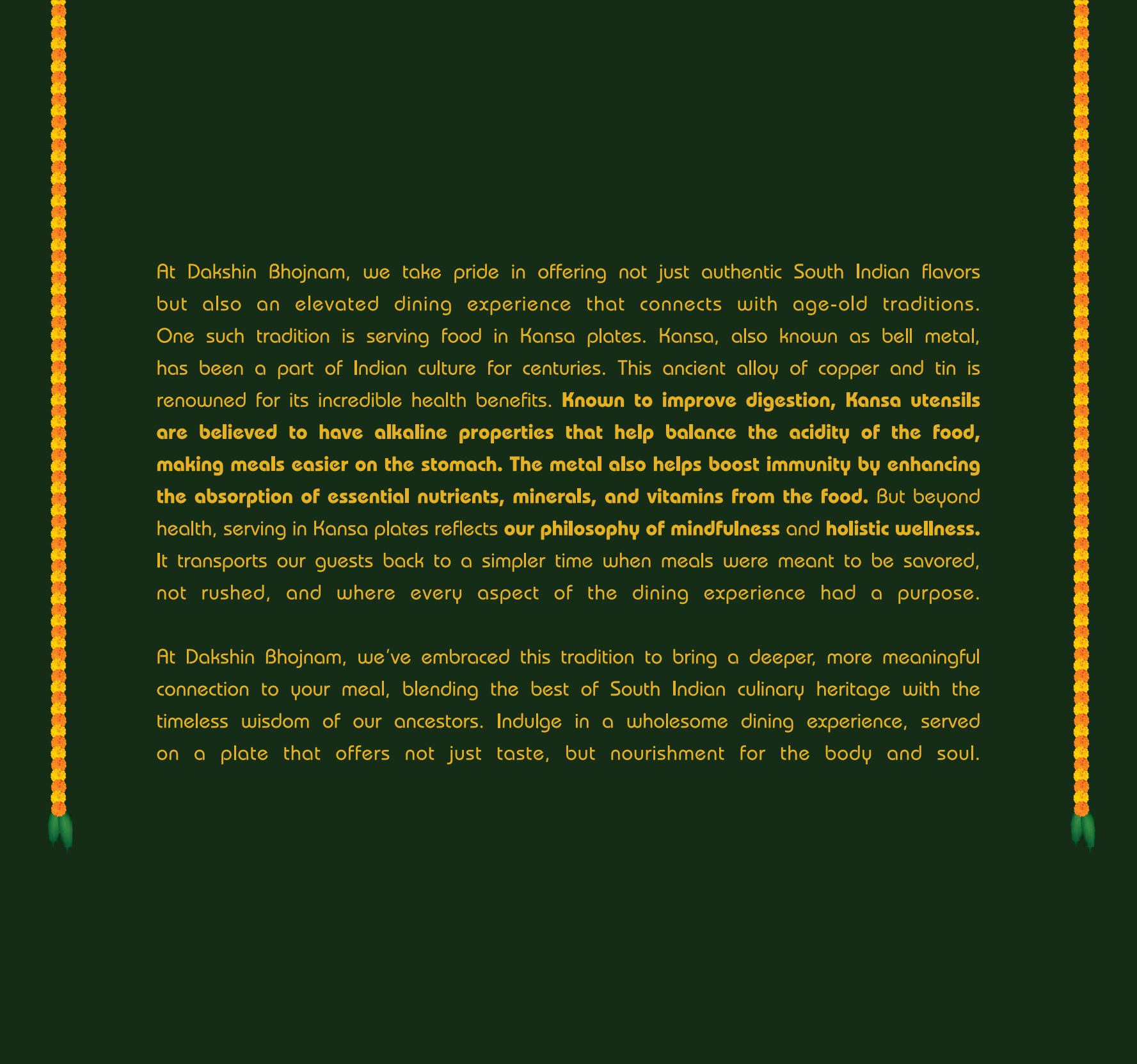


# dakshin bhojnam<sup>TM</sup>

An Exemplary South Kitchen





At Dakshin Bhojnam, we take pride in offering not just authentic South Indian flavors but also an elevated dining experience that connects with age-old traditions. One such tradition is serving food in Kansa plates. Kansa, also known as bell metal, has been a part of Indian culture for centuries. This ancient alloy of copper and tin is renowned for its incredible health benefits. **Known to improve digestion, Kansa utensils are believed to have alkaline properties that help balance the acidity of the food, making meals easier on the stomach. The metal also helps boost immunity by enhancing the absorption of essential nutrients, minerals, and vitamins from the food.** But beyond health, serving in Kansa plates reflects **our philosophy of mindfulness and holistic wellness.** It transports our guests back to a simpler time when meals were meant to be savored, not rushed, and where every aspect of the dining experience had a purpose.

