



SOUTH INDIAN
RESTAURANT

MENU



Southindianrestaurent_Manta



South Indian Restaurant



Indian food is different from rest of the world not only in taste but also in cooking methods. It reflects a perfect blend of various cultures and ages. Just like Indian culture. Food in India has also been influenced by various civilizations, which have contributed their share in its overall development and the present form. Foods of India are better known for its spiciness. Throughout India, be it North India or South India. Spices are used generously in food. But one must not forget that every single spice used in Indian dishes carries some or the other nutritional as well as medicinal properties.

In the southern India, the states make great use of spices, fishes and coconuts, as most of them have coastal kitchens. In the foods of Tamil Nadu use of tamarind is frequently made in order to impart sourness to the dishes. Idlis, Dosas, Samber, Vada. It simply distinguishes the Tamil Food from other cuisines.

The cooking style of Andhra Pradesh is supposed to make excessive use of chilies, which is obviously to improve the taste of the dishes.

In Kerala, some of the delicious dishes are the lamb stew and appams, Malabar fried prawns, fish molie and rice puttu. Another famous item of this region is the sweetened coconut milk.

SOUPS – SALADS /

SOPAS – ENSALADAS

CHICKEN CLEAR SOUP/ HOT & SOUR CHICKEN SOUP ... \$4.99

Chicken , onion, roasted garlic, ginger, bay leaf, carrot, thyme, and chicken stock water served with coriander leaf and served hot.

Pollo, o marisco, cebolla, ajo asado, jengibre, laurel, zanahoria, tomillo y agua de caldo de pollo servido con hoja de cilantro y servido caliente.

SEA FOOD SOUP

..... \$4.99

Mixed sea food with vegetables ginger garlic with stock water served with hot.

Marisco mixto con verduras. Ajo jengibre y agua en stock servido con agua caliente.



VEG CLEAR SOUP \$3.99

Mixed vegetables with roasted garlic, vegetables stock water served with hot.

Verduras mixtas con ajo asado, verduras en stock de agua servidas con agura caliente.

SPINACH CHICKEN SOUP \$4.99

Chicken, chopped spinach and minced garlic onions, pepper, celery, cooked well and served.

Pollo, espinacas picadas y cebollas picadas de ajo, pimientos, apio, bien cocidos y servidos.

GREEN SALAD

..... \$3.99

Onions, Tomato, Carrot, Cucumber, Chilies, Lemon
Cebollas, Tomate, Zanahoria, Pepino, Chiles, Limon.

PEANUT MASALA SALAD

..... \$3.99

Onion, Tomato, Lemon, chat masala, Peanuts & coriander leaves.

Cebolla, tomate, limón, chat masala, maní y hojas de cilantro.

STARTERS – ENTRADA



CAULIFLOWER MANCHURIAN ... \$5.99

Cauliflower, Onion, Capsicum, Ginger, Tomato Sauce, Soya Sauce. *Coliflor, Cebolla, Pimiento, Jengibre, Salsa de Tomate, Salsa de Soya.*



SAMOSA EMPANADA HINDU ... \$4.99

Small triangular dough filled with Potato, Green Peas, Carrot with Indian Spices.

pequeña masa triangular rellena de Papa, Alverjita, Zanahoria con Especies de la India.



ONION PAKODA ... \$4.99

Onion, Gram Flour, Indian Spices. *Cebolla Apanada, Harina de Garbanzo con Especies de la India.*



POTATO PAKODA ... \$4.99

Potato, Corn Flour, Gram Flour, Indian Spices.

Papas apanadas en harina de maiz y harina de garbanzo con especias de la India.



CHILLI PRAWNS ... \$6.99

Onion, Fried Prawns, Capsicum, Spicy Sauce, Tomato Sauce *Cebolla, Camarones Fritos, Pimiento, Salsa Picante, Salsa De Tomate.*



TAWA FRIED PRAWNS ... \$6.99

Marinated Prawns along with Chilli powder and Indian Spices, Tawa fried. *Camarones marinados junto con chile en polvo y especias de la India, frito Tawa.*



CHICKEN MANCHURIAN ... \$6.99

Fried Chicken, Ginger, Garlic, Onions, Capsicum and Tomato Sauce & Soya Sauce

Pollo frito, Jengibre, Ajo, Cebolla, Pimiento Verde, Salsa de Tomato & Salsa de Soya



