







CLASSICS

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

The **IDLI** is a steamed rice cake made from the batter of fermented lentils and finely ground rice. A **VADA** is a savoury doughnut made of ground lentils, herbs and spices. Both are served with **SAMBHAR**, **THENGAI CHUTNEY** & **TAKALI CHUTNEY**.

- IDLI SAMBHAR**   17.5
Four Idli soaked in Sambhar.
- VADA SAMBHAR**   17.5
Four Vada soaked in Sambhar.
- IDLI VADA SAMBHAR**   17.5
Two Idli and two Vada soaked in Sambhar.




DOSA

Indigenous to and a staple dish of Southern India, the humble dosa has hundreds of different variations and can be traced back over 2000 years.

DOSAS are large crêpes made from a batter of finely ground rice and lentils, dosa are usually served with a variety of different regional fillings. Always served with **SAMBHAR**, **THENGAI CHUTNEY** & **TAKALI CHUTNEY**.

- SAMUNDRA DOSA**  27.5
Prawns and fish, chopped together, spiced, sautéed and rolled in a dosa.
- MAMSAM DOSA**  24
A dosa with a splendid filling of lamb, green peas, curry leaves and spices.
- KOLI DOSA**  21.5
A serving of well-spiced chicken in a rolled-up dosa.
- PALKATTI DOSA**   19
Homemade paneer makes for a great filling in this dosa.
- MASALA DOSA**   17.5
A dosa with a traditional savoury spiced potato filling. A classic South Indian dish.



MYSORE CHUTNEY    3.5
Add a spreading of spicy coconut chutney to the dosa for that extra heat.

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** to balance the strong yet subtle flavours, or choose one of our **SAUCE ON THE SIDE**.

- YERA BIRYANI**  26.5
Cooked with king prawns.
- MAMSAM BIRYANI**  23.5
With tender lamb.
- KODI BIRYANI**  21.5
With soft and succulent chicken breast.
- KAIKARI BIRYANI**   18
With mixed seasonal vegetables.



In recognition of larger groups, a discretionary 10% gratuity will be automatically applied to parties of 7 or more. Please be advised that the entirety of the 10% gratuity directly benefits our dedicated staff.


SHARING MENUS

Our chefs have carefully created a range of menus that perfectly capture our tradition of dining, to share. These menus are named after rivers crisscrossing South India. *For groups of four or more.*










