



South Indian Kitchen

Menu



Soup

Soup is a primarily liquid food, generally served warm or hot, made by combining ingredients like meat, or vegetables with a liquid base such as stock, milk, or water.

1. Tomato Soup \$5.50

Thick and classic tomato soup spiced up with hints of butter & freshly fried croutons

2. Hot and Sour Soup - Veg Soup - \$5.50

Chinese Style creamy soup with sweet corn & diced vegetables

3. Hot and Sour Soup - Chicken - \$6.50

Chinese Style creamy soup with sweet corn & diced Chicken

4. Veg Manchow Soup - \$7.50

A flavorful and hearty soup with a blend of vegetables, ginger, garlic, and chili, topped with crispy fried noodles

5. Chicken Manchow Soup - \$7.50

A flavorful and hearty soup with a blend of vegetables, ginger, garlic, and chili, topped with crispy fried noodles



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Veg Appetizers

VA1. Onion Pakora - \$ 8.99

Deep fried juliennes of onion mixed with besan flour & Indian house spices (**Vegan**)

VA2. Cauliflower 65 - \$10.99

Classic South Indian appetizer marinated in traditional spice blend and deep fried to perfection (**Vegan**)

VA3. Cauliflower Manchurian \$12.99

Indo-Chinese creation with Fried Cauliflower, stir-fried with capsicum, onion and Chinese sauces (**Vegan**)

VA4. Chilli Cauliflower - \$12.99

Indo-Chinese creation with Fried Chicken, stir-fried with capsicum, onion and Chinese sauces (**Vegan**)

VA5. Paneer 65 - \$11.99

Classic South Indian appetizer cheese cubes marinated in traditional spice blend and deep fried to perfection

VA6. Chilli Paneer - \$13.99

Indo-Chinese creation with Fried Chicken, stir-fried with capsicum, onion and Chinese sauces

VA7. Paneer Manchurian - \$13.99

Indo-Chinese creation with Fried Cauliflower, stir-fried with capsicum, onion and Chinese sauces

VA8. Veg Samosas 2pcs - \$5.50

Crunchy bite samosas stuffed with potato, chopped onion & traditional spice (**Vegan**)

V9. Samosa Chatt - \$10.50

Crispy Samosa mixed with chick peas curry, onion, yogurt, sweet chutney, green chutney and garnished with fresh cilantro and seva.

VA10. Plantain Bajji - \$6.99

popular South Indian snack and fritter made by deep-frying sliced plantains in a spiced gram flour batter. (**Vegan**)

VA11. Mirchi Bajji - \$6.99

popular South Indian snack and fritter made with gram flour, spices and green chilies (**Vegan**)

VA12. Medu Vada \$7.50

Crispy deep fried South Indian lentil doughnut served with varieties of chutney & sambar. (**Vegan**)

VA13. Sambar Vada - \$10.99

Crisp vada is soaked lentil sambar which makes it soft and tender before serving. (**Vegan**)

VA14. Paneer 555 - \$13.99

fried chicken strips tossed in a spicy, herby masala with a lavish amount of garlic.

VA14. Chitti Punugulu - \$8.99

Crispy, deep-fried fritters made with a fermented rice and urad dal batter, served with chutney (**Vegan**)



Plantain Bajji



Cauliflower 65



Samosa Chatt



Medu Vada



Non Veg Appetizers

NV1. Chicken 65 - \$12.99

Chicken marinated in traditional spice blend and deep fried to perfection

NV2. Chicken Lollipop Dry - \$15.99

Chicken wings marinated in a mild savory mix and deep fried

NV3. Chicken Lollipop Sauce - \$16.99

Chicken wings marinated in a mild savory mix and deep fried, Seasoned and tossed with sweet and spicy sauce

NV4. Chilli Chicken - \$14.99

Indo-Chinese creation with Fried Chicken, stir-fried with capsicum, onion and Chinese sauces

NV5. Chicken 555 - \$15.99

fried chicken strips tossed in a spicy, herby masala with a lavish amount of garlic.

NV6. Andra Style Chicken 65 - \$14.99

Boneless Chicken marinated in traditional spice blend and deep fried sautéed with homemade Indian spices.

NV7. Pepper Chicken - \$13.99

Boneless chicken cooked with house of Spices garnished with grinded black pepper.

NV8. Mutton Sukka - \$16.99

Goat meat cooked with house of Spices garnished with grinded black pepper.

NV9. Shrimp Fry - \$17.99

Shrimp cooked with house of Spices garnished with grinded black pepper.



