

UDUPI CAFE

A Healthy Vegetarian Cuisine



2226 Sunrise Blvd.
Rancho Cordova (Gold River)
California - 95670
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TIMINGS

BUFFET	(M-F)	11:30-2:30
DINNER	(M-F)	5:30-10:00
SPECIAL BUFFET	(SAT-SUN)	11:30-3:00
DINNER	(SAT-SUN)	5:30-10:00

* Denotes Vegan

APPETIZERS (Served with Sambar and Chutney)

1. ***Iddly**
Steamed rice and lentil patties
2. ***Kancheepuram Iddly**
Spiced iddly garnished with cashew nuts, carrots and cilantro
3. ***Medhu Vada**
Fried lentil donuts
4. **Dhahi Vada**
Lentil donuts dipped in yogurt
5. ***Sambar Vada**
Fried lentil donuts dipped in sambar
6. ***Rasa Vada**
Fried lentil donuts dipped in rasam
7. ***Masala Vada**
Crispy lentil vada with spices
8. ***Aloo Potato Vada**
Fried mashed potato balls dipped in chick pea batter
9. ***Vegetable Samosa**
Crispy and flaky crust stuffed with potato, onions and peas
10. ***Mixed Vegetable Pakora**
Batter fried potatoes, cauliflower, onions and chillies
11. ***Chilli Pakora**
Hot peppers mixed with chick peas, flour and batter fried
12. **Chaat Papri**
Crispy flour chips with garbanzo and potatoes flavored mint & tamarind chutney
13. **Paneer Pakora**
Home made cheese coated with chick pea batter and deep fried
14. ***Assorted Appetizers**
Combination of medhu vada, masala vada, veg. samosa and pakora

SOUPS

15. ***Rasam**
A traditional South Indian sour and spicy soup
16. ***Tomato Soup**
17. ***Mulligathany Soup**
An exquisitely delicate vegetable broth with lentils

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DELUXE DINNERS (takeout \$1.00 extra)

18. **South Indian Thali**
Roti, white rice, sambar, dhal, kootu, avial, poriyal, rasam, curd, pickle, Papad, payasam and coffee or tea
19. **Udupi Special**
Choice of Soup, iddly or vada, choice of dosai or uthappam both served with sambar and chutney, payasam, coffee or tea
20. **Mysore Royal Thali**
Choice of soup, assorted appetizer - (cutlet, samosa, medhu vada), roti, special rice, white rice, sambar, channa curry, kootu, avial, rasam, curd, pickle papad, payasam, coffee or tea

DOSAI (Served with sambar & chutney)

21. ***Sada Dosai**
Thin rice crepes
22. ***Masala dosai**
Crepes filled with potatoes and onions
23. ***Sada Mysore Dosai**
Thin rice crepes with a layer of hot chutney
24. ***Mysore Masala Dosai**
Thin rice crepes with a layer of hot chutney and filled with potatoes and onions
25. ***Onion Dosai**
Thin rice crepes with onion topping
26. ***Onion Masala Dosai**
Crepes with onion topping filled with potatoes and onions
27. **Butter Masala Dosai**
Crepes filled with potatoes and onions cooked in butter
28. ***Sada Rava Dosai**
Thin wheat and lentil crepes
29. ***Special Rava Dosai**
Cream of wheat crepes with onions
30. ***Special Rava Masala Dosai**
Cream of wheat crepes with onions, potatoes and chilli
31. ***Paper Dosai**
Thin rice crepes rolled and crispy
32. ***Paper Masala Dosai**
Thin rice crepes filled with potatoes and onions
33. ***Udupi Special Spring Dosai**
Thin rice crepes filled with vegetables and hot chutney

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34. ***Coimbatore Dosai**
Thin rice crepes filled with special spice and vegetable mix
35. ***Chetti Nadu Cauliflower Dosai**
Crepes filled with onion, cauliflower, tomato and chetti nadu spice
36. ***Thirunelveli Spinach Dosai**
Crepes filled with onion, potatoes, tomato, spinach and spicy chutney

UTHAPPAM

37. ***Plain Uthappam**
Indian style pancake
38. ***Tomato & Peas Uthappam**
Plain pancake topped with tomatoes and peas
39. ***Onion & Peas Uthappam**
Plain pancake topped with onions and peas
40. ***Onion & Hot Chilli Uthappam**
Plain pancake topped with onions and chilli
41. ***Vegetable Uthappam**
Plain pancake topped with tomatoes, peas, carrots, chillies and onions

HOUSE SPECIALTIES

42. ***Malabar Adai**
Pancake made of mixed lentils and vegetables cooked in Kerala style
43. ***Pongal Avial**
Rice and lentils cooked like kitchedi and served with special dish "Avial"
44. ***Andhra Style Special MLA Pesarat**
Whole moong dhal and rice crepe topped with onion and chillies
45. ***Poori Bhaji**
Fluffy wheat bread served with potatoes and onions
46. ***Special Uppuma**
Cream of wheat with fresh vegetables and garnished with nuts
47. **Cheese Dosai**
Thin rice crepes with chick peas paste, cheese vegetables and spices
48. ***Chilly Gobi**
Batter fried cauliflower sautéed with garlic, ginger and spicy sauce (spicy)
49. ***Gobi Manchurian**
Batter fried cauliflower stir fried with garlic, ginger, chilli and soy sauce
50. ***Vegetable Manchurian**
Vegetable balls sautéed with garlic, ginger, chilli and soy sauce

