

dosa : crepes served with sambar & chutney

plain dosa

Rice and lentil flour crepe | 5.99

masala dosa

Spiced mashed potatoes and onions wrapped in a crepe | 6.59

onion chili masala dosa ★

Crepe topped with chopped onions & green chilis | 6.99

mysore sada dosa ★

Crepe spread with spicy chutney | 6.59

mysore masala dosa ★

Potatoes, onions and spicy chutney wrapped in a crepe | 6.99

rava dosa !

Crepe made from semolina, sprinkled cumin seeds, ginger and green chilis | 7.29

rava masala dosa !

Spiced potatoes and onions wrapped in a crepe made from semolina, sprinkled cumin seeds, ginger and green chilis | 8.59

onion rava dosa !

Crepe made from semolina, sprinkled cumin seeds, ginger and green chilis, topped with onions | 8.29

onion rava masala dosa !

Spiced potatoes and onions wrapped in a crepe made from semolina, sprinkled cumin seeds, ginger and green chilis, topped with onions | 8.99

paneer dosa

Homemade shredded cheese wrapped in a crepe | 8.59

rava paneer dosa !

Homemade shredded cheese wrapped in a crepe made from semolina, sprinkled cumin seeds, ginger and green chilis | 8.99

tofu dosa

Homemade shredded tofu wrapped in a crepe | 7.99

rava tofu dosa !

Homemade shredded tofu wrapped in a crepe made from semolina, sprinkled cumin seeds, ginger and green chilis | 8.29

★ Spicy ! May take up to 20 minutes to prepare.

uttappam : pancakes served with sambar & chutney

plain uttappam

Rice and lentil flour pancake | 6.59

onion uttappam

Pancake topped with onions | 6.79

tomato peas uttappam

Pancake topped with tomatoes and green peas | 6.99

vegetable uttappam

Pancake topped with mixed vegetables | 7.29

bread combo : classic bread dishes with sides

puri potato bhaji (2)

Deep fried puffy bread served with a spiced potato side | 7.59

chappathi potato bhaji (2)

Whole wheat bread with a spiced potato side | 7.59

chole bathura (2)

White flour puffy bread served with a chick pea curry | 7.99

pullav : traditional rice bowl

tamarind rice

Tamarind flavored rice served with pappadum and pickle | 4.99

curd rice

Rice mixed with yogurt served with pappadam and pickle | 4.99

lemon rice

Lemon flavored rice served with pappadum and pickle | 4.99

amma's feast : a heartfelt delight

Traditional South Indian meal consisting of rice, chappathi, vegetable curry, sambar, rasam, pappadum, pickle, raita and samiya payasam | 8.99

dessert : the final touch

gulab jamun | 1.99

rasmalai | 2.59

laddoo | 1.99

samiya payasam | 2.29

badusha | 1.99

sides : top off your favorites

sambar

A South Indian stew of mixed vegetables | 2.99

masala

Spiced mashed potatoes and onions | 2.99

aviyal

Mixed vegetables with a coconut base | 4.29

chole

Chick pea curry topped with fresh chilis and onions | 4.29

rasam ★

Traditional South Indian spiced tomato soup | 2.99

pappadum (2)

Deep fried lentil cracker | 1.29

mango chutney

Sweet mango relish | 1.29

lemon pickle ★

Classic Indian relish made from lemon | 1.29

mango pickle ★

Classic Indian relish made from mango | 1.29

raita

Yogurt mixed with bits of cucumber and cumin seeds | 2.29

puri

Deep fried whole wheat puffy bread | 1.99

chappathi

Whole wheat grilled bread | 1.99

bathura

White flour deep fried bread | 2.29

plain rice

Steamed white rice | 3.99

beverages : variety of compliments for your meal

sweet lassi | 3.29

salt lassi | 3.29

mango lassi | 3.59

fountain soda | 1.59

bottle water | 1.59

maaza lychee/mango | 2.29

mysore coffee | 1.79

masala chai | 1.79

“amma”?

The word “amma” is an Indian term reflected in many South Indian languages for mother. The word is a symbol of the warmth of a mother’s home cooking. With a touch of Kerala tradition and the alluring aroma of exotic spices, *Amma* is the vibrancy of southern vegetarian cooking, using the freshest ingredients with healthy dining in mind.

starters : favorites of the north & south

samosa (2)

Indian puff pastry with a mixed vegetable filling | 3.59

cutlet (2)

Mixed vegetable patty | 3.59

potato bonda (2)

Dumpling with a mildly spiced potato filling 3.59

vada (2)

Black lentil dumpling served with sambar and coconut chutney on the side | 4.79

dahi vada (2)

Black lentil dumpling soaked in yogurt | 4.79

sambar vada (2)

Black lentil dumpling soaked in a South Indian stew of mixed vegetables | 4.79

rasa vada (2)

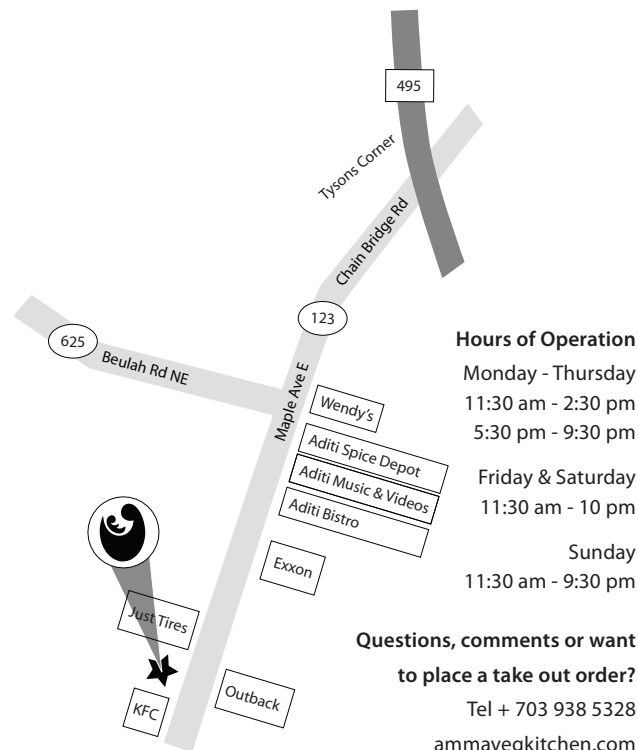
Black lentil dumpling soaked in a traditional South Indian spiced tomato soup | 4.79

parippu vada (2)

Crispy South Indian patty made from soaked lentils, onions, green chilis and ginger | 3.59

idli sambar (2)

Steamed rice cakes served with sambar and coconut chutney on the side | 4.79



Prices subject to change without notice.

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