

Dakhin

SOUTH INDIAN KITCHEN

Between the Arabian Sea, the Bay of Bengal and the Indian Ocean lies a tropical expanse of endless beaches, mountain ranges, and plateaus, crisscrossed by an intricate meandering of rivers. The region is as diverse as it is breathtaking.

This is South India.

Encompassing the states of Andhra Pradesh, Karnataka, Kerala, Tamil Nadu and Telangana, South India is a land with a unique cuisine.

The food is light yet nourishing, subtle yet spicy and the combination of rice, coconut, lentils, and local spices give South Indian cuisine a distinctive taste easily differentiated from any other region of India.

Discover a new experience with every meal.



FLAME COOKED

A magnificent selection of seafood, meat and cottage cheese specialities, marinated and flame cooked on a skewer and served with a light garnish.

A starter to share or a main course by itself.

PEDDA ROYYALU 🍷 32.95

Fresh jumbo tiger prawns with a light marinade of ginger, garlic, cumin and crushed bay leaves. An undeniable splendour of the seas.

MEEN CHUTTATHU 🍷 22.50

Soft and juicy Scottish monkfish, assorted peppers, a delightful marinade and a slight charring to bring out its unique flavour.

STARTERS

CHEPALU URUNDAI 6.95

A fisherman's snack, these hand-shaped croquettes of chopped haddock and ginger are fried to a crisp golden brown.

CHEMMEEN VARUTHATHU 🔥🌿 6.95

King prawns and peppers tossed together with a tangy tomato, garlic sauce. Irresistible!

MAMSAM PEPPER FRY 🔥 7.25

A delicacy served in tiny nondescript shops all across Kerala, this is pan-seared lamb with black pepper and green chillies. Its flavour is the stuff of legend.

KARVEIPULLEI KOLI 6.50

Shreds of chicken flavoured with crushed curry leaves. From the rustic hamlets of rural Tamil Nadu.

LONA ESI PUTTA GODUGULA 🔥🌿 5.50

Spicy coconut filled button mushrooms. Melts in the mouth to release an explosion of flavours.

BATATA BONDA 🌿🌿 5.50

Soft battered dumplings of spiced potato — based on a classical South Indian recipe found in an old 12th-century manuscript, the *Mānasollāsa*.

KEERAI BHAJJI 🌿 5.50

A popular street-side snack, these fritters of fresh spinach and onions are crunchy on the outside and soft on the inside.

RASAM 🔥🌿🌿 5.95

Seen as comfort food for many in the region, this is a thin and tangy soup made with an unusual blend of tomatoes, tamarind and peppery spices.

MEEN ROST 🔥🍷 20.95

Grilled Scottish salmon with aromatics, spiced yoghurt and chunks of assorted peppers. A taste of South India's calm coastal backwaters.

VARUTHA ATTUKARI 🍷 18.50

Slow roasted lamb fillet with a gentle marinade of herbs, spices and coconut underlying its superb flavour.

VARUTHA KOLI 🔥🍷 14.95

Soft succulent chicken breast with a hot yet subtle coating of ginger, garlic and red chillies.

PALKATTI POLLICHATHU 🌿🍷 13.95

Slices of cottage cheese and mixed peppers marinated with flavourful herbs, yoghurt and coconut.

THEYIL CHUTTA SANGAMAM 🍷 34.95

A majestic assortment of flame cooked monkfish, lamb and chicken. *Serves Two*

SAUCES ON THE SIDE

Recommended when ordered as a main.

POONDU 🔥🌿🌿🌿 4.75

An intense fiery sauce abundant in garlic and crushed red chillies.

NILGIRI 🌿 4.75

A herby sauce of coriander, mint leaves and coconut. Fresh and fulfilling.

MOILEE 🌿 4.75

A mild and flavoursome sauce of onions, tomatoes and turmeric with coconut milk.

THE CLASSICS

Among South India's breathtakingly vast food culture are a few standard-bearers that signify its uniqueness. These dishes, with its hundreds of regional variations, are commonly enjoyed by millions all across South India.

DOSA

Large crêpes made from a batter of finely ground rice and lentils, dosa are usually served with a variety of different regional fillings.

Indigenous to and a staple dish of the Southern Indian region, the humble dosa has hundreds of different variations and can be traced back over two thousand years.

Always served with **Sambhar**[1] and **Thengai Chutney**[2].

BIRYANI

A centuries-old recipe of basmati rice, slow cooked with various meats, seafood or vegetables.

The essence of its taste comes from the addition of fried onions, yoghurt, fresh herbs, botanical oils and numerous exotic spices and aromatics.

The biryani is traditionally served with **Pachadi**[3] to balance the strong yet subtle flavours.

IDLI VADA

The Idli is a steamed rice cake made from a batter of fermented lentils and finely ground rice. A Vada is a savoury fritter shaped like a doughnut and made of ground lentils, herbs and spices.