Shrimp Fry



Chicken 555



Mutton Sukka



Idly Varieties

ID1. 2pcs Idli with Sambar / and various Chutneys \$8.99

Most popular South-Indian steamed rice & lentil cakes served with varieties of chutney, sambar (Vegan)

ID2. 2pcs Idli with Medu Vada (1pc), Sambar / and various Chutneys \$10.99

Most popular South-Indian steamed rice & lentil cakes served with vada and varieties of chutney, sambar (Vegan)

ID3. 2pcs Idli with Chicken Curry \$12.99

Most popular South-Indian steamed rice & lentil cakes served with varieties of chutney, Chicken curry. (Vegan)

ID4. 2pcs Idli with Mutton Curry \$13.99

Most popular South-Indian steamed rice & lentil cakes served with varieties of chutney, Mutton Curry. (Vegan)

ID5. Mini Sambar Idli - \$9.99

Sambar Idli is a classic South Indian dish featuring soft, steamed rice cakes (idli) served with a flavorful, spicy lentil-based vegetable stew called sambar. (Vegan)

ID6. Podi Idli - \$9.99

Sambar Idli is a classic South Indian dish featuring soft, steamed rice cakes (idli) served with a flavorful, spicy lentil-based vegetable stew called sambar. (Vegan)



Indo chinese dishes

INC1. Vegetable Fried Rice \$13.99

Gluten free, nut free, vegan. Chinese classic preparation made from long grain basmati rice garnished with scallions. (Vegan)

INC2. Paneer Fried Rice \$14.99

Gluten free, nut free. Chinese classic preparation made from long grain basmati rice garnished with scallions.

INC3. Egg Fried Rice - \$14.99

classic Chinese dish featuring fluffy, stir-fried rice tossed with scrambled eggs, fragrant seasonings, and often garnished with fresh scallions. \$1 for extra egg

INC4. Chicken Fried Rice - \$15.99

A classic fried rice dish featuring tender pieces of chicken, fluffy scrambled eggs, and a medley of fresh vegetables, all stir-fried to perfection in a savory sauce. \$1 for extra egg

INC5. Veg Noodles - \$13.99

Nut free, vegan. Chinese classic preparation made from steamed noodles garnished with scallions.

INC6. Egg Noodles - \$14.99

classic Chinese dish featuring fluffy, steamed noodles tossed with scrambled eggs, fragrant seasonings, and often garnished with fresh scallions. \$1 for extra egg

INC7. Chicken Noodles - \$15.99

classic Chinese dish featuring fluffy, steamed noodles tossed with tendered fried chicken, fragrant seasonings, and often garnished with fresh scallions. \$1 for extra egg





Dosa Varieties

Description

Plain Dosa is a classic South Indian dish that needs no introduction. It is a thin, crispy pancake with fermented rice and lentil batter, served with various chutneys and sambar. The humble Plain Dosa is a staple in many Indian households and is loved for its simplicity and versatility.

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Dosa Varieties

D1. Plain Dosa \$11.99

Classic South Indian thin crepe made of rice & lentil

D2. Ghee Dosa \$12.99

Classic South Indian crispy thin made of rice & lentil topped with ghee

D3. Masala Dosa \$13.99

Classic South Indian thin crepe made of rice & lentil filled with seasoned potato masala

D4. Rava Dosa \$14.99

Popular Dosai with a difference – made with semolina

D5. Onion Uthappam - \$13.99

South Indian soft pancake made of rice & lentil topped with chopped onions

D6. Egg Dosai - \$14.99

Classic South Indian crispy thin made of rice & lentil topped with Egg

D7. Mysore Dosa - \$13.99

Classic South Indian thin crepe made of rice & lentil spread seasoned potato masala

D8. Mysore Masaa Dosa - \$14.99

Classic South Indian thin crepe made of rice & lentil spread with spicy house chutney & filled with seasoned potato masala.

