Dakhin
SOUTH INDIAN KITCHEN

100% Gluten Free Cuisine | 100% Nut Free Cuisine

LUNCH

Monday to Friday: 12pm to 2pm.

PAPAD & DIPS Ⓥ *6.50*
A serving of crispy poppadoms and a selection of three different dips.

THALI *15 pp*

The ubiquitous South Indian lunch, a thali is a well-balanced meal with an assortment of dishes traditionally served in small bowls, all arranged on a round plate.

VEGETARIAN THALI
With preparations of vegetables, paneer, lentils and yogurt, served with rice, bread and dessert.

NON-VEG THALI
With preparations of chicken, lamb, lentils and yogurt, served with rice, bread and dessert.

TWO COURSES DOSA *15 pp*

DOSAS are large crêpes made from a batter of finely ground rice and lentils, dosa are usually served with a variety of different regional fillings. Always served with **SAMBHAR**, **THENGAI CHUTNEY** & **TAKALI CHUTNEY**.

MASALA DOSA Ⓥ
The classic savoury spiced potato.

PALKATTI MASALA DOSA
Homemade paneer.

KOLI DOSA
Spiced chicken.

DESSERTS

PAAL PAYASAM
A traditional cardamom flavoured pudding of rice and sweetened milk. Served warm.

SCOOP OF ICE CREAM
Vanilla Ⓥ

THREE COURSES *15 pp*

STARTERS

KARVEIPULLEI KOLI
Shreds of chicken flavoured with crushed curry leaves

BATATA BONDA Ⓥ
Soft battered dumplings of spiced potato.

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

MAINS

VENCHINA MAMSAM
Fresh ginger and a touch of black pepper to bring out the taste of lamb in this time-tested recipe from Andhra Pradesh.

MYSORE CHILLI KOLI
Chicken cooked with caramelised onions, tomatoes, coconut milk and green chillies - from the old Kingdom of Mysore.

KORI MANGALOREAN
This chicken preparation contains subtle spices combined with the mild richness of coconut milk and curry leaves.

BATATA KEERAI SOUNG Ⓥ
Cubes of fried potatoes, shredded spinach and tomatoes cooked with mustard seeds and coconut.

SERVED WITH

ANNAM Ⓥ
Steamed basmati rice.

CHILLA Ⓥ
A soft, thin and savoury bread of gram flour with fenugreek.

SADA DOSA Ⓥ
A simple, thin crêpe of rice and lentils.

DESSERTS

PAAL PAYASAM
A traditional cardamom flavoured pudding of rice and sweetened milk. Served warm.

SCOOP OF ICE CREAM
Vanilla Ⓥ

ALLERGY & INTOLERANCE

We use vegetable oil which contains SOYA in all of our kitchen preparations.

Please speak to your server about any dietary requirements you have before you order your meal. Our chefs are happy to prepare something to your specific dining requirements. Please give prior notice to do so. 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

PRE-THEATRE MENU

Two Courses for 25pp

Monday to Friday: 5pm to 6pm
Saturday & Sunday: 1pm to 6pm

Available for groups of up to 8
Tables back in 90 minutes

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STARTERS

MAMSAM PEPPER FRY
Tender pan-seared lamb with black pepper and green chillies.

KARVEIPULLEI KOLI
Shreds of chicken flavoured with crushed curry leaves.

BATATA BONDA Ⓥ
Soft battered dumplings of spiced potato.

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

MAIN COURSES

VENCHINA MAMSAM
Fresh ginger and a touch of black pepper to bring out the taste of lamb, in this time tested recipe from Andhra Pradesh.

MAMSAM NILGIRI
This herby lamb dish of coriander and a touch of mint is wholesome and refreshing.

MYSORE CHILLI KOLI
Chicken cooked with caramelised onions, tomatoes, coconut milk and green chillies - from the old Kingdom of Mysore.

KORI MANGALOREAN
This chicken preparation contains subtle spices combined with the mild richness of coconut milk and curry leaves.

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

BATATA KEERAI SOUNG Ⓥ
Cubes of fried potatoes, shredded spinach and tomatoes cooked with mustard seeds and coconut.

SERVED WITH A CHOICE OF

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

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

SADA DOSA Ⓥ
A simple, thin crêpe of rice and lentils.

ANNAM Ⓥ
Steamed basmati rice.

PAPAD & DIPS Ⓥ *6.5*
A serving of crispy poppadoms and a selection of three different dips

DOSA

DOSAS are large crêpes made from a batter of finely ground rice and lentils, dosa are usually served with a variety of different regional fillings. Always served with **SAMBHAR**, **THENGAI CHUTNEY** & **TAKALI 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.

SIDES

KEERAI KOOTU Ⓥ *9*
Shredded spinach sautéed with grated coconut and subtle spices. Fresh and fragrant!

PACHADI *4*
Cucumber soaked in refreshing cool yoghurt, flavoured with cumin, mustard seeds and coriander.

MANGA PICKLE Ⓥ *2.5*
Spicy, salty South Indian pickle made from unripe mangoes and red chillies.

SUNDAL Ⓥ *9*
A nutritious delicacy of black chickpeas, tossed together with a hint of tomatoes, onions, herbs and spices.

SAMBHAR Ⓥ *8*
Seasonal vegetables, lentils, tamarind and spices, stewed together create this most popular South Indian staple.

TARKARI Ⓥ *4*
A delectable salad of tomatoes, cucumber, radish, red onions, carrots and lemon juice.

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