

Banana Leaf

The Name Conjures Aromas Of the Yummiest,
Mouth-Watering Delights Of southern Flavours,

As The Meal Comes To You On A 'Vazhailai'

A Freshly Cut Banana Leaf,

The Traditional Experience Transports You To

The Southern States Of India.

Eating Out Of a Banana Leaf Requires

a Combination Of Reflex,

Skill And Practice,

And The Benefits Are Multiples.

Clean And Hygenic,

A Banana Leaf Has Medicinal values

That are Time-Tested And Proven Over The Centuries.

Hot Food On The Banana Leaf augments

The Taste And Flavour.

Add To That The Fact: Ghee/Oil Does Not Stick To The Leaf.

Aesthetics And Ambience Apart, Banana Leaf Offers

An Array Of South Indian specialities Put Together In A Menu

That Has Something From Everywhere Down South.

You Don't Have To Travel Too Far

To Indulge In This Experience.

Indulgence Is No Sin succumb

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JEERA MILAGU RASAM (Jeera pepper tomato soup)	195
*TOMATO SOUP (South Indian style hot & sour Tomato soup)	185
*JAIN THAKALLI PARIPPU RASAM (Tomato Dal Rasam)	195
*MULUGUTAWANI SOUP (Southern classical lentil soup garnished with rice & lime wedges)	220



*RAGI DOSA	215
*SOYA KHICHDI	245
SOYA UPMA	220
DALIYA UPMA	220
DALIYA KHICHDI	245
*SPECIAL OATS UTTAPPAM	265
MUSHROOM, VEG & OATS UTTAPPAM	275





*MEDU WADAI (5 Pcs)	180
ONION MEDU - WADAI (5 Pcs)	190
*PALAK MEDU WADAI (5 Pcs)	200
POTATO MEDU WADAI (3 Pcs)	205
CHEESE POTATO MEDU WADAI (5 Pcs)	250
*PEPPER CORN WADAI (5 Pcs)	205
*SOYA MEDU WADAI (5 Pcs)	205



*RAVA UPMA	195
*SEMIYA UPMA	235
*SOYA UPMA	220
*DALIYA UPMA	220
*OATS UPMA	220
*PINEAPPLE SHEERA	215
BANANA SHEERA	205
CHIKOO SHEERA	205
STRAWBERRY (SEASONAL)	205
*RAWA KESARI	205



*RASAM WADA	240
*MADHUR WADA	160
*THAIRU WADA (DAHI WADA)	255
VENGAYA PAKODA	200
*PALKATTY PAKODA	235
*BANANA CUTLET	235
*PANEER 65	280
*PANIYARAM SWEET / SALTED	215
KOZHUKATTAI BOMBS	250
(Rice bombs stir fried in south Indian spices)	





ANNA IDLI	95
*RICE IDLI	100
*STEAMED MINI IDLI	125
*IDLI WADA	145
*GHEE IDLI	135
THATTE IDLI	150
*IDLI PLATTER	395
(Kottige Idli, Idli poriyal, Dakshin Idli, Mini Idli, Rice Idli)	
*CORN CAPSICUM IDLI	250
*COORG IDLI	265
SRI LANKAN STYLE IDLI WITH POTATO STEW	250
*MALABAR STYLE STEW IDLI	310
HYDERABADI TOMATO KORMA IDLI	310
*KHATTA MEETHA TOMATO RASAM IDLI	250
*MOORU CURRY WITH IDLI	265
*VAGHARELA IDLI PORIYAL	245
*CHETTINAD IDLI	245
*CHEF SPECIAL DAKSHIN MASALA IDLI	245
MULGAI IDLI	265
IDLI CHILLY ANDHRA STYLE	245
GUNTUR MASALA IDLI	265
BUTTER GARLIC IDLI	265
BANANALEAF SPECIAL KOTTIGE IDLI	220
*BANANA LEAF SPECIAL KANCHIPURAM IDLI	175
PODI MINI IDLI	225





PUDI ONION UTTAPPAM	255
ROASTED ONION GARLIC UTTAPPAM	240
*CHEESE TOMATO PANEER UTTAPPAM	270
CHEESE CHILLI GARLIC UTTAPPAM	265
*PAV BHAJI CHEESE UTTAPPAM	265
*HONEY COCONUT UTTAPPAM	240
*TOMATO ONION UTTAPPAM	210
*MASALA UTTAPPAM	230
ONION AND CHILLI UTTAPPAM	200
METHI GARLIC CHEESE UTTAPPAM	255
*SPECIAL OATS UTTAPPAM	265
*PEPPER CORN CAPSICUM UTTAPPAM	250
*NACHNI UTTAPPAM (RAGI)	260
*VEG. SOFT UTTAPPAM	255
*KANCHIPURAM SOFT UTTAPPAM	230
SPINACH CHILLI CHEESE GARLIC UTTAPPAM	260
*BANANA LEAF SPECIAL BENNE SOFT UTTAPPAM	260
BANANA LEAF SPECIAL MUSHROOM-VEG OATS UTTAPPAM	275





***CHEF'S SPECIAL "BENNE" SADA / MASALA DOSA**

200 / 220

Savor our Benne Dosa, a Karnataka specialty with a crispy exterior and soft interior, topped with white butter. Served with Coconut Chutney, Tangy Red Chutney and sambar.

