



Hotel  Nellai

SARAVANA BHAVA



THE MENU





Starters:



Methu Vada

£3.25

A classic South Indian, doughnut-shaped savory fritter made from fermented black lentil (urad dal) batter

Masala Vadai

£3.99

Deep-fried South Indian fritters made from coarsely ground chana dal (bengal gram), fragrant fennel seeds, red chilies, curry leaves, and onions.

Dahi Vada

£4.50

Soft, fluffy lentil dumplings (vada) soaked in seasoned, creamy yogurt, topped with tangy tamarind and spicy green chutneys, and finished with a sprinkle of aromatic chaat masala, roasted cumin, and pomegranate seeds.

Sambar Vadai

£4.50

Crispy, deep-fried urad dal lentil donuts (Methu vada) soaked in a tangy, spiced vegetable lentil stew (sambar)



Veg Spring Roll

£3.50

Crispy, golden-brown rolls filled with a savory mixture of shredded cabbage, carrots, capsicum, and spring onions, stir-fried with soy sauce, ginger and garlic

Pannier Roll

£4.99

A savory, street-style delight featuring tender paneer cubes marinated in aromatic spices and grilled with bell peppers and onions. Wrapped in a flaky, crisp layered paratha with tangy green chutney, pickled onions, and a dash of chaat masala

Veg Cutlet

£4.75

Crispy, golden-brown patties packed with mashed potatoes, carrots, peas, and French beans, seasoned with aromatic spices like garam masala.

Pannier Cutlet

£4.99

Deliciously crispy, golden-brown patties packed with grated paneer (Indian cottage cheese), mashed potatoes, and finely diced mixed veggies (carrots, beans, peas)





Starters:



Gobi 65

£8.99

Cauliflower florets are marinated in ginger-garlic paste, red chili powder, and aromatic spices, then coated in a crisp rice-flour batter, fried, and tossed with curry leaves, tangy sauces, and green chilies for a fiery, savory snack

Mushroom 65

£8.99

Button mushrooms are battered in a mixture of flour, ginger-garlic paste, and spices, then deep-fried until golden

Baby corn 65

£9.99

Crispy, spicy, and irresistible South Indian vegetarian starter, featuring tender, succulent baby corn florets coated in a seasoned batter of flour, ginger-garlic paste, and aromatic spices

Pannier 65

£8.99

Crispy, golden-fried paneer cubes tossed in a fiery, tangy, and aromatic tempered yogurt sauce with curry leaves and green chilies



Veg Manchurian

£8.99

Popular Indo-Chinese dish featuring crispy, deep-fried mixed vegetable dumplings tossed in a savory, tangy, and slightly spicy soy-garlic sauce

Gobi Manchurian

£9.99

Crispy, batter-fried cauliflower florets tossed in a tangy, spicy, and slightly sweet Manchurian sauce with garlic, ginger, soy sauce, and green onions.

Mushroom Manchurian

£9.99

Crispy, batter-fried button mushrooms tossed in a savory, tangy, and spicy soy-garlic sauce with crunchy onions and peppers.

Baby Corn Manchurian

£10.50

Crispy, batter-fried button mushrooms tossed in a savory, tangy, and spicy soy-garlic sauce with crunchy onions and peppers.

Kuli Paniyaram

£10.99

popular South Indian, savory or sweet, dumpling made from fermented rice and urad dal batter





Soups



Veg Clear Soup

£7.99

A light, nutrient-dense broth filled with finely chopped vegetables like carrots, beans, mushrooms, and cabbage.

Baby Corn Soup

£8.99

A light, comforting, and mildly sweet, creamy broth-based dish featuring tender, young corn stalks, often accented with garlic, ginger, and soy sauce for an Indo-Chine

Mushroom Soup

£8.99

A rich, savory dish typically made by simmering mushrooms (often button or cremini) with onions, garlic, broth, and herbs like thyme, then blending for a smooth texture.





