



FOOD MENU

Steamy Soft Idlis

Served with our house-made Sambhar & Signature Chutneys

Must Try



Ghee Podi Thatte Idli

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



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

12.00

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



Classic Onion Uthappam
Fluffy uthappam loaded with onions

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



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

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



Tomato Onion Uthappam

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



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

4.00

Sambhar-Soaked Medhu Vada

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

7.00

Parippu Vada

Crunchy lentil fritters, spiced and earthy

4.00

TVPM Special Rasawada Must Try

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

3.00



Parippuvada

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

8.00



Pazham Pori



Madurai butter bun

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

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

17.00

Podhichoru

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

14.00

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

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



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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 15.00

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

Raw Mango Ginger Rice (Seasonal) 14.00

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

Ghee Mellagu Rice 14.00

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 14.00

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

Mrdu Sambhar Annam 14.00

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

Creamy Curd Rice 14.00

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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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 9.00

Palm jaggery halwa with deep earthy richness

Must Try

Zaffrani Kesari 8.00

Rich kesari with a royal twist



Filter coffee Softy



Karupatti Halwa

Magical Softy

Filter coffee Softy 8.00

Must Try

Rich Vanilla Softy 8.00

Mixed 8.00
(Filter coffee & Rich Vanilla)

Hot Energizers

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



Signature Filter Kapi

Cold Refreshers



Jigarthanda

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



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🌐 www.chutneystories.com