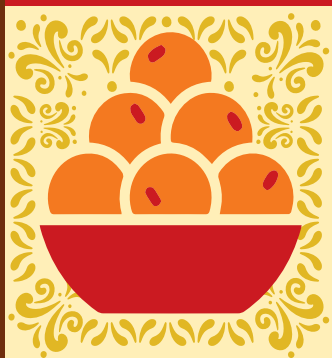
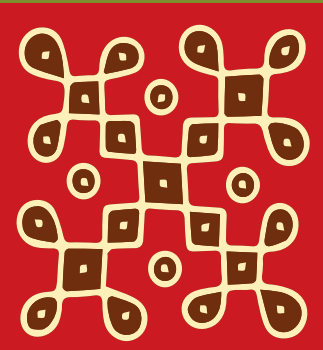
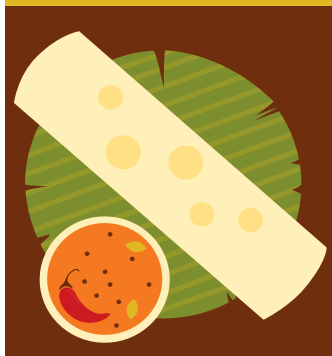




SOUTH INDIAN KITCHEN

Love South

DINE-IN MENU





Appetizers

RASAM

Clear broth made of fresh coriander, pepper, cumin, tamarind, chillies, tomato, and garlic.

GF V \$ 3.99

MEDHU VADA (2 PCS)

Donut shaped snack made with black gram lentils, spices, and herbs, served with sambhar.

GF V \$ 5.99

SAMBHAR VADA - DIPPED

2 pieces of vada dipped in sambhar, garnished with coriander, onions, and chutney.

GF \$ 5.99

IDLI SAMBHAR (2 PCS)

A light, fluffy, steamed cake made with rice and lentil, served with sambhar.

GF \$ 5.99

IDLI SAMBHAR - DIPPED

2 pieces of idli dipped in sambhar, garnished with coriander, onions, and chutney.

GF \$ 5.99

IDLI VADA COMBO (2 PCS)

A piece of both idli and vada served with sambhar and chutney.

GF \$ 5.99

IDLI VADA COMBO - DIPPED

A piece of both idli and vada dipped in sambhar and chutney.

GF \$ 5.99

MINI IDLI SAMBHAR - DIPPED (10 PCS)

Bite-sized pieces of idli dipped in sambhar and topped with coriander, onions, and chutney.

GF \$ 6.99

MINI VADA SAMBHAR - DIPPED (10 PCS)

Bite-sized pieces of vada dipped in sambhar and topped with coriander, onions, and chutney.

GF \$ 6.99

RASAM VADA - DIPPED (10 PCS)

10 pieces of vada dipped in rasam, garnished with coriander, onions, and chutney.

GF V \$ 6.99

DAHI VADA (SWEET OR SALTY)

Vada dipped in sweet / seasoned yougurt topped with boondi, coriander, onions, and chutney.

GF \$ 7.99

VEN PONGAL

Mushy rice cooked with lentil, ghee, coconut milk, cashews, ginger, and curry leaves.

GF \$ 5.99

RAVA UPMA

A quick dish made with roasted semolina, lentils, onion and spiced with ghee, mustard, red chillies, and curry leaves.

\$ 5.99

CHANA BHATURA

A traditionally fried dough served with spicy, tangy chickpea gravy accompanied with salad.

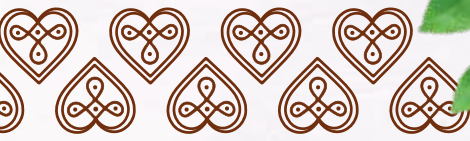
\$ 9.99



NOTE : ALL PRODUCTS ARE PREPARED IN A FACILITY THAT ALSO HANDLES NUTS OR GLUTEN

V VEGAN

GF GLUTEN-FREE



Signature Dosas

BUTTER GARLIC PLAIN DOSA **GF** \$ 9.99

Savoury dosa made with fresh garlic butter served with sambhar and chutney.

BUTTER GARLIC MASALA DOSA **GF** \$ 11.99

Savoury dosa made with fresh garlic butter and filled with spicy potato masala served with sambhar and chutney.

PIZZA DOSA \$ 11.99

Dosa topped with bell peppers, olives, onions, oregano, pizza sauce, and mozzarella served with sambhar and chutney.

MYSORE MASALA DOSA **GF** \$ 12.99

Crispy dosa made with butter, special potato filling, and spicy red chutney, served with sambhar and chutney.

PAV BHAJI DOSA \$ 11.99

Savoury dosa made with spicy red chutney and stuffed with Pav Bhaji masala, served with sambhar and chutney.

PANEER MASALA DOSA **GF** \$ 12.99

Buttery dosa stuffed with a spicy paneer masala and served with sambhar and chutney.

SPRING SCHEZWAN DOSA \$ 11.99

Savoury dosa filled with spicy schezwan noodles served with sauce or chutney.

