



# FOOD MENU

# Steamy Soft Idlis

*Served with our house-made Sambhar & Signature Chutneys*

Must Try



Spicy

## Ghee Podi Thatte Idli

Flat plate-sized idli topped with spiced lentil powder & ghee

Must Try



## ACRE Idli

Speciality meal sized idli from the little eateries of Bangalore, steamed to perfection

Must Try



## Karuvapillai Podi Button Idli

Soft, bite-sized button idlis tossed in aromatic curry leaf podi & ghee

Freshly cooked food - No Soda, No MSG, No Artificial Color  
Only the finest Ghee, Butter and Sunflower oil go into our cooking



## ACRE Idli Must Try

Speciality meal sized idli from the little eateries of Bangalore, steamed to perfection

## Classic Thatte Idli

Traditional freshly steamed plate-sized idli

## Ghee Thatte Idli

Flat plate-sized idli, with golden aromatic ghee

## Ghee Podi Thatte Idli Must Try Spicy

Flat plate-sized idli topped with spiced lentil powder & ghee

## Karuvapillai Podi Thatte Idli

Soft, plate-sized thatte idli coated with our house-made curry leaf podi & ghee

11.00

7.00

8.00

9.00

10.00



Ghee Thatte Idli



Madurai Elai Idli

## Madurai Elai Idli

Banana-leaf steamed soft, fluffy idlis

7.00

## Madurai Elai Butter Idli Must Try

Buttery indulgence of the classic banana leaf steamed fluffy idlis

8.00

## Sambhar-Dip Madurai Idli

Soft, fluffy idly soaked in hot sambhar

9.00

## Chutney-Dip Madurai Idli

Soft, fluffy idli served soaked in street style coconut chutney

9.00

## Ghee Podi Button Idli

Mini idlis tossed with house-made podi and tempered

12.00

## Crunchy dal & Lemon Button Idli Must Try

Mini idlis tossed crispy dal tempering and finished with lemon

12.00

## Ghee Sambhar Dip Button Idli

Bite-sized idlis soaked in sambhar flavoured with ghee

11.00

## Karuvapillai Podi Button Idli Must Try

Soft, bite-sized button idlis tossed in aromatic curry leaf podi & ghee

13.00



Ghee Podi Button Idli

Freshly cooked food - No Soda, No MSG, No Artificial Color  
Only the finest Ghee, Butter and Sunflower oil go into our cooking



Must Try



### Benne Dosa

Melted butter adds a flavour twist to this golden dosa

Must Try



### Ghee Podi Masala Dosa

Spicy lentil podi and ghee laced crispy dosa meets potato masala

Must Try



### Madras Ghee Roast

Crispy dosa glazed in pure ghee

Must Try



### Signature Club Dosa

Golden dosa takes a modern pan pizza twist

Freshly cooked food - No Soda, No MSG, No Artificial Color  
Only the finest Ghee, Butter and Sunflower oil go into our cooking



## Bangalore Dosas

*Served with our house-made Sambhar & Signature Chutneys*

### Golden Ghee Dosa

Crispy dosa glazed in pure ghee

11.00

### Benne Dosa

Must Try

Melted butter adds a flavour twist to this golden dosa

11.00

### Ghee Podi Dosa

Crispy dosa with aromatic podi & rich ghee

14.00

### Ghee Masala Dosa

Golden ghee dosa filled with classic potato masala

14.00

### Ghee Podi Masala Dosa

Must Try

Spicy lentil podi and ghee laced crispy dosa meets potato masala

15.00

### Ghee Garlic Masala Dosa

Ghee laced crispy dosa with a robust hint of garlic filled with classic potato masala

