



South Indian > Chinese > Pav Bhaji > Beverages



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MORNING BREAKFAST MENU (7:00AM TO 10:00AM)

Vegetable Upma 70.00

Flavorful rawa khichadi with veggies, herbs, spices, and ghee

Masala Tomato Upma 70.00

Savory rawa khichadi with tomato, coriander, ghee, and onion garnish

Medu Vadai 50.00

Crispy deep-fried urad dal batter with mild spices, served with sambar and chutney. Its crunchy and soft from inside

Sambhar Vada 60.00

Enjoy the crispy delight of deep-fried urad dal batter, seasoned with mild spices and herbs

Steam Idli 50.00

A soft and fluffy cake, created by steaming a mixture of white urad dals and rice

Ghee Podi Idli 100.00

Steamed idli served with ghee and sprinkled with podi masala

DOSA

Bangalore Plain Dosai 70.00

Delight in a crispy, golden dosa, made in Bangalore style offering a delectable and satisfying treat

Bangalore Masala Dosai 100.00

Indulge in a crispy bangalore dosa prepared with gentle spices and filled with masala bhaji

Ghee Masala Roast Dosai 120.00

Enjoy a crispy dosa filled with a delicious South Indian potato masala bhaji, cooked to perfection in ghee

Podi Sada Dosai 100.00

Delight in a crispy, golden rice dosa sprinkled with south dry gun powder

Podi Masala Dosai 120.00

Indulge in a crispy Bangalore dosa prepared with gentle spices and filled with masala bhaji, covered with south dry gun powder

UTTAPAM

Plain Masala Uttapam 90.00

Enjoy a delicious uttapam filled with masala bhaji, creating a flavorful and satisfying dish

Erulli Chilly Uttapam (Onion Chilly Uttapam) 110.00

Indulge in an uttapam made with pure butter, adding a rich and delightful taste to this traditional dish with lots of onion

Tomato Onion Uttapam 110.00

Experience an uttapam generously topped with small chunks of onion and tomato, complemented by green chili and fresh coriander

Rawa Kesari Sheera 70.00

Traditional Indian pudding made with rawa, ghee, sugar, cashews and raisins

GARAM & THANDA

South Indian Filter Coffee 50.00

Masala Tea 40.00

Mint Lemon 50.00

Butter Milk 35.00



Steam Idli



Sambhar Vada



Bangalore Masala



SOUTH INDIAN SOUP

Lemon Coriander Rasam (Sunday Special)

Tangy soup with lemon, coriander, and aromatic South Indian spices

70.00

Tamarind Rasam (Monday Special)

Tangy and tangy soup made with imli, urad dal and spices

70.00

Tomato Coriander Rassam (Tuesday Special)

Spicy South Indian soup made with tomatoes, imli and spices

70.00

Pineapple Rasam (Wednesday Special)

Sweet and tangy soup with pineapple, urad dal & South Indian spices

80.00

Dal Rasam (Thursday Special)

Tangy urad dal soup with imli, tomatoes & South Indian spices

70.00

Beet Root Rasam (Friday Special)

Vibrant soup with beetroots, imli, urad dal & South Indian spices

80.00

Pepper Rasam (Saturday Special)

Hot and flavorful South Indian soup with black pepper & spices

80.00



Tomato Rassam

SNACKS

Vegetable Upma (Morning Breakfast Menu 7:00 am To 10:00 am)

Flavorful rawa khichadi with veggies, herbs, spices, and ghee

70.00

Masala Tomato Upma (evening From 7:00 To Closing)

Savory rawa khichadi with tomato, coriander, ghee, and onion garnish

70.00

Dahi Vadai (4pcs)

Vada dipped in sweet curd served with desi spicy tadka

120.00

Dal Wada (6pcs) (Evening From 7:00 To Closing)

South Indian chana dal pakoda, popularly known as dal wada made of chana dal, curry leaves, chillies & spices

80.00

Medu Vadai

Crispy deep-fried urad dal batter with mild spices, served with sambhar and chutney. Its crunchy & soft from inside

50.00

Sambhar Vada

Enjoy the crispy delight of deep-fried urad dal batter, seasoned with mild spices & herbs

70.00

Rasam Vadai

Deep fried wada dipped in to traditional tangy & spicy rasam

70.00

Vada Idli Platter

Sambhar vadai and idli served with sambhar & variety of chutneys

60.00

Breakfast Delight

(Morning Breakfast Menu - 7:00 am To 10:00 am)

1pc idli, 1pc medu wada, bangalore masala dosa served with sambhar & variety of chutney

80.00



Dahi Vadai



Dal Vadai



IDLI

Steam Idli

A soft steamy idli made with combination of rice & urad dal served with variety of chutney and sambar

Mini Idli (14 pcs)

