

॥ S̄arvasyam ॥
Served with Purity



The Essence of South India

Welcome to Sarvasyam, where every dish is a celebration of authentic South Indian and fusion flavours. Rooted in tradition and crafted with passion, our menu brings you the rich culinary heritage of southern India and much more. From crisp dosas to aromatic filter coffee, every bite embodies the soul of the South.

At Sarvasyam, we believe in serving food that nourishes both body and spirit. Our ingredients are carefully chosen, our recipes remain true to their origins, and our hospitality reflects the warmth of a traditional South Indian home.

Join us for a meal that is not just delicious but an experience one that takes you on a journey through the diverse and vibrant tastes of South India.



Benne Specials

BENNE THATTE IDLI	189
Flat, soft idli topped with white butter.	
BENNE SADA DOSA	210
Classic dosa with a buttery twist for a delightful crunch.	
BENNE MASALA DOSA	245
Crispy dosa with spiced potato filling and buttery goodness.	
BENNE OPEN MASALA DOSA	262
Open-style dosa with a flavourful potato mix and a generous dollop of butter.	
BENNE SOFT UTTAPAM	255
Melt-in-the-mouth uttapam infused with butter.	

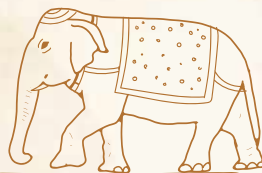
Rasam

JEERA MILAGU RASAM	235
A comforting South Indian pepper cumin broth, best enjoyed with Mini Wada/Mini Idli 5 pieces @ ₹50.	
THAKALLI PARIPPU RASAM	235
Classic tomato-based rasam, light and refreshing with Mini Wada/Mini Idli 5 pieces @ ₹50.	
TOMATO RASAM	235
A classic creamy tomato soup with a South Indian touch.	
MYSORE RASAM	235
Spiced rasam with a hint of sweetness.	

Pongal

SWEET PONGAL	265
Traditional jaggery-sweetened rice dish.	
KARA PONGAL	285
Comforting & creamy rice-lentil medley, tempered with ghee, pepper, and spices.	

Jain? Just ask!



Classic Dosas

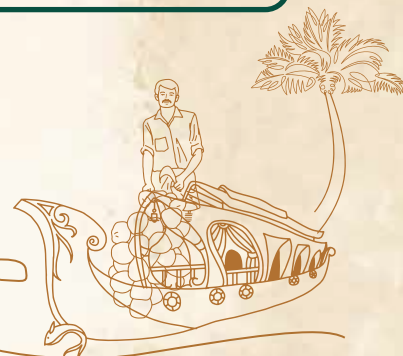
SADA DOSA.....	160
A simple, crispy delight.	
GARLIC DOSA	180
A crispy delight dosa infused with garlic & spices.	
MASALA DOSA	189
A simple, crispy delight with spiced potato filling.	
MYSORE SADA DOSA	210
A spicy Mysore style Dosa.	
RAVA DOSA.....	225
Crispy semolina Dosa.	
MYSORE MASALA DOSA.....	235
A spicy Mysore style Dosa with potato filling.	
RAVA MASALA DOSA.....	245
Crispy semolina Dosa with spiced potato filling.	
PAPER DOSA	365
A long family paper dosa.	

Add ons: Cheese ₹50 | Onion ₹15 | Spicy Podi ₹30

Mouth Melting Dosas

CHETTINAD SPICY MASALA DOSA.....	265
A fiery South Indian delicacy packed with bold flavours.	
PANEER CHATPATA DOSA	295
Spicy cottage cheese filled Dosa with a flavourful twist.	
PAV BHAJI DOSA	295
A fusion of the iconic Mumbai bhaji inside a crispy Dosa. (Add Cheese ₹50)	
PANEER BHURJI DOSA.....	315
Crisp dosa generously stuffed with spiced scrambled paneer for a rich, protein-packed bite.	
RAVA BITE-SIZE DOSA	325
Mini crispy dosas perfect for snacking.	
SARVASYAM SPECIAL DOSA	345
A chef-curated signature dosa packed with surprise flavors that celebrate our South Indian roots.	

