

Check our menu

P19

(South Indian)

- breakfast



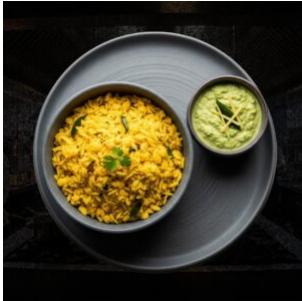
Broken Rice porridge

Sattvic, grounding, and tridoshic meal — especially healing for vata and pitta conditions



upma

Savoury semolina dish, quick, wholesome, and a versatile breakfast.



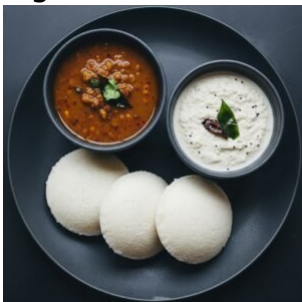
[poha](#)

Humbled breakfast with flattened rice



[Rice/Rava Vermicelli](#)

Light and nourishing: rice vermicelli, an easily digestible breakfast.



[IDLI](#)

Isn't just food, it's comfort on a plate



[Kara Kadubu](#)

Savory filling wrapped in soft rice flour dough



[puttu](#)

Sri Lankan breakfast comfort in cylindrical form



[idiyappam](#)

Steamed rice noodle light on the stomach and rich in satisfaction.



[Akki Rotti](#)

Traditional Karnataka's gluten free diet



[RAVA IDLI](#)

Whole grain goodness, warm, nourishing, and a gentle start.



[Sabudana Khichdi](#)

Warmth, texture, and quiet satisfaction with every bite



[Jowar Rotti](#)

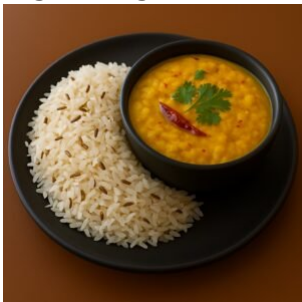
Rich in calcium, iron, and fiber, ragi, a powerhouse grain

- lunch
- Dinner



[lemon rice](#)

Light, digestible, Vitamin C-rich, immune-boosting, and flavourful.



[jeera ghee rice](#)

Light, sattvic, yet deeply nourishing experience



Bisi bele bath(Masoor Dal Version)

Bisibelebath is Karnataka's answer to a hug in a bowl.



pulav

Grace any simple meal with its soulful depth



Dal Khichdi with Masoor or Moong Dal

Soulful Simmer



[sattvic sambar](#)

Gentle, grounding, and deeply nourishing.



[neem rasam](#)

Celebrates simplicity and digestive strength



[rasam](#)

Celebrates simplicity and digestive strength



Pepper rasam

Calming yet energising, perfect for light dinners or sipping as a detox broth



Amla rasam

Perfect for calming inflammation, kindling digestion, and rejuvenating your inner systems.



Sunberry rasam(Manathakkali Keerai)

Soothing for digestion and hydration.



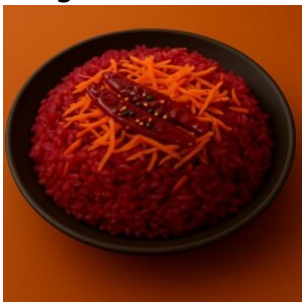
[coriander rice](#)

Refreshing, digestive-friendly comfort food



[curry leaf rice](#)

Fragrance, nutrition, and simplicity in a single bowl



[Beetroot Carrot Rice](#)

Perfect sattvic plate, for lunch, and/or even a light dinner.



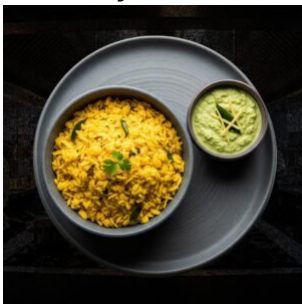
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Sattvic, grounding, and tridoshic meal — especially healing for vata and pitta conditions



[upma](#)

Savory semolina dish, quick, wholesome, and a versatile breakfast.



[poha](#)

Humbled breakfast with flattened rice



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Isn't just food, it's comfort on a plate



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Sri Lankan breakfast comfort in cylindrical form



[idiyappam](#)

Steamed rice noodle light on the stomach and rich in satisfaction.



Rice/Rava Vermicelli

Light and nourishing: rice vermicelli, an easily digestible breakfast.