CHILLI CHICKEN ... \$6.99

Onion, Fried Chicken, Capsicum, Spicy Sauce, Tomato Sauce *Cebolla, Pollo Frito, Pimiento, Salsa Picante, Salsa De Tomate.*



CHICKEN VARUVAL ... \$6.99

Chicken, South Indian spices, Ginger, Garlic, Onion and Curry leaves. *Pollo, especias del Sur de la India, Jengibre, Ajo, Cebolla y hojas de curry.*



ASSORTED PAKODA PLATTER ... \$7.99

Vegetables mixed with Gran flour and Indian Spices, Deep Fried. *Verduras mezcladas con harina de garbanzo y especias de India, Fritado.*

STARTERS – ENTRADA



CAULIFLOWER 65 ... \$4.99

Cauliflower mixed with Indian spices corn flour and Deep fried.

Coliflor mezclada con especias de la India, Harina de maiz y frito.



CHICKEN PAKODA ... \$6.99

Chicken, Corn flour, Gram flour, Indian spices and fried.

Pollo, flor de maiz, harina de garbanzo, especias de la India y fritas.



MIXED SEA FOOD DRY ... \$6.99

Prawns, Squid, Fish and mixed with Indian spice and Ginger Garlic.

Camarones, calamares, pescado y mezclados con especias de la India ajo y jengibre.



CHICKEN 65 ... \$6.99

Chicken mixed with indian spices, flour, Deep fried.

Pollo mixto con especias de la India, harina y fritado.



HONEY CHILLI POTATO ... \$5.99

Fried potatoes are cooked with chili sauce, vinegar, garlic, honey, fried and served crispy with sesame seeds.

Papas fritas cocidas con Salsa de chili, vinagre, ajo, miel y servidas crujientes con semillas de ajonjoli.



CHILLI FISH ... \$6.99

Fried fish with pepper and soya sauce, vinegar, tomato sauce mixed garlic with spring onions.

Pescado frito con pimienta y salsa de soya, vinagre, salsa de tomate, ajo mezclado con cebolletas.



KUNG PAO CHICKEN ... \$6.99

Boneless chicken, Red wine, soya sauce, vinegar, spring onion, garlic.

Pollo deshuesado, Vino Tinto, salsa de soya, vinagre, cebolleta, ajo.

MAIN COURSE - PLATO PRINCIPAL - VEGAN SPECIALS

VEGETARIAN - VEGETARIANO



PARUPPU KULAMBU(DAL)

\$7.99

Lentils with mustard seeds, cumin seeds, onion, turmeric powder, garlic with Indian spices.

Lentejas con semillas de mostaza, comino, cebolla, polvo de curcuma, ajo con especias de la India.



ALOO GOBI

\$7.99

Potato, Califlower, Indian Spices, Garlic, Cumin Seeds.

Papas, Coliflor, Ajo, Comino y Especias de la India.



KADAI VEGETABLE

\$7.99

Green Pepper, Onion, Tomato, Mix Veg, Indian Spices.

Pimiento Verde, Cebolla, Tomate, Vegetales Mixtos, Especies de la India



CHANA MASALA

\$7.99

Chickpeas, Onion, Tomato, Garlic, Coriander Powder, Chiles, Ginger, Indian Spices.

Garbanzo, Cebolla, Tomate, Ajo, Polvo de Cilantro y Aji, Jengibre, Especies de la India.



VEGETABLE CURRY

\$7.99

Mixed vegetables,cooked with indian spices,onion based gravy.

Vegetales mixtos, cocidos con especias de la India, salsa base de cebolla.



VEGETABLE KOORMA

\$7.99

Mixed vegetables,cooked with indian spices,garam masala,with coconut milk.

Verduras mixtas, cocidas con especias de la India, garam masala, con leche de coco.



PUMPKIN COCONUT KOOTU

\$7.99

Pumpkin, Coconut, Indian Spices, Lentils, Tomato, Onion, Cumin.

Zapallo, Coco, Especias, Lenteja, Tomate, Cebolla, Comino.



BAINGAN CURRY

\$7.99

Brinjal, Onion, Tomato, Indian Spices, Cumin, Fenugreek, Mustard, Tamarind Sauce.

Berenjena, Cebolla, Tomate, Especies de la India, Granos de Comino, Granos de Mostaza negra, Granos de Enogreco, Salsa de Tamarindo.

