

APPETIZER



01 APPALAM    € 1.9
1 Fried Papadum South Indian style



02 PANI PURI   € 7.9
Puffed semolina crispies stuffed with a potatoes, served with shots of tangy mint water. (10p)

03 SAMOSA CHAAT € 8.9
Classic samosa topped with onions, chillies, chutneys and curd

04 ALOO TIKKI CHAAT € 8.9
Fried potato patties topped with chutneys and curd (yogurt)



05 ONION PAKODA   € 7.9
Crispy fried onion with selected spices

06 MEDHU VADA    € 8.9
Donut shaped lentil fritters (2p) / Vada with Sambar

07 CAULIFLOWER 65   € 9.9
Spicy, crispy fried cauliflower tossed in South Indian spices (Dry)



08 HONEY CHILLI FRIES    € 9.9
Spicy, crispy fried chicken tossed in South Indian spices

09 CHICKEN 65   € 9.9
Spicy, crispy fried chicken tossed in South Indian spices



GLUTEN FREE








LACTOSE FREE



VEGAN

APPETIZER

- 10 NETHILI FISH FRY**   € 12.9
Crispy Anchovy fish marinated in bold chettinad spices
- 11 PRAWN PAKORA**   € 9.9
Crispy prawns marinated in bold South Indian spices, bursting with rich, vibrant flavors.
- 12 CHETTINAD FISH FRY**   € 12.9
Fresh fish marinated in aromatic chettinad spices, pan fried to a crispy flavorful finish



INDO CHINESE

HIMALAYAN MOMOS

- 13 STEAMED MOMOS**
VEGETABLE / CHICKEN € 14.9 / 15.9
Handmade dumplings with Himalayan spices served with fresh tomato sauce, perfectly complemented by our original chili sauce
- 14 FRIED MOMOS**
VEGETABLE / CHICKEN € 15.9 / 16.9
Handmade chicken dumplings with Himalayan spices served with fresh tomato sauce, perfectly complemented by our original chili sauce
- 15 FRIED RICE (L)**   € 13.9 / 14.9 / 16.9 / 18.9
Veg / Egg / Chicken / Shrimps Add-ons €2.00
Add-ons Schezwan sauce
- 16 CHOWMEIN (L)** € 13.9 / 14.9 / 16.9 / 18.9
Noodles (Veg / Egg / Chicken / Shrimps) Add-ons Schezwan sauce



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VEGAN



SOUTH INDIAN
HOUSE
Spice Speaks



MAIN COURSE

DOSA

Dosa is a thin, crispy and savory pancake-like dish originating from South India (Serve with chettinad sambar and chutney)
Extra Sambar & chutney chargeable

17 **PLAIN DOSA / MASALA DOSA / € 10.9/13.9/14.9**
MYSORE MASALA DOSA   

18 **EGG / CHICKEN / € 13.9/16.9/17.9**
LAMB DOSA  

UTHAPPAM

Thick pancake made with fermented rice lentil batter (Serve with chettinad sambar and chutney) Extra Sambar & Chutney

19 **ONION / PANEER € 14.9/16.9**   
MASALA UTHAPPAM

Onion / Potatoes mixed paneer added on top of the Uthappam

20 **CHICKEN / LAMB € 16.9/17.9**  
UTHAPPAM

Tenderloin chicken / lamb with chettinad sauce added on top of the Uthappam

KOTHU PAROTTA

21 **VEGETABLE / EGG / € 14.9/15.9/16.9/18.9**
CHICKEN / CHICKEN 65 / LAMB KOTHU PAROTTA

Shredded parotta stir-fried with vegetables or eggs or meat, and spices for a flavorful street food delight.

22 **PAROTTA CURRY COMBO € 17.9/18.9**
2 Parotta and Veg or Chicken curry

IDIYAPPAM

23 **IDIYAPPAM COMBO € 19.9**   

Idiyappam with veg or chicken curry or coconut milk



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VEGAN

OUR CURRY
CONTAINS CASHEWS

BIRYANI

Fragrant basmati rice layered with vegetables or tender meat, caramelized onions, and aromatic herbs, slow-cooked to perfection

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| 24 | VEGETABLE BIRYANI  | € 16.9 |
| 25 | PANEER BIRYANI  | € 18.9 |
| 26 | CHICKEN BIRYANI  | € 17.9 |
| 27 | PRAWN BIRYANI  | € 18.9 |
| 28 | LAMB BIRYANI  | € 18.9 |
| | COMBO BIRYANI | € 29.9 |