- SOUPS(For Breakfast)
- beverages



Carrot Beans Soup

Fragrance, nutrition, and simplicity in a single bowl



Green Moong Soup

Light, detoxifying, and packed with protein



Pumpkin Soup

Deeply grounding, nourishing, and perfect for all doshas



Lemon Coriander Soup

Supports digestion, clears ama (toxins), and uplifts your mood



Butterfly Blue Pea Flower Tea

Caffeine-free, sattvic, and adaptable for both hot and cold servings



green tea

Sattvic tonic rather than a stimulant

to consume

- Fruits
- vegetables
- green leaves
- spices
- Oils and Butter



DRAGON FRUIT



KIWI



Pomegranate

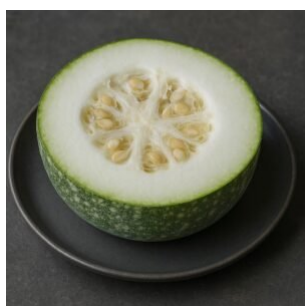


Small Elakki Banana

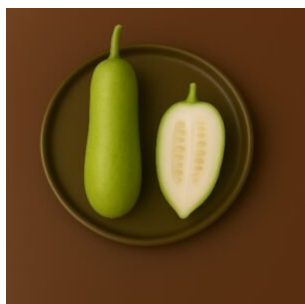


Muskmelon

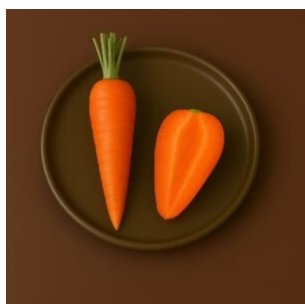
*** Consume the above fruits only during their natural growing season**



Ash gourd



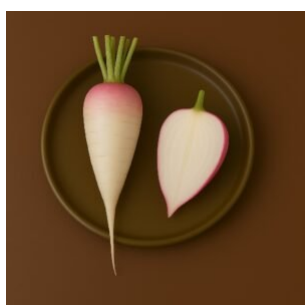
bottle gourd



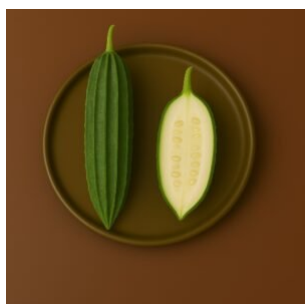
carrot



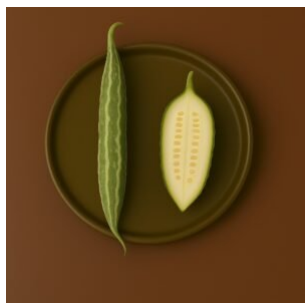
Chow chow



Radish



Ridge Gourd



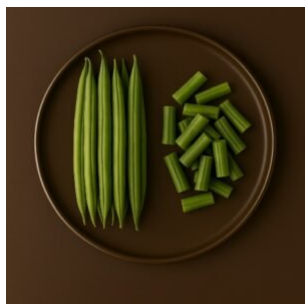
Snake Gourd



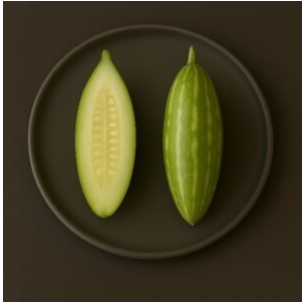
Flat Beans



Onion



Beans



Ivy gourd/ Cocinna



Bitter gourd

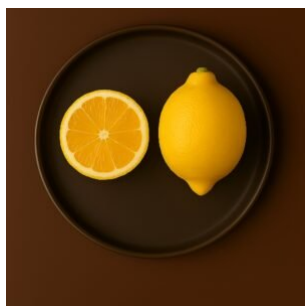
Cut and soaked overnight, steamed the next morning



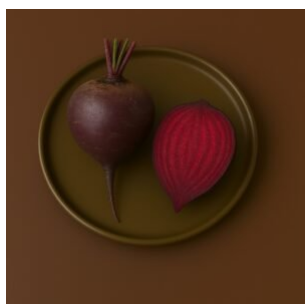
Disco Pumpkin



Okra/Ladies finger



Lemon



Beetroot



Coriander



curry leaves

*** Avoid Green leaves during rainy season**



Bayleaf



Cardamom



Coriander seeds



Fenugreek



Cumin seeds



Turmeric



Fennel seeds



Melted Ghee

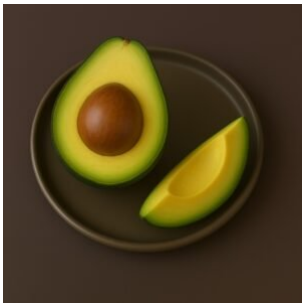
Melt using double boil method, do not directly heat