*OPEN BUTTER MASALA DOSA	230
*SADA / MASALA DOSA	105 / 125
*BUTTER SADA / MASALA DOSA	115 / 135
*CHEESE SADA / MASALA DOSA	140 / 165
*RAVA DOSA	200
*RAVA MASALA DOSA	220
*BUTTER RAVA SADA / MASALA DOSA	215 / 235
PODI ONION RAVA DOSA	255
*MYSORE SADA / MASALA DOSA	145 / 170
*CHEESE MYSORE SADA / MASALA DOSA	175 / 205
TAWA NEER DOSA	170
*THUPPA SADA / MASALA DOSA	180 / 200
*CHETTINADU SPICY MASALA DOSA	230
*CHEF'S SPECIAL PALAK PALKATY DOSA	275
SPINACH CHEESE GARLIC DOSA	250
CHEESE CHILLI GARLIC DOSA	245
SPICY CHILLI POTATO DOSA	230
*CUCUMBER AND CORIANDER DOSA	205
*PANEER CHATPATA DOSA	305
*PANEER BHURJI DOSA	290
*COCONUT HONEY DOSA	220
METHI GARLIC CHEESE DOSA	240
CHEF'S SPECIAL MUSHROOM SUKKA DOSA	275
CHEF'S SPECIAL PANEER SUKKA DOSA	290
*CHEF'S SPECIAL CHEESE CORN DOSA	260
PAV BHAJI DOSA / CHEESE PAV BHAJI DOSA	220 / 240
KARA SADA / MASALA DOSA	175 / 190
KARA RAVA SADA / MASALA DOSA	215 / 230
*CHOCO DOSA	260
*CHOCO WALNUT DOSA	305
*RAJNI DOSA	290
*KANAKGIRI DOSA	250
*RAGI DOSA	215
*RAGI MASALA DOSA	240
MURUGAN PODI DOSA	210
PODI ONION DOSA	235
CAPSICUM CHATPATA DOSA	285



SOUTH INDIAN MAIN COURSE

*AVIYAL (traditional malabar style assorted mixed vegetables lentils cooked in coconut and spices)	305
*PANEER CHETTINAD	340
*VEGETABLE STEW (mix veg cooked in coconut milk)	340
PULISSERY (red pumpkin, drumstick & raw mango cooked in tamarind and jaggery)	300
*VAZHAKAI PORYAL (stir fried raw banana)	300
*VEG. CHETTINAD (Mix vegetable prepared in typical chettinad style curry)	305
*VENDAKAI MOOR KACHIYATHU (ladyfinger cooked in yoghurt gravy)	285
VEG MASALA (mix veg masala tamiliyan style)	310
PATTANI MASALA (green peas masala cooked in south style)	270
*VEG. MALBAR CURRY (Mix vegetable cooked in Dakshin Style)	360
VEG. MALLIPURAM (kerala style mix veg cooked in coconut milk)	325
MALBAR STYLE MANGO POTATO STEW (mango and potato cooked in malabar style)	325
PANEER GASSI (paneer cooked in thick coconut gravy)	310
MUSHROOM SUKKA (fresh mushroom cooked in manglorean style - semi dry)	325
HYDRABADI SOYA CURRY	310
*PORIYAL (CABBAGE / BEETROOT) (fresh Cabbage/ Beetroot cooked in manglorean style - dry)	265
*TAKALY PARIPPU (yellow Dal And Tomato Cooked In South Indian Style)	280
KALAN CURRY (mushroom cooked in karnataka style)	320
*WHITE PANEER KORMA (cottage cheese cooked in onion & cashewnut curry)	340
KAI CURRY KORMA (mix vegetable cooked in Karnataka Style)	310
KOTTHU KAIMA	285
BANANA LEAF SPECIAL KORMA (mix veg and potato cooked in south Indian style thick gravy)	300



