

SAMANVAY

A Luxury Environment Friendly

Boutique Hotel



UDUPI



IN ROOM DINING

Samanvay Boutique Hotel

Near Govinda Kalyana Mantap, Kinnimulki Main Road, Udupi 576 101, Karnataka, India
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UDUPI CUISINE & CULINARY EXPLOITS

The purveyors of Udupi cooking have made excellent use of the fertile land and bounteous rainfall that Dakshina Kannada and Udupi are blessed with. At first glance, it might look humble in terms of the scope of offerings—sidly, sambar, and vadabut the fact is that it requires deft use of the locally available grains, beans, leaves, fruits, and vegetables. This is despite the fact that Udupi cuisine has long disavowed the use of not only onions and garlic, but also tomatoes, radish, cabbage, cauliflower, gherkins, spinach, and even the local favourite brinjal! Wild vegetables and produce grown in house gardens in the region, including pumpkins and gourds, make frequent appearances in sambar, and raw banana skin is an important part of the upkari. Coconut, that ubiquitous seed synonymous with the seashore, is deployed actively in dry curries, salads, and chutneys. Pickles are made with mango, jackfruit, pineapple, and grapes. Even leaves of seasonal greens such as brahmi and yelemuri, and the versatile colocasia make frequent appearances in Udupi cooking, as does the technique of steaming in cups fashioned out of leaves.

The Udupi of popular consciousness has little to do with a culinary tradition that dates back to the 13th century when the saint philosopher Madhavacharya established Sri Krishna Temple in Udupi, a town on Karnataka's western coast. The sage founded the Dvaita branch of Hindu philosophy and devised a set of elegant rituals to worship the godchild. Krishna in Udupi is worshipped as an infant, wielding in one hand a rod to churn curds with and a length of rope in the other. The devout believed that Krishna would wander away unless he was enticed to stay by delicious eats. This belief resulted in the 'naivedya,' where cooked delicacies—no fewer than 14 different varieties—are offered to the Lord every day.



HOT BEVERAGES

HOT BEVERAGES

CHOICE OF COFFEES AND TEAS

(SERVED BETWEEN 8 AM TO 10 PM)

Filter Coffee	60
Freshly brewed coffee with milk, served hot	
Cappuccino	80
Espresso coffee topped with frothed hot milk	
Cafe Latte	80
Mixture of espresso coffee with frothed hot milk	
Americano	50
Combination of espresso coffee with hot water	
Tea	60
Freshly boiled tea leaf with milk	
Masala Tea	70
Regular Tea infused with original Indian herbs and spices like saffron, cardamom, ginger, cinnamon etc.,	
Ginger Tea	70
Regular tea leaf boiled along with fresh ginger and milk	
Lemon Tea	50
Fresh tea leaf boiled with added lemon juice	
Green Tea	50
Hot water dipped with green tea bag	
Kashaya	70
A milk based drink laced with black pepper, dry ginger, pepper, cinnamon, cumin & coriander seeds	
Turmeric Kashaya	70
A milk based drink laced with turmeric, black pepper, dry ginger, pepper, cinnamon, cumin & coriander seeds	
Turmeric Milk	60
Turmeric milk is a traditional Indian beverage made by mixing crushed turmeric root	
Hot Badam Milk	80
Fresh Milk laced with almonds, saffron, cardamom etc.	

We need atleast 20 minutes to serve you

- Finest Ingredients • All Food Freshly Prepared • No Preservatives Added
- No MSG • No Egg • No Reused Oil

GST applicable



FRESH FRUIT JUICES

COLD BEVERAGES

COLD BEVERAGES COOLERS

(SERVED BETWEEN 8 AM TO 10 PM)

Ice Tea	125
A cold drink typically consisting of tea	
Cold Coffee	125
Ever refreshing chilled coffee topped with cream	
Lemon Juice	70
Blend of lemon juice added with water, sugar and cardamon	
Lemon Ginger Soda	100
Blend of lemon juice with chilled soda	
Pudina Lime Juice	70
Blend of Mint leaves added with freshly squeezed lime and salt	

SELECTION OF FRESH FRUIT JUICES

(SERVED BETWEEN 8 AM TO 10 PM)

