

**KADAI SOYA CHAP TIKKA WITH KADAI GRAVY AND LACCHA PARATHA 595/-**

(Kadai Soya is a bold, spicy and flavorful dish made with premium soya chaap cooked in a rich, tomato gravy served with laccha paratha)

**CHICKEN TIKKA WITH BLACK KHICHDI RISOTTO AND SAFFRON SAUCE 695/-**

(Small pieces of boneless chicken baked over charcoal after marinating in Indian spices and dahi served with black risotto)

**PRAWN PARMIGIANA, VARUTHARACHA CURRY, COIN PARATHA 925/-**

(Lightly breaded and fried shrimp are tossed in marinara sauce and baked with a cheese crust.)

**MACCHI PATURI WITH HERB PILAF, MAHI SAUCE & BEGUN BHAJA 725/-**

(Fish enveloped by banana leaf and steamed and is a stand out. Marinated in spices predominantly mustard paste.)

**UDUPI FRIED FISH WITH KOKUM CURRY AND RICE DUMPLINGS 725/-**

(Anjal fish coated with a spicy masala and is fried on Tawa. Served with healthy creamy curry made with Kokum, coconut milk,

**HARYALLI RAMEN NODDLES- MUSHROOM / CHICKEN 495-595/-**

(These Cheesy Hariyali Ramen Noodles are addictive and so delicious. Are made with Cilantro chutney, soya sauce, corn and ramen noodles.)

**BUTTER PANEER MACARONI 525/- / CHICKEN CHEESY MACARONI 625/-**

(The makhani sauce is creamy, slightly spicy and everything we all love in great tomato based pasta dish. Added with chicken or paneer.)

**KEEMA PASTA (CHICKEN) 625/-**

( This delicious pasta combines ground meat (kheema), flavoured with aromatic Indian spices and herbs with cooked pasta.)

**GHEE ROAST PANEER 575/- • MUSHROOM 525/- • CHICKEN 695/- • PRAWNS 750/-**

(Ghee Roast is a popular mangalore recipe whose origins go back to the town, Kundapur.)

**DISHKEYAUN**