

Phone ahead to save waiting for your order: 0141 553 2585

The cuisine of South India is largely non-greasy, therefore light on the stomach. Breads are made from rice flour, as rice is the staple of any South Indian meal.

The combination of spices and usage of coconut and coconut milk, give South Indian cuisine a unique taste which can be differentiated from any other region in India.

The popularity of South Indian food spans the length and breadth of India - now it has arrived in Scotland for you to enjoy!

parambhalam - soups & starters

RASAM (v) £2.95
A stimulating clear lentil soup flavoured with tomatoes, pepper, garlic, cumin and garnished with chopped green coriander.

KARVEIPULLEI YERA £4.95
King prawns marinated with special Mangalorean spices, flavoured with curry leaf powder and deep fried.

KOZHI VARUVAL £3.75
Succulent nuggets of tender chicken marinated with ginger & garlic paste, red chilli powder, lemon juice, garam masala and deep fried.

MAMSAM PEPPER FRY £4.50
Boneless cubes of lamb stir fried with crushed black peppercorn.

LONA ESI PUTTA GUDGULA (v) £3.50
Button mushrooms stuffed with malgaipuri chutney and batter fried.

PALKATTI WADA (v) £3.50
Mashed homemade Indian cottage cheese with South Indian spices, flavoured with nutmeg powder, flattened and deep fried.

KEERAI WADA (v) £3.50
Gram lentil soaked overnight then coarsely ground, mixed with dill leaves, chopped ginger, green chillies, roasted cumin and deep fried.

BATATA BONDA (v) £3.50
Boiled mashed potatoes tempered with mustard seeds, curry leaves, mixed with grated coconut, green chillies and coriander, coated with gram flour batter and fried.

kodi kota - the pick of poultry

KODI KOORA £9.25
Cubes of chicken cooked with South Indian curry spiced with fried whole red chillies and garnished with fried onions.

KOZHI MELAGU CHETTINAD £9.25
Tender chicken pieces simmered in an exquisite crushed black pepper sauce.

KORI MANGALOREAN CURRY £9.25
Chicken cubes marinated and cooked with special Mangalorean spices. Flavoured with curry leaf powder.

MYSORE CHILLI KOLI £9.25
Tender cubes of chicken cooked in onion, tomato, fresh coconut paste and a generous helping of split green chillies!

KOZHI THAKKALI CURRY £9.25
Madurai's special chicken curry cooked with diced tomatoes.

KOZHI ISHTEW £9.25
Chicken stewed in coconut milk with vegetables, ginger and whole black peppercorn in a South Indian style.

kuni kota - treats of lamb

VEINCHINA MAMSAM £9.95
Boneless cubes of lamb cooked with brown onions, red chilli powder and garam masala.

ATTITARACHI THENGA KARI £9.95
Succulent boneless pieces of lamb slow cooked in coconut paste, ginger and fennel powder.

MASA KOONDHAPUR £9.95
A spicy lamb curry cooked with whole dried red chillies, grated coconut and garam masala.

ERACHI THENGA VARUVAL £9.95
A lamb dish from Kerala cooked with fried coconut and South Indian spices in a thick sauce.

MAMSAM NILGIRI £9.95
Lamb preparation from Tamil Nadu cooked with a wholesome paste of fresh coriander, mint, green chillies and coconut.

MAMSA ISHTEW £9.95
Tender pieces of lamb cooked in coconut milk with vegetables, ginger and whole black peppercorns.

sammudra kota - the ocean's lure

YETTI MASALA £16.25
Jumbo tiger prawns marinated in 'Tulu' masala fried and served with a choice of a spicy or a medium sauce of onions, tomatoes and South Indian spices.

MEEN PULLI KOZHAMBU £15.25
Monk fish pieces simmered in a spicy tamarind sauce from Tamil Nadu.

MEEN MOILEE £15.25
Monk fish pieces cooked in a coconut based sauce with ginger jullien and slit green chillies.

ROYYALU VEPUDA £14.25
King prawns prepared with brown onions, tomatoes, ginger, garlic and ground spices.

CHEMEEN CURRY £14.25
Mildly spiced king prawn curry that is cooked with a paste of onion, coconut, ginger, garlic and green chilli.

kaikari piramadum - our vegetarian specialties

PALKATTI ANNABE CHETTINAD £7.50
Cubes of homemade Indian cottage cheese and button mushrooms cooked in an aromatic peppery sauce.

