter Milk 1.50

Mineral Water (500 ml) 1.00

Mineral Water (1.5 Ltr) 1.95

Coke /Diet Coke /Fanta /Pepsi /7up 1.00

STARTERS

Vegetable Spring Roll 2.75

Diced paneer stuffing with carrots, cabbage & capsicum served with sweet chilli sauce.

Gobi-65 4.25

Deep fried of cauliflower florets with Indian spices & curd.

Paneer-65 4.75

Diced paneer marinated with Indian spice and deep fried.

Mushroom-65 4.45

Deep fried Mushroom marinated with Indian

Devil Potato 4.45

Dices of potato tossed with crushed red chilly & Indian spices.

Chilli Babycorn 4.45

Baby corn sauteed with spicy Chinese herbs.

Chilli Mushroom 4.75

Fried mushrooms cooked with red chilly paste & herbs.

Samosa (2 Pcs) 1.75

Stuffed pastry deep fried with vegetable fillings.

REGIONAL OFFERINGS

Rasa Vada (2 Pcs) 2.75

Lentil fried doughnut dipped in mild spicy South Indian soup.

Curd Vada (2 Pcs) 2.75

Lentil flour doughnut immersed in sourless yoghurt garnished with carrots & coriander.

Sambar Vada (2 Pcs) 2.75

Fried lentil doughnut immersed in regional lentil gravy garnished with onion & coriander.

Mysore Bonda (2 Pcs) 2.50

Deep fried urid balls.

Bonda of the day(2 Pcs) 2.50

Deep fried basin flour coated with spiced mashed potato.

Bajji of the day (4 Pcs) (Potato / Onion) 3.95

Deep fried basin flour coated with the day's special.

Mixed Bajji 3.25

Deep fried basin flour coated with day's special
2 Potato & 2 Onion)

Medhu Vada (2 Pcs) 1.95

Fried lentil flour doughnut served with coconut chutney & sambar.



Cocktail Fried Idly 3.45

Deep fried mini idlies sauteed with delicious regional spices.

LOCAL INSPIRATION

Hot Idly (3 Pcs) 2.95

Rice & lentil patties served with varieties of chutney, sambar & chilli powder.

**Mini Ghee Idly Sambar (14 Pcs)
(Separated / Dipped)** 3.45

Mini idlys simmered in delicious South Indian lentil gravy garnished with ghee.

Kaima Idly 4.45

Deep fried mini idlys sauteed in regional spices served with raita.

BREAD CORNER

Naan 1.25

Soft doughnut made of maida cooked in tandoor oven.

Butter Naan 1.50

Soft doughnut made of maida cooked in tandoor oven spread with butter.

**Naan of the Day
(Onion/Garlic/Kaju/Paneer)** 1.75

Soft doughnut made of Maida cooked on a Tandoor stuffed with the above said fillings.

Roti 1.25

Soft Indian bread made with natural wheat, freshly cooked on a Tandoor oven.

Butter Roti 1.50

Soft Indian bread made with natural wheat, freshly cooked on a Tandoor oven spread with butter.

Kulcha 1.45

Soft dough made of maida cooked on Tandoor oven.

Butter Kulcha 1.75

Soft dough made of maida cooked on Tandoor oven with butter.

Onion Kulcha 1.95

Soft dough made of maida cooked on Tandoor oven stuffed with onion filling.

GREAT WALL

Mixed. Vegetable Fried Rice 4.45

Fluffy rice Sautéed with red pepper sauce.

Szechwan Fried Rice 4.45

Fluffy rice sauteed with mushroom and blended in various szechwan sauces.

Mushroom Fried Rice 4.45

Fluffy rice Sautéed with onions, capsicum & mushroom.

Paneer Fried Rice 4.95

Onions, fluffy rice Sautéed with capsicum & cottage cheese.

Garlic Fried Rice 4.45

Fluffy rice Sautéed with garlic, onions & capsicum.

Mixed. Vegetable Noodles 4.45



FROM OUR CHINESE WOK

(Gravy/Dry)

Hakka Vegetable 4.45

Garden fresh vegetables cooked in red chilli oil & red pepper sauce.

Vegetable Hot Garlic (Gravy) 4.45

Slices of mixed vegetables fried & seasoned with strong garlic sauce.

