

PRARAMBAM (ENTRÉE) VEGETARIAN

"Dhakshin offers Vegetarian, Vegan, Gluten-free & Halal options."

Plain Dosa - (World renowned South Indian delight) **New!** \$20.00

Crispy rice and lentil pancakes "Dosa" accompanied with lentil broth sambar, coconut chutney and milagai podi (gun powder)

Masala Dosa - (World renowned South Indian delight) **New!** \$23.00

Crispy rice and lentil pancakes "Dosa" filling with spiced potato masala, accompanied with lentil broth sambar, coconut chutney and milagai podi (gun powder)

Mysore Masala Dosa - (World renowned South Indian delight) **New! Spicy!** \$25.00

Crispy rice and lentil pancakes "Dosa" filling with spiced potato masala, accompanied with lentil broth sambar, coconut chutney and milagai podi (gun powder)

Kuzhi Paniyaram - (Traditional dish from chettinadu) \$18.00

Savoury rice and black lentil dumpling served with kara chutney.

Tokri Chole Aloo Tikki - (Famous Street food of Sowcarpet) \$17.00

Spiced potato patties shallow fried, topped with mint & tamarind chutney, served with chickpea masala.

Gobi Manchurian - (Chefs adaptation of Indo-Chinese dish) **New!** \$19.00

Battered Cauliflower florets tossed with garlic, bell peppers & Indo-Chinese chilli sauce.

Samosa - (Crispy & Crunchy savoury filled Pastry) **New!** \$16.00

Triangle shaped carom seed short crust pastry filled with spiced mixture of potato, green peas & cumin.

Jugalbandi Chaat - (Matching healthy ingredients to perfection) \$17.00

Black eye beans, walnuts with sweetened yoghurt, mint chutney, date & tamarind chutney topped with batter fried spinach leaves.

Anari Paneer - (North West frontier favourite) \$18.00

Indian cottage cheese marinated with ajwain, cream, chilli & black salt cooked in clay pot.

PRARAMBAM (ENTRÉE) NON-VEGETARIAN



"Dhakshin offers Vegetarian, Vegan, Gluten-free & Halal options."

Cochin Nandu Puttu - (Keralite coastal speciality) \$28.00

Blue swimmer crabmeat tossed with mustard, fennel, curry leaves and tomatoes served on bed of string hoppers with Pandang broth.

Kundapur Lasooni Squid - \$19.00 *(West coastal town style food)*

Marinated squid dusted with seasoned tapioca flour and deepfried, served with garlic chips, chillies and inji puli chutney.

Kothu Kari Dosai - (Popular delicacy of Madurai Streets) \$28.00

Spiced lamb minced meat south-Indian crepe served with Chutney & Sambar.

Chicken 65' - (Famous dish from Buhari hotel in Chennai) \$19.00

Spicy!

Chicken Thigh marinated with red chilli, garlic and lemon. Served with green apple salad.

Kaima kola Urundai - \$24.00 *(Mouth-watering dish from chettinadu cuisine)*

Hand pulled lamb meat balls spiced with brown garlic, cinnamon & poppy seeds, Served with chettiyar chutney.

TANDOOR SE



"Dhakshin offers Vegetarian, Vegan, Gluten-free & Halal options."

Ajuwaini Macchli \$27.00

King fish marinated with ajwain, chilli, lemon and yoghurt and clay oven roasted.

Chicken Tikka \$19.00

Chicken thigh fillets marinated with yoghurt, mace, ginger garlic.

Pudina Seek Kebab \$19.00

Skewered spiced lamb mince kebab with garlic, cheese and mint.

Naan \$5.00

Garlic Naan \$6.00

Peshawari Naan \$8.00

Kheema Naan \$9.00

Aloo kulcha \$8.00

Lachha Paratha \$7.00

Cheese Onion Kulcha \$8.00

Roti \$5.00

Cheese Garlic Naan \$8.00

VIRUNDU (MAINS) DHAKSHIN SPECIAL



" Dhakshin offers Vegetarian, Vegan, Gluten-free & Halal options."

Meen Mocchai Kozhambu - \$34.00
(Classic TAMILIAN Fish Curry)

Fresh Barramundi fish cooked in a sauce of tomato, chilli, tamarind tempered with mustard and fenugreek seeds.

Karwari Prawns - (Delicacy from region of Karwar) \$34.00

Green Prawn cooked in a sauce of coriander seeds, cumin, turmeric and ground coconut.

Kozhi Milagu Chettinad - \$28.00
(Speciality of Chettinad Region)

Chicken Thigh in a sauce of tomato, Brown coconut, Crushed pepper corns, tempered with Chettinad spices.

Erachi Porichathu - \$34.00
(Traditional Kerala Lamb)

Diced lamb cooked with shallots, coriander, curry leaves, Copra & Cinnamon.

Kairy Ka Goat - (Festive Dish of Hyderabad) \$31.00

Goat on the bone with raw mango, tomatoes, Black cardamom and spices.

Murgh Dum Briyani - (Chef's favourite) \$28.00

Hyderabadi style of chicken and rice preparation, Cooked by dum.

VIRUNDU (MAINS) CLASSIC SPECIAL



"Dhakshin offers Vegetarian, Vegan, Gluten-free & Halal options."

Butter Chicken \$28.00

"Butter chicken" marinated chicken roasted in the Tandoor and then pan finished with subtly spiced blend of tomatoes, cream and dry fenugreek leaves.

Chicken Tikka Masala \$29.00

Dish of chunks of roasted marinated chicken in a spiced curry sauce.

Beef Vindaloo \$31.00

A goan speciality of spicy beef, tangy sweet & sour with tomato, cumin, ginger and peppercorns.

Nawabi Lamb Khorma \$32.00

Diced lamb cooked in rich sauce of cashew, flavored with cardamom, mace & finished with cream.

Lamb Saag \$32.00

Diced lamb cooked with spinach puréed & pan finished with fresh tomatoes, garlic, chili & fenugreek.

SUBZI MANDI SE (VEGETARIAN)



"Dhakshin offers Vegetarian, Vegan, Gluten-free & Halal options."

Udupi Tarkkarigalu - \$24.00
(Delicious vegetarian
hallmark of Udupi cuisine)

Mixed seasonal vegetable in poppy seeds, coconut & cashew
gravy.

Pookosu Pattani Tarakal - \$23.00
(Colonial dish of karaikudi)

Cauliflower and green peas, tomato, cariander and cumin in rich
cashew gravy.

Kattu Kootu - (Brinjal) \$23.00
Preparation in a shepherd's
way)

Smoked eggplant mash flavour of burnt dry Red chilli and
tempered with mustard.

Aloo Mirchi Ka Salan - \$22.00
(Authentic from Deccan
Region)

Chat potatoes and banana chilli in sauce of peanuts, sesame
seeds and tamarind.

Palak Paneer \$25.00

Spinach pureed & pan finished with soft cottage cheese, fresh
tomatoes, garlic, chilli & fenugreek.

Dhal Maharani \$19.00

Slow cooked black lentils and red kidney beans with garlic,
tomato and butter.

Kadai Paneer \$25.00

Cottage Cheese tossed with mixed bell peppers, garlic, onion &
tomato based, spiced with kadai masala.

Okra Masala \$25.00

Baby okra cooked with tomatoes, crisp onions and blend spices.

ANNAM (STAPLE)



"Dhakshin offers Vegetarian, Vegan, Gluten-free & Halal options."

Saffron & cumin pulao rice **\$6.00**

Steam Rice **\$5.00**

Kal Appam **\$7.00**

Iddiyappam **\$7.00**

SIDE DISHES



"Dhakshin offers Vegetarian, Vegan, Gluten-free & Halal options."

Spiced Garden Salad \$8.00

Mango Chutney \$3.00

Cucumber Raita \$4.00

Papadum \$4.00

Pickles \$3.00

MADURAM (DESSERT)



"Dhakshin offers Vegetarian, Vegan, Gluten-free & Halal options."

Wattalappam

\$12.00

Indian version of coconut crème caramel with nutmeg.

Carrot Halwa

\$12.00

Carrot fudge made with Melon seeds & Raisins.

Gulab Jamun

\$11.00

Reduced Milk dumplings steeped in sugar and scented with rose.

Pistachio Kulfi

\$11.00

Indian Ice Cream flavoured with cardamom & pistachio kernels.

HOT BEVERAGES



"Dhakshin offers Vegetarian, Vegan, Gluten-free & Halal options."

COFFEE

Cappuccino \$5.00

Latte \$5.00

Espresso Decaffeinato \$3.50

Macchiato \$5.00

Single Origin India Short Black \$3.50

Single Origin Guatemala Long Black \$4.00

TEA

Masala Chai (12 mins prep time) \$5.00

Organic Earl Grey \$4.00

Pure Peppermint \$4.00

Pure Camomile \$4.00

Decaffeinated English Breakfast \$4.00

Honey & Lemon Green Tea \$4.00