

Welcome To Dakhin

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, 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 – and it has arrived in Scotland for you to explore.



Ārambhakam – Soups and Starters

RASAM (v) £3.50 🔥🔥

A simmering clear lentil soup flavoured with tomatoes, pepper, garlic, cumin and garnished with chopped green coriander.

MEEN PORICHATHU £5.95

Pieces of Swordfish marinated in ginger & garlic paste, lemon juice, garam masala, malagapudi chutney and gram flour before being fried.

KARVEIPULLEI YERA £5.95

King Prawns marinated with special Mangalorean spices, flavoured with curry leaves powder and deep fried.

KOZHI VARUVAL £4.95

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

MAMSAM PEPPER FRY £5.45 🔥🔥

Boneless cubes of lamb stir fried with crushed black peppercorn.

LONA ESI PUTTA GUDGULA (v) £4.25 🔥

Button mushrooms stuffed with malagapudi chutney and batter fried.

KEERAI WADA (v) £4.25

Gram lentil soaked overnight then coarsely ground, mixed with dill leaves, chopped ginger, green chillies, roasted cumin and deep fried.

BOTATA BONDA (v) £4.25 🔥

Mashed potatoes tempered with mustard seeds, curry leaves, mixed with grated coconut, green chillies and coriander, coated with gram flour batter and fried.

Samundra ōta – The Ocean's Lure

YETTI MASALA £18.95 🔥

Jumbo Tiger Prawns marinated in 'Tulu' masala and pan-fried in a sauce of onions, tomato and South Indian spices.

VARUTHA MEEN PALUKARI £17.95

Whole Lemon Sole marinated with a paste of asafoetida, coconut milk, ginger & garlic paste, lemon juice and seasoning before being shallow fried in its own Marination till tender and dressed with pre-cooked onions, tomato, South Indian spice paste and salad garnish.

MEEN PULLI KOZHAMBU £17.95 🔥

Monkfish pieces simmered in a spicy tamarind sauce from Tamil Nadu.

MEEN MOILEE £17.95

Monkfish pieces cooked in a mild coconut based sauce with ginger juliennes and slit green chillies.

ROYYALU VEPUDA £15.95

King Prawns prepared with brown onions, tomato, ginger, garlic and ground spices.

CHEMEEN KARI £15.95 🔥

Mildly spiced King Prawn curry that is cooked in a paste of onion, ginger, garlic, coconut and green chilli.

Koŋi ōta – Treats of Lamb

MASA KOONDHAPUR £10.95 🔥🔥

A spicy lamb curry cooked with whole red chillies, grated coconut and garam masala.

VEINCHINA MAMSAM £10.95 🔥

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

ERACHI THENGA VARUVAL £10.95 🔥

A lamb dish from Kerela cooked with fried coconut and South Indian spices in a thick sauce.

ATTITARACHI THENGA KARI £10.95

Succulent pieces of lamb slow cooked in coconut paste, ginger and fennel powder.

MAMSAM NILGIRI £10.95

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

MAMSA ISHTEW £10.95

Tender pieces of lamb cooked in coconut milk with vegetables, ginger and whole black peppercorn. Mild and coconuty.

Koŋi ōta – The pick of the poultry

KOZHI MELAGU CHETTINARD £10.25 🔥🔥

Tender chicken pieces simmered in an exquisite crushed black pepper sauce.

KODI KOORA £10.25

Cubes of chicken cooked with South Indian curry spices with fried whole red chillies and garnished with fried onions.

KORI MANGALOREAN KARI £10.25 🔥

Chicken cubes marinated and cooked with special Mangalorean spices. Flavoured with curry leaf powder.

MYSORE CHILLI KOLI £10.25 🔥🔥

Tender cubes of chicken cooked in onion, tomato, fresh coconut paste and a generous helping of split green chillies.

KOZHI THAKKALI KARI £10.25

Madurai's speciality chicken curry cooked in diced tomatoes.