D9. Set Dosa with Chicken Curry- \$14.99

Classic South Indian thick crepe made of rice & lentil spread with chicken curry

D10. Set Dosa with Sambar and Chutneys Curry- \$12.99

Classic South Indian thick crepe made of rice & lentil spread

D11. Set Dosa with Goat Curry- \$15.99

Classic South Indian thick crepe made of rice & lentil spread with Goat curry

Extra Sambar - \$1.50

Extra Chutney - \$1.00

Extra Salna - \$1,50

Extra Potato Masala - \$1.00



Onion Uthappam



Rava Dosa

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South Indian Breads

BR1. Poori with Aloo Masala - \$8.99

Fluffy deep fried Indian bread served with seasoned potato masala

BR2. Poori with Channa Masala - \$9.99

Fluffy deep fried Indian bread served with channa masala

BR3. Poori with Chicken Curry - \$11.50

Fluffy deep fried Indian bread served with Chicken masala

BR4. Chapati with Aloo Masala - \$9.99

South Asian unleavened flat wheat bread served with Aloo Masala

BR5. Chapati with Channa Masala - \$10.99

South Asian unleavened flat wheat bread served with Channa Masala

BR6. Chapati with Chicken Curry - \$12.50

South Asian unleavened flat wheat bread served with Chicken Curry

BR7. 2pcs Parotha with Veg Curry \$10.99

South Indian layered flat bread served with Veg Curry

BR8. 2pcs Parotha with Chicken Curry \$13.99

South Indian layered flat bread served with Chcken Curry

BR9. 2pcs Parotha with Goat Curry \$16.99

South Indian layered flat bread served with Goat Curry

BR10. Veg Kottu Parotha- \$13.00

South Indian street delicacy made with minced layered flat bread sautéed with green chillies & house spices - served with veg kurma & raita

BR11. Veg Paneer Kottu Parotha- \$13.00

South Indian street delicacy made with minced layered flat bread sautéed with Paneer, green chillies & house spices - served with veg kurma & Ratia

BR11. Egg Kottu Parotha - \$14.00

South Indian street delicacy made with minced layered flat bread sautéed with egg, green chillies & house spices - served with Chicken kurma & raita

BR12. Chicken Kottu Parotha - \$15.00

South Indian street delicacy made with minced layered flat bread sautéed with Chicken, green chillies & house spices - served with Chicken kurma & raita



Poori



Kottu Parotha



Parotha

Separate Order

Poori 1pc -- \$2.00

Chappati 1pc -- \$2.00

Parotha 1pc - \$2.00

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Mutton Curry

Indian Curry

Description

Curry is a dish with a sauce or gravy seasoned with spices, mainly derived from the interchange of Indian cuisine

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All curries served with white Rice

Curry Varities

CR1. Paneer Butter Masala - \$14.99

Made with rich & creamy curry made with paneer, spices, onions, tomatoes, and butter.

CR2. Mango Ginger Paneer - \$15.99

Made with Paneer cheese cubes in a vibrant sauce highlighting the bright sweetness of mango and the warm spice of ginger.

CR3. Chickpea (Channa) Masala - \$14.99

Made with chickpeas simmered in a rich, spiced tomato-based sauce and added some home made Indian masala.

CR4. Kadai Paneer - \$14.99

Popular North Indian vegetarian curry made with paneer (Indian cheese), bell peppers, onions, and tomatoes, cooked in a traditional kadai (wok) with freshly ground spices.

CR5. Kadai vegetable curry - \$15.99

popular North Indian vegetarian curry made with mixed vegetables bell peppers, onions, and tomatoes, cooked in a traditional kadai (wok) with freshly ground spices.

CR6. Mixed Vegetable Curry - \$15.99

South Indian style curry made with mixed vegetables, coconut and home made spices

CR7. Palak Paneer curry - \$15.99

Chunks of soft cottage cheese simmered in a spices spinach puree garnished with cream

CR8. Egg Curry - \$15.99

South Indian style curry made with hard-boiled eggs simmered, coconut and home made spices

CR9. Chicken Curry - \$16.99

South Indian gravy dish made with onion, tomato, ginger and garlic with home made spices

CR10. Kadai Chicken curry - \$17.99

popular North Indian curry made with tender thigh chicken, bell peppers, onions, and tomatoes, cooked in a traditional kadai (wok) with freshly ground spices

CR11. Chicken Tikka Masala - \$15.99

Tender chunks of grilled chicken, marinated in yogurt and spices, then simmered in a creamy, tomato-based sauce with aromatic spices and a touch of sweetness

CR12. Butter Chicken - \$15.99

Rich texture curry made from chicken cooked in a spiced tomato and butter ed gravy S Palak Chicken Curry

CR13. Mango Ginger Chicken - \$15.99

Juicy chicken simmered in a vibrant sauce highlighting the bright sweetness of mango and the warm spice of ginger.

CR14. Goat Curry - \$17.99

Tender bone-in goat simmered with tomatoes, coconut, ginger, garlic, onions, and a blend of spices

CR15. Shrimp Curry - \$17.99

Classic South Indian crispy made of green gram batter.



