AVVAs café®

All Day South Indian Breakfast

Vegetarian | Gluten Free | Vegan Friendly

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dosa

Plain Dosa — 170
A thin pancake made from fermented rice batter. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Masala Dosa — 190
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.

Butter Roast Dosa — 200
A thin pancake made from fermented rice batter, roasted in butter. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

★ Ghee Roast Dosa — 200
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.

Onion Dosa — 210
A thin pancake topped with onions. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

Onion Tomato Dosa — 220
A thin pancake topped with onions and tomatoes. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

Set Dosa — 220
Soft and light savory pancakes. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

Mix Veg Dosa — 220
A thin pancake topped with onions, tomatoes, capsicum, and carrots. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

★ Pepper & Cheese Dosa — 220
A thin pancake topped with grated cheese and black pepper. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

★ Podi Dosa — 220
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.

Mysore Dosa — 220
A thick pancake topped with our in-house scrumptious Mysore sauce, freshly prepared using southern spices. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

Chilli Garlic Dosa — 220
A thin pancake topped with scrumptious chilli garlic paste. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

Chettinadu Dosa — 220
A thin pancake topped with a tamarind-based sauce made at home using various Indian spices. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

Set Podi Dosa — 230
Soft, light, and spongy fat pancakes topped with our Gunpowder spice mixture. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

★ Sundried Tomato Pickle Dosa — 230
A thin pancake topped with our homemade sun-dried tomato pickle. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

★ Avva's Special Dosa — 250
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.

Atal Tunnel Dosa — 300
A thin, long pancake served with a potato mix made using chopped vegetables and Southern spices. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

Bombay Style Stuffed Dosa — 300
A thin pancake topped with grated cheese, onion and tomato, mysore masala spread cut into handy pieces. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

Hemp Chettinad Dosa — 250
A thin pancake topped with our in-house tamarind sauce along with hemp seeds, hemp powder, and a little hemp oil. Served with potato-based dry curry, lentil-based soup (Sambar), coconut dip, and tomato dip.

Paneer Cut Dosa — 250
A thin pancake topped with grated cottage cheese (Paneer), onion, and tomato, cut into handy pieces. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

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AVVA's cafe

idli

Plain Idli — 180
Steamed and puffy rice cakes served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Ghee Idli — 190
Idli garnished with fresh clarified butter. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Podi Idli — 210
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.

Mini Idli — 190
Coin-sized idlis served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Butter Fried Idli — 210
Idli cut into quarters and tossed in butter with herbs and Southern spices like curry leaves, dried chilies, and mustard seeds. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Podi Fried Idli — 220
Idli cut into quarters and tossed in oil 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.

Chettinadu Fried Idli — 220
Idli cut into quarters and tossed in oil with a tamarind-based spice mixture. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Guntur Fried Idli — 220
Idli cut into quarters and tossed in Spicy Guntur masala, a coarse mixture made with ground spices and Guntur chilies. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Hemp Idli — 220
Steamed and puffy rice cake tossed with hemp seeds and hemp powder, garnished with hemp oil. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Dahi Idli — 220
Idlis soaked in thick curd, topped with a tamarind tip. Garnished with red chili powder, fresh coriander, and fried gram flour balls. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

vadai

Medu Vadai — 190
A doughnut-shaped fritter made from black gram, featuring a crispy exterior and soft interior. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Dal Vadai — 200
A savory and crispy fritter made from chickpea grains and spices. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Sabudana Vadai — 200
A delicious, crispy deep-fried snack made with tapioca pearls (sago), peanuts, and potatoes. Served with a signature yogurt and peanut-based dip.

