CLASSICS

Among South India's breathtakingly vast food culture are a few standard-bearers that signify its uniqueness. These dishes, with hundreds of regional variations, are commonly enjoyed by millions all across South India.

The **IDLI** is a steamed rice cake made from the batter of fermented lentils and finely ground rice. A **VADA** is a savoury doughnut made of ground lentils, herbs and spices. Both are served with **SAMBHAR**, **THENGAI CHUTNEY** & **TAKALI CHUTNEY**.

IDLI SAMBHAR Ⓥ ❁ *17.5*
Four Idli soaked in Sambhar.

VADA SAMBHAR Ⓥ ❁ *17.5*
Four Vada soaked in Sambhar.

IDLI VADA SAMBHAR Ⓥ ❁ *17.5*
Two Idli and two Vada soaked in Sambhar.



DOSA

Indigenous to and a staple dish of Southern India, the humble dosa has hundreds of different variations and can be traced back over 2000 years.

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**.

MYSORE CHUTNEY 🔥🔥 Ⓥ ❁ *3.5*
Add a spreading of spicy coconut chutney to the dosa for that extra heat.

SAMUNDRA DOSA ❁ *27.5*
Prawns and fish, chopped together, spiced, sautéed and rolled in a dosa.

MAMSAM DOSA ❁ *24*
A dosa with a splendid filling of lamb, green peas, curry leaves and spices.

KOLI DOSA ❁ *21.5*
A serving of well-spiced chicken in a rolled- up dosa.

PALKATTI DOSA 🌱 ❁ *19*
Homemade paneer makes for a great filling in this dosa.

MASALA DOSA Ⓥ ❁ *17.5*
A dosa with a traditional savoury spiced potato filling. A classic South Indian dish.

BIRYANI

A centuries-old recipe of basmati rice, slow cooked with various meats, seafood or vegetables.

The essence of its taste comes from the addition of fried onions, yoghurt, fresh herbs, botanical oils and numerous exotic spices and aromatics.

The **BIRYANI** is traditionally served with **PACHADI** to balance the strong yet subtle flavours, or choose one of our **SAUCE ON THE SIDE.**

YERA BIRYANI *26.5*
Cooked with king prawns.

MAMSAM BIRYANI *23.5*
With tender lamb.

KODI BIRYANI *21.5*
With soft and succulent chicken breast.

KAIKARI BIRYANI 🌱 *18*
With mixed seasonal vegetables.



In recognition of larger groups, a discretionary 10% gratuity will be automatically applied to parties of 7 or more. Please be advised that the entirety of the 10% gratuity directly benefits our dedicated staff.

SHARING MENUS

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. *For groups of four or more.*