KOZHI ISHTEW £10.25

Chicken stewed in coconut milk with vegetables, South Indian spices, ginger and whole black peppercorns.

Kaikari Āamadum – Our Vegetarian Specialities

PALKATTI ANNABE CHETTINARD £8.95 🔥🔥

Cubes of Paneer and button mushrooms cooked in an aromatic sauce.

TELENGANA PALKATTI £8.95

Paneer cubes simmered in a coconut based sauce with ginger juliennes, slit green chillies and tempered with mustard seeds and curry leaves.

BATTANI GUDUGULLA £8.95

Button mushroom and green peas tossed in garlic and red chilli powder and cooked in a tomato based sauce.

KAI KURMA £7.95

Seasonal assorted vegetables cooked in a coconut milk and garam masala and served in a medium sauce.

AVIAL £7.95

A combination of hand picked vegetables cooked in a paste of coconut, yogurt, and green chillies. Delicately spiced.

BENDAKAI POLUSU £7.95

Okra simmered in tomato and tamarind.

ENNAI KATHRIKAI (n) £7.95

Aubergines cooked in a white 'til' and peanut based sauce tempered with mustard and than laced with tamarind sauce.

SAMBHAR £6.95

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

BATATA KEERAI SOUNG £7.45

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

KEERAI MACIAL £5.95

Shredded spinach cooked with yellow lentils, green chillies, ginger and coconut milk.

TAKALLI PARAPU £5.95

Tomato and lentil cooked with green chillies and tempered with garlic and onions.

Ānnam – basmati based dishes

YERA BIRYANI (n) £16.95

King Prawns cooked with Basmati rice in a South Indian style, garnished with nuts and served with Pachadi.

MAMSAM BIRYANI (n) £13.95

Lamb cooked with Basmati rice in a South Indian style, garnished with nuts and served with Pachadi.

KODI BIRYANI (n) £12.95

Chunks of chicken breast cooked with Basmati rice in a South Indian style, garnished with nuts and served with Pachadi.

KAIKARI BIRYANI (n) £11.95

An assortment of seasonal vegetables and Paneer cubes cooked with Basmati rice in South Indian masalas, garnished with nuts and served with Pachadi.

BISI BELA BHATH (n) £9.95

An Udipi speciality of spiced rice, lentils and vegetables.

THENAGAI ANNAM £3.95

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

NIMMAKAI ANNAM £3.95 🔥

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

ANNAM £2.95

Steamed Rice.

Jothe – Accompaniments

CHINNA DOSA £3.95

Small thin crepes made of finely ground rice and lentils cooked on a flat griddle.

SANNA UTTAPAM £3.95

Mini battered, thick pancake.

APPAM £3.95

A soft centred, lace edged rice and coconut pancake, cooked in a cast iron mini wok.

PATHRAM £5.95

An assortment of ground rice and lentil accompaniments. Chinna Dosa, Sanna Uttapam and Appam.

🔥 Spicy 🔥🔥 Hot

(n) Indicates presence of nuts. (v) Are suitable for Vegetarians.

Dosas and Uttapams

Dosas and Uttapams are crepes made of fine ground rice and lentils cooked on a flat 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!

MAMSAM KAIMA DOSA £11.95

Wrapped around spiced minced lamb.

KOLI KAIMA DOSA £10.95

Wrapped around minced spicy chicken.

MYSORE MASALA DOSA £9.95 🔥🔥

Lined with a spicy red chutney and wrapped around a mixture of mashed potatoes, onions, tomatoes and green peas, tempered with spices and mustard leaves.

MASALA DOSA £9.95

Wrapped around a mixture of mashed potatoes, onions, tomatoes and green peas, tempered with spices and mustard leaves.

MASALA UTTAPAM £8.95

A thick pancake sprinkled with chopped onions, tomatoes and green chillies.

SADA UTTAPAM £7.95

A thick, seasoned pancake.

SADA DOSA £7.95

Plain crepe of ground rice and lentil prepared on a griddle.

PAPER DOSA £7.95

As thin as it gets!

