

CURRY LEAF KITCHEN & BAR

AUTHENTIC SOUTH INDIAN MENU

Freshly prepared with authentic South Indian spices

IDLI & VADA

Ghee Idli ₹150

Traditional steamed soft rice cakes drenched in pure desi ghee and gunpowder podi.

Idli Fry ₹150

Crispy fried idli cubes tossed in special South Indian spices and curry leaves.

Gunpowder Idli ₹200

Soft idlis coated generously with fiery lentil spice mix (podi) and clarified butter.

Ghee Idli Sambar ₹280

Melt-in-mouth ghee idlis submerged in hot, flavorful lentil vegetable stew.

Medu Vada ₹200

Crispy golden fried black gram donuts, soft inside, served with coconut chutney.

Dahi Vada ₹250

Crispy vadas soaked in chilled, sweet-and-savory seasoned yogurt topped with spices.

Sambar Vada ₹250

Crispy medu vadas deeply soaked in piping hot, tangy sambar.

Rasam Vada ₹250

Crunchy vadas immersed in pepper-tamarind digestion-boosting rasam broth.

SMALL PLATES & STARTERS

VEGETARIAN

Rasam Shot ₹100

A spicy, tangy shooter of tamarind, black pepper, and curry leaf broth.

Mini Aloo Bonda ₹280

Bite-sized spiced potato fritters encased in a golden chickpea batter.

Gobi 65 ₹280

Crispy cauliflower florets marinated in South Indian red spices and deep-fried.

Dal Vada ₹280

Crunchy chana dal patties infused with green chillies, onions, and curry leaves.

Paneer 65 ₹350

Cottage cheese cubes tossed in spicy tempering of curry leaves and green chillies.

Mushroom Ghee Roast ₹450

Fresh mushrooms slow-cooked in rich clarified butter and roasted spices.

NON-VEGETARIAN

Egg 65 ₹380

Boiled eggs coated in spicy batter, fried and tempered with curry leaves.

Chicken Majestic ₹450

Hyderabadi style fried chicken strips tossed in yogurt, mint, and green chili glaze.

Chicken Pepper Fry ₹450

Succulent chicken morsels roasted with crushed black pepper and caramelised onions.

Chicken Cutlet ₹450

Breaded and pan-fried spiced chicken patties served with tangy dips.

Chicken 65 ₹480

The classic iconic deep-fried chicken starter packed with South Indian chili kick.

Andhra Chicken Fry ₹480

Fiery Andhra-style pan-roasted chicken infused with red chillies and native spices.

Chicken Kaju Fry ₹550

Rich chicken fry combined with roasted cashew nuts and aromatic spice mix.

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DOSA DELIGHTS

Plain Dosa ₹180

Classic thin, crisp fermented rice and lentil crepe served with chutney and sambar.

Masala Dosa ₹220

Golden crisp crepe stuffed with spiced mashed potato and onion filling.

Onion Dosa ₹200

Crispy crepe topped with finely chopped onions, green chilies, and herbs.

Onion Masala Dosa ₹200

Crispy onion-infused crepe stuffed with signature spiced potato masala.

Plain Rava Dosa ₹220

Lacy, ultra-crispy crepe made from semolina and rice flour batter.

Masala Rava Dosa ₹250

Crispy semolina net dosa served with rich potato masala inside.

Ghee Roast Dosa ₹300

Rich and aromatic crepe roasted generously in pure aromatic clarified butter.

75mm Dosa ₹300

Extra-long paper thin wafer crepe, perfect for sharing.

Butter Paneer Dosa ₹350

Crispy dosa loaded with grated paneer, Indian herbs, and dollops of butter.

Benne Dosa ₹350

Davangere style thick, crisp-yet-soft dosa smeared with fresh white butter.

Curry Leaf Special Dosa ₹350

Chef's signature crepe layered with fresh curry leaf chutney and secret filling.