Soft tiny idli served with sambar & chutneys

Thate Idli with Podi Ghee

Enjoy the authentic experience of soft big size idli. Served with a sprinkle of podi chutney and ghee

Idli Dahi Tadka

Soft steamed idli sauted with tempered curd, served with sambhar & variety of chutneys

Peri Peri Fried Idli

Steamed idli flavored with spicy peri peri, spices served with sambar & chutneys

Ghee Podi Idli

Steamed idli served with ghee and sprinkled with podi masala

Idli Cheese Manchurian

Cubes of idli are mixed with fried garlic, ginger, chili, and cooked together with shredded vegetables & topped with cheese

Paneer Idli Manchurian

Cubes of idli and grated paneer are mixed with fried garlic, ginger, chili and cooked together with shredded vegetables

MASALA TAWA IDLI

Cubes of idli mixed with capsicum onion, veggies & tossed on tawa with spicy masala

50.00

60.00

80.00

80.00

100.00

100.00

120.00

120.00

120.00



Thate Idli



Idli Manchurian

DOSA

Bangalore Plain Dosai

Delight in a crispy, golden dosa prepared in Bangalore style and satisfying treat

Bangalore Masala Dosai

Indulge in a crispy Bangalore dosa prepared with gentle spices and filled with masala bhaji, offering a delightful combination of flavors and textures

Ghee Masala Roast Dosai

Enjoy a crispy dosa filled with a delicious South Indian potato masala bhaji, cooked to perfection in ghee, creating a delightful and satisfying dish

Podi Sada Dosai

Delight in a crispy, golden dosa sprinkled with south dry gun powder

Podi Masala Dosai

Indulge in a crispy Bangalore dosa prepared with gentle spices and filled with masala bhaji, covered with south dry gun powder

Benne Masala Dosai

Enjoy soft round open dosa filled with smashed masala bhaji and topped with melting butter cubes

Tangam Paper Masala Dosai

Enjoy an extra-large, paper-thin, crispy dosa, filled with masala bhaji with aromatic Indian spices

70.00

100.00

120.00

100.00

120.00

120.00

120.00



Benne Masala Dosai



Tangam Paper Sada Dosai

An extra-large paper-thin perfectly crispy dosa, cooked until it achieves a beautiful golden brown color

Jain Dosai

Experience the crispy and golden dosa, prepared without the use of onion and garlic & filled with raw banana bhaji

Mysore Masala Dosai

Enjoy a crunchy dosa filled with a combination of masala bhaji and a spicy chili garlic paste

Mysore Plain Dosai

Crunchy dosa coated with chilli garlic paste. a mysore delicacy

Irruli Plain Dosa (Onion Dosa)

Savor a plain dosa coated with tawa-fried chopped onions, seasoned with spicy chillies and garnished with fresh coriander

Irruli Masala Dosa (Onion Masala Dosa)

Enjoy a plain dosa coated with tawa-fried chopped onions, spiced with chillies and coriander, and filled with a savory potato masala bhaji stuffing

Malgapodi Masala Dosai

Crunchy dosa coated with podi masala (a dry gun powder)

Paneer Masala Dosai

Experience a plain dosa coated with a flavorful masala bhaji filled and enhanced with tawa-fried paneer

Chetnad Mushroom Masala Dosa

Mushroom tossed with veggies in spicy chetnad mix spices and stuffed inside the dosa, it's a famous south delicacy

Set Dosai (2pcs)

Savor the crispy rice pancake rolls, filled with podi, garlic chutney and a flavorful spiced mashed onion and potato mixture

Neer Dosai

Enjoy the soft dosa served with sambar, a flavorful sambar and a variety of chutneys

100.00

150.00

140.00

110.00

100.00

120.00

130.00

150.00

150.00

100.00

120.00



Mysore Masala Dosai



Paneer Masala Dosai



Neer Dosai

Days Special Dosa

Pesarattu Dosa (Moong Dal Dosa) -

(Monday - Lunch Time 12:30pm To 3:30pm)

It's an Indian dosa made from green gram, crisp, savory, & delicious

Idiyappam With Curry

(Tuesday - Lunch Time 12:30pm To 3:30pm)

Steamed rice noodles from South India served coconut stew curry

Appam Served With Stew

(Wednesday - Lunch Time 12:30pm To 3:30pm)

Experience the delight of rice and coconut milk batter, transformed into curved dosas, served with mixed vegetable stew

Malabar Paratha with Khurma

(Thursday - Lunch Time 12:30pm To 3:30pm)

Indulge in a thick, flaky, and crispy South Indian paratha, served alongside a delicious mixed vegetable curry

100.00

120.00

140.00

140.00



RAWA DOSAI VARIETY

Rawa Sada

It's a south Indian dosa made using rawa, rice flour spices & herbs

110.00

Rawa Masala

It's a south Indian dosa made using rawa, spices, herbs and filled with potato masala bhaji made in Indian spices