PERIYAR

VEGETARIAN 30 per person







STARTERS

- PAPAD & DIPS**  
- BATATA BONDA**  
- KEERAI BHAJI** 
- IDLI SAMBHAR**  

MAIN COURSE

- GUTTI VANKAYA MASALA**  
- BENDAKAYA PULUSU**  
- BATATA KEERAI SOUNG**   
- KEERAI MACIAL**  

SERVED WITH

- THENGAI ANNAM**  
- NIMMAKAI ANNAM**  
- SIRU UTTAPAM** 
- PAPER DOSA** 
- TARKARI**

KAVERI

50 per person






STARTERS

- PAPAD & DIPS**  
- CHEMMEEN VARUTHATHU**  
- VARUTHA ATTUKARI** 
- VARUTHA KOLI**  
- PALKATTI POLLICHATHU**  

MAIN COURSE

- MEEN PULLI** 
- MAMSAM NILGIRI**
- MYSORE CHILLI KOLI** 
- KOZHI STEW**
- SUNDAL**  
- SAMBHAR**  
- TAKALI CHUTNEY** 

SERVED WITH

- YERA BIRYANI** 
- NIMMAKAI ANNAM**  
- SIRU UTTAPAM** 
- PAPER DOSA** 
- TARKARI**







VAIGAI

40 per person






STARTERS

- PAPAD & DIPS**  
- CHEMMEEN VARUTHATHU**  
- MAMSAM PEPPER FRY** 
- KARVEIPULLEI KOLI**
- KEERAI BHAJI** 

MAIN COURSE

- ATTERACHI THENGAI KARI**
- VENCHINA MAMSAM**  
- KOZHI STEW**
- POONDU KOLI**  
- KEERAI KOOTU**  

SERVED WITH

- NIMMAKAI ANNAM**  
- ANNAM** 
- SIRU UTTAPAM** 
- PAPER DOSA** 
- TARKARI**

GODAVARI

60 per person

STARTERS

- PAPAD & DIPS**  
- PEDDA ROYALU** 
- MEEN CHUTTATHU** 
- ATTU VARUVAL** 
- VARUTHA KOLI**  

MAIN COURSE

- MEEN MANGA**
- ERACHI MAPPAS** 
- POONDU KOLI**  
- KORI MANGALOREAN**
- KEERAI KOOTU**  
- SUNDAL**  

SERVED WITH

- THENGAI ANNAM**  
- KAIKARI BIRYANI**  
- SIRU UTTAPAM** 
- PAPER DOSA** 
- TARKARI**
- PACHADI**   



SOUTH INDIAN KITCHEN

OPENING TIMES

Monday to Friday <i>lunch</i>	12pm - 2pm
Monday to Thursday	5pm - 10pm
Friday	5pm - 10:30pm
Saturday	1pm - 10:30pm
Sunday	1pm - 10pm

100%
Gluten
Free
Cuisine



100%
Nut
Free
Cuisine





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.

STARTERS

POPPADOMS & DIPS   6.5
A serving of crispy poppadoms and a selection of three different dips.



MASALEGALU ONYON  2.5
Sliced & spiced red onions.

CHEMMEEN VARUTHATHU  9.5
King prawns and peppers tossed together with a tangy tomato and garlic sauce.

ATTU VARUVALY  10
Flame grilled lamb chops marinated with roasted spices and curry leaves

MAMSAM PEPPER FRY  9
Tender pan-seared lamb with black pepper and green chillies.

EXTRA CHUTNEY

THENGAI CHUTNEY   3.5
Simple chutney made from fresh coconut, herbs & spices.

TAKALI CHUTNEY    3.5
A medium to spicy chutney made with tomatoes and garlic.

FLAME COOKED




As starter to share or a main course by itself


A selection of seafood, meats, and paneer specialities marinated and flame cooked on a skewer and served with a light garnish.

THEEYIL CHUTTA SANGAMAM  50
A mixed platter of flame cooked monkfish, lamb fillet and chicken breast. *Serves Two to Three*

SAUCES ON THE SIDE


Recommended when ordered as a main.



POONDU    5
A spicy sauce abundant in garlic and crushed red chillies.

NILGIRI  5
A medium sauce of coriander, mint leaves and coconut.








KARVEIPULLEI KOLI 8
Shreds of chicken flavoured with crushed curry leaves




KEERAI BHAJJI  7.5
Crunchy spinach and onion fritters. A popular street-side snack.


BATATA BONDA   7.5
Soft battered dumplings of spiced potato.





RAJINI CAN  19.5
A mixed platter of Keerai Bhaji, Batata Bonda, Karveipullei Koli, Mamsam Pepper Fry and Chemmeen Varuthathu. *Serves Two*

MYSORE CHUTNEY     3.5
A spicy coconut chutney for those who like a bit of heat.



MANGA PICKLE    2.5
Spicy and salty pickle made from unripe mangoes and chillies.


PEDDA ROYYALU  36
Fresh jumbo tiger prawns.


MEEN CHUTTATHU  29
Scottish monkfish.

VARUTHA ATTUKARI  21.5
Lamb fillet.

VARUTHA KOLI   19
Chicken Breast.

PALKATTI POLLICHATHU   17
Paneer and mixed peppers.

MANGALOREAN  5
A mild to medium sauce with coconut milk and flavoured with curry leaves.


MOILEE  5
A mild and velvety sauce of onions, tomatoes, turmeric and coconut milk.




THE OCEAN'S LURE

MEEN MOILEE 27
Fresh Scottish monkfish stewed with coconut milk, onions, tomatoes and lemon.



MEEN PULLI  27
This quintessential dish from the Malabar coast has Scottish monkfish in a spicy, tangy sauce of tamarind and red chillies.



MEEN MANGA  26
Sea Bream fillets in coconut milk a baby mango slices for a tangy finish.

YETTI MASALA  32
Fresh jumbo tiger prawns, lightly fried and cooked in a thick flavourful sauce of onions, tomatoes and coconut.