PREGUNTE POR VEGANO SPECIALS

MAIN COURSE - PLATO PRINCIPAL

VEGETARIAN - VEGETARIANO



TAWA VEG CURRY

Marinated Vegetables grilled in tawa and made a curry with Indian spices.
Verduras marinadas a la parrilla en tawa con curry y especias de la India.

\$7.99



PANEER BUTTER MASALA

Paneer, Butter, Milk, Almond, Nuts Paste, Indian Spices.
Ricota frita en mantequilla, leche, Almendras, Pasta de Nueces y especias de la India.

\$7.99



PALAK PANEER

Paneer, Spinach, Indian Spices. Creme.
Ricota, Espinaca, Especias, Crema de Leche

\$7.99



MATAR PANEER

Paneer, green pease, cooked with tomato base gravy with Indian spices.

Ricota, guisantes, cocidos con salsa base de tomate con especias de la India.

\$7.99



DAL PALAK

Lentils, onion, tomato, spinach, with cumin seeds, garlic Indian spices.

Lentejas, cebolla, tomate, espinacas, con comino, ajo, especias de la India.

\$7.99



MAIN COURSE - PLATO PRINCIPAL

NON VEGETARIAN - NO VEGETARIANO



PALAK CHICKEN

Chicken, Spinach, Indian Spices, Creme.
Pollo, Espinaca, Especies de la India, Crema de Leche.

\$8.99



KADAI CHICKEN

Onion, Green Bell, Pepper, Carrot, Indian Gravy, Almond & Nuts Paste.
Pollo Marinado con Cebolla, Pimiento Verde, Zanahoria, Salsa de la India, Pasta de Nueces y Almendras.

\$8.99



CHICKEN TIKKA MASALA

Chicken Marinated with Spices, Indian Gravy and Kasthuri Methi.
Pollo marinado con especias, Salsa de la India y oregano Indu

\$8.99



BUTTER CHICKEN

Marinated Chicken with butter, Milk, Almonds and Nuts Paste.
Pollo marinado en mantequilla, leche, pasta de nueces y almendras.

\$8.99



CHICKEN KORMA

Chicken, Indian Gravy, Indian Spices, Coconut Milk.
Pollo con Salsa de la India, Especies de la India, Leche de Coco.

\$8.99



CHICKEN MADARASI

Chicken, onion, tomato ginger and garlic paste, turmeric cooked with indian spices
Pollo, cebolla, tomate, pasta de ajo y jengibre, cúrcuma cocida con especias de la India

\$8.99



CHICKEN CURRY

Chicken, Onion, Tomato, Ginger Garlic paste, Indian Spices.
Pollo, Cebolla, Tomate, Pasta de Ajo y Jengibre, Especies de la India.

\$8.99



PRAWN MASALA

Prawn cooked with tamarind sauce, ginger, garlic paste and Indian spices.
Camarones Cocidos con salsa de tamarindo, pasta de Ajo y Jengibre y Especies de la India.

\$8.99

NON VEG - NO VEGETALES



LAMB KORMA

Lamb cooked with Indian spice and coconut and onion, tomato basic gravy.
Cordero cocido con especias de la India, coco y salsa base de tomate y cebolla.

\$11.99



KASHMIRI LAMB ROGAN JOSH

Lamb with kasmiri chilli powder turmeric, ginger, garlic cooked with Indian spcie.
Cordero cocido con polvo de chile kasmiri, curcuma, jengibre y ajo con especias de la India.

\$11.99



LAMB SAAGWALA

Lamb cooked with spinach, turmeric & coriander powder and Indian spice.
Cordero cocido con espinacas, curcuma, cilantro y especias de la India.

\$11.99



LAMB CURRY

Lamb cooked with onion based gravy, Ginger, garlic and all the Indian spices.
Cordero cocido con salsa a base de cebolla, jengibre, ajo y todas las especias de la India

\$11.99



SPECIAL SOUTH INDIAN FISH CURRY

Fish with turmeric, cumin seeds, fenugreek seeds, mustard seeds cooked with tamarind and spices.
Pescado cocido con curcuma, semillas de comino, semillas de fenogreco y mostaza, tamarindo y especias.

\$8.99



MIXED SEA FOOD CURRY

Prawn, squid, fish and mixed with Indian spice cooked onion basic gravy.
Camarones, calamares, pescado y mezcladas con especias de la India cocidas con salsa base de cebolla.