Chats:



Pani Puri

£8.99

A popular Indian street food featuring small, hollow, deep-fried dough balls (puri) filled with spiced mashed potatoes, chickpeas, or sprouts, and dipped in spicy, tangy tamarind-mint water (pani)

Samosa Chat

£9.50

North Indian street food featuring crispy, fried, or baked potato samosas broken into pieces and smothered in savory chole (spicy chickpea curry).

Bhel Puri

£9.50

A popular savory Indian street food, specifically a type of crunchy, tangy, and sweet chaat originating from Mumbai.

Sev Puri

£9.50

Sev Puri is an iconic Mumbai street food chaat, featuring crispy flat papdi puris topped with mashed potatoes, onions, tomatoes, and three types of chutneys (sweet tamarind, spicy green, and garlic)

Pav Bhaji

£10.99

A famous Mumbai street food consisting of a thick, spiced vegetable curry (bhaji) served with soft, butter-toasted bread rolls

Dahi Papdi

£9.50

An iconic Mumbai street food chaat, featuring crispy flat papdi puris topped with mashed potatoes, onions, tomatoes, and three types of chutneys (sweet tamarind, spicy green, and garlic).

Allo Papdi

£9.50

Indian street food featuring crispy, deep-fried flour crackers (papdi) topped with boiled potatoes, chickpeas, creamy yogurt, and a trio of chutneys (sweet tamarind, spicy green, and garlic).

Katori Chat

£13.99

A popular North Indian street food featuring crispy, edible, bowl-shaped shells made from grated potatoes, maida (flour), or lentils.

Aloo Tikki

£12.99

A popular North Indian street food snack consisting of crispy, shallow-fried patties made from boiled mashed potatoes, peas, and spices like cumin and coriander.





Idly



Idly

£4.50

A popular, nutritious, and mild-tasting savory cake from South India, typically eaten for breakfast.

Chilli Fried Idly

£8.99

Chilli fried idli is a popular Indo-Chinese fusion appetizer featuring crispy, deep-fried or pan-seared pieces of fermented rice cakes (idli) tossed in a spicy, tangy, and savory sauce

Mini Idly Sambar

£4.99

tiny, bite-sized, steamed savory cakes made from fermented rice and black lentil batter

Ghee Podi Idly

£8.99

A popular South Indian breakfast dish where steamed mini or regular idlis are tossed in a mix of spicy, savory "gunpowder" (podi) and melted ghee.

Thattu Idly

£5.50

A traditional Karnataka dish (Bangalore-Bidadi) is a large, flat, and exceptionally soft/fluffy, plate-shaped steam-cooked rice cake

Kanchipuram Idly

£8.99

A savory, aromatic South Indian steamed cake from Tamil Nadu, known for its distinct spiced flavor, coarse texture, and use of ghee, pepper, and cumin.

Podi Idly

£7.50

A popular Indo-Chinese fusion appetizer featuring crispy, deep-fried or pan-seared pieces of fermented rice cakes (idli) tossed in a spicy, tangy, and savory sauce.

Idly Paya

£9.50

A popular South Indian breakfast pairing consisting of fluffy steamed rice cakes (idli) served with a rich, flavorful broth or curry (paya)





Dosa:



Plain Dosa

£7.50

Thin, crispy, and savory South Indian crepe made from a fermented batter of rice and urad dal (black gram). Known for its golden-brown

Ghee Masala Dosa

£8.99

popular South Indian dish featuring a crispy, golden-brown fermented rice and lentil crepe, generously roasted in clarified butter (ghee).

Masala Dosa

£8.50

A popular South Indian breakfast dish consisting of a thin, crispy, fermented crepe made from rice and black lentil batter, filled with a savory, spiced potato curry

Podi Dosa

£8.50

popular South Indian crispy rice crepe smeared with [podu](#) (a spicy, nutty, lentil-based powder, often called "gunpowder") and drizzled with ghee or oil.

