



The southern peninsula's culture
and rich tradition inspired us to create a
novel eating experience.

At Dakshin, we strive to recreate the
splendor of southern cooking and
revive the disappearing lifestyle of
peninsular India. A place unique for its
authentic presentation of the finest
creations from Andhra Pradesh, Telangana,
Tamil Nadu, Karnataka and Kerala.
The use of vessels like 'Urli' and 'Adukku'
will kindle your imagination to a
bygone era in a setting that epitomizes
the rich cultural heights of
these parts of the country.

Dakshin etches the ethos of
South India, in tradition, service and fare.

The best of Dakshin which forms a part of
this menu shall be offered to you across all Dakshin
locations at Bengaluru, Hyderabad,
Vizag, Mumbai and New Delhi



DAKSHIN WELLBEING AND DIETARY INDICATORS



CHOOSE WISELY

-  Over fished. Think again!  Under threat. But there's better
 Choose Wise. Go for it !

A Responsible Luxury initiative, the 'Choose Wisely' program is a co-creation between ITC Hotels, WWF and Central Marine Fisheries Institute to enable the luxury of responsible choices to guests.

Dear Guests,

Please inform our service associate in case you are allergic to any of the following ingredients:-

- Shell fish & their products
- Milk & milk products
- Peanuts, soyabeans and their products
- Tree nuts, sesame seeds & their products
- Egg & egg products
- Flour & flour products

Our chef would be delighted to design your meal without them.

Refined vegetable Oil/Butter/Desi Ghee Used In Preparation.

PRARAMBHAM

- ☑ **Vasantha Neer** 
Tender coconut water with a dash of lemon juice and honey
- ☑ **Pazha Charu**  
Seasonal fresh fruit juice
- ☑ **Iyer's Special Trolley**  
Mini dosais of the day from the Iyer's trolley
- ☑ **Pesara Punugulu** 
A speciality from this region, crisp lentil dumpling
- ☑ **Rasam** 
Tempered extract of tamarind and tomato
- ☑ **Arattipoo Garelu** **LS** 
Banana flower and lentil dumplings, seasoned and deep fried
- ☑ **Mokkajonna Vada** 
Crisp fried patties composed of corn niblets and lentil
- ☑ **Attukal Soup** 
A flavourful broth made by simmering lamb leg pieces with spices
- ☑ **Dakshin Yera**  
Masala coated fried prawns
- ☑ **Meen Varuval** 
Seasonal murrel fish marinated in Chettinad spices and pan fried
- ☑ **Kozhi Sukka Varuval**
Chicken morsels cooked dry with a blend of ethnic spices
- ☑ **Erachi Porichathu**
Succulent pieces of lamb cooked and tossed with select hand pounded spice and coconut

Taxes as applicable. We levy no service charge.

☑ Vegetarian items ☑ Non-Vegetarian items  No Added Sugar **LS** Locally Sourced

 Contains Nuts  Contains Shellfish  Choose Wise. Go for it !  Good Fat  Sattva

SARVOTTAMAM

These culinary jewels were selected from the treasured repertoire of the famed Dakshin Chefs

- ☐ **Pookosu Melagu Peratti**  
Florets of cauliflower tempered with mustard and tossed with freshly crushed pepper corns
- ☐ **Urlai Roast** 
Potatoes tossed with onions & ground spices
- ☐ **Pachakari Stew**  
Vegetable mélange simmered in coconut milk with onion, ginger and green chillies
- ☐ **Alasandhe Kaazhu Saaru** 
Mysore style preparation of black eyed beans cooked in a curry of coconut, onion and green chillies
- ☐ **Tomato Pappu** 
Lentils cooked with tomatoes, onions, chillies and tempered with garlic and mustard
- ☐ **Nandu Puttu**
Crab meat tossed with onions, ginger and green chillies  
- ☐ **Royyala Vepudu**   
Prawns tossed with browned onions, tomatoes, ginger, garlic and ground spices
- ☐ **Meen Moilee**  
Fish simmered in coconut milk with ginger, garlic and ground spices
- ☐ **Kori Gassi**
A typical Mangalorean preparation of chicken with bedgi chillies and coconut
- ☐ **Veinchina Mamsam** 
Lamb morsels tossed with browned onions, coriander and spices

Taxes as applicable. We levy no service charge.