Idli and Ullindhu Wada

IDLI WITH SAMBHAR £7.95

Steam cooked rice cakes doused in Sambhar and served with coconut chutney.

WADA WITH SAMBHAR £8.95

Ground lentils 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 WADA SAMBHAR £9.50

Combination of Idli and Wada doused in Sambhar and served with coconut chutney.

Western Dishes

PRAWN PROVENCE £16.50

King Prawns blanched in black peppercorn, garlic, bay leaves with a touch of oil, before being simmered in a sauce of tomato, white wine and parsley. Served with rice.

LAMB IN A PLUM AND MUSHROOM SAUCE £13.50

Cubes of boneless lamb cooked in a buttery sauce with plum puree, cream and diced mushroom. Served with rice.

LAMB IN PEPPER SAUCE £13.50

Boneless chunks of lamb cooked in a browned red wine sauce with diced capsicums and rich in crushed peppercorns. Served with rice.

FRIED CHICKEN WITH GREEN PEPPER AND RED WINE SAUCE £12.50

Chunks of chicken breast lightly fried before being sautéed in a red wine, garlic, tomato and rosemary sauce with diced green peppers. Served with rice and vegetables.

CHICKEN STROGANOFF £12.50

Juliennes of chicken, cooked in a rich creamy white wine sauce, served with steamed rice.

Refreshments

HOUSE WINES

1. White: Wolf Blass Eaglehawk Chardonnay, Australia £13.50

Peach and fig aromas with rich fruit flavours and oak nuances, crisp and refreshingly dry. Available by the glass. 175ml for £3.65 or 250ml for £4.75

2. Red: Wolf Blass Eaglehawk Cabernet Shiraz Merlot, Australia £13.50

Medium-bodied wine with intense fruit character and appealing oak overtones leaving a dry lingering finish. Available by the glass. 175ml for £3.65 or 250ml for £4.75

3. Rose: Wolf Blass Eaglehawk Rose, Australia £13.50

Vibrant rose petal colour with an attractive bouquet of red berry fruit on the palate. Available by the glass. 175ml for £3.65 or 250ml for £4.75

WHITE WINES

4. Chablis Ropiteau, Burgundy - France £27.95

Ripe apples and brioche flavours, elegantly dry with delicate, mineral notes.

5. Gewurztraminer Dopff & Irion, Alsace - France £23.95

Light, soft, exotic fruit salad nose. Beautifully perfumed style with broad, spicy flavours.

6. Mirassou Riesling, Central Coast - California £20.95

Aromas of peach and spice combine with intense fruit flavours and red apple and apricot.

7. Santa Serena Sauvignon Blanc - Chile £18.95

A clean and citrusy Sauvignon Blanc with bags of flavour and great balance.

8. Cape Promise Winemakers Selection

Unoaked Chenin Blanc - South Africa £16.95

Refreshing ripe melon and citrus fruits with a lively clean finish.

9. Pinot Grigio delle Venezie Sartori, Veneto - Italy £15.95

Zingy and fresh with a tongue-tingling acidity. The perfect aperitif.

ROSE WINES

10. Espiral Old Vine Fume Rose -

Campo de Borja, Spain £15.95

This is packed with bags of wild raspberry fruit, with a touch of vanilla. Absolutely stunning!

RED WINES

11. Châteauneuf du Pape 'Le Palais des Papes' Rhône, France £29.95

The high percentage of Grenache makes soft, early ripening wine. Some enticing spice and a velvet finish.

12. Rioja Vina Alcorta Reserva, Rioja, Spain £24.95

Soft, firm, fruit flavours mixed with intense vanilla and spicy flavours that deliver an elegant, smooth style.

13. Wolf Blass Yellow Label Cabernet Sauvignon - Australia £21.95

Concentrated plum and berry flavours with subtle mint and liquorice background - soft, ripe and full.

14. Anapai River Pinot Noir - New Zealand £19.95

A complex nose of cherries and cloves, with a touch of mint. Soft tannins and light oak to balance the rich fruit.

