

VEGAN SHARING MENU

30 per person

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.

PENNA *for 2 people*

STARTERS

POPPADOMS & DIPS

A serving of crispy poppadoms and a selection of three different dips.

LONA ESI PUTTA GODUGULA 🔥

Spicy coconut filled button mushrooms.

KEERAI BHAJJI

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

MAIN COURSE

IDLI VADA SAMBHAR 🌿

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

GUTTI VANKAYA MASALA 🌿

Whole aubergines shallow fried, cooked with onions, tomatoes and an assortment of herbs and spices.

KEERAI KOOTU 🌿

Shredded spinach sautéed with grated coconut and subtle spices.

SERVED WITH

THENGAI ANNAM 🌿

Basmati rice with grated coconut and mustard seeds.

SADA DOSA

A simple, thin crêpe of ground rice and lentils.

ALLERGY & INTOLERANCE

🥛 CONTAINS DAIRY 🌿 CONTAINS MUSTARD

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.

GADILAM *for 3 people*

STARTERS

POPPADOMS & DIPS

A serving of crispy poppadoms and a selection of three different dips.

BATATA BONDA 🌿

Soft battered dumplings of spiced potato.

KEERAI BHAJJI

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

VADA CHAMMANTHI 🔥🌿

Savoury fritters of spiced, lentils, curry leaves and black pepper, served with the spicy Mysore coconut chutney.

MAIN COURSE

GUTTI VANKAYA MASALA 🌿

Whole aubergines shallow fried, cooked with onions, tomatoes and an assortment of herbs and spices.

BATATA KEERAI SOUNG 🔥🌿

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

KEERAI MACIAL 🌿

A wholesome preparation of yellow lentils and shredded spinach.

SAMBHAR 🌿

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

SERVED WITH

ANNAM

Steamed basmati rice.

THENGAI ANNAM 🌿

Basmati rice with grated coconut and mustard seeds.

PAPER DOSA

Crispy, delicate and paper-thin, this golden brown crêpe spans two to three feet. You have to see it to believe it!

TARKARI

A jumble of fresh tomatoes, cucumber, radish, carrots and red onions with a sprinkling of spiced lemon juice.



MANJRA *for 4 people*

STARTERS

POPPADOMS & DIPS

A serving of crispy poppadoms and a selection of three different dips.

MANGA PICKLE 🔥🔥

Spicy and salty pickle made from unripe mangoes and chillies.

KEERAI BHAJJI

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

VADA SAMBHAR 🌿

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

MAIN COURSE

GUTTI VANKAYA MASALA 🌿

Whole aubergines shallow fried, cooked with onions, tomatoes and an assortment of herbs and spices.

BENDAKAYA PULUSU 🌿

An okra dish cooked with tamarind, onions, tomatoes and mustard seeds. An Andhra speciality with complex flavours.

KAI KURMA 🌿

An exquisite preparation of green beans, garden peas and carrots with coconut milk and subtle spices.

BATTANI GODUGULA 🌿

Button mushrooms, green peas and tomatoes simmered with mustard seeds, coconut and fresh coriander.

SUNDAL 🔥

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

SERVED WITH

NIMMAKAI ANNAM 🌿

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

THENGAI ANNAM 🌿

Basmati rice with grated coconut and mustard seeds.

SIRU UTTAPAM

Three soft pancakes of ground rice and lentil with a variety of toppings - tomatoes, red onions and coconut.

PAPER DOSA

Crispy, delicate and paper-thin, this golden brown crêpe spans two to three feet. You have to see it to believe it!

VEGAN MENU

South India has a breathtakingly vast food culture. A large part of this cuisine has always been fruit and vegetable based and naturally vegan.

This 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.

IDLI VADA

The **Idli** is a steamed rice cake made from a batter of fermented lentils and finely ground rice and a **Vada** is a savoury fritter shaped like a doughnut and made of ground lentils, herbs and spices.

IDLI SAMBHAR 16.5

Idli soaked in Sambhar and served with Thengai Chutney on the side.

VADA SAMBHAR 16.5

Vada soaked in Sambhar and served with Thengai Chutney on the side.

IDLI VADA SAMBHAR 16.5

Idli and *Vada* soaked in Sambhar and served with Thengai Chutney on the side.



DOSA

Large crêpe made from a batter of finely ground rice and lentils, served, as they are traditionally, with **Sambhar** and **Thengai Chutney**.

MASALA DOSA 16.5

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

BIRYANI

A centuries-old recipe of slow cooked basmati rice. The essence of its taste comes from the addition of fried onions, fresh herbs, botanical oils and numerous exotic spices and aromatics.

KAIKARI BIRYANI 17.5

With mixed seasonal vegetables.

With your choice of sauce on the side

POONDU 🔥

An intense fiery sauce abundant in garlic and crushed red chillies.

NILGIRI

A herby sauce of coriander, mint leaves and coconut. Fresh and fulfilling.

MOILEE

A mild flavoursome sauce of onions, tomatoes, turmeric with coconut milk.

UTTAPAM

A thick pancake of ground rice and lentils with a topping, and served with **Sambhar** and **Thengai Chutney** on the side.

MASALA UTTAPAM 🔥 18

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

STARTERS

LONA ESI PUTTA GODUGULA 🔥 6.5

Spicy coconut filled button mushrooms. Melts in the mouth to release an explosion of flavours.

BATATA BONDA 6.5

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

KEERAI BHAJJI 6.5

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

MAINS

GUTTI VANKAYA MASALA 13.50

Whole aubergines shallow fried, cooked with onions, tomatoes and an assortment of herbs and spices. A vegan splendour.

BENDAKAYA PULUSU 13.50

An okra dish cooked with tamarind, onions, tomatoes and mustard seeds. An Andhra speciality with complex flavours.

BATATA KEERAI SOUNG 12.95

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

KAI KURMA 12.95

An exquisite preparation of green beans, garden peas and carrots with coconut milk and subtle spices.

RICE

THENGAİ 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.

SALAD

TARKARI 3.5

A delectable jumble of fresh tomatoes, cucumber, radish, carrots and red onions with a sprinkling of spiced lemon juice.

MANGALOREAN

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

BATTANI GODUGULA 12.50

Button mushrooms, green peas and tomatoes simmered with mustard seeds, coconut and fresh coriander.

KEERAI MACIAL 12.95

A wholesome preparation of yellow lentils and shredded spinach simmered with subtle spices and coconut milk.

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

3 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!

POPPADOMS & DIPS

4.5

A serving of crispy poppadoms and a selection of three different dips

SIDES

KEERAI KOOTU 8

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

SUNDAL 🔥 8

A nutritious 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.

CHUTNEYS

THENGAİ CHUTNEY 3.5

Made from fresh coconut, herbs and 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, salty, pickle made from unripe mangoes and red chillies.