

MEALS READY

MAIN COURSE

ALL DAY MENU

DINE-IN OR TAKE OUT

MOUTHWATERING RECIPES FROM MORE THAN ONE INDIAN KITCHEN

PRE-PLATED MEALS

TASTE AND SEE

RAW BANANA POLLICHATHU

Baked spicy yam mash and mozzarella, wrapped in raw banana

300

TPR CHICKEN GHEE ROAST

Our version of the ghee roast, slow-cooked to “fall off the bone”. Chicken legs cooked in spiced ghee and Mangalore roast gravy; served with ghee rice, appam or parotta

425

MEEN MOILEE KAPPA

Poached brown grouper fish fillet in a mild flavourful sauce on tapioca mash

450

AVIAL IN A BOWL

Vegetables spiced in a yoghurt gravy with steamed rice

275

HYDERABADI LAMB PLATTER

Lamb 3 ways: roasted pepper chops, chilli-braised shank and haleem paté

475

HIGHWAY PANDI CURRY

Slow-cooked, Kodava-spiced pork belly on ham ‘n’ peas upma and larded beans

475

BEEF STEAK ULLITHEYAL

Grilled beef tournedos with braised shallots and palya

425



PLEASE NOTE THE POINTS

- If you have any food allergies, please consult our chef before placing your order.
- Govt. taxes as applicable and service charge @ 7.5% extra.
- Please allow up to 20-30 mins for your order to be served. Swalpa adjust on weekends.

EXTRA SIDEKICKS

To wipe plate and clean bowl

RS. 100 PER PORTION

- TWO KERALA PAROTTAS
- STEAMED RICE
- GHEE RICE (Add Rs 25)
- TWO APPAMS
- TWO DOSAS

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OLD SCHOOL CLASSICS

PLEASE DO NOT WASH HAND IN PLATE


ENNAI KATHIRIKAI*

Eggplant braised in a tangy tamarind chilli masala

300

HYDERABADI CURRY*

Cooked Hyderabadi-style in an onion tomato gravy, with sesame and poppy seeds with your choice of

 Veggie **300**

 Chicken **350**

MYSURU SAARU CURRY*

Simmered in an aromatic khorma with your choice of

Egg **300**

Succulent lamb **375**

KARAIKUDI VADA CURRY*

Channa dal dumplings in a fragrant, spiced gravy

300

POTATO AND GREEN MANGO CURRY*

With a red chilli sweet and sour gravy

300

NAADAN KOZHI CURRY*

A Kerala countryside staple. Chicken curry with roasted coconut and spices

350

GOAN BEACH SHACK CURRY*

Please choose between

Brown Grouper fish fillet **450**


Tiger prawns in shell **450**


Fresh crab in shell **475**

BHATKAL COASTAL

“Tiffin biriyani” of rice semiya with burnt garlic yoghurt

Please choose

 Veggie **325**

 Shrimp **425**

DONNE BIRIYANI

Served military hotel-style in an areca leaf with raita and your choice of

Succulent lamb **375**

Chicken **350**



NALLI BIRIYANI

Slow-cooked spicy lamb shank biriyani, layered with aromatic short grain rice, served with onion raita

450

*These old school classics are served with a side portion of your choice. Choose from: Ghee Rice, Steamed Rice, Two Parottas, Two Appams or Two Dosas.

SWEET ITEMS

DESSERT

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🌱 CARROT PAYASAM PANNA COTTA

A delicate panna cotta of homemade carrot payasam, served on a bed of vermicelli payasam, garnished with roasted almonds and pistachios

200

🌱 "CHIROTI" SANDWICH

A traditional South Indian wedding sweet - flaky pastry sandwich with saffron 'basundi', lightly sweetened mango milk, vanilla ice cream and pistachios

225

☀️ 🌱 FILTER KAAPI POT DU CRÈME

Smooth mousse made with homemade filter coffee, baked in a coconut shell and served with 'thattukada' banana fritters

225



🌱 BAKED MYSURU PAK

A rich sweet made of gram flour and ghee, hand-wrapped in pastry, baked to golden brown and served with a seasonal fresh fruit salad

275



🌱 CHOCOLATE ACHAPPAM

Traditional rose cookies or achappam, dipped in Belgian chocolate, served with a fruit & nut terrine and jaggery coconut roundels

275

☀️ 🌱 DECONSTRUCTED JIL JIL JIGARTHANDA

A cooler from the streets of Madurai - badam gum, basil seeds, pistachios, dulce de leche and ice cream, served with your choice of nannari or rose syrup

325



SNACKS

STARTERS

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Y BBQ MADRAS MUSHROOMS

Tossed in a homemade South Indian BBQ tamarind glaze

200

Y CHEESY GUNPOWDER PONDY FRIES

Choice of potato or tapioca served with chunky mango pickle mayo

200

Y KEERAI DAL VADA

Local spinach and crunchy lentil fritters with a spiced yoghurt dip

200

Y BELLARY BABA'S BADNEKAI

Chilled eggplant mash and smashed peanut dip with jolada (jowar) crackers

200

Y CRUSHED BABY POTATOES

Baked and tossed with peanut masala in a piquant dressing

200

Y BENGALURU BANANA SPLIT

Green banana bhajjis with two podi cheeses

200

Y OKRA PODI CHIPS

Stack of crispy okra slivers with curry leaves; served with a spiced yogurt dip

200

Y CHEESY ONION SAMOSAS

Crunchy parcels with spiced onions, green peas and cheese

200



Y HALF A DOZEN CURD RICE MEMORIES

Spherified with pickle and crisp potato

200



Y NON-RESIDENT IDLIS (NRI)

