

SOUTH INDIAN

MENU

COUSINE

• MAIN DISH •

PLAIN RICE VARIETIES
VEG BIRIYANI
BASMATHI GHEE RICE
JEERA RICE
ARISI PARUPU SADAM
BEETROOT RICE
GREENGRAM RICE
AMLA RICE
COOKED MILLETS
CHAPATI VARIETIES
IDLY
DOSA
UTHAPPAM
RAGIDOSA
WHEAT DOSA
PESARATTU
AAPPAM
PONGAL

• MAIN DISH •

PANIYARAM
KICHADI
WHEAT RAVA UPMA
BANSI RAVA UPMA
AVAL UPMA
MOONGLET
WHEAT SEVAI
RAGI SEVAI
RICE SEVAI
RICE PUTTU
RAGI PUTTU (SWEET)
BROWN RICE PORRIDGE
OATS PORRIDGE
BROKEN WHEAT PORRIDGE
SOUP VARIETIES
AKKI ROTI
KOZHUKATTAI
IDIYAPPAM

• ACCOMPANIMENT •

SAMBHAR VARIETIES
PARUPPU KUZHAMBU
KEERAI KUZHAMBU
MOOR KUZHAMBU
(BUTTERMILK CURRY)
VATHA KUZHAMBU
(AYURVEDA VERSION)
MILAGOOTAL
KOLLU KADAISAL
DRUMSTICK THEEYAL
RAW PAPAYA GRAVY
SNAKE GOURD GRAVY
CHOW CHOW GRAVY
STEAMED BANANA
MOONG DAL TADKA
GREEN GRAM GRAVY
VEGETABLE KURMA
VEGETABLE STEW

• ACCOMPANIMENT •

KOOTU VARIETIES
(VEGETABLES WITH DAL)
RASAM VARIETIES
BOILED BUTTERMILK
PORIYAL VARIETIES
(COOKED VEGETABLES)
AVIYAL
OLAN
RAITA
BEETROOT MOOR PACHADI
COCONUT MILK
CHUTNEY VARIETIES
ELLU PODI
GREEN GRAM SUNDAL