

southindia in a bag

taste the flavours of **south india** from
the **comfort of your home**, as we
bring you **authentic cuisine** from the
four states right to your **doorstep**.

southindies
Tastes of 4 States

free home delivery

call **080 41636363**

soups

1. thili **saaru** 60
rice starch, garlic and cumin flavoured mangalorean soup.
2. punar puli **saaru** 60
cocum flavoured thin soup.

starters

3. batata **malligay** 100
potato wedges marinated in coriander and spices, deep fried.
4. cauliflower **bezule** 100
florets of cauliflower marinated in a mangalorean home style masala, deep fried.

main course

5. mavinakkai **menaskai** 150
raw mango in a sweet and sour gravy.
6. parundu kuku **sasime** 150
ripened mango with chillies, coconut and mustard.
7. alembu **arepu** 150
button mushroom cooked in a coconut and chilli flavoured curry.
8. basala **belae** 150
lentils and spinach cooked with garlic and cumin.
9. tarkari **pathartha** 150
garden fresh vegetables cooked with coriander and coconut.

soups

10. mulagakai **chaaru** 60
a thin, spicy soup flavoured with drumstick.

11. anasapandu **chaaru** 60
sweet and spicy soup with pineapple.

starters

12. mokka junna **miriyalu fry** 100
baby corn marinated with crushed pepper, tamarind and besan flour, deep fried.

13. dumpala **kaaram** 100
deep fried baby potatoes tossed with ethnic spices.

main course

14. guthi vonkaya **koora** 150
baby brinjals cooked in a thick sauce with peanuts and sesame seeds.

15. mirapakaya **pattani curry** 150
yellow chillies and green peas cooked in a cashew and coconut based gravy.

16. gongura **pappu** 150
lentils cooked with garlic and sour spinach.

17. chama dumpa **pulusu** 150
tender colocasia cooked in a spicy gravy.

18. pesarattu **koora** 150
green lentil pancakes in a coconut and cashew based gravy.



soups

19. murungai elai **soup** 60
drumstick leaves and lentils simmered together with aromatic spices.
20. melagu-tanni **soup** 60
lentils and green apple soup flavoured with madras curry powder and crushed pepper.

starters

21. keerai **vadai** 100
deep fried lentil dumplings with spinach and spices.
22. kuzhi **paniyaram** 100
shallow fried rice and urad dal dumplings.
23. podi tossed **idlis** 100
tiny idlis tossed with traditional gunpowder and curry leaves.

main course

24. karuvepilai poondu **kuzhambu** 150
a tangy and spicy gravy flavoured with roasted garlic and curry leaves.
25. beans paruppu **usili** 150
french beans cooked dry with lentils and spices.
26. paal katti vengayathaal **masala** 150
cottage cheese and spring onions in a cashew and coconut based gravy.
27. vendakkai **chettinad** 150
ladies finger cooked with shallots in a tangy and spicy gravy.
28. makka cholam **keerai masial** 150
country spinach cooked with lentils, spices and corn kernels.

soups

29. thakkali **chaaru** 60
tomato soup flavoured with ginger and curry leaves.

starters

30. chena **porichathu** 100
yam marinated with red chilli paste, grated coconut and curry leaves, deep fried.
31. vazhapoo **cutlet** 100
potatoes mixed with banana flower, spices, rolled to patties and deep fried.

main course

32. koonu **vattichathu** 150
button mushroom cooked in a spicy and tangy gravy flavoured with cumin.
33. alleppey **vegetable curry** 150
mixed vegetables cooked in a coconut milk based gravy with ginger,
raw mango and green chillies.
34. kai kari **stew** 150
garden fresh vegetables cooked in a coconut milk based gravy
flavoured with curry leaves, ginger and green chillies.
35. kappa **ularthiyathu** 150
tapioca cooked dry with shallots, ginger, green chillies, crushed pepper and curry leaves.
36. ulli **theyyal** 150
shallots cooked in a tangy gravy with roasted coconut.

37. kal **dosa** 50
non-oily, steamed dosa. (2 pieces in a portion)

38. neer **dosa** 50
handkerchief thin rice dosa. (2 pieces in a portion)

39. **idiappam** 50
string hoppers. (3 pieces in a portion)

40. ragi **dosa** 50
a pancake made of millet, onion and green chillies.

41. sajjige **rotti** 50
a thick bread made with semolina, coconut,
green chillies and curry leaves. (2 pieces in a portion)

42. veechu **parotta** 50
a thin bread with refined flour and fat. (2 pieces in a portion)

43. bisi **bele bath** 100
rice and lentils cooked with spices,
jaggery and tamarind - a specialty from mysore.

44. flavoured **rice** 100
a choice of lemon, coriander, tomato, tamarind and coconut.

45. curd **rice** 70

46. madurai naicker **pulao** 150
rice cooked to perfection with dry fruits and saffron.

47. steamed **rice** 60

48. badam **halwa** 100
almonds with milk and ghee.

49. ada **pradhaman** 90
rice flakes and jaggery cooked with coconut milk,
flavoured with cardamom.

50. kasi **halwa** 90
stewed white pumpkin with saffron sugar.

51. godhi **halwa** 90
grounded wheat reduced with sugar, cardamom and ghee.

52. sakkara gadda **paravanamu** 90
sweet potato cooked with saffron flavoured milk.

53. elaneer **payasam** 125
tender coconut morsels in coconut milk and cardamom.


54. kavana arisi **halwa** 90
wild rice cooked with sugar and ghee.


southindies
TASTES OF 4 STATES


call 080 41636363

840/a, 100 ft road, indiranagar, bangalore 38.


www.thesouthindies.com

 minimum order of **rs.300**

 up to a radius of **5 kms** only

 **lunch** 11:00 am to 3:30 pm

dinner 7:00 pm to 10:30 pm

 extra charge for packing containers

billionsmiles hospitality also takes up outdoor catering