



Dakhin

SOUTH INDIAN KITCHEN



CONTACT INFORMATION

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OPENING TIMES

Monday to Friday *lunch* 12pm - 2pm
 Monday to Friday 5pm - 10:30pm
 Saturday & Sunday 1pm - 10:30pm

Between the Arabian Sea, the Bay of Bengal and the Indian Ocean lies a tropical expanse of endless beaches, mountain ranges, and plateaus, crisscrossed by an intricate meandering of rivers. The region is as diverse as it is breathtaking. This is South India. Encompassing the states of Andhra Pradesh, Karnataka, Kerala, Tamil Nadu and Telangana, South India is a land with a unique cuisine. The 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. Discover a new experience with every meal.

STARTERS

- CHEPALU URUNDAI** 8
Croquettes of chopped haddock and ginger, fried to a crisp golden brown.
- CHEMMEEN VARUTHATHU** 8.5
King prawns and peppers tossed together with a tangy tomato and garlic sauce.
- KARVEIPULLEI KOLI** 7
Shreds of chicken flavoured with crushed curry leaves.

POPPADOMS & DIPS 4.5
A serving of crispy poppadoms and a selection of three different dips.

MAMSAM PEPPER FRY 8
A delicacy served in tiny nondescript shops all across Kerala, this is pan-seared lamb with black pepper and green chillies.

KEERAI BHAJJI 6.5
Crunchy spinach and onion fritters. A popular street-side snack.

LONA ESI PUTTA GODUGULA 6.5
Spicy coconut filled button mushrooms.

BATATA BONDA 6.5
Soft battered dumplings of spiced potato.

RAJINI CAN 17.5
A mixed platter of Keerai Bhaji, Batata Bonda, Karveipullei Koli, Mamsam Pepper Fry and Chemmeen Varuthathu
Serves Two

FLAME COOKED

A selection of seafood, meats, and paneer specialities marinated and flame cooked on a skewer and served with a light garnish.
A starter to share or a main course by itself.

PEDDA ROYALU 35
Fresh jumbo tiger prawns.

MEEN CHUTTATHU 27
Scottish monkfish.

MEEN ROST 23
Scottish salmon.

VARUTHA ATTUKARI 20
Lamb fillet.

VARUTHA KOLI 16.5
Chicken Breast.

PALKATTI POLLICHATHU 15
Paneer and mixed peppers.

THEEYIL CHUTTA SANGAMAM 45
4 pieces of flame cooked monkfish, lamb fillet and chicken breast. *Serves Two*

SAUCES ON THE SIDE

Recommended when ordered as a main.

POONDU 5
A spicy sauce abundant in garlic and crushed red chillies.

NILGIRI 5
A medium sauce of coriander, mint leaves and coconut.

MANGALOREAN 5
A mild to medium sauce with coconut milk and flavoured with curry leaves.

MOILEE 5
A mild and velvety sauce of onions, tomatoes, turmeric and coconut milk.

CLASSICS

Among South India's breathtakingly vast food culture are a few standard-bearers that signify its uniqueness. These dishes, with hundreds of regional variations, are commonly enjoyed by millions all across South India.

UTTAPAMS are thick pancakes of ground rice and lentils usually served with a topping. Always served with **SAMBHAR** and **THENGAI CHUTNEY**. The **IDLI** is steamed rice cake made from a batter of fermented lentils and finely ground rice. A **VADA** is a savoury doughnut made of ground lentils, herbs and spices.

IDLI SAMBHAR 16.5
Four Idli soaked in Sambhar and served with Thengai Chutney.

VADA SAMBHAR 16.5
Four Vada soaked in Sambhar and served with Thengai Chutney on the side.

IDLI VADA SAMBHAR 16.5
Two Idli and two Vada soaked in Sambhar and served with Thengai Chutney on the side.

MASALA UTTAPAM 18
An uttapam topped with a mixture of grated coconut, red onions, tomatoes and green chillies.

DOSA

Large crêpes made from a batter of finely ground rice and lentils, dosa are usually served with a variety of different regional fillings. Indigenous to and a staple dish of the Southern Indian region, the humble dosa has hundreds of different variations and can be traced back over 2000 years.

Always served with Sambhar and Thengai Chutney.

SPICY CHUTNEY 3.5
Add a spicy spreading of Mysore chutney to the dosa for that extra heat.

SAMUNDRA DOSA 25
Prawns and fish, chopped together, spiced, sautéed and rolled in a dosa.

MAMSAM DOSA 22
A dosa with a splendid filling of lamb, green peas, curry leaves and spices.

