



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

**Business Hours : Lexington Ave. :** Sunday to Thursday - 8.30 Am to 10.00 Pm  
Friday & Saturday - 8.30 Am to 10.30 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 grounded dry spices containing dry chillies, lentil & sesame seeds*

#### **Milagaipodi Onion Dosa**

*Thin rice & lentil crepe filled with a mixture of grounded 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 raitha

**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***