

Chennai Maratha

Flavours Of South India & Maharashtra

MENU LUXE



All Day Breakfast



Poha

Traditional Maharashtrian staple breakfast made from flattened rice topped with peanuts and coriander

Poha Sambar

Traditional Maharashtrian staple breakfast made from flattened rice topped with peanuts and coriander with sambar

Upma

A classic South Indian breakfast recipe made with semolina, accompanied by assorted spices and herbs.

Upma Sambar

Nutritious South Indian upma served with coconut chutney and sambar.

Sabudana Vada

Popular Maharashtrian Indian snack made from soaked tapioca pearls, mashed potatoes, peanuts and spices served with chutnies.

Sabudana Khichdi

Light and flavourful Indian dish made with tapioca pearls and peanuts served with chutnies.

Dal Vada

Crispy Indian snack made from soaked split lentils seasoned with authentic spices served with chutnies.

Rasam Appalam

Classic south indian tangy spicy soup paired with thin crispy lentil wafer.

Idli/ Vada



Idli Chutney

Classic south Indian rice cakes made from fermented rice and lentil batter served with chutnies.

Idli Sambar

Classic south Indian idli served with chutney and sambar .

Rasam Idli

South indian tangy spicy soup served with steamed idli and coconut chutney.

Medu Vada Chutney

Medu vada is a traditional dish from south Indian cuisine which is made from urad dal and some spices served with chutnies.

Medu Vada Sambar

Medu vada is a traditional dish from south Indian cuisine which is made from urad dal and served with chutnies and sambar .

Rasam Vada

Classic tangy spicy South Indian soup served with crispy fritters .

Idli Vada Chutney

Soft spongy idli and crispy vada served with chutnies.

Idli Vada Sambar

Classic South Indian breakfast combination of fluffy idli and crispy fritters served with sambar and chutnies.

Dahi Vada {CM Special}

Crispy vada dipped in creamy sweet thick curd topped-up with boondi and CM special masala.

Appe



Appe Chutney

Popular South Indian snack made from fermented batter prepared in biteable delights served with chutnies.

Appe Sambar

Popular South Indian appe served with traditional sambar.



Dosa



Plain Dosa

South Indian rice and lentils fermented batter prepared into a crispy thin crepes served with chutnies.

Onion Plain Dosa

Finely chopped onion sprinkled on thin crispy South Indian dosa served with sambar and chutnies.

Malgapodi Plain Dosa

Delicious South Indian spiced powder sprinkled on crispy dosa served with sambar and chutnies.

Mysore Plain Dosa

Authentic south indian spicy, dry chutney smeared on thin dosa served with sambar and chutnies.

Masala Dosa

Crispy, thin dosa filled with a spiced potato mixture served with sambar and chutnies.

Onion Masala Dosa

Finely chopped onions mixed with spiced potato mixture served on crispy South Indian dosa accompanied with sambar and chutnies.

Malgapodi Masala Dosa

Delicious twist on the classic Masala Dosa, where Malgapodi masala is added along with the spiced potato filling served with sambar and chutnies.

Mysore Masala Dosa

South indian spicy, dry chutney filled with spiced potato mash served on thin roasted dosa served with sambar and chutnies.

Paneer Dosa

Delicious variation of south indian dosa filled with mixture of spiced paneer served with sambar and chutnies.

Mumbai Special Dosa {CM Special}

CM Special gravy dosa served with sambar and chutnies.

Loni Sponge Dosa

Buttery rich traditional Davangiri dosa served with sambar and chutnies.

Cut Dosa {CM Special}

Twist of Authentic South Indian Crispy Dosa filled with the blend of Maharastrian spices served with sambar and chutnies.



Rava dosa



Rava Plain Dosa

Traditional South Indian dosa prepared from semolina batter served with sambar and chutnies.

Rava Onion Plain Dosa {CM Special}

South Indian semolina dosa filled with onion served with sambar and chutnies.

Rava Vegetable Plain Dosa

South Indian semolina dosa filled with mixed vegetable and spiced potatoes served with sambar and chutnies.

Rava Paneer Dosa

South Indian semolina dosa filled with spiced paneer mixture served with sambar and chutnies.

Rava Onion Paneer Dosa

Traditional South Indian dosa prepared from semolina batter filled with onion and stuffed with paneer served with sambar and chutnies.