At Dakshin Bhojnam, we've embraced this tradition to bring a deeper, more meaningful connection to your meal, blending the best of South Indian culinary heritage with the timeless wisdom of our ancestors. Indulge in a wholesome dining experience, served on a plate that offers not just taste, but nourishment for the body and soul.

# OUR STORY

Welcome to Dakshin Bhojnam

We are a fine dining restaurant located in Gujarat dedicated to providing an authentic South Indian culinary experience. Opened in December 2023, we celebrate the rich heritage of southern cuisine through traditional and innovative dishes that transport guests to South India with every bite.

Our ambiance is designed to reflect the warmth of traditional South Indian homes, creating a tranquil space perfect for family gatherings, special occasions, or casual meals with friends.

Our food prioritizes freshness by sourcing local ingredients and preparing each dish with care and respect for culinary traditions that is celebrated in South India!

We hope that with every bite that you partake and every visit you consider to our home, you feel at home too!

With Love,  
Team Dakshin Bhojnam

## Soups

- Bonda Soup (180 ML)** 129/-  
Bonda Saaru - A Popular South Indian Curry Served With Lentil Bonda Balls
- Rasam Of The Day (180 ML)** 129/-  
A Dakshin Bhojnam Special

## South Indian Appetizers

- Masala Papad (1 Pcs)** 69/-  
Classic Masala Papad with a South Indian Touch
- Appalam (2 Pcs)** 70/-  
Traditional South Indian Papad
- Masala Boondi (200 Gms)** 189/-  
A Popuar Snack - Our Best Seller
- Kuzhi Paniyaram (150 Gms)** 199/-  
Soft, Spongy South Indian Dumplings
- Idli Chaat (250 Gms)** 199/-  
Our In House Fusion Speciality
- Dahi Boondi (200 Gms)** 199/-  
A Popuar Snack - Our Best Seller
- Thayir Vadai (400 Gms)** 199/-  
Dahi Bhalla - The Classic, As you like it



# Idlis

**Chennai Idli (2 pcs)** 109/-  
Your All Time Classic

**Moru Moru Idli (12 pcs)** 129/-  
Crispy Idli - Idlis Cut Into Smaller Pieces And Fried Until Golden And Crispy

**Kuzhi Idli (12 pcs)** 149/-  
Mini Idlis

**Kanchipuram Idli (2 pcs)** 169/-  
From The Temple Town Of Kanchipuram - Traditional In Taste

**Nei Idli (2 pcs)** 169/-  
Ghee Idli - Rich and Flavourful variation of Traditional Idli

**Idli Vadai (170 Gms)** 169/-  
A Classic South Indian Combo

**Thatte Idli (150 Gms)** 169/-  
Plate Sized Idli Served With A Dollop Of Ghee And Podi On Top

**Rasam Idli (300 Gms)** 189/-  
Light, Comforting and Soulful Combination

**Vaghar Idli (250 Gms)** 189/-  
Tadka Idli - Crispy, Aromatic And Spicy Twist To Traditional Idlis

**Chettinadu Idli (300 Gms)** 199/-  
Classic Idlis Tossed In Rich And Aromatic Traditional Chettinad Style Masala



## Idlis

**Masala Idli (350 Gms)** 199/-

Spicy And Savory Twist On The Classic Idli With In House Masalas

**Dakshin Idli (350 Gms)** 199/-

Our In House Special

**Milagai Idli (300 Gms)** 229/-

Idli Chilli - Spicy Version of Idli

**Veg Upma (300 Gms)** 129/-

The Classic Upma Seasoned With Green Vegetables

**Tomato Pongal (300 Gms)** 199/-

Traditional Tamilian Style Pongal served with a twist of Tomato

## Vadais

**Medu Vadai (4 pcs)** 169/-

Classic Medu Vadai, Pair It With Our Coconut Chutney And Sambhar

**Vengaya Medu Vadai (4 pcs)** 179/-

Delightful Variation Of The Traditional Medu Vadai

**Rasam Vadai (350 Gms)** 199/-

Crispy Vadais Soaked In Traditional Rasam



# Dosai

**Sada Dosai (80 Gms)** 169/-  
Plain Dosai, Served Golden Brown

**Nei Sada (100 Gms)** 189/-  
Also Called Ghee Dosai - Rich & Aromatic

**Mysore Sada Dosai (160 Gms)** 189/-  
Popular Dosai From Mysore - Known For It's Unique  
Flavoured Masala Spread Inside The Dosai

