

## STARTERS

**Meen Pollichattu** GF (4pcs) 🌶️ 20  
Kerala style, fish coated in tomato onion masala, wrapped in banana leaf and grilled

**Kori Kempu Bezule** GF (8pcs) 🌶️ 20  
Crispy chicken strips rice-flour fritters, tossed in onion, green chillies, with spicy chilli-tomato chutney

**Chettinad Eral Masala** GF (6pcs) 🌶️ 24  
Stir-fried prawns with homeblend Chettinad spices, curry leaf in seasme oil, with roasted garlic-yogurt dip

**Arcot Lamb Short Ribs** GF (4pcs) 🌶️ 22  
From kitchens of erstwhile Arcot Royal Family, smoky short ribs in green chutney marinade, with spicy mint - tamarind chutney

**Podi Paneer** V GF (6pcs) 🌶️ 20  
Indian cottage cheese fingers tossed in home blend spiced chutney powder, with tomato-onion chutney

**Beetroot Kola Urandai** VG GF (6pcs) 🌶️ 19  
Fried dumplings of beetroot, split chick peas, fennel, coconut, with coconut chutney

**Gobi Kempu Bezule** VG GF (6pcs) 🌶️ 18  
Daana's old favourite-Cauliflower rice-flour fritters, tossed in onions, mustard seeds, green chillies and curry leaves, with mint-tamarind chutney

**Daana's Kalan Paniyaram** VG GF (6pcs) 🌶️ 20  
Dumplings of rice-lentil batter cooked in a cast-iron mould and served with Chettinad 'Kalan' -pepper mushroom-onion

## MAINS

**Kottayam Curry - Fish or Prawns** GF 🌶️ 25 / 27  
Spicy tangy curry of shallots, tomatoes and tamarind with fresh curry leaves.

**Daana's Malabar Chicken** GF 🌶️ 25  
Daana's old favourite- mildly spiced chicken curry with fennel, curry leaves and coconut milk. Chef recommends, best with Malabar parotta

**Tanjavur Kozhi Vautha Kozhambu** GF 🌶️ 25  
Simple, rustic chicken curry of freshly ground roasted spices is perfect for a winter meal

**'Military Hotel' Kheema Unde Saaru** GF 🌶️ 28  
Inspired by delectable curries served at 'Military Hotels'- non-descript eateries in Southern India. Spiced lamb mince balls in freshly ground coconut, coriander, roasted channa dal curry. Chef recommends best with Ghee rice

**NEW Homestyle Goat Curry** GF 🌶️ 26  
Daana's new homeblend- goat meat curry in onion-tomato and fresh herbs. Chef recommends, best with steamed Basmati rice or tawa butter rori

**Daana's Hyderabad Dum Biryani** GF 🌶️ 26/28  
Chef Sanjay's signature dish- slow cooked meat, Basmati rice, herbs, saffron. Served with cucumber raita  
CHECK FOR MEAT OF THE DAY - CHICKEN, GOAT or LAMB

**Shahi Paneer Korma** V GF 🌶️ 25  
Paneer korma in cashew, brown onion and cream. Chef recommends, best with tawa butter roti, Kachumber salad

**Mysore Huli Soppina Saaru** VG GF 🌶️ 24  
Healthy stew of mixed legumes- 'Kulath' Horsegram, Red Kidney Beans, Black Eyed Beans, and mix leafy greens- fenugreek, spinach and kale, in tamarind and coconut curry. Chef recommends with steamed Basmati rice, pappadams

**Nadan Veg Curry** VG GF 🌶️ 22  
Kerala style, seasonal mix veggies stewed with whole spices, mustard seeds, curry leaf, coconut milk  
Chef recommends best with steamed Basmati rice and pappadams

**Karaikudi Vada Kozhambu** VG GF 🌶️ 22  
Channa dal dumplings simmered in tamarind-tomato-onion curry. Chef recommends, best with lemon rice

**Bangalore Saagu** VG GF 🌶️ 23  
Seasonal vegetables in freshly ground roasted spices and coconut curry. Chef recommends best with Ghee rice or mini uttappam



TAKEHOME

Available Monday-Friday

TAKE HOME MENU

APRIL 2019

CALL - 02 5105 1048

BE FULFILLED

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

## SIDES & ACCOMPANIMENTS

<b>Potato Palya</b> VG GF 🍷	12
Potatoes tempered with onion, curry leaves, mustard seeds	
<b>Veg Poriyal</b> VG GF 🍷	12
Seasonal veggie tempered with curry leaves, mustard seeds, coconut	
<b>Highway Dal</b> VG GF 🍷	12
Served in highway roadside eateries - lentils tempered with onion-tomatoes, garlic, ghee	
<b>Raita</b> V GF	7
Seasoned yogurt <b>CHOICE OF</b> Cucumber or Onion	
<b>Garden Toss Salad</b> VG GF	7
Cucumber, tomatoes, roasted sunflower seeds and salad greens, tossed in lemon-coriander dressing	
<b>Kerala Pappadam</b> (4pcs) VG GF	5
<b>CHUTNEY &amp; PICKLE</b>	3.00EA
<b>CHOICE OF</b> Mint-Tamarind, Garlic-Yogurt, Spicy Chilli-Tomato, Coconut, Tomato-Onion, Mix Veg Pickle	

## BREADS & RICE

<b>Malabar Parotta</b>	4.50EA
Kerala's favourite- layered flatbread	
<b>Malabar Garlic Parotta</b>	5.00EA
Kerala's favourite- layered flatbread with garlic	
<b>Tawa Roti</b> VG	4.00EA
Wholemeal flatbread	
<b>Tawa Butter Roti</b>	4.50EA
Wholemeal flatbread with butter	
<b>Mini Uttappam</b> VG GF	4.00EA
Fluffy savoury pancake from rice and white urad lentil batter	
<b>Steamed Basmati Rice</b> VG GF	4.50
<b>CHITRANNA RICE</b>	
Classic South-Indian tempered rice in three-ways:	
- <b>Tomato Rice</b> VG GF	6
- <b>Lemon Rice</b> VG GF	6
- <b>Ghee Rice</b> V GF	6



## SMALL PLATES

<b>Idli Vadai Sambar</b> (2 Idli & 1 Vadai) V GF 🍷🍷	16
Idli and Medhu Vadai served with Sambar and two chutneys.	
<b>Medhu Vadai Sambar</b> (2 Vadai) V GF 🍷🍷	16
Medhu Vadai served with Sambar, with two chutneys.	

## DESSERTS

<b>Chakka Pradhaman</b> VG GF	14
Kerala's favourite- homemade caramelised jackfruit pudding with nuts and raisins	

### OPENING HOURS

	 LUNCH	 DINNER
<b>MONDAY</b>	Closed	5.30pm - 9.30pm
<b>TUESDAY</b>	Closed	5.30pm - 9.30pm
<b>WEDNESDAY</b>	Closed	5.30pm - 9.30pm
<b>THURSDAY</b>	Closed	5.30pm - 9.30pm
<b>FRIDAY</b>	Closed	5.30pm - 9.30pm
<b>SATURDAY</b>	12pm - 2.00pm	5.30pm - 9.30pm
<b>SUNDAY</b>	Closed	Closed
<b>PUBLIC HOLIDAYS</b>	Closed	Closed

WE ACCEPT LUNCH BOOKINGS FOR GROUPS OF 10 OR MORE MONDAY TO FRIDAY.  
ADVANCE NOTICE OF 2 WORKING DAYS IS REQUESTED.

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ORIGINAL FOOD

# daana



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