

Dosa

Masala Dosa

A thin pancake served with a potato mix featuring chopped vegetables and Southern spices. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

170

Ghee Roast Masala Dosa

A thin pancake made from fermented rice batter, roasted in clarified butter. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

180

Podi Ghee Roast Dosa

A thin pancake topped with Gunpowder (Podi)—a coarse spice mixture made from ground dry spices such as dried chilies, black gram, chickpeas, and sesame seeds. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

195

AVVA's Special Dosa

A thin pancake with three special toppings—Gunpowder Mixture, Chilli Garlic Paste, and Chettinad Sauce. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

220

Anda Ghotala Dosa

A thin pancake served with scrambled eggs cooked in homestyle curry and Southern spices. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

250

Chicken Kheema Dosa

A thin pancake stuffed with minced chicken meat cooked with homestyle Southern spices. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

280

Mutton Kheema Dosa

A thin pancake stuffed with minced lamb meat cooked with homestyle Southern spices. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

300

Idli

Plain Idli

Steamed and puffy rice cakes served with lentil-based soup (Sambar), coconut dip, and tomato dip.

150

Podi Ghee Idli

Idli garnished with Gunpowder (Podi)—a coarse spice mixture made from ground dry spices such as dried chilies, black gram, chickpeas, and sesame seeds. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

180

Curry

All curries are served with a choice of
Two Breads OR Plain Biryani

Coastal Curry

A flavorful blend of creamy coconut milk and tangy tamarind, cooked with whole spices. Served with your choice of two breads or plain biryani.



Mangalorean Ghee Roast Curry

Our bestseller features a curry made with soaked dry chillies, spices, and curry leaves, richly combined with chicken. Served with your choice of two breads or plain biryani.



VEG
399

EGG
399

CHICKEN
449

MUTTON
499

FISH
499

Chettinad Roast Curry

A tribute to the love of tamarind and tangy flavors, this curry is our ode to the gods of flavor. Served with your choice of two breads or plain biryani.



Homestyle Pulsu Curry

Simple, homely, and nostalgic—this curry evokes memories with every bite, like a journey back and forth in time. Served with your choice of two breads or plain biryani.



Biryani

All biryanis are served with a bowl of
Dahi Kachumbar & Applam.

Dum Biryani

The one and only Hyderabad-style dum biryani, slow-cooked to perfection.



VEG
399

EGG
399

CHICKEN
449

MUTTON
499

Donne Biryani

Bengaluru's best-kept secret—Military Mess style donne biryani, packed with local flavors.



Sides

Dahi Kachumbar

Savory curd mixed with onions, tomatoes, and cucumbers.

60

Applam

A crispy snack made from black gram flour, deep-fried to golden perfection.

60

Boiled Egg

2 perfectly steamed eggs, cooked well.

60

Malabar Parotta

A flaky, layered, unleavened flatbread made from refined wheat flour.

80

Ghee Roast Dosa

A thin pancake made from fermented rice batter, expertly roasted in clarified butter.

80

Plain Biryani Rice

White long-grain rice cooked with whole spices and clarified butter, perfect for pairing with curries.

100



SHARABLE

starter plates

Paneer Polichattu 🌿 <i>Thinly sliced cottage cheese coated in mint masala.</i>	350	Manglorean Chicken/Fish Fry 🌶️★ <i>Classic appetizer made with chicken/fish, soaked in dry chili, spices, and herbs like curry leaves.</i>	350 / 399
Potato Rava Fry 🌿 <i>Marinated potatoes coated in semolina and shallow-fried to achieve a crispy texture.</i>	300	Fish Rava Fry ★ <i>Marinated fish coated in semolina and shallow-fried to achieve a crispy texture.</i>	399
Desam's Egg Idli ★ <i>Rice cakes coated with mildly spiced egg and shallow-fried to perfection.</i>	300	Chettinad Chicken Leg <i>Chicken legs cooked with a tangy tamarind masala and topped with Guntur chillies, whole peppercorns, cinnamon, and garlic.</i>	399
Gatti Chicken/Mutton <i>Chicken/mutton slow-cooked to blend the masala into a thick consistency, allowing the mutton to soak up all the goodness.</i>	350 / 399	Mutton Kheema Unde Masala <i>Minced lamb meatballs deep fried and simmered in traditional country-style spices and a mildly spicy sauce.</i>	450

Desserts

Pineapple Shrikhand ★🌿 <i>A creamy, thick dessert made from hung yogurt, infused with pineapple, saffron, cardamom, and sugar.</i>	170	Coconut Ice Cream 🌿 <i>2 scoops of creamy ice cream made with real coconut pulp.</i>	160
Affogato <i>An Italian delight combining velvety vanilla ice cream crowned with a rich espresso shot.</i>	170	Gulab Jamun 🌿 <i>2 pieces of soft dumplings made from milk solids, soaked in a sweet, sticky syrup flavored with a hint of rose.</i>	150



Beverages

Cold

Pachhada ✓ <i>Festive drink with jaggery, tamarind, coconut, roasted lentils, and poppy seeds.</i>	170	Passionfruit Mojito ★✓ <i>Passion fruit pulp with mint leaves and club soda.</i>	170
Nannari Thanda ★✓ <i>Sarsaparilla root water sweetened with sugar, lemon juice, and ice.</i>	180	Chilli Kokum Cooler ✓ <i>Refreshing summer drink with red chillies and jaggery.</i>	150
Neer Mor <i>Curd mixed with water and spices like cumin and coriander, also known as Majjiga or Chaach.</i>	170	Lemon Soda ✓ <i>Classic lemonade, choice of water or soda.</i>	100
Salla Soda ✓ <i>Cucumber, mint, and lemon in carbonated water.</i>	160	Sweet Lassi <i>Classic yogurt shake.</i>	140
Orange Kulukki ★✓ <i>Street drink of lemon and orange juices with basil seeds, ginger, and chili.</i>	180	Flavoured Lassi <i>Yogurt shake in Rose / Pineapple / Dry Fruit / Mango (seasonal).</i>	160
		Bottled Water	20

Hot

5 Spices Milk Tea <i>Robust milk tea brewed with freshly ground ginger, cardamom, cloves, cinnamon, and black peppercorn.</i>	110	Green Tea ✓ <i>Finest hand-plucked green teas prepared using the traditional panning method, rich in antioxidants with minimal caffeine.</i>	90
Filter Kaapi ★ <i>Available with milk, or in black with our classic blend decoction.</i>	110	Ginger Lemon Honey ✓ <i>Hot ginger water served with honey and a slice of lemon.</i>	160
Masala Dry Fruit Milk ★ <i>Sweetened milk infused with spices and nuts.</i>	100		