Rava Masala Dosa

Traditional South Indian Dosa prepared from semolina batter filled with spiced potato mixture served with sambar and chutnies.

Rava Onion Masala Dosa {CM Special}

South Indian semolina dosa filled with onion and spiced potatoes served with sambar and chutnies.

Rava Vegetable Masala Dosa

South Indian semolina dosa filled with mixed vegetable and spiced potatoes served with sambar and chutnies.

Rava Vegetable Paneer Dosa

Traditional South Indian dosa made from semolina batter and mix vegetables stuffed with paneer and served with sambar and chutnies.

Uttapam



Onion Uttapam

South Indian savoury Uttapam topped with onion served with sambar and chutnies.

Tomato Uttapam

South Indian savoury Uttapam topped with tomatoes served with sambar and chutnies.

Mix Veg Uttapam

South Indian savoury Uttapam topped with mixed Vegetables served with sambar and chutnies.

Podi Uttapam

Traditional south Indian thick and savoury Uttapam topped with mixed spiced powder served with sambar and chutnies.

Paneer Uttapam

South Indian savoury Uttapam topped with paneer mixture served with sambar and chutnies.

Rice



Curd Rice

Comforting South Indian rice dish mixed with curd tempered with mustard seeds and curry leaves.

Lemon Rice

South Indian rice dish flavored with fresh lemon juice, and variety of aromatic spices

Rasam Rice

Classic South Indian tangy spicy soup served with steamed rice.

Sambar Rice

Flavorful, spicy lentil-based stew served with steamed rice.

Pav



Vada Pav

Maharashtrian spicy mashed potato fritter served inside a soft pav accompanied by dry chutney and green chillies.

Missal Pav

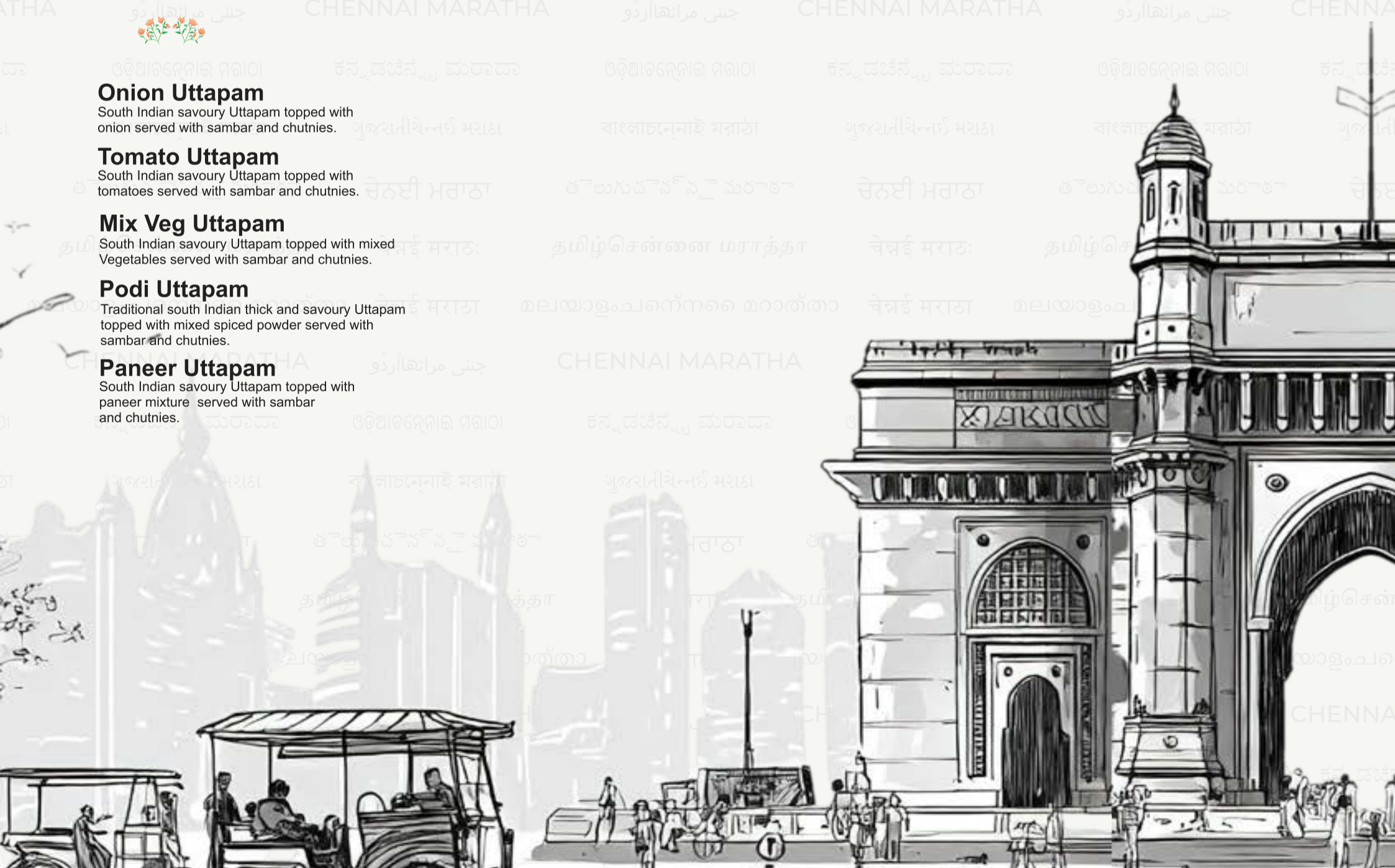
Famous Maharashtrian breakfast consists of a flavorful spicy curry made from sprouts served with pav and topped with crunchy savoury treat.

