

## TO START

**Devilled Chickpea & Cashew**  
Kashmiri chilli, makrut lime leaf 12

**Ulundu Appalam**  
crispy papadums, house made chutney, sambol 12

**Crispy Besan Fritters**  
tamarind chutney, cardamom mayo 14

**Albacore Tuna Croquettes**  
green chilli, black garlic aioli 14

## DOSA & HOPPER

**Roasted Masala Mushroom Dosa**  
shimeji, oyster, golden enoki 22

**Chickpea Kadala Curry Hopper**  
coconut, tomato, coriander 18

**Smoked Goat Dosa**  
spicy wiyali bacon jam, pomegrante, zucchini raita 22

**Egg Hopper**  
lunu miris, pol sambol, wambotu moju, goat curd 18

**Aloo Masala Potato Dosa**  
chana dhal, tempered black mustard seeds, crisps 20

**Palak Paneer Hopper**  
fenugreek spinach, green chutney, naan flakes 22

## SMALL PLATES

**Hiramasa Kingfish**  
cumin & white pepper ranch, crispy eschallot, arwi chip 26

**Chaat Burrata**  
fermented pineapple, crispy bits 24

**Eggplant Moju**  
hot pickled capsicum, spiced mustard vinaigrette 18

**Idiyappam String Hoppers**  
kiri hodi, coconut sambol 14

## SIDES

**Paratha 6**

**Basmati Rice 6**

**Kale Salad Mallung**  
red onion, coconut, cumin vinaigrette 12

**Amma's Parippu Daal**  
daal, red lentil, chilli, black mustard seeds 12

**Puliyodarai Rice**  
tamarind, chickpea crumb 12

## LARGER

**Roasted Cauliflower**  
curry spiked hummus, crispy chickpea 26

**Sticky Devilled Chicken**  
Kooni shrimp & chilli, green onion 34

**Goan Pork Curry**  
xacuti spice, coconut cream, crispy crackling 36

**Jaffna Barramundi**  
banana leaf, eschalot, red chilli & lime 38

**Thilaka's Potato Curry**  
twice cooked potato, sweet and sour, grated coconut 26

**Lamb Varuval Party Biriyani**  
slow cooked lamb shoulder, coconut, coriander & mint chutney 49

## DESSERTS

**Sticky Date Pudding**  
spiced jaggery butterscotch, ginger & brandy cream 18

**Green Apple Granita**  
yoghurt cream, watermelon & mint 16

**INDU Pavlova**  
meringue, mango sorbet, toasted coconut, berries 20

**Peni Appa**  
sweet hopper, grated coconut, palm sugar 16

# INDU

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