Aloo Bonda — 200
A deep-fried snack made from potatoes and chickpea flour batter. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Dahi Vadai — 220
Doughnut-shaped fritters soaked in thick curd, topped with tamarind dip. Garnished with red chili powder, fresh coriander, and fried gram flour balls. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Idli Vadai — 200
A classic combo, featuring two pieces each of Plain Idli and Medu Vadai. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

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uttapam

Plain Uttapam — 190
A thick pancake made from fermented rice batter. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Onion Uttapam — 200
A thick pancake topped with onions. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Onion Tomato Uttapam — 220
A thick pancake topped with onions and tomatoes. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Tomato Chilli Uttapam — 220
A thick pancake topped with tomatoes and green chillies. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Mix Veg Uttapam — 250
A thick pancake topped with onions, tomatoes, capsicum, and carrots. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Pepper & Cheese Veg Uttapam — 280
A thick pancake topped with grated cheese and black pepper. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Podi Uttapam — 250
A thick pancake topped with Gunpowder (Podi)—a coarse spice mixture of ground dry spices like dried chillies, black gram, chickpeas, and sesame seeds. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Mysore Uttapam — 250
A thick pancake topped with our in-house scrumptious Mysore sauce, freshly prepared using southern spices. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Chilli Garlic Uttapam — 250
A thick pancake topped with spicy chilli garlic paste. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Chettinadu Uttapam — 250
A thick pancake topped with tamarind-based sauce made at home using various Indian spices. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Sundried Tomato Pickle Uttapam — 270
A thick pancake topped with our homemade sun-dried tomato pickle. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Avva's Special Uttapam — 300
A thick pancake with three special toppings: Gunpowder Mixture, Chilli Garlic Paste, and Chettinad Sauce. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

appae

Plain Appae — 220
Little dumplings made from ground rice and black gram, spiced mildly, crisp on the outside and soft and spongy on the inside. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Onion Appae — 230
Little dumplings filled with chopped onions and a blend of mild spices. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Nariyal Appae — 250
Little dumplings filled with grated coconut and a blend of mild spices. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Chettinadu Appae — 240
Little dumplings filled with tangy tamarind chutney and a blend of mild spices. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Podi Appae — 240
Little dumplings filled with Gunpowder (Podi)—a coarse spice mixture of ground dry spices like dried chilies, black gram, chickpeas, and sesame seeds. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

Guntur Appae — 250
Little dumplings filled with Spicy Guntur masala, a coarse mixture made with ground spices and Guntur chillies. Served with lentil-based soup (Sambar), coconut dip, and tomato dip.

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rice

Puliyogra Rice — 250
Fried rice prepared with a tamarind-based sauce and southern spices. Served with lentil-based soup (Sambar), coconut dip, tomato dip, and applam.

Tomato Rice — 250
Fried rice cooked with fresh tomato gravy and southern spices. Served with lentil-based soup (Sambar), coconut dip, tomato dip, and applam.

Lemon Rice — 250
Fried rice flavored with lemon juice, turmeric, and southern spices. Served with lentil-based soup (Sambar), coconut dip, tomato dip, and applam.

Curd Rice — 250
Fried rice prepared with yogurt and southern spices. Served with lentil-based soup (Sambar), coconut dip, tomato dip, and applam.

Ajwain Rice — 250
Fried rice seasoned with bishop's weed and southern spices. Served with lentil-based soup (Sambar), coconut dip, tomato dip, and applam.

Coconut Rice — 250
Fried rice made with grated dry coconut and southern spices. Served with lentil-based soup (Sambar), coconut dip, tomato dip, and applam.

Sambar Rice — 250
Steamed rice accompanied by lentil-based soup (Sambar), coconut dip, tomato dip, curd, and applam.

Rasam Rice — 250
Steamed rice served with tomato-based soup (Rasam), coconut dip, tomato dip, curd, and applam.

Dal Rice — 250
Steamed rice served with homestyle lentil soup (Pappu), pickle, curd, and applam.

Other Popular Variety of breakfast

Poha — 230
Flattened rice steamed and sautéed with onions, mild spices, garnished with fried groundnuts, curry leaves, and fresh coriander. Served with lentil-based soup (Sambar), a coconut dip, and a tomato dip.