Spl Masala Dosa

£9.50

An enhanced South Indian crepe featuring a crisp, golden-brown exterior made from fermented rice and lentil batter, often drizzled with ghee.

Cheese Dosa

£8.50

popular Indo-Chinese fusion street food featuring a crispy, fermented rice-and-lentil crepe (dosa) filled with melted cheese, such as cheddar, mozzarella, or paneer

Ghee Dosa

£8.50

A South Indian crepe made from fermented rice and lentil batter, fried in a generous amount of ghee (clarified butter) until golden, aromatic, and very crispy

Pannier Dosa

£8.99

popular South Indian savory crepe made from fermented rice and lentil batter, filled with a spiced, savory filling of grated or crumbled paneer





Dosa:



Pannier Masala Dosa £8.99

a popular South Indian fusion dish consisting of a crispy, fermented rice and lentil crepe stuffed with a spicy, savory mixture of grated paneer (Indian cottage cheese), onions, tomatoes, and aromatic spices like turmeric, chili powder, and pav bhaji masala.

Chilli Pannier Dosa £10.50

Chilli Paneer Dosa is a popular Indo-Chinese fusion dish featuring a crispy, fermented rice and lentil crepe stuffed with a spicy, stir-fried mixture of cottage cheese (paneer), onions, bell peppers, and sauces

Podi Masala Dosa £8.99

Popular South Indian breakfast featuring a crispy, fermented rice-and-lentil crepe coated with podi (a spicy, nutty roasted lentil powder) and ghee, typically filled with spiced potato masala.

Chilli Gobi Dosa £10.50

Chilli Gobi is a popular Indo-Chinese, vegan appetizer featuring deep-fried, battered cauliflower florets tossed in a spicy, on inside the dosa

Ghee Roast £9.50

popular South Indian breakfast staple, characterized by its ultra-thin, crispy texture, golden-brown color, and rich, aromatic flavor from being cooked in ghee

Kids Dosa £6.99

small, crispy-yet-soft, and often colorful or fun-shaped South Indian rice-and-lentil crepes, designed for easy digestion and picky eaters.

Paper Roast £9.50

Popular South Indian breakfast staple, characterized by its ultra-thin, crispy texture, golden-brown color, and rich, aromatic flavor from being cooked in ghee (clarified butter). It is made by spreading fermented rice and lentil batter

Noodles Dosa £10.99

A popular Indo-Chinese fusion street food, featuring a crispy, fermented rice and lentil crepe stuffed with stir-fried, soy-sauce-coated noodles, cabbage, carrots, and onions





Rava Dosa:



Chocolate Dosa

£7.99

A sweet, fusion South Indian dish consisting of a thin, crispy fermented rice-and-lentil crepe filled with melted chocolate, Nutella, or cocoa powder

Onion Rava Masala Dosa

£9.99

Onion Rava Masala Dosa is a popular South Indian, instant, and non-fermented crepe made from a thin batter of semolina (rava), rice flour, and all-purpose flour

Rava Dosa

£8.99

Rava dosa is a popular, instant South Indian crispy, lacy crepe made from semolina (rava/sooji), rice flour, and all-purpose flour rather than fermented batter.

Ghee Rava Dosa

£9.99

A popular, instant South Indian crepe made from a thin, non-fermented batter of semolina (rava), rice flour, and all-purpose flour, generously roasted in ghee.

Rava Masala Dosa

£9.50

Rava masala dosa is a popular, instant South Indian crispy, lacy crepe made from semolina (rava/sooji), rice flour, and all-purpose flour rather than fermented batter with potato masala.

Onion Rava Spl Masala Dosa

£10.50

A popular, crispy, and lacy South Indian crepe made from an instant, non-fermented batter of semolina (rava), rice flour,

Onion Rava Dosa

£9.50

a popular, instant South Indian crepe made from a watery batter of semolina (rava), rice flour, and maida (or wheat flour), seasoned with finely chopped onions, chilies, cumin, and curry leaves.

