

SNACKS

STARTERS

ALL DAY MENU

DINE-IN OR TAKE OUT

MOUTH WATERING RECIPES FROM MORE THAN ONE INDIAN KITCHEN

BBQ MADRAS MUSHROOMS

Tossed in a homemade South Indian BBQ tamarind glaze

175

CHEESY TAPIOCA FRIES

Fried tapioca with chunky mango pickle mayo

175

KEERAI AND TARO PATTICE

Local spinach and taro fritters with a spiced yoghurt dip

175

IYENGAR BAKERY EGG PUFFS

Boiled eggs in spicy tomato thoku topped with curry hollandaise

175

IDLI SOUFFLÉ

Four idli soufflés topped with sambhar spheres served with coconut chutney fluid gel

200

BELLARY PALYA

Chilled eggplant mash and smashed peanut dip with jolada (jowar) crackers

175

BENGALURU BANANA SPLIT

Green banana bajjis with two podi cheeses

175

OKRA PODI CHIPS

Stack of crispy okra slivers with curry leaves 'n' sour cream

175

VEGGIE CHETTINAD

Babycorn, shallots, gourd and potatoes in a pepper curry leaf roast

175

CALAMARI '65

Fried squid rings with a butter garlic twist

250



TOUCHINGS


AS SIDES OR TO STAND AND PULL

Please ask your waiter to order from today's selection of bar sides and pickles.


KODUBALE & NIPPATTU

Lashed with fresh chilly and scallion puree

175

 Add chicken

50

 Add bacon

75



KANE WEST

Popular on the West coast, deboned chutney kane fish fillets

275

 VEGETARIAN DISHES

 NON-VEGETARIAN DISHES

 T.P.R. RECOMMENDS

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 **LIVER 'N' BACON PEPPER FRY**

Bacon wrapped chicken liver rolls

225

 **SOUTH INDIA'S ORIGINAL CHILLI CHICKEN**

Boneless chicken in a spicy Telangana masala (or choose 'very spicy' at your own risk)

225

 **BONELESS CHICKEN 'ROAST'**


Fried wing confit with a curried coconut splash

225

  **NIZAMI HALEEM SAMOSAS**

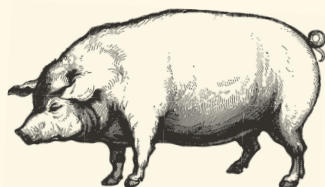
Lamb paté samosa with browned onion and lime

275

  **PANDI SPARERIBS**

Virajpet spiced pork spareribs sweetened with Coorg honey

275



 **GONGURA CHICKEN WINGLETS**

Batter fried sour leaf filled chicken winglets

225

 **KERALA BEEF FRY**

Spicy beef morsels stir-fried with coconut chips on coin parathas

250

  **BRAIN DRY FRY**

Potlums of lamb brain dry masala in crispy fried parcels

275

 **GOAN PRAWN COCKTAIL**

Rava and rechado fried shrimp with tamarind boondhi




400



Why wouldn't the shrimp share his dinner?
Because he was a little shellfish!

SOUTHERN COMFORT ADAI

Four multi lentil crepe turnovers with Chettinad spiced fillings

-  Roasted beetroot **225**
-  Shredded chicken **275**
-  Pulled pork **325**

KUZHI PANNIYARAM SLIDERS

Traditional snack of rice and lentil batter shallow fried in a concave griddle

-  Topped with chilli cheese **175**
-  Filled with mutton kheema **225**


PLEASE NOTE, WILL REQUIRE A MINIMUM OF 20 MINUTES FOR PREPARATION

SOMETHING LIGHT

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SOUPS AND SALADS

<p>🌿 URBAN KOSAMBARI SALAD Mixed moong dal sprouts, feta crumble and pomegranate arils 175</p> <p>🍗 Add chicken 🍖 Add bacon 50 75</p>	<p>🌿 RASAM 🌿 Chopped pineapple.....175 🍗 Fresh crabmeat flakes.....225</p> <div style="text-align: center; margin: 10px 0;">  </div> <p>🍗 CHICKEN "MOLLAGA TAWNY" Mildly curried coconut lentil soup in twice reduced chicken stock 200</p>
<p>🌿 CUBBON PARK SALAD Inspired by the food carts in cubbon park, crushed cucumber salad with babycorn, peanuts and chilli lime dressing 175</p>	

🌿 HALF A DOZEN CURD RICE MEMORIES

DURING OR AFTER MEALS AND BETWEEN DRINKS

Spherified with pickle and crisp potato

175

PLEASE NOTE THE POINT

- If you have any food allergies, please consult our chef before placing your order.
- Govt. taxes as applicable. Service charge @7.5% extra.
- Please allow up to 20-30 mins for your order to be served. Swalpa adjust on weekends.

