

## VEGAN MENU

South India has a breathtakingly vast food culture. A large part of this cuisine has always been fruit and vegetable based and naturally vegan.

This food is light yet nourishing, subtle yet spicy and the combination of rice, coconut, lentils, and local spices give South Indian cuisine a distinctive taste easily differentiated from any other region of India.

## IDLI VADA

The **Idli** is a steamed rice cake made from a batter of fermented lentils and finely ground rice and a **Vada** is a savoury fritter shaped like a doughnut and made of ground lentils, herbs and spices.

**IDLI SAMBHAR** 14.95  
*Idli* soaked in Sambhar and served with Thengai Chutney on the side.

**VADA SAMBHAR** 14.95  
*Vada* soaked in Sambhar and served with Thengai Chutney on the side.

**IDLI VADA SAMBHAR** 14.95  
*Idli* and *Vada* soaked in Sambhar and served with Thengai Chutney on the side.

## DOSA

Large crêpe made from a batter of finely ground rice and lentils, served, as they are traditionally, with **Sambhar** and **Thengai Chutney**.


**MASALA DOSA** 14.95  
A dosa with a traditional savoury spiced potato filling. A classic South Indian dish.

## BIRYANI

A centuries-old recipe of slow cooked basmati rice. The essence of its taste comes from the addition of fried onions, fresh herbs, botanical oils and numerous exotic spices and aromatics.

**KAIKARI BIRYANI** 14.95  
With mixed seasonal vegetables.


*With your choice of sauce on the side*

**POONDU**   
An intense fiery sauce abundant in garlic and crushed red chillies.

**NILGIRI**  
A herby sauce of coriander, mint leaves and coconut. Fresh and fulfilling.


## UTTAPAM

A thick pancake of ground rice and lentils with a topping, and served with **Sambhar** and **Thengai Chutney** on the side.

**MASALA UTTAPAM**  16.95  
An *uttapam* topped with a mixture of grated coconut, red onions, tomatoes and green chillies.


**MOILEE**  
A mild flavoursome sauce of onions, tomatoes, turmeric with coconut milk.

## STARTERS

**LONA ESI PUTTA GODUGULA**  5.50  
Spicy coconut filled button mushrooms. Melts in the mouth to release an explosion of flavours.

**BATATA BONDA** 5.50  
Soft battered dumplings of spiced potato — based on a classical South Indian recipe found in an old 12th-century manuscript, the *Mānasollāsa*.

**KEERAI BHAJJI** 5.50  
A popular street-side snack, these fritters of fresh spinach and onions are crunchy on the outside and soft on the inside.

**RASAM**  5.95  
Seen as comfort food for many in the region, this is a thin and tangy soup made with an unusual blend of tomatoes, tamarind and peppery spices.

## MAINS

**GUTTI VANKAYA MASALA** 11.95  
Whole aubergines shallow fried, cooked with onions, tomatoes and an assortment of herbs and spices. A vegan splendour.

**BENDAKAYA PULUSU** 11.95  
An okra dish cooked with tamarind, onions, tomatoes and mustard seeds. An Andhra speciality with complex flavours.

**BATATA KEERAI SOUNG** 11.95  
Cubes of fried potatoes, shredded spinach and tomatoes cooked with mustard seeds and coconut.

**KAI KURMA** 11.95  
An exquisite preparation of green beans, garden peas and carrots with coconut milk and subtle spices.

**BATTANI GODUGULA** 11.95  
Button mushrooms, green peas and tomatoes simmered with mustard seeds, coconut and fresh coriander.

**KEERAI MACIAL** 10.95  
A wholesome preparation of yellow lentils and shredded spinach simmered with subtle spices and coconut milk.

**AVIAL** 11.95  
A melange of seasonal vegetables, fresh coconut, and curry leaves — deliciously simple and complex at the same time.

## RICE

**THENGAI ANNAM** 3.95  
Basmati rice with grated coconut and mustard seeds.

**NIMMAKAI ANNAM** 3.75  
Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.

**ANNAM** 3.50  
Steamed basmati rice.

## SALAD

**TARKARI** 4.50  
A delectable jumble of fresh tomatoes, cucumber, radish, carrots and red onions with a sprinkling of spiced lemon juice.

## BREADS

**SADA DOSA** 3.95  
A simple, thin crêpe of ground rice and lentils.

**CHILLA** 3.95  
A soft, thin and savoury bread of gram flour with fenugreek.

**APPAM** 4.95  
Lacy, soft and bowl-shaped hoppers of fermented rice and coconut milk.

**SIRU UTTAPAM** 4.95  
Soft pancakes of ground rice and lentil with a variety of toppings — tomatoes, red onions and coconut.


**THOSAI THATTU** 5.50  
A delightful assortment of three different South Indian breads — *Chilla*, *Appam* and *Siru Uttapam*.

**PAPER DOSA** 6.95  
Crispy, delicate and paper-thin, this golden brown crêpe spans two to three feet. You have to see it to believe it!

## SIDES

**KEERAI KOOTU** 6.50  
Shredded spinach sautéed with grated coconut and subtle spices. Fresh and fragrant!


**PODIMAS** 6.50  
A flavoursome Tamilian speciality of potatoes cooked with coconut, lentils and curry leaves.


**SUNDAL**  6.50  
A nutritious delicacy of black chickpeas, tossed together with a hint of tomatoes, onions, herbs and spices.

**SAMBHAR** 6.50  
Seasonal vegetables, lentils, tamarind and roasted spices, stewed together create this most popular South Indian staple.

## CHUTNEYS

**THENGAI CHUTNEY** 2.95  
Made from fresh coconut, herbs and spices, this simple chutney is one of the most common condiments in Southern India.

**MYSORE CHUTNEY**  2.95  
A spicy coconut chutney for those who like a bit of heat.

**MANGA PICKLE**  2.50  
Spicy, salty, pickle made from unripe mangoes and red chillies.

