

Tanjore font: CDeachFLF

Size: 100pts

Veg. dosa café font: Rawengulk

Size: 25pts





Tanjore café is premium South Indian chain of restaurants and is a trademark registered brand under Caveman.

It specialises in being a pure 100% vegetarian South Indian café serving South Indian cuisine along with filter coffee, fresh juices, smoothies & shakes.

It ensures that all food and beverages are prepared on-the-go and served hot to the customers using the best and fresh high quality ingredients, authentic recipes with the highest hygienic standards.

With both type of restaurants self service in food courts and busy high streets where environment and temperature is controlled and a casual sit down also where such factors are not met.

All food prep to happen at a central/ prep kitchen early morning and transported to eventual end kitchens for finishing and serving the customers at semi QSR or sit down outlets.

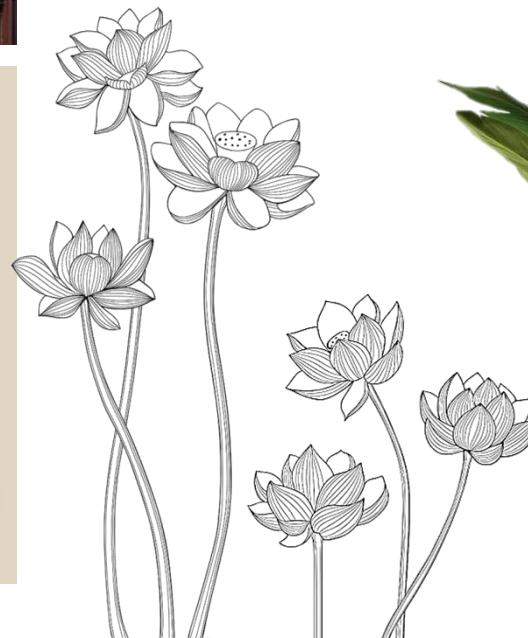
The quality of the food is consistent across all outlets. With uncompromised quality, its one of a kind South Indian café that's open all days catering to people across all strata. Everything is made fresh nothing is compromised.

Rooted in tradition, styled for today.

The design theory of Tanjore cafe is a harmonious blend of tradition and modern sophistication, inspired by rich architectural and cultural heritage of Southern India.



The spatial design aims to create an immersive experience that connects the guests to the earthy warmth, artisanal textures and spiritual ambience that define the region.

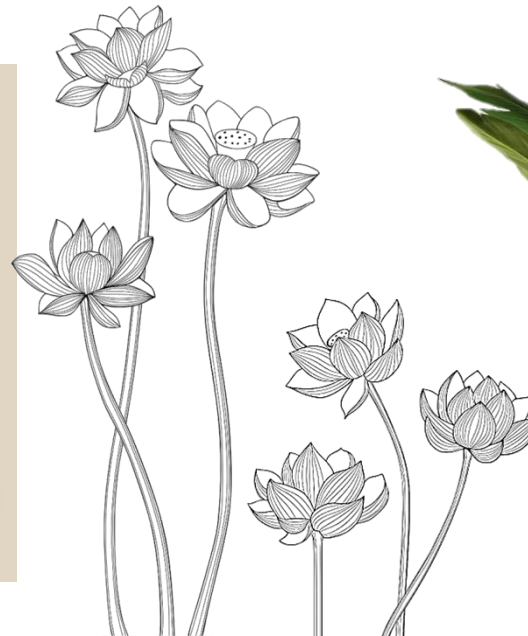


Colour palette & Materiality

Primary colours: Warm terracotta, burnt sienna and deep red's evoke the soil, temple wall accents and traditional clay tiles found across south indian landscapes.

Accent tones: Olive green and tropical leaf patterns bring freshness and vibrancy, referencing the lush greenery of Kerala and Tamil Nadu.

Neutrals: Neutral tones like sand oak, travertine and linen balance the richness, offering lightness and contrast to the deeper hues.



Texture & Surfaces

Terracotta tiles & brick walls: These traditional materials lend a handcrafted, rustic charm to the space. Their linear arrangement adds verticality and rhythm to the walls.

Wood finishes: Sand oak & white oak surfaces echo the elegance of south Indian wooden architecture, particularly in Chettinad homes and temple interiors.

Linen and natural fabrics: Use of natural fabrics with soft textures add comfort and cultural authenticity, reflecting traditional South Indian textiles. .