Sesame Oil

to avoid

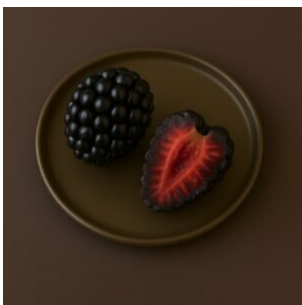
- Fruits
- vegetables
- green leaves
- spices
- Oils and butter
- Others



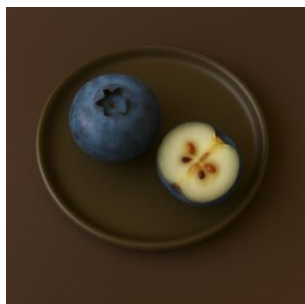
Avacado



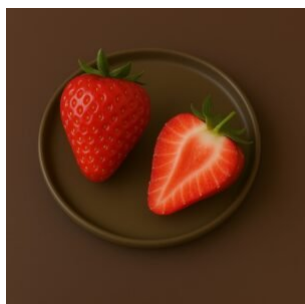
Apple



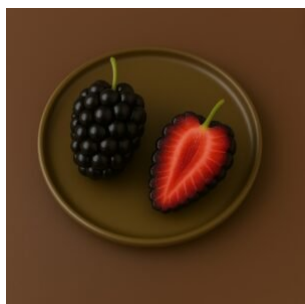
Blackberry



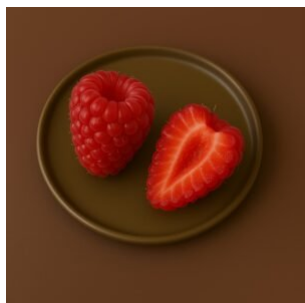
Blueberry



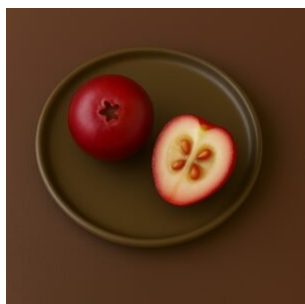
Strawberry



Mulberry



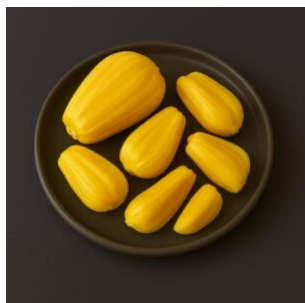
Raspberry



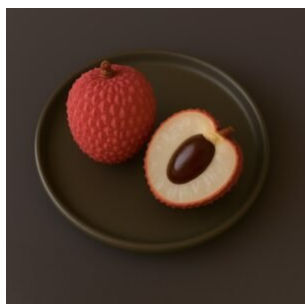
Cranberry



Cherry



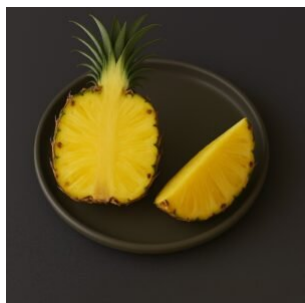
Jackfruit



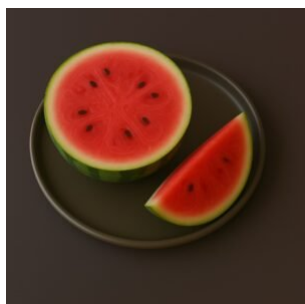
Litchi



Orange



Pineapple



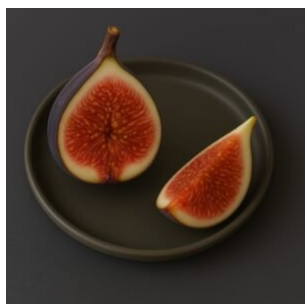
watermelon



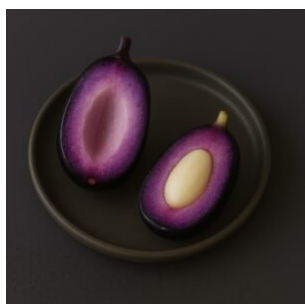
Ice Apple



Wood apple



Fig



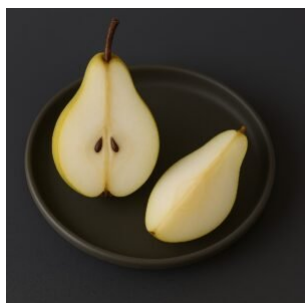
Jamun



Mango



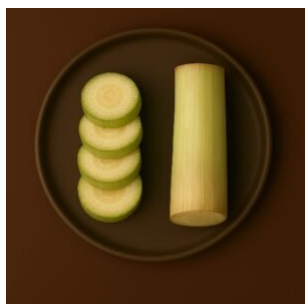
Papaya



Pear



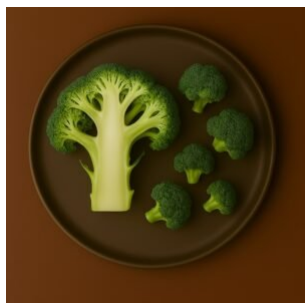
Mosambi



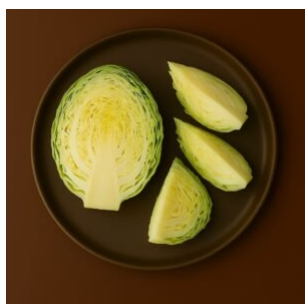
banana stem



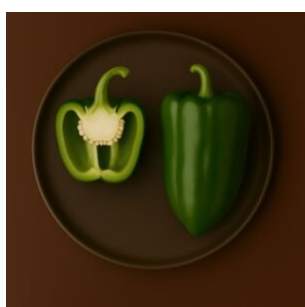
Brinjal



broccoli