☐ Vegetarian items ☐ Non-Vegetarian items  Spicy  Heart Smart  Sattva
 Lactose Free  Contains Shellfish  Choose Wise. Go for it !

ANDHRA PRADESH AND TELANGANA

- ▣ **Moova Vankai**  
Baby eggplants stuffed with nuts and sesame seed masala
- ▣ **Kanda Bachali Koorā** **LS** 
Yam and Italian spinach simmered in a spiced tomato gravy
- ▣ **Dhappalam** 
Mixed vegetables cooked in traditional Andhra style
- ▣ **Ullava Charu**  
Creamy horse gram tempered with mustard, chillies and garlic
- ▣ **Royyala Iguru**  
Prawns simmered in a semi dry tomato and coconut gravy
- ▣ **Vanjiram Vepudu** 
Seer fish marinated with ground spices, shallow fried
- ▣ **Chapa Pulusu** 
Cubes of fresh water fish in a fiery tangy gravy from the coastal region of Andhra Pradesh
- ▣ **Natukodi Koorā** **LS**
Tender pieces of country chicken napped in a tomato and nut based gravy, a speciality of Telangana region
- ▣ **Gongura Mamsam** **LS**
Rozelle leaves blended with succulent pieces of lamb with a hint of garlic and spices, a speciality of Telangana region

Taxes as applicable. We levy no service charge.

▣ Vegetarian items ▣ Non-Vegetarian items  Contains Forgotten Grains  Sattva
 Contains Nuts **LS** Locally Sourced  Contains Shellfish  Choose Wise. Go for it !

TAMIL NADU

- ☐ **Poondu Kara Kozhambu** 
Garlic cloves cooked in a sour and spicy gravy
- ☐ **Poriyal of the Day**   
Ask your server for the poriyal of the day
- ☐ **Kootu of the Day**   
Ask your server for the kootu of the day
- ☐ **Mokka Cholam Kadiyal**  
Spinach and corn kernels tempered with red chillies and mustard
- ☐ **Kalan Thakkali Masala** 
Fresh mushroom and tomato served in a coconut based gravy flavoured with fennel
- ☐ **Kal Yera Thokku**  
Lobster Tail cooked to perfection in a spicy and tangy gravy
- ☐ **Kanava Melagu Roast** 
Squid tempered with mustard and chillies and tossed with freshly crushed peppercorns
- ☐ **Madras Meen Curry** 
Murrel fish cubes cooked in a tomato and coconut gravy along with drumstick and raw mango
- ☐ **Kozhi Melagu Curry**
Tender pieces of chicken cooked in an exquisite pepper flavoured gravy
- ☐ **Chettinad Chops**
Lamb chops marinated in ethnic Chettinad spices and pan fried

Taxes as applicable. We levy no service charge.

☐ Vegetarian items ☐ Non-Vegetarian items  Gluten Free  Sattva
 Lactose Free  Contains Shellfish  Choose Wise. Go for it !

KARNATAKA

- ▣ **Kai Korma** 🍄 🌿
Vegetables simmered in a gravy of coconut, poppy seeds and ground spices
- ▣ **Padpe Uppukari** **LS** 🍷 🌿
Seasonal greens tossed with coconut and spices
- ▣ **Battani Masala** 🌿
Green peas cooked in a spiced onion tomato masala
- ▣ **Pomfret Kalvan** 🐟
Pomfret cooked in a gravy made of a special blend of spices
- ▣ **Yetti Masala** 🍄 🐟
Shrimps cooked in a tomato based gravy in traditional Tulu style
- ▣ **Kori Kempu Bezule**
Chicken morsels batter fried and tossed with onions, tomato and curd
- ▣ **Mamsam Saaru**
Boneless lamb cooked in traditional Mysore style

Taxes as applicable. We levy no service charge.

▣ Vegetarian items ▣ Non-Vegetarian items **LS** Locally Sourced 🍄 Contains Shellfish

🌿 Sattva 🍷 Heart Smart 🍄 Contains Nuts 🐟 Choose Wise. Go for it !