Dry fruit Rava Dosa

£10.99

a, crispy, thin, and lacy South Indian crepe made from a quick-fermenting batter of semolina (rava), rice flour, and yogurt. garnished with roasted nuts like cashews, almonds, pistachios, and raisins, offering a rich, nutty, and slightly sweet flavor profile.





Breads



Channa Bahatura

£10.99

Channa Bhatura is a popular North Indian dish pairing spicy, tangy chickpeas (channa masala) with fluffy, deep-fried leavened bread (bhatura).

Nann

£3.99

Naan is a leavened, oven-baked, or tawa-fried flatbread originating from South/Central Asia, known for its light, fluffy, and slightly chewy texture

Poori Masala

£7.99

a popular South Indian comfort dish featuring a savory, tempered potato curry (also called kizhangu) served with fried puffed bread.

Butter Nann

£4.50

is a popular, soft, and fluffy leavened Indian flatbread, traditionally baked in a tandoor (clay oven) and generously brushed with butter or ghee.

Paratha

£2.99

a popular South Asian unleavened, layered flatbread made from whole wheat flour (atta), known for its flaky, crispy texture and buttery taste.

Garlic Nann

£4.99

Garlic naan is a popular Indian leavened flatbread, known for its soft, fluffy, and slightly chewy texture

Chappthi

£1.99

Chapati is a staple, unleavened South Asian flatbread made from whole wheat flour (atta), water, and salt, commonly cooked on a hot griddle (tawa).

Tandoori Roti

£2.50

is a popular, rustic Indian flatbread made from whole wheat flour, traditionally baked inside a cylindrical clay oven called a tandoor at high temperatures.





Breads



Butter Roti

£2.99

a soft, unleavened Indian flatbread made from whole wheat flour (atta), cooked on a hot iron griddle (tawa), and generously brushed with butter.

Pannier kulcha

£4.99

Paneer kulcha is a popular North Indian leavened flatbread stuffed with a spiced, crumbled cottage cheese (paneer) filling

Ruamli Roti

£3.99

is an extremely thin, soft, and pliable Indian flatbread, often referred to as "handkerchief bread" because it can be folded like one.

Dal Tadka

£8.50

a popular, comforting North Indian dish made by tempering cooked, creamy yellow lentils (usually toor or moong dal) with spices fried in ghee or oil.

Aloo Paratha

£4.99

Aloo paratha is a popular North Indian, unleavened whole wheat flatbread stuffed with a spiced, savory mashed potato filling

Dal Maklini

£10.99

a rich, creamy, and buttery North Indian dish made by slow-cooking whole black lentils (sabut urad dal) and kidney beans (rajma) with spices, tomatoes, butter, and cream.

Onion kulcha

£4.99

a popular North Indian leavened flatbread, soft and fluffy on the inside with a slightly crispy exterior

Mix vegetable Curry

£8.99

A popular, nutritious Indian dish featuring a medley of seasonal vegetables (like carrots, peas, beans, potatoes, and cauliflower) simmered in a spiced onion-tomato gravy.





Curry



Poondukulambu

£5.50

a tangy and spicy South Indian gravy from Tamil Nadu, featuring garlic as the main ingredient simmered in a tamarind-based sauce with spices, curry leaves, and gingelly oil.

Pannier Butter Masala

£9.99

A popular, mildly spiced North Indian curry featuring soft paneer cubes in a rich, creamy, and velvety tomato-based gravy.

Kadai Pannier

£9.99

a popular, vibrant North Indian curry featuring tender paneer (cottage cheese) and crunchy bell peppers stir-fried in a thick, spicy, and aromatic tomato-onion gravy.

Mutter Pannier

£9.99

popular North Indian curry featuring soft paneer (Indian cottage cheese) and green peas simmered in a creamy, spiced tomato-onion gravy.