\$8.99



MALABAR FISH CURRY

Fish cooked with indian spices and coconut milk.
Pescado cocido con especias de la India y leche de coco.

\$8.99



ARROZ - RICE SPECIALS



JEERA RICE \$4.99
Cumin seed, butter ,
coriander Leafs & Peanuts.
*Semillas de comino, man-
tequilla,hojas de cilantro y
maní*



TOMATO RICE \$4.99
Rice with Tomato, Garlic,
Onion.
*Arroz con Tomate, Ajo y
Cebolla.*



COCONUT RICE \$4.99
Dry Cocunut,Peanut,
Cumins seeds, Ghee
*Coco seco, maní,
Semillas de Comino,
Ghee*



TAMARIND RICE/
LEMON RICE \$4.99
Rice and tamarind or
lemon cooked with South
Indian spices.
*Arroz y tamarindo o limón
cocidos con especias del
sur de la India.*



MIXED SEA FOOD RICE\$7.99
Mixed sea food cooked with rice and Indian spices.
Mariscos mixtos cocidos con arroz y especias de la India.

NOODLES



SCHEZWAN STYLE VEG NOODLES /
CHICKEN NOODLES / EGG NOODLES\$7.99
Noodles cooked with vegetables or chicken or Egg and schezwan
sauce.
Fideos cocidos con verduras o pollo o huevo y salsa de schezwan.



CHICKEN NOODLES\$7.99
Noodles with chicken, peppers carrots, onions, cabbages.
Fideos con pollo, pimientos, zanahorias, cebollas y coles.



MIXED SEAFOOD NOODLES\$7.99
Mixed seafood, vegetable and egg with spices.
Marisos mixtos, vegetales y huevo con especias.

FRIED RICE - ARROZ FRITO



SCHEZWAN STYLE \$7.99
VEGETABLE/EGG/CHICKEN/PRAWN
Vegetales/Huevo/Pollo/Camaron
cocinado con arroz y Especials



PLAIN RICE \$1.50

BIRIYANI SPECIAL

*BIRIYANI is the most popular dish, basmati rice
cooked with chicken/Mutton/prawns in the
aroma of mint and South Indian species.*

*BIRIYANI es el plato más popular, arroz basmati
cocido con pollo/cordero/camorenes con aroma
de especias del sur de la India y menta.*



LAMB BIRIYANI\$12.99
CHICKEN BIRIYANI\$10.99
PRAWN BIRIYANI\$10.99
VEGETABLE BIRIYANI ...\$9.99



INDIAN BREAD - PAN HINDU



PLAIN NAAN

.....\$2.50



GARLIC NAAN

.....\$2.99



BUTTER NAAN

.....\$2.99



PARATHA

.....\$2.99



CHAPATHI

.....\$2.50



COCONUT NAAN

.....\$2.99



ALOO PARATHA

.....\$3.99



PANEER PARATHA

.....\$3.99

INDIAN DESSERTS - POSTRES LA INDIA



GULAB JAMUN

.....\$3.99

Golden brown balls of Indian fudge socks in sugar syrup with cardamom flavor.

Bolas doradas de calcetines de dulce de azúcar de la India en almíbar de azúcar con sabor a cardamomo



CARROT HALWA

.....\$3.99

Carrot halwa is traditional Indian pudding, made by semmaring carrots with milk and nuts, cardamom flavor.

El halwa de zanahoria es un pudín indio tradicional, elaborado con zanahorias semmaring con leche y nueces, flavor de cardamomo.



FALOODA

.....\$4.99

Made by rose syrup sweet, milk, ice cream, basil seed, served with cold.

Elaborado con almíbar de rosas dulce, leche, helado, semilla de albahaca, servido con frío.



ELANEER PAYASAM

.....\$3.99

Tender coconut water and flash, coconut milk and nuts, served with cold.

