



APPETIZERS 20

Iddly

steamed rice and lentil cakes served with sambar and coconut chutney

Kancheepurum Iddly

(saturday and sunday) spiced iddly garnished with cashew nuts, carrots and coriander

Dal Papri

special chips spiced to your taste; served with lentils, potatoes and topped with yogurt and tamarind sause

Pani Puri

crispy wheat shells with potatoes and chickpeas filling served with spicy water

Bhel Puri

a through mix of fresh vegetables, tomatoes, onions, chickpeas, boiled potatoes and tamarind chutney

Pav Bhaji

spicy vegetable curry with toasted bread roll

Medhu Vada

fried lentil donuts served with sambar and coconut chutney

Dhai Vada

lentil donuts dipped in yogurt

Paneer Pakora

battered paneer chunks with masala filling

Onion Bhajia

golden fried discs of finely chopped onions with gram flour

Iddly / Vada

combo

Rasa Vada

lentil donuts dipped in rasam

Potato Bonda

lentil dumpling with onion, potato

Mysore Bonda

golden brown lentil dumplings

Vegetable Samosa

crispy and flaky crust stuffed with potatoes and peas

Mixed Vegetable Pakora

potatoes, cauliflower, onion chillies mixed with besan, deep fried with spices

Vegetable Cutlet

minced vegetables with spices, bread crumbed and deep fried

Assorted Appetizers

mehdu vada, mysore bonda, veg.samosa, veg.cutlet and pakora

Chili Pakora

green chilli dipped

Masala Vada

chana dal vada

SOUPS 3

Tomato Soup

mildly spiced light tomato soup, flavored with herbs

Rasam

a traditional south indian sour & spicy soup

Vegetable Soup

an authentic south indian soup of lentils, diced with vegetables and flavored with herbs

DOSAI 14

Sada Disai

thin rice crepes

Malasa Dosai

crepes filled with potatoes and onions

Sada Mysore Dosai

thin rice crepes with layer of hot chutney

Mysore Masala Dosai

thin rice crepes with layer of hot chutney filled with potatoes and onions

Onion Dosai

thin rice crepes with onion topping

Onion Masala Dosai

crepes with onion topping filled with potatoes and onions cooked in butter

Butter Masala Dosai

crepes filled with potatoes and onions cooked in butter

Sada Rava Dosai

thin wheat and lentil crepes

Special Rava Dosai

wheat and lentil crepes with onions

Special Rava Masala Dosai

wheat lentil crepes grilled with onions and chillies, filled with potatoes and onions

Paper Dosai

thin rice crepes rolled and crispy

Masala Dosai

thin rice crepes filled with potatoes and onions

Woodland's Special Dosai

thin rice crepes filled with vegetables mix and hot chutney

Jaipori Paneer Dosai

thin rice crepe with homemade cheese, peas, onions, tomatoes, fresh coriander leaves and exotic spices

UTHAPPAM 6

Plain Uthappam

indian style pancake

Tomato & Peas Uthappam

with tomato and peas toppings

Onions & Peas Uthappam

with onion and peas toppings

Onion & Hot Chili Uthappam

with onion and chili toppings

Vegetable Uthappam

tomato, peas, carrots, chillies & onion toppings

Shredded Coconut Uthappam

topped with coconut shreds

INDIAN & CHINESE 4

Vegetable Spring Roll

crispy pastries filled with vegetables

Hot & Sour Soup

clear soup with hot chinese spices and indian flavors

Gobi Manchurian

dry cauliflower fritters with corn flour cooked in spicy manchurian sauce

Vegetable Fried Rice

a chinese style vegetable rice dish cooked with scallions, carrots & bell peppers

PULLAVS 8

Vegetable Biryani

specialy cooked basmati rice embedded with a rich mix of vegetable curry, garnished with a lemon pickle and served with raita

Bisi Bele Bhath

rice cooked with lentils and garden fresh vegetables

Bagala Bhath

a cool soothing rice dish prepared with fresh homemade yogurt, ground pepper and mustard seeds

Coconut Rice

rice cooked with fresh coconut tempered with green chillis, curry leaves and dry spices

Tamarind Rice

Tomato Rice

Lemon Rice

long grain lemon flavored rice tempered with mustard seeds, red chillis, and curry leaves

Special Uppuma

cream of wheat with fresh vegetables garnished with nuts

INDIAN BREAD 6

Poori (2 Pc)

deep fried whole wheat fluffy bread

Paratha

multi layered whole wheat bread

Chapathy (2 Pc) (pulka)

thin soft whole wheat bread

Aloo Paratha

multi layered whole wheat bread stuffed with potatoes and spices

Peas Paratha

multi layered whole wheat bread stuffed with peas and spices !