IDLI SAMBHAR 🌿🌿 14.95

Idli soaked in **Sambhar**[1] and served with **Thengai Chutney**[2] on the side.

VADA SAMBHAR 🌿🌿 14.95

Vada soaked in **Sambhar**[1] and served with **Thengai Chutney**[2] on the side.

IDLI VADA SAMBHAR 🌿🌿 14.95

Idli and *Vada* soaked in **Sambhar**[1] and served with **Thengai Chutney**[2] on the side.

MASALA DOSA 🌿🌿 14.95

A *dosa* with a traditional savoury spiced potato filling. A classic South Indian dish.

PALKATTI MASALA DOSA 🌿🍷🌿 15.95

Homemade cottage cheese makes for a great filling in this *dosa*.

SPICY CHUTNEY 🔥🌿🌿 1.95

Add a spicy spreading of Mysore chutney to the *dosa* for that extra heat.

YERA BIRYANI 🍷 20.50

Cooked with king prawns.

MAMSAM BIRYANI 🍷 18.95

With tender lamb.

KODI BIRYANI 🍷 16.95

With soft succulent chicken breast.

KAIKARI BIRYANI 🌿🍷 14.95

With mixed seasonal vegetables.

UTTAPAM

These are thick pancakes of ground rice and lentils, usually served with a topping. Always served with **Sambhar**[1] and **Thengai Chutney**[2].

MASALA UTTAPAM 🔥🌿🌿 16.95

An *uttapam* topped with a mixture of grated coconut, red onions, tomatoes and green chillies.

MAMSAM DOSA 🌿 18.50

A *dosa* with a splendid filling of lamb, green peas, curry leaves and spices.

SAMUNDRA DOSA 🌿 21.95

A seafood lover's delight! Prawns and fish, chopped together, spiced, sautéed and rolled in a *dosa*.

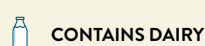
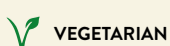
KOLI DOSA 🌿 17.50

A serving of well-spiced chicken in a rolled-up *dosa*.

[1] **Sambhar** - Seasonal vegetables, lentils, tamarind and roasted spices, stewed together create this most popular South Indian staple. 🌿🌿

[2] **Thengai Chutney** - Made from fresh coconut, herbs and spices, this chutney is one of the most common condiments in Southern India. 🌿🌿

[3] **Pachadi** - Cucumber soaked in refreshing cool yoghurt, flavoured with cumin, mustard seeds and coriander. 🌿🍷🌿



PICK OF THE POULTRY

- POONDU KOLI** 🔥🔥🌿 14.95
A fiery chicken dish with the intense heat of red chillies complemented with ginger and plenty of garlic. Not for the faint-hearted!
- MYSORE CHILLI KOLI** 🔥 14.95
Chicken cooked in a blend of onions, tomatoes, coconut milk and green chillies — from the old Kingdom of Mysore.
- CHETTINAD KOLI** 🔥 14.95
With intense flavours of freshly ground spices and gently warming black pepper, this chicken dish is a speciality of the *Chettiar* spice traders.
- KOZHI STEW** 14.95
An intensely flavoured dish of chicken stewed with coconut milk, potatoes, carrots, exotic spices and aromatics — an evolution of a dish brought to the shores of Kerala in the 1500s by Portuguese sailors.
- KORI MANGALOREAN** 14.95
This delicious chicken preparation contains a charming mixture of different fragrant spices combined with the mild richness of coconut milk

SIDE DISHES

- KEERAI KOOTU** 🌿🌿 6.50
Shredded spinach sautéed with grated coconut and subtle spices. Fresh and fragrant!
- SUNDAL** 🔥🌿🌿 6.50
A nutritious delicacy of black chickpeas, tossed together with a hint of tomatoes, onions, herbs and spices.
- PODIMAS** 🌿🌿 6.50
A flavoursome Tamilian speciality of potatoes cooked with coconut, lentils and curry leaves.
- SAMBHAR** 🌿🌿 6.50
Seasonal vegetables, lentils, tamarind and roasted spices, stewed together create this most popular South Indian staple.

HOMEMADE PANEER DISHES

- PALKATTI CHETTINAD** 🌿🔥🌿 14.50
Homemade paneer and mushrooms cooked with onions, intensely flavoured with black pepper.
- TELENGANA PALKATTI** 🌿🌿 14.50
A mild preparation of homemade cottage cheese with coconut milk blended with onion, tomatoes and mustard seeds.



ALLERGY AND INTOLERANCE

Please speak to your server about any dietary requirements you have before you order your meal.

All the food on this menu are prepared without using gluten, nuts, peanuts, sesame, celery, lupin, molluscs and sulphites. Our standard operating procedure ensures that all the ingredients we use in our kitchen are always free from these allergens.

With the exception of gluten, please note that some of the products we procure may have been packaged in facilities that also handle some of these allergens.

