



Deepak
Only Veg.



Cuisine, Culture.... Traditions

Cooking in any culture is based on traditions. South Indian Cuisine is mainly veg & based on the concept that food shapes the personality, mood & mind.

South Indian food is mainly non-greasy, roasted & steamed. It is famous for its wonderful mixing of Rice & lentils to prepare yummy lip smacking dosas, vadas & idlis. South Indian dishes are not only delicious but also easily digestible.

*Here at **Deepaks only veg.** we welcome all our patrons to enjoy a variety of traditionally prepared South Indian delicacies*

Must try our Special Sweets which will fill your soul with happiness.

Enjoy good food the traditional way.

Morning Breakfast

Upma

A light and savory semolina dish tempered with mustard seeds, curry leaves, and spices for a comforting meal.

80

Poha

A light and flavorful flattened rice dish, sautéed with onions, mustard seeds, turmeric, and peanuts, finished with a hint of lemon and fresh coriander.

75

Sheera

A rich and aromatic sweet semolina pudding, slow-cooked with ghee, sugar, pineapple, and garnished with nuts and raisins.

90

Sevai Upma (Only Morning Sunday)

A light and savory vermicelli dish, tempered with mustard seeds, curry leaves, and veggies, cooked to perfection with aromatic spices.

110

Wada

Kayra Wada (Dal Palak Wada)

Crispy, golden lentil fritters blended with fresh spinach and aromatic spices, served hot for a perfect crunchy delight.

115

Batata Wada

Spiced mashed potato balls dipped in gram flour batter and deep-fried to golden perfection, a classic crispy delight.

90

Madhur Wada (Dal Wada)

Crunchy and flavorful lentil fritters, seasoned with spices and herbs, deep-fried to golden perfection.

115

Dahi Wada

Soft lentil dumplings soaked in creamy yogurt, topped with tadka and a sprinkle of spices for a perfect sweet-savory balance.

130

Medu Wada

Crispy, golden South Indian lentil donuts with a soft, fluffy center, served with chutney and sambar for a flavorful delight.

100

Rasam Wada

Crispy lentil fritters soaked in tangy, spiced South Indian rasam for a flavorful and comforting treat.

100

Spl. Idlis

Idli Fry Crispy, golden-fried idli pieces.	105
Tarela Tadka Idli Small Pieces of Rice Idli Tossed with Butter and South Indian Spices	130
Kanchipuram Idli A flavorful, spiced steamed idli infused with pepper, cumin offering a unique South Indian delight.	110
Dahi Idli Soft, steamed idlis soaked in creamy yogurt, topped with tadka, aromatic spices.	130
Rava Idli Soft, fluffy idlis made from semolina, Dahi lightly spiced and steamed to perfection, served with Chutney and sambar.	110
Mini Ghee Idli Podi Bite-sized idlis tossed in aromatic gunpowder (podi) and melted butter for a spicy, flavorful delight.	130
Thatte Idli Soft, plate-sized idli with a fluffy texture, infused with podi & ghee, served with chutney and sambar for a classic South Indian experience.	130
Idli in Butter Garlic Sauce Soft idlis tossed in a rich, flavorful butter garlic sauce for a delicious fusion twist.	230
Dakshin Masala Idli Soft idlis tossed in a flavorful South Indian-style spicy masala sauce for a bold and aromatic taste.	180
Idli Sukha Soft idlis stir-fried with aromatic spices, curry leaves, and lentils for a dry and flavorful South Indian treat.	180
Spl Idli Platter Idli Chilly, Idli Sukha, Masala Idli, Tarela Tadka Idli	320
Idli (3 Pcs) Soft, fluffy steamed rice cakes, served with chutney and sambar for a classic South Indian delight.	95
Rasam Idli (3 Pcs) Soft, fluffy steamed rice cakes, served with chutney and Rasam for a classic South Indian delight.	95
Idli Wada (Mix 2 Idli +1 Wada)	100

