

DOSA WRAPS

MASALA

potato curry, fresh greens
with sambar, coconut chutney, orange gp

11

65

“65” plant protein, fresh greens
with agnioli, green gunpowder

12

MYSORE

red pepper chutney, potato, fresh greens
with sambar, two chutneys, black gunpowder

12

RAMEN

“Katsu” plant protein, kimchi, GF ramen
with srimayo, black gunpowder

12

CHOLE

curried chick peas, fresh greens
with rasam, ginger pickle, black gunpowder

11

BUFFALO

“Buffalo” plant protein, fresh greens
with agnioli and green gunpowder

11

PLATES

PLAIN DOSA

fermented rice and lentil crepe-like delicacy
with sambar, coconut chutney, orange gp

10

IDLI (2 PC)

steamed rice and lentil patties
with sambar, two chutneys, black gp

8

MASALA DOSA

the traditional way to eat dosa!
with potato, sambar, coconut chutney, orange gp

11

BIRYANI

Hyderabadi saffron rice pilaf
with saalan curry, plant yogurt raita

11

ENTIRE MENU PLANT BASED, GLUTEN FREE AND NUT FREE

BREAKFAST

PLATES

RAVA DOSA 10
dosa from cream of rice and GF flour
with sambar, two chutneys, orange gp
add potato curry +1

UTHAPPAM 10
dosa-idli pancake, choice of toppings
with sambar, two chutneys, orange gp

WRAPS

SCRAMBLE 10
mung bean scramble, fresh greens
with sriracha, black gunpowder
add Beyond™ +1

MLA PESARATTU 10
mung dosa, quinoa upma, fresh greens
with sambar, two chutneys, black gp

ON THE SIDE

SIDES

IDLI (2 PC) 5
with sambar, chutney, gp

BIRYANI 5
side plate with raita

CURRIES

POTATO 3
flavorful potato masala

CHOLE 3
curried chick peas

SAALAN 3
green chili in sesame gravy

SOUPS

SAMBAR 3
lentil vegetable soup

RASAM 3
tomato tamarind broth

CHUTNEYS

COCONUT 1
creamy coconut, roasted lentils

RED PEPPER 1
red bell peppers, tomatoes

RAITA 1
coconut yogurt, mint, cucumber

SAUCES

GINGER PICKLE 1
red chili, ginger, garlic

AGNIOLI 1
curry leaf, green chili aioli

SRIMAYO 1
sriracha mayonnaise

GUNPOWDER

ORANGE 1
red chili, coconut, spices

BLACK 1
dark roasted chili, spices

GREEN 1
green chili, curry leaf, spices

BREAKFAST

PLATES

RAVA DOSA 10
dosa from cream of rice and GF flour
with sambar, two chutneys, orange gp
add potato curry +1

UTHAPPAM 10
dosa-idli pancake, choice of toppings
with sambar, two chutneys, orange gp

WRAPS

SCRAMBLE 10
mung bean scramble, fresh greens
with sriracha, black gunpowder
add Beyond™ +1

MLA PESARATTU 10
mung dosa, quinoa upma, fresh greens
with sambar, two chutneys, black gp

ON THE SIDE

SIDES

IDLI (2 PC) 5
with sambar, chutney, gp

BIRYANI 5
side plate with raita

CURRIES

POTATO 3
flavorful potato masala

CHOLE 3
curried chick peas

SAALAN 3
green chili in sesame gravy

SOUPS

SAMBAR 3
lentil vegetable soup

RASAM 3
tomato tamarind broth

CHUTNEYS

COCONUT 1
creamy coconut, roasted lentils

RED PEPPER 1
red bell peppers, tomatoes

RAITA 1
coconut yogurt, mint, cucumber

SAUCES

GINGER PICKLE 1
red chili, ginger, garlic

AGNIOLI 1
curry leaf, green chili aioli

SRIMAYO 1
sriracha mayonnaise

GUNPOWDER

ORANGE 1
red chili, coconut, spices

BLACK 1
dark roasted chili, spices

GREEN 1
green chili, curry leaf, spices

ICE CREAM

FLAVORS

LIVELY

South Indian Coffee

Espresso

Chai

Chocolate

Vanilla Bean

Fresh Mint

FRUITY

Pomegranate

Orange

Lime

Lemon

Tart Cherry

Blueberry Vanilla

SPICY

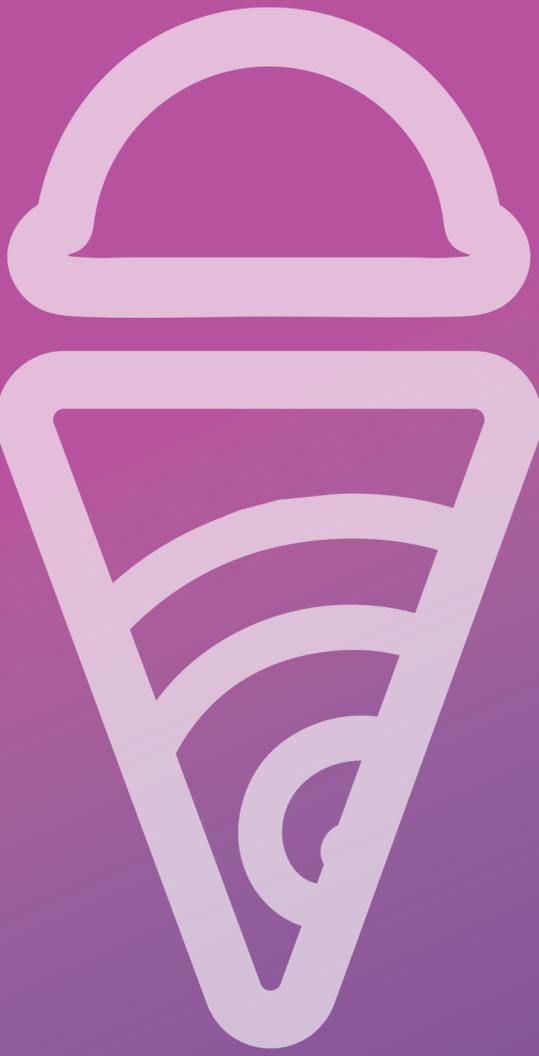
Pomegranate (with green gunpowder)

Orange (with orange gunpowder)

Lime (with green gunpowder)

Lemon (with orange gunpowder)

PLANT POWERED ICE CREAM



DOUBLE 4
two 2 oz scoops

TRIPLE 5
three 2 oz scoops

DOSA CONE +1
toasted & crispy

PINT 10
take me home!

DRINKS

LASSI 7
coconut yogurt plus ice cream
choose an ice cream flavor

SHAKES 7
plant based milk plus ice cream
choose an ice cream flavor

FRESH LEMONADE 3

BOTTLED DRINKS 3

BOTTLED WATER 3