

TAKE HOME MENU

JUNE 2018

ORIGINAL FOOD
daana
CALL - 02 5105 1048

STARTERS

- Karuvepillai Chicken Wings GF** (4pcs) 🌶️🌶️ 22
Spicy pan-grilled chicken wings marinated in curry leaves+ shallots+ 'Peepli' pepper.
- Mangalore Ghee Roast Lamb Cutlets GF** (2pcs) 🌶️🌶️ 18
Traditional Managlorean style Ghee "Roast"- pot roasted lamb cutlets in spices+ Ghee.
- Gobi Kempu Bezule VG GF** (4pcs) 🌶️ 16
Cauliflower florets+ spiced riceflour batter fritters.
- Andhra Chilli Paneer V GF** (4pcs) 🌶️🌶️ 20
Homemade 'Paneer'- Indian cottage cheese, pan fried with onion+ trio of capsicum+ green chillies+ curry leaf.

CURRIES & MAINS

- Kerala Fish Curry - GF** 🌶️🌶️ 26
Spicy tangy curry of coconut milk+ pearl onions+ ginger+ mustard seeds+ 'Kudampuli' -Malabar Tamarind.
- Nawabi Chicken Korma GF** 🌶️ 24
Hyderabadi chicken korma in velvety almond gravy of onion+ tomato+ spices+ cream.
- 'Military' Lamb Saaru GF** 🌶️🌶️ 26
Inspired by delectable curries served at 'Military Hotels'- non-descript eateries in Southern India. Cowra lamb in freshly ground onion+ garlic+ tomato+ roasted channa dal.
- Daana's Homestyle Goat Curry GF** 🌶️🌶️🌶️ 24
Spicy goat meat curry cooked with onion+ 'Guntur' chilli+ spices+ yogurt.
- Daana's Hyderabadi Dum Biryani GF** 🌶️ 26
Chef Sanjay's signature dish- slow cooked meat+ Basmati rice+ fresh mint+ Persian saffron. Served with Cucumber Raita. **CHECK WITH YOUR HOST FOR MEAT OF THE DAY - GOAT OR CHICKEN.**
- Kerala Pulissery V GF** 🌶️🌶️ 22
Okra+ Long melon in curry of buttermilk+ ground coconut+ cumin. Tempered with mustard seeds + curry leaves
- Nawabi Paneer Korma V GF** 🌶️ 22
Hyderabadi Paneer korma in velvety almond gravy of onion+ tomato+ spices+ cream
- Chettinad Green Banana Urandai Curry VG GF** 🌶️🌶️🌶️ 24
Deep fried green banana balls in tomato-onion gravy+ tamarind+ wholespices+ roasted coconut + crispy lotus stem
- Hyderabadi Mix Veg-Spinach Curry VG GF** 🌶️🌶️ 22
Melange of seasonal veggies + spinach-onion-tomato gravy

SIDES

- Potato Palya VG GF** 🌶️🌶️ 12
Potatoes tempered with mustard seeds+ onion
- Kadala Curry VG GF** 🌶️🌶️ 12
Black chickpeas in coconut curry+ tempered mustard seeds+ curry leaf
- Tomato Dal VG GF** 🌶️ 12
Toor lentils+ onion-tomatoes+ garlic+ cumin seeds and coriander

BREADS

- Malabar Paratha** 4.50EA
Kerala's favourite- layered flatbread
- Malabar Garlic Paratha** 5.00EA
Kerala's favourite- layered flatbread with garlic
- Tawa Butter Roti** 4.50EA
Wholemeal flatbread with butter

RICE

- Steamed Basmati Rice VG GF** 4
- Lemon Rice VG GF** 6
Lemon flavoured rice tempered with peanuts+ mustard seeds+ curry leaf.

ACCOMPANIMENTS

- Beetroot & Dill Pachadi GF** 8
Beetroot with dill leaves in tempered yogurt+ coconut
- Cucumber Raita GF** 7
Seasoned yogurt with diced cucumber
- Kerala Pappadam & Fryums VG GF** 6
Set of pappadam (4pcs) and fryums crispy
- CHUTNEY** 3.00EA
CHOICE OF Date-Tamarind, Mint-Yogurt, Hot Chilli-Tomato, Puliinji, Curry Leaf
- PICKLE** 3.00EA
Mixed Veg Pickle

SMALL PLATES

- Idli Vadai Sambar (2 Idli & 1 Vadai) V GF** 🌶️🌶️ 16
Idli and Medhu Vadai served with Sambar and two chutneys.
- Medhu Vadai Sambar (2 Vadai) V GF** 🌶️🌶️ 16
Medhu Vadai served with Sambar, with two chutneys.
- Bisibele Bhath V GF** 🌶️🌶️ 18
Daana's special- One pot dish of rice, veggies and lentils in a homemade blend of spices+ ghee+ pappadam

DESSERTS

- Daana's Carrot Halwa VG GF*** 12
Indian classic- slow cooked carrots+ milk+ cardamom. Served on crispy 'Pheni' vermicelli+ creamy saffron rabadi.
- Palada Payasam VG GF*** 10
Kerala's favourite pudding of rice flakes+ milk+ cardamom, with fried cashewnut+ raisins.

BE FULFILLED

GF* - GLUTEN FREE ON REQUEST GF - GLUTEN FREE V - VEGETARIAN VG - VEGAN