

Menu Card



ALL DAY MENU $11.00~\mathrm{AM}$ TO $3.30~\mathrm{PM}$ - $5.00~\mathrm{PM}$ TO $10.30~\mathrm{PM}$ GBP

IDLY ITEMS

A1.	Rice Idly (2 Pcs) Steamed rice & black gram cakes, served with green chutney & lentil sambar	3.50
A2.	Rava Idly (1Pcs)	
<u>w</u>	Steamed semolina cakes made with a mix of yoghurt, coriander, cashew nuts, curry leaves and mustard seeds. Served with ghee, chutney & potato saagu	3.00
A3.	Single Rice Idly & Single Uddin Vada	
	Steamed rice & black gram cake and a fried lentil doughnut. Served with sambar & chutney	4.00
A4.	Double Rice Idly & Single Uddin Vada	
	Steamed rice & black gram cakes and fried lentil doughnut. Served with sambar & chutney	5.00
A5.	Khara Bhath	4.00

South Indian dish made by cooking dry roasted semolina along with vegetables and grated coconut with ghee

A12. Onion Rava Masala Dosa

6.50

Semolina crepe stuffed with spiced potatoes. Flavoured with onion, green chillies, coriander, cumin seeds, grated coconut & ghee (clarified butter)

A13. Podi Dosa

5.00



A thick rice & black gram crepe topped with chutney powder and spiced potatoes, served with chutney and lentil sambar

A14. Set Dosa (2 pcs)

4.50



Fluffy semolina pancakes served with vegetable stew and coconut chutney

A15. Veg Saagu Masala Dosa

5.50



Rice and black gram crepe stuffed with Vegetable Saagu, laced with ghee, and served with green chutney and lentil sambar

RICE BHATH

A16. Bisi Bele Bhath

5.00



Rice dish made with lentils, assorted vegetables, spices, curry leaves & tamarind pulp. Served with raita

A17. Puliyogare 5.00

Traditional South Indian rice dish made with tamarind and peanuts, served with chutney



SNACKS

S1.	Dipped Sambar Vada	3.00
	Fried lentil doughnut served with sambar	
S2.	Uddin Vada (2 pcs)	
	Fried lentil doughnut served with sambar & chutney	4.50
S3.	Sambar Vada (1 Pc)	3.00
	Fried lentil doughnut served with sambar & chutney	
S4.	Bonda Soup	4 00
	Fried lentil dumplings served in special Soup	4.00

HOT BEVERAGES

B1. Filter Coffee

Indian filter coffee, made by mixing frothed and boiled milk with the decoction & brewing of ground coffee powder in a traditional Indian filter 2.50

B2. Hot Badam Milk



Hot milk with crunchy almonds, saffron and cardamom

3.00

COLD BEVERAGES

B3. Mango Lassi

4.00

Thick drink of churned yogurt, water, mango and sugar

B4. Cold Badam Milk

4.50



Cold milk with crunchy almonds saffron, cardamon and sugar

B5. Sweet Lassi / Salted Lassi

4.00

Thick drink of churned yogurt, water and sugar/salt

B6. Bottled Water

1.50

B7. Canned Cold Drinks

1.50

(Diet Coke, Fanta, Regular Coke)

No Eggs, No MSG | We need atleast 15 minutes to serve you | Finest ingredients, all food freshly prepared



SWEETS & DESSERTS

SD1. Badam Halwa

4.50



A gelatinous dessert made from crushed almonds, thickened milk cream, claried butter & saffron

SD2. Kesari Bhath

3.00

A sweet thick porridge made with dry roasted semolina, ghee, cashew nuts, raisins and garnished with saffron

SD3. Gulab Jamun



A sweet made from milk solids and flour, deep fried and served with Sugar syrup 3.00

SD4. Ice Creams (1 Scoop)

2.50

Authentic Flavours: Mango, Fruit and Nut, Malai Pista Kulfi, Coconut, Butter Scotch







3 Villageway East Pinner, Harrow Middlesex - HA2 7LX