Pav Bhaji

Beloved mumbai street food consists of rich spiced mashed vegetables served with buttered soft bread pav.

Dabeli {CM Special}

A spiced potato filling with a twist of sweet and tangy chutney, served in a pav.



Thali

Parotta Korma

Classic South Indian combination of flaky layered flatbread served with rich flavorful curry made from vegetables and coconut.

South Indian Thali

A South Indian thali is a platter-based meal featuring a balanced combination of various South Indian dishes with different flavours.

South Indian Platter

A vibrant fusion of the bold, aromatic flavors of South India and the rich, spiced delicacies of Maharashtra. This platter brings together a harmonious blend of crispy dosas, soft idlis, spicy dal vada and mouth watering sweet dahi vada from the South with the savory delight of sabudana vada from Maharashtra.

Dessert

Shrikhand

Rich creamy, sweet, hung curd served with flavours of cardamom and saffron served chilled

Amrakhand (Seasonal)

Fresh Mangoes (alphonso) churned in rich, creamy, sweet hung curd topped with nuts served chilled

Rava Kesri

Fragrant and luscious South Indian treat crafted with roasted semolina and pineapple, topped nuts which is served hot

Gulab Jamun (2 Pcs)

Soft, spongy milk-based deep fried balls soaked in fragrant rose-cardamom sugar syrup.

Modak (2 Pcs)

A traditional Indian sweet dumpling made from rice flour with a filling of jaggery and coconut .

Puran Poli

A classic Maharashtrian traditional sweet roti stuffed with slow-cooked channa dal, jaggery, and aromatic spices—soft, rich, and soul-satisfying.

Ice Cream

Nutraj

A decadent fusion of velvety cream and handpicked dry fruits almonds, pistachios, cashews, and golden raisins crafted for a truly royal indulgence

Chocoraga

An indulgent blend of rich, dark cocoa and silky cream crafted to satisfy the most refined chocolate cravings.

Paan E Bahar

A fragrant fusion of betel leaf, gulkand, and delicate spices as a refreshing, indulgent treat with a touch of tradition and elegance.

Shahi Biscoff

A lusciously creamy swirl infused with caramelized cookie crumble, spiced, and irresistibly smooth with every indulgent bite.

Drinks

Kokum Soda/Water {CM Special}

Lemon Soda Water

Soft Drink

Mint Mojito

Lychee Rose

Pineapple Bird's Eye Chilli

Orange Mint

Tamrind Shikanji

Aam Panna {CM Special}

Classic Filter Cold Coffee

Masala Chaas

Sweet Lassi

Masala Tea

Filter Coffee

Water Bottle

***NOTE: EXTRA SERVING, EXTRA CHARGES**

CHANDIGARH | PUNJAB | HARYANA | DELHI
HIMACHAL PRADESH | UTTARAKHAND

***GST AS APPLICABLE**

