



Milton's **South Corner**

South Indian Cuisine

Since 1985



(M) 8460 888999



BEVERAGES

Mineral Water	20
Kokam Berry Fizz (Kokam based aerated drink)	70
Aerated Drinks (Cold Drinks)	50
Kaafi (Filter Coffee) (Traditional percolated filter coffee)	60
Cuppa Joe (Good ol' coffee)	70
Fresh Lime (Water/Soda)	50/60
Lassi (Sweet/Salted)	80
Elaneer Bottle 200ml (Tender coconut water with lime, honey & mint)	70
Neer Mor Bottle (Thick Buttermilk with spicy masala on the side)	70

RASAM

Rasam Shots	50
Plain Rasam	90
Garlic Rasam 🌶️	120
Jeera Rasam	120
Lemon Rasam	120

NIC-NACS

Pachadi (Raita)	80
Appalam	30



STARTERS

Steamed Idli 80

Medu Vada / Idli Vada 100

Molagapodi Tatt Idli 170
(King size idli with mulgapuri chutney)

Rasam Idli / Vada 140/150
(Spicy roasted urad dal batter with onion and green, chilies)

Dahi Vada/Idli 160
(Vadas marinated in sweetened dahi & toppled with crisps)

Pacha Pai Bhaji 220
(Steamed idlis tossed with capsicum, onions, chillies and mint paste)

South Indian Nachos 220
(Crispy nachos Rajinkanth style)

Idli Fry 160
(Steamed idlis fried to a crisp)


Idli Chilli 240
(Steamed idli tossed with capsicum, onions, chillies and chinese sauces)

Idli Bhaji 230
(Steamed idlies with capsicum, onions, chillies, tomato, & Chef's special masala)

Vazhakai 220
(Banana pakoda fried with rice flour, salt & chillies)

Ullipai Bhaji 240
(Onion marinated with chef's special masala and served crispy)

Peserakura 250
(Bite sized pesarattu with cheese filling)

Paneer Catholic  290
(Paneer tossed in shredded coconut and chef's special spices)

Pepper Mushroom Chettinad  280
(Crispy spicy mushroom prepared in gravy of tomato and coconut, "Chettinad Style")



DOSA

(All preparation in butter)

Sada Dosa	120
Masala Dosa	150
Mysore Sada Dosa 🌶️	150
Mysore Masala Dosa 🌶️	180
Palak Sada Dosa	150
Palak Masala Dosa	180
Green Sada Dosa	150
Green Masala Dosa	180
Ghee Roast Dosa	160
Ghee Roast Masala Dosa (Crispy dosa made with cow ghee)	190
Rava Sada Dosa	190
Rava Masala Dosa	220
Onion Rava Sada Dosa	210
Onion Rava Masala Dosa	240
Coconut Rava Sada Dosa	220
Coconut Rava Masala Dosa	250



Add Ghee : 40/-
Add Cheese : 50/-



SPECIAL DOSA

Green Garden Dosa (Mint & green garlic chutney topped with cheese & paneer)	290
Spring Cheese Dosa  (Spicy cheese dosa rolls stuffed with spring vegetables)	260
Makhmali Dosa (Rice and coconut dosa)	160
Paneer Makhmali Dosa (Spicy Paneer Stuffed Dosa In Cow Ghee)	290
Pesarattu (Sprouted moong dosa with onion garnishing)	200
Podi Ghee Roast Dosa (Ghee roast dosa topped with mulgapodi chutney)	190
Podi Ghee Roast Masala Dosa (Ghee roast dosa topped with mulgapodi chutney)	220

PAPER DOSA

Paper Mysore Masala Dosa 	270
Paper Mysore Sada Dosa 	250
Paper Sada Dosa	220
Paper Masala Dosa	260
Maharaja Dosa (The king size dosa)	700

UTTAPAM

 all preparation in butter 

Onion Uttapam	190
Tomato Uttapam	190
Onion Tomato Uttapam	190
Masala Uttapam	190
Mix Uttapam	200
Coconut Uttapam	210

Add Ghee : 40/-
Add Cheese : 50/-



MAIN COURSE

vegetables

Avial 270
(Combination of vegetables in pure coconut gravy)

Malabar Korma 299
(Mixed vegetable in spicy onion tomato & coconut
gravy with south Indian khada masala)

Kayi Korma 270
(Combination of vegetables in pure coconut gravy)

Kai Kari Mandi 299
(Combination of fresh vegetables prepared in a
gravy of tamarind, chillies and garlic tempered)

Mix Veg Chettinad 310
(Seasonal fresh mix vegetables prepared in a gravy
of tomato & coconut "chettinad style")

Veg Stew 310
(Assortment of vegetables cooked in coconut milk)

Tomato Parappu 200
(Tomatoes & lentil cooked with green chillies to
perfection, tempered with garlic & onion)

Mushroom Chettinad 310
(Mushroom prepared in gravy of tomato
and coconut, "Chettinad Style")

Kerala Curry 280
(Kadala curry cooked in chef's special style)

SOUTH INDIAN BREADS

Malabar Porotta 50
(Soft & crisp paratha twisted & folded into multiple layers)

Appam 40
(A fermented rice bread made in a specially moulded kadhai)

Wheat Paratha 50



MAIN COURSE

paneer

Malayala Paneer 350
(Paneer in gravy of tomatoes, coconut & tamarind)

Malabar Paneer 360
(Soft paneer in spicy onion, tomato & coconut
gravy with south Indian khada masala)

Paneer Chettinad  360
(Paneer prepared in a gravy
of tomato & coconut, "chettinad style")

Paneer Kerala Curry 350
(Kerala curry with a dash of paneer)


Paneer Korma 380
(Paneer in spicy onion tomato & coconut
gravy with south Indian khada masala)

RICE AND STAPLES

Sambar Rice 160
(a bowl of sambar & rice with appalam, pickle and sliced onion)

Rasam Rice 180
(a bowl of rasam & rice with appalam, pickle and sliced onion)

Curd/Thair Rice 210
(Combination of boiled rice & curd, tempered
with mustard seeds & chilles)

Kadambam  240
flavoured rice preparation with vegetables & spices)

Bisi Bele Huliyan 210
(authentic rice preparation with vegetables)

Lemon Rice 210
(lemon rice)

Nei Choru 220
(rice cooked on desi ghee, cashew and nuts)

Puliyogare 190
(rice prepared in tamarind sauce with curry leaves)

Jeera Rice 180

Steamed Rice 160



DESSERTS

Semiya Paysam (vermicelli sweetened in cardamom flavoured milk)	90
Pineapple Sheera (Pineapple sweetened in cardamom flavoured milk)	90
Dessert Of The Day	110

Please allow 20 mins for food preparation.

Order once placed will not be canceled.

Item subject to availability

Right to admission reserved by management

All Food is prepared in

Amul Butter, Amul Cheese,

Desi Cow Ghee, Delicious Fat Spread,

& Cotton Seed Oil

+5% GST on All items.

