SOUTH INDIAN MENU

Appetizers

- Medhu Vada
- Masala Vada
- Mirchi Bhaji
- Stuff Mirchi
- Gobi 65
- Punugulu
- Podi Idly
- Mini Idly Sambar
- Aloo Bonda
- Mysore Bonda
- Veg Cutlet
- Sabudana Vada
- Dahi Vada
- Soup
- Rasam
- Sambar
- Milaguthani
- Tomato Soup
- Pachi Pulusu



| Dry

- Beans and carrot poriyal
- Cabbage thoran
- Tindora palya
- Palakura vepudu
- Beets poriyal
- Raw mango pachadi
- Aviyal
- Bendekai palya
- Paruppu Usili
- Okra vepudu

| Curries

- Bhagara baingan
- Mirchi ka salan
- Gutti vankaya
- More kozhambu
- Karakkuzhambu
- Kerala vegetable stew
- Pulusu
- Vegetable korma
- Mango Pappu







Rice & Breads

- Curd Rice
- Puliogare
- Lemon Rice
- Veg Biryani
- Veg Pulao
- Bisi Bela Bath
- Veg Khuska
- Coconut Rice
- Pongal
- Pudhina Rice
- South Indian Upma
- Khichadi
- Seviyan Upma
- Avalakki Chitrana
- Sabudhana Khichadi
- Kappa Puzhakku
- Puttu
- Idly
- Rava Idly
- Poori Palya
- Akki Roti
- Malabar Parotta
- Aappam
- Idiyappam
- Ragi Mudde
- Paniyaram



Desserts

- Payasam
- Mysore Pak
- Pineapple Kesari
- Gulab Jamun