Batura

large puffy bread

CURRIES 20

Avial

garden fresh vegetables, coconut sauces and spices

Chana Masala Curry

chickpeas cooked in exotic spices

Aloo Gobi

potato, cauliflower cooked in spicy sauce

Baigan Bartha

fresh eggplant baked on a low flame, mashed with tomatoes, onions and cooked with indian spices

Special Vegetable Curry

udupi style - vegetables with herbs and spices

Vegetable Korma

garden fresh vegetables, cooked in spices and coconut milk

Kadai Bhendi Curry

tender okra with herbs and spices, cooked with indian spices

Mutter Paneer

green peas, cheese cooked with tomatoes, onion & indian spices

Dal Makhani

black lentils simmered for hours with herbs and spices and then tempered with buttered

Vegetable Makhani

vegetables simmered in butter gravy with yogurt, thickened cream almonds, cashew nuts powder and finished with roasted fenugreek leaves

Palak Paneer

spinach and cheese cooked with tomato, onions & indian spices

Malai Kofta

cottage cheese and mixed vegetable dumplings simmered in a rich creamy sauce

Guthi Vanki

hyderabadi special eggplant pan-seared with spicy herbs and glazed in dry spices

Paneer Bhorji

homemade cottage cheese with finely chopped green peppers

Vegetable Jalfrezi

garden fresh vegetables cooked with onions, fresh chillies, herbs and spices

Jeera Aloo

potatoes steamed and sauteed with cumin seeds & fresh herbs

Palak Makai

creamy spinach and corn in fresh herbs

Aloo Mutter

chunks of potatoes and garden peas simmered in a thick curry sauce

Channa Palak

spinach and chickpeas with spice flavor curry sauce

Khumb Do Plaza

garden fresh mushrooms and spring onions tossed in a combination of indian masala

HOUSE SPECIALITIES 5

Malabar Adai

pancake made of mixed lentils & vegetables cooked in kerala style

Pongal Avial

rice and lentil cooked like kitchedi & served with special dish called "avial"

Pesarat Uppuma

whole moong dhal & rice crepe topped with onion & chillies

Channa Batura

large puffy bread served with chickpeas

Poori Bhaji

whole wheat bread, fried and puffed, served with potato and chick pea curry

ACCOMPANIMENTS 8

Salad

lettuce, carrots, cucumber, tomatoes and lemon

Mango Chutney

sweet/sour mango relish

Sambar

fresh vegetable and lentil soup

Milakai Podi

a spicy mix of various ingredients

Raita

yogurt with onions, cucumber and coriander leaves

Papadum (2 Pcs)

thin and crisp lentil flat bread

Plain Rice

classic white rice

Chef's Salad

fresh greens, cucumber, tomatoes, onions and celery with homemade dressing, raita

KIDS MENU 4

Poori Bhaji, Soda Or Juice

\$5.25

Sada Dosai, Soda Or Juice

Masala Dosai, Soda Or Juice

Iddly, Soda Or Juice

DESSERTS 8

Rasmalai (2 Pcs)

home made cottage cheese in a special condensed milk flavored with rose water and garnished with pistachio nuts

Gulab Jamoon (2 Pcs)

golden fried cheese balls served hot in a rose flavored syrup

Badam Halwa

ground almond cooked in honey & butter

Carrot Halwa

grated carrots cooked in honey & butter

Halwa Ice Cream

carrot or badam halwa topped with your choice of ice cream

Madras Special Payasam

fine vermicelli cooked in milk, honey, and garnished with raisins and cashews

Kulfi

mango or pistachio - a traditional indian ice cream made from milk reduced to a quarter of its volume and flavored with pistachio nuts / mango pulp

Ice Cream

flavors vanilla, rose, pistachio, mango a scoop of vanilla goes great with hot gulab jamoon or carrot halwa

BEVERAGES 11

Sodas

coke, diet coke, sprite, ginger ale, pink lemonade

Juices

mango, orange

Coffee

regular or decaffeinated

Mysore Coffee

house special coffee

Indian Tea

tea spiced with indian herbs

Lassi

a cool drink of churned yogurt plain, sweet or salted

Mango Lassi

mango flavored yogurt drink

Badam Milk Shake

Falooda

ice cream drink with a delicious kulfi as its basis with milk, rose syrup and a generous sprinkling of nuts

Mango Shake

Iced Tea