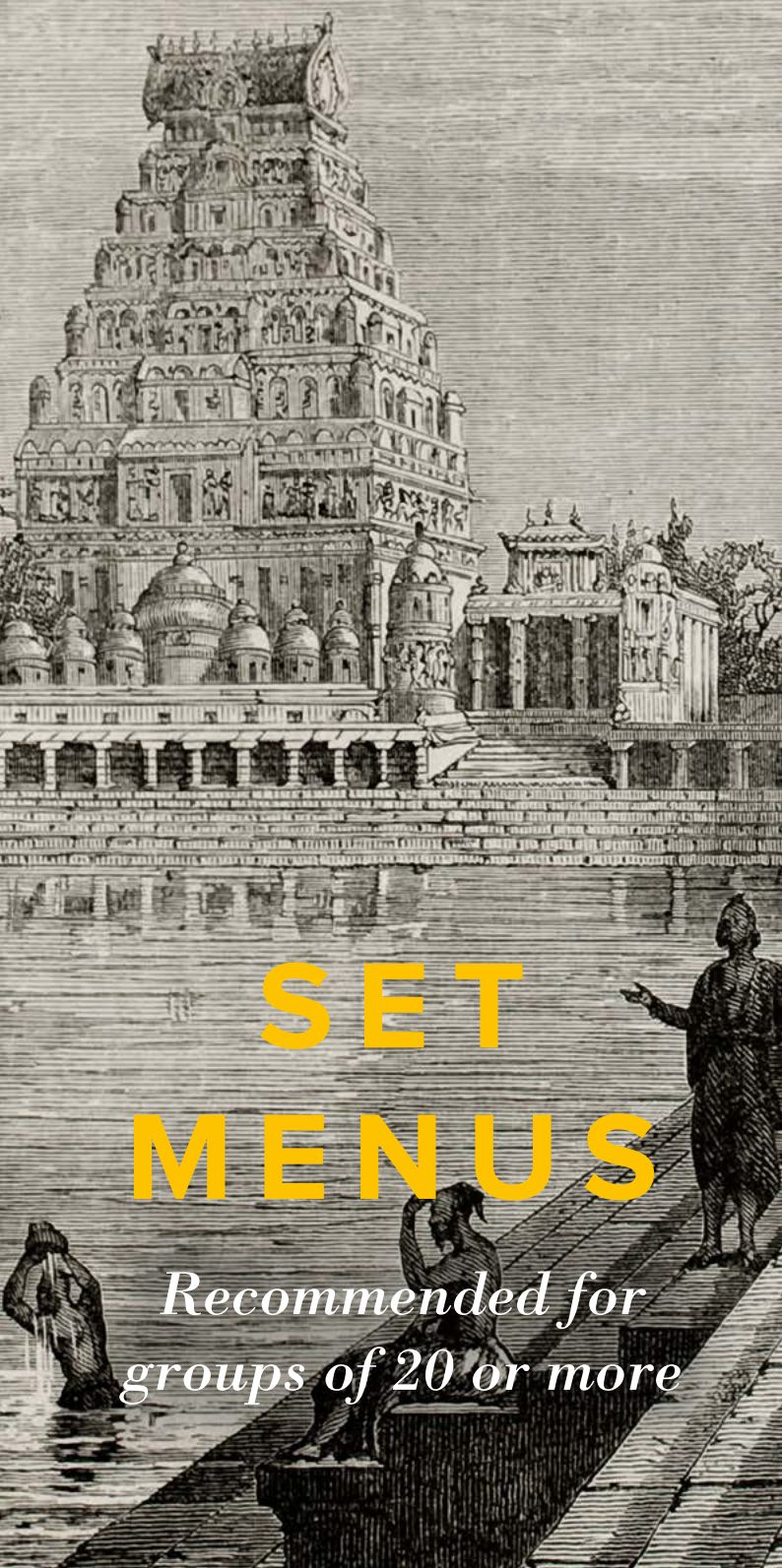


Dakhin

SOUTH INDIAN KITCHEN



SET MENUS

*Recommended for
groups of 20 or more*

SET MENU A

£22 per head

— To Start —

●○● **PALKATTI POLLICHATHU**
Slices of Indian cottage cheese and mixed peppers marinated with garlic, yogurt and coconut paste.

MAMSAM PEPPER FRY 🔥
Lamb pan seared with green chillies and crushed black peppercorns.

KARVEIPULLEI KOLI
Chicken cooked in a gram flour batter flavoured with curry leaves.

— Followed by —

MAMSAM NILGIRI
A herby lamb preparation with fresh coriander, mint and coconut with a hint of green chillies.

POONDU MILAGAI KOLI 🔥🔥
A fiery chicken preparation abundant in garlic and crushed red chillies.

KOLI THAKKALI KARI
Chicken prepared in a sauce of onion and coconut with chopped tomatoes.

●● **SAMBHAR**
A lentil and tender vegetable broth with ground roasted spices, tamarind and fenugreek seeds.

— Served with —

● **ANNAM**
Steamed rice.

●● **NIMMAKAI ANNAM**
Rice flavoured with lemon and tempered with mustard seeds, lentils and curry leaves.

● **PAPER DOSA**
A delicate and crispy paper thin crêpe spanning two to three feet.

● **APPAM**
Soft and bowl shaped lacy hoppers of ground rice and coconut milk.

ALLERGY AND INTOLERANCE

● Vegetarian ○ Contains Dairy ● Contains Mustard

Dishes with the above ingredients will show the corresponding symbol next to it. All food in this menu is completely free of celery, egg, gluten, lupin, molluscs, nuts, soya and sulphur dioxide. While every effort is made to ensure accuracy of this information, we can not accept responsibility for any allergic reaction from any dish.