PLAIN RICE	105
JEERA RICE	150
*SAMBAR SADHAM (south indian style rice with sambar)	225
*PULICHA SADHAM (south indian style tamrind rice)	255
*BISSI BELE BHATH (traditional karnataka style rice)	280
*TOMATO SADHAM (south indian style tomato rice)	265
*VEG CHETTINAD BIRYANI (madras style biryani)	295
*DAKSHIN BIRYANI (veg biryani cooked in Andhra style)	315
*HYDERABADI BIRYANI (andhra style veg biryani)	295
*YELAMI CHAM SADHAM (south indian style lemon rice)	275
*THAIRU SADHAM (south indian style curd rice)	260
*CALICUT PULAO (keraia style pulao)	275
MANNAPURAM RICE (Green leaves and vegetables cooked in south indian style)	305
*PULIYODHARAI RICE (Tamarind masala rice cooked in tamil style)	280
KALAN BIRYANI (mushroom biryani cooked in Karala style)	295
DAL KHICHDI	245
PALAK KHICHDI	255
*SWEET PONGAL	230
*VEN PONGAL	230
KARA PONGAL	230





NEER DOSA WITH MUSHROOM SUKKA	425
*STEW WITH APPAM	415
IDIYAPPAM WITH KORMA	370
*MALABAR CURRY WITH APPAM	415
*MALABAR CURRY WITH NEER DOSA	435
*IDIYAPPAM WITH SWEET MILK	340
PANEER GASSI WITH APPAM / PARATHA / CHAPATI	385
*MALABAR CURRY WITH IDIYAPPAM	485
PURI WITH KORMA	370
KORMA WITH PARATHA / APPAM / CHAPATI	370
*CHETTINADU WITH CHAPATI / PARATHA / APPAM	380
*AVIYAL WITH APPAM / CHAPATI / PARATHA	380
SAMBAR WITH APPAM / NEER DOSA	170 / 190
PURI BHAJI	240
VEG. MALLIPURAM WITH APPAM / PARATHA	390
PULISSERY WITH STEAM RICE	375
*MALABAR CURRY WITH RICE	410
CURRY PARATHA	310
BANANA LEAF SPL. KOTHU KHAIMA WITH PAV / PARATHA	325
BANANA LEAF SPL. THALI .(LIMITED THALI)	410



APPAM	50
IDIYAPPAM(1PIECE)	50
CHEESE APPAM	70
MASALA APPAM	70
NEER DOSA	35
PURI (5PCS)	105
KERALA PARATHA	50
CHAPATI	40
CURD	85
APPALAM(2PCS)	55
VEG RAITA	105
BANANA LEAF SPECIAL APPAM	65

(EXTRA GHEE / BUTTER / CHEESE - Rs. 40)



TANDOORI STARTER

10

PANEER TIKKA	320
*PANEER KA SOOLA	305
(Olive Tapanade Stuffing In Cottage Cheese Marrinated With Yummy Honey Yogurt & A Blend Of Indian Spices Furnished In Earthen Oven & Served Hot)	
*PAHADI PANEER TIKKA	320
(A Delicious Tangy & Spicy Paneer Cooked With The Combination Of Vegetables Gives The Taste & Touch Of The Mountain Giants From North)	
PANEER ACHARI TIKKA	305
(Diced Cottage Cheese Marrinated With The Tempting Spice Of Pickles Sauted With Onions & Capsicum, A Unique Flavour From Indian Traditions)	
AWADHI PANEER TIKKA	305
(Cottage Cheese Preparation In A Combination Of Creamy Cashewnut Gravy & Khus Khus Flavoured With Exotic Indian Herbs & spices Giving A real Nawabi Touch)	
KASTURI PANEER TIKKA	305
(Pieces Of Cottage Cheese Cooked In A Luscious Gravy With The Aroma of Toasted Kasoori Methi)	
STUFFED MUSHROOM	320
(Crumbled Mushrooms Stuffed With Cheese & Paneer Marinade With Rich Cream & Cahewnut Grilled, Tandoored & Served)	
*NAWABI BABY CORN	290
(Baby Corn Tempered In Rich Creamy Hung Curd Tandoored With Deliciously Flavoured Herbs & Spices)	
*MAKKAI MALAI SEEKH KABAB	290
(Seekh Kebab Made With Grated Sweet Corn And Mashed Potatoes Special Spices Grilled & Tandoor)	
*VEG SEEKH KABAB	295
(An Ancient Mughal Platter Prepared With Fine Choped Vegetables, Potatoes & Spices)	