Jain? Just ask!



Specials Dosas

RAGI DOSA	265
Whole some finger millet Dosa.	
MURUGAN PODI DOSA	265
A regional favorite - crispy dosa laced with our house-made Murugan-style podi masala.	
CHOCO HONEY DOSA	265
Dosa drizzled with chocolate and honey.	
PODI ONION DOSA	275
Spiced lentil Dosa topped with crispy onions. (Add GHEE/cheese ₹50)	
CHOCO CHEEZY DOSA	275
Dosa drizzled with chocolate and cheese.	
RAGI MASALA DOSA	295
Wholesome finger millet Dosa with spiced potato filling. (Add Butter/cheese ₹50)	

Idli

ANNA IDLI	120
Soft and fluffy traditional rice idli.	
GHEE IDLI	150
Soft idlis topped with aromatic ghee.	
THATTE IDLI	160
Large, flat idli with a soft and spongy texture.	
IDLI WADA	180
A perfect combo of idli and crispy wada	

Mini Idli (6 pcs)

STEAM MINI IDLI	150
Soft mini idlis served with chutney and sambar.	
PODI MINI IDLI	180
Soft mini idlis tossed in fiery podi masala—perfect for spice lovers.	
RASAM MINI IDLI	235
Mini idlis served in flavourful South Indian rasam.	

Jain? Just ask!



Speciality Idli

COORG IDLI	295
Soft idlis infused with Coorg spices and flavours.	
GHEE ROAST IDLI	299
Fluffy idlis roasted in goodness of Ghee.	
TOMATO KORMA IDLI	300
Soft idli served in rich and tangy tomato korma.	
MOORU CURRY IDLI	300
Idli served with a tangy spiced yogurt based curry.	
CHETTINAD IDLI	315
Idli tossed in a spicy Chettinad masala.	
ANDHRA STYLE IDLI CHILLY	315
Spicy Andhra-style stir fried idli.	
MALABAR CURRY IDLI	320
Idli paired with a creamy Malabar style stew.	
DAKSHIN MASALA IDLI	325
Spicy South Indian style masala coated idli.	
GUNTUR MASALA IDLI	325
Idli coated fiery Guntur chili spice mix.	
MULGAI IDLI	335
Idli served with flavourful drumstick based curry.	
BUTTER GARLIC IDLI	340
Idli sauteed in butter with garlic seasoning.	
IDLI PLATTER	425
A combination of different types of idlies - Minipodi Idli, Butter Garlic Idli, Dakshin Idli, Mulgai Idli & Ghee Roast Idli	

Jain? Just ask!



Medu Wadai

MEDU WADAI (3 PCS)	190
Crispy golden lentil fritters, soft inside and crunchy outside.	
ONION MEDU WADAL.....	210
Classic Medu Wadai with caramelized onions for a delicious twist.	
PANIYARAM (Sweet/Salty)	220
Crispy outside soft inside comes in sweet and savoury flavours.	
PARUPPU WADA(Dal wada).....	220
Crunchy golden delights wada.	
RASAM MEDU WADAL.....	230
Crispy golden lentil fritters served with rasam.	

