



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

*Business Hours : Lexington Ave. : Mon - Fri : 8.30 am - 10.00 pm
Sat - Sun : 8.30 am - 10.30pm*



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 raita

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

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 Idly, Mini Masala Dosa & Sweet

Business Meal

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

FROM THE CLAY POT

Plain Naan

Soft dough made of maida cooked in tandoor oven

Butter Naan

Soft dough made of maida cooked in tandoor oven spread with butter

Garlic Naan

Soft dough made of maida topped & flavored with fresh garlic & cilantro

Bullet Naan

Soft dough made of maida topped & flavored with fresh garlic & green chillies

Tandoor Paratha

Whole wheat bread tandoor baked into multi layered bread

Tandoor Roti

Whole wheat flour dough cooked in tandoor oven

Aloo Paratha

Whole wheat bread stuffed with spiced mash potatoes & tandoor baked

Aloo Peas Paratha

Whole wheat bread stuffed with spiced mash potatoes, green peas & tandoor baked

Kulcha

Dough rolled into a flat round bread & baked in tandoor oven

Stuffed Kulcha

Dough rolled & stuffed with vegetables

CURRIES

Vegetable Butter Masala

Steamed vegetables cooked with rich butter gravy

Vegetable Jal Frieze

Julienne of onion, capsicum, tomato & green chilly tossed with mixed Vegetables

Vegetable Makhanwala

Cubes of mixed vegetables cooked with rich butter gravy

Mixed Vegetable Curry

Boiled vegetables mixed with Indian spices cooked with onion paste & fine Indian spices

Aloo Gobi

Steamed cauliflower & potato cooked with onion paste & fine Indian spices



Aloo Pepper Fry

Steamed potato sauteed with onion & crushed pepper corn

Aloo Mutter

Peas & potato cooked with onion paste & fine Indian spices

Gobi Mutter

Steamed cauliflower & peas cooked with yellow gravy

Dingri Mutter

Fresh Mushroom & peas cooked with onion paste & fine Indian spices

Mutter Paneer

Green peas & cottage cheese cooked with onion paste & fine Indian spices

Paneer Makhani

Cubes of cottage cheese cooked with Rich butter lentil gravy

Palak Paneer

Cottage cheese cooked with a paste of spinach seasoned with Indian herbs

Kadai Paneer Tikka Masala

Roasted cottage cheese cooked with rich butter gravy

Mushroom Rogan Josh

Fresh mushroom cooked with onion paste & fine Indian spices & lime juice

Channa Masala

Channa cooked with onion paste & fine Indian spices

Devil Potato

Dices of potato tossed with crushed red chilly & Indian spices

Dal Butter Fry

Butter fried onions, tomatoes & green gram dal

Gobi Masala

Steamed cauliflower cooked with onion paste & fine Indian spices

Green Peas Masala

Steamed chick peas cooked with onion paste & fine Indian spices

Baingan Masala

Minced of roasted brinjal, sauteed with vegetables and flavored Indian herbs

RICE CORNER

Bisibelabath

Rice cooked with lentils & mixed vegetables served with papad

Bagalabath

Yogurt rice mixed with cashews, grapes & mustard seeds served with pickle

Ghee Pongal

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

Vegetable Biriyani

(Served only on Weekends)

Basmathi rice cooked with mixed vegetables & spices served with raitha



Rava Kichadi

Roasted sooji cooked with onion, tomato, carrot, green chillies & green peas sauteed with flavoured herbs & 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 in light syrup & rose water

Sweet Pongal

(Not served daily)

Rice sweetened with jaggery & butter

Rava Kesari

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

Payasam

(Not Served daily)

A traditional South-Indian dessert

Selection of Ice Creams

(Seasonal)

BEVERAGES

Madras Coffee

Masala Tea

Masala Milk

Badam Kheer

Lassi (Sweet & Salt)

Mango Lassi

Soda

Buttermilk (Chaas)

Black Tea

Green Tea