

## DAKSHIN & VEGETARIAN STARTERS

<b>MASALA DOSAI</b> Rice and Lentil crepe filled with Spiced Potato	8.00
<b>PLAIN DOSAI</b> Only Crepe (No Filling)	8.00
<b>MYSORE MASALA DOSAI</b> Spicy Masala Dosai 🌶️🌶️	9.00
<b>RAVA MASALA DOSAI</b> Wheat, rice, lentil Crepe with filling (20 Minute wait)	9.00
<b>UTHAPPAM</b> Onion, Tomato Pan Cake	8.00
<b>MEDHU VADA</b> Lentil fritters (3pcs)	5.00
<b>IDDLI</b> Steam cooked rice and lentil patties (3pcs)	5.00
<b>MADRAS TIFFIN</b> Combination of Dosa, 2 Iddli and 2 Medhu Vada	12.00
<b>Above Dakshin appetizers served with Sambar, Tomato Chutney &amp; Coconut Chutney</b>	
<b>POORI MASALA</b> Small Pooi Served with Potato Masala	7.00
<b>KURKURI BHINDI</b> Crispy Okra, Red Onions, Lime and Chaat Masala	6.00
<b>VEGETABLE SAMOSA</b> (All time favorite)	5.00
Crisp pastries filled with spiced potatoes (3pcs)	
<b>POTATO BONDA</b> Spiced potato chickpea batter fried (4 PC)	5.00
<b>CHILLI ONION NAN</b> <b>HOT!</b>	5.00
<b>GREEN CHILLI BHAJIA</b> Batter fried Chillies <b>HOT!</b>	6.00
<b>BHAJIA</b> Seasonal vegetable fritters	5.00
<b>KARAVALLI VEGGIE SAMPLER</b> Milange of Vegetable starters	10.00

## CHAAT CORNER (STREET SNACKS)

<b>BHEL POORI</b> (A Delhi Favorite) Rice puffs, onion, potato, coriander	5.00
<b>TAMARIND EGGPLANT</b> Crispy Eggplant, onion, chickpea, yogurt & tamarind	7.00
<b>RAGADA</b> Spiced potato patties, onion, chickpea, yogurt and tamarind	7.00
<b>SAMOSA CHAAT</b> Vegetable Samosa, Chickpea, Tamarind, mint sauce & yogurt	7.00

## NON-VEGETARIAN STARTERS

<b>KHEEMA SAMOSA</b> Crisp pastries filled with spiced ground lamb (3pcs)	5.00
<b>SHEEKH KABAB</b> Skewered tender rolls of spiced ground lamb 🌶️	8.00
<b>CHETTINADU KABAB</b> Chicken Tenders spiced with Chettinad spices 🌶️🌶️	8.00
<b>CHICKEN TIKKA NAN</b> Nan filled with spiced chicken Tikka	5.00
<b>CHICKEN HIRIYALI</b> Spiced chicken tenders cooked in Tandoor	8.00
<b>TANDOORI CHICKEN WINGS (KALMI KABAB)</b> 🌶️	7.00
Chicken wings cooked in Tandoor (Indian Clay Oven)	
<b>BAGARI Shrimp</b> (Our Signature)	8.00
Mustard and curry leaves, Cream sauce with Pooi	
<b>CALAMARI COCHIN</b> Fried masala squid, red onions and bell pepper 🌶️	8.00
<b>THAVA GRILLED FISH</b> Marinated Thilapia Fillet Grilled 🌶️🌶️	8.00
<b>KARAVALLI MEAT SAMPLER</b> Kheema samosa, Chicken Nan & Kababs	12.00

## SALADS AND SOUPS

<b>KARAVALLI SALAD</b> House salad with vinegar olive oil dressing	5.00
<b>CHICKPEA SALAD</b>	6.00
Cucumber, tomato, red onion, greens with tamarind and yogurt	
<b>SEA FOOD SOUP</b> Mix of sea food with basil. Tomato and Coconut milk	6.00
<b>MULLIGATAWNY SOUP</b> Soup made with lentil and vegetable	4.00
<b>RASAM</b> Clear lentil, tomato, garlic and pepper soup 🌶️	4.00

## INDO - CHINESE

<b>LASSONI GOBI</b> 🌶️ Batter fried cauliflower tossed with garlic, onion, ginger	14.00
<b>CHILI CHICKEN</b> 🌶️🌶️ Battered Chicken in a classic hot and tangy soy, chily sauce	15.00
<b>CHILI MUSHROOM</b> 🌶️🌶️ Stir fried Mushroom with onion, bell pepper, soya & chilies	14.00
<b>CHILI PANEER</b> 🌶️🌶️ Stir fried Paneer in onion, bell pepper, soya sauce and chilies	15.00