Uttapam Varieties

PLAIN UTTAPAM.....	165
A soft, fluffy South Indian pancake made from fermented rice & lentil batter.	
PODI ONION UTTAPAM.....	199
A flavourful mix of spiced podi and onion for an authentic taste.	
TOMATO UTTAPAM.....	220
A simple yet delicious topped with the goodness of fresh tomatoes.	
ONION CHILLI UTTAPAM	230
A perfect mix of onions and green chillies.	
TOMATO ONION UTTAPAM.....	245
A simple yet delicious combination of tomato and onion.	
MASALA UTTAPAM.....	255
A spicy blend of authentic South Indian flavours.	
BUTTER SOFT UTTAPAM.....	255
Melt-in-the-mouth uttapam infused with butter.	
PEPPER CORN CAPSICUM UTTAPAM	260
A crunchy mix of peppercorn and capsicum.	
RAGI UTTAPAM	285
A wholesome and healthy ragi based uttapam.	
CHEESE CHILLI UTTAPAM	290
A cheesy, spicy delight with a hint of garlic.	
CHEESE TOMATO PANEER UTTAPAM.....	295
A Jain friendly indulgence with paneer, tomato and cheese.	

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Dakshin Snacks

RAVA UPMA	210
A wholesome semolina dish tempered with mustard and curry leaves.	
SEMIYA UPMA	220
A flavourful vermicelli upma cooked with vegetables and spices.	
THAIR WADA	225
Crispy vada dipped in spiced yogurt.	
ONION RING PAKODA	225
Crispy, golden-fried onion rings coated in a spiced gram flour batter.	
MANGLORE BUNS	225
Sweet, fluffy, deep-fried banana puris from Karnataka.	
VENGAYA (South Indian style onion pakoda)	235
Crispy onion fritters fried to golden perfection.	
CHOW CHOW BATH	250
A delightful Karnataka breakfast combo of sweet Kesari Bath and savory Khara Bath, served together for a perfect balance of flavors.	
BANANA BHAJI	255
Delicious cutlets made with ripe bananas and subtle spices.	

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Dakshin Main Course

VENDAkkAI PULI MASALA.....325

Lady finger cooked in a tangy tamarind-based masala.

URLAI COCONUT CURRY.....325

Potatoes simmered in a fragrant coconut gravy.

CABBAGE BEANS PORIYAL.....325

Stir-fried cabbage and beans with coconut and spices.

PURI BHAJI330

Fluffy, golden puris served with a flavorful and comforting potato masala, a classic Indian favorite.

ENNAI KATHIRIKAI330

Brinjal curry cooked in a tangy and flavorful masala.

MUSHROOM MELAGU SUKKA.....335

Spiced mushroom pepper stir-fry with bold flavors.

VEG KURMA340

A rich and aromatic coconut-based mixed vegetable curry.

AVIAL350

A classic Kerala-style mixed vegetable dish in coconut yogurt gravy.

PANEER PODIMAS.....350

Scrambled paneer with South Indian spices.

MALABAR CURRY IDLI.....365

A rich and aromatic coconut-based curry infused with South Indian spices.

PANEER GASSI.....370

A Mangalorean delicacy featuring soft paneer cubes simmered in a fragrant coconut and spice-infused curry.

PANEER SUKKA.....370

A dry and flavorful coastal dish, where paneer is tossed in a blend of Mangalorean spices and coconut.

PANEER GHEE ROAST.....370

Paneer cubes roasted in a fiery Mangalorean-style ghee masala.

SARVASYAM THALI.....550

A wholesome South Indian feast featuring a variety of flavorful dishes.

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Accompaniments

CHAPATI	40
NEER DOSA (2 Pieces)	65
APPAM	75
APPALAM (2 Pieces)	80
RICE	85
JEERA RICE	99
KERALA PARATHA	119

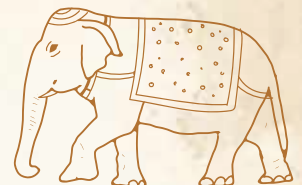
Sadham (Served With Rasam & Appalam)