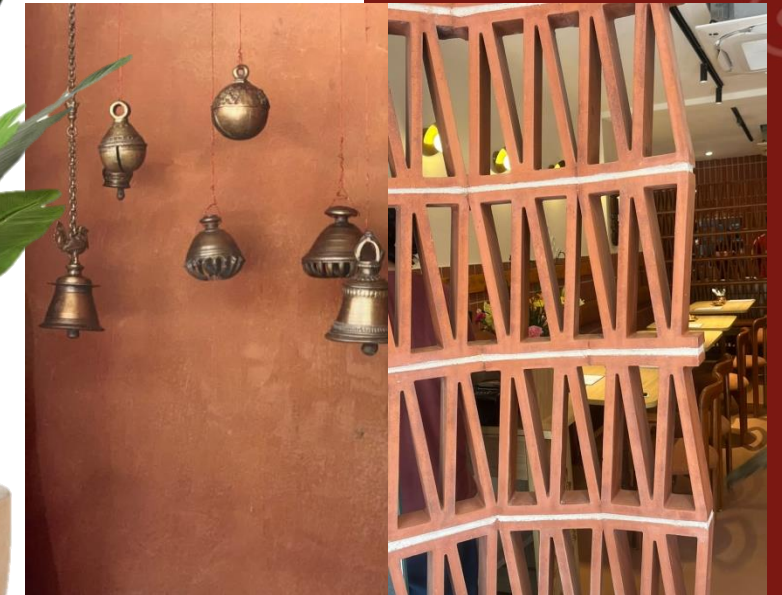


Cultural accents, Symbolism & Identity

Brass bells, wooden carved block wall accents, tropical plants: Temple bells and ornamental brass work, old used hand block wall accents, thoughtfully chosen paintings, all add depth and cultural richness invoking spirituality and ritual.

Kolam motives, lotus, local art: Traditional south Indian patterns (kolam) are incorporated in the backdrop and signage design along with lotus line art and more locally sourced artwork to reinforce cultural identity and visual continuity.

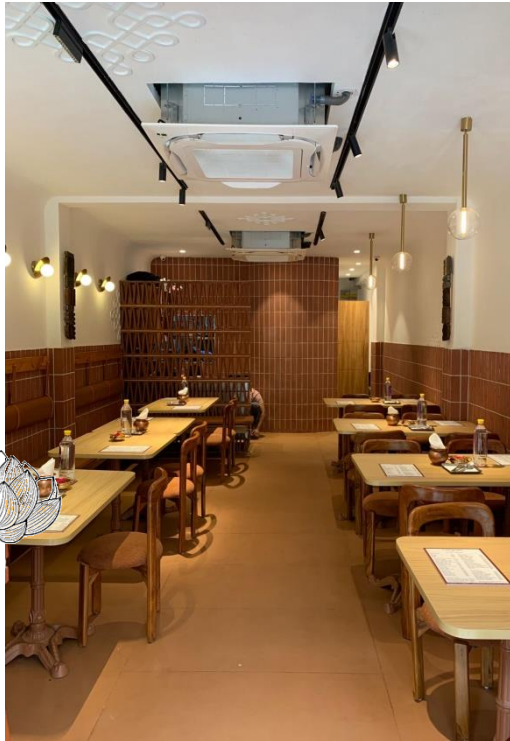
Sacred geometry & symmetry: The layout reflects balance and proportion, inspired by the symmetry often found in temple design and classical Indian architecture.

