



PAPADUMS

SOUTH INDIAN SPECIALS

DINE IN MENU

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Bangalore Masala Dosa \$11.00

Mashed potato slowly stirred with onions and tomato cracked with mustard seed and curry leaves, served with sambar and chutney

Paneer Dosa \$12.00

Grated cottage cheese with chopped onion, tomatoes and capsicum with south Indian spices.

Mushroom Dosa \$12.00

Chopped mushroom with onions and tomatoes along with South Indian spices

Madras Masala Uttapam \$12.00

A flat thicker version of the dosa topped with onions, tomatoes, coriander leaves and green chilli.

Onion Dosa \$10.00

Filling with chopped onions and South Indian spices.

Andhra Kara Podi Dosa \$10.00

Filling with chopped onions, Nalla karampodu with coriander leaves.

Plain Ghee Roast Dosa \$10.00

Unique South Indian special Ghee spread it well with thin and crispy.

70MM Masala Dosa \$17.00

Bigger in size! Enough for 2! Comes with Potato Masala, Sambar and Chutney.

Plain Dosa with Chicken Curry \$12.00

Plain Dosa comes with South Indian special Chicken Curry.

Egg Dosa \$12.00

Wrapped with eggs and a mixture of chopped onions, Tomatoes, Coriander leaves and traditional spices



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Hydrabad Kheema Dosa \$13.00

Lamb mince with fresh ginger, garlic, onions and tomatoes along with South Indian spices.

Kerala Prawn Dosa \$13.00

Mince Prawns with Capsicum, Onions, Tomatoes, Green Chilly with South Indian spices.

Chicken Dosa \$13.00

Smoky chopped chicken with Capsicum, Onions, Tomatoes, Green Chilly with South Indian spices.

Upma \$10.00

Cooked as a thick porridge from dry roasted semolina or coarse Rawa with Onions, Green chilly, Coriander leaves and traditional spices

Extra Sambar / Chutney \$2.00

Madras Idly \$10.00

Steamed Batter of rice and Urad dal served with Sambar & Coconut Chutney.

Podi Idly \$10.00

Idly with karampodu and curry leaves, chopped Onions along with Traditional spices

Medhu Vada \$10.00

Batter of Urad dal, mixture of chopped Onions, Ginger, Green Chilly, Coriander Leaves and deeply fried in Oil.

Puri \$10.00

Comes with 3 pieces and potato curry.

Chole Bhature \$10.00

A fried bread made with Maida flour, Chickpea Masala along with traditional North Indian spices.



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NON-VEG STARTERS



Tandoori Chicken - (Half / Full)

Whole Chicken marinated with exotic spices, yogurt and cooked in Tandoori. \$12.00 / \$22.00

Chicken Tikka - (6 pc) \$15.00

Fillets marinated in Tandoori masala and yogurt roasted on high fire in the tandoor.

Hariyali Chicken Tikka \$15.00

Marinated Chicken fillets with fresh green herbs, yogurt and exotic spices.

Lasooni Chicken Tikka \$15.00

Marinated Chicken fillets with fresh chopped Garlic, yogurt and exotic spices.

Non-Veg Platter \$18.00

Chopped mushroom with capsicum and tomato

Hydrabad Lamb Sheek Kebab \$15.00

Lamb mince marinated with exotic spices and yogurt and cooked in Tandoori.

Kochi Whole Fish \$18.00

Whole fish marinated with exotic spices, coriander leaves and pasted with grounded herbs grilled in Tandoori.

Andra Fish Fry (4 pc) \$18.00

Fish marinated with traditional Andra spices and sauté fry in pan.

Melagu Prawns \$18.00

Prawn Masala made with chopped onions, tomatoes, curry leaves and traditional spices

Chicken Lollipop (6 pc) \$15.00

Succulent chicken dimples infused with cottage cheese & ground spices and deeply fried.

Chicken 65 \$15.00

Boneless Chicken marinated with yogurt and South Indian spices stirred fried with curry leaves.

Chilly Chicken \$15.00

Boneless chicken comes with capsicum and onion stirred fried in chilly sauce.

Chicken Pakoda \$15.00

Boneless chicken marinated with ginger garlic paste, curry leaves, traditional South Indian spices and deeply fried.



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VEGITARIAN STARTERS



Paneer Tikka

\$14.00

Cottage cheese chunks marinated in spices and yogurt and grilled in tandoor

Chilly Paneer

\$14.00

Cottage cheese comes with capsicum and onion stirred fried in chilly sauce.

Veg- Platter

\$15.00

Samosas -2 , Paneer Tikka & Mini Dosa comes with Onion salad and Mint chutney.