KERALA

- ☐ Ullitiyal 
Braised shallots in a gravy of roasted coconut, coriander and chillies

- ☐ Avial  
A combination of handpicked vegetables in a sauce of coconut, curd and green chillies

- ☐ Vendakkai Varattiyathu 
Lady finger tossed with shallots, tomatoes, chillies, garlic and flavoured with fennel

- ☐ Chemmeen Thoran  
Tempered shrimps tossed with coconut and chillies

- ☐ Malabar Fish Curry 
Cubes of murrel fish simmered in a coconut gravy flavoured with Kodampuli

- ☐ Kozhi Stew 
Tender pieces of chicken served in a subtly flavoured coconut milk gravy

- ☐ Erachi Ishtoo 
Boneless pieces of lamb simmered in a chilli and fennel flavoured coconut gravy

Taxes as applicable. We levy no service charge.

 Vegetarian items  Non - Vegetarian items  Contains Shellfish
 Sattva  Gluten Free  Lactose Free  Choose Wise. Go for it !

ANNAM

- ☑ **Brinji** 
A Chettinad special vegetable pulao
- ☑ **Bisi Bele Hulianna**  
An Udipi speciality, fine blend of rice, lentil and vegetables
- ☑ **Bagala Bath**  
Rice and curd blend, tempered with mustard seeds, cumin and cashew nuts
- ☑ **Steamed Rice** 
Fine grain rice cooked to perfection
- ☑ **Chitrannam**  
Steamed rice with a choice of flavouring, lemon, coriander, podi, tamarind or coconut
- ☑ **Kal Dosai**  
Fermented rice and lentil pancakes gently cooked without oil
- ☑ **Veechu Parotta** 
A flaky, crisp bread of refined flour cooked to perfection on a griddle
- ☑ **Idiappam**   
Steamed rice string hoppers
- ☑ **Appam**   
A delicious soft centred, lace edged, rice pancake, made in a special cast iron pan
- ☑ **Ragi Sangati**    
Steamed finger millet balls, a speciality of Andhra region
- ☑ **Kodi Pulao**
An Andhra speciality of spiced chicken and rice combination
- ☑ **Khaima Choru**
Rice tossed with lamb mince, eggs, green chillies and capsicum
- ☑ **Moplah Yera Biryani**  
Flavoured medium spiced Kerala Muslim preparation of a flavourful melange of prawn and rice

Taxes as applicable. We levy no service charge.

☑ Vegetarian items ☑ Non-Vegetarian items  Contains Nuts  Heart Smart  Sattva
 Contains Forgotten Grains  Contains Shellfish  Gluten Free  Choose Wise. Go for it !

SIGNATURE DAKSHIN THALI

(Kindly ask your service associate for today's menu selection)

☐ Special Vegetarian Thali 

Lunch

☐ Special Non-Vegetarian Thali

Lunch

☐ Special Sea Food Thali 

Lunch



Taxes as applicable. We levy no service charge.

☐ Vegetarian items ☐ Non-Vegetarian items

 Sattva  Choose Wise. Go for it !

MADHURAM

- ☐ **Badam Halwa**  
A dense sweet confection made from almond paste, ghee and sugar
- ☐ **Elaneer Payasam**   
Tender coconut kernels in cardamom flavoured coconut milk
- ☐ **Basundi** 
Saffron flavoured milk reduction
- ☐ **Palada Pradhama**  
A Kerala speciality made with milk and jaggery
- ☐ **Parmannam**  
Cardamom flavoured rice sweetened with jaggery
- ☐ **Pandala Payasam** 
Seasonal fruits stewed in milk and sugar
- ☐ **Semiya Payasam**  
Vermicelli cooked in milk and sweetened with jaggery and cardamom
- ☐ **Vathalappam** 
Steamed coconut custard sweetened with jaggery and flavoured with cardamom
- ☐ **Dakshin Kapi**  
Our celebrated South Indian Coffee

Taxes as applicable. We levy no service charge.

☐ Vegetarian items ☐ Non-Vegetarian items  Sattva

 Lactose Free  No Added Sugar  Contains Nuts  Heart Smart