

SHARING MENU VEGETARIAN

for 2 people

Our chefs have carefully created a range of menus that perfectly capture our tradition of dining, to share. These menus are name after rivers crisscrossing South India.



AMARAVATHI

30 per person

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

BENDAKAYA PULUSU

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

PALKATTI CHETTINAD

Homemade paneer and mushrooms cooked with onions, intensely flavoured with black pepper.

SERVED WITH

NIMMAKAI ANNAM

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

SADA DOSA

A simple, thin crêpe of ground rice and lentils.

APPAM

Lacy, soft and bowl-shaped hoppers of fermented rice and coconut milk. 2 per portion.

CHITRAVATHI

35 per person

STARTERS

POPPADOMS & DIPS

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

LONA ESI PUTTA GODUGULA

Spicy coconut filled button mushrooms.

BATATA BONDA

Soft battered dumplings of spiced potato.

KEERAI BHAJJI

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

MAIN COURSE

PALKATTI DOSA

Homemade paneer makes for a great filling in this dosa.

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.

THOSAI THATTU

A delightful assortment of three different South Indian breads - Chilla, Appam and Siru Uttapam.

ALLERGY & INTOLERANCE

 VEGAN  VEGETARIAN  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.

SHARING MENU VEGETARIAN

for 3 people



Our chefs have carefully created a range of menus that perfectly capture our tradition of dining, to share. These menus are name after rivers crisscrossing South India.

TUNGABHADRA

30 per person

STARTERS

POPPADOMS & DIPS

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

LONA ESI PUTTA GODUGULA

Spicy coconut filled button mushrooms.

BATATA BONDA

Soft battered dumplings of spiced potato.

KEERAI BHAJJI

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

MAIN COURSE

IDLI SAMBHAR

Four Idli soaked in Sambhar and served with Thengai Chutney.

GUTTI VANKAYA MASALA

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

PALKATTI CHETTINAD

Homemade paneer and mushrooms cooked with onions, intensely flavoured with black pepper.

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.

PAPER DOSA

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

ALLERGY & INTOLERANCE

VEGAN VEGETARIAN 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.

BHIMA

35 per person

STARTERS

POPPADOMS & DIPS

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

PALKATTI POLLICHATHU

Paneer and mixed peppers.

KEERAI BHAJJI

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

BATATA BONDA

Soft battered dumplings of spiced potato.

MAIN COURSE

GUTTI VANKAYA MASALA

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

TELENGANA PALKATTI

A mild preparation of homemade paneer, coconut milk blended with onion, tomatoes and mustard seeds.

BATATA KEERAI SOUN

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

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.

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.