Dosa

Classic Dosas

PLAIN DOSA **GF V** \$ 9.99

Crispy crepes made with fermented ground rice and lentil batter served with sambhar and chutney.

MASALA DOSA **GF V** \$ 11.99

Savoury dosa filled with spicy potato masala served with sambhar and chutney.

GHEE ROAST **GF** \$ 11.99

Thin crispy dosa made with desi ghee served with sambhar and chutney.

PAPER BUTTER ROAST **GF** \$ 11.99

Thin crispy dosa made with butter served with sambhar and chutney.

Rava Dosas

RAVA DOSA **V** \$ 9.99

Crispy and netted dosa made with semolina, rice flour, and spices, served with sambhar and chutney.

ONION RAVA DOSA **V** \$ 11.99

Crispy thin rava dosa made with onion mixed in batter, served with sambhar and chutney.

ONION RAVA MASALA DOSA **V** \$ 11.99

Crispy thin onion rava dosa filled with spicy potato masala served with sambhar and chutney.

ONION RAVA PANEER MASALA DOSA \$ 12.99

Crispy thin onion rava dosa filled with paneer masala served with sambhar and chutney.



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V VEGAN **GF** GLUTEN-FREE

Uthapam

PLAIN UTHAPAM

A fluffy and crispy savoury pancake served with sambhar and chutney.

GF \$ 8.99

ONION CHILLI UTHAPAM

Fluffy uthapam filled with onion and chillies, served with sambhar and chutney.

GF \$ 9.99

TOMATO & ONION UTHAPAM

Fluffy uthapam filled with onion and tomato, served with sambhar and chutney.

GF \$ 9.99

CARROT & BEETROOT UTHAPAM

Fluffy uthapam filled with carrot and beetroot, served with sambhar and chutney.

GF \$ 9.99

PANEER MASALA UTHAPAM

Fluffy uthapam filled with spicy paneer masala, served with sambhar and chutney.

GF \$ 9.99

CAPSICUM & MUSHROOM UTHAPAM

Fluffy uthapam filled with capsicum and mushroom, served with sambhar and chutney.

GF \$ 9.99

MIXED VEG UTHAPAM

Fluffy uthapam filled with an assortment of vegetables, served with sambhar and chutney.

GF \$ 9.99



Rice

COCONUT RICE

Rice cooked with coconut milk and paired with shredded coconut, cashews, red chilli, lentils & herbs.

GF V \$ 5.99

TAMARIND RICE

Precooked rice spiced with tamarind pulp, red chilli, curry leaves, lentils, peanuts, and herbs.

GF V \$ 5.99

LEMON RICE

Precooked rice cooked with lemon juice, red chilli, curry leaves, lentils, peanuts, and herbs.

GF V \$ 5.99

BISIBELE BATH RICE

Steamed rice mixed with sambhar, and lentils tempered by ghee, radish, cashews, and sambhar masala.

GF \$ 5.99

CURD RICE

Mushy rice mixed with fresh yogurt, ginger, green chilli, coriander, and pomegranate.

GF \$ 5.99

VEG DUM BIRYANI WITH RAITA

Basmati rice cooked in dum style with ghee, yogurt, mint, vegetables, fried onions, and spices.

GF \$ 8.99

SPECIAL VEG KOTHU PAROTTA

Chopped layers parotta grilled with spices, onions, tomato, masala, special gravy, and herbs.

\$ 9.99



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Chaat

DAHI BHALLA

Deep-fried lentil rounds served in a savoury yogurt, topped with tamarind sauce & spices.

GF \$ 7.99

DAHI PURI

Puffed flour shells stuffed with a mix of black chickpeas and potatoes, topped with yogurt, diced onions & spices.

\$ 7.99

PANI PURI

Puffed flour shells stuffed with black chickpeas, potatoes and tamarind chutney served with mint water.

V \$ 7.99

TIKKI CHAAT

Potato patties stuffed with lentils and topped with yogurt, tamarind & mint sauces.

\$ 7.99

BHEL PURI

A mixture of puffed rice, crunchy noodles, black chickpeas, potatoes and onions tossed in a tamarind chutney

V \$ 7.99

CHANA SAMOSA / TIKKI

Samosa / Tikki topped with curried chickpeas, tamarind & mint sauce.

\$ 7.99

CHAAT PAPRI

Flour crisps topped with yogurt, potatoes, black chickpeas, diced onions & spices.

