



LUNCH

Monday to Friday: 12pm to 2pm

Available for groups of up to 8

DOSA

11.95pp

Indigenous to South India, dosa are crêpes made from a batter of rice and lentils, usually prepared with a variety of fillings.

Served with **Sambhar** (V) (M) and **Thengai Chutney** (V) (M)

MASALA DOSA (V) (M)

A dosa with a traditional savoury spiced potato filling. A classic South Indian dish.

PALKATTI MASALA DOSA (M) (D)

Homemade cottage cheese sautéed with onions and tomatoes and filled in a dosa.

KOLI DOSA (M)

A serving of well-spiced chicken in a rolled-up dosa.

THALI

11.95pp

The ubiquitous South Indian lunch, a thali is a well-balanced meal with an assortment of dishes traditionally served in small bowls, all arranged on a round plate.

VEGETARIAN THALI (M) (D)

With preparations of vegetables, paneer, lentils and yogurt, served with rice, bread and dessert.

NON-VEG THALI (M) (D)

With preparations of chicken, lamb, lentils and yogurt, served with rice, bread and dessert.

POPPADOMS & DIPS (V) 3.50

A serving of crispy poppadoms and a selection of three different dips.

THREE COURSES 11.95pp

STARTERS

KARVEIPULLEI KOLI

Shreds of chicken flavoured with crushed curry leaves. From the hamlets of rural Tamil Nadu.

BATATA BONDA (V) (M)

Soft battered dumplings of spiced potato — based on a classical South Indian recipe found in an old 12th-century manuscript, the *Mānasollāsa*.

KEERAI BHAJJI (V)

A popular street-side snack, these fritters of fresh spinach and onions are crunchy on the outside and soft on the inside.

MAINS

VENCHINA MAMSAM (M)

Fresh ginger and a touch of black pepper to bring out the taste of lamb in this time-tested recipe from Andhra Pradesh.

MYSORE CHILLI KOLI (M)

Chicken cooked in a blend of onions, tomatoes, coconut milk and green chillies — from the old Kingdom of Mysore.

KORI MANGALOREAN

This delicious chicken preparation contains a charming mixture of different fragrant spices combined with the mild richness of coconut milk.

BATATA KEERAI SOUNG (V) (M)

Cubes of fried potatoes, shredded spinach and tomatoes cooked with mustard seeds and coconut.

SERVED WITH

ANNAM (V)

Steamed basmati rice.

CHILLA (V)

A soft, thin and savoury bread of gram flour with fenugreek.

SADA DOSA (V)

A simple, thin crêpe of rice and lentils.

DESSERTS

PAAL PAYASAM (M)

A traditional cardamom flavoured pudding of rice and sweetened milk. Served warm.