SET MENU B

£24 per head

— To Start —

● **CHEMEEN VARUTHATHU** 🔥

King prawns sautéed with assorted peppers, flavoured with tomato and garlic.

MAMSAM PEPPER FRY 🔥

Lamb pan seared with green chillies and crushed black peppercorns.

KARVEIPULLEI KOLI

Chicken cooked in a gram flour batter flavoured with curry leaves.

● **KEERAI BHAJJI**

Fresh spinach and onions in gram flour, fried to a crunchy finish.

— Followed by —

ROYYALU VEPUDA 🔥

A king prawn preparation with caramelised onions and tomatoes with flavours of ginger and red chillies.

ATTERACHI THENGA KARI

Lamb in a mild sauce of onion and coconut with hints of cardamom and fennel seeds.

CHETTINAD KOLI 🔥🔥

Chicken braised with chopped onions and tomatoes, flavoured with ground black pepper.

●● **SAMBHAR**

A lentil and tender vegetable broth with ground roasted spices, tamarind and fenugreek seeds.

— Served with —

● **ANNAM**

Steamed rice.

●● **THENAGAI ANNAM**

Rice mixed with grated coconut and seasoned with curry leaves, mustard seeds and lentils.

● **PAPER DOSA**

A delicate and crispy paper thin crêpe spanning two to three feet.

● **ULUVA CHILLA**

A soft and thin bread of gram flour flavoured with dried fenugreek.

SET MENU C

£27 per head

— To Start —

○● **VARUTHA ATTUKARI**

Grilled lamb fillet with a ginger and coconut marinade.

● **CHEMEEN VARUTHATHU** 🔥

King prawns sautéed with assorted peppers, flavoured with tomato and garlic.

KARVEIPULLEI KOLI

Chicken cooked in a gram flour batter flavoured with curry leaves.

— Followed by —

○● **MEEN CHUTTATHU**

Monkfish and assorted peppers with flavours of ginger, garlic and cumin.

● **MOILEE SAUCE**

A mild sauce of coconut and turmeric with onions and tomatoes.

VEINCHINA MAMSAM 🔥

Lamb cubes simmered with black pepper and browned onions with a flavour of ginger.

KORI MANGALOREAN KARI

Chicken in a mild sauce of onion and tomato, with a hint of curry leaves.

●● **SAMBHAR**

A lentil and tender vegetable broth with ground roasted spices, tamarind and fenugreek seeds.

— Served with —

●● **NIMMAKAI ANNAM**

Rice flavoured with lemon and tempered with mustard seeds, lentils and curry leaves.

●● **THENAGAI ANNAM**

Rice mixed with grated coconut and seasoned with curry leaves, mustard seeds and lentils.

● **PAPER DOSA**

A delicate and crispy paper thin crêpe spanning two to three feet.

● **SIRU UTTAPAM**

Rice and lentil pancakes with different toppings of tomatoes, onions and coconut with coriander.

SET MENU D

£30 per head

— To Start —

○● **MEEN CHUTTATHU**

Monkfish and assorted peppers with flavours of ginger, garlic and cumin.

○● **VARUTHA ATTUKARI**

Grilled lamb fillet with a ginger and coconut marinade.

○● **VARUTHA KOLI** 🔥

Chicken breast pieces with a spicy flavour of red chillies.

— Followed by —

○● **MEEN ROST** 🔥

Flame roasted salmon and assorted peppers flavoured with ginger, garlic and spiced yogurt.

●● **POONDU SAUCE** 🔥🔥

A thick fiery sauce abundant in garlic and crushed red chillies.

MAMSAM NILGIRI

A herby lamb preparation with fresh coriander, mint and coconut with a hint of green chillies.

CHETTINAD KOLI 🔥🔥

Chicken braised with chopped onions and tomatoes, flavoured with ground black pepper.

●○● **PALKATTI POLLICHATHU**

Slices of paneer and mixed peppers marinated with garlic, yogurt and coconut paste.

●● **SAMBHAR**

A lentil and tender vegetable broth with ground roasted spices, tamarind and fenugreek seeds.

— Served with —

●● **NIMMAKAI ANNAM**

Rice flavoured with lemon and tempered with mustard seeds, lentils and curry leaves.

●● **THENAGAI ANNAM**

Rice mixed with grated coconut and seasoned with curry leaves, mustard seeds and lentils.

● **PAPER DOSA**

A delicate and crispy paper thin crêpe spanning two to three feet.

● **SIRU UTTAPAM**

Rice and lentil pancakes with different toppings of tomatoes, onions and coconut with coriander.

LUNCH FOR £9.95

*Enjoy an authentic South Indian
Thali meal or a three course
South Indian lunch for only £9.95.*

MONDAY TO FRIDAY : 12PM - 2PM

PRE-THEATRE & WEEKEND SHOPPERS SPECIAL

*Get 50% off on all main dishes
from the à la carte menu.*

MONDAY TO FRIDAY : 5PM - 6.30PM

SATURDAY & SUNDAY : 1PM - 6PM

*A minimum of one main dish per person must be
ordered and seafood dishes will include a surcharge.*

BAPU HOSPITALITY ROYALTY

*Sign up for the Bapu Hospitality Royalty
Programme and get 10% off on
all food and drink at Dakhin and
The Dhabba restaurants.*

ASK A MEMBER OF STAFF FOR
MORE INFORMATION.



0141 553 2585 INFO@DAKHIN.COM

89 CANDLERIGGS, MERCHANT CITY,
GLASGOW G1 1NP