

 ramanee
THE SOUL OF DAKSHIN


P 569, Lake Terrace, Hemanta Mukhopadhyay Sarani, Kolkata 29
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THE SOUL OF DAKSHIN





Om
brahmārpanam brahman havir
brahmāgnau brahmanā hutam
brahmaiva tena gantavyam
brahmakarma samādhinā
hari om tat sat
hari om tat sat
hari om tat sat
om brahmārpanam astu
om śāntih, śāntih, śāntih

(Adapted from Bhagavad Gita 4:24)



Desserts

Delicious Dakshin dessert of the day from choices below

Mysore Pak (2 pcs)	₹110
<i>Mysore Pak is a South Indian recipe made using gram flour (besan), sugar and ghee</i>	
Ellaneer Payasam	₹150
<i>Tender coconut payasam</i>	
Coconut Barfi (3 pcs)	₹125
Hot Gulab Jamun (2 pcs)	₹75
Rava Kesari	₹150
<i>made with semolina, kesar, ghee and sugar</i>	
Nolengurer Ice Cream (1 scoop)	₹200
Choice of Ice Cream (1 scoop)	₹95

*Taxes extra

6pm - 9.30pm

₹300

12pm - 3.30pm

₹400

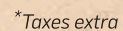
including GST

₹550

₹100

₹110

₹110



Cold Beverages

Neer More	₹80
<i>Spiced buttermilk garnished with green chillies, curry leaves, asafoetida</i>	
Fresh Juice of the Day	₹160
Aerated Water	₹65
Masala Thums Up	₹75
Soda Shikanji	₹80
Jal Jeera	₹80
Cold Coffee	₹135
Cold Coffee with Ice Cream	₹150
Mineral Water	₹45

Starters *(All Day)*

Rasam of the Day	₹75
<i>Choice from tomato, lemon, jeera, pepper, Mysore, paruppu, neem flower</i>	
Fritters of the Day	₹75
<i>Choice from potato, sago, rice</i>	

Idly *(2 pcs) (All Day)*

Steamed goodness of rice and lentils in various varieties served with two chutneys, sambar of the day

Rice Idly	₹125
<i>Plain idly</i>	
Idly Vada	₹135
Fried Idly (12 pcs)	₹175
<i>Ghee-roasted Idlies sprinkled with gunpowder</i>	
Sambar Idly	₹165
<i>Idlies marinated in hot sambar</i>	
Rasam Idly	₹165

Podi Idly	₹175
<i>Idlies marinated with molagai podi and til oil</i>	
Mini Podi Idly (12 pcs)	₹175
Ghee Podi Idly	₹225
Ghee/Butter Idly	₹200
Mini Idlies & Sambar (12 pcs)	₹175
<i>Chef's Signature - Try our gun powder (podu) with fresh, steaming idlies</i>	

Add-ons:	
Gun powder mix with til oil	₹40
Gun powder mix with ghee	₹55

Chutneys

Peer kangai Chutney	₹70
<i>Mashed ridge gourd with spices and a dash of tamarind</i>	
Onion Chutney	₹70
<i>Fried and ground shallots with chillies and condiments</i>	
Tomato Chutney	₹70
<i>Ground combo of tomato, onion, coriander leaves with pulses and spices</i>	
Coriander Chutney	₹70
<i>Freshness of coriander with hot spices</i>	



Pidi Kozakkattai ₹225

(Broken Rice Dumplings) 4pm - 9.30pm

These are steamed rice and lentil dumplings, served with coconut chutney, brinjal & onion gotsu and hot ghee, can also be had with gun powder and til oil

Poori Masala ₹190

8am - 12pm & 4pm - 9.30pm

Fluffy wheat bread deep fried in oil, served with coconut chutney and potato masala

Add-on:	
Poori (1 pc)	₹15
Masala	₹75

Upmas

8am - 12pm & 4pm - 9.30pm

Upma is a popular South Indian breakfast dish made from roasted rava/semolina or flat rice/avil or broken rice with condiments and onion served with two chutneys

Rava Upma	₹155
<i>Made with roasted rava and condiments</i>	
Avil Upma	₹155
<i>Made with flat rice and condiments</i>	
Arisi Upma	₹210
<i>Made with broken rice and spices, available in the evening</i>	



*Taxes extra

*Taxes extra

Uttapams *(All Day)*

A soft, savoury pancake that is delicious, healthy and filling, spiced with condiments, onion and served with two chutneys and sambar of the day

Uttapam <i>Spiced with condiments</i>	₹145
Butter Uttapam <i>Spiced with condiments and cooked in butter</i>	₹175
Onion Chilli Uttapam <i>Spiced with onion, chillies and other condiments</i>	₹175
Tomato Onion Chilli Uttapam <i>Spiced with tomato, onion, chillies and other condiments</i>	₹175
Uttapam Platter (5 pcs) <i>Tomato, onion, cheese, podi and coconut</i>	₹350
Add-ons:	
Cheese	₹75
Coconut	₹75