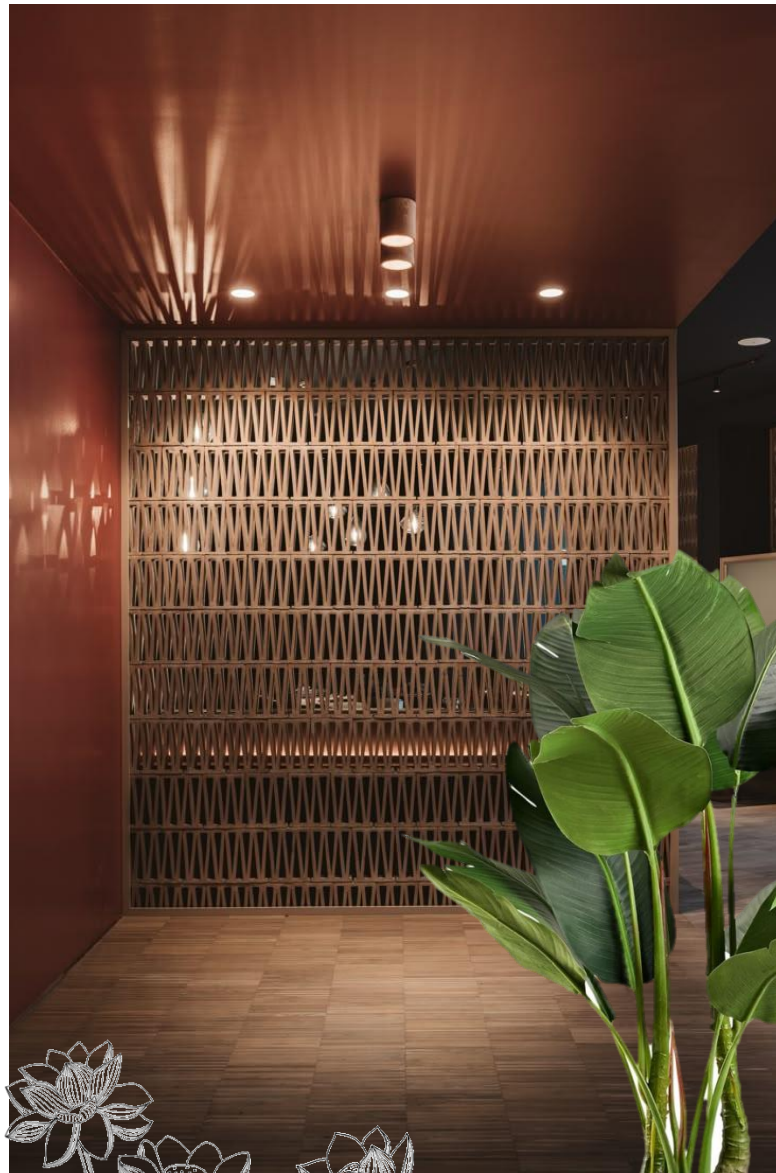


Lighting & Atmosphere

Warm ambient lighting: Down lights and strategically placed wall sconces create a cosy, contemplative mood akin to a temple's interior or a traditional south Indian home at dusk.

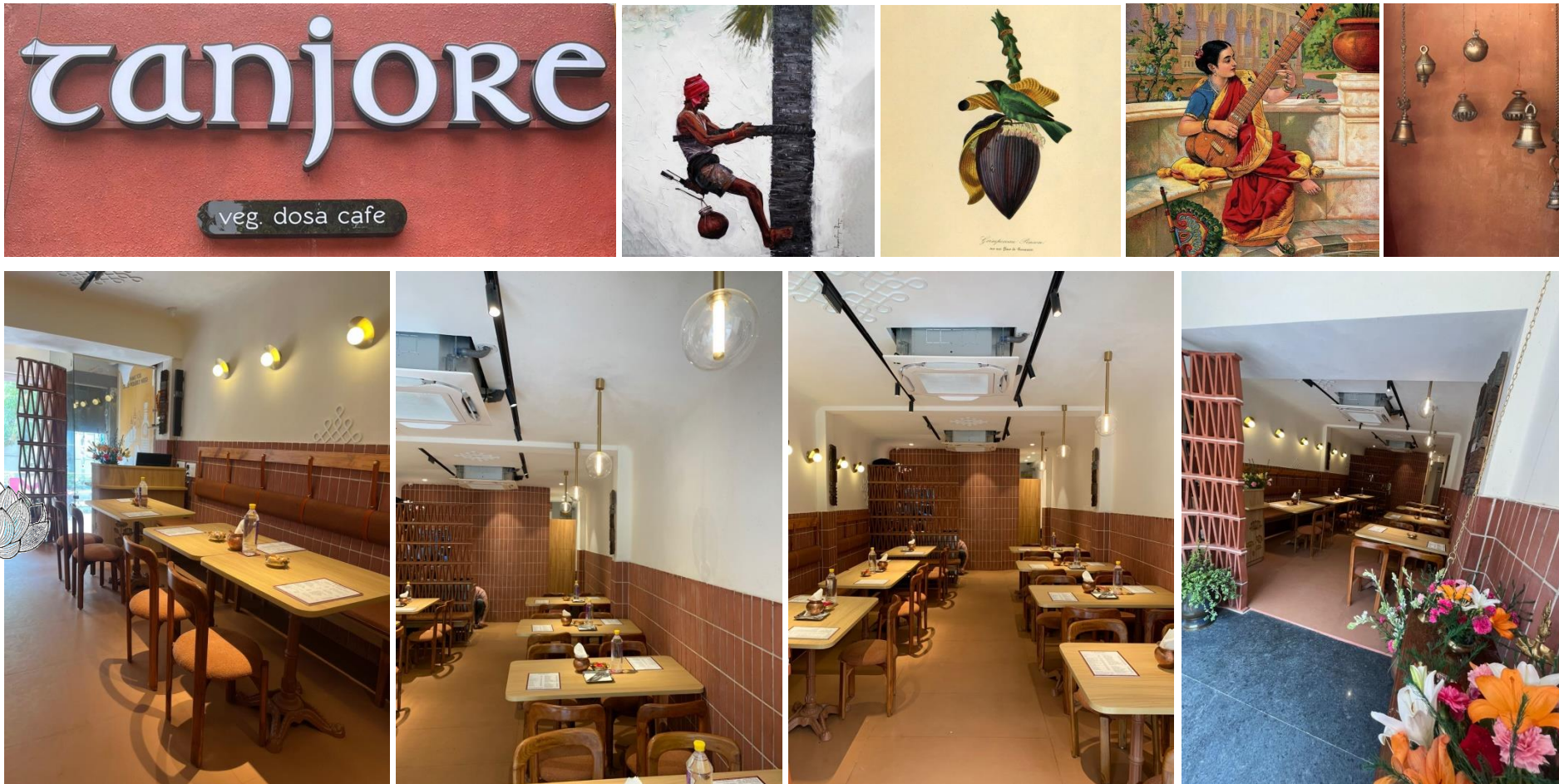
Highlighting craftsmanship: Focused lighting draws attention to artisanal details like patterned and textured walls, carvings and metal accents, celebrating craftsmanship