Watermelon	90
Juice made of fresh watermelon	
Pineapple	100
Fresh juice made from pressing the natural liquid from the pulp of the pineapple	
Apple	90
A blend of juice made of apples	
Mosambi Juice	90
A fresh juice made from the pulp of sweet lime	
Orange Juice	90
A fresh beverage made from the juice of fresh oranges	
Musk Melon	100
Fresh juice made from pressing the natural liquid from the pulp of the musk melon	
Papaya	90
Juice made of freshly ripped papaya	
Mixed Fruit Juice	100
A blend of juice made of mixed fruits	

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GST applicable

SELECTION OF FRESH VEGETABLE JUICES

(SERVED BETWEEN 11 AM TO 10 PM)

Carrot Juice made of freshly blended carrots	70
Tomato Juice made of freshly blended tomatoes	70
Beetroot Juice made of freshly blended beetroots	70
Cucumber Juice made of freshly blended cucumber	60

SELECTION OF MILK SHAKES

(SERVED BETWEEN 8 AM TO 10 PM)

Apple	125
Chickoo	125
Vanilla	125
Strawberry	125
Chocolate	125
Butterscotch	125
Mango	125

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GST applicable



LASSI

ICE CREAMS

SMOOTHIES

SMOOTHIES

YOGURT BASED SMOOTHIES

(SERVED BETWEEN 8 AM TO 10 PM)

Banana Smoothie	100
Mango Smoothie	100
Orange Smoothie	100
Strawberry Smoothie	100
Watermelon Smoothie	100
Pineapple Smoothie	100
Chocolate Smoothie	100

LASSI

YOGURT BASED DRINKS

(SERVED BETWEEN 8 AM TO 10 PM)

Sweet Lassi	100
Salt Lassi	100
Masala Lassi	100
Butter Milk	80
Butter Milk with Soda	125
Mango Lassi	100

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CHOICE OF ICE CREAMS

(SERVED BETWEEN 8 AM TO 10 PM)

Vanilla	Double	Single
Strawberry	125	70
Chocolate	125	70
Butterscotch	125	70
Mango	125	70
Chickoo	125	70
Custard Apple	125	70
Pineapple	125	70
Fruit Salad with Ice cream Small chops of fruits topped with a scoop of vanilla ice cream	150	
GudBud A dessert made with layered ice cream, fresh & dry fruits, nuts, honey, saffron & jelly	200	
Double Sundae A combination of chocolate and vanilla ice cream with chocolate syrup, dry fruits and fresh cream topped with red cherry	200	

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DOSA

IDLY & VADA

IDLY & VADA

(SERVED BETWEEN 8 AM TO 10 AM)

Rice Idly (4 Pcs)	80
Steamed rice cakes served with chutney & lentil sambhar	
Rava Idly (2Pc)	80
Steamed savory cake made from a mixture of roasted semolina, cashew, mustered seeds & yoghurt	
Benne Idly	100
Steamed lentil & rice cakes served with sambhar, chutney & pure cow butter	
Pudi Idly	120
Steamed miniature idly tossed with a mixture of chutney pudi & ghee	
Button Idly Sambhar	80
Miniature idly soaked in a bowl of Sambhar	
Button Idly Rasam	80
Miniature idly soaked in a bowl of Rasam	
Sambhar Vada (2 Pc)	100
Savoury lentil doughnut soaked in Sambhar	
Rasam Vada (2 Pc)	100
Savoury lentil doughnut soaked in Rasam	
Uddin Vada (2 Pc)	60
Savory doughnut made of black lentil, served with sambhar & chutney	
Curd Vada (2 Pcs)	80
Savory doughnuts soaked in yoghurt with a sprinkling of boondi	
Pundi Gassi (4 Pcs)	100
Rice dumplings smeared in a gravy prepared from vegetables & Indian spices	
Kotte Kadubu (2 Pcs) (Tuesday & Friday)	100
Savory doughnuts soaked in yoghurt with a sprinkling of boondi	
Rava Uppittu	80
Traditional South Indian breakfast dish made from rava (Semolina), seasoned with cashews, chana dal, ginger and additional herbs and spices.	