THAIRU SADHAM (Curd Rice)	290
<i>Cool and refreshing curd rice with a hint of spice.</i>	
TOMATO SADHAM	295
<i>Tangy tomato rice bursting with South Indian flavours.</i>	
COCONUT RICE	299
<i>Fragrant South Indian Coconut - infused rice, lightly tempered with spices.</i>	
SAMBAR SADHAM	305
<i>A comforting blend of rice and lentils in tangy sambar.</i>	
BISSI BELE BHATH	305
<i>Karnataka's favourite spicy and flavourful rice dish.</i>	
PULIYODHARI	315
<i>Tamarind-infused rice with a perfect balance of tang and spice.</i>	

Biryani (Served With Raita & Appalam)

VEG CHETTINAD BIRYANI	335
<i>Fragrant South Indian biryani with bold spices.</i>	
DAKSHIN BIRYANI	350
<i>Andhra-style aromatic biryani cooked to perfection.</i>	
KALAN BIRYANI (Mushroom Biryani)	355
<i>Mushroom biryani packed with Kerala spices.</i>	

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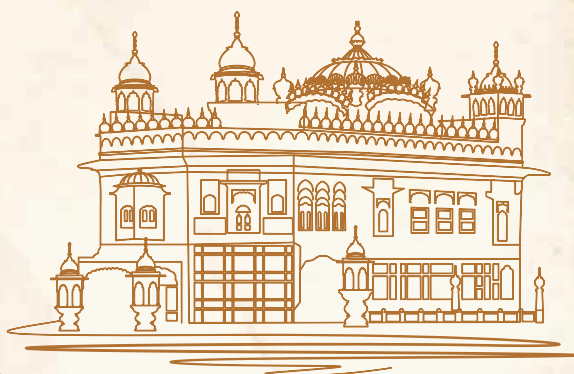
North Indian Starters

TANDOORI PANEER TIKKA	250
Char-grilled cottage cheese marinated in aromatic spices.	
BANJARA PANEER TIKKA	255
Juicy paneer cubes marinated in robust rustic spices, char-grilled to smoky perfection—earthy, bold, and full of flavor.	
MALAI SILK PANEER TIKKA	255
Melt-in-the-mouth paneer marinated in a rich blend of cream, cheese, and delicate spices—grilled to golden tenderness.	
ACHARI PANEER TANDOORI	255
Soft paneer marinated in a tangy, pickle-spiced masala and grilled for a bold, mouthwatering twist on traditional tikka.	
PAHADI HERB PANEER	255
Cubes of paneer infused with fresh mountain herbs, mint, and green spices—lightly grilled for a fresh, aromatic delight.	
CORN & CHEESE SEEKH	255
Soft and smoky skewers of corn and cheese.	
KASHMIRI VEG SEEKH	255
A vibrant medley of seasonal vegetables, nuts, and Kashmiri spices, shaped into tender seekh kebabs—flavorful, soft, and mildly spiced.	
CHEF'S SPECIAL BABY ALOO ROAST	255
Crisp baby potatoes tossed in our chef's secret masala - irresistibly spicy & tangy.	
DAHI KE KEBAB	265
Hung curd patties with crisp crust & soft, tangy center - an elegant delicacy.	
HARA BHARA KEBAB	270
Spinach and green pea patties infused with Indian spices.	
STUFFED MUSHROOM TIKKA	275
Tandoor-roasted mushrooms filled with flavorful stuffing.	

Mumbai Style

SPECIAL PAV BHAJI350

Mumbai-style mashed vegetable curry served with buttered pav.
(Add ons: Cheese ₹ 50 | Masala Pav ₹ 20)