130.00

Onion Rawa Sada

It's a south Indian dosa made using rawa, spices, herbs filled with tawa fried crisp onion

130.00

Onion Rawa Masala

It's a south Indian dosa made using rawa, spices, herbs filled with tawa fried crisp onion and masala smasala bhaji

150.00

Mysore Rawa Sada

It's a south Indian dosa made using rawa, rice flour spices, herbs coated with in house mysore chutney with chillies and garlic

130.00

Mysore Rawa Masala

It's a south Indian dosa made using rawa, rice flour spices, herbs, coated with in house mysore chutney with chillies and garlic

150.00

Bahubali Chutney Dosa (4ft)

350.00

Bahubali Schezwan Paper Dosa (4ft)

350.00

DOSA KA FUSION (*Desi Videshi Dosa*)

Margharitta Dosa

A crispy dosa made of rice and stuffed with cheese and Italian herbs

130.00

Chocolate Dosa

A crispy dosa made of rice and filled with creamy chocolate sauce

130.00

Paneer Makhani

A crispy dosa of rice with a paneer tomato makhani filled

180.00

Chilly Cheese And Herbs

A crispy rice dosa packed with a flavorful combination of green chili, cheddar cheese, and aromatic herbs

160.00

Schezwan Dosai (Spicy Noodles)

A crispy rice dosa filled with a delicious blend of Chinese schezwan sauce and assorted vegetables

150.00

Jinni Dosai

Enjoy a crunchy rice dosa filled with flavorful Chinese schezwan sauce, cream and a variety of vegetables

170.00

Peri Peri Cheese Dosai

Delight in a crispy dosa filled with masala bhajies seasoned with peri peri spices and melted processed cheese

170.00

Paneer Tikka Dosa

Experience a crispy rice dosa filled with chunks of tandoori paneer tikka, a flavorful Indian cheese dish

200.00

Cheese Creamy Corn

Enjoy a crispy rice dosa filled with creamy processed cheese, sweet corn, and a blend of fragrant herbs

170.00

Pizza Dosa

Savor a crispy dosa filled with a delightful combination of onion, capsicum, tomato, pizza sauce, and gooey mozzarella cheese

170.00

Pasta Dosa

Enjoy a crispy dosa filled with penne pasta, savory sausages, and melted processed cheese

150.00



Rawa Masala Dosa



Jinni Dosai



Pizza Dosa



Creamy Corn Salad Dosa

Crispy dosas combined with mayonnaise and garden fresh mixed vegetables, seasoned with Indian spices

Paneer Noodles Dosa

Enjoy crispy dosas with a filling of noodles flavored with Chinese seasonings

Harabhara Paneer Chilly Dosa

Pieces of paneer seasoned with green chutney and chili to add extra flavor

Cheesy Burst Dosa

Thinly sliced vegetables cooked on a griddle, chilli inside a dosa, and filled with a generous amount of liquid and grated cheese. It's a burst of flavors

Vanakkam Crispy Dosa

Paneer cubes and shredded vegetables tossed in a hot garlic in-house sauce, creating a burst of delicious flavors

Vanakkam Aloo Crispy Dosa

Crispy potato fries and chopped vegetables tossed in a hot garlic in-house sauce

Vanakkam Tawa Roll Dosa

Dosa stuffed with tawa fried vegetables and coated inside with hot garlic in house sauce and light touch of mayonnaise

Cheese Pav Bhaji Dosa

Mumbai chowpatty style potato pav baji and vegetables smashed with butter and covered with cheese and onion

Royal Maharaj Dosa

Rich flavour of crushed paneer cream, pepper with chunks of veggies smashed with potato mix

UTTAPAM

Plain Masala Uttapam

Enjoy a delicious uttapam filled with potato masala bhaji, creating a flavorful and satisfying dish

Erulli Chilly Uttapam

Indulge in an uttapam made with pure butter, adding a rich & delightful taste to this traditional dish with lots of onion

Tomato Onion Uttapam

Experience an uttapam generously topped with small chunks of onion and tomato, complemented by green chili and fresh coriander

Paneer Tikka Mint Uttapam

Enjoy an uttapam with a delectable topping of tandoori paneer, seasoned with authentic Indian spices

Panchratna Podi Uttapam

Enjoy a plate of five small uttapas with a mix of onion, capsicum, tomato, corn and crushed paneer

Mix Vegetable Spicy Uttapam

Experience an uttapam with layers of mixed vegetables, creating a colorful and flavorful dish that is sure to delight your taste buds

Sandwich Uttapam

Onion, capsicum, potato, green chutney and spices filled between the two layer of uttapam

