



Kaveri
Modern Indian Kitchen & Bar

LUNCH MENU



Small Plates

- Gobi 65** (V) 6
Crispy fried cauliflower florets made with special spice mix batter
- Anchovy Fish Fry (Netholi Fry)** (F) 9
Classic dish from south India - Fish with bone sauteed in special mix of spices to achieve a distinct taste, usually spicy, but can be made
- Chinthamani Chicken** (V) 13
Classic and vindaloo spicy dish from south India, tender chicken sauted in special mix of indian spices and coconut to achieve a distinct taste
- Sambar Vadai** (V) 6
Savoury lentil (urad dal) fritters made with onions, green chillies, coconut and whole black pepper soaked in sambar, a tangy lentil stew from South India
- Paruppu Vadai** (V) 5
Crispy and savoury fritters made from chana dal (split pea) and spices, a popular street food from South India. Served with coconut chutney.
- Kaveri Nadan Chicken** (V) 12
A popular dish from Keralam boneless Tender Chicken, traditionally cooked gently with spices, chopped garlic, ginger, curry leaves. Generally spicy
- Mutton Sukka Fry** (V) 14
Classic south indian dish, tender mutton pieces mixed with Indian spices with onion on a hot griddle plate
- Paneer 65** (V) 12
Crispy fried Paneer made with special spice mix batter

Biryani

- Marinated pieces of meat cooked with aromatic spices to perfection and baked in extra long basmati rice. Served with raita.
- Kaveri's Chicken Biryani** (F) 13
Hyderabadi Chicken Biryani
- Kaveri's Lamb Biryani** (F) 14
Hyderabadi Lamb Biryani

Curry Bowls

- Made from finest ingredients and modernly plated dishes
- Chettinad Chicken Curry** (V) 11
South India's most flavorful dish made with chicken, fresh ground spices & herbs
- Pepper Chicken Curry** 9
Black Pepper Chicken Curry
Chicken cooked with black pepper, cloves, chilli & fennel
- Chicken Korma** (V) 11
Tender chicken breast fillets stewed coconut milk, cream and special South Indian spices.
- Vegetable Korma** (V) 8
selection of vegetables cooked with stewed coconut milk, cream and special South Indian spices.
- Mutton Chettinadu Curry** (V) 12
spicy, flavourful, packed with freshly roasted masala and spices

Rice

- Steamed White Rice** 4
- Mushroom rice** 6
- Pilau Rice** 6
- Lemon Rice** 5
- Vegetable Fried Rice** 7
- Chicken Fried Rice** 8
- Egg Fried Rice** 7
- Mutton Fried Rice** 9

Dosa

- Plain Dosa** (V) 6
Thin crepe
- Oothapam** (V) 6
Thin crepe
- Paper Roast** (V) 7
Thin Crepe
- Ghee Roast** (V) 8
Cone shaped thin Crepe topped with desi ghee
- Set Dosa 3 pcs** (V) 8
Set Dosa 3 pcs (thick crepe)
- Gun Powder Podi dosa** (V) 8
Thin crepe topped with Gun powder podi
- Tomato Dosa** (V) 8
Thin crepe finely chopped tomatoes
- Masala Dosa** (V) 9
Thin crepe filled with flavoured mashed potatoes and vegetable fillings

- Green Chilli and Coriandar Dosa** (V) 8
Thin crepe topped with green chilli and coriandar
- Paneer Dosa** (F) (V) 9
Thin crepe filled with paneer masala
- Nutella/Chocolate/Jaggery Dosa** (F) (V) 8
Thin crepe topped with your choice of topping a favourite go to for kids
- Onion Dosa** (V) 8
Thin crepe topped with finely chopped onion
- Egg Dosa** (V) 8
Thin crepe topped with house made hot chutney
- Chicken Kari Dosa** (F) 9
Dosa made of three layer, thick crepe layered with egg omlettee and finished with minced chicken
- Mutton Kari Dosa** (F) 10
Dosa made of three layer, thick crepe layered with egg omlettee and finished with minced mutton

Parotta

- Kaveri's signature dish Crispy flaky Indian flatbread freshly made in-house by traditional methods
- Parotta** 3
- Chilli Garlic Parotta** (V) 5
- Egg Veechu** (V) 5
- Garlic Parotta** (V) 4
- Veg Kothu Parotta** (V) 8
- Egg Kothu Parotta** 7
- Chicken kothu Parotta** 9
- Mutton Kothu Parotta** 10
- Special kothu parotta** (V) 11
egg, chicken and lamb

Desserts

- Rasamalai Tiramisu** (F) (V) 8
- White And Dark Chocolate Mousse** (F) 7
- Gulab Jamun Lime Cheese Cake** (F) (V) 7
- Chai Panna Cotta** (F) 7
- Ada Paal Payasam** (F) (V) 7
- Gajar Halwa** (F) (V) 7
- Vegan Brownie With Vanilla Ice Cream** (V) 7
- Trio Ice Cream** (F) 7

Allergy Content

(G) Gluten (T) Tree Nuts (E) Eggs (M) Molluscs (S) Soy (R) Milk (V) Vegetarian (P) Peanuts (Y) Vegan
(C) Celery (F) Fish (Cr) Crustaceans (Se) Sesame (Mu) Mustard (Lu) Lupin (SD) Sulphur Dioxide Sulphites

Please Note : Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirement. Fish may contain small bones.

All Prices are inclusive of VAT A discretionary Service Charge of 9% Will be added to your bill.