

## Non-Vegetarian

### STARTERS

**Daana's Chicken '65** GF (6pcs) 22  
Inspired by South India's popular pub grub. Batter fried spiced chicken morsels, with house spl mango chutney

**Karuvepillai Chicken Wings** GF (4pcs) 22  
Pan-grilled chicken wings with curry leaves and 'Peepli' pepper, tossed shallots. With hot chilli-tomato chutney

**Coorgi Lamb Mince Balls** GF (6pcs) 22  
Succulent, twice cooked mince balls. With mint chutney

### CURRIES & MAINS TO SHARE

**Goan Curry - Fish or Prawns** GF 25 / 27  
Tangy coconut, red chilli, raw mango, 'Kokum' curry  
Chef recommends, best with Basmati rice and Malvani Masala Fry Fish or Prawns

**Daana's Malabar Chicken** GF 25  
Daana's old favourite is back! Mildly spiced chicken curry with fennel, curry leaves and coconut milk.  
Chef recommends, best with Malabar Parotta

**'Railway' Chicken Curry** GF 25  
Inspired by curry served in Indian Railways! Chicken and potatoes cooked in mustard oil, green chilli, spices  
Chef recommends, best with tawa butter roti

**Hyderabadi Lamb Dalcha** GF 26  
Classic lamb curry with Channa Dal lentils, long melon, spices. Chef recommends, best with tawa butter roti, Kachumbar salad

**'Dak Bunglow' Goat Curry** GF 26  
Anglo-Indian legacy from colonial era, where the 'Bawarchi' or cooks made the fiery goat curries milder to suit British palates. Chef recommends, best with steamed Basmati rice

**Daana's Hyderabadi Dum Biryani** GF 26  
Chef Sanjay's signature dish- slow cooked meat, Basmati rice, herbs, saffron. Served with 'Bhurani' Garlic Yogurt  
CHECK YOUR HOST FOR MEAT OF THE DAY - GOAT OR CHICKEN.

## Vegetarian

**Pepper Kaju Hookosu** VG\* GF 20  
Pan-roasted cauliflower in trio of peppercorns- white, black and pink, with cashewnuts, garlic yogurt sauce

**Cocktail Dill Vada** VG GF (6pcs) 18  
Channa dal lentil - dill leaves fritters, with coconut chutney

**Daana's Podi Paneer Finger** v GF (6pcs) 20  
Indian cottage cheese fingers tossed in home blend spiced chutney powder, with tomato-chilli chutney

**Badami Paneer Korma** v GF 24  
Paneer korma in velvety almond gravy of onion and cream.  
Chef recommends, best with Malabar garlic Parotta and Kachumber salad

**Andhra Mushroom Peas Masala** VG GF 24  
Mushroom, green peas in creamy tomato-onion gravy.  
Tempered with mustard seeds, garlic. Chef recommends, best with 'Chitranna' Rice or Sannas

**Mangalore Mix Veg Ghassi** VG GF 22  
Melange of seasonal veggies in a spicy coconut gravy. Chef recommends, best with Sannas

**Hyderabadi Bhagare Baigan** VG GF 24  
Baby eggplants in tangy coconut, peanuts, poppy seeds, tamarind gravy. Chef recommends, best with 'Chitranna' Rice OR Hyderabadi Dum Biryani

**Palakkad Moru Keerai** v GF 22  
A rustic dish, a light coconut- yogurt gravy with spinach, tempered with fenugreek, mustard, cumin.  
Chef recommends, best with steamed Basmati rice, Potato Podimas, Poriyal and Kerala pappadams

## SIDES

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- Potato Podimas** VG GF 🌶️ 12  
Potatoes tempered with mustard seeds, home blend spices
- Veg Poriyal** VG GF 🌶️ 12  
Seasonal veggie tempered with curry leaves, mustard seeds, coconut
- Highway Dal** VG GF 🌶️ 12  
Served in highway roadside eateries - Lentils tempered with onion-tomatoes, garlic, green chilli
- Karamani Kolambu** VG GF 🌶️ 12  
Blackeyed peas in tangy tomato-onion gravy with whole spices

## ACCOMPANIMENTS

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- Vendakai Pachadi** V GF 8  
Kerala style okra in tempered coconut-yogurt
- Raita** V GF 7  
Seasoned yogurt  
**CHOICE OF** Cucumber/ Pineapple/ Onion
- Kachumber Salad** VG GF 6  
Cucumber, tomatoes tossed in lemon-coriander dressing
- Kerala Pappadam** (4pcs) VG GF 5

**CHUTNEY** 3.00EA  
**CHOICE OF** Sweet Mango, Date-Tamarind, Mint, Mint-Yogurt, Coconut, Tomato-Onion. Hot Chill-Tomato

**PICKLE** 3.00EA  
Mixed Veg Pickle

## SMALL PLATES

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- 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 Bhat** V GF 🌶️ 18  
Daana's special- One pot dish of rice, veggies and lentils in a homemade blend of spices, ghee. Served with pappadam

## BREADS

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- Malabar Parotta** 4.50EA  
Kerala's favourite- layered flatbread
- Malabar Garlic Parotta** 5.00EA  
Kerala's favourite- layered flatbread with garlic
- Tawa Butter Roti** 4.50EA  
Wholemeal flatbread with butter
- Sannas** VG GF 3.00EA  
Fluffy rice and white urad lentil batter, coconut milk steamed savoury 'Idlis' cakes

## RICE

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- Steamed Basmati Rice** VG GF 4.50
- CHITRANNA RICE**  
Classic South-Indian tempered rice in three-ways
- **Tomato Rice** VG GF 6
  - **Lemon Rice** VG GF 6
  - **Ghee Rice** V GF 6

**BE FULFILLED**

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