

PRE-THEATRE MENU

Two Courses for 14⁹⁵ pp

Monday to Friday : 5pm to 6:30pm

Saturday & Sunday : 1pm to 6pm

Tables back in 1 hour 30 minutes



STARTERS

MAMSAM PEPPER FRY 🔥

A delicacy served all across Kerala, this is pan-seared lamb with black pepper and green chillies. Its flavour is the stuff of legend.

KARVEIPULLEI KOLI

Shreds of chicken flavoured with crushed curry leaves. From the rustic hamlets of rural Tamil Nadu.

BATATA BONDA 🌱

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

KEERAI BHAJJI 🌱

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

MAIN COURSES

MASA KONDHAPUR 🔥🔥

This hot lamb preparation is typical of the cuisine of Kondhapur known for its richness and liberal use of red chillies.

MYSORE CHILLI KOLI 🔥

Chicken cooked in a blend of onions, tomatoes, coconut milk and green chillies — from the old Kingdom of Mysore.

BENDAKAYA PULUSU 🌱

Okra with tamarind, onions, tomatoes and mustard seeds. An Andhra speciality with complex flavours.

MAMSAM NILGIRI

From the forested hill stations of Ooty, this herby lamb dish of mint and coriander is wholesome and so refreshing!

KORI MANGALOREAN

This delicious chicken preparation contains a charming mixture of different fragrant spices combined with the mild richness of coconut milk

BATATA KEERAI SOUNG 🌱

Cubes of fried potatoes, shredded spinach and tomatoes cooked with mustard seeds and coconut.

DOSA

Indigenous to the South India, the dosa can be traced back over two thousand years.

They are crêpes made from a batter of rice and lentils, usually served with a variety of fillings.

Always served with Sambhar and Thengai Chutney.

MAMSAM DOSA

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

KOLI DOSA

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

MASALA DOSA 🌱

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

SERVED WITH A CHOICE OF

SIRU UTTAPAM 🌱

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

SADA DOSA 🌱

A simple, thin crêpe of rice and lentils.

NIMMAKAI ANNAM 🌱

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

ANNAM 🌱

Steamed basmati rice.

SIDES

KEERAI KOOTU 🌱 4.95

Shredded spinach sautéed with grated coconut and subtle spices. Fresh and fragrant!

SUNDAL 🔥🌱 4.95

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

PODIMAS 🌱 4.95

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

SAMBHAR 🌱 4.95

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

MANGA PICKLE 🔥🔥🌱 2.50

Spicy, salty South Indian pickle made from unripe mangoes and red chillies.

TARKARI 🌱 3.95

A delectable salad of tomatoes, cucumber, radish, red onions, carrots and lemon juice.