TREATS OF LAMB

- MASA KONDHAPUR** 🔥🔥 16.95
This hot lamb preparation is typical of the cuisine of Kondhapur known for its richness and liberal use of red chillies.
- VENCHINA MAMSAM** 🔥 16.95
Fresh ginger and a touch of black pepper to bring out the taste of lamb in this time-tested recipe from Andhra Pradesh.
- ERACHI MAPPAS** 🔥 17.95
Rich and full of flavour, these are soft succulent lamb chops simmered with onions, tomatoes and coconut milk. An old favourite of the Syrian diaspora of Kerala.
- MAMSAM NILGIRI** 16.95
From the forested hill stations of Ooty, this herby lamb dish of mint and coriander is wholesome and so refreshing!
- ATTERACHI THENGAI KARI** 16.95
The fragrant aroma of cardamom and fennel, the richness of coconut milk and the tenderness of lamb make this dish a delight to the senses.

THE OCEAN'S LURE

- YETTI MASALA** 🔥🌿 24.95
Fresh jumbo tiger prawns, lightly fried and cooked in a thick flavorful sauce of onions, tomatoes and coconut.
- MEEN PULLI** 🔥🔥🌿 21.95
This quintessential dish from the Malabar coast has Scottish monkfish in a spicy, tangy sauce of tamarind and red chillies.
- ELLAYIL PORICHA MEEN** 🌿 20.95
Mediterranean sea bream fillet with a spiced marinade, wrapped in a banana leaf and pan fried. Old world cooking at its finest!
- MEEN MOILEE** 21.95
Fresh Scottish monkfish stewed with coconut milk, onions, tomatoes and lemon. A dish with immaculate spice and flavour.
- CHEMMEEN KARI** 🌿 20.50
A delicate preparation of king prawns, coconut, ginger and curry leaves. Wonderfully subtle yet arresting.

VEGAN/ VEGETARIAN

- GUTTI VANKAYA MASALA** 🌿🌿 11.95
Whole aubergines shallow fried, cooked with onions, tomatoes and an assortment of herbs and spices. A vegetarian splendour.
- BENDAKAYA PULUSU** 🌿🌿 11.95
An okra dish cooked with tamarind, onions, tomatoes and mustard seeds. An Andhra speciality with complex flavours.
- BATATA KEERAI SOUNG** 🔥🌿🌿 11.95
Cubes of fried potatoes, shredded spinach and tomatoes cooked with mustard seeds and coconut.

- KAI KURMA** 🌿🌿 11.95
An exquisite preparation of green beans, garden peas and carrots with coconut milk and subtle spices.
- BATTANI GODUGULA** 🌿🌿 11.95
Button mushrooms, green peas and tomatoes simmered with mustard seeds, coconut and fresh coriander.
- KEERAI MACIAL** 🌿🌿 10.95
A wholesome preparation of yellow lentils and shredded spinach simmered with subtle spices and coconut milk.

- AVIAL** 🌿🌿 11.95
A melange of seasonal vegetables, fresh coconut, curry leaves — deliciously simple and complex at the same time.

BREADS

- SADA DOSA** 🌿 3.95
A simple, thin crêpe of ground rice and lentils.
- CHILLA** 🌿 3.95
A soft, thin and savoury bread of gram flour with fenugreek.
- APPAM** 🌿 4.95
Lacy, soft and bowl-shaped hoppers of fermented rice and coconut milk.
- SIRU UTTAPAM** 🌿 4.95
Soft pancakes of ground rice and lentil with a variety of toppings — tomatoes, red onions and coconut.
- THOSAI THATTU** 🌿 5.50
A delightful assortment of three different South Indian breads — Chilla, Appam and Siru Uttapam.
- PAPER DOSA** 🌿 6.95
Crispy, delicate and paper-thin, this golden brown crêpe spans two to three feet. You have to see it to believe it!

RICE

- THENGAI ANNAM** 🌿🌿 3.95
Basmati rice with grated coconut and mustard seeds.
- NIMMAKAI ANNAM** 🌿🌿 3.75
Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.
- ANNAM** 🌿 3.50
Steamed basmati rice.

SALADS

- TARKARI** 🌿 4.50
A delectable jumble of fresh tomatoes, cucumber, radish, carrots and red onions with a sprinkling of spiced lemon juice.
- PACHADI** 🌿🌿 4.50
Cucumber soaked in refreshing cool yoghurt, flavoured with cumin, mustard seeds and coriander.

CHUTNEYS

- THENGAI CHUTNEY** 🌿🌿 2.95
Made from fresh coconut, herbs and spices, this simple chutney is one of the most common condiments in Southern India.
- MYSORE CHUTNEY** 🔥🌿🌿 2.95
A spicy coconut chutney for those who like a bit of heat.
- MANGA PICKLE** 🔥🔥🌿 2.50
Spicy, salty, pickle made from unripe mangoes and red chillies.



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