

# THE PERMIT ROOM

B E N G A L U R U



## FOOD MENU





# SOMETHING LIGHT

KICKSTARTERS

ALL DAY MENU

DINE-IN OR TAKE OUT

MOUThWATERING RECIpES FROM MORE ThAN ONE INDIAN KITCHEN

## TOUCHINGS



A pickled accompaniment for your drink

### VEG ANDHRA BITTER CHIPS PACHADI

House-dried Bitter Gourd Pickle

### VEG SPICY PICKLED B.D.F

Beef Dry Roast Pickle

### VEG MEAN MEEN AACHAR

Fish Pickle

100

## SOUPS AND SALADS

### ★ VEG URBAN KOSAMBARI SALAD

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

225

VEG Add chicken

50

VEG Add bacon

75

### ★ VEG CUBBON PARK SALAD

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

225

### ★ VEG BARLEY SALAD

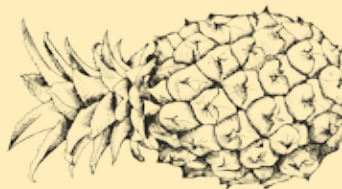
Roasted vegetables and barley served in a curry leaf dressing with a dollop of spiced hung curd

225

### ★ RASAM

VEG Chopped pineapple ..... 200

VEG Fresh crab meat flakes..... 250



### VEG CHICKEN "MOLLAGA TAWNY"

Mildly curried coconut lentil soup in twice reduced chicken stock

225

## 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.

VEG VEGETARIAN DISHES

VEG NON-VEGETARIAN DISHES

★ T.P.R. RECOMMENDS

🌶️ SWALPA SPICY

# SNACKS

## STARTERS

ALL DAY MENU

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### 🌿 KEERAI DAL VADA

Local spinach and crunchy lentil fritters with a spiced yogurt dip

200

### 🌿 BBQ MADRAS MUSHROOMS

Tossed in a homemade South Indian BBQ tamarind glaze

225

### 🌿 CHEESY GUNPOWDER PONDY FRIES

Choice of potato or tapioca served with chunky mango pickle mayo

200

### 🌿 BELLARY BABA'S BADNEKAI

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

200

### 🌿 CRUSHED BABY POTATOES

Baked and tossed with peanut masala in a mango pickle dressing

200

### 🌟🌿 BENGALURU BANANA SPLIT

Green banana bhajjis with two podi cheeses

200

### 🌟🌿 OKRA PODI CHIPS

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

200

### 🌿 CHEESY ONION SAMOSAS

Crunchy parcels with spiced onions, green peas and cheese

200



### 🌿 CURD MEMORIES

Curd rice spherified with pickle and crisp potato

225



### 🌿 NON-RESIDENT IDLIS (NRI)

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

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

250

### 🌟🌿 PULIYOGARÉ POPPERS

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

275

### 🌿 HUKOSU

Oven-roasted cauliflower, topped with shoe string potatoes and cashews, served with a yogurt dip garnish

250



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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

**250**



### 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

**225**

### ANDHRA-STYLE CHILLI CHICKEN

Boneless chicken in a spicy green 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

**225**

### 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* ..... **300**

### 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

**350**

### RUSSELL MARKET LAMB CHOPS


Green masala marinated lamb chops grilled and cooked to a medium

**500**

### ANJAL MASALA FRY

Seer fish, marinated and cooked on the tava and topped with a tangy masala

**425**

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### **KANÉ WEST**

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

**375**

### **GOAN PRAWN COCKTAIL**

Rava-fried, 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**

### **KERALA BEEF FRY**

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

**300**

### **LIVER 'N' BACON PEPPER FRY**

Bacon-wrapped chicken liver rolls

**250**

### **BRAIN DRY FRY**

Potlums of lamb brain dry masala in crispy fried parcels

**350**

### **CALAMARI '65**

Fried squid rings with a curry leaf and garlic twist

**300**

### **FISH POLLICHATHU**

Toddy shop recipe of brown grouper fish in spicy coconut, mango and green 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**



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# MEALS READY

MAIN COURSE

ALL DAY MENU

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## 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

**475**

### **AVIAL IN A BOWL**

Vegetables spiced in a yogurt  
gravy with steamed rice

**250**

### **HYDERABADI LAMB PLATTER**

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

**650**

### **TPR PORK BELLY**

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 potato palya

**425**



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## OLD SCHOOL CLASSICS

PLEASE DO NOT WASH HAND IN PLATE

*All curries are served with a side portion of your choice.  
Choose from: Ghee Rice, Steamed Rice, Two Parottas, Two Appams,  
Two Dosas or Two Akki Rottis (Ottis). Extra piece of each: Rs.50/- each*

### 🌿 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 choice of

Egg ..... **300**

Succulent lamb ..... **440**

### 🌿 KARAIKUDI VADA CURRY

Channa dal dumplings in a fragrant, spiced gravy

**300**

### 🌿 CHETTINAD MUSHROOM CURRY

Button and Oyster mushrooms in a fragrant Chettinadu gravy with green peas

**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**

### 🌿 PANDI CURRY

Mamma's recipe for the traditional Kodava pork (pandi) curry. Best with Akki Rottis (Ottis)

**375**

### 🌿 GOAN BEACH SHACK CURRY

Please choose between

Brown Grouper fish fillet .... **475**

Fresh crab in shell ..... **475**

Tiger prawns in shell ..... **500**

### BHATKAL COASTAL BIRIYANI

"Tiffin biriyani" of rice semiya with burnt garlic yogurt, and choice of

🌿 Veggie ..... **325**

🌿 Shrimp ..... **425**

### 🌟 🌿 DONNE BIRIYANI

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

Succulent lamb ..... **450**

Chicken ..... **350**

### 🌿 NALLI BIRIYANI

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

**525**





# SWEET ITEMS

DESSERT

ALL DAY MENU

DINE-IN OR TAKE OUT

MOUZZING RECIPIES FROM MORE THAN ONE INDIAN KITCHEN

## 🍷 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

225

## 🍷 "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 KAAPU 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

