

# MTR 1924



*MTR is an iconic restaurant from Bangalore, India, known to serve Authentic, South Indian, Vegetarian Cuisine. MTR's history began in the year 1924 as the Brahmin Coffee Club when the three Maiya brothers left their hometown near Udipi which was later renamed as Mavalli Tiffin Room.*

*Today MTR 1924 restaurants are global, with 10 outlets in India and a presence in Singapore, Dubai, Malaysia and now in London. MTR is known to have invented quite a few dishes too. During World War II, India was suffering from shortage of rice. MTR substituted rice in the Idli with rava(semolina), and the result was Rava Idli. The dish soon became a favourite with the patrons. Some of the other signature dishes of MTR are Masala Dosa, Bisibelebath and the vegetarian Meals. The recipes of the dishes and the quality of the ingredients have stayed the same even to this day.*

*Choose from our crispy Masala Dosa, scrumptious Rava Idli, the savory Bisibele-bath and the Meals. End the meal with our luscious, indulgent desserts like Badam Halwa and Jamoon.*

## TUESDAY SPECIALS

GBP

### TU1. Shavige Bath

*Vermicelli cooked with vegetables & grated coconut, served with chutney*



6.00

## WEDNESDAY SPECIALS

### WE1. Neer Dosa ( 2pcs )



*Crepe delicacy made from rice flour, served with jaggery mixed with freshly prepared coconut chutney*



6.00

## THURSDAY SPECIALS

### TH1. Neer Dosa ( 2pcs )



*Crepe delicacy made from rice flour, served with jaggery mixed with freshly prepared coconut chutney*



6.00

### TH2. Vegetable Dosa

*Rice crepe, laced with onion, vegetables and green chillies; served with green chutney & lentil sambar*



6.00

No Eggs, No MSG | Finest ingredients, all food freshly prepared | No reused oil



Signature Dish

## FRIDAY SPECIALS

GBP

### FR1. Akki Roti



*A hand tossed at bread made with rice flour and finely chopped onions. Served with red chutney*



6.00

### FR2. Aloo/Mirchi Bajji 5pm onwards

*Stuffed potatoes/Mirchi dipped in gram flour batter and fried in oil served with coconut chutney*

4.00

## SATURDAY SPECIALS

### SA1. Vangi Bhath

*Rice cooked with aubergines/brinjal, curry leaves, assorted spices and served with chutney*



5.50

## SUNDAY SPECIALS


### SU1. Lemon Rice

*Lemon flavored rice cooked with curry leaves, ginger, and chilli served with chutney*




5.50

No Eggs, No MSG | Finest ingredients, all food freshly prepared | No reused oil

 Signature Dish




## ALL DAY MENU 11.00 AM TO 3.00 PM - 4.30 PM TO 9.30 PM GBP

### IDLY ITEMS

- A1. Rice Idly (2 Pcs) 3.50  
*Steamed rice & black gram cakes, served with green chutney & lentil sambar*
- A2. Rava Idly (1Pcs) 3.00  
 *Steamed semolina cakes made with a mix of yoghurt, coriander, cashew nuts, curry leaves and mustard seeds. Served with ghee, chutney & potato saagu*
- A3. Single Rice Idly & Single Uddin Vada 4.00  
*Steamed rice & black gram cake and a fried lentil doughnut. Served with sambar & chutney*
- A4. Double Rice Idly & Single Uddin Vada 5.50  
*Steamed rice & black gram cakes and fried lentil doughnut. Served with sambar & chutney*
- A5. Khara Bhath 4.00  
*South Indian dish made by cooking dry roasted semolina along with vegetables and grated coconut with ghee*
- A6. Podi Idly ( 2pcs ) 4.50  
*Steamed rice topped with chutney powder and ghee, Served with green chutney and lentil sambhar*
- A7. Button Idly 4.50  
*Steamed rice served with green chutney & lentil sambhar*

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

**DOSA ITEMS**

D1. Plain Dosa	5.00
<i>Rice &amp; black gram crepe, laced with ghee and served with green chutney &amp; lentil sambar</i>	
D2. Masala Dosa	5.50
 <i>Rice &amp; black gram crepe stuffed with spiced potatoes, laced with ghee, and served with green chutney &amp; lentil sambar</i>	
D3. Benne Masala Dosa	5.50
 <i>A rice and lentil crepe served with a dollop of unsalted butter and chutney</i>	
D4. Rava Dosa	5.00
<i>Semolina crepe averred with green chillies, coriander, cumin, grated coconut &amp; ghee (clarified butter)</i>	
D5. Rava Masala Dosa	6.00
<i>Semolina crepe stuffed with spiced potatoes. Flavoured with green chillies, coriander, cumin seeds, grated coconut &amp; ghee (clarified butter)</i>	
D6. Onion Rava Dosa	6.00
<i>Semolina crepe flavoured with onion, green chillies, coriander, cumin seeds, grated coconut &amp; ghee (clarified butter)</i>	
D7. Onion Rava Masala Dosa	6.50
<i>Semolina crepe stuffed with spiced potatoes. Flavoured with onion, green chillies, coriander, cumin seeds, grated coconut &amp; ghee (clarified butter)</i>	
D8. Onion Uttapam	6.00
 <i>Rice &amp; black gram crepe, laced with onion and green chillies; served with green chutney &amp; lentil sambar</i>	