## KARAVALLI SPECIALS

(Served with Vegetable Biryani, Garlic Nan and Salad)

<b>RACK OF LAMB</b> (Excellent) Rack of Lamb marinated with herbs and Spices and grilled in Tandoor	25.00
<b>RACK OF LAMB KADHAI</b> 🌶️🌶️ Rack of Lamb grilled in Tandoor and cooked with Pepper, Onion & Spices	25.00
<b>RACK OF LAMB CHETTINADU</b> 🌶️🌶️ (A Tamilnadu Speciality) Rack of Lamb grilled in Tandoor and cooked with black pepper,roasted coconut	25.00
<b>MEEN MOLEE</b> (Kerala Syrian Christians favorite) Fish of the day cooked with curry leaves, mustard, tomato, coconut and spices	24.00
<b>COCHIN SNAPPER</b> (A Kerala Speciality) Whole Red Snapper cooked in Tandoor served with curried shrimp	24.00
<b>MALABAR PRAWN</b> (A Kerala Speciality) Jumbo Tandoori Shrimp wrapped with onion, ginger,coconut, curry leaves	24.00
<b>FISH IN BANANA LEAF</b> 🌶️🌶️ (A Kerala Speciality) Marinated fish of the day wrapped in banana leaves with South Indian Spices	24.00
<b>PEPPER SALMON &amp; VEGETABLES</b> 🌶️🌶️ Tandoori Grilled Salmon & Vegetables	24.00

## TANDOORI DISHES

(Meats, Vegetables, Sea Food cooked (Grilled) in Indian Clay Oven)

<b>CHICKEN TANDOORI</b> Chicken on the bone Tandoor Cooked Full 22.00 Half	15.00
<b>CHICKEN TIKKA</b> Boneless white meat chicken marinated with spices and yogurt	16.00
<b>LASSONI CHICKEN</b> with fresh garlic, ginger, mint,yogurt, herbs and spices	16.00
<b>CHICKEN MALAI KABAB</b> Chicken marinated in yogurt, ginger and white pepper	16.00
<b>SHRIMP MALAI KABAB</b> Shrimp with yogurt, ginger, cashew & white pepper	20.00
<b>TANDOORI SHRIMP</b> Jumbo Shrimp with yogurt, ginger & spices	20.00
<b>JHINGA Mast Mast</b> 🌶️🌶️ Shrimp with yogurt,ginger,cilantro,green chili,ajwan	20.00
<b>FISH TIKKA</b> (Excellent) 🌶️🌶️ Fish of the day Cooked in Tandoor	18.00
<b>LAMB KABAB</b> Tandoor Grilled spiced Lamb Cubes	20.00
<b>SHEEKH KABAB</b> Skewered tender rolls of spiced ground lamb	18.00
<b>TANDOORI MEDLEY</b> A mélange of our favorite kababs	24.00
<b>VEGETABLE TANDOORI</b> A mélange of fresh vegetables and Paneer grilled in Tandoor	14.00
<b>PANEER TIKKA</b> Marinated with Herbs and Spices and cooked in Tandoor	15.00
<b>TANDOORI GOBI</b> Fresh Cauliflower grilled in Tandoor	14.00

🌶️ Indicates level of spiciness, Spiciness can be adjusted to your taste up on request

## VEGAN

No Yogurt, Cream or Animal Stock Used

<b>GREEN BEANS AND LENTILS</b>	12.00
Green beans, Yellow peas, Coconut, curry leaves and mustard	
<b>COCONUT MUSHROOM</b> Coconut milk, dry red chilies, curry leaves & Mustard	12.00
<b>ALOO GOBI</b> 🚩 Potatoes, cauliflower, tomatoes, ginger and cumin seeds	12.00
<b>OKRA MAPPAS</b> 🚩 Okra sautéed with tomatoes, coriander and coconut milk	14.00
<b>LASSONI GOBI</b> 🚩 Batter fried cauliflower tossed with garlic, onion, ginger	14.00
<b>CHANA MASALA</b> 🚩 Chickpeas, tomatoes, ginger and fresh coriander leaves	12.00
<b>COONDAPUR VEGETABLES</b> 🚩	12.00
Coconut milk, dry red chilies, curry leaves & Mustard	
<b>OKRA MASALA</b> 🚩🚩 Okra sautéed with tomatoes and red onions	14.00
<b>CHETTINADU VEGETABLE</b> 🚩🚩 Spicy black pepper & roasted coconut sauce	12.00
<b>ALOO MUSHROOM CHETTINAD</b> 🚩🚩	12.00
Spicy black pepper and roasted coconut sauce with Potato & Mushroom	
<b>MUSHROOM KADAHI</b> 🚩🚩 Bell Peppers, Onion, Ginger, Tomato & Mushroom	12.00
<b>BAINGAN CHETTINADU</b> 🚩🚩 Baby eggplant in black pepper & roasted coconut	14.00
<b>VEGETABLE VINDALOO</b> 🚩🚩🚩	12.00
Fresh vegetables cooked in a hot and sour sauce	