15.00

### Benne Masala Dosa

Crisp delightful dosa with potato masala & butter

15.00



Ghee Pesarattu

## Crave worthy Dosas

*Served with our house-made Sambhar & Signature Chutneys*

### Madras Ghee Roast

Must Try

Crispy dosa glazed in pure ghee

12.00

### Madras Ghee Garlic Roast

Must Try

The classic ghee roast dosa, elevated with roasted garlic

14.00

### Mysore Masala Dosa

Spicy

Spicy red chutney & savoury masala makes this an iconic dosa

14.00

### Erra Karam Dosa

Spicy

Dosa smeared with fiery Andhra red chili paste, finished in ghee

14.00

### Ghee Pesarattu

Green gram dosa flavoured with Ghee

13.00

### Rava Plain Dosa

Classic light and crisp rava dosa

13.00

### Rava Onion Dosa

Classic rava dosa with roasted onions

14.00

### Rava Masala Dosa

Rava dosa filled with classic potato masala

15.00

### Signature Club Dosa

Must Try

Golden dosa takes a modern pan pizza twist

19.00



Rava Onion Dosa

Must Try

### Ragi Ghee Kara Dosa

Crispy thin Ghee Roast made with Ragi



### Classic Onion Uthappam

Fluffy uthappam loaded with onions

### Tomato Onion Uthappam

Fluffy uthappam loaded with onions & tomatoes



Freshly cooked food - No Soda, No MSG, No Artificial Color  
Only the finest Ghee, Butter and Sunflower oil go into our cooking



## Timeless Ragi Dosas

*Served with our house-made Sambhar & Signature Chutneys*

### Ragi Ghee Roast

Our crispy thin Ghee Roast now made with Ragi.  
Freshly cooked food - No Maida, No Soda, Gluten free

12.00

### Ragi Ghee Masala Roast

Our crispy thin Ghee Roast now made with Ragi stuffed with potato masala.  
Freshly cooked food - No Maida, No Soda, Gluten free

14.00

### Ragi Ghee Garlic Roast Must Try

Our crispy thin Ragi Ghee Roast with aromatic garlic Freshly cooked food  
No Maida, No Soda, Gluten free

14.00

### Ragi Ghee Garlic Masala Roast

Our crispy thin Ragi Ghee Roast with aromatic garlic stuffed  
with potato masala Freshly cooked food - No Maida, No Soda,  
Gluten free

16.00

### Ragi Ghee Kara Dosa Must Try Spicy

Our crispy thin Ragi Ghee Roast smeared with spicy chilly  
paste stuffed with potato masala

16.00

### Ragi Ghee Kara Masala Dosa Spicy

Our crispy thin Ragi Ghee Roast smeared with spicy chilly  
paste stuffed with potato masala.  
Freshly cooked food - No Maida, No Soda, Gluten free

16.00

## Loaded Uthappams

*Served with our house-made Sambhar & Signature Chutneys*

### Classic Onion Uthappam

Fluffy uthappam loaded with onions

11.00

### Tomato Onion Uthappam

Fluffy uthappam loaded with onions & tomatoes

11.00

### Masala Butter Uthappam

Fluffy uthappam loaded with veges & coriander served  
with a dollop of butter

14.00

### Cheese Masala Uthappam

Fluffy uthappam loaded with veges & cheese

18.00

*Must Try*

### **TVPM Special Rasawada**

A beloved snack in Thiruvananthapuram homes and local eateries, Soft parippu wada in our special rasam



*Must Try*



### **Nei Ven Pongal**

A soulful ghee-laced rice-lentil hug, with cashew crunch

### **Cheese Masala Uthappam**

Fluffy uthappam loaded with veges & cheese



### **Classic Medhu Vada**

Our classic Vada - crispy outside, airy inside  
Served with our house-made Sambhar & Coconut Chutney



**Freshly cooked food - No Soda, No MSG, No Artificial Color  
Only the finest Ghee, Butter and Sunflower oil go into our cooking**



## Trendy Tiffins

7 AM – 11 AM

### Poori with Ishtew style Salna

Puffy golden poories with our veges loaded spicy stew

11.00

### Cashew Upma

Soft slow cooked rava with roasted cashews & ghee, our house-made Sambhar & Coconut Chutney

11.00

### Nei Ven Pongal

Must Try

A soulful ghee-laced rice-lentil hug, with cashew crunch, our house-made Sambhar & Coconut Chutney

12.00



Parippuvada



Poori with Ishtew style Salna

## Classic Vadas

### Classic Medhu Vada

Our classic Vada - crispy outside, airy inside  
Served with our house-made Sambhar & Coconut Chutney

3.00

### Sambhar-Soaked Medhu Vada

Medhu vada softened in hot sambhar  
our house-made Sambhar & Coconut Chutney

6.00

### Parippu Vada

Crunchy lentil fritters, spiced and earthy

3.00

### TVPM Special Rasawada

Must Try

A beloved snack in Thiruvananthapuram homes  
and local eateries  
Soft parippu wada in our special rasam