Snacks

S. K Pakoda (Goli Bhajiya) Fluffy, golden-fried made with plain flour & curd.	95
Venagaya Pakoda (Kanda Bhajiya) Crispy, golden onion fritters deep-fried to perfection, spiced for a crunchy and flavorful snack	115
Veg Cutlet Crispy, golden-fried patties made with spiced mixed vegetables and breadcrumbs for a delicious crunchy bite.	105
Veg Pattice Crispy, golden pastry filled with a flavorful spiced vegetable mixture for a delicious savory treat.	105
Patti Samosa Crispy, thin-layered samosas filled with a spiced savory stuffing for a delightful crunchy bite.	105
Makai Pattice Crispy, golden potato patties stuffed with a flavorful spiced sweet corn filling for a delicious twist.	125
Paniyaram (Sweet & Salty) Made from fermented rice batter, these little dumplings are cooked in a special appe pan. Salty- spiced with mustard seeds, curry leaves, and chilies and Sweet with jaggery	
Buns Soft, fluffy, mixed with banana and mildly sweet deep-fried puris, a delightful specialty from Karnataka.	110
Mix Pakoda A crispy assortment of deep-fried fritters made with spiced gram flour and mixed vegetables for a crunchy delight.	130
Paneer Pakoda Soft paneer cubes coated in spiced gram flour batter and deep-fried to crispy, golden perfection.	190
Cheese Pakoda Goosey melted cheese encased in a crispy, spiced gram flour batter for a deliciously indulgent snack.	210
Methi Pakoda Crispy, golden fritters made with fresh fenugreek leaves and spiced gram flour for a flavorful bite.	125
Idiy Appam (2 Pcs) Made from rice flour dough, gently pressed into thin noodles and steamed to perfection, Idiyappam is light on the palate and incredibly versatile.	150
Appam (2 Pcs) Made from a fermented batter of rice and coconut, this bowl-shaped pancake is light, airy, and mildly sweet. Soft, fluffy, and lacy at the edge.	150
Misal Pav A spicy, flavorful sprouted lentil curry topped with farsan, onions, and coriander, served with soft pav.	130
Jain Misal Pav A spicy, flavorful sprouted lentil curry made without onion and garlic, topped with farsan and served with soft pav.	140
Puri Bhaji	150
Puri (5 Pcs)	90
Aamras Puri (Seasonal)	250
Pav (1 pcs)	9

Pav Bhaji

Pav Bhaji	190
Jain Pav Bhaji	200
Cheese Pav Bhaji	215
Jain Cheese Pav Bhaji	225
Khada Pav Bhaji	210
Masala Pav	150
Jain Masala Pav	160
Butter Pav (1 Pcs)	17
Kadak Pav	22

Dosa

Sada Dosa	100
Masala Dosa	130
Jain Masala Dosa	140
Rava Sada Dosa	125
Rava Masala Dosa	150
Rava Jain Masala	160
Palak Sada Dosa	150
Palak Masala Dosa	170
Mysore Sada Dosa	125
Mysore Masala Dosa	160
Jain Mysore Masala Dosa	175
Paper Sada Dosa	275
Paper Masala Dosa	310
Jain Paper Masala Dosa	325

Spl. Dosa

Neer Dosa	120
Soft, thin, and lacy rice crepes from Karnataka, served with chutney and coconut jaggery chatni	
Set Dosa	125
Soft, fluffy, and spongy dosas served in a set, paired with chutney and sambar for a classic South Indian Treat.	
Ragi Dosa (Nachini)	125
A nutritious, crispy dosa made with finger millet, served with chutney and sambar for a healthy delight.	
Tuppa Dosa (Ghee Dosa)	160
A golden, dosa cooked with aromatic ghee, served with chutney and sambar for a rich, flavorful experience.	
Pesarattu Dosa (Green Moong)	145
A crispy, protein-rich dosa made from green gram lentils, served with chutney for a nutritious delight.	
Chettinad Spicy Dosa with Cheese	190
A crispy dosa filled with spicy, aromatic Chettinad masala and melted cheese for a bold and flavorful treat.	
Tomato Omelette	130
A savory, spiced gram flour pancake with tomatoes and herbs, cooked to golden perfection.	
Chinese Dosa	175
A crispy dosa stuffed with flavorful Indo-Chinese stir-fried veggies, noodles, and sauces for a fusion delight.	
Spring Dosa	175
A crispy dosa filled with spicy, stir-fried vegetables and noodles for a delicious Indo-Chinese fusion.	
Assorted Dosa	300
(Ragi, Tuppa, Neer, Pesarattu Dosa)	
Cheese Schezwan Rava Sada	185
A crispy semolina dosa infused with spicy Schezwan sauce and gooey melted cheese for a flavorful fusion delight.	
Cheese Schezwan Rava Masala	210
A crispy semolina dosa filled with spicy Schezwan sauce, melted cheese, and flavorful potato masala for a delicious fusion twist.	
Paneer Chilli Dosa	240
Sautéed cubes of soft paneer are tossed in a sizzling mix of chilies, bell peppers, garlic, and soy sauce	
Jini Dosa	175
A crisp dosa is generously slathered with a spicy schezwan-masala mix, loaded with cheese, and stuffed with a tangy mix of veggies and secret spices	