Vegetable Manchurian (Balls in Gravy) 4.45

Minced vegetables deep fried in balls with chinese herbs with manchurian sauce.

Vegetable Manchurian (Dry) 4.45

Batter fried seasoned vegetables sauteed with flavoured vegetables.

Chilli Vegetable 4.45

Batter fried carrots, cabbage, beans, cooked with red chilli paste & sauce.

Chilli Mushroom 4.75

Batter fried mushrooms cooked with red chilli paste & herbs.

Chilli Cauliflower 4.45

Batter fried cauliflower cooked with red chilli oil & paste.

Chilli Baby Corn 4.45

Baby corn sauteed with spicy Chinese herbs.

Chilli Paneer 4.75

Batter fried cottage cheese sauteed with onion, green chillies, chilli paste & Chinese herbs.

Paneer Manchurian 4.75

Batter fried cottage cheese sauteed with onions, green chillies with manchurian sauce.

Szechwan Paneer 4.75

Fresh cottage cheese and Capsicum cooked with red chilli oil & paste.

Cauliflower Manchurian 4.45

Cauliflower florets deep fried & seasoned with flavoured vegetables & manchurian sauce.

Mushroom Manchurian 4.45

Batter fried mushrooms cooked in manchurian sauce.

BASMATHI KA BANDHAR

Vegetable Biryani 4.45

Basmati rice cooked with mixed vegetables & Indian spices.

Mushroom Biryani 4.75

Basmati rice cooked with garden fresh mushroom & Indian spices.

Paneer Biryani 4.95

Basmati rice cooked with dices of fresh cottage cheese & Indian spices.

Vegetable Pulao 4.45

Fluffy basmati rice cooked with vegetables

Navarathan Pulao 4.45

Fluffy Basmati rice cooked with fruit salad, dry fruits & mixed vegetables.

Peas Pulao 4.45

Fluffy basmati rice cooked with green peas & mild Indian spices.



Jeera Pulao 4.45

Fluffy basmati rice Sautéed with butter fried cumin seeds & mild spices.

Mushroom Pulao 4.45

Fluffy basmati rice Sautéed with Mushroom & mild spices.

Paneer Pulao 4.75

Fluffy basmati rice Sautéed with fresh cottage cheese & mild spices.

TONGUE TICKLERS

Vegetable Butter Masala 4.45

Steamed vegetables cooked with rich butter gravy.

Vegetable JalFrieze 4.45

Julienne of onion capsicum tomato green chilly tossed with mixed vegetables.

Vegetable Do Piyaza 4.45

Fried mixed vegetables sauteed with onion capsicum & tomato.

Mixed Vegetable Curry 4.45

Boiled vegetables mixed with Indian spices cooked with onion paste & North Indian spices.

Vegetable Makhanwala 4.45

Cubes of mixed vegetables cooked with rich butter gravy.

Vegetable Kola Puri 4.45

Mixed vegetables, cottage cheese, capsicum & mushroom cooked with butter gravy.

Paneer Jal Frieze 4.75

Juliennes of onions, capsicum, tomatoes, green chillies tossed with cottage cheese.

Paneer Makhani 4.75

Cubes of cottage cheese cooked with rich butter gravy.

Palak Paneer 4.75

Mildly flavoured mashed palak accompanied with cottage cheese.

Kadai Paneer Punjabi 4.75

Spiced cottage cheese made with thick

Aloo Gobi 4.45

Steamed cauliflower and potato cooked with onion paste with North Indian spices.

Gobi Masala 4.45

Steamed cauliflower cooked with onion paste with North Indian spices.

Mushroom Rogan Josh 4.45

Fresh mushroom cooked with onion paste with North Indian spices & lime juice.

Stuffed Capsicum 4.45

Capsicum stuffed with vegetables cooked in onion paste with north Indian spices.

Devil Potato (Dry) 4.45

Dices of potato tossed with crushed red chilly & Indian spices.

Dal Butter Fry 4.45

Butter fried onions, tomatoes with Green gram dal.



Dal Makhani 4.45
Kidney beans, black dal cooked with home made curry.

Baingan Masala 4.45
Cube of roasted brinjals, sauteed with flavoured vegetables & Indian herbs.