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## D9. Podi Dosa



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

6.00

## D10. Set Dosa (2 pcs)



*Fluffy semolina pancakes served with vegetable stew and coconut chutney*

4.50

## D11. Veg Saagu Masala Dosa



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

5.50

## D12. Paper Masala Dosa



*Rice & black gram thin and crispy crepe stuffed with spiced potatoes, laced with ghee and served with green chutney & lentil sambar*

6.50

## D13. Chocolate Dosa



*Rice & black gram crepe, laced with chocolate and butter*

6.00

## D14. Cheese Dosa

*Rice & black gram crepe, laced with cheddar cheese served with green chutney & lentil sambar*

6.00

## D15. Chilli Cheese Dosa



*Rice & black gram crepe, laced with chilli and cheddar cheese served with green chutney & lentil sambar*

6.00



## RICE BHATH

R1. Bisi Bele Bhath 5.00



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

R2. Puliogare 5.00

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

R3. Rasam Rice 5.00

*Traditional South Indian rice soaked in rasam and ghee*

## MEALS

M1. Special Mini Meals ( All day ) 12.50



*Palya (vegetables), vegetable sagu, mini masala dosa or poori or chapathi, bisi bele bhath, plain rice, curd, meals sambar, rasam, papad, pickles & dessert*

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



Signature Dish


GBP

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## SNACKS



- |   |      |
|---|------|
| S1. Dipped Sambar Vada  | 3.00 |
| <i>Fried lentil doughnut served with sambar</i>                                       |      |
| S2. Uddin Vada (2 pcs)  | 4.50 |
| <i>Fried lentil doughnut served with sambar &amp; chutney</i>                         |      |
| S3. Sambar Vada (1 Pc)  | 3.00 |
| <i>Fried lentil doughnut served with sambar &amp; chutney</i>                         |      |
| S4. Bonda Soup  | 4.00 |
| <i>Fried lentil dumplings served in special Soup</i>                                  |      |
| S5. Poori with Aloo Sagu  | 5.00 |
| <i>Fried unleavened Indian bread served with potato saagu &amp; chutney</i>           |      |
| S6. Curd Vada   | 3.50 |
| <i>Fried lentil doughnut soaked in yogurt, topped with crispy gram savoury pearls</i> |      |
| S7. Rasam Vada  | 3.00 |
| <i>Fried lentil doughnut soaked in rasam</i>  |      |

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 Signature Dish



## HOT BEVERAGES

- B1. MTR Signature Filter Coffee 2.50  
 Coffee made from Arabica seeds (deep roasted and grounded) sourced from estates in the malnad region of Karnataka in India. Filter Coffee is made by mixing frothed and boiled milk with the decoction.
- B2. Filter Coffee 2.50  
Indian filter coffee, made by mixing frothed and boiled milk with the decoction & brewing of ground coffee powder in a traditional Indian filter
- B3. Tea 2.00  
hot chai made with cardamom, ginger and milk
- B3. Hot Badam Milk 3.00  
 Hot milk with crunchy almonds, saffron and cardamom

## COLD BEVERAGES


- B4. Mango Lassi 4.00  
Thick drink of churned yogurt, water, mango and sugar
- B5. Cold Badam Milk 4.50  
 Cold milk with crunchy almonds saffron, cardamon and sugar
- B6. Sweet Lassi / Salted Lassi 4.00  
Thick drink of churned yogurt, water and sugar/salt
- B7. Bottled Water 1.50
- B8. Canned Cold Drinks 1.50  
(Diet Coke, Fanta, Regular Coke)

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Signature Dish

## SWEETS & DESSERTS

- SD1. Badam Halwa 4.50
-  A gelatinous dessert made from crushed almonds, thickened milk cream, clarified butter & saffron
- SD2. Kesari Bhat (Pineapple/Banana) 4.00
- A sweet thick porridge made with dry roasted semolina, ghee, pineapple/banana, cashew nuts, raisins
- SD3. Gulab Jamun 3.00
-  A sweet made from milk solids and flour, deep fried and served with Sugar syrup
- SD4. Ice Creams (1 Scoop) 2.50
- Authentic Flavours: Mango, Fruit and Nut, Gulab Jamoon, Coconut, Butter Scotch

## ADDITIONAL ITEM

- AI1. Extra Rice 2.00
- AI2. Extra Poori (1pc) 1.00
- AI3. Chutney Podi 1.00
- AI4. Extra Mini Dosa 2.50
- AI5. Extra Meals Sambar 2.00
- AI6. Extra Chapathi (1pc) 1.00

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