



New York-Lexington Ave., - U.S.A

Business Hours : Lexington Ave. : Mon - Thu : 8.30 am - 3.00 pm and 5.30 pm - 10.00 pm
Fri : 8.30 am - 3.00 pm and 5.30 pm - 10.30 pm
Sat : 8.30 am - 10.30 pm
Sun : 8.30 am - 10.00 pm

APPETIZERS

Idly

Steamed rice & lentil patties served with varieties of chutney, sambar & gun powder

14 pcs Mini Ghee Idlies

Mini idlies immersed in sambar garnished with ghee

Idly Vada

Combination of one steamed rice & lentil patty & one lentil doughnut

Kaima Idly

Deep fried mini idly sauteed in regional spices served with raitha

Medhu Vada

Crispy lentil doughnut served with sambar & chutney

Sambar Vada

Crispy lentil doughnut immersed in sambar garnished with onions & cilantro

Rasa Vada

Crispy lentil doughnut in spicy south Indian lentil soup

Curd Vada

Crispy lentil doughnut in fresh yogurt garnished with grated carrot and cilantro

Onion Bajji

Sliced onion dipped in bengal gram batter & deep fried served with sambar & chutney

Plantain Bajji

Thick plantain slices coated with chick pea batter deep fried served with sambar & chutney

Chilli Bajji

Chilli slices coated with chick peas deep fried served with chutney & sambar.

Mysore Bonda

Lentil dumplings deep fried served with sambar & chutney

Potato Bonda

Crispy potato dumpling served with sambar & chutney

Vegetable Bonda

Lentil dumplings stuffed with mixed vegetables & potatoes deep fried.

Pav Bhaji

Fresh garden vegetables cooked in tomato gravy with onions, garlic, ginger & served with Indian style burger bun.

Rasam

A spicy lentil soup. A south Indian specialty



DOSA CORNER

[All Dosas & Uttappams are served with 3 varieties of Chutneys & Sambar]

Plain Dosa

Thin rice & lentil crepe.

Masala Dosa

Thin rice & lentil crepe filled with mildly spiced mashed potatoes and onions

Onion Dosa

Thin crispy rice & lentil crepe topped with onions.

Onion Masala Dosa

Thin rice & lentil crepe filled with potatoes & onions.

Milagaipodi Dosa

Thin rice & lentil crepe filled with a mixture of ground dry spices containing dry chillies, lentil & sesame seeds

Milagaipodi Onion Dosa

Thin rice & lentil crepe filled with a mixture of ground dry spices containing dry chillies, topped with onions, lentil & sesame seeds

Ghee Dosa

Thin lengthy rice & lentil crepe sprinkled with ghee.

Ghee Masala Dosa

Thin lengthy rice & lentil crepe filled with mashed potatoes and onions sprinkled with ghee.

Paper Dosa

Thin lengthy rice & lentil crepe

Paper Masala Dosa

Thin lengthy rice & lentil crepe filled with mildly spiced mashed potatoes and onions

Cheese Dosa

Thin rice & lentil crepe filled with grated cheddar Cheese

Cheese Masala Dosa

Thin rice & lentil crepe filled with grated cheddar cheese & potatoes and onions

Rava Dosa

Thin crispy wheat & rice crepe mildly spiced

Rava Masala Dosa

Thin crispy wheat & rice crepe stuffed with mildly spiced mashed potatoes and onions

Onion Rava Dosa

Thin crispy wheat & rice crepe sprinkled with sliced onions

DOSA CORNER contd...

Onion Rava Masala Dosa

Thin crispy wheat & rice crepe stuffed with mildly spiced mashed potatoes & onions

Onion Chilli Rava Dosa

Thin crispy wheat & rice crepe topped with chillies & onions

Dry Fruit Rava Dosa

Thin crispy wheat & rice crepe garnished with dry nuts & raisins

Vegetable Dosa

Thin rice crepe filled with mildly spiced mixed vegetable

Kara Dosa

Spicy thin rice crepe with spices, onions & potatoes



Paneer Dosa

Thin rice crepe filled with spicy cottage cheese masala.