Overall experience

This South Indian restaurant is designed to be more than just a dining space- it's a journey into the soul of South India. With every material, colour and object chosen deliberately, the space evokes nostalgia, reverence and warmth creating a culturally impressive and rich sensorial experience for guests.





tanjore

veg. dosa cafe

food menu

breakfast

Idli	160/-
Pongal	180/-
Upma	180/-
Vada	190/-

starters/accompaniments

Rassam papad	125/-
Rassam laddoo vada	150/-
Ghee podi thatte idli*	210/-
Ghee palli podi thate idli*	210/-
Mini ghee idli	210/-
Chetnad mini idli*	220/-
Murugan mini idli*	220/-
Idli chaat	220/-
Gunpowder fry min idli	240/-
Dahi vada	200/-
Onion vada	200/-
Dal masala vada	200/-

Curd rice	220/-
Lemon rice	240/-
Tomato rice	260/-
Ghee podi rice	280/-
Karam rice*	280/-
Chetnad rice*	290/-
Bisi bilile bhat	290/-

tanjore thali

Rassam, sambar, kurma, podiyal, dal pappu, seasonal veg., curd, rice, parotta, papad, chili, achaar, podi, shakkar & ghee	375/-
---	-------

dosa (add masala @25/-)

Plain dosa	190/-
Masala dosa	215/-
Paper Plain dosa	225/-
Ghee roast dosa	260/-
Ghee podi dosa	280/-
Mysore dosa	275/-
Murgan dosa*	295/-
Chetnad Dosa*	280/-
Karam Dosa*	250/-
Palli podi dosa*	270/-
Rawa dosa	250/-
Onion rawa dosa	260/-
Coconut rawa dosa	280/-
Rawa mysore dosa	270/-
Onion rawa mysore dosa	280/-
Murugan rawa dosa	290/-
Murugan onion rawa dosa	310/-
Set dosa	260/-

uttapam

Plain uttapam	190/-
Coconut uttapam	220/-
Podi uttapam	250/-
Tomato onion uttapam	260/-
Onion podi uttapam*	260/-
Karam uttapam*	270/-
Murugan uttapam	280/-
Murugan onion uttapam*	290/-
Palli podi uttapam*	290/-
Chettinad uttapam	300/-

Sambar & rassam are prepared with NO garlic & NO onion.

tanjore

veg. dosa cafe

dessert & drinks menu

sweet bites

Kesri bhat	160/-
Payasam	160/-
Fruit custard jelly*	275/-

hot coffee

Filter coffee	100/-
Kurupatti coffee (black with jaggery)	150/-
Bulletproof coffee (black with ghee jaggery)	175/-

cold coffee

Iced filter coffee	210/-
Strong cold coffee	220/-
Coconut cold coffee	240/-
Cafe mocha	240/-

fresh juices & natural

water

Orange/ mausambi/ malta (seasonal)	210/-
Watermelon mint	200/-
Pineapple	210/-
Coconut water	140/-

boosters

Orange, carrot & tumeric	280/-
Beatroot, apple, ginger, amla	280/-

smoothies

Papaya smoothie	250/-
Papaya & pineapple	250/-

specials

Garden lemonade*	190/-
Black magic	190/-
Masala jeera	190/-
Gud ka sharbat *	190/-
Spiced buttermilk *	210/-
Rose milk soda	210/-
Kacha aam	210/-
Aam panna	210/-

beverages

Aerated drinks	175/-
Fresh lime water/ soda	175/-

Sambar & rassam are prepared with NO garlic & NO onion.

APC & pricing

400rs /person



thank you



Interiors Executed – GK1 M Block

The GK1 M Block outlet showcases Tanjore's design philosophy: warm South Indian aesthetics, handcrafted detailing, premium materials, and an inviting dining experience.

