

## RICE & BIRYANI

- 74. Chicken Biryani (Bone In)** 🍗 10.99  
Long grain basmati cooked with fresh chicken and hand pestled spices
- 75. Mutton Biryani (Bone In)** 🍗 12.99  
Succulent shoulder of mutton cooked with long grain basmati in a home-made fresh ground spices and fragrances
- 76. Prawn Biryani** 🍤 13.99  
Marinated tiger prawns cooked with long grain basmati with fresh ground spices and coconut milk
- 77. Vegetable Biryani** 🥬 8.99  
Long grain basmati and vegetables cooked with hand ground spices to create an authentic taste
- 78. Mushroom Biryani** 🍄 8.99  
Long grain Basmati and mushrooms cooked with hand ground spices to create an authentic taste
- 79. Bisi Bele Bath** 🍛 8.99  
Rice & lentil cooked with selected vegetables and clarified butter. A udupi delicacy
- 80. Coconut Rice** 🥥 5.49  
Steamed basmati rice tempered with grated coconut, cashew nuts and mild spices
- 81. Lemon Rice** 🍋 5.49  
Steamed Basmati rice infused with fresh lemon juice and spices
- 82. Jeera & Peas Pulao** 🍛 5.49  
Finest Basmati rice cooked with Cumin seeds and garden peas
- 83. Curd Rice** 🍛 6.99  
Cooked rice smothered with yogurt, butter and milk, then finished with tempering.
- 84. Szechuan Fried Rice/ Egg/Chicken** 🍛 7.99 / 8.49 / 9.49
- 85. Chilli Chow Mein/Egg/Chicken** 🍛 7.99 / 8.49 / 9.49
- 86. Steamed Rice** 3.99

## BREADS

- 87. Bread Basket** 🍞 6.99  
Parotta, poori & chapati
- 88. Parotta** 🍞 3.49  
Flakey layered flat bread
- 89. Poori (2)** 🍞 4.99  
Puffed fried bread
- 90. Bhatara** 🍞 5.99  
Puffed unleavened bread
- 91. Chapati** 🍞 2.49
- 92. Parotta (2) & Salna** 🍞 9.99  
2 flakey layered parottas served with generous portion of Salna - Tamilnadu's Street food favourite
- 93. Kotthu Parotta/Egg/Chicken/Mutton** 🍞 7.99 / 8.49 / 9.49 / 9.99  
Torn flakey bread cooked with mild spices with a choice of chicken or mutton or egg or vegetables
- 94. Kizhi Parotta** 🍞 14.99  
Homemade breads with chicken 65 and house curry

## SIDES

- 95. Green Salad** 3.50  
Salad made with sliced cucumber, tomatoes, onion, green chilies and lemon
- 96. Fries** 3.00
- 97. Masala Fries** 3.50  
Fries with our special House blend spices
- 98. Raita** 🍛 1.50  
Thick yoghurt with mild spices and red onion
- 99. Salna** 🍛 2.50  
Tamilnadu's street food special gravy



## The Harmonious Symphony of South Indian Cuisine

Arusuvai, an ancient Tamil word, encapsulates the essence of harmony in South Indian cuisine. It goes beyond mere gustatory pleasure; it represents a cultural and gastronomic tradition deeply rooted in the southern part of the Indian subcontinent. Arusuvai is not just about the taste of food; it embodies a holistic approach to cooking, incorporating flavors, textures, colors, and even the nutritional value of ingredients.

The term 'Arusuvai' itself is derived from two words, 'aru' meaning six, and 'suvai' meaning taste, signifying the six fundamental tastes - sweet, sour, salty, bitter, pungent, and astringent. According to traditional Tamil culinary philosophy, a well-balanced meal should incorporate all six tastes in appropriate proportions, creating a symphony of flavors on the palate.

Arusuvai involves a thoughtful selection and combination of ingredients to achieve a perfect balance. Each taste has its significance in both flavor and nutrition. A typical South Indian meal strives to incorporate all these tastes through a variety of dishes, ensuring not only a delightful culinary experience but also holistic well-being.

ARUSUVAI RESTAURANT represents the harmonious blending of flavors, textures, and nutritional elements in South Indian cuisine.