150.00

170.00

170.00

200.00

200.00

180.00

180.00

170.00

160.00



90.00

110.00

110.00

150.00

160.00

120.00

130.00



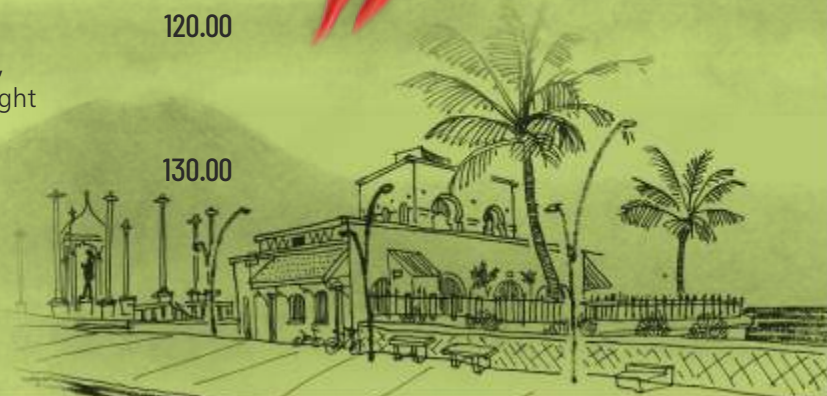
Cheesy Burst Dosa



Pav Bhaji Dosa



Tomato Onion Uttapam



SHRI BHATH (LUNCH TIME 12:30pm TO 3:30pm & 8:00pm to closing)

Enjoy a selection of rice dishes served with papadam and pickle for a tasty meal.

Sambhar Bhath

Steamed rice tossed in special tiffin sambar with south Indian spice and flavoured with in house sambar masala

150.00

Rasam Bhath

A sour south Indian soup flavored with pepper, imli and other herbs served with steamed rice

120.00

Mosranna (Dahi bhath)

Steamed rice mixed with fresh tadka & mashed with thick curd

150.00

Chitranna (Lemon bhath)

Basamati rice cooked with fresh lemon juice, south Indian spices, nuts and herbs

130.00

Puliogare (Imli bhath)

A dish of basmati rice cooked with tangy imli paste, aromatic spices from South India, crunchy nuts and assorted herbs

130.00

Tomato (Tamatar bhath)

Fresh tomato, chopped onion, South Indian spices, nuts and herbs are the ingredients that make this basmati rice dish delicious and colorful

130.00

Sabji Bhath

Chopped veggies, South Indian spices, nuts and herbs lend their flavors and textures to this basmati rice preparation

150.00

Chetnad Biryani (South Masala Biryani)

Boiled rice, veggies are cooked with south spicy biryani masala and herbs

150.00

Shri Vanakkam Thali (only Served During Lunch Time)

1 pc idli, 1 pc medu wada, mini masala dosa and choice of any one rice (lemon rice / sambar rice / curd rice / poligare rice) served with butter milk

150.00



Dahi Bhath



Sambhar Bhath



Lemon Bhat

SWEET DISH

Rawa Kesari (South Indian Halwa)

Traditional Indian pudding made with semolina, ghee, sugar, cashews, saffron and raisins

70.00

Palakad Kheer

South Indian kheer traditionally from palakad rich, creamy and healthy

70.00

Kharvas

It's a milk pudding made from first form of milk from Cow or Buffalo

70.00

Carrot Halwa

Its a famous Indian puding made up of fresh carrot cream and dryfruit

80.00

Moong Dal Halwa

Its is a rich Indian dessert made with moong dal, ghee, milk, sugar, fragrant flavorings and nuts

100.00

Akharrot Halwa

Crush walnut tossed with pure ghee and khoya with light touch of elaichi powder

100.00

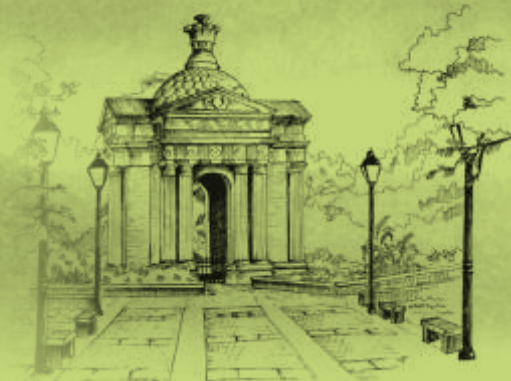
Coconut Roll

A soft roll filled with grated juicy coconut cooked in ghee and gud served hot

90.00



Rawa Kesari



THANDA

Bubblegum Shake	80.00
Salted Caramel Cold Coffee	80.00
Paan Shake	80.00
Chocolate Shake	80.00
Mint Mojito	70.00
Canberry Mojito	70.00
Mint Mojito	70.00
Mango Shake	80.00
Strawberry Shake	80.00
Vanilla Shake	70.00
Oreo Shake	80.00



Chocolate Shake

GARAM

South Indian Filter Coffee	50.00
Masala Tea	30.00



Filter Coffee