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PULLAVS - Rice specialties served with pachadi

51. ***Vegetable Briyani**
Aromatic saffron rice cooked with fresh vegetables and fresh herbs
52. ***Bisi Bele Bhath**
Rice cooked with lentils and garden fresh vegetables
53. **Bagala Bhath**
Yogurt rice garnished with mustard seeds and cucumber
54. ***Tamarind Rice**
Rice cooked in a hot sour tamarind sauce with peanuts
55. ***Lemon Rice**
Rice flavored with lemon and seasoned

INDIAN BREADS

56. ***Poori (2 pieces)**
Deep fried whole wheat fluffy bread
57. ***Paratha**
Multi layered whole wheat bread
58. ***Chapathy (2 pieces)**
Thin soft whole wheat bread
59. ***Aloo Paratha**
Multi layered whole wheat bread stuffed with potato and spices
60. ***Peas Paratha**
Multi layered whole wheat bread stuffed with peas and spices
61. ***Batura**
Large fluffy bread
62. ***Onion Paratha**
Whole wheat bread stuffed with onions
63. ***Garlic Paratha**
Whole wheat bread stuffed with garlic

CURRIES (served with rice, pachadi and pickle)

64. **Avial**
Garden fresh vegetables mixed with coconut sauce and spices
65. ***Chole Peshawari**
Chick peas and dried potatoes cooked in exotic spices
66. ***Aloo Gobi**
Potatoes and cauliflower mixed with onions and spices

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67. ***Baigan Bartha**
Fresh eggplant baked on a low flame, mashed and mixed with onion and tomato, cooked with spices
68. ***Special Vegetable Curry**
Udupi style -vegetables mixed with herbs and spices
69. **Kadai Paneer**
Home made cottage cheese with herbs and spices cooked in Kadai style
70. ***Kadai Bhindi Masala**
Tender Okra cooked in indian herbs and spices
71. **Palak Paneer**
Spinach and home made cottage cheese cooked with onion tomato based sauce
72. **Mutter Paneer**
Green peas and home made cottage cheese cooked with onion and tomato sauce
73. ***Dhal Curry**
Lentil tempered with mustard, cumin seeds and indian spices
74. ***Vegetable Vindaloo**
Chick peas and mixed vegetables cooked in spicy vindaloo sauce
75. **Makhni Kofta**
Fresh home made cheese in tangy tomato and creamy sauce
76. **Navaratna Koorma**
Non stir vegetables lightly spiced in a rich sauce with fruits
77. **Malai Kofta**
Cheese and potato balls mixed in tangy tomato creamy sauce
78. ***Bhagar e Baigan Curry (Hyderbad style)**
From the heart of the historic Deccan Plateau. The nutty slightly pangent taste of this dish enhances the natural flavor of stuffed eggplant in curry sauce
79. **Paneer Butter Masala**
Tomato, onion in silky sauce
80. **Mushroom Cauliflower Chetti Nadu**
Mushroom, cauliflower, onions and tomatoes cooked in exotic Chetti Nadu spices

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SIDE DISHES

Salad

Lettuce, carrots, cucumber, tomatoes and lemon

Mango Chutney

Unripe mangoes cooked with cayenne pepper and other aromatic spices

Sambar

Lightly spiced, tangy lentil soup simmered with vegetables

Milakai Podi

A spicy ground mix of chilli and pulses

Pachadi/Raita

Yogurt with tomatoes, cucumber and cilantro

Papadum (4 pieces)

Plain Rice

BEVERAGES

Sodas

Mango Juice

Mysore Coffee

Indian Tea

Lassi *(Yogurt drink - plain, salty or sweet)*

Mango Lassi *(Fresh mango with sugar, honey and yogurt)*

Mango Shake *(Fresh mango, milk, sugar and honey)*

DESSERTS

Rasamalai (2 pieces)

Home made cottage cheese in a special condensed milk flavored with rose water garnished with pistachio nuts

Gulab Jamun (2 pieces)

Dry milk and cottage cheese balls, deep fried in light syrup and rose water

Badam Halwa

Ground almonds cooked in honey and butter

Carrot Halwa

Grated carrots cooked in honey and butter

Ice Cream

Mango, vanilla and pistachio

Halwa Ice Cream

Carrot or badam halwa, topped with your choice of ice cream

Madras Special Payasam

Fine vermicelli cooked in milk and honey, garnished with raisins and cashews

Falooda

Delicious treat of rose flavored milk, garnished with tender vermicelli and home made ice cream

Kulfi

Almond crunch frozen indian ice cream with rice noodles

Rice Pudding

Rice cooked with milk and honey, garnished with raisins and almonds

15% Gratuity included for 4 people and above