PERIYAR 🌱

VEGETARIAN *35 per person*

STARTERS

PAPAD & DIPS Ⓥ ❁
BATATA BONDA Ⓥ ❁
KEERAI BHAJI Ⓥ
IDLI SAMBHAR Ⓥ ❁

MAIN COURSE

GUTTI VANKAYA MASALA Ⓥ ❁
BENDAKAYA PULUSU Ⓥ ❁
BATATA KEERAI SOUNG 🔥 Ⓥ ❁
KEERAI MACIAL Ⓥ ❁

SERVED WITH

THENGAI ANNAM Ⓥ ❁
NIMMAKAI ANNAM Ⓥ ❁
SIRU UTTAPAM Ⓥ
PAPER DOSA Ⓥ

KAVERI

50 per person

STARTERS

PAPAD & DIPS Ⓥ ❁
CHEMMEEN VARUTHATHU 🔥 ❁
VARUTHA ATTUKARI
VARUTHA KOLI 🔥
PALKATTI POLLICHATHU 🌱

MAIN COURSE

MEEN PULLI 🔥
MAMSAM NILGIRI
MYSORE CHILLI KOLI 🔥
KOZHI STEW
SUNDAL 🔥 Ⓥ
KEERAI KOOTU Ⓥ ❁
TAKALI CHUTNEY 🔥

SERVED WITH

THENGAI ANNAM Ⓥ ❁
NIMMAKAI ANNAM Ⓥ ❁
SIRU UTTAPAM Ⓥ
PAPER DOSA Ⓥ

VAIGAI

40 per person

STARTERS

PAPAD & DIPS Ⓥ ❁
CHEMMEEN VARUTHATHU 🔥 ❁
MAMSAM PEPPER FRY 🔥
KARVEIPULLEI KOLI
KEERAI BHAJI Ⓥ

MAIN COURSE

ATTERACHI THENGAI KARI
VENCHINA MAMSAM 🔥🔥
KOZHI STEW
POONDU KOLI 🔥🔥
KEERAI KOOTU Ⓥ ❁

SERVED WITH

NIMMAKAI ANNAM Ⓥ ❁
ANNAM Ⓥ
SIRU UTTAPAM Ⓥ
PAPER DOSA Ⓥ

GODAVARI

60 per person

STARTERS

PAPAD & DIPS Ⓥ ❁
PEDDA ROYYALU
MEEN CHUTTATHU
ATTU VARUVAL
VARUTHA KOLI 🔥

MAIN COURSE

YETTI MASALA 🔥
ERACHI MAPPAS 🔥
POONDU KOLI 🔥🔥
KORI MANGALOREAN
KEERAI KOOTU Ⓥ ❁
SUNDAL 🔥 Ⓥ

SERVED WITH

THENGAI ANNAM Ⓥ ❁
NIMMAKAI ANNAM Ⓥ ❁
SIRU UTTAPAM Ⓥ
PAPER DOSA Ⓥ

Dakhin

SOUTH INDIAN KITCHEN

OPENING TIMES

Monday to Friday *lunch*	12pm - 2pm
Monday to Thursday	5pm - 10pm
Friday	5pm - 10:30pm
Saturday	1pm - 10:30pm
Sunday	1pm - 10pm

100% Gluten Free Cuisine | 100% Nut Free Cuisine

Between the Arabian Sea, the Bay of Bengal and the Indian Ocean lies a tropical expanse of endless beaches, mountain ranges, and plateaus, crisscrossed by an intricate meandering of rivers. The region is as diverse as it is breathtaking. This is South India.



Encompassing the states of Andhra Pradesh, Karnataka, Kerala, Tamil Nadu and Telangana, South India is a land with a unique cuisine. The 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. Discover a new experience with every meal.

STARTERS



POPPADOMS & DIPS Ⓥ ❁ *7.5*
A serving of crispy poppadoms and a selection of three different dips.

MASALEGALU ONYON Ⓥ *3*
Sliced & spiced red onions.

CHEMMEEN VARUTHATHU 🔥 ❁ *10*
King prawns and peppers tossed together with a tangy tomato and garlic sauce.

ATTU VARUVALY 🥛 *10*
Flame grilled lamb chops marinated with roasted spices and curry leaves

MAMSAM PEPPER FRY 🔥 *9.5*
Tender pan-seared lamb with black pepper and green chillies.

KARVEIPULLEI KOLI *8*
Shreds of chicken flavoured with crushed curry leaves

KEERAI BHAJJI Ⓥ *7.5*
Crunchy spinach and onion fritters. A popular street-side snack.

BATATA BONDA Ⓥ ❁ *7.5*
Soft battered dumplings of spiced potato.



RAJINI CAN ❁ *19.5*
A mixed platter of Keerai Bhaji, Batata Bonda, Karveipullei Koli, Mamsam Pepper Fry and Chemmeen Varuthathu.
Serves Two

EXTRA CHUTNEY

THENGAI CHUTNEY Ⓥ ❁ *4*
Simple chutney made from fresh coconut, herbs & spices.

TAKALI CHUTNEY 🔥 Ⓥ ❁ *4*
A medium to spicy chutney made with tomatoes and garlic.

MYSORE CHUTNEY 🔥🔥 Ⓥ ❁ *4*
A spicy coconut chutney for those who like a bit of heat.

MANGA PICKLE 🔥 Ⓥ ❁ *4*
Spicy and salty pickle made from unripe mangoes and chillies.

FLAME COOKED

As starter to share or a main course by itself

A selection of seafood, meats, and paneer specialities marinated and flame cooked on a skewer and served with a light garnish.

THEEYIL CHUTTA SANGAMAM 🥛 *50*
A mixed platter of flame cooked monkfish, lamb fillet and chicken breast. *Serves Two to Three*

PEDDA ROYYALU 🥛 *38*
Fresh jumbo tiger prawns.

MEEN CHUTTATHU 🥛 *29*
Scottish monkfish.

VARUTHA ATTUKARI 🥛 *22*
Lamb fillet.

VARUTHA KOLI 🔥 🥛 *19*
Chicken Breast.

PALKATTI POLLICHATHU 🌱 🥛 *17*
Paneer and mixed peppers.

SAUCES ON THE SIDE

Recommended when ordered as a main.



POONDU 🔥🔥 Ⓥ *6*
A spicy sauce abundant in garlic and crushed red chillies.

NILGIRI Ⓥ *6*
A medium sauce of coriander, mint leaves and coconut.

MANGALOREAN Ⓥ *6*
A mild to medium sauce with coconut milk and flavoured with curry leaves.

MOILEE Ⓥ *6*
A mild and velvety sauce of onions, tomatoes, turmeric and coconut milk.

THE OCEAN'S LURE

MEEN MOILEE *28*
Fresh Scottish monkfish stewed with coconut milk, onions, tomatoes and lemon.

MEEN PULLI 🔥 *27*
This quintessential dish from the Malabar coast has Scottish monkfish in a spicy, tangy sauce of tamarind and red chillies.

MEEN MANGA *26*
Sea Bream fillets in coconut milk a baby mango slices for a tangy finish.