BIRYANI + COCO COLA + CHICKEN 65 OR GOBI 65

SIZZLER PAN

(SERVED WITH RICE OR INDIAN BREAD)

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| 29 | VEGGIES SIZZLER  | € 23.9 |
| | Paneer, cauliflower, broccoli, Baby corn, onion, tomato, ginger garlic in chef's special tandoori sauce | |
| 30 | CHICKEN SIZZLER  | € 24.9 |
| | Grilled chicken breasts in a tandoor oven, paprika, onion, tomato, ginger garlic in chef's special tandoori sauce | |
| 31 | MUTTON SIZZLER  | € 25.9 |
| | Lamb fillet, paprika, onion, tomato, ginger garlic in chef's special tandoori sauce | |
| 32 | PRAWN SIZZLER  | € 27.9 |
| | Deep-fried king prawns 65, paprika, onion, tomato, ginger garlic in chef's special tandoori sauce | |
| 33 | FISH SIZZLER  | € 27.9 |
| | Succulent salmon marinated in tandoori spices, paprika, onion, tomato and ginger garlic in chef's special tandoor sauce. | |



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CONTAINS CASHEWS

CURRY LOUNGE

(SERVED WITH RICE OR INDIAN BREAD)

VEGETARIAN



34 TOMATO PAPPU    € 16.9

A comforting Andhra-style lentil curry cooked with ripe tomatoes, mild spices, and tempered herbs.



35 DAL SPINACH CURRY    € 16.9

Wholesome lentils simmered with fresh spinach, lightly spiced for a healthy, homely taste.



36 SOUTH INDIAN BHINDI MASALA    € 17.9

Stir-fried okra tossed with onions, spices, and a touch of tangy masala.



37 HYDERABADI VEG HANDI    € 17.9

Mixed vegetables slow-cooked in a rich, aromatic Hyderabadi gravy.



38 PANEER GHEE ROAST  € 18.9

Soft paneer cubes roasted in ghee with bold, spicy coastal flavors.

39 PANEER AVIAL  € 18.9

Kerala-style coconut and yogurt curry with paneer and mixed vegetables.

40 PANEER BUTTER MASALA  € 18.9

Creamy tomato-based curry with soft paneer, mildly spiced and rich in flavor.

41 KADAI PANEER  € 18.9

Paneer cooked with bell peppers in a freshly ground kadai spice blend.

42 GUNTUR CHILLI PANEER  € 18.9

Fiery paneer tossed in spicy Guntur chilli sauce with bold Andhra flavors.



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CURRY LOUNGE

(SERVED WITH RICE OR INDIAN BREAD)

RICE SPECIALTIES

- 43 VEGETABLE KHICHDI**    € 14.9
A comforting one-pot dish of rice, lentils, and vegetables, lightly spiced.
- 44 BISI BELE BATH**  € 14.9
Karnataka-style rice with lentils, vegetables, and a signature spice blend.
- 45 LEMON RICE**    € 9.9
Steamed rice tossed with fresh lemon juice, mustard seeds, and curry leaves.
- 46 TAMARIND (PULIYODARAI) RICE**    € 9.9
Tangy tamarind rice infused with South Indian spices and roasted peanuts.
- 47 COCONUT RICE**    € 9.9
Fragrant rice mixed with fresh grated coconut and mild seasoning.

SIDES

- 48 SOUTH INDIAN POTATO FRY**    € 6.9
Crispy spiced potatoes sautéed with curry leaves and mustard seeds.
- 49 VEGETABLE SAMBAR**    € 9.9
Hearty lentil stew with vegetables, tamarind, and traditional spices.
- 50 RASAM**    € 8.9
Light, tangy South Indian soup with tomatoes, pepper, and herbs.
- 51 PALYA (PORIYAL)**    € 9.9
Stir-fried seasonal vegetables with mild spices and coconut.



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CURRY LOUNGE

CHICKEN



- 52 CHETTINAD CHICKEN CURRY**   € 18.9
Spicy and aromatic Tamil Nadu curry with roasted spices and coconut.



- 53 ANDHRA CHICKEN CURRY**   € 18.9
Bold and fiery chicken curry with authentic Andhra flavors.

- 54 KERALA CHICKEN CURRY**   € 18.9
Coconut-based curry infused with Kerala spices and curry leaves.

- 55 SPINACH CHICKEN MASALA**  € 18.9
Chicken cooked in a rich spinach gravy with balanced spices.