SALADS

Green Salad 1.75

Raitha (Boondhi/Mix Veg./Pineapple /Cucumber) 1.75

SWEETS

Rava Kesari (Sat & Sun) 2.45
Roasted sooji sweetened with sugar, mixed with raisins & nuts garnished with ghee.

Payasam of the day (Except Friday) 2.25

**A traditional South-Indian dessert
Gulab Jamun (2 Pcs)** 1.75
Balls made from khoa deep fried and served with thick sugar syrup

Gulab Jamun with Ice Cream 2.95

Kala Jamun/Dry Jamun (1Pcs) 1.00
Deep fried gulab jamun soaked in sugar syrup

Rasamalai (2 Pcs) 1.95
Dumplings made from cottage cheese soaked in thick sweetened, milk delicately flavored with cardamom and nuts

FOODS WITHOUT ROOT VEGETABLES

LOCAL INSPIRATION

Hot Idly 2.95
Steamed rice & lentil patties served with Jain Sambar and varieties of chutney.

Mixed Vegetable Parotta 4.50
Sliced parotta tossed with Indian spices & vegetables.

Deep Fried Paneer - 65 4.75
Diced paneer marinated with Indian spices & deep fried.

Gobi - 65 4.25
Deep fried florets of spiced cauliflower.

REGIONAL OFFERINGS

Curd Vada (2 Pcs) 2.75
Lentil flour doughnut immersed in sourless yoghurt garnished with carrots & coriander.

Sambar Vada (2 Pcs) 2.75
Fried lentil doughnut immersed in Jain sambar garnished with coriander.

**Mini Ghee Idly Sambar (14 Pcs)
(Separated / Dipped)** 3.45
Mini idlys simmered in delicious Jain sambar garnished with ghee.

Kaima Idly 4.45
Deep fried mini idlies sauteed in regional spices served with raitha.



Idly Vada Sambar (Separated or Dipped) 2.95

Steamed rice cake & lentil doughnut immersed in Jain sambar garnished with coriander.

DOSA CORNER

Plain Dosa 2.95

Thin rice & lentil crepe.

Rava Dosa 3.95

Thin & crispy crepe from cream of wheat & rice, mildly spiced & garnished.

Set Dosa 3.95

Pair of thick rice & lentil crepe.

Ghee Dosa 3.95

Thin long rice & lentil crepe sprinkled with ghee.

Paper Roast 3.95

Thin long rice & lentil crepe.

FOODS WITHOUT ROOT VEGETABLES

GREAT WALL

Mixed Vegetable Fried Rice 4.45

Fluffy rice sauteed with vegetables.

Paneer Fried Rice 4.95

Fluffy rice sauteed with capsicum and cottage cheese.

Mixed Vegetable Noodles 4.45

Boiled noodles sauteed with vegetables.

BASMATHI KA BANDHAR

Mixed Vegetable Pulao 4.45

Mix vegetable with mild Indian spices.

Jeera Pulao 4.45

Butter fried cumin seeds sauteed mild Indian spices.

Paneer Pulao 4.75

Fresh cottage cheese sauteed with Indian spices.



FROM THE CLAY POT

<i>Naan</i>	1.25
<i>Butter Naan</i>	1.50
<i>Naan of the Day(Kaju / Paneer)</i>	1.75
<i>Butter Roti</i>	1.50
<i>Kulcha</i>	1.45
<i>Butter Kulcha</i>	1.75

TONGUE TICKLERS

<i>Channa Masala</i> Channa cooked with yellow gravy.	4.45
<i>Mutter Paneer</i> Peas & Paneer cooked with yellow gravy.	4.75
<i>Paneer Makhani</i> Cubes of paneer cooked with butter gravy.	4.75

<i>Kadai Paneer</i> Paneer, tomatoes & capsicum sauteed with Indian spices & kadai masala.	4.75
<i>Paneer Jalfrieze</i> Juliennes of capsicum, tomatoes tossed with paneer.	4.75
<i>Gobi Mutter</i> Cauliflower & green peas cooked with Indian herbs.	4.45
<i>Baingan Masala</i> Minced of roasted brinjals, sauteed with flavoured vegetables & Indian herbs.	4.45
<i>Palak Paneer</i> Mildly flavoured mashed palak accompanied with cottage.	4.75