



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

**Business Hours :** *Lexington Ave. Mon to Fri 12.00 Noon To 03.00 P.m. & 05.30 P.m. To 10.00 P.m.  
Sat & Sun 12.00 Noon To 04.00 P.m. & 05.00 P.m. To 10.30 P.m.*



### **STARTERS**

#### **Idly**

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

#### **14 pcs Mini Ghee Idly**

*Mini idlies immersed in delicious south Indian lentil gravy garnished with ghee*

#### **Idly Vada**

*Combination of one 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 lentil south Indian soup*

#### **Curd Vada**

*Crispy lentil doughnut in sourless yogurt garnished with carrot and cilantro*

#### **Onion Bajji**

*Slices of onions 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*

#### **Mysore Bonda**

*Lentil dumplings deep fried served with sambar & chutney*

#### **Potato Bonda**

*Crispy potato dumpling served with sambar & chutney*

#### **Rasam**

*A south Indian specialty. A spicy lentil soup*

### **DOSA CORNER**

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

#### **Plain Dosa**

*Thin rice & lentil crepe.*

#### **Masala Dosa**

*This rice & lentil crepe filled with mildly spiced mashed potatoes*

#### **Onion Dosa**

*Thin crispy rice & lentil crepe topped with 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*

**Paper Dosa**

*Thin Long rice & lentil crepe*

**Paper Masala Dosa**

*Thin Long rice & lentil crepe filled with mildly spiced mashed potatoes*

**Rava Dosa**

*Thin crispy wheat & rice crepe mildly spiced*

**Rava Masala Dosa**

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

**Onion Rava Dosa**

*Thin crispy wheat & rice crepe sprinkled with onions*

**Onion Rava Masala Dosa**

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

**Dry Fruit Rava Dosa**

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

**Kara Dosa**

*Spicy thin rice crepe with spices, onions & potatoes*

**Vegetable Dosa**

*Thin rice crepe filled with mildly spiced mixed vegetable*

**Mysore Dosa**

*Spicy chutney spread on thin rice & lentil crepe*

**Mysore Masala Dosa**

*Spicy chutney spread on thin rice & lentil crepe filled with mashed potatoes*

**Mysore Onion Masala Dosa**

*Spicy chutney spread on thin rice & lentil crepe filled onion & mashed potatoes*

**Mysore Onion Dosa**

*Spicy chutney spread with onions in thin rice & lentil crepe*

**Plain Uthappam**

*Thick rice & lentil pancake*

**Onion Uthappam**

*(Cooking time 20 minutes)*

*Thick rice & lentil pancake topped with onions*

**Tomato Onion Uthappam**

*(Cooking time 20 minutes)*

*Thick rice & lentil pancake topped with tomatoes & onions*

**Onion & Chilli Uthappam**

*(Cooking time 20 minutes)*

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

**Tomato Omelette**

*(Cooking time 20 minutes)*

*Bengal gram flour pancake with tomato & spices*

**Adai Avial**

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



### **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*

#### **Poori**

*Fried fluffy whole wheat bread served with two curries*

#### **Channa Batura**

*(Only served week nights & weekends)*

*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*

### **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*



**HOTEL  
SARAVANA BHAVAN®**  
(A CHAIN OF HIGH QUALITY VEGETARIAN RESTAURANTS)



### ***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***



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**CREDIT CARD ACCEPTED**

- ★ *Rights of Admission Reserved*
- ★ *All items are subject to Availability*
- ★ *Strictly no Smoking*
- ★ *Tandoor Varieties will take a minimum of 20 minutes, Kindly bear with us.*
- ★ *Customers are requested to specify juices with (or) without ice.*
- ★ *Prices are subject to change without prior notice*
- ★ *Management is not responsible for loss or damage of your belongings*
- ★ *Government taxes as applicable.*