15. Santa Serena Merlot - Chile £18.95

Light, plummy notes on the nose and ripe berry fruit with soft tannins on the palate make for a very smooth and balanced wine.

16. Cape Promise Winemakers Selection Pinotage - South Africa £16.95

Bursting with damsons and spice flavours with a delicious, lasting finish.

CHAMPAGNE AND SPARKLING

17. Dom Perignon, Champagne - France £130.00

The flagship wine from the House of Moët et Chandon. Rich, full flavoured, with great elegance and style.

18. Laurent Perrier Rosé, Champagne - France £64.95

Complex, soft and full flavoured with a rich, raspberry-blackcurrant nose and palate.

19. Lanson Black Label, Champagne - France £34.95

A fine mousse of bubbles and a toasty, honeyed nose in perfect balance.

20. Prosecco Sartori, Italy £17.95

Produced in the Veneto, this is Italy's finest sparkling wine. With delicate fruit flavours and soft intensity.

21. Trulli Pinot Grigio Sparking Rosato £17.95

A refreshing rosé wine with soft red fruit flavours, balanced by a crisp acidity.

SOFT DRINKS

Coke	£1.50
Diet Coke	£1.50
Irn-Bru	£1.50
Diet Irn-Bru	£1.50
Lemonade	£1.50
Ginger Beer	£1.50
Soda Water	£1.50
Tonic Water	£1.50
Slimline Tonic	£1.50
Sparkling Mineral Water	£1.50
Still Mineral Water	£1.50
Fresh Orange	£1.95
Pineapple Juice	£1.95
Cranberry Juice	£1.95
Tomato Juice	£1.95
Mango Lassee	£2.25
Sweet Lassee	£1.95
Salted Lassee	£1.95
Milk	£1.50
Draft Mixer	£0.50
Baby Bottled Mixer	£0.75

DRAUGHT BEERS

Fosters (Pint)	£2.90
Fosters (1/2 Pint)	£1.70
Kronenburg (Pint)	£3.25
Kronenburg (1/2 Pint)	£1.85

BOTTLED BEERS

Kingfisher	£2.95
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CANNED BEERS

McEwan's Export	£2.90
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BOTTLED CIDER

Magners	£3.50
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APERITIFS / VERMOUTH

Cinzano Bianco	£2.25
Martini Extra Dry	£2.25
Martini Rosso	£2.25
Campari	£2.25

WHITE SPIRITS

Tanqueray	£2.25
Jose Cuervo Tequila	£2.50
Bombay Sapphire Gin	£2.50
Smirnoff Black	£2.50
Hendricks	£2.75
Belvedere Vodka	£2.95

WHISKY

Canadian Club	£2.45
Jameson	£2.75
Johnnie Walker Black Label	£2.95
J&B	£2.25
Southern Comfort	£2.45
Jack Daniels	£2.45
Bulleit	£2.45

RUM

Bacardi	£2.25
Havana 3	£2.50
Havana 7	£2.95
Morgan's Spiced	£2.25
Myers Rum	£2.50
Malibu	£2.25

MALT WHISKY

Dalwhinnie	£3.75
Glenkinchie	£3.75
Cragganmore	£3.75
Talisker	£3.75
Glenfiddich 12yr	£3.25
Glenmorangie 10yr	£3.25
Lagavulin	£3.75
Laphroaig	£3.25
MacCallan	£3.25
Oban	£3.75

BRANDY

Courvoisier	£2.75
Remy Martin VSOP	£3.75
Remy Martin XO	£7.50

FORTIFIED WINES

Harvey's Bristol Cream	£2.50
Pimms No. 1	£2.25
Cockburn's Ruby Port	£2.50

LIQUEURS

Amaretto	£2.50
Baileys	£2.95
Cointreau	£2.75
Drambuie	£2.75
Glayva	£2.75
Grand Marnier	£2.95
Kahula	£2.50
Peach Schnapps	£2.25
Sambuca	£2.25
Sambuca Black	£2.25
Tia Maria	£2.25