



# South Indian Veg & Non Veg restaurant

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(V) Vegetarian (V) Vegan (S) Spicy (G) Contains Gluten

## Starters

**Pappadam (2 Pieces) (V) (G)** £1.80

Pappadam is a large circular piece of thin, spiced bread made from ground lentils and fried in oil.

**Masala pappadam (2 Pieces) (V) (G)** £3.25

Masala pappadam is same as normal pappadam and chopped tomato, onion, coriander and chaat masala on the top.

**Gobi 65 (V) (G)** £7.79

Gobi 65 is a delicious crisp fried appetiser made with cauliflower, spices, and herbs.

**Paneer 65 (V)** £8.39

Paneer 65 is a spicy appetiser made with paneer also known as Indian cheese, flour, spices, and herbs like curry leaves.

**Samosa (3 Pieces) (V) (G)** £3.59

Samosa is a fried or baked pastry with a savoury filling, including ingredients such as spiced potatoes, onions, and peas.

**Punjabi Samosa (2 Pieces) (V) (G)** £4.29

Punjabi samosa is a potato stuffed deep fried snack.

**Bhajji (Onion or Chilli or Potato) (V) (G)** £4.79

Bhajji is thinly sliced onions or potato or long chilli are mixed and coated in a chickpea flour batter then dropped into a frying pan of hot oil and cooked until crisp.

**Mixed Bhajji (V) (G) (S)** £7.19

Onion, chilli and potato are serve in one plate.

**Chilli Panner (S)** £9.59

Paneer (Indian cottage cheese) is tossed in a flavourful spicy sauce made with soy sauce, chili sauce, vinegar!

**Chicken 65 (S)** £9.59

Chicken 65 is a bite-size piece of chicken coated in spicy masala marination consisting of chilli powder, turmeric, garam masala powder, lemon juice, ginger, garlic, eggs, and rice flour.

**Omelette** £5.99

Omelette like folded pancake made of beaten eggs, chilli, onion and black pepper.

**Kingfish Fry (Vanjaram)** £10.79

Add south Indian spices as marinade and deep-fried in vassal with a piece of kingfish.

**Chilli Chicken (S)** £11.49

chilli chicken is one of the most popular Indo-Chinese style chicken appetizer.

**Chilli Prawn (S)** £16.19

This hot and fiery dish packs a serious punch, as it's full of chillies and mouth-numbing capsicums and onions.

**Chilli Mushroom (V) (G) (S)** £11.49

Chilli Mushroom is an Indo-Chinese style starter with fresh mushroom, spring onions, capsicums, soya sauce, chilli sauce and garlic.

**Chilli Gobi (V) (G) (S)** £11.49

Popular Indian street food with fresh cauliflower, spring onions, capsicums, soya sauce, sweet chilli sauce and chilli sauce.

**Mutton Rolls (2 Pieces) (S)** £3.19

This Sri Lankan-style mutton roll wraps with potatoes, mutton pieces, mint leaves and green chillies in a breadcrumb coating.

## Vadai

**Medu vadai (2 Pieces) (V) (G)** £3.69

Medu vadai is usually made in a doughnut shape, with a crispy exterior and soft interior made with urid dal.

**Sambar vadai (V) (G)** £5.49

Sambar vadai is a vadai that is soaked with a lentil-based vegetable stew, cooked with pigeon pea and tamarind broth.

**Thayer vadai (V)** £5.49

Medu vadai dipped into yogurt, onion, carrot, and spices.

**Parupu Vadai (Masala vadai) (3 Pc) (V)** £4.29

Parupu Vadai is crispy and savoury deep-fried fritter made from chana dal and spices.

**Rasam vadai (V) (G) (S)** £5.49

Medu vadai dipped into Rasam.

## Idly

**Idly (2 Pieces) (V) (G)** £5.49

Idly is a type of savoury rice cake, The cakes are made by steaming a batter consisting of fermented urad dal and rice. Idly comes with sambar, coconut chutney and tomato chutney.

**Fried podi idly (V)** £6.49

Fried podi idly is a mildly spiced sautéed dish made from idlis. The idlis are fried till they are crispy and then tossed in curry leaves and spices.

**Sambar idly (V)** £5.89

Sambar idly is a dipped with a lentil-based vegetable stew, cooked with pigeon pea and tamarind broth.







## Rice

### Steamed rice (v) £4.29

Steamed rice is just steamed basmati rice.

### Tamarind rice (v) £5.59

Tamarind rice has a distinct flavour, which is spicy and tangy, with peanuts, chana dal.

### Curd rice (v) £5.59

Curd rice is rice mixed with curd.

### Tomato rice (v) £5.59

Tomato rice is a slightly spicy rice dish that is made with tomato, spices, and rice.

### Lemon rice (v) £5.59

Lemon rice is a Lemon juice, fried nuts, aromatic herbs and spices combine perfectly to give this steamed rice an amazing spicy, tangy and nutty flavor.