Sevai

(Rice Noodles) 4pm to 9.30pm

Sevai is one of the popular idiyappam recipes from Tamil Nadu, makes for a light yet filling served with coconut chutney and mor kuzambu

Coconut Sevai <i>Rice sevai garnished with fresh coconut, spices and condiments served with mor kuzambu</i>	₹225
Lemon Sevai <i>Rice sevai garnished with lemon, spices and condiments served with mor kuzambu</i>	₹225
Paruppu Sevai <i>Rice sevai topped with fried urad daal garnished with spices and condiments served with mor kuzambu</i>	₹225

*Taxes extra

Vada *(2 pcs) (All Day)*

Goodness of lentils spiced with green chillies, ginger, pepper, curry leaves, golden fried in fresh organic groundnut oil, served with two chutneys and sambar of the day

Medu Vada <i>Plain urad daal vada with ginger, chillies and curry leaves</i>	₹140
Aamai Vada (3 pcs) <i>Vada made with channa, urad daal and spices</i>	₹140
Masala Vada <i>Plain vada spiced with onion and other condiments</i>	₹155
Sambar Vada <i>Plain vada marinated in hot sambar</i>	₹155
Rasam Vada <i>Plain vada marinated in hot paruppu rasam</i>	₹155
Thayir Vada <i>Plain vada marinated in spiced curd</i>	₹155
Mini Cocktail Vada (8 pcs)	₹150
Kuzhi Paniyaram (7 pcs) <i>Spiced batter fried in a mould, served with coconut chutney</i>	₹210

Pongals *(8am to 12 noon)*

Delicious rice dish, originating from Tamil Nadu. In Tamil, "pongal" means to "boil over" or "spill over." Rice and yellow lentils cooked in boiling water served with chutney, gotsu (gotsu is braised brinjal cooked with onions in tamarind sauce and spices) & ghee

Ven Pongal <i>(8am - 12pm)</i> <i>Spiced pongal with pepper, cumin, ginger, cashew and garnished with ghee</i>	₹210
Thayir Sadam <i>(12pm - 9.30pm)</i> <i>Freshly made curd rice with appalam and curd chillies</i>	₹195

Chef's Signature - Ask for Hot Ven Pongal with a dollop of ghee for breakfast, a great comfort food

*Taxes extra



Adais (All Day)

Dosa-like and healthier, protein-rich & nutrient-dense tiffin made of mixed lentils & spices

Traditional Adai ₹210

Adai made from daal and rice mixture served with mor kuzambu

Arisi Adai ₹210

Adai made from rice, pepper, coconut and other spices served with light potato gravy

Pesarattu ₹210

Andhra type adai made with green moong, rice and spices served with 2 types of chutney

Chef's Signature - Adai dosa can be made thick or thin, soft or crisp, all to suit your taste

Dosas (All Day)

Dosa is a golden-yellow, roasted, flat thin layered, rice and lentil fermented batter served with two chutneys and sambar of the day

Sada Dosa ₹150

Plain batter dosa

Masala Dosa ₹200

Dosa served with potato masala

Paper Plain Dosa ₹210

Dosa made to paper thin crispness

Paper Plain Masala Dosa ₹225

Dosa made to paper thin crispness

Paper Roast Dosa ₹210

Dosa made to paper thin crispness

Paper Roast Masala Dosa ₹225

Dosa made to paper thin crispness

Butter Dosa ₹210

Dosa cooked in white butter

Ghee Roast Dosa ₹225

Dosa roasted to perfection in pure ghee

Cheese Dosa ₹225

Dosa cooked in grated cheese

Onion Dosa ₹175

Dosa with finely chopped onion

*Taxes extra



Onion Masala Dosa ₹225

Dosa with finely chopped onion served with potato masala

Podi Dosa ₹225

Dosa with speciality masala powder having spices

Mysore Masala Dosa ₹245

Dosa with speciality coconut masala powder served with potato masala

Paneer Dosa ₹225

Dosa with grated masala cottage paneer

Rava Dosa ₹210

Dosa made with semolina and spices

Rava Onion Dosa ₹235

Dosa made with semolina and spices with finely chopped onion

Rava Onion Masala Dosa ₹255

Rava Masala Dosa ₹250

Dosa made with semolina/rava and spices served with potato masala

Chef's Signature ₹210

Ask for set dosa (homemade look and feel) with gun powder and til oil

Ramanee Special Dosa ₹675

4 feet long dosa for the family served with potato masala separately

Add-ons:

Masala ₹75

Cheese ₹75

Butter/Ghee ₹50

*Taxes extra