Mushroom Masala

£9.99

A popular North Indian, Punjabi-style curry featuring button mushrooms simmered in a rich, spiced, and creamy onion-tomato gravy.

Baigan Masala

£10.99

Baingan Masala (or Brinjal Curry) is a popular Indian dish featuring tender eggplant cooked in a rich, flavorful, and aromatic onion-tomato-based gravy.

Channa Masala

£8.50

a popular, tangy North Indian dish featuring tender chickpeas simmered in a spiced onion-tomato

Pannier Amritsari

£11.50

a popular Punjabi appetizer or side dish featuring paneer cubes marinated in a spiced, tangy, gram flour (besan) batter and fried until crisp





Curry



Veg Jalfrizi

£9.50

A popular, restaurant-style Indian stir-fry dish featuring crisp, assorted vegetables (like bell peppers, carrots, and beans) in a thick, tangy, and spicy tomato-based sauce

Kaju Pannier Masla

£11.99

Kaju Paneer Masala is a rich, creamy Indian curry featuring soft paneer cubes and crunchy roasted cashews in a thick onion-tomato gravy

Veg/pannier kolhapuri

£12.50

Kolhapuri is a fiery, aromatic Maharashtrian curry featuring paneer and mixed vegetables in a thick, coconut-based gravy.

Pannier Tikka Masala

£10.99

Popular North Indian dish featuring grilled, marinated cottage cheese cubes simmered in a rich, creamy, and spiced tomato-based gravy

Kaju Dingri Masla

£11.99

A rich, indulgent North Indian vegetarian curry that combines three key ingredients: Paneer (soft Indian cottage cheese), Dingri (mushrooms), and Kaju (cashew nuts), all tossed in a creamy, smoky Tikka Masala gravy.

Hariyali Kofta

£11.99

Hariyali Kofta is a vibrant, nutritious North Indian dish featuring deep-fried or air-fried dumplings (koftas) made from mixed greens like spinach, coriander, and mint, combined with mashed potatoes or paneer

Malai Kofta

£10.99

A luxurious North Indian vegetarian dish featuring deep-fried dumplings (koftas) made of paneer and potatoes, served in a creamy, smooth, and mildly spiced tomato-onion curry

Subz Khazana

£10.50

Subz Khazana is a rich, flavorful North Indian vegetarian dish featuring a medley of assorted vegetables cooked together in a creamy and aromatic gravy





Rice



Veg Sambar

£5.50

a popular South Indian lentil-based stew, combining tender assorted vegetables (drumsticks, carrots, okra, brinjal) with cooked lentils, tangy tamarind, aromatic spices, and a final tempering of mustard seeds and curry leaves

Plain Rice

£3.99

A staple, versatile dish made by boiling or steaming white or brown rice in water, often with salt or butter

Mix Veg Pulao Rice

£8.99

Mix Veg Pulao is a fragrant, one-pot Indian rice dish made by sautéing basmati rice with whole spices (bay leaf, cardamom, cloves), aromatic onions, ginger-garlic paste, and assorted vegetables like carrots, beans, peas, and potatoes

Jeera Rice

£8.99

Jeera rice is a popular, fragrant Indian dish made by tempering basmati rice with cumin seeds (jeera) and ghee

Pongal

£6.50

A savory South Indian breakfast dish made by pressure-cooking rice and moong dal (typically 1:1 ratio) with ginger, cumin, and ghee until soft and creamy. It is tempered with ghee, cashews, black pepper, and curry leaves, often served with coconut chutney and sambar

Sambar Rice

£6.99

one-pot South Indian dish made by pressure-cooking rice, lentils, tamarind, and mixed vegetables with aromatic spices

Tomato Rice

£6.99

Tomato rice (Thakkali Sadam) is a flavorful South Indian one-pot meal made by cooking rice with a tangy, spiced tomato masala, onion, garlic, and fresh herbs

Lemon Rice

£6.99

a popular South Indian comfort dish made by tempering precooked rice with mustard seeds, peanuts, lentils (chana/urad dal), curry leaves, and turmeric, then finishing with fresh lemon juice for a bright, tangy flavor.