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UDUPI FAVORITES DOSA

(SERVED BETWEEN 8 AM TO 11 AM)

Thuppa Dosa	70
A rice & black lentil pancake laced with ghee.	
Thelu Thuppa Dosa	70
A thin rice & black lentil roasted pancake laced with ghee.	
Dappa Dosa	70
Rice & black lentil pancake served in a set of three.	
Thuppa Masala Dosa	100
A rice & black lentil dosa stuffed with spiced potato masala.	
Benne Dosa	100
Rice lentil pancake laced with generous amount of butter.	
Benne Masala Dosa	120
Rice lentil pancake laced with generous amount of butter topped with spiced potato.	
Spicy Chutney Pudi Dosa	100
Dosa topped with spicy chutney powder made from Kashmiri chilli & Indian spices.	
Rava Dosa	80
Pancake made with mixture of Semolina, green chilli, cumin seed, grated coconut.	
Rava Masala Dosa	100
Rava Dosa stuffed with spiced potato.	
Neer Dosa	70
A thin crepe made from rice and grated coconut.	
Special Dosa of the Day	100
A Regional traditional variety of dosa made from local ingredients, each day two type of dosa available	
Chapathi (2 Pc)	100
An unleaved flat wheat bread roasted on tawa served with spiced potato.	
Poori Aloo	100
Deep fried unleavened Indian bread served with spiced potato.	

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RICE VARIETIES

SOUTH INDIAN RICE PREPARATION

(SERVED BETWEEN 11 AM TO 10 PM)

Chitranna	80
A traditional tangy South Indian rice dish flavored with freshly squeezed lime and seasoned with mustered, coriander & nuts. Served with Chutney	
Puliogare	100
Traditional South Indian rice dish with tamarind & peanuts. Served with chutney	
Tomato Rice	80
A combination of rice, vegetables & Indian spices, served with raitha	
Avalakki Upkari	70
Flattened rice seasoned with Indian spices & grated coconut	
Curd Rice	80
A mixture of boiled rice & yoghurt, tempered with urad dhal, mustard seeds & cumin seeds	
Dali Thove Rice	100
Steamed rice served with thove a soup made of lentil & Indian spices.	
Rasam Rice with Papad	100
Steamed rice served with rasam, papad & pickle.	
Sambhar Rice with Papad	100
Steamed rice served with Sambhar, papad & pickle.	
Kaihalu Bhath (Monday)	80
A traditional rice prepared by cooking white rice in coconut milk.	
Pongal (Tuesday & Friday)	80
A savory pudding made with combination of lentils, rice tempered in ghee with spices & nuts served with raitha.	
Udupi Belebath (Wednesday & Sunday)	100
A rice dish made with lentils, assorted vegetable along with nutmeg, curry leaves, tamarind pulp. Served with raitha.	
Coconut Rice (Saturday)	80
A traditional tangy South Indian rice dish made with freshly grated coconut and seasoned with mustered, coriander & nuts, served with chutney.	

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SIDES

(SERVED BETWEEN 11:00 AM TO 10 PM)

Roasted Nuts	100
Choice : Cashewnuts / Almond .	
Roasted Papad	60
Thin Indian flatbread (Waper) made of black lentil & Indian spices.	
Masala Papad	75
Fried papad garnish with finely chopped tomato, chilli , cumin, lemon juice, coriander leaves .	
Fried Papad	60
Mini papad deep fried and served with chutney.	
French Fries	100
Long & thin potato slices deep fried in oil served with tomato ketchup.	
Vegetable Raitha	60

RASAM (SOUPS)

(SERVED BETWEEN 11:00 AM TO 10 PM)

Pepper Rasam	100
Pepper rasam is a spicy, tangy and hot appetizer drink made from tamarind, black pepper and cumin	
Lemon Rasam	100
Tangy rasam made with lemon juice, coriander leaves seasoned with Indian Spices	
Ginger Rasam	100
Tangy rasam made with Ginger, tamarind, & coriander leaves seasoned with Indian Spices	
Tomato Rasam	100
Tomato rasam, a delicious and aromatic South Indian soup made with ripe tomatoes, spices and curry leaves	