North Indian Main Course

DESI PANEER CLASSIC	299
The ultimate comfort dish—succulent paneer simmered in a hearty, spiced tomato-onion gravy that never goes out of style.	
PANEER KHURCHAN TANDOORI STYLE	305
Shredded paneer tossed with crunchy onions and zesty spices—smoky, spicy and perfect for those who love bold flavors.	
VEG. KHEEMA MASALA	310
Vegetarian kheema-style dish made with minced veggies spice blend.	
VEG. HARIYALI	310
Smoked mashed eggplant cooked with tomatoes and spices.	
PANEER LAZEEZ ROYALE	315
Soft, velvety paneer served in a rich, indulgent gravy bursting with royal flavors - an elegant treat for special occasions.	
DO PYAZA PANEER DELIGHT	319
A rich onion-lover's curry - paneer cooked gently with layers of caramelized onions and savory spices for a deeply satisfying taste.	
PANEER BUTTER MASALA	319
Creamy tomato-based curry with soft paneer cubes.	
KADAI SPICE PANEER	325
Wok-tossed paneer with crisp capsicum, onions, and bold Kadai spices - fiery, aromatic, and full of character.	
KOLHAPURI PANEER HEATWAVE	335
A fiery Maharashtrian favorite—paneer cooked in a robust, rustic gravy with bold spices that bring the heat and flavor alive.	
SUFIYANI PANEER TIKKA MASALA	349
Smoky paneer chunks in a rich tomato gravy.	
RAJMA MASALA	349
North Indian-style red kidney beans in a spiced gravy.	
SHAHI PANEER VELVET	365
A silky, luxurious Mughlai-inspired curry where tender paneer floats in a creamy cashew and saffron gravy - pure indulgence on a plate.	
MALAI KOFTA	365
Soft paneer and potato dumplings in a creamy gravy.	
KAJU KHEEMA CHATPATTA	390
Stir-fried potato and cauliflower with ginger essence.	



North Indian Accompaniments

CHAPATI.....60/75
Whole-wheat slim home style roti.

BUTTER ROTI.....75
Soft tandoori bread with delicious fillings.

TANDOORI ROTI (PLAIN/BUTTER).....80/95
Traditional clay oven-baked Indian bread.

BUTTER NAAN99
Multi-layered crispy and flaky Indian bread.

GARLIC NAAN105
Soft and fluffy naan infused with garlic butter.

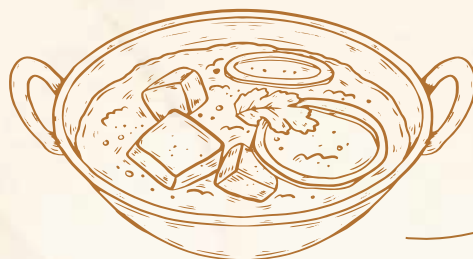
CHEESE GARLIC NAAN.....115
Spiced gram flour flatbread with a rustic touch.

SARVASYAM PARATHA.....119
Soft and fluffy paratha infused with garlic butter.

Khichdi (Served With Appalam)

DAL KHICHDI.....280
Comforting lentil and rice dish, lightly spiced.

PALAK KHICHDI.....290
Nutritious spinach-infused khichdi with aromatic spices.



Desserts

YUMMY HOT GULAB JAMUN	59
Warm, soft, and juicy khoya dumplings soaked in fragrant sugar syrup.	
THANDA GARAM JAMUN	79
Warm gulab jamun served with cold vanilla ice cream a delightful hot and cold experience.	
MYSORE PAK	129
A soft, melt-in-the-mouth South Indian sweet made with roasted gram flour, ghee, and sugar—timeless and irresistible.	
RAVA KESARI	249
A traditional saffron-infused semolina sweet dish.	
PINEAPPLE SHEERA	259
A sweet semolina dessert flavoured with pineapple and ghee.	
BANANA SHEERA	259
A rich, wholesome dessert made with bananas and ghee.	
BADAM HALWA	290
Rich, velvety almond dessert slow-cooked in ghee with a hint of saffron and cardamom—pure indulgence in every bite.	
SEMIYA PAYASAM	299
A classic South Indian vermicelli pudding cooked in milk and flavored with cardamom.	
YELNEER PAYASAM	305
A refreshing coconut-based kheer infused with tender coconut pulp.	
BROWNIE WITH ICE CREAM	315
A fudgy chocolate brownie served with a scoop of creamy vanilla ice cream.	