Upma — 230
A traditional breakfast dish prepared with semolina, peanuts, and southern spices. Served with lentil-based soup (Sambar), a coconut dip, and a tomato dip

Sabudana Khichdi — 250
Soaked tapioca pearls or sago cooked with ground peanuts, potato, and green chili. Served with a bowl of curd and a slice of lemon.

AVVAs thali

AVVAs Breakfast Thali — 449
1 Idli, 1 Medu Vadai, 1 Masala Dosa, Bowl of Upma. Served with lentil based soup aka Sambar, a coconut dip & a tomato dip.
With your choice of beverage :

Classic Filter Coffee (South Style Milk Coffee)
Masala Chai (Spiced Milk Tea)
Nimbu Pani (Lemonade)
Majjiaga (Spiced Buttermilk)

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sides

Rasam	*Large glass*	80
Chana	*Medium bowl*	90
Chana + Rasam	*Welcome drink*	60
Appalam	*2 pcs*	80
Podi	*Small bowl*	40
Ghee	*Small bowl*	40
Podi + Ghee	*Small bowl*	70
Curd	*Medium bowl*	50
Chilli Garlic Paste	*Small bowl*	40

AVVAs HOME MADE®

Recipes That Relive

TAKEAWAY SPICE MIXES — 100gm | 200gm

Sambar Masala — 250 | 500
Comes with a recipe! Feel free to tweak it to your taste and enjoy the authentic flavors of South India.

Rasam Masala — 250 | 500
Find a simple recipe inside the pack. Adjust it as you like and whip up some comforting Rasam!

Podi Masala — 250 | 500
Sprinkle this on anything for an instant flavor boost. It's all ready to go!

Mysore Masala — 250 | 500
Just mix this masala with water to make a versatile paste that's perfect for your cooking.

dessert

Sheera — 250
A classic South Indian dessert of coarse semolina cooked with milk, ghee, water, and sugar, garnished with dry fruits.

Pineapple Sheera — 280
A classic South Indian dessert of coarse semolina cooked with milk, ghee, water, and sugar, flavored with fresh pineapple pulp, garnished with dry fruits.

Sevai Kheer — 250
A warm delicacy of slow-cooked semolina and vermicelli in milk, ghee, and sugar, garnished with dry fruits.

Gulabi Kheer — 280
A fragrant version of our classic kheer, infused with rose flower pulp and garnished with dry fruits.

Pineapple Shrikhand — 200
A creamy, thick dessert made from hung yogurt, infused with pineapple, saffron, cardamom, and sugar.

Affogato — 220
An Italian delight combining velvety vanilla ice cream crowned with a rich espresso shot.

Besan Cream Ladoo — 75
Gram flour + Milk + Sugar

Peanut Ladoo — 75
Peanut + Jaggery + Milk

Coconut Ladoo — 80
Coconut + Sugar + Milk

Dry Fruit Barfi — 90
Almonds + Cashew + Pistachio + Dates

Hemp Ladoo — 100
Hemp Powder + Hemp Seeds + Peanut + Jaggery + Milk (won't get you high)

Coconut Ice Cream
Single Scoop — 100
Double Scoop — 200

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AVVAs cafe

beverages

SOUTHERN FILTER COFFEE WITH MILK

Signature Blend 100
Balanced

★ **Classic Blend** 130
Smooth

Dark Blend 120
Bold

Cold Coffee 190
Chilled beverage made from instant coffee.

★ **Cold Hard Filter Kapi** 210
A robust blend of instant coffee and traditional filter coffee decoction.

MILK BASED

Plain Milk 90
Simply plain milk sweetened with sugar.

Masala Milk 120
Milk brewed with ginger, cardamom, and pepper, topped with almond shavings.

★ **Golden Milk** 200
A therapeutic classic brewed with turmeric, ginger, and pepper in milk.