KOLI DOSA 20
A serving of well-spiced chicken in a rolled-up dosa.

PALKATTI DOSA 18
Homemade paneer makes for a great filling in this dosa.

MASALA DOSA 16.5
A dosa with a traditional savoury spiced potato filling. A classic South Indian dish.

BIRYANI

A centuries-old recipe of basmati rice, slow cooked with various meats, seafood or vegetables.

The essence of its taste comes from the addition of fried onions, yoghurt, fresh herbs, botanical oils and numerous exotic spices and aromatics.

The biryani is traditionally served with Pachadi to balance the strong yet subtle flavours.

YERA BIRYANI 24
Cooked with king prawns.

MAMSAM BIRYANI 21.5
With tender lamb.

KODI BIRYANI 19.5
With soft and succulent chicken breast.

KAIKARI BIRYANI 17.5
With mixed seasonal vegetables.



ALLERGY & INTOLERANCE

Please speak to your server about any dietary requirements you have before you order your meal. All the food on this menu are prepared without using gluten, nuts, peanuts, sesame, celery, lupin, molluscs and sulphites. Our standard operating procedure ensures that all the ingredients we use in our kitchen are always free from these allergens. With the exception of gluten, please note that some of the products we procure may have been packaged in facilities that also handle some of these allergens.

VEGAN VEGETARIAN CONTAINS DAIRY CONTAINS MUSTARD

In recognition of larger groups, a discretionary 10% gratuity will be automatically applied to parties of 7 or more. Please be advised that the entirety of the 10% gratuity directly benefits our dedicated staff.

THE OCEAN'S LURE

- YETTI MASALA** 🍗🌶️ 30
Fresh jumbo tiger prawns, lightly fried and cooked in a thick flavourful sauce of onions, tomatoes and coconut.
- MEEN PULLI** 🍗🌶️ 24
This quintessential dish from the Malabar coast has Scottish monkfish in a spicy, tangy sauce of tamarind and red chillies.
- KUTTANADAN KONJU** 🍗🌶️ 22
A Keralan prawn curry with ginger, garlic, tomato, red chilli and coconut.
- MEEN MOILEE** 24
Fresh Scottish monkfish stewed with coconut milk, onions, tomatoes and lemon.
- CHEMMEEN KARI** 🌿 22
A delicate preparation of king prawns, coconut, ginger and curry leaves.

TREATS OF LAMB

- MASA KONDHAPUR** 🍗🌶️ 18.5
This hot lamb preparation is typical of the cuisine of Kondhapur known for its richness and liberal use of red chillies.
- VENCHINA MAMSAM** 🍗🌶️ 18.5
Fresh ginger and a touch of black pepper are used to bring out the taste of lamb in this time-tested recipe from Andhra Pradesh.
- ERACHI MAPPAS** 🍗🌶️ 21
Rich and full of flavour, these lamb chops are simmered with onions, tomatoes and coconut milk.
- MAMSAM NILGIRI** 18.5
This herby lamb dish of coriander and a touch of mint is wholesome and refreshing.
- ATTERACHI THENGAI KARI** 18.5
The fragrant aroma of cardamom and fennel, the richness of coconut milk and the tenderness of lamb make this dish a delight to the senses.

PICK OF THE POULTRY

- POONDU KOLI** 🍗🌶️🌿 16.5
A spicy chicken dish with tomatoes and red chillies, complemented with ginger and garlic.
- MYSORE CHILLI KOLI** 🍗🌶️ 16.5
Chicken cooked with caramelised onions, tomatoes, coconut milk and green chillies - from the old Kingdom of Mysore.
- CHETTINAD KOLI** 🍗🌶️ 16.5
With flavours of freshly ground spices and gently warming black pepper, this chicken dish is a speciality of the Chettiar spice traders.
- KOZHI STEW** 16.5
Chicken stewed with coconut milk, potatoes, carrots, exotic spices and aromatics.
- KORI MANGALOREAN** 16.5
This chicken preparation contains subtle spices combined with the mild richness of coconut milk and curry leaves.

BREADS

- SADA DOSA** 🌿 5
A simple, thin crêpe of ground rice and lentils.
- CHILLA** 🌿 5
A soft, thin and savoury bread of gram flour with fenugreek cut into four pieces.
- APPAM** 🌿 6.5
Lacy, soft and bowl-shaped hoppers of fermented rice and coconut milk. *2 per portion.*
- SIRU UTTAPAM** 🌿 5
Three soft pancakes of ground rice and lentil with a variety of toppings - tomatoes, red onions and coconut.
- THOSAI THATTU** 🌿 8
A delightful assortment of three different South Indian breads - Chilla, Appam and Siru Uttapam.
- PAPER DOSA** 🌿 12
Crispy, delicate and paper-thin, this golden brown crêpe spans two to three feet. You have to see it to believe it!

