

THE PERMIT ROOM

B E N G A L U R U

EAT TIFFIN
LIKE A RAJA



—◆◆◆—
BREAKFAST & ALL-DAY TIFFIN

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MON-SAT 12-6 PM | SUN 10 AM-6 PM

MEALS READY

BREAKFAST & ALL-DAY TIFFIN

VARIETY MENU


DINE-IN

MOUThWATERING RECIpES FROM MORE ThAN ONE INDIAN KITCHEN

Bisi Bele Bath

Curried lentils & rice, gratinated with crumbs and parmesan, with choice of:

 Veggies - 200


 Minced lamb - 275


Mutton Paya Soup - 225

Lamb trotter soup served with butter masala khaara bun

Brioche Toastie

'Iyengar Bakery' style toastie with choice of:

 Masala palya - 200


 Xacuti beef - 250


Cocktail Medu Vada - 200

Crunchy lentil fritters stuffed with asparagus and Emmental with sambar and chutney on the side

Mini Dosa Rolls

Multi-lentil crepe rolls with choice of:

 Gruyere cheese palya - 200

 Black Forest ham - 275

Eggs

Benedict - 275

Soft boiled eggs with sliced ham and warm hollandaise on Malabari coin parotta

Florentine - 225


Soft boiled eggs with sautéed keerai and warm hollandaise on Malabari coin parotta


Iddiyappam Egg Roast - 200


String hoppers (rice flour pressed into noodle form), served with an onion & tomato based egg roast masala

Appam & Stew

A mildly spiced and fragrant coconut milk broth with carrot and potatoes, with choice of:

 Veg - 300

 Chicken - 350

 Lamb - 375

Warm Banana 'Sajjige' - 175

Semolina pudding served with cashew praline and salted caramel sauce

 VEGETARIAN DISHES  NON-VEGETARIAN DISHES

Govt. taxes & service charge extra