TELENGANA PALKATTI £7.50
Indian homemade cottage cheese simmered in a coconut based sauce with ginger jullien, slit green chillies and tempered with mustard seeds and curry leaves.

BATTANI GUDUGULLA £7.50
Button mushrooms and green peas tossed in garlic and red chilli powder & cooked in a tomato based sauce.

KAI KURMA £6.75
Seasonal assorted mixed vegetables cooked in coconut milk and garam masala and can be served in either a medium or mild sauce.

AVIAL £6.75
A combination of hand picked vegetables cooked in a paste of coconut, yogurt, green chillies and delicately spiced.

BENDAKAI POLUSU £6.75
Okra simmered in tomato and tamarind.

ENNAI KATHRIKAI (n) £6.75
Aubergines cooked in a white 'jil' and peanut based sauce tempered with mustard and then laced with tamarind sauce.

SAMBHAR £5.75
A preparation of lentil and tender vegetables cooked with ground roasted spices, jaggery & tamarind.

BATATA KEERAI SOUND £6.25
Fried cubes of potatoes and shredded spinach cooked together in a sweet and sour South Indian sauce and finished with a delicate drizzle of coconut oil.

KEERAI MACIAL £4.95
Shredded spinach blended with yellow lentils, green chillies, ginger and coconut milk.

TAKALLI PARAPU £4.95
Tomato and lentils cooked with green chillies and tempered with garlic and onions.

annam - basmati based dishes

KODI BIRYANI (n) £11.50
Chicken cooked with Basmati rice in a South Indian style and served with Pachadi.

MAMSAM BIRYANI (n) £12.50
Lamb cooked with Basmati rice in a South Indian style and served with Pachadi.

YERA BIRYANI (n) £13.50
King prawns cooked with Basmati rice in a South Indian style and served with Pachadi.

BISI BELA BHATH (n) £8.95
An Udipi speciality of spiced rice, lentils and vegetables.

ANNAM £1.90
Steamed rice.

THENGAI ANNAM £2.50
Steamed rice tempered with mustard seeds, lentils, curry leaves, whole red chilli and mixed with grated coconut.

NIMMAKAI ANNAM £2.50
Rice cooked in lemon juice, turmeric and chopped green chillies and then tempered with mustard seeds, curry leaves and lentils.

mavu - grained grain accompaniments

CHINNA DOSA £2.95
Small thin crepes made of finely ground rice and lentils cooked on a griddle.

SANNA UTTAPAM £2.95
Mini battered, thick pancake.

PARROTA £1.95
An unleavened wheat, multi-layered, pure ghee basted South Indian bread.

dosas

Dosas and Uttapams are crepes made of finely ground rice and lentils cooked on griddle. Dosas are probably the best known South Indian dish and you can have them with various fillings. All Dosas and Uttapams are served with sambhar and coconut chutney. Enjoy!

MASALA DOSA £8.50
Stuffed with a mixture of mashed potatoes, onions, tomatoes and green peas tempered with spices, mustard seeds and curry leaves.

KOLI KAIMA DOSA £9.95
Stuffed with chicken mince cooked with spices and seasoning.

MAMSAM KAIMA DOSA £10.95
Stuffed with lamb mince.

MYSORE MASALA DOSA £8.95
Lined with special red chutney and stuffed with a mixture of mashed potatoes, onions, tomatoes and green peas tempered with spices, mustard seeds and curry leaves.

SADA DOSA £6.95
Plain crepe of ground rice and lentil prepared on griddle.

SADA UTTAPAM £6.95
A thick, seasoned pancake.

MASALA UTTAPAM £7.95
A thick pancake sprinkled with chopped onions, tomatoes and green chillies.

idli and ullimdu wada

IDLI WITH SAMBHAR £6.95
Steam cooked rice cakes doused in sambhar and served with coconut chutney.

WADA WITH SAMBHAR £7.95
Ground lentil spiced with chopped green chillies, coriander, curry leaves, whole cumin seeds and black peppercorn, shaped like a doughnut and deep fried, doused in sambhar and served with coconut chutney.

IDLI AND WADA WITH SAMBHAR £8.50
Combination of idli and wada doused in sambhar and served with coconut chutney.

3 course business lunch
Monday to Friday 12-2pm.

to order or for further information please call
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