Rice



Tamarind Rice

£6.99

a tangy, spicy, and savory South Indian dish made by mixing cooked, grain-separate rice with a concentrated paste of tamarind, peanuts, lentils, and aromatic spices like curry leaves and red chilies

Karuvepilai Rice

£8.50

(Curry Leaves Rice) is a flavorful, nutritious South Indian dish made by mixing cooked rice with a roasted, ground powder of curry leaves, lentils (urad/chana dal), red chilies, and tamarind.

Curd Rice

£5.99

Curd rice is a popular, refreshing South Indian comfort food made by mixing soft-cooked mashed rice with yogurt (curd) and a tempering of spices like mustard seeds, curry leaves, ginger, and green chilies.

Veg Fried Rice

£8.99

a quick, savory stir-fry of day-old rice, crunchy vegetables (carrots, beans, peas, cabbage), and aromatics like garlic, onion, and soy sauce

Coconut Rice

£6.99

a creamy, fragrant, and slightly sweet side dish made by cooking rice (often Jasmine or Basmati) in coconut milk, water, and sometimes coconut flakes

Pannier Fried Rice

£8.99

a popular Indo-Chinese fusion dish consisting of stir-fried basmati rice, soft or shallow-fried paneer cubes, and mixed vegetables (carrots, beans, peppers, onions)

Corriender Rice

£7.99

Coriander rice is a vibrant, aromatic, and savory dish made by mixing cooked rice-typically Basmati-with a blended paste of fresh coriander (cilantro) leaves, green chilies, coconut, and spices.





Briyani



Veg Dum Briyani

£8.50

Veg biryani is a fragrant, celebratory Indian rice dish featuring basmati rice layered with mixed vegetables, aromatic whole spices, saffron, and herbs (mint/coriander).

Hyderabad Briyani

£9.99

Veg Hyderabadi Biryani is a fragrant, and rich, dum-cooked rice dish layering marinated mixed vegetables with long-grain basmati rice.

Kashmiri Briyani

£10.50

a rich, aromatic, and mildly spiced rice dish featuring fragrant Basmati rice layered with assorted vegetables, dried fruits (like apricots, raisins), and nuts

Kebab-da- Briyani

£10.99

a rich, aromatic Indian dish that combines fragrant basmati rice with flavorful, succulent vegetarian kebabs. It is a popular, satisfying vegetarian variant of traditional biryani, often featuring ingredients like carrots, peas, potatoes, cauliflower, beans, and soya chunks



Pannier Briyani

£10.50

a popular, aromatic Indian rice dish made by layering fragrant basmati rice with a spiced, savory mixture of paneer (Indian cottage cheese), herbs, fried onions, and ghee





Noodles



Hakka Noodles

£9.50

A popular Indo-Chinese dish featuring stir-fried noodles tossed with crisp vegetables like cabbage, carrots, bell peppers, and onions, flavored with soy sauce, vinegar, and chili sauce.

Schezwan Noodles

£9.50

A spicy, pungent, and savory Indo-Chinese stir-fry dish featuring noodles, assorted crunchy vegetables, and a fiery red sauce.

Spicy Yami Noodles

£10.50

Spicy noodles available on Yami (Yamibuy) typically feature bold, fiery, and often numbing (Mala) flavors characteristic of Chinese Sichuan, Chongqing, or Xinjiang cuisines

Pannier Noodles

£10.50

a popular Indo-Chinese fusion dish featuring stir-fried noodles tossed with crispy, golden-brown paneer cubes, crunchy vegetables (like peppers and onions), and a savory, spicy soy-garlic sauce.