Adraki Lasooni Gobi

\$12.50

Cauliflower pieces marinated with chilly and cornflower, highly fried and tossed together with ginger, garlic and coriander leaves.

Veg Manchurian

\$12.50

Chopped vegetables marinated with chilly and corn flower highly fried and tossed together with chilly sauce.

Chilly Mushroom

\$12.50

Mushroom marinated with chilly and corn flower highly fried and tossed together with onion & capsicum in chilly sauce .

Veg Samosa (2 pc)

\$6.00

Spiced green piece, onions and mixed vegetables wrapped in a thin pastry, comes with sweet chutney.

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VEGETARIAN MAINS



Kadai Paneer \$14.00

Marinated cottage cheese cooked with capsicum, onion and tomato gravy.

Paneer Tikka Masala \$14.00

Marinated cottage cheese cubes grilled in perfection and then cooked with capsicum and onion on tomato gravy.

Paneer Butter Masala \$14.00

Cottage cheese cubes cooked in chopped masala and tomato gravy.

Palak Paneer \$14.00

Curry made with balanced spinach and soft cottage cheese.

Malai Kofta \$14.00

Potato and Cottage cheese are deep fried, added onion-tomato with cashew gravy touch with fresh cream

Spinach Mushroom \$13.00

Button mushroom, spinach ending with hint of tomato and onion gravy.

Okra Masala \$13.00

Sautéed okra in smooth, tomato based sauce with traditional Andhra spices.

Carrot & Beans Porial \$13.00

Small cubes of carrot, beans and grated coconut cooked in pan together with traditional South Indian spices

Bagara Baigan (Eggplant) \$13.00

Eggplant cut into cubes and deeply fried in oil sautéed in peanut paste and tomato, onion gravy with spices



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VEGETARIAN MAINS



Dhal Makhani \$12.00

Mixed lentils cooked with tomato, garlic, ginger and fresh coriander.

Spinach Dal \$12.00

Yellow lentils cooked with fresh spinach, turmeric and south Indian spices.

Dal Tadka \$12.00

Yellow lentils cooked with chopped onion, tomatoes, cumin & mustard seeds.

Pepper Rasam \$10.00

Mixture of tamarind pulp, tomato, curry leaf, coriander leaf, mustard leaf, black pepper along with south Indian spices.

Madras Arvi Masala \$13.00

Arvi deeply fried in oil sautéed with onion, tomato gravy & south Indian spices.

Alu Gobi & Mutter \$13.00

Potato, cauliflower and green peas stewed with cumin, ginger in onion tomato gravy.

Punjabi Chole Masala \$13.00

Boiled chickpea with chopped masala and onion tomato gravy with North Indian spices.

Marathi Mixed Veg Curry \$13.00

Beans, Carrot, Cauliflower, peas, capsicum pan fried in kauai and summoned in onion & tomato sause



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NON-VEG MAINS



Butter Chicken \$15.00

Smooth creamy tomato based sauce, sweetened with honey and flavored with fenugreek leaves

Andra Chicken Curry \$15.00

Crushed peppercorns and ground poppy seeds in onion with a hint of curry leaves in a light peppery sauce

Chicken Royale \$15.00

Boneless chicken cooked with almond and cashew gravy.

Chicken Tikka Masala \$15.00

Smoky chicken stirred with onion, capsicum with tomato gravy and exotic spices.

Gongura Chicken \$15.00

Andhra gongura leaves & boned chicken made with traditional spices.

Mango Chicken \$15.00

Chicken fillets cooked in mango flavoured sauce with exotic grounded spices with fresh cream.

Methi Chicken \$15.00

Chicken with bone cooked in traditional South Indian style with spices.

Melagu Chicken \$15.00

Bone chicken cooked with chopped onion, tomato, green chilly, curry leaves and dry hint with crushed pepper.

Madras Chicken / Lamb \$15.00 / \$17.00

Tendered chicken / lamb cooked in onion, tomato gravy and coconut milk with South Indian spices.

Nilgiri Chicken \$15.00

Chicken cooked in onion, tomato gravy and green herb paste, fenugreek seeds with South Indian spices.



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NON-VEG MAINS



Hyderabad Lamb Curry \$17.00

Diced lamb braised with curry leaves and coarse peppercorns -
Seasoned with star anise & fennel

Spinach Lamb \$17.00

Tender lamb pieces cooked with spinach, onion, tomato, ginger,
garlic and spices.

Kerala Lamb Alu \$17.00

Lamb cube slowly cooked with ginger, chilly and gravy potato.

Vindaloo Lamb / Chicken

Diced lamb / chicken cooked with garlic, bay leaves, ginger and cayenne pepper in hot and source sauce based on fresh tomatoes and vinegar. \$15.00 / \$17.00

Lamb Kurma \$17.00

Lamb coked with peanut and cashew gravy along with South Indian herb and spices

Goat Curry \$17.00

Diced Goat stewed in a smooth and medium spiced gram masala flavoured with onions, cumin, fenugreek seeds and fresh curry leaves.