Spl. Uttapam

Tomato Sev Uttapam	150
Tomato Simla Uttapam	150
Seven Taste Uttapam	210
Cheese Chilly Uttapam	190
Coconut Uttapam	140
Onion Uttapam	125
Masala Uttapam	125
Tomato Uttapam	125
Duet Uttapam	135
Banana Uttapam	135
Plain Uttapam	120

Upwas

Sabudana Wada	130
Sabudana Khichadi	130
French Fries	130

Pizzaerias

Exotic Spring Pizza (Mozzarella Cheese)	275
Veg Cheese Pizza	250
Only Cheese Pizza	250
Deepak Special Pizza (Mozzarella Cheese)	310

Sandwiches

Veg Sandwich	80
Veg Cheese Sandwich	145
Only Cheese Sandwich	150
Bread Butter / Bread Jam	70
Toast Butter / Toast Jam	90
Veg Grill Sandwich	150
Veg Cheese Grill / Only Cheese Grill Sandwich	200
Garlic Bread with Cheese	190
Tomato Omlet Sandwich	125
Corn Cheese Grill Sandwich	230

Papad / Salad / Raitas

Fried / Roasted	50
Masala Papad	70
Khichiya Roasted	70
Chopped Salad	100
Corn, Carrot, Beet, Onion & coriander	
Green Salad / Tomato Salad	100
Veg. Raita / Boondi Raita / Pineapple Raita	120

Soup

Rasam	110
Tomato Saar	125

Special Mini Meals

Chole 290
Bhatura / Paratha / Appam / Idiy Appam / Neer Dosa
(Any 2 Pcs)

Avial 260
Paratha / Appam / Idiy Appam / Neer Dosa
(Any 2 Pcs)

Kurma 220
Paratha / Appam / Idiy Appam / Neer Dosa
(Any 2 Pcs)

Soyabean Sukkha 370
Paratha / Appam / Idiy Appam / Neer Dosa
(Any 2 Pcs)

Mushroom Sukkha 390
Paratha / Appam / Idiy Appam / Neer Dosa
(Any 2 Pcs)

Paneer Ghee Roast 370
Paratha / Appam / Idiy Appam / Neer Dosa
(Any 2 Pcs)

Paneer Gassi 370
Paratha / Appam / Idiy Appam / Neer Dosa
(Any 2 Pcs)

Peas Potato Gassi 270
Paratha / Appam / Idiy Appam / Neer Dosa
(Any 2 Pcs)

South Indian Vegetables

Chole	240
Slow-cooked chickpeas simmered in a robust blend of onions, tomatoes, ginger, garlic, and aromatic spices create a curry	
Kurma (South Indian Style)	120
A fragrant coconut-based curry with mixed vegetables, simmered in aromatic spices and herbs.	
Paneer Gassi	290
Red chilly & coconut gravy blended with Paneer	
Paneer Ghee Roast	290
Paneer marinated with red chilly paste and roasted with Ghee	
Peas Potato Gassi	150
Red chilly & coconut gravy blended with peas & potato	
Avial	150
Gravy blended with curd coconut white gravy and vegetables with drum stick and white pumpkin	
Soyabean Sukha	270
Cooked with a fragrant mix of roasted masalas, grated coconut, and curry leaves, the soyabean chunks soak up every bit of flavor.	
Mushroom Sukha	290
Tossed with a blend of roasted spices, grated coconut, curry leaves, and tender mushrooms, this dish delivers a punch of aroma and taste in every bite.	
Plain Palak	240
Just tender spinach sautéed with garlic, chilies, and a touch of spice	
Special Bhaji (Daily Change)	100