UTTAPAM & TIFFIN

Plain Uttapam ₹150

Thick, soft, and spongy South Indian savory pancake cooked to perfection.

Veg Uttapam ₹150

Thick rice pancake topped with fresh tomatoes, onions, capsicum, and coriander.

Rava Uttapam ₹200

Savory semolina pancake topped with herbs and finely chopped garden veggies.

Cheese Uttapam ₹200

Soft thick pancake topped lavishly with melted mozzarella cheese.

Upma ₹200

Warm roasted semolina porridge tempered with mustard seeds, curry leaves, and nuts.

Punugulu ₹250

Crispy street-style deep-fried rice batter dumplings served with spicy tomato chutney.

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BIRYANI & PULAO

Hyderabadi Veg Biryani ₹350

Aromatic basmati rice cooked on dum with mixed vegetables and Hyderabadi spices.

Egg Biryani ₹400

Fragrant dum-cooked rice served with spiced hard-boiled eggs and gravy.

Military Chicken Pulao ₹400

Rustic military mess style spiced chicken pulao packed with authentic herbs.

Gongura Paneer Pulao ₹450

Tangy sorrel leaf (gongura) infused pulao rice tossed with succulent paneer cubes.

Hyderabadi Dum Chicken Biryani ₹500

Authentic royal Hyderabadi biryani with marinated tender chicken dum-cooked in layers.

Chicken 65 Biryani ₹500

Flavorful biryani rice topped with spicy, crunchy Chicken 65 boneless chunks.

Mutton Biryani ₹700

Slow-cooked succulent mutton pieces layered with saffron-infused basmati rice.

MAIN COURSE

Veg Stew ₹350

Mildly spiced coconut milk curry loaded with fresh garden vegetables.

Chicken Stew ₹450

Tender chicken simmered in rich, aromatic coconut milk and whole spices.

Mutton Stew ₹550

Kerala-style succulent mutton stew with potatoes and coconut gravy.

Chicken Chettinad ₹480

Fiery curry crafted with freshly ground Chettinad spices, coconut, and roasted chillies.

Madras Railway Chicken ₹480

Colonial Anglo-Indian style spicy chicken curry cooked with potatoes and whole spices.

COMBOS & THALI

Sambar Rice ₹300

Comforting mix of steamed rice and vegetable sambar topped with ghee.

Rasam Rice ₹300

Aromatic hot rasam mixed with rice, served with papad for a soul-warming feel.

South Veg Thali ₹300

Grand platter with Rice, Sambar, Rasam, Kootu, Poriyal, Poori, Appalam, & Dessert.

Chicken Sambar Rice ₹350

Unique South fusion combo of piping hot sambar rice paired with chicken fry.

Avakaya Pappu Ghee Rice ₹400

Andhra style mango pickle (avakaya) lentil rice drizzled generously with ghee.

Chicken 65 Rice Combo ₹400

Seasoned rice paired with spicy Chicken 65, chutney, and salad.

Mutton Fry Sambar Rice ₹500

Classic sambar rice served alongside spicy pan-roasted mutton fry.

South Non-Veg Thali ₹500

Full feast featuring Chicken/Mutton curry, Sambar, Rasam, Parotta, Rice & Sweet.

DRINKS & DESSERTS

Filter Coffee ₹120

Authentic South Indian chicory-infused frothed filter coffee served in traditional dabara set.

Mint Soda ₹140

Refreshing fizzy beverage infused with fresh crushed mint and lime juice.

Spirulina Almond Shake ₹249

Healthy superfood shake with spirulina, crushed almonds, and cold milk.

Banana Shake ₹250

Thick, creamy blend of fresh bananas, milk, and sweet vanilla notes.

Coconut Cashew Drink ₹350

Rich cooling drink made with fresh coconut water, tender coconut meat, and cashews.

Cheesecake ₹180

Smooth, velvety classic cheesecake over a buttery graham cracker base.