**Kara Sada Dosai (160 Gms)** 189/-  
Sada Dosai Spread With Spicy Chutneys Or Masalas

**Masala Dosai (210 Gms)** 220/-  
The Classic Masala Dosai With Dakshin  
Bhojnam's In House Masala

**Chettinad Dosai (200 Gms)** 249/-  
Chettinad Masala - Spicy And Aromatic -  
That Is Spread Inside The Plain Dosai

**Mysore Masala Dosai (220 Gms)** 249/-  
The Traditional Dosai Seasoned With Our  
In House Mysore Chutney

**Vengaya Masala Dosai (230 Gms)** 249/-  
Onion Masala Dosai - Traditional Masala Dosai  
Seasoned With Crunchy Onions

**Kara Masala Dosai (220 Gms)** 269/-  
Spicy And Crispy Dosai Filled With A Flavorful  
Blend Of Masala Potatoes

**Tuppa Masala Dosai (230 Gms)** 269/-  
Ghee Roast Masala Dosai



### Madurai Style Dosai (200 Gms)

From The Temple Town Of Madurai

299/-

### Benne Masala Dosai (200 Gms)

The Trending Dosai

299/-

### Cheese Corn Dosai (250 Gms)

Fusion Dosai Combining Rich Flavours Of  
Cheese And Sweet Corn

329/-

### 4ft Dosai (650 Gms)

Layered With Assorted Bhajjis And Various Masalasa

1399/-

## Rava Dosai

### Rava Sada Dosai (100 Gms)

Traditional Dosai Made With Semolina,  
Fermented Rice And Lentil Batter

219/-

### Rava Mysore Sada Dosai (120 Gms)

Rava Style Dosai With An Added Twist Of  
Mysore Style Red Chutney

229/-

### Rava Vengaya Sada Dosai (130 Gms)

Rava Style Dosai With An Added Filling  
Of Crispy, Golden Onions

229/-

### Kara Rava Sada Dosai (130 Gms)

Spicy Variation Of The Rava Dosai

229/-

### Rava Masala Dosai (250 Gms)

Traditional Rava Dosai With Our In House Masala

239/-

### Rava Mysore Masala Dosai (250 Gms)

Rava Masala Dosai Layered With Mysore Chutney

249/-







**Rava Vengaya Masala Dosai (250 Gms) 249/-**

Traditional Rava Dosai With An Added Flavour Of Onion And Our In House Masala

**Kara Rava Masala Dosai (250 Gms) 249/-**

Spicy Variation of the Rava Masala Dosai

**Rava Udipi Masala Dosai (250 Gms) 249/-**

A Dosai With Crispy, Golden Texture - Typically Filled With Spiced Potato Masala

## Uttapams

**Plain Uttapam (220 Gms) 199/-**

Classic Plain Uttapam Served Golden Brown

**Vengaya Uttapam (250 Gms) 229/-**

Classic Onion Uttapam Served Golden Brown

**Thakalli Uttapam (250 Gms) 229/-**

Classic Tomato Uttapam Served Golden Brown

**Thengai Uttapam (220 Gms) 249/-**

Classic Coconut Uttapam Served Golden Brown

**Kalanda Kaikari Uttapam (250 Gms) 249/-**

Classic Mix Vegetable Uttapam Served Golden Brown

**Masala Uttapam (300 Gms) 259/-**

Classic Masala Uttapam Served Golden Brown

**Panchvarna Uttapam (300 Gms) 259/-**

Vibrant and Colourful Uttapam

# Chulha Dosai

Plain Dosai (60 Gms) 169/-

Sada Dosai - Thin, Crispy Classic

Gwalior Plain (90 Gms) 189/-

Plain Soft Dosa served in White Makhhan

Schezwan Sada Dosai (100 Gms) 189/-

Plain Dosai served with Schezwan Masala

Cheese Milgai Poongdu  
Sada Dosai (150 Gms) 209/-

Traditional South Indian Dosai With A Rich Filling  
Of Cheese, Chillies And Garlic

Hot Garlic Masala Dosai (200 Gms) 249/-

Masala Chulha Dosai With A Punch Of Garlic

Chulha Masala Dosai (200 Gms) 249/-

Masala Dosai Prepared On Traditional Indian Chulha

Gwalior Masala Dosai (200 Gms) 249/-

Fusion Masala Dosa Served With A Dallop Of  
White Makhhan

Chatpata Masala Dosai (200 Gms) 249/-

Vibrant And Tangy Twist On The Traditional Dosai

Schezwan Masala Dosai (200 Gms) 249/-

Masala Dosai served with Schezwan Masala

Cheese Masala (250 Gms) 259/-

Cheese Laden Masala Chulha Dosai

Cheese Milgai Poongdu  
Masala Dosai (250 Gms) 269/-

Delectable Twist On Traditional Masala Dosai  
With Cheese Chilli Garlic





**Spring Roll Dosai (250 Gms) 329/-**

Delightful And Colourful Variation With A Medley Of Fresh Vegetables And Aromatic Herbs