YETTI MASALA 🔥 *33*
Fresh jumbo tiger prawns, lightly fried and cooked in a thick flavourful sauce of onions, tomatoes and coconut.

KUTTANADAN KONJU 🔥🔥 *25*
A Keralan prawn curry with ginger, garlic, tomato, red chilli and coconut.

TREATS OF LAMB

VENCHINA MAMSAM 🔥🔥 *21*
Fresh ginger and a touch of black pepper are used to bring out the taste of lamb in this time-tested recipe from Andhra Pradesh.

ERACHI MAPPAS 🔥 *26*
Rich and full of flavour, these lamb chops are simmered with onions, tomatoes and coconut milk.

MAMSAM NILGIRI *21*
This herby lamb dish of coriander and a touch of mint is wholesome and refreshing.

ATTERACHI THENGAI KARI *21*
The fragrant aroma of cardamom and fennel, the richness of coconut milk and the tenderness of lamb make this dish a delight to the senses.





VEGETARIAN & VEGAN

GUTTI VANKAYA MASALA Ⓥ ❁ *17*
Whole aubergines shallow fried, cooked with onions, tomatoes and an assortment of herbs and spices.

BENDAKAYA PULUSU Ⓥ ❁ *16*
An okra dish cooked with tamarind, onions, tomatoes and mustard seeds. An Andhra speciality with complex flavours.

BATATA KEERAI SOUNG 🔥 Ⓥ ❁ *15*
Cubes of fried potatoes, shredded spinach and tomatoes cooked with mustard seeds and coconut.

KAI KURMA Ⓥ ❁ *15*
An exquisite preparation of green beans, garden peas and carrots with coconut milk and subtle spices.



HOMEMADE PANEER

At Dakhin we make our own PANEER. There is a Scottish version of this ancient means of cheese making called crowdie, as there probably is everywhere there is milk. But paneer is something else. Rather like cottage cheese, it has a crumbly texture and dense freshness that gives strong flavours - a tendresse and a richness all of its own.

PALKATTI CHETTINAD 🔥🔥 🌱 🥛 *17*
Homemade paneer and mushrooms cooked with onions, intensely flavoured with black pepper.

PALKATTI MULAKITATHU 🌱 🥛 *18*
A traditional Kerala dish of homemade paneer and bell peppers in a mild to medium garlic and tomato sauce.

PICK OF THE POULTRY

POONDU KOLI 🔥🔥 *19*
A spicy chicken dish with tomatoes and red chillies, complemented with ginger and garlic.

MYSORE CHILLI KOLI 🔥 *19*
Chicken cooked with caramelised onions, tomatoes, coconut milk and green chillies - from the old Kingdom of Mysore.

KOZHI STEW *19*
Chicken stewed with coconut milk, potatoes, carrots, exotic spices and aromatics.

KORI MANGALOREAN *19.5*
This chicken preparation contains subtle spices combined with the mild richness of coconut milk and curry leaves.

SIGNATURE PREPARATIONS

SIDES

KEERAI MACIAL Ⓥ ❁ *9.5*
A wholesome preparation of yellow lentils and shredded spinach.

KEERAI KOOTU Ⓥ ❁ *9.5*
Shredded spinach sautéed with grated coconut and subtle spices.

SUNDAL 🔥 Ⓥ *9*
A 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.

TARKARI Ⓥ *5*
A jumble of fresh tomatoes, cucumber, radish, carrots and red onions with a sprinkling of spiced lemon juice.

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

BREADS

SADA DOSA Ⓥ *7*
A simple, thin crêpe of ground rice and lentils.

MUTTA DOSA 🥚 *9*
A Sada Dosa cooked with a beaten egg on top

CHILLA Ⓥ *6.5*
A soft, thin and savoury bread of gram flour with fenugreek cut into four pieces.

APPAM Ⓥ *7*
Lacy, soft and bowl-shaped hoppers of fermented rice and coconut milk.

SIRU UTTAPAM Ⓥ *5.5*
Soft pancakes of ground rice and lentil with a variety of toppings - tomatoes, red onions and coconut.

THOSAI THATTU Ⓥ *9.5*
A delightful assortment of three different South Indian breads - Chilla, Appam and Siru Uttapam.

PAPER DOSA Ⓥ *12.5*
Crispy, delicate and paper-thin, this golden brown crêpe spans two to three feet. You have to see it to believe it!

RICE

THENGAI ANNAM Ⓥ ❁ *5.5*
Basmati rice with grated coconut and mustard seeds.

NIMMAKAI ANNAM Ⓥ ❁ *5*
Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.

ANNAM Ⓥ *4*
Steamed basmati rice.

ALLERGY & INTOLERANCE

Ⓥ VEGAN 🌱 VEGETARIAN
🥛 CONTAINS DAIRY ❁ CONTAINS MUSTARD

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. We do not procure any item which has "MAY CONTAIN NUTS", however we do use some items which have a disclaimer "PACKAGED IN A FACTORY WHICH HANDLES NUTS"