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- No Egg
- No Reused Oil

GST applicable



SALAD



SANDWICHES

SANDWICHES

(SERVED BETWEEN 11 AM TO 10 PM)

Classical toasted Sandwiches 125

Vegetable twin slices of freshly baked bread stuffed with your choice of stuffing & cheese, served with tomato ketchup
(White Bread, Whole wheat, Plain Bread)

Grilled Classical 125

Vegetable twin slices of freshly baked bread stuffed with your choice of stuffing & cheese, grilled and served with tomato ketchup

Toast with butter and preserves 100

2 slices of toasted bread served with butter and preserves

SALAD

(SERVED BETWEEN 11 AM TO 10 PM)

Protein rich sprout salad 150

To choose the dressings from chatpata chat dressing / low calorie yogurt dressing. Beans sprouts tossed in your choice of dressing

Peanut Chaat 100

Fried peanut tossed in hot and tangy dressing with chopped tomato, chopped green chilli and chopped coriander.

Green Salad 100

Sliced cucumber, carrot, tomato & beetroot topped with green chilly & lemon

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ALL DAY DINING SNACKS

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(SUBJECT TO AVAILABILITY)

(SERVED BETWEEN 11 AM TO 10 PM)

Mangalore Buns (2 Pc) 70

Traditional Mangalorean snack made from mixture of flour, cumin, ripped banana & yogurt

Goli Bajji 80

Goli baje are crisp fried fritters made with flour, yogurt, spices and herbs.

Mixed Vegetable Pakoda 80

Deep fried fritters made with sliced vegetables, gram flour and Indian spices

Onion Pakoda 100

Sliced onion blend with Indian spices mixed with gram flour & deep fried to perfection

Veg Bonda (2 Pc) 60

Spicy vegetable balls dipped in gram flour batter & then deep fried to perfection

Aloo Bonda 60

Spiced potato balls dipped in gram flour batter & deep fried to perfection

Chattambade (2 Pc) 60

Spit chickpeas fritters made with channa dhal, spices & herbs

Chilli Bajji 70

Crispy chilli fritter stuffed with a tangy filling dipped in gram flour and deep fried in to perfection

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ALL DAY DINING SNACKS

(SUBJECT TO AVAILABILITY)

(SERVED BETWEEN 11 AM TO 10 PM)

Balekai Bajji 70

Deep fried fritters recipe made with raw banana

Potato Bajji 70

Deep fried fritters made with potato

Capsicum Bajji 70

Deep fried fritters made with capsicum

Churumuri 100

Snack made of puffed rice tossed with tomato, grated raw mango, grated carrot added with peanuts & Indian spices

Roasted Nuts 100

Choice : Cashewnuts / Almond

Roasted Papad 60

Thin Indian flatbread (Waper) made of black lentil & Indian Spices

Masala Papad 75

Fried papad garnished with finely chopped tomato, chilli, cumin, lemon juice, coriander leaves

Fried Papad 60

Mini papad deep fried and served with chutney

French Fries 100

Long & thin potato slices deep fried in oil served with tomato ketchup

We need atleast 20 minutes to serve you

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GST applicable

UDUPI CUISINE & CULINARY EXPLOITS

Another popular version of the dosa that Udupi offers is the Neer Dosa, aka Bajjari Dosa. What sets it apart from the usual masala dosa is its extremely light and airy texture. While the rice batter used is more or less the same as the one used in making the rava masala dosa, it's just a tad thinner and hence the lightness. Rice is soaked in water overnight, which is why the dosa is called neer dosa, where "neer" stands for water. This dosa is best savored with regional meat dishes and seafood gravies. Many eateries around Udupi also serve this with a chutney they make using freshly ground coconut and jaggery. Udupi also does a great version of the ever-popular idli. It's called Kaddubu or Moode or gunda. The uniqueness of this variant of the idli lies in its cylindrical shape. They simply use a different mold to cook the same batter used in normal round-shaped idlis. What makes the cooking process interesting is the fact that the conical molds used in shaping Kaddubu are made with jackfruit leaves. These molds are put in a large vessel inside your everyday pressure cooker. The idlis are best served with yeti or prawn chutney, an absolute delight in its own right.

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