Dal

Dal Fry	220
Dal Tadka	235

South Indian Breads

Appam (1 Pc)	50
Idiyappam (1 Pc)	50
Kerala Parotha (1 Pc)	150
Made with refined flour, kneaded to perfection, and folded into delicate layers, of each parotta.	
Chapati (1 Pc)	20
Akki Roti (1 Pc)	50
Made with rice flour, mixed with onions, green chilies, grated veggies, and fresh herbs, each roti.	

Lunch & Dinner

Mini Thali (Only Morning)	190
Chole Bhature	290
Bhature (1 Pcs)	100
Dal Rice / Rasam Rice	140
Steam Rice	190
Jeera Rice	190
Bisi Belle Bhat	150
Tomato Rice	200
Lemon Rice	200
Curd Rice	130
Dal Khichadi	270
Palak Khichadi	270
Veg Pulao	230
Veg Dum Biryani	270
Panner Tikka Dum Biryani	360

Sweets & Desserts

Gulab Jamun (2 Pcs)	110
Gajar Halwa / Kashi Halwa / Dudhi Halwa	165
Ragi Manni	100
Made from finger millet flour, jaggery, and coconut milk, this soft, melt-in-the-mouth sweet is as nutritious as it is delicious.	
Payasam (Rava/Moong/Sevai/Sabudana) Daily change	100
Caramel Custard	120
Rose Falooda	160
Fruit Salad	150
Fruit Salad with Ice-Cream	160
Fruit Salad with Jelly	160
Jelly with Ice Cream	150
Mix Fruit Plate	150
Jelly	120
Aamras	175

Café

	Hot	Cold
Kasai A traditional herbal tea with mix of spices prepared in hot milk	70	-
Filter Coffee Freshly brewed coffee simmered in hot milk	60	-
Ragi Malt Ragi Malt is a nutritious drink, finer millet added to hot milk with sugar and cardamom	70	-
Americano (Black Coffee) Freshly brewed single shot espresso with water	180	160
Cappuccino Freshly brewed single shot espresso with milk and foam	180	150
Café Latte Freshly brewed single shot espresso with milk	200	170
Cold Coffee One shot espresso coffee blended with ice cubes, milk and ice cream	-	190
Affogato Double shot coffee expresso served with Vanilla Ice cream	-	250
Chocolate Mocha Single shot coffee espresso with chocolate and steaming milk	200	-
Hot Chocolate Chocolate mixed with steaming milk	170	-

Fruit Juices

Watermelon	140
Apple/Grapes/ Pineapple	150
Kiwi Juice	190
Musk Melon Juice / Fresh Mango Juice (Seasonal)	160
Papaya Juice	140
Fresh Avocado Juice	165
Fresh Lemon Juice / Fresh Lemon Soda	80
Mojito (Mint / Kala Khatta / Pineapple)	170

Cold Beverages

Sweet Lassi	140
Salted Lassi	140
Chaas (Butter Milk)	60
Mango Lassi	160
Dryfruit Lassi	190

- ▶ GST Applicable
- ▶ Order once placed will not be cancelled.
- ▶ Ice-Cream Charges are inclusive of service charges.
Customers are required to take care of their belonging,
- ▶ Management will not be responsible for any loss / theft.
- ▶ All Food Prepared in Edible Oil, Ghee & Butter .
- ▶ Our dishes are prepared without the use of artificial colours and flavours.



NINE SQUARE

RESIDENCY

A LUXURY BOUTIQUE HOTEL



Room Types (Double Occupancy) – CP Plan (With Breakfast)
Tariff (₹)

Deluxe Room
₹4500 + 12% GST

Executive Room
₹5000 + 12% GST

Suite
₹7499 + 12% GST