2.50

# Breakfast Combos

Served with our house-made Sambhar 7 AM – 11 AM  
& Signature Chutneys

## Madurai Elai Idli Combo

Madurai Elai Idli, Nei Venpongal, Medu Vada & Zaffrani Kesari

18.00

## Classic Thatte Idli Combo

Classic Thatte Idli, Nei Venpongal, Medu Vada & Zaffrani Kesari

18.00

## Nei Ven Pongal Combo

Nei Venpongal, Mini Ghee Dosa, Medu Vada & Zaffrani Kesari

18.00

## Cashew Upma Combo

Cashew Upma, Mini Ghee Dosa, Medu Vada & Zaffrani Kesari

18.00

## Pongal Mini Idli Combo

Nei Venpongal, Mini Button Idli, Medu Vada & Zaffrani Kesari

18.00

## Masala Dosa Combo

Ghee Masala Dosa, Medu Vada & Zaffrani Kesari

18.00



Nei Ven Pongal Combo

# Tea Snacks

3 PM to 7 PM

## Ulli Vada

Crispy onion fritters perfect partner for a hot milk tea

3.00

## Vazhakka Bajji

Golden fried spiced raw banana  
Served with our Signature Coconut Chutney

3.00

## Pazham Pori

Sweet plantain fritters from the God's own country

3.00

## Mysore Bonda

Served with our Signature Red Garlic Kara Chutney,  
our house-made Sambhar & Coconut Chutney

3.00

## Madurai butter bun

Must Try

This nostalgic fusion of rich butteriness and subtly sweet bun is definitely a sensation to try. Best had with Fresh Milk Tea

6.00



Pazham Pori



Madurai butter bun

Freshly cooked food - No Soda, No MSG, No Artificial Color  
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## Sattva Meals

Kerala matta rice or white rice served with avial, thoran kootu curry, dry vegetable, sambhar, rasam, plain curd mango pickle, pappadam, chamandhi curd chilly & payasam



## Podhichoru

A balanced meal of rice (red/ white), avial, dry vegetable, thoran, chammanthi & mango pickle, curd chilly, sambhar & pappadam



## Meal Hour

12 PM to 3.30 PM

### Sattva Meals

Kerala matta rice or white rice served with avial, thoran, kootu curry, dry vegetable, sambhar, rasam, plain curd, mango pickle, pappadam, chamandhi, curd chilly & payasam

16.00

### Podhichoru

A balanced meal of rice (red/ white), avial, dry vegetable, thoran, chammanthi & mango pickle, curd chilly, sambhar & pappadam

12.00

Freshly cooked food - No Soda, No MSG, No Artificial Color  
Only the finest Ghee, Butter and Sunflower oil go into our cooking

### **Eggplant & Tamarind Rice**

Known by various names this is a favourite among many South Indian states. Soft eggplant and tangy tamarind makes this a all time favourite

Must Try



Must Try

### **Signature Royal Biryani**

Aromatic basmati rice with cottage cheese & veges, slow cooked with secret spices  
Served with potato fry, pachadi & papad

Must Try



### **Raw Mango Ginger Rice (Seasonal)**

Tangy mango & zingy ginger creating a vibrant rice blend  
Served with potato fry, pachadi & papad



### **Wheat Thattu Barotta**

Soft, slow-cooked barotta  
Served with Ishtew style Veg Salna & Onion Pachadi

Freshly cooked food - No Soda, No MSG, No Artificial Color  
Only the finest Ghee, Butter and Sunflower oil go into our cooking



## Curated Rice

Lunch: 12 PM to 3.30 PM | Dinner: 7 PM Onwards

### Signature Royal Biryani

Must Try

14.00

Aromatic basmati rice with cottage cheese & veges, slow cooked with secret spices Served with potato fry, pachadi & papad

### Eggplant & Tamarind Rice

Must Try

12.00

Known by various names this is a favourite among many South Indian states. Soft eggplant and tangy tamarind makes this a all time favourite .Served with potato fry, pachadi & papad

### Raw Mango Ginger Rice (Seasonal)

12.00

Tangy mango & zingy ginger creating a vibrant rice blend Served with potato fry, pachadi & papad

Must Try

### Ghee Mellagu Rice

12.00

This rice preparation flavoured with ghee and seasoned with fiery kerala pepper makes it a must have Served with potato fry, pachadi & papad

