



## *New York-Upper West Side, - U.S.A*

*Business Hours : Mon - Fri : 11:30 am-3 pm and 5 pm- 10 pm  
Sat - Sun : 11:30 am -3 pm and 5 pm- 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*

**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 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 Biryani***

*(Served only on Weekends)*

*Basmathi rice cooked with mixed vegetables & spices served with raitha*

***Rava Kichadi***

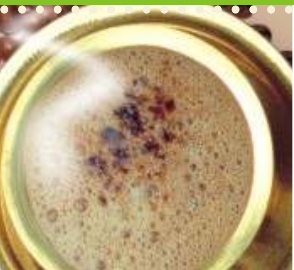
*Roasted sooji cooked with onion, tomato, carrot, green chillies & green peas sauteed with flavoured herbs & served with sambar & chutney*

***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*