**Cheese Bangalore (300 Gms) 329/-**

Bangalore Style Dosai But With Cheese

**Cheese Jini Roll Dosai (300 Gms) 329/-**

Fusion Jini Roll Served With Chesse Gratings

**Cheese Frankie Dosai (300 Gms) 329/-**

Cheese Dosai Served In Franky Style

**Cheese Chocolate Dosai (150 Gms) 329/-**

Recommended For Kids

**Bombay Special Dosai (300 Gms) 329/-**

Chulha Dosa Served In Bombay Style

**Dakshin Bhojnam Special Dosai (300 Gms) 429/-**

Our speciality

## **Seperate Bhaji Dosai**

**Mysore Bhaji Dosai (350 Gms) 289/-**

Chulha Dosai Served With A Side Of Mysuru Bhaji

**Gotala Dosai (350 Gms) 379/-**

Chulha Dosai Served With A Side Of Fusion Gotala

**Hungama Mysuru (350 Gms) 379/-**

Chulha Dosai Served With A Side Of Paneer Mysuru Bhaji

**Dakshin Bhojnam Special Mysuru (350 Gms) 429/-**

Chulha Dosai Served With A Side Of Dry Fruits Mysuru Bhaji

**Extra Cheese 60/-**

**Extra Butter 40/-**



## Rice Varieties

Sambar Sadam (300 Gms)	229/-
Cooked Rice Served With Sambar - South Indian Staple	
Rasam Rice (300 Gms)	229/-
Rice with Staple South Indian Rasam	
Thayar Sadam (300 Gms)	229/-
Curd Rice	
Thakkali Sadam (300 Gms)	229/-
Tomato Rice	
Elumichai Sadam (300 Gms)	229/-
Lemon Rice	
Thengai Sadam (250 Gms)	229/-
Coconut Rice	
Tawa Pulav (350 Gms)	269/-
Andhra Style Tawa Pulav simmered with vegetables	

## Beverages

Mineral Water	Based on MRP
Inji Theneer (160 ML)	59/-
Tea	
Thayir (200 Gms)	49/-
Plain Curd	
Neer Mor (250 ML)	79/-
Buttermilk	
Elumichai Neer (250 ML)	79/-
Fresh Lime Water	





Elumichai Soda (250 ML) 89/-  
Fresh Lime Soda

Panakaam (250 ML) 89/-  
Traditional South Indian Beverage Made  
With Jaggery, Water And South Indian Spices

Kaapi (100 ML) 99/-  
Traditonal South Indian Filter Coffee

Mint Mojito (250 ML) 139/-

Blue Lagoon (250 ML) 139/-

Nannari Sarbat (250 ML) 89/-  
Refreshing South Indian Beverage  
Made With Nannari Plant

South Indian Cold Coffee (250 ML) 179/-  
Our Version of Cold Coffee

Aerated Drinks Based on MRP

Tithilu (200 Gm) 99/-  
Sweet Lassi

## Desserts

Thengai Rabdi (150 Gms) 129/-  
Coconut Rabdi - Served in Kulhad

Rava Kesari (200 Gms) 149/-  
A Popular South Indian Dessert Made  
From Semolina, Sugar And Ghee

Payasam (200 Gms) 149/-  
Traditional South Indian Dessert  
Resembling Vermicilli Pudding

Naram Garam Gulab Jamun (3 Pcs) 149/-

Tender Coconut Icecream (1 Slice) 180/-  
A Classic Ice Cream

Semifredo (1 Slice) 180/-  
Our In House Special - Jalebi And Rose  
Petals Infused In Vanilla Ice Cream

Chakara Pongal (300 Gms) 199/-  
Rich And Aromatic South Indian Sweet Dish

## Sapadu (Unlimited Thali) 349/-

(Papadum, Rasam, Pickle, Banana Chips, Paripu Vada,  
Poriyal, Aviyal, Sambhar, Veg Korma, Vatha Colombo,  
Mor Colombo, Rice, Pongal, Neer Moru, Payasum, Kerala  
Parotta, Pongal Tomato, Chakkara Pongal)

Available Every Sunday During Lunch Hours





Thank You For Choosing Us  
We Hope To See You Again