

Welcome To



Woodlands

AUTHENTIC SOUTH INDIAN VEGETARIAN CUISINE

WOODLANDS ORIGINATED IN THE SOUTHERN COASTAL TOWN OF UDIPI, INDIA. IT IS A UNIQUE LOCATION MADE FAMOUS BY HISTORICAL HINDU TEMPLES BUILT CENTURIES AGO AND ATTRACTS VISITORS AND LUMINARIES WORLDWIDE.

IN THE SURROUNDING AREA THE LAND IS RICH AND FERTILE AND IS THEREFORE IDEALLY SUITABLE FOR FARMING. THE VICINITY ABOUNDS IN A PLENTIFUL SUPPLY OF FRESH VEGETABLES AND FRUITS, WHICH IS NOT ONLY INCORPORATED INTO CUISINE, BUT FROM THE BASIS OF MANY OF THE MOST POPULAR DISHES. HERE THE FOOD IS SPICIER, LESS SUBTLE, AND RICE IS A STAPLE OF THE DIET.

LOCAL COOKS ASSUME ENORMOUS PRIDE IN CULTIVATING VARIOUS RECIPES AND UDIPI HAS ALSO BECOME INTERNATIONALLY RECOGNISED FOR SUPERB AUTHENTIC VEGETARIAN CUISINE AS A RESULT.

YOUR VISIT CULMINATES IN OUR AMBITION TO PREPARE FOODS FOR YOU THAT WE PREPARE IN OUR HOMETOWN. REST ASSURED THAT WE MARKET, PREPARE AND SERVE ONLY THE FINEST INGREDIENTS AVAILABLE. WE ARE HONORED TO SERVE YOU. WE TRUST YOU WILL ENJOY YOUR MEAL. WE THANK YOU FOR YOUR PATRONAGE.

Thank you for dining with us

We offer authentic vegetarian catering services for all occasions

Most major credit cards accepted (\$10.00 Min.)

Personal checks not accepted

CURRIES

(Served With Rice, Raita & Pickle)

1. **KERALA AVIAL**
Fresh vegetables in special coconut sauce & spices
2. **CHANNA MASALA** - Chick-peas in exotic spices
3. **DHAL FRY** - Lentil sauteed with onion, ginger and garlic
4. **BAINGAN BARTHA**
Slices of fresh eggplant baked on a low flame, mashed with tomatoes & onions, cooked with spices
5. **MIXED VEGETABLE CURRY**
Fresh vegetables with herbs & spices
6. **VEGATABLE KORMA**
Fresh vegetables, cooked in special spices & coconut milk
7. **PALAK PANEER**
Spinach & fresh home made cheese cooked with tomatoes, onions & spices
8. **MUTTER PANEER**
Homemade cheese & peas cooked with tomatoes & spices
9. **BHINDI DO PIAZA** - Okra with saute'ed onions and spices
10. **PANEER MAKHANI**
Cheese pieces in tomato based creamy sauce with spices
11. **GOBI CHETTINAD**
Cauliflower cooked with onion and 20 different spices (hot&spicy)
12. **ALU GOBI**
Potatoes with Cauliflower, with onions, tomatoes & spices

RICE SPECIALITIES

1. **VEGETABLE BIRIYANI WITH RAITA**
Basmati rice cooked with fresh vegetables & special spices
2. **BISI BELE BATH (Sambar Rice)**
Rice cooked with lentils & garden fresh vegetables with special spices
3. **BAGALA BATH**
Yogurt rice garnished with mustard seeds & cucumber
4. **SPECIAL UPPUMA**
Cream of wheat with fresh garden vegetables, garnished with nuts
5. **TAMARIND RICE**
Rice made with special tamarind sauce & peanuts
6. **LEMON RICE** - Rice seasoned with fresh lemon juice & cashew nuts
7. **VEGETABLE FRIED RICE CHINESE STYLE**
Rice saute'ed with special vegetables, Chinese & Indian spices