SHARING MENUS

Our chefs have carefully created a range of menus that perfectly capture our tradition of dining, to share. These menus are named after rivers crisscrossing South India. For groups of four or more.

PERIYAR 🌿

VEGETARIAN 30 per person

STARTERS

- PAPAD & DIPS 🌿
BATATA BONDA 🌿🌿
KEERAI BHAJI 🌿
LONA ESI PUTTA GODUGULA 🍗🌶️
PALKATTI POLLICHATHU 🌿🌿

MAIN COURSE

- GUTTI VANKAYA MASALA 🌿🌿
BENDAKAYA PULUSU 🌿🌿
IDLI SAMBHAR 🌿🌿
TELENGANA PALKATTI

SERVED WITH

- THENGAI ANNAM 🌿🌿
NIMMAKAI ANNAM 🌿🌿
PAPER DOSA 🌿
TARKARI 🌿

VAIGAI

35 per person

STARTERS

- PAPAD & DIPS 🌿
CHEPALU URUNDAI
MAMSAM PEPPER FRY 🍗
KARVEIPULLEI KOLI
BATATA BONDA 🌿🌿

MAIN COURSE

- ATTERACHI THENGAI KARI
VENCHINA MAMSAM 🍗
KOZHI STEW
POONDU KOLI 🍗🌶️
KEERAI KOOTU 🌿🌿

SERVED WITH

- NIMMAKAI ANNAM 🌿🌿
ANNAM 🌿
SIRU UTTAPAM 🌿
PAPER DOSA 🌿
TARKARI 🌿

VEGETARIAN & VEGAN

- GUTTI VANKAYA MASALA** 🌿🌿 14.5
Whole aubergines shallow fried, cooked with onions, tomatoes and an assortment of herbs and spices.
- BENDAKAYA PULUSU** 🌿🌿 14.5
An okra dish cooked with tamarind, onions, tomatoes and mustard seeds. An Andhra speciality with complex flavours.
- BATATA KEERAI SOUNG** 🍗🌶️🌿 13.5
Cubes of fried potatoes, shredded spinach and tomatoes cooked with mustard seeds and coconut.
- KAI KURMA** 🌿🌿 13.5
An exquisite preparation of green beans, garden peas and carrots with coconut milk and subtle spices.
- BATTANI GODUGULA** 🌿🌿 13.5
Button mushrooms, green peas and tomatoes simmered with mustard seeds, coconut and fresh coriander.
- KEERAI MACIAL** 🌿🌿 13.5
A wholesome preparation of yellow lentils and shredded spinach.

SIDES

- KEERAI KOOTU** 🌿🌿 8
Shredded spinach sautéed with grated coconut and subtle spices.
- SUNDAL** 🍗🌿 8
A delicacy of black chickpeas, tossed together with a hint of tomatoes, onions, herbs and spices.
- SAMBHAR** 🌿🌿 8
Seasonal vegetables, lentils, tamarind and roasted spices, stewed together create this most popular South Indian staple.

RICE

- THENGAI ANNAM** 🌿🌿 4.5
Basmati rice with grated coconut and mustard seeds.
- NIMMAKAI ANNAM** 🌿🌿 4
Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.
- ANNAM** 🌿 3.5
Steamed basmati rice.

CHUTNEY

- THENGAI CHUTNEY** 🌿🌿 3.5
Made from fresh coconut, herbs & spices, this simple chutney is one of the most common condiments in Southern India.
- MYSORE CHUTNEY** 🍗🌿🌿 3.5
A spicy coconut chutney for those who like a bit of heat.
- MANGA PICKLE** 🍗🌶️🌿 2.5
Spicy and salty pickle made from unripe mangoes and chillies.

SALADS

- TARKARI** 🌿 4
A jumble of fresh tomatoes, cucumber, radish, carrots and red onions with a sprinkling of spiced lemon juice.
- PACHADI** 🌿🌿 4
Cucumber soaked in refreshing cool yoghurt, flavoured with cumin, mustard seeds and coriander.

HOMEMEDE PANEER

- PALKATTI CHETTINAD** 🌿🌿🌿 15.5
Homemade paneer and mushrooms cooked with onions, intensely flavoured with black pepper.
- TELENGANA PALKATTI** 🌿🌿🌿 15.5
A mild preparation of homemade paneer, coconut milk blended with onion, tomatoes and mustard seeds.