- 1. Snacks & Pickle**   **5.49**  
Papadums & homemade fryums served with pickle & chutney

## SOUP

- 2. Thiratchai Rasam**   **6.49**  
Tangy soup soured with black grapes
- 3. Kozhi Rasam** **7.49**  
Peppery soup made with chicken & chicken stock (contains bones)
- 4. Aattukaal Soup** **7.49**  
Mutton trotter soup with ginger, garlic & onion (contains bones)

## VEG STARTERS

- 5. Idly (2)**  **5.99**  
Steamed rice & lentil cake served with chutney & sambar
- 6. Medu Vada (2)**   **5.99**  
Savory lentil doughnuts with chutney & sambar
- 7. Sambar Vada (2)**   **6.99**  
Savory lentil doughnuts soaked in Sambar, drizzled with Ghee & topped with chopped onions
- 8. Paruppu Vada (2)**   **5.99**  
Crispy fritters made with lentils & spices served with chutney
- 9. Vegetable Samosa**   **5.99**  
Crispy pastry filled with spiced potatoes & peas
- 10. Podi Idly**   **5.99**  
Steamed rice & lentil cakes smothered with gun powder
- 11. Mini Idly Sambar**   **5.99**  
Mini rice & lentil cakes with lentil stew
- 12. Gobi 65**   **6.49**  
Crispy cauliflower marinated with spices
- 13. Mogo 65**   **6.99**  
Crispy cassava marinated with spices

## NON VEG STARTERS

- 14. Chicken 65**   **8.49**  
Spice marinated deep fried chicken
- 15. Chicken Lollipop**  **8.49**  
Winglets of chicken made into lollipops (contain bones)
- 16. Malli Chicken Wings**   **8.49**  
Chicken niblets marinated in spicy Coriander marination and deep fried
- 17. Arusuvai Meen Varuval**  **9.99**  
Shallow fried fish with our special spice blend (may contain bones)
- Ask your server for the fish of the day**
- 18. Mutton Varuval**  **9.99**  
Mutton shoulder cooked tender with red chilies, onion, tomatoes and coconut (contain bones)
- 19. Yeraal 65**  **9.99**  
Spicy marinated king prawns deep fried
- 20. Nethili Fry**   **9.99**  
Deep fried anchovies with spices (contains bones)
- 21. Masala Mutta Burji** **5.99**  
A Street food Special. Its a Tamil take on scrambled egg

## INDO-CHINESE STARTERS

- 22. Chilli Paneer**  **7.99**  
Diced cheese cubes cooked with peppers & onion in chilli garlic sauce
- 23. Gobi Manchurian**  **7.49**  
Fried cauliflower in Manchurian sauce
- 24. Chilli Mogo**  **7.49**  
Crispy cassava with onion & peppers in chilli garlic sauce
- 25. Chili Idly**  **7.49**  
Crispy fried Idly with onion & peppers in chili garlic sauce
- 25. Idly Manchurian**  **7.49**  
Crispy fried Idly in Manchurian sauce
- 27. Chilli Chicken**  **8.49**  
Diced chicken cooked with peppers & onion in chilli garlic sauce
- 28. Chicken Manchurian**  **8.49**  
Diced chicken cooked in Manchurian Sauce
- 29. Chilli Squid**   **9.49**  
Squid rings cooked with peppers & onion in chilli garlic sauce
- 30. Chilli Prawns**   **9.99**  
King prawns cooked with peppers & onion in chilli garlic sauce

## SOUTH INDIAN TIFFINS

- 31. Poori Masala**   **6.99**  
Fried wheat bread with lightly spiced potatoes
- 32. Chole Bhatura**  **10.99**  
Deep fried giant bread with chickpea curry & raita
- 33. Milagu Pongal**   **8.49**  
Rice & lentil bath with black pepper, ginger & cashew nuts, served with coconut chutney & sambar

## DOSA

- (Served with chutney & sambar)
- 34. Plain Dosa**  **6.49**  
Thin rice crepe
- 35. Ghee Roast**   **7.99**  
Rice crepe cooked with clarified butter
- 36. Masala Dosa**   **7.99**  
Rice crepe with mildly spiced potato filling
- 37. Mysore Masala Dosa**   **9.49**  
Rice crepe smeared with spicy chutney & potato filling
- 38. Onion Dosa**   **7.99**  
Rice crepe cooked with chopped onion
- 39. Ghee Podi Dosa**    **7.99**  
Rice crepe with clarified butter & gun powder
- 40. Paper Roast**   **8.49**  
Wafer thin rice crepe
- 41. Onion Rava Masala Dosa**    **9.49**  
Crepe made with semolina & onion and potato filling
- 42. Masala Paneer Dosa**   **9.99**  
Crepe filled with grated paneer & chilli garlic
- 43. Chilli Cheese Dosa**   **9.99**  
Crepe covered with cheddar cheese & chilli garlic

## LUNCH MENU

(Weekdays Only 11:30 am - 2:30 pm)

- Express Lunch - Veg** **7.99**  
Mini dosa, steamed rice, sambar, rasam, koottu, poriyal & dessert
- Express Lunch - Chicken** **8.99**  
Mini dosa, steamed rice, sambar, rasam, chicken curry, poriyal & dessert
- Express Lunch - Mutton** **9.99**  
Mini dosa, steamed rice, sambar, rasam, mutton curry, poriyal & dessert