🌿 VEGETARIAN DISHES 🍗 NON-VEGETARIAN DISHES 🌟 T.P.R. RECOMMENDS

MEALS READY

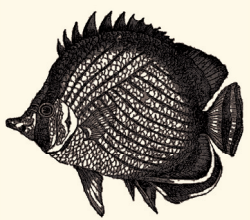
MAIN COURSE

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PRE-PLATED MEALS

TASTE AND SEE


<p>🌿 RAW BANANA "POLLICHATHU" Baked spicy yam mash and mozzarella wrapped in raw banana 275</p> <div style="text-align: center;">  </div> <p>🌿🌟 MEEN MOILEE KAPPA Poached brown grouper fish fillet in a mild flavourful sauce on tapioca mash 375</p> <p>🌿 BEEF STEAK ULLITHEYAL Grilled beef tournedos with braised shallots and palya 400</p>	<p>🌟🌿 AVIAL Vegetables spiced in a yoghurt gravy with red rice and sambhar 250</p> <p>🌿 CHICKEN GHEE ROAST Confit of chicken legs in spiced ghee, Mangalore roast gravy on ghee rice parcels 400</p> <p>🌿 HIGHWAY PANDI CURRY Slow cooked kodava spiced pork belly on ham 'n' peas upma and larded beans 450</p> <p>🌟🌿 HYDERABADI LAMB PLATTER Lamb 3 ways, roasted pepper chops, chilli braised shank and haleem paté 450</p>
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EXTRA SIDEKICKS

to wipe plate and clean bowl

RS. 100 PER PORTION

- TWO KERALA PAROTTAS
- TWO APPAMS
- TWO DOSAS
- STEAMED RICE, RED RICE OR GHEE RICE



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MEALS READY

MAIN COURSE

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OLD SCHOOL CLASSICS

PLEASE DO NOT WASH HAND IN PLATE

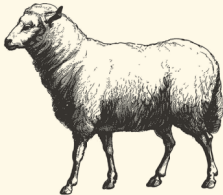
🌿 ENNAI KATHIRIKAI*
Eggplant braised in a tangy tamarind chilli masala
275

🌿 NILGIRI KORMA*
Mixed vegetables in a vibrant corriander 'n' green chilli gravy.
Please choose

🌿 Veggie **275**
🍗 Chicken **325**


🌟🍗 MYSURU SARU CURRY*
Simmered in an aromatic khorma with your choice of

🍗 Egg **275**
🍗 Succulent lamb **350**



🍗 DONNE LAMB BIRYANI
Military hotel style in areca leaf with raita
300

🌟🌿 POTATO AND GREEN MANGO CURRY*
With a red chilli sweet and sour gravy
275



🌟🍗 GOAN BEACH SHACK CURRY*
Please choose between

🍗 Fresh crab in shell **750**
🍗 Tiger prawns in shell **600**

🍗 BHATKAL COASTAL
"Tiffin biryani" of rice semiya with burnt garlic yoghurt.
Please choose

🌿 Veggie **300**
🍗 Shrimp **400**


** Old School Classics are served with a side portion of your choice.
Choose from: Red rice, ghee rice, steamed rice, two parottas, two appams or two dosas.*

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to wipe plate and clean bowl

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SWEET ITEMS

DESSERT

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Y SOUTH INDIAN FLAKY PASTRY
“CHIROTI” SANDWICH

With saffron basundi, mango milk
and vanilla ice cream

200

☀️ Y FILTER KAAPU POT DE CRÉME

With thattukada banana fritters

250

Y BAKED MYSURU PAK FILO PARCELS

Served with kiwi salad

250

Y NATI BANANA RUM TART

In a candied ginger and bitter cocoa crust

250



Y CHOCOLATE ACHAPPAM

Served with cocoa, pineapple
and cashew terrine

300



**WORLD FAMOUS
IN BENGALURU**

☀️ Y DECONSTRUCTED JIL JIL JIGARTHANDA
with shoo sha and choice of nanaari or rose syrup

300



Y VEGETARIAN DISHES **Y NON-VEGETARIAN DISHES** **☀️ T.P.R. RECOMMENDS**