### Sambar rice (v) £6.50

Sambar rice is rice mixed with a lentil-based stew, cooked with pigeon pea and tamarind broth.

### Vegetable fried rice (v) £6.90

Vegetable fried rice is a fried rice with soya sauce, carrots, beans, capsicum and cabbages.

### Vegetable biryani (v) £8.99

Vegetable biryani is an aromatic rice dish made with basmati rice, mix veggies, herbs, and biryani spices.

### Chicken Dum biryani £11.99

Biriyani is light on oil, a perfectly healthy rice dish that can be consumed as a main meal. Spices like fennel, cardamom, cinnamon, and star anise have loads of antioxidants and are packed with anti-bacterial compounds.

### Mutton Dum biryani £13.49

The beautifully spiced and fragrant layers of biryani rice centred with juicy, tender meat and spices are blissful.

### Egg fried rice £7.99

Load up crispy rice with plenty of veg, ginger and garlic, then fry with beaten eggs for a wallet-friendly midweek meal.

### Chicken Fried Rice £9.69

Chicken fried rice has moist and tender chicken with flavorful peas and carrots and long rice cooked together.

## Soup

### Rasam (Spicy soup) £2.99

Rasam is a South Indian traditional soup with tamarind, tomatoes, warming spices and aromatic herbs..



## Curries

### Mixed Vegetable korma (v) £7.40

Mixed Vegetable korma is a dish composed with vegetables, in a sauce containing hot spices. It is usually eaten with rice and Indian breads.

### Chana masala (v) £6.50

Chana masala is made with chickpeas and spices.

### Sambar (v) £6.00

Sambar is a South Indian lentil and vegetable stew made with pigeon pea lentils, tamarind, and a unique spice blend.

### Mushroom Masala (v) £7.50

It's a delicious curry made with fresh mushrooms, onions, tomatoes, spices and herbs

### Aubergine curry (v) £9.99

This aubergine curry is made with a pan-roasted aubergine that has a melt-in-the-mouth texture. Its creaminess mixes perfectly with the well-balanced spiced curry sauce

### Okra semi-gravy (v) £9.49

Okra semi-gravy based Indian masala curry prepared with diced okra, tomatoes, onions, and a combination of spices.

### Kadai Paneer (v) £9.99

Kadai Paneer is Indian Cottage Cheese and bell peppers are cooked in freshly ground spicy masala.

### Kadai Chicken £12.50

Kadai chicken is delicious, spicy & flavourful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices known as Kadai masala.

### Chettinadu Chicken Masala £12.50

Authentic Chettinad chicken is the most flavourful dish made with chicken, fresh ground spices & herbs.

### Pepper Chicken £9.99

Pepper chicken is a fragrant southern Indian curry that is unusual in that it gets all its heat from black pepper rather than chilli with maximum flavour from the spices.

### Mutton Curry £11.99

Mutton curry is a delicious south Indian curried dish of soft tender chunks of meat in spicy onion tomato gravy.

### Chettinadu Mutton Curry £13.99

Chettinad delicacy is made with freshly roasted spices like chillies, coriander, cumin, black pepper, star anise. Succulent mutton pieces is cooked with shallots, ginger, garlic and coconut paste to make this amazing Chettinad mutton curry

### Egg Curry £7.50

Delicious rich onion and tomato gravy with boiled eggs.

### Kingfish Curry (Vanjaram) £12.99

Kingfish curry is tangy, spicy, sour, and garlicky and has a very mild flavour from coconut.

### Prawn Masala £14.99

The prawn masala or prawn curry is a creamy and spicy Indian prawn dish that is mixed with authentic dry spices, coconut milk and herbs.





## Indian breads

### Chapati (2 Pieces) (v) £4.50

Chapati is a round flat unleavened bread of India that is usually made of whole wheat flour and cooked on a griddle.

### Poori with masala (2 Pieces) (v) £5.99

Poori a whole wheat bread formed in flat rounds of dough that puff up when deep fried and come with potato masala.

### Chole Bhatura (v) £7.50

Chole Bhatura stands for a spiced tangy chickpea curry and Bhatura is a soft and fluffy fried leavened bread.

### Parotta (2 pieces) £6.50

Parotta is a Subcontinental layered flatbread made from Maida, alternatively known as flaky ribbon pancake.



## Sweets

### Rava kesari (v) £4.50

Rava kesari is a dessert made of rava (semolina), ghee, saffron, dry nuts, and sugar.

### Gulab jamun (v) £3.99

Gulab jamun is a beloved dessert consisting of fried balls of a dough made from milk solids and semolina, soaked with an aromatic syrup spiced with green cardamom, rose water and saffron.

### Gulab jamun with Ice cream £5.50

Gulab jamun with Ice cream Simply add ice cream top of Gulab jamun.

### Carrot halwa (v) £5.00

Carrot halwa is similar to a pudding made from carrots, butter ghee, nuts and dry fruits..



