

THE PERMIT ROOM

B E N G A L U R U

**EAT TIFFIN
LIKE A RAJA**



BREAKFAST & ALL-DAY TIFFIN

MON-SAT 12-6 PM | SUN 10AM-6 PM

MEALS READY

BREAKFAST & ALL-DAY TIFFIN

VARIETY MENU


DINE-IN

MOUThWATERING RECIpES FROM MORE THAN ONE INDIAN KITCHEN

Bisi Bele Bath

Curried lentils & rice, gratinated with crumbs and parmesan, with choice of:

 Veggies - 200


 Minced lamb - 275


Mutton Paya Soup - 225

Lamb trotter soup served with butter masala khaara bun

Brioche Toastie

'Iyengar Bakery' style toastie with choice of:

 Masala palya - 200


 Xacuti beef - 250

Cocktail Medu Vada - 200

Crunchy lentil fritters stuffed with asparagus and Emmental with sambar and chutney on the side

Mini Dosa Rolls

Multi-lentil crepe rolls with choice of:

 Gruyere cheese palya - 200

 Black Forest ham - 275

Eggs

Benedict - 275

Soft boiled eggs with sliced ham and warm hollandaise on Malabari coin parotta

Florentine - 225


Soft boiled eggs with sautéed keerai and warm hollandaise on Malabari coin parotta


Iddiyappam Egg Roast - 200


String hoppers (rice flour pressed into noodle form), served with an onion & tomato based egg roast masala

Appam & Stew

A mildly spiced and fragrant coconut milk broth with carrot and potatoes, with choice of:

 Veg - 300

 Chicken - 350

 Lamb - 375

Warm Banana 'Sajjige' - 175

Semolina pudding served with cashew praline and salted caramel sauce



VEGETARIAN DISHES



NON-VEGETARIAN DISHES

Govt. taxes & service charge extra

SWEET ITEMS

DESSERT

ALL DAY MENU

DINE-IN OR TAKE OUT

MOUTHWATERING RECIPES FROM MORE THAN ONE INDIAN KITCHEN

🌱 CARROT PAYASAM PANNA COTTA

A delicate panna cotta of homemade carrot payasam, served on a bed of vermicelli payasam, garnished with roasted almonds and pistachios

200

🌱 "CHIROTI" SANDWICH

A traditional South Indian wedding sweet - flaky pastry sandwich with saffron 'basundi', lightly sweetened mango milk, vanilla ice cream and pistachios

225

☀️ 🌱 FILTER KAAPI POT DU CRÈME

Smooth mousse made with homemade filter coffee, baked in a coconut shell and served with 'thattukada' banana fritters

225



🌱 BAKED MYSURU PAK

A rich sweet made of gram flour and ghee, hand-wrapped in pastry, baked to golden brown and served with a seasonal fresh fruit salad

275



🌱 CHOCOLATE ACHAPPAM

Traditional rose cookies or achappam, dipped in Belgian chocolate, served with a fruit & nut terrine and jaggery coconut roundels

275

☀️ 🌱 DECONSTRUCTED JIL JIL JIGARTHANDA

A cooler from the streets of Madurai - badam gum, basil seeds, pistachios, dulce de leche and ice cream, served with your choice of nannari or rose syrup

325