cabbage



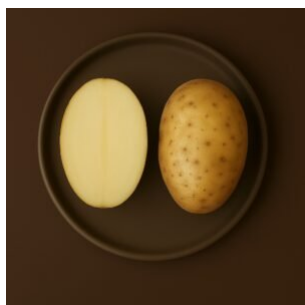
Capsicum



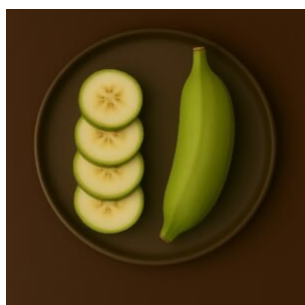
Cauliflower



Garlic



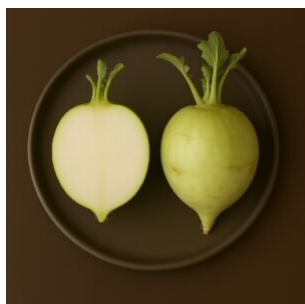
Potato



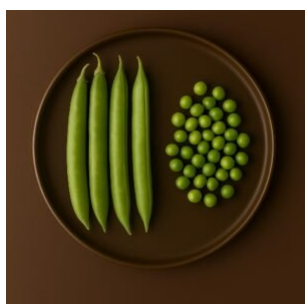
Raw banana



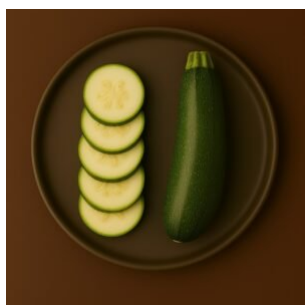
Sweet Potato



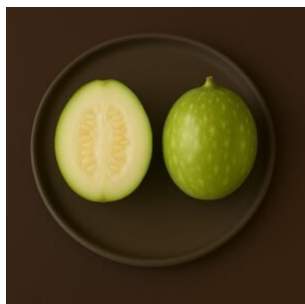
Turnip



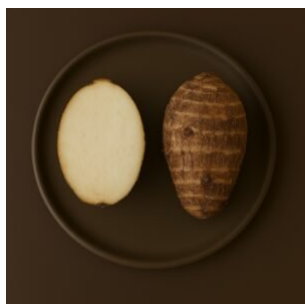
Peas



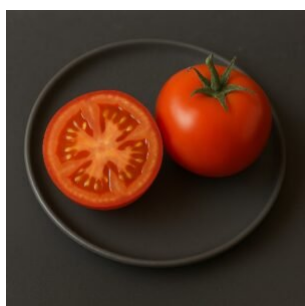
Zucchini



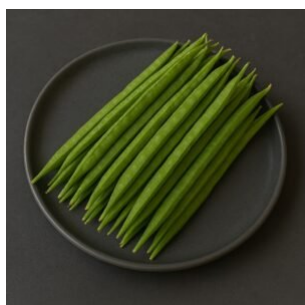
Tinda



Arbi



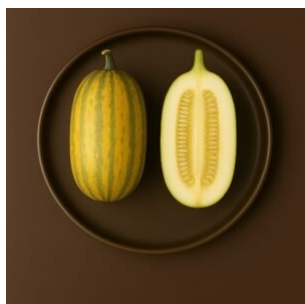
Tomato



Cluster Beans



Drumstick



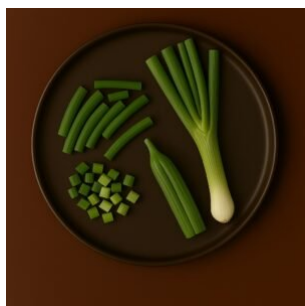
Mangalore Cucumber



Ginger



Chilli



Spring Onion



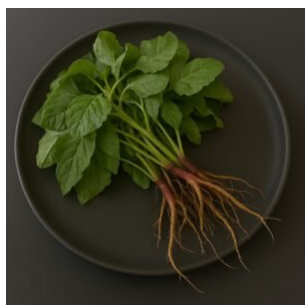
Corn



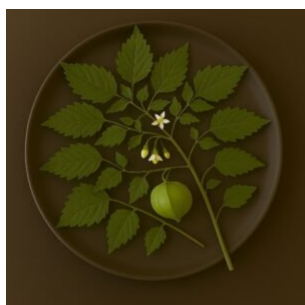
Yam



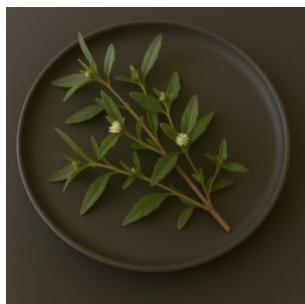
Amaranthus/Dantu



Amaranthus tristis/Arave



Balloon Vine/ Agni balli



Bhringaraja



Bramhi



Wild Amaranthus/ChiLikere



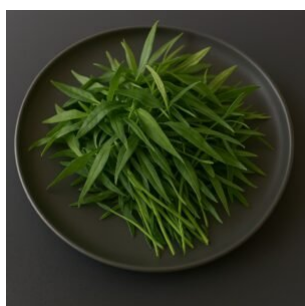
Indian Nettle/Kuppigida



Methi



Palak



Sissoo spinach/ Hongone



Pudina