Special Noodles

£10.50

Veg special noodles are a popular Indo-Chinese stir-fry dish featuring noodles tossed in a wok over high heat with soy sauce, vinegar, and chili sauce





Meals



Tamil Nadu Meals

£10.99

A traditional Tamil Nadu meal is a, typically vegetarian, feast served on a banana leaf, featuring rice as the staple, accompanied by sambar, rasam, kootu, poriyal, curd, and papad. Known for bold flavors

North India Meals

£11.50

North Indian meals are characterized by rich, hearty dishes with thick, cream-based gravies, abundant use of dairy (ghee, yogurt, butter), and wheat-based breads like naan or roti. Common staples include slow-cooked lentils (Dal Makhani), paneer dishes, tandoori meats, and fragrant rice.

Business Lunch

£9.50

Three varieties of rice and sabji and sweet with the papadam





Every Day Special



Adai Avail

£10.99

a classic South Indian, high-protein breakfast combo featuring thick, lentil-based savoury crepes (Adai) served with a thick, coconut-yogurt stew of mixed vegetables (Avial).

Idiyapam

£5.50

a popular South Indian and Sri Lankan breakfast/dinner dish made from rice flour pressed into thin, noodle-like strands, arranged into a disc, and steamed

Kuli Paniyaram

£9.50

a popular South Indian snack or breakfast dish made from fermented rice and urad dal batter, typically cooked in a specialized molded pan (paniyaram kal) until golden and crisp

Ragi Roti

£8.99

a nutritious, gluten-free South Indian flatbread made from finger millet flour (ragi), primarily popular in Karnataka

Uppuma

£7.99

popular, savory South Indian breakfast dish made from roasted semolina (rava/suji) cooked with vegetables, spices, and lentils into a thick, fluffy porridge

Rava Idli

£6.99

a popular, instant South Indian steamed cake made from semolina (rava/suji), yogurt, and spices, originating from karnataka

Appam with Coconut Milk

£7.50

a popular South Indian and Sri Lankan breakfast or dinner dish consisting of a thin, bowl-shaped pancake with a soft, fluffy center and crispy, lacy edges





Kothu Roti



Veg Kothu Roti

£7.99

popular South Indian street food, specifically from Tamil Nadu, featuring shredded flaky maida (all-purpose flour) parottas stir-fried with mixed vegetables, onions, tomatoes, and spices on a hot griddle

Chilli Fried Paratha

£8.50

a popular South Indian, Indo-Chinese fusion street food featuring shredded or cubed flaky parotta pieces stir-fried with onions, capsicum, green chillies, and soy/chilli sauces

Veechu Paratha

£3.99

a popular South Indian and Sri Lankan street food, known for being a thin, multi-layered, and flaky flatbread made from maida (refined flour)





Hot Drinks

Tea	£1.99
Masala Tea	£2.50
Filter Coffee	£3.50
Horlicks	£3.99
Milk	£1.99
Bournvita	£3.50
Badam Milk	£4.50



Cold Drinks

Milk shakes - vanilla /strawberry /chocolate/mango /banana	£4.99
Fruit juices - orange / grape / water milan / pineapple / pomegranate/lemon/carrot	£5.50
ABC Juice	£6.50
Lemon mint cooler	£3.50
Lemon soda sweet or salt	£3.99
Dilkhush shake	£2.99
Cold badam milk	£4.99
Lassi - Mango/sweet/salt	£4.75
Butter milk	£2.99
Nannari sarbath	£2.99

Ice Cream

Vennila	£2.50
Strawberry	£2.50
Chocolate	£2.50
Mango	£2.99
Fruit salad with ice cream	£3.50
Gud bud ice cream	£4.99
Kulfi mango/pista/malai	£3.99
Falooda	£4.99

Deserts

Gulab jamun	£2.99
Rasa malai	£3.99
Carrot Halwa	£4.99
Kesari	£2.99
Payasam	£2.50