HOUSE SPECIALITIES

1. **POORI CHANNA**
Large puffy bread with garbanzo beans masala
2. **SET DOSA**
Soft pancake made of rice & lentils served with sambar & chutney
3. **PONGAL with AVIAL**
Rice & lentils cooked like khichadi served with fresh vegetables cooked in special coconut sauce
4. **ANDHRA PESARAT**
Whole moong dal & rice crepe topped with onions & chillies & stuffed with uppuma
5. **CHANNA BATURA**
Large puffy bread served with channa masala
6. **POORI BHAJI**
Fried large puffy bread served with potatoes & peas
7. **GOBI MANCHURIAN - WITH GRAVY**
Cauliflower marinated with flour, saute'd with ginger, garlic chillies & soy sauce
8. **KOTHU PARATHA**
Diced layer bread with Onion, Tomato and spices with veg.chick peas

WOODLAND'S COMBINATIONS

(Served With Sambar & Chutney)

1. IDLY, VADA & DOSA (EXCEPT PANEER DOSA)
2. IDLY, VADA & UTHAPPAM

DELUXE DINNER SPECIALS

◆◆◆ SPECIAL WOODLANDS DINNER ◆◆◆
CHOICE OF SOUP

IDLY OR VADA - DOSA OR UTHAPPAM - SAMBAR & CHUTNEY
TEA OR COFFEE

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◆◆◆DELUXE SOUTH INDIAN THALI◆◆◆
RICE - RAITA - SAMBAR - RASAM
TWO CURRIES - ONE CHAPATHI
ONE SWEET AND PICKLE

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◆◆◆ MYSORE ROYAL THALI ◆◆◆
RICE - RAITA - SAMBAR - RASAM
TWO CURRIES - ONE CHAPATHI
DHAL - ONE SWEET AND PICKLE
TEA OR COFFEE

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APPETIZERS

1. **IDLY**
Steamed rice & Lentil patties
2. **KANCHEEPURAM IDLY (Saturday & Sunday only)**
Spiced & garnished with cashew nuts, carrots & cilantro
3. **MEDHU VADA**
Fried lentil donuts
4. **DAHI VADA**
Fried lentil donuts dipped in yogurt
5. **SAMBAR VADA**
Fried lentil donuts dipped in sambar
6. **RASA VADA**
Fried lentil donuts dipped in RASAM
7. **GOBI MANCHURIAN - DRY**
Cauliflower marinated with garlic, ginger, chillies & soy sauce
8. **MYSORE BONDA**
Golden brown lentil dumpling
9. **VEGETABLE SAMOSA**
Crispy and flaky crust stuffed with potatoes and peas
10. **MIXED VEGETABLE PAKORA**
Potatoes, cauliflower, onions & chillies dipped in mildly spiced besan batter & deep fried
11. **VEGETABLE CUTLET**
Minced vegetables with spices, coated with bread - crumbs & deep fried
12. **ASSORTED APPETIZERS**
Vada, Mysore Bonda, Vegetable Samosa, Vegetable Cutlet, Vegetable & Paneer Pakora
13. **PANEER PAKORA**
Tender homemade cheese sticks dipped in batter & fried
14. **MASALA PAPAD (2 PIECES)**
15. **MINI IDLY**
16. **BHEL PURI**
17. **RAGADA PATTIES**
18. **POTATO BONDA**

SOUPS & SALAD

1. **FRESH HOMEMADE TOMATO SOUP**
2. **RASAM**
A traditional South Indian sour 'n' spicy soup
3. **MULAGATANI SOUP**
Vegetable soup garnished with rice
4. **SWEET CORN SOUP**
5. **GREEN SALAD**

UTHAPPAM

(Indian Style Pancakes served with Sambar & Chutney)

1. **PLAIN UTHAPPAM**
Rice & Lentil pancake
2. **TOMATO & PEAS UTHAPPAM**
With tomato & peas topping
3. **ONION & PEAS UTHAPPAM**
With onion & peas topping
4. **ONION & CHILLI UTHAPPAM**
With onion & chilli topping
5. **WOODLANDS VEGETABLE UTHAPPAM**
Tomato, peas, carrots, chillies & onion toppings
6. **MILAKAI PODI UTHAPPAM**
7. **PANEER UTHAPPAM**