## VEGETARIAN SPECIALTIES

<b>PALAK (SPINACH)</b> Pureed Spinach with Cumin, Garlic, Ginger and cream	13.00
With PANEER or VEGETABLES or MUSHROOM or CHANA or POTATOES	
<b>NAVARATAN KORMA</b> Fresh vegetables, nuts in a mild creamy sauce	13.00
<b>MALAI KOFTA</b>	14.00
Cheese and Vegetable dumplings in a mild almond and cashew sauce	
<b>VEGETABLE MASALA</b> Mix vegetable cooked in mild tomato cream sauce	13.00
<b>VEGETABLE AMMWALA</b>	13.00
Mix vegetables cooked with mango, spices and cream	
<b>SPINACH KOFTA</b>	14.00
Spinach dumplings in tomato sauce with colored pepper & Cream	
<b>EGGPLANT MASALA</b> Baby Eggplant in mild tomato cream sauce	13.00
<b>DAL MAKHANNI</b>	Half 7.00 Full 12.00
Mix Lentils slow cooked with spices, tomato and cream	
<b>TARKA DAL</b> Yellow Split Peas ,Garlic, Tomato and Cumin	Half 7.00 Full 12.00
<b>PANEER MASALA</b> Paneer , colored peppers, tomato and cream sauce	14.00
<b>PANEER KURCHEN</b>	14.00
Grated Paneer, onion, bell peppers, cream and tomato sauce	
<b>MATTAR PANEER</b> Green Peas and Paneer in creamy sauce	14.00
<b>PANEER SHAHI KORMA</b> Paneer in mild cashew almond sauce	14.00
<b>AVIAL MALABAR</b> 🚩 (A Kerala Speciality) Plantains, yams, beans, carrot, squash, vegetable drum sticks in yogurt coconut sauce	13.00
<b>KADAHI PANEER</b> 🚩🚩 Paneer, Bell Peppers, Onion and Paneer	14.00

If you are allergic to any nuts, ingredients, dairy, sea food, please ask for the manager

## CHICKEN

<b>CHICKEN TIKKA MASALA</b> Chicken tikka in mild tomato and cream sauce	15.00
<b>MAKHANNI CHICKEN</b> Tandoori chicken with bell pepper, tomato cream sauce	15.00
<b>CHICKEN AMMWALA</b> <i>(Signature)</i> Chicken Tikka cooked with mango and spices	16.00
<b>CHICKEN TIKKA SAAG</b> Chicken Tikka in a mild spinach sauce	15.00
<b>CHICKEN KORMA</b> Chicken cooked in a mild cashew and almond creamy sauce	15.00
<b>CHICKEN KASHMIRI</b> Chicken Malai kabab, almond, cashew and cream sauce	16.00
<b>COONDAPUR CHICKEN</b> 🌶️ Curried coconut chicken, potatoes, Mangalorean spices	15.00
<b>CHICKEN CHETTINADU</b> 🌶️🌶️ <i>(A Tamilnadu Specialty)</i> Chicken in authentic spicy black pepper and roasted coconut sauce	15.00
<b>ANDHRA CHICKEN ( MIRAPAKAYA KODI )</b> 🌶️🌶️ <b>HOT!</b> Chicken, coconut, onions, green chili and curry leaves	15.00
<b>CHICKEN VINDALOO</b> 🌶️🌶️🌶️ <i>(A Konkan Specialty)</i> <b>HOT! HOT!</b> Chicken in a very hot Goan Red Chili sauce	15.00
<b>CHICKEN PHAAL</b> 🌶️🌶️🌶️🌶️ <b>VERY HOT!</b> A popular Anglo-Indian spicy dish with green chilies, ginger and coriander	15.00