\$ 7.99

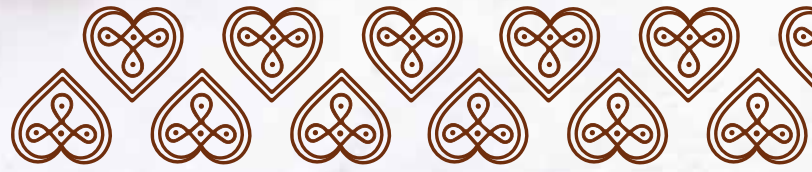


Extras

Coconut Chutney	GF V	\$ 1
Tamarind Chutney	GF V	\$ 1
Mint Chutney	GF	\$ 1
Tomato Onion Chutney	GF V	\$ 1
Chilli Garlic Chutney	GF V	\$ 1
Idli Podi	GF V	\$ 1
Sambhar	GF	\$ 2

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GULAB JAMUN (2 PCS) \$ 3.99

Deep fried spongy spheres made with milk solids and flour, flavoured in rose water.

RASMALAI (2 PCS) \$ 4.99

Cottage cheese sponge cake soaked in creamy, cardamom flavoured milk.

GAJAR HALWA GF \$ 4.99

Pudding made by slow cooked carrots with condensed milk, ghee, almonds and pistachios.

MILK CAKE (2 PCS) \$ 4.99

Dense, caramelized sweet cakes, garnished with almonds, pistachios, and saffron.

HOT GULAB JAMUN & RABRI (2 PCS) \$ 5.99

Milk-fritters soaked in rose-scented syrup, served with condensed milk.

MALAI ROLL (2 PCS) \$ 5.99

A spongy light piece of cottage cheese, dipped in flavoured milk and topped with pistachio

SPONGY RASGULLA (2 PCS) \$ 5.99

Sweet morsels of cottage cheese sponge cake in a light cardamom syrup.



Desserts

JAGGERY PONGAL GF \$ 5.99

A sweet made with rice, jaggery, ghee, coconut milk, cashews and, raisins.

RAVA KESARI \$ 5.99

A saffron dessert made with semolina, sugar, ghee, cashews, and raisins.

PINEAPPLE KESARI \$ 5.99

Pineapple dessert made with semolina, sugar, ghee, and pineapple chunks.

SEMIYA PAYASAM \$ 5.99

Creamy, cardamom flavoured vermicelli pudding topped with dry fruits and cashews.

MOONG DAL PAYASAM GF \$ 5.99

Creamy, cardamom flavoured, moong dal vermicelli pudding topped with dry fruits and cashews.

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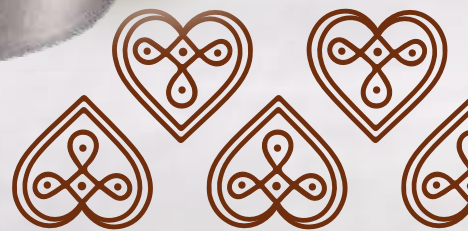
Fresh Juices

ORANGE JUICE	\$ 6.99
PINEAPPLE JUICE	\$ 6.99
MIXED FRUIT JUICE	\$ 6.99
STRAWBERRY MINT JUICE	\$ 6.99
CARROT ORANGE JUICE	\$ 6.99
APPLE BEETROOT CARROT (ABC) JUICE	\$ 6.99



Drinks

SOFT DRINKS	\$ 1.99
ROSE MILK	\$ 3.99
MOJITO MASALA LEMONADE	\$ 5.99
LIME SHARBAT	\$ 5.99
MANGO LASSI/ MANGO SHAKE	\$ 5.99
SPECIAL BUTTERMILK	\$ 5.99
FALOODA	\$ 6.99
FILTER COFFEE	\$ 3.99
MASALA TEA	\$ 3.99



INTRODUCING
LOVE SOUTH
**special
thali**

(SAMBHAR, SEASONAL VEGGIE, POTATO
MASALA, CHANA MASALA, RASAM, VARIETY
RICE, STEAMED RICE, 2 POORIS, RAITA,
DESSERT, PICKLE & PAPAD)

(AVAILABLE ALL DAY)

~~\$18.99~~
\$16.99
ONLY



\$14.99
ONLY
(PER PERSON)

◆ **lunch** ◆
specials

(AVAILABLE FROM 12 PM-3 PM)

◆ **MINI TIFFIN**

(UPMA / PONGAL / IDLI / VADA (ANY 2),
MINI DOSA, 3 CHUTNEYS, SAMBHAR & DESSERT)

◆ **MIXED RICE COMBO**

(BISIBELE RICE, CURD RICE, SPECIAL RICE, POTATO
MASALA, RAITA, DESSERT, PAPAD & PICKLE)





Kids Menu

PLAIN DOSA ^{GF} ^V \$5.99
Soft crepes made with fermented ground rice and lentil batter, served with mild sambhar.

CHEESE DOSA ^{GF} \$6.99
Dosa stuffed with cheese, served with mild sambhar.

CHOCOLATE DOSA \$6.99
Dosa filled with melted chocolate and sprinkles.

M&M™ DOSA \$6.99
Dosa filled with chocolate sauce and M&M™.

NUTELLA™ DOSA \$6.99
Dosa filled with melted chocolate and Nutella™.

FOR AN EXTRA \$1.99, ADD A COOKIE & JUICE BOX TO YOUR MEAL.

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^V VEGAN ^{GF} GLUTEN-FREE