- 56 CHICKEN GHEE ROAST**  € 19.9
Coastal Karnataka specialty with roasted spices and ghee-rich flavor.

- 57 HYDERABADI CHICKEN DALCHA**   € 19.9
Traditional Hyderabad curry with lentils, tamarind, and tender chicken.



- 58 HYDERABADI GREEN CHICKEN**   € 19.9
Fresh herb-based green masala with coriander, mint, and spices.

- 59 BUTTER CHICKEN**  € 18.9
Classic creamy tomato curry with tender chicken and buttery richness.



- 60 CHICKEN SUKKA (DRY)**   € 19.9
Dry-style chicken tossed with roasted spices and coconut.



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CURRY LOUNGE

LAMB (MUTTON)

- 61 CHETTINAD MUTTON CURRY**   € 20.9
Robust and spicy mutton curry with Chettinad roasted masala.
- 62 ANDHRA MUTTON CURRY**   € 20.9
Fiery and flavorful mutton curry with bold Andhra spices.
- 63 KERALA MUTTON CURRY**   € 20.9
Slow-cooked mutton in a coconut-based Kerala-style gravy.
- 64 MUTTON GHEE ROAST**  € 21.9
Rich and spicy roasted mutton with ghee and coastal spices.
- 65 HYDERABADI MUTTON DALCHA**   € 21.9
Mutton and lentil stew with tangy Hyderabadi flavors.
- 66 HYDERABADI GREEN MUTTON**   € 22.9
Mutton cooked in a fresh green herb masala.
- 67 MUTTON SUKKA (DRY)**   € 22.9
Dry mutton dish with roasted spices and coconut flavor.



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CURRY LOUNGE

PRAWN DISHES



68 CHETTINAD PRAWN CURRY   € 21.9
Spicy prawn curry with roasted Chettinad spices and coconut.



69 ANDHRA PRAWN CURRY   € 21.9
Hot and tangy prawn curry with bold Andhra flavors.



70 KERALA PRAWN ROAST   € 22.9
Semi-dry prawn roast with coconut, curry leaves, and spices.

71 PRAWN GHEE ROAST  € 22.9
Rich and spicy prawns roasted in ghee with coastal masala.



72 HYDERABADI GREEN PRAWN   € 21.9
Prawns cooked in a fresh green herb and spice blend.



73 SPECIAL PRAWN MASALA  € 22.9
Chef's special prawn curry with a rich, flavorful masala.

FISH DISHES



74 CHETTINAD FISH CURRY (INDIAN MACKEREL)   € 21.9
Spicy and tangy fish curry with Chettinad spices.

75 ANDHRA FISH CURRY (INDIAN MACKEREL)   € 21.9
Fiery fish curry with bold Andhra-style chili flavors.

76 KERALA FISH CURRY (SARDINE)   € 21.9
Traditional Kerala fish curry with coconut and tamarind.

77 FISH MOILEE (INDIAN MACKEREL)   € 21.9
Mild coconut milk curry with delicate spices.

78 FISH GHEE ROAST (POMFRET)  € 24.9
Pomfret roasted in spicy ghee masala.

79 HYDERABADI GREEN FISH MASALA   € 21.9
Fish cooked in fresh herb-based green gravy.

80 SALMON FISH BUTTER MASALA  € 21.9
Salmon in a creamy tomato butter sauce with mild spices.



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ACCOMPANIMENTS

81	KERALA PAROTTA - FLATBREAD	€ 3.9
82	CHAPATHI - WHEAT FLATBREAD  	€ 1.5
83	NAAN BREAD: PLAIN / BUTTER / GARLIC	€ 3/3.5/4
84	RAITA	€ 3.5
85	RICE	€ 6
86	EXTRA SAMBAR	€ 3.5
87	CHUTNEY	€ 2



DESSERTS

88	ICE CREAM ONE CUP	€ 3.9
89	GULAB JAMUN	€ 4.9
90	GULAB JAMUN WITH ICECREAM	€ 6.9
91	BROWNIE WITH ICE CREAM	€ 6.9
92	ELANEER PAYASAM TENDER COCONUT KHEER	€ 9.9



BEVERAGES

93	MANGO LASSI	€ 4.9
94	MANGO MILKSHAKE	€ 5.5
95	ROSE MILKSHAKE	€ 5.5
96	ROSE MILK	€ 4.9
97	CHAAS (BUTTERMILK)	€ 4.9
98	MASALA TEA	€ 4.5
99	SOUTH INDIAN FILTER COFFEE	€ 4.9



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