DOSA

(Served with Sambar & Chutney)

1. **SADA DOSA**
Thin rice & lentil crepes
2. **MASALA DOSA**
Thin rice & lentil crepes filled with potatoes & onions
3. **SADA MYSORE DOSA**
Thin rice & lentil crepes with a layer of spicy chutney
4. **MYSORE MASALA DOSA**
Thin rice & lentil crepes with a layer of spicy chutney, filled with potatoes & onions
5. **ONION DOSA**
Thin rice & lentil crepes with onion topping
6. **ONION MASALA DOSA**
Thin rice & lentil crepes with onion topping filled with potatoes & onions
7. **BUTTER MASALA DOSA**
Thin rice & lentil crepes filled with potatoes & onions, cooked in butter
8. **SADA RAVA DOSA**
Thin crepes made of cream of wheat & rice
9. **SPECIAL RAVA DOSA**
Cream of wheat & rice crepes with onions & chillies
10. **SPECIAL RAVA MASALA DOSA**
Cream of wheat & rice crepes grilled with onions & chillies, filled with potatoes & onions
11. **PAPER DOSA**
Thin rice crepes, rolled & crispy
12. **PAPER MASALA DOSA**
Thin rice crepes filled with potatoes & onions
13. **WOODLANDS SPECIAL SPRING DOSA**
Thin rice crepes filled with vegetables & spicy chutney
14. **PANEER DOSA**
Thin rice crepes filled with homemade cheese & spicy chutney

BREADS & SIDE ORDERS

1. **BATURA**
Large puffy bread
2. **POORI (2)**
Fried fluffy whole wheat bread 3.
3. **CHAPATHY(2)**
Soft thin whole wheat bread 4.
4. **PARATHA**
Multi-layered whole wheat bread
5. **ALOO PARATHA**
Paratha filled with potatoes
6. **MANGO CHUTNEY**
7. **SAMBAR**
8. **MILAKAI PODI**
A spicy mix of ingredients
9. **RAITA**
(Yogurt with cucumbers)
10. **PAPADUM (2 PIECES)**
11. **DISH OF RICE**

DESSERTS

1. **RASMALAI**
Homemade cheese in a flavored creamy milk sauce & pistachio nuts
2. **GULAB JAMUN**
Fried home made cheese balls, served in rose flavored light syrup
3. **BADAM HALWA**
Ground almonds cooked in honey & butter
4. **CARROT HALWA**
Grated carrots cooked in honey & butter
5. **MADRAS SPECIAL PAYASAM**
Fine vermicelli cooked in milk & garnished with raisins & cashews
6. **ICE CREAMS**
Vanilla or Mango
7. **HALWA ICE CREAMS**
Ice cream served with halwa
8. **KULFI**
Home made Indian ice cream
9. **KESARI (SEERA)**
Cream of wheat cooked with pineapple, honey, butter & saffron
10. **FRUIT SALAD WITH ICE CREAM**
(Saturday & Sunday only)

BEVERAGES

1. **ASSORTED SODAS**
2. **MADRAS COFFEE**
3. **MANGO JUICE**
4. **CARROT & ALMOND SHAKE**
5. **FRESH LIME SODA**
6. **ICED TEA**
7. **CHAI**
8. **PADHANEER**
(Palm Drink)
9. **ROSE MILK**
10. **LASSI**
Plain, Sweet or Salted
11. **MANGO LASSI**
12. **MANGO MILK SHAKE**
13. **BOTTLED WATER**
14. **SHIRLEY TEMPLE**
15. **KUMBUCHA**
(Organic tea)
16. **HERBAL TEA**

KINGFISHER / TAJMAHAL BEER
HIMALAYAN BLUE, MAHARAJA, YETTI

12 oz - , 22 oz -