KUTTANADAN KONJU   24
A Keralan prawn curry with ginger, garlic, tomato, red chilli and coconut.


VEGETARIAN & VEGAN

GUTTI VANKAYA MASALA   16
Whole aubergines shallow fried, cooked with onions, tomatoes and an assortment of herbs and spices.

BENDAKAYA PULUSU   15
An okra dish cooked with tamarind, onions, tomatoes and mustard seeds. An Andhra speciality with complex flavours.

TREATS OF LAMB




VENCHINA MAMSAM   20
Fresh ginger and a touch of black pepper are used to bring out the taste of lamb in this time-tested recipe from Andhra Pradesh.



ERACHI MAPPAS  25
Rich and full of flavour, these lamb chops are simmered with onions, tomatoes and coconut milk.

MAMSAM NILGIRI 20
This herby lamb dish of coriander and a touch of mint is wholesome and refreshing.

ATTERACHI THENGAI KARI 20
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.







BATATA KEERAI SOUNG    15
Cubes of fried potatoes, shredded spinach and tomatoes cooked with mustard seeds and coconut.



KAI KURMA   15
An exquisite preparation of green beans, garden peas and carrots with coconut milk and subtle spices.



HOMEMADE PANEER

At Dakhin we make our own PANEER. There is a Scottish version of this ancient means of cheese making called crowdie, as there probably is everywhere there is milk. But paneer is something else. Rather like cottage cheese, it has a crumbly texture and dense freshness that gives strong flavours - a tendresse and a richness all of its own.

PALKATTI CHETTINAD     17
Homemade paneer and mushrooms cooked with onions, intensely flavoured with black pepper.


PALKATTI MULAKITATHU   17
A traditional Kerala dish of homemade paneer and bell peppers in a mild to medium garlic and tomato sauce.

PICK OF THE BREADS

POONDU KOLI   18
A spicy chicken dish with tomatoes and red chillies, complemented with ginger and garlic.

MYSORE CHILLI KOLI  18
Chicken cooked with caramelised onions, tomatoes, coconut milk and green chillies - from the old Kingdom of Mysore.



KOZHI STEW 18
Chicken stewed with coconut milk, potatoes, carrots, exotic spices and aromatics.



KORI MANGALOREAN  18.5
This chicken preparation contains subtle spices combined with the mild richness of coconut milk and curry leaves.







SIGNATURE PREPARATIONS


SIDES




KEERAI MACIAL   9
A wholesome preparation of yellow lentils and shredded spinach.


KEERAI KOOTU   9
Shredded spinach sautéed with grated coconut and subtle spices.


SUNDAL   9
A delicacy of black chickpeas, tossed together with a hint of tomatoes, onions, herbs and spices.


SAMBHAR   8
Seasonal vegetables, lentils, tamarind and roasted spices, stewed together create this most popular South Indian staple.


TARKARI  4
A jumble of fresh tomatoes, cucumber, radish, carrots and red onions with a sprinkling of spiced lemon juice.


PACHADI    4
Cucumber soaked in refreshing cool yoghurt, flavoured with cumin, mustard seeds and coriander.


SADA DOSA  6.5
A simple, thin crêpe of ground rice and lentils.

CHILLA  6
A soft, thin and savoury bread of gram flour with fenugreek cut into four pieces.



APPAM  6.5
Lacy, soft and bowl-shaped hoppers of fermented rice and coconut milk.



SIRU UTTAPAM  5
Soft pancakes of ground rice and lentil with a variety of toppings - tomatoes, red onions and coconut.


THOSAI THATTU  9
A delightful assortment of three different South Indian breads - Chilla, Appam and Siru Uttapam.

PAPER DOSA  12
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   5
Basmati rice with grated coconut and mustard seeds.

NIMMAKAI ANNAM   4.5
Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.

ANNAM  3.5
Steamed basmati rice.

 VEGAN  VEGETARIAN
 CONTAINS DAIRY
 CONTAINS MUSTARD

ALLERGY & INTOLERANCE

We use vegetable oil which contains SOYA in all of our kitchen preparations.

Please speak to your server about any dietary requirements you have before you order your meal. Our chefs are happy to prepare something to your specific dining requirements. Please give prior notice to do so. 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.