Hot Chocolate 250

TEA BASED

Black Tea 80
Black tea simply brewed with water.

Plain Tea 90
Classic black tea brewed with milk.

★ **Ginger Tea** 100
Black tea brewed with milk and freshly grated ginger.

Masala Tea 130
An everyday classic, brewed with a 5-spice blend in milk tea.

Lemon Tea 90
Black tea brewed with water, topped with lemon juice.

Green Tea 120
Green tea brewed with water.

★ **Lemon Iced Tea** 200
Brewed black tea served cold with lemon juice and sugar.

Peach Iced Tea 200
Brewed black tea served cold with peach syrup and sugar.

★ **Ginger Lemon Honey** 180
Water boiled with ginger slices, served with honey and a lemon wedge.
Teabag +20.

WATER BASED

Nimbu Pani 150
Simple, classic lemonade.

Masala Nimbu Pani 160
Indian-style spiced lemonade.

★ **Aam Panna** 200
Refreshing, tangy mango cooler.

★ **Kokum Sharbat** 220
Cooling drink made from Garcinia indica.

Chilly Kokum Sharbat 220
Spicy Garcinia indica cooler enhanced with green chillies.

Nannari Sharbat 220
Refreshing cooler made from sarsaparilla roots.

Orange Kulluki 250
Orange juice lemonade with a twist.

Bottled Water 20

SODA BASED

Lemon Soda 170
Simple lemonade with soda.

★ **Masala Lemon Soda** 180
Spiced Indian lemonade with soda.

Kokum Soda 240
Garcinia indica cooler with soda.

Virgin Mojito 240
Minty lemonade with soda.

★ **Passionfruit Mojito** 250
Passionfruit lemonade with soda

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beverages

YOGHURT BASED

★ Majjiga — 170
Spiced buttermilk.

Hemp Majjiga — 200
Spiced buttermilk infused with hemp leaf powder, topped with hemp hearts.

Sweet Lassi — 180
Thick, creamy yoghurt shake.

★ Gulkand Lassi — 210
Rose-flavored, thick, creamy yoghurt shake.

Pineapple Lassi — 220
Pineapple-flavored, thick, creamy yoghurt shake.

Dry Fruit Lassi — 210
Thick, creamy yoghurt shake mixed with and topped with dry fruits.

★ Mango Lassi (seasonal) — 250
Mango-flavored, thick, creamy yoghurt shake.

COLD PRESSED JUICES

Orange — 220

★ Watermelon — 220

Pineapple — 220

Apple — 220

Pomegranate — 300

Mix Fruits — 250

★ ABC Juice — 250
Apple + Beetroot + Carrot

★ Sunrise — 280
Apple + Orange + Carrot + Ginger

Sunset — 280
Watermelon + Pineapple + Pomegranate

MILKSHAKES

Vanila Milkshake — 220

Chocolate Milkshake — 220

Banana Milkshake — 220

Banana Chocolate Shake — 240

★ Peanut Butter Banana Shake — 250

Mango Milkshake *(seasonal)* — 250

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AVVAs cafe

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All Day South Indian Breakfast

Avva in colloquial Telugu means Mother.
She smelled of sweet cardamoms, of sharp mustard seeds, of minty lemons, of curry leaves, of concoctions and spices, of things noses had never known before. The whiff emanating out of her fresh cook would travel miles, leaving hungry souls salivating for more. She loved cooking but most of all, she loved it when everyone she cooked for enjoyed her grandma's secret recipes.

As fate would have it, she moved to the hills and it was all new to her. The mist, the sheer enormity of the mountains, the fresh stream flowing behind her abode, the silent sight of the giant kites overhead and the never-ending blue skies. But Avva got a piece of her home with her to the hills.

Today nestled between the hills, all she wants from the bottom of her heart is for everyone to expereince her ageless recipes. Full of memories, flavours and of course, love.

OG South Indian Goodness
Since 2018