- 44. Vegetable Utthappam**   **7.99**  
Savory pancake topped with vegetables
- 45. Mutta Dosa**   **9.49**  
Crepe topped with egg
- 46. Madurai Kari Dosa**   **12.99**  
Pancake cooked with egg & mince mutton, served with curry
- 47. Kozhi Dosa**  **11.99**  
Crepe filled with chicken, served with curry
- 48. Arusuvai Special Family Dosa**   **15.99**  
A dosa to fill your table

## MEAT, POULTRY & SEAFOOD

- 49. Chettinadu Kozhi Curry**  **10.99**  
Chicken cooked with fresh ground spices and coconut milk
- 50. Nilgiri Chicken**  **10.99**  
Chicken with mint, coriander and green chilli paste
- 51. Kozhi Milagu Masala**  **10.99**  
Tender chicken cooked with roasted black peppers and spices
- 52. Chicken Kuruma**  **10.99**  
Tender chicken cooked with mild spices and coconut
- 53. Butter Chicken Masala**  **10.99**  
Tender Chicken cooked with mild spices in a creamy tomato sauce
- 54. Khadai Chicken** **10.99**  
Tender chicken cooked with bell peppers, tomatoes and roasted spices
- 55. Chettinadu Mutton Curry**  **12.99**  
Mutton shoulder cooked with fresh ground spices and coconut milk
- 56. Mutton Milagu Masala**  **12.99**  
Mutton cooked with roasted black peppers and spices
- 57. Khadai Gosht** **12.99**  
Mutton cooked with bell peppers, tomatoes and roasted spices
- 58. Aattukaal Paya** **11.99**  
Mutton trotters cooked in authentic style.
- 59. Varutha Meen Kuzhambu**   **13.99**  
Fried fish in a tangy tamarind curry cooked with raw mango. (May contain bones)
- Please ask your server for the fish of the day**
- 60. Yeraal Manga Curry**   **13.99**  
Tiger prawns & raw mango cooked with spices

## VEGETABLES

- 61. Ennai Katharikkai**  **9.99**  
Baby aubergines cooked with gingelly oil & authentic spices (South Indian delicacy)
- 62. Surakkai Koottu**  **8.99**  
Bottle gourd & lentil cooked with mild spices (South Indian delicacy)
- 63. Keera Paruppu**  **8.99**  
Split Moong beans & Channa Dhall cooked with spinach
- 64. Channa Masala** **8.99**  
Chick peas cooked with onion & tomatoes
- 65. Paneer Butter Masala**  **9.99**  
Fried cheese cubes in tangy & creamy tomato gravy
- 66. Mutter Paneer**  **9.99**  
Fried cheese cubes & garden peas in a mild creamy sauce
- 67. Khadai Paneer**  **9.99**  
Fried cheese cubes cooked with bell peppers, tomatoes and roasted spices
- 68. Mushroom Coconut Masala** **8.99**  
Mushroom and coconut pieces cooked with onion & tomatoes
- 69. Mushroom Mutter**  **8.99**  
Sauteed Mushrooms & Garden peas in a mild creamy sauce
- 70. Bhindi Masala** **8.99**  
Baby okra cooked with spices
- 71. Khadai Bhindi** **8.99**  
Baby Okra cooked with onion, bell peppers and spices

## ARUSUVAI VIRUNDHU

Virundhu is a traditional feast of different dishes that is authentically served on a banana leaf in Tamilnadu. The word Virundhu means feast. The feast is usually prepared for weddings and other special occasions where a large quantity of food is required. Here in Arusuvai, we serve Virundhu as a complete meal that begins with Idly & Vada and is followed by different curries and side dishes carefully chosen by our chefs, along with rice and bread for the main course. The meal is finished with a classic dessert called Payasam. The Virundhu is enjoyed by Tamils on special occasions all over the World.

**72. Saivam** **17.99**  
Idly, vada, sambar, rasam, koottu, poriyal, ennai katharikkai, yoghurt, steamed rice, poori, payasam, poppadum, pickle

**73. Asaivam** **19.99**  
Idly, vada, chicken curry, yeraal manga curry, chicken 65, nethili fry, rasam, yogurt, steamed rice, poori, payasam, poppadum, pickle.

## ALLERGENS



GLUTEN



MUSTARD



SESAME



SULPHITE



SHELLFISH



LUPINS



CRUSTACEAN



EGG



FISH



PEANUTS



SOYA



MILK



NUTS



CELERY

Please speak to us if you have any dietary requirements.

Our description does not list all the garnishes as our chefs make adjustments to enhance the dishes. We will provide you with the allergen matrix to help you make an informed choice of your meal. Though we take extra care while creating your dish, with the nature of our kitchen we CANNOT guarantee a completely allergen free dish.

A discretionary 10% service charge will be added to a group of 6 or more guests.