



Dakshin

Citibank Restaurant Week Bangalore Menu – Vegetarian Set Menu 1

APERITIF

Jacob's Creek Sparkling (125 ml) *INR. 350/-**

APPETIZER

VADAI - Crisp lentil dumplings, please ask your service associate for the special vadai of the day.

MAIN COURSE

ULLI THEEYAL - Shallots cooked in tangy tamarind gravy.

TARKARI SAAGOO - Traditional udipi style of vegetable preparation in a coconut, coriander and green chilly gravy.

TOMATO PAPPU - Lentils cooked with tomatoes, onions, chillies and tempered with garlic and mustard.

BENDAKKAI VEPUDU - Fried ladyfingers tossed with lentils & spices.

IDYAPPAM - Steamed rice vermicelli.

CURD RICE - Curd and rice, tempered with mustard, red chillies and curry leaves.

DESSERT

ELENEER PAYASAM - Tender coconut kernels in cardamom flavoured coconut milk.

INR 900/- per head for Lunch & Dinner*

**Government Taxes & Service Charges as applicable will be charged extra.*





Dakshin

Citibank Restaurant Week Bangalore Menu – Vegetarian Set Menu 2

APERITIF

Jacob's Creek Sparkling (125 ml) *INR. 350/-**

APPETIZER

GOBI KEMPU - Cauliflower florets tossed with kempu masale.

MAIN COURSE

ARTIKAYA BATANI PULUSU - Green peas and raw banana cooked in cinnamon essence
coconut and coriander gravy.

MATHANGA OLARTHIYATHU - Sweet pumpkin dices, tossed with onions, green chillies and tempered with
mustard curry leaves and cumin.

TARKARI KOOTU - A mildly spiced preparation of Bengal gram and seasonal green vegetables.

ALOO GADDE BADHANE MASALA - Mysore brinjals and potato cooked and finished in a tomato and onion gravy.

MALABAR PARATHA - Layered bread of refined wheat flour.

CURD RICE - Curd and rice, tempered with mustard, red chillies and curry leaves.

DESSERT

BADAM HALWA - A dense sweet confection made from almond paste, ghee and sugar.

INR 900/- per head for Lunch & Dinner*

**Government Taxes & Service Charges as applicable will be charged extra.*





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Citibank Restaurant Week Bangalore Menu – Non-Vegetarian Set Menu 1

APERITIF

Jacob's Creek Sparkling (125 ml) *INR. 350/-**

APPETIZER

DAKSHIN YEAR - Masala coated fried prawns.

MAIN COURSE

KOTHMIRI KODI - Boneless chicken in an aromatic carination, cooked in green macula of fresh coriander, poppy seeds, cashew nuts and spices.

MELAGU KARI - Tender lamb pieces cooked in exquisitely flavoured pepper gravy.

KAI STEW - Vegetable mélange simmered in coconut milk.

TOMATO PAPPU - Lentils cooked with tomatoes, onions, chillies and tempered with garlic and mustard.

APPAM - A delicious lace edged rice pancake, soft centered, best paired with kai stew.

CURD RICE - Curd and rice, tempered with mustard, red chillies and curry leaves.

DESSERT

ADAI PRADHAMAM - Rice flakes simmered in jiggery, finished with coconut milk.

INR 900/- per head for Lunch & Dinner*

**Government Taxes & Service Charges as applicable will be charged extra.*





Dakshin

Citibank Restaurant Week Bangalore Menu – Non-Vegetarian Set Menu 2

APERITIF

Jacob's Creek Sparkling (125 ml) *INR. 350/-**

APPETIZER

KOZHI SUKKA VARUVAL - Chicken morsels cooked dry with a blend of ethnic spices.

MAIN COURSE

MAMSA SARU - Morsels of boneless lamb cooked in traditional Mysore style.

MEEN KOZHAMBU - Cubes of fish in a fiery and tangy gravy.

CABBAGE KALASU KOORA - A Mélange of cabbage and yellow moong lentils and cooked together finished with tempering of cumin seeds. Mustard seeds, curry leaf and dry red chilli.

SOPPU KOOTU - Fresh spinach, dill and fenugreek leaves, blended and cooked with toor dal to perfection.

NEI DOSA - Dosa cooked in ghee.

CURD RICE - Curd and rice, tempered with mustard, red chillies and curry leaves.

DESSERT

BASUNDI - Saffron flavoured milk reduction.

INR 900/- per head for Lunch & Dinner*

**Government Taxes & Service Charges as applicable will be charged extra.*