## Uthappam

### Uthappam (v) £4.99

Uthappam are savoury pancakes with crispy golden edges and a pillowy soft centre. It's coming with sambar, coconut chutney and tomato chutney.

### Vegetable uthappam (v) £7.99

Vegetable uthappam is the same as a normal uthappam but topped with vegetables like beans, carrots, cabbages, and onions.

### Paneer uthappam (v) £7.99

Paneer uthappam is normal uthappam topped up with grated paneer.

#### Add on/Topping

-Chopped Chilli/ Tomato/Coriander/Onion Each £0.70p

-Potato Masala £1.50 (The potato masala is made with potatoes and green peas)

-Grated Paneer/Ghee/Podi (Podi is a dry powder made with lentils and red chilies) Each £1.00

#### Extra

-Chutney each

-Sambar each

#### Dine in / Takeaway

£0.30/1.00

£1.00/2.00



## Dosai

### Plain dosai (v) £5.99

Plain dosai is a dosai that is fermented batter predominantly consisting of lentils and rice. Its main ingredients are rice and black gram, ground together in a fine, smooth batter with a dash of salt, then fermented. It's coming with sambar, coconut chutney and tomato chutney.

### Paper roast (v) £7.99

Paper roast dosai is a normal dosai that is thin, long, and crispy.

### Rava dosai (v) £7.50

Rava dosai is a thin, lacy, and crisp dosai made with semolina, rice flour, spices, and herbs.

### Chettinad Masala dosai (v) £8.99

Chettinad masala dosai is simmered in a rich peppery masala made with dry roasted chettinad spices

### Masala Dosai (v) £7.50

Potato masala stuffed in the plain dosai.

### Chicken Masala Dosai £9.99

Chicken masala dosai is stuffed dosai with delicious spicy Chicken masala filling and served along with chutneys and sambar.

### Mutton Masala Dosai £10.99

Mutton masala dosai is stuffed dosai with delicious spicy mutton masala filling and served along with chutneys and sambar.

### Egg Dosai £7.50

Egg dosai is dosai added mixed eggs with salt and black pepper.

#### Add on/Topping

-Chopped Chilli/ Tomato/Coriander/Onion Each £0.70p

-Potato Masala £1.50 (The potato masala is made with potatoes and green peas)

-Grated Paneer/Ghee/Podi (Podi is a dry powder made with lentils and red chilies) Each £1.00

#### Extra

-Chutney each

-Sambar each

#### Dine in / Takeaway

£0.30/1.00

£1.00/2.00





## Soft drinks

### Mango lassi (v) £4.20

Mango lassi is a delicious creamy drink with mango, yogurt, milk, a little sugar, and a sprinkling of cardamom.

### Lassi (sweet/ Salt) (v) £3.80

Lassi is the milkshake of the Indian subcontinent. Sugar or salt can be added to make sweet or salty lassi.

### Rose milk (v) £3.50

Rose milk is cooler made with rose syrup, milk and Sabja (Basil) seeds.

### Buttermilk (v) £3.50

Buttermilk is a fermented dairy drink. Traditionally, it was the liquid left behind after churning butter out of cultured cream.

### Nannari sarbath (v) £3.50

Nannari Sarbath is an aromatic juice made by boiling coarsely grind Nannari root with sugar to form syrup and then a portion of it is mixed with cold water to a chill drink.

### Canned Drink £1.99

Coca cola/Diet/ Zero sugar, Fanta, Pepsi/Max, 7UP

### Bottle of water 500ml £1.99



## Beer

### Cobra 660ml £5.50

### Kingfisher 660ml £6.50

### Singha 660ml £5.50



## Hot Beverages

### Coffee (Black Coffee) (v) £2.90

### Filter coffee (v) £3.50

Filter coffee is a unique south Indian variation to the popular coffee beverage made with special brewed coffee powder.

### Masala tea (v) £3.40

Masala tea is made by boiling black tea in milk and water with a mixture of aromatic herbs and spices.

### Plain Tea (Black Tea) (v) £2.70

### Ginger Tea (v) £2.90

In plain tea fresh ginger added

### Lemon Tea (v) £2.90

In plain tea fresh lemon juice added



## Kids menu

### Cheese dosai (v) £4.99

Cheese dosai is the same as a normal dosai but cheese added inside.

### Chocolate dosai (v) £4.99

Chocolate dosai is the same as a normal dosai but chocolate added in and outside.



## Spirits/Wine

### Vodka | Whiskey | Rum | Gin

(Served in measures of 25ml £4.00 and 35ml £5.20)

### Glass of Red wine 250ml £6.45

### Glass of White wine 250ml £6.45

### Glass of Rose wine 250ml £6.45



All our dishes are freshly prepared and can take up to 20-30 mins.  
Please inform our service associates if your requirement is urgent.

## ALLERGY INFO

Due to presence of nuts in some of our dishes we cannot guarantee absence of traces of nuts in our dishes.  
Please let our service associate know if you have any special dietary requirements, food allergies or food intolerance.

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