### Ghee Podi Rice

Must Try

12.00

Flavoured rice with roasted podi & ghee Served with potato fry, pachadi & papad

### Mrdu Sambhar Annam

12.00

Evergreen veg filled sambhar rice in a softer avatar Served with potato fry, pachadi & papad

### Creamy Curd Rice

12.00

Silky curd rice, tempered with mustard & curry leaves Served with potato fry, pickle & papad

## Whole Wheat Meal

Lunch: 12 PM to 3.30 PM | Dinner: 7 PM Onwards

### Wheat Thattu Barotta

12.00

Soft, slow-cooked barotta Served with Ishtew style Veg Salna & Onion Pachadi

### Chappati

12.00

Made with freshly kneaded whole wheat dough Served with Ishtew style Salna and potato fry

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Only the finest Ghee, Butter and Sunflower oil go into our cooking

## Sweet Rush

Must Try

### Karuppu Kavuni Arisi Halwa

12.00

A royal heirloom dessert crafted from Black Kavuni Rice, simmered patiently with ghee until glossy & luscious

### Signature Ada Payasam

9.00

A chilled creation from the house of Chutney Stories. A tasteful twist to the traditional pal ada payasam

### Karupatti Halwa

Must Try

9.00

Palm jaggery halwa with deep earthy richness

### Zaffrani Kesari

8.00

Rich kesari with a royal twist



Filter coffee Softy



Karupatti Halwa

## Magical Softy

### Filter coffee Softy

Must Try

6.00

### Rich Vanilla Softy

6.00

### Mixed

(Filter coffee & Rich Vanilla)

6.00



## Hot Energizers

|                                                 |                 |             |
|-------------------------------------------------|-----------------|-------------|
| <b>Signature Filter Kapi (4 Oz)</b>             | <b>Must Try</b> | <b>4.00</b> |
| Authentic South Indian coffee bold and aromatic |                 |             |
| <b>Chukku Kapi (6 oz)</b>                       |                 | <b>5.00</b> |
| Filter coffee with dry ginger and jaggery       |                 |             |
| <b>Black Kapi (6 oz)</b>                        |                 | <b>3.00</b> |
| <b>Samovar Fresh Milk Tea (6 Oz)</b>            |                 | <b>2.00</b> |
| <b>Black Tea (6 oz)</b>                         |                 | <b>1.50</b> |
| <b>Lemon Tea (6 oz)</b>                         |                 | <b>2.00</b> |
| <b>Milk (6 oz)</b>                              |                 | <b>4.00</b> |
| <b>Boost (6 oz)</b>                             |                 | <b>8.00</b> |



Signature Filter Kapi

## Cold Refreshers



Masala Butter Milk



Ragi Butter Milk

|                                                                    |                 |              |
|--------------------------------------------------------------------|-----------------|--------------|
| <b>Jigarthanda</b>                                                 | <b>Must Try</b> | <b>14.00</b> |
| Madurai special — chilled, creamy, and soul-satisfying cooler      |                 |              |
| <b>Chunky Watermelon</b>                                           |                 | <b>14.00</b> |
| Fresh chilled watermelon juice with fruit chunks                   |                 |              |
| <b>Melon Cooler</b>                                                | <b>Must Try</b> | <b>10.00</b> |
| Fresh watermelon and chilled full fat milk – heat buster           |                 |              |
| <b>Chilled Filter Coffee</b>                                       |                 | <b>10.00</b> |
| Cold brew with deep South Indian roots                             |                 |              |
| <b>Nannari Sharbat</b>                                             |                 | <b>7.00</b>  |
| A drink to beat the heat                                           |                 |              |
| <b>Ragi Butter Milk</b>                                            |                 | <b>7.00</b>  |
| A traditional super drink - nutrient rich and natural body coolant |                 |              |
| <b>Masala Butter Milk</b>                                          | <b>Must Try</b> | <b>7.00</b>  |
| A drink to beat the heat                                           |                 |              |
| <b>Butter Milk</b>                                                 |                 | <b>6.00</b>  |
| A drink to beat the heat                                           |                 |              |
| <b>Lemon Juice (sweet/ salted)</b>                                 |                 | <b>6.00</b>  |
| A drink to beat the heat                                           |                 |              |
| <b>Packaged drinking Water (500 ml)</b>                            |                 | <b>1.00</b>  |
| A drink to beat the heat                                           |                 |              |



SCAN FOR MENU



SCAN FOR FEEDBACK

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🌐 [www.chutneystories.com](http://www.chutneystories.com)