Mutton Vepudu \$17.00

Mutton cooked with chopped onion, tomato, green chilly ,curry leafs and dry hint with crushed pepper.

Kerala Parota with kurma \$14.00

Veg / Chicken Curry touch with coconut cream .



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SEAFOOD MIANS



Nellore Fish Pulusu \$18.00

Tendered masala, chopped onion, tomato, green chilly, curry leaf with South Indian spices made in Andhra style.

Goan Fish Curry \$18.00

Tendered masala, chopped onion, tomato, green chilly with Indian spices made with coconut milk in Konkun style.

Madras Meen Kolambu \$18.00

Tendered masala, chopped onion, tomato, green chilly, curry leaf with South Indian spices made in Tamil Nadu style served with bone fish touch with tamarind pulp.

Konkan Prawn Curry \$18.00

Tendered masala, chopped onion, tomato, green chilly with Indian spices made with coconut milk in Konkun style.

Kakinada Prawn Curry \$18.00

Prawns cooked in onion, tomato gravy & green chilly, curry leaf with South Indian spices made in Andhra style.

Chilly crab \$18.00

Tendered masala, chopped onion, tomato, green chilly, curry leaf with South Indian spices made in Andhra style, touch with tamarind pulp.

Prawn Jalfrezi \$18.00

Prawns cooked with onions, capsicum, tomato gravy with Indian spices and pinch of lemon juice.



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RICE & NOODLES



Hyderabad Biryani (Chicken/lamb)

Saffron rice cooked with meat and yogurt, mint and touches with onion and whole spices. **\$14.00/\$15.00**

Goat Biryani **\$15.00**

Rice cooked with bone meat and yogurt, mint and touches with onion and whole spices.

Andhra Prawn Biryani **\$17.00**

Rice cooked with prawn and yogurt, mint and touches with onion and whole spices in South Indian style.

Kheema Pulao **\$15.00**

Family Pack Chicken Biryani **\$45.00**

Family Pack Lamb/Goat Biryani **\$50.00**

Fried Rice Egg/Chicken **\$14.00**

Rice stirred with Chicken / Egg, salt and pepper touched with Chinese Sauces.

Noodles Egg/Chicken **\$14.00**

Noodles cooked with onion, capsicum, carrot, cabbage, Julianne with Chinese spices ad sauces.

Dal Kichidi **\$10.00**

Rice cooked in below lentils with vegetable and yogurt.

Curd Rice **\$10.00**

Mysore Veg Pulao **\$14.00**

Plain Rice **\$4.00**



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LUNCH SPECIAL (WEEKDAYS)



South Indian Veg Thali \$15.00

2-Veg curries, roti, sambar, curd and papadum.

South Indian Non-Veg Thali \$18.00

Chicken curry, lamb curry, naan, sambar, curd and papadum.

Lunch special \$12.00

Main curry, Naan and rice.

BASKET OF BREADS

Plain Naan \$3.00

Butter Naan \$3.50

Garlic Naan \$4.00

Cheese Naan \$4.50

Garlic & Cheese Naan \$5.00

Tandoori Roti \$3.00

Butter Tandoori Roti \$3.50

Kerala Parotta \$4.00

Chicken Naan \$5.00



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CHAT BHANDAR



Pani Puri (7 pc)

\$8.00

Crispy hollow puff served with potato, chopped onions dipped in tangy spicy dressing and served.

Dahi Puri (7 pc)

\$8.00

Dahi puri stuffed with potato, chickpea, chopped onion, sweet chutney and sweet yogurt.

Samosa Chat

\$9.00

Deep fried samosa dressing with chickpea masala, onion, sweet chutney and mint chutney.

Spinach Chat

\$9.00

Chopped spinach mix with basin flower and spices dressed with sweet chutney, mint chutney and yogurt.

Pav Bhaji (2 pc)

\$10.00

Mixture of chopped vegetables cooked in onion, tomato gravy with spices.

Dahi Balla

\$10.00

Made of uradhal fried in oil as small pieces soaked in sweet yogurt with sweet chutney and cumin powder.

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DRINKS & DESERT



Tea	\$3.00
Filter Coffee	\$3.50
Chanch (Butter Milk)	\$4.00
Mango Lassi	\$4.00
Soft Drinks	\$2.50

Carrot halwa	\$6.00
Kulfi (Pista/Mango)	\$6.00
Doublle-ka-metta	\$6.00
Gulab Jamun & Ice Cream	\$6.00

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David Dempsey Photography

