

## SMALL PLATES

Small plates are paired with sambar (lentil soup) or chef's special chutneys

<b>MEDHU VADA</b>	A light crispy lentil fritter.	GF   V	7	<b>VEGETABLE SAMOSA</b>	Potato, peas and shredded vegetables.	V	7
<b>STEAMED IDLY</b>	Soft and fluffy steamed rice-lentil cakes.	GF   V	7	<b>VEGETABLE BONDA</b>	Vegetable balls. South India's answer to Samosa.	GF   V	8
<b>IDLY FRY</b>	Fried "Idly wedges" and ground spices	GF   V	8	<b>GHEE ROAST CHICKEN</b>	Pan fried bite sized chicken in yogurt-turmeric marinade.	GF	10
<b>DAKSHIN SALAD</b>	Mixed greens, mixed vegetables, garbanzo beans tossed in coconut oil and mango yogurt. <i>Add Paneer (or) Chicken +\$3</i>					GF	9

## DOSAS

Crispy golden crepes made paired lentil soup and chutneys. *Add potato masala to any dosa (+\$1.5) Add chopped onions to any dosa (+\$1)*

<b>SADA</b>	Original golden and perfectly rolled.	GF   V	8	<b>SHREDDED CHICKEN</b>	Boneless curry chicken wrapped in dosa over an egg.	GF	13
<b>MYSORE</b>	Medium spice spread on Sada Dosa.	GF   V	9	<b>MINCED LAMB</b>	Seasoned lamb wrapped in a dosa over an egg.	GF	14
<b>KARA</b>	Hotter version of the Mysore Dosa.	GF   V	9	<b>SPRING VEGETABLE</b>	Potato masala and chopped veggies wrapped in a dosa.	GF   V	12
<b>GHEE PAPER</b>	Large crispy dosa cooked with ghee.	GF	10	<b>SPINACH MASALA</b>	Spinach and potato masala wrapped in Mysore dosa.	GF   V	12
<b>RAVA</b>	Semolina dosa with spices.	V	9	<b>PANEER BURJI</b>	Cottage cheese with peas and turmeric wrapped in dosa.	GF   V	12
<b>ONION RAVA</b>	Rava dosa topped with red onions.	V	10	<b>ONION-CHILI-TOMATO UTTAPPAM</b>	Sweet, acidic, biting flavors on a "dosa pancake".	GF   V	11

## PLATTERS | 'THALI'

<b>TIFFIN</b>	Try a little of all the basics. Includes: Idly, Vada, Masala Dosa and a Dakshin Dessert.	V	11
<b>FULL MEALS</b>	Tamarind and Lentil soups, Channa Masala, Dal and two curries of the day, White Rice, Poori, Rice Crisps, Dessert and Buttermilk.	V	14
<b>DAKSHIN MEALS</b>	Tamarind and Lentil soups, Channa Masala, White Rice, Poori, Rice Crisps, Dessert and Buttermilk and your choice of Andhra Lamb (or) Mangalore Chicken.		16

# ENTREES

Served with White Rice and Rice Crisp (GF).

<b>DUM BIRIYANI</b>	Curry infused rice dish with day's protein.	MP	<b>CHEF'S SPECIAL</b>	Chef's selection of specialties.	MP
<b>ANDHRA LAMB</b>	Free range lamb in spicy tamarind gravy.	15	<b>SPINACH-LEGUME</b>	Sautéed spinach, legumes and vegetable of the day in seasoned dal.	13
<b>MANGALORE CHICKEN</b>	Boneless chicken in coconut gravy.	13	<b>PANEER BUTTER MASALA</b>	An ode to THE curry that put Indian cuisine on the map.	13

## BREADS

<b>POORI</b>	Fried four bread	1.5	<b>BAROTA</b>	Layered flaky bread (2pc)	3
--------------	------------------	-----	---------------	---------------------------	---

# KIDS MENU

<b>TOT-CHICKEN DOSA</b>	Tots version of our popular Shredded Chicken dosa.	9	<b>TOT-VEGETABLE DOSA</b>	Tots version of our popular Vegetable dosa.	9
<b>CHOCOLATE DOSA</b>	Spread of Hershey's chocolate on Sada Dosa.	8	<b>TOT-ENTREE</b>	Kid's size entrée with two pooris and rice crisps.	9

# BEVERAGES

<b>FILTER COFFEE</b>	3.5	<b>TURMERIC-ALMOND MILK</b>	Almond milk, turmeric and light spices	4.5	<b>BUTTERMILK</b>	A light and tangy yogurt drink	3.5
<b>MASALA CHAI</b>	3	<b>MANGO LASSI</b>	Popular yogurt drink with mango pulp	4.5	<b>PISTACHIO MILK</b>	Ground pistachio and pressed milk	3.5

# SIDES

<b>WHITE RICE</b>	Sona masoori rice	2	<b>POTATO MASALA</b>	Savory mashed potatoes.	2	<b>GHEE</b>	Clarified butter. Yes! Better than butter.	2
<b>RICE CRISPS</b>	Savory south Indian rice crisps	3	<b>YOGURT/ RAITHA</b>	A scoop of Karoun yogurt	2	<b>GUN POWDER</b>	A savory blend of red chilies, split chickpeas and garlic.	1.5