PLEASE NOTE, WILL REQUIRE A MINIMUM OF 20 MINUTES FOR PREPARATION

Fluffy idlis topped with sambar spheres; served with green coconut chutney and ghee powder

250

Y PULIYOGARÉ POPPERS

Traditional tamarind rice balls made with Arborio rice, tossed with parmesan and crumb-fried to perfection; served with a yoghurt dip

250



Y VEGETARIAN DISHES

Y NON-VEGETARIAN DISHES

Y T.P.R. RECOMMENDS

Y SWALPA SPICY

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🌿 IDIYAPPAM ROLLS

Rice paper rolls filled with raw mango, asparagus, cucumber and carrots; topped with rice vermicelli and served with a peanut roast sauce

200



🌿 SOUTHERN COMFORT DOSA (ADAI)

Four multi-lentil crêpe dosas with Chettinad-spiced fillings

- 🌿 Roasted beetroot **250**
- 🌿 Shredded chicken **300**
- 🌿 Pulled pork **350**

🌟🌿 IYENGAR BAKERY EGG PUFFS

Boiled eggs in spicy tomato thokku topped with curry hollandaise

200

🌿 ANDHRA-STYLE CHILLI CHICKEN

Boneless chicken in a spicy Andhra masala
(or choose 'very spicy' at your own risk)

250

🌿 PEPPER CHICKEN

Standard accompaniment to 'hot drinks'. Boneless chicken with fiery black peppercorns and fresh chillies

250

🌿 PORIYAL PUFF

Puff pastry lined with ridge gourd chutney, filled with carrot and beans poriyal and topped with a cheesy mornay sauce

200

🌿 KUZHI PANNIYARAM SLIDERS

PLEASE NOTE, WILL REQUIRE A MINIMUM OF 20 MINUTES FOR PREPARATION

Traditional snack of rice and lentil batter shallow-fried in a concave griddle

- 🌿 Filled with chilli cheese **200**
- 🌿 Filled with mutton kheema **250**

🌿 CHILLI CHEESE BHAJJI

'Mulaga bhajji' chilli generously stuffed with cheese and batter-fried; served with a tamarind chutney

- 🌿 Filled with cheese **200**
- 🌿 Filled with cheese & bacon **250**

🌟🌿 NIZAMI HALEEM SAMOSAS

Lamb paté samosa with browned onions and lime

300

🌿 RUSSELL MARKET LAMB CHOPS

Green masala marinated lamb chops grilled and cooked to a medium

425

🌿 VEGETARIAN DISHES

🌿 NON-VEGETARIAN DISHES

🌟 T.P.R. RECOMMENDS

🌿 SWALPA SPICY

SNACKS

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☀️ 🍷 KANÉ WEST

Popular on the West Coast, deboned tava-fried kané fish fillets

375

🍷 GOAN PRAWN COCKTAIL

Rava and recheado-crusted shrimp, fried and served with tamarind mayo

375

🍷 ☀️ 🍷 PANDI SPARE RIBS

Virajpet-spiced pork spare ribs

400



🍷 ☀️ 🍷 GONGURA CHICKEN WINGLETS

Grilled winglets filled with gongura pickle

250

🍷 KAY EFF CEE 'KADDI FRIED CHICKEN'

Boneless chicken skewers marinated to perfection and served on a 'kaddi'

250

🍷 ☀️ 🍷 LIVER 'N' BACON PEPPER FRY

Bacon-wrapped chicken liver rolls

250

☀️ 🍷 BRAIN DRY FRY

Potlums of lamb brain dry masala in crispy fried parcels

300

🍷 CALAMARI '65

Fried squid rings with a curry leaf and garlic twist

275

🍷 FISH POLLICHATHU

Toddy shop recipe of brown grouper fish in spicy coconut, mango and green chilli masala; baked in a banana leaf

325

🍷 🍷 GINGER PRAWN CAFREAL

Pan-seared prawns in tangy spices and fresh herbs. Best enjoyed before or after sunset

425



🍷 ☀️ 🍷 KERALA BEEF FRY

Spicy beef morsels stir-fried with coconut chips and served on coin parathas

275



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🍷 NON-VEGETARIAN DISHES

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SOMETHING LIGHT

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SOUPS AND SALADS


URBAN KOSAMBARI SALAD

Garden-fresh salad leaves, mixed moong dal sprouts, feta crumble and pomegranate arils

200

 Add chicken

50

 Add bacon

75


CUBBON PARK SALAD

Inspired by the food carts in Cubbon Park; crushed cucumber salad with baby corn, peanuts and chilli-lime dressing

200

RASAM

 Chopped pineapple **200**

 Fresh crab meat flakes **250**



CHICKEN "MOLLAGA TAWNY"

Mildly curried coconut lentil soup in twice reduced chicken stock

225

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 VEGETARIAN DISHES

 NON-VEGETARIAN DISHES

 T.P.R. RECOMMENDS

 SWALPA SPICY