Purslane



Sunberry



Dil leaves



beetroot leaves



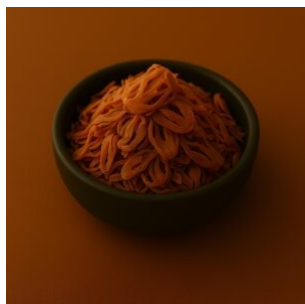
carrot leaves



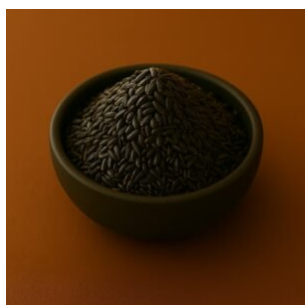
raddish leaves



Mountain spinach/ chakota



Mace



Niger



Chia seeds



Flax seeds



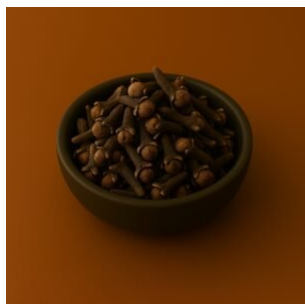
Amchur



Carom seeds/Ajwain



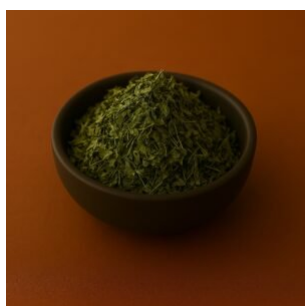
Cinnamom



Cloves



Garden cress/Alvi seeds



Kasuri Methi



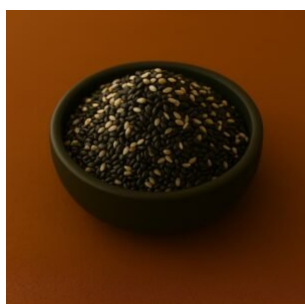
Nigella



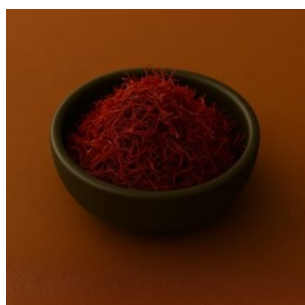
Poppy seeds



Red chilli powder



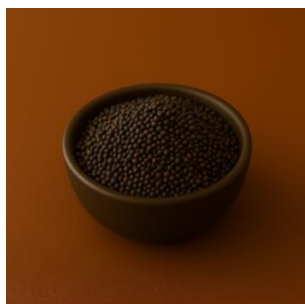
Black and White Sesame



Saffron



Tamrind



Mustard



Asafoetida



Nutmeg



Pepper



Star anise



butter



Peanut Butter



Lard



Tallow



Sunflower Oil



Soybean Oil



Rice Bran Oil



Palm Oil



Mustard Oil



Grapeseed Oil



Garlic Infused Oil



Fish Oil



Corn Oil



Canola Oil



Walnut Oil



Avacado Oil

Only 1tsp for seasoning – Do not heat the oil or stir fry!



Flaxseed Oil

Only 1tsp for seasoning – Do not heat the oil or stir fry!



Olive Oil