Agua de coco tierna y flash, leche de coco y nueces, servido con frío.



menu Kids



CHICKEN FRY + POTATO
POLLO FRITO + PAPAS

.....\$5.99



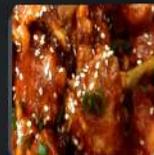
PANEER PAKODA
QUESO FRITO

.....\$5.99



MANGO CHICKEN LOLLIPOP
ALITAS SABOR MANGO

.....\$6.99



HONEY CHICKEN LOLLIPOP
SABOR MIEL

.....\$6.99



HONEY POTATOES
PAPAS FRITAS CON MIEL

.....\$5.99



FRENCH FRIES
PAPAS FRITAS

.....\$2.99



CHICKEN/POLLO PAKODA\$6.99
Chicken marinated with gram flour and fried
Pollo marinado en harina de garbanzo y frito



DRINKS MENU



Southindianrestaurent



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Beverages
Bebidas

SWEET LASSI	\$2.99
MANGO LASSI	\$2.99
STRAWBERRY/FRESA LASSI	\$2.99
RASPBERRY/MORA LASSI	\$2.99
BUTTER MILK	\$2.99

\$2.99

\$2.99

\$2.99

\$2.99

\$2.99



Natural Juice
Jugo natural

RASPBERRY/MORA	\$2.50
MANGO	\$2.50
PINEAPPLE/PIÑA	\$2.50
STRAWBERRY/FRESA	\$2.50
LEMON/LIMÓN	\$1.99
JARRA	\$6.99

\$2.50

\$2.50

\$2.50

\$2.50

\$1.99

\$6.99



Hot Beverages
Bebidas Calientes

CHAI TEA	\$2.99
TURMERIC TEA	\$1.99

\$2.99

\$1.99

Con Leche O Sin Leche

BLACK TEA WITH SPICES	\$1.99
SOUTH INDIAN FILTER COFFEE	\$2.99
HOT CHOCOLATE	\$2.99

\$1.99

\$2.99

\$2.99



BEERS | CERVEZAS



PILSENER	\$2.99
CLUB	\$2.99
SOL	\$3.99
CORONA	\$3.99
STELLA ARTOIS	\$3.99

SHOTS



TEQUILA	\$3.99
(Silver, cold)	
RUM	\$3.99
(Bascard)	

WHISKEY



FIREAN	\$2.50
OLD TIMES	\$2.75
VAT 69	\$2.99
RED LABEL	\$3.99
(Blended Scotch whisky)	

NON ALCOHOLIC



WATER	\$1.00
COLA/SPRITE	\$1.00
FRESH JUICE	\$1.99

COCKTAILS

MARGARITA	\$4.99
(Tequila, triple sec, lemon juice)	
BLUE LAGON	\$4.99
(Vodka, blue curacao, limon sprite)	
MOJITO	\$4.99
(Ron, lemon juice, sugar, mint, sprite)	
VDK STRAW	\$4.99
(Vodka, strawberry juice, lemon, trips sec)	
Mango Traute	\$4.99
(Mango, rum, Limon, ice and served with Mint leaf)	



MOCKTAILS

ICE TEA	\$3.99
(Lemon, tea, mint, ice, sugar)	
COLD COFFEE	\$3.99
(Coffee, milk, vanilla ice cream)	
VIRGIN MOJITO	\$3.99
(Lemon, mint, ice, sprite)	



WINES

	GLASS	BOTTLE
RED WINE		
House Wine	\$3.99	\$17.99
(Merlot cabernet sauvignon, Carmenere)		
MAIPO	\$4.99	\$19.99
(Merlot, cabertnet sauvignon, Carmenere)		
GATO NEGRO	\$5.49	\$24.99
(Merlot, Cabernet Sauvignon)		
WHITE WINE		
House Wine	\$3.99	\$17.99
(Sauvignon Blanco, Chardonnay)		
Maipo	\$4.99	\$19.99
(Saubignon blanco)		
INDOMITA	\$4.99	\$19.99
(Chardonnay)		