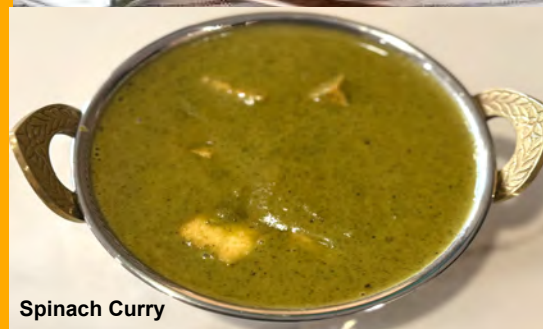
Chicken Curry



Panner Curry



Butter Chicken



Spinach Curry

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Biryani Specials

BR1. Vegetable Dum Biryani - \$14.99

Made with aromatic basmati rice layered with garden-fresh vegetables, fragrant spices, and slow-cooked in a sealed pot for a flavorful, authentic taste.

BR2. Paneer Dum Biryani - \$15.99

Made with aromatic basmati rice layered with Indian Cheese Cubes, fragrant spices, and slow-cooked in a sealed pot for a flavorful, authentic taste

BR3. Egg Dum Biryani - \$15.99

Made with aromatic basmati rice layered with Boiled Eggs, fragrant spices, and slow-cooked in a sealed pot for a flavorful, authentic taste

BR4. Chicken Dum Biryani - \$16.99

Made with aromatic basmati rice layered with Chicken Leg Quarters, fragrant spices, and slow-cooked in a sealed pot for a flavorful, authentic taste

BR5. Goat Dum Biryani - \$18.99

Made with aromatic basmati rice layered with Goat Meat, fragrant spices, and slow-cooked in a sealed pot for a flavorful, authentic taste

BR6. Shrimp Dum Biryani \$18.99

Made with aromatic basmati rice layered with Shrimp, fragrant spices, and slow-cooked in a sealed pot for a flavorful, authentic taste

Kutty Leaf Specials- Friday and Weekend Specials

SBR1. Thalapakatti Goat Biryani - \$19.99

Special Biryani cooked in Thalapakatti style with aromatic jeeraga samba rice and goat meat along with homemade Masala

SBR2. Ambur Chicken Biryani - \$17.99

a flavorful, one-pot dish featuring tender chicken and fragrant Basmati rice, slow-cooked with aromatic spices and a touch of mint.

SB3. South Indian Meal - \$16.99 (Only available on Saturday's and Sunday's from 11:00am to 2:30PM)

Served with Steamed Rice, Sambar, Rasam, veggie sides, Kaara Kozhambu, yoghurt, Appalam & Sweet



Thalappakatti Mutton Biryani

Experience the rich culinary heritage of South India with our Thalappakatti Mutton Biryani. This authentic biryani, hailing from the Dindigul region of Tamil Nadu, is a true delight for the senses.

Key Features:

Fragrant Jeeraga Samba Rice: Unlike typical biryanis, this dish features fragrant Jeeraga Samba rice, known for its unique aroma and fluffy texture when cooked.

Tender Mutton: Juicy, flavorful mutton, often cooked with the bone for added depth, is a key element of this traditional recipe.

Aromatic Spice Blend: A special, freshly ground spice powder gives Thalappakatti Biryani its distinct taste and aroma, setting it apart from other biryani variations.

Unique Cooking Method: Prepared using the "dum" cooking method, the rice and meat are layered and slow-cooked, allowing the flavors to meld together beautifully.

Serving Suggestion:

Enjoy this delicious biryani with a side of cooling onion raita and perhaps a boiled egg for the complete experience.

This description captures the essence of Thalappakatti Mutton Biryani, highlighting its unique ingredients, traditional preparation, and delicious flavor.

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Indian Drinks

IDR1. Mango Lassi - \$3.99

A creamy and refreshing yogurt drink blended with sweet mango

IDR2. Sweet Lassi - \$3.99

A creamy, refreshing Indian yogurt drink, subtly sweetened and flavored with cardamom

IDR3. Salt Lassi - \$3.99

A creamy, refreshing Indian yogurt drink, subtly sweetened and flavored with cardamom

IDR4. Butter Milk - \$3.99

A creamy, refreshing Indian yogurt drink, made with lemon, ginger, jalapeno, cilantro, asafoetida, and a pinch of salt



Indian Beverages

❖ *Madras Filter - \$2.99*

❖ *Indian Instant Coffee - \$2.99*

❖ *Tea / Chai - \$2.99*



Desserts

❖ *Rasamalai - \$3.50*

❖ *Gulab Jamun - \$3.50*



Gulab Jamun

Sodas

❖ *Diet Coke - \$1.99*

❖ *Regular Coke - \$1.99*

❖ *Regular Pepsi - \$1.99*

❖ *Diet Pepsi - \$1.99*

❖ *Jarritos - \$2.99*