Only 1tsp for seasoning – Do not heat the oil or stir fry!



Chilli Infused Oil

Only 1tsp for seasoning – Do not heat the oil or stir fry!



Pumpkin Seed Oil

Only 1tsp for seasoning – Do not heat the oil or stir fry!



Groundnut Oil



Coconut Oil



Basil Rosemary Thyme Infused Oil

Only 1tsp for seasoning – Do not heat the oil or stir fry!



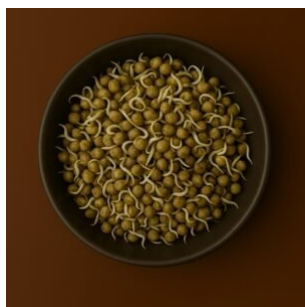
Wheat



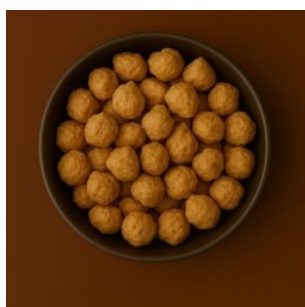
Urad papad



**Sweets and
confectionaries**



Sprouts



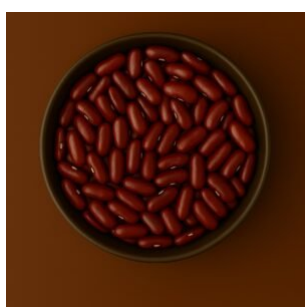
Soya chunks



Soya



Sea Food



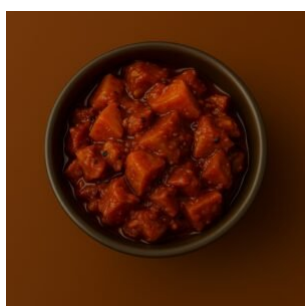
Rajma



Puffed Rice



**Aerated drinks,
Packaged juices
and drinks with preservatives.**



Pickle



Panner



Milk



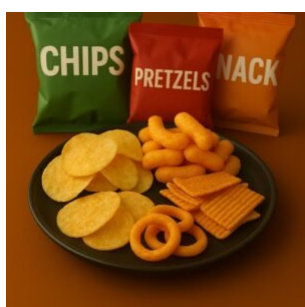
Meat



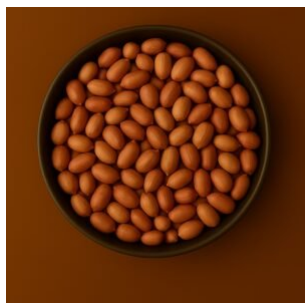
Masala chai



Instant coffee



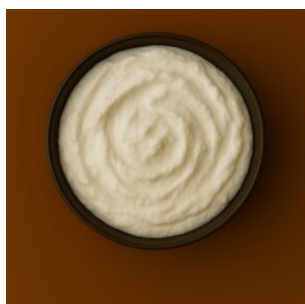
**Highly processed
and preserved
food**



Peanut/Groundnut



Dosa



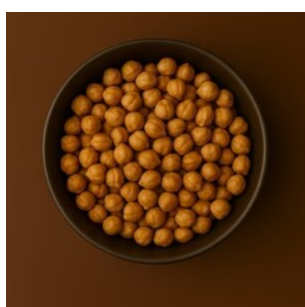
Curd



Cheese



Cheela



Channa



Bajra



egg



Ragi



Sugarcane