Mysore Dosa

Red Chilli chutney spread on thin rice & lentil crepe

Mysore Masala Dosa

Red Chilli chutney spread on thin rice & lentil crepe filled with mashed potatoes and onions

Mysore Onion Dosa

Red Chilli chutney spread with onions in thin rice & lentil crepe

Mysore Onion Masala Dosa

Red Chilli chutney spread on thin rice & lentil crepe filled onion & mashed potatoes

Special Roast of the Day

Thin rice crepe stuffed with specially made dish (chef's choice)

Adai Avial

Pancake made of varieties of pulses served with Kerala-style sauce made of garden fresh vegetables, coconut paste & spices

Plain Uthappam

Thick rice & lentil pancake

Onion Uthappam

Thick rice & lentil pancake topped with onions

Vegetable Uthappam

Thick rice & lentil pancake topped with mixed vegetables.

Onion Peas Uthappam

Thick rice & lentil pancake topped with onions & green peas.

Tomato Peas Uthappam

Thick rice & lentil pancake topped with tomatoes & green peas.

Tomato Onion Chilli Uthappam

Thick rice & lentil pancake topped with tomatoes, onions & Chilli

Tomato Onion Uthappam

Thick rice & lentil pancake topped with tomatoes & onions

Onion & Chilli Uthappam

Thick rice & lentil pancake topped with onions & green chillies.

*** All Uthappam's Preparation time 20 minutes*

BREAD CORNER

Chappathi

Thin soft whole-wheat bread served with two curries

Parotta

Delicious south Indian fluffy bread served with two curries

Mixed vegetables Parotta

Sliced parotta tossed with Indian spices & vegetables served with onion raita

Poori

Fried fluffy whole wheat bread served with two curries

Channa Batura

(Only served on weekends & holidays)

Big fluffy fried bread served with chick peas masala



THALIS

South Indian Thali

Rice, Chappathi(1), Sambar, Rasam, Kurma, Kootu, Poriyal, Special Kuzhambu, Curd, Special Raitha / Sweet Pachadi, Papad, Pickle & Sweet

Mini Meals

Bisibelabath, Bagalabath, Special Rice of the Day, Poriyal, Papad & sweet

Mini Tiffin

Rava Kichadi, Mini Ghee Idlies, Mini Masala Dosa & Sweet

Business Meal

Poori (1), Rice, Sambar, Rasam, Poriyal, Yogurt, Papad, Pickle, Sweet

RICE CORNER

Bisibelabath

Rice cooked with lentils & mixed vegetables served with papad

Bagalabath

Rice mixed with yogurt, cashews, grapes & mustard seeds served with pickle

Ghee Pongal

Steamed raw rice with scrapped coconut, cashews & south Indian spices served with sambar & chutneys

Vegetable Biryani

(Served only on Weekends & Holidays)
 Basmathi rice cooked with mixed vegetables & spices served with raitha.

Rava Kichadi

Roasted sooji cooked with onion, tomato, carrot, green chillies & green peas sauteed and flavoured herbs with & served with sambar & chutney

SIDES

Papad

Steamed Rice

Onion Raitha

Milagaipodi

Special South Indian spicy powders in oil

DESSERTS

Badam Halwa

Ground almonds cooked in honey & butter

Gulab Jamun

Dry milk & cottage cheese balls immersed in sugar syrup & rose water

Sweet Pongal

(On Special Days)

Rice sweetened with jaggery & butter

Rava Kesari

Roasted sooji sweetened with sugar, mixed with raisins & nuts garnished with ghee

Varieties of Payasam

(On Special Days)

A traditional South-Indian dessert



Falooda

*Layer of Sago seeds, vermicelli topped with mixed fresh fruits,
fruit jelly & garnished with cherries & topped
with vanilla ice cream*

Varieties of Ice Cream

(Seasonal)

BEVERAGES

Madras Filter Coffee

Masala Tea

Masala Milk

Badam Kheer

Fresh Fruit Juice

Lemonade

Iced Tea

Lassi (Sweet & Salt)

Mango Lassi

Soda

Buttermilk (Chaas)

Black Tea

Green Tea