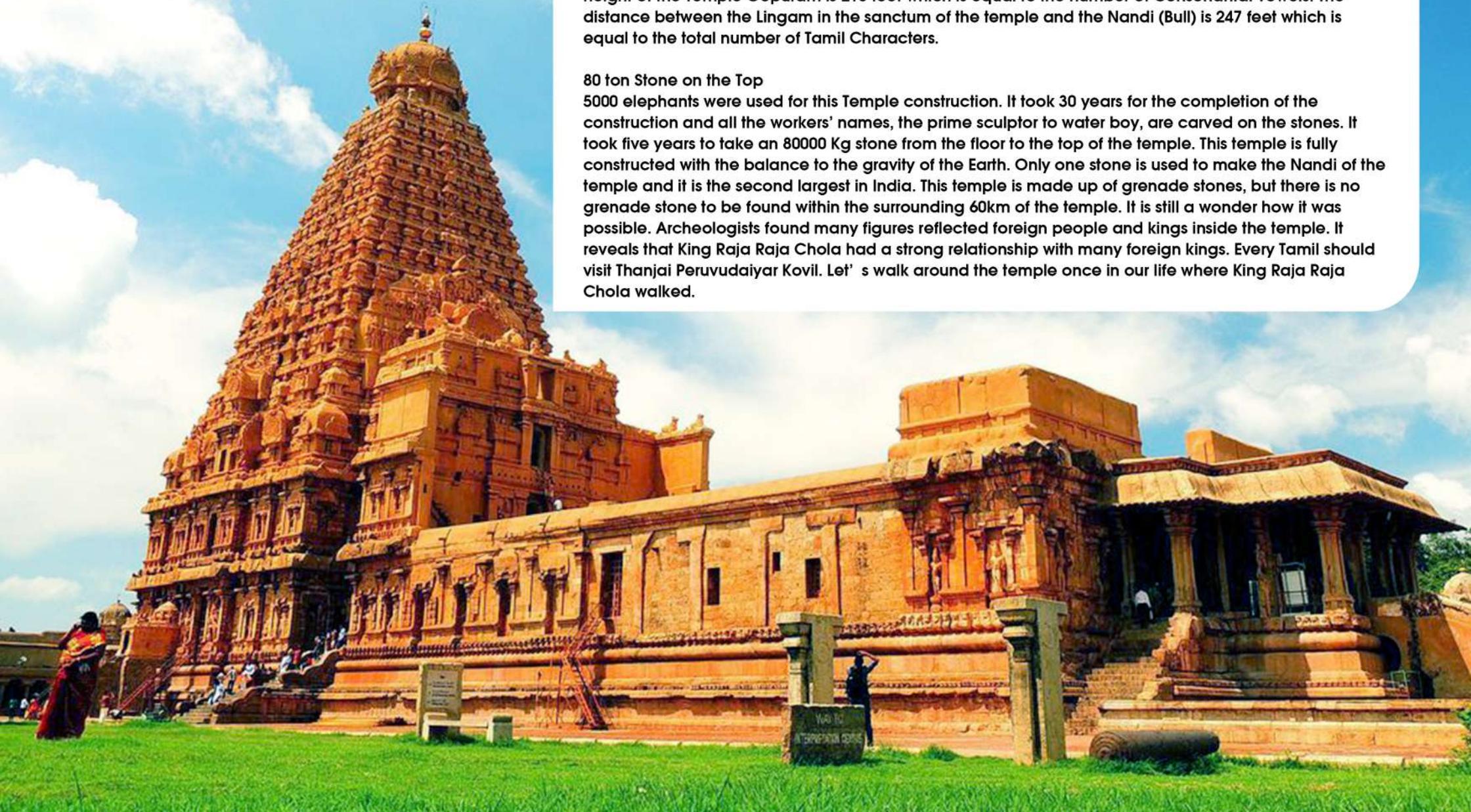


Thanjai during 17th -18th Centuries. But, the real name of the Thanjai Periya Kovil is Thanjai Peruvudaiyar Kovil (தஞ்சைப் பெரிய கோவில்) Not only the name alone Tamil, This is a fully Tamil Kovil. You will be wondered if you hear the true story.

The height of the Lingam in the sanctum of the temple is 12 feet which is equal to the number of Tamil vowels. The height of the Linga pedestal is 18 feet which is equal to the number of Tamil consonants. The height of the Temple Gopuram is 216 feet which is equal to the number of Consonantal-vowels. The distance between the Lingam in the sanctum of the temple and the Nandi (Bull) is 247 feet which is equal to the total number of Tamil Characters.

80 ton Stone on the Top

5000 elephants were used for this Temple construction. It took 30 years for the completion of the construction and all the workers' names, the prime sculptor to water boy, are carved on the stones. It took five years to take an 80000 Kg stone from the floor to the top of the temple. This temple is fully constructed with the balance to the gravity of the Earth. Only one stone is used to make the Nandi of the temple and it is the second largest in India. This temple is made up of grenade stones, but there is no grenade stone to be found within the surrounding 60km of the temple. It is still a wonder how it was possible. Archeologists found many figures reflected foreign people and kings inside the temple. It reveals that King Raja Raja Chola had a strong relationship with many foreign kings. Every Tamil should visit Thanjai Peruvudaiyar Kovil. Let' s walk around the temple once in our life where King Raja Raja Chola walked.





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SCAN ME FOR MENU



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