## LAMB & GOAT

<b>LAMB KORMA</b> Lamb, Nuts, Raisins and very mild creamy cashew sauce	17.00
<b>LAMB SAGG</b> Lamb cooked in delicately spiced spinach gravy	17.00
<b>LAMB KABAB MASALA</b> Cooked with Tomato and Cream Sauce	18.00
<b>LAMB ROGAN JOSH</b> 🌶️ The Traditional lamb curry	17.00
<b>LAMB CHETTINADU</b> 🌶️🌶️ <i>(A Tamilnadu Speciality)</i> Lamb in authentic spicy black pepper, spices and roasted coconut sauce	17.00
<b>BHAMIA KOOTA</b> 🌶️🌶️ <i>(A Calcutta Speciality)</i> Spiced lamb, okra, tamarind, onion tomato sauce	17.00
<b>LAMB KABAB KADHAI</b> 🌶️🌶️ Bell peppers, Onion, Tomato and Ginger	18.00
<b>LAMB MADRAS</b> 🌶️🌶️ Spicy Lamb, coconut, mustard, red chili and curry leaves	17.00
<b>LAMB VINDALOO</b> 🌶️🌶️🌶️ <i>(A Konkan Specialty)</i> Lamb in a very hot Goan Red Chili sauce	17.00
<b>LAMB PHAAL</b> 🌶️🌶️🌶️🌶️ <b>VERY HOT!</b> A popular Anglo-Indian spicy dish with green chilies, ginger and coriander	17.00
<b>GOAT CURRY</b> 🌶️ Goat on the bone cooked in medium spicy curry sauce	17.00
<b>MALABAR ADDU CURRY</b> 🌶️ Goat on the bone cooked with potatoes, carrot and coconut	17.00
<b>GOAT VINDALOO</b> 🌶️🌶️🌶️ <b>HOT!</b> Goat on the bone in a very hot Goan Red Chili sauce	17.00

## SIDES

<b>RAITA</b> Yogurt, Tomato and Cucumber	2.00	<b>MANGO CHUTNEY</b>	2.00
<b>HOT LEMON PICKLE</b>	3.00	<b>BASMATI RICE</b>	4.00
<b>PAPPADAM</b> (2 pcs)	2.00		

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## SEA FOOD

<b>SHRIMP MASALA</b> <i>(A Punjabi Speciality)</i>	<b>18.00</b>
Shrimp cooked with a mild masala sauce	
<b>SHRIMP MANGO CURRY</b> <i>(A Kerala Speciality)</i>	<b>18.00</b>
Shrimp cooked with fresh mango, coconut, tempered with curry leaves & mustard	
<b>BAGARI JHINGA (Shrimp)</b> <i>(Our Signature)</i>	<b>18.00</b>
Shrimp cooked in a tangy sauce with mustard and fresh curry leaves	
<b>MANGALORIAN SHRIMP CURRY</b>	<b>18.00</b>
Shrimp cooked with, coconut, ginger, tomato and tempered with curry leaves and mustard	
<b>SHRIMP SAGG</b>	<b>18.00</b>
Shrimp cooked with a mild pureed Spinach sauce	
<b>FISH PALAK</b>	<b>18.00</b>
Fish cooked in pureed spinach, tomato and touch of cream	
<b>GOAN FISH CURRY</b> 🌶️🌶️	<b>18.00</b>
Fish cooked with fenugreek, mustard, fennel seeds, bell pepper and coconut	
<b>KERALA FISH CURRY</b> 🌶️🌶️	<b>18.00</b>
Fish cooked in coconut & black tamarind sauce and tempered with Curry leaves	
<b>SHRIMP VINDALOO</b> 🌶️🌶️🌶️ <i>(A Konkan Speciality)</i> <b>HOT! HOT!</b>	<b>18.00</b>
Shrimp in a very hot Goan Red Chili sauce	
<b>SHRIMP PHAAL</b> 🌶️🌶️🌶️🌶️ <b>VERY HOT!</b>	<b>18.00</b>
A popular Anglo-Indian spicy dish with green chilies, ginger and coriander	

## INDIAN BREADS

<b>NAN</b> Leavened white flour	3.00	<b>Chapathy</b> (Whole Wheat)	4.00
<b>Nan with Nuts and Raisins</b>	4.00	<b>Gobi Paratha</b> (Cauliflower)	4.00
<b>Garlic Nan</b>	4.00	<b>Tandoor Roti</b> Whole Wheat	3.00
<b>Onion Nan</b>	4.00	<b>Aloo Paratha</b> (Potato filled)	4.00
<b>Rose Mary Nan</b>	4.00	<b>Lacha Parataha</b> Whole Wheat	4.00
<b>Paneer Cheese Nan</b>	4.00	<b>Poori</b> Deep-fried puffed bread	5.00
<b>Onion Chili Nan</b> <b>HOT!</b>	5.00	<b>Garlic Chilly Nan</b> <b>HOT!</b>	5.00

## BIRIYANI AND RICE DISHES 🌶️

**Aromatic Basmati rice, onions, Mint, raisins and nuts, served with Raita, Pickle**

<b>VEGETABLE</b>	13.00	<b>CHICKEN</b>	16.00
<b>SHRIMP</b>	18.00	<b>LAMB</b>	17.00
<b>GOAT</b>	17.00	<b>EGG</b>	12.00
<b>LEMON RICE</b>	6.00	<b>TAMARIND RICE</b>	6.00

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An 18% gratuity will be added to parties of 8 or more. Prices are subject to change

The FDA advises consuming raw or under cooked meats, poultry, sea food or eggs increases risk of food borne illness