NORTH INDIAN MAIN COURSE

11

*CHOLE BHATURE	350
(Chole The King of Punjab Prepared From Chickpeas, Onion Tomato Gravy & Grounded Spices Giving You A Tangy Spicy Double Mazza with Bhaturas)	
*ALOO CAPSICUM MASALA	265
(A Healthy Dry Combination of Aloo & Simla From North India Flavoured With Rice Taste of Jeera)	
*CORN CAPSICUM MASALA	275
(A Combination Of Sweet Corn, Bell Peppers Prepared in A Delicious Makhani Gravy, A Mild, Soft Touched Flavour To Sooth Your Taste)	
*PANEER TIKKA MASALA	370
(Dived cottage Cheese, Onions, Tomatoes, Capsicum Marinated In Rich Flavored Yogurt Grilled & Prepared In Thick & Silky Gravy Of Cahewnut & Tomato)	
*PANEER BUTTER MASALA	350
(Diced Cottage Cheese Prepared In Tomato Silky Makahani Gravy With Ginger, Green Chilli Juliains Purely Prepared In Dhaba Style As The Name Suggests)	
*PANEER KADAI	350
(Combination Of Diced Cottage Cheese With Diced Onions, Capsicum, Tomato Prepared In Yellow Makhani Gravy Blended With Grounded Coarse Kadai Masala)	
*PANEER PALAK SAAG	350
(Diced Cottage Cheese Prepared In Blanched Pureed Spinach With A Blend Of Onion Tomato Masala Tempered With Chopped Ginger & Garlic)	
*PANEER KHURCHAN	350
(A Rogan Josh Type Preparation In Makhani Gravy With Chopped Ginger, Green Chillies, Strips Of Onion, Tomato, Capsicum, Paneer Batons Tempered In Grounded Masalas)	
*VEG TAWA MAHARAJA	310
(Diced Cottage Cheese, Baby Corn, Capsicum & Mushrooms Prepared in The Royal Rajwadi Traditional Masalas Giving You The Special Touch, Aromas From The Indian Kingdoms)	
*DAL TADKA	200
(The Lentils Like Boiled Moong Dal Lastly Tempered With Chopped Ginger, Garlic, Chillies, Chopped Onion Giving A Mouth Sizzling Aroma)	
PANEER PUNJABI MASALA	370
VEG KADAI	310



ACCOMPANIMENTS

BHATURA	75
ROTI	45
BUTTER ROTI	55
NAAN	65
BUTTER NAAN	85
GARLIC NAAN	125
KULCHA	55
STUFFED KULCHA	95
LACHHA PARATHA	65
MASALA PAPAD	85
ROASTED PAPAD	55

(EXTRA GHEE / BUTTER / CHEESE - Rs. 40)

*Available in Jain
Govt. Taxes as applicable



CHAAT ATTACK

*DELHI PAPADI CHAAT	160
SEV BATATA PURI	115
DAHI BATATA PURI	135
*DAHI BHALLA CHAAT	140
ALOO CHAAT	125
*MASALA BHEL PURI	125
*CORN BHEL PURI	130
*PANI PURI	125



PAV BHAJI

PAV BHAJI	205
CHEESE PAV BHAJI	225
BANANALEAF SPECIAL PAV BHAJI	275
EXTRA PAV	15



FRESH JUICE

MOSAMBI	160
WATERMELON	140
ORANGE	160
PINEAPPLE	155



HOT BEVERAGES

MASALA TEA	75
FILTER COFFEE	85
NES COFFEE	85
GREEN TEA	90
BLACK COFFEE	85



COLD BEVERAGES

BUTTER MILK	100
MANGO LASSI	190
SWEET LASSI	170
COCONUT WATER	125
CHIKKU MILK SHAKE	200
STRAWBERRY MILK SHARE	190
CHOCOLATE MILK SHAKE	190
BANANA MILK SHAKE	180
VIRGIN PINACOLADA	210
EVERGREEN	200
MUMBAI SKY LINE	200
MANGO FLIPP	200
COCONUT PUNCH	210
STRAWBERRY LITCHI EYE BALLS	220
GINGER LEMON	145
ICE TEA	130
FRESH LIME SODA	120
FRESH LIME WATER	105
MINERAL WATER	75
DIET COKE	100
BANANA LEAF SP LASSI	205
BANANA LEAF SP COCONUT WATER	155



ROSE FALOODA	230
ROYAL FALOODA	245
KULFI FALOODA	245
KULFI	145
BADAM PISTA KULFI	170
SITAFAL KULFI	170
BANANA LEAF SPL. FALOODA	265



NARAM GARAM GULAB JAMUN	170
GARAM / THANDA SEMIYA PAYASAM	210
FRUIT SALAD	260
JELLY WITH ICE CREAM	210
GADBAD	380
ICE CREAM OF YOUR CHOICE	160
*SUNDAE OF YOUR CHOICE	
(Hot Eggless Brownie Served with Choice of Ice Cream with Fresh Fruit)*	325
YELNEER PAYASAM	300
AKHROT HALWA	325
MADHURAI HALWA	295
BROWNIE WITH ICE